



CANDLE NUT

'Ah-ma-kase'

Homemade Kueh Pie Tee Shell, Kuhlbarra 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



Napa Cabbage, Cucumber, Carrot, Nashi Pear Achar, Prawn, Pickled Ginger Flower

Baby Sweet Potato Leaf Masak Lemak, Tempeh, Crispy White Bait

'Yeye' White Curry, Local Chicken, Fried Shallot, Green Banana, Kaffir Lime Leaf

Wok Fried Sambal Belachan, Blue Swimmer Crab, Wing Bean, Petai Bean

Beef Cheek and Tongue Buah Keluak Rawon, Salted Duck Egg, Silver Sprout, Sawtooth Coriander

Borrowdale Free-Range Pork Belly Pongteh, Shiitake Mushroom, Chilli

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn, Sambal Hijau

Served communal style with 'Thai Hom Mali' rice



Tau Huay Kelapa, Coconut Konnyaku, Sago, Shaved Young Coconut Ice



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

