



FOR IMMEDIATE RELEASE

SUNWAY PUTRA HOTEL PRESENTS  
"SANTAPAN RAMADAN SERANTAU 2026" –  
A GRAND ASEAN CULINARY JOURNEY

Kuala Lumpur, 19 January 2026 – This Ramadan, Sunway Putra Hotel Kuala Lumpur invites guests to experience the rich diversity of Southeast Asian flavours with *Santapan Ramadan Serantau 2026*, a spectacular iftar buffet that brings together signature dishes from across the ASEAN region under one roof.

Designed as a cross-border culinary celebration, the buffet showcases heritage recipes and street favourite classics from Malaysia, Thailand, Indonesia, Vietnam, Cambodia, Singapore, Philippines, Myanmar, Brunei, Laos and Timor Leste – carefully prepared using traditional techniques and authentic spices.

**A Passport to ASEAN on One Table**

Guests can begin their iftar with an extensive selection of regional salads and appetisers such as Kerabu Ayam Vietnam, Kerabu Daun Teh Burma, Som Tam Thai, Kilawin Filipina, Umai Udang and Kerabu Kerang Hijau Pedas Asam Limau Bali, offering refreshing flavours that are bold, tangy and aromatic.

Among the main highlights is the hotel's impressive line-up of iconic ASEAN specialties:

1. Kerabu Daun Teh Burma – a traditional Burmese tea leaf salad featuring fermented tea leaves tossed with crispy beans, peanuts, garlic and sesame seeds
2. Nasi Briyani Bersama Kambing Panggang – a Malaysian-style fragrant basmati rice dish slow-cooked with aromatic spices, served with tender roasted lamb, cooling raita and traditional condiments
3. Lok Lak Daging Lembu Lada Hitam Cambodia – tender beef wok-seared with fragrant black pepper sauce
4. Ketam Cili Singapore Dengan Mantau – the famous sweet spicy chilli crab served with soft fried buns
5. Ayam Katok Brunei – crispy fried chicken served with spicy sambal
6. Bebek Bertutu – Balinese-style slow-cooked spiced duck

7. Sotong Thai Basil Pedas – stir-fried squid with Thai holy basil
8. Vietnamese Beef Phở – rice noodle soup featuring slow-simmered aromatic beef broth, tender sliced beef and fresh herbs
9. Ikan Bakar-Bakar Timor Leste – Assorted fish marinated in tamarind chilli sauce with traditional sambal and tamarind dipping sauce
10. Laos Nam Wan – a traditional Laotian dessert of mini tapioca pearls, coconut jelly and sweet jackfruit in fragrant coconut syrup
11. Maja Blanca (Filipino Coconut Pudding) – A silky, creamy coconut milk pudding, lightly sweetened and traditionally topped with sweet corn kernels or toasted coconut.

Seafood lovers will also appreciate premium selections such as Slipper Lobster Lemak Cili Api, Udang Harimau, fresh shellfish, and the indulgent Kepala Ikan Salmon Kari Mamak Istimewa from the Chef's Special Kawah station.

### **Live Stations & Heritage Comfort Food**

Adding to the immersive experience are interactive live stations including:

- Nasi Briyani Bersama Kambing Panggang
- Laksa Johor & Vietnamese Beef Phở Station
- Sate Beragam featuring Sate Maranggi Lembu, Sate Madura Kambing and Satay Ayam
- Martabak Indonesia, Roti John and Martabak varieties
- Traditional Malaysian favourites such as Lemang Putih & Lemang Pulut Hitam, Rendang Ayam, Serunding and Sayur Lodeh

For those who enjoy bold local flavours, the Rebus Assam Pedas Corner and Sup Tulang Berempah station promise deeply comforting, slow-simmered broths and spices reminiscent of home-style Ramadan cooking.

### **Sweet Endings from Across the Region**

The dessert spread continues the ASEAN theme with classics such as Kek Lapis Indonesia, Kek Madu Vietnam, Puding Labu Cambodia, Maja Blanca (Filipino Coconut Pudding), Red Ruby (Thai Water Chestnut in Coconut Milk), traditional Malay kuih-muih, and a colourful Ais Kacang & Chendol bar. Fresh tropical fruits, bubur manis, and festive biskut raya complete the indulgent finale.



