



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

Rooted in the rich heritage of Nyonya 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.

City
PeraMakan 



appetisers

| | | |
|--|---|-------------|
| nyonya ngoh hiang | chicken and prawn rolls deep-fried and served with luak chye pickle | 17.5 |
| kueh pie tee set | <i>served to be assembled yourself</i> - half a dozen shells, shredded bamboo shoots, jicama stewed with prawns, garnished with fresh herbs | 13.5 |
| seafood otak otak with crackers | a rich, spicy mousse of mackerel, squid and prawn grilled on a turmeric leaf | 15.3 |
| house achar achar | spicy pickled vegetables | 4 |
| belinjo crackers | Made from the oval-shaped seed of the gneumon tree native to Indonesia, flatted and fried | 4 |

soup

| | | |
|------------------------|---|------------------------|
| bakwan kepiting | meatballs of pork, fish and crabmeat with winter bamboo shoots in a clear chicken broth | 6.5 per bowl |
| hee peow | fish maw, meatball, fish ball and cabbage in a clear chicken broth | 8.2 per bowl |

noodles + rice

| | | |
|---------------------------|--|--------------------------|
| wok-tossed laksa | thick rice noodles lightly sautéed in seafood, tau pok and laksa sauce. topped with aromatic daun kesom | 13.2 |
| dry mee siam | rice vermicelli stir-fried in nyonya spices and served with sambal prawns, fried tau kwa, sliced omelette and cucumber | 13.2 |
| fried rice | quick-toss egg fried rice with a choice of: <ul style="list-style-type: none"> • prawn + crabmeat • sambal buah keluak | 21.2 20 |
| steamed cauli rice | low carb rice option | 3.5 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

seafood

fish are food, not friends

M/L

| | | |
|-------------------------------|--|------------------------|
| fish head | red snapper fish head with brinjals and lady fingers <ul style="list-style-type: none">• 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 <ul style="list-style-type: none">• baramandi fillets• red snapper fillet | 17 22 |
| ikan garam assam | <ul style="list-style-type: none">• fish cooked in a spicy tamarind gravy, brinjals and lady fingers• baramandi fillets• red snapper fillet | 17 22 |
| udang masak kuah nanas | jumbo prawns in kuah assam | 19/35 |
| udang goreng assam | jumbo prawns in caramelised tamarind sauce | 19/35 |
| sotong masak hitam | succulent squid cooked in a rich, complex sauce of rempah and its own ink | 17/30 |

meat

farm raider

| | | |
|-------------------------|--|-----------------------------|
| rendang | aromatic spiced coconut gravy and serondeng with: <ul style="list-style-type: none">• "gold coin" beef shin• lamb shank | 16.5/33 33 |
| babi pongtay | slow-cooked pork belly in fermented bean sauce | 16.5/33 |
| babi assam | pork belly gently simmered in aromatic sauce, served grilled with nyonya salad | 18.5/37 |
| ayam goreng | crunchy, deep-fried marinated boneless chicken | 13/26 |
| 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 | 18.5/37 |
| ayam kleo | boneless chicken thigh braised in nyonya curry | 16.5/33 |

all prices inclusive of GST





main courses

free flow of complimentary steamed rice with any main course ordered

from the grill

grill noises

M/L

| | | |
|------------------------|--|--------------|
| ikan panggang | farm-to-table seabass marinated in nyonya spices and grilled. enjoy its tender flesh with a hint of char and smoky flavour | 31/48 |
| udang panggang | lightly charred jumbo tiger prawns coated in a vibrant, spicy sambal | 17/31 |
| sotong panggang | smoky charred squid, marinated in spicy sambal titek, served with a refreshing nyonya salad | 17/31 |
| satay | half a dozen sticks of succulent <i>pork or chicken</i> satay served with rice cakes, cucumber, onions and spicy peanut sauce with pineapple puree | 13 |

vegetables

tomayto tomahto?

