

Appetiser

Nyonya Kueh Pai Tee (6pcs) - RM18

Top Hats Filled with Julienne Jicama (Sengkuang), Sliced Omelette, Cilantro and Prawns with our Homemade Chilli Sauce

Acar Sayur Campur - RM18

A Pickle of Carrots, Cucumber, Cabbage and Shallots with Dried Shrimp Spice

Sambal Jantung Pisang - RM20

A Spicy Salad Mix of Banana Blossom, Kaffir Lime Leaf, Averrhoa Bilimbi (Belimbing Buluh), Ginger Flower and Coconut Milk

Nyonya Ngoh Hiang - RM22

A Baba Nyonya Favourite Chicken Roll Stuffed with Diced Chicken, Jicama (Sengkuang), Five Spiced Powder and Rolled in Soya Bean Skin

Otak Otak Nyonya - RM25

Grilled Homemade Fish Parcel of Ground Fish Paste Infused with Nyonya Spices

Ayam Inche Kabin - RM26

Fried Chicken Peranakan Style Marinated with Turmeric, Shallot, Five Spice Powder and Soya Sauce served with Chilli Vinegar Dip

Soup

Itik Tim Soup - RM20 (per portion)

Double Boiled Soup of Duck, Salted Vegetables, Green Chilli and Asam Pieces

Bak Wan Kepiting Soup - RM24 (per portion)

Double Boiled Soup with Crab Meat and Chicken Meatball, Fresh Bamboo Shoot and Chinese Cabbage

Hee Piow Soup - RM24 (per portion)

Double Boiled Fish Maw Soup with Fish Ball, Chinese Cabbage and Carrots

***All soup served are individual portion**

From The Vegetable Farms

Bendi Sambal - RM15

A Classical Peranakan Dish of Steamed Okra cooked with Homemade Chilli Prawn Paste and Vinegar

Terung Goreng Chilli - RM16

Stir Fried Brinjal with our Homemade Chilli Paste and Dried Shrimp

Sayur Lemak Keledek - RM18

Vegetables Stewed in Coconut Milk with Dried Shrimp and Sweet Potatoes

Chap Chai Nyonya Melaka - RM22

Stewed Vegetables with Nyonya Soyabean Paste, Beancurd Skin, Black Fungus, Shitake Mushroom and Glass Noodles

Side Dish

Plain White Rice - RM3

Cincalok Dip - RM5

Salted Pickled Shrimp Paste with Lime, Chilli & Shallots served with Cucumber Strips

Sambal Belacan - Rm5

Our Chef Speciality Spicy Shrimp Paste - (Sambal Belacan) served with Cucumber Strips

Telur Cincalok - RM16

Omelette with Onions, Scallions, Chilli and Peranakan Salted Pickled Shrimp Paste

Individual Dishes

Mee Nyonya with Sambal Timun - RM18

Noodles with a Salted Bean Paste Sauce, Prawns, Shredded Chicken, Mustard Greens, Beansprout, Tofu and Omelette Strips served with Spicy Cucumber Paste

Mee Bodoh Cara Baba - RM18

Special Homemade Spicy Paste, Fried with Yellow Noodle, Beansprout, Prawns and Omelette Strips

Nyonya Meehoon Siam Melaka - RM18

Fried Mee Hoon with Nyonya Paste, Prawns, Tofu, Beansprout with Sweet Asam Sauce

Nyonya Fried Rice - RM22

Wok Fried Rice with Nyonya Paste, Prawns, Chicken, Lemongrass, Pineapple Cubes served with Pickled Vegetables

Nyonya Laksa Melaka - RM23

Nyonya Speciality Noodles served in Coconut Broth

From The Pastures

Ayam Pongteh - RM28

A Traditional Chicken Stew with Soybean Paste, Shallots, Potatoes and Shitake Mushroom

Ayam Goreng Chilli - RM28

Nyonya Fried Chicken Tossed with our Chef's Speciality Chilli Paste

Ayam Buah Keluak - RM33

Peranakan Ceremonial Dish of Chicken Cooked with Buah Keluak - A Sought After Peranakan Nut, Lemongrass, Galangal, Turmeric, Candlenut, Shallot, Chilli and Dried Prawn Paste

Nyonya Beef Rendang - RM38

Chunks of Beef Steeped in our Inhouse Rendang Paste Cooked Till Soft and Tender

Beef Goreng Asam - RM38

Stir Fried Beef Cubes Cooked with Chilli, Asam Paste, Five Spice Powder, White Pepper and Gula Melaka

Mung Bean Lamb Dalca - RM48

*A Malaccan Peranakan Family Speciality of Lamb Cooked In Mung Bean Dalca.
A Must Try!*

From The Sea

Ikan Chili Garam Melaka (size 500gm - 700gm) RM78

*Deep Fried Whole Fish Dressed with a Mild Homemade Chilli Oil and Salt Paste
Please check with server for the catch of the day

Ikan Gerang Asam (Asam Pedas Nyonya Melaka) (size 500gm - 700gm) RM78

*A Whole Steamed Fish with Asam, Nyonya Paste and Spices
Please check with server for the catch of the day

Ikan Masak Chuan Chuan (size 500gm - 700gm) RM78

*A Choice of Deep Fried or Steamed Whole Fish with Fermented Soybean,
Ginger and Soya Sauce
Please check with server for the catch of the day

