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 offlavours 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

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.

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.

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

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.

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 richer gravy and paired the dish with a sour chilli on the side.

Served with Buah Keluak Pais condiment

Sample menu for reference only

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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 canalé-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.*

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

Ubi Kayu- Steamed cassava cake coated with shredded coconut, a traditional Nyonya dessert enjoyed by many.

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