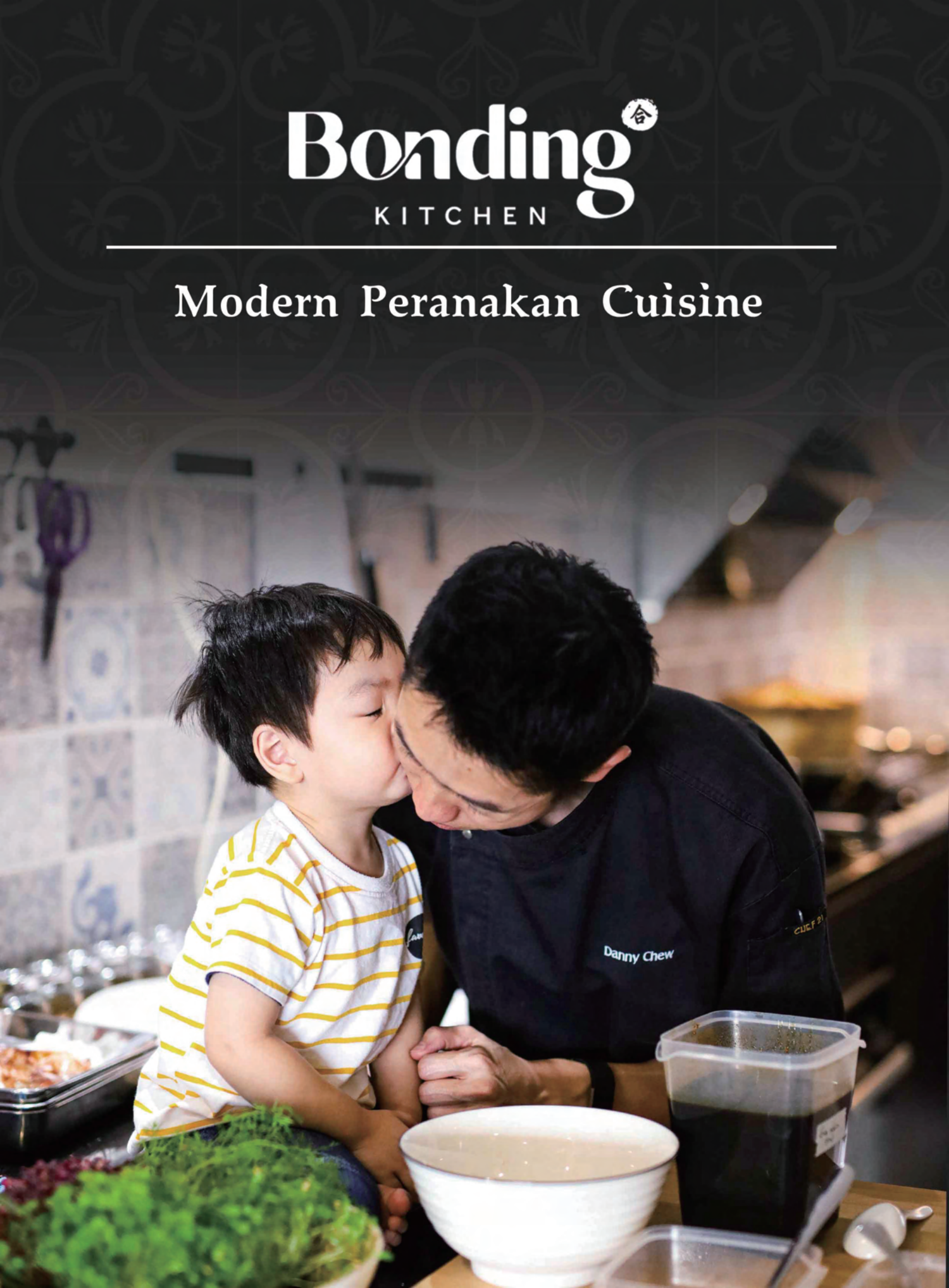
Bonding 合
KITCHEN

Modern Peranakan Cuisine



Bonding 合
KITCHEN

Peranakan cuisine is a delightful gateway to the diverse flavors of Southeast Asia.
It represents the rich culinary heritage of the Straits Chinese,
harmoniously blending the intricate techniques of Chinese cooking
with the vibrant and tropical flavors of the Malay Archipelago.
Each dish is a journey through the cultures and traditions of this unique region,
inviting you to explore and savor its essence.

