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YTL'S

# PERENNIAL FEAST

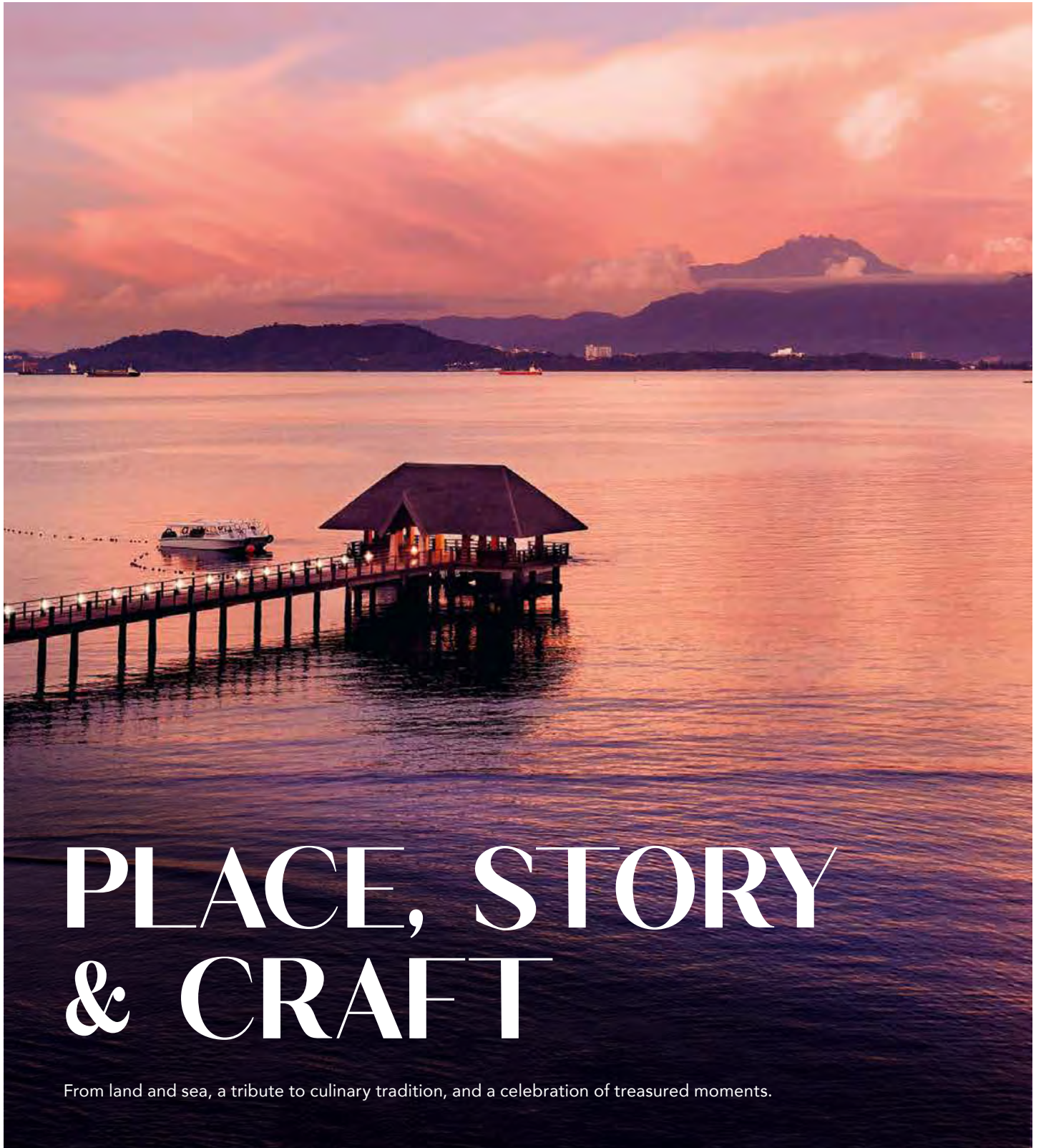
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Nº.5

A CULTURE OF FOOD & FLAVOURS

FEB '26

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# PLACE, STORY & CRAFT

From land and sea, a tribute to culinary tradition, and a celebration of treasured moments.

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# A WELCOME MESSAGE

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FROM CHEF MO

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Dear guests,

It is with great pleasure that I welcome you to this edition of *The Perennial Feast*, where we invite you to savour the stories from our culinary odyssey across the distinctive landscapes of our resorts.

Within our kitchens, we are guided by a singular conviction: that an extraordinary dining experience is a sublime harmony of *Place, Story, and Craft*. It transcends mere sustenance, becoming a profound connection, to the *terroir*, to a rich cultural legacy, and to the shared joy of companionship. This newsletter invites you to discover how this philosophy is brought to vivid life within the unique sanctuaries we are honoured to nurture.

Each of our resorts serves as a guardian of its unique place, a curator of living heritage, and a devoted practitioner of meticulous craft. At **Pangkor Laut Resort**, we compose a

private narrative from the primordial essence of ancient rainforest and sea, translating the island's timeless rhythm into feasts shaped by its daily bounty. The balmy evenings of **Tanjong Jara Resort** resonate with a vibrant coastal heritage, where the communal craft of the satay master and the convivial ritual of the shared *Lok-Lok* pot celebrate enduring fellowship. **Cameron Highlands Resort** upholds a gracious tradition, perfecting the craft of the roast within the serene, mist-veiled place of the highlands. **The Majestic Malacca** orchestrates a culinary voyage through time, presenting the legendary *Kari Debal* as a refined and resonant chapter of Kristang heritage. At **Gaya Island Resort**, the craft of teppanyaki omakase is elevated to a breathtaking performance, a symphony of precision set against the awe-inspiring place of rainforest and panoramic bay.

Each curated encounter stands as a testament to this ethos. We commence with ingredients cradled by pristine environments, honour them through time-honoured techniques and devoted craftsmanship, and present them within settings conceived to elevate wonder and kinship.

This is the culinary realm we tenderly cultivate, a world where every dish possesses a profound provenance, every recipe is imbued with soul, and every meal presents an occasion to forge a cherished memory.

It is our sincere hope that these narratives stir your imagination. Perhaps one will whisper to you, promising the essence of your next retreat.

We would be deeply honoured to welcome you to our table.

Yours sincerely,

A handwritten signature in black ink, appearing to read 'd. Mo'.

Chef Mo  
Group Executive Chef  
YTL Hotels



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## THE PERENNIAL PRIVATE DINING FEAST

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### *Heritage flavours. Private moments.*

Step away from the ordinary and into a timeless haven. At **Pangkor Laut Resort**, our Chef's Private Dining Room offers an exclusive culinary narrative for groups of two to eight. This is a gathering set within the ancient rainforest, where each course tells a story of this unique land and sea.

The experience is rooted in the resort's pristine environment. We begin with the ocean's daily gift—seafood selected at dawn for its pristine freshness—and the vibrant bounty harvested from our land. These ingredients, born of the same sanctuary that cradles your stay, are our foundation.

Here, tradition is our most prized ingredient. We honour Malaysia's culinary legacy through time-honoured recipes, daily-ground *rempah* (spice paste), and house-made





condiments. Each dish is crafted with a patience that mirrors the island's own rhythm.

Dine in an intimate enclave designed for connection, where the presentation of each dish becomes a personal performance. Savour the harmoniously balanced flavours—subtle heat, tangy zest, rich umami—that define the elegance of Malay gastronomy.

This is more than a meal; it is a celebration of togetherness, a unique opportunity to create treasured memories within the secluded beauty of Pangkor Laut Resort. Allow us to transport you on a sensorial voyage that lingers long after the final bite.





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## THE ART OF THE SKEWER — SATAY LOK-LOK AT GASING COURT

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*Where every skewer tells a story of the coast.*

At **Tanjong Jara Resort**, we believe in honouring not just a place, but a way of life. As the balmy Terengganu night descends, our weekly tradition unfolds at Gasing Court, a celebration where the very essence of the coast is woven into an evening of authentic flavour and warm fellowship. Here, within the embrace of our timber and stone courtyards, the timeless rhythms of the east coast come gracefully to life.

Behold the timeless craft of the *Satay* master. Here, skewers are turned with practiced patience over smouldering coals, achieving the perfect harmony of smoky char and succulent, marinated tenderness. Each skewer is a testament to a cherished recipe, served with all the classic accompaniments that complete this iconic experience.





Nearby, the interactive theatre of *Lok Lok* invites you to become part of the ritual. Select from an artful display of fresh, skewered delights and immerse them in a fragrant, bubbling broth. The final flourish is yours, a drizzle of sauce to create a personal masterpiece. It is a meal built on connection, conversation, and the simple joy of creation.

This is an authentic expression of the local culture, designed to nurture both body and spirit. It is far more than dining; it is a sensory journey that captures the genuine soul of the Malaysian coast. Every unhurried moment, from the smoky aroma to the shared conversation under a canopy of stars, is a story told in the timeless tradition of Tanjong Jara Resort.





## THE SATURDAY ROAST — A HIGHLAND SYMPHONY



*An elegant weekend ritual in the highlands.*

In the highlands famously known as 'a little piece of England in Asia', a weekend ritual of refined charm awaits. At **Cameron Highlands Resort**, our celebrated Saturday Roast transcends mere dining—it is the embodiment of a gracious and unhurried evening. A convivial tradition, lovingly preserved, unfolds within the serene embrace of our mist-veiled retreat, inviting you to linger in elevated tranquility.

Your experience commences with a moment of choice, a prelude that marries timeless comfort with a whisper of local inspiration. A refined soup follows, paying homage to the valley's authentic bounty. This measured progression culminates in the presentation of the table's centrepiece: a splendid selection of roasts, carved with ceremony and accompanied by a painterly array of seasonal accompaniments



and the quintessential, golden-crisp Yorkshire pudding. A curation of fine sauces invites you to compose your plate with personal preference.

The affair concludes on a note of graceful simplicity with a quintessential dessert. This is an interlude crafted for connection—where time is suspended, conversations find a deeper cadence, and the crisp mountain air provides a perfect counterpoint to the indulgent warmth of the table.

More than a meal, the Saturday Roast is the very essence of a weekend retreat. It is a perfectly crafted tradition, set against a backdrop of unparalleled natural beauty—an elegant, enduring signature of the Cameron Highlands Resort experience.





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## A LEGACY OF FLAVOUR: OUR KARI DEBAL

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*Where Malacca's heritage is served with elegance.*

At **The Majestic Malacca**, a dining experience is a journey through time. Our signature Kari Debal—famously known as *Devil's Curry*—is far more than a menu item—it is the embodiment of our dedication to heritage and refined storytelling. This legendary dish, rooted in the soul of Malacca's Kristang community, is presented not merely as a recipe, but as a chapter of living history, served within the gracious embrace of our colonial-era hotel.

While the dish is celebrated for its bold character, our philosophy at The Majestic Malacca elevates tradition through balance and meticulous care. We honour the spirited legacy of family recipes by offering our own masterful interpretation—where intense flavours are harmonised with thoughtful refinement. The result is a creation that is both powerfully authentic and elegantly composed, designed to be fully savoured.

True to our standards, the experience is defined by an uncompromising commitment to craft. Every element, from the hand-ground spice paste to the slow-simmered preparation, reflects the same dedication to excellence that defines every aspect of a stay with us. It is this seamless blend of cultural authenticity and artisanal execution that transforms a meal into a memorable occasion.



Dining on our Kari Debal is to participate in a curated narrative of place and palate. It is an invitation to connect with Malacca's rich tapestry of flavours, presented with the warmth, sophistication, and timeless elegance that are the hallmarks of The Majestic Malacca experience.

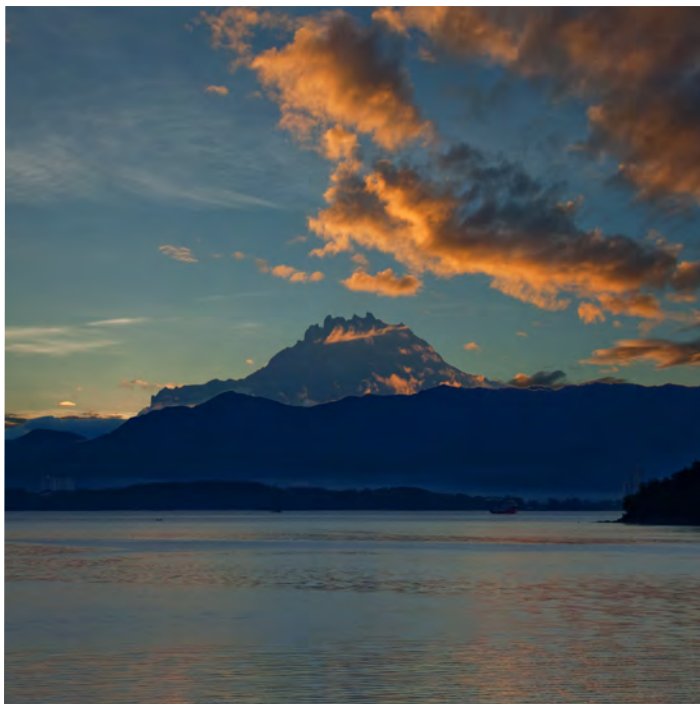




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## OMAKASE — FRONT ROW SEAT TO FLAVOUR AND SAVOUR

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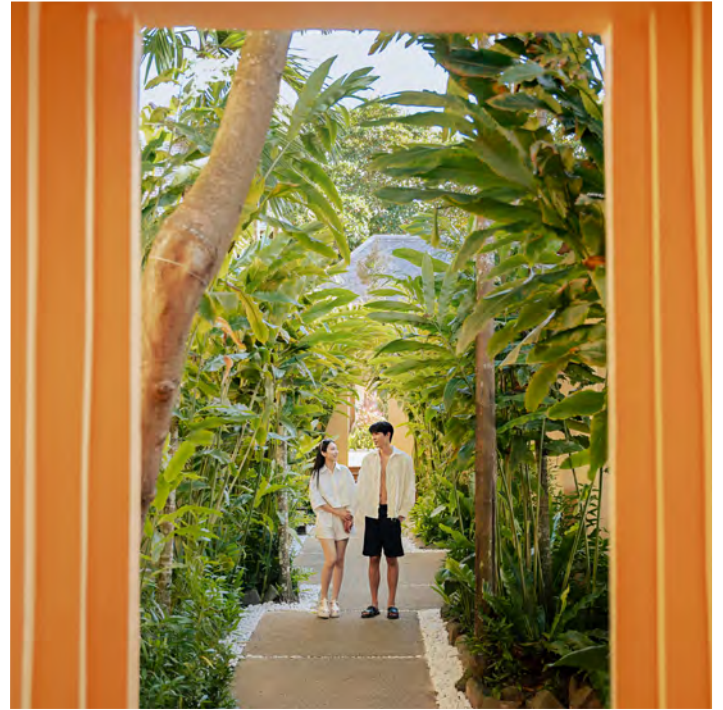


*Flavours that unfold between forest and ocean.*

At **Gaya Island Resort**, dining is an encounter with the extraordinary. Perched within an ancient rainforest overlooking the vast expanse of Malohom Bay and Mount Kinabalu, our Japanese sanctuary offers more than a meal—it offers a moment of pure wonder. This is our teppanyaki omakase, a bespoke culinary journey where trust is gracefully surrendered to the hands of our master chef, and every sense is awakened.

Here, the experience is the spectacle. Settle around the gleaming teppan as a masterful performance unfolds before you. It is a theatre of serene focus and flawless technique, where each movement—from the artful sear to the ceremonial slice—is executed with captivating precision. The air fills with an intoxicating narrative of sound and aroma, a prelude to the exquisite flavours destined for your plate.

This is the essence of omakase at our resort: a deeply personal and indulgent journey. Each course is a curated revelation, a testament to the chef's artistry and our commitment to the freshest, most exceptional ingredients. The experience is tailored to your preferences, making every visit uniquely your own.



More than a dinner, it is a harmonious dialogue between unparalleled culinary craftsmanship and one of the planet's most breathtaking natural stages. It is an evening where time slows, the view mesmerises, and each meticulously presented plate becomes a lasting memory of Gaya Island Resort. Prepare for an encounter where every detail is designed to enchant.



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# YTL HOTELS

Treasured Places, Treasured Moments

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Food and Flavours – The Perennial Feast highlights exciting new gastronomic adventures introduced from our collection of Luxury Resorts and Hotels in Malaysia. Whet your appetite and prepare to savour all that the resorts have to offer, with ingredients, recipes and dishes that reflect the very best of the locale and people of each property, making each and every bite an indelible and delicious experience.



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