
YTL'S

PERENNIAL FEAST

Nº.6

A CULTURE OF FOOD & FLAVOURS

JUN '26



TIMELESS TASTE OF HERITAGE & LEGACY

Celebrating traditions that refuse to fade and flavours that season the soul.
Explore cherished stories from our resorts, where heritage recipes passed down
through generations preserve culture, memory, and meaning in every dish.

A WELCOME MESSAGE

FROM CHEF MO



Dear guests,

There is something rather magical about a food that has outlived its creator. A recipe that refuses to be forgotten. A flavour that travels across oceans and generations, arriving on your plate as though no time has passed at all. That, to me, is the heart of heritage cooking.

In this edition of the Perennial Feast, I invite you to journey with me through five of our most cherished culinary traditions. From Uncle Lim's whispering wok on **Pangkor Laut Resort** to the sand-baked treasures of **Tanjong Jara Resort** in Terengganu, from the layered legacy of a North Borneo tiffin at **Gaya Island Resort** to the golden crumb of Malacca's Bolo Sugee at **The Majestic Malacca**, and finally to the misty highlands of **Cameron Highlands Resort**, where scones and tea have become a century-old ritual.

These are not merely foods. They are stories, seasoned with patience, care, love, and memory. They have been passed down by chefs and custodians, by Kristang grandmothers and British planters, by fishermen and village folk who understood that the best things in life cannot be rushed.

As you read on, I hope you will taste not just the flavours, but the souls behind them. And perhaps, like me, you will feel that timeless truth: The best recipes never really fade. They simply wait for the next generation to keep them alive.

Yours sincerely,

Chef Mo
Group Executive Chef
YTL Hotels



UNCLE LIM'S KITCHEN: WHERE THE WOK STILL WHISPERS



A culinary legacy that still sizzles.

Chef Lim Fang Tat fondly known as "Uncle Lim" was a pillar of Pangkor Laut Resort from its opening in 1985, leading his team at Uncle Lim's Kitchen with authentic Hock Chew and Nyonya home cooking. Though Uncle Lim has since passed, his legacy endures. And if you listen closely? The wok still whispers.

His legacy lives on in Chef Ah Chai and his dedicated kitchen brigade, the keepers of the flame who now tend Uncle Lim's Kitchen with the same devotion, drawing inspiration from locally sourced produce and cooking to taste, not to measure. The result is a singular dining experience that preserves the exotic flavours and personal touch Uncle Lim defined.

Under Ah Chai's steady hand, the brigade works in quiet harmony, each toss of the wok, each pinch of spice, each taste before service a quiet nod to the master who came before.

The Calamansi Chicken remains a guest favourite: wok-tossed to juicy perfection, each piece caramelised at the edges. The calamansi, that tiny, aromatic citrus native to Southeast Asia, delivers a punch of sour sunshine that cuts through soy, garlic, and a whisper of palm sugar. Bright, then earthy. Tangy, then comforting. A perfect balance of flavours.



But Calamansi Chicken is only one chapter. Uncle Lim's repertoire spanned Hock Chew noodles, fragrant Nyonya curries, delicate steamed fish, and hearty slow-braised beef. Each dish carried his signature: bold yet balanced, rustic yet refined.

Regulars know that no two plates are ever the same. A little more calamansi on a humid day. Extra heat when the sea is rough. This is living, breathing heritage – adapted, adored, and preserved, night after night, by Ah Chai and his brigade. Uncle Lim is gone. But his cooking lives on in every wok, every dish, every guest who leaves with a full heart.

The wok, after all, still whispers.

[CLICK HERE TO VIEW](#)





IKAN BAKAR DI DALAM PASIR – FIRE, SAND & PATIENCE

From shoreline wisdom to your table.

Ikan Bakar di Dalam Pasir, fish baked in sand in English, is a humble way of cooking born from life on the open sea, introduced to Tanjong Jara Resort by the inimitable Captain Mokh. With no crockery or stove to their name, the fishermen of Terengganu made do with what the sea and shore gave them: fire, sand, and time. For generations, this simple, honest method has been the quiet wisdom of coastal fishermen, a way to cook that asks for nothing more.

Fresh catch is stuffed with lemongrass, turmeric leaf, and galangal, wrapped tightly in banana leaf, then nestled beneath hot embers and coastal sand. No flame touches the fish directly. Instead, the heat travels slowly, gently, coaxing every spice into the flesh while locking in every drop of natural sweetness.

The result is impossibly succulent, infused with earth and sea in equal measure.

Captain Mokh has since retired, but his legacy endures. The tradition he introduced continues, unchanged and unwavering, in the hands of Tanjong Jara Resort's chefs who honour his teaching with every preparation. No shortcuts. No modern tricks. Just fish, fire, sand, and the quiet confidence of a method that has worked for centuries.

Ikan Bakar di Dalam Pasir is not merely grilled. It is gently baked beneath the sands. And what emerges is nothing short of timeless, a taste of a humble fisherman's heritage, served fresh with love.







THE NORTH BORNEO STRAITS TIFFIN – LAYERS OF LEGACY



A culinary journey through the straits.

The North Borneo Straits Tiffin draws inspiration from the rich history of North Borneo, where ancient trade routes of East and West once converged, giving rise to a renowned culinary tradition. It is a love letter to Sabah's eclectic soul, a stacked tiffin carrier of Sino-Bornean fusion, born from the cultural crossroads of the South China Sea.

Each tier of the tiffin unveils a new chapter of this heritage, a thoughtfully curated journey through the harmonious blend of flavours and traditions that shaped the region. Several layers are present, each consisting of a mix of local and western fare. The experience is complemented by Lihing, a local Borneo rice wine.

To lift the lid of a tiffin is to open a chest of cross-cultural heirlooms. The flavours are bold, layered, and utterly unforgettable. A Straits legacy balanced beautifully on the edge of the jungle.



Today, the chefs at Gaya Island Resort honour this tradition by preserving each dish exactly as it was passed down. No fusion for fusion's sake. Just authentic, generous cooking that respects every culture that shaped it.

To complete your evening, lose yourself in the pages of *Land Below the Wind*, Agnes Newton Keith's classic 1939 memoir. With humour and pervading charm, it offers a window into the people and spirit of North Borneo, the perfect companion to a night of heritage and taste.

The North Borneo Straits Tiffin is not a meal. It is a voyage that begins with the first lift of the lid and lingers long after the last tier is empty.





BOLO SUGEE - GOLDEN MEMORIES IN EVERY BITE

A celebration of Kristang heritage.

Bolo Sugee, known in English as Sugee Cake. It is that dense, golden, almost crumbly Eurasian treasure and the centrepiece of The Majestic Malacca's Kristang Afternoon Tea. Brought by the Kristang community, the descendants of Portuguese settlers who made Malacca their home over five centuries ago, this cake is heritage in every lattice-topped slice.

The magic lies in its simplicity. Semolina, clarified butter, and almond come together to create a texture that is neither cake nor biscuit, but something far more regal. Each forkful yields notes of nutty warmth, delicate sweetness, and a crumb that melts on the tongue.

For the Kristang community of old Malacca, Bolo Sugee was never an everyday affair. It graced wedding feasts, Christmas mornings, and celebrations that called for something special. To serve it was to honour guests. To receive it was to be loved.

Today, the pastry chefs at The Majestic Malacca preserve this tradition with quiet devotion. The recipe remains unchanged, no shortcuts, no substitutions. Just butter, semolina, patience, and respect for the hands that came before. Bolo Sugee tastes of Christmas past, of weddings long concluded, of a Malacca that refuses to fade. Golden memories in every bite. It is generous, unfading, and utterly timeless.





SCONES - MIST, TEA & TIMELESSNESS



A taste of England in the highlands.

The scone, that quintessentially British delicacy finds its most charming expression at Cameron Highlands Resort, where cool mist and rolling tea plantations feel remarkably like a corner of Old England transported to Malaysia.

Scones have long been a British afternoon tea staple. Around 1840, they became an essential part of the fashionable ritual of afternoon tea in England, popularised by the Duchess of Bedford, a close friend of Queen Victoria. What began as a private remedy for hunger between meals soon blossomed into a beloved social tradition, one that endures to this day.

Baked fresh every day at Cameron Highlands Resort, these scones are golden-crust, feather-light within, and served warm enough to split with a knife. The ritual is sacred: crack open, then anoint first with clotted cream (the Devon way, if you please), then with a generous spoon of local strawberry jam. The cream melts gently into the crumb. The jam offers a bright, highland sweetness. Together, they are perfection.



But a scone without tea is a story half told. Enter The Cameronian Tea, a bespoke black tea blend grown on the slopes of Gunung (Mount) Brinchang, where elevation and morning mists produce leaves of exceptional fragrance. Brewed strong and poured rich, it carries notes of honey and malt, with a finish as crisp as the highland air.

For nearly a century, this ritual has endured. British planters brought their traditions to these hills. Malaysian soil gave them new life. And today, that legacy continues with one warm scone, one perfect sip, one misty afternoon at a time.

And for those seeking an even deeper embrace of heritage, the English Afternoon Tea in the Jim Thompson Tea Room elevates the experience further. Served amidst the resort's timeless elegance, it pays homage to the legendary American silk merchant who fell in love with Southeast Asia's textures and traditions, a fitting companion to scones and tea in Malaysia's highlands.



SHARE YOUR FAMILY'S KITCHEN LEGACY STORY

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Celebrating culinary legacy.

Recipes are more than just instructions on a page. They are living maps of who we have loved, of what we always return to, of the flavours that shaped our earliest memories. The best culinary secrets are never written down in cookbooks. They are passed along through spoken words, across a shared table, from one generation to the next.

And now, we would like to hear yours.

We invite you to share your family's kitchen legacy. Tell us the name of your traditional recipe. Share its history, the memories it carries, or the specific ingredients that make it utterly irreplaceable. Perhaps you have a photograph of a handwritten cookbook, a stained recipe card, or a grandmother stirring a pot with her back turned. Send it to us.

In our next edition of the Perennial Feast, we will feature your legacy, the dish, the story, and the soul behind it.

This is not merely our newsletter. It is ours, together. A living, breathing collection of flavours that refuse to fade and stories that season the soul.

To submit your legacy story, simply click the button below. Include the name of your dish, your memory, and any photographs you wish to share.

We cannot wait to read the legacy behind your beloved recipe!

Thank you,

Chef Mo
Group Executive Chef
YTL Hotels

[CLICK HERE TO SUBMIT](#)

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Treasured Places, Treasured Moments

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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