



Nasi Lemak

- *Nasi Lemak* is the national dish of Malaysia. The name (directly translated to 'Fatty Rice') derives from the rich flavours of the rice, which is infused in coconut milk and pandan.
- The rice is served with condiments such as a spicy *sambal*, deep fried anchovies and peanuts, plus slices of raw cucumbers and boiled eggs.



Roti Canai

- *Roti Canai* is a local staple in the Mamak (Muslim Indian) cuisine.
- This flat bread is pastry-like and is somehow crispy, fluffy and chewy at the same time.
- It is usually served with dhal and different types of curries.



Teh Tarik

- There is nothing more comforting than a hot glass of sweet *teh tarik* (pulled tea).
- Black tea is mixed with condensed milk and “pulled” multiple times into frothy perfection.
- You can order it plain or ask for *teh tarik halia*, which has ginger.



Ikan Bakar

- Directly translated to English, *Ikan Bakar* means burnt fish.
- Whole fish or sliced fish is slathered with a *sambal* or tumeric paste and is charcoal-grilled or barbequed (sometimes in a banana leaf wrap).
- It is often served with a soy-based dipping sauce that brings out the flavours even more.



Banana Leaf Rice

- In traditional South Indian Cuisine, a meal is normally served on a banana leaf.
- Hot steaming rice is paired with your choice of curry, vegetable, deep fried seafood or chicken and accompanied with papadums and cutneys.
- It is best to wash down the explosion of flavours with a nice hot mug of sweet teh tarik (pulled tea).



Chicken Rice

- The key to a perfect plate of chicken rice lies not only in the delicious tenderness of the steamed or roasted chicken.
- The fragrant rice, which is usually cooked in chicken stock with lard, creates the perfect balance of flavour with the meat.
- Drizzle a little soy sauce, ginger paste and chilli sauce for an extra kick!



Hokkien Mee

- This street food originates from Fujian, China.
- Thick rice noodles are braised in a fragrant dark sauce that is soy and lard-based.
- The dish is tossed with slices of pork, shrimps, fish balls and vegetables.



Cendol

- A sweet bowl of cendol is the perfect treat on a sunny day!
- Strips of pandan flavoured jellies and kidney beans are topped with shaved iced, coconut milk and palm sugar syrup.
- Some places served more fancy versions with glutinous rice, sweet corn, durian flesh and diced jackfruit.



Bak Kut Teh

- Translated to “meat bone tea”, this hearty soup is made out of pork ribs that are simmered in a broth infused with herbs and spices such as star anise, cinnamon, cloves, fennel seeds and garlic.
- Some restaurants served a dry version as well, which is equally delicious when eaten with steaming hot rice.



Apom

- Apom is a type of Indian sweet crepe that is normally cooked in a clay pot on a charcoal fire.
- The batter is made out of eggs, coconut milk, rice flour and sugar.
- You may either enjoy it plain or with fillings such as brown sugar, bananas or sweet corn.



Air Mata Kucing

- This refreshing drink is made from winter melon (*tong kua*), monk fruit (*lo han kor*), dried longan (*long ngan*), and sugar.
- It is best served with ice, but some stalls served it hot too.
- An excellent way to stay hydrated when you are on a go!



Lok Lok

- *Lok Lok* is a version of steamboat or hotpot meal with a slight twist.
- The meat and vegetables are served on a stick and dipped into a pot of hot boiling broth.
- *Lok Lok* is usually served at food trucks that are usually open for supper.



Kaya Toast

- Imagine cold slices of butter and sweet homemade *kaya* (coconut jam) sandwiched in between fluffy white bread that is toasted to perfection.
- It makes a wonderful breakfast especially if you have it with soft-boiled eggs and a cup of hot tea or coffee.



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Char Siew

- This Chinese barbequed pork is often seen hanging on the storefront of Chinese restaurants that serve chicken rice.
- Each slice will melt in the mouth. It is juicy, tender, sticky and fatty at the same time. It is best eaten with a plate of rice or *kon lou* (braised soy sauce) noodles.



Pisang Goreng

- During teatime in Malaysia, you may go for a plate of crispy banana fritters. Slices of bananas are dipped in a batter and deep-fried to a golden perfection.
- Some people like to consume it with *sambal* to give it a savoury taste.



Pan Mee

- *Pan mee* is a popular Hakka noodle dish that makes a hearty meal.
- Rice flour noodles are served in an anchovy broth and topped with crispy fried anchovies, ground pork, shiitake mushrooms and vegetables.
- Drizzle some soy sauce and *sambal* to complete the taste!



