

Ah Ma's Kueh Kitchen

Nyonya kueh made the long way, in small daily batches

Steamed kueh

Kueh Salat (tray of 9)	\$14.00
Blue-tinged glutinous rice under a firm pandan custard, steamed in one tray and cut to order.	
Ondeh Ondeh (box of 10)	\$10.00
Pandan dough balls filled with molten gula melaka, rolled thick in fresh grated coconut.	
Kueh Lapis (9 layers)	\$12.00
Nine steamed layers, pink and white, peeled one at a time the way you're supposed to eat it.	
Ang Ku Kueh (box of 6)	\$9.00
Soft red tortoise-shell skin over a slow-cooked mung bean filling, on a square of banana leaf.	
Pulut Inti (box of 8)	\$11.00
Coconut steamed rice topped with gula melaka coconut, wrapped in a banana leaf pyramid.	
Kueh Ko Swee (box of 8)	\$9.00
Little steamed gula melaka cups, coated in grated coconut. Chewy, dark and not too sweet.	

Rolled & fried

Kueh Dadar (box of 6)	\$9.00
Thin pandan crêpes rolled around sweet coconut. Best eaten within the hour.	

Baked

Bingka Ubi (tray)	\$15.00
Baked tapioca cake with a burnished top and a soft, faintly chewy middle.	

Platters

Mixed Kueh Platter (20 pieces)	\$32.00
Whatever we've steamed that morning — five kinds, arranged for a table.	

Larder

Gula Melaka Syrup, 250ml	\$12.00
The same Malacca palm sugar we cook with, reduced with pandan. For your own kueh, or over ice cream.	