



Seafarer Restaurant



The Taste
For All

Welcome to SEAFARER RESTAURANT

Nyonya cuisine, also called “Peranakan cuisine,” is the product of cultural borrowing and cultural innovation through exposure to local sources of food such as ingredients and principles of food preparation, with a hint of Chinese & Malay feel.

The true Malacca taste experience

We have a wide variety of seafood, Chinese, as well as Malay delicacies. Not forgetting our Peranakan heritage, Our recipes were passed down through generations.

Prepared with love, and it is also enjoyed by our Muslim Guests & friends. Your dining experience is accompanied with the best sunsets, Beautiful picture-savvy sunsets!

Come experience a taste of historic Melaka.



(L to R) Mike Thein, Visiting Celebrity Chef Martin Yen, Kelvin Thein & Cassie Thein



Signature Dishes



Lobster

****Market Price**

Fish

****Market Price**

(Jenahak, Kerapu, Bawal, Siakap and Pari)

Crabs

****Market Price**

Butter Prawns

Ostrich Black Pepper

Lala stir fry with Chili Padi

Sotong Fritters

Garlic Chicken Wings

Broccoli & Mushroom

Bendi Belacan

Spring Roll

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Peranakan Set Dishes



CHEF RECOMMENDED SET MEALS (8 - 10 pax)

SEAFOOD SET A

1. Steamed Fish Nyonya Special Sauce
2. Buttered Prawns
3. Garlic Chicken Wings
4. Broccoli & Mushroom
5. Cincaluk Omelette (Nyonya Style)
6. Seaweed Soup
7. Steamed White Rice

SEAFOOD SET B

1. Deep Fried Sweet & Sour Fish (3 Rasa)
2. Sotong Fritters
3. Salted Egg Chicken
4. Bendi Belacan Or Kangkung Chili Belacan
5. Buttered Prawn
6. Tomyum Seafood
7. Steamed White Rice

SEAFOOD SET C

1. Deep Fried Cili Garam (Nyonya Style)
2. Sotong Fritters
3. Harlock Prawn
4. Mix Vegetables
5. Lala Stir Fry with Chili Padi
6. Lemon Chicken
7. Steamed White Rice

NYOYA SET

1. Fish Asam Pedas Nyonya Style
2. Sotong Sambal Petai
3. Chicken Pong Teh
4. Bendi Belacan
5. Cincaluk Omelette (Nyonya Style)
6. Prawn Lemak Nenas (Nyonya Style)
7. Steamed White Rice

SEAFOOD SET D

1. Steamed Fish
(Hong Kong Style and Soya Sauce)
2. Salted Egg Prawn
3. Sotong Fritters
4. Bean Sprout Salted Fish
5. Steamed Tauhu (with minced chicken)
6. Fish Ball Soup
7. Steamed White Rice

**OPTIONAL SIGNATURE DISH

Lobster - subject to market price

*Choose your cooking style:

Butter Milk

Black Pepper

Buttered

Sweet & Sour





Seafood



Fish

(Jenahak, Kerapu, Siakap and Pari)

subject to market price

**Choose your cooking style :*

- F-APN** Asam Pedas *(Nyonya Style)*
- F-STC** Steamed *(Teow Chew Style with preserved salted vegetable)*
- F-SSS** Steamed *(Nyonya Style with chili, chili padi, oyster sauce)*
- F-SHK** Steamed *(Hong Kong Style in soya sauce)*
- F-SGB** Steamed *(Gong Bao Style in soya sauce)*
- F-SGM** Steamed Ginger *(Minced Ginger)*
- F-SOL** Steamed *(Oil)*
- F-FCG** Deep Fried Cili Garam *(Nyonya Style)*
- F-3SS** Deep Fried Sweet & Sour *(3 rasa)*
- F-FWG** Deep Fried with Ginger
- F-FTS** Deep Fried in Thai Sauce
- F-SS** Deep Fried in Sweet & Sour Sauce
- F-CFH** Curry Fish head

Fish Fillets

- FF-GG** Gili Garam
- FF-SS** Sweet & Sour
- FF-LN** Lemak Nenas *(Nyonya Style)*
- FF-BP** Black Pepper
- FF-DC** Dry Curry
- FF-KH** Kam Heong
- FF-BM** Butter Milk
- FF-GB** Gong Bao *(Dried Chili)*
- FF-GS** Ginger Spring Onion
- FF-BT** Buttered
- FF-SE** Salted Egg

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Seafood



Crabs

subject to market price

**Choose your cooking style :*

- CR-CC Chili Crab
- CR-BM Butter Milk
- CR-BC Butter Crab
- CR-BP Black Pepper
- CR-SS Sweet & Sour
- CR-KH Kam Heong (*with spicy sauce*)
- CR-YK Yim Kok (*dry steamed with white pepper & salt*)
- CR-GS Ginger Steamed
- CR-SE Salted Egg
- CR-CY Curry

Lobster

subject to market price

**Choose your cooking style :*

- L-BM Butter Milk
- L-BP Black Pepper
- L-BT Buttered
- L-SS Sweet & Sour
- L-KH Kam Heong (*Dried Chili*)

