NYONYA DINING WITH NO FRILLS.

Tingkat PeraMakan aims to provide our customers with authentic, delicious, home-cooked Peranakan food without the frills. In the past, it was the norm for mothers to use "tingkats" or layered containers to bring delectable home-cooked meals to a loved one who is at work or school. "Tingkats" are also popular in transporting food from one place to another when visiting relatives or friends. The concept of "tingkats" has been adopted by PeraMakan, with the intent of making our food more accessible to our customers in shopping malls and housing estates; customers who are likely to want a quick meal or takeaways that can be conveniently enjoyed with their loved ones and friends.

At Tingkat PeraMakan, we aim to provide restaurant quality food at reasonable prices in a no-frill setting near our customers.

1 SELECT A MAIN

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<tbody>
<tr>
<td>M1</td>
<td>M2</td>
<td>M3</td>
</tr>
<tr>
<td>Ayam Kleo</td>
<td>Babi Pongtay</td>
<td>Ikan Garam Assam</td>
</tr>
<tr>
<td>咖喱鸡肉</td>
<td>豆腐酱油猪肉</td>
<td>亚参鱼肉</td>
</tr>
<tr>
<td>Chicken in mild spicy coconut gravy.</td>
<td>Pork braised in fragrant fermented bean sauce.</td>
<td>Fish cooked in spicy tamarind gravy with brinjals and babyfingers.</td>
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<tbody>
<tr>
<td>M4</td>
<td>M5</td>
<td>M6</td>
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<tr>
<td>Sambal Sotong</td>
<td>Ayam Buah Keluak</td>
<td>Beef Rendang</td>
</tr>
<tr>
<td>参巴苏东</td>
<td>黑果焖鸡</td>
<td>仁当牛肉</td>
</tr>
<tr>
<td>Fat &amp; juicy squids cooked in sambal titek.</td>
<td>Chicken braised in garam assam and Indonesian black nut pulp.</td>
<td>Tender pieces of beef cooked in spicy coconut gravy with serondeg.</td>
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2 SELECT TWO SIDES

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<tbody>
<tr>
<td>S1</td>
<td>S2</td>
<td>S3</td>
</tr>
<tr>
<td>Nyonya Chap Chye</td>
<td>Sayur Masak Lemak</td>
<td>Nyonya Tauhu</td>
</tr>
<tr>
<td>荷包菜</td>
<td>芝麻酱什锦</td>
<td>炒豆豆腐</td>
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<tbody>
<tr>
<td>S4</td>
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<tr>
<td>Cinchalok Omelette</td>
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<tr>
<td>Fluffy egg omelette filled with green chillies, onions and preserved shrimps.</td>
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3 SELECT A DESSERT

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<tbody>
<tr>
<td>D1</td>
<td>D2</td>
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<tr>
<td>Sago Gula Melaka</td>
<td>Chendol +$1.80</td>
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</table>

4 SELECT A BEVERAGE

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<tbody>
<tr>
<td>D3</td>
<td>D4</td>
</tr>
<tr>
<td>Bubor Chacha +$1.80</td>
<td>Barley</td>
</tr>
<tr>
<td></td>
<td>Lemongrass</td>
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<tr>
<td></td>
<td>Mineral Water</td>
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</tbody>
</table>
## SOUP OF THE DAY
- **Itik Tim**
  - Salted mustard in duck & pork trotter soup.
  - 4.8

- **Bakwan Kepiting**
  - Pork & crabmeat balls with bamboo shoots in pork & chicken broth.
  - 4.8

### CHICKEN
- **Ayam Buah Keluak**
  - Chicken braised in rich Indonesian black nut gravy with one nut.
  - 11.2
  - Additional stuffed nuts (each): 2.0

- **Ayam Kleo**
  - Chicken cooked in spicy coconut gravy.
  - 10.2

- **Fried Chicken Wing / Thigh**
  - Marinated deep-fried chicken wings, tender on the inside and crispy outside.
  - 10.2

### BEEF & PORK
- **Beef Rendang**
  - Shin beef braised in Rendang spice paste till very tender.
  - 12.2

- **Premium Beef Rendang**
  - Gold coin shin beef braised in Rendang spice paste till very tender.
  - 15.2

