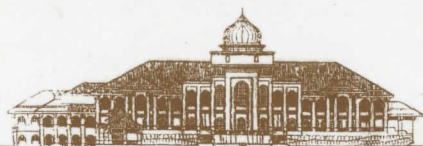


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SERI PERDANA SOIREE 2007



PERDANA
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FOUNDATION
YAYASAN
KEPIMPINAN
PERDANA



soi-rée also **soi-rée** (swä-ra')

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an evening party or gathering, typically in a private house, for good food, conversation and music

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Seri Perdana Soirée Malaysia 1957 - 2007

by Friedchillies Media Sdn Bhd

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SERI PERDANA SOIREE MALAYSIA 1957 - 2007

A book about food, heritage & merdeka.



PUSTAKA PERDANA

ERI PERDANA SOIREE 2007



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PERDANA
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YAYASAN
KEPIMPINAN
PERDANA

Special dedication to my loving mother, to my late father- whom I continue to miss, my dearest husband Kamal, my joys- Alya, Arif, Amira and Ahmad, to Baba- for always including me in your doa, to the eternal memory of Mama, to Aunty Jeanne, for her support, for my sisters- Wa, Noi and Pial, for sharing.

And for the rest of my family- for always being there.

Datin Azrene Abdullah

Organising Committee Chairman
Seri Perdana Soirée Malaysia 2007

THE MEANING OF

IMER

We hear it so often, see the ads, watch Tunku raise that mighty fist in jubilation so many times that we sometimes forget what it really means. It is the ability to live our lives the way we want to. Make friends with anybody we want to. Debate; exchange ideas. It is not to live in fear of where to live, whom to love or how to raise our children. It is a blessing we live with everyday to be autonomous, free and self-sufficient. It is the freedom to hope and pursue ambitions.

It is the ability to vocalise dreams.



DEKA

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5

PREMIERS' FAVOURITE DISHES: ONE FROM EACH PRIME MINISTER

“There’s nothing in life quite like the combination of good food and good company”. - Dato’ Seri Abdullah Ahmad Badawi,
Prime Minister of Malaysia

1. TUNKU ABDUL RAHMAN PUTRA AL-HAJ

Roast Beef & Yorkshire Pudding

“Tunku Abdul Rahman loved to take charge of the kitchen as much as he loved eating. He left Malaya at the age of 17 under a Kedah government scholarship to read law at St Catherine’s College in Cambridge. He first picked up his culinary skills as a student there. He was a wonderful and creative cook.

The Roast Beef complete with Yorkshire Pudding was an all time favourite- and an absolute-must as a weekly home cooked meal. It was a dish he often served when he had family and friends over for gatherings. He was very meticulous about preparation and would personally see to all the details including the ingredients of the marinade and the consistency of the Yorkshire pudding batter. He always preferred his meat medium-rare. His cooking style was instinctive- he never used cookbooks and would instead, invent his own recipes.



Roast Beef & Yorkshire Pudding

As a home entertainer, his guests had an opportunity to witness his best traits- of generosity, of warmth and sincerity and of wanting to share what he enjoyed with the people he loved. Tunku was also fond of setting different themes to his home meals- if he had a local lunch, then dinner would be western and vice versa.”

[YTM Tunku Datin Paduka Khadijah bt YTM Tunku Abdul Rahman Putra Al-Haj (Tunku's daughter) was often tasked to be Daddy's kitchen helper to beat the Yorkshire pudding to perfect consistency ; and YTM Dato Hajah Tunku Mukminah bt YTM Tunku Mabd Jiwa (Tunku's niece) often cooked for him his favourite dishes. They have both recently published "Favourite Dishes From The Tunku's Kitchen" together with the Federal Hotel of Kuala Lumpur and Marshal Cavendish which includes the Roast Beef recipe as Tunku prepared it]

2. TUN ABDUL RAZAK HUSSEIN

Gulai Ikan Patin

“Despite assuming office as the Prime Minister, my father’s taste in his food remained simple. He had a preference for dishes that he used to enjoy when he was growing up as a boy in Pekan- and ikan patin, remains synonymous today with that area of Pahang. Gulai Ikan Patin is probably the best known preparation for this river fish. The dish is best enjoyed with hot steamed rice and sometimes with a side of tempoyak, which in itself makes for a complete meal.

One of his earliest portfolios which he undertook with much passion was as Minister of Rural Development. Throughout his years as Prime Minister, he remained very much concerned with rural development and the eradication of poverty.

