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The Freedom To Indulge

Special Merdeka month treats as EQ celebrates Independence Day

KUALA LUMPUR, 8 August 2024 – EQ flies the celebratory flag high over its restaurants in conjunction with Merdeka and Malaysia Day this year. A feast of Malaysia’s finest cuisines and locally inspired creations will take pride of place the entire month of August 2024, right up to Malaysia Day on 16 September 2024.

Nipah - renowned for its authentic Malaysian flavours and vault of tried and true recipes across all major Malaysian ethnicities – will present Rasa Lokal Nipah lunch and dinner buffets daily, as well as Rasa Lokal High Tea exclusively on 31 August and 16 September 2024. High Tea on those days will run from 12pm to 4pm, and will centre on tea dainties and items with a touch of Malaysiana, including finger sandwiches with a local flavour such as Ayam Percik and Rendang, and drinks like Air Bandung (rose syrup and milk).



The Rasa Lokal daily lunch and dinner buffets will feature a special selection which will focus on the flavours of the east coast, as a tribute to the eastern Malaysian states of Sabah and Sarawak. Savour the fresh piquancy of east coast vegetables and herbs, as well as the

creativity of their food preparation. Also available at both meals will be a range of Malay salads, pickled fruit, and freshly fried crackers.

The Rasa Lokal buffet lunch is priced at RM148+ per adult, and RM74+ per child from 6 – 12 years. Dinner is RM168+ per adult, and RM84+ per child from 6 – 12 years. Enjoy authentic and diverse Malaysian flavours and dishes with our BOOK for 5, PAY for 4 buffet offer! Children under 5 eat for free!



For something a little more intimate and chic, Bottega will present the Celebrating Malaysia The Bottega Way Afternoon Tea experience from 15 August to 17 September 2024 from Mondays to Fridays from 12pm to 5pm, and Saturdays and Sundays with two flights, 12pm to 2.30pm, and 3pm to 5pm. Each set is inclusive of fine, freshly brewed tea and coffee. For RM198 per set for two persons or RM99 per person, the menu is a celebration of all things Malaysian, including jackfruit scones with clotted cream and fruit jam, bandung rose crèmeux, gula Melaka cheesecake, yellow glutinous rice roll with chicken serunding, chicken satay sandwich, pengat pisang, bubur cha cha and kuih.



Sabayon's Merdeka Eve dinner will allow guests the pleasure of a fine dining meal served against the backdrop of the stunning city skyline on 30 August 2024 at 8pm. The five-course course menu is priced at RM588 per person, while the seven-course is RM888 per person. Limited window seats are available at an additional RM100 per person, with reservations.

Both the five and seven course menus will start with an amuse bouche of spring seafood tart, micro herbs potato pave and spiced cauliflower with yogurt, and end with a choice of either a luxuriant dark chocolate crèmeux or three-cheese platter with honeycomb and fresh figs cultivated in Pahang. Both menus feature a choice of capon or tiger grouper as the main.

The seven-course doubles down on luxury with a perfect French oyster, goose liver, decadent Miyazaki beef tartare with bone marrow, and a Gin Fizz palate cleanser.

Reservations for all Merdeka dining experiences can be emailed to dineateqkl@kul.equatorial.com or WhatsApp +60 12 278 9239.

About EQ

The re-making of Hotel Equatorial Kuala Lumpur as EQ has been a milestone in Malaysia's hospitality industry. Named by Travel + Leisure Luxury Awards Asia Pacific as #1 City Hotel in Malaysia three years in a row since 2022, #5 Travel + Leisure Readers' 15 Favourite City Hotels in Asia and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. EQ is part of Hotel Equatorial's legacy and is celebrating its fifth decade in the hospitality industry. The hotel is also TripAdvisor's #1 ranked hotel in Kuala Lumpur since 2019. 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 the lounge, Nipah the all-day dining restaurant, Kampachi Japanese Restaurant, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a stylish lounge with an outdoor

bar offering the most 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, vitality Jacuzzi and state-of-the-art fitness centre.

Website: www.eqkualalumpur.equatorial.com

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