At Bonding Kitchen, we believe that food has the power to bring people together.
Our name signifies the importance of unity and togetherness in our multicultural society.
We celebrate diversity and foster connections, believing that the best conversations
and relationships are built around the dining table. Here, we invite you to share
in the joy of Peranakan cuisine and create lasting memories with your loved ones.

Chef Danny Chew, our Malaysian-born chef and owner,
has always been passionate about herbs and spices. With more than 25 years of culinary experience
and numerous accolades, Chef Danny brings his life's journey to your plate. His dedication
to using fresh, local ingredients and his skillful blend of spices create dishes that
are not just meals, but stories. Each bite reflects his love for Peranakan cuisine
and his commitment to providing an unforgettable dining experience.

Join us at Bonding Kitchen, where every meal is a celebration of flavors,
cultures, and the bonds we share. We hope our dishes become a cherished
part of your beautiful memories. Enjoy your dining experience with us!

欢迎光临 Bonding Kitchen,
一个让您深入探索娘惹美食精髓的地方，品尝美食的同时，
感受娘惹文化的魅力。娘惹菜是土生华人的传统料理，
融合了中华料理的精细与马来群岛的热带风情，
形成了独特的娘惹风味。

Bonding Kitchen 老板兼主厨 Danny Chew
致力于传承和创新娘惹菜，拥有超过25年的厨房工作经验
以及对香料的掌握逐步形成了自己独特的烹饪风格。
他擅长使用新鲜的本地食材，精心调配各种香料，
每一道菜都蕴含着他的匠心独运和深厚情感。

感谢您选择 Bonding Kitchen,
在这里美食与心灵相互交织，
每一道菜都是情感的纽带，每一餐都充满温情，
让我们共同编织成一段段难忘的回忆！祝您用餐愉快！



Gentle Reminder

温馨提示

1、No outside food & drinks are allowed in the restaurant.
非本店出售之饮料和食品，谢绝带入本店享用。

2、For the safety of your children, please ensure that they are supervised at all times. Do not run around or play in the dining hall area or common corridor to avoid accidents.
请您照顾好自己的孩子。不要让孩子到处 乱跑，以免发生意外。

3、For Bring-Your-Own-Wine, corkage/glassware policy is applicable. Nominal fee will be charged.
贵宾如自带酒类入店享用，本店将酌情收取象征性的开瓶/酒杯费用。

4、For any special dietery on the dishes, please inform us and we will try our best to meet your needs.
贵宾如对食物有过敏或特殊需求，请提前与我们沟通，本店将尽量满足阁下所需。

5、Serving portions are meant to be small for more varieties.
为了让贵宾能够尽情享受更多种类的美味，我们把每一份的菜品都精心设计得小巧适中。

6、All pictures are for illustration purposes only. All prices are subject to service charge (Dine-in) & prevailing GST.
所有图片只供参考。所有价格未包括服务费(堂食)与消费税。

7、All dishes do not contain MSG and chicken stock powder.
所有菜品无味精与鸡精粉。

8、Belacan 峇拉煎 = Shrimp paste 虾酱/虾膏片



Appertizer 前菜

Kueh Pie Tee (4pcs)

精美拼盘小金杯 (4件)

$ 20



Home made crispy kueh pie tee shell fill with julienne turnips braised in prawns stock, mushroom, pork belly, topped with prawn, pork lard, quail egg & chilli cuka

小金杯是娘惹料理很著名的小吃。厨师亲手制作的小金杯，每个小拼盘里放入不同的小菜。水煮鲜虾，鹌鹑蛋，猪油渣，用鲜虾汤焖煮沙葛丝，萝卜丝，香菇和五花肉制成内馅，再配搭香醋辣椒酱一起食用。大家不妨可以试试自己动手把小拼盘里的馅料放入小金杯的玩意，是不错的体验！

Ayam Panggang

香料烤鸡

$ 18

Chargrill chicken with fresh lemongrass & spices marination, kicap manis dressing & local herbs

