



CANDLE NUT

'Ah-ma-kase'

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

Kueh Bakar Berlauk with Spiced Chicken, Mum's Curry
Bergedil, Sambal Ikan Bilis

Charcoal Grilled Maori Lakes Lamb Neck Satay, Kicap Manis Glaze



Fish Maw Soup, Chicken and Crab Japanese Tofu Puff, Mackerel Omelette, Fried Shallot



Westholme Wagyu Beef Rib Rendang, Serunding, Turmeric Leaf

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

Babi Buah Keluak Soft Bone Pork with an Aromatic Black Nut Gravy

Kühlbarra Ocean Barramundi Fish Fillet, Masak Merah, Chillis

Crispy Turmeric Tiger Beer Battered Soft Shell Prawn, Sambal Hijau

Freedom Range Co. Sunny Side Up Egg, Sambal Petai

Chayote Shoot and Young Jackfruit Kerabu, Starfruit

Served communal style with 'Thai Hom Mali' rice



Freshly Extracted Coconut Milk, Purple Sweet Potato,
Shaved Young Coconut Ice, Sago Pearl, Ulam Raja Flower



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

