



MALAYSIAN FLAVOURS

An afternoon tea celebrating Malaysia's culinary flavours

28 August – 16 September 2026

Daily, 2.00pm to 5.00pm

Malaysian-inspired savouries and sweets, accompanied by
your choice of coffee or one of 24 Ronnefeldt organic loose-leaf teas
RM120 nett per guest

For reservations, please call +60 5 210 7745
or email tbhr.pomelo@sunwayhotels.com

The Journey Within

+60 5 210 7777 | www.thebanjaran.com



SAVOURY

Tuna Rolls

Crispy rolled sandwiches

Open Popiah

Crisp popiah stuffed with carrot, jicama and bean sprouts
served with sweet dipping sauce and fried shallots

Masala Vadai

Crispy coarsely ground lentil fritters
with red chilli, crushed fennel and aromatic curry leaves

Roti Kirai Kari Kambing

Traditional Malaysian golden net bread
served with aromatic mutton curry and tender potatoes

SCONES

Homemade Scones

Pandan jam, butter and clotted cream

SWEETS

Rice Ball

Glutinous rice ball with ginger syrup

Teh Tarik Cheesecake

Creamy teh tarik cheesecake
topped with fluffy tea foam

Sirap Bandung & Lychee Madeleine

Ipoh White Coffee Cream Puff

Crisp choux pastry filled with
silky Ipoh white coffee cream

Sarawak Layer Cake

Bite-sized slices of the famous
Malaysian layered butter cake