

YTL'S

PERENNIAL FEAST

Nº.4

A CULTURE OF FOOD & FLAVOURS

OCT '24



HOMEGROWN WHOLE- SOMENESS

Our home is, and always will be, our biggest source of inspiration in all we do. From North to South, and East to West, we continue to celebrate local talents, ingredients, and flavours across our properties, creating a brand of dining and hospitality that's unmistakably YTL.

A WELCOME MESSAGE

FROM CHEF MO



Dear guests,

As avid travellers, we are all familiar with the warm sense of belonging each time we return to the place we call home. Things that we grew up with speak on a different frequency of familiarity and people and places that make up our roots embrace us in an incomparable level of welcome. That is why we always look to our locality – in the people, place and produce of our surroundings – to create unforgettable stays and experiences.

At **Tanjong Jara Resort**, MasterChef Ping Coombes sets up shop for a limited-time-only guest stint to share her exquisite dishes rooted in Malaysian heritage. In particular, she is ready to take you on a morning of dissecting and discovering Terengganu's distinctive cuisine.

Romance is in the air at **Pangkor Laut Resort**, where we are readying for custom weddings and bespoke dining menus for our brides and grooms. Every detail matters, from the cocktails and canapés to courses and, of course, the centrepiece cake, each also crafted with a nod to local talent and providence.

In the East, **Gaya Island Resort** continues to tap into the ever providing sea for its Bajau Laut Private Dining Experience. Taking a leaf from the local Bajau tribe, it serves up the bounty of land and sea harvested from the magnificent Malohom Bay.

The Majestic Malacca takes a step back to honour the people and systems that make everyday happen with renewed menus for meeting coffee breaks and executive business lunches. Its unmistakably Kristang touch lends colour to sessions of brainstorming and productivity.

Finally, **Cameron Highlands Resort** is simmering up the best of the highlands in its steamboat offerings. A new menu brings forth the highland's sweetest harvests for a hotpot experience that is a true embodiment of the finest of the land.

Yours sincerely,

A handwritten signature in black ink, appearing to read 'd. Mo'.

Chef Mo
Group Executive Chef
YTL Hotels



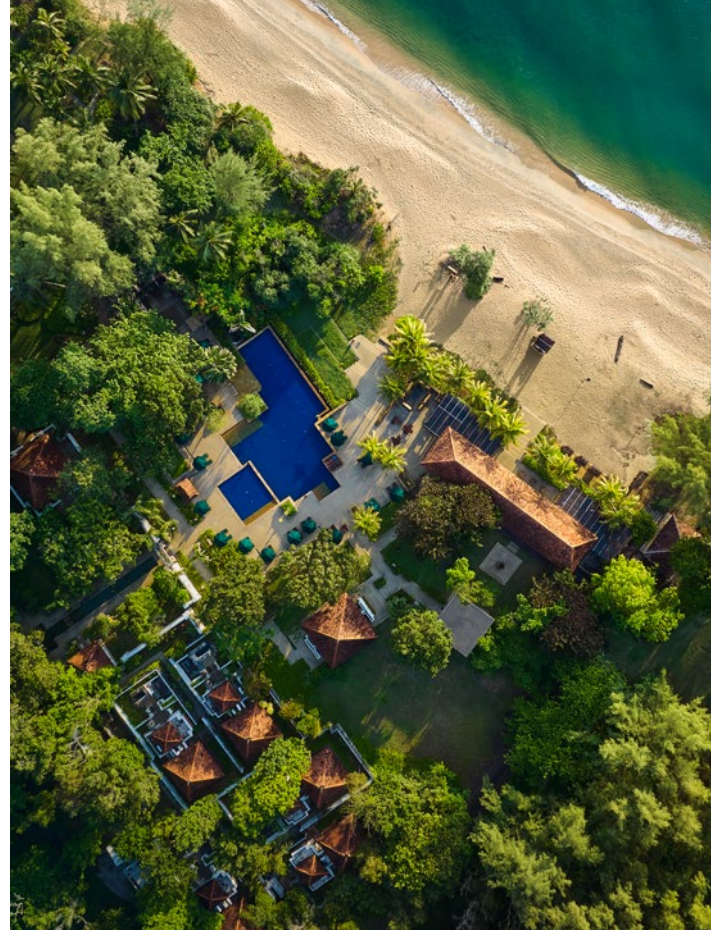
MASTERCHEF PING COOMBES VISITS TANJONG JARA RESORT



The secrets of creating local authentic dishes.

Hailing from Ipoh, Ping Coombes first made waves in the culinary scene in 2014 as the winner of MasterChef UK, followed by another win in 2022. At Tanjong Jara Resort, the Malaysian Kitchen Ambassador turned a cooking class into a masterclass exploring Terengganu's native ingredients and flavours before transforming them into dishes that brim with the nuances of local wholesomeness. Participants embarked on a trip to the morning market for a variety of seafood, spices, and fresh herbs before returning to the resort to discover the secrets of creating local authentic dishes.

