

SERI NYONYA PERANAKAN RESTAURANT MENU

Signature Drinks

Chendol
ABC
Cincau Limau
Cincau Susu
Cincau Assam Boi
Nyonya Ling Chee Kang
Air Limau Nipis Selasih
Air Limau Kasturi
Air Lychee Assam Boi
Air Lychee

Other Beverages

Local Coffee
Tea
Ice Lemon Tea
Fresh Juices
Coke, Sprite, Diet Coke
Perrier
Local Mineral Water
Carlsberg Bottle
Tiger Bottle
Guinness Stout
Heineken
Premium House Wine (per glass)

To Whet Your Appetite

Sambal Goreng Ikan Bilis

Crispy anchovy with fragrant chilli paste

Kerabu Kacang Bendi

Lady's finger blanched and topped with chilli paste

Achar Nyonya

Julienne of crunchy vegetable marinated in vinegar and special paste

Kerabu Udang

Boiled prawns blanched in chilli paste mixed with jellyfish and lime juice.

Kerabu Sotong

Boiled sliced squid mixed with spicy sambal belachan paste with a touch of lime juice and flavoured with local herbs

Top Hat "Pie Tie"

Crispy deep-fried puff stuffed with vegetables

Kerabu Mangga

Mango marinated in chilli paste

Nyonya Chicken Roll

Deep-fried homemade chicken roll served with chilli paste

Butterfly Fish

With sliced onions, chilli padi, red chilli, sugar and a touch of calamansi juice

Otak-Otak Nyonya

Spicy mackerel paste mixed with secret spices and grilled in banana leaf garnish with long life leaf

Nyonya Popiah

Homemade spring roll stuffed with turnip strips, prawns, beansprouts, shredded egg roll with a touch of chilli sauce and homemade sweet paste

The Steamed Kettle**Sop Itik Tim**

Duck soup cooked with salted vegetables and sour plum

Sop Hee Peow

Dried fish bladder boiled with mixed vegetables and garnished with homemade egg roll

Kuah Oh Seri Nyonya

Bean paste soup boiled with potatoes, carrots, fish ball and button mushrooms

Sop Mee Suah

Dried wheat flour vermicelli (Mee Suah) soup with minced chicken, prawns and fish ball

The Authentic Stuff**Ayam Pongteh**

Braised chicken in sweet bean paste with Chinese black mushrooms and potatoes

Ayam Sek

Braised chicken with traditional spices and served with boiled eggs and homemade chilli sauce

Ayam Buah Keluak

Chicken cooked in spicy aromatic gravy with Kalimantan blacknuts

Ayam Rendang Nyonya

Chicken pieces simmered in rich coconut cream, fragrant chilli, spices and fresh herbs

Ayam Goreng Nyonya

Fried marinated chicken with tumeric powder and curry powder

Ayam Cili Padi Petai

Marinated chicken fillet cooked with bird's eye chilli and fragrant wild bean paste

Ayam Lada

Braised black pepper chicken with curry leaves

Kari Devil Ala Nyonya

Chicken cooked with homemade spices cooked with cabbage, onions, potato and mustard seed

Kari Ayam Peranakan

Chicken cooked with aromatic curry paste and thick coconut milk

Itik Sioh

Braised duck with shallot, coriander powder and tamarind juice cooked in traditional way

Ikan Gerang Assam

Fillet of fish cooked in aromatic spicy tamarind gravy

Ikan Goreng Cili Garam

Deep-fried fillet with spicy chilli paste

Ikan Chuan-Chuan

Fillet of fish with bean paste, ginger, garlic, fresh chilli and spring onions

Nyonya Ikan Tempura

Fillet of fish with a hint of fresh chilli, onions, soya sauce and a touch of lime juice

Sotong Fritters

Deep-fried golden brown Pangkor squid served with homemade chilli sauce

Sotong Sambal Belachan

Fresh Pangkor squid sautéed in dry shrimp paste

Sotong Goreng Lada Hitam

Stir fried squids with honey pea, carrot and black pepper sauce

Udang Goreng Seri Nyonya

Deep fried large prawns with special plum sauce

Udang Rendang

Deep-fried prawns cooked in rich coconut cream, fragrant chilli spices and fresh herbs

Udang Lemak Nenas

Fresh prawns cooked in spicy coconut cream and juicy Sarawakian pineapple

Udang Goreng Assam

Fresh succulent prawns sautéed in thick tamarind juice

Udang Sambal Petai

Fresh succulent prawns fried in aromatic Seri Nyonya paste with petai and fragrant wild bean

Homestyle Favourites

Nyonya Chap Chai

Mixes vegetables stir-fried in bean paste with black chinese mushroom and beancurd skin

Kangkong Goreng Belachan

Fresh green “Kangkong” fried with dried shrimps and chilli paste

Taugeh Ikan Masin

Beansprouts fried with salted dried fish

Kailan Goreng Belachan

Fresh green kale fried with dried shrimps and chilli paste or garlic

Asparagus Sambal Belachan

Stir-fried with dried shrimps and chilli paste or garlic

Daun Keledek Sambal Belachan

Fresh green sweet potato leaves with dries shrimps and chilli paste or garlic

Terung Seri Nyonya

Deep-fried brinjals stir-fried with chilli belachan paste, dried shrimps and salted fish

Kari Sayur Campur

Fresh vegetables cooked with fragrant curry paste and coconut milk

Bendi Goreng

Lady’s finger fried with a choice of dried shrimps sambal or garlic

Telur Dadar Cinchaluk

Egg ommellete with pickled krill and onions

Telur Dadar Udang

Egg omellete with black shrimps and onions

Telur Dadar Petai

Egg ommellette with fragrant wild bean and onions

Taufoo Seri Nyonya

Egg beancurd fried with minced chicken meat and bean paste

Taufoo Chuan-chuan

Egg beancurd fried with sliced ginger, garlic, fresh chilli and spring onions in bean paste sauce

A Must with our Steamed Fragrant Rice

Sambal Belachan

Chilli paste with lime

Sambal Mangga

Chilli paste with mango

Sambal Timun Nenas

Sliced cucumber and pineapple served with chilli paste

Cinchaluk

Truly Melakan delicacy, ocean krill pickle in rice and salt

Rice And Noodle

Nasi Goreng Seri Nyonya

Fried rice with chicken meat, long beans, mushrooms, carrot, fish cake and dry shrimps chilli paste

Nyonya Mee

Fried yellow noodles with bean paste and seafood