



MALAYSIAN CUISINE

Drag the pictures and heading to the correct text.

Mee Goreng Mamak

Nasi Lemak

Laksa

Roti Canai

Laksam



It consists of rice cooked in coconut milk that is traditionally served with anchovies, cucumbers, peanuts, and boiled eggs. The dish is rounded up with the addition of a spicy chili paste called 'sambal'.

It is a versatile stir-fry noodle dish from the Maritime Southeast Asia region, initially introduced by the Indian-Muslim community. It is a spicy-savory course that pairs the noodles with a combination of fish cakes, chicken, prawns, garlic, scallions, tomato sauce, curry spice, sweet soy sauce, boiled potatoes, and eggs.

The perfect blend of spicy, sweet, savory and flavours is a popular Malaysian street food, originating from the north-western state of Penang. This hearty noodle soup is made with poached mackerel (or sardines), tamarind, lemongrass, and chili peppers as the base ingredients

It is a traditional Malaysian pan-fried flatbread made with flour, water, eggs, and fat. The dough is repeatedly folded, so the final product has a layered texture, a soft interior, and a crispy outer layer.

Traditionally associated with the regions of Kelantan and Terengganu, this flavorful Malaysian soup consists of rolled rice noodles served in a creamy fish broth. The noodles are prepared with a thin rice flour batter that is poured on a flat surface, steamed, and then rolled and sliced into bite-sized pieces.