



# Jom Makan di JB

THE MELTING POT  
OF CULTURES, TRADITIONS,  
LOCAL DELIGHTS &  
DELICIOUS FOOD

Taking pride in the hearts of Johoreans, is Bangsa Johor and the food closely related to the origins of JB. Home-made recipes derived from a long line of customs and traditions make Bangsa Johor food truly unique. In short, it's what Johoreans love to eat!

### 1 Medan Selera Pasar Kampung Melayu Majidee

**Pasar Kampung Melayu Majidee, Jalan Masjid, Kampung Melayu Majidee, 81100 Johor Bahru, Johor**

Traditional cuisine in a kampung setting with thrilling food choices is offered here at Kg. Melayu Majidee. It has been delighting locals and tourists for over 25 years with food such as *beriani*, *satay*, *mi rebus*, *laksa Johor* and iced desserts such as *ABC* and *cendol*. The many eateries offer village-style meals at budget-friendly prices.

### 2 Medan Selera Jalan Masjid (Opposite Masjid Kampung Melayu)

**Jalan Masjid, Kampung Melayu Majidee, 81100 Johor Bahru, Johor**

Spicy fare. Savoury delights. Sweet treats. Medan Selera Jalan Masjid is a focal point for foodies who love Johorean cuisine. Be dazzled by the array of authentic Malay food like home-made *kuih-muih*, *ABC*, *martabak* and specialty dishes at oh-so-affordable prices.

### 3 Medan Selera Stulang Laut

**Jalan Sultan Ibrahim, Taman Stulang Laut, 80300 Johor Bahru, Johor**

The swell of the sea and a surprising array of seafood make Stulang Laut Seafood, with its many street-side eateries, a popular spot to dine amidst the calming sea breeze. Must-try meals include seafood fried rice, grilled fish, clams, squid, crayfish, shrimp and more - best enjoyed with a local beverage or icy dessert.

### 4 Medan Selera Senibong

**Kampung Senibong, 81750 Masai, Johor Bahru, Johor**

Dining by the coastal waters of Senibong fishing village under thatched roofs and overlooking wooden jetties that reach out to the sea is an experience in itself. Discover a stretch of seafood restaurants that offer a wide choice of fresh seafood prepared by local chefs in front of guests for their enjoyment.

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Medan Selera Senibong



Kedai Roti Salahuddin

### 5 Medan Selera Tepian Tebrau

Jalan Mohd Amin, 80100 Johor Bahru, Johor

The popular hawker-style street food corner is a food haven in the city with a huge selection of local favourites at very affordable prices. From grilled seafood, vegetable and meat dishes, *asam pedas* served with rice, all kinds of fried or soupy noodles, satay to famous iced or hot desserts.

### 6 Anjung Selera Hutan Bandar

Jalan Tasek Utara, 80100 Johor Bahru, Johor

Enjoy dining by the lush surroundings of the city's public park where a scrumptious selection of eateries serve local traditional dishes. By day, the tree-top covered food centre serves delicacies such as *lontong kering*, *nasi lemak*, *mi rebus* and *roti canai*; by night, the place transforms into a sparkling, al fresco foodie destination.

### 7 Warong Saga

5, Jalan Mahmoodiah, Kampung Mahmoodiah, 80100 Johor Bahru, Johor

Known as a heritage café with its eclectic deco and posters of yesteryear celebrities, Warong Saga serves traditional favourites such as *nasi lemak*, *kuih-muih*, *mi siam*, *lontong*, *mi soup sambal* and many more. In the evening, the little café serves local-made burgers and hot dogs that rival that of fast food joints.

### 8 Kedai Roti Salahuddin

26, Jalan Dhoby, Bandar Johor Bahru, 80000 Johor Bahru, Johor

Traditionally baked bread is what to look for at Salahuddin bakery which uses a wood-fired oven dating back to 1937, to bake its pastries including bread, cakes and cookies. Some of the top picks include: triangle-shaped Indian curry puffs, muffins, Bengali puffs, sardine puffs, buns with different fillings and sugee cookies.

### 9 Onn Kitchen

29A, Jalan Tarom, Kampung Bahru, 80100 Johor Bahru, Johor

Step into a quaint and open-aired, warong-style eatery famed for its many variations of *roti canai*. Try them all, then dig into their popular *laksa Johor* or Malay-style chicken chop, best enjoyed with their home-brewed *teh tarik* (pulled hot milk tea).

