



Map credit: [http://www.tourismmalaysia.or.jp/map/pdf/map\\_Malacca\\_Town.pdf](http://www.tourismmalaysia.or.jp/map/pdf/map_Malacca_Town.pdf)

## MELAKA MAKAN MISSION

By Dr Martin Chio

I heaved a sigh of relief when Malaysia stayed off the list of H1N1 'no-go' countries; as the Goodenough gang had planned this *makan* trip since our expedition to Fraser's hill. We were well aware that Meleka (or Malacca) was declared a World Heritage Site in July 2008 by UNESCO but the focus of this trip was to 'inhale' food.

We were met at the Ayer Keroh toll booth by SW who directed us to his parent's home for lunch and were greeted by chicken rice balls from Kedai Kopi Chung Wah (18 Jalan Hang Jebat); SW had specially made a trip into town early in the morning and queued an hour to buy them.

Having had our fill, we then drove to Malacca icon, Tan Kim Hock Product Centre, to stock up. To cool down from

the heat, we slurped their signature durian chendol (which also comes in cempedak and coconut syrup) before making our way into the emporium and left with two bags each of local goodies. To head off the post-prandial somnolence, Rampant brought us to the Calanthe Art café (11 Jalan Hang Kasturi) to sample the 13 varieties of coffee from all over Malaysia. I settled for coffee from my mother's home-state of Selangor, which was dark and rich: roasted Arabica beans mixed with margarine and sugar.

Being a true Singaporean, we rushed off to queue for dinner at 4.45pm! The Restoran Capitol *Satay Celup* (41 Lorong Bukit Cina) serves the best satay celup in my humble opinion. It seats about 15 tables of varying sizes and opens at 5pm – we were second in queue and within

5 minutes of the gates sliding open, the restaurant was full. The concept is simple: you cook the satay sticks of food steambot-style in the heady sauce made with spicy peanut and desiccated coconut fried in secret spices. *Sedap!*

We then waddled over to Harper's Restaurant and Lounge (2, 4 Lorong Hang Jebat) by the river and watched the sun go down over the Eye on Malaysia near the Melaka Marina. The night market along Jonker Street started to draw crowds and we meandered through stalls selling a variety of curios and trinkets. Being filial children, we picked up some frozen *or nee* (Teochew yam pudding) from Teo Soon Loong Chan (55 Jalan Hang Kasturi) for the parents. Tired from a long day of ingesting, we made our way back to Makhota hotel. SW provided *keropok*





Chicken rice balls



Durian Chendol



Satay Celup



Ondeh-Ondeh



Nonya Zhang



Pulut Taitai



Kueh kochi, rempah udang



Ang ku kueh



Chendol



Homemade popiah ingredients



Ayam buah keluak



Asam Laksa

from Kuantan and *kacang sempalit* (roasted groundnuts) to accompany prosecco and other grape derivatives while we watched Michael Jackson tribute videos on TV, chatted and eventually fell asleep.

We unwillingly crawled out of bed the next morning and headed for the buffet breakfast. I showed unusual restraint by not consuming too much in anticipation of lunch which was to be in two hours. We checked-out of the hotel and made our way to the Peranakan restaurant recommended by SW's parents: Nancy's Kitchen (Jalan Hang Lekir, off Jalan Tun Tan Cheng Lock). The restaurant is located in a two-storey shophouse adorned with a traditional wooden nameplate and gold letterings topped with a red brocade ribbon. We were ushered to the second floor air-conditioned room and food started appearing. We were served *nonya zhang*, *pulut taitai*, *kueh kochi + rempah udang*, *ang ku kueh* and *onde-onde* for

appetisers. This was washed down with grass jelly in soya bean milk and then followed by asam laksa and ayam buah keluak. Lunch was ended off with a very *lemak* (creamy) chendol.

Barely able to move after that, we were quite glad to have to walk some distance back to the car. The unique and ornate architecture of the traditional Peranakan rooftops captured my attention and it made a change from photographing food.

We continued with part deux of lunch with homemade popiah courtesy of SW's mum. Despite the very fresh and fragrant ingredients, I could only manage a single *popiah* unfortunately ☹. Their neighbour popped by with some durian pancakes and these were also eagerly devoured. To end our 'gastronomic hedonism', we proceeded to the sea-fronting Portugese settlement for a cold, fresh young coconut in preparation for the drive

home. Thus ended 30-hours of food 'inhalation'.

Next stop along the Straits Settlements: Penang ... **SMA**

## MELAKA MUST-EATS

**Kedai Kopi Chung Wah**  
18 Jalan Hang Jebat

**Calanthe Art Cafe**  
11 Jalan Hang Kasturi

**Restoran Capitol Satay Celup**  
41 Lorong Bukit Cina

**Harper's Restaurant and Lounge**  
2, 4 Lorong Hang Jebat

**Teo Soon Loong Chan**  
55 Jalan Hang Kasturi

**Nancy's Kitchen**  
Jalan Hang Lekir, off Jalan Tan Cheng Lock

*Martin aspires to be a food and travel photographer but is 'bonded' to serve for many years to come...*