

# CANDLENUT

## 'ah-ma-kase'

July 2024

A play on the Japanese word omakase since 2015, our Ah-Ma-Kase is a concept born of delicious food memories at grandma's – where there's always a homely spread that warms the heart and fills the belly.

Certain dishes are intended to be served warm. Enjoy our curation of this tasting menu where nostalgia takes root in a repertoire of familiar, comforting dishes.



Kueh Pie Tee, Boston Lobster, Otah-Otah, Kaffir Lime Leaf

Pan-Fried Homemade Yam Cake, Spring Onion, Chilli Relish, Peanut, Fried Shallots

Ayam Goreng Berempah, Boneless Chicken Mid Joint, Sambal Bajak

Charcoal Grilled Beef Satay Lilit, Kicap Manis Glaze

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### Itek Tim

duck meatball, roasted pork belly, brandy, salted vegetables, cherry tomato, coriander

### Kerabu Ulam

ulam raja, torch ginger flower, local herbs, sambal belachan, deep-fried ikan kuning

### S.O.S. Buah Keluak Beef Stew

slow-cooked Margaret River grain-fed beef short rib, pearl onion, baby potatoes

### Sotong Masak Nyonya

Sugata baby squid, homemade Nyonya sauce, starfruit, okra, ginger flower

### Maimoa Lamb Shoulder Kapitan Curry

Maimoa lamb shoulder, kaffir lime leaf, fried shallots

### Ikan Masak Lemak

local red snapper, Chitose Cameron Highland cherry tomato, brinjal, long bean, ikan bilis sambal, crispy white bait, coriander

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

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### Adzuki Red Bean and Kelapa Sorbet

coconut shaved ice and agar-agar, Adzuki red bean paste

### Ondeh Ondeh

Japanese pumpkin dough, gula melaka, grated coconut

### Nasi Pulut Nangka

steamed glutinous rice, ripe jackfruit, coconut milk

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\$138++ per person

This menu is designed to be experienced by the entire table.

\*Menu items are subject to seasonal changes

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