Although he was born to a Pahang territorial chief family, it is commonly known that he used to walk to school barefooted out of respect for his schoolmates who were mostly poor and could not afford to buy rubber shoes. He remained very close to the people’s



Gulai Ikan Patin

struggle throughout and I guess it was symbolic that he continued to eat as they ate. It reaffirmed his roots and reassured his constituents that at heart he was still their kampung boy.”

[Dato' Nazir Razak is the youngest son of Tun Abdul Razak. During his tenure, Tun Abdul Razak was instrumental in the establishment of a Government-backed bank to assist in the financing of development ventures for Bumiputeras. This led to the setting up of Bank Bumiputera Berhad which operations were acquired by CIMB Bank in 2005. Dato' Nazir was appointed its CEO in 2005.]

3. TUN HUSSEIN ONN Halwa Muscat

“My father had a distinctive sweet tooth and his all-time favourite dessert was Halwa Muscat. It has a texture of Turkish Delight- a family recipe that has been passed down from my Turkish great grandmother. Halwa requires a laborious cooking process not unlike dodol and its smooth chewy texture is grazed by the occasional almond. A drop of rosewater adds fragrance.

We used to enjoy this as a family during Raya but my father used to ask my mother for it even if was in-between Raya! Very few people know how to make it now and it’s probably little known outside the family. When his health deteriorated, sadly, under doctor’s orders, he had to give up all manner of sweets.

It’s the one dish that always brings back nostalgic memories of him at his happiest- when his health was robust, savouring what he enjoyed most- amongst whom he loved best.”

[Datin Hanis was initially apprehensive about being able to get a sampling of the (almost extinct) dessert to be photographed. The very day



Halwa Muscat

of the interview, she attended a family luncheon- and as if pre-destined, Halwa Muscat was served as a special dessert which she brought to be photographed]

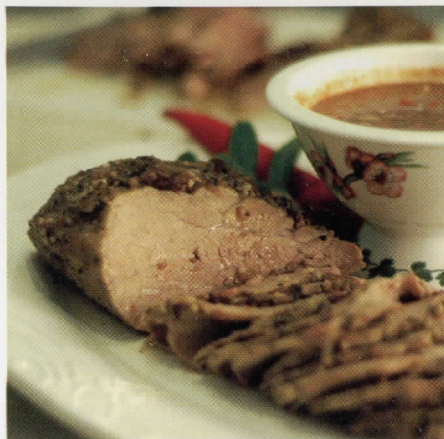
4. TUN DR MAHATHIR MOHAMAD

Daging Bakar Cecah Air Asam

“Tun’s love for food started early-primarily from his sisters’ home-cooking. Among the many dishes his sisters cooked for him, Daging Bakar Cecah Air Asam was his favourite.

Buffaloes grazing in open fields were a common view in Tun Mahathir’s hometown. For the dish, buffalo meat would be sliced into medium sized chunks, marinated only with salted turmeric powder before grilled over a slow wood-fire. The grilled meat is then cut into small slices and eaten dipped in sliced chilli and tamarind sauce. Tun loves his meat well done. Daging bakar can also be taken with rice and curry at mealtimes. This dish is common for picnics as it is easy to prepare. That was how Tun first came to love it. His sisters would make daging bakar enough for him and his schoolmates.

This favourite dish of Tun’s became so widespread that it made regular appearances even at Malaysian Embassy luncheons and dinners abroad. Tun appreciated their efforts and always made



Daging Bakar Cecah Air Asam

a point to taste every one. The best preparation in recent memory has got to be when the dish was prepared with premium Argentinian meat, grilled to perfection- it took a kampung dish to a whole new level! ”

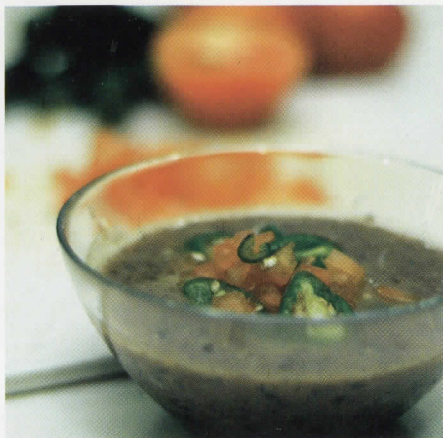
[Tun Dr Siti Hasmah bt Mohd Ali very graciously offered to contribute this piece, which stands not only as a food testimony but more than that, represents the couple’s intertwined history and shared lives. Tun Siti Hasmah was one the nation’s first woman doctors and the first woman government officer to be appointed in Tun Mahathir’s home state of Kedah.]

