



**PRESS RELEASE**  
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**Something Old, Something New From EQ This Ramadan**

**KUALA LUMPUR, 29 January 2024** – An Iftar meal at our Halal-certified restaurant, Nipah has been a long-standing tradition for many during the month of Ramadan. The breaking of fast provides the perfect opportunity for families, friends and work associates to gather to enjoy the authentic Malay delights which Nipah is famed for. This year EQ will be raising the bar on the break-of-fast experience by presenting two different and exciting ways to enjoy the good food and convivial relationship-building for which Ramadan is associated with.

Citarasa Nipah will offer the classic Iftar experience, with a superlative buffet spread encompassing the best of Malay flavours. Held daily at Nipah on the ground floor of the award-winning hotel, Citarasa Nipah will present a sumptuous spread of food which draws upon the rich tradition of Malay cuisine. This year, the Iftar experience will be curated by Chef Zaini who drew on his decades long experience in Malay cuisine to design the daily offerings. “A good Malay meal is like a good story. There needs to be 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,” says Chef Zaini.

The buffet will include a daily rotation of a variety of traditional salads ranging from fiddlehead fern (*pucuk paku*), to fresh raw crudites (*ulam-ulaman*) like pennywort (*pegaga*), winged beans, and their accompanying dips such as *sambal belacan*, tamarind water (*air asam*) and fermented fish sauce (*budu*).



The highlight of every Iftar buffet, the whole roast lamb, will be the biggest draw at Nipah. Grilled to perfection, the *kambing golek* is best savoured with fluffy beriani rice. Other classic dishes on the buffet include seabass (*siakap tiga rasa*), thinly sliced beef with chilli paste in a Malay-style jerky (*daging dendeng berlada*), and the Ramadan staple, *bubur lambuk* or savoury porridge.



For an extra-special experience, the break-of-fast meal will also feature the Nipah Shell Out (*hamparan makanan laut*) as a highlight. This will be the first time in Nipah's history that this popular communal seafood experience is served during Ramadan. The Shell Out will feature a delectable assortment of fresh seafood, perfectly marinated and lightly cooked to ensure the retention of flavours. Featured in the mix will be prawns, mussels, bamboo clams and

crabs in three signature flavours: *kam heong* (spicy dried shrimp paste), sweet and sour, and salted egg.

For a fully inclusive buffet experience, Citarasa Nipah will also feature a selection of western food, and a daily selection of fresh seafood on ice.

EQ General Manager Gerard Walker is delighted at the increasing variety to be enjoyed at Citarasa Nipah, saying, "There is a multitude of lesser known Malay dishes that people in the city have either not tasted, or forgotten. This Ramadan, Chef Zaini has dug into his food memories to produce dishes that don't normally appear on buffets, for that true 'buka puasa kat kampung' feel. I'm pleased to say that his spread firmly cements Nipah as the place to be this Ramadan for Iftar!"

Citarasa Nipah will run from 12 March to 9 April 2024 from 6.30PM to 10.30PM daily, priced at RM238+ per adult and RM114+ per child from the age of six to 12. An Early Bird promotion will run from 12 to 17 March 2024, and 7 to 9 April 2024 priced at RM198+ per adult.

Citarasa Nipah is already open for reservations. Guests can email [dineateqkl@kul.equatorial.com](mailto:dineateqkl@kul.equatorial.com), or WhatsApp +60122789239 or book through TableApp at <https://www.tableapp.com/partner/nipah-eq-kuala-lumpur>

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#### About EQ

The re-making of Hotel Equatorial Kuala Lumpur as EQ has been a milestone in Malaysia's hospitality industry. Named by *Travel + Leisure Asia* as #1 City Hotel in Malaysia, #5 Travel + Leisure Readers' 15 Favourite City Hotels in Asia and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. EQ the brand is celebrating its fifth decade in the hospitality industry, is also TripAdvisor's #1 ranked hotel in Kuala Lumpur since 2019. Occupying the top floors of the award-winning 52-storey Equatorial Plaza, the hotel offers 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of signature restaurants and bars such as the Bottega Lounge, Nipah Coffeehouse, Kampachi Japanese Restaurant, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a stylish lounge with an outdoor bar offering the most stunning panoramas of the city. The 5-star hotel is also Green Building Index (GBI) Gold-certified making it one of the most energy and resource-efficient buildings in the country. Other facilities include Sanctum Wellness with its unique spa, 25m infinity pool, vitality Jacuzzi and state-of-the-art fitness centre.

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For press enquiries and interviews, contact:

Audrey Lee (Ms.), Assistant Public Relations Manager

Tel: +603 2789 7792

Email: [audreylee@kul.equatorial.com](mailto:audreylee@kul.equatorial.com)