### 10 Chakra Restaurant

1, Jalan Yusof Taha, Kampung Bahru, 80100 Johor Bahru, Johor

There is nothing quite like traditional Indian cuisine, especially one served in a pre-war heritage building since the 1930s, and is now refurbished with modern interiors for fine dining. Diners enjoy a wide selection of South Indian curry-based dishes and North Indian creamy-based dishes that titillate the palate.

### 11 ZZ Sup Tulang

20, Jalan Petri 5/1, Kampung Bahru, 80100 Johor Bahru, Johor

Scoop, slurp and sigh with satisfaction with every bowl of *sup tulang* (beef bone broth) served at this rustic kampung-style restaurant within a quiet neighbourhood. Other signature dishes include *mi rebus tulang gearbox* (noodles in peanut sauce with beef bone) and *laksa Johor*.

### 12 Restoran Warisan Wak Radol

32 & 34, Jalan Siantan 1, Taman Kemas, 81200 Johor Bahru, Johor

Delicious satay is a rare find and this humble restaurant serves one of JB's best satay (grilled chicken or beef on skewers) with spicy, sweet peanut sauce, onions and cucumber slices, and *ketupat* (rice dumplings). Also, local favourites - the *mi rebus tulang gearbox* and *yong tau fu* are best enjoyed al-fresco style.

### 13 Cupchai Café & Resto

23 Jalan Padi Emas 1/4, Uda Business Centre, Bandar Baru Uda, 81200 Johor Bahru, Johor

This amazing restaurant serves one of the best local food in JB. Repeat customers love their signature dishes such as *nasi kukus ayam goreng rempah* (special steamed rice with chicken curry), *nasi masjid gulai kambing* (spiced rice with lamb), *nasi lemak*, *kacang pool* (broad beans served with egg & toast) and desserts.



Cupchai Café &amp; Resto

### 14 Murtabak Majid Special Cheese

38, Lot 5581, Jalan Kurniawan, Kampung Kurnia, 80250 Johor Bahru, Johor

Savour a unique twist to the traditional *classic martabak* (stuffed pancakes) of Arabic origin, that's popular in JB. This street-side eatery also offers the *classic martabak* prepared before your eyes by skilled chefs with mozzarella cheese that can be added upon request. Sizzling martabak cheese has become their signature and are often sold out daily.

**15 Restoran Ashoka Authentic Curry**

**Setia Tropika, 81200 Johor Bahru, Johor**  
Banana leaf meals - best eaten with your hands - followed by hot chai tea or an iced lassi drink, is a staple at Ashoka Curry House. Friendly service, cosy ambience and a wide menu of Indian cuisine comprised of rice platters served with vegetable, meat and seafood curries, naan bread and tandoori, make this place popular for hearty meals.

**16 7 Spice**

**G-01, Block 5, Jalan Bertingkat Skudai, Danga Bay, 80200 Johor Bahru, Johor**  
'All things spice and everything nice' begins at 7 Spice, a modern, chic restaurant with sophisticated settings for a memorable dining experience. Famed as serving one of the best Indian cuisine in town, diners are treated to a selection of naan, spicy curries, seafood specials, vegetarian dishes, sweet desserts and more.



**17 Kam Long Curry Fish Head**

**74, Jalan Wong Ah Fook, Bandar Johor Bahru, 80000 Johor Bahru, Johor**

A favourite dish in Malaysia is the curry fish head and Kam Long does a great job with this signature dish. Prepared in clay pots for added flavour, the curry fish head comes with abundant vegetables and served with steamed rice. Flavourful, spicy and aromatic, the fresh fish makes all the difference.

**18 Hiap Joo Bakery & Biscuit Factory**

**13, Jalan Tan Hiok Nee, Bandar Johor Bahru, 80000 Johor Bahru, Johor**

Don't leave JB without visiting the city's oldest and well-known bakery famed for its aromatic banana cake, baked buns with classic fillings, home-made bread and kaya. What's amazing is the wood-fired oven from generations ago that fires up each day to bake their specialties.

**19 Asam Pedas Jadi Bahru (Botak)**

**142, Jalan Lumba Kuda, Tanjung Puteri, 80300 Johor Bahru, Johor**

Enjoy the popular *asam pedas* (spicy-sour fish stew dish) of Indonesian and Malay origin, at this heritage restaurant hidden between shady trees on a hilltop. Named after its bald owner, Botak, customers flock here for its flavourful signature dish served with rice - among other specialties, such as sautéed clams, fried fish, vegetables and *otak-otak* (grilled fish cake).

