

**The Eclectic Straits Chinese House**  
Narrow frontage and long depth. The facade is a fusion of ornate Chinese and Western-style details.

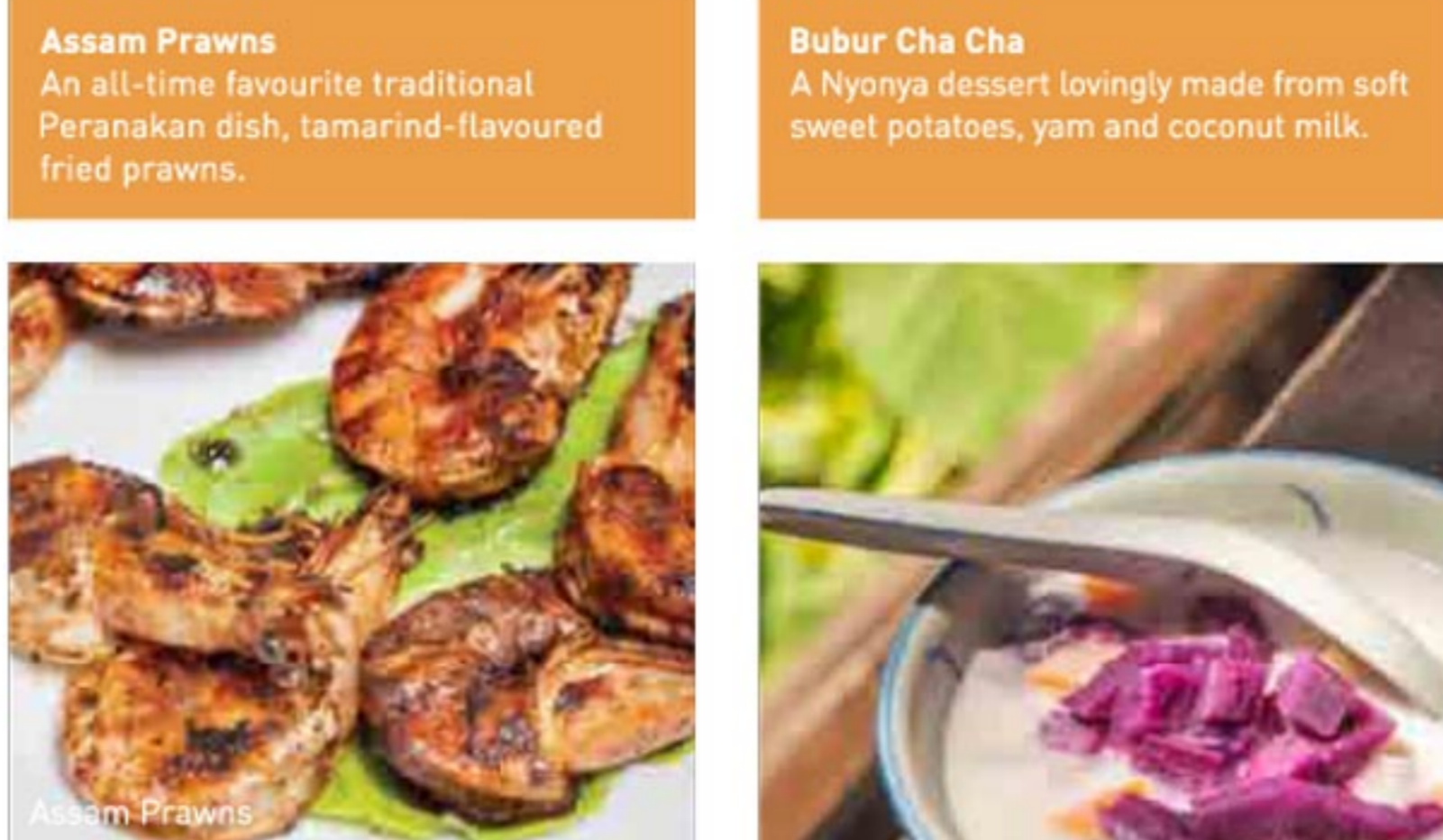


**Peranakan Tiles**  
These bright and eye-catching floral motifs are emblematic of the heritage shophouse designs in Penang. A marriage of East and West cultural interpretations made popular in the Victorian era, decorative tiles are commonly seen as dados or decorative panels under the external windows of Straits Eclectic Shophouses in Penang.



