



Laksa Johor

True to its multicultural roots, Iskandar Malaysia serves up the flavours of the world to foodies from all walks of life. With hundreds of dining options – both traditional local fare and international cuisines – Iskandar Malaysia promises to tantalise your taste buds.

LAKSA JOHOR

This specialty is made of spaghetti, coconut milk, kerisik, dried prawns, lemon grass, galangal and spice akin to curry, and garnished with onion slices, bean sprouts, mint leaves, Vietnamese coriander, cucumber and pickled white radish. Sambal belacan (a kind of chilli paste) is placed on the side. Squeeze fresh lime onto the dish for a hint of tanginess. Where to find: **Del's Kitchen**



KACANG POOL

This dish is a Southeast Asian variant of the Egyptian national dish Ful Medames which consists of steamed or boiled Fava Beans ground up into a rough paste mixed with something similar to Satay Peanut Sauce. Peanut oil, raw onions, green chilli and a sunny-side up egg make up the finishing touches. Where to find: **Kacang Pool Haji @ Larkin**



NASI AMBENG

A mix of white rice, chicken curry or chicken cooked in soy sauce, vegetables, fried noodles, some salted fish, fried coconut flesh, and more. A popular Javanese cuisine, it is served during special events in a tray and enjoyed together by four to five people. Where to find:

Mat Corner @ Medan Selera Bandar Baru Uda



MEE REBUS

Yellow egg noodles with a spicy and slightly sweet gravy made of potatoes, curry powder, water, soybeans, dried shrimps and peanuts. Garnished with hardboiled egg, calamansi lime, spring onions, celery, green chilli, fried tofu, fried shallots and bean sprouts. Where to find: **Mee Rebus Haji Wahid @ Plaza Angsana**





SOTO

A traditional soup mainly composed of broth, meat and vegetables. It is commonly served with vermicelli or nasi impit (compressed rice). Where to find: **Soto Tok Misai @ Larkin**



MURTABAK

A stuffed pancake or pan-fried bread with minced meat, garlic, egg and onion, and is usually eaten with curry gravy, sliced cucumber, onions and tomato-based sauce. Where to find: **Kampung Melayu Majidee, Medan Selera Sungai Chat**



BRIYANI

A rice-based dish (usually using basmati rice) made with spices and chicken, mutton, fish, eggs or vegetables. Briyani was traditionally prepared in earthenware pots and is known for its unique aroma, flavour and spices. The “briyani gam” is a popular variation especially in Batu Pahat, where the cooking pot containing both the rice and the meat is covered with wet cloth to seal in the moisture and aroma. Where to find: **Village Briyani Cafe, MS Briyani**



HARISSA: Food fit for a king!



Only true
Johoreans know
about Harissa, an exotic local
delicacy believed to have been
a favourite among the royalties.
It comes in two variations, beef
and chicken, and is
served together
with chilli and
honey. Yummy!
Where to find:
**Del's Kitchen,
homemade**



BANANA LEAF RICE

In this south-Indian influenced dish, white rice is served on a banana leaf with an assortment of vegetables, pickles, poppadum and other condiments. Where to find: **Asoka Restaurant, 7 Spice Asian Cuisine**



SALTED EGG CRAB

Crisp and rich, the sweet flesh of the crab gets an extra boost of flavour from the salty creaminess of the eggs. Where to find: **Ong Shun Seafood Restaurant**

Enjoy
Home Cooked
Food @
Restoran Sirap Selasih

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ASAM PEDAS

Fish or seafood in spicy and sour gravy concocted from a blend of ingredients and spices; tamarind (asam), garlic, shallots, chili paste, lemongrass and ginger. Usually served with rice. Where to find: **Restoran Botak, Restoran Qaseh Bonda**



MEE REBUS TULANG

Mee Rebus with a twist! Each bowl of yellow egg noodles with spicy and slightly sweet gravy comes with about two or three large pieces of beef bones. There's also a straw so you can get to that sweet marrow! Where to find: **Restoran Sup Tulang ZZ**



FUSION FOOD

Authentic Indian-Chinese, Indian and Thai restaurant food where traditional Hakka recipes are infused with Indian spices. Where to find: **Spice Kitchen**



AUTHENTIC PASTRIES AND CONFECTIONARIES

Made using charcoal and wood-fired ovens with recipes handed down from generations of bakers, no heritage visit to Johor Bahru is ever complete without a sampling of these freshly baked pastries. Where to find: **Hiap Joo Bakery, Salahudin Bakery**

PISANG GORENG

Who could resist the taste of deep-fried banana coated with specially blended flour. Perfect for late afternoon tea. Dipped into soy sauce – the Johorean way. Where to find: **Goreng Pisang Mawar @ Off Jalan Sungai Chat, Sweet Banana @ Off Jalan Stulang Laut**

Feeling Adventurous?



Dubbed the King of Fruits, the durian has a very strong and distinctive smell that will either bring you nearer or chase you away! Find out why it's a local favourite! Where to find: **"All-You-can-Eat" durian zone at Plaza Sentosa**



Ramadhan SPECIAL



If you happen to be here during the fasting month (June-July 2015), head out to Ramadhan Bazaar a few hours before sunset for countless types of street food, scattered all around Johor, in fact – all around Malaysia!