

CANDLENUT

'ah-ma-kase'

A play on the Japanese word omakase since 2015, our Ah-Ma-Kase is a concept born of delicious food memories at grandma's – where there's always a homely spread that warms the heart and fills the belly.

Certain dishes are intended to be served warm. Enjoy our curation of this tasting menu where nostalgia takes root in a repertoire of familiar, comforting dishes.



Kueh Pie Tee, Boston Lobster, Turmeric Curry, Roasted Candlenut

Deep Fried Carrot Cake, Buah Keluak XO Sauce

Charcoal Grilled Snake River Farm Kurobuta Pork Neck Satay, Kicap Manis Glaze

Bakwan Kepiting Soup

chicken and crab tofu ball, tofu puff, rich chicken broth boiled over 4 hours

Wing Bean Salad

baby red radish, lemongrass, cashew nuts, prawns, anchovies, calamansi dressing

Udang Nanas

wild caught Angkar prawns cooked in aromatic lemak, ginger flower, coriander

Tau Yu Bak

slow cooked Iberico pork jowl, shiitake mushroom, premium dark soy sauce, chilli, coriander

Ikan Chuan Chuan

Kühlbarra barramundi, fermented soybean paste and ginger sauce, fried ginger, spring onion

Sambal Telor

local squid, deep fried free-range egg, cucumber, coriander, dried squid sambal

Served with steamed fragrant 'Thai Hom Mali' rice
All dishes will be served communal dining style.

Candlenut's Chendol

young coconut shaved ice, homemade pandan jelly, sago pearl, silky coconut custard and gula melaka

Kueh Bingkah

hand grated tapioca and shredded fresh coconut baked cake, topped with caramelised coconut

\$108++ per person

This menu is designed to be experienced by the entire table.

*Menu items are subject to seasonal changes

All prices are subjected to 10% service charge and prevailing government taxes