**MUNTRI STREET**  
Muntri Street has perhaps the best preserved rows of 19<sup>th</sup> century Straits Chinese architecture in the country, equivalent to Singapore's Emerald Hill. Ever since the UNESCO Heritage Site listing of George Town in 2008, Muntri Street has seen the emergence of a bevy of privately-owned boutique enterprises such as the Ryokan Muntri and the Camera Museum. Peranakan tiles and Western art deco come together to create beautifully-ornate facades. It is said that "the more flamboyant the facade, the richer the owner of the house is". The majority of Peranakan Chinese who made their fortune during the tin mining boom in the 19<sup>th</sup> century built their homes here as a status symbol.

Penang Nyonya food not only fuses Chinese and Malay culinary elements but also Thai influences, as a result of the island's rich multi-cultural diversity. Young Nyonias would have been expected to help around the kitchen, grinding spices, preparing fresh sambal belachan (chilli with toasted shrimp paste) and chopping vegetables.



**Assam Prawns**  
An all-time favourite traditional Peranakan dish, tamarind-flavoured fried prawns.

**Bubur Cha Cha**  
A Nyonya dessert lovingly made from soft sweet potatoes, yam and coconut milk.



Array of colourful tiffin carrier



Nyonya Kuih  
Nyonya Laksa

The Baba-Nyonya or Peranakan Chinese is a group of very early Chinese settlers who immigrated here in northern Malaysia and over the centuries, openly adopted and absorbed local cultures, creating a new and unique culture of their own. Over time, they also married other races into their families.

Although named the Straits Chinese by the British, they arrived much earlier than the formation of the Straits Settlements.

While they kept their Taoist beliefs, they also practised local rituals such as the mandi bunga (floral baths). They infused local cuisine into their recipes, and adopted local symbolic motifs in their fashion.

Members of this community call themselves Baba-Nyonya. The term Baba-Nyonya is more closely associated with those in Penang.

### THE BABA-NYONYA OF PENANG & MALACCA

The Penang and Malaccan Baba-Nyonya are two slightly different communities of different origins. It is believed that the Malaccans had arrived in the early 15<sup>th</sup> century as part of the royal entourage of the Chinese Princess Hang Li Po, who was gifted as a bride to the Sultan of Malacca. The Baba-Nyonya of Penang came as seafarers from southern Fujian.

Generally, you could tell one from the other through the language that they use. In Penang, they speak mainly Hokkien with words borrowed from Malay, while the Malaccans have adopted a Malay patois, including many Hokkien words, as their mother tongue.

Through the old trade triangle of Phuket and Medan with Penang, these three cities today share the same Baba-Nyonya lineage. Similarly, Malacca Peranakan Chinese have expanded their families and influence towards the south to Singapore.



