**INDIAN FOOD**

**ROTI CANAI**: A favourite for breakfast, Roti Canai is the ultimate in simplicity and taste. It is basically a kind of pancake made by combining wheat flour, oil, ghee, or butter, rolled up into a ball and then swung into the air until it takes a flat, oval shape. It is then fried on a hot iron plate and served with dhal, chicken or fish curry. There are many variations on the same theme that include putting in eggs to make it ‘Roti Telur’, sardines to make it ‘Roti Sardin’, bananas to make it ‘Roti Pisang’ and so on.

**MALAY FOOD**

**Nasi lemak** is a Malay fragrant rice dish cooked in coconut milk and pandan leaf. It is commonly found in Malaysia, where it is considered the national dish, and also popular in neighbouring countries such as Singapore; Indonesia especially in Eastern Sumatra; Brunei and Southern Thailand.

**Teh tarik** (literally “pulled tea”) is a hot milk tea beverage which can be commonly found in everywhere in Malaysia. Every Malaysian enjoy the tarik no matter what race. Its name is derived from the pouring process of “pulling” the drink during preparation.

**CHINESE FOOD**

**Dim Sum**

A popular breakfast, Dim Sum refers to a collection of meats and savoury items put on small saucers, kept hot in bamboo baskets and served ala carte via a push-cart tray. Patrons of restaurant then choose which kinds of dishes they want and pick the baskets from the tray. Some of the popular dishes include ‘Siew Mai’, roasted pork balls, ‘Wu Kok’, crispy yam dumplings and ‘Har Gau’, whole shrimps wrapped in a floury package.