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# Martina's Kitchen





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Martina, a slim Bibik, with big-permed hair, was lauded for her nuanced innovations in improvising traditional Peranakan dishes into healthier versions (to keep everyone) including herself in the household in shape.

At Martina's Kitchen, we do not do fusion. We follow Grandma Martina's legacy by reimagining traditional dishes as wholesome, everyday meals. Take our guilt-free "Babi Pongteh," for instance. Instead of the classic "too-bak" (pork) braised in fermented soybean paste, we reduce the former and use roasted chestnuts to create a similar umami flavour. It's a testament to how we modernise Peranakan cuisine without compromising its essence.

In the past, Peranakan gatherings were synonymous with whisky, brandy, and cigars. But as society embraces wellness, wine emerges as a convivial yet health-conscious alternative. And just as good food and drinks deserve good music, modern tunes gradually replace traditional 'Pantun'. Similarly, Nyonya beaded shoes, once only worn with Nyonya Kebaya, are now stylishly paired with jeans or dresses, symbolizing a vibrant blend of tradition and modernity.

At Martina's Kitchen, we're serving up the flavours of British Malaya, reimagined for the modern table. It's a taste of who we are! So, let's set aside our phones and savour the simple pleasure of commensality.

**'Selamat Makan' or 'Enjoy your Meal'!**



# Peranakan Ala-Carte





# Starters



## P1 FRUITS ROJAK | 15

A traditional medley of tropical fruits tossed in sweet prawn paste, topped with roasted peanuts and crispy snow crab juliennes.



## P2 KUEH PIE TEE (4 PCS) | 12

Julienned of turnips and carrots seeped in a rich soy bisque served in crisp dough cups, topped with prawn and sweet sauce.



## P3 DEEP-FRIED CENTURY EGGS | 12

Alkaline-fermented duck eggs coated with bread crumbs and deep-fried, drizzled with savoury and spicy (mild) dressing.





# Vegetable & Eggs



P4

P9

P7

**P4 NYONYA CHAP CHYE | 12**

A classic festive dish of braised cabbage, black fungus, carrots, mushrooms and glass noodles in chicken stock.

**P5 CAULIFLOWER POWER | 15**

Cauliflower deep-fried and tossed in a savoury sweet sauce.

**P6 SAMBAL PETAI | 20**

Stink beans tossed in Chef's spicy sambal chili.

**P7 SAMBAL WINGED BEANS | 14**

A typical Asian pea plant tossed in Chef's spicy sambal chili.

**P8 CHYE POH OMELETTE | 12**

A combination of sweet and savoury preserved radish fried with eggs.

**P9 SAMBAL HARD BOILED EGG | 12**

Hard-boiled eggs seeped in Sambal chili (3 pcs).





# Seafood/Fish



P14



P10



P13

## P10 **SAMBAL SELAR (2 PCS)** | 19

Crispy deep-fried selar fish (horse mackerel) stuffed with sambal chili.

## P13 **UDANG LEMAK NENAS** | 26

Fresh sea prawns seeped in appetizing pineapple and tamarind-rich gravy.

## P11 **SAMBAL UDANG PETAI** | 26

Fresh sea prawns with petai (stink beans) tossed in sambal chili.

## P14 **MACKERAL OTAH** | 15

This is a classic Malay and Peranakan combination of raw fish, chopped onions, herbs and spices bound together in a parcel and steam till fragrant.

## P12 **SOTONG WITH WINGED BEANS** | 22

Sotong ring (squid) with crunchy winged beans tossed in sambal chili.



# Poultry



## P15 BABI PONGTEH | 22

A modern version of pork braised in reduced fermented soybean paste with bold savoury-sweet flavours topped with roasted chestnuts.

## P16 BLACK VINEGAR PORK TROTTER | 26

Tender and succulent chunks of pig trotters simmer in black vinegar to deliver a sweet, gingery and sour balance

## P17 GARLIC BABI | 15

Thin slices of pork collar marinated in fresh garlic pepper and deep-fried till golden.

## P18 HOMEMADE NGOH-HIANG | 16

A time-consuming Singapore dish from the Nyonya kitchen made from minced pork, fresh carrots and spices wrapped in beancurd skin and deep-fried. Served with sweet sauce.

## P19 ITEK SIO | 28

Itek (duck) braised in a savoury, sweet and tangy gravy. A festive dish usually served only during important or special occasions.

## P20 NYONYA CURRY DUCK | 28

Nyonya curry is rich in rempah (spices) with duck slow-cook to unveil its natural flavour and tenderness.