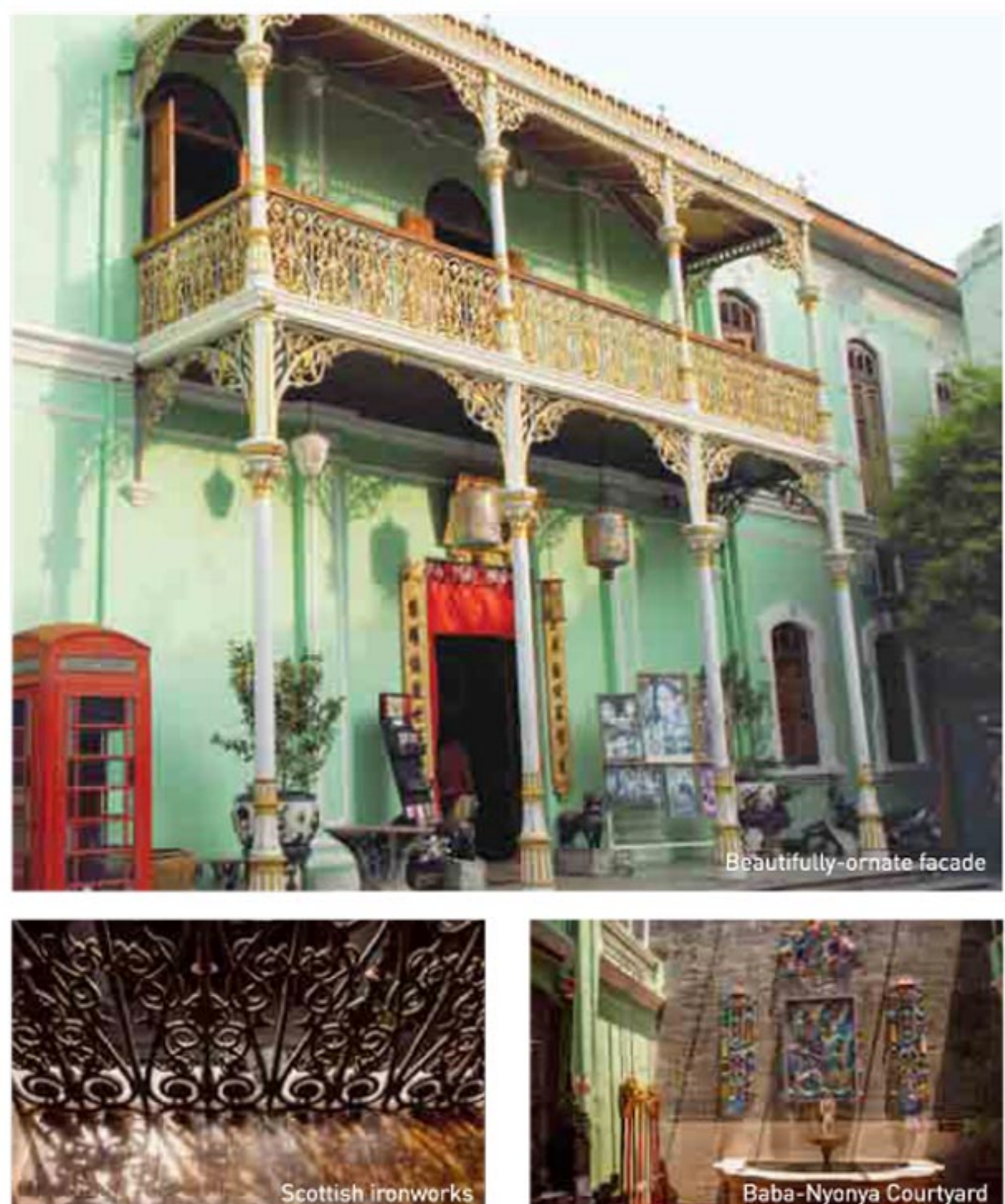
**Mandi Bunga**  
The first and the fifteenth days of the Chinese lunar calendar are auspicious days for the Chinese. On these days, Nyonias would prepare a Mandi Bunga (floral bath), which is a Malay ritual for both wellness and beauty, as well as to 'wash away' bad luck.

Flowers for the Mandi Bunga ritual

Authentic ornate porcelain



**THE PINANG PERANAKAN MANSION**  
The Pinang Peranakan Mansion is possibly the most opulent example of an Eclectic Straits Chinese House in Penang. Built at the end of the 19<sup>th</sup> century, it was the residence and office, as well as a symbol of authority, for a famous Chinese Kapitan (head of a local Chinese community). It features a larger-than-ordinary Baba-Nyonya courtyard, as well as other expensive details such as the Chinese wood-carved panels, English floor tiles and Scottish ironworks. Today it is a much admired Baba-Nyonya museum which houses more than 1,000 pieces of antiques and collectibles.

