

# tukdin®

MINUMAN (DRINKS)		£
120	Teh tarik (Sweet Malaysian milky tea)	4.00
121	Teh 'O' (Tea-Black/Earl Grey/Green/Jasmine/Peppermint)	4.00
122	Teh ais (Iced tea)	4.00
123	Teh ais limau (Iced lemon tea)	4.00
124	Teh limau madu (Tea with lemon and honey)	4.50
125	Nescafe	4.00
126	Milo (with or without ice)	4.90
127	Air Laici (Lychee with fruits)	4.90
128	Teh 'O' Lychee (Lychee flavoured tea with lychee fruits)	4.90
129	Sirap ros (Rose syrup)	3.00
130	Sirap limau (Rose syrup with lemon)	4.00
131	Sirap Bandung (Rose syrup with milk)	4.00
132	Bandung Muar (Rose syrup, milk and soda)	4.00
133	Cincau (Grass Jelly - hot or cold)	4.00
134	Mineral water (Still or sparkling)- small	3.00
135	Mineral water (Still or sparkling)- large	4.50
136	Coke, Coke Zero, 7-up	4.00
137	Air barli (Barley - hot or cold)	4.00
138	ABC (Shaved ice with creamed corn, grass jelly, red beans, lychee and palm fruit topped with milk and syrup - available in summer months only)	8.00

## DESSERT



**Sagu gula Melaka**  
Mango flavoured Sago  
pudding served with coconut  
milk and palm sugar ✓  
£9.50



**Pulut hitam aiskrim**  
Black glutinous rice pudding  
served with coconut milk  
and vanilla ice cream ✓  
£9.50



**Aiskrim vanila**  
Two scoops of vanilla  
Ice cream ✓  
£4.00

I don't usually photograph 'cakes' (okay, stop smirking, biscuits do not fall into the category) but the thought came to me that if desserts could grow on trees, this should be the first in the queue. We were sitting quietly yesterday, spoon-paddling and enjoying the Chancellor of the Exchequer's £10 lagesse for every meal consumed at the restaurant table, when in a burst there came upon the palate a surfeit of mojo. It was like falling off a coconut tree. But that's how it came to be actually, the rich cream that is squeezed out of the coconut flesh falling into the sweet embrace of its sibling nectar, born and bred both in the same house, under the canopy, no, the umbrage, not in disapproval but in its original sense of shadow, of the fronds of the parent tree.

The cream, sleeping in the firm flesh of the coconut, then pressed after the kernel is sun-dried and copratished, if I may invent a word; the sap from the flower buds of the same tree, heat-treated to leave a flaky residue of brown powder that is the coconut sugar (manisan or gula Melaka in Malaysia). When they meet, the sweetness melts and mitigates into the cream, and then you think back to the sweetness, and then the creaminess once again takes over. Ah joy. If you're prosaic by nature and think that I'm making a mountain of a mere molehill, there is actually a mound too in this velvety sweet sea. Passion amidst the glare of a stranger, but not completely, for sago is, I'm sure, closely related to the coconut, both being palms. Though the sago mound, sitting quietly still, is scooped into the mingling tastes of the cream and the sweet, not for the addition of another, but merely for texture. And it works a treat, as they say. Sago is the mystery ingredient. It is basically starch coming out of the stems of sago palms, in a process that has been described by travellers, prosaically by Marco Polo, almost fancifully by Ibn Battuta. It has been, for perhaps a thousand years, an important contribution to the dining tables of Southeast Asia. In my native Terengganu it is, of course, the ingredient that gives the backbone to our kerepok lekor (*Starter No. 5*). But I digress. This being an ode to gula melaka, as the dessert is called, and all who sail in her.

PIC: Gula Melaka at the Tukdin Restaurant, Paddington, Londra.

Awang Goneng  
20August 2020

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