| | | |
|----------------------------|--|--------------|
| market fresh veggie | garlic sauté / sambal stir-fry / mushroom sauce ask your server for what's available! | 16.35 |
| premium chap chye | cabbage braised with dried mushrooms, prawns, ginkgo nuts, black fungus and glass noodles <i>with pork belly / vegetarian</i> | 13/26 |
| sambal terung | grilled brinjals with sambal udang (prawns) | 13/26 |
| sambal bendi | lady fingers sautéed in sambal titek with dried shrimp sambal | 13/26 |
| sambal petai | stink beans and prawns sautéed in nyonya spice paste | 14/28 |
| sambal goreng | fried tau kwa, tempeh and long beans, stir-fried in nyonya spice paste; a vegetarian dish with a dash of coconut cream | 13/26 |

all prices inclusive of 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 | 16.5/33 |
| ayam kleo | plant-based soy nuggets braised in nyonya curry | 16.5/33 |
| market fresh veggies | garlic sauté / mushroom sauce | 16.35 |
| premium chap chye | cabbage braised with dried mushrooms, ginkgo nuts, black fungus and glass noodles | 13/26 |
| sambal terung | grilled brinjals with crispy mushroom | 13/26 |
| sambal bendi | lady fingers sauteed in sambal titek with crispy mushroom | 13/26 |
| house achar achar | spicy pickled vegetables served with crackers | 6 |
| steamed cauli rice | low carb rice option | 3.5 per bowl |

desserts

always room for dessert?

| | | |
|------------------------------------|---|------------|
| premium gula melaka chendol | shaved ice drenched with chendol, red beans, premium gula melaka and coconut milk | 6.5 |
| durian pengat | chilled D24 durian pengat | 7 |
| apom berkuah | fermented rice pancakes with banana compote. limited daily quantities | 6 |
| sago gula melaka | chilled sago pudding served with lashings of gula melaka syrup and coconut milk | 5 |
| lemongrass jelly | lemongrass jelly in fresh calamansi juicie top with shaved ice | 6 |
| weekend special | ask your server for a limited special! | 6 |

all prices inclusive of GST



1. pick a protein

| | | |
|---------------|---|------|
| ayam kleo | chicken thigh, coconut gravy, mildly spiced | 11.5 |
| babi assam | pork belly, tamarind glaze, sweet and sour | 13.0 |
| beef rendang | shin of beef, coconut sauce, serondang, coconut flakes, spicy | 15.5 |
| tau hu tempeh | firm tofu, tempeh, long beans, sambal, mild | 10.0 |
| nyonya otak | mackerel, prawn and squid, steamed mousse, mildly spiced | 10.0 |

2. choose a base

in addition to your choice of base, all bowls are served with romaine / iceberg, carrot, cucumber, onion, coriander, half egg, scallion, bell pepper, broccoli

| | | |
|----------------|------------------------------------|------|
| sauced noodles | thick bee hoon, chicken broth | |
| grain bowl | quinoa, farro and buckwheat | |
| rice bowl | blue pea flower jasmine rice | |
| sandwich | fresh bread roll, belinjo crackers | +2.0 |
| salad | chopped baby romaine | |

3. have an extra

| | |
|-------------------|-----|
| jammy egg | 1.5 |
| fine french beans | 1.0 |
| petai beans | 2.0 |
| sweet potato | 1.0 |
| fried tempeh | 1.0 |
| fried tofu | 1.0 |
| grilled eggplant | 1.0 |
| sambal belacan | foc |

sides + sweets

| | |
|------------------|-----|
| ngor hiang | 8.0 |
| nyonya achar | 4.0 |
| belinjo crackers | 4.0 |
| banana nut slice | 5.0 |
| durian pengat | 7.0 |
| chendol | 5.5 |

all prices inclusive of GST





nonya sampler set

all day evrey day

pick 1 main

| | | |
|-------------------------|--|-------------|
| babi assam | pork belly, tamarind glaze, sweet and sour | 17.0 |
| beef rendang | shin of beef, coconut sauce, serondang, coconut flakes, spicy | 18.0 |
| 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 |

choose 2 sides

| | |
|-------------------------|--|
| chap chye | cabbage braised with dried mushrooms, black fungus and glass noodles |
| otak otak | a rich, spicy mousse of mackerel, squid and prawn grilled on a turmeric leaf |
| achar | spicy pickled vegetables |
| sambal jammy egg | soft-centre hardboiled egg topped with our titek sambal |
| tempe | chopped baby romaine |

blue-pea rice free

who ever charges for rice anyway?



