

Heritage Set Menu

Choice of 2 Small Plates

Choice of 2 Large Plates

2 Jasmine Rice

99 for 2 Persons
(Additional guests, 49 per person)

Heritage Set Menu

Choice of 4 Small Plates

Choice of 4 Large Plates

4 Jasmine 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.
- M Kerabu Timun** 18
Head Chef Alan's Grand Auntie's recipe, thinly sliced cucumber with pork belly dressed in a spicy cincalok sauce.
- M 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.
- 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.
- V Kentang Cili Garam** 12
Crispy potato slices tossed in spicy chili garam sauce.
- 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 jicama, bamboo shoot and prawns.
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** 26
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.
- V Chickpea Curry** 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.
- V Homemade Acar** 6
A medley of vegetables, pickled and tossed in a homemade sauce.

Large Plates

Peranakan Chap Chye 26

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.

Buah Keluak Fried Rice 25 (Great for 4)

Fragrant fried rice made with a sambal paste of rempah titek, lemongrass and minced pork and fresh coconut milk.

Ayam Tempura 36

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.

Damian's Curry 36

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.

Mackerel Otah 24

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.

Threadfin with Herbaceous Sauce 38

Steamed whole Threadfin in herbaceous gravy with sour plum and calamansi.

Babi Pongteh 30

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.

Baca Assam (Beef Cheek) 35

A 'lost' Eurasian heritage dish that is almost like a mix of Peranakan and Indian flavours. It was a special treat for Chef Damian's grandad to cook this dish as beef was expensive then, and the process of making the dish was long and labourious.

Babi Tulang Masak Asam 35

Pork Ribs and Pork Belly are cooked in a rempah of chillies, shallots, belachan, candlenuts and other spices before fresh and preserved Chinese Mustard leaves are added for texture. To balance the flavour, tau cheow and tamarind paste are added.

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