

Nyonya Heritage

Menu

Charcoal

A Feast of Heritage — Where Every Dish Tells a Story

Baba Mampas' Sweet Temptations Popiah & Pai Tee Medley RM22++

Delightful bites of crisp "pop buns" and fresh spring rolls, filled with sweet savoury shredded vegetables (the quintessential Peranakan nibble)

From the Birth of Tradition Ee Ploh Soup RM33++

A harmonious medley of fish maw, abalone, handbeats, pork and in a creamy cabbage-infused broth — a symbol of celebration and abundance

From a Bunch Cincaru Sumbat Cili Garam RM45++

Charcoal-grilled bacterial marinated stuffed with house-marinated sambal and sea salt, bold, smoky, and undeniably Nyonya

Golden Wit Kacang Buncis Goreng Tahu RM22++

French beans coated with golden rice and garlic, a crunchy bite for with down to earth elegance

***The dishes above are all served with Nasi Kemuli or White Rice (exclusive of sides):
Star-baked Nanyang — Baked eggs, crisp crisp lettuce and fresh cucumbers, all lightly tossed in vinegar dressing
Terong Pajeri — Charcoal eggplant brushed in spice, smoky savoury chili-garlic
Sambal Timun & Sambal Belacan — Cured cucumber slices dressed in tangy, spicy sambal*

Sweet Endings from the Spirits Bubur Cha Cha RM25++

A comforting dessert of yam, sweet potatoes, durian and pandan in silky coconut milk — a reminder of traditions and traditions

The Legacy of the Spirits Udang Goreng Assam RM50++

Prize-sized with fermented and roasted to golden perfection

Udang Masak Lemak Lobak RM50++

Super-sized served in creamy, aromatic coconut sauce

From the Forest Kitchen Ayam Buah Keluak RM55++

The crown jewel of Peranakan cuisine — chicken braised in dark, earthy laklak nut grove, rich with heritage and depth

Inche Kabin RM45++

Deep-fried spiced chicken, marinated in a secret blend of herbs and vinegar

Ayam Pongteh RM45++

A charred Peranakan stew featuring tender chicken and potatoes gently simmered in a rich, savoury blend of fermented anchovy paste and palm sugar, offering a harmonious balance of sweet and savoury flavours

Nasi Kemuli Royale

A fragrant rice ensemble served with seven traditional accompaniments — a grand showcase of Nyonya culinary artistry

2 pax RM142++

8 pax RM568++

5 pax RM355++

12 pax RM852++

Popiah & Pai Tee Medley Delightful bites of crisp "pop buns" and fresh spring rolls, filled with sweet savoury shredded vegetables (the quintessential Peranakan nibble)

Ee Ploh Soup A harmonious medley of fish maw, abalone, handbeats, pork and in a creamy cabbage-infused broth — a symbol of celebration and abundance

Sambal Timun & Sambal Belacan Cured cucumber slices dressed in tangy, spicy sambal

Terong Pajeri Charred eggplant brushed in spice, smoky savoury chili-garlic

Inche Kabin Deep-fried spiced chicken, marinated in a secret blend of herbs and vinegar

Udang Masak Lemak Lobak Soft-shell served in creamy, aromatic coconut sauce

Cincaru Sumbat Cili Garam Charcoal-grilled bacterial marinated stuffed with house-marinated sambal and sea salt, bold, smoky, and undeniably Nyonya

Ayam Buah Keluak The crown jewel of Peranakan cuisine — chicken braised in dark, earthy laklak nut grove, rich with heritage and depth

Kacang Buncis Goreng Tahu French beans coated with golden rice and garlic — a crunchy bite for with down to earth elegance

Bubur Cha Cha A comforting dessert of yam, sweet potatoes, durian and pandan in silky coconut milk — a reminder of traditions and traditions

All prices quoted are in Ringgit Malaysia subject to 6% service charge and prevailing taxes