
YTL'S

PERENNIAL FEAST

Nº.1

A CULTURE OF FOOD & FLAVOURS

AUG '23

FRESH FROM THE OCEAN

From sea to table. Savour the freshest catch straight from the South China Sea. The allure of fresh seafood is a testament to the wonders of the ocean and the artistry of culinary preparation.



A WELCOME MESSAGE

FROM CHEF MO



Dear guests,

Welcome to our first of many delicious updates on food experiences which we are rolling out across our various YTL Hotels properties across Malaysia. Across all our resorts and hotels, our F&B inspiration has, and remains, the local culture and its offerings. This is why in the peaceful east coast of Terengganu, we maintain the best of friendships with our fishermen supplier at Tanjung Jara Resort, ensuring that we are able to source for amazingly fresh catches of the day.

Over in the private island paradise of Pangkor Laut Resort, we borrow a popular evening pastime of Pasar Malam

(night market) from the capital city of Ipoh, and present a smorgasbord of culinary highlights every Saturday night. Here, guests on the island can enjoy an amazing array of dishes that are representative of Malaysia's multi-ethnic influences in cuisine.

Up in misty Cameron Highlands its year-round temperate weather allows for a fascinating array of agricultural produce such as avocados, passion fruit, strawberries and even Kyoho grapes. The current star of the show in the kitchens and dining rooms of Cameron Highlands Resort is the flavoursome White Pearl sweet corn.

In buzzy, historical Melaka city, a UNESCO World Heritage Site, you will find that The Mansion, the dining room of The Majestic Malacca, is one of the few places where you can really immerse yourself into the food of the Kristang, a creole ethnic group of mixed Portuguese and Malaccan descent.

Over the South China Sea and to Borneo, Gaya Island Resort's French general manager Cryil Arrouard has been infusing the resort with a touch of the French Riviera with the introduction of a delicious bouillabaisse featuring local mussels, Sabah rock lobsters and coral trout, all of which are fished out from the surrounding waters and turned into an irresistible pot of goodness.

Please read on for tantalising stories for your inner gourmand and, even better, visit us soon for a taste of all we have to offer.

Yours sincerely,

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

Chef Mo
Group Executive Chef
YTL Hotels



FRESH FROM THE OCEAN LIKE NEVER BEFORE

In the early mornings, guests at Tanjong Jara Resort who are taking in the sea breeze and morning air may also notice local fishermen coming onshore the resort's Teratai beach. They've just returned from a long night out at sea with their catch and without fail, we get some pretty amazing fish including a recent eight-kilo Ikan Tenggiri.

Our close relationship with the local fishermen has proven to be incredibly blessed, as the resort's kitchen team is able to obtain the pick of the catch. The fishermen, who are so attuned

to the sea, offer a variety of marine delights, from Ikan Tenggiri to Ikan Kerisi. Nelayan, our signature restaurant, offers culinary programmes which will bring the guests to the market where we also show them how to pick out fish at its optimal freshness, and the herbs that go with the dishes. Among the dishes which guests can try their hand at is a curry fish (Gulai Ikan), Terengganu-styled spicy-and-sour prawns (Udang Asam Pedas a la Terengganu), grilled fish in a chilli paste (Ikan Bakar Daun Pisang Sambal), Daging Rendang Pantai Timur and Ayam Masak Lemak.







THE WONDERS OF NIGHT MARKETS & AQUATIC DELIGHTS

Over in Pangkor Laut Resort, where you are charmed by the wonder of two million-year-old rainforests and the endless emerald blue of the surrounding sea, the Pasar Malam nights every Saturday are a great way for you to taste your way through a broad swath of Malaysia's multi-cultural food heritage.

Our inspiration for this celebration of food comes from a specific pasar malam (night market) in the capital city of Ipoh, in the state of Perak (so named for its silver deposits – which was later revealed to be rich mineral deposits of tin).

The Ipoh Garden East pasar malam becomes a wonderland of local food. This has spurred our kitchen team to replicate the many highlights of this pasar malam. Starting with the unforgettable Ipoh Kai See Hor Fun (a prawn and chicken broth with flat noodles), Curry Laksa (a spicy broth with noodles and a variety of seafood and vegetables), Chicken Rice which is quintessentially connected to the city, Rojak Buah, Pisang Goreng, Apom Balik, Tong Sui (dessert soups), Murtabak, Roti John, Pasembur, Cendol and Ais Batu Campur (ABC – an icy dessert of jellies, fruit and syrups).





Another exciting ingredient to hit our menu is our fresh farm fish from Manong, a township north of Ipoh and situated nearby the royal capital of Kuala Kangsar. We visited a few farms involved in aquaculture there and found one that was able to provide us with an impressive array of freshwater fish; tilapia, patin (a type of catfish), jade perch, sultan fish and red tail catfish.

You'll find a selection of their fish at Fisherman's Cove which are cooked a la minute by our team, and to your liking with recommended signature cooking styles; patin in a superior soy sauce and jade perch stuffed with chimichurri and thyme.