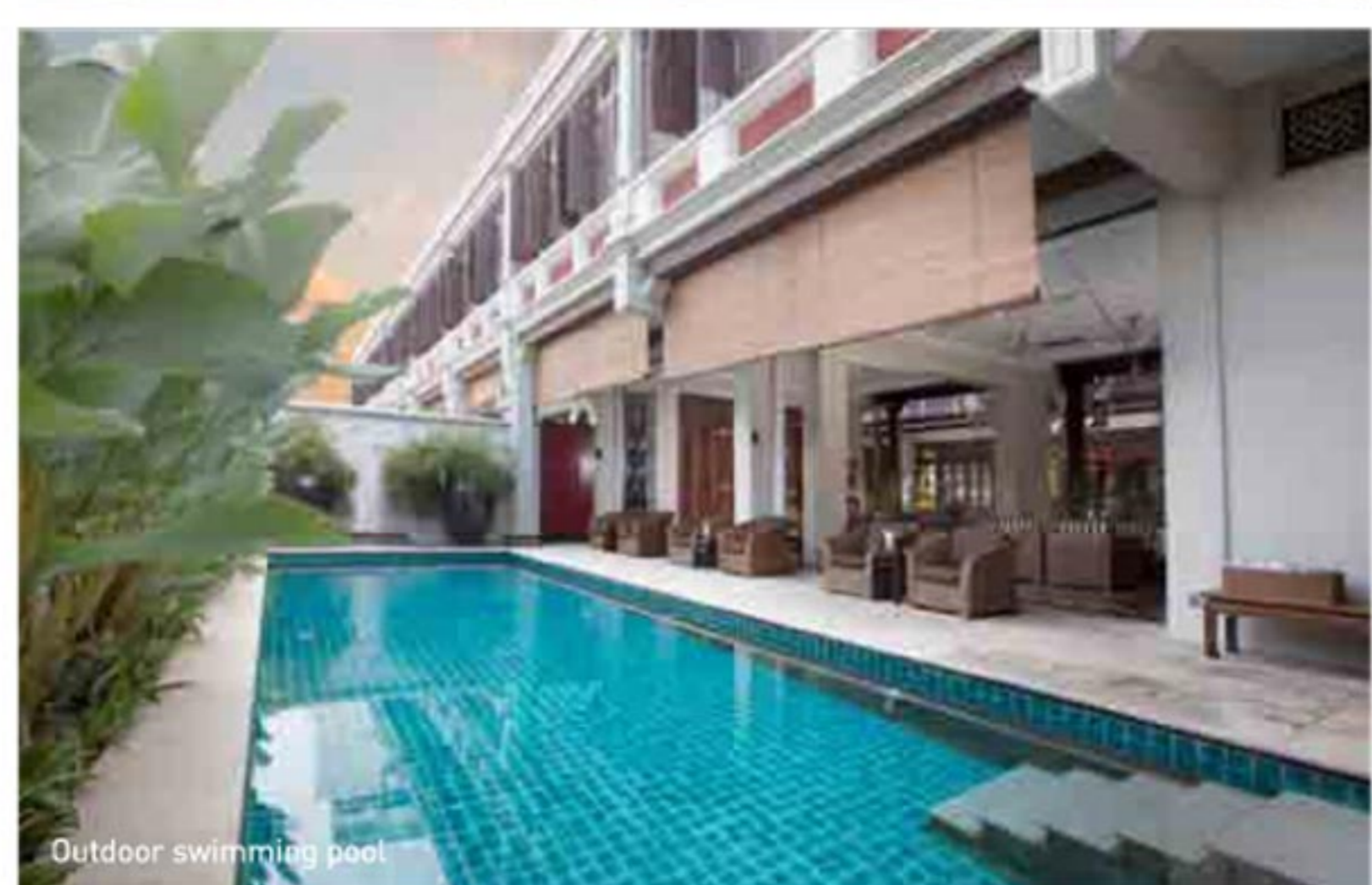


Chinese wood-carved panels

Beautifully-ornate facade

Scottish ironworks

Baba-Nyonya Courtyard



Grandeur interior (Seven Terraces)

Outdoor swimming pool

**STEWART LANE & SEVEN TERRACES**  
According to the Wall Street Journal, "...no transformation matches that of Seven Terraces". Seven Terraces is an exclusive boutique hotel.

The facades and interior have been unsurprisingly restored to their original splendour, and one of its premier suites is furnished with 19<sup>th</sup> century Baba-Nyonya furniture and collectibles.

Seven Terraces consists of seven units of the original Straits Chinese Houses, among the many others built along Stewart Lane, that have been refurbished to house boutique cafés and guesthouses.

