



ARCHITECTURE PROGRAMME UITM SARAWAK

Copyright 2025

PUBLISHED BY

Perpustakaan Tun Abdul Razak
University Teknologi MARA (UiTM)
Cawangan Sarawak
Jalan Meranek,
94300 Kota Samarahan,
Sarawak, Malaysia.

DISCLAIMER

All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without prior permission in writing from the publisher.

Enquires should be made to the publisher. Although every attempt has been made to check the accuracy of this publication, the publisher accepts no responsibility for errors or omissions, if any.

CHIEF EDITOR

Nur Izzati Sebri

CONTRIBUTORS

Ar. Hanisah Aimi binti Hamzah
Ts. Afiqah binti Ahmad
Nur Atiqah Husaini
Mohd. Iqbal bin Hashim
Nurul Shafinaz binti Jamel
Megat Faridrullah Zolkefli
Students of AAA550 Design III

*For more info on Architecture Programme UiTM
Sarawak, do visit:
Instagram: @archiuitmks
Tiktok: archiuitmks*

eISBN 978-967-0828-91-6

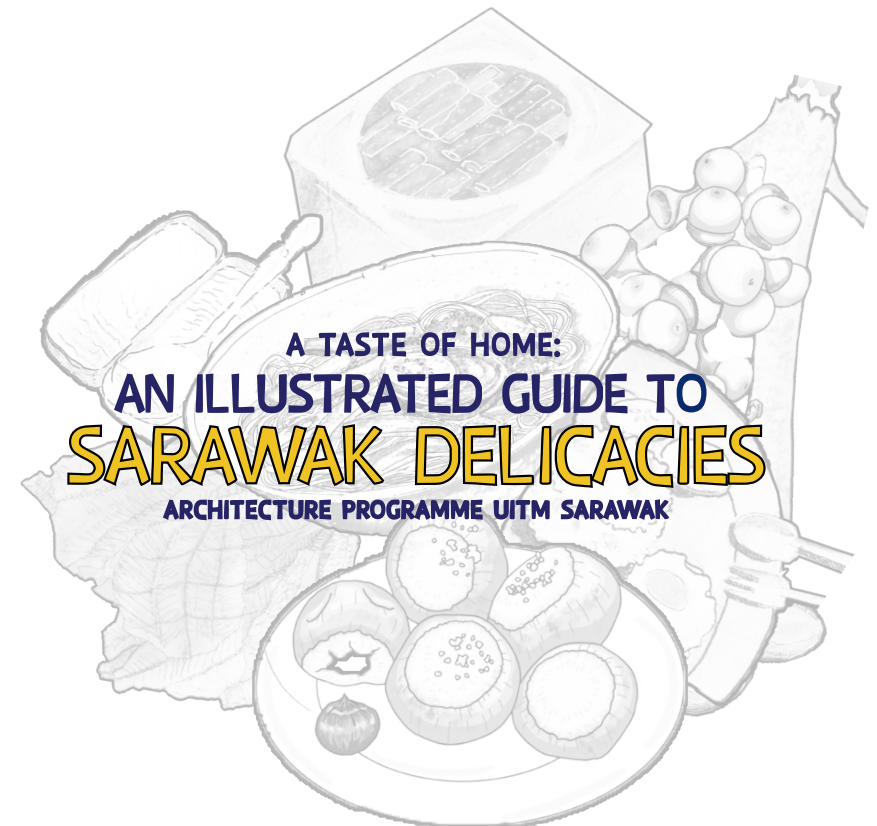


TABLE OF CONTENTS



01 CHIEF EDITOR FOREWORD
Nur Izzati Sebri

02 THE APPETIZER
Introduction

03 NATURAL PRODUCE

04 DABAI KEMBAYAU
Nur Atiqah Husaini

05 BUAH ENKALAK
Ts. Hjh. Atiqah Ahmad

06 HONEY POT (KELULUT)
Deanne Eva Clarence

07 KOKO
Nurin Irdyna Ahamed Sadon

08 TERUNG DAYAK
Sharifah Najwa Wan Abdullah

09 IKAN TAHAI
Mohamad Faizal A. Jamadi

10 ULAT MULONG
Ma Hafizuddin Hazerel Ma Erwan

11 MIDIN
Zurin Qistina Zulazhar

12 LADA PUTIH, HITAM & HIJAU
Muhamad Areef Irfan Mohd Azhar

23 STAPLE MEAL

24 MIHUN BELACAN
Nur Izzati Sebri

25 AYAM PANSUH
Muhammad Haikal Mohd Osman

26 LINUT
Adrianni Batrisyia Dimin

27 LAKSA SARAWAK
Muhammad Asyman Zaidan Fauzi

28 MEE KOLOK
Bernadette Sijok Boll

29 UMAI
Nurdiyana Najihah Mohd Zaiyan

13

SNACKS & LIGHT BITES

14

KUIH SEPIT KAMPUNG JUDAN
Ar. Hanisah Aimi Hamzah

15

IKAN KERING PASAR OYA
Mohd. Iqbal Hashim

16

KUIH TAKIR
Nurul Shafinaz Jamel

17

SUNTONG TUTOK
Megat Faridullah Zolkefli

18

KUMA LAYANG
Auni Batrisyia Mat Amin

19

CUCUR BUBUK
Nur Arisyalina Sarolazli

20

KEK LAPIS SARAWAK
Izzah Aziz

21

TEBALOI
Abang Zul Azri Abang Zulkarnaen

22

GULA APONG ICE CREAM
Marielle Fay Welket



NUR IZZATI SEBRI
Chief Editor
An Illustrated Guide to Sarawak Delicacies

CHIEF EDITOR FOREWORD

Sarawak is more than just a place in Borneo. It is a landscape of rivers, forests, and flavours that tell stories of home. Here, food is never just eaten; it is shared, remembered, and cherished.

