

PRESS RELEASE

HADRAMAWT RESTAURANT AT THE PUTERI PACIFIC JOHOR BAHRU!

Johor Bahru, Johor, 28 July 2010 - The Puteri Pacific Johor Bahru has added its latest culinary offering – HADRAMAWT Arabic Restaurant. Hadramawt is geographically situated at the southern edge of the Arabian Peninsula near the Gulf of Aden. HADRAMAWT is an authentic Arabic restaurant opened its' first restaurant in Chulan Square has now opened its 3rd restaurant at The Puteri Pacific Hotel Johor Bahru.

Housed in the B1 level of The Puteri Pacific, the restaurant offers authentic middle eastern fair consisting of Yemeni favorites such as Lamb Mendy and Lebanese favourites such as Tabbouleh and Babaganouj. The restaurant offers 120 seats with private dining rooms for family and corporate dining facility.

The opening of Hadramawt signals Great Middle Eastern culinary offerings is back in Johor! The origin of the word "Johor" comes from the Arabic word "Jauhar," which means "precious stones", and serves to illustrate the influence of early Arab traders in Johor. Johor Bahru historically has had in the past Arab Settlers, evidence in Kampung Wadi Hana and Wadi Hassan.

Being Arabic, Lamb is the dominant choice of meat in the menu. After all, it's what the Yemeni chefs do best here. Dishes come with mendy (biryani-like rice) and madghout (rice cooked in a tomato-based sauce). "Mendy is good enough to eat on its own, this is because the rice is cooked over charcoal fire. It makes it so much more fragrant" says Bilal Nader, it's Manager.

Lamb Mendy is rice and a whole lamb shank cooked slowly in an underground oven. The lamb is well marinated and full of flavour. The meat is tender but not without texture. The underground oven, according to Bilal, is distinctly Yemeni and most houses have one in the kitchen. The Lamb Haneeth is wrapped in aluminum foil and slowly baked in the underground oven. If you don't like lamb, have the chicken version instead.

There's also the Yemeni national favourite, Saltah and Fahsa. The former is minced lamb with egg+, rice and vegetables served in a sizzling claypot while the latter is shredded lamb in a claypot. A generous sprinkle of halba (fenugreek) powder on top adds a bitter edge and Yemenis are said to be totally enamoured of this bitter taste. Best eaten with bread.

As the Arabian Peninsula is in the gulf, seafood is also a good choice. A whole Seabass marinated with spices and grilled, is served with french fries and garlic mayonnaise. Shelled prawns are cooked with a tomato paste, onions, garlic, coriander and a touch of chili or bread crumbed and deep fried.

For dessert, don't miss Ma Soub. The bread and banana, mixed with cream and milk, is topped with a generous drizzle of Yemeni honey. Not too sweet but delectably different.

Whether you are planning for an event, corporate function, or just need a catering for birthday parties, Arabian Cuisine is a great idea. We offer special catering for your special events. We welcome all of you, your friends and family to a great dining place. We open daily from noon to 1am on weekdays and up to 2am on weekends and public holidays.

For further enquiries or reservations, please contact 07-221 0867.

About The Puteri Pacific Johor Bahru

The Puteri Pacific Johor Bahru a five star hotel is ideally located in the heart of business and shopping districts of Johor Bahru. It will be the Premier Business & Convention Hotel in town and is well-known for business venue for meetings, conferences and special events. As recognition for the Best Accommodation, The Puteri Pacific Johor Bahru has received Diamond Award from Johor Tourism in the recent Johor Tourism Award which was held on 13 March 2010.

Issued by

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