



# CANDLE NUT

*'Ah-ma-kase'*

Homemade Kueh Pie Tee Shell, Boston Lobster,  
Preserved Baby Shrimp Dressing, Laksa Leaf

Charcoal Grilled Maori Lakes Lamb Neck Satay, Kicap Manis Glaze

Bergedil, "Bu Jian Tian" Pork Buah Keluak 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

Okra, Prawn Paste, Dried Scallop Sambal Goreng

Blue Swimmer Crab Curry, Turmeric, Galangal, Kaffir Lime Leaf

Wild Caught Baby Squid, Petai Beans, Tamarind, Fried Shallots

48 Hours Westholme Wagyu Beef Short Rib, Dry Curry, Turmeric Leaf, Chili

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn, Sambal Hijau

Ikan Chuan Chuan, Kühlbarra Ocean Barramundi, Ginger, Tau Cheo

Served communal style with 'Thai Hom Mali' rice



Snow Fungus and Osmanthus Soup,  
Shaved Young Coconut Ice 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

**\$128++ per person**

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

