



## Martina's Kitchen at Seletar Aerospace Park - Pretty Setting, So-So Peranakan Food

### Description

Yesterday, my wife and I had dinner at Martina's Kitchen, a new Peranakan place at Seletar Aerospace Park.

Seletar Aerospace Park has been converting its colonial shophouses into F&B outlets for some time now. Martina's Kitchen looks new - I had not seen it on my last visit a couple of months back.

We decided to try it because of the Google rating. 4.7 over a thousand reviews is hard to ignore.



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## The Setting

The decor is the strongest part of the visit.

They have gone for a retro Peranakan vibe â?? green ceiling beams, a red brick bar counter, gold chiavari chairs, and green stained-glass doors. Soft Cantonese hits from the 80s and 90s play in the background. It feels nostalgic in a comfortable way.

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There is a small stage at the back. They have a live band on Saturdays.

I asked the staff what kind of music â?? she said a mix of Chinese, Cantonese and English, no fixed theme. A pity. Given the decor, an all-Cantonese set would have been a nicer fit.

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Every table has a bag hook tucked underneath. Small detail, but appreciated.

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Ordering is done via QR code. The codes sit on cute mahjong-tile-shaped blocks at each table.

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## The Food

We were seated around 6:30 pm on a Friday. The place was quiet then. Most of the crowd that came in later was older couples bringing parents.

Kerepek (tapioca chips) with a belacan-style chilli came as a complimentary starter. Yummy.

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## **Chicken Satay**

Nothing too special. We have had better.

I prefer satay with hearty chunks of lean meat and a bit of chicken fat. These do not have that.

Presentation was nice, but the taste was so-so.

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## **Dry Laksa (their signature)**

This was disappointing. As a laksa lover, I had expectations.

The thick white bee hoon was too soft. I would prefer it more al dente.

There were also no bean sprouts for crunch â?? laksa usually comes with a generous helping. The ingredients overall were not generous either. Most of what was on the plate was noodles.

I would skip this if you ever visit.

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## **Fried Chicken**

Also so-so. Nothing fantastic.

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## **Pan Fried Otah Egg**

This one is worth a paragraph on its own.

The menu photo shows clear chunks of otah sitting on a fluffy pan-fried egg base. What came to our table looked like a plain omelette.

I had to dig through the middle to find any otah at all. The mackerel taste was very faint. Halfway through, I had actually forgotten what I had ordered â?? I thought I was just eating an omelette.

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## **Cendol**

The cendol looks normal in the bowl. But the ice was hard and rough â?? you would expect it to be fluffy and soft. Quite bad.

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## My Personal Verdict

Food: 2.5/5 â?? most of the dishes fell flat. The dry laksa was the biggest letdown.

Ambience: 4/5 â?? the strongest part of the visit. Decor and music carry it.

Service: 3.5/5 â?? staff were friendly and prompt enough. Nothing to fault.

Will I return? No, the food does not justify the price. (Two of us came up to about \$100 in total.)

Good Peranakan food is hard to find in Singapore. So if you visit, come for the setting and manage your expectations on the food.

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## Official Details

### Martinaâ??s Kitchen

8 The Oval, Singapore 797866

Tel: +65 9619 1578

### Opening Hours:

Monday â?? Wednesday: 12:00 pm â?? 10:30 pm

Thursday â?? Friday: 12:00 pm â?? 12:00 am

Saturday: 9:00 am â?? 12:00 am

Sunday: 9:00 am â?? 10:30 pm

*Hours verified via Burpple as at 10 May 2026. Recommend calling ahead to confirm.*

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### Author

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