新鲜香茅和香料腌制鸡腿肉、烤后配搭上甜酱，最后撒上姜花和叻沙叶



Otah

乌达

May Contain Fish Bone

$ 15

Spanish mackerel marinated in an aromatic spices, mild chilli and coconut milk

鲭鱼肉泥与各种香料、辣椒和椰奶混合。香蕉叶包裹，炊蒸后烤香

Ngoh Hiang

娘惹五香肉卷

$ 16

Classic style deep fried beancurd skin rolls wrapped with hand chopped pork meat & shrimp, mushroom, water chestnut seasoned with five spices served with Bonding Kitchen sweet sauce & spicy spread

手切夹心肉腐皮卷。用五香粉调味腌制猪肉，虾、香菇、马蹄等油炸。配搭特制甜酱和辣酱



Fish & Belinjau Keropok

香炸鱼饼&苦果饼

$ 7

Crispy fish cracker & emping cracker served with homemade sambal belacan

香脆鱼饼和苦果饼配特制峇拉煎辣椒酱

Achar

娘惹泡菜

$ 7

A spicy, sweet & sour pickled dish made from cucumber, carrot, pineapple, roasted peanut & sesame seeds

南洋风味开胃小菜。由黄瓜、胡萝卜、黄梨、烤花生和芝麻做成的辛辣酸甜腌菜



Sambal Belacan

(by Chef's secret recipe)

特制峇拉煎辣椒酱

$ 1

Gluten Free

Peranakan chilli sauce made from fresh chilli, toasted shrimp paste & fresh calamansi juices

独家配方，由新鲜辣椒、虾膏片和鲜榨酸柑汁制成

Soups 汤

Bakwan Kepiting
(individual portion) (Pre-order only)
娘惹蟹肉丸汤
(一人份)(需提前预定)
$ 16

Hand chopped pork meat, shrimp & crab meatball in a crustacean, pork bone, trotter & chicken broth with bamboo shoots
肉球由蟹肉, 虾肉, 猪肉搓打制成。汤头以猪骨, 猪腿, 鸡骨, 甲壳类, 长时间熬成汤, 加入笋丝



Pong Tauhu
(individual portion)
豆腐肉丸汤 (一人份)
$ 13

Hand chopped pork meat, shrimps & tofu meatball served with prawns, chicken & pork broth with bamboo shoots and seasoned with fermented soybean paste

肉球由五花肉, 虾肉, 豆腐搓打制成 。汤头以虾头、猪骨、鸡骨, 豆酱调味, 长时间熬煮

Itek Tim
(individual portion)
咸菜鸭丸汤 (一人份)
$ 12

Hand chopped duck meatball in salted vegetables, peppercorn, tamarind skin, sour plums, duck & pork legs broth

特制鸭肉球。汤头以咸菜、胡椒、罗望子皮、酸梅、鸭肉和猪腿, 长时间熬成汤



Meat 肉

Wagyu Beef Rendang
传统风味仁当和牛
$ 38.5

Gluten Free

Stewed Wagyu beef with coconut milk & >15 local herbs & spices until liquid caramelizes around the beef, coating with insane amount of flavour

以传统手法烹制, 只用椰浆和超过15种香料调配的酱汁慢慢焖煮, 长时间炖煮, 直到和牛完全吸满了香料和椰奶的精华, 把所有香料轻柔的包覆在每一块牛肉上, 香气厚重绵长。每一口都令人陶醉, 回味无穷。