Immaculate premier suite

# THE QUINTESSENTIAL NYONYA

Nyonias growing up in wealthy households were expected to learn a variety of skills that ranged from preparing Nyonya dishes to embroidery and beading; all the skills traditionally required for attracting a good husband.

They dress exquisitely well; with their choice of attire as the kebaya, an elegant dress with a Malay influence, that is suitable for most occasions.



**The Kebaya**  
Like their eclectic fusion of food, Nyonya fashion adopted styles from the Malay (the Sarong) and the Chinese (embroidery motifs), among others.



**The Mysterious Kamcheng**  
A richly-decorated Kamcheng or covered jar like this would be used for decoration or given as a gift on auspicious occasions, such as a wedding.

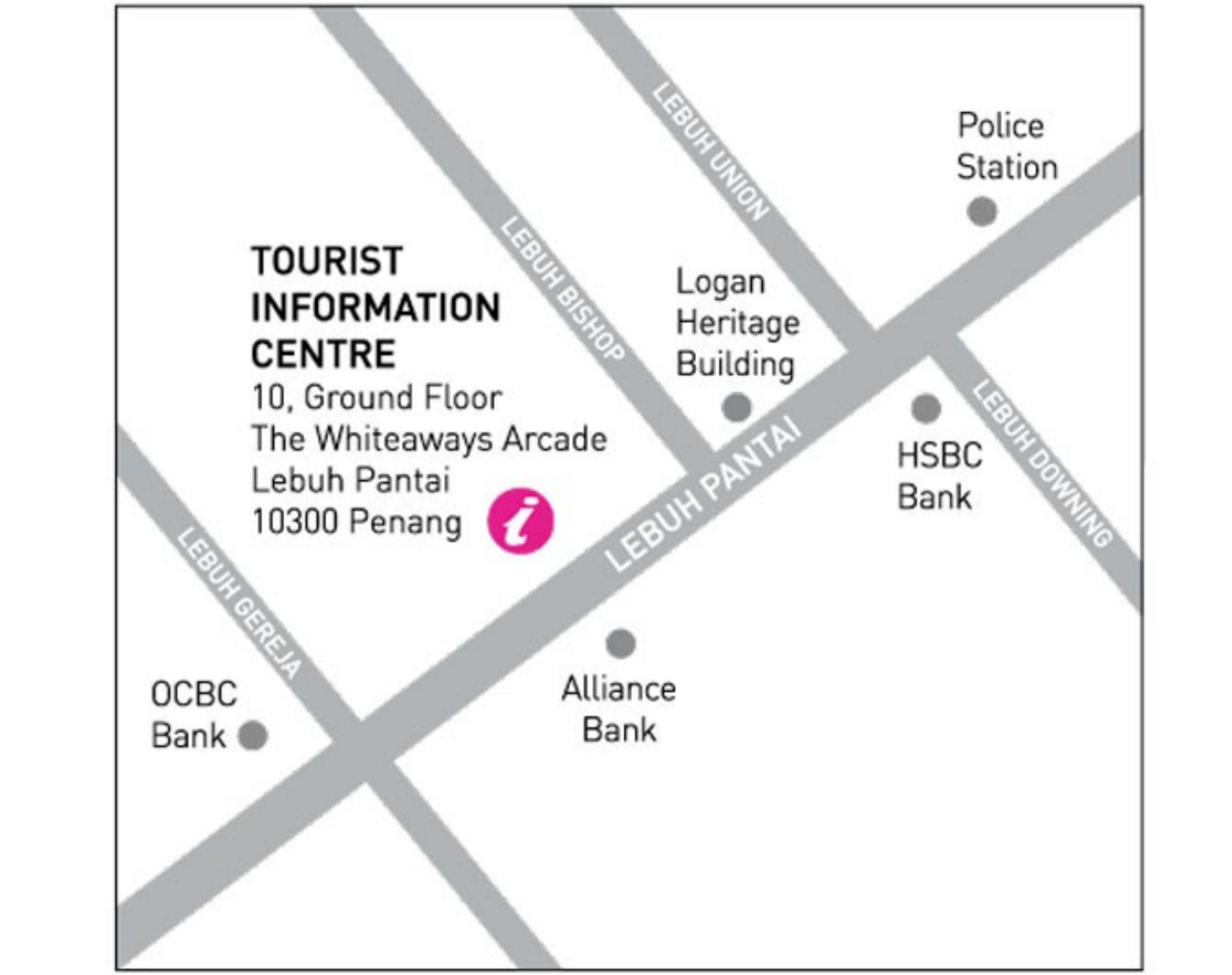


**Cucuk Sanggul**  
Traditional hairpins, often arranged above a garland of fragrant Bunga Melur or Jasmine buds.



**Kasut Manek**  
The delicate beadwork of the traditional beaded slipper epitomises Nyonya artistry, as these beautiful shoes would often have been created by their wearer herself. Each pair would have taken months to complete and involved the stitching and stringing of minuscule glass beads - a true labour of love.

Beaded slippers



The Tourist Information Centre in George Town handles enquiries, provides brochures and directional maps as well as highlights the latest events and happenings in Penang.

**TOURIST INFORMATION CENTRE**  
Monday-Friday  
9.00am to 5.00pm  
Saturdays  
9.00am to 3.00pm  
Sundays & Certain Public Holidays  
9.00am to 1.00pm  
Web : mypenang.gov.my  
Facebook : Penang Global Tourism  
Instagram : penang.experience  
Twitter : PenangXperience  
LinkedIn : Penang Global Tourism  