## P21 RENDANG CHICKEN | 22

Rendang originated from Indonesia and it refers to the slow cooking process with a spice-rich gravy that seep into the chicken thigh.

## P22 LEMONGRASS CHICKEN | 19

Deep-fried tumeric and lemongrass whole chicken thigh.

## P23 SUPER SPICY HOT WINGS | 24

Not for the faint hearted. Chef's special hot sauce consisting of twelve Asian and Western ingredients and herbs drenched over deep-fried chicken wings.

## P24 FRAGRANT CHICKEN WINGS | 20

Grandma's classic deep-fried chicken wings.



# Desserts







P25

## ONDEH-ONDEH WAFFLE ICE-CREAM | 18

Revolutionising the classic ondeh-ondeh (simply means 'round') glutinous rice balls into a piping hot pandan waffle with homemade coconut ice-cream, topped with tropical fruits and served with gula melaka (palm sugar) syrup by the side.

P26

## HOMEMADE COCONUT ICE-CREAM | 9

A single scoop of homemade coconut ice-cream topped with a medley of tropical fruits and drizzled with gula melaka (palm sugar) syrup.

P27

## ASSORTMENT OF NYONYA KUEHS (5 PCS) | 15

Nyonya Kuehs are traditional desserts that holds an essential place in the cultural tapestry of the Peranakan kitchen. We are proud of our Kueh Ko Swee, Kueh Bingka, Kueh Dadar, Pulut Seri Kaya and Penang Lapis.





Western





# Mains

## W28 SURF & TURF BURGER | 22

A sea and land combination of breaded boneless chicken thigh, sauteed prawns, brown mushrooms drizzed with tangy sauce.

## W29 OLD FASHIONED AMERICAN CHEESEBURGER | 28

An American classic of Wagyu beef patty, double cheeses, crispy bacon, topped with caramelized onion bits in tomato sauce.

W30



W33



## W30 NASI LEMAK BURGER | 22

No nasi (rice) in this new rendition of our local burger. Only crispy boneless chicken thigh, a sunny-side up, topped with an abundance of Chef's 'nasi lemak' sambal chili.

## W32 SIRLOIN STEAK | 28

200 grams of premium Australian sirloin steak with mashed potato and red wine jus.

## W31 TRUFFLE BEEF CUBES | 34

Sirloin beef cubes seared to perfection and tossed in homemade truffle-infused fresh swiss mushroom sauce and, served with corn kernels.

## W33 SIGNATURE LAMB RACK | 48

Our signature frenched baby lamb rack (2 pcs) marinated in Mediterranean herbs, served with mashed and black pepper sauce.



# Mains

## W34 LE CORDON BLEU CHICKEN | 30

The metaphor of 'excellent'. One of our homemade favourites - A British classic of rolled chicken breast with alternating layers of honey baked ham and cheddar deep-fried to perfection.

## W35 FISH & CHIPS | 22

Battered untreated dory fillets lightly seasoned with herbs and deep fried till golden brown.

## W36 CHICKEN CUTLET | 22

Deep-fried bonless chicken thigh served with mayonnaise by the side.



W38



W37



W34



## W37 SPAGHETTI CARBONARA | 15

Thick saucy gravy with crispy bacon topped with a fresh egg yolk

## W38 SEAFOOD SPAGHETTI AGLIO OLIO | 20

Al-dente spaghetti with fresh sea prawns, squid and mussels tossed in chopped chilli and garlic.

## W39 SALMON SPAGHETTI | 22

A guaranteed pleaser to lift every mood with its cheerful presentation of diced salmon cubes, broccoli, cherry tomatoes in a creamy and light sauce.

## W40 NORWEGIAN SALMON FILLET | 20

Waist watchers favourite with 120 grams filleted Salmon with blanched broccoli, cherry tomatoes and a hard boil egg.



# Sides

**W41 POTATO FRIES | 10**

Lightly salted shoestring fries.

**W42 TRUFFLE FRIES | 19**

Infused with premium Italian white truffle oil topped with a generous serving of shaved parmesan cheese.

**W43 BETTER THAN CAESAR + | 12**

Yes! It is definitely better than the classic version with romain lettuce, sweet corn kernels, hard boil egg and homemade sesame-citrus dressing.

+ (Add on \$12) A fillet of pan-seared Norwegian Salmon (approx. 120g)

**W44 SWEET CORN KERNELS | 4**

Asia's pushcart favourite of sweet corn kernels topped with margarine.