Pork Ribs Rendang
传统风味仁当排骨
$ 38.5

Gluten Free

May Contain Crushed Bones





Babi Pongteh
娘惹豆酱三层肉
$ 28

Stewed pork belly with fermented soybean, star anise, cinnamon

三层肉用发酵豆酱腌制, 与葱头仔, 洋葱, 蒜, 和香料如八角, 肉桂, 烹煮入味。

Ayam Curry Chilli Api

南洋风味咖喱鸡

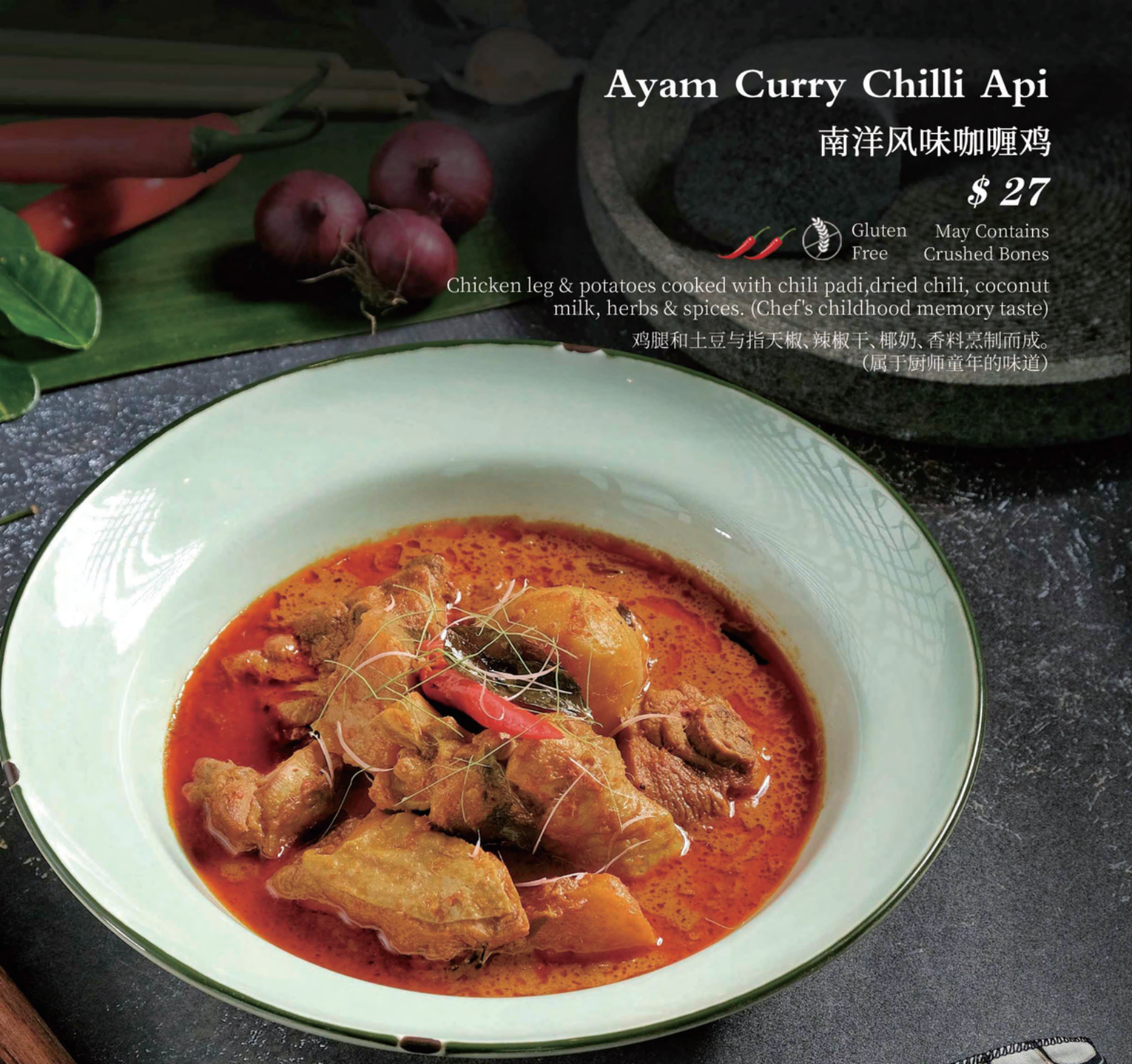
$ 27

Gluten Free

May Contains Crushed Bones

Chicken leg & potatoes cooked with chili padi,dried chili, coconut milk, herbs & spices. (Chef's childhood memory taste)

鸡腿和土豆与指天椒、辣椒干、椰奶、香料烹制而成。(属于厨师童年的味道)



