



PRESS RELEASE

NYONALICIOUS PERANAKAN FARE AT CHATTERBOX – 20 APRIL TO 3 MAY 2009

Singapore, 20 February 2009: Mark 20 April to 3 May down on your calendars because that is when you will get to savour a scrumptious galore of traditional, classic Peranakan dishes specially presented by renowned Peranakan Chef Philip Chia at Meritus Mandarin Singapore!

Peranakan cuisine, which is known for its rich flavours, is a delightful harmony of tangy, aromatic and spicy flavours, as a result of fusing Chinese ingredients and cooking techniques together with spices from the Malay community. Chef Baba Philip began his passionate love affair with cooking from the age of 6 where he helped in the kitchen by pounding spices with a "batu lesong" to make sambal belachan and picked up invaluable tips and secrets of authentic Peranakan cooking from the older generation of Peranakans.

Not to be missed Peranakan specialties showcased during the two weeks include the signature Peranakan dish, *Ayam Buah Keluak* (Chicken in Black Nut Stew), a spicy and sweet concoction of tender braised chicken pieces, flavoured with tumeric, lemongrass and Buah Keluak, an Indonesian black nut which gives the dish an aromatic kick. Another must-try is the *Sambal Udang Belimbing* (Spicy Sambal Prawns), a piquant fiery dish which will definitely whet your appetite.

Tuck in to other delectable Peranakan delicacies such as *Babi Pongtay* (Peranakan Stewed Pork), *Otak Otak Panggang* (Grilled Fish Paste), *Hee Peow Soup* (Fish Maw Soup), *Ngoh Hiang* (Deep-fried Beancurd Skin Filled Rolls) and *Nyonya Chap Chye* (Nyonya Mixed Vegetables).

On top of that, complement your mouth watering Peranakan meal with rempah (pastes) such as Acar Nyonya, Acar Nanas, Sambal Belachan, Chinchalok and Sambal Chilli.



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NYONALICIOUS PERANAKAN FARE AT CHATTERBOX / 2

Round up your Peranakan epicurean journey by indulging in perennial savoury treats such as *Assorted Nyonya Kuehs*, *Bobo Chacha* and *Chendol*. Or delight in the *Durian Pengat* (Durian Paste Pudding), Chef Baba Philip's signature dessert dish, which is a legendary crowd favourite. With its smooth, creamy texture and distinct durian fragrance, it will leave even non-durian fans asking for seconds!

The Peranakan Fare at Chatterbox will be available from 20 April until 3 May at Chatterbox.

Lunch (Daily including weekends)

\$36++ (adult), \$18++ (child)

High tea (Weekends Only)

\$32++ (adult), \$16++ (child)

Dinner (Daily including weekends)

\$42++ (adult), \$21++ (child)

Chef Philip will also be conducting interactive and hands-on food demonstrations on 25, 26 April and 2, 3 May in the evenings.

Chatterbox is located on Levels 38/39, Orchard Wing. For reservations and enquiries, please call 6831 6291/88.

A list of more Peranakan signature dishes which will be featured is attached for your reference.

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PERANAKAN FARE AT CHATTERBOX
(Menu items subject to change and rotation)

SALADS AND APPETIZERS

KERABU HAI TAY
Jellyfish Kerabu

KERABU KACHANG BOTOL
Wing Bean Kerabu

KERABU BOK KWA
Green Papaya Kerabu

SAMBAL TIMUN NANAS
Cucumber & Pineapple Salad

GADO-GADO
A Vegetable Salad served with Peanut Sauce

PERANAKAN ACHAR
Also known as Achar Awak

ACHAR HU
Fish Pickle

TAHU GORENG
Deep Fried Beancurd

SPICY PRAWN FLOSS MAKI

KUEH PIE TEE
A Crisp Pastry Shell filled with Turnip

POH-PIAH
Spring Roll filled with Turnip

NGOH-HIANG
Fried Meat Roll

FOO YONG HAI
Crab Omelette

SAMBAL BUAH-KELUAK IN BANANA LEAF

PERANAKAN STYLE PASTRIES – Pongtay Pie, Chicken Laksa Pie with Cheese, Chap Chye Pie



VEGETABLE DISHES

NYONYA CHAP CHYE, JIU HU CHAR
Fried Shredded Cuttlefish with Vegetables

SAMBAL KANGKONG
Fried Kangkong with Sambal

SAMBAL BENDEH
Fried Ladies Fingers with Sambal

KACHANG LEMAK
French Beans and Long Beans in Spicy Coconut

SAYOR LODEH, SAYOR BAYAM CHA TAUJEE IKAN BILIS
Fried Spinach in Fermented Beans and Ikan Bilis

