

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

Crispy Prawn Fritter, Sambal Tomat

Charcoal Grilled Margaret River Beef Cheek 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, coriander

Pomelo Kerabu

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

Ikan Woku

steamed Kühlbarra 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

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, coconut soup 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