



LITTLE PENANG X Harbour Society

An exclusive culinary collaboration between SO/ Auckland
and the iconic Little Penang from Wellington

a celebrated name known for its authentic, heartfelt
Malaysian flavours.

A refined take on humble Peranakan Nyonya cuisine,
uniquely infused with a touch of woodfire influence.
a contemporary homage to traditional cooking methods
that shaped generations

A special guest for this occasion is Auntie Bee, the elder
sister of Little Penang's owner and the revered matriarch
behind many of its signature dishes. Having grown up
during the British colonial era and having cooked since a
young age, Auntie Bee embodies the heart and soul of
Peranakan cooking – blending memory, heritage, and
mastery.

Penang's Peranakan cuisine – including both Nyonya and
Jawi Peranakan traditions – represents one of the earliest
and richest examples of multicultural culinary exchange.
Combining Chinese, Malaysian, Indonesian, and Indian
influences, this event is a celebration of the diversity that
defines Southeast Asian cuisine.



Small plate

PENANG LOBAK Lightly grilled 5 spice pork rolls on yakitori	25
NYOYA ACAR Pickled vegetables are mixed with a very flavorful mix of spices	25
INCHE KABIN Nyonya fried chicken marinated with homemade curry paste	23
OTAK OTAK Fish fillets custard steamed in a banana leaf pouch and finished on woodfire	27
Taukua Sumbat Deep fried tofu stuffed w Asian slaw, served w our popular homemade peanut sauce.	23

Side

JASMINE RICE	5
COCONUT RICE	6
DRIED SHRIMP SAMBAL BELACAN	4
FRIED OR BOILED EGG	5
IKAN BILIS fried anchovy	4
ONION SAMBAL Tamarind chilli chutney	4

Large plate

TAU YU BAK Pork belly braised in soy with spices and aunty bee secret	32
ASSAM PRAWNS CURRY Charcoal cooked tamarind prawns	38
KAPITAN CURRY CHICKEN Rich coconut cream-based sauce flavoured with homemade aromatic rempah	32
TAUCHOEW FIRED FISH FILLET Market fish cooked with preserved soy bean paste	38
WOODFIRED SMOKED RENDANG TOK Beef rendang is a Malaysian curry and is considered by many to be the king of all curries with a hint of manuka smoke	38
NYONYA PENANG CHAP CHYE Nyonya style mixture of seasonal vegetables along with other flavorful ingredients all cooked in one pot	28
SAMBAL OKRA WITH DRIED SHRIMP Stir fried okra with sambal belacan	28

Dessert

BUBUR CHA CHA	18
CASSAVA WITH SAGO IN PALM SUGAR, COCONUT	18
SELECTION OF NYONYA KUIH	16

