

De. Wan 1958
by Chef Wan

MICHELIN
2026



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SOUL OF MALAYSIA

SERIES 03
THE RECIPES
OF OUR ROOTS

Lost Recipes of Malaysia



Foreword by Datuk Chef Wan

Every recipe has a story. Some are remembered through family gatherings, some through the hands of our mothers and grandmothers, and some through the quiet wisdom of kampung kitchens where nothing was ever wasted and every ingredient had a purpose.

For me, the soul of Malaysian food has always lived in these stories. It is found in the patience of turning chicken over the fire, the cleverness of filling squid with pulut, the richness of freshly prepared kerisik, and the familiar comfort of ingredients gathered from our own gardens.

With Series 03: Recipes of Our Roots, we continue our journey through the flavours that shaped Malaysia's culinary heritage. This final chapter of 2026 brings together four dishes from Kelantan, Terengganu, Pahang and Johor — each one a reminder of how deeply our food is connected to place, memory, tradition and family.

These are more than recipes. They are pieces of who we are.

I hope this collection brings you closer to the roots of our cuisine, and reminds you that the true beauty of Malaysian food lies not only in how it tastes, but in the stories, skills and love passed down through generations.

Selamat menjamu selera.

Chef Wan

Datuk Chef Wan
Culinary Ambassador of Malaysian Heritage



SOUL OF MALAYSIA

Series 03: The Recipes of Our Roots

AYAM GOLEK BEREMPAH KAMPUNG KELANTAN

A comforting Kelantan-style favourite, where chicken meets a fragrant blend of traditional *rempah*. Warm, aromatic and gently spiced, it captures the honest flavours of *kampung* cooking — simple ingredients transformed through patience and skill.

DID YOU KNOW?

Before ovens did the work, *Ayam Golek* demanded the cook's attention. The chicken had to be patiently turned over the fire and basted again and again with *rempah* — a simple *kampung* technique that kept the meat juicy while building its aromatic, lightly spiced crust.

Half
RM48⁺⁺

Whole
RM68⁺⁺



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KETUPAT SOTONG HALBA TERENGGANU

A beloved speciality from Terengganu's coastal kitchen, bringing together the bounty of the sea with *pulut*, creamy coconut milk and aromatic *halba*. A beautiful reflection of how coastal communities turned what was available around them into something uniquely their own.

DID YOU KNOW?

Ketupat Sotong reflects the ingenuity of Terengganu's coastal kitchens. Instead of wrapping *pulut* in leaves, glutinous rice is carefully filled into fresh squid and slowly simmered — allowing the grains to expand and absorb the rich flavours from within. A clever technique passed down through generations.

RM78⁺⁺



All prices are subject to 10% service charge & 6% SST.

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DAGING PECHOK

PAHANG

A lesser-seen speciality from Pahang, combining beef with *santan*, black pepper and *kerisik* for a rich, savoury character. Bold yet comforting, *Daging Pechok* reflects the depth and generosity of traditional Pahang home cooking.

DID YOU KNOW?

Kerisik — the secret behind the deep, nutty richness of traditional Malay cooking. Before it came ready-made, fresh coconut was grated, slowly toasted until golden and fragrant, then hand-pounded in a *lesung* to release its natural oils. Today it comes conveniently packed, but back then, making *kerisik* was part of the art of cooking.

RM98⁺⁺



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Series 03: The Recipes of Our Roots

IKAN TENGGIRI ASAM KEMUMU JOHOR

A taste of Johor that pairs meaty *tenggiri* with the refreshing sourness of *asam* and the distinctive bite of *kemumu*. Bright, savoury and comforting, it recalls the resourcefulness of traditional Malay kitchens where garden-grown ingredients naturally found their place at the family table.

DID YOU KNOW?

Kemumu — an old-school Malaysian ingredient making its way back to the table. A member of the *keladi* family (*Colocasia gigantea*), its young edible stalk has a crisp, porous texture that soaks up the tangy goodness of *asam* beautifully.

RM68⁺⁺



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Series 03: The Recipes of Our Roots

A JOURNEY BACK TO OUR ROOTS

From the fires of Kelantan to the coastal kitchens of Terengganu, from the inland homes of Pahang to the garden tables of Johor, this final chapter reminds us that Malaysia's culinary soul is not found in one place alone.

It lives in the hands that cook, the ingredients that endure, and the stories that continue to be shared at the table.

As this journey comes to a close, may these recipes bring us back to where flavour first began — our roots.





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