

# 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

Ayam Goreng Berempah, Boneless Chicken Mid Joint, Sambal Bajak

Charcoal Grilled Beef Satay Lilit, Kicap Manis Glaze

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### Bakwan Kepiting Soup

chicken and crab tofu balls, tofu puff, rich chicken broth boiled over 4 hours

### Kerabu Ulam

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

### Aunt Caroline's Babi Buah Keluak

slow cooked Iberico pork jowl, aromatic intense black nut

### 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

### Telor Goreng Masak Lemak

Frenz free-range fried egg, luffa melon, chilli, ikan bilis sambal

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

Nasi Pulut Nangka  
steamed glutinous rice, ripe jackfruit, coconut milk

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\$108++ 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