

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

Charcoal Grilled Margaret Beef Short Ribs Satay, Buah Keluak Sauce

Bakwan Kepiting Soup

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

Pomelo Kerabu

wingbean, pomelo, rose apple, ginger flower, mint leaf, peanut, dried shrimp, serunding, kerabu dressing, fried shallots, ulam rajah

Ayam Salai Lemak Cili Api

Aqina farm 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

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

Pulut Inti

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

\$115++ 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