

Monday, 19 April 2021

## Journey through Malaysia during buka puasa



The Bunga Melur Set Menu by Mandarin Oriental, Kuala Lumpur is one of two options available for takeaway and delivery. This set includes Sup Kambing Roti Bengali, Ikan Siakap Kerabu Mangga, Ketam Masak Lemak Daun Selasih and Ayam Goreng 65.

CREATIVE ideas are not only limited to food but also in the way a restaurant is decorated.

Drawing inspiration from the aesthetics of Malay kampung architecture, Mandarin Oriental Kuala Lumpur is inviting diners to marvel at its decorations that represent the distinctive patterns, designs and structures complementing its Ramadan buffet.

Diners will be taken on a journey through Malaysia with its “Jom Berbuka Puasa Bersama-sama Mandarin Oriental” promotion which is available until May 12.

First, warm up with a bowl of hot Bubur Lambuk Berlauk and Sup Ekor Berempah.

Then continue with Nasi Kukus Daun Pandan, Mee Goreng Berhias, Udang Sambal Petai and Ikan Masak Lemak Cili Padi.

Those who love barbecued food can head to the BBQ live station where beef steak, sambal seabass, roast chicken and marinated lamb shoulder await.

Other dishes include Ayam Bakar Sunda Sos Madu, Botok-botok Ikan and Nasi Ulam Diraja Isi Ikan.

From today to May 2, diners are invited to go on a “patriotic tour” of the different states as the hotel brings a complete buka puasa experience under one roof with its Grand Buka Puasa Buffet. The array of delights will be presented over three venues — Mosaic, Lounge on the Park and Diamond Ballroom.

Guests can look forward to authentic Malay recipes using time-honoured preparation methods and that are unique to the respective states, making the buka puasa buffet one that will bring back childhood memories.

The dishes include Gulai Ayam Siam, Ketam Masak Lemak Daun Selasih and Pajeri Nenas Arau from Perlis; Rendang Tok Pedas and Pajeri Berhias from Perak; Burasak and Rendang Ayam from Johor; Nasi Kebuli Istana Diraja and Ikan Patin Tempoyak from Pahang; as well as Lemang Pulut Susu, Rendang Itik Minang, Telur Itik Masak Lemak Kuning Pucuk Pegaga and Masak Lemak Siput Sedut from Negri Sembilan.

In addition to ais kacang and cendol at the live station, guests can enjoy desserts such as Pulut Mangga Santan Kelapa, Bubur Kacang Bersago, Bubur Cha-cha Jagung Manis Bersago, assorted raya and Nyonya kuih, pisang goreng and cempedak goreng.

The Mandarin Oriental Buka Puasa is priced at RM188 per person, while the Grand Buka Puasa Buffet is RM238 per person. It is served from 6pm to 10.30pm.

A Hari Raya brunch, served from noon to 3.30pm on May 13 and 14, is also available at RM228 per person.

Guests who prefer to break fast at home can do so and still be able to taste Mandarin Oriental's buka puasa delights.

There are two sets available, priced at RM432 and RM592 each for four persons. For reservations, call 03-2330 8798.

For celebrations at home or to send wishes from afar, there are festive hampers and goodies at [kualalumpur.mandarinorientalshop.com](http://kualalumpur.mandarinorientalshop.com).

(Source: <https://www.thestar.com.my/food/eating-out/2021/04/19/journey-through-malaysia-during-buka-puasa>)