



At PeraMakan, every dish tells a story of tradition, family and the vibrant Peranakan heritage.

Rooted in the rich heritage of Nonya cuisine, our food is a celebration of the generations who came before us. The word makan means to eat in Malay, and here at PeraMakan, it's more than just a meal — it's about coming together, sharing experiences, and honoring culture through every lovingly prepared dish.

Founded in 2004 by our Executive Chef Kathryn Ho, PeraMakan was born from a deep passion to preserve the heart and soul of Peranakan cooking. Our recipes are inspired by the same flavors that once filled the kitchens of our grandmothers — spicy, aromatic, and made with care. From the bold heat of our sambals to the tender richness of beef rendang and the comforting warmth of chap chye, each bite is both familiar and unforgettable.

We invite you to slow down, gather around the table, and enjoy a taste of heritage that feels like home.

PeraMakan 



appetisers

jantung pisang kerabu	shredded heart of banana blossom, julienned mango and prawn tossed in a dressing of ginger flower, shallots, dried shrimp, coconut cream and sambal belacan	12/24
nonya ngoh hiang	chicken and prawn rolls deep-fried and served with luak chye pickle	16
kueh pie tee set	served to be assembled yourself - half a dozen shells, shredded bamboo shoots, jicama stewed with prawns, garnished with fresh herbs	12
seafood otak otak with crackers	a rich, spicy mousse of mackerel, squid and prawn grilled on a turmeric leaf	14
satay	half a dozen sticks of succulent pork or chicken satay served with rice cakes, cucumber, onions and spicy peanut sauce with pineapple purée	13
house achar achar	spicy pickled vegetables with crackers	5.5
belinjo crackers	made from the oval-shaped seed of the gnetum tree native to Indonesia, flattened and fried	3.5

soup

bakwan keping	meatballs of pork, fish and crabmeat with winter bamboo shoots in a clear chicken broth	6 per bowl
hee peow	fish maw, meatball, fish ball and cabbage in a clear chicken broth	7.5 per bowl

noodles + rice

wok-tossed laksa	thick rice noodles lightly sautéed in seafood, tau pok and laksa sauce. topped with aromatic daun kesom	12
dry mee siam	rice vermicelli stir-fried in nyonya spices and served with sambal prawns, fried tau kwa, sliced omelette and cucumber	12
fried rice	quick-toss egg fried rice with a choice of: <ul style="list-style-type: none"> • prawn + crabmeat • sambal buah keluak 	20 18
steamed cauli rice	low carb rice option	3 per bowl

glossary

buah keluak
a black nutty seed that goes through a fermentation process in order to become edible

daun kesom
laksa leaf

garam assam
a spicy and tangy peranakan sauce

jicama
commonly known as mexican turnip

luak chye pickle
mixed vegetable pickles in mustard dressing

rempah
a paste that forms the base of many of the sauces in peranakan cuisine

sambal titek
a basic nyonya rempah

serondeng
spiced and toasted coconut flakes



main courses

free flow of complimentary steamed rice with any main course ordered

vegetables

tomayto tomahto?

M/L

market fresh veggie	garlic sauté / sambal stir-fry / mushroom sauce ask your server for what's available!	15
premium chap chye	cabbage braised with dried mushrooms, prawns, ginkgo nuts, black fungus and glass noodles with pork belly / vegetarian	12/24
sambal terung	grilled brinjals with sambal udang (prawns)	12/24
sambal bendi	lady fingers sautéed in sambal titek with dried shrimp sambal	12/24
sambal petai	stink beans and prawns sautéed in nyonya spice paste	12/24
nonya egg tofu	A beloved family comfort dish — crisp golden egg tofu, gently braised in a savoury bean sauce with minced pork and succulent shrimp.	12/24

meat

farm raider

rendang	aromatic spiced coconut gravy and serondeng with: <ul style="list-style-type: none"> • “gold coin” beef shin • lamb shank 	15/30 30
babi pongtay	slow-cooked pork belly in fermented bean sauce	15/30
babi assam	pork belly gently simmered in aromatic sauce, served grilled with pickled onion	15/30
ayam goreng	crunchy, deep-fried marinated boneless chicken	12/24
ayam buah keluak	boneless chicken thigh braised in a rich, deep sauce of garam assam and indonesian buah keluak pulp; additional nuts at \$2 each	17/34

all prices subjected to 10% service charge and 9% GST





main courses

free flow of complimentary steamed rice with any main course ordered

seafood

fish are food, not friends

M/L

fish head

red snapper fish head with brinjals and lady fingers

- kari - special nyonya curry of fish with ground spice mix
- garam assam - spicy tamarind gravy

40

ikan kari

special nyonya curry of fish with ground spice mix

- barramundi fillets
- red snapper fillets

17/30

22/40

ikan garam assam

- fish cooked in a spicy tamarind gravy, brinjals and lady fingers
- barramundi fillets
- red snapper fillets

17/30

22/40

sambal halibut ijo

pan-fried fillets of halibut in a less spicy green chilli rempah (option to add coconut milk to enjoy the lemak version)

19

ikan tempra

Deep fried barramundi in a tamarind sauce with a caramelised onions and chilli garnish. half /whole fish

28/44

udang masak kuah nanas

whole jumbo prawns cooked in kuah assam with pineapples and a dash of coconut milk.

