

CHERKI
FOOD MENU



About Cherki

Welcome to Cherki, your gateway to modern Peranakan inspired cuisine and craft cocktails. Nestled in the vibrant heart of the city within the Singapore Chinese Cultural Centre, Cherki stands as a beacon of culinary innovation.

At Cherki, we embark on a culinary journey that marries South Asian ingredients, fundamental to Peranakan gastronomy, with Western culinary techniques, creating a fusion that is both modern and steeped in tradition.

The brand "Cherki" is named after the forgotten Peranakan card game, which was once commonplace among many Peranakan households as a form of leisure and for relaxation. We invite you to experience Cherki in the same spirit: to unwind, savour, and indulge in life's simplest pleasures.



Cherki's Kitchen

At Cherki, our menu is deeply rooted in Peranakan tradition, featuring the same herbs and spices once ground in the mortar and pestle of days past, now presented in a contemporary style.

Nonya cuisine masterfully blends Chinese, Malay, and Indonesian culinary influences, emphasising rich ingredients like coconut milk, galangal, kaffir lime leaves, lemongrass, and torch ginger buds. This fusion results in spicy dishes traditionally served with a spicy chili paste known as "sambal." Discover the rich flavours with our Sambal Set with Crackers, featuring three unique sambals, lovingly made in-house at Cherki.

Designed for sharing, our dishes foster a family-style dining experience reminiscent of the traditional "Tok Panjang" style of Peranakan dining. At Cherki, we encourage all to sit together to share a wide variety of dishes over hearty conversations. Our menu offers an array of dishes perfect for individuals and groups, designed for both personal enjoyment and communal dining.

Delights such as our "XO Lobster and Fish Maw Pot" will leave guests vying for the last piece of scrumptious goodness. Spanning four major categories — Rice, Noodles, and Sambal, Small Bites, Large Plates, Vegetables, and — our diverse offerings ensure there's something to satisfy every palate and suit any occasion.

At Cherki, every meal is an invitation to experience the warmth and richness of Peranakan culture together. Cherki playfully pushes culinary boundaries by weaving modern techniques and new ingredients into the intricate tapestry of Peranakan cuisine. Cherki brings forth a theatrical display of East meet West flavours in the most unimaginable way – all in a bid to tickle your taste buds with a fresh sense of nostalgia.

Rice, Noodles, & Sambal

The perfect amalgamation of Nyonya herbs and spices, sambal serves as the backbone of Peranakan cuisine. Explore our selection of rice, noodles, and sambal dishes, crafted for sharing and perfect for 2-3



Original Sambal, 3

A favourite among our patrons, Cherk's original sambal is slightly sweet with a gentle hint of spice, making it the perfect choice for those who enjoy a touch of heat.

Sambal Belacan, 3

Made with Belacan, a.k.a fermented shrimp paste, this sambal is spicier, savoury, full of umami, and irresistibly good.

Sambal Matah, 3

A Balinese inspired raw sambal, our Sambal Matah has a tangy, refreshing, and aromatic flavour, perfect to pair with seafood.

Sambal Set with Crackers, 10

Sample Cherk's signature sambal trio - original sambal, sambal belacan, and sambal matah, all lovingly made in-house. Comes with an assortment of crackers, perfect as a starter or bar bite!

Steamed Blue Pea Pandan Rice, 2.5(S) | 6(M)

Available in two sizes: a single serving for individual enjoyment, or a larger portion perfect for sharing among 3-4 people.



Peranakan Pesto

Nasi Ulam,

16 (S) / 24 (M)

Fragrant blue pea rice fried with fragrant kerisik, ginger flower, lemongrass, Thai basil, and lime leaves. Based on the traditional Peranakan "Nasi Ulam". [Vg]



Buah Keluak Chicken

Fried Rice,

19 (S) / 27 (M)

Based off the traditional "Ayam Buah Keluak" our dish pairs fragrant blue pea rice, egg, stir-fried with an aromatic blend of Buah Keluak paste and rich Nyonya spices.



Signature Kerabu

Crab Noodle,

21 (S) / 29 (M)

Crab meat, stir-fried with aromatic lemongrass, zesty kaffir lime, savoury dried shrimp, and topped with lard and tempura crisps for a delightful crunch. A flavourful celebration of texture and taste.



Cherki Dry Laksa

with Prawns,

22 (S) / 30 (M)

Savour the bold flavors of our unique dry laksa, featuring a rich Singapore-style Laksa sauce, succulent king prawns, crisp bean sprouts, and slices of Korean fish cake.

Small Plates

Our extensive array of reimagined Peranakan classics. Each dish is crafted to enhance your dining experience, whether you're beginning your meal or pairing it with a drink.



