



**TRAVEL
COOK**
Eat!

**MELAKA
MALAYSIA**
27 MAR 2021

Recipes
Cook-Along
Attractions
Eateries
Hotel
Restaurant
Profiles

**Discover Authentic Food &
Learn To Cook Through A Virtual Travel Tour**



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A yellow circular logo with the text "TRAVEL COOK Eat!" in red and blue. The background of the page is a dark, textured surface with scattered spices, including a white bowl of mixed peppercorns and a wooden spoon filled with the same mix. Green herbs are visible at the top left.

TRAVEL
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Editorial

Welcome to Travel Cook Eat!

We had a successful show on 27 Feb 2021 for Travel Cook Eat! Penang with some amazing feedback from the viewers. This has certainly inspired our team to give another good show for Melaka.



For the Melaka show on 27 Mar 2021, we have invited all the exciting personalities to join and with their amazing experiences and stories, there will be plenty for them to share with the viewers.

Colin Goh and Celine Tiu are our Melaka travel hosts for the show. They have captured beautiful footages to share with the viewers that will make everyone wishes to be there instantly. Make sure you type up your questions during live if you want to know more from them about Melaka.

Family run business, Donald & Lily Restaurant serves the authentic Nyonya Peranakan cuisine. We are featuring them as our restaurant and Jennifer Kim, Donald & Lilly's daughter will be joining us during live show. Read out the article about this family run business on Page 16 and be prepared to drool looking at the the type of Nyonya dishes they serve at the restaurant.

The Majestic Malacca is our featured hotel and we highly recommend you to stay here next time you visit Melaka. For anyone who stayed here before can recall the colonial atmosphere that this hotel offers. Their Hotel Manager, Alvin Kessler will be joining us during the live show.

Mr Nathan, the guide for Melaka Museum will be sharing his stories and knowledges about the Melaka Sultanate Palace Museum that we have selected to be our attraction for the show. We are certainly in awe of the palace architecture. You will get to see what is inside the palace during the live session.

On the day, we want you to sit down and relax, or get busy in the kitchen to cook-along with the chef. Do share this exciting show with your friends and family.

See you on 27 March 2021.

Norman Musa

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**TRAVEL
COOK
Eat!**

Melaka Malaysia



NORMAN MUSA
Co-founder,
Designer & Chef



SANDY NI
Norman's PA
& IT Technical



COLIN GOH
Melaka Travel Host



JENNIFER TAN
Donald & Lily
Restaurant



HARRI PADDAN
Co-founder & Host



ALVIN KESSLER
The Majestic Malacca
Hotel Manager



CELINE TIU
Melaka Travel Host



MR NATHAN
Melaka Museum
In House Guide



GEOGRAPHY

MELAKA (MALACCA), MALAYSIA

Melaka (or Malacca in English) dubbed "The Historic State" is a state in Malaysia located in the southern region of the Malay Peninsula next to the Strait of Malacca.

Its capital is Malacca City, which is 148 kilometres (92 miles) southeast of Malaysia's capital city Kuala Lumpur, 235 kilometres (146 miles). This historical city centre has been listed as a UNESCO World Heritage Site since 7 July 2008.

Although it was the location of one of the earliest Malay sultanates, the local monarchy was abolished when the Portuguese conquered it in 1511. The head of state is the Yang di-Pertua Negeri or Governor, rather than a Sultan.

Malacca is famous for its unique history and is one of the major tourist destinations in Malaysia. With a highly strategic state position for international trade routes, Malacca was once a well-known international trade centre in the East. Many traders anchored in Malacca, especially traders from Arabia, China and India, traded at the port of Malacca and from there were born many of the descendants and tribes that exist in Malacca to this day.

A great diversity of races and ethnicities have long existed among the local community. Malays, Malaysian Chinese, Malaysian Indians, Baba Nyonya, Kristang, Chitty and Eurasians are important ethnic groups living in the State of Malacca up to the present day.



