

## STARTERS AND APPETISERS

### STARTER

- ① **Kueh Pie Ti Set of 10** 20  
Delicate crisp Top Hats filled with stewed julienned turnip and condiments, topped with prawn. An excellent hands-on experience Mini set of 4

### APPETISER

- Sambal Timum** 8  
Cucumber tossed with sambal belachan, onions and crispy dried shrimps. Super appetising! Add top shell 16
- Vegetarian Spring Rolls** 15  
Deep fried and crispy. Best with our famous chili cuka

- Ngoh Hiang** 16  
Mouthwatering meat rolls hand made with diced water chestnut, prawns, minced pork and condiments.

- Prawn** 15  
**Liver** 17

- ② **Combination Platter** 30  
Deep fried prawn and pork liver Ngoh Hiang served with sweet sauce and our famous chili cuka

### TRADITIONAL SOUPS

- Itek Tim** 9  
Tender duck steamed with kiam chye and sour plums  
Add sea cucumber 18  
Add XO 18  
All of above 27

- ③ **Sup Bakwan Kepiting** 9  
Rich broth of crabmeat/pork/prawn balls with bamboo shoot  
Add sea cucumber 18

## MAIN COURSE

### MEAT

- ④ **CHICKEN** 22  
**Ayam Buah Keluak - 4pcs (8pcs)**  
A true blue peranakan dish. Stewed with chicken from great grandma's recipe

- Ayam Siah** 17  
Chicken simmered with palm sugar, red sugar and ketumbar

- Ayam Goreng Ketumbar** 17  
Deep fried chicken with turmeric and coriander

- Curry Ayam Istimewa** 17  
Curry chicken infused with the fragrance of spices and lime leaves

### PORK

- ⑤ **Kaki Babi Pong Teh**  
Pork leg slow cooked for six hours with sautéed onions and fermented beans

- ⑥ **Satay Babi Sum Chan**  
Not your typical BBQ satay; this is the peranakan version, no skewers / no peanuts

- Babi Tau Yu**  
Braised pork in dark sweet sauce with tau pok

### BEEF

- Beef Rendang**  
Beef cubes cooked in a rich coconut and spice mix till tender perfection

### SEAFOOD

### FISH

- ⑦ **Assam Pedas Fish Head**  
Aromatic, sour and spicy fish head cooked in a chili tamarind gravy. So appetising you will come back for more!

- Ikan Goreng Sumbat Sambal Belachan**  
Deep fried fish stuffed with sambal, drizzled with sweet dark sauce

- Kuah Lada Ikan**  
Malay, Indonesian influence pepper soup gravy

### SQUID

- ⑧ **Sotong Masak Asam**  
Squid cooked in tamarind concentrate and palm sugar and starfruit

- Sambal Sotong**  
Squid stir fried with a spicy sambal sauce

### PRAWNS

- Sambal Udang Petai**  
What a lovely combination

- Udang Assam Pedas**  
Prawns cooked in a chili tamarind gravy

- ⑨ **Sambal Udang**  
Prawns cooked in sambal chili and ladies fingers

*Check with server for daily seafood special*

### VEGETABLES & MORE

- ⑩ **Nonya Chap Chye**  
Cabbage and friends vegetable stew. Can't do without this dish! Favourite amongst favourites!

- Bendeh (ladies finger)** 12  
**Terung (brinjal)** 12  
**Petai** 15  
Sambal, kicap manis, sambal tau cheo or chinchalok  
All vegetables are steamed for freshness not stir fried

- 19 **Telur Goreng Chinchalok** 15  
Savoury homestyle omelette with chinchalok melaka

- 19 **Tang Hoon Goreng** 17  
Fried glass noodles with scrambled eggs and savoury chai por

### RICE & NOODLES

- 17 ⑪ **Nasi Ulam Istimewa** 17  
A spectacular dish of rice with raw herbs, vegetables, minced fish and salted fish. Only the gourmets will enjoy this.

- 19 **Seafood Sambal Fried Rice (S/L)** 27 / 47  
A spicy fragrant and delicious old school fried rice

- Peranakan Seafood Hokkien Mee (S/L)** 27 / 47

- Steamed Fragrant Thai Rice** 2/pax  
Rice is served on an unlimited basis

## DESSERTS

- 17 **Chef's Dessert Platter** 15  
**Imperial Bird's Nest** 42  
**Imperial Dessert Platter** 62

- 19 **Pulut Enti Kelapa** 5  
**Pulut Enti Durian** 6.5  
**Chendol Melaka with durian** 6.5  
8  
19 **Pandan Gula Melaka Cake with durian** 6.5  
8  
**Whole Pandan Gula Melaka Birthday Cake with durian** 45  
55

*\*Check with server for daily dessert specials*

## DRINKS

- 29 **Soursop / Passion fruit with biji selaseh** 8  
**Green Lime Juice with biji selaseh** 6.5  
**Refreshing Kumkuat with biji selaseh** 6.5  
**Coca Cola (Regular/Diet)** 6.5  
**Pot of Malacca Kopi-O\*** 6.5  
27 **Malacca Kopi Peng** 7.5  
**Pot of Malacca milk tea\*** 6.5  
**Malacca Teh Peng** 7.5  
**Pot of hot Lemongrass/Pandan tea** 6.5  
**House pour beers** 9

- 15 **Milk and sugar served on the side with a kueh bahu or daily special pastry**

## ⑫ SIGNATURE ASIAN MARTINIS

- Baba Kaffir Lime Martini with Gin** 18  
**Nonya Lemongrass Martini with Vodka** 18  
**Makko Lychee Martini with Sake** 18

## TOK PANJANG

Refers to a feast laid out on long tables to accommodate the kaleidoscope and magnitude of food specially prepared for very special guests. Here our team of chefs has selected two extensive tasting menus all laid out in a tok panjang style presentation just for you.

*Enjoy your feast! Inclusive of our signature soup, chefs dessert platter and choice of malacca coffee or tea*  
(One day advance order)

FREE TP Certificate for each order

Minimum 2 persons to share

TOK PANJANG FEAST MENU \$45/\$65 per pax



# THE PERANAKAN SINGAPORE

## PERANAKAN HIGH TEA

11 am - 5.30pm daily

Weekdays \$24 Weekends \$28 per pax

Minimum 2 persons to share



## EIGHT COURSE HENG-HENG DEGUSTATION \$88 (one day advance order)

Taking Peranakan food to a whole new dimension, this eight-course meal is plated Modern European style. Make your reservations today!

### Amuse Bouche

Kueh Pei Ti

Sup Bakwan Kepiting

Kaki Babi Pong Teh



## THE CHEF'S TABLE

(\$288 per pax)

The Chef's Table seats 8 and requires a special 3 days advance reservation. The meal is inclusive of wine and sake pairing. Much like the Japanese Omakase where the Chef decides the menu, The Chef's Table at the Peranakan is a unique opportunity to sample Peranakan cuisine at an altogether different level where the Chef aims to surprise and delight with his mastery and infinite imagination. Dishes will include the use of live seafood and seasonal ingredients, Each dish plated and presented with the Chef's personal flair and artistry.

### Intermezzo

Sambal Udang

Nonya Chap Chye & Ngoh Hiang

Ayam Buah Keluak & Nasi Ulam Istimewa

*Complimentary desserts and coffee/tea from the chef, please inform server if you are game enough to try some durians*

Menu can be tailored to suit your preferences

