

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, Sugata Baby Squid, Cincalok Dressing

Ngoh Hiang, Sweet Flour Sauce

Acar Hu

Charcoal Grilled Margaret River Beef Short Rib Satay, Buah Keluak Sauce

Hee Peow Soup

premium cod fish fa gao, lionhead meatball, fish omelette, carrot flower, sharkfin melon, rich chicken broth boiled over 4 hours

Pomelo Kerabu

winged bean, pomelo, rose apple, ginger flower, mint leaf, peanut, dried shrimp, serunding, kerabu dressing, fried shallot, ulam rajah

Ayam Salai Lemak Cili Api

Aqina farm organic French poulet bakar, lemak chilli padi gravy, kabocha pumpkin, incubator pumpkin

Babi Assam

Iberico pork jowl, fermented soybean and tamarind sauce, tau kwa, fried pig ear, charred chilli

Udang Goreng Kunyit

wild caught ang kar prawn, long bean, red chilli, rambutan cacapan, turmeric leaf

Sambal Terong Telor Belado

deep fried free-range egg, pounded eggplant sambal, dabu-dabu sauce

Candlenut Blue Swimmer Crab Curry

turmeric, galangal, coconut milk, kaffir lime leaf

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Ubi Kelapa

young coconut sorbet, sweet coconut milk and shaved ice, pandan tapioca, sago pearl

Apam Pisang Kukus

steamed banana cake, banana compote

Pulut Inti

fragrant glutinous rice cake infused with fresh blue pea flower, coconut roasted with gula melaka

\$145++ 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