Wantan Mee

- *Wantan mee* is a dish whereby egg noodles are tossed in a dark fragrant sauce.
- It is topped with *char siew* (barbequed pork), wontons (pork dumplings) and vegetables.
- It is also served with pickled green chillies on the side, which add a nice spice to dish.



Nasi Kandar

- *Nasi Kandar* is a Mamak (Indian Muslim) cuisine, which originates from the state of Penang.
- Steamed rice is usually served with a variety of curries and side dishes such as fried chicken and stir-fried vegetables.
- For a finger-licking good experience, it is best eaten with your hands!



Nasi Kerabu

- *Nasi Kerabu* is a classic Malay dish that originates from Kelantan.
- The steamed rice is dyed blue with butterfly-pea flowers and topped with chopped herbs.
- It is served with green chillies stuffed with fish paste, fish crackers, boiled salted eggs and *sambal*.
- Some places serve it with grilled beef or fried fish as well.



Nyonya Laksa

- Vermicelli or egg noodles are served in a spicy coconut milk broth and topped with ingredients such as tiger prawns, slices of chicken, julienned cucumber and bean sprouts.
- A delicious *sambal* usually comes on the side.



Roast Duck

- Golden roast ducks can sometimes be seen hanging on the storefront of a Chinese restaurant.
- You can eat it plain or on the side with a plate of steaming hot rice or *kon lou* (braised) noodles.



Roti Babi

- *Roti Babi* is a Peranakan dish that originates from Penang.
- Thick slices of bread are coated generously with an egg batter and pan-fried just like a traditional French toast.
- The twist is that it has a delicious minced pork filling inside, which is flavoured with various herbs and spices.



Ayam Percik

- Ayam percik is a Malay-style roasted chicken dish that originates from Kelantan.
- Chicken pieces are marinated with *cili giling* (a spice paste) and coconut milk.
- Tear off the pieces of chicken with your hands for an extra sensory experience!



Bubur Chacha

- This dessert is made with a medley of sweet potatoes, yam and sago balls.
- These ingredients are boiled in a coconut milk that is infused with pandan and palm sugar.
- It is usually served warm.



Ice Kacang

- *Ice Kacang* is the Malaysian-style shaved ice.
- It is usually topped with different flavoured jellies, red beans, creamed sweet corn, peanuts and other delicious condiments.
- The mixture is drizzled with coconut milk, a rose-flavoured syrup and palm sugar syrup.



Char Kuay

Teow

- This signature dish from Penang makes an indulging meal.
- Flat rice noodles are stir-fried in a spicy soy-based sauce with lard.
- It is tossed with eggs, cockles, prawns, fish cakes, Chinese sausages and bean sprouts.
- It's best eaten with pickled green chillies or *sambal*.



Chee Cheong Fun

- This Cantonese dish is often served as part of a dim sum meal.
- Fresh rice noodle rolls are steamed and served with a soy based sauce.
- You may order it plain or stuffed with items such as succulent prawns. Some places serve it with a curry sauce as well.



Claypot

Loh Shu Fun

- *Loh Shu Fun* literally translates into rat noodles because of the shape of the rice noodles that resemble the tail of a rat.
- It is cooked in a claypot with a fragrant dark sauce and mixed with ground pork, bean sprouts and mustard greens, topped with a sunny side egg.



Durian

- Durian is known as the “king of fruits”, known for being large, its strong odour and formidable thorny husk.
- Its name is derived from the Malay-Indonesian word “*duri*”.
- Now you can find it served all year round at many roadside stalls across the country.



Fish Head Noodles

- This popular hawker dish is usually made with rice vermicelli.
- The flavour of the tomato-based fish broth is brought to life with a splash of evaporated milk. This gives it a nice sweet taste, which goes well with the addition of *ham choi* (salty pickled vegetables).



Fruit Rojak

- This local version of a fruit salad is not as healthy as it sounds!
- Jicama, pineapple, cucumber, guava, green mango and deep fried beancurd are tossed in a fragrant dark *belancan* (shrimp paste) soy sauce and sprinkled with peanuts and toasted sesame seeds.
- Different places serve their own variation, which are usually delicious!



Kai See Hor Fun

- This is translated as “flat noodles with chicken strips”.
- The base of this dish is flat rice noodles, which are served either in a soup or tossed in a dark soy-based sauce.
- It is mixed with slices of steamed chicken and prawns, and sprinkled with deep fried shallots and spring onions.
- It is a hearty meal, which is best enjoyed on a rainy day.