SHOWTIME

LIVE ONLINE SHOW
SATURDAY, 27 MAR 2021
(1hr 45 Minutes)

10:00am	London
11:00am	Amsterdam
	Paris
	Berlin
	Oslo
	Barcelona
	Rome
12:00pm	Cape Town
18:00pm	Melaka & KL



COMPETITION!

During live, Norman will release a 'key word' for the viewers to type in the comment box to enter the competition to win a signed copy of his Amazing Malaysian Cookbook. The winner will be announced at the end of the show.



PREPARATION

for Cook-Along

To cook along with Chef Norman Musa, please ensure you have all the ingredients listed in the recipe and have prepared as listed below.

Only **ONE** dish, 'Nyonya Chicken Curry Noodle – Mee Kari' has been chosen for the cook-along.

If you have any queries, please email sandy@normanmusa.com before the event.

Kitchen Equipment

- Chopping board
- Small knife
- Large knife
- Medium saucepan
- Wooden spoon or spatula
- Serving bowls

Preparations before Cook-Along

1. Blitz the paste ingredients (banana shallot, garlic, ginger and lemongrass) as Method 1 in the recipe.
2. Cut chicken thighs into thin strips.
3. Cut puffed tofu in half.
4. Fine beans – cut and blanch in boiling water for 1 minute and scoop out, as in Method 3.
5. Beansprouts – blanch in boiling water for 30 seconds and scoop out, as in Method 3.
6. Egg noodles – blanch in boiling water for 3 minutes (or refer to the cooking instruction on the noodle packet).
7. Eggs, boiled for 8 minutes, peeled and cut in half.

Recipes

Nyonya Chicken Curry Noodle
Nyonya Mee Kari
(Cook-Along)

Tofu & Oyster Mushroom Curry (Vegan)
Masak Lemak Taukua & Cendawan



Cook-Along
RECIPE

Nyonya Chicken Curry Noodle
Nyonya Mee Kari

COOK-ALONG RECIPE

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Nyonya Chicken Curry Noodle

Nyonya Mee Kari

by Norman Musa

Serves 2

For the vegan option, replace the following ingredients:

Chicken with 100g diced carrot & 200g sliced portobello mushrooms. Chicken stock with vegetable stock



Ingredients

60g fine beans, trim both ends and cut into 1cm wide
100g beansprouts
150g thin egg noodles
2 tablespoons vegetable oil
1 cinnamon stick
1 star anise
2 bay leaves (or a sprig of curry leaves)
2 tablespoons chili paste (ready made from the jar)
1 teaspoon fine sea salt
½ teaspoon white sugar
1 tablespoon tamarind paste (or juice from ½ lime)
300g boneless chicken thighs, cut into thin strips
100ml coconut milk
500ml chicken stock
6 puffed (spongy) tofu, cut in half

For the paste

1 banana shallot (60g)
3 cloves of garlic
2.5cm ginger (25g)
1 lemongrass

Ground mixed spices

2 tablespoons ground coriander
½ tablespoon ground cumin
½ tablespoon ground fennel
1 teaspoon ground turmeric

For the garnish

2 eggs, boiled for 8 minutes, peeled and cut in half
6 sprigs of fresh coriander, leaves picked
½ red chilli, thinly sliced
½ lime, cut into wedges

Method

1. Blitz the paste ingredients with a hand stick blender until fine smooth.
2. In a small bowl, mix the ground spices mixture with 50ml of water.
3. Put the beans into a bowl and add boiling water until well covered. Blanch for 1 minute and scoop out to a plate. Using the same water, blanch the beansprouts for 30 seconds and transfer to the same plate as for the beans.
4. Using the fresh boiling water, repeat the same method for the egg noodles and blanch for 3 minutes. (please refer to the cooking instruction if you are using different size of egg noodles).
5. Heat a saucepan over a medium heat. Add the oil, cinnamon, star anise and bay leaves. Once the spices started sizzling and become fragrant, add the paste and sauté for 2 minutes until fragrant.
6. Next add the chilli paste and spice mixture. Cook for 1 minute then add salt, sugar and tamarind and cook for another minute. Add the chicken (or vegetables) and cook for 3 minutes to seal. Stir in the coconut milk and cook for 1 minute. Stir in the chicken (or vegetable) stock and bring to the boil, lower the heat to low and add the tofu. Simmer for 5 minutes with stirring once or twice.
7. To serve, put the noodles into the serving bowls and pour the sauce over, together with tofu and chicken (or vegetables). Garnish with the egg, coriander, chilli and lime wedge. Ready to serve.



