



Citarasa Nipah

by Chef Rizuwan

19 FEBRUARY - 20 MARCH 2026



MS 1500
2067-03/2021

EQ



CITARASA NIPAH MENU

Chef's Signature Dishes

Urap Pucuk Manis

Star gooseberry leaves, beansprouts, peanuts, tamarind, caramelised coconut dressing

Daging Bakar Tomahawk

Grilled Australian beef whole tomahawk

Daging Salai Masak Lemak

Smoked beef in turmeric coconut milk

Ikan Keli Salai Masak Lemak

Smoked catfish in turmeric coconut milk

Udang Galah Masak Lemak

River prawns in turmeric coconut milk

Ayam Dara Golek

Rotisserie whole spring chicken

Serawa Durian with Pulut and Roti Pandan

Durian custard with glutinous rice and pandan bread

Som Som Gula Melaka

Rice flour pudding with gula Melaka syrup

Teh Tarik Nipah

Nipah Signatures

Kambing Golek

Local spice mix-marinated Australian whole lamb

Briyani Gam Johor Istimewa

Acar jelatah, acar buah, papadom
Briyani rice, lamb biryani, chicken briyani

Roti Canai, Murtabak Ayam

Fish curry, vegetable dhal and pickled onions

Chicken Satay, Beef Satay, Lamb Satay

MENU SUBJECT TO CHANGE WITHOUT NOTICE



Kerabu Limau Bali



Daging Salai Masak Lemak



CITARASA NIPAH MENU

PEMBUKA SELERA ALA MALAYSIA MALAYSIAN SALADS

Kerabu Betik Muda

Young papaya salad with groundnuts

Kerabu Limau Bali

Pomelo salad with prawns, Asian herbs, peanuts, crispy fried shallots

Kerabu Mangga

Young mango salad, long beans, crispy anchovies, peanuts, Asiatic herbs

Kerabu Nangka Muda

Young jackfruit salad with starfruit, shrimp, Asiatic herbs, peanuts

PEMBUKA SELERA ALA BARAT WESTERN APPETISERS

**Potato Salad, Waldorf Salad With Walnuts, Thai Seafood Salad, Roasted Chicken Cobb Salad
Mixed Mesclun Salad with Condiments**

Dressings: Thousand Islands, Italian, French, herb vinaigrette

ULAM ULAMAN ASSORTED LOCAL GREENS

**Daun Selom, Ulam Raja, Daun Pegaga, Pucuk Gajus, Kacang Botol, Peria, Petai, Jering, Timun,
Terung Lalap, Tomato, Bendi, Tauhu Goreng, Kobis Bulat, Kacang Panjang**
Ceylon leaf, cosmos leaf, pennywort, cashew leaf, winged bean, bitter melon,
parkia bean, cucumber, eggplant, okra, fried tofu, cabbage, long beans

ACAR ASSORTED PICKLED VEGETABLES

Acar Mangga, Acar Buah, Acar Jelatah

Indian mango chutney, local preserved fruit chutney, pineapple,
cucumber and shallot relish

PILIHAN MAKANAN LAUT SEAFOOD ON ICE

Tiger Prawns, Black Mussels, Oysters, Clams, Crab, Slipper Lobster
Lemon, Tabasco, cocktail sauce, shallot mignonette, spring onion oil,
nuoc cham vinaigrette, Thai cilantro lime dressing

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Udang Galah Salai Masak Lemak Cili Api
Daging Bakar Tomahawk
Sup Tulang Rusuk Berempah



CITARASA NIPAH MENU

PILIHAN SAMBAL

ASSORTED LOCAL SPICY DIPS

**Sambal Belacan, Sambal Mangga, Sambal Hijau, Sambal Tempoyak,
Sambal Kicap, Budu, Cincaluk, Air Asam**

Chilli shrimp dip, mango sambal, green chilli sambal, fermented durian sambal, sliced chillies in soy sauce, preserved fish sauce, preserved shrimp paste, tamarind sauce, coconut and krill dressing

