

Melaka Food Guide

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Let's comb the Historic city for an adventure, trailing the food that defines Malacca.

NOODLES



1. Taiwanese Noodle minced chicken noodle
2. Wantan Noodle
3. Duck Mee
4. Pork ribs noodles
5. Mee Goreng
6. Mee Kahwin

Wantan Noodle

Kedai Makanan & Minuman Wantan Mee - 40, Jalan Tun Tan Cheng Lock (Heeren St.).

Opens 7.30am-2.30pm Closes on Wednesday.

This popular dish has an apparent difference. It is prepared with a big blob of vermillion red chilli sauce that goes on the plate before anything else. This vinegariish chilli sauce gives noodle a distinctive Malaccan flavour.

Taiwanese Noodle

Hing Loong Taiwanese Noodle, No. 11-J, Jalan Bachang. Opens 7.35am-6pm. Closes every 2nd & 4th Thursday

Fresh noodles made in a secret recipe, serviced with choice of stewed beef, pork ribs, pig's trotters or minced chicken.

Hee Kiaw

Teo Heng at Wang Food Court, next to Grand Continental Hotel

This noodle dish is only found in Malacca. It is noodles with an assortment of fish derived toppings such as fish balls and fish cake slices, seasoned with dark soy sauce and chilli sauce.

Mee Kahwin

Restaurant Ming Huat (shop opposite turning to the Portuguese Settlement). Opens 9.30am-3pm. Closes on Friday.

The fusion of noodles is the result of marrying (kahwin) mee rebus with Indian rojak. The result is an explosion of sweet, sour and spicy, enriched with curry powder and crushed peanuts. The concoction consist of noodles, bean curd, potatoes, boiled egg and crunch fritters, onion crisps, raw cucumber and yam bean. Don't forget to eat it the Malaccan way – with a dash of vinegar and kicap manis.

RICE



Hainanese Chicken Rice Balls

Hoe Kee Chicken Rice Shop (next to old Chung Kiaw Bank), 4, Jalan Hang Jebat (Jonker St). Opens 7.30am-4pm. Closes last Wednesday of the month.

This is a Malaccan specialty. Rice boiled in chicken stock and some chicken oil and salt, flavoured with ginger, garlic and shallot and make into rice balls then served with boiled chicken pieces and garnished with cucumber and spring onion, and chilli sauce.

BBQ Pork Rice

Bunga Raya Lane (first stall, day only, at night, the Fried Oyster man takes over). Opens 11am-3pm. Closes fortnightly either on Wednesday or Thursday.

Charcoal roasted meat that is golden-crust, crispy, tender and juicy, tasting of sticky sweet caramel, aromatic and full of flavour. Served with white rice and side dishes such as kangkung, tofu, egg, dried meat and Chinese sausages.

ICY DELIGHTS

Cendol

Nyonya Cendol : No 1 Kopitiam (across from Hoe Kee Chicken Rice Shop). Jalan Hang Jebat (Jonker St). Opens 11.30am-6pm. Closes on Tuesdays.

This traditional Nyonya cendol is made of homemade jade-green cendol that is absolutely creamy, with aromatic palm sugar syrup.

Clock Tower Cendol : Stall opposite the Clock Tower. Opens daily, 10am-6pm.

This Indian style cendol is typically pale green in colour and not as creamy rich as the Nyonya version. Mashed red beans is optional.



1 Tutti Fruitti (left) & Red bean ice with milk
2 Nyonya Cendol

Homemade Ice-Cream

Tai Chong Hygenic Ice Café. 39, 42G & H, Jalan Bunga Raya. Opens 11am-8pm daily.

A trip to town is not complete without popping by for a bowl of syrup and palm sugar-drench ais kacang or homemade vanilla ice cream with peach slices.

Ming Chong Hygenic Ice Café. 43, Jalan Bunga Raya (directly opposite Tai Chong). Closes 1st day of CNY. Opens 11.30am-7.30pm.