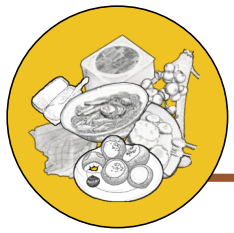
An Illustrated Guide to Sarawak Delicacies is a gift from food lover to food lovers. It was created to honour the spirit, capturing the taste of our land and the soul behind every meal. Each dish carries a whisper of heritage. The smoky aroma of *Manok Pansoh* recalls the warmth of longhouse fires. The fresh tang of *Umai* speaks of the sea and the fishermen who rise with the dawn. The beloved *Sarawak Laksa*, rich and fragrant, gathers all who taste it around the same table.

Within these pages, every illustration honours the traditions, memories, and connections that bring Sarawak's food to life. Sarawak's cuisine reflects its people: diversity, generosity, and a warming spirit.

I would like to extend my heartfelt, thanks to the lecturers of Department of Architecture and students of class AAA550 Design III for their creativity, dedication, and artistry in bringing these illustrations to life. Your passion has added colour, depth, and vibrancy to this work.

May this e-magazine remind us that every flavour has a story, and every story begins with a place we called home.

So, dear readers, sit back and enjoy these mouth-watering illustrations that bring Sarawak's culinary treasures to life!



INTRODUCTION THE APPETIZER

A Taste of Home : An Illustrated Guide to Sarawak Delicacies

Every place has a story, but in Sarawak, our stories are often told through food. Flavours become memories; recipes become traditions; and a single bite can remind us of home. This book began from that simple realisation, that our delicacies are not just dishes, but pieces of our identity.

The project began when we looked for ways to help our students experience culture beyond the classroom. We wanted them to see how food, like architecture, reflects identity and community.

So, we brought our students to Mukah..
To the coastline..
To the heart of Melanau culture..
To the vibrant celebration of Pesta Kaul..

Pesta Kaul welcomed us with its lively mix of culture, rituals, and local flavours. Students explored the festival with sketchbooks in hand, discovering local foods they were tasting for the first time, while enjoying the vibes near the beach, playing the traditional swing game named 'tibou'.

These illustrations, simple yet heartfelt, has become the foundation of this book.

