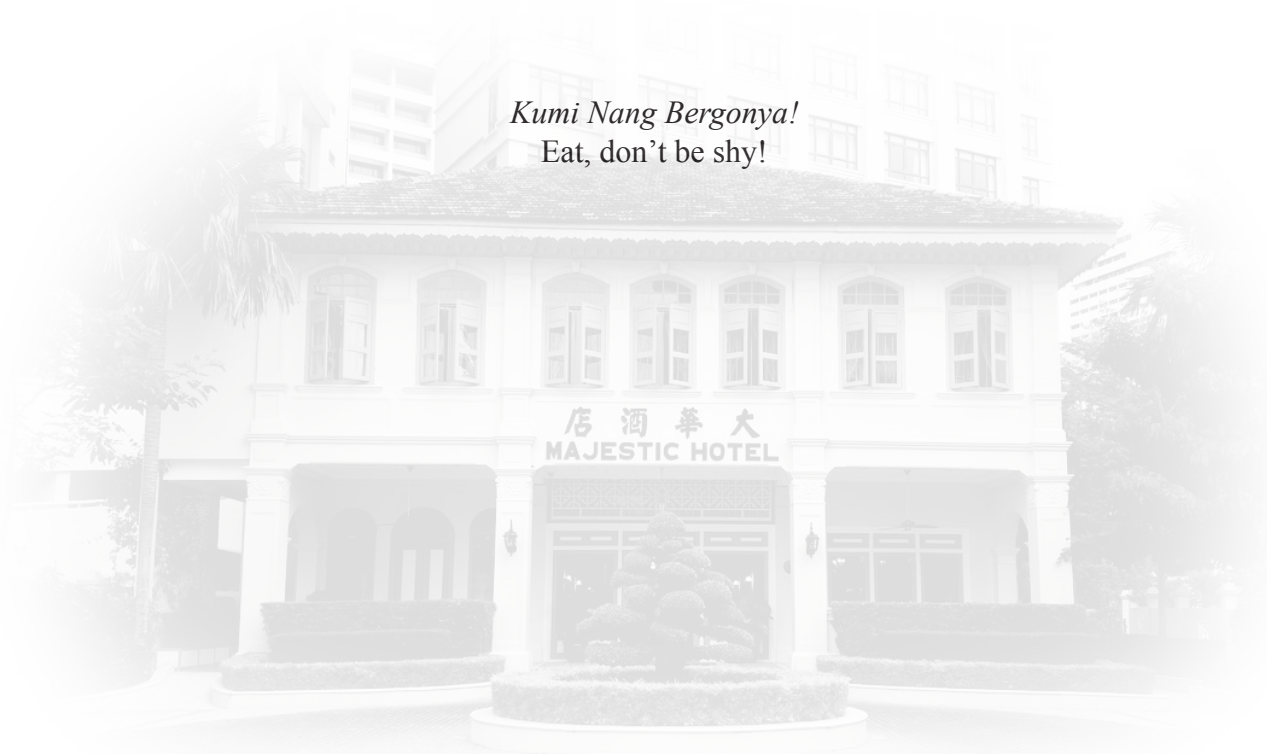


THE MANSION

Kristang cuisine has its roots in a 500-year old legacy and is a reflection of a fusion of cultures. Its people, the Kristang, are descendants of early Dutch and Portuguese settlers who married the local people of Malacca in the 16th and 17th centuries.

While it takes inspiration from Portuguese, Dutch and British culinary traditions, Kristang cooking also bears the markings of local Malay, Chinese and Indian cuisines - reflected by its fiery sambals, fragrant coconut and tamarind curries and delicate vegetable dishes.

Kumi Nang Bergonya!
Eat, don't be shy!



TIRABONTADI *Appetizers* **RM**

Inchimintu Karangezu 70
Baked stuffed crab with vegetables, chicken and prawns

Croquettes Pesce 30
Lightly fried ikan tenggiri bread roll

Pikadel Pesce 30
Lightly fried minced ikan tenggiri

Salada Pipinyu kung Nanas 25
Tossed pineapple and cucumber salad with sambal belacan

Karing-Karing Fretu 25
Crispy fried silver threadfish

Cincalok Fretu 25
Crispy fried fritters infused with fermented krill

Sabola Fretu 25
Crispy fried fritters with onion and chilli

BACA *Beef* **RM**

Kari Malayu 🍲 55
Simmered beef and cabbage in a fragrant coconut curry

Semur 55
Beef stew cooked in vinegar with onions and potatoes

Kari Seccu 🍲 55
Slow-cooked beef and potatoes in a dry Portuguese curry

GALINHIA *Chicken* **RM**

Kari Keluak 🍲 75
Braised chicken and nutty black keluak in a fragrant curry

Kari Debal 🍲🍲 45
Braised chicken and potatoes cooked in a fiery gravy

Pongteh 40
Braised chicken in shallots, fermented bean gravy served with sambal goreng

Galinhia Belacan 45
Fried chicken with belacan powder

KRAMBANG Prawn **RM**

Kari Malayu kung Nanas 🍷 60
Simmered prawn with pineapple in a fragrant coconut curry

Sambal Nanas 🍷 60
Sautéed prawn and pineapple cooked in a sweet and sour sambal

Tambrinhyu 60
Pan-fried prawn in a tangy tamarind sauce

PESCE Fish **RM**

Asa 🍷🍷 75
Seabass baked in an aromatic lemongrass and kafir lime leaf sauce

Kari Singgang Koku 70
Gently simmered fish in a mild coconut curry

Chuan Chuan 75
Pan-fried ikan tenggiri topped with fermented bean paste sauce

OBU BATEH FRETU Egg Omelette **RM**

Karangezu kung Kambrang 35
Pan-fried omelette cooked with crabmeat and prawn

Cincalok 25
Pan-fried omelette infused with fermented krill mixed with onions and chilli

Sabola kung Cili 20
Pan-fried omelette mixed with onion and chili

BREDU Vegetables **RM**

Kachang 35
Wok-fried French beans with taukwa, carrots and egg

Sambal Terung 🍷 35
Lightly fried aubergine in spicy dried prawn sambal

Kangkung Belacan 🍷 35
Stir-fried water spinach in spicy shrimp paste

Soy Limang Terung 35
Stir-fried aubergine in soy and lime gravy

Chap Chai 35
Stir-fried mixed vegetables

MI Noodles	RM
Kaldu kung Mi Suah Rice vermicelli in rich clear broth topped with poached egg	30
Kaldu Laksa Malaka 🌶️🌶️ Rice vermicelli in spicy coconut broth topped with chicken and seafood	40
Mi Fretu Choice of Kuey Teow, rice vermicelli or yellow noodle	40
AROS Rice	RM
Aros Fretu Keluak Wok-fried rice with keluak, sambal and chicken	45
Aros Fretu Kampong With chicken, prawns, ikan bilis and kangkung	45
Aros Fretu Cincalok With chicken, seafood and fermented krill	45
SOBREMEZA Dessert	RM
Kek Sugee Traditional Kristang semolina cake	40
Bolu Koku Traditional coconut cake	30
Sagu kung Sukri Malaka Sago pearls in coconut milk with melted palm sugar	25
Pulut Pretu Warm black glutinous rice with dried longan and coconut milk	25
Pulut kung Kaya Bunga Telang glutinous rice with homemade coconut jam	25