Tofu & Oyster Mushroom Curry
Masak Lemak Taukua & Cendawan

Tofu & Oyster Mushroom Curry

Masak Lemak Tauku & Cendawan

by Norman Musa

Serves 2-3

Ingredients

200ml coconut milk
5 kaffir lime leaves, tear from the ribs
1 teaspoon salt
1 teaspoon sugar
1 tablespoon tamarind paste
150g oyster mushrooms
400g tofu, cut in to 2cm cubes
3 sprigs of fresh coriander
1 red chilli, thinly sliced

For the paste

1 banana shallot
3 cloves of garlic
3cm ginger
1 red chili
2 stalks of lemongrass
5cm fresh turmeric



1. Blitz the paste ingredients in a food processor with 100ml of water until fine smooth.
2. In a medium saucepan, bring to the boil the coconut milk and kaffir lime leaves, then lower the heat to low and simmer for 5 minutes.
3. Add the paste, salt, sugar and tamarind, and cook for 2 minutes. Next add the mushrooms, tofu and 100ml of water, bring to the boil and cook on a low heat for 5 minutes. Turn the heat off and transfer to a serving bowl. Garnish with coriander and chilli. Serve with rice.



Melaka

Sultanate Palace Museum



Featured Attraction

Melaka Sultanate Palace Museum

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This wooden palace was built from 1984 and completed in 1986. The unique about the palace is that no single nail was used to build this traditionally constructed building.

To construct this palace, a special thick wood for the main building and 'belian' wood type for the roof were chosen and brought over from Sarawak, East Malaysia.

It is 240 feet long and 40 feet wide in dimension. The original palace was built at the top of the St Paul Hill and completely destroyed by the Portuguese after Melaka was taken over by them. They constructed St Paul Church on the palace site, where you can still see the remaining ruins if you visit Melaka nowadays.

There are many windows and doors built around the perimeter of building and once they're all opened, the building looks as if it has no walls, just pillars. The palace is constructed with 82 square pillar with foundations with 4 main round pillar with foundations.

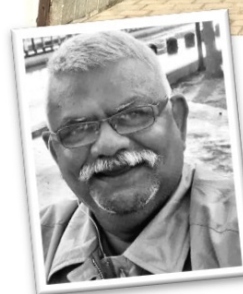
The wood carving surrounded the palace are all with flora design with the patterns of *kesidang*, leaves, *ketamburi* flower and many more.

There are seven porches inside the palace including the main porch. Three porches on the right and the same on the left. The porches on the left were used as waiting rooms for traders arriving to Melaka before they were brought to meet the Sultan. You can see the display of this at the museum.

In front of the original palace is four mini garden that is known as the forbidden garden. It was separated into 4 mini gardens namely Japanese, Islamic, Chinese and Herbs. Interestingly if you see the garden from inside the palace, it looks almost like it is one big garden, not separated.

There are many types of exhibitions inside the palace. First part is 'Founded of Melaka' and second part is the exhibition that has model of the Melaka Sultanate Palace Museum and the Audience Hall. On the left, there is a diorama clash of the champion between the legendary Melaka warriors of Hang Tuah and Hang Jebat. On the second floor there is a royal bedroom display and the attires of the royal family. To the right, there is a story of Tun Kudu, the Sultan's wife.

There are twenty-one museums and galleries run by Perbadanan Muzium Melaka (Perzim) and this museum palace is one of them. Visit the website to find out more about other museums and galleries.



