

The book cover features a vibrant, multi-colored floral pattern. The left side has a teal background with large pink flowers and yellow and blue leaves. The right side has a white background with a repeating pattern of orange starbursts, green leaves, and red flowers. A central white frame with an orange and green border contains the text.

Straits & Co
CAFE ★ BOOKS ★ STORE

NYONYA
PERANAKAN
CUISINE

AUTHENTIC
BABA & NYONYA DINING



APPETIZERS

RM (M) RM (L)

CHICKEN LOR BAK

48

88

Chicken marinated in Chinese Five Spices Encased in Crispy Soymilk Curd Casing Served with Lor Sauce (chicken stock with soy sauce and egg white)

PAI TEE

38

68

Crispy Pastry in Top-Hat Shapes Stuffed with Jicama, Carrots and Prawns Served with Chilli Garlic Sauce

CUCUR UDANG

48

88

Crispy Prawn Fritters with Beansprouts, Onions and Spring Onions Served with Peanut Sauce

CHOON PNEAH

58

98

Fried Spring Rolls with Jicama, Carrots and Crab Meat Served with Worcestershire Sauce

OTAK-OTAK POPIAH

58

98

Fried Spring Rolls with Turmeric and Coconut Cream Spiced Fish Mousse Served with Sweet Chilli Sauce

CRISPY SOFTSHELL CRAB

58

98

Fried Softshell Crab with Chilli and Salt Glaze (Inspired by our Signature Chilli Garam)



STC Signature



Gluten Free



Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





SOUP

RM

ITIK TIM

48

Sour and Salty Duck Leg Soup with Salted Green Mustard and Tamarind

MASAK TITIK

48

Sweet and Spicy Prawn Soup with Watermelon Rind and Prawn Balls



STC Signature



Gluten Free

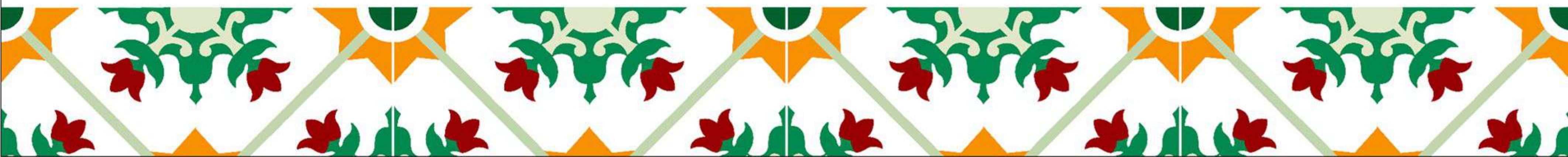


Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





POULTRY & MEAT

CHICKEN PONGTEH ✪ 🌾

Chicken in Salty Soybean Paste and Sweet Soy Sauce Stew with Potatoes and Dried Shiitake Mushroom

RM (M)

RM (L)

78

148

INCHI KABIN ✪ 🌾

Nyonya Spiced Fried Chicken Marinated in Clove, Cardamom, Turmeric, Chilli and Coconut Cream. Served with Worcestershire Sauce

78

148

KARI KAY 🌾

Nyonya Chicken Curry with Potatoes and Boiled Eggs

78

148

NYONYA CURRY WITH OSTRICH 🌾

Nyonya Curry with Ostrich and Potatoes

88

168

BEEF WAGYU RENDANG 🌾

Slow-cooked Stew of Spices, Turmeric, Coriander, Galangal, Kaffir Lime Leaves and Coconut Cream with Beef Wagyu

98

188

VENISON RENDANG 🌾

Slow-cooked Stew of Spices, Turmeric, Coriander, Galangal, Kaffir Lime Leaves and Coconut Cream with Venison

