

CANDLENUT

‘ah-ma-kase’

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, Jiu Hu Char, Chillli Chuka

Ngho Hiang – Pork, Prawns, Shiitake Mushroom,
Water Chestnut, Crispy Beancurd Skin

Ayam Goreng Berempah, Sambal Tomat

Charcoal Grilled Snake River Farm Kurobuta Pork Neck Satay,
Kicap Manis Glaze

Bakwan Kepiting Soup

blue swimmer crab and chicken tofu ball, Ang Kar prawn,
rich chicken broth boiled over 4 hours

Pineapple and Guava Kerabu

ginger flower, mint leaf, laksa leaf, lemongrass, red onion,
sakura ebi, sambal belachan

Nyonya Fish

steamed Kùhlbarra barramundi, green kiwi Nyonya sauce,
Chitose cherry tomatoes, okra, laksa leaf

Babi Pongteh

slow cooked Iberico pork jowl with fermented soybean paste,
shiitake mushroom and maitake mushroom, bamboo shoot, crushed chilli

Beef Cheek Kapitan Curry

Margaret River beef cheek slow cooked in kapitan curry sauce,
local potato, candlenut, fried shallots, kaffir lime leaf

Telur Masak Buah Keluak Sambal

free-range egg, chopped Ang Kar prawn, buah keluak sambal

Candlenut's Blue Swimmer Crab Curry

turmeric, galangal, coconut milk, kaffir lime leaf

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

Sweet Potato Bubur Cha Cha

young coconut sorbet and shaved ice, sweet potato coconut milk broth,
taro and sweet potato ball, sago pearl

Taro Sesame Ball

deep-fried glutinous rice ball filled with taro paste

Banana Apam Balik

traditional Nyonya pancake with banana compote

\$138++ 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