NANGKA MASAK LEMAK, KANGKONG LEMAK TITEK
With Sweet Potatoes

MAIN DISHES (MEAT)

BABI/AYAM BUAH-KELUAK
Pork/Chicken in Black Nut Stew

AYAM PEDAS SIAM

BABI/AYAM TEMPRA
Spicy, Sour, Stir-fried Pork/Chicken

BABI/AYAM TOHAY

BABI CHIN
Stewed Pork Belly

AYAM PONGTAY
Chicken with Cinnamon and Brown Bean Paste

BABI ASSAM
Tamarind Braised Pork

BABI ASSAM CHILLI CHUKA
Tamarind Braised Pork with Chilli Chuka

ITEK SIO
Braised Duck with Coriander and Tamarind



AYAM GORENG KUNYIT HALIA
Chicken with Turmeric and Ginger

AYAM GORENG TAUKEYEW LADA
Chicken with Pepper and Soya Sauce

SATAY BABI/AYAM LEMAK
Pork Satay and Chicken Curry

CHICKEN CURRY

BABI ROAST
Roast Pork

MAIN DISHES (SEAFOOD)

IKAN/UDANG/SOTONG GORENG ASSAM
Fried Fish/Prawn/Squid with Tamarind

SAMBAL UDANG BELIMBING
Prawn with Sambal and Belimbi Fruit

OTAK-OTAK PANGGANG
Grilled Fish Paste

UDANG MASAK NANAS
Two versions, Malacca style with Coconut Milk

GERANG ASSAM
Spicy Tamarind Fish with Salted Vegetables

IKAN ASSAM PEDAS WITH YU CHA KUAY
Spicy and Sour Fish with Fried Dough Fritters

IKAN PARI KUAH LADA
Stingray in Pepper Tamarind Sauce

KEPITING MASAK TAUCHEOW
Crab in Taucheow, Garlic and Ginger

IKAN CHUAY
Fragrant Steamed Fish with Pandan Leaves and Spices

CURRY FLOWER CRAB

IKAN/UDANG GORENG CHILLI GARAM
Spicy Fish/Prawn

FISH CAKE LEMAK
Curry Fish Cake



SOUP DISHES

HEE PEOW SOUP

Fish Maw Soup

BAKWAN KEPITING SOUP

Meatball with Bamboo Shoots Soup

ITEK TIM

Duck with Salted Vegetables Soup

PONG TAHU

SOTONG SUMBAT BABI

Sotong Stuffed Minced Pork Soup with Tanghoon and Potatoes

PAPAYA MASAK TITEK

Spicy Papaya Soup

TOO TOR TNG

Pig's Stomach Soup

NOODLES/RICE DISHES

LAKSA

MEE SIAM

NYONYA MEE

SAMBAL BELACHAN FRIED RICE

CURRY FRIED RICE

MEE REBUS

FRIED MEE SIAM

NASI GORENG CHINCHALOK

Fried Rice with Chinchalok

BUBOR UDANG

PRAWN PORRIDGE

MEATBALL NOODLE/MEE SUAH SOUP



HOT/COLD DESSERTS

ASSORTED NYONYA KUEH

KUEH PUTU TEGAIR

PULOT TA-TAIR (ALSO KNOWN AS PULOT TEKAN)

GLUTINOUS RICE WITH BLUE FLOWER EFFECT SERVED WITH KAYA

CHENDOL

DURIAN PENGAT

Durian Paste Pudding

BUBOR CHA-CHA

PULOT HITAM WITH LONGAN

Black Glutinous Rice with Longan

BUBOR TERIGU

White Wheat Beans with Coconut Milk

SAGO PUDDING

KUEH EE

Red and White Dumpling

LOCAL FLAVOURED ICE CREAM



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Notes to Editors

About Meritus Mandarin Singapore
Home of Asian grace, warmth and care.

A prominent landmark in the heart of bustling Orchard Road, Meritus Mandarin Singapore is an acclaimed five-star luxury hotel boasting world class facilities and rich Oriental charm. Boasting 1,051 lavish guest rooms equipped with broadband Internet access, comprehensive amenities and a panoramic view of the city from the higher floors, each room is designed with a harmonious blend of splendour and contemporary elegance.

Besides offering luxurious accommodation backed by its signature Asian hospitality, guests can savour a smorgasbord of award-winning cuisines from Pine Court Chinese Restaurant and Chatterbox, Home of the Mandarin Chicken Rice. The hotel also offers expansive meeting and function facilities, as well as state-of-the-art audio-visual and lighting systems, making it the ideal choice for meetings, incentives, conventions and exhibitions.