



AS RENOWNED FOR ITS PERANAKAN CUISINE AS IT IS FOR ITS HISTORICAL ATTRACTIONS, A VISIT TO MALACCA WOULD BE INCOMPLETE WITHOUT SAMPLING THE CITY'S PLETHORA OF AMBROSIAL CULINARY OFFERINGS.

HISTORY, CULTURE & CUISINE

THE PERANAKAN CULINARY JOURNEY

## AN INTRODUCTION TO PERANAKAN CUISINE

In the 15th century, the Princess Hang Li Po of China arrived in Malacca to be wed to Sultan Mansur Shah. Their union was the beginning of many inter-marriages between the Chinese men from her entourage to the beautiful local Malay women. Descendants of these unions later became known as the 'Peranakan' people.

This unique blending of cultures meant a melding of the best of Chinese cooking techniques and the Malay use of spice and herbs, creating one of South East Asia's most original and exotic cuisines.

The complexities of Peranakan dishes meant hours of painstaking preparation in the olden days, when women would gather in the kitchen just after dawn to work on the midday meal, making it a ritual not just for cooking but also for bonding.

Spices were to be roasted then pounded with plump chillies, galangal and shallots into smooth pastes, lemongrass bruised, lime leaves sliced into thin, hair-fine shreds.

These days modern appliances make Peranakan cooking far easier, without compromising on taste.



## THE PERANAKAN CULINARY JOURNEY

Delve into the intricacies of authentic Peranakan cuisine with a cooking class hosted by our Peranakan Master Chef. Experience an introduction to the aromatic ingredients contributing to each speciality, followed by a lesson that will give you insight into the history of each exquisite dish, leaving you with a satiated belly and classic recipes to take home with you.

THE PERANAKAN CULINARY JOURNEY IS UPON REQUEST. PRICE INCLUDES LESSON WITH OUR MASTER CHEF FOLLOWED BY FOOD TASTING.

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

- Hats and aprons are provided.
- We are pleased to have your little ones (below 12 years of age) join us at no additional charge.

## PERANAKAN DELICACIES

**Pie Tee** — Resembling delicate little upside-down top hats, Pie Tee are normally eaten as appetizers. Each crisp golden shell is filled with a mix of julienned vegetables and fresh shrimp, forming a luscious, refreshing mouthful.

**Ayam Pongteh** — Simple, yet delicious, this dish of succulent braised chicken with mushrooms and potatoes in a savoury sauce of preserved soybeans is best served with a dollop of fiery sambal on the side.

**Otak-Otak** — Fragrant with lemongrass, lime leaves, and coconut cream, Otak-Otak usually consists of thick fillets of fresh fish or seafood, marinated in a spice mix, then wrapped in banana leaves and either grilled or steamed, yielding a delicious creamy-spicy fish mousse.

**Itik Tim** — A steamed soup redolent of spices, salted vegetables and tender duck meat, Itik Tim was derived from a clear soup made on family reunions and special occasions, spices were added to the leftovers to create a new, equally delicious dish.

**Nyonya Kuih** — These dainty cakes come in a range of colours from the bright blue Pulut Tai Tai, a glutinous rice cake dolloped with rich coconut custard (kaya) to the cool green of the Onde-Onde, flecked with desiccated coconut and bursting with palm sugar, and the custardy mauve layers of Kuih Lapis, Nyonya kuih make a perfect snack any time of the day.