Used to be popular for its Pak Poh Ice (similar to ice kacang) and ice balls, the menu and ice shaver have not been replaced since 1928. Rojak is a specialty here. Malaccan-style rojak tosses together bean sprouts, kangkung, tofu puffs and shredded yambean with a dressing of crushed peanuts and prawn paste.

Tai Bak

Jalan Tengker (opposite ACS / Wesley Church). Opens 10am-6pm daily.

A Nyonya dessert in danger of extinction is like a sweet noodle made of rice, tapioca and wheat flour shaped comes in pink and white served with ice and light syrup. Can also add black jelly or read beans and palm sugar syrup.

SATAY



Satay Celup

Capitol Satay Celup, 41, Lorong Bukit Cina. Opens 5.30pm until last customer leaves. Closes on Mondays.

Satay celup or "satay steamboat" only found in Malacca, are assortment of raw and semi-cooked seafood, meat and vegetables on skewers that are dunked into a boiling pot of water and eaten with sauce that is similar to the ubiquitous satay sauce but has different ingredients. Though Jalan Ong Kim Wee abounds with many satay celup shops but this place is said to be the best, as the sauce is thick and aromatic.

Hainanese Pork Satay

Jonker Street Satay / Sun May Hiong Satay House, 135, Jalan Hang Jebat (Jonker St). Opens 11am-6pm (8pm on Saturdays). Closes alternate Tuesdays.

This famous satay of old Jonker Street offers a selection of pork, chicken, liver and intestine on skewer, with the usual side accompaniment of ketupat rice, sliced onions and cucumber. This aromatic meat has a crisp, slightly burnt edge served with a tangy, sweet and spicy concoction of crushed peanuts, aromatic roots, spices, shredded pineapple and belimbing.

Malay Satay

Ngah Satay (opposite the three-storey flats in Bukit Baru). Opens 6-10.30pm. Closes 2nd & 4th Mondays of the month.

For halal Malay-style satay, this is the place to go. This satay is well marinated that it is good without its sauce.

LOCAL COFFEE

Hainanese Coffee

Aik Chong Coffee, No. 95, Jalan Tokong.

You can't miss this place in Malacca – sign boards are every where. This is one of the two big local coffee brands (the other is Nam Seng), Aik Cheong's Hainanese-style ground coffee used in most kopitiam and is available nationwide in supermarkets.

Juat Lye Kedai Kopi, 371G, Taman Peringgit Jaya (near Tesco). Opens 7.30am-2pm year round.

This place serve one of the best kopi kaw in town. The Hainanese toast with better and egg jam (kaya) is unforgettable. Noodle dishes also available such as curly mee, prawn mee and hee kiau – making it great breakfast stop over.

PORTUGUESE



- 1 Portuguese style assam prawn
- 2 Boiled fruit cake
- 3 Curry debal, beef semur & Assam fish curry

San Pedro Restaurant, 4, D'Arango Road, Portuguese Settlement, Ujong Pasir. Opens 5-10.30pm daily.

This place is the first and oldest Portuguese restaurant that offers home-style Portuguese fare. Make your choices from the small menu such as the toned-down Devil Curry, Portuguese-style Baked Fish in spice paste and squid fritters.

DMG Café (formerly known as Margaret's Kitchen), No. 346, Taman Melaka Raya 3 (next to Malacca Club). Opens 8.30am-5pm. Closes on Saturdays.

This little Portuguese eatery has a small menu but food is freshly prepared and appetizing. Must-tries include Devil Curry, Beef Semur, Ayam Buah Keluak and Assam Fish Curry. On ala-carte, Portuguese laksa is highly recommended. The chicken pie is creamy and really yummy.

NYONYA



- 1 Curry Debal
- 2 Steam ladies finger with sambal belacan

Bibik Neo Nyonya Restaurant, No. 6, Ground Floor, Jalan Merdeka, Taman Melaka Raya. Opens 11am-2.30pm / 6-9.30pm. Closes on Mondays. One of the many nyonya restaurants in town, this place provides home cooked dishes such as Pongteh, Ayam buah Keluak Masak Assam, Geram Asam and Itik Tim. You can also try egg with cincalok, stamed ladies fingers with sambal belacan and otak-otak.