TikTok : experiencepenang  
Email : info@penangglobaltourism.com  
Tel : +604 263 1166

# PERANAKAN PLACES OF INTEREST

## MUSEUMS

**1. Pinang Peranakan Mansion**  
29 Lebuh Gereja  
10200 George Town, Penang  
☎ +604 264 2929  
🌐 pinangperanakanmansion.com.my  
🕒 Mon-Sun, 9.30am-5pm

**2. Cheong Fatt Tze - The Blue Mansion**  
14 Lebu Leith  
10200 George Town, Penang  
☎ +604 262 0006  
✉ reservations@cheongfattzemansion.com  
🌐 cheongfattzemansion.com  
🕒 Daily tours at 11am, 2pm & 3.30pm

**3. House of Yeap Chor Ee**  
4 Lebu Penang  
10200 George Town, Penang  
☎ +604 261 0190  
✉ houseyce@gmail.com  
🌐 houseyce.com  
🕒 Mon-Fri, 9am-5pm  
(Closed on Sat, Sun & PH)

## NYONYA EATERIES

**4. Ivy's Nyonya Cuisine (Pork free)**  
58 Jalan Chow Thye  
10050 George Town, Penang  
☎ +6013 433 7878  
🕒 Tues, 6pm-9pm;  
Wed-Sun, 12pm-3pm; 6pm-9pm (Closed on Mon)

**5. Mum's Nyonya Cuisine**  
31-D Lorong Abu Siti  
10400 George Town, Penang  
☎ +604 229 1318  
🕒 Tues-Sun, 11.00am-2.30pm;  
6.00pm-9.30pm (Closed on Mon)

**6. Nyonya Breeze Desire**  
3A-1-7 Straits Quay  
Jalan Seri Tanjung Pinang  
10470 Tanjung Tokong, Penang  
☎ +604 899 9058  
🕒 Mon-Sun, 11am-2.30pm; 6pm-9.30pm

**7. The Little Nyonya Cuisine @ Gurney Plaza**  
170-B1-32B Gurney Plaza  
Persiaran Gurney  
10250 George Town, Penang  
☎ +604 227 0694  
🕒 Mon-Sun, 10am-10pm

**8. The Little Nyonya Cuisine @ Queensbay Mall**  
LG-111B, 116 & 117 Queensbay Mall  
Persiaran Bayan Indah  
11900 Bayan Lepas, Penang  
☎ +604 443 7496  
🕒 Mon-Sun, 10.30am-10.30pm

**9. Kebaya Dining Room**  
Seven Terraces  
Lorong Stewart  
10200 George Town, Penang  
☎ +604 264 2333 / +604 261 2862  
✉ kebaya@7terraces.com  
🌐 kebaya.com.my  
🕒 Mon-Sun, 6pm-10pm

