



AS RENOWNED FOR ITS CULTURAL ATTRACTIONS AND FASCINATING HISTORY, A TRIP TO MALACCA WOULD BE INCOMPLETE WITHOUT SAMPLING THE CITY'S PLETHORA OF DELECTABLE CULINARY OFFERINGS.

HISTORY, CULTURE & CUISINE

THE KRISTANG CULINARY JOURNEY

AN INTRODUCTION TO KRISTANG CUISINE

Kristang cuisine, with its fiery sambals, comforting stews and fragrant coconut curries, is an ode to Malacca's cosmopolitan past. While not as well-known as other ethnicities that comprise Malacca's colourful ethnological tapestry, the Malaccan-Portuguese or Kristang community of Malacca are descendants of early Dutch and Portuguese settlers who married the local people of Malacca in the 16th and 17th centuries.

Rooted in a 500 year-old legacy, Kristang cuisine is influenced by a harmonious mix of culinary styles including Dutch, Portuguese, Malay, Indian and Chinese - making it unlike any other yet, uniquely Malaccan. Where Peranakan food is characterised by complex, labour intensive methods, the beauty of Kristang cooking lies in its simplicity, emphasizing high-quality and the freshest ingredients.



THE KRISTANG CULINARY JOURNEY

The Kristang Culinary Journey invites guests to discover a lesser-known side to Malacca through this unique culinary experience.

The journey begins with a visit to the local market, guided by our very own Chef. Here, guests will be introduced to the herbs and spices commonly found in a Kristang kitchen. The Chef will then lead you through a private cooking class, upon returning to the resort. The experience culminates with a feast of your culinary creations.

THE KRISTANG CULINARY JOURNEY IS AVAILABLE UPON REQUEST. PRICE INCLUDES MARKET VISIT, LESSON WITH OUR MASTER CHEF FOLLOWED BY A FOOD TASTING.

For reservations and enquiries, please touch 1 to contact Guest Services.

- Returned transfer, light refreshments, hats and aprons are provided.
- We are pleased to have your little ones (below 12 years of age) join us at no additional cost.

TRADITIONAL KRISTANG CAKES & DESSERTS

Kek Sugee — Traditionally baked as a wedding cake, this classic Kristang dessert is made from a mixture of semolina, eggs and cream. This cake is moist and crumbly to the bite and boasts a delicately sweet almond and vanilla flavour.

Bolu Koku — A traditional teatime must-have, this coconut cake is also served during special and festive occasions. Grated skinned coconut is folded into a light batter, flavoured with cinnamon and mixed spice. The resulting product is a pleasant yet decadent dessert

Sagu kung Sukri Malaka — Simple yet delicious, this dessert is made with silky sago pearls and creamy coconut milk. It is then topped with a sinful savoury-sweet palm sugar syrup that truly elevates the whole dish. Simply delicious!

Pulut Kung Kaya — This dish is made with sticky rice that's been steamed and drizzled with blue pea flower extract, giving it a soft blue tinge. The star of this dessert, however, is its fragrant coconut jam that takes up to four hours to prepare. Eaten together, the lightly salted sticky rice is perfectly complemented by the smooth and aromatic coconut jam.

