

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

✓ Homemade Acar	6	✓ Mild Spicy Kerabu Timun	18
A medley of vegetables, pickled and tossed in a homemade sauce.		Head Chef Alan's Grand Auntie's recipe, thinly sliced cucumber with pork belly dressed in a spicy cincalok sauce.	
Kedondong Salad	18	Ayam Pelencheng	16
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.		Boneless chicken leg is marinated with fresh rempah, and grilled upon order.	
CP Hakka Fried Pork	20	✓ Spicy Sambal Brinjal with Ti Poh	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.		Deep-fried brinjal is tossed with Sambal Juliana and calamansi, and topped with Ti Poh for a textural crunch. Contains seafood.	
CP Mild Spicy Sambal Sweet Potato Leaves	16	✓ Chickpea Curry	16
Wok-fried sweet potato leaves tossed in an aromatic homemade sambal chilli sauce and creamy coconut milk.		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	Singgang	26
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.		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.	
Additional 2.50 per piece			

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.

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 3 pieces of 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.

Beef Cheek Rendang 35

Beef Cheeks are braised till tender in a rich and aromatic gravy that is made with 15 different herbs and spices.

Jasmine Rice 3