MR NATHAN
Melaka Museum In House Guide

This is my write-up about Melaka Sultanate Palace Museum and I welcome all of you to visit all our museums and galleries. Thank you.

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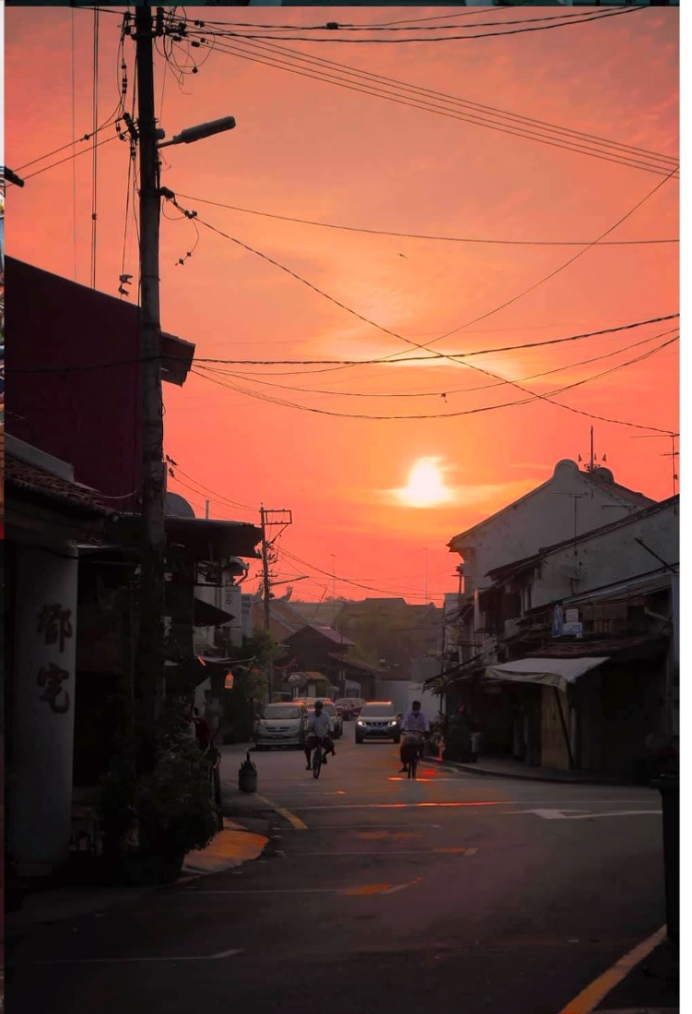
 helpdesk@perzim.gov.my

 www.perzim.gov.my

MELAKA

Top 10 Attractions





MELAKA

Top 10 Attractions

Melaka is known worldwide as the historical city with great historical buildings and ruins, and many attractions to explore. It is definitely one of the Malaysian cities to visit. There are so many exciting places to visit in Melaka and you will be enchanted with the past and present charms.



1. A'FAMOSA FORT

Kota A Famosa; "The Famous" in Portuguese is a former Portuguese fortress built in Melaka, in 1512. The oldest part of the fortress was a keep. The Porta de Santiago gateway, and the restored Middenburg Bastion are the only parts of the fortress that remain today.

2. CHRIST CHURCH

Christ Church Malacca is an 18th-century Anglican church in the city of Melaka. It is the oldest functioning Protestant church in Malaysia.

3. THE STADHUYIS

The Stadthuys is a historical structure situated in the heart of Malacca City, the administrative capital of the state of Malacca, Malaysia in a place known as the Red Square. The Stadhuys is known for its red exterior and nearby red clocktower.

4. THE MELAKA SULTANATE PALACE MUSEUM

Our featured attraction. The building is a modern reconstruction of the palace of the Melaka Sultanate. It showcases the history of the region. There are many other museums in Melaka that worth a visit.

5. CHENG HOON TENG CHINESE TEMPLE

Located at Jalan Tukang Emas or also known as 'Harmony Street', this Chinese temple was built in 1645 with additional structures constructed in 1673.