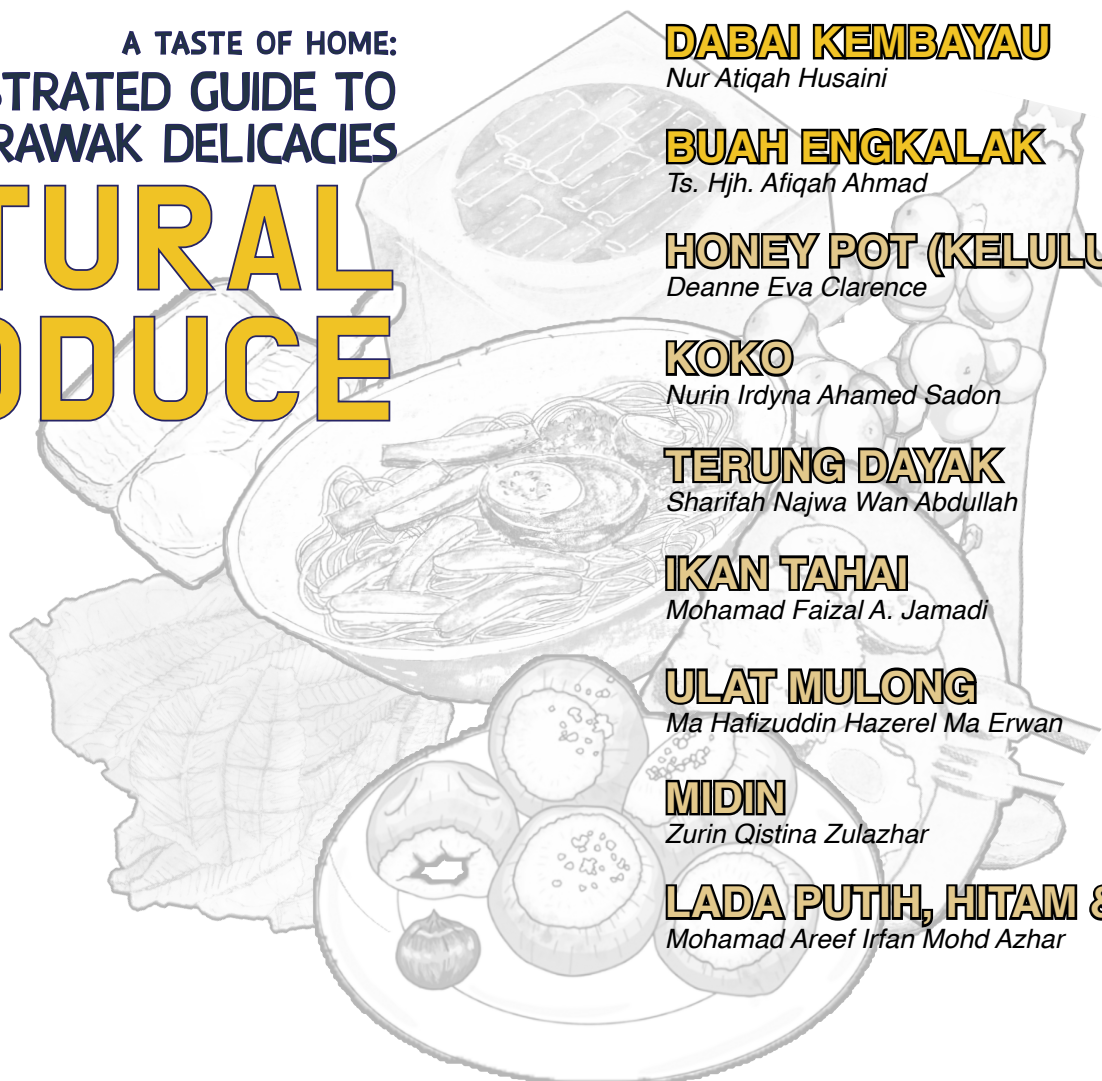
A Taste of Home is a small memento of that journey: the salty Mukah breeze, the energy of Pesta Kaul, and the warmth of discovering food that connects us to our roots. May these illustrations bring you closer to the flavours that shape Sarawak and to the feeling of home they carry.

Welcome to the taste of home.