Ayam Buah Keluak

黑果鸡

$ 27

Gluten Free

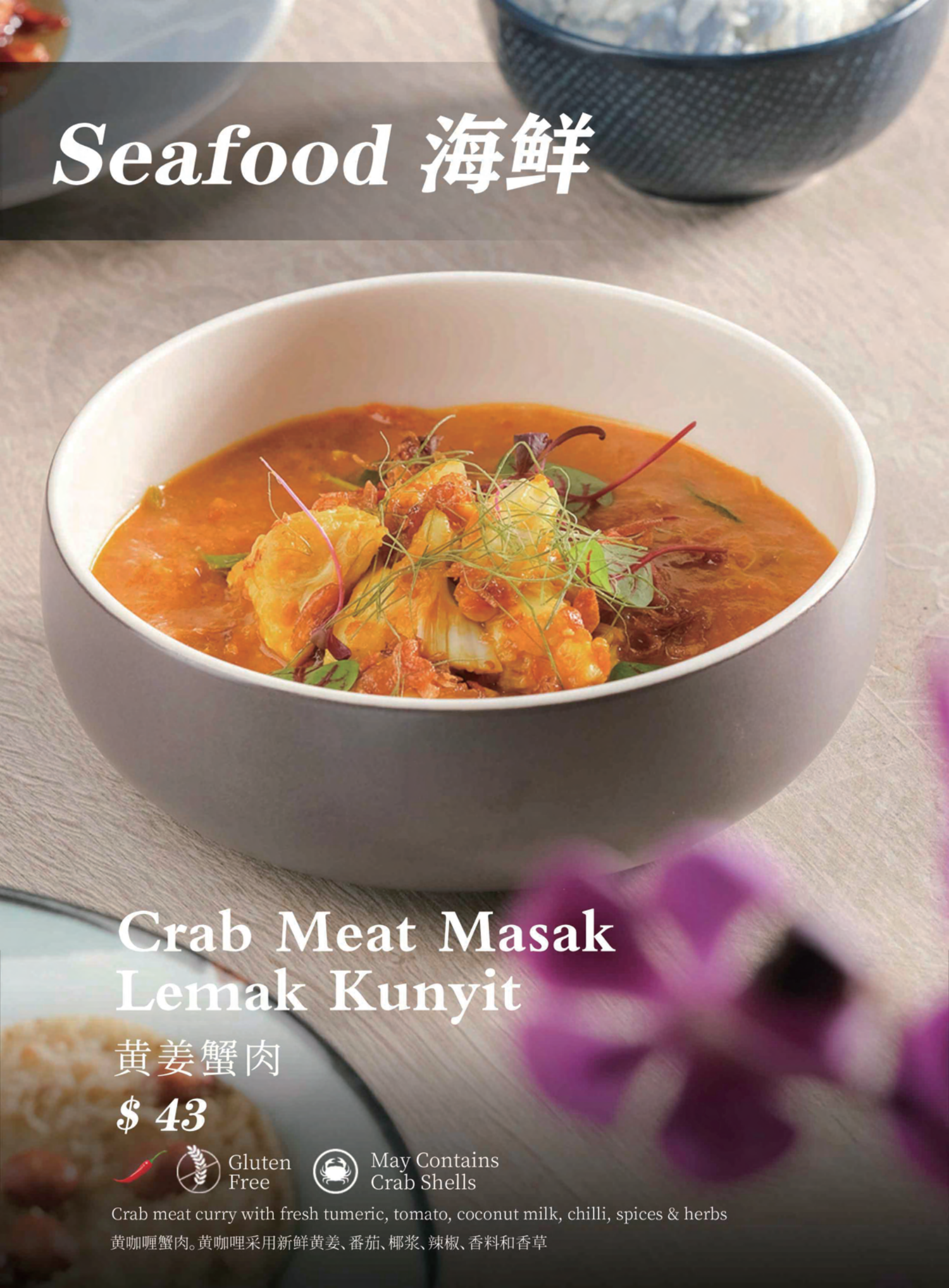
May Contains Crushed Bones

Braised local chicken leg with Indonesian black nut, lemongrass, spicy & tangy sauce

为娘惹菜经典代表作之一。印尼黑果肉被视为亚洲松露,带有苦涩、使用当地新鲜鸡腿与香茅、辣椒, 黄姜, 香料等混合焖煮而成。



Seafood 海鲜



Crab Meat Masak Lemak Kunyit

黄姜蟹肉

$ 43

Gluten Free

May Contains Crab Shells

Crab meat curry with fresh tumeric, tomato, coconut milk, chilli, spices & herbs

黄咖喱蟹肉。黄咖哩采用新鲜黄姜、番茄、椰浆、辣椒、香料和香草

Barramundi Fish Assam Pedas
娘惹酸辣鱼
$ 30

Gluten Free · May Contain Fish Bone

Barramundi fillet served with aromatic sour tamarind & classic spicy gravy

蒸鲈鱼肉淋上由黄梨, 辣椒, 石栗果, 峇拉煎, 黄姜等香料制成的香喷喷酸辣汁, 搭配成一道可口美味的菜肴。



Sotong Buah Keluak
爆炒黑果鲜鱿
$ 27

GF Upon Request

Wok fried squid with chilli, shrimps paste, Indonesian black nut, coconut milk & herbs

