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Sumptuous hawker-style fare for buka puasa

YOU've still got this evening to enjoy a sumptuous hawker-style buka puasa spread at Hyatt Saujana Subang's Suria Cafe as this is the last day of Ramadan.

Have your meal inside the cafe or at the open-air terrace where the eight action stalls offer Nyonya food like popiah, fried kuay teow, curry mee and laksa Nyonya. There are also whole barbecued lamb, grilled fish, roti canai, murtabak, chicken tandoori, satay and tek tarik.

The appetisers include the various types of kerabu and sambal, ulam-ulam, fish crackers and pickles.

The menu has been prepared by executive sous chef Alham Daldiri, 38, formerly with The Andaman Langkawi, and chef de partie Hussian Bavutty, 43, who has 25 years of culinary experience and who had the honour of cooking for former Prime Minister Tun Dr Mahathir Mohamad and his entourage during their trip to the Antarctica in February last year.

Rice is prepared in various ways such as bubur lambuk, nasi kunyit, nasi tomato, nasi biryani, nasi dhal, nasi kerabu and nasi ulam.

The dishes that go with the rice include rendang daging, rendang ayam, ikan masak lemak cili api, fish head curry and squids with dried chillies.

Among the desserts that one should not miss is the steamed glutinous rice with durian sauce, bubur manis and the pengat.

The Ramadan buffet, served from 7pm to 10.30pm, is priced at RM68 nett an adult and RM30 nett a child. For reservations, call 03-76251234 ext 4070.