

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, Yeye's Curry

Fried Shishamo, Tempura Sauce

Jiu Hu Char Spring Roll, Chilli Chuka

Charcoal Grilled Chicken Mid Wing Satay, Spiced Lemak Sauce

Itek Tim

duck ngoh hiang, salted vegetable, chitose cherry tomato,
duck & pork knuckle broth boiled over 4 hours

Kerabu Bihun

rice vermicelli, winged bean, long bean, cucumber, ginger flower,
lemongrass, mint leaf, sakura ebi, sambal belachan

Nyonya Fish

steamed Kuhlbarra barramundi cooked in green kiwi Nyonya sauce,
Chitose cherry tomatoes, okra, laksa leaf

Otah Sayur Lodeh

mackerel and squid otah, Beijing cabbage, long bean, coconut stew

Babi Pongteh

slow cooked Iberico pork jowl with fermented soybean paste,
shiitake mushroom and maitake mushroom, bamboo shoot, crushed chilli

Telur Masak Buah Keluak Sambal

free-range egg, chopped Ang Kar prawn, buah keluak sambal

Candlenut's 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.

Pulut Hitam

black glutinous rice, young coconut shaved ice,
pulut hitam sorbet, taro and sweet potato ball

Taro Sesame Ball

deep-fried glutinous rice ball filled with taro paste

Jackfruit Apam Balik

traditional Nyonya pancake with jackfruit compote

\$138++ 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