

Guest Chef Melba Nunis

Guest Chef Melba Nunis, affectionately known as "Mel" by her family and friends, is of Malacca Portuguese descent. Born and raised in the Kristang community of Garden City, Ujong Pasir, Malacca, Mel grew up immersed in the rich culinary traditions of her heritage.

Kristang cuisine has its roots in the centuries-old legacy of the Portuguese and Dutch presence in Malacca. This rare and unique cuisine brings together a fascinating blend of European, indigenous and traditional influences, resulting in a vibrant and flavourful culinary heritage.

Mel's passion is to introduce as many people as possible to this remarkable cuisine, a cuisine she has cherished and enjoyed throughout her life.

The Kristang community traces its roots to Malacca, which became an important base of the Portuguese Empire from the early 16th century. While a small Kristang community remains in Malacca today, people of Kristang heritage can be found across the world.

Over the centuries, Kristang cuisine has evolved through the influence of various cultures and culinary traditions. The marriage of classic Portuguese ingredients and cooking techniques with local Malay, Chinese and Indian influences has given rise to a distinctive and diverse range of dishes.

Kristang cooking is celebrated for its bold and aromatic flavours, featuring fiery sambals, spice-rich curries, fragrant coconut and tamarind-based dishes, as well as light and flavourful vegetable preparations. Each dish reflects the multicultural history of Malacca and the enduring spirit of the Kristang people.

In collaboration with Golden Palm Tree Malaysia, Guest Chef Melba Nunis brings the rich and distinctive flavours of Kristang cuisine to life, offering guests an opportunity to experience a culinary heritage deeply rooted in the history and multicultural character of Malacca.

Through this special collaboration, guests are invited to discover traditional flavours, cherished recipes and the unique culinary traditions that Chef Melba has proudly preserved and shared throughout her life.

Beng Kumi Nang Bergonya!
Come and eat, don't be shy!





SET MENU



A TASTE OF KRISTANG HERITAGE

Traditional flavours. Cherished recipes. A unique culinary journey.

RM90 per pax (minimum 2 pax)

SET MENU 1

APPETIZERS

Baked Crabs Served with
Pineapple Onion Salad
& Chilli Sauce

Chicken Seybah

MAINS

Devil Chicken Curry

Beef/Tongue Semur

Fish Chuan Chuan

Mel's Omelette

Soy Limang Terong

DESSERTS

Sagu Gula Melaka

Sugee Cake

SET MENU 2

APPETIZERS

Baked Crabs Served with
Pineapple Onion Salad
& Chilli Sauce

Chicken Seybah

MAINS

Pineapple Prawn Curry

Beef/Tongue Semur

Fish Binagre Sambal

Mel's Omelette

French Beans/ Taukwa

DESSERTS

Pulut Hitam

Sugee Cake



Pictures shown are for illustration purposes only.
All prices are inclusive of prevailing government taxes.