



Kita Kuisine

Bringing bold Malaysian Peranakan flavours to London, UK

Catering Menu

Food Service for
Private Events, Corporate Gathering
& Celebrations

about Peranakan

The concept for Kita Kuisine is Peranakan from Penang.

Peranakan means, descendants of early Chinese migrants who settled in Penang (Malaysia), Malacca (Malaysia), Singapore, Indonesia, and Thailand. From this amalgamation, a harmonious marriage of local cooking methods and used of local spices and ingredients resulted in a vibrant and authentic culinary experience offering a rich and complex taste profile.



Peranakan communities frequently host open during houses festive celebrations, weddings and birthdays, proudly showcasing their homemade specialties. These dishes traditionally displayed on a Tok Panjang —a long table adorned with an extravagant spread of Peranakan delicacies, served exquisite on Nyonyaware

Our name, "Kita" embodies the spirit of unity and togetherness that is central to Malaysian Peranakan culture. This ethos of inclusivity is woven into every aspect of our culinary offerings, from our carefully crafted recipes to our warm, welcoming service.



FOOD SERVICES WE OFFER

CANAPÉS & FINGER BUFFET

Delicate, flavourful bites bursting with authentic Malaysian taste. Perfect for wedding receptions, conferences, and standing events. Served on trays or displayed on a buffet table for easy access.

BUFFET SERVICE

A vibrant selection of hot and cold dishes, artfully arranged for selfservice. Showcasing Malaysia's diverse cuisine while accommodating all dietary needs. Optional staff assistance available

FAMILY STYLE

A communal dining experience with large, shareable platters served to the table. Encourages interaction and a relaxed, convivial atmosphere.

STREET FOOD & POP UP

Savour the bold flavours of Malaysia's iconic street food, freshly prepared at gazebo station for a lively, festival-style setting. (Additional service charges may apply.

ADDITIONAL SERVICES

Glassware & crockery hire · Menu printing



Event Specific Catering

WEDDING & RECEPTION CATERING

Delicate, multi-course plated dinners or lunch, buffets, or bespoke dining experiences

CORPORATE CATERING

Corporate lunches, working breakfasts, conference buffets, and canapé receptions

PRIVATE DINING & DINNER PARTIES

Intimate, chef-led meals at home or hired venues

TRADITIONAL BABY FULLMOON

Prepared with care, customised menu selection, freshly prepared traditional kuih (individual portion or communal dining)

Additional Services (Often Offered as Add-Ons)

- Menu Design & Printing Custom menus for events.
- Equipment Hire Crockery, glassware, cutlery, chafing dishes, and buffet stations.
- Tableware Tablecloths, napkins, and decorative elements.
- Staffing Services Chefs, waitstaff and event coordinators.
- Beverage Packages Alcoholic and non-alcoholic drinks.
- Dietary & Allergy Management Vegan, gluten-free, halal, kosher, and allergen-friendly options.



MakanTime Nyonya Snacks / Appetizers

Photo shown is for illustration purposes only

Meat...

NGOH HIONG SAUSAGES

deep-fried pork & prawn rolls served with Nyonya Chilli Chuka.

Allergen: Crustaceans, Soya, Gluten (Wheat)

Regular (2 pcs, \sim 10cm length) - £ 9.90 Large (4 pcs, \sim 10cm length) - £ 15.95

CUCUR KAPITAN CROQUETTE

minced chicken and herbs encased in fried mashed potatoes

Allergen: Eggs, Gluten (Wheat)

Regular (5 pcs) - £ 9.90 Large (4 pcs) - £ 16.95

PIE TEE (TOP HAT)

crispy pastry tart shell filled with shredded yam, vegetables, served with Nyonya Tangy Sambal, with choice of;

Meat: Chicken / Prawn

V: Egg, Tofu

Vg: Tofu, Tempeh

Allergen: Gluten (Wheat), Eggs, Soya,

Sesame Seeds, Crustaceans

Regular (6 pcs) - £ 10.00 Large (12 pcs) - £ 16.95

BAK KWA (Malaysian Pork Jerky) (GF)

handmade, booking 3 days in advanced

sweet-savoury pork (100% British pork), grilled to caramelized perfection tender and slightly smoky.

Allergen: Gluten (Wheat), Crustaceans, Fish, Mollusc, Sesame Seeds, Soya,

Sulphur Dioxide

1 size, 250g per pack - £13.50

Seafood...

PERANAKAN OTAK OTAK (GF) (FISH MOUSSE)

white fish mixed in coconut milk herbs, wrapped in banana leaves and grill to fragrance

Allergen: Fish, Eggs, Crustaceans

Regular (3 pcs) - £ 9.90 Large (6 pcs) - £ 16.95

Vegetables ...

