



# CANDLENUT

## 'Ah-ma-kase'

Homemade Kueh Pie Tee Shell, Kühlbarra Ocean Barramundi Tartare,  
Pickled Shallot, Laksa Leaf Pesto

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 Tiger Prawn, Turmeric, White Pepper Corn, Sweet Potato Leaves

Dry Coconut Curry of Smoked Kampung Chicken, Fried Shallots, Green Banana, Kaffir Lime Leaf

Ikan Chuan Chuan, Threadfin Fillet, Ginger, Tau Cheo

Rangers Valley Black Angus Beef Short 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, Sago Pearls, Gula Melaka Sauce



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