Begdil w Sambal Gribiche, 12

Crispy spiced potato croquettes paired with a flavourful sambal-infused mashed egg, the perfect starter. [V] 4 pcs



Candlenut Baby Squid, 15

Deep fried baby squid coated with a savoury blend of candlenut and mixed Nyonya herbs and spices.



Cherki Red Ngor Hiang, 16

Made in-house with iberico pork, prawn bits, red mushroom, red fermented beancurd, water chestnut and served with kicap manis.



Truffle Duck Popiah, 16

The humble popiah is now enhanced with strips of duck confit and white truffle, wrapped in a thin, moist, egg crepe.



Curried Crab w Eggs, 19

A sumptuous blend of rich crab meat, Nyonya curry spices, and coconut cream, all enveloped in a fluffy omelette and garnished with aromatic gingerflower.



Laksa Lobster
Kueh Pie Tee

Cempedak & Lion's Mane Rendang Bun, 14

Cherki's signature rendang in a vegetarian rendition. Featuring our homemade rempah spice blend, enjoy crafting your perfect bite with a crispy fried leaf bun. [Vg] 3 pcs

Sweet Soy Pork Belly with Chicharon, 15

Crispy, savoury pork belly roasted, and fried to give a decadent crispy exterior with a tender interior.

Buah Keluak Chicken Wings, 16

Crispy battered mid joint chicken wings deep fried, and tossed with our house special spiced buah keluak sauce. 5 pcs

Nyonya Crab Meatball with Conpoy Sauce, 17

Based on the Peranakan "Bakwan Kepiting," these meat balls are made with bamboo shoots, crab, and pork. Paired with a rich, umami-packed sauce. 5 pcs

Otah Stuffed Squid, 18

Whole squid stuffed with a delicious mix of otah and a house blend of Peranakan herbs and spices, oven roasted till tender, juicy, and aromatic.

Laksa Lobster Kueh Pie Tee, 20

Kueh Pie Tee cups stuffed with Spiny lobster meat mixed with egg crumble, laksa leaves, coconut cream, and our aromatic laksa spice blend. 4 pcs

Large Plates

Designed for sharing among 2-4 people, discover traditional ingredients woven into Cherkí's modern interpretations of Peranakan classics—perfect for a communal dining experience.



Coconut Kaffir Prawns, 27

Sweet and juicy king prawns drizzled with our decadent Nyonya herb coconut sauce. Accompanied with a refreshing and zesty mango salsa, and grated gingerflower.



Buah Keluak Pork Ribs, 30

Spice rubbed with our secret spice blend, sous-vide, and oven roasted for a fall-of-the-bone set of ribs. Coated with our Buah Keluak sauce, and served w gado crisps.

Assam Pedas Crusted Barramundi, 29

Sweet and flakey Barramundi styled in the famous Peranakan Assam Pedas, crusted with Cherkí's spice crust blend, drenched with a tangy tamarind gravy and served with tempura okra.



Signature Rendang Beef Cheeks, 32

Melt-in-your-mouth beef cheeks, meticulously slow braised and caramelised in Cherkí's signature Rendang style gravy made with mixed spices, rich coconut cream, and toasted grated coconut.

Pongteh Lamb Shoulder, 35

Lamb Shoulder slow braised in "Pongteh" - Nyonya fermented soy bean paste sauce. Paired with our sweet and spicy sambal roasted butter beans and bamboo shoots for an extra crunch.

Chicken Polpette Masak Merah, 24

Based on the Peranakan "Masak Merah", this hearty dish features breaded Italian-styled Chicken meatballs made with a spiced lemongrass twist, and served with a savoury curried tomato "Masak Merah" gravy, soft boiled eggs, and cherry tomatoes.



Duck Confit "Itek Sio", 30

A twist on a Peranakan classic, our version offers a succulent duck confit legs, perfectly crispy outside and tender inside, accompanied by a yam mash. Topped off with a relish of tamarind, coriander, and onion. This dish turns any day into a festive celebration!

