



PANGIUM

The Journey - S\$258++ 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.

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.

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.

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