

CANDLENUT

Celebrating this season of gifting, our December ah-ma-kase menu comes with a limited-edition Peranakan tea towel designed by local artist, Danielle Tay. Using dynamic print of majestic phoenix, elegant peonies and festive elements, the print reflects our Peranakan heritage and stories of today.



'ah-ma-kase' December 2023

RØD Organic Sparkling Tea (90ml)
aromas of red berries, hibiscus, blackberries and balanced citrus
(supplement \$12⁺⁺/glass)

Kueh Pie Tee, Boston Lobster, Buah Keluak Otah Otah, Laksa Leaf

Ayam Goreng Berempah, Crispy Chicken, Belimbing Sambal

Charcoal Grilled Bangus Belly Satay, Spiced Vinegar, Kicap Manis Glaze

Bakwan Kepiting Soup
blue swimmer crab chicken tofu balls, tofu puff, bamboo shoots,
rich chicken broth boiled over 4 hours

Kerabu Bihun
torch ginger flower, kaffir lime leaf, laksa leaf, serunding,
dried shrimp, lemongrass

Ketam Sayur Masak Lemak
blue swimmer crab, spiced coconut curry, sweet potato leaves,
ikan bilis sambal

Cincalok Pork
Iberico pork jowl, homemade cincalok, tamarind, lemongrass, chilli

Ayam Buah Keras
charred local farmed chicken, candlenut, kaffir lime leaf,
turmeric, lemongrass

Sambal Telor
Frenz free range soft centred egg, sotong sambal,
fried shallot, local herbs

Served with steamed fragrant 'Thai Hom Mali' rice
All dishes will be served communal dining style.

Pengat Pisang
banana in coconut pandan soup, young coconut shaved ice, sago pearls,
kelapa sorbet, gula melaka

Kueh Kosui
steamed gula melaka fudge cake coated with freshly grated coconut

\$115⁺⁺ per person

This menu is designed to be experienced by the entire table.
For best enjoyment of our flavours, certain dishes are intended to be served warm by Chef Malcolm.

*Menu items are subject to seasonal changes

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

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(supplement \$12⁺⁺/glass)

Kueh Pie Tee, Boston Lobster, Buah Keluak Otah Otah, Laksa Leaf

Ayam Goreng Berempah, Crispy Chicken, Belimbing Sambal

Cucur Udang, Deep-Fried Prawn Fritters, Sweet Sauce

Charcoal Grilled Bangus Belly Satay, Spiced Vinegar, Kicap Manis Glaze

Pig Maw Soup
rich and peppery pork bone broth, pig stomach, dried scallop,
lion's head meatball

Kerabu Bihun
torch ginger flower, kaffir lime leaf, laksa leaf, ikan bilis, serunding,
dried shrimp, lemongrass

Ketam Sayur Masak Lemak
blue swimmer crab, spiced coconut curry, sweet potato leaves,
ikan bilis sambal

Cincalok Pork
Iberico pork jowl, homemade cincalok, tamarind, lemongrass, chilli

Ikan Gulai
toothfish, premium fish maw, bamboo shoots, calamansi lime,
ginger flower, coriander

Beef Short Rib Kapitan Curry
Margaret River beef short rib slow cooked in kapitan curry sauce, baby potato,
candlenut, fried shallot, kaffir lime leaf

Served with steamed fragrant 'Thai Hom Mali' rice
All dishes will be served communal dining style.

Pengat Pisang
banana in coconut pandan soup, young coconut shaved ice, sago pearls,
kelapa sorbet, gula melaka

Kueh Kosui
steamed gula melaka fudge cake coated with freshly grated coconut

Pandan Kaya Cake
light pandan sponge cake with soft kaya custard

\$145⁺⁺ per person

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