5. DATO' SERI ABDULLAH AHMAD BADAWI

Kacang Pol

Memories of childhood favourite meals makes Pak Lah think of 'Kacang Pol'. He recalls savouring a steaming bowl of the spiced minced beef or lamb (prepared as often by his father as his mother), cooked with peas or a variety of beans or kacang infused with Middle Eastern flavours- a testament to Pak Lah's own family influences. Traditionally, Egyptian fava beans or fol is used hence the name kacang pol. The addition of a few spoons of ghee- a luxury he can rarely now indulge in, assured an aroma to make any mouth water.

The family ate this dish simply, with crusty toasted bread. In the Muslim fasting month of Ramadhan, when kacang pol was prepared more often and the family spent more time together, it absolutely hits the spot, says Pak Lah. "There's nothing in life quite like the combination of good food and good company".



Kacang Pol

[This culinary walk down memory lane was narrated by the Prime Minister to his daughter Nori, who like her family, considers meals with loved ones- simple or elaborate- among the most basic yet special traditions of life.]

5

PRE-MERDEKA ARCHITECTURE

...the Art Deco-style Coliseum was a favourite haunt for out-station planters and visitors, including famous writer W. Somerset Maugham.



1. STADIUM MERDEKA

The image of the Tunku, hand raised in “Merdeka” at this venerable venue, is etched in every Malaysian’s psyche. Completed just days before Independence, Stadium Merdeka is now an iconic place. Many too will remember the time when the stadium was also famous for its Stadium fish head curry’ restaurant.



2. FEDERAL HOTEL

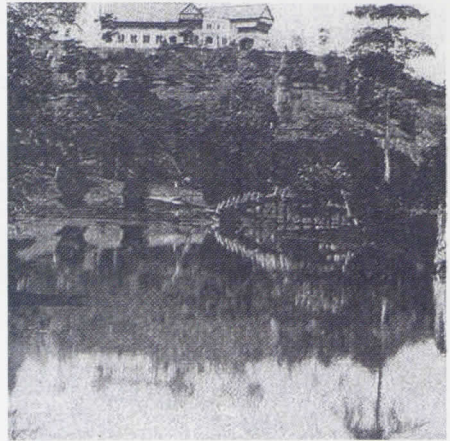
Federal Hotel’s link to Merdeka is solid- planned in time to host the new nation’s VIP visitors for the celebrations. Low Yat Construction Co. completed the original nine-storey hotel three days before Merdeka. Its later annex tower

then offered KL's first revolving restaurant. It still functions as a hotel today.



3. CARCOSA SERI NEGARA

These two elegant colonial-tropical mansions were British-built separately around the turn of the 20th century. Although the Tunku gave Carcosa to the British Government in 1957, it came back to Malaysia in 1988. Today this boutique hotel is synonymous with fine dining and its exquisite English afternoon teas and scones.



Carcosa Seri Negara in the 1950s



The present Carcosa Seri Negara



4. COLISEUM HOTEL & CAFE

Opened in 1921 and a stone's throw from Dataran Merdeka, the Art Deco-style Coliseum was a favorite haunt for out-station planters and visitors, including famous writer W. Somerset Maugham. A beloved spot for heritage lovers, the restaurant still offers sizzling steaks and curry tiffins served by waiters in starched uniforms.



5. MASJID JAMEK KAMPUNG BARU

Founded in the late 1800s, donations were raised in the 1950s to build a bigger mosque before Merdeka. Happily, enough was collected by 1956 when Tunku laid the new foundations. Wonderfully



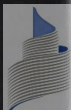
surrounded by eateries offering an array of Malay food, the mosque also has its own famous Ramadhan 'bubur lambuk'.



5

PRE-MERDEKA KOPITIAM

In the old days coffee beans were manually roasted with margarine over charcoal fire in the back kitchen.





1. SIN SENG NAM

2, Medan Pasar, Kuala Lumpur

A great kopitiam to sit down with a coffee and watch the world go by. Before they moved to Putrajaya, mornings here were in black and white as barristers and advocates breakfast heartily before court hearings.

Here, you must try the teh si (milky tea) or kopi openg (local iced coffee). Besides the mandatory kaya toast and half boiled egg, it also serves good chops and excellent white chicken rice. Come here for a whiff of a bygone era where you can either get stuck into



a good book or just sit and watch the ebb and flow of human life.



2. YUT KEE

35, Jalan Dang Wangi,
Kuala Lumpur

This is a pre-war Hainanese kopitiam that has stood the test of time for over 70 years. Owner Jack Lee has kept true to the kopitiam's original design. Everything from the tiled walls, wooden chairs and marble-top tables lend an air of old Kuala Lumpur.