**10. Auntie Gaik Lean's Old School Eatery (Pork Free)**  
1 Lebu Bishop  
10200 George Town, Penang  
☎ +604 263 8121  
🕒 Tue, 6.00pm-9.30pm  
Wed-Sun, 12.00pm-2.30pm; 6.00pm-9.30pm  
(Closed on Mon)

**11. The Legend Nyonya House**  
2 Gat Lebu Chulia  
10200 George Town, Penang  
☎ +604 251 9598  
✉ enquiry@thelegendnyonyahouse.com  
🌐 facebook.com/thelegendnyonyahouse  
🕒 Mon-Sun, 12pm-3pm; 6pm-10pm

**12. Perut Rumah Nyonya Cuisine**  
4, 6 & 8 Jalan Bawasah  
10050 George Town, Penang  
☎ +604 227 9917  
🕒 Mon-Sun, 11am-3pm; 6pm-10pm  
(Closed on Tue)

**13. Moh Teng Pheow Nyonya Koay & Canteen**  
Jalan Masjid  
10200 George Town, Penang  
☎ +604 261 5832  
🌐 facebook.com/penangnyonyakuih  
🕒 Tues-Thur, 10.30am-5pm  
Fri-Sun, 10.30am-10.30pm (Closed on Mon)

**14. Baba Jerry and Nyonya Su Pei's Private Dining**  
2 Lebuhraya Bodhi  
10400 George Town, Penang  
☎ +6016 410 6116  
🌐 www.nyonyasupei.com

**15. Jason Nyonya House**  
10B Lebu King  
10200 George Town, Penang  
☎ +6018-356 0515  
🌐 facebook.com/JasonNyonyaHousePenang  
🕒 Mon-Sat, 11am-2.30pm / 6pm-8.30pm  
(Closed on Sun)

**16. Little Kitchen @ Nyonya**  
179 Lebu Noordin  
10300 George Town, Penang  
☎ +604 261 6731  
🕒 Mon-Fri, 7am-9pm (Closed on Sat & Sun)

**17. Hai Nan Town Restaurant**  
8A Pengkalan Weld  
10300 George Town, Penang  
☎ +604 263 8633  
✉ hainantown333@hotmail.com  
🌐 hainantown.com  
🕒 Mon-Sun, 11.30am-3pm; 6.30pm-10pm

**18. Yun Shui Ge Vegetarian House**  
12 Lebu Armenian  
10200 Penang, Malaysia  
☎ +6010 469 1098  
🌐 facebook.com/yunshuigevegetarianhouse  
🕒 Tues-Sun, 9am-7pm (Closed on Mon)

**19. Kuih Culture**  
59A, Lebu Kimberly  
10100 George Town, Penang.  
☎ +6011 5628 2889  
🕒 Thu-Tue, 10am-7pm (Closed on Wed)

**20. Bibik's Kitchen Nyonya Cuisine**  
73, Jalan Sri Bahari,  
10050 George Town, Penang.  
☎ +6012 669 7488  
🕒 Tue-Sun, 12pm-3pm, 6pm-9pm  
(Closed on Mon)

**21. Sushi & Nyonya Grab n Go**  
49, Lebu Bishop,  
10200 George Town, Penang.  
☎ +6014 600 3757  
🕒 Sun-Fri, 11am-3pm, 6pm-10pm  
(Closed on Sat)

**22. Indigo Restaurant @ The Blue Mansion**  
14, Lebu Leith, George Town,  
10200 George Town, Pulau Pinang.  
☎ +604 262 0006  
🌐 cheongfattzemansion.com/restaurants  
🌐 facebook.com/Indigoatthebluemansion  
🕒 Mon-Sun, 12pm-2.30pm, 6.30pm-9.30pm

## NYONYA COOKING CLASSES

**23. Penang Homecooking School**  
85 Taman Berjaya  
10350 Pulau Tikus, Penang  
☎ +6016 437 4380  
✉ penanghomecookingschool.com  
🕒 Mon-Sat, 9am-2pm (Closed on Sun)  
\* For booking, Min.2pax required