6. JONKER STREET NIGHT MARKET

Jonker Street – the centre street of Chinatown – was once renowned for its antique shops. However over the years it has turned to clothing and crafts outlets as well as restaurants. The best part of Jonker Street is the night market on Fridays and Saturdays that sells everything from tasty treats to cheap keepsakes.

7. MELAKA ZOO

Melaka Zoo is a 54-acre zoological park located besides Ayer Keroh Highway in Ayer Keroh, Melaka. More than 1200 animals of 215 species can be found at the Melaka Zoo. It is the second-largest zoo in Malaysia behind the National Zoo of Malaysia.

8. MELAKA RIVER CRUISE

Explore the Historical City of Melaka by gliding along Sungai Melaka with an awe-inspiring 45 minute cruise.

9. KAMPUNG MORTEN

The area used to be a quiet place during the 1960s and 1970s. The area was then evolved to become a tourist attraction since it was declared a heritage village under Malacca's Preservation and Conservation Enactment in 1989

10. MINI MALAYSIA & ASEAN CULTURAL PARK

Mini Malaysia & ASEAN Cultural Park is a cultural park where impressive replicas of traditional Malaysian and ASEAN homes can be seen. Each house contains furnishings, fixtures and works of art depicting the culture of each state or country.

Featured Restaurant

Donald & Lily Restaurant x

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Donald & Lily Restaurant

The restaurant has its beginnings as a humble stall on the verandah of the residence of husband and wife couple, Donald Tan and Lee Ah Toh (Lily), at Heeren Street (now Jalan Tun Tan Cheng Lock), Malacca, in the early 1970s. Soon thereafter, the couple decided to venture out as an itinerant hawker, further up the street, on Lorong Hang Jebat, where they developed their style of Nyonya favourites such as Nyonya Laksa, Mee Siam and Nasi Lemak.

It was in 1990 that Donald and Lily decided to move operations back closer to home and open an eatery out the back of their house where they began to gain a whole new generation of customers.

It was about close to a decade ago that the eponymous restaurant, Donald & Lily, opened its doors at its current location in Taman Kota Syahbandar, Melaka. Daughter, Jennifer Tan took over management of the restaurant as the couple went into semi-retirement.

In 2013, Donald & Lily gained international recognition for participating in the World Street Food Congress 2013 and was named among the top 20 in the World Street Food Masters Award for the Year. Furthermore in 2017, Donald & Lily gained further acknowledgement having placed #34 in the Top 50 World Street Food Masters at that year's World Street Food Congress.



Today, Jennifer proudly continues the legacy and recipes of her parents as the eatery welcomes loyal customer patronage who come for its perennial favourites such as Nyonya Laksa, Mee Siam, Nasi Ketuk and Cendol. The restaurant has also recently embarked on releasing into the market, a range of food products such as Nyonya Laksa Rempah and Nyonya Sambal Paste.

📍 No 16 (Ground Floor), Jalan KSB 1,
Taman Kota Syahbandar, 75200, Melaka, Malaysia

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📷 @mydonaldandlily





MELAKA

Top 10 Eateries



MELAKA

Top 10 Eateries

MELAKA

Top 10 Eateries

With so many good restaurants, cafes and stalls in Melaka, it is very difficult for us to shortlist the best 10. We highly recommend for you to explore more when you are in Melaka for other great eateries.



1. DONALD & LILY RESTAURANT

Location: No 16 (Ground Floor), Jalan KSB 1, Taman Kota Syahbandar, 75200, Melaka, Malaysia

Our featured restaurant that serves Peranakan Nyonya cuisine. Dishes to try to at this restaurant are Nyonya laksa, mee siam, nasi ketuk and cendol.

2. NANCY'S KITCHEN

Location: No 13, Jalan KL 3/8, Taman Kota Laksamana, 75200 Melaka, Malaysia

This is a hidden gem for Nyonya cuisine with their popular dish to be spicy and sour fish, chicken with Asian truffle (buah keluak).

