

De. Wan 1958
by Chef Wan



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SOUL OF MALAYSIA

SERIES 03
THE RECIPES
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Lost Recipes of Malaysia



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
RM 48⁺⁺

Whole
RM 68⁺⁺



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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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