



CANDLE NUT

Valentine's '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



Hee Peow Soup, Stuffed Japanese Tofu Puff, Fish Maw, Carrot, Fried Shallot



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

Okra, Prawn Paste, Dried Scallop Sambal Goreng

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn, Sambal Hijau

Served communal style with 'Thai Hom Mali' rice



Snow Fungus and Osmanthus Soup
with Sago Pearls and Barley



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.

\$288++ per couple

with 2 glasses of Taittinger Brut Reserve N.V

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

