



PANGIUM

Tok Panjang - S\$188++ per pax (Lunch & Dinner)

At Pangium, we lovingly honor the cherished tradition of Tok Panjang —
the long table feast that embodies the essence of Peranakan hospitality.

Our menu will take you on a journey through vibrant flavors, expressed through a progression of flavours across the
meal with main course served communally that reflects the values of building relationships and creating lasting
memories as we gather around the table.

We invite you to savor not just a meal, but the memories and relationships that grow around it.

Snack I

Ang Kar Prawn Keropok

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

Rassam Kueh Pie Tee

Filled with traditional Peranakan Rassam, rooted in Chitty Melaka culture & tossed with Boston Lobster for a delightful bite.

Achar Shaved Ice

A flavourful journey in our quest to create an achar is rooted in tradition while offering a refreshing light experience.

Ngoh Hiang

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

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.

Snack II

Nasi Tehe Tehe

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.

Buah Keluak Pais

A contemporary take on this rare Peranakan dish, featuring rich buah keluak sauce served with a smoked herb fish cake.

Fried Soft Shelled Prawn

Complemented by a trio of bold sambals: creamy Tempoyak sambal, aromatic Tapai sambal and fragrant jackfruit sambal.

Pong Tauhu Soup

organic French poulet, sea prawn, Japanese turnips, tau cheo

– This labour-intensive dish, originally from Fujian, showcases the Peranakan flair. Served during Tok Panjang, the round meatballs signify unity and harmony, while our locally sourced tau cheo, sun fermented for depth, brings delightful sweet umami profile.

Main Course - Served in sharing style

Kerabu Siput

local snail, bunga kantan, puffed wild rice & medley of herbs vegetables

– Classic Malaya salad that celebrates the vibrant flavours of fresh herbs & vegetables. Our version highlights locally raised snails, celebrating the dish's humble origin.

Smoked Duck Meatball with Lemak Chilli Padi

minced duck thigh, spicy coconut milk gravy, korean eggplant & sweet potato leaf

– Inspired by the iconic smoked duck curry from Malaysia's West Coast, we made a smoked duck meatball that serves in a richly flavoured spicy lemak sauce.

Crispy Fried Egg

Mangetsu egg, kari Kapitan, minced meat

– Kapitan curry is a quintessential Peranakan dish that is celebrated for its thick, rich sauce, along with crispy fried eggs that is a beloved staple at Chef Malcolm's family gathering.

Oyster Wagyu Beef Rendang

Korean dried oysters, Wagyu beef short ribs, fried turmeric leaves

– Immerse in the rich heritage of rendang, a dish that hails from the Minangkabau people of West Sumatra, Indonesia. We combined flavours of dried oysters that is inspired by Rendang Lokan.

Tau Yu Bak & Cincalok Sour Chilli

South African sea cucumber, pork jowl, Maitake mushroom

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



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Sweets and Kuehs

Sagun – a traditional dessert that is fast disappearing in Singapore’s
culinary landscape given the labour intensive and time-consuming
cooking process

Kueh Bingka – a timeless favourite from the Peranakan kitchen, our
kueh bingka is made into a canelé-style to create more crispy edges in
every bite.

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

Kek Serang Semut – an Indonesian cake that resembles of an
ant’s nest, using simple ingredients to create this sweet, caramelized &
bouncy textured kueh.

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

Pan-fried Kueh Koci – a unique Peranakan kueh inspired by
South Indian dumplings. Traditionally boiled for its softness, our version
is pan-fried to create a crispy crust that encases a chewy centre.