



LaksaaMana @ TTP.my Print Café (Publika)
 D5-G4-03, Solaris Dutamas
 No 1, Jalan Dutamas 1
 50480 Kuala Lumpur,
 Opening hours: 11.30am – 2.30pm
 (Monday-Friday)

Malaysia is truly Asia—and a few other regions of the world when it comes to food! The country's multi-racial make-up already ensures a good variety of cuisine, such as Malay, Chinese, Indian and Peranakan. But as the world grows smaller and morphs into a global village, foods from the far corners of the world regularly find their way into the local food scene—guaranteeing a gastronomical experience that's out of this world!



What happens when two really good friends who are passionate about food and business get together? Why, they start up a restaurant, of course!

This is exactly what happened when buddies Willie Y and Suresh J got together. What started out as a hobby of scouring the country for the best dishes to recreating them in their own kitchens ultimately materialised into a business of their own.

The pair opened their demo outlet in an unassuming location—inside a print store and café within Solaris Dutamas (Publika). Hoping to capitalise on the low overheads, LaksaaMana only officially opened its doors to patrons in August, and takes up just a small space inside the café.

Choosing to showcase dishes that are authentically Malaysian, the duo attempted to perfect a Malaysian favourite—Laksa.

"Naturally, it was tough to choose the types of Laksa that we wanted

to offer because there are so many that are great," explained Suresh. "But after experimenting with all the recipes, we finally picked three that we felt passed our taste tests."

LaksaaMana operates from just a small bench in the middle of the café. This is where three large steaming cauldrons of soups are displayed. It is also where the dishes are prepped and dished out for customers.

Seating is communal style and the menu is simple. There are a total of eight items on the menu, which

includes five types of Laksa and a special Deep Fried Spiced Chicken Rice meal.

When we walked in at about 12.30pm, the place was already packed with lunch crowds. With our tummies rumbling, we couldn't wait to tuck into a bowl of luscious broth and noodles. We ordered one of each item to ensure that we got to taste everything.

The Laksa was served very humbly with no frills—a disposable yet sturdy paper bowl, with disposable chopsticks and a plastic spoon. It smelled heavenly even before the server set it in front of us.

As Malaysians, we are generally quite passionate about our food, so when someone tells us that they may have found the best Laksa in town, it can be quite difficult to accept it without putting up a fight or even recommending other options.

But lo and behold, we were hooked from the first bite! This was truly a



Curry Laksa that was worthy of its accolades. The soup had just the right amount of spice to *santan* (coconut milk) ratio. It was flavourful and silky; the noodles were springy and so very slurp-worthy!

The Asam Laksa was spectacular, topped with the customary shredded ingredients. When not made well, the soup can be quite fishy, but the version at LaksaaMana was aromatic and cleverly developed to get that perfect balance of tanginess and savoury.



The LaksaaMana Special is actually an elevated Prawn Noodle. We chose to mix our noodles for this dish by combining rice vermicelli with yellow egg noodles. Once again, the soup was the star, delivering on all counts: flavour, consistency and spice.

There was also the Cham Laksa (a mix of Curry Laksa and Asam Laksa soup) and Dry Laksa, which were both unique and tasty. But our surprise dish was the Spiced Fried Chicken Rice. Suresh admitted to plucking the recipe off his mum to reproduce this dish. We were



told she is proud of her son's version—and for good reasons too. The chicken was rubbed with the special spice mix and fried beautifully. Juicy and moist on the inside with a light crunchy exterior, this was undeniably one of the best fried chicken we have ever had.

While still at its infancy and located in an obscure location, we believe that LaksaaMana has much promise. If the boys keep chugging out spectacular dishes like the ones we tried, we see much bigger and brighter things for them. Go try it for yourself! 🍴



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