印尼黑果酱, 香料, 辣椒, 峇拉煎, 椰浆炒鲜鱿



Sotong Masak Hitam
爆炒墨汁鲜鱿
$ 26

GF Upon Request

Wok fried squid with squid ink, shrimps paste, tamarind & lemongrass

特制墨鱼汁酱料炒鲜鱿。墨鱼汁酱料采用罗望子, 香茅, 烤峇拉煎等混合。

Udang Sambal Petai (4pcs)

叁峇臭豆炒大虾 (4件)

$ 36

Gluten Free

Stir fried prawns & stink beans with garlic, shallot, chilli, shrimps paste & tamarind

特制辣椒酱料与臭豆炒大虾





Assam Ko Prawn

香煎亚叁膏虾

$ 36

Pan seared caramelised marinated prawns with tamarind paste to whet your appetite

鲜虾腌制后干煎, 与罗望子酱轻柔地包覆着每一只虾, 直至微焦。浓郁酸甜, 绝对能够激发您的食欲

Nyonya Chap Chye

娘惹杂菜

$ 24

Braised cabbage, mushroom, black fungus, dried lily flowers, beancurd skin, pork belly with prawns broth & soybean paste

豆酱与香料炒香后, 加入虾汤, 手撕包菜、香菇、黑木耳、金针、腐皮、三层肉, 焖煮而成。浓郁虾味, 让您齿颊留香。



Vegetables 蔬菜

Kacang Botol Kerabu

(Subject to availability)

四方豆凉拌沙拉 (季节性)

$ 24

Gluten Free

Wing bean salad tossed with homemade calamansi dressing, herbs, cashewnuts, dried anchovies & cooked prawns

四方豆沙拉配搭熟虾、腰豆、上等江鱼仔、香草、香茅, 特调桔子酱汁, 四方豆的青涩被酸味中和, 入口清新爽脆。



Sambal Petai Ikan Bilis
叁峇臭豆江鱼仔
$ 20

Gluten Free

Wok fried stink beans with chilli, onion & premium anchovies
爆炒印尼臭豆, 特制辣椒酱、洋葱, 搭配上等江鱼仔





