

Pera-makan Sample Highlight Menu

19th Feb – 21st March 2026

Menu 1

Peranakan Specialties

Sambal Udang Petai (Wok-fried Chilli Prawn and Petai Beans)
Sambal Sotong Lemak (Stir-fried Squid with Chilli Coconut Sauce)
Kuah Lada (Spicy Stingray with Tamarind)
Nonya Chap Chye (Braised Mixed Vegetables)
Nonya Beef Rendang (Nonya Braised Beef with Spices and Desiccated Coconut)
Nasi Ulam (Fragrant Herb Rice)
Nonya Chilli Crab (**Dinner Only**)

Soup

Pon Tauhu Soup (Minced Chicken Soup)
Buah Paya Titek Soup (Green Papaya Soup)

Menu 2

Peranakan Specialties

Sambal Udang Nanas (Chilli Prawn with Pineapple)
Sambal Sotong Assam (Squid in Sambal Sauce)
Curry Ikan Lemak (Fish Curry)
Ayam Ponteh (Nonya-Style Braised Chicken)
Itek Sioh (Braised Duck with Preserved Soybean)
Eggplant Sambal Terung (Stir-fried Eggplant with Oriental Sauce)
Nonya Lada Ketam (Nonya Black Pepper Crab) (**Dinner Only**)

Soup

Bawan Kepiting Soup (Crab Meatball Soup)
Iteh Tim (Nonya Salted Vegetable and Duck Soup)

Noodle Station

Nonya Laksa with Assorted Condiments

**The chef reserves the right to make changes to the menu depending on the freshness and availability of ingredients.*

Dessert

Pengat Durian | Pengat Pisang | Pengat Nangka
Assorted Nonya Kueh - Pulut Inti, Ondeh-ondeh, Kueh Lapis
Kueh Bingkai and Kueh Dadar

Hot Dessert

Bread and Butter Pudding
Pulut Hitam | Bubur Cha Cha | Pulut Terigu

Chendol Station

DIY Shaved Ice Dessert with Chendol, Kidney Bean and Atap Seeds
Served with Gula Melaka Syrup