**20 LC Catering**

**340, Jalan Balau 1, Taman Melodies, 80250 Johor Bahru, Johor**

Great food at reasonable prices, this open-air restaurant greets guests with scrumptious local fare that has Asian fusion elements. Thanks to its popularity, their catering service is booming as their menu has a huge variety from meat, seafood, vegetable dishes served with rice, special recipe noodles to home-made desserts.

**21 Sedap Corner**

**11, Jalan Abdul Samad, Kampung Bahru, 80100 Johor Bahru, Johor**

Serving traditional delights for over 30 years, Sedap Corner is a home-grown Johor restaurant that preserves the heritage of local cuisine, lovingly made for decades. They're famed for their signature *kuih-muih*, *laksa Johor*, *lontong*, *roti jala* and desserts made from family recipes handed down through generations.

**22 Ong Shun Seafood Restaurant**

**67, Jalan Abdul Samad, Kampung Bahru, 80100 Johor Bahru, Johor**

Seafood at affordable prices is what makes this restaurant popular. Spicy chili crabs, butter prawns, Mongolian chicken and even broccoli with cheese are some of the must-eats. Diners enjoy gentle sea breezes and free street-side parking at this modestly-appointed, al fresco restaurant.

**23 Restoran Reaz Corner**

**23, Jalan Dhoby, Bandar Johor Bahru, 80000 Johor Bahru, Johor**

Authentic and affordable, this simple, street-side eatery offers one of the most delectable meals in the city. Not to be missed are their rice dishes topped with spicy chicken curry and vegetables on the side, and freshly prepared roti complemented with dhal curry. Another popular fave is their curry puffs with different fillings served with hot tea or coffee.

**24 Asam Pedas Desa Rahmat**

**27A, Jalan Pembangunan, Taman Desa Rahmat, 81200 Johor Bahru, Johor**

Lip-smacking *asam pedas* (spicy-sour fish stew dish) prepared Malay-style is the famous delicacy at this restaurant with humble settings. Known to be flavourful with the right combination of spicy and savoury tastes, customers keep coming back for more. In addition, the restaurant serves local Malay dishes with salad, soups and rice.

**25 Malay Village Restaurant**

**9, Jalan Kolam Air 1, Taman Nong Chik Heights, 80100 Johor Bahru, Johor**

Discover a garden-themed restaurant that serves mouth-watering Malay cuisine in lush surroundings. The perfect place for family, friends, couples or corporates, the restaurant has dine-in, set menus and buffets for guests to enjoy the variety of authentic Johorean food. Traditional favourites include *laksa Johor*, *asam pedas* and *kerabu mangga*.



Asam Pedas Desa Rahmat



Restoran Mak Teh

**26 B5 Johor Street Market**

**Taman Tampoi, 81200 Johor Bahru, Johor**

Get your street food fix at B5 Johor Street Market where retail shopping, cultural vibes and local cuisine come together to tantalise your senses. Some of the popular eats include *kacang pool*, *martabak*, specialty *nasi lemak*, smoked beef and *cendol*, in addition to the many food trucks serving authentic Malaysian food.

**27 Warisan Tarom Café**

**Kompleks Yayasan Warisan, Jalan Sungai Chat, Seri Gelam, 80100 Johor Bahru, Johor**

Popular with the locals, this little café is famous for satisfying big appetites with their *mi siam kuah* (spicy stir-fried noodles with gravy), *nasi lemak*, *lontong*, *soto* and traditional *kuih-muih*. Open-air dining under shady trees makes the experience more enjoyable.

**28 Restoran Mak Teh**

**8, Jalan Kolam Air 1, Kampung Nong Chik, 80100 Johor Bahru, Johor**

Home cooking that tastes just like mum's cooking is what makes this restaurant special. Taste delicious traditional food such as *nasi kerabu*, *nasi campur*, *roti canai*, *lontong*, *laksa Johor*, *kuih-muih* and *mi kari*, served at breakfast and lunch by friendly crew.

**29 Restoran Pondok Santapan Larkin**

**8, Jalan Puyuh, Larkin Jaya, Larkin, 80350 Johor Bahru, Johor**

Breakfast is extraordinary at this restaurant with its wide menu such as *roti jala*, *lempeng kelapa* (coconut pancakes), *roti Arab*, *nasi ambeng* and more. What keeps customers happy are the wallet-friendly prices and bright, airy surroundings to enjoy local delights.

