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Berbuka with EQ this Ramadan with familial traditional dishes

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3–4 minutes

What's Ramadan without loved ones, comfy settings and traditional-familial dishes spread across the table? This Ramadan, [EQ](#) is inviting Malaysians to *berbuka puasa* at the [award-winning](#) hotel with not one, but two unique dining options: [Citarasa Nipah](#) and EQ Bazaar.

Perfect for family, friends and colleagues to gather together during this holy month, Citarasa Nipah is set to present a sumptuous feast that merges the past and present. Curated by Chef Zaini who drew on his decades long experience in Malay cuisine, this year's Ramadan offerings have a variety of elements to make everything work. "The sour components need a sweet opposite, rich tastes will need some sharp flavours to offset it. My goal this year is to present a complete experience of Malay food for all to enjoy," explained Chef Zaini.



Citarasa Nipah, Chef Zaini.

The main attraction of Citarasa Nipah iftar buffet will be none other than the whole roast lamb. Cooked to perfection and loved by many, the *Kambing Golek* is best enjoyed with fragrant biryani rice. In addition to the usual white rice, guests can also indulge in a variety of traditional dishes (*lauk pauk*) including *Itik Salai Cili Padi*, *Ayam Panggang*, *Sayur Campur*, *Siakap Tiga Rasa* and *Daging Dendeng Berlada*. The buffet spread also includes Ramadan

favourites, like *Bubur Lambuk*, *Assam Laksa* and *Mee Rebus*.



Daging Dendeng Berlada.



Bubur Lambuk.

For those who look to indulge in a one-of-a-kind seafood spread, Nipah is also introducing a communal seafood experience like never before. The special offerings will include fresh prawns, lala, mussels, bamboo clams and crabs all expertly marinated and lightly

cooked in three tantalising flavours: *Kam Heong*, sweet and sour, and salted egg.

But the fun doesn't stop there, at Level 1, EQ will be hosting a brand new experience known as EQ Bazaar. The bazaar which seeks to recreate the thrill of the Ramadan bazaars will feature the all time Malay street food favourites including *Ayam Golek*, *Roti John* and a variety of sweet treats, finger foods and small bites.



Kuih Muih at EQ Bazaar.

Citarasa Nipah at *Nipah* | 12 March to 9 April 2024 | 6.30PM to 10.30PM daily | Priced at RM238+ per adult and RM114+ per child from the age of six to 12.

Early Bird Promotion | 12 to 17 March 2024 and 7 to 9 April 2024 | Priced at RM198+ per adult.

EQ Bazaar at *Level 1*, EQ Hotel | 12 March to 9 April 2024 | 6.30PM to 10.30PM daily.

EQ Bazaar is priced at RM148+ per adult and RM74+ per child from the age of six to 12 from 12 to 17 March 2024.

From 18 March to 9 April 2024 the charge will be RM168+ per adult, and RM84+ per child from the age of six to 12.

Group dining is priced at RM148+ for adults, with a minimum of 10 diners per reservation.

For reservations and requirements, email

dineateqkl@kul.equatorial.com or WhatsApp +601 227 89239 or book through TableApp [here](#).

Address: *EQ, Equatorial Plaza, Jalan Sultan Ismail, Kuala Lumpur, 50250 Kuala Lumpur, Wilayah Persekutuan Kuala Lumpur.*

For more information visit EQ [Official Website](#).