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Enjoy favourites of Apec leaders

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BUKA puasa at The Palace of The Golden Horses this Ramadan with the favourite dishes of Asean leaders who attended the recent Apec Leaders Meeting.

The hotel's Carousel Restaurant is offering a tantalising spread including Malay, Chinese and Western dishes.

Every day, there are 15 appetizers, 18 main dishes and more than 20 desserts to choose from and the menu changes every day.

Check out the char koay tiao, one of Prime Minister Datuk Seri Dr Mahathir Mohamad's favourite dishes, together with roti canai and nasi lemak.

Singaporean Prime Minister Goh Chok Tong enjoyed the restaurant's tosai for breakfast and chicken rice at other times.

His Thai counterpart Chuan Leekpai loved the briyani with chicken kurma.

Chinese food was the choice of Philippine President Joseph Estrada who liked the wan tan noodles while Indonesian President B.J. Habibie preferred the daging dinding.

The Sultan of Brunei, Hassanal Bolkiah's favourite dish was the udang goreng berlada limau kasturi and Prince Edward Windsor could not get enough of the chicken curry with potatoes.

Sample these dishes and many others.

For appetizers, there is the burung puyoh goreng tujuh rempah, ikan panggang Portugis, oysters and ketam goreng berempah.

Or have rice with lauk kampung for a large part of the main Malay dishes, featuring nasi briyani, itik masak rendang pedas, opor ayam, kambing kuzi, daging briyani Johor, gulai ikan sembilang tempoyak berempai and sotong masak ayam nyonya.

Four stalls - called the Action Stations - have also been set up offering roti canai, murtabak, cendol and drinks like teh tarik.

A good choice of desserts await at the end of the meal and diners can choose between hot/warm desserts or assorted kuih or take both.

Among them are the ais kacang, tapai ubi, tapai pulut and bubur asura.

French pastries are also available.

The Chinese and western dishes offered are quite an alternative to Malay cuisine.

Options on the Chinese buffet menu include beef fillet Szechuan style, hot and sour flower crab, braised cuttlefish and beancurd, chicken rice and stir fried black pepper prawn, all halal of course.

The western dishes offered are a mix, like the sauteed beef tenderloin with black pepper sauce and sour cream and the pan-seared red snapper on passion fruit butter.

In addition to good food, diners will also benefit from the comfort of ample parking space, easy accessibility (20 minutes from town) and the availability of prayer rooms for men and women.

Located on the first floor of the hotel, the Carousel Restaurant has a capacity of 180.

Arrangements can also be made for private functions.

The buffet dinner is priced at RM48++ and RM25++ for children.

Reservations are encouraged.

For more information, call 03-9432333.

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