Lala

- LL-TC Stir Fry with Tauchu
- LL-CP Stir Fry with Chili Padi
- LL-SS Stir Fry with Sweet & Sour Sauce
- LL-GB Gong Bao (*dried chili*)
- LL-KH Kam Heong (*with spicy sauce*)
- LL-GS Ginger Spring Onion
- LL-ST Siong Tong

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Seafood



Prawn

- P-SP Sambal Petai**
(Nyonya Style)
- P-LN Lemak Nenas**
(Nyonya Style)
- P-GA Goreng Asam**
(Nyonya Style)
- P-BP Black Pepper**
- P-BT Buttered**
- P-BM Buttered milk**
- P-HL Harlock**
- P-SS Sweet & Sour**
- P-SG Steamed Ginger**
- P-GB Gong Bao (Dried chili)**
- P-NC Nestum Cereal**
- P-KH Kam Heong (with
spicy sauce)**
- P-PF Prawn Fritters**
- P-SE Salted Egg**

Sotong

- S-SP Sambal Petai**
(Nyonya Style)
- S-GA Goreng Asam**
(Nyonya Style)
- S-SF Sotong Fritters**
- S-GB Gong Bao (Dried chili)**
- S-NC Nestum Cereal**
- S-BT Buttered**
- S-BM Buttered milk**
- S-SE Salted Egg**

Baby Scallop

- BS-GB Gong Bao**
- BS-KH Kam Heong**
- BS-GS Ginger Spring Onion**
- BS-DC Dry Chili**
- BS-BP Black Pepper**





Chicken ★ Ostrich



Chicken

Ostrich

C-RN Rendang Chicken

(Nyonya Style)

- cooked without coconut milk

C-PT Pong Teh (Nyonya Style)

- Stewed with onion

& Gula Melaka

C-CG Chili Garam (Nyonya Style)

- Traditional chili recipe

C-SE Salted Egg Chicken

C-CB Crispy Buttered Chicken

C-CC Curry Chicken

C-BP Black Pepper Chicken

C-BM Buttered Milk Chicken

C-SS Sweet & Sour Chicken

C-LC Lemon Chicken

C-KH Kam Heong Chicken

C-GC Garlic Chicken Wings

C-GS Ginger Spring Onion

Chicken

C-GB Gong Bao Chicken

C-FC Fried Chicken (in Thai sauce)

O-BP Black Pepper

O-GS Ginger Spring Onion

O-DC Dry Curry

O-GB Gong Bao

(Dried Chili)

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Side Dishes



Soup

- SP-FB Fish Ball
- SP-SW Seaweed Soup
- SP-SV Salted Vege & Tauhu Soup
- SP-IT Itik Tim Soup (*Nyonya Style*)
- SP-VS Vegetable Soup
- SP-TV Vegetable Tom Yam
- SP-TS Tom Yam Seafood
- SP-CM Crab Meat Soup
- SP-SF Shark Fin Soup

Bean Curd

- BC-SC Steamed Tauhu
 - with minced chicken
- BC-CP Claypot Tauhu
- BC-HP Hot Plate Tauhu
- BC-CM Crabmeat Tauhu
- BC-TS Fried Thai Sauce Tauhu



Side Dishes



Vegetables

V-KK Kang Kong

- Chili belacan or garlic

V-DK Daun Keledek

- Chili belacan or garlic

V-BS Bean Sprout

(Taugeh)

- With salted fish

V-LB Long Bean

(Kacang Panjang)

- Chili belacan or garlic

V-PC Siew Park Choy

(Sawi Jepun)

V-CC Nyonya Chap Chai

- Mixed vegetable

stewed with bean

paste

V-BB Bendi Belacan

(Lady fingers)

- Steamed with sambal

belacan

V-MV Mix Vegetables

V-TC Terung Cili Garam

(Nyonya style)

V-MB Mixed Vegetables

- With Chili belacan

V-BM Broccoli & Mushroom

V-CT Choytan

V-MC Mix vegetables Curry

Egg

E-SE Steam Egg

E-FY Fu Yong Egg

E-CP Chai Poh Omelette

E-CO Cincaluk Omelette

(Nyonya Style)

E-TD Telur Dadar

E-TM Telur Mata Kerbau



Appertizer ★ Rice ★ Noodles



Appertizer

- A-RN Rojak Nenas
(Nyonya Style)
- A-IB Ikan Billis Chili Padi
- A-FF French Fries
- A-KF Komando Fries
- A-OO Otak - Otak
- A-SP Sambal Petai Ikan
- A-CW Bilis Chicken Wing
- A-SR Spring Roll
- A-SB Sambal Belacan
- A-SC Cincaluk

Rice

- R-CF Fried Rice Chinese
- R-SE Fried Rice Seafood
- R-SM Sambal Fried Rice
- R-KS Kampung Style
- R-SF Salted Fish Fried Rice
- R-SR Seafarer Fried Rice
- R-ST Steamed Rice

Noodles

- N-FM Fried Mee
- N-KT Kway Teow
- N-BH Bee Hoon
- N-FV Fried Vermicelli
(Soohun)
- N-MS Fried Mee Suah