



The delicious Nasi Lemak Wanjor.



Nasi lemak Warong Sinarnor.



Nasi Lemak Tanglin with sambal sotong.

Satisfying nasi lemak crave

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NAMING the best nasi lemak can be a touchy subject. Considered the national dish of the country, every Malaysian and even non-Malaysian has an opinion on where the most delicious one can be found.

Undeniably, deciding on the best very much depends on personal preference, though there are a few standouts in the Klang Valley.

If you don't already know, some are conveniently a stroll away from LRT/MRT stops!

There are two "legendary" ones in Kampung Baru → Nasi Lemak Antarabangsa and Nasi Lemak Wanjor — and they're both located on Jalan Raja Muda Musa, a mere 80 metres from the LRT station. Personally, I prefer the latter though both are at best average.

But the plus point is that Kampung Baru provides an atmospheric feel of village life right in downtown KL.

It's the perfect place, in fact, for your tourist friends since it has a thriving local food scene and the weekend night market can be an exhilarating experience. There is a good mix of Thai and Chinese restaurants in Kampung Baru though undeniably, Malay food is king here.

The basics for Nasi Lemak Wanjor is fluffy rice, which is sufficiently aromatic, served

with roasted peanuts and anchovies. The sambal, like many others, is on the sweet side. While the beef *rendang* and *paru* (cow's lung) are recommended, I personally love the fried *tempeh*.

The nasi lemak in both places are available from morning to lunch with breaks before continuing for dinner.

Meanwhile, nasi lemak and most of your local comfort food including *Nyonya laksa*, *mee goreng*, *fried kuey teow* and even *kuih* are available the whole day and in air conditioned comfort at Ali Muthu and Ah Hock (AMAH), just a skip away from the Pasar Seni LRT.

A bonus for this modern kopitiam would be the interior which evokes a nostalgic sentiment with its paint-chipped walls and retro furnishings. Its nasi lemak has always been compared with another famous one within the Klang Valley but I'm a fan of AMAH's version.

The rice is light, the *sambal* has just the right balance of sweet and savoury and the fried chicken crispy and juicy; there is little to fault really!

When the cravings for a good Chinese style nasi lemak with thick chicken curry hits, I head to Ho Li Chow.

This non-halal outlet offers homely and comfort food of yesterday. The health-conscious will be happy to know that there is no MSG added. There are many delicious options on the menu, but for the sake

of this article I'll stick to the nasi lemak which comes with chicken curry or beef *dendeng*. I love options.

Elsewhere, Nasi Lemak Bumbung at Seapark is a legend for PJ "night owls". The standard order is rice, fried egg bulls-eye style, fried chicken and sweet *sambal* with the standard condiments of cucumber, peanuts and anchovies.

As the crowd here is constant, you can be assured of piping hot chicken 90 per cent of the time. Heavy on spices, the skin is crispy while the flesh remains juicy. A tip — break the runny yolk and mix into the hot rice with a bit of *sambal*. This combination yields creamy, sweet spicy rice, essentially doubling the satisfaction of eating nasi lemak!

The location is another "pull factor". Imagine buckets of fried chicken uniquely delivered from a "sunken" kitchen and dining while sitting in the alley (which is surprisingly clean) under the sky. Thus, the name *bumbung* (roof) though there's no roof over your head at all!

A legendary nasi lemak brand recently expanded to include selling via a food truck and by some stroke of luck, it started doing business daily in my neighbourhood.

I wasted no time to get reacquainted with Nasi Lemak Tanglin and went away happy with its famous bouncy, tender *sambal sotong*. Though pricey,

DIRECTIONS:

1. Nasi Lemak Wanjor/Nasi Lemak Antarabangsa

Jalan Raja Muda Musa, Kampung Baru, 50300 Kuala Lumpur.
LRT/MRT: Kampung Baru
Distance: 80-100 metres
Operating hours: 6.30am-noon, 4pm-1am

2. Bumbung Nasi Lemak Seapark

Jalan 21/11B, Sea Park, 46300 Petaling Jaya, Selangor.
LRT/MRT: Taman Paramount
Distance: 300 metres
Operating hours: Daily: 6pm-3am, closed on Fri.

3. Ho Li Chow

40 Jalan SS 20/10 Damansara Kim, 47400, Petaling Jaya Selangor.
LRT/MRT: TTDI
Distance: 250 metres

Operating hours: 8.30am-3.30pm, 7-11pm. Closed on Mondays.

4. Warong Sinarnor Nasi Lemak Kukus

Jalan 2/89C, Chan Sow Lin, 55200 Kuala Lumpur.
LRT/MRT: Chan Sow Lin
Distance: 600 metres
Operating hours: Daily from 7am to noon

5. Ali Muthu and Ah Hock

13, Jalan Balai Polis, 50000 Kuala Lumpur.
LRT/MRT: Pasar Seni
Distance: 200 metres
Operating hours: Mon-Sat, 8am-6pm.

6. Nasi Lemak Tanglin TTDI

Jalan Tun Mohd Fuad 3, Taman Tun Dr Ismail, 60000 Kuala Lumpur.
LRT/MRT: TTDI
Distance: 200 metres
Operating hours: 7am-noon.

I was hard pressed to think of another nasi lemak with such good squid dish! Then there is Warong Sinarnor, whose spicy *sambal* had me hooked eight years ago. The love affair has lasted till today.

This shop is run by three generations of women who have been steaming their nasi lemak using wood fire for over

four decades.

The rice grains stay whole and fluffy and carry a delectable *santan* aroma. As expected, there is a whole repertoire of dishes to go with your order, but I'm happy enough with eggs and the *sambal*. It is just that good.

