



# Ramadan *Relishes*

## Spots to Break Fast

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### **Sajian Kayangan Kita (Malaysian Folklore Feast) @ Curate, Four Seasons Hotel Kuala Lumpur**

This March and April, Four Seasons Hotel Kuala Lumpur invites families and friends to cherish the spirit of togetherness and gratitude with inspirational culinary experiences. Drawing on ancient folktales from different regions of the country, Chefs Putri Farisya Amirza, Hanif Ahmadiah and Mohd Alif Muazzam Saffarudin present a sumptuous repertoire of dishes, with every bite offering a new adventure of flavour, texture and colour. Share signature creations such as Tuaran Seafood Noodles, a medley of tiger prawns, scallops and grouper in seafood

gravy and Sambal Belacan, and Sakura Ebi Fried Carrot Cake, topped with duck egg, bean sprouts, chives and crispy dough. Hearty specialties like Kambing Panggang Utara (roasted whole lamb with Malay spices and an array of condiments), and Itik Golek Pekan (carved smoked duck with coconut, Acar cucumbers, pickled jalapenos and steamed Burasak) promise to deliver trademark #FSKLFlavourBombs to satisfy the appetite!

Price: RM289 per adult, RM145 per child

### **SANTAI @ The RuMa Hotel and Residences**

The RuMa Hotel and Residences celebrates the spirit of Ramadan by paying tribute to the rich and varied tastes of traditional Malay fare. Embark on a culinary journey as you buka puasa at SANTAI, discovering the bold flavours of Malay food from across the country. Beyond familiar favourites such as satay, asam laksa and rendang, the Ramadhan buffet at SANTAI at The RuMa Hotel and Residences will highlight the more unique and oft-overlooked aspects of traditional Malay cuisine, featuring an expansive assortment of aromatic ulam, piquant kerabu, punchy jeruk and crunchy keropok. As Ramadhan is a time for reflection, growth and connection, send loved ones a beautifully packaged box of home-made cookies accompanied by a selection of traditional dates as a symbol of your well wishes and affection.

Price: RM218 nett per person





### Santapan Nostalgia @ Le Méridien Kuala Lumpur

Executive Sous Chef Budiman and his team, who helm Latest Recipe, Kuala Lumpur's favourite buffet restaurant, have set up several action stations for a tailored experience during the Santapan Nostalgia Buffet Dinner from March 23 to April 21, 2023. Enjoy over 150 selections of traditional and modern dishes including Roasted Lamb, Royal Sup Malaya, Beef Rendang, Seafood and traditional Kuih-Muih on the extensive buffet at Latest Recipe along with 4 Signature Dishes by Chef Budiman you must try. The Signature Daging Tempayan marinated with Asian spices is one not to be missed. It is served with traditional Biskut Lutut, which an alternative suitable for the season. Served with the same gravy as Daging Tempayan, the Racikan Ayam is carefully topped with chicken and free-range eggs cooked in a sous vide machine at 63 degree Celsius for that delicious runny yolk. The third highlight this year is Mee Lob Dang Tam, specially curated and consisting of three main ingredients – Lobster (Lob), Udang (Dang) and Ketam (Tam). This East-Meets-West dish is served hot with Prawn Bisque and garnished with dried chilli paste, hard-boiled eggs, lime powder and curry powder. Paraded on the action counter is the Laksa Lemak Kuning Ikan Tongkol — a traditional dish served with yellow curry fish broth and Tuna flakes, pounded with Chilli Paste and local young green herbs.

Price: RM198 nett (adult) | RM99 nett (5 to 12 years old)



### Destinasi Rasa Serantau @ Sofitel Kuala Lumpur Damansara

This Ramadan, Kwee Zeen is all set to bring you a sumptuous buffet dinner themed as 'Destinasi Rasa Serantau' with live gamelan music to enliven the atmosphere. The highlights of the buffet are Chef Azhar and Chef Hamizan's seven signature dishes from the various states of Malaysia. The seven famous dishes are fermented durian with silver catfish 'tempoyak patin sangkar' from Pahang, smoked wagyu beef cooked in coconut milk with bird's eye chili 'daging wagyu salai masak lemak chili padi' from Negeri Sembilan, flat rice noodles in fish gravy 'laksam lemak Pasir Mas' from Kelantan, roasted lamb with spices 'kambing panggang perap basah' from Selangor, spicy sour gravy with fish roe 'asam pedas telur ikan' from Melaka, venison meat stewed in coconut milk and spices 'rendang daging rusa tok batu kikir' from Perak and osso buco red curry from Johor.

Price: RM188+ per adult, RM99+ per child

