



CANDLENUT

'Ah-ma-kase'

Homemade Kueh Pie Tee Shell, Kühlbarra Ocean Barramundi Tartare,
Preserved Baby Shrimp Dressing, Laksa Leaf

Charcoal Grilled Maori Lakes Lamb Shoulder Satay, Kicap Manis Glaze

Bergedil, "Bu Jian Tian" Pork Lemongrass Curry



Papaya Masak Titek Soup, Bakwan Udang, Ikan Goreng, Salted Fish



Rose Apple, Starfruit Salad, Baby Red Radish, Cashew Nuts, Lemongrass, Mint,
Calamansi Lime Dressing, Torch Ginger Flower

Blue Swimmer Crab Turmeric Lemak, Sweet Potato Leaf

Dry Coconut Curry of Smoked "An Xin" Chicken, Fried Shallots, Green Banana, Kaffir Lime
Leaf

Ikan Chuan Chuan, Cod Fish Fillet, Ginger, Tau Cheo

1824 Grain-fed Beef Cheek Buah Keluak Rendang

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

Fremantle Octopus, Freedom Range Co. Sambal Hijau Telur

Served communal style with 'Thai Hom Mali' rice



Shaved Coconut Ice, Sago Pearls, Japanese Muskmelon, Fresh Coconut Strips



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