## A Meaningful Ramadan Gathering

Santapan Ramadan Serantau 2026 is thoughtfully curated to celebrate the spirit of togetherness and the cultural ties shared across Southeast Asia, making it ideal for family gatherings, corporate iftar events and reunions with loved ones.

Mr. Wilfred Yeo, Senior General Manager of Sunway Putra Hotel Kuala Lumpur, shared:

“Santapan Ramadan Serantau is more than just a buffet – it is a culinary journey that reflects the shared heritage, flavours and traditions of our ASEAN neighbours. This year, we wanted to elevate the experience further by pairing exceptional cuisine with meaningful hospitality, allowing our guests to slow down, reconnect and truly savour the spirit of Ramadan in comfort and warmth.”

## Buffet Period & Pricing Details

Dining Period: Friday, 20 February 2026 – Friday, 20 March 2026

### Early Bird Special – Limited seats available

RM144.00 nett per adult

*(Redeemable between 20 February – 1 March 2026 & 16 March – 20 March 2026 only)*

Early Bird Booking Period:

5 February – 25 February 2026

### Normal Buffet Price:

RM169.00 nett per adult

*(Dining period: 2 – 15 March 2026)*

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## Introducing the “Iftar & Indulgence Retreat” Stay Package

To complement the dining experience, Sunway Putra Hotel also unveils its exclusive Ramadan staycation package, **Iftar & Indulgence Retreat**, designed for guests seeking a restful and indulgent getaway during the holy month.



This 2-day, 1-night retreat includes:

- One night stay with Sahur for two adults
- Ramadan buffet dinner for two adults at Santapan Ramadan Serantau
- Complimentary upgrade from Superior Room to Deluxe Room\*
- Accompanying children dine at applicable rates at Kopi Haus

Packages start from **RM608+** per room per night.

**Booking Period:** From now until 20 March 2026

**Stay Period:** 20 February – 20 March 2026

Mr. Yeo added:

“With our Iftar & Indulgence Retreat, we are offering guests the opportunity to transform their iftar into a complete Ramadan experience – from a nourishing sahur to a lavish multi-nation buffet, complemented by the comfort of an upgraded stay. It is our way of helping families and travellers enjoy meaningful moments of rest, reflection and celebration throughout the fasting month.”

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BOOK NOW

For further information or reservations, visit <https://www.sunwayhotels.com/sunway-putra>, call +603 4040 9888, WhatsApp +6019 305 2372, or email [spkl.ch@sunwayhotels.com](mailto:spkl.ch@sunwayhotels.com).

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ABOUT SUNWAY PUTRA HOTEL KUALA LUMPUR

Situated directly opposite World Trade Centre Kuala Lumpur, the 5-star Sunway Putra Hotel Kuala Lumpur is nestled in the heart of the diamond triangle, one of Kuala Lumpur’s most eclectic districts; synonymous for its vibrant street scenes, lined with local and trendy cafes and bars, bustling markets, landmarks, and a melting pot of Asian cultures and traditions, all of which can be easily explored. The hotel presents a destination of fascinating contrasts; combining the charms of a private enclave with the energy of a dynamic city for an endless journey of discovery. The 650-room hotel forms part of an integrated development and is directly linked to Sunway Putra Mall. The hotel features beautifully designed meeting rooms and venues to take meetings to the highest



level. The 15 different event spaces allow you to organise events of any size and type, all customisable to your liking – whether it is a business event or a celebration. The hotel also features food and beverage outlets such as an all-day dining restaurant that serves both local and international cuisines, a dedicated Indonesian restaurant ‘Rumah Makan Nusantara’ – Malaysia’s first and only authentic Indonesian Restaurant located within a hotel setting, serving a variety of Indonesian à la carte dishes from different provinces across Indonesia and an Atrium Lounge, serving signature Afternoon Tea sets and a wide selection of coffee, cakes and pastries. For more information, please visit [www.sunwayhotels.com/sunway-putra](http://www.sunwayhotels.com/sunway-putra)

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