PILIHAN IKAN MASIN

ASSORTED DRIED FISH

Ikan Talang, Ikan Gelama, Ikan Sepat Goreng Bawang, Ikan Tenggiri, Telur Masin

Queenfish, croaker, gourami with fried onion, mackerel, salted egg

PILIHAN ANEKA SNEK

ASSORTED SNACKS

Keropok Ikan, Keropok Udang, Keropok Sayuran, Papadom

Dipping sauces: Thai sauce, soy-chilli, spicy aioli

ANEKA JERUK BUAH

SELECTION OF PRESERVED FRUITS

Kedondong, Mangga, Betik, Cermat

Ambarella, mango, papaya, local cherry preserves

ROJAK BUAH

FRUIT SALAD WITH CONDIMENTS

Timun, Nenas, Sengkuang, Mangga Muda, Betik, Jambu Batu, Kedondong, Kuah Rojak Manis Pedas

Cucumber, pineapple, turnip, young mango, papaya, guava, kedondong, sweet and spicy rojak sauce

SUP

SOUPS

Sup Tulang Rusuk Berempah

Malaysian spiced beef rib soup

Bubur Lambuk

Malay congee with sliced beef, spices and coconut milk

HIDANGAN PANGGANG

CARVING STATION

Ayam Dara Golek

Rotisserie spring chicken

Black pepper, percik, mint, chimichurri, Dijon mustard, wholegrain mustard

Daging Bakar Tomahawk

Grilled Australian beef whole tomahawk

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Chef Selamat

Pilihan Makanan Laut



Bubur Lambuk



Aneka satay & Lemang



CITARASA NIPAH MENU

HIDANGAN PANAS MELAYU | MENU A MALAY HOT STATION

Nasi Beras Wangi
Steamed fragrant rice

Gulai Daging Umbut Pisang
Slow-cooked beef and banana stem in rich, spiced coconut gravy

Ayam Kuzi
Traditional Malay chicken curry with aromatic spices and a slightly sweet, rich gravy

Kurma Kambing
Lamb kurma with creamy coconut gravy

Asam Pedas Ikan Jenahak
Red snapper in spicy and tangy tamarind chilli gravy

Sambal Tumis Udang Petai
Prawns stir-fried in spicy sambal with fragrant snake beans

Ketam Goreng Berempah
Deep-fried crab coated in aromatic Malay spices

Gulai Nangka Muda dan Perut
Young jackfruit and beef tripe cooked in spiced coconut curry