Udang Sambal Petai - RM28

*Stir Fried Sea Prawns Cooked with Chilli Paste, Asam, Dried Shrimp,
Shallot and Stink Bean (Petai)*

Udang Lemak Nenas - RM60

Sea Prawns Cooked with Pineapple and Nyonya Spice Paste with Coconut Milk

Udang Goreng Asam Melaka - RM60

Sweet And Sour Stir - Fried Sea Prawn

Wok Tossed (Sambal) Sotong - RM60

*Wok Tossed Squid with Our Nyonya Chef's Homemade Chilli Paste
Highly Recommended*

Dessert

Bubur Pulut Hitam - RM10

Steamed Black Glutinous Rice Dessert served with Coconut Cream and Gula Melaka

Madam Zee Coconut Ice Cream - RM18

Coconut Ice Cream served in a Fresh Coconut Shell Drizzled with Gula Melaka and Toasted Coconut

Nyonya Cendol - RM18

Traditional Nyonya Cendol with Coconut Milk and Gula Melaka

Sago Gula Melaka - RM18

A Nyonya Favourite of Sago Stewed with Blue Pea Flower, Coconut Milk and Gula Melaka

Beverage

SIGNATURE DRINK RM17

SPECIALITY NYONYA BEVERAGE

Fresh Lime Juice, Lemongrass Syrup and Mint Leave

SOUR PLUM

Fresh Ambarella Juice, Sour Plum syrup served with Honey

COCONUT LEMONGRASS SHAKE

Coconut Water, Lemongrass Syrup and Lime Juice

PERANAKAN PASSION

Passion Fruit Puree, Butterfly Pea Flower Syrup Top-Up with Ginger Syrup and Basil Leaf

FRESH COCONUT - RM15

FRESHLY SQUEEZED JUICES - RM16

Orange
Green Apple
Watermelon
Carrot
Honeydew

HOT COFFEE - RM14

Brewed Coffee
Café Latte
Cappuccino
Espresso

FIZZIES - RM12

Coca Cola
Coke Light
100PLUS

HOT TEA - RM14

Green Tea
Ginger Tea
Red Date with Longan Tea

ICED TEA - RM14

Iced Lemon Tea

Set Lunch For 2 person @ RM89.90+

Set A

Nyonya Pai Tee

Top Hats Filled with Julienne Jicama (Sengkuang), Sliced Omelette, Cilantro and Prawns with our Home-made Chilli Sauce

Ayam Pongteh

A Traditional Chicken Stew with Soybean Paste, Shallots, Potatoes and Shitake Mushroom

Sambal Bendi

A Classical Peranakan Dish of Steamed Okra and Home-made Chilli Spicy Shrimp Paste

Telur Cincalok

Omelette with Onions, Scallions, Chilli and Peranakan Salted Pickled

Nyonya Cendol

Traditional Nyonya Cendol with Coconut Milk and Gula Melaka

Set B

Nyonya Pai Tee

Top Hats Filled with Julienne Jicama (Sengkuang), Sliced Omelette, Cilantro and Prawns with our Homemade Chilli Sauce

Udang Sambal

Stir Fried Sea Prawns Cooked with Chilli Paste, Taramind, Dried Shrimp, and Shallots

Chap Chai Nyonya

Stewed Vegetables with Nyonya Soyabean Paste, Beancurd Skin, Black Fungus, Shitake Mushroom and Glass Noodles

Telur Cincalok

Omelette with Onions, Scallions, Chilli and Peranakan Salted Pickled Shrimp Paste

Nyonya Cendol

Traditional Nyonya Cendol with Coconut Milk and Gula Melaka

***All items are served with White Fragrance Rice & Hot Red Date Longan Tea**

Set Lunch For 2 person @ RM89.90+

Set C

Nyonya Pai Tee

Top Hats Filled with Julienne Jicama (Sengkuang), Sliced Omelette, Cilantro and Prawns with our Homemade Chilli Sauce

Kepala Ikan Jenahak Gerang Asam

Fish Head with Tamarind, Nyonya Paste and Spices

Terung Goreng Chilli

Stir Fried Brinjal with our Homemade Chilli Paste and Dried Shrimp

Telur Cincalok

Omelette with Onions, Scallions, Chilli and Peranakan Salted Pickled Shrimp Paste

Nyonya Cendol

Traditional Nyonya Cendol with Coconut Milk and Gula Melaka

Set D

Nyonya Pai Tee

Top Hats Filled with Julienne Jicama (Sengkuang), Sliced Omelette, Cilantro and Prawns with our Homemade Chilli Sauce

Ikan Jenahak Chili Garam

Deep Fried Whole Fish Dressed with a Mild Homemade Chilli Oil and Salt Paste

Sayur Lemak Keledek

Vegetables Stewed in Coconut Milk with Dried Shrimp and Sweet Potatoes

Telur Cincalok

Omelette with Onions, Scallions, Chilli and Peranakan Salted Pickled Shrimp Paste

Nyonya Cendol

Traditional Nyonya Cendol with Coconut Milk and Gula Melaka

***All items are served with White Fragrance Rice & Hot Red Date Longan Tea**