

The top of the page features a red background with decorative elements. On the left, there are two ornate spoons with floral patterns. On the right, there are two plates, one with a pink and green floral border and another with a blue and pink floral border. In the center, the word 'Nyonya' is written in a large, elegant, red cursive font. To the right of the text is a red silhouette of a woman in traditional Nyonya attire. Below the text, the phrase 'To Whet Your Appetite' is written in a white, bold, sans-serif font.

Nyonya

To Whet Your
Appetite

Three small, square photographs of food dishes are arranged in a row. The first shows a dish of ladyfinger-like vegetables topped with a red chili paste. The second shows a dish of sliced white vegetables, possibly radish or daikon, with a red chili paste. The third shows a dish of fried fish, likely anchovy, served with a red chili paste and green vegetables.

Kerabu Kacang Bendi

- Lady's finger blanched and topped with chili paste

Achar Nyonya

- Julienne of crunchy vegetable marinated in vinegar and special paste

Kerabu Manga

- Served with mango marinated in chili paste

Sambal Goreng Ikan Bilis

- Crispy anchovy with fragrant chili paste

Top Hat "Pie Tie"

- Crispy deep-fried puff stuffed with vegetables

Paceri Terung

- Braised aubergine with spices, tamarind sauce, chili and grated coconut

Kerabu Telur Nyonya

- Shredded egg with wild ginger and four angle bean served with lettuce

Nyonya Chicken Roll

- Deep-fried home-made chicken roll served with chili paste

Otak-Otak Nyonya

- Spicy mackerel fish paste in secret spices and grilled in banana leaf

Nyonya Popiah

- Home-made spring roll stuffed with turnip strip, bean sprouts, shredded egg-roll served with home-made sweet paste

seri

Nyonya

The Steamed Kettle



Sup Hee Peow

- Dried fish bladder boiled with mixed vegetable and garnished with egg roll

Sup Itik Tim

- Duck soup cooked with salted vegetables and sour plum

Kuah Oh Seri Nyonya

- Bean paste soup boiled with potato, carrot, fish ball and button mushroom

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Nyonya

The Authentic Stuff

Chicken Dishes



Ayam Buah Keluak

- Chicken cooked in spicy aromatic gravy with Kalimantan black nuts

Ayam Pongteh

- Braised chicken in sweet bean paste with Chinese mushroom and potato

Ayam Pandan

- Marinated chicken wrapped with pandan leaf and deep fried to perfection

Ayam Rendang Nyonya

- Chicken simmered in rich coconut, fragrant chili, spices and fresh herbs

Kari Devil Ala Nyonya

- Chicken cooked with home-made spices, cabbage, onion, potato and mustard seed

Kari Ayam Peranakan

- Chicken in aromatic curry paste and coconut milk gravy

Ayam Goreng Nyonya

- Deep fried chicken marinated with tumeric and curry powder

Ayam Goreng Berempah

- Deep fried chicken marinated with prawn paste and served with nyonya sambal

Ayam Lada

- Braised black pepper chicken with curry leaves

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Nyonya

The Authentic Stuff

Seafood Dishes



Ikan Goreng Cili Garam

- Deep-fried fish fillet with spicy chili paste

Ikan Gerang Asam

- Fish fillet in aromatic spicy tamarind gravy

Ikan Chuan-Chuan

- Fish fillet cooked with bean paste, ginger, garlic, fresh chili and spring onions

Ikan Tempura Nyonya

- Fish fillet with a hint of fresh chili, onion, soya sauce and a touch of lime juice

Ikan Lemak Nenas

- Fish fillet cooked in spicy coconut gravy with juicy sliced pineapple

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Nyonya

The Authentic Stuff

Seafood Dishes



Udang Rendang

- Deep-fried prawns simmered in rich coconut milk, fragrant chili spices and fresh herbs