98

188



STC Signature



Gluten Free

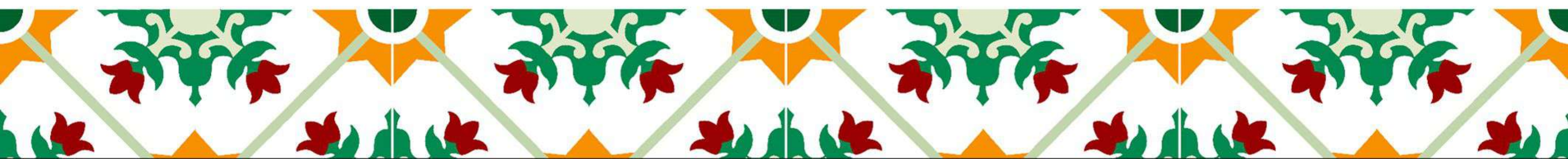


Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





FISH & SEAFOOD

	RM (M)	RM (L)
GULAI TUMIS WITH BARRAMUNDI BELLY ✨ 🌾 Aromatic Spicy Nyonya Barramundi Belly Stew with Okra, Tomatoes and Torch Ginger Flower	98	188
ACAR FISH WITH RED SNAPPER 🌾 Turmeric Marinated Fried Red Snapper with Onions, Ginger, Garlic and Fresh Turmeric in Sour Tamarind Vinegar Sauce	88	168
OTAK-OTAK 🌾 Steamed Spiced Fish and Prawn Mousse with Turmeric, Chillies, Galangal, Lemongrass, Wild Local Herbs and Coconut Cream	98	188
TAUCHU COD FISH 🌾 Fried Cod Fish with Onions, Ginger and Garlic in Sweet Salty Soybean Paste Sauce	118	220
CHILLI GARAM WITH RED GROUPE ✨ 🌾 Fried Red Grouper with Spicy Chilli and Salt Sambal Sauce	108	180
ASSAM TIGER PRAWNS ✨ 🌾 Sweet Tangy Tiger Prawns Pan-fried in Tamarind Paste with Garlic	98	180
SAMBAL SOTONG 🌾 Squid Cooked in Spicy Sambal, Onion and Tamarind Sauce	88	168



STC Signature



Gluten Free

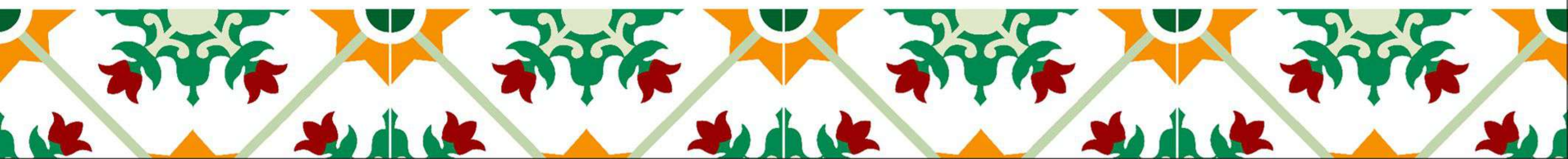


Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





FISH & SEAFOOD

RM (M) RM (L)

LOBSTER CHILLI GARAM

248

Baked Lobster with Spicy Chilli and Salt Sambal Sauce

OCTOPUS WITH CHILLI GARAM

88

168

Grilled Octopus with Spicy Chilli and Salt Sambal Sauce



STC Signature



Gluten Free



Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





VEGETABLES

JIU HU CHAR

Stir-fried Dried Cuttlefish, Jicama, Carrots and Dried Shiitake Mushroom
Served with Romaine Lettuce and Sambal Belacan

RM (M)

RM (L)

58

88

SAMBAL OKRA

Steamed Okra with Spicy Chilli Sambal and Dried Shrimps

38

68

SAMBAL EGGPLANT

Eggplant with Spicy Chilli Sambal and Dried Shrimps

48

78

KANGKONG BELACAN

Spicy Stir-fried Morning Glory in Spicy Sambal Belacan Sauce with Prawns

48

78

DRIED SHRIMP & GARLIC WITH OKRA

Stir-fried Okra with Garlic, Dried Shrimps and Prawns

48

78

ACAR AWAK

Pickled Jicama, Carrot, Cucumber and Cabbage Cooked in Spices, Chilli,
turmeric, Ground Peanuts and Sesame Seeds

48

78



STC Signature



Gluten Free



Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





RICE

RM

NASI ULAM

38

Rice with Local Fresh Wild Herbs, Salted Fish, Anchovies, Dried Shrimps, Fresh Turmeric and Torch Ginger Flower. Served with Sambal Belacan and Acar Awak

NASI BIRU

38

Rice cooked with Butterfly Blue Pea Flower and Pandan Leaves
Served with Sambal Belacan and Acar Awak

