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Ramadan Delights: Citarasah Nipah

EatDrink Contributors

4–5 minutes

Chef Muhammad Hajral Lisarni and his team at Nipah in EQ Kuala Lumpur will serve a smorgasbord of Malaysian culinary treats during the holy month of Ramadan.

Located in the five-star EQ Kuala Lumpur property, Nipah continues the culinary traditions of its predecessor, the landmark Hotel Equatorial Kuala Lumpur. With a prime location in the heart of Kuala Lumpur's Golden Triangle, EQ is perfect for guests visiting the city's business, entertainment, and shopping precincts.



Chef Hajral has selected many traditional dishes for the Bipah

buffet

The chef has chosen a lavish selection of popular culinary delights that are true to the traditional methods of Malay food preparation. The aim is to evoke passionate memories of slow cooking and the joy of sharing a meal with friends and family. As such, this year's Citarasa Nipah buffet will feature both some traditional and innovative interpretations of Malaysia's favourite dishes. Diners will also be treated to an extensive selection of seafood, including freshly shucked oysters, mussels, tiger prawns and baby scallops.

Despite the trend to contemporise Malay cuisine, Chef Hajral believes that many Malaysians still crave the authentic taste of home-style cooking. The recipes he depends on have been used for decades and handed down from generation to generation. He suggests that the secret to the success of these recipes is that they have been used by generations of women who spent hours in the kitchen without the many conveniences now used in modern kitchens. These traditions ensure tenderness, richness, and consistency.



Chef Hajral's signature nasi biryani kambing Batu Pahat

Dining Delights

One of the most loved Malaysian dishes, EQ's signature satay, features prominently. Staff barbecue these on charcoal at the covered terrace at the front of the restaurant. Carvery items feature *kambing golek* (roasted whole lamb) as an enticing meat option. Chef Hajral's signature *kambing Batu Pahat* (lamb) is accompanied by spicy *nasi biryani* and vegetable *dhal*.



Satay is one of Nipah's signature dishes

Other favourites include *gulai lemak cili padi daging salai*, *sambal tumis udang harimau*, *ayam goreng mamu*, *tulang rawan gulai kawah*, *kerabu daging*, and *popia basah ala nipah*. Popular desserts such as *lompat tikam sago*, *som som gula Melaka*, and layer cake are offered. Diners need to seek out the not-so-obvious ice cream fridge to enjoy delicious treats such as the passionfruit sorbet and vanilla *korma*.





Layer cake buka puasa treats at Nipah

Salad Days

Chef de Partie Saadiah has also prepared a wide variety of delicious *kerabu* (local salad). The young chef is a *kerabu* expert who has modernised Nipah's humble yet traditional *kerabu* and elevated it to new gastronomic heights.



Enjoy various kerabu dishes prepared by Chef Saadia

The chef promises that each day there will be a generous selection of the 41 different *kerabu* in her culinary repertoire; no two days will ever be alike. Special sauces, such as aromatic oils and *sambal belacan*, feature in the chef's *kerabu* dishes.

Location & Details

Citarasa Nipah is available 6.30pm – 10.30pm from March 23 to April 21, 2023. Charges are RM228+ per adult and RM114+ for children (6-12 year old). Reservations are recommended.





Come hungry, leave happy: Savour an extensive selection of Ramadan treats at Nipah

Nipah at EQ

Ground Floor, Equatorial Plaza

Jln Sultan Ismail

50250 Kuala Lumpur

For reservations, guests may email

dineateqkl@kul.equatorial.com, WhatsApp +6012.278 9239, or

visit www.eqkualalumpur.com

This post was contributed by David Bowden