

Klang Valley's Top Food Bazaars To Go To this Fasting Month!



TTDI

It's like TGIF, but quicker and smoother on the tongue — and we don't mean pronunciation! All kinds of nasi (rice) can be found here: nasi lemak (rice stewed in coconut milk and wrapped in banana leaf), nasi tomato (tomato rice), nasi hujan panas (colorful rice cooked in various spices), nasi padang (steamed rice with assorted dishes), etc. You name it, TTDI's got it.



BANGSAR

In Bangsar, you get the best of all the bakars: ikan bakar (grilled fish), sotong bakar (grilled squid), and ayam bakar (grilled chicken, also known as ayam percik). Get yourself one of these delights at this short but packed market, and then down it all with a side of fresh coconut.



SHAH ALAM

One of the largest Ramadan bazaars in town, this place is brimming with classic Ramadan hits, including nasi kerabu, ikan bakar, chicken rendang, and all the kuih-muihs (Nyonya bite-sized rice flour cakes) you can eat.



BUKIT BINTANG

Rich enough to live within the Triangle? For the silver-spooned, even Ramadan comes to you. The bazaar here features aromatic biryani, crispy curry puffs, charcoal-roasted lamb, and every kind of pulut (steamed glutinous rice) under the Malaysian sun.

Savoring The Flavors of Ramadan

EXPLORING MALAYSIA'S VIBRANT BAZAARS

A MELTING POT OF CULINARY TRADITIONS

Embodying the auspicious symbol of the Pineapple, our Golden Treasure is packed with 50 pieces our best selling Signature Pineapple Tarts. Wrapped in a reusable cloth "Furoshiki" style, we've got you covered in making a presentable appreciation gift to clients or to bring along during the visiting of family and relatives. This year, we've made some improvements to our signature recipe which we feel brings a perfect balance to the sweetness of this much loved festive snack.

SIGNATURE DISHES AND LOCAL FAVORITES

One cannot talk about Ramadan bazaars in Malaysia without mentioning some of the signature dishes that draw crowds year after year. Satay, succulent skewers of grilled meat served with peanut sauce, is a perennial favorite. Nasi lemak, Malaysia's national dish, makes an appearance in various forms, paired with fragrant rice, spicy sambal, crispy anchovies, and more. Roti John, a unique sandwich made with omelet-stuffed baguette, is another must-try.

SWEET TEMPTATIONS AND REFRESHING BEVERAGES

No visit to a Ramadan bazaar is complete without indulging in some sweet treats. Malay kuih, bite-sized desserts made from coconut, rice flour, and pandan leaves, come in a dazzling array of colors and flavors. From onde-onde to kuih lapis, each bite is a celebration of Malaysia's rich culinary heritage. For those seeking something refreshing, there's air tebu (sugarcane juice), bandung (rose syrup mixed with milk), and ais kacang (shaved ice topped with assorted ingredients).

EMBRACING THE SPIRIT OF COMMUNITY

Beyond the delectable food, Ramadan bazaars play a vital role in fostering a sense of community and togetherness. Families and friends gather to break their fast (iftar) and share a meal, while neighbors catch up over steaming bowls of laksa or plates of char kway teow. The bazaars also provide opportunities for local entrepreneurs and small businesses to showcase their culinary talents and entrepreneurial spirit.