ACAR AWEK (V, Vg, GF)

pineapple, cabbage, carrots, cucumber, green beans pickled, crushed peanuts in

Ny<mark>on</mark>ya sambal

Allergen: Nut (Peanuts)
Regular (2-3 people) - £ 8.90
Large (4-6 people) - £ 14.95

NGOH HIONG YAM MUSHROOM SAUSAGES (V, Vg)

Deep-fried yam and mushroom, rolled up in

soya bean curd sheets

Allergen: Soya, Gluten (Wheat)

Regular (2 pcs, ~10cm length) - £ 9.90 Large (4 pcs, ~10cm length) - £ 15.95

NYONYA MEE SIAM (V)

fried vermicelli with tangy chilli paste, with slices tofu, bean sprouts, shredded omelette and soy bean paste

Allergen: Soya, Gluten (Wheat)
Regular (1-2 person) - £ 10.00

Large (3-4 person) - £ 16.00

We serve a vibrant selection of scrumptious meals daily at our home. Certain special dishes are reserved for birthdays, large family gatherings, or other celebrations—some even require two days of preparation to deepen their flavours and deliver a truly unforgettable taste. Sweet memories are made here!



Meat...

AYAM KAPITAN (GF) (KAPITAN CHICKEN CURRY)

chicken cooked in rich and aromatic thick and creamy gravy with hint of tangy from tamarind and lime juice

Allergen: Crustaceans, Mollusc, Sulphur Dioxide

Regular (2-3 people) - £ 14.90 Large (4-5 people) - £ 23.95

NYONYA AYAM PONGTEH (CHICKEN POTATO STEW) (GF)

Chicken (option for pork), fermented soya bean, with profuse amounts of shallots and garlic, and potato with gula Malaka sweetness saltish-sweet

Allergen: Soya, Sulphur Dioxide Regular (2-3 people) - £ 15.90 Large (4-5 people) - £ 22.95

NYONYA KLEO (CHICKEN CURRY) (GF)

Chicken cooked in spicy coconut gravy

Allergen: none

Regular (2-3 people) - £ 15.90 Large (4-5 people) - £ 22.95

NYONYA BAKWAN KEPITING (NYONYA PORK & CRAB MEATBALL)

luxurious blend of crab meat, pork, and bamboo shoots, simmered for eight hours in rich stock velouté, finished with aromatic garlic oil for an irresistible depth of flavor

Allergen: Crustaceans, Soya, Eggs, traces of Wheat (Gluten)

Regular (2-3 people) - £ 18.90 Large (4-5 people) - £ 24.95

TURMERIC FRIED CHICKEN

chicken chunks marinated with turmeric, cooked till golden, served with seasonal vegetables

Allergen: Gluten (Wheat) traces Regular (2-3 people) - £ 12.90 Large (4-5 people) - £ 18.95

NYONYA PORK RIBS

caramelised with slight hint of spiciness Allergen: Gluten (Wheat) traces, soya

Regular (2-3 people) - £ 14.90 Large (4-5 people) - £ 19.95

Nyonya Tok Panjang Delights

continues...

Seafood ...

UDANG LEMAK NENAS (CREAMY CURRY PINEAPPLE PRAWNS) (GF)

chunks of fruity pineapple and king prawns are slow cooked in aromatics spices and balanced with sourness with tamarind juice

Allergen: Crustacean, Fish Regular (2-3 people) - £ 17.90 Large (4-5 people) - £ 25.95

ASAM HEH (TAMARIND PRAWNS) (GF)

king prawns marinated in tamarind paste and palm sugar providing a slightly sweet and sour element

Allergen: Crustaceans, Soya, Sulphur Dioxide

3-4 pcs per person Regular (2-3 people) - £ 15.90 Large (4-6 people) - £ 24.95

IKAN ASAM PEDAS (GF) (SOUR-SPICY FISH)

mackerel fillets poached in aromatic lemongrass – galangal chilli-sour gravy, topped with mint and torch ginger, served with seasonal vegetables aAllergen: Fish, Mollusc

Regular (2-3 people) - £ 15.90 Large (4-5 people) - £ 24.95

FRIED MACKEREL CHILLI ASAM (GF)

pan-fried Atlantic Mackerel, smothered in a fragrant, fiery paste of dried chilies, shallots, garlic, and candlenuts, with tamarind adding a tangy kick

Allergen: Fish

Regular (2-3 people) - £ 15.90 Large (4-5 people) - £ 23.95

Vegetables ...