Under Ping's expert guidance, they pocketed cooking techniques and unique recipes that define Terengganu's taste and tradition, all amidst the breath-taking beauty of the South China Sea.



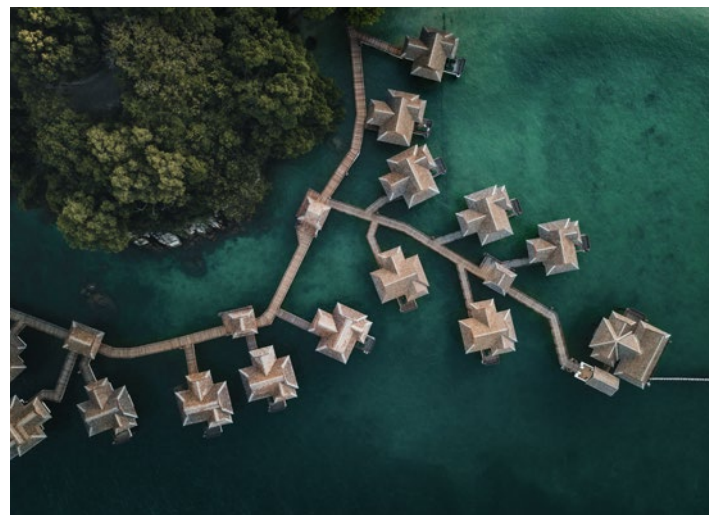


CUSTOM WEDDINGS COME ALIVE AT PANGKOR LAUT RESORT

Weddings where every detail matters.

Turn the first page of your happily ever after with a custom wedding complete with bespoke dining menus at Pangkor Laut Resort, where wholesomeness encompasses every aspect. Let the team take care of everything from flowers and décor to cocktails, canapés, catering and the centrepiece cake, each created in close consultation to your personal preference for a day detailed with things exactly to your liking.

Cakes can be traditional and tiered or something more modern, just as canapés and catering can be more classic or contemporary. Courses celebrate the freshest of the island for a full circle return to land and locality. The choice is yours in making the happiest day of your life your dream come true.







A BOUNTY OF LAND & SEA AT GAYA ISLAND RESORT

Celebrating cuisine from the sea-faring Bajau Suluk tribe.

Gaya Island Resort honours the sea that surrounds it with its Bajau Laut Beach Barbecue. Inspired by Mat Salleh and his historic rebellion on Pulau Gaya, this experience draws from his Bajau Suluk ethnic origins, celebrating the cuisine of these sea-faring tribes. On the magnificent Malohom Bay, dine on a feast highlighting the bounty of the land and sea, where

seafood, fish and meat are grilled to perfection on skewers over hot coals, accompanied by local vegetables and delicacies on the side. Homage is paid to their nomadic nature with a telescope tableside, allowing guests to wander the night sky in wonderment.







WORK & PLAY AT THE MAJESTIC MALACCA



Serving fresh flavours to corporate gatherings.

They say to never mix business and pleasure but The Majestic Malacca disagrees. Business occasions can be pleasurable moments, especially with the hotel's refreshed coffee break menu serving classic Kristang flavours to make corporate gatherings even more memorable. Steer from the ordinary with local Kristang kueh like pulut tai tai, kueh pie tee and more.

Drawing from the food culture of Malacca's indigenous Kristang ethnic people, the menu's clever balance of Malay fiery sambals, Indian spicy curries and Chinese comforting stews promise enlivening flavours for unforgettable dining sessions, served in a casual atmosphere overlooking the Malacca River.







FARM-TO-TABLE FRESHNESS AT CAMERON HIGHLANDS RESORT



Proudly farm-to-table fresh.

Upping the ante on steamboat experiences in the cool Cameron Highlands weather, Gonbei at Cameron Highlands Resort is bubbling up a new menu in its hotpots.

The semi-alfresco restaurant sets the stage for a great Asian favourite now elevated with fresh produce and vegetables from a nearby farm. The comfort of a hot simmering soup meal on rainy days is now proudly farm-to-table fresh, promising the crispest and finest from the vicinity.

Personalise the local harvest with succulent seafood, prime meats, noodles and more, all perfected in the fragrant broth of your choice.



YTL HOTELS

Treasured Places, Treasured Moments

Food and Flavours – The Perennial Feast highlights exciting new gastronomic adventures introduced from our collection of Luxury Resorts and Hotels in Malaysia. Whet your appetite and prepare to savour all that the resorts have to offer, with ingredients, recipes and dishes that reflect the very best of the locale and people of each property, making each and every bite an indelible and delicious experience.



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