



PANGIUM

Tok Panjang Kecil - S\$138++ per pax (Lunch)

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.

Snacks

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.

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.

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.

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.

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.