3. AMY HERITAGE NYONYA CUISINE

Location: 75, Jalan Melaka Raya 24, Taman Melaka Raya, 75000 Melaka

The restaurant owner Amy and her husband are well praised for their great service and friendliness. One of the dishes to try is Pai Tee, crispy batter cup with vegetable filling.

4. KLEBANG COCONUT SHAKE

Location: Lot 130, Solok Kampung Bahagia, 75200 Klebang Besar, Melaka

The original coconut shake that makes Melaka famous for this sweet, creamy and fragrant drink. A refreshing drink for a hot weather.

5. AUNTY KOH CENDOL STALL

Location: 18, Jalan Hang Jebat, 75200 Melaka

Sweet cold dessert made of shaved ice, pandan strands, coconut milk and local Melaka palm sugar, this eatery is a well known for the best cendol and self service system.

6. CHUNG WAH CHICKEN RICE BALLS

Location: 18 Jalan Hang Jebat, 75200 Melaka

Melaka is known for the unique way of serving the Hainanese chicken rice in the shape of rice balls and this eatery is the best recommended for it.

7. HASSAN MEE GORENG

Location: 90, Jalan Tengker, 75200 Melaka

Nicknamed as Mee Bodoh (Stupid Noodle), this eatery has been in business for over 50 years and the owner Hassan inherited from his mother since 1968. Famous for the wok-fried noodle dish.

8. ASAM PEDAS PAK MAN

Location: 202, Ujong Pasir, 75050 Melaka

Melaka is known for its Asam Pedas dish, a spicy and sour fish stew. This place is well known to the locals and Asam Pedas with stingray or snapper are best to have with rice.

9. PAK PUTRA TANDOORI

Location: 56 & 58, Jalan 4, Taman Kota Laksamana, 75200 Melaka

Famous eatery for late supper among the locals, this restaurant serves affordable tandoori chicken with soft and fluffy naan.

10. UMBAI SEAFOOD GRILL

Location: Jalan Pemu 10, Kampung Pemu, 75460 Melaka

Located about 30 minutes drive from the city centre, this seafood grilled food court is well known for the fresh sea food and the customers get to choose fish and seafood on display and decided how to be cooked or grilled,



Featured Hotel

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THE MAJESTIC MALACCA

THE GRAND LADY OF MALACCA

Formally a private residence, The Majestic Malacca was built in 1929 for a prominent Chinese tycoon who acquired the land from St. Peter's Church. The land lies on the riverbank of the Melaka River and encompassed the present hotel site and the adjacent land currently occupied by a hospital. It was an expansive six-room mansion and was built in an architectural style that was a unique mix of Straits and Neo-classic architecture.

The mansion was later converted to a hotel in 1955 and was given the name The Majestic Hotel. In 2000, the hotel ceased its operation and was taken over by the State Government. In 2008, after undergoing extensive restoration, The Majestic Malacca opened its doors to the public once again under the ownership of YTL Hotels. The doyenne of Malacca is architecturally, historically and culturally important as it is a heritage building and is part of the historical landmark of this old city.

The Majestic Malacca encompasses the original mansion and has been sympathetically extended to house 52 rooms, 2 suites and a Spa Village. The original fixtures of the mansion were restored to the mansion's former glory in the 1920s. Colourful stained glass and Straits Settlement windows painted in soft pastel shades greet guests as they arrive at the porte cochere. Within its interiors, the intricate Straits Chinese porcelain tiles were lovingly restored and gleam elegantly beside plush leather chairs and dark teakwood fittings. The Straits Chinese porcelain tiles of the era were all imported from Europe and was the norm for wealthy Straits Chinese families in Malacca.

Dressed in cool shades of beige and green timber framing, The Majestic Malacca retains its genuine old-world charm and the architectural design integrates the old with the new to ensure that the every aspect of the hotel's architecture echoes the history of the region while bringing every modern convenience to bear.