Sayur Campur
Mixed vegetables stir-fried lightly with seasoning

HIDANGAN PANAS MUHIBAH MUHIBAH HOT STATION

BBQ seafood ball
Wok-fried prawns with fungus and vegetables

Stir-fried Hong Kong kailan with garlic

Fish head curry with okra

Vegetable sambar

Lamb varuval

THE ABOVE MENUS ROTATE ACROSS SERVICE DAYS AND IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



CITARASA NIPAH MENU

HIDANGAN PANAS MELAYU | MENU B MALAY HOT STATION

Nasi Beras Wangi
Steamed fragrant rice

Daging Masak Kurma
Malay-style beef kurma with aromatic spices

Ayam Goreng Mamu
Malay-style fried chicken

Tenggiri Asam Pedas
Mackerel in hot and sour gravy

Rendang Itik
Braised duck with coconut milk

Udang Masak Merah
Prawns in tomato and chilli paste

Kari Ketam
Slow-cooked crab with curry spices and coconut milk

Pajeri Nenas
Braised pineapple with spices and coconut milk

Kalian Ikan Masin
Kailan cooked with salted fish

HIDANGAN PANAS MUHIBAH MUHIBAH HOT STATION

Salted egg prawns with creamy corn

Steamed fish with superior sauce

Braised pipa bean curd with broccoli and crab meat gravy

Fish head curry with okra

Vegetable sambar

Lamb vindaloo

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CITARASA NIPAH MENU

HIDANGAN PANAS MELAYU | MENU C MALAY HOT STATION

Nasi Beras Wangi
Steamed fragrant rice

Daging Masak Hitam
Braised beef with sweet soy sauce

Itik Kapitan
Duck with torch ginger and coconut milk

Ikan Goreng Belado
Fried fish with birds' eye chilli paste

Ayam Masak Merah
Malay-style chicken in spicy tomato gravy

Udang Goreng Kunyit
Turmeric-marinated fried prawns

Asam Pedas Ketam
Crab in spicy and tangy tamarind sauce

Sambal Terung Ikan Bilis
Eggplant sambal with anchovies

Sayur Goreng Jawa
Malay-style sauteed mixed vegetables

HIDANGAN PANAS MUHIBAH MUHIBAH HOT STATION

Deep-fried chicken money bags with oats and curry leaves

Sweet and sour fish with pineapple

Stir-fried asparagus with dried shrimp paste

Fish head curry with okra

Vegetable sambar

Lamb kurma

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Ikan Bakar & Nipah Shell-Out



CITARASA NIPAH MENU

NIPAH LIVE STATION (INDOOR)

Traditional Rice Station

Nasi Impit, Ketupat Palas
Lemang Pulut, Lemang Hitam, Pulut Kuning
Serunding Daging, Serunding Ayam, Serunding Ikan
Rendang Paru Lembu Berempah
Rendang Ayam

Roti & Murtabak Station

Roti Canai
Murtabak Ayam
Kari Ikan, Dhal Sayuran, Jeruk Bawang

Pasta Station

Spaghetti, Penne, Linguine
Aglio Olio, Carbonara, Tomato
Parmesan cheese

Nipah Shell-Out Station

Tiger Prawns, Squid, Slipper Lobsters, Mussels, Clams
Mala and kam heong sauce

Laksa Station

Asam laksa
Laksa Sarawak

NIPAH LIVE STATION (OUTDOOR)

Satay Station

Chicken, Beef, Lamb Satay
Condiments and peanut sauce

Ikan Bakar Station

Siakap, Ikan Merah, Pari, Sotong
Barramundi, red snapper, stingray, squid

Sambal Kicap, Air Asam Kerisik, Sambal Belado, Sambal Hijau

Soy chili sauce, tamarind sauce with toasted coconut,
belado chilli sambal, green chilli sambal

Goreng-Goreng & Celup Tepung Station

Pisang Goreng, Cucur Udang, Popia Goreng, Keropok Lekor,
Samosa, Cendawan Tiram

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CITARASA NIPAH MENU

PENCUCI MULUT DESSERTS

Traditional Malay Kuih

Seri Muka, Pelita, Ketayap, Onde-Onde, Keria, Koci, Kasturi, Lapis,
Kuih Cara, Bahulu Kemboja, Bahulu Cermat,
Peneram, Pulut Panggang, Apam Gula Hangus

Bubur Pengat Pisang, Bubur Jagung
Bubur Pulut Hitam, Sago Gula Melaka
Kek Batik, Kek Lapis Sarawak, Agar-Agar
Assorted Cookies, Assorted Dates

Chocolate Banana Brownies, Raspberry Cremeux Layer Cake
Sticky Date Toffee Pudding, Classic Tiramisu
Pineapple Tart Tatin, Durian Crème Brulee
Onde-Onde Swiss Roll
Passionfruit and Strawberry Pavlova
Chocolate Financière, Mango cheesecake
Soybean panna cotta with gula Melaka
Coffee choux, Bread pudding with vanilla sauce
Red Velvet, Chocolate Fudge Cake
Mini Apple Crumble, Pistachio Torte

Sweet Longan and Honey Sea Coconut

Fresh Fruit

Watermelon, Honeydew, Papaya, Pineapple, Dragon Fruit,
Banana, Longan, Rose Apple, Plum, Pear

Cool Treats Counter

Assorted Ice Cream
Ice Kacang
Cendol

SUDUT MINUM FESTIVE DRINKS

Teh Tarik Nipah
Nescafe Tarik, Kopi Tarik
Soya, Jagung Manis,
Longan, Bandung Istimewa,
Sirap Selasih
Tembikai, Cincau
Katira, Keladi

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