Udang Gerang Asam

- Fresh prawn in aromatic spicy tamarind gravy

Udang Goreng Seri Nyonya

- Deep-fried prawns with special plum sauce

Udang Lemak Nenas

- Fresh prawns cooked in spicy coconut gravy with juicy sliced pineapple

Udang Goreng Asam

- Fresh succulent prawns sauteed in thick tamarind sauce

Udang Sambal Petai

- Fresh succulent prawn stir-fried in aromatic seri nyonya paste with bitter bean

Sotong Goreng Lada Hitam

- Stir-fried squids with honey peas, carrot and black pepper sauce

Sotong Madu

- Deep-fried marinated squid with chopped onion, ginger and coriander leaves coated with honey sauce

Sotong Fritters

- Deep fried golden brown squids served with home-made chili paste

Sotong Sambal Belacan

- Fresh squids sauteed in dried shrimp paste



Taufoo Seri Nyonya

- Fried egg bean curd slice topped with bean paste and minced chicken

Taufoo Chuan-Chuan

- Egg bean curd fried with slice ginger, garlic, fresh chili and spring onion in bean paste

Taufoo Kukus

- Steamed soft bean curd topped with minced chicken in spicy sauce

Telur Dadar Udang

- Egg omellete with shrimps

Telur Dadar Cincaluk

- Egg omellete with fermented shrimp sauce

Telur Dadar Petai

- Egg omellete with bitter bean

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Nyonya

Homestyle Favourites

Vegetable Dishes



Nyonya Chap Chai

- Mixed vegetables stir-fried in bean paste with Chinese black mushrooms and bean curd

Asparagus Sambal Belacan

- Stir-fried with dried shrimps and chili paste or garlic

Kailan Goreng Belacan

- Fresh water spinach stir-fried with dried shrimps and chili paste or garlic

Kari Sayur Campur

- Fresh vegetables in fragrant curry paste and coconut gravy

Daun Keledek Sambal Belacan

- Fresh sweet potato leaves stir-fried with dried shrimps and chili paste or garlic

Bendi Goreng

- Fresh lady's finger stir-fried with choice of dried shrimp sambal or garlic

Terung Seri Nyonya

- Deep-fried brinjals stir-fried with chili paste, dried shrimps and salted fish

Kangkong Goreng Belacan

- Fresh water spinach stir-fried with dried shrimps and chili paste

Taugeh Ikan Masin

- Fresh bean sprouts stir-fried with salted dried fish

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Nyonya

Homestyle Favourites Sides



Sambal Goreng Ikan Bilis

- Crispy anchovy with fragrant chili paste

Sambal Timun Nenas

- Sliced cucumber and pineapple served with chili paste

Sambal Manga

- Chili paste with mango

Cincaluk

- Truly Melakan delicacy with ocean krill pickled in rice and salt

Sambal Belacan

- Chili shrimp paste with lime juice

Rice & Noodles

Nasi Goreng Seri Nyonya

- Fried rice with chicken meat, long beans, mushrooms, carrot, fish cake and dry shrimp paste

Mee Nyonya

- Fried yellow noodles with mixed seafood and bean paste

Sup Mee Suah

- Vermicelli soup with minced chicken, prawns and fish ball

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Nyonya

The Authentic Stuff

Seafood Dishes



Ikan Goreng Cili Garam

- Deep-fried with spicy chili paste

Ikan Gerang Asam

- Cooked in aromatic spicy tamarind gravy

Ikan Chuan-Chuan

- Cooked with bean paste, ginger, garlic, fresh chili and spring onions

Ikan Tempura Nyonya

- Deep-fried with a hint of fresh chili, onion, soya sauce and a touch of lime juice

Ikan Lemak Nenas

- Cooked in spicy coconut gravy with juicy sliced pineapple

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Nyonya

Our Signature
Drinks



Air Lychee Assam Boi
Air Lychee
Durian Cendol
Cendol
ABC
Nyonya Ling Chee Kang
Sagu Gula Melaka
Cincau Limau
Cincau Susu
Cincau Assam Boi
Air Limau Nipis Selasih
Air Limau Kasturi