



PANGIUM

The Discovery - S\$198++ per pax (Lunch)

Our menu is a reflection of our ongoing exploration of heritage Straits cuisine – an ever-evolving journey through the rich culinary traditions of the Malay Archipelago.

Rooted in the diverse influences of Malay, Chinese, Indian, and Eurasian cultures, each course revives long-forgotten recipes and untold stories, reimagined with care and curiosity. Through this tasting experience, we invite you to discover the past anew—where history, flavour, and innovation converge.

Snacks

Ang Kar Prawn Keropok

A type of cracker that brings back memories of Chinese New Year gatherings with loved ones.

Ngoh Hiang with Lion's Mane Mushroom

Derived from Eastern China, this stuffed fried beancurd skin is a snack well-loved by the Babas and Nyonyas.

Otak Blangah

Traditionally prepared in a claypot, this Chitty community dish brings about aromas of herbs, spices and coconut milk.

Dalca & Roti Canai

Introduced to the region by the South Indian Muslim traders, we made a version with puffed roti canai filled with vegetable dalca.

Pang Susi

iberico pork, kampot white pepper, candied wintermelon, roasted coriander seed

- Pang susi is a traditional snack served in Eurasian homes for afternoon tea and it was a discovery that Chef Malcolm and his team made when they were researching lost recipes.

Nasi Tehe Tehe

spinach, sambal koshihikari rice with scallops and chives, bafun uni

- A symbol of hospitality that is prepared only when hosting guests, this is our take on a special food for the Bajau Laut (sea gypsies) community.

Rawon Mee Sua & Oxtail Satay

westholme wagyu beef shortrib and tendon, salted egg yolk, silver sprout, buah keluak

- Originated from East Java, rawon soup is an extremely flavourful and rich beef soup that utilises buah keluak as the base flavour.

On the plate: Nasi Liwet, Lawar Ayam Kulit, Telur Masak Rempah & Ayam Berempoh

steamed basmati rice with petai, salted fish & aromatics, chicken skin with shredded coconut, sunny side-up egg and boneless mid-joint wing

Soup: Soto Ayam Medan

spiced broth with shredded chicken thigh

- Just like the diversity of Singapore, this is a little 'Tok Panjang' that shares the different cultures and flavours in a single course.

Sweet Corn Ice Cream – *a nostalgic local favourite, made with Chitose corn for its soft, natural sweetness.*

Kuehs

Ubi Kayu – *steamed cassava cake coated with shredded coconut, a traditional Nyonya dessert enjoyed by many.*

Kueh Jagung – *a savoury and smooth dessert that originated from the Peranakan culture, traditionally wrapped in banana leaves, our version uses corn husk instead.*

Sugee Cake – *a much loved tradition amongst the Portuguese Eurasians, this is a must-have at all festivals.*

Ondeh Ondeh – *one of our absolute favourite, our ondeh ondeh is chewier as we have added Kabocha pumpkin to the dough.*