



THE MAJESTIC
MALACCA



THE KRISTANG CULINARY JOURNEY

Bong dia! Bem-vindo de Majestic Malacca.
Welcome to The Majestic Malacca.

Discover a lesser-known side to Malacca's diverse cultural heritage through this unique interactive culinary experience. Begin your journey into the sights, smells and tastes of Kristang culture with a guided tour by our Comprador through the region's largest local market. After gathering Malacca's freshest ingredients from your morning market trip, head back to the hotel for a cooking class led by our very own Kristang Culinary Chef and gain a personal insight into the fascinating history of the Malaccan-Portuguese or Kristang community through its unique and delectable cuisine.

Join us as we celebrate the Kristang Culture through its cuisine! Or as we say in Kristang, *beng nos celebrah!*



THE COMPRADOR

Alvin Kessler, Comprador of The Majestic Malacca and proud Kristang descendent. "Being in a position to keep traditions alive in this modern day and age is extremely crucial. In Kristang we say *konservah tradisang*, which translates to conserving traditions." The Comprador acts as a Kristang exemplary, ensuring all our guests gain a hint of the culture when staying with us.



KRISTANG CULINARY JOURNEY

The Kristang Culinary Journey is available upon request. Price includes market visit, lesson with our master chef followed by a food tasting.

- Return transfers, light refreshments, hats and aprons are provided
- We are pleased to have your little ones (below 12 years of age) join us at no additional cost

For reservations and enquiries, please contact Guest Services or +60 6 289 8000.



KRISTANG CUISINE

No better way to pique your curiosity of Malacca than with authentic Kristang cuisine, an ode to Malacca's cosmopolitan past. While not as well-known as other ethnicities that comprise Malacca's colourful ethnological tapestry, the Malaccan-Portuguese or Kristang community of Malacca are descendants of early Dutch and Portuguese settlers who married the local people of Malacca in the 16th and 17th centuries. Rooted in a 500 year-old legacy, Kristang cuisine is influenced by a harmonious mix of culinary styles. As the Comprador explains, "We have the Malay style of cooking, the Chinese, and Indian, as you can see from the fiery sambals, spicy curries and comforting stews that we cook. There are also influences from the Portuguese, Dutch and British." This blend, makes the cuisine unlike any other yet, uniquely Malaccan. Where Peranakan food is characterised by complex, labour intensive methods, the beauty of Kristang cooking lies in its simplicity, emphasising high-quality and the freshest ingredients.



TRADITIONAL KRISTANG CAKES & DESSERTS

Bolo Sugee – Traditionally baked as a wedding cake, this classic Kristang dessert is made from a mixture of semolina, eggs and cream. This cake is moist and crumbly to the bite and boasts a delicately sweet almond and vanilla flavour.

Bolo Koku – A traditional teatime must-have, this coconut cake is also served during special and festive occasions. Grated skinned coconut is folded into a light batter, flavoured with cinnamon and mixed spice. The resulting product is a pleasant yet decadent dessert.

Sagu kung Sukri Malaka - Simple yet delicious, this dessert is made with silky sago pearls and creamy coconut milk. It is then topped with a sinful savoury-sweet palm sugar syrup that truly elevates the whole dish. Simply delicious!

Pulut Kung Kaya - This dish is made with sticky rice that's been steamed and drizzled with blue pea flower extract, giving it a soft blue tinge. The star of this dessert, however, is its fragrant coconut jam that takes up to four hours to prepare. Eaten together, the lightly salted sticky rice is perfectly complemented by the smooth and aromatic coconut jam.