Mingle with the locals and discover the rich food culture behind every traditional dish in JB. Savour age-old recipes from past eras that combine strong, aromatic herbs and spices, with skills and undeterred patience in preparation. You'll be able to taste tradition from the first mouthful.

**30 Mee Rebus Haji Wahid @ Plaza Angsana**

**L1.2 Plaza Angsana, Pusat Bandar Tampoi, 81200 Johor Bahru, Johor**

A legend in its own right, Mee Rebus Haji Wahid is the pioneer of *mi rebus* (noodles in spicy-sweet peanut gravy) in JB. The open-air food court in Plaza Angsana shopping mall provides a comfortable ambience to enjoy this local dish that comes with crispy crumb topping, green chillies for added spice and fresh lime for extra kick.



Mee Rebus Haji Wahid

**31 Mat Corner Nasi Ambeng**

**22, Jalan Padi Mahsuri 13, Bandar Baru Uda, 81200 Johor Bahru, Johor**

Probably the best *nasi ambeng* in JB, this famous stall in a residential neighbourhood serves its best-seller to queues of customers each day. *Nasi ambeng* has Javanese origins and is essentially fluffy, white rice served with freshly fried chicken, a slice of salted fish and tempeh, stir-fried vegetables, tofu, fried and spiced shredded coconut plus chilli sambal.



Mat Corner Nasi Ambeng



Botok Botok Ibunda

### 32 Selera Johor @ Plaza Larkin

2, Jalan Garuda, Taman Dato Onn Jaffar, 80350 Johor Bahru, Johor

Conveniently located right next to a public bus terminal, Selera Johor, Larkin is the meeting place for foodies who love reasonably-priced local food such as *nasi lemak*, *nasi ayam penyet*, *martabak cheese*, *soto ayam* and *roti canai*. This sheltered, open-space food court is popular among locals and tourists too.

### 33 Kacang Pool Haji

12, Jalan Dato Jaafar, Taman Dato Onn, 80350 Larkin

A native dish with Middle Eastern origins, *kacang pool* (spiced fava beans) makes a delicious meal when served with sunny side-up eggs and buttered toast. At this modest street-side eatery, customers love the humble meal where they simply dip the bread into the thick pool of whipped-up beans and enjoy the burst of flavours.

### 34 Pondok M.S Beryani

54, Jalan Padi Emas 2, Bandar Baru Uda, 81200 Johor Bahru, Johor

Taste the sumptuous delights of *beriani* (spiced rice with meat curry and pickles) at this casual eatery. From the moment you enter, the scent of chicken, lamb and mutton beryani will have you salivating and customers keep returning for the succulent meats plus thick gravy that trumps in flavour, aroma and presentation.

### 35 Botok Botok Ibunda

2, Jalan Orkid Utama, Taman Orkid, 81200 Johor Bahru, Johor

The best place to enjoy the traditional *botok-botok* (fish with herbs steamed in banana leaf) is certainly here! Made with fresh *ikan tenggiri* (mackerel) and chef's special spices, this much-loved dish is an all-time favourite among locals.

Just like the city, JB's street food is exciting, eclectic and bursting with delicious flavours. The abundance of ready-to-eat food in hawker centres, street-side stalls and open-air markets from friendly vendors, will blow your mind but not your wallet.

### 36 Sweet Banana Pisang Goreng

Jalan Stulang Laut, 80300 Johor Bahru, Johor

*Pisang goreng* (banana fritters) is a favourite Malaysian snack and the JB version comes with a spicy, sweet sambal sauce that gives it an extra punch. This little stall is the go-to-place when your snack craving ensues. Enjoy the constant sea breeze when you sample their fried tapioca, sweet potato and *lekor ikan* (fish crackers) too.

### 37 Bubur Sentosa

28, Jalan Sutera, Taman Sentosa, 80150 Johor Bahru, Johor

*Bubur* (porridge) takes on a whole new level at Bubur Sentosa as this hearty rice broth meal is served with *sambal kangkong* (spinach in spicy sambal), salted eggs, salted vegetables, peanuts, extra sambal and *otak-otak* (grilled fish cake). This humble street-side stall has been serving this simple delicacy for decades.



