

# Nyonya Heritage

## Menu

A Feast of Heritage — Where Every Dish Tells a Story

Charcoal

### Baby Nyonya Street Favourites

#### Popiah & Pai Tee Medley

RM22++

Delightful bites of crispy "top hats" and fresh spring rolls, filled with sweet-savoury shredded vegetables - the quintessential Peranakan nibble

### From the Broth of Tradition

#### Ee Ploh Soup

RM33++

A luxurious medley of fish maw, abalone, handmade fish roll in a savoury cabbage-infused broth - a symbol of celebration and abundance

### Ocean's Bounty

#### Cincaru Sumbat Cili Garam

RM45++

Charcoal-grilled hardtail mackerel stuffed with house-blended sambal and sea salt - bold, smoky, and undeniably Nyonya

### Garden's Wok

#### Kacang Buncis Goreng Tauhu

RM22++

French beans tossed with golden tofu and garlic - a crunchy stir-fry with down-to-earth elegance

**\*\*The dishes above are all served with Nasi Kemuli or White Rice inclusive of sides:**  
 • Telur Salad Nyonya - Boiled eggs atop crisp lettuce and sliced cucumbers, all lightly tossed in vinegar dressing  
 • Terong Pajeri - Charred eggplant bathed in spicy, smoky coconut-chilli gravy  
 • Sambal Timun & Sambal Belacan - Cool cucumber slices drenched in tangy, spicy sambal

### The Legacy of the Straits

#### Udang Goreng Assam

RM50++

Prawn kissed with tamarind and sautéed to golden perfection

#### Udang Masak Lemak Lobak

RM50++

Soft radish stewed in creamy turmeric coconut sauce

### From Ancestral Kitchens

#### Ayam Buah Keluak

RM55++

The crown jewel of Peranakan cuisine - chicken braised in dark, earthy keluak nut gravy, rich with heritage and depth

#### Inche Kabin

RM45++

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

#### Ayam Pongteh

RM45++

A cherished Peranakan stew featuring tender chicken and potatoes gently braised in a rich, savoury blend of fermented soybean paste and palm sugar, offering a harmonious balance of sweet and umami flavours

### Sweet Endings from the Straits

#### Bubur Cha Cha

RM25++

A comforting dessert of yam, sweet potato, durian and pearl sago in silky coconut milk - a rainbow of textures and tradition

### 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

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#### Ee Ploh Soup

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#### Sambal Timun & Sambal Belacan

Cool cucumber slices drenched in tangy, spicy sambal

#### Telur Salad Rebus

Boiled eggs atop crisp lettuce and sliced cucumbers, all lightly tossed in vinegar dressing

#### Terong Pajeri

Charred eggplant bathed in spicy, smoky coconut-chilli gravy

#### Inche Kabin

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

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a golden heritage

All prices quoted are in Ringgit Malaysia subject to 10% service charge and prevailing taxes