**24. Tropical Spice Garden Cooking School**  
Lot 595 Mukim 2  
Jalan Teluk Bahang  
11050, Penang  
☎ +604 881 1797 / +6012 430 7795  
✉ info@tropicalspicegarden.com  
🌐 tsjcookingschool.com  
🕒 Mon-Sun, 9am-6pm

## KEBAYA MAKERS & BOUTIQUES

**25. Jade Collection**  
170-04-76 Gurney Plaza  
Persiaran Gurney  
10250 George Town, Penang  
☎ +604 226 1153  
🕒 Mon-Sun, 10am-10pm

**26. Penang Nyonya Culture by Kenny Loh**  
No. 25 Lebu Armenian,  
10300 Gorge Town, Penang  
☎ +6016 202 9977  
✉ penang.nyonya.culture@gmail.com  
🌐 Penang Nyonya Culture  
🕒 10am-7pm (Closed on Tue)

**27. County Fair Boutique**  
Level 2, Lot 33.2.36 Prangin Mall  
Jalan Dr Lim Chwee Leong,  
10000 George Town, Penang  
☎ +604 262 1593  
🕒 Mon-Sun, 11am-7pm

**28. Nyonya Beaded Shoe Maker**  
4 Lebu Armenian  
10200 George Town, Penang  
☎ +6016 454 3075  
🕒 Fri-Mon, 10am-7pm  
Tues-Thur, 10am-2.30pm (Closed on Wed)  
\*Workshops by appointment only.

**29. Nyonya House by Kenny Loh (Kenny Loh Couture)**  
No.100 Lebu Kimberley,  
10100 George Town, Penang.  
☎ +6016 202 9977  
✉ penang.nyonya.culture@gmail.com  
🌐 Penang Nyonya Culture  
🕒 10am-6pm (Closed on Wed)  
(Whatsapp for appointment)

## PERANAKAN-THEMED HOTELS

**30. Seven Terraces**  
Lorong Stewart  
10200 George Town, Penang  
☎ +604 264 2333  
✉ info@7terraces.com  
🌐 georgetownheritage.com/  
seven-terraces-hotel/

**31. Cheong Fatt Tze - The Blue Mansion**  
14 Lebu Leith  
10200 George Town, Penang  
☎ +604 262 0006  
✉ reservations@cheongfattzemansion.com  
🌐 cheongfattzemansion.com

**32. Noordin Mews**  
53 Lebu Noordin  
10300 George Town, Penang  
☎ +604 263 7125  
✉ info@noordinmews.com  
🌐 noordinmews.com

**33. Muntri Mews**  
77 Lebu Muntri  
10200 George Town, Penang  
☎ +604 263 5125  
✉ info@muntrimews.com  
🌐 georgetownheritage.com/  
muntri-mews-hotel/

**34. Jawi Peranakan Mansion**  
153 Jalan Hutton  
10050 George Town, Penang  
☎ +604 218 9858 / +604 261 8888  
✉ info@jawi-peranakanmansion.com  
🌐 booking@georgetownheritage.com  
(enquires / booking)  
🌐 georgetownheritage.com/  
jawi-peranakan-mansion-hotel/

**35. Muntri Grove**  
127, 129, 131A-F  
Lebu Muntri  
10200 George Town, Penang  
☎ +604 264 2626  
✉ info@muntrigrove.com  
🌐 georgetownheritage.com/  
muntri-grove-hotel/

# TANJUNG BUNGAH

# GURNEY DRIVE

# GEORGE TOWN

# PULAU TIKUS

# BAYAN LEPAS

## Indulge in the nostalgia of a bygone era...

A day in the life of a Nyonya! Try out the exquisite kebaya, learn a Nyonya dish or dine at one of the many restaurants opened by local Baba-Nyongas. For in-depth history, pick up a book and read about their daily lives and be charmed by rhymes passed down through generations. Complete the experience with a night's stay at a luxurious Peranakan suite. If the time is right, attend a rare and regal Baba-Nyonya wedding for an eye-opening experience, or better yet, plan a party of your own at this heritage city that promises a memorable affair.



\* Map is not drawn to scale and is for illustrative purposes only.

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