



PRESS RELEASE
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Lighting Up Deepavali

Delightfully authentic festive food and great service make Deepavali at Nipah a must for convenient celebrations

KUALA LUMPUR, 28 October 2024 – This Festival of Lights, EQ is presenting a delectably authentic Deepavali culinary celebration coupled with the invaluable gift of convenience. Chef Krishnan, Executive Sous Chef at the award-winning hotel, will be rolling out a festive feast to please even the most discerning of diners for four days from 31 October to 3 November 2024.

The buffet at Nipah, which is available for both lunch and dinner, will feature a lavish spread of North and South Indian delicacies and traditional desserts, as well as all the other favourites Nipah has gained a reputation for. Topping the list of festive favourites are creamy badani lamb korma made with yogurt and almond paste, whole tandoori chicken, lamb leg

masala, and jhengga dum nish (spiced prawns in saffron). With a rotating menu between lunch and dinner, diners can be assured of a variety of flavours and textures for both meals. Deepavali lunch buffet is offered from 12PM to 3PM and is priced at RM148+ per adult, RM74+ per child from 6 – 12 years. The lunch menu will feature appetisers like kosambari, a South Indian salad made from pulses and cucumber seasoned with mustard seeds; tandoori chicken salad, and kabuli chara (chickpea) salad, as well as tomato shorba soup.

The dinner buffet beginning from 6.30PM is priced at RM168+ per adult, RM84+ per child from 6 – 12 years. Offerings specific to dinner include a made-to-order station for plain naan, cheese naan and roti canai, finger foods such as baby crab 65, cauliflower pakora, ulunthu vadai and vegetable samosas, and crab rassam.

Indian specialties for both meals include chicken tikka masala pizza, vegetarian pizza, biryani rice, butter chicken, fish curry, vegetable dhal, aloo ghobi and chole masala. The dishes were handpicked by Chef Krishnan for their festive feel and traditional significance. “Indian food can sometimes have very many steps which makes preparing many dishes a challenge for festive seasons like Deepavali. With more and more people living in apartments which bring about a corresponding decrease in kitchen space, it can be difficult for people to continue to prepare food the traditional way. I planned the Deepavali buffet to include some of the most labour and time-intensive dishes so that people who did not have the time to make them can come to Nipah to enjoy them. Quite a few of them are from my family’s recipes too,” said Chef Krishnan.

The Deepavali buffet will also take into consideration the multiculturalism of Malaysia and so will present some of Nipah’s most loved foods including EQ’s signature chicken and lamb satay, served piping hot upon request, and a selection of poached, roasted and barbecued chicken from the Hainanese chicken rice section. There will also be Asian and Western selections in the form of steamed fish fillets with fungus mushrooms, sauteed prawn meat with vegetables, and roasted root vegetables with braised lamb with apricots, seafood on ice and cheese platters.

A beautiful dessert table of traditional Indian sweets will be available at both lunch and dinner buffets and will include kheer (rice pudding with steamed milk, almonds and jaggery) and pal payasam (sweet, creamy porridge with ghee and cardamom). Unlimited helpings of mango lassi, coconut lassi, masala tea and teh tarik will also be available as guests tarry over the meal and indulge in catch-ups and long conversation.

EQ General Manager Gerard Walker says the hotel is one of the few in the city to have an extended Deepavali buffet. “Deepavali is such a vibrant, colourful celebration, as evidenced by the beautiful kolam (coloured rice design) in our lobby. The flavours of Deepavali are also such a treat to the senses, and we wanted our guests – both local and international – to have the opportunity of experiencing the Festival of Lights. Chef Krishnan is correct when he says that so many people these days do not have the time, space or inclination to prepare such a diverse spread for the holiday. As such, I hope that the convenience of having all these wonderful, traditional foods at Nipah will allow people to celebrate in a different, more convenient way at EQ this Deepavali.”

Deepavali lunch and dinner reservations can be made via WhatsApp +6012 278 9239.

About EQ

EQ is part of Hotel Equatorial's legacy and is celebrating its fifth decade in the hospitality industry. The hotel is Travel + Leisure Luxury Awards Asia Pacific #1 Hotel in Malaysia 2022 – 2024 and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. 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 the lounge, Nipah the all-day dining restaurant, 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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