

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 Jiu He Char
Braised Local Turnip, Dried Cuttlefish, Pork Belly, Shiitake Mushroom

Ngoh Hiang, Sweet Flour Sauce

Charcoal Grilled Iberico Pork Jowl Satay, Buah Keluak Sauce

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

Ikan Woku
steamed Köhlbarra barramundi, Chitose cherry tomatoes spicy sauce,
coriander, ginger flower

Semur Beef
braised Margaret river beef cheek simmered in sweet soy sauce and spices,
potato, carrot, Shishito pepper, fried shallot

Prawn Masak Lemak
chopped wild caught Ang Kar prawn, lemak sauce, spiny gourd,
red chilli, turmeric leaf

Telur Masak Rempah Kering
free range sunny side up egg, minced pork curry, cucumber, kaffir lime leaf

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

Bubur Pulut Hitam
black glutinous rice sorbet, young coconut shaved ice,
taro and sweet potato balls

Apam Pisang Kukus
steamed banana cake, banana compote

\$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