ASAM PEDAS MIXED MUSHROOMS (V, GF)

Spicy and sour curry with mixed forest mushrooms and seasonal vegetables Allergen: none

Regular (2-3 people) - £ 14.90 Large (4-5 people) - £ 21.95

GREEN BEANS TAUCU (V, Vg, GF)

exquisite stir-fried green beans, a delightful blend of crisp, fresh green beans and a medley of colourful, vibrant vegetables, tossed in a rich, savory soy-beans based sauce

Allergen: Soya, Sulphur Dioxide Regular (2-3 people) - £ 10.90 Large (4-5 people) - £ 13.95

NYONYA TOFU & MUSHROOM PONGTEH (STEW) (V, Vg, GF)

Tofu and mushrooms slow cooked in fermented soya bean gravy, with profuse amounts of shallots and garlic, and potato with gula Malaka sweetness saltish-sweet

Allergen: Soya, Sulphur Dioxide Regular (2-3 people) - £ 15.90 Large (4-5 people) - £ 22.95

FOUR-ANGLED BEANS KERABU (V, Vg, GF)

light and refreshing salad made from fourangled beans, ginger torch flower, chilli, tamarind, coconut and peanuts dressed in tamarind juice

* Subject to availability of four-angled beans and ginger torch flower Allergen: Nut (Peanuts)

Regular (2-3 people) - £ 12.90 Large (4-5 people) - £ 18.95

Chiak-Kueh Desserts

ONDE ONDE (V, Vg, GF)

steamed pandan glutinous rice flour balls filled with coconut sugar and coated in shredded coconut Allergen: no allergen

5 per pack, £ 5.30

SAGU GULA MELAKA (V, Vg, GF)

sago pearl and coconut pudding topped with coconut sugar syrup

Allergen: none 2 per pack, £ 6.55

PULUT TAI TAI with KAYA (V, GF)

butterfly pea flower glutinous rice cakes topped with pandan and coconut custard and toasted coconut

Allergen: Eggs

3 per pack, £ 4.55

PULUT INTI (V, Vg, GF)

fragrant pulut (glutinous rice) steamed in creamy coconut milk, naturally coloured with butterfly pea flowers, filled with coconut paste caramelized with aromatic Malacca palm sugar

Allergen: none 3 per pack, £ 4.55

KUEH KETAYAP (V)

smoky coconut infused with gula Malaka, wrapped in spongy crêpe Allergen: Gluten (Wheat), Eggs

3 per pack, £ 4.95

SERI MUKA (V, GF)

smoky coconut infused with gula Malaka, wrapped in spongy crêpe

Allergen: Eggs 3 per pack, £ 4.55

KUIH LAPIS (V, Vg, GF)

also known as 'nine-layer cake', it is easily identified by its multi-coloured layers that can be easily separated and eaten individually. The most common combination is red hue or pandan flavour

Allergen: none 3 per pack, £ 4.55

NYONYA PINEAPPLE TARTS (Vg)

exquisite delicacy blend of buttery pastry and sweet, tangy pineapple jam, simmered with sugar infused with spices (cinnamon, star anise, cloves

Allergen: Eggs, Gluten (Wheat), Milk 6 pcs per pack, £ 9.55

RADISH CAKE

daikon steamed with Chinese sausages and dried seafood or mushroom. It is also available in vegetarian version with combination of mushroom and daikon. Pan fried, for a golden crust Have option for vegan, vegetarian Allergen: Crustaceans, Soya, Sulphur Dioxide, Mollusc, traces of Gluten (Wheat) 6 pcs per pack, £ 8.50

ANG KOO (V, Vg, GF)

..means 'red tortoise cake' in Hokkien, with chewy outer layer, and mung bean filling Allergen: None

Mini (3-4cm), 3 per pack, £ 4.95 Regular (6-7cm), 2 per pack £ 4.95

Your unforgettable dining experience

- Elevate your event with an Authentic Malaysian Peranakan Experience.
- We don't just serve exceptional food—we create immersive dining experiences through our cuisine, and enrich your event with cultural insights, sharing the stories behind Malaysia's Peranakan beloved cuisine with your guests.
- Key considerations before booking:

starts now

- Pricing guide: All listed food prices exclude VAT and are subject to change.
- Minimum spend for on-site catering: £1500
- Additional services available at extra cost: Staffing, travel, equipment rentals, décor, tableware hire (including disposables), and delivery
- Chiak Kueh Desserts, available in minimum order of 20 pieces for each type of Kueh (£1.40 per piece)
- To place an order; you may choose the options below:
 - WhatsApp: Message us directly at 0754 6963 649
 - Email: hello@kitakuisine.co.uk
 - Online: Place your order via our website https://kitakuisine.co.uk/catering-order-form
- Order at least 30 days in advanced, so that we can cater and source quality and fresh ingredients
- Collection point, for SW11, SW15, 16, SW17, SW18, SW19, SW20:
 - To be advised