# PANGIUM

**The Experience – S$298++ per pax**

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.

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## *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.*

### Pig's Brain Gado Gado
*Inspired by rare and traditional pig's brain omelette, we reimagined its rich texture through tauhu telur, and finish it with gado gado sauce.*

### 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*

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

### 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 scallops and chives rice, 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.*

### Udang Nanas Dumpling
Ang Kar prawn, batang fish & Boston lobster otak, Sawarak pineapple turmeric coconut broth, okra, Korean incubator pumpkin

*– Udang nanas, a classic tangy Peranakan dish pairing of prawn and pineapple presented as a dumpling to deliver vibrant depth of flavour in every bite.*

### 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.*

### Tau Yu Bak & Cincalok Sour Chilli
braised sea cucumber, pork jowl, stuffed morel mushroom, maitake mushroom, daikon

*– Closely related to Peranakan food culture, this Fujian dish is slow-cooked in spices and dark soy sauce. We made a richer gravy and paired the dish with a sour chilli on the side.*

### *On the plate:* Nasi Ulam, Lawar Ayam Kulit, Ayam Pepes
*herb rice salad, chicken skin with shredded coconut, Aqina organic french poulet*

### *Soup:* Soto Ayam Medan
*spiced broth with shredded chicken thigh*

*– Like the Singapore's diversity, this 'Tok Panjang' unites cultures and flavours in one course, featuring Nasi Ulam - the Queen of Peranakan rice dishes - beloved at Pangium and a reflection of our commitment to reviving meaningful culinary traditions.*

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**Sagun** *– sharing our love for shaved ice dessert, we use Japanese musk melon to create our version of the classic honeydew sago.*

## *Kuehs & Ice Cream*

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

**Lapis Sagu** *– originated from Indonesia, lapis means layers and is a multi-coloured kueh that takes time to steam layer by layer.*

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

**Kek Sarang Semut** *– an Indonesian cake that resembles of an ant's nest, using simple ingredients to create this sweet, caramelised & bouncy textured kueh.*

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

**Sample menu for reference only**