UP IN THE HIGHLANDS, MOREISH SWEET CORN & A WHOLE LOT MORE



Unique offerings utilising ingredients grown on these very highlands.

Located around a three-and-a-half-hour's drive away from the capital city of Kuala Lumpur, you find a former colonial hill station that is now Cameron Highlands Resort – rising more than 1,200 metres above sea level. Cameron Highlands fertile slopes also make it Malaysia's salad bowl and a source of prized ingredients for the resort's signature hotpot.

This cooking style is said to have originated in China more than 2,000 years ago and here at the Gonbei Restaurant, our broths are a labour of love: trimmings from fresh Cameron Highlands vegetables are simmered for six hours to create a surprisingly flavourful base, while the fragrant *tom yum* variant incorporates chillies for punch and aromatics like lemongrass and galangal to create the sweet, mildly spicy flavours of this Thai soup.



The restaurant's chef will recommend bathing one ingredient at a time in the scalding soup – a minute for the slivers of bright orange pumpkin and Cameron Highlands' famed corn, seconds for the beef and prawns until they turn opaque – which is a healthier way to dine. It retains the inherent sweetness and rich nutrients of farm-to-table produce and allows you plenty of time to savour the lip-smacking umami and for digestion.

In time to come, the famous White Pearl sweet corn which makes its appearance at the hotpot will also find its way into various other dishes. Our kitchen team has been able to produce a sweet corn veloute and even use it to bake flatbread. With a bit more of R&D, I'm sure we will be able to surprise you with even more unique offerings utilising ingredients grown on these very highlands.





PRESERVING THE WAY OF THE KRISTANG THROUGH FOOD

Sensational family recipes brought back to life.



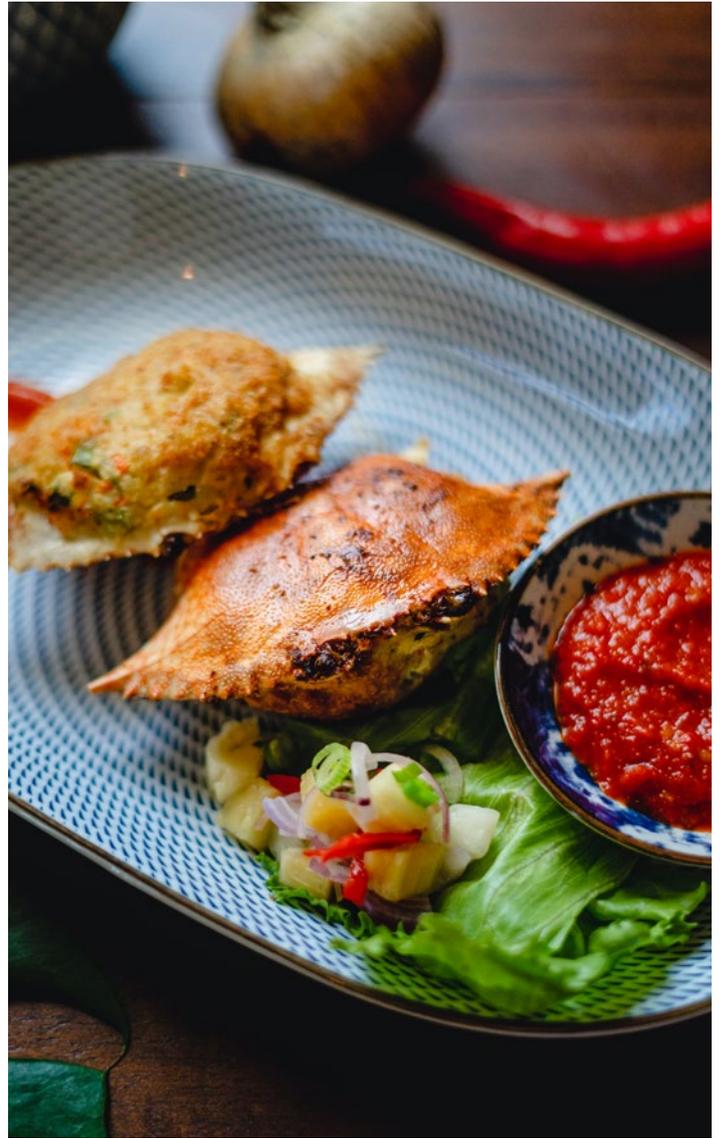
The food of the Malaccan-Portuguese, or Kristang, reflects a 500-year-old history that has seen this small ethnic group evolve its own culture, even patois, which is different from modern-day Portuguese. The Kristang way of life and, by extension, the food, is fast becoming a vestige of a bygone era as the Malaccan-Portuguese emigrate or intermarry, assimilating into other cultures.

The Majestic Malacca is arguably the only establishment of its kind in the city to weave its customs into its own storied tapestry. Its Comprador, 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 and maintained.



At The Mansion, the hotel's colonial-styled restaurant, Kristang dominates the taste palate with sensational family recipes brought back to life.