Bubur Sentosa

### 38 Tan Kee Ice Kacang @ Menara TJB

9, Jalan Syed Mohamed Mufti, Bandar Johor Bahru, 80000 Johor Bahru, Johor

This typical Malaysian dessert is glorified in this modest eatery that serves *ice kacang* (shaved ice with coloured syrup, jellies, peanuts and milk) that's well-loved by Johoreans. What makes Tan Kee ice kacang outstanding is the generous spread of chocolate syrup over the ice and plenty of red beans within.

### 39 Larkin Bakar Putu Piring

46, Jalan Langkasuka, Larkin Jaya, 80350 Johor Bahru, Johor

Taste over 30 years of traditional recipe goodness at this humble stall that serves delicious *putu piring* (round, steamed rice cakes with melted palm sugar and served with shredded coconut). Located within the premises of Encik Bakar's home, this welcome snack is a must-try!



Larkin Bakar Putu Piring



The Replacement - Lodge &amp; Kitchen

Enjoy a fusion of fantastic tastes with a blend of different culinary traditions in JB. Why stick to one cuisine when you can taste the finest of Malay, Chinese, Indian or ethnic cuisines in every serving? Fusion food is a multicultural experience that appeals to locals and tourists alike.

#### 40 Banafee Village

9022, Jalan Dato Abdullah Tahir, Taman Abad, 80300 Johor Bahru, Johor

Enjoy the best of local and fusion food all-day, and all-night long at Banafee Village which serves Malay, Chinese, Thai, Indian, Arab and Western cuisine. Guests are spoilt for choice as there are plenty of local faves and chef-recommended dishes to try. Best of all, it's a great place to hang out and chill with friends.

#### 41 Restoran Carabao

16, Jalan Dato Abdullah Tahir, Taman Abad, 80300 Johor Bahru, Johor

Thanks to its popularity, this 24-hour restaurant has two outlets in JB with both famed for their authentic Thai food and unique dining ambience in classic interiors. Signature dishes include tom yam seafood, Thai mango salad, fried black pepper crab, fried beef and tasty Thai style dishes.

#### 42 Amphawa Boat Noodle

32, Jalan Ibrahim/ Tan Hiok Nee, 80000 Johor Bahru, Johor

Why go to Thailand when you can get authentic Thai boat noodles at Amphawa Boat Noodle in the city. With many mouth-watering choices of noodles available in mini bowls at RM1.90 each, you can slurp up as many varieties before ordering the delicious main courses.

#### 43 Flowers In The Window

9, Jalan Dhoby, Bandar Johor Bahru, 80000 Johor Bahru, Johor

Literal to its name, this beautiful cafe boasts an indoor garden surrounded by myriad of plants and flowers that provides a beautiful sight for your dining experience. Their menu of fusion delights, such as soda battered fish & chips served with potatoes and veggie chips, smoked salmon and poached eggs, and pasta platters, are simply delicious.

#### 44 The Replacement – Lodge & Kitchen

33, Jalan Dhoby, Bandar Johor Bahru, 80000 Johor Bahru, Johor

Housed within a 1940s refurbished heritage shophouse, guests love the eclectic energy and good food that satisfy ravenous appetites. Its all-day brunch and coffee menu includes a variety ranging from the unagi bowl, breakfast platter and churros.

#### 45 Chaiwalla & Co. Container Café

36, Jalan Tan Hiok Nee, Bandar Johor Bahru, 80000 Johor Bahru, Johor

For those who enjoy artisanal teas, Chaiwalla is the first container concept cafe in Malaysia. Stylishly refurbished with a vintage look, this hipster cafe offers a wide variety of milk tea, coffee, smoothies and tea-time treats - best enjoyed along the bustling heritage street in the city centre. Chaiwalla's catch phrase 'sip on honest tea' can be customised to your liking.

#### 46 Café JDT

Jalan Datuk, Dataran Bandaraya Johor Bahru, 80100 Johor Bahru, Johor

Dining next to a professional football training ground offers you views of local footballers live-in-action while you enjoy your meal. This family-friendly cafe named JDT (Johor Darul Takzim) serves a menu of local delicacies, Asian and Western cuisine plus enjoys the best sunset views in the city.

#### 47 Restoran Selasih, Persada Johor International Convention Centre

Jalan Abdullah Ibrahim, Bandar Johor Bahru, 80000 Johor Bahru, Johor

Experience Malay-style dining at its finest within the Persada International Convention Centre. This restaurant provides a selection of authentic Johorean cuisine from *laksa Johor*, *mi rebus*, *mi bandung*, *nasi lemak*, *lontong* and other all-time favourites. Their enticing buffet offers more to eat at reasonable prices.