Keropok Lekor

- *Keropok Lekor* is a traditional fish cracker that originates from Terengganu.
- It is made of fish paste, sago flour and various spices and herbs.
- It is usually cut into thin slices that are fried to crispy perfection or finger-sized pieces that give it a nice chewy texture. It is normally served with a sweet chilli sauce.



Rojak

Pasembur

- This Indian-style mixed salad is a popular street food that hails from Penang.
- Cucumbers, potatoes, beancurd, turnip, bean sprouts, boiled eggs, prawn fritters and boiled cuttlefish are tossed in a sweet and spicy sauce and sprinkled with crushed peanuts.



Curry Laksa

- This Malaysian favourite has rice vermicelli or egg noodles swimming in a bowl of a spicy curry-based broth, which has a slight sweetness due to the coconut milk.
- It is usually topped with shredded chicken, prawns, boiled eggs, beancurd and bean sprouts.
- If you like it extra spicy, add some extra *sambal* into your bowl!



Tau Fu Fah

- This is the Cantonese name for soybean pudding, and is also known as “*douhua*” in Singapore.
- This popular Chinese dessert is usually served during breakfast or as a snack.
- The soybean pudding usually has a smooth silky texture that just melts in the mouth.
- Pillows of *tau fu fah* steeps in a sugary syrup and is equally delicious served hot or cold.



Roti John

- This is an omelette sandwich.
- Minced meat, eggs and chopped onions are cooked and placed into the cavity of a baguette that has been halved and pan-fried to give it a crispy texture on the outside.



Roti Tisu

- *Roti tisu* (Malay) is translated to mean “tissue paper bread”.
- It is a sweet flat bread that is crispy and wafer thin.
- It is usually served in a shape of a cone and comes with a side of dhal, curry and condensed milk.
- Some places serve it with *kaya* (coconut jam) or ice cream.



Otak Otak

- *Otak otak* is a spicy nonya fish cake, which is steamed or grilled in a banana leaf wrap.
- It is made out of fresh fish paste, tapioca starch and different spices, and has a custard-like texture.



White Coffee

- This popular drink from Ipoh was introduced in the 19th century by Chinese migrants who came to work in the local tin mines.
- The coffee beans are roasted with sugar, margarine and wheat, which give it a distinct taste.
- It is delicious served either hot or cold.



Pork Noodles

- Different restaurants or stall have their own style, some with minced pork or slices of pork with the innards and all.
- You may also choose from a variety of noodles, either served in a bowl of soup or *kon lou* (dry) style.



Yong Tau Fu

- *Yong tau fu* is a Hakka dish, in which different vegetables are stuffed with a minced fish and pork filling.
- The items are usually steamed or deep fried, then served in a bowl of soup or with different types of dipping sauces on the side.



Satay

- This is the modern name of “*sate*” in Malay or Indonesian.
- This street food was originally from Indonesia.
- Different types of meat such as chicken, lamb, beef or pork are marinated in various spices then grilled to perfection on a skewer.
- It is served on the side with a spicy peanut sauce, slices of cucumbers and *ketupat* (steamed rice cakes).



Beef

Rendang

- Beef rendang is another Indonesian dish that has been adapted to the local taste.
- Chunks of beef are slow-cooked for hours in a rich and spicy lemongrass and coconut paste. The result is deep flavoursome meat that is so tender you can tear it off with your fork.



Sup Tulang

- This is a Malay-style beef bone soup.
- The broth is infused with different spices and has a rich flavour.
- The meat is tender and melts in the mouth. The best part is perhaps digging for and slurping the delicious bone marrow!



Beef Noodles

- Chinese-style beef noodles are popular meals for breakfast or lunch.
- Different stalls served it differently, with ground beef, beef slices, beef balls and all the other part of the cow or buffalo.
- You may order it in a bowl of soup or *kon lou* (dry) in a fragrant dark sauce.



Mee Rebus

- This popular Jawanese dish is literally translated to “boiled noodles.”
- Egg noodles are tossed in a sweet and slightly spicy curry-like gravy.
- The dish is garnished with hard-boiled eggs, prawns, fish cakes, fried tofu, bean sprouts and other condiments.



Maggie Goreng

- Trust Malaysians to amp up instant noodles and turn it into a hawker dish that is loved by many.
- Instant noodles are stir-fried with soy sauce and a *sambal* paste and topped with eggs and vegetables.



Ramly Burger

- This is often found at roadside stalls.
- Ramly beef or chicken patties are grilled and sandwiched between burger buns with vegetables, cheese, eggs and different types of sauces.
- However, Ramly beef and chicken patties have been banned in Singapore for some time.



Popular Food in Kuala Lumpur (Malaysia)

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