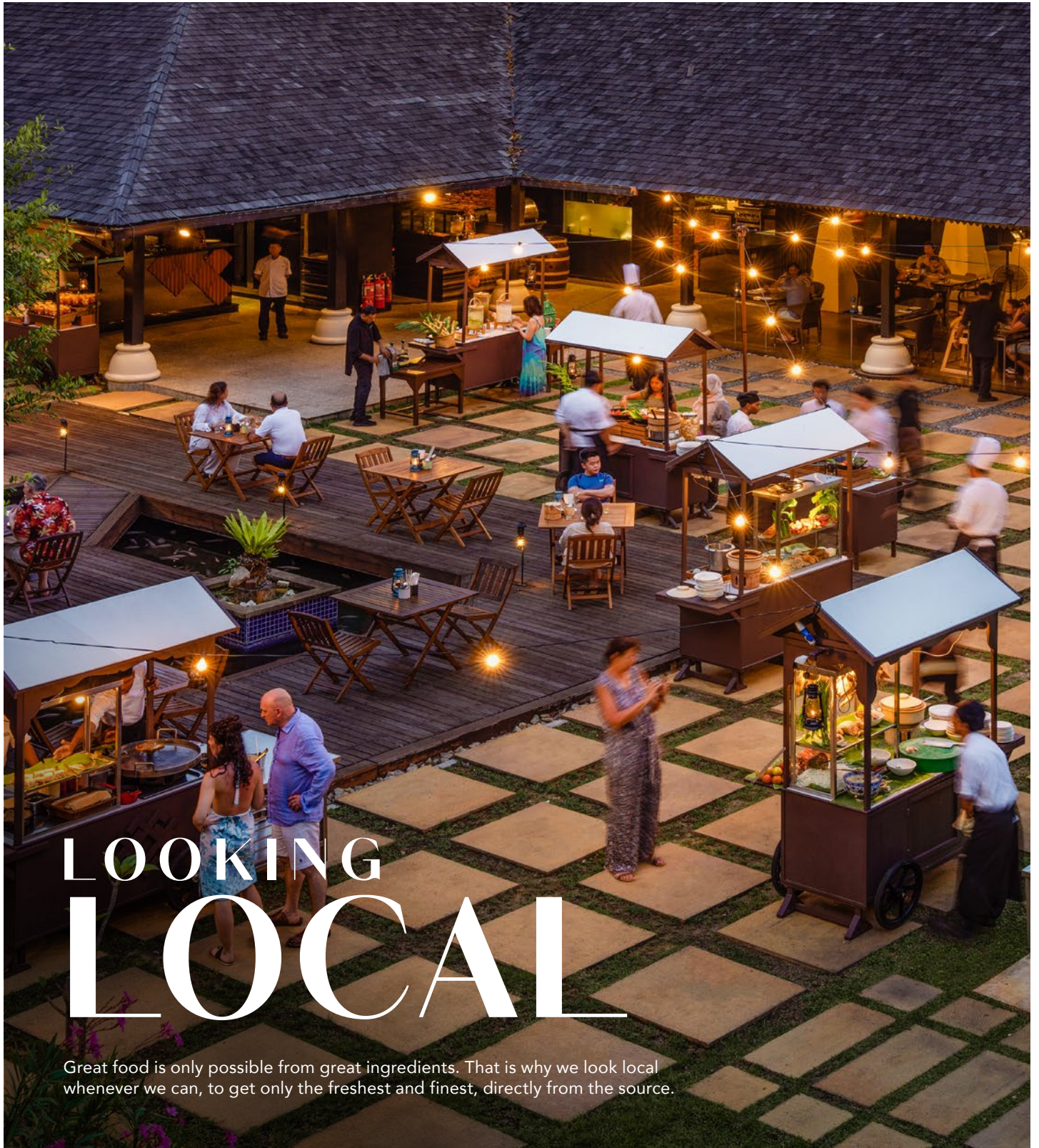

YTL'S

PERENNIAL FEAST

Nº.2

A CULTURE OF FOOD & FLAVOURS

JAN '24



LOOKING LOCAL

Great food is only possible from great ingredients. That is why we look local whenever we can, to get only the freshest and finest, directly from the source.