Featured Hotel

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THE MAJESTIC MALACCA

THE GRAND LADY OF MALACCA (cont'd)

The classic hotel is located in the historic seaside city of Malacca in the west coast of Malaysia, approximately 150km south of the capital city of Kuala Lumpur and 260km north of Singapore. Founded in the early 1400s by a Sumatran prince, Malacca quickly grew to become the most important entrepot and gateway to the Spice Islands during the lucrative spice trade. Its success during the spice trade was so legendary that Portuguese writer Tome Pires quoted, 'He who is Lord of Malacca has his hand on the throat of Venice'. The Malacca of today is a rich *mélange* of Portuguese, Dutch, British, Chinese, Indian and Malay influences. Cited by UNESCO as a cultural site relevant for its outstanding value to humanity, the city of Malacca join places as unique and diverse as the wilds of East Africa's Serengeti, the Pyramids of Egypt, the Great Barrier Reef in Australia and the baroque cathedrals of Latin America in making up the UNESCO World Heritage List.

ABOUT THE MAJESTIC MALACCA

Located on the banks of the river which in yesteryear teemed with Chinese junks and spice-laden vessels from all over the world, The Majestic Malacca provides a glimpse into the splendid saga of an extraordinary empire in a UNESCO World Heritage site. Steeped in a rich tapestry of multicultural influences reflected in its heritage architecture, diverse lifestyles and eclectic cuisine, this classic hotel is an integral part of Malacca's colourful history. The heart of the hotel is a restored 1920s Straits Settlement mansion complete with its original porcelain tile flooring and teakwood fittings. It has been sympathetically extended to house the 54 guest rooms and suites as well as an award-winning spa that is a reflection of that era, melding luxury, modernity and tradition.



Featured Hotel

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THE MAJESTIC MALACCA

ABOUT YTL HOTELS

YTL Hotels owns and manages a prestigious collection of award-winning resorts, hotels, boutique experiences and Spa Villages with a hospitality footprint across Malaysia, Thailand, Indonesia, Japan, Australia, and Europe including Pangkor Laut Resort, voted the world's best resort in 2003 by Condé Nast Traveller UK. The group also co-owns the Eastern & Oriental Express luxury train. The Gainsborough Bath Spa, the only hotel in Bath to be part of the Leading Hotels of the World's collection of legendary hotels, was named the 2017 Condé Nast Traveller Awards World's Top 100.

The portfolio also encompasses the ownership management of a number of Marriott properties in Australia, Koh-Samui and Kuala Lumpur as well as properties under the brand's prestigious Autograph Collection banner. The first Ritz-Carlton Reserve in Japan is the latest addition to join this partnership. With each new experience that it presents, the company strives to embrace and highlight the natural essence of culture, character and tradition of its surroundings. YTL Hotels is the hospitality arm of YTL Corporation Berhad. Visit www.ytlhotels.com for more information and follow us on our social media platforms for #YTLTravels.

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 www.majesticmalacca.com



ALVIN KESSLER
The Majestic Malacca
Hotel Manager



THE GREAT CULINARY ESCAPE

the authentic travel experience
OdysseyWorld

Malaysia

September 23rd 2022

Tropical Spice Garden, Penang

10-night culinary adventure
escorted by Chef Norman Musa

Explore the Malaysia only locals
know, savouring cooking classes,
secret eateries and Chef's insider
knowledge, while enjoying 5 star
hospitality and travel.

£2,980
PER PERSON*

Secure your place now
with just £200pp deposit!



*based on double occupancy including international flights from London, economy class. Other flights and travel arrangements can be made on request. Tour subject to minimum numbers.

THE GREAT
CULINARY ESCAPE

Malaysia
September 23rd 2022



the authentic travel experience
Odyssey World

DAY 1-3: KUALA LUMPUR

2 nights at The Majestic Hotel, City Skyline Cocktails, Chow Kit Market, Jalan Alor, City Tour, Colonial Walk with Majestic Afternoon Tea, Batu Caves, Chinatown & more

DAY 4-6: PANGKOR LAUT

2 nights at Pangkor Laut Beach Resort. Immersive culinary experience with Norman Musa and Pangkor Laut chefs. Stylish tropical retreat to relax and unwind.

