



# Cook Malaysia's most popular hawker food at a local chef's home

## ITINERARY

9:00 AM: Enjoy a glass of flower tea & appetiser from our organic garden

9:15 AM: Tropical garden tour

9:45 AM: Cooking class

12:15 PM: Lunch with a local family

1:00 PM: End of session

*Afternoon class at 2 pm is available  
with a minimum of 3 people*



## BOOK NOW

Online: [www.newmalaysiankitchen.com](http://www.newmalaysiankitchen.com)  
Call: +6 012-3606 112/ +6 012-3300 112  
Email: [newmalaysiankitchen@gmail.com](mailto:newmalaysiankitchen@gmail.com)

*New Malaysian Kitchen* 

No. 2, Jalan 11, Taman Len Seng,  
Cheras, 56000, Kuala Lumpur, Malaysia



# NEW MALAYSIAN KITCHEN

## COOKING CLASS



## KUALA LUMPUR HOME COOKING

Learn to cook Malaysia's most popular hawker food such as *Nasi Lemak*, *Satay*, and *Char kway Teow* in a friendly neighbourhood just 20 minutes away from the city.

Sara Khong, a professional cook and author of four Malaysian cookbooks, welcomes you to her family home to make Malaysian cuisine together.

Explore a tropical edible garden with over 50 herbs, spices, and flowers used in everyday Malaysian cooking. You can see, touch, smell, and taste a variety of local plants like curry leaves.

You will prepare five Malaysian dishes and then have lunch together with a local family. Go home with a recipe booklet and skills to cook authentic Malaysian meal for your family and friends!

## EXPERIENCE

### Flexible menu

Choose your preferred menu with 5 recipes each

### Small group

Learn cooking with maximum 5 people in a class

### Garden tour

Learn about local herbs and spices in our organic edible garden

### Real Malaysian kitchen

Cook and dine in a real Malaysian kitchen

### Traditional cooking

Cook authentic Malaysian food with traditional tools like a pestle & mortar

### Recipe booklet

Receive a recipe booklet with clear instructions

### English/ Mandarin/ Cantonese

Classes can be conducted in English, Mandarin, or Cantonese

### Market Tour (additional)

Explore a neighbourhood farmer's market

### Hotel Pick-Up (additional)

Be comfortably driven to and back to the hotel

## GETTING HERE

**TRAIN:** We are 20 minutes train ride away from Bukit Bintang MRT Station. Stop at Taman Connaught MRT Station. We will pick you up from there.

**TAXI:** 20 minutes GRAB Taxi (like UBER) from Kuala Lumpur City Centre

### Address:

**New Malaysian Kitchen Cooking Class**  
No.2, Jalan 11, Taman Len Seng, Cheras,  
56000, Kuala Lumpur



## MENU

### Malaysia's National Dish

Nasi Lemak (Coconut Rice with Spicy Sauce)  
Malaysian Spiced Fried Chicken  
Four Angle Beans Coconut Salad  
Sago Pudding with Palm Sugar  
Teh Tarik (Pulled Tea)

### Malaysia Hawker Fare

Char Kway Teow (Fried Flat Rice Noodles)  
Satay with Peanut Sauce  
Rojak (Mixed Vege & Fruit Salad)  
Pisang Goreng (Banana Fritters)  
Teh Tarik (Pulled Tea)

### Chinatown Favourites

Wantan Noodles with Dumplings  
Char Siew  
Five Spice Meat Roll  
Sweet Potato Balls  
Calamansi Lime & Plum Juice

more menu at [www.newmalaysiankitchen.com](http://www.newmalaysiankitchen.com)