

Breaking fast in the cool comfort of the hills

such as gear box soup (a peppery beef bone marrow broth), nasi dagang, nasi kerabu and nasi tumpang.

For those who truly want to savour their favourite street foods, the chefs have also prepared such fare as lok-lok (steambot with food prepared on skewers), murtabak, roti canai, roti john, fruit rojak, stuffed grilled beancurd pockets and pasembor rojak.

If that's not enough, diners also get to feast on a variety of laksa which include the Buyong, Sarawak, Laksam and Johor versions of this well-loved dish.

For dessert lovers and those with a sweet tooth, there are plenty of choices to select from. This includes a lavish selection of fruits, both local and imported, such as soursop, longan, pulasan and hogplum, as well as assorted kuihs such as lapis,

onde-onde, seri muka and much more.

Others on the menu are nyonya bubur cha cha, green bean with kampung durian porridge, cendol and assorted flavours of ice cream.

For those looking for something a little extraordinary, the chefs have also prepared some Middle Eastern dishes such as Arabic briyani rice, chicken and lamb mandy, as well as chicken, lamb and beef kebabs.

If you want something a little more western, there's also the cold seafood platter which has such delicacies as oysters, mussels, scallops and crabs served with Thai sauce, Tabasco and lemon wedges, as well as assorted pickles.

The Santapan Warisan Tradisi Awana buffet is available nightly, from 6pm until 9.30pm. For more, visit the Resorts World Genting website. – **Jeremy Cheong**



(right) Sous chef Ahmad Rosnie with some of the dishes such as (left) kuih-muih, gear box soup as well as a variety of satay, from the Santapan Warisan Tradisi Awana Ramadan buffet at the Rajawali Coffee House.

