

Eurasian Food

Eurasian cuisine is essentially a fusion of the East and West. It is characterized by strong and rich flavours and often liberally spiced. Eurasian dishes are a blend of various European and Asian influences. Each colony – Portuguese, Dutch, British or Spanish has its own favourite dishes and local versions of the more popular dishes.

These are some of the typical Eurasian dishes and their places of origin.

Malacca: Curry Debal, Beef Smore & Sugee Cake

Sri Lanka: Breudher, Lamprais & Love Cake

Goa: Vindaloo, Fish Caldeirada & Sopa de Camaro

Macau: Caldo Verde, Minchi & Portuguese Baked Chicken

Philippines: Adobong, Leche Flan & Tamales

The word ‘debal’ in Curry Debal’ refers to ‘leftovers’ in the Kristang language. This spicy dish was created when all the leftover Christmas meats were put together in a hot curry, flavoured with candlenuts, galangal and vinegar. Over the years, ‘debal’ came to be heard as ‘devil’ and thus this dish is commonly known as ‘Devil Curry’, perhaps also symbolizing the spiciness of the curry. It is served during Christmas and other special occasions.



Another popular delicacy is the sugree cake and it's served at celebrations such as weddings, birthdays and Christmas. It is made with semolina or suji (a type of wheat), butter, eggs and almonds. It is usually topped with marzipan or icing.

Popular spices in a Eurasian kitchen include;

- Assam (Tamarind): Used to add sourness to a dish and may be substituted with vinegar or lime juice.
- Belachan: Dried fermented shrimp paste. A popular and strong-smelling condiment mostly used by Eurasians, Peranakans and Malays.
- Chill: Fresh, dry, large, small, red, green, ground into a paste or whole, chillies are indispensable to the Eurasian chef.
- Coconut: Grated and added to desserts or squeezed for coconut milk.
- Garlic and Onion: It is a must to keep a good amount of both in stock.
- Rempah: Herb and spice paste fried in oil. It is used for thickening and seasoning curries.
- Spices: Europeans came to Asia in search of the spice trade amongst others. The Eurasian cooking includes an array of spices such as cinnamon, clove, fennel, nutmeg, pepper and turmeric.