



CANDLENUT X

24th October 2018

Audra[™]

Homemade Kueh Pie Tee, Hamachi, Chincalok Dressing
"Candlenut"

Buah Keluak Bergedil, Beef Tongue
"Candlenut"

Sang Choy Bao with Toh Thye San Chicken and Green Curry Paste
"My Kitchen, Your Table"

Buddha's Delight Salad
"Cook & Feast"

Salmon, Kimchi and Herb Dumpling
"Cook & Feast"

Chillied Tiger Prawns with Black Vinegar
"Cook & Feast"

Grilled Kuhlbarra Barramundi with Sambal Matah
"Cook & Feast"

Cucumber, Wing Bean, Herb and Green Mango Salad
"Cook & Feast"

Ah Hua's Kelong Mussels in Green Curry
"Cook & Feast"

Sticky Gula Melaka Tempeh with Kaffir Lime
"Cook & Feast"

Slow-Baked Maori Lakes Lamb Shoulder Satay
"Cook & Feast"

Sticky Black Bean and Chilli Borrowdale Pork Ribs
"Cook & Feast"

Slow Braised Assam Angus Beef Cheek
"My Kitchen, Your Table"

Served communal style with Butterfly Pea Flower Rice



Pandan Crepes, Gula Melaka Inti, Coconut Pandan Cream, Coconut Ice Cream
"Cook & Feast"

Homemade Traditional Nyonya Kuehs and Sweets
Served with Bespoke Bunga Telang Tea
"Candlenut"

\$138++ per person

*Items are subject to change
All prices subject to 10% service charge and prevailing government taxes

