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Connection and togetherness served up during Ramadan

EQ offers two different ways to gather and strengthen ties

KUALA LUMPUR, 23 January 2025 – During the holy month of Ramadan, one should expect to practice a more within focus and an outward display of kindness and generosity towards those around them. Thanks to EQ's two different break-of-fast alternatives, which combine the homely comfort of modest iftar selections with lavish embellishments to amaze and please, it's easier than ever to congregate and strengthen bonds.



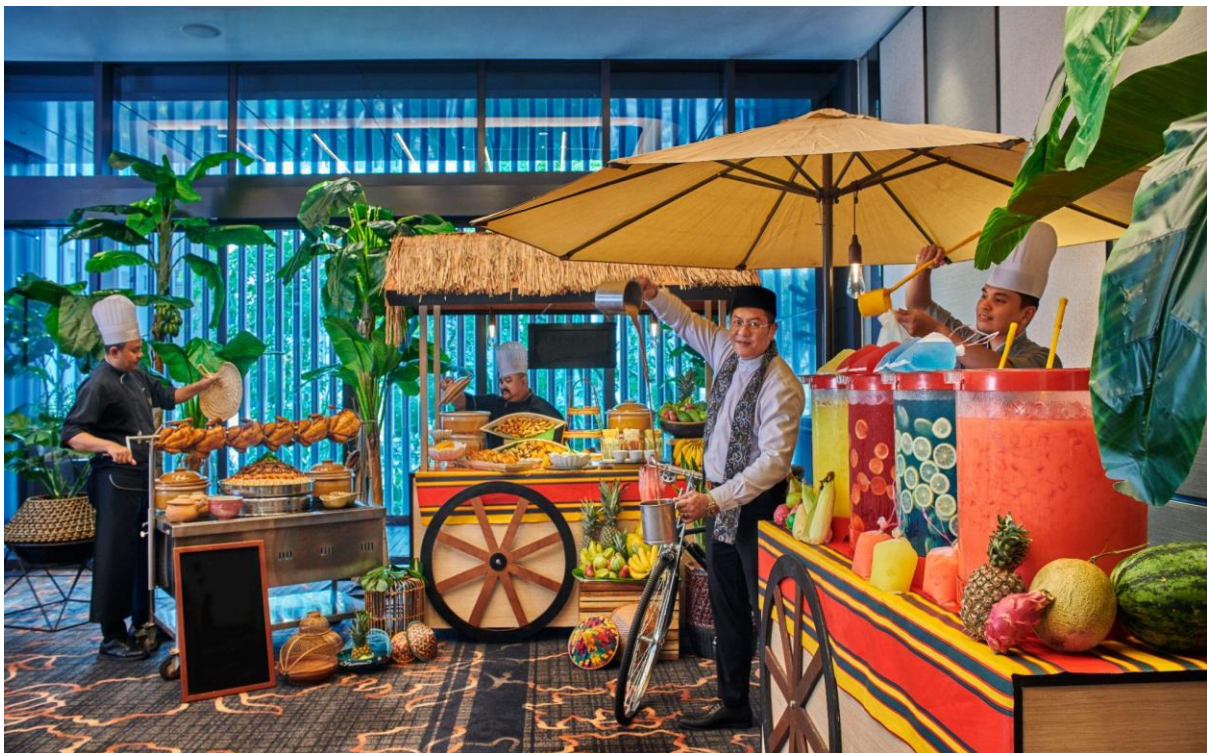
Citarasa Nipah is an annual EQ Ramadan tradition, where the hotel's chefs recreate food options from the days of rustic simplicity, and combine them with dishes that have evolved into Ramadan must-haves over time. The dinner buffet offers a spread of food ranging from fresh crudites and herbs (*ulam*), accompanying traditional Malay dips and sambals, crackers, dried fried fish, a variety of local salads including green papaya salad (*kerabu betik muda*), pomelo salad (*kerabu limau bali*), Indonesian star gooseberry leaf salad (*urap pucuk manis*), young

mango salad (*kerabu mangga*), young jackfruit salad (*kerabu nangka*), banana heart salad (*kerabu jantung pisang*) and fiddlehead fern salad (*kerabu pucuk paku*).

Also available are savoury Ramadan rice porridge (*bubur lambuk*), *rendang tulang rusuk*, briyani Batu Pahat with *ayam masak merah*, *acar jelateh*, freshly grilled fish, and a counter dedicated to Malay smoked meats (*salai*) which are then cooked in various styles. Selections include catfish *salai*, duck and beef *salai* in a rich, spicy gravy known as *masak lemak chili api*. All the dishes are authentically prepared, drawing on a recipe archive spanning over 50 years.

The dessert options at Citarasa Nipah are equally enticing, with a variety of local Malay kuih, iced desserts like *cendol* and *ice kacang*, and specially created durian crême brulee and durian pancakes. There will also be a selection of sweet dessert porridge known as *bubur*, and durian with coconut milk (*serawa durian*) served with glutinous rice and pandan bread.

Citarasa Nipah is a sure-fire way to impress corporate guests, and a perfect way to gather friends and family over the Ramadan season. The dinner buffet runs from 6 to 28 March 2025 from 6.30pm to 10.30pm every night. It is priced at RM238+ per adult, and RM114+ per child from 6 – 12 years old. An early bird special will run from 2 to 5 March and 29 to 30 March 2025 with a promotional price of RM198+ per adult. Group bookings of a minimum of ten persons can also enjoy the special price of RM198+.



For something more immersive and unique, EQ brings back EQ Bazaar, a concept it premiered last year to great acclaim. As a brand-new alternative to Ramadan sit-downs, the 2024-launched EQ Bazaar allowed guests to browse an astounding array of street food stalls set in the plush comfort of the hotel's function rooms. The ground-breaking concept was sold out for the month within the first four days of its launch, with many families lauding the free-to-browse concept which allowed individuals to select their choice of foods and enjoy it at their own pace.

Expect street food favourites such as Malay rotisserie chicken (*ayam golek*), satay, grilled lamb, roti John, murtabak, roti canai, a variety of noodles, special bakso (Indonesian meatballs in soup), rice and dishes which include deep-fried beef in chilli (*daging sambal ketuk*), smoked duck in spicy coconut milk (*itik salai cili padi*), flower crabs in coconut milk (*ketam masak lemak*), chicken rice, fish head curry, and a variety of finger foods like local prawn fritters, fish crackers, fried banana fritters, spring rolls and samosas.

Drink and dessert options at EQ Bazaar include beverages served in large drink containers (*air balang*) which range from rose syrup with milk (*sirap bandung*), kalamansi lime and soy bean; an array of Malay desserts ranging from *kuih* to preserved fruit, sweet Malay-style porridges (*bubur pulut hitam*, *bubur kacang hijau*) and shaved ice desserts.

EQ Bazaar runs from 6 to 28 March 2025, and is priced at RM178+ per adult, and RM89+ per child from 6 – 12 years old. Group bookings of a minimum of 20 persons will enjoy the special rate of RM158+ per adult. The early bird promotion is also priced at RM158+ per adult, and can only be redeemed from 3 to 5 March 2025.

About EQ

EQ is part of Hotel Equatorial's legacy and is celebrating its fifth decade in the hospitality industry. The hotel is Travel + Leisure Luxury Awards Asia Pacific #1 Hotel in Malaysia 2022 – 2024 and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. 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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