

Nonya Sayang

A labour of love in every meal.

Nonya cuisine emerged with the creation of a new ethnic group called the Peranakan, when Chinese traders settled down in Malacca with local Malay women. These Malay wives would teach their Chinese husbands to enjoy the tastes of pandan, lemongrass, buah keluak and galangal in their curries. In return, the men introduced pork, noodles, bean curd and a variety of vegetables to their dishes. That harmony created in the kitchen is what forms the tight bonds of the Peranakan community.

Nonya women often share their cooking with relatives and neighbours in Tiffin Carriers known as the 'Tingkat' (meaning 'Tier') – symbolic of the strengthening of relationships. The tradition of sharing food in a Tiffin Carrier is borrowed from India, where housewives would lovingly prepare and deliver a Tiffin Lunch to their husbands' workplaces.



Choice Selection

The Blue Ginger Restaurant

- 15% off total bill
- \$15 voucher for the next visit with minimum \$50 spent

97 Tanjong Pagar Road,
Tel: 6222 3928

Terms and conditions: Each voucher is valid with minimum \$60 spent. • Combination of vouchers is allowed. • Not valid with other discounts, promotions or privileges.



Belachan, The Nonya Restaurant

- 10% off ala carte menu

10 Smith Street, Tel : 6221 9810

Terms and conditions: Not valid with other discounts, promotions or privileges.

Did you know...?

The 'buah keluak', popular in Nonya cuisine, is deadly if eaten in its natural state hence why it's known as the truffle of Asia. Literally, it means "the fruit that nauseates" but is neither a fruit nor a nut as many believe it to be. The peculiar 'buah keluak' is the hard seed found within the fruit of the great 'kepayang' tree; and the poison from it is used to coat spears, arrows and blowgun darts for hunting in Indonesian jungles.