



DISH OF THE MONTH:

IKAN KUAH LADA

\$22.00

A TRADITIONAL
PERANAKAN
FAVOURITE

CHOOSE YOUR FISH

- STINGRAY
- RED SNAPPER
- BARRAMUNDI



TURMERIC



WHITE PEPPERCORNS



RED CHILLIES



CANDLENUTS



SHALLOTS



GALANGAL



LEMONGRASS



KAFFIR LIME LEAVES

Ikan Kuah Lada is a traditional Peranakan dish, most commonly prepared with *Ikan Pari* (Stingray or Skate). At **PeraMakan**, diners have the option to select from Stingray, Red Snapper, or Barramundi.

The fish is simmered in a spicy, tart, and peppery tamarind gravy, accompanied by brinjals and ladyfingers. The distinctive **warm and earthy heat of white pepper** defines the flavour profile of *Ikan Kuah Lada*.

A common question is how *Ikan Kuah Lada* differs from **Ikan Garam Assam**. While *Ikan Kuah Lada* is characterised by the warmth of white pepper, *Ikan Garam Assam* is a chilli-based dish with a robust spicy and sour taste.