



Fine heritage

Many would argue that the best Malay food is to be found at the roadside *warung* (stall), usually with a *makcik* (elderly lady) manning the *kuali* (wok). But discerning diners who want comfort and ambience as well as the authentic flavours will be glad to know that KL has a few fine Malay restaurants to offer. The newest to join this still-niche club is **Songket**.

Songket's menu includes dishes from Malay communities across Malaysia. A must-try is the *Rusuk Panggang* (chargrilled short ribs). The meat is so tender it falls off the bone, and it goes beautifully with the side servings of spicy sweet soy sauce and *sambal belacan* (a spicy, pounded chilli paste).

The Malays are also known for their wide variety of desserts and Songket has included several classic favourites along with some new inventions. The *sago gula* Melaka is an example of the former, a simple but satisfying bowl of chilled sago served in thick coconut milk and palm sugar syrup. More 'modern' offerings worth trying include *bandung* (rose syrup and milk) ice-cream and the panna cotta-inspired pandan pudding.

29 Jalan Yap Kwan Seng, KL Opens 12-3pm & 6-11pm, Mon-Fri; 5-11pm, Sat-Sun and public holidays Tel +603 2161 3331 songketrestaurant.com