



**\$30.00 PER PERSON (\$32.10 with GST)**  
**MINIMUM 30 PERSONS**

-  Vegetarian option available
-  Child-friendly

## **MEAT** (Please choose any 3 items)

### **CHICKEN/DUCK**

#### **AYAM BUAH KELUAK** **OR**

Chicken braised in Indonesian black nut and Garam Assam gravy

#### **AYAM KLEO** **OR**

A delicious dish of chicken cooked in rich spicy coconut sauce

#### **AYAM SIO**

Peranakan style braised chicken in fragrant tamarind & coriander sauce

#### **ITEK SIO**

Peranakan style braised duck in fragrant tamarind & coriander sauce

#### **AYAM PONGTAY**

A flavourful dish of chicken braised in rich fermented bean sauce with bean puffs and fried bean cake (taukwa).

#### **AYAM GORENG**

Boneless leg of chicken marinated in non-spicy paste and coated with seasoned flour, deep-fried till golden brown.

## **PORK** (Please choose one of the item)

### **BABI PONGTAY** **OR**

Pork belly braised in rich fermented bean sauce with mushrooms & winter bamboo shoots

### **NYONYA PORK RIBS**

Penang version of Babi Assam, pork ribs braised in a fragrant brown sauce.

## **BEEF/LAMB** (Please choose one of the item)

### **BEEF OR LAMB RENDANG** **OR**

Leg of beef or lamb cooked in rich, spicy coconut gravy

### **NYONYA BEEF OR LAMB STEW**

Leg of beef or lamb cooked in a hearty stew with carrots and potatoes.





## FISH (Please choose one of the item)

- IKAN CHUAN CHUAN**   **OR**  
Deep-fried fish fillets served in a fragrant fermented bean & ginger sauce
- IKAN TEMPRA**  **OR**  
Deep-fried fish fillets in tamarind sauce, topped with caramelised onions and chillies
- IKAN GARAM ASSAM**   
Fish fillets in a spicy tamarind-based gravy with brinjals and ladyfingers
- NYONYA SWEET & SOUR FISH**    
Marinated fish fillets dipped in batter and deep-fried till golden brown. Served with a light sweet & sour sauce on the side.

## SEAFOOD (Please choose one of the item)

- UDANG GORENG ASSAM**  **OR**  
Prawns marinated in tamarind and stir-fried in high heat.
- SAMBAL SOTONG**  **OR**  
Sotong cooked in our fragrant Sambal Titek.
- SEAFOOD OTAK OTAK**  
Spicy fish mousse with squids and prawns, grilled on a turmeric leaf.
- SAMBAL UDANG**   
Prawns cooked in Sambal Titek with onions, tomatoes & green peas
- UDANG GORENG CINA**   
Prawns stir-fried with ginger, garlic & tomato sauce, Straits Chinese style with a light sweet & sour sauce on the side.

## SIDE DISHES (Please choose one of the item)

- NYONYA NGOH HIANG**   **OR**  
Deep-fried prawn & meat rolls
- NYONYA TAUHU**   **OR**  
Deep-fried beancurd smothered with seafood in rich spicy gravy
- NYONYA FRIED MEE SIAM**   
Fried Mee Siam, so uniquely Peranakan in style & taste
- NYONYA FRIED MAH MEE**    
Stir-fried white and yellow noodles in seafood or vegetarian stock with prawns & sotong





## VEGETABLES (Please choose one of the item)

- NYONYA CHAP CHYE**   **OR**  
Cabbage & Chinese dried ingredients stewed in delicious bean sauce
- SAMBAL TERUNG OR**   
Grilled brinjals with Sambal Prawns
- SAYUR NANGKA LEMAK**   
Young jackfruit in rich spicy gravy with prawns
- BRAISED SPINACH**    
Mushrooms braised in mushroom sauce with spinach

## DESSERT (Please choose one of the item)

- SAGO GULA MELAKA OR**  
Sago pudding with gula melaka & freshly squeezed coconut
- ICE CHENDOL OR**  
Shaved ice with slurpy chendol strips and kidney beans with Gula Melaka syrup & fresh coconut milk.
- BUBOH TERIGU OR**  
White wheat porridge with Gula Melaka and freshly squeezed coconut milk
- ASSORTED NYONYA KUEH KUEH (Choose 4)**
  - KUEH UBI BINGA OR**  
Baked tapioca cake
  - KUEH LAPIS SAGU OR**  
Nyonya rainbow rice and coconut pudding
  - KUEH KOSUI OR**  
Palm Sugar Pudding in grated coconut
  - ONDEH ONDEH OR**  
Glutinous rice dumplings made from sweet potatoes, filled with molten palm sugar. Served rolled in grated coconut.
  - KUEH SALAT**  
Steamed glutinous rice topped with a firm pandan egg custard.





## RICE & CONDIMENTS

- Steamed Jasmine Rice
- Sambal Belachan

## BEVERAGE CATEGORY

- Kopi Melaka (freshly brewed) with fresh milk and sugar on the side
- Chilled Lime Juice
- Iced water
- Warm water

## SET-UP (Provided as part of package)

1. Equipment set up including tables, table cloths, skirting and food warmers
2. Garbage bags
3. Paper serviettes

## TRANSPORT & FULL BUFFET SET-UP CHARGE

For buffet only: \$80.00

For buffet with porcelain tableware and glasses: \$120.00

## CLEARANCE

By 3.00pm (for lunch) & 10.00pm (for dinner)

## SURCHARGE FOR CLEARING AFTER 10.00 PM

\$100.00 (latest being 11.30 pm)

## OPTIONAL SERVICES (For buffet only)

1. Provision of porcelain plates, bowls and cutlery only @ \$5.00 per head.
2. Provision of full set porcelain plates, bowls, cutlery and all glassware @ \$10 per head
3. Provision of Service Staff @ \$120.00 per person (4 hours)
4. Provision of Bartender @ \$120 per person (3 hours)
5. Provision of Chef in attendance @ \$150 per person (3 hours)

All prices subject to prevailing GST @ 7%

## PAYMENT TERMS

1. 50% deposit upon confirmation; balance to be paid upon delivery of food. Deposit can be made via bank transfer to PeraMakan Ventures Pte Ltd, bank details to be provided in our Invoice from Accounts Department.
2. The balance to be paid by cheque made payable to "PeraMakan Ventures Pte Ltd" or by cash on completion of set-up.

## FOR VEGETARIAN OPTION

We use good quality bean products and high protein wheat gluten for all our vegetarian food.

