

Warisan Chow Kit:

Craft, Stories & Secrets of Old KL

Our limited-time **Peranakan menu** is a celebration of spoken legacies, shared across kitchen tables for generations. It is built on Baba-Nyonya recipes cooked the way they've always been cooked—at home, over time, by hand, with bold spices and local ingredients.

STARTERS

Kerabu Pucuk Paku 25

Wild fern salad, toasted coconut, torch ginger, calamansi-belacan dressing.

A local dish balancing sweet, sour and spicy flavours.

Nyonya Chap Chye 30

Braised mixed vegetables, lily buds, wood ear mushrooms, glass noodles, tofu puffs, fermented bean broth.

A Peranakan classic, commonly served at family meals.

MAINS

Ayam Pongteh 55

Chicken braised with fermented soybean paste, shallots, palm sugar. Served with steamed rice and acar.

A timeless Baba-Nyonya dish, savoury in flavour.

Ikan Assam Pedas Nyonya 65

Seabass simmered in tamarind broth with galangal, lemongrass, torch ginger flower, okra. Served with steamed rice.

A signature Peranakan dish - tangy and spiced.

DESSERTS

Kuih Kosui 25

Pandan and palm sugar rice cakes, topped with grated coconut.

A traditional Peranakan kuih served at festive occasions.

Bubur Cha Cha 25

Purple yam, sweet potato, sago pearls braised in pandan coconut milk. Served warm or chilled.

A classic Peranakan dessert enjoyed across generations.

THE CHOW KIT
KITCHEN & BAR

All prices subject to service charge and prevailing government taxes

Warisan Chow Kit: Craft, Stories & Secrets of Old KL

The **Warisan Platter** is built for sharing - our signature Peranakan dishes in one meal. Starters, mains and desserts, all in the Baba-Nyonya tradition.

STARTERS

Kerabu Pucuk Paku

Wild fern salad, toasted coconut, torch ginger, calamansi-belacan dressing.

A local dish balancing sweet, sour and spicy flavours.

Nyonya Chap Chye

Braised mixed vegetables, lily buds, wood ear mushrooms, glass noodles, tofu puffs, fermented bean broth.

A Peranakan classic, commonly served at family meals.

MAINS

Ayam Pongteh

Chicken braised with fermented soybean paste, shallots, palm sugar. Served with steamed rice and acar.

A timeless Baba-Nyonya dish, savoury in flavour.

Ikan Assam Pedas Nyonya

Seabass simmered in tamarind broth with galangal, lemongrass, torch ginger flower, okra. Served with steamed rice.

A signature Peranakan dish - tangy and spiced.

DESSERTS

Kuih Kosui

Pandan and palm sugar rice cakes, topped with grated coconut.

A traditional Peranakan kuih served at festive occasions.

Bubur Cha Cha

Purple yam, sweet potato, sago pearls braised in pandan coconut milk. Served warm or chilled.

A classic Peranakan dessert enjoyed across generations.

RM180++ | 2 pax

Served with basmati rice and acar

THE CHOW KIT
KITCHEN & BAR

All prices subject to service charge and prevailing government taxes

Warisan Chow Kit:

Craft, Stories & Secrets of Old KL

Warisan Beverages brings Peranakan-inspired flavours to the glass — local ingredients like gula Melaka, calamansi and pandan across classic cocktails and zero-ABV options.

SIGNATURE COCKTAILS

Bunga Raya Sour

40

Gin, hibiscus, calamansi, pandan, egg white.

Bright, floral and refreshing, inspired by Malaysia's national flower.

Straits Spice Trade

40

Dark rum, gula Melaka, clove, star anise bitters.

A smooth, warming cocktail inspired by the spice routes that shaped Malaysia's culinary heritage.

ZERO ABV

Nyonya Lemonade

15

Butterfly pea flower, calamansi, lemongrass syrup, soda, lime.

A refreshing citrus cooler with delicate herbal notes and a naturally vibrant colour.

Air Mata Kucing

15

Luo han guo, dried longan, honey, fresh lime, soda.

A modern take on a nostalgic Malaysian favourite - light, refreshing and naturally sweet.

THE CHOW KIT
KITCHEN & BAR

All prices subject to service charge and prevailing government taxes