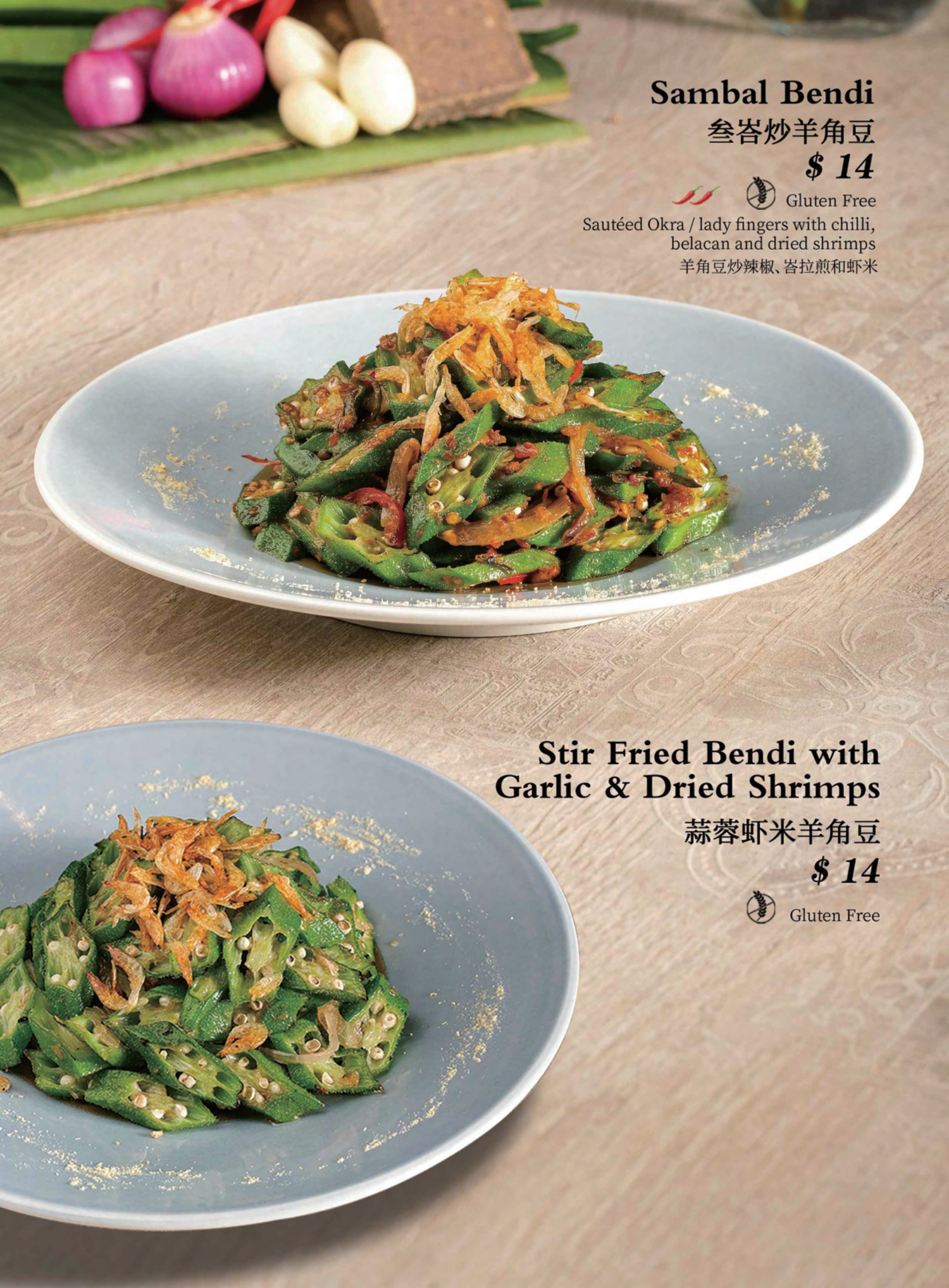
Sambal Kang Kong
马来风光
$ 14

GF Upon Request

Sautéed hand plug morning glory with chilli, belacan and dried shrimps
手撕空心菜炒辣椒、峇拉煎和虾米

Stir Fried Kang Kong with Garlic & Dried Shrimps
蒜蓉虾米空心菜
$ 14

GF Upon Request



Sambal Bendi
叁峇炒羊角豆
$ 14

Gluten Free

Sautéed Okra / lady fingers with chilli, belacan and dried shrimps

羊角豆炒辣椒、峇拉煎和虾米

Stir Fried Bendi with Garlic & Dried Shrimps
蒜蓉虾米羊角豆
$ 14

Gluten Free



Egg 蛋

Cincalok Omelette
咸虾酱煎蛋

$ 15

Gluten Free

Wok fried beaten egg with fermented shrimp paste, onion, spring onions, coriander and served with fried tiny shrimps

Plain Omelette
煎蛋

$ 10

GF Upon Request

Wok fried beaten egg

Rice 饭

Buah Keluak Fried Rice
参峇黑果炒饭
$ 28

GF Upon Request

Fried fragrant rice with sambal buah keluak, herbs & spices, egg
特制黑果辣椒酱炒饭

Turmeric Basmati Rice
(Pre-order only)
黄姜印度香米饭(需提前预定)
$ 4

Gluten Free

Basmati rice infused with fresh turmeric and spices steamed with coconut milk
印度香米加入新鲜黄姜与香料, 用椰浆蒸熟