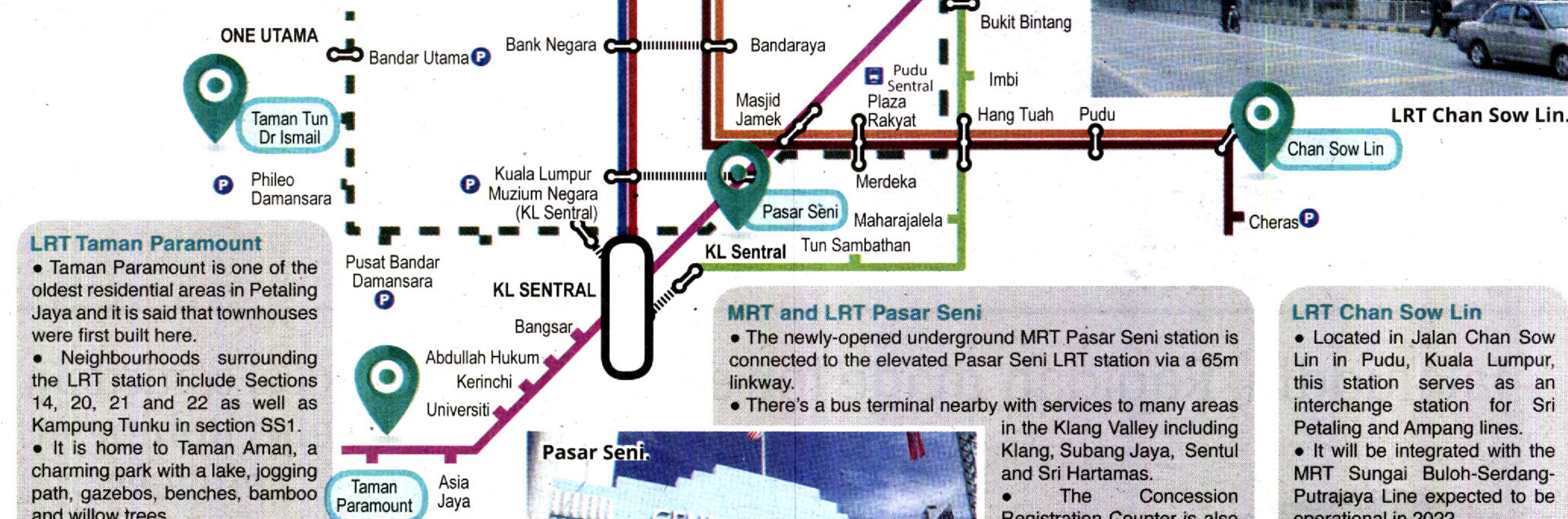
So, there we have it, a few easy-to-access-via-public-transport nasi lemak.

MRT Taman Tun Dr Ismail

- This 43-year-old township is named after the nation's second Deputy Prime Minister, the late Tun Dr Ismail Abdul Rahman.
- TTDI was honoured with the FIABCI Award of Distinction for Residential Property in 1994.
- The elevated station has two entrances and built above busy Jalan Damansara, Kuala Lumpur.
- Interestingly, the Family Mart here sells mostly Japanese items including TokyoCity Coca Cola, Meiji milk chocolate and Hello Kitty.



Pasar Besar TTDI.



LRT Taman Paramount

- Taman Paramount is one of the oldest residential areas in Petaling Jaya and it is said that townhouses were first built here.
- Neighbourhoods surrounding the LRT station include Sections 14, 20, 21 and 22 as well as Kampung Tunku in section SS1.
- It is home to Taman Aman, a charming park with a lake, jogging path, gazebos, benches, bamboo and willow trees.



Taman Aman.



Petaling Street near LRT Pasar Seni.



Kampung Baru.

LRT Kampung Baru

- This historical Malay enclave dates back to more than 100 years ago.
- It was gazetted by the British in then Malaya to be a Malay agricultural settlement in 1900 so that they could retain their kampung lifestyle in the heart of town.
- It is one of the world's top trending neighbourhoods according to Airbnb (an online marketplace and hospitality service).
- Getting to Kampung Baru is easy via the LRT (Light Rail Transit) Kelana Jaya Line. If you're coming from a landmark station like KLCC, the fare is RM1.20 and from KL Sentral which is another key station, the fee is RM2.10, cash respectively.
- Situated on the southern edge of the historical neighbourhood, the LRT Kampung Baru station is located directly beside the Ampang-Kuala Lumpur Elevated Highway and Klang River.



LRT Chan Sow Lin.

MRT and LRT Pasar Seni

- The newly-opened underground MRT Pasar Seni station is connected to the elevated Pasar Seni LRT station via a 65m linkway.
- There's a bus terminal nearby with services to many areas in the Klang Valley including Klang, Subang Jaya, Sentul and Sri Hartamas.
- The Concession Registration Counter is also here. Purchase Myrapid Card for your LRT, Monorail, and RapidKL rides here and save between 18 and 35 per cent on cash fares.
- There are also cards for senior citizens, the other-abled and students, each with a fare discount of 50 per cent.

LRT Chan Sow Lin

- Located in Jalan Chan Sow Lin in Pudu, Kuala Lumpur, this station serves as an interchange station for Sri Petaling and Ampang lines.
- It will be integrated with the MRT Sungai Buloh-Serdang-Putrajaya Line expected to be operational in 2022.
- Chan Sow Lin (1845-1927) was a wealthy businessman in the iron works industry. He was known as the father of Chinese iron works in Malaya.