THE DEMPSEY PALATE

SIGNATURE SERVINGS

By Candlenut

‘ah-ma-kase’

Kueh Pie Tee
“Yeye” White Curry, Lobster, Roasted Candlenut

Ngoh Hiang, Sweet Flour Sauce
Crispy Prawn Fritter, Sambal Tomat
Charcoal Grilled Kurobuta Pork Neck Satay, Kicap Manis Glaze

Hee Peow Soup
chicken and crab meatball, stuffed Shiitake mushroom, fish omelette, premium fish maw, rich chicken broth

Pomelo Kerabu
Ulam rajah, wing bean, lemongrass, ginger flower, mint, peanuts, sambal, calamansi dressing, dried shrimp, serunding

Aunt Caroline’s Babi Buah Keluak
Slow cooked Iberico pork jowl, intense black nut gravy

Semur Beef
braised Margaret river beef cheek simmered in sweet soy sauce and spices, potato, carrot, Shishito pepper, fried shallot

Otak-otak Masak Lemak
Spiced Ang Kar prawn fish paste stuffed tofu puff, lemak sauce, spiny gourd, long bean, turmeric leaf

Telur Bandung
free range sunny side up egg, baby squid, Chitose cherry tomato spicy sauce

Candlenut 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.

Chendol Cream
young coconut sorbet, young coconut shaved ice, coconut custard, pandan noodle jelly, gula melaka

Apam Pisang Kukus
steamed banana cake, banana compote

Cassava Kueh
baked grated tapioca, coconut, caramel custard

This menu is designed to be experienced by the entire table.
****Menu items are subject to seasonal changes***