HAINANESE



- 1 Chicken stew pie with puff pastry
- 2 Beef hot pot

Kengdom Restaurant, 147-149, Taman Melaka Raya.

Opens daily 11am-2.30pm / 5.30-10.30pm

This place is known for its dinner plate-size pies. The pie dish is covered with puff pastry underneath which is chicken stew or chicken and potato curry. Also available with pork ribs, beef and mutton. Other hainanese specialties includes mutton soup and beef hot pot.

MALAY

Gerai Makan 35, No. 35, Jalan Merdeka, Bandar Hilir. Opens 11am-4pm. Closes on Fridays.

Located in Malacca's own Glutton's Corner, opposite of Mahkota Parade, this warung serves local freshly prepared Malay food ranging from garden-fresh ulam salad with sambal belacan, Ikan Sepat Masak Lemak, various kinds of kerabu and curries.

SEAFOOD



- 1 Crab wok baked in salt
- 2 Hell fish fried with chilli

Medan Ikan Bakar Umbai / Penu. Opens daily 5.30pm to midnight

From town, take the road from Ujong Pasir to Padang Temu. At the end of Padang Temu, turn right and follow the road for the next few kilometers. There is a big signboard just before the turning into the jetty (turn right in front of Esso petrol kiosk). This place consists of a row of shops located next to the jetty to Pulau Besar. Choose any one that catches your fancy. Make your selection from various kinds of local fish, shellfish, crab, squid and prawn and decide how you want them cooked – apart from shellfish that is fried with chilli paste, most seafood and simply grilled over open charcoal. Grilled otak-otak and nasi lemak is also available here.

Tai Sum Yun, Jalan Bukit Cina. Opens 5pm-2am daily

A favourite Chinese seafood spot among the local. Famous for its crab dishes, the various styles such as black pepper, kum hiong (black soy sauce and dried chilli), salt baked, dry curry or sweet and sour.

Restaurant Lu Yeh Yen, Jalan Bunga Raya (beside Maybank Finance)

Just a short walk from the Renaissance hotel, you won't miss the striking red and yellow temple façade. Crab dishes is popular here.

Tong Fong Restaurant, Klebang Beach

If you are staying at a beach hotel, come here for its famous steamed promfret with beehoon and fragrant oil.

Fried Oyster Omelette

Lane in Bunga Raya. Open 7pm-12.30am. Closes on Tuesday

Located in a small lane off the Jalan Bunga Raya main street, this store has a steady stream of customers until closing time. The Malaccan-style oyster omelet is a combination of rice flour batter, eggs and oysters, fried in a flat wok over very high heat. It has a drier texture with lots of coriander leaves for garnishing.

Cockles and Shellfish Stall

Lane after Madam King's department store on Jalan Bunga Raya. Opens 7-11pm. Closes on Sundays.

It takes great courage to wander into dark eerie side lanes like this one. Located in the narrow dark lane lighted up by hurricane lamps, this stall serves cockles, snails and other shellfish such as siput sawah, kepah and kijang eaten with a calamansi lime flavoured sambal sauce. Other yummy things includes sotong kangkung, fish ball, tofu skin and century egg.

LOCAL KUIH

1 Malay Kuih
2 Putu piring

Warung Kuih Kampung, 202, Jalan Ujong Pasir, (opposite the Police HQ), Opens daily at 3.30-7.30pm

You can get a variety of kuih and dishes (more than 30) from binka to kuih koci to ondeh-ondeh, popiah, nasi lemak bungkus, nasi kunyit, kway teow goreng, kuih keria and more.

Warung Kuih Keria Haji Jalil (small stall in Limbongan, opposite beach).

Opens 2-6pm. Closes on Fridays.