NASI GORENG SAMBAL

48

Spicy Nyonya Fried Rice with Squid, Prawn and Chicken
Served with Fish Crackers and Acar Awak

BASMATHI STEAM RICE

28

Steamed Basmathi rice. Ideal for curries and side dishes



STC Signature



Gluten Free

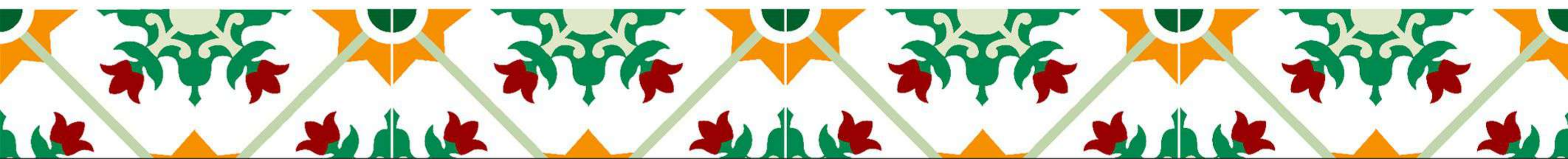


Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





DESSERTS

RM

BUBUR CHA CHA

38

Colourful Sweet Potatoes with Yam in Coconut Cream and Gula Melaka Syrup

BUBUR PULUT HITAM

48

Black Glutinous Rice Pudding with Fresh Coconut Milk and Pandan

CENDOL

48

Coconut Milk Base Shaved Ice with Red Kidney Beans, Pandan Jellies drizzled with Gula Melaka Syrup



STC Signature



Gluten Free



Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





MOCKTAILS

RM

NUTMEG JUICE

32

Juice of nutmeg fruit

PINEAPPLE NUTMEG JUICE

32

A fresh concoction of pineapple with nutmeg juice

CALAMANSI SOUR PLUM LEMONADE

32

Sparkling lemonade infused with Assam Boi (Sour Plum), mint leaves with a squeeze of calamansi lime juice and a dusting of assam powder

BUTTERFLY BLUE PEA COCONUT WATER

32

A fresh concoction of fresh coconut water with dried butterfly blue pea flower extract

LEMONGRASS CHILLER

32

Homemade lemongrass, pandan and ginger infused tea. Sweetened with rock sugar

RED DATES & LONGAN

32

Homemade red date and longan fruit infused tea. Sweetened with rock sugar



STC Signature



Gluten Free

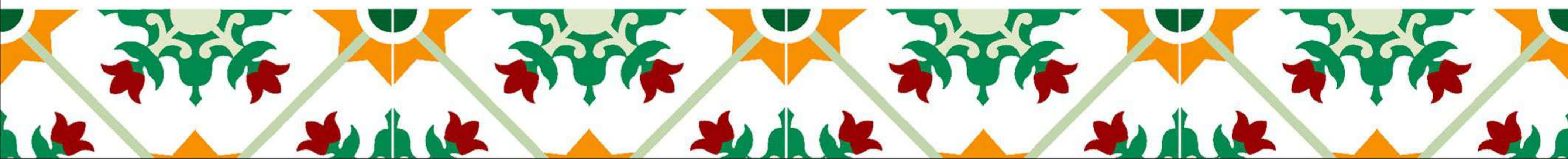


Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes





COCKTAILS

RM

TITO'S NUTMEG

42

Juice of nutmeg fruit with Tito's Vodka

STC'S PINEAPPLE SUNSET

42

A fresh concoction of pineapple and nutmeg juice with Bacardi Gold Rum

ASSAM BOI SPRITZ

42

Sparkling lemonade infused with Assam Boi (Sour Plum), mint leaves, a squeeze of calamansi lime juice, a dusting of assam powder with Bacardi White Rum

BLUE DANNA

42

A fresh concoction of fresh coconut water with dried butterfly blue pea flower extract and Malibu Rum with Coconut Liqueur

CHINESE TEAS

COOKED PU ER TEA (YEAR 2019)

22

SHOU MEI WHITE TEA (YEAR 2022)

22

GINSENG OOLONG TEA

22

DRAGON PEARL JASMINE TEA

22



STC Signature



Gluten Free



Contains Nuts



Vegetarian
Option Available

All prices quoted are inclusive of prevailing taxes

