

AVANI

Sepang Goldcoast
Resort

SAJIAN WARISAN IBUNDA

15 MARCH - 7 APRIL 2024 | 6.30 PM - 10.00 PM

RM188/Adult | RM90/Child (4-11 Years Old)

BUFFET HIGHLIGHTS

13 Warisan Ibunda Stalls

Dive into the heart of local culture with the cherished heritage recipes passed down through generations. This unique dining experience invites you to explore the flavors and stories of 13 meticulously curated stalls, each offering a window into the soulful culinary traditions of our local mothers.

GERAI 1: Sup 'GearBox' Power Abang Isa

A robust broth featuring the hearty 'GearBox' (Beef Bone Marrow).

GERAI 2: Lemang Istimewa Pak Lang Bukit Bangkong

Special bamboo-cooked glutinous rice with coconut milk.

GERAI 3: Bubur Lambuk Air Jernih

A rich, fragrant porridge mixed with a variety of local herbs and vegetables, including Daun Cekur, Pucuk Paku, and Daun Kesom, complemented by Selayang fish.

GERAI 4: Laman Sate Mak Mariny

A selection of marinated skewered meats, including Sate Ayam, Sate Daging, and Sate Kambing, served with condiments like Timun, Bawang, Nasi Impit, and Kuah Kacang.

GERAI 5: Bakaran Si Tampok Manggis

A BBQ feast featuring seafood delights such as Ikan Kembung, Ikan Cencaru, Ikan Pari, Ikan Tilapia, Udang Harimau, and Sotong, with a choice of Kicap Manis, Air Asam, and Kicap Cili sauces.

For inquiries and reservations:

T: +603 3182 3600 | E: sepang@avanihotels.com



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GERAI 6: Kambing Golek 18 Rempah

Slow-roasted lamb, marinated in 18 traditional spices, cooked to perfection over several hours.

GERAI 7: Kualiti Uncle Lim & Uncle Johnny

A culinary mix offering Char Kuey Teow, Assam Laksa Utara, and a variety of vegetable dishes like Sayur Kobis Goreng, Kentang Peratal, and Kacang Buncis Bersama Lobak, alongside Makani Dhall, Tauhu Varuval, and Papadom.

GERAI 8: Legendary Gorengan

An assortment of fried snacks including Rojak Pasembur, Cucur Udang, Cucur Bawang, Cucur Sayur, Cucur Ikan Bilis, Pisang Goreng, Keledek Goreng, and Keropok Lekor.

GERAI 9: Mak Intan Ketipang Payung

Sweet delights featuring Air Batu Campur and Cendol, made with traditional ingredients like Kacang Merah, Agar-Agar, Sirap Gula, Susu Cair, Santan, and Sirap Gula Melaka, enhanced with Isi Durian.

GERAI 10: Balang Boleh Bah Kalau Kau

A diverse selection of 18 types of refreshing jar drinks, including Tebu, Sirap Bandung, Laici, Soya, Kelapa Laut, Sirap Limau, Buah Naga, Mata Kucing, Tembikai, Strawberry, Jagung, Mangga, Teh Ais, Kopi Ais, Nescafe Ais, Milo Ais, Cincau Susu, and Teh Bunga.

GERAI 11: Dusun Sunset

An exotic fruit station featuring Buah Naga (a signature of Sepang District), various types of Tembikai, Jambu Air Thai, Nangka Madu, Longan, Jambu Batu, Mata Kucing, and a Rojak buah station with Sengkuang, Nenas, Jambu Batu, Jambu Air, Buah Cermat, Mangga Muda, and Kacang Tumbuk.

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GERAI 12: Manisan Cik Raiha

Sweet galore with 16 types of desserts and 9 types of cakes, including specialties like Serawa Durian, Bubur Kacang Hijau, Bubur Chacha, Bubur Pulut Hitam, Pengat Pisang, Bubur Kacang Merah, Dodol Pandan, Dodol Durian, Wajik, Chocolate Eclairs, Bread Butter Pudding, Black Forest Cake, Yam Cream Cake, Lemon Citrus Cake, Strawberry Cream Puff, Chocolate Fudge Cake, Mango Mousse White Choc, and Pandan Coconut, accompanied by 3 types of Buah Kurma.