A WELCOME MESSAGE

FROM CHEF MO



Dear guests,

Welcome back to our dinner tables, where each meal sets the table for local culture and produce to shine. Here at YTL Hotels, we have always believed that eating and consuming local cooks up many benefits. It grants access not only to the freshest and finest since we're fishing from the direct source, but also a chance to get upclose and personal with the very people who make it possible.

That is why all seafood at **Pangkor Laut Resort**, in particular our Fisherman's Cove Restaurant, comes from the local Manong town of Perak, just a stone's throw away from the resort.

It's also the same reason why **Gaya Island Resort's** Singgah Singgaring Night serves native delicacies prepared as the locals do in all its tribal-style fanfare to the music of Bornean Kadazan music.

Tanjong Jara Resort is no stranger to tradition, even when it's simmering up novelties like yakiniku and Japanese steamboat – it does so with freshly sourced local seafood and dresses it up with local condiments.

Further down South at **The Majestic Malacca**, The Mansion opens its doors once more to the robust and explosive flavours of Kristang cuisine, serving meals as savoured by the local Kristang communities in their own homes.

In the misty hills of **Cameron Highlands Resort**, our weekly tradition of the Great Highlands Roast borrows local elements that make the resort what it is. Taste the mossy forests of the highlands with a mossy ice salad as you warm your heart and stomachs with corn chowder made with native white sweetcorn.

Food, more than connecting people, should also always honour its producers. This is how we eat our way to that homage with YTL Hotels.

Yours sincerely,

A handwritten signature in black ink, appearing to read 'd. Mo', written in a cursive style.

Chef Mo
Group Executive Chef
YTL Hotels



FISHING FOR THE FRESHEST FROM MANONG

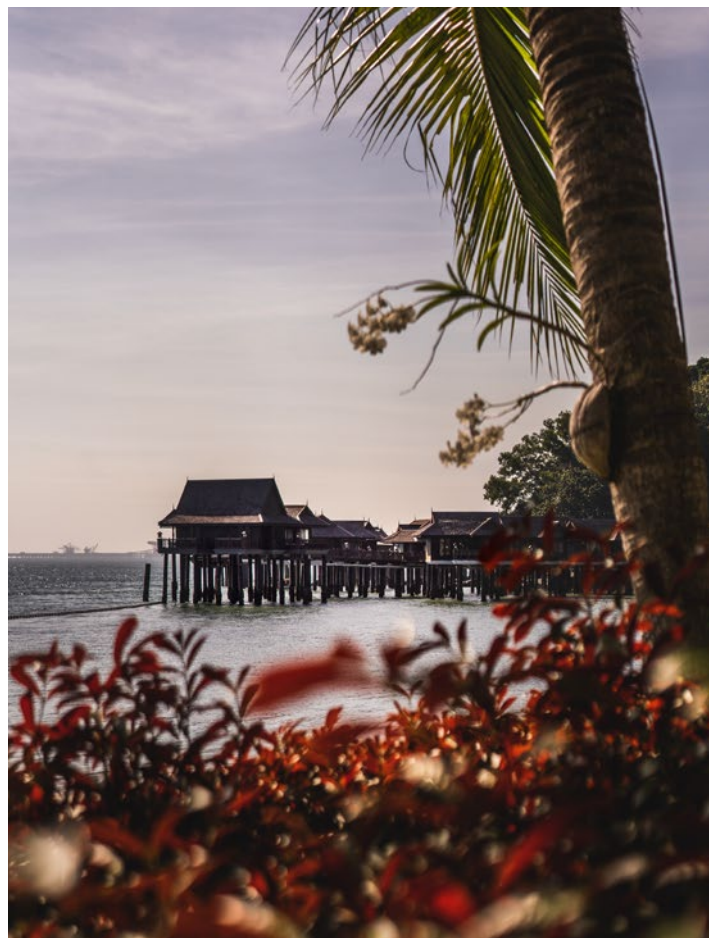
Pangkor Laut Resort has always sourced its seafood from local suppliers to support, if not to complete, the circle of sustainability. Our latest effort includes employing catch from fresh farm fish in Manong, a township north of Ipoh and situated nearby the royal capital of Kuala Kangsar.