A TASTE OF HOME:
AN ILLUSTRATED GUIDE TO
SARAWAK DELICACIES

NATURAL PRODUCE



DABAI KEMBAYAU

Nur Atiqah Husaini

BUAH ENKALAK

Ts. Hj. Afiqah Ahmad

HONEY POT (KELULUT)

Deanne Eva Clarence

KOKO

Nurin Irdyna Ahamed Sadon

TERUNG DAYAK

Sharifah Najwa Wan Abdullah

IKAN TAHAI

Mohamad Faizal A. Jamadi

ULAT MULONG

Ma Hafizuddin Hazerel Ma Erwan

MIDIN

Zurin Qistina Zulazhar

LADA PUTIH, HITAM & HIJAU

Mohamad Areef Irfan Mohd Azhar

ANTI-OXIDANT
FIBROUS
LOWERS CHOLESTROL

PURPLE,
BLACK SKIN
YELLOWISH
FLESH

DABAI



3-4cm



2.5cm



BORNEO
NURATIGAH
HISAM

KEMBAYAU

TASTES FATTY, NUTTY
& BLAND

MADE INTO SAMBAL,
PASTE, CRISPS ETC.

EATEN RAW OR
BLANCHED IN SOY SAUCE,
SALT OR SUGAR



DABAI
TREE

SEASONAL
DELICACY



WHITE RICE

BAWANG

MERAH



CHILLI



ANCHOVIES



GARLIC

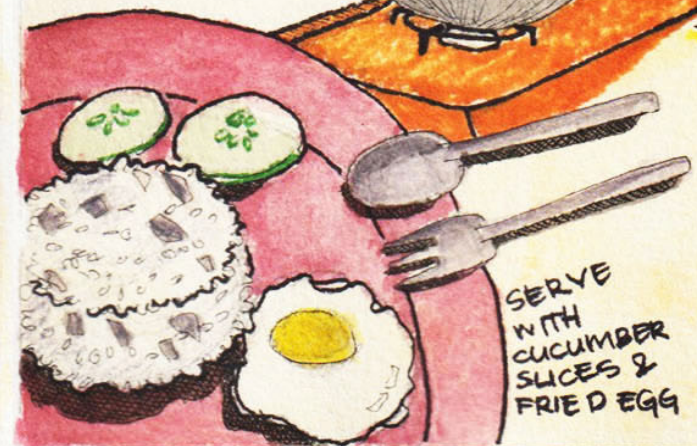


NASI GORENG
DABAI



FRY IN A WOK

SALT



SERVE
WITH
CUCUMBER
SLICES &
FRIED EGG

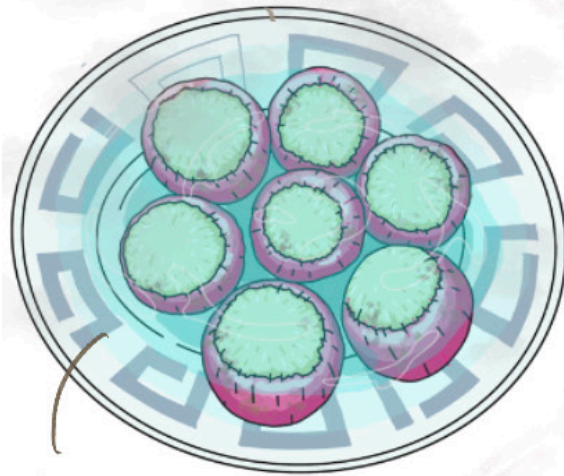


COOKING
OIL
BUR

BUAH ENKALAK

HOW TO PREPARE.