DAY 7-11: PENANG

4 nights at Eastern & Oriental Hotel, signature cocktail demo, Jawi Peranakan cuisine, cookery class with Chef Norman Musa, Tropical Spice Garden, street markets, local seafood grill, paddy field village, Penang Hill & more

DAY 12-14: MALACCA

2 nights at The Majestic Malacca Hotel, Nyonya Peranakan cuisine at Donald & Lily Restaurant, Malaysian Portuguese cuisine, City Tour & River Cruise, Farewell Dinner

Limited spaces are available on this exclusive small group tour. To join the feast, email enquiries@odyssey-world.co.uk or call **0117 313 7070**





Profiles

Chef

Host

Technical

Travel Host

Travel Host



NORMAN MUSA
Chef, Co-founder,
Editor & Designer

Born and raised in Penang, Malaysia, Norman moved to England in 1994 to further his study in Construction Management (QS), graduated and worked as the Surveyor before giving up his full time career to set up his first restaurant in Manchester, UK in 2006.

In 2010 he travelled with the Formula One Lotus team to work as the race chef and since then has been active in promoting Malaysian cuisine in Europe.

He is an award winning chef, tv host, author, tutor and recently appointed as the Adjunct Senior Lecturer by Taylor's University. Norman's full profile with achievements and recognitions is available at www.normanmusa.com

HARRI PADDAN
Co-founder
& Host

British born and raised, Harri is based in Essex, UK and is co-founder of Travel Cook Eat! Harri brings creative input into the project and is host for the online events.

Harri has a postgraduate qualification in Organisational Psychology and has built her career around developing workplace wellbeing over the last 15 years.

Outside of work, Harri's interests include travelling and exploring far away destinations, her favourite places include Malaysia, Cape Town and Mexico.

During lockdown, Harri has been creating low carb alternatives to popular dishes to support a healthy lifestyle.

SANDY NI
CNM Personal
Assistant & IT

Based in The Hague, Sandy is Chef Norman Musa's personal assistant and manage the technical, contents and IT management for Travel Cook Eat!!

Born and raised in The Netherlands, she is a Malaysian descendent and mother for 2 year old girl, Avery.

She works closely with Chef Norman Musa and Harri Paddan on the Travel Cook Eat!! contents, ideas and act as a researcher for the team.

COLIN GOH
Melaka Travel Host/
Heritage Enthusiast

Retired civil servant and life-long Malacca resident and has roots in Malacca's history and heritage through his ancestry. Very passionate about recounting Malaccan stories in the broad and often colourful spectrum of its rich tapestry of a once global centre of trade situated on the west coast of Malaya, impressing its name on a major sea lane.

CELINE TIU
Melaka Travel Host

Ms. Celine Tiu Hwee Chen is the Director of Hotel Semabok Inn in Melaka. Beside running her own hotel over the past 24 years, Celine has also contributed significantly to the hospitality industry having previously served as the President of the Malacca Hotel Association (MAHA) and the Pro-Tem Secretary of the Malaysia Budget Hotel Association (MBHA). She was conferred Pingat Bakti Masyarakat (P.B.M.) by Melaka Governor Tuan Yang Terutama Yang Dipertua with her active participation and contributions towards community in Melaka through various Associations and Rotary Club.

Hotel Semabok Inn is a budget-friendly hotel located in MELAKA, the UNESCO World Heritage City of Malaysia. Their Values are Integrity, Commitment, Excellence. Hotel's Mission to create a special place, doing what we do in the best possible way for our guests.

Credits, Contacts & Social Media

Co-Founder, Editor & Designer

Norman Musa

Co-Founder & Host

Harri Paddan

PA & Technical

Sandy Ni

Travel Hosts

Colin Goh

Celine Tiu



Special Thanks:

The Majestic Malacca

www.majesticmalacca.com

Donald & Lily Restaurant

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FB @donaldandlily

Perbadanan Muzium Melaka (PERZIM)

www.perzim.gov.my

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