Try Kristang Amostrador to start, a platter of appetisers including Inchimintu Karangezu (baked stuffed crab with vegetables, chicken and prawns), Cinalok Fretu (crispy fritters infused with fermented krill) and Karing-karing Fretu (crispy fried silver threadfish). Other notable dishes include Kari Seccu (slowcooked beef and potatoes in a dry Portuguese curry) and Soy Limang Terung (lightly fried aubergine in soy and lime gravy).



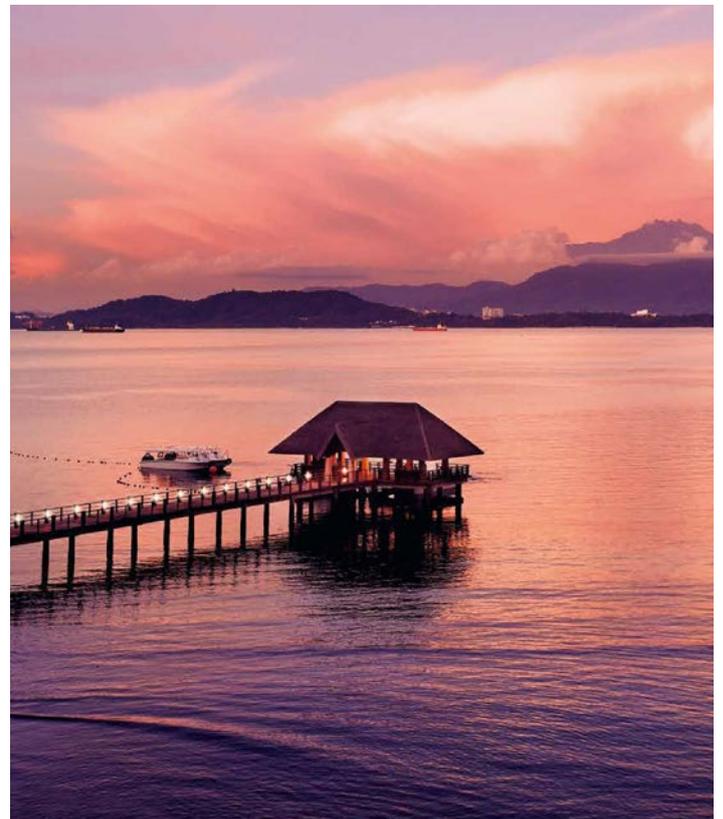


THAT RIVIERA LIFE WITH GAYAN BOUILLABAISE



It's not really surprising that Gaya Island Resort, sitting among such rich marine heritage and with crustaceans, fish and shellfish in the vicinity, would arrive at this entirely natural point. Hence, the team at the resort's Fisherman's Cove has created its own version of the classic Provençal bouillabaisse. Using locally sourced produce and indigenous ingredients, and subtly influenced by the culinary culture of the local communities, the result is a seafood broth that is unique in colour, aroma and flavour and speaks of the richness of Borneo.

A Gayan Bouillabaisse dinner will take you through the entire journey curated by the kitchen team and, in fact, the resort's French general manager who is a dab hand at F&B himself. Dinner begins with an amuse-bouche of tuna tartare, crusted with black and white sesame seeds and served with roasted sesame dressing and alfalfa sprouts. The appetiser that follows is an array of crispy fried, grilled and blanched calamari pieces, sprinkled with paprika and Cajun spices.



The first course proper features shellfish and black tiger prawns set on a bed of ribboned zucchini in an aromatic bouillabaisse. The second course stands out with generous portions of Sabah rock lobster and freshly caught local grouper in a deeply rich bouillabaisse, accompanied by lightly charred fennel and leek, with nuances of orange zest. Closing off the entree is the bouillabaisse, robust and intensely flavourful, served with garlic bread.

Complementing the courses are a delectable rouille of anchovy, garlic and potato, and a spicy tangy sauce of bird's eye chilli, shallots, mustard seed and lime juice. The epicurean journey then ends on a decadent note, with an offering of luxuriant chocolate fondant and vanilla ice cream.



BORNEON CULINARY MAGIC WITH PING COOMBES

A taste of Borneo culinary cooking class.

Double MasterChef UK winner, Ping Coombes (2014 & 2022) is an Ipoh native who has excited an international palate with her exquisite cooking rooted in Malaysian heritage. Today she proudly represents the country as a Malaysian Kitchen Ambassador, promoting Malaysian cuisine across the United Kingdom and globally.

Here at Gaya Island Resort, Coombes lifts the veil on the many secrets of Borneo's distinctive cuisines. Join her as she takes you

on an adventure through the resort's herb and vegetable gardens where you can harvest your own ingredients before assembling your own dish under Coombes' expert guidance.

Cook like you've never cooked before, with the distant and majestic Mount Kinabalu and the sounds of the South China Sea, know that you will be able to recreate these dishes in the comfort of your home kitchen, as well as return to this treasured moment in time in both mind and spirit.



YTL HOTELS

Treasured Places, Treasured Moments

Published every quarter, Food and Flavours – The Perennial Feast highlights exciting new gastronomic adventures introduced from our collection of Luxury Resorts and Hotels in Malaysia.



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