

YWCA HERITAGE SET

Served with Rice & Sago Gula Malacca | \$18++

Choose One Main Course -



Pork Sambal

Cookery Book of Malaya, 1958, pg 216

This heritage dish brings together tender pieces of pork simmered with ground spices, onions, garlic, and fiery dried chillies. Slow-cooked in true 1950s Straits Chinese tradition, it carries the authentic taste of Peranakan home kitchens of the time.



Columbo Duck

Cookery Book of Malaya, 1958, pg 230

A taste of mid-century colonial kitchens that bring together the rich, old-world flavours of Ceylon and the Malayan Straits. Tender duck simmered in coconut milk, gently infused with ginger, garlic, and onions. Best enjoyed with steamed rice to soak up the fragrant coconut gravy.



Fish Moolie

Cookery Book of Malaya, 1958, pg 74

An Anglo-Indian dish that features a creamy coconut curry with tender pieces of ikan merah simmered with ginger, lemongrass, saffron and a hint of chilli, capturing the nostalgic taste of traditional home cooking from a bygone era.



Sago Gula Malacca

Cookery Book of Malaya, 1958, pg 197-198

A beloved traditional dessert that captures the heart of old Malayan kitchens. Sago Gula Malacca is made from pearl sago, creamy coconut milk (santan), and rich palm sugar syrup infused with fragrant lemongrass. Each bite is a harmony of sweetness and fragrance.

HERITAGE SIDE DISHES



Chan Far Yook Yun (Fried Meatball) | \$8++

Cookery Book of Malaya, 1958, pg 210

Made from a treasured recipe that brings together minced pork, fresh crab meat, mushrooms, and crunchy water chestnuts, this dish is a delightful balance of crisp texture on the outside and juicy, savoury richness on the inside.



Popiah Goreng | \$12++

Cookery Book of Malaya, 1958, pg 210-211

An old-world Peranakan classic that traces its roots to the kitchens of Straits Chinese families in the 1950s.

Filled with a medley of bamboo shoots, fresh prawns, pork, bean sprouts, soya bean cake, and aromatic garlic, each bite reveals a savoury-sweet filling with layers of texture.



Cauliflower with Cheese | \$12

Cookery Book of Malaya, 1958, pg 99

This dish transforms the simple cauliflower into a rich, velvety delight. Tender florets are gently boiled, then baked in creamy milk and topped with cheese. This timeless recipe celebrates the wholesome simplicity and warmth of traditional cooking.