



PRESS RELEASE
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**CITARASA NIPAH IS BACK WITH AN OUTSTANDING
SHOWCASE OF MALAYSIA'S DIVERSE CULINARY HERITAGE**

KUALA LUMPUR, 4 March 2022 – EQ returns with Citarasa Nipah, an extensive buffet spread of delectable traditional Malaysian dishes. Eponymously named after EQ's award-winning restaurant, Citarasa Nipah features classic kampung flavours drawn from well-guarded heritage recipes and prepared under the discerning eye of EQ's Chef de Cuisine, Chef Ali.

From 3 April – 1 May 2022, guests are able to enjoy time-tested favourites including *Rendang Daging Lebaran*, *Siakap Tiga Rasa Nusantara* and *Serawa Durian Selera Timur*. With such an extensive array of dishes, Citarasa Nipah is the ideal choice for family reunions, corporate gatherings and get-togethers with friends.

Indulge in such crowd-pleasers as the *Kerabu Limau Bali*, *Udang Harimau dan Kacang*, as well as the tantalising seafood on ice section which includes myriad fresh selections of oysters, mussels, tiger prawns, baby scallops and more.

The carving station will feature succulent *Kambing Golek* and heartier favourites can be found at the main buffet area with dishes like *Ayam Goreng Mamu*, *Gulai Daging Masak Lemak Cili Padi*, *Udang Gulai Nyonya* and *Assam Pedas*. Chef Ali's signature *Kambing Masak Beriani* is another popular favourite with tender, succulent cuts of lamb cooked in a medley of spices and accompanied by *Nasi Beriani* and *Dal Sayuran*.

Another mainstay, *Signature EQ Satay*, is a true classic beloved by all and will also make a star appearance at Citarasa Nipah. Our satay was recently featured as one of Top Ten Malaysian Dishes You Need To Try by Travel + Leisure Magazine last year.

Chef Ali has more than thirty stellar years of culinary experience and is looking forward to showcasing Citarasa Nipah's wide selection. "Our offerings explore Malaysia's rich gastronomic legacy. Some recipes date back to more than a century and are passed down from generation to generation. Our guests can now enjoy these delicious traditional dishes and make precious time for friends and family while we do all the work."

"Citarasa Nipah stands as the cornerstone for excellent traditional Malaysian fare and this year is no different with Chef Ali and the team outdoing themselves on the culinary front," says Chef Frederico Michieletto, EQ's Executive Chef.

Takeaway sets are available from RM338+.

Premium Nipah Collection hampers will also be available for sale featuring EQ's limited edition *sampul Raya* and a host of goodies starting from RM288+. They are:

Kenanga Lestari RM288+ | Three jars of house-made Raya cookies, dodol asli, mini Signature BOH tea, EQ special edition *sampul Raya*

Rindu Seroja RM388+ | Premium dates, two jars of house-made Raya cookies, *kek lapis*, mini Signature BOH tea, EQ special edition *sampul Raya*.

Seri Tanjung RM688+ | Sparkling juice, imported date vinegar, premium assorted chocolate-coated dates, premium dates, Exquisite BOH tea, two jars of house-made Raya cookies, *kek lapis*, dodol asli, three-tier tiffin carrier, EQ special edition *sampul Raya*.

Kasih Cempaka RM888+ | Sparkling juice, imported date vinegar, premium assorted chocolate-coated dates, premium dates, Signature BOH tea, three jars of house-made Raya cookies, Naturele premium honey, *kek lapis*, *dodol asli*, exclusive Nala shopping tote, EQ special edition *sampul Raya*.

Opening Hours

Citarasa Nipah is available at Nipah from 3 April to 1 May 2022, daily from 6.30PM – 10.30PM.

Early Bird Vouchers

- RM168+ per adult
Redemption Period: 3 - 7 April 2022 and 29 April - 1 May 2022
Available for sale from now until 2 April 2022

Group Vouchers

- RM188+ per adult
Minimum of 20 vouchers required
Redemption Period: 3 April – 1 May 2022
Available for sale from now until 2 April 2022

Buffet Dinner

- 3 April – 1 May 2022
- RM208+ per adult | RM68+ per child age 6-12

Reservations are recommended. Guests may email dineateqkl@kul.equatorial.com
WhatsApp [+60122789239](tel:+60122789239) or book via TableApp:
<https://www.tableapp.com/restaurant/nipah-eq-kuala-lumpur#/>

For link to high-res pictures, click:

<https://drive.google.com/drive/folders/1oNIWGsXbML3fAy1kQvPK1Of0HWhtkn2C?usp=sharing>

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About EQ

The re-making of Hotel Equatorial Kuala Lumpur as EQ has been a milestone in Malaysia's hospitality industry. With a prime location in the heart of Kuala Lumpur's Golden Triangle, EQ is ideal for guests visiting the city's business, shopping and entertainment districts. Occupying the top floors of the award-winning 52-storey Equatorial Plaza, the hotel offers 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of signature restaurants and bars such as the Bottega lounge, Nipah, Kampachi, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a bespoke bar and lounge with an outdoor bar offering stunning panoramas of the city. The 5-star hotel is also Green Building Index (GBI) Gold-certified making it one of the most energy and resource-efficient buildings in the country. Other facilities include Sanctum Wellness with its unique spa, 25m infinity pool and vitality Jacuzzi and state-of-the-art fitness centre.

Website: www.equatorial.com

Facebook: www.facebook.com/eqkualalumpur

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