This wonderful kopitiam still makes its own thick, slightly coarse kaya (coconut jam) with fresh chicken yolks. It also serves all manner of coffeeshop treats like kaya rolls (swiss rolls sandwiched

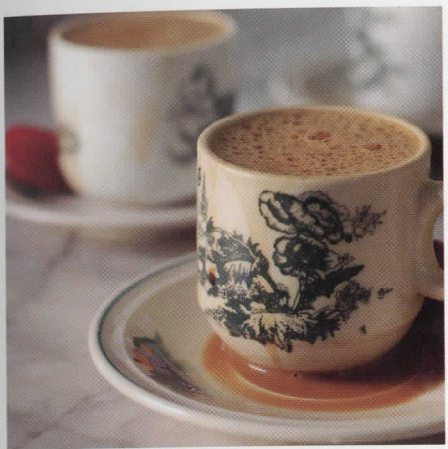


with kaya), chicken chop, minute steaks and mee suah. Of course all of this is washed down with lovely creamy Hainanese coffee or tea.

3. SINYOON LOONG

15A, Jalan Bandar Timah, Ipoh

Ah! The kopitiam that arguably created the famous Ipoh white coffee. This local haunt has been serving incredibly rich coffee since the 1930s. Coffee here is mixed with condensed and evaporated milk and given the



‘tarik’ foamy top effect. A stream of hot coffee is poured to and fro into a cup with precision resulting in the smoothest caffeine rush in town.

In the old days coffee beans were manually roasted with margarine over charcoal fire in the back kitchen. When in Ipoh, stopping for a cuppa in this often full coffee shop is obligatory- it’s well worth the wait.



Sin Yoon Loong on the left

4. KLUANG TRAIN STATION CANTEEN

Jalan Station, Kluang

Train stations are romantic, especially small town ones which look like black and white snapshots from the 1940s. However, at Kluang Station the long love affair is with the canteen's wonderful coffee.

Opened in the 1940s, a typical breakfast would be fragrant Hainanese-style coffee, charcoal grilled buns with kaya and slices of cold butter and the quintessential nasi lemak. Kaya is made fresh three times a week- more if they run out which is often.

This is one of the best places to see multi-racial Malaysia in harmony as people of all races trade gossip and life stories over coffee.

5. WHITE HOUSE

1329-L, Jalan Sultanah Zainab, Kota Baru

This has been the social hub of Kota Baru for ages, mainly because it's the only place open until midnight in town.



Located near the state mosque, this Hainanese kopitiam serves up perfectly done half-boiled eggs. Also good is the soft bread, roasted over charcoal fire and generously spread with homemade kaya with slices of butter tucked in.

However, what we really love here is the wrapped rice selection here. Try the nasi tumpang, layers of rice and small hidden savoury morsels in between wrapped in a tall cone or nasi ulam, the startling blue rice with herbs and local shoots.

Toasted bread, homemade kaya and soft-boiled egg

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PRE-MERDEKA RESTAURANTS & EATERIES

Let us assure you that the murtabak simply melts in your mouth and don't be surprised if you find yourself eating more than you should.



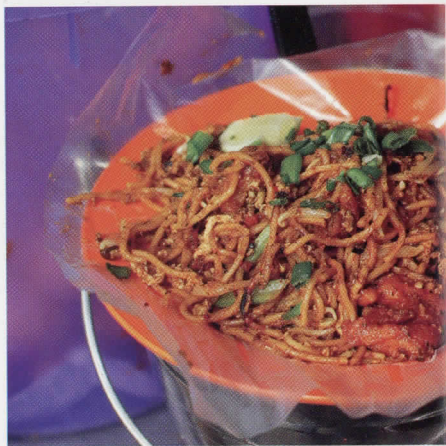
Bangkok Lane's famous authentic wok technique

1. BANGKOK LANE MEE GORENG

270, Jalan Burmah, Penang

Bangkok Lane Mee Goreng is infamous among mee goreng lovers all over the country. Mahboob Zakaria's family started the mee goreng business over 80 years ago and it is still going strong.

Noodles are fried with chilli and tomato paste with a heady gravy made from prawn stock and mashed sweet potatoes. Its flavours are a burst of sweet, spicy and sour seducing you with every mouthful. There is usually a beeline here



but the waiting can be very entertaining as the Hokkien-speaking Mahboob is very much a showman demonstrating his skills by swirling the wok around the stove furiously.