#### 48 Faculty of Caffeine

106, Jalan Trus, Bandar Johor Bahru, 80000 Johor Bahru, Johor

The Faculty of Caffeine shares some of the most interesting coffee concoctions in the city. Follow the coffee aroma as you step into this sophisticated yet comfortable cafe, which boasts scrumptious Continental breakfast appetizers, snacks, desserts and of course, their signature coffees.

#### 49 IT Roo Café

17, Jalan Dhoby, Bandar Johor Bahru, 80000 Johor Bahru, Johor

Known for serving the best chicken chop in town, IT Roo café located in central JB is popular among locals and tourists alike. Their signature chicken chop comes fried or grilled with thick mushroom or black pepper sauce, side vegetables and potatoes. Equally tempting is their menu of local rice and noodle favourites.

#### 50 Restoran Hua Mui

131, Jalan Trus, 80000 Johor Bahru, Johor

This heritage restaurant brings back memories of the past with its antiquated décor and traditional menu favourites. These include butter-kaya toast, half-boiled eggs and *nasi lemak*, best enjoyed with home-brewed hot milk tea or coffee. Also known as specialists in authentic Hainanese chicken chop, it's no wonder this place is always crowded.

#### 51 The Ice-Cream Project

31, Jalan Dhoby, Bandar Johor Bahru, 80000 Johor Bahru, Johor

Beat the heat by indulging in the funkiest ice cream in town. Famous for its fresh-tasting liquid-nitrogen-style ice cream, this little ice cream shop serves magic in every cup. Pick your flavour and have your Insta-worthy clouds of mist elevate your ice cream shot before taking a satisfying bite.

#### 52 Nasi Lemak Lobster JB

88 Jalan Setia Tropika 1/7, Taman Setia Tropika, 81200 Johor Bahru, Johor

Love nasi lemak and seafood? Now, you can have both at this ever-popular restaurant. Indulge in a tasty selection of nasi lemak from lobster, squid king, salmon grill, mud crab to crispy sea bass. Juicy seafood served with flavourful rice, fiery sambal and condiments guarantee a mouth-watering experience.



Chaiwalla & Co. Container Café



The Ice-Cream Project



Faculty of Caffeine



Restoran Hua Mui



**Johor Bahru City Council**

Menara Majlis Bandaraya Johor Bahru  
1, Jalan Lingkaran Dalam, Bukit Senyum, 80300  
Johor Bahru, Johor  
[mbjb.gov.my](http://mbjb.gov.my)



**Tourism Johor**

Suite 5-4, Johor Tourist Information Centre,  
2, Jalan Air Molek, 80000  
Johor Bahru, Johor Darul Ta'zim  
[tourism.johor.my](http://tourism.johor.my)

**Think City**

27, Jalan Dhoby, Bandar Johor Bahru, 80000  
Johor Bahru, Johor  
[thinkcity.com.my](http://thinkcity.com.my)



# JB Downtown Map

When time is of the essence, simply explore these fabulous restaurants for a day trip to remember!



THE MELTING POT OF CULTURES, TRADITIONS, LOCAL DELIGHTS & DELICIOUS FOOD

# JB Makan



## Keeping Food Heritage Alive

Selamat Datang!

Johor Bahru welcomes you to a melting pot of cultures, traditions, local delights and delicious food. Ready to savour a culinary adventure that captures the essence of Malay, Chinese, Indian, Javanese, Arabic and ethnic traditions? Prepare your taste buds for heritage and traditional cuisines by champion chefs who have perfected every secret recipe passed down from generations.

### The Southern Food Paradise

Today, good food across the thriving city preserves the heritage we have inherited from our ancestors. Not to be missed are the classic dishes exclusively from Johor Bahru and fusion cuisine that defines this splendid city. After all, Johor Bahru or JB is where everything delicious happens!

#### Bangsa Johor Food

Taking pride in the hearts of Johoreans, is Bangsa Johor and the food closely related to the origins of JB. Home-made recipes derived from a long line of customs and traditions make Bangsa Johor food truly unique. In short, it's what Johoreans love to eat!

