





aking fast. other month calls for more demand for Malay than Ramadan. Songket Restaurant, the latest dining outlet specialising in fine and authentic cuisine, invites guests to experience its special

an buffet this August.

Ramadan Buffet, specially designed by head chef Zamri consists of five menus that rotate daily to ensure that diners taste a different variety of food every day.

ere is an array of more than 40 Malay favourites from beef satay, kurma ayam, laksa Johor and roast lamb to fresh In keeping with Malay tradition, end the meal on a sweet note with kek lapis, kuih lapis and a variety of kuih. Even air batu campur is also available.

Zamri makes quality ingredients a priority. Deliveries are made every day to guarantee freshness and each dish is prepared using exact measurements so that standards are maintained.

Muslim diners can pray at various mosques located within close proximity to Songket Restaurant.

At the restaurant, the traditional is given a contemporary twist. In keeping with its name, traditional songket of various colours and motifs are used as tablecloths. Shimmery gold and silver threads intricately patterned on fabric lend an air of elegance. In an effort to also promote Malay traditions, cultural dance shows are showcased nightly.

The Ramadan Buffet is available from Aug 3 to 27 (6pm to 11pm). It is priced at RM65++ per adult and RM35++ per child aged between three and II years old.

So make your way to Songket Restaurant at No.29, Jalan Yap Kwan Seng, Kuala Lumpur or call 03-2161 3331/012-366 0111 for reservations.

For details, visit www.songketrestaurant.com.