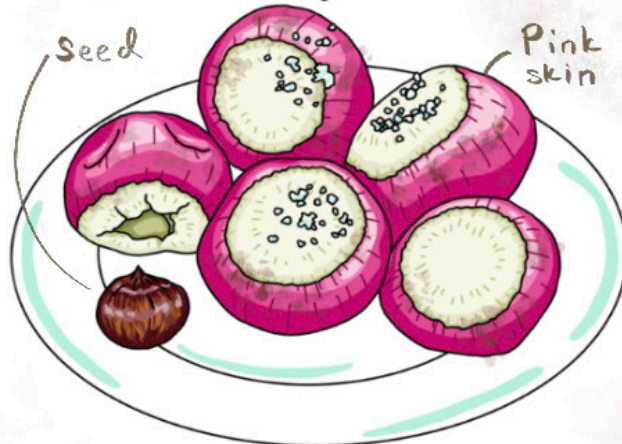
1. Wash the engkalak.
2. Remove the stems.
3. Hit the engkalak gently with the back of the spoon
4. Soak the engkalak in hot water for 5-10 minutes.
5. When softened, remove from water and serve it sprinkled with salt or soy sauce and chilli.
6. To eat, squeeze the flesh and discard the skin and seed.



Hot
Water



Salt

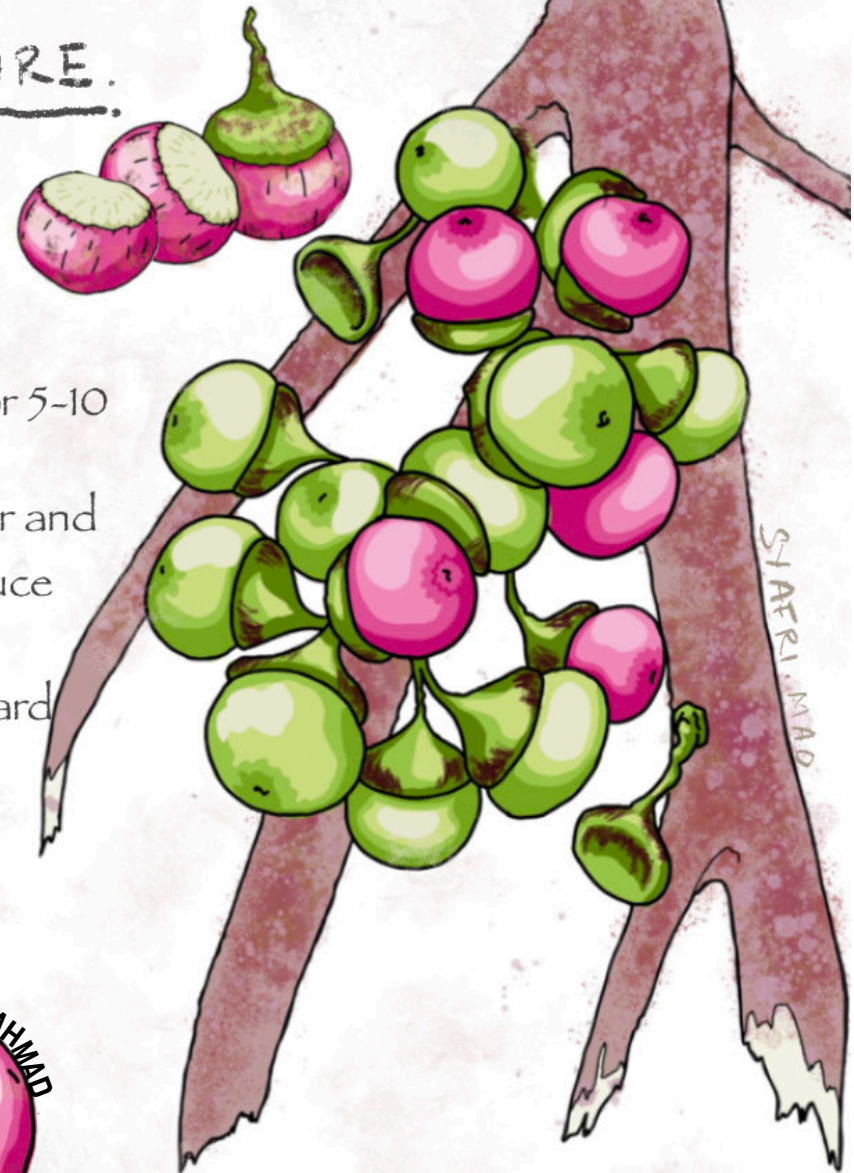


Seed

Pink
skin



AFIRAH AHMAD



SHAFRI MAD



• SWEET AND SOUR

• MORE WATERY DUE TO ITS HIGHER MOISTURE

• STINGLESS BEE HONEY



• NATURAL SUGAR, LOW GLYCEMIC INDEX

• SUITABLE FOR BLOOD SUGAR CONTROL

• ANTIOXIDANTS, AMINO ACIDS, VITAMINS, PROBIOTICS, SUPPORT GUT HEALTH.



