

A Malaysian fare to enjoy

By FAZLEENA AZIZ

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SAVOUR some of Malaysia's favourite dishes at The Nomad Bistro in Nomad Sucasa, Kuala Lumpur this Ramadan.

Dine by the alfresco poolside while enjoying some hearty meal with friends or family.

The Ramadan Buffet Dinner features a lot of Malay dishes as well as local favourites like *Kerabu Mangga*, *Bergedil Ayam*, *Ulam Ulam Kampung*, *Bubur Lambuk*, *Ayam Goreng Berempah*, *Ikan Keli Goreng Berlada*, *Kambing Dalcha*, *Nasi Bojari*, *Sambal Petai Udang*, *Paru Masak Berlada*, *Sayur Kailan Ikan Masin*, *Roasted Lamb Chop* and *Sup Ikan Merah*, to name a few.

There are live stalls with roti John, noodles station, goreng-goreng and lok-lok sotong (cuttlefish) with

kangkung.

Sous chef Chiew Yean Teng said the gastronomic dishes prepared for this fasting month featured 80 dishes with four rotating menus.

Chiew said they have compiled all the best dishes from his staff's hometown into the menus.

"We have dishes from Malacca, Negri Sembilan and Kelantan. Our response has been good as we have big groups reservations.

"Our Nasi Bojari, which is made with candlenut, dried shrimps, pandan leaves, lemongrass and turmeric, is a very tasteful wholesome rice.

"This time we have Sira Labu, the pumpkin which is marinated with 'air kapur' to make it firm then boiled with palm sugar.

"Even our roast lamb, which is marinated with paprika, salt, pepper and oregano gives a very juicy taste to the meat," he said.

A must-try is the Sup Ikan Merah, which has a spicy after-taste and fresh chunky fish. The soup is very light yet very tasty as the condiments complement the fish and spice.

The Ayam Goreng Berempah is very soft and has all the right kinds of spices infused in the chicken.

As for the Paru Masak Berlada, the softness of the meat paired with chili makes it very appealing while the Sambal Petai Udang is a bit sweet without so much of the petai taste.

Sira Labu is a great dessert for those who love the sweetness of gula Melaka as the flavour paired with the pumpkin makes it easy to eat.

Other traditional Malay and Nyonya kuih and cakes are also lined up in the dessert section.

The buffet is priced at RM50 nett (adults) and RM30 nett



Tasty: Satay with Roasted Lamb Chop.

(children and senior citizens), and is available until Aug 28.

■ THE NOMAD BISTRO, The Nomad

Sucasa, No.222, Jalan Ampang, Kuala Lumpur, Tel: 03-4251 3833 (ext 457), Business Hours: Daily (7am to 11pm).