

# 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, Rasam Dressing

Ngoh Hiang, Garlic Chilli Sauce

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

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Bakwan Kepiting Soup

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

Winged Bean Salad

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

Ikan Goreng Kunyit

red snapper, okra, dry turmeric curry, rambutan cacapan, curry leaf

Opor Udang

wild caught ang kar prawn, white curry, charred incubator pumpkin, kaffir lime leaf, fried shallots, grated coconut

Gulai Daging Sapi

smoked and spiced Hanwoo beef meatballs, bamboo shoots, turmeric leaf, baby potato, salted egg

Telur Bandung

deep fried free-range egg, Chitose cherry tomato, dried squid sambal, Sugata baby squid

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

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Ubi Kelapa

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

Purple Sweet Potato Kuih Kochi

glutinous rice dumpling filled with shredded coconut and gula melaka

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\$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