DEANNE EVA CLARENCE



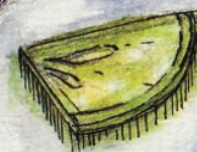
- 1 TABLESPOON HONEY POT
- JUICE OF 1 LIME
- 200ML WARM WATER
- TEA (OPTIONAL)

STIR HONEY AND LIME JUICE INTO WARM WATER / TEA

Honey lime drink.



DRINK ON AN EMPTY STOMACH FOR A DETOXYFING BOOST.



Honey pot (kebab)

KOKO

NURDIYANA NAJIAH MOHD ZAIYAN

① HARVESTING



② FERMENTING



④ GRINDING



OR



INGREDIENTS:

- 3-4 COCOA PODS
- 10% OF THE COLLECTED MASS IN GRANULATED SUGAR
- 15% OF THE COLLECTED MASS IN COCOA BUTTER

③ DRYING & ROASTING



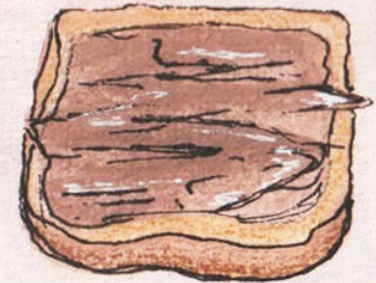
⑤ MOLDING



HOT CHOCOLATE~



CHOCOLATE SPREAD~



ICE CREAM~



DIP IN~



CHOCOLATE CAKE~



CHOCOLATE BAR~



WILD EGGPLANT
NATIVE TO BORNEO

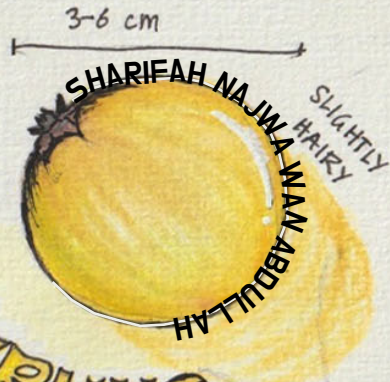
RICH IN
ANTIOXIDANT
VITAMINS &
DIETARY
FIBER



ROUND/
OVAL.

