



Welcome to #5 in our series of Themed Dinners

Malaysia & Singapore
The Nyonya (Peranakan) Feast
Thursday 28 August 2008



Selamat Datang (Welcome)

Welcome to #5 in our series of themed dinners. This time we feature Malaysian and Singaporean cooking with an emphasis on Nyonya (Peranakan) cuisine. Nyonya cuisine is a mixture of Chinese ingredients with Malay spices and flavourings. The blending of the two cuisines evolved because Chinese merchants who settled in trading centres on the Straits of Malacca (Penang, Malacca and Singapore) were unable to bring Chinese women with them, so they married Malay wives. The women are called 'Nyonya' and the men 'Baba'. Nyonya recipes are traditionally hot and spicy and often based on rempah, a paste of hot chillies, shallots, lemon grass, candlenuts, galangal and turmeric. Coconut, unused in china, is an ingredient in many dishes like laksa and the creamy coconut gravies of the Malacca region. To the north of Malaysia around Penang, Nonya cooking shows Thai influence in the use of lime and tamarind.

In the themed dinners to follow we will also feature other food styles from the region like Malay, Malaysian Chinese and Malaysian Indian (mamak) food. Each of the styles has its unique flavours and, choice and proportions of spices which can mostly only be experienced in the cultural melting pots of Malaysia and Singapore.

So far this year our dinner themes have featured North African & Middle Eastern, South Indian, Thai and now the Malaysia/Singapore series. It may appear quite bizarre that so much culinary variety can be had in Waiouru - of all places. We, at Rations Café are proud to show off our international experience and skills, and encourage you to partake as often as you can. It is your participation and support that encourages us to put on these fun dinners for your enjoyment. At these dinners a variety of dishes are served on platters at each course and shared like communal dining. It's all about good food, good wine and good company. Enjoy!

Ronald Cherian

For bookings: Tel: **06-3876911 Ext.208**

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Menu

\$40 per person

Children under 12 - \$20 each

No charge* for children under 6 sharing the adults' meals

*Applies to 1 child under 6 per 2 adults

Spice-o-meter readings - 1/5 (mild) 5/5 (punishment)

Chilled Sugar Cane Juice

Soup

Laksa Lemak ^{3/5}

Nyonya prawn laksa with fish balls, tofu and noodles in spicy coconut soup

Starters

Gado Gado

Vegetable Salad with boiled eggs, fried tofu and satay sauce

Rojak ^{4/5}

An exotic and fiery salad of tropical fruits, cucumber, shrimp paste and chilli

Mains

Ayam Kari Kapitan ^{3/5}

A thick chicken and coconut curry dish named after the Chinese functionary who stood between the Malay rulers and Chinese communities. The 'Kapitan' would have been a man of standing among both the Malays and his own Chinese people. This complex and traditional Peranakan dish is made with around 20 different ingredients around 15 of which are herbs and spices

Sambal Ikan ^{3/5}

Fish sambal, beans, shrimp paste and chilli

Nasi Lemak

Steamed coconut rice

Achar

Delicious pickled vegetables

Dessert

Onde Onde

Tapioca balls with coconut, pandan, coconut cream and Gula Melaka (palm sugar), the sugar extract from the flower bud of the coconut tree

Fresh Fruit

With lime syrup