GERAI 13: ESG Program With Sepang Village

Showcasing 44 types of traditional foods and snacks prepared by local talents such as Mak Pipah (Kuih Seri Muka, Talam Cendol), Wak Parmi (Tepung Pelita), Kak Lina (Lempeng Puri + Sambal, Ubi Rebus & Punten), Mak Cik Ida (Pulut Panggang & Kuih)

Masakan Kawah

Mee Goreng Mamak (Mamak Style Fried Noodles), Daging Gulai Kawah by Pak Nazliman (Pak Nazliman's Beef Curry) and Rendang Tok (Traditional Rendang)

Dapur Panas Melayu (Malay Hot Kitchen)

Varieties of Rice: Nasi Putih Pandan (Pandan White Rice), Nasi Briyani (Briyani Rice), Nasi Hujan Panas (Spiced Colorful Rice), Nasi Minyak (Ghee Rice) and Nasi Ambeng by Wak Parmi (Wak Parmi's Javanese Mixed Rice)

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Salad Selection, Condiments & Dressing

Lettuce Varieties: Local, Red Coral, Romaine, Iceberg, Red Radicchio

Fresh Vegetables: Tomato, Cucumber, Red Cabbage

Additional Items: Crouton

Dressings: Thousand Island, French, Italian, Sesame, Herb Vinaigrette

Kerabu 18 Sekawan (18 Types of Traditional Salad)

Kerabu Ayam (Chicken), Kerabu Taugeh (Bean Sprouts), Kerabu Kacang Botal (Winged Bean), Kerabu Manga Muda (Young Mango), Urap Pegaga Kelapa Sangai (Centella & Toasted Coconut), Kerabu Kacang Panjang (Long Bean), Urap Daun Selom (Water Celery), Kerabu Daging Bakar (Grilled Beef), Kerabu Betik Muda (Young Papaya), Kerabu Telur Goreng (Fried Egg), Kerabu Daging Rebus (Boiled Beef), Urap Di Lautan (Seafood Mix), Kerabu Ayam Bakar (Grilled Chicken), Jelatah Timun Nenas (Cucumber Pineapple), Urap Kepah Berkerisik (Clam), Kerabu Pucuk Paku (Fern Shoot), Kerabu Tempe (Tempe) and Kerabu Sotong (Squid)

Ulanan Warisan, Sambalan & Jeruk Pak Izriq (Heritage Greens, Sambals & Pickles by Pak Izriq)

Traditional Greens: Ulam Raja, Pegaga, Daun Selom, Terung Telunjuk, Timun, Tomato, Terung, Daun Gajus, Petai, Kerdas, Daun Tenggek Burung

Sambals: Belacan, Manja, Tomato, Nenas, Tempoyak

Condiments: Budu, Cencalok

Salted Fish: Ikan Masin Sepat, Ikan Masin Gelama, Ikan Masin Talang

Pickles: Jeruk Mangga, Jeruk Betik, Jeruk Kedondong, Jeruk Cerman, Jeruk Buah Pala, Jeruk Sengkuang, Jeruk Jambu Batu

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Selection of Side Dishes

Ayam Masak Kerutup (Kerutup Chicken), Ekor Masak Asam Pedas (Spicy Sour Oxtail), Udang Goreng Mentega bersama Daun Kari (Butter Fried Prawns with Curry Leaves), Siakap Masak Halia (Ginger Barramundi), Ketam Masak Lemak Nenas (Pineapple Creamy Crab), Sotong Goreng Berlado (Spicy Fried Squid), Sayur Kailan bersama Cendawan (Kailan with Mushrooms), Kari Kambing Kerisik (Mutton Curry), Kupang Hijau Masak Pedas Daun Selasih (Spicy Green Mussels with Basil Leaves), Labu Masak Lemak Kuning bersama Bayam (Pumpkin and Spinach in Turmeric Coconut Milk), Petola Goreng (Fried Gourd) and Sayur Campur (Mixed Vegetables)

Let's
Connect



- 13 stalls featuring Sepang signature dishes.
- Tarawih prayers with local imam.
- Takeaway pack for every guest.
- Prayer room (Surau) available.
- Ghazal performance.
- Inflatable Bouncy Castle for children.
- Movie night for family.

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