drinks

| | | |
|------------------------------------|-------------------------------|------------|
| red date logan inflused tea | served hot or cold | 3.9 |
| house lemongrass | served hot or cold | 3.9 |
| barley brew | served hot or cold | 3.9 |
| sour plum juice | | 4 |
| hot pu'er tea | from the highlands of yunnan, | 4.0 |
| sparkling water | | 4.0 |
| coke/coke zero/sprite | | 3.9 |
| hot coffee | nespresso coffee | 4.5 |
| cold brew | 24 hours brew | 5 |
| tea | served hot or cold | 4 |

soft beverages

| | | |
|--------------------------------|---|------------|
| pineapple ginger mule | pineapple and lemon juice, ginger beer | 7.5 |
| virgin mojito kosong | muddled mint, lime juice, fizzy water. non-sweet and sugar free | 7.5 |
| calamansi-ade | fizzy lemonade, calamansi juice | 7.5 |
| ginger lemongrass crush | lemongrass, ginger beer, coconut water, lime | 7.5 |
| lime & tonic | soft version of the classic | 7.5 |
| nyonya sunset | rose syrup, pineapple, lime and lemon juice | 7.5 |
| 24h orange cold brew | cold brew with a twist of orange juice | 6.5 |



more drinks

alcoholic beverages

| | | |
|---------------------------------|---|------------------------------|
| lime gin & tonic | classic g&t with a touch of lime | 14 |
| pineapple rum punch | rum, pineapple and lemon juice, ginger beer | 14 |
| serai surprise | vodka, lemongrass, ginger beer, aromatics | 14 |
| calamansi gin rickey | gin, calamansi syrup, fizzy water | 14 |
| dark & stormy | rum, ginger beer, slice of lime | 14 |
| beers | tiger carlsberg heineken asahi super dry + \$1 | 8 |
| 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 | 15/67 glass/bottle |



breakfast

7:30 to 11:00 am

sets

| | | |
|-------------------------------|--|------------|
| toast and eggs | toasted soft bread with salted butter and kaya. 2 sous vide soft boiled eggs. | 4.5 |
| french toast | Thick-sliced bread battered & grilled, topped with banana and berries | 6 |
| ham & egg sandwich | triple decked ham with egg sandwich | 5 |
| fried mee siam | thick rice noodles lightly sautéed in seafood, tau pok and laksa sauce. topped with aromatic daun kesom | 5 |
| work tossed laksa | rice vermicelli stir-fried in nyonya spices and served with sambal prawns, fried tau kwa, sliced omelette and cucumber | 5 |
| bakwan noodle soup | meatballs of pork, fish and crabmeat with winter bamboo shoots in a clear chicken broth with thick rice noodles | 5 |

breakfast drinks these ones only during breakfast time

| | | |
|---------------|--|------------|
| kopi o | local and freshly brewed black coffee | 2 |
| kopi | local and freshly brewed coffee with condensed milk | 2.5 |
| kopi c | local and freshly brewed coffee with evaporated milk | 2.5 |
| teh o | black tea, straight up or with condensed or evaporated milk. | 2 |
| teh | freshly brewed black tea with condensed milk | 2.5 |
| teh c | freshly brewed black tea with evaporated milk | 2.5 |
| milo | a nutritious, comforting, and energizing powder mix made from malted barley, milk, cocoa, and sugar. | 2.5 |



Luma41 breakfast set

7;30 to 11:00 am

| | |
|---------------------------|--|
| toast & eggs | toasted soft bread with salted butter and kaya. 2 sous vide soft boiled eggs. |
| fried mee siam | thick rice noodles lightly sautéed in seafood, tau pok and laksa sauce. topped with aromatic daun kesom |
| work tossed laksa | rice vermicelli stir-fried in nyonya spices and served with sambal prawns, fried tau kwa, sliced omelette and cucumber |
| bakwan noodle soup | meatballs of pork, fish and crabmeat with winter bamboo shoots in a clear chicken broth with thick rice noodles |

all sets come with coffee/tea and juices

