

CANDLENUT

'ah-ma-kase'

January 2025

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, Turmeric Curry, Roasted Candlenut

Deep Fried Carrot Cake, Buah Keluak XO Sauce

Charcoal Grilled Bangus Belly Satay, Kicap Manis Glaze

Bakwan Kepiting Soup

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

Gado Gado

fresh tau kwa, tempeh, silver sprout, cucumber, long bean, hard boiled eggs, cuttlefish

Udang Nanas

wild caught Angkar prawns cooked in aromatic lemak, ginger flower, coriander

Tau Yu Bak

slow cooked Iberico pork jowl, shiitake mushroom, premium dark soy sauce, chilli, coriander

Ikan Gulai

red lion snapper fillet, aromatic gulai sauce, Mei Xiang salted fish, long bean, fried beancurd sheets, brinjal

Sambal Telor

local squid, deep fried free-range egg, cucumber, coriander, dried squid sambal

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Mango Puffed Rice

mango sorbet, fresh mango, coconut jelly, coconut milk, puffed rice, young coconut shaved ice

Peanut Butter Kaya Toast

homemade roti kok, peanut butter, Candlenut's kaya, peanut crumbs

\$108++ per person

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

*Menu items are subject to seasonal changes

All prices are subjected to 10% service charge and prevailing government taxes