

Char Kway Teow

‘Char Kway Teow’ or ‘stir-fried ricecake strips’ is arguably one of the most popular dishes among Malaysians of all races

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Chicken Rice

Chicken Rice in Malaysia is not only available in many Chinese coffee shops or restaurants or street hawker stalls, but also chain restaurants and speciallised F&B outlets.

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Laksa

Laksa is a famous noodle soup from Peranakan culture with coconut based curry soup filled with rich ingredients such as tofu puffs, fish sticks, shrimps, cockles and others.

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Nasi Briyani

Nasi Briyani (biryani or beriani) is a wholesome rice-based dish prepared with spices, rice (eg basmati) and meat, fish, eggs and vegetables.

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Nasi Lemak

Hot cooked rice with pandan aroma steamed with coconut cream goes heavenly well with sizzling spicy sauce or “sambal”. Generous sprinklings of roasted peanuts and salty dried anchovies with a hard boiled egg perfect this dish.

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Rendang

Traditionally rendang is made with beef and cooked with coconut milk, galangal, lemongrass, kaffir lime leaves and other spices like tamarind or turmeric leaf.

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Roti

Roti is an Indian dish loved by all races, often sold in Mamak restaurants or stalls. It is kind of flatbread made out of dough, fat (similar to butter, called ghee), egg, flour and water.

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Satay

Satay is a Malay food made up from meats that are marinated, skewered and grilled on sticks and served with delicious peanut sauce.

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