The plump and luscious kuih keria, a local doughnut made of potato and flour that is deep fried and plunged in hot melted palm sugar for a caramelized effect is especially good here. You can also try out the kuih rengas, fried bananas and fried sweet potatoes.

Epok-epok Sayur

Restaurant Ming Huat, (opposite turning to Portuguese Settlement). Opens 9.30am-3pm. Closes on Fridays.

Epoh-epok sayur, one of the colonial tea time favourites looks like curry puff but has a filling of bean sprouts and shredded yambean and carrot. It is eaten with a vinegarish chilli sauce which you pour into the puff by puncturing a small hole in the shell – make sure to tip the puff pocket left to right to distribute the chili sauce before savouring it!

Putu Piring

252, Jalan Tenkera (next to the Sports Toto shop). Opens 7.30-11pm. Closes on Sundays

The putu piring here is absolutely the best. White as cotton and just as fluffy, this Sri Lankan desert is made of rice flour, grated coconut and palm sugar.

Yu Char Kuih

(Food court next to the nine-storey flats) Jalan Bendahara. Opens 6.30-11.30pm

Yet another famous food stall, you can get this famously light and crunchy foot-long cruller, yu char kuih here.

Fresh Spring Rolls (Popiah)

Mobile stall just outside Madam King's department store. Opens 2.30pm onwards.

Locals call it Fatman's Popiah after the rotund man who started it but now runs by his son. The Malaccan style kebab sized popiah has a slightly different filling and eaten kebab-style - hand-held roll.

Steam Rice Cakes (Pak Thong Koh)

Lane off Jalan Bunga Raya, near Madam King's department store. Opens 4-9pm. Closes on Saturdays.

This stall serves pak thong koh that is soft as a pillow but not too sweet, it's a favourite with both young and old. Available in the white and brown sugar versions.

OTHER GOOD FOOD

Roti John

Putri Erra Roti John, Food court next to the old Federal Theatre. Opens daily 6-11.30pm.

Roti John is baguette sandwich dipped in egg and pan fried then filled with mashed sardines, shredded cabbage, cucumber, tomato and onions, topped with a choice chilli or tomato sauce or mayonnaise. Look greasy but taste fabulous when it is hot and crispy.

Carrot Cake

Jalan Bunga Raya (in front of the cockles lane). Opens 6.30pm onwards. Closes on Sundays and Tuesdays.

This Malaccan version of chai tau kuih has no bean sprouts, uses more dark soy sauce, is crispier and is served with sweet sauce.

Chee Cheong Fun and Yam Cake

Farmosa Café and Restaurant, Sin Hoe Garden (corner shop opposite food court)

In Malacca, chee cheong fun comes with yam cake, and chilli and sweet sauce. The yam cake is made of mashed yam which is mixed with rice flour and steamed. Another Malaccan specialty here is chai pau, a savoury steamed dumpling with shredded yambean served with chilli and sweet sauce. The skin is translucent, made of rice and tapioca flour.

Cantonese Fare

Kedai Makanan dan Minuman Hip Huat (inside City Park), Setor A-7, City Park, Jalan Bunga Raya. Opens daily 9am-6pm

This stall is famous for its Yong Tau Foo, Hong Kong porridge, Deep fried prawn wantan and white cooked chicken. Oyster sauce chicken is another delight here. The steam chicken, deboned and drenched with oyster sauce, is tender yet full of chew.

Bee Bee Hiong Famous Yong Tau Foo (adjacent to Hup Huat). Opens 8am-3pm. Closes every fortnight on Thursday.

It is one of the best yong tau foo in town, made of fish paste of ikan parang and no preservatives are used. The yong tau foo here comes in soup and a bowl of noodles to go with it.

Teochew Fish Porridge

Kedai Makanan Teo Heng (inside Wang Food Court, next to the Grand Continental Hotel) Opens 5pm-12am. Closes fortnightly on Wednesday.

This grainy porridge is loaded with generous slices of fish and lots of coriander and lard fritters and fish stock. Fish used here is kurau, tenggiri and pomfret. You can also opt for noodles instead of porridge.