

Heritage Set Menu

Choice of 2 Small Plates

Choice of 2 Large Plates

2 Basmati Rice

99 for 2 Persons

(Additional guests, 49 per person)

Heritage Set Menu

Choice of 4 Small Plates

Choice of 4 Large Plates

4 Basmati Rice

195 for 4 Persons

(Additional guests, 49 per person)

Small Plates

- Ayam Pelencheng** 16
Boneless chicken leg is marinated with fresh rempah, and grilled upon order.
- Penang Lor Bak (3 pcs)** 18
Penang-style inspired minced pork, five spice powder and light soya wrapped in bean curd skin and deep fried till crispy.
- CP M Hakka Fried Pork** 20
Marinated with fermented bean curd, five spice powder, black bean sauce for at least 16 hours, this dish is an excellent pairing with Rempapa's Signature Cocktails, we kid you not.
- V Papaya and Mango Salad** 18
Hand-chopped green mangoes with papaya, tomatoes, and pineapple, dressed with calamansi, chillies, and kicap manis. Topped with peanut brittle.
- S Sambal Brinjal with Ti Poh** 20
Deep-fried brinjal is tossed with Sambal Juliana and calamansi, and topped with Ti Poh for a textural crunch. Contains seafood.
- V Chickpea** 16
A combination of Indian and Eurasian flavours, hints of Middle Eastern, with onions, ginger, garlic, cumin, fennel and chickpeas for a balanced soft texture.
- Kueh Pie Tie (6 pcs)** 15
A popular heritage snack that has stood the test of time as a festive favourite, crispy pastry shells are stuffed with simmered turnips, fresh vegetables, and eggs.
Additional 2.50 per piece
- Kedondong Salad** 18
A flavour and textural bomb with wing bean, ginger flower, herbs, peanut brittle that is sweet, salty, sour with a hint of bitterness. Contains seafood.
- Stir-fried Market Vegetables** 16
Seasonal local greens from the market, stir-fried with garlic and pork lard.
- Singgang** 30
A Eurasian classic dish cooked in a rempah made with fresh chillies, turmeric, galanghal, lemongrass, shallots and candlenuts. After the fish is cooked, it goes through a painstaking process of removing the bones, for easy consumption.
- CP M Sambal Buah Keluak** 23
A dish rarely found in Peranakan homes. Pounded Buah Keluak is cooked together with rempah titek minced pork and coconut. The result is a flavour bomb covering all the taste profiles.

Large Plates

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| Peranakan Chap Chye | 26 | Threadfin with Herbaceous Sauce | 38 |
| <p>A dry version of Peranakan Chap Chye using both prawn and pork broth. Ingredients are slowly braised until all flavours are absorbed into the dish. Best eaten with our fiery sambal belachan.</p> | | <p>Steamed whole Threadfin in herbaceous gravy with sour plum and calamansi.</p> | |
| Buah Keluak Fried Rice
(Great for 4) | 25 | Babi Pongteh | 30 |
| <p>Fragrant fried rice made with a sambal paste of rempah titek, lemongrass and minced pork and fresh coconut milk.</p> | | <p>Braised pork stewed with preserved bean paste, garlic, bamboo shoots, dried Chinese mushroom. A signature Peranakan specialty, Chef Damian's Grandma used to prepare on special occasions.</p> | |
| Ayam Tempura | 36 | Beef Rendang | 35 |
| <p>A simple, yet complex Peranakan dish cooked with onions, chillies, calamansi and artisanal light soya sauce. Topped with a fried egg, the way Grandma used to serve.</p> | | <p>Beef Cheeks are braised till tender in a rich and aromatic gravy that is made with 15 different herbs and spices.</p> | |
| Damian's Curry | 36 | Mackerel Otah | 24 |
| <p>Made with Chef Damian's curry powder with 11 spices, this curry draws inspiration from Indian and Eurasian cultures. A combination of wet and dry spices in its rempah base, adopted from the Malay Gulai. Served with Mantou.</p> | | <p>A modern take on a Peranakan Style Otah. A similar spice paste with more herbs added to make the filling extra aromatic. Spotted spanish mackerel is used for a good amount of "fat". The otah is first steamed and then grilled to finish.</p> | |