Blue Pea Thai Jasmine Rice
粒粒香碟豆花米饭
$ 2

Gluten Free

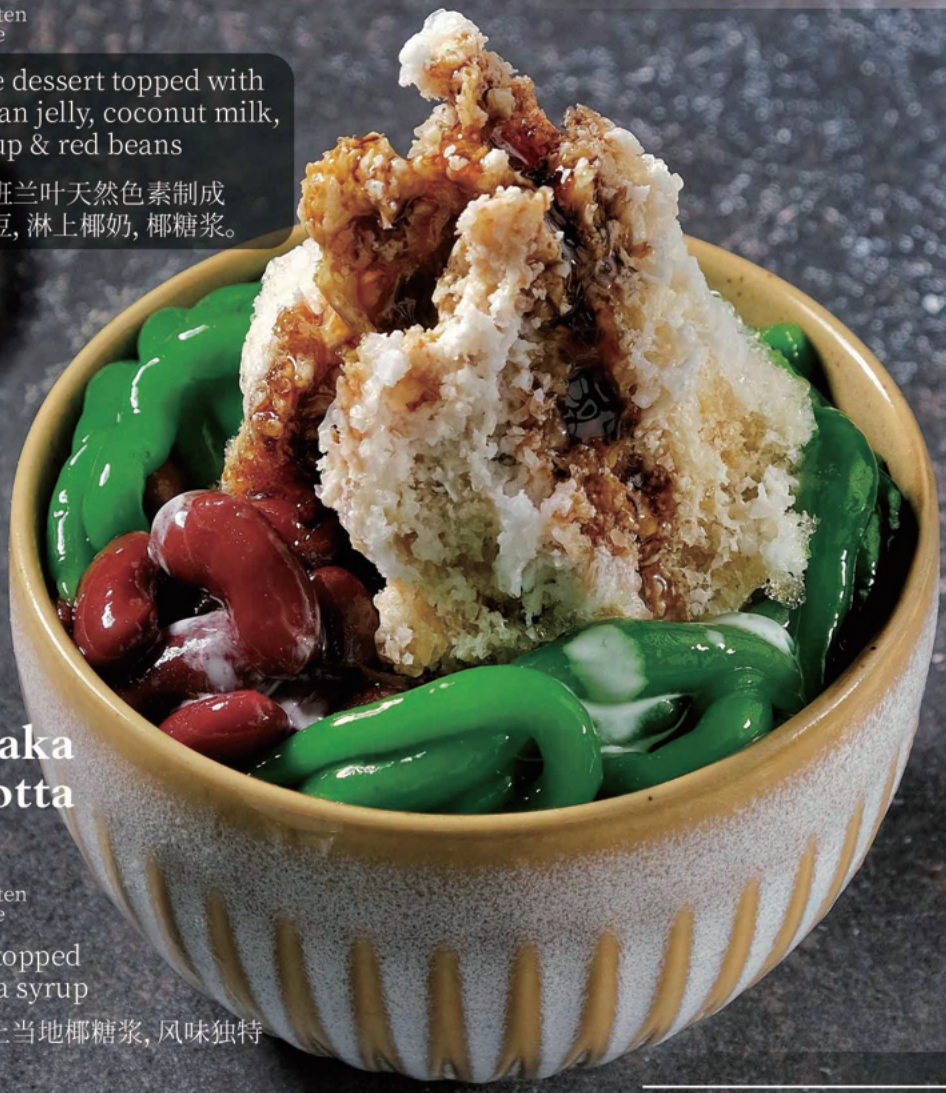
Dessert 甜品

Chendol
娘惹椰糖班兰香珍露

$ 8 Gluten Free

Local shaved ice dessert topped with handmade pandan jelly, coconut milk, gula melaka syrup & red beans

当地刨冰甜点, 以班兰叶天然色素制成绿色粉条, 搭配红豆, 淋上椰奶, 椰糖浆。



Gula Melaka Panna Cotta
椰糖意式奶冻

$ 8 Gluten Free

Italian pudding topped with gula melaka syrup

意大利式甜品, 淋上当地椰糖浆, 风味独特



Ice Cream
雪糕

$ 4

Please approach our friendly staff for the available flavor of the day

请询问我们的服务员了解当天的口味

Pandan Putri Cake with Ice Cream
斑斓小松糕配搭雪糕

$ 9

Please approach our friendly staff for the available flavor of the day

请询问我们的服务员了解当天的口味

Sago Pudding
椰糖西米布丁

$ 7

Bonding
KITCHEN

277 Orchard Rd, #02–18 Orchardgateway, Singapore 238858

Opening hours : Mon – Sun : 11.30AM – 9.30PM (Last order 8.30PM)

Contact Number: +6588609087

https://www.bondingkitchen.com/

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