



CANDLENUT

'Ah-ma-kase'

Homemade Kueh Pie Tee Shell, Blue Swimmer Crab, 'Yeye' Curry, Pickled Shallot, Laksa Leaf
Charcoal Grilled Maori Lakes Lamb Neck Satay, Sweet Soy Sauce



Fish Maw, Fish Omelette, Crab and Chicken Ball, Napa Cabbage Roll, Superior Chicken Broth



Wing Bean Salad, Baby Red Radish, Cashew Nuts, Lemongrass, Mint, Calamansi Lime Dressing
Chef's Mum's Curry of King Tiger Prawn, Turmeric, White Pepper Corn, Potato Leaves

Dry Coconut Curry of Roast Duck, Fried Shallots, Kaffir Lime Leaf

Baked Cod Fish Fillet, Kicap Manis Glaze

Rangers Valley Black Angus Beef Chuck Rib, Buah Keluak, Peranakan Signature Black Nut Sambal

Wok Fried Iberico Pork Secreto, Fresh Tau Kwa, Homemade Chincalok, Chillis, Chinese Celery

Freedom Range Co. Sambal Telur

Served communal style with 'Thai Hom Mali' rice



Shaved Coconut Ice, Ice Jelly, Fresh Calamansi Lime, Honey



Homemade Traditional Nyonya Kuehs and Sweets

Served with Bunga Telang Tea

Savour contemporary on authenticity with the '*ah-ma-kase*' menu,
as Chef Malcolm Lee and his team introduce the essence of Straits-Chinese cuisine with a refreshing twist.

\$118++ per person

All prices subject to 10% service charge and prevailing government taxes