17/32

udang goreng assam

whole jumbo prawns in caramelised tamarind sauce

17/32

udang masak lemak

shelled jumbo prawns in bird's eye chilli and pineapple in a mildly spicy coconut sauce

17/34

sotong masak hitam

succulent squid cooked in a rich, complex sauce of rempah and its own ink

15/28

baby sotong goreng assam

sweet, sour and tart crunchy little squids

20

all prices subjected to 10% service charge and 9% GST





plant-based

hey who knew peranakan food could be plant-based and still be yum

M/L

rendang	aromatic spiced coconut gravy with serondeng with plant-based soy and mushroom	15/30
ayam kleo	plant-based soy nuggets braised in nyonya curry	15/30
steamed cauli rice	low carb rice option	3 per bowl
market fresh veggies	garlic sauté / mushroom sauce	15
premium chap chye	cabbage braised with dried mushrooms, gingko nuts, black fungus and glass noodles	13/25
sambal terung	grilled brinjals with crispy mushroom	13/25
sambal bendi	lady fingers sauteed in sambal titek with crispy mushroom	13/25

desserts

desserts goes into another stomach

premium gula melaka chendol	shaved ice drenched with chendol, red beans, premium gula melaka and coconut milk	6
durian pengat	chilled D24 durian pengat	6.5
apom berkuah	fermented rice pancakes with banana compote. limited daily quantities	5
sago gula melaka	chilled sago pudding served with lashings of gula melaka syrup and coconut milk	4.5
lemongrass jelly	lemongrass jelly in fresh calamansi juice top with shaved ice	5
weekend special	ask your server for a limited special!	5

all prices subjected to 10% service charge and 9% GST





nonya sampler set

only for weekdays

pick 1 main

babi pongtay	slow-cooked pork belly in fermented bean sauce	17.0
beef rendang	shin of beef, coconut sauce, serondang, coconut flakes, spicy	20.0
ayam buah keluak	boneless chicken thigh braised in a rich, deep sauce of garam assam and indonesian buah keluak pulp; additional nuts at \$2 each	18.0

comes with 2 sides

chap chye	cabbage braised with dried mushrooms, black fungus and glass noodles
nonya tau hu	firm bean curd in a fermented soybean gravy with minced pork and prawns

blue-pea rice free
who ever charges for rice anyway?



drinks

red date longan tea	served hot or cold	5
house lemongrass tea	served hot or cold	3.5
barley brew	served hot or cold	3.5
sour plum juice		3.5
hot pu'er tea	from the highlands of yunnan	3.5
sparkling water		3
coke/coke zero/sprite		3.5
hot coffee	freshly brewed coffee from coffee capsule	4
cold brew	columbian beans cold brewed for 24 hours (with milk?)	5
tea	served hot or cold, black or white	4

soft beverages

pineapple ginger mule	pineapple and lemon juice, ginger beer	6.5
virgin mojito kosong	muddled mint, lime juice, fizzy water. non-sweet and sugar free	5.5
calamansi-ade	fizzy lemonade, calamansi juice	6.5
ginger lemongrass crush	lemongrass, ginger beer, coconut water, lime	6.5
lime & tonic	soft version of the classic	6.5
nyonya sunset	rose syrup, pineapple, lime and lemon juice	6.5
24h orange cold brew	cold brew with a twist of orange juice	5.5



more drinks

alcoholic beverages

lime gin & tonic	classic g&t with a touch of lime	13.8
pineapple rum punch	rum, pineapple and lemon juice, ginger beer	13.8
serai surprise	vodka, lemongrass, ginger beer, aromatics	13.8
calamansi gin rickey	gin, calamansi syrup, fizzy water	13.8
dark & stormy	rum, ginger beer, slice of lime	13.8
beers	tiger carlsberg heineken asahi super dry + \$1	7.5
house red and white wine	We sourced the best value wine from our local makrets so that you get to enjoy good tasting wine at affordable prices	13/60 glass/bottle

all prices subjected to 10% service charge and 9% GST

