

CANDLENUT

KrisFlyer Valentine's Day 'Ah-ma-kase' Dinner

13 February 2026



Kueh Pie Tee, Boston Lobster, Yeye Curry, Roasted Candlenut

Ngeh Hiang, Sweet Flour Sauce

Crispy Prata, Mum's Organic French Poulet Curry, Potato

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

Hee Peow Soup

premium cod fish fa gao, lionhead meatball, fish omelette,
carrot flower, shark fin melon, boiled rich chicken broth over 4 hours, coriander

Pomelo Kerabu

winged bean, pomelo, rose apple, ginger flower, mint leaf, peanut,
dried shrimp, serunding, ulam rajah

Semur Beef

braised Margaret River beef cheek simmered in sweet soy sauce and spices,
potato, carrot, shishito pepper, fried shallot

Auntie Caroline's Babi Buah Keluak

slow cooked Iberico pork jowl, intense black nut gravy

Ikan Goreng Kunyit

fried Kuhlbarra barramundi filet, long bean,
red chilli, rambutan cacapan, turmeric leaf

Telur Goreng Bandung

free range sunny side up egg, bandung sauce, chopped Ang Kar prawns,
Chitose cherry tomato, cucumber

Blue Swimmer Crab Masak Lemak

sweet potato leaf, lemak sauce, ikan bilis sambal

Served with steamed fragrant 'Thai Hom Mali' rice

All dishes will be served communal dining style.

Chendol Cream

young coconut shaved ice, homemade pandan jelly,
sago pearl, coconut custard, gula melaka

Apam Pisang Kukus

steamed banana cake, banana compote

Kueh Salat

pandan and coconut custard, glutinous rice cake
infused with fresh blue pea flower

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*

