

Little Nyonya Kitchen

*Rain or shine event

Things to bring:

1. Bottled water
2. Pen
3. Notebook
4. Camera
5. Small foldable umbrella
6. Some cash

Itinerary Highlights



Kway Guan Huat

Welcome to the journey of the Little Nyonya! At our first stop, we get to see how Popiah and Kueh Pie Tie are made. Kway Guan Huat, a reputable long-standing traditional shop since 1938 highlights its original production process using a secret family recipe that was passed down from its forefathers in China. Witness the spectacular twirling of dough and listen to the sizzling sounds from the pan as our master showcase his skills. Get the chance to make your own Popiah and Kueh Pie Tie before ending it off with a tasting session.



Nam San Otah

Next up is the delicious Banana Leaf Mackerel Otah! This is one of the many signature dishes from the famous Nam San Food Halal Food Company. Each and every otah is hand-made with the greatest amount of care and effort to ensure top-notch consistent quality. Watch the live grilling of otah as you sample a taste of it.



Choo Yilin (Jewellery Shop)

Choo Yilin Jewellery Shop is owned by a locally renowned jewellery designer called Choo Yi Lin. She specialises in jades and gem stones and owns a series of collections with designs inspired by traditional Peranakan art pieces and architecture to create a harmonious blend of modern and traditional vibes.



Glory Catering

Satisfy your appetite with a mouth-watering selection of Nyonya kuehs such as Kueh Koswee, Apom Bokwa and Kueh Dadar.



Chin Mee Chin Confectionery

Styled like a typical Chinese confectionery, this coffeeshop exudes an old-world charm with its ceiling fans and marble-top tables typical of coffeeshops of the 1950s. Stop by this place for its popular kaya, a kind of custard jam. Other than kaya and toast, this confectionery offers pastries like custard puffs, curry puffs, swiss rolls and fruit cakes, lined up in aluminum trays within traditional metal shelves.



Katong Antique House

Step back into time and enter this traditional Peranakan house. Tremendous efforts were taken to carefully preserve this building so that the roots and reflection of the Peranakan culture do not dilute and vanish over time. Owned by Peter Wee, he inherited this house from his maternal grandfather back in the 1970s. The house is filled with intricately elaborated Peranakan furniture and the entire setting creates thick surreal Nyonya atmosphere. Wedding costumes, beaded slippers, heirlooms and clothings are showcased to reflect the meaningful heritage of the Peranakans.



Peranakan Inn

Driven by his passion for the Peranakan cuisine, owner Bob Seah established this restaurant in 1980s to preserve the roots and heritage of the Peranakans. Peranakan Inn offers authentic Nyonya food such as Babi Ponteh and Assam Prawns.