

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

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