**W45 LUNCHEON STICKS | 12**

One whole can of goodness to reminisce our childhood

**W46 POPCORN CHICKEN | 14**

Tender chunks of bite-size chicken cubes



# Pizzas & Platters

**W47 PIZZA WAIKIKI | 22**

Classic hawaiian with honey baked ham, cheese and whole pineapple rings on our crispy biscuit crust

**W48 OKINAWA CHICKEN SUPREME | 22**

Chunks of chicken thigh in homemade Teriyaki sauce topped with cheese, bonito and nori strips on thin crispy crust

**W49 SINGAPORE HOT! PIZZA | 22**

Scarily spicy! With chunks of chicken cube and capsicums. Recommended for diners with a high threshold for spiciness

**W50 FREMANTLE SEAFOOD DELIGHT | 24**

Fresh sea prawns, mussels and scallops on Chef's creamy herb sauce on biscuit crust

**W51 MALAYSIA OTAH PIZZA | 24**

Malaysia's favourite mackerel fish otah chunks on spicy assam base topped with generous portion of mozzarella cheese

**W52 BABA PLATTER | 52**

Best of all things Peranakan consisting of Kueh Pie Tee (4 pcs), Homemade Nghoh Hiang, Galicky Pork, Fragrant Chicken Wings and Luncheon sticks served with super spicy hot sauce and sweet sauce



# Individual Sets





# Individual Sets



P56



P53



P53

## DRY LAKSA | 18

Thick vermicelli tossed in a superior laksa gravy topped with fresh sea prawns and tau pok (beancurd puff).

P54

## SAMBAL SELAR WITH RICE | 16

Crispy deep-fried selar fish (horse mackerel) stuffed with sambal chili served with achar and blue-pea rice.

P55

## NYONYA CURRY DUCK WITH RICE + | 19

Nyonya curry is rich in rempah (spices) with duck slow-cook to unveil its natural flavour and tenderness served with achar and blue-pea rice.

P56

## RENDANG CHICKEN WITH RICE + | 17

Rendang originated from Indonesia and it refers to the slow cooking process with a spice-rich gravy that seep into the chicken. Served with achar and blue-pea rice.

P57

## ITEK SIO WITH RICE | 19

Itek (duck) braised in a savoury, sweet and tangy gravy. Served with achar and blue-pea rice.

P58

## SAMBAL UDANG PETAI WITH RICE | 17

Fresh sea prawns with petai (stink beans) tossed in sambal chili, served with achar and blue-pea rice.

P59

## LEMONGRASS CHICKEN WITH RICE | 15

Deep-fried tumeric and lemongrass whole chicken thigh served with achar and blue-pea rice.

P60

## BABI PONGTEH WITH RICE | 15

A modern version of pork braised in reduced fermented soybean paste with bold savoury-sweet flavours topped with roasted chestnuts. Served with achar and blue-pea rice.

P61

## BLACK VINEGAR PORK TROTTER WITH RICE | 19

Tender and succulent chunks of pig trotters simmer in black vinegar to deliver a sweet, gingery and sour balance. Served with achar and blue-pea rice

P62

## SOTONG WITH WINGED BEANS WITH RICE | 16

Sotong ring (squid) with crunchy winged beans tossed in sambal chili, served with achar and blue-pea rice.

P63

## UDANG LEMAK NENAS WITH RICE | 17

Fresh sea prawns seeped in appetizing pineapple and tamarind-rich gravy, served with achar and blue-pea rice.

+ Change Blue-Pea rice to Roti Prata (add \$2)

Food will be served as ready.  
Menu prices are subject to 10% service charge and prevailing Government tax.





# Breakfast



## B64 SINGAPORE BIG BREAKFAST | 29

Slices of jiam-tau-roti (Asian baguette) topped with steam mackerel otah, pan-fried streaky bacon, honey baked ham, scramble egg and salad by the side.

(Egg White option at additional \$2)

## B65 DRY LAKSA | 18

Thick vermicelli tossed in a superior laksa gravy topped with fresh sea prawns, fish cake and tau pok (beancurd puff).

## B66 NYONYA CURRY DUCK WITH ROTI PRATA | 22

Nyonya curry is rich in rempah (spices) with duck slow-cook to unveil its natural flavour and tenderness served with roti prata.

## B67 RENDANG CHICKEN WITH ROTI PRATA | 18

Rendang originated from Indonesia and it refers to the slow cooking process with a spice-rich gravy that seep into the chicken. Served with roti prata.

## B68 NASI LEMAK BURGER | 22

No nasi (rice) in this new rendition of our local burger. Only crispy boneless chicken thigh, a sunny-side up, topped with an abundance of Chef's 'nasi lemak' sambal chilli.