GREEN
↓
YELLOW
↓
ORANGE

HIGHLY VALUED IN
SARAWAKIAN CUISINE



MADE INTO:
SAMBAL, SOUP,
ICE CREAM, CURRY,
PICKLED

TRADITIONALLY USED IN
FOLK MEDICINE

IBAN DAYAK
TRADITIONAL ART



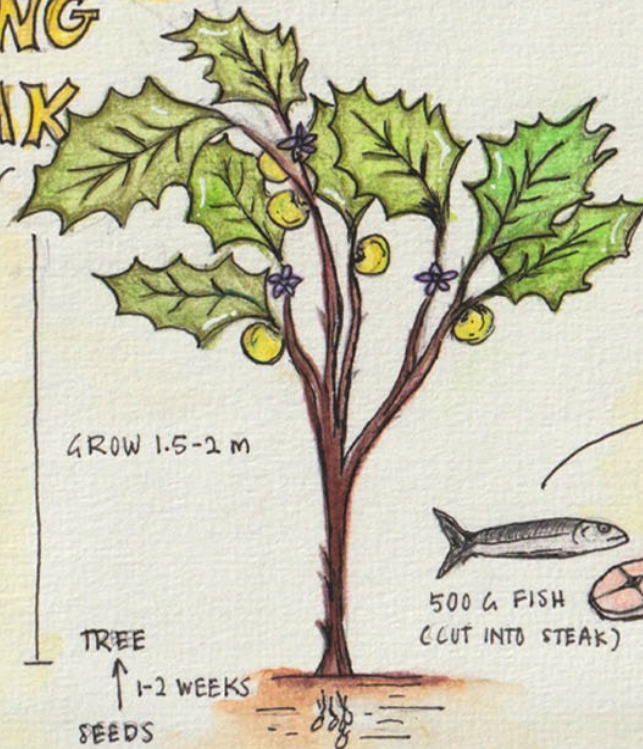
TALI NYAWA

BUNGA

- SYMBOLIZE THE
BEGINNING OF
A NEW LIFE

THE BUNGA
TERUNG

TERUNG
DAYAK
SOUR & TANGY



GROW 1.5-2 m

TREE
↑ 1-2 WEEKS
SEEDS

ASAM TERUNG DAYAK SOUP



2 INCH PIECE
OF GINGER



2 TERUNG
DAYAK (CUT INTO
WEDGES)



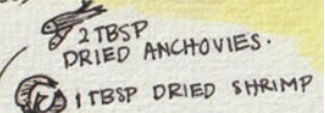
3 CHILI
(CUT INTO
HALF)



3 STALKS OF
LEMONGRASS (ROUGHLY
POUNDED)



1 LARGE
ONION
(CUT INTO WEDGES)



2 TBSP
DRIED ANCHOVIES.
1 TBSP DRIED SHRIMP



1 TBSP
SALTED
PLUM

- 1 TBSP TAMARID
PASTE
- SALT & SUGAR



20 MINUTE



500 G FISH
(CUT INTO STEAK)



5 MINUTE



SERVING = WHITE RICE + ASAM TERUNG DAYAK SOUP

IKAN TAHAI IS A TRADITIONAL
SMOKED FISH DELICACY MADE
PREDOMINANTLY FROM IKAN
TAMBAN.

