

## Street of Clans presents: A fresh taste of Peranakan cuisine

9 March 2019

homemade kueh pie tee shell, boston lobster, preserved baby shrimp dressing, laksa leaf

gula melaka coconut prawn ball

bergedil, "bu jian tian" pork buah keluak lemongrass curry

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blue swimmer crab curry, fermented noodles

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48 hours westholme wagyu beef short ribs, dry curry, turmeric leaf, chilli served with napa cabbage, cucumber, carrot, nashi pear achar, prawn, pickled ginger flower & okra, prawn paste dried scallop sambal goreng

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homemade traditional nyonya kuehs and sweets served with bunga telang tea

## CANDLENUT