#### Traditional Food

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#### Street Food

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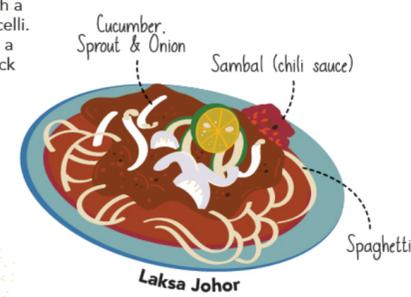
#### Fusion Food

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## The must-try dish in JB



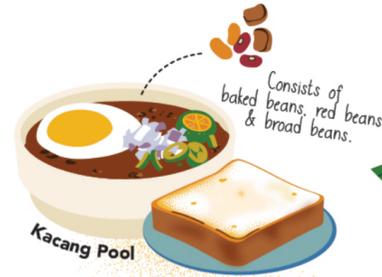
**Mhun Soto**  
Soto ayam or chicken soup, with a choice of rice, noodles or vermicelli. This fragrant spicy soup packs a solid punch. Try it with the black sauce chilli condiment!



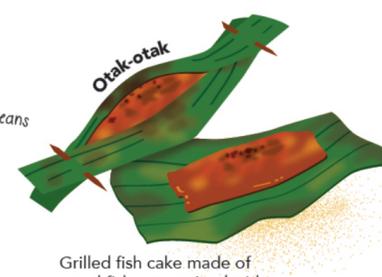
**Laksa Johor**  
Drenched in traditional Malay style laksa kuah (broth) made with ground fish paste, herbs, chillies, spices and a mix of fresh vegetables.  
Cucumber, Sprout & Onion  
Sambal (chili sauce)  
Spaghetti



**Kuih Berlauk**  
Topped with meat, chilli and spring onion/parsley.



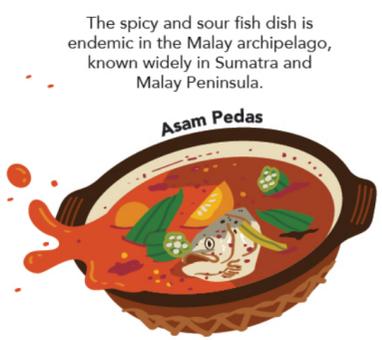
**Kacang Pool**  
Literally a "pool of beans"!  
Consists of baked beans, red beans & broad beans.



**Otak-otak**  
Grilled fish cake made of ground fish meat mixed with tapioca starch and spices.



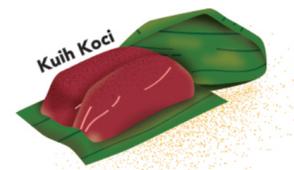
**Onde-onde**  
liquid palm sugar  
shredded coconut  
glutinous rice skin



**Asam Pedas**  
The spicy and sour fish dish is endemic in the Malay archipelago, known widely in Sumatra and Malay Peninsula.



**Lontong**  
Lontong is a dish made of boiled compressed rice cake then cut into small cakes.



**Kuih Koci**  
Kuih Koci is a Maritime Southeast Asian dumpling found in Javanese and Malay cuisine, made from glutinous rice flour, and stuffed with coconut fillings with palm sugar.

# Jom Makan di JB

• Bangsa Johor Food • Traditional Johor • Street Food • Fusion Food

## Learn to be local!

1. *Kurang manis* - less sweet (when ordering drink); *Sedap weh!* - It's very delicious!
2. *Pedas* - Spicy; *Rahit* - Bitter; *Masam* - Sour; *Manis* - Sweet
3. The Malay locals eat their food with their clean hands, but only the fingers touch the food and not the whole palm. The use of the left hand is discouraged as it is used for sanitary purposes.
4. *Tapau/Bungkus*: If you're ordering food to-go in Malaysia, this is a handy one to remember. *Tapau* (Cantonese) and *'bungkus'* (Malay) are synonymous and are used when ordering take-away from a restaurant.
5. *Mamak*, which initially referred to Malaysians of a Tamil-Muslim origin, is now mainly used in reference to a type of restaurant or stall that normally serves Indian food with some places offering a fusion of Malaysian cuisine. These *'mamas'* are staple hangout spots for Malaysians from all walks of life, and can be incredibly lively during massive sporting events.
6. *Yum Cha* (or *Yam Cha*) is derived from the Cantonese language, literally meaning 'drink tea'. Malaysians have adopted the words outside of its original context to mean 'hang out' over drinks or food at the local coffee shop or *'mamak'*.
7. The most common and favourite drink for Malaysian are *teh tarik* (pulled milked tea) and ice lemon tea.

Best way to get there: 