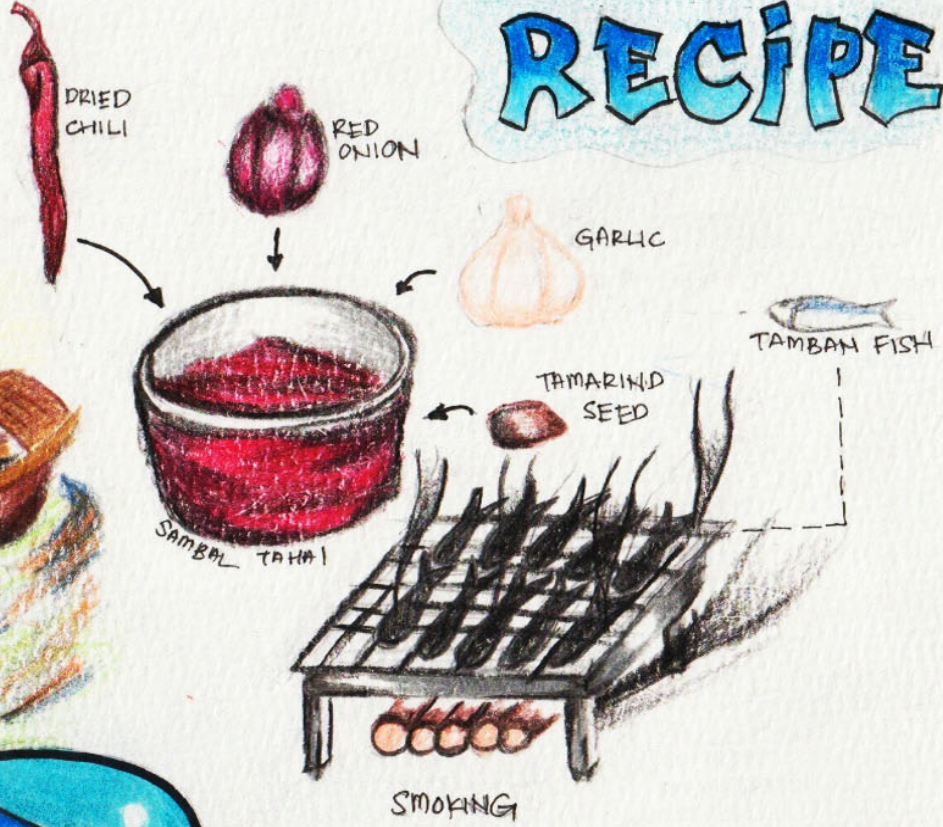
IT IS A SPECIALTY OF THE
LIMBANG AND LAWAS AREAS
IN NORTHERN SARAWAK

IKAN TAMBAN

MOHAMAD FAIZAL A. JAMALI

IKAN TAHAI

RECIPE



ULAT MULONG

TRADITIONAL DELICACY OF MELANAU PEOPLE

FOUND INSIDE
THE TRUNK OF
ROTTING SAGO
PALMS

CONSIDER
AS A
PROTEIN
RICH FOOD

INGREDIENTS

- FRESH ULAT MULONG
- A PINCH OF SALT. (OPTIONAL)
- GARLIC. (OPTIONAL)
- COOKING OIL. (OPTIONAL)

LIMAU DIPPING SAUCE

- SOY SAUCE.
- BIRD EYE CHILIES.
- JUICE OF LIMAU KASTURI.
- A BIT OF SUGAR AND CHOPPED ONION. (OPTIONAL)



RAW



CHILI

LIMAU



ROASTED



SOY LIME
DIPPING
SAUCE

COOKED



Key Ingredient:

☑ midin

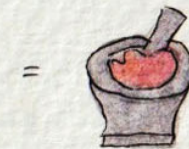
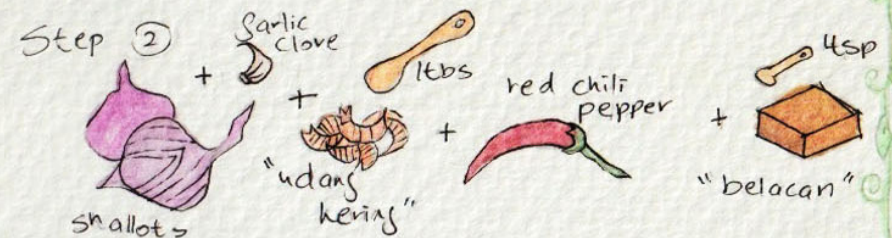
Ingredient list:

- ☑ two shallots
- ☑ one clove of garlic
- ☑ 1tbs dried shrimp
- ☑ one red chili pepper
- ☑ 2tbs cooking oil
- ☑ 4tsp belacan

Step ①



Step ②



=
pound all
the ingredients

Step ③



heat the +
oil



Saute all the
mashed
ingredients

Step ④



add midin
a stir fry for awhile

MIDIN



belacan



Serve while
hot!!!

LADA PUTIH, HITAM & HIJAU

MUHAMAD AREEF IRFAN MOHD AZHAR

- BUAH DARIPADA TUMBUHAN TROPIKA JENIS MEMANJAT, "PIPER NIGRUM L"

- BERASAL DARI BARAT-DAYA INDIA.

- DI SARAWAK, LADA TELAH DITANAM SEJAK TAHUN 1856.

- PENANAMAN BANYAK DI BAHAGIAN KUCHING, SRI AMAN, BETONG & SARIKEI.

- POKOK LADA HIDUP SUBUR DI KAWASAN BERIKLIM TROPIKA YANG PANAS DAN LEMBAP.

MANOK PANSOH



LADA HIJAU GORENG BELACAN



BUBUR PEDAS



MEE KOLOK



A TASTE OF HOME:
AN ILLUSTRATED GUIDE TO
SARAWAK DELICACIES

SNACKS & LIGHT BITES

KUIH SEPIT KAMPUNG JUDAN

Ar. Hanisah Aimi Hamzah

IKAN KERING PASAR OYA

Mohd. Iqbal Hashim

KUIH TAKIR

Nurul Shafinaz Jamel

SUNTONG TUTOK

Megat Faridullah Zolkefli

KUMA LAYANG

Auni Batrisyia Mat Amin

CUCUR BUBUK

Nur Arisyalina Sarolazli

KