

Flavours of Thailand

For something different from kampung cooking, Thai cuisine is a good choice for berbuka puasa, writes **Tan Bee Hong**

JUST opened last November, Bangkok House in Taman Tun Dr Ismail, KL, is a whiff of lemongrass in a neighbourhood of cafes, mamak shops, kopitiam and fast food joints.

Sisters Farah and Sarah Hassan, who originate from Thailand, are well known for their Thai cuisine. The menu comprises a mix of southern Thai dishes and Bangkok flavours.

As I step inside, I am impressed by the clean tidy rows of tables and white chairs in front of a chiller where there are cakes and bowls of green, pink and yellow ingredients. These are fruit and other items for the dessert dishes. The steamed tapioca with coconut cream is particularly recommended.

There's an upstairs section, usually reserved for private and corporate parties.

For Ramadan, Farah tells me there will be six set menus of dishes to go with rice, drinks and dessert. While these are designed for between two and six diners, bigger groups

can add on dishes from the a la carte menu.

I am trying the menu for six (RM185+). There's pohtek soup, stir fried mixed vegetables, stir fried basil chicken, seafood hor mok (otak otak), crispy kangkung salad, Thai syrup with lime and red ruby with jackfruit.

Pohtek soup is clear seafood tom yam, not the usual fiery red version. Kept hot in a pot with fire in the funnel, it's mildly hot and there's plenty of crab, prawn, squid and mushroom.

The crispy kangkung is addictive, especially when it is served with the house dip made with minced chicken and sliced shallots. Basil minced chicken goes well with steamed rice as does the hor mok. The latter requires paying more attention as there are prawns and chunks of crab with shell in it

Bangkok House

Where
Sinaran TTDI,
Taman Tun Dr
Ismail, Kuala
Lumpur
Tel: 03-7733 4333

Getting there
Opposite Shell
station

Theme: Set Thai
cuisine menu

Opening hours:
Open for both lunch
and dinner

You'll pay: 2 persons
(RM55+, RM85+),
4 persons (RM95+,
RM195+), 6 persons
(RM185+, RM290+).
A la carte menu also
available.



Value set with poh teksoup, stir fried mixed vegetables, stir fried chicken basil, seafood otak-otak, crispy kangkung with house dip, red ruby dessert and Thai syrup with lime.

PICTURE BY KHOO SU TING

but it's worth taking trouble over.

Diners get a chilled drink of red Thai syrup with a squeeze of lime and a bowl of tub tim krob (red chestnut) with jackfruit slices and coconut milk to end the meal.

Dishes for the various set menus vary and you can also ask for additional a la carte dishes. A choice favourite is fish steamed with a light and tangy lime gravy with lemongrass. Just before serving, chopped

chilli, coriander and sliced garlic are added for extra flavour.

Or have some red fresh water prawn tom yam (from RM20). This hot, sour soup will perk up your appetite instantly.

Stuffed crab is perfect for families with young children. The combination of minced chicken with crab, onion and carrots is stuffed into crab shells and deepfried. Eaten with a chilli dip if preferred.

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MAJESTIC BANQUET

THERE'S no doubt that food brings Malaysians together and we don't think twice about travelling out of town for a good makan. But this Ramadan, check out what Majestic Hotel Kuala Lumpur has to offer for buka puasa (iftar).

A culinary showcase presented by Chefs Shahri and Shahrom, one of the more popular dishes will be the pajeri kedondong. A family recipe, Shahrom explains that this Malay dish is his take on the usual pineapple pajeri, mango pajeri or eggplant pajeri.

For mains, there's kambing panggang (grilled lamb) accompanied with nasi biryani gam. One of the more homey dishes is the sayur lemak pucuk manis, which the chefs say is a labour of love. The use of local herbs and spices enhances the sweet taste of these leaves. The added aroma comes from the use of concentrated coconut milk.

Nothing announces that it's Ramadan more than when there's lemang on the menu. This Hari Raya favourite of glutinous rice is served with rendang or serunding.

There's a lovely selection of both local and western desserts to complete your meal. The Malay kuih lapis is a must-try.

✉ Aneeta Sundararaj

The Majestic Festive Banquet

Where

The Majestic Kuala Lumpur, Function Rooms (Level 3), The Majestic Kuala Lumpur, 5 Jalan Sultan Hishamuddin, 50000 Kuala Lumpur.

Tel: 03-2765 8000

Promotion: Daily from June 24 to July 12

Highlights: Pajeri Kedondong, Kambing Panggang and Kuih Lapis

You'll Pay: RM100 nett per person.
Extras: You will receive a lunch gift certificate for two persons at Contango for bookings of more than 50 persons made with Majestic Festive Banquet Dinner. Prices are inclusive of service charge and GST.

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