- **Babi Pony**
  - Pork belly, dried shiitake mushrooms & winter bamboo shoots braised in delicious bean sauce.
  - 10.2

- **Penang Nyonya Pork Ribs**
  - Pork ribs braised in Nyonya spices with a tangy sauce.
  - 10.2

- **Nyonya Ngoh Hiang**
  - Deep-fried prawn & pork rolls served with Luak Chye.
  - 9.8

### FISH & SEAFOOD
- **Sambal Ikan**
  - Deep-fried seabass with Sambal Tteok.
  - 13.8

- **Ikan Garam Assam**
  - Fresh seabass cooked in Garam Assam gravy served with bricknels & ladiesfingers.
  - 13.8

- **Udang Goreng Assam**
  - Tiger prawns stir-fried in tamarind sauce.
  - 11.6

- **Udang Masak Kuah Nanis**
  - Tiger prawns cooked with pinapples in Garam Assam gravy.
  - 11.6

- **Sambal Sotong**
  - Fresh squid sotong in sambal sauce.
  - 10.2

- **Nyonya Curry Fish Head**
  - Owen & Tampines Mart outlet only.
  - Fresh head of red snapper, cooked in Nyonya fish curry.
  - 38.8

- **Seafood Otak**
  - Unique to ParaMakan, fish, squid & prawns in a rich spicy paste, grilled on a kumquat (tumeric) leaf.
  - 11.8

### SIDES & VEGETABLES
- **Cinchalok Omelette**
  - Fluffy egg omelette filled with green chillies, onions & preserved shrimp.
  - 6.5

- **Nyonya Tahuu**
  - Deep-fried tahuu served with delicious minced pork in taucueh gravy.
  - 8.2

- **Nyonya Chap Chye**
  - Cabbage & Chinese dried ingredients braised in delicious bean sauce.
  - 7.2

- **Sayur Masak Lemak**
  - Assorted vegetables cooked in spicy coconut gravy.
  - 7.2

### SPECIALTY NOODLES
- **Fried Seafood Laksa**
  - Rice noodles tossed in flavourful Laksa sauce and serve with sambal prawns, fried beansprout, egg omelette & cucumber.
  - Garnished with laksa leaves, fried shallots and sliced red chillies.
  - 9.2

### VEGETARIAN
- **Ayam Kleo**
  - Vegan soya nuggets braised in fragrant spicy coconut gravy, garnished with Serondeng (spicy fried coconut).
  - 14.0

- **Lamb Rendang**
  - Vegan soya nuggets with mushrooms braised in fragrant spicy coconut gravy, garnished with Serondeng (spicy fried coconut).
  - 18.0

- **Nyonya Cold Salad**
  - A mixed salad of French beans, cherry tomatoes, iceberg lettuce, shredded carrots, bean cake & tempah tossed in a Nyonya salad with shrimp dressing.
  - 4.8

- **Nyonya Warm Potato Salad**
  - Roasted sweet potatoes, potatoes, carrots, tempeh & bean cake tossed in a Nyonya Salad with shrimp dressing.
  - 5.2

### RICE
- **White Rice**
  - Fragrant, jasmine white rice.
  - 1.0

### DESSERTS
- **Chendol**
  - Shaved ice with jellyy chendol, red beans, Gula Melaka syrup & coconut milk.
  - 3.6

- **Durian Pengat**
  - Rich D24 durian mousse served chilled.
  - 7.0

- **Sago Gula Melaka**
  - Sago pudding served chilled with Gula Melaka.
  - 2.9

- **Bubor Cha Cha**
  - Steamed yams and sweet potato with tapioca jujube in fresh coconut milk. Served hot or cold.
  - 3.6

### DRINKS
- **Aloe Vera Lime Juice**
  - 4.0

- **Sour Plum Juice**
  - 3.2

- **Barley**
  - 2.8

- **Lemongrass**
  - 3.0

- **COKE**
  - 2.8

- **MINERAL WATER**
  - 1.8

- **KOP  TEH**
  - Kopi Gula Melaka 2.8/3.4 (Hot/Cold)

- **Kopi**
  - 2.8/3.4

- **Teh**
  - 2.8/3.4

**CHEF’S RECOMMENDATION:** **Spicy** **Vegetarian**