## B69 OTAH ON ASIAN BAGUETTE | 17

Mackerel fish otah on slices of Asian baguette (jiam-tau-roti) served with salad by the side.

## B70 PORK FLOSS ON ASIAN BAGUETTE | 14

Pork floss (or Asia's version of dried pork product with light, airy and fluffy texture) on slices of Asian baguette (jiam-tau-roti) served with salad by the side.

## B71 SCOTTISH PORRIDGE | 12

Super healthy breakfast staple of oat cooked in fresh milk served with honey, sunflower seeds, dried cranberry and golden raisins by the side.

(Soy / Oat Milk option at additional \$2)

## B72 BETTER THAN CAESER (WITH SALMON FILLET) | 24

Yes! It is definitely better than the classic version with romain lettuce, sweet corn kernels, hard boil egg, homemade sesame-citrus dressing with pan-seared salmon fillet.



## Must Try Yummy Treats

### H73 TINGKAT HIGH-TEA SET (FOR 2) | 62

Hightea served in a tingkat carrier (tiffin container). 'Tingkat' originated in the 18th century when the British colonised Malaya and it is traditionally used as a container to carry food meant for mid-morning, midday snack or meal. Martina's Kitchen tingkat hightea set consists of savoury Mackerel Otah and Pork Floss on Asian Baguette (jiam-tau-roti), Kueh Pie Tee and sweets consisting of an assortment of five bite-size Nyonya kuehs served over a pot of tea or coffee.





## Must Try Thirst Quenchers



**D74 BIRDS OF PARADISE ..... 15**

Passionfruit, honey, lemons topped Perrier sparkling water to combat that summer heat.

**D75 SUNTAN BABIES ..... 15**

A refreshing sweet and sour pineapple juice with Asian dried sour plums (sng-buay) drink garnished with gummy babies.

**D76 TROPICAL ISLAND ..... 15**

Perrier sparkling fizz with mango fruit punch perfect for this tropical Island.

**D77 COCA COLA ..... 3**

**D78 OOLONG TEA (POKKA) ..... 3**

**D79 SPARKLING WATER ..... 5**

**D80 STILL WATER ..... 2**

**D81 LONG BLACK ..... 6**

**D82 CAPPUCCINO ..... 6**

**D83 CAFÉ LATTE ..... 6**

**D84 FLAT WHITE ..... 6**

**D85 DECAF COFFEE ..... 6**

**D86 ICED AMERICANO ... 7**

**D87 ICED LATTE ..... 7**

**D88 ICED CAPPUCCINO ..... 7**

**D89 TWG-English Breakfast (hot) ..... 8**

**D90 TWG-Chamomile (hot) ..... 8**

**D91 TWG-Vanilla Bourbon (hot) ..... 8**

**D92 TWG-Emperor Sencha (hot) ..... 8**

**D93 Homemade Honey Lemon (hot / cold) ..... 8**

**D94 LONGAN RED DATES TEA ..... 10**

Traditionally served at the start of a meal to signify sweet beginnings. Freshly brewed and available in both hot and cold version.



# Alcoholic



**D95 COLONIAL DAYS ..... 28**

Named after the iconic Seletar black and white houses, this cocktail pays tribute to the British Colonial era. Martina's Kitchen is fortunate to be located within one of these historic residences. Consists of Vodka, Bacardi, and Contreau.

**D96 GRAPE COCKTAIL ..... 20**

Red wine with orange flavoured liqueur topped with citrus zest and fizz.

**D97 SINGAPORE SLING ..... 28**

Our National pride created since 1915. Consists of Gin, Dom and Brandy.

**D98 GIN & TONIC ..... 20**

Officers in the Indian army founded this drink which later influenced the British Army to fall in love with it too.

	NORMAL HOURS	/	HAPPY HOURS		NORMAL HOURS	/	HAPPY HOURS
<b>D99 BUCKET OF 5 CARLSBERG BEER (330 ML/BTL)</b>	.... 45		.... 40	<b>D102 GUINNESS PINT (500 ML)</b>	.... 14		.... 12
<b>D100 BUCKET OF 5 1664 BLANC / SOMMERSBY (330 ML/BTL)</b>	.... 50		.... 45	<b>D103 CARLSBERG JUG (1L)</b>	.... 27		.... 24
<b>D101 CARLSBERG PINT (500 ML)</b>	.... 14		.... 12	<b>D104 CARLSBERG TOWER (2.5L)</b>	.... 68		.... 50

**HAPPY HOURS**

Sunday - Thursday (Whole day)  
Fri - Sat & Eve of PH (before 5pm)

Happy Hours (HH) beverages will be served before the session ends.