Remarkably clean and breeding up an impressive array of quality freshwater fish, it now supplies us tilapia, patin,

jade perch, each having travelled no more than an hour before it is on your plate. They continue to be cooked ala minute at Fisherman's Cove, exactly to your liking (just tell the chef what you like!) or to the restaurant's many varied cooking styles.

We highly recommend the patin in a superior soy sauce for an Asian classic or jade perch stuffed with thyme and served with chimichurri for a Western take.







THE BORNEO WAY OF LIFE



Showcasing native arts, activities and delicacies.

Looking East, more colourful traditions await to be discovered at Gaya Island Resort. Gain insights into the Borneo way of life through our Singgah Singgarung Night, an immersive prelude experience that showcases native arts, activities and delicacies before your tribal-style beach mangrove barbecue dinner.

Let the beat of Kadazan music sets the mood as you feast on local delicacies prepared the local way for an authentic experience that cannot be replicated anywhere else. Sample the freshest caught fish, scaled, skewered and grilled campfire-style before you. Pair it with fresh produce served with the famous local rice wine, lihing. You'll walk away feeling like one of the family.





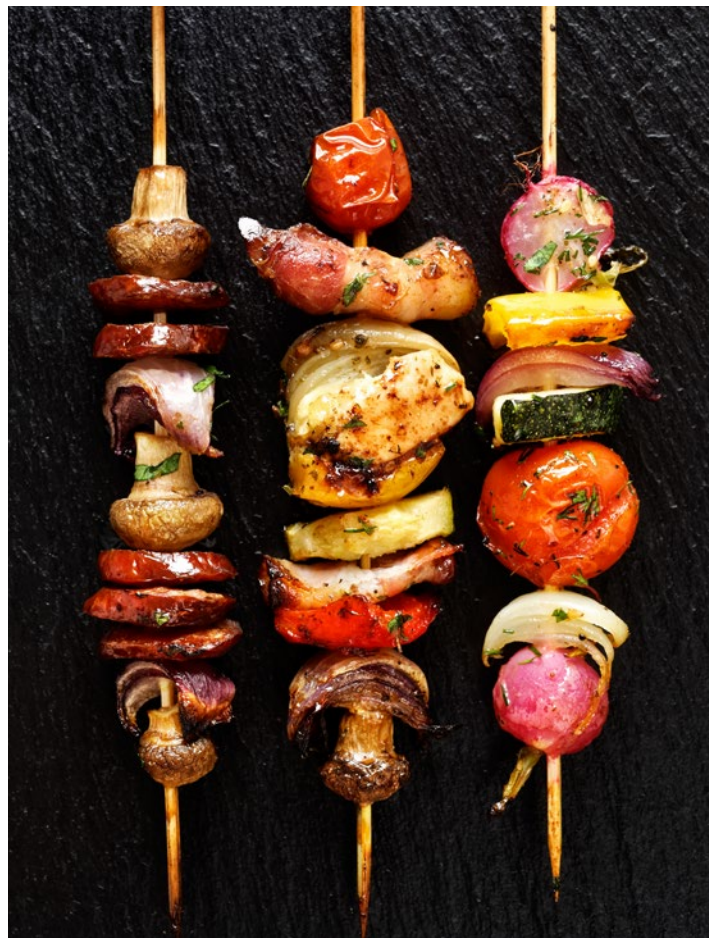


A LOCAL HOMECOMING OF TOGETHERNESS

The lush tropical foliage and idyllic seaside setting of Tanjong Jara Resort makes it the perfect spot for a gathering around the steamboat pot. The resort's new hotpot and yakiniku experience caters exactly to this, presenting the perfect opportunity to bring together your nearest and dearest and feasting over freshly sourced local seafood, prime meats and more.

Whether you're looking to simmer up sweet deliciousness in the steamboat or grill up smoky delights on the yakiniku grill, your choices of ingredients include the fresh-caught local seafood from nearby farms cooked up in rich broths reduced from that same trimmings. Adding to the experience is a plethora of signature sauces, sambals and condiments for explosive flavours .







PAST & PRESENT, EAST & WEST



Malacca is a heady *mélange* of Dutch, Portuguese, Malacca-Portuguese – or as it's colloquially known, *Kristang*. Together with later additions of English, Chinese, Indian and Malay influences, its rich history is reflected in many facets of the city including its cuisine. The Majestic Malacca is arguably the only establishment of its kind in the city to weave its customs into its own storied tapestry. Its Compador, Alvin Kessler, himself a native Malaccan son and part of the *Kristang* community, keeps a close eye on proceedings, ensuring that the integrity of the culture is upheld.





This very Kristang cuisine takes centrestage at The Mansion, presenting dishes that feature the freshest ingredients infused with a complex combination of spices and aromas to create one of Southeast Asia's most original and exotic dishes. With its original Straits Settlement windows overlooking the Malacca River and Kampung Morten, dig into signatures like Stuffed Baked Crab, Semur Beef Stew and the unmissable Devil's Curry.





DRAWING FROM NATURE & NOSTALGIA



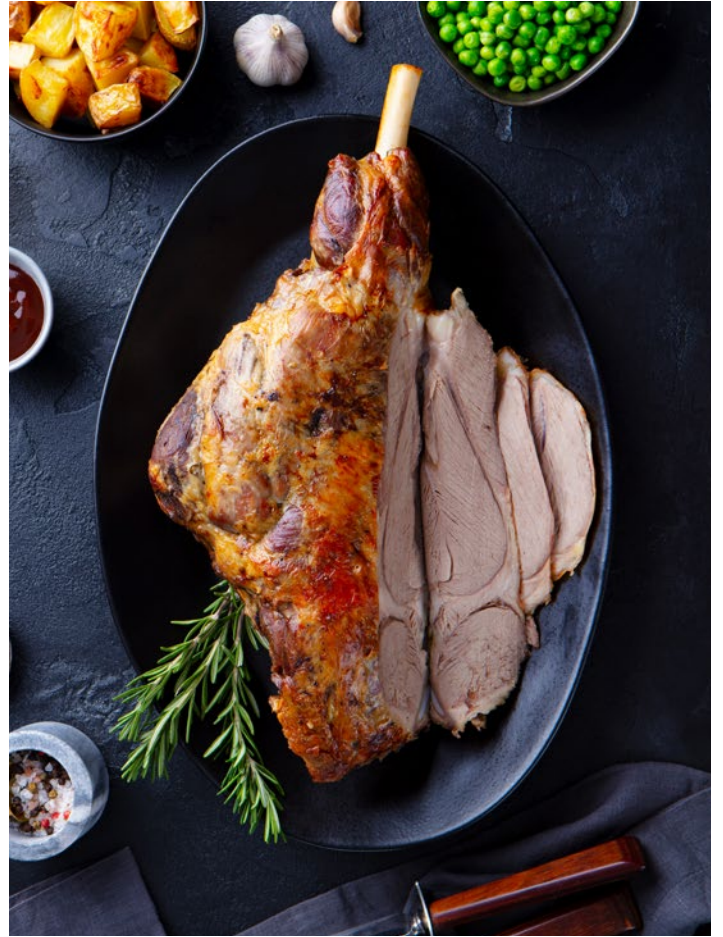
A symphony of flavours and experiences.

Dining at Cameron Highlands Resort sees traditional English cuisine meeting the many tastes of Asia in a mouth-watering symphony of flavours and experiences. The pinnacle of this is the Great Highlands Roast featuring all the quintessential players of a good roast dinner.

It makes a return borrowing from its surrounding nature this time, presented as elements in dishes you can actually taste.

With the Mossy Forest Ice Salad, bite into its crisp namesake in taste and texture; With the Native White Sweetcorn Chowder, let local white sweetcorn transform the silky vegetable velouté you have come to know and love into something out of this world.

The classic Vegetarian Wellington is also brought closer to home with sides of locally grown pumpkin. Not to be missed is the live carving station of the roasted lamb that will slice up prime cuts and have it immediately on your table.



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.



YTL Hotels Travel Centre, Level 2, YTL Plaza,
55 Jalan Bukit Bintang, 55100 Kuala Lumpur, Malaysia.

travelcentre@ytlhotels.com | +60 3 2783 1000

www.ytlhotels.com