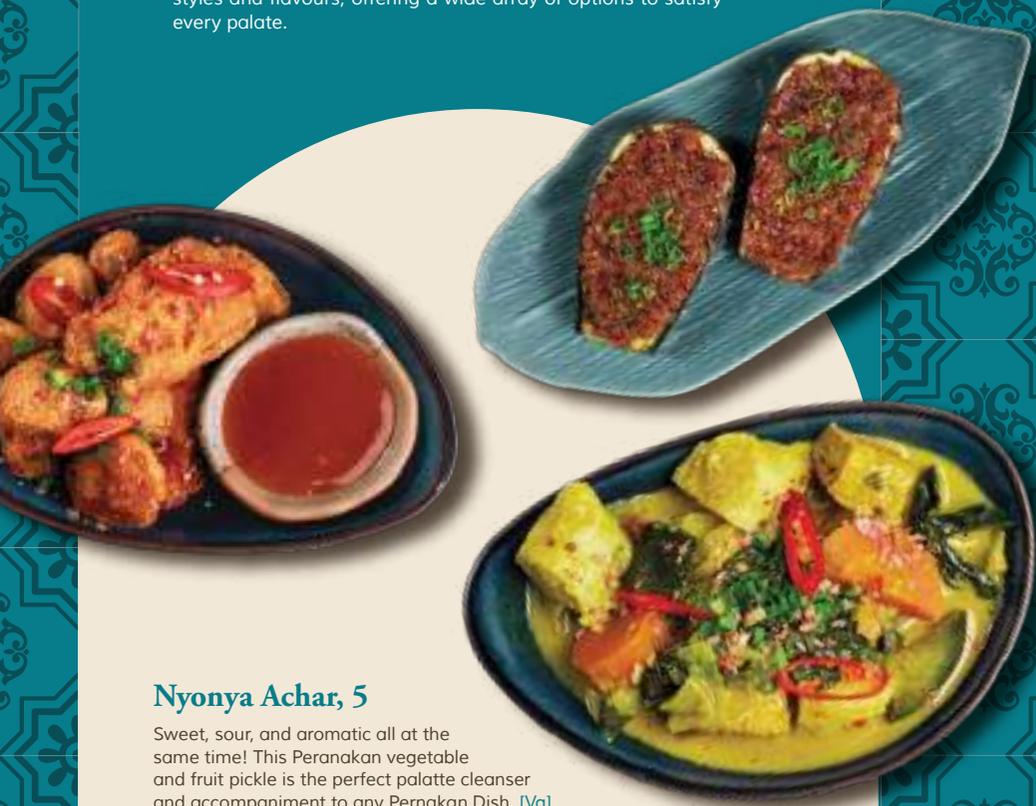


XO Lobster & Fish Maw Glass Noodles, 39

An opulent dish featuring a whole spiny lobster, juicy bay scallops, sumptuous fish maw, and aromatic conpoy, all woven together with silky glass noodles and stir-fried masterfully with flavourful XO and oyster sauce. The dish ends up with a generous topping of flavourful lard.

Vegetables

Our vegetable section features a diverse range of cooking styles and flavours, offering a wide array of options to satisfy every palate.



Nyonya Achar, 5

Sweet, sour, and aromatic all at the same time! This Peranakan vegetable and fruit pickle is the perfect palate cleanser and accompaniment to any Peranakan Dish. [Vg]

King Oyster Fritters, 13

Light and fluffy king oyster mushroom fried to an addictive crunch, tossed with gingerflower cajun, and served with a fragrant plum sauce. [Vg]

Coconut Stewed Vegetables, 14

A traditional vegetable stew featuring a hearty mix of taukwa, tempeh, sweet potato leaves, and ketupat simmered in a fragrant coconut broth.

Winged Bean and Pomelo Greens, 14

Crunchy winged beans tossed with a refreshing mix of mandarin, pomelo, candlenuts, calamansi, and a zesty kaffir lime vinaigrette. [Vg]

Sambal Roasted Eggplant, 15

Eggplants topped with our homemade sambal and pinenuts before being roasted to perfection. A popular favourite since Cherki's opening. [Vg]

Desserts

End your evening on a sweet note with a Peranakan inspired dessert, the perfect finishing touch to complete your dining experience.

Chendol Ice Cream Popiah, 12

A beloved classic reimagined — this dessert wraps coconut ice cream, azuki beans, chendol jelly, and peanuts, drizzled with chocolate gula melaka, in a delicate egg crepe.

Battered Cassava w Mango Sago, 12

A twist on traditional Getuk Ubi, featuring crispy battered cassava cubes paired with fresh mango, coconut sago, and a hint of mint for a refreshing finish.

Orh Nee Yam Tart, 13

A delicate tart inspired by Orh Nee, topped with creamy pumpkin espuma, ginkgo, and a crispy sweet potato tuille for a refined twist on tradition.

Black Sesame Cheesecake, 13

A rich black sesame-infused cheesecake with a nutty, aromatic depth, finished with a spiced candlenut crumble for a warm, textured delight.

Kaya and Gula Melaka Tiramisu, 14

A Cherki favourite. Featuring espresso soaked sponge cake with rum, kaya mousse, chocolate gula melaka, and a rich chocolate truffle. [\[Mildly Alcoholic\]](#)

Rice Pancakes w Banana Sauce, 14

Based on the traditional and long lost Apom Berkuah, homemade rice pancakes are served with Pengat Pisang - a rich banana and gula melaka sauce. 3 pcs

Coconut Ice Cream, 4.5

A refreshing scoop of creamy coconut ice cream. Topped with toasted coconut flakes for an added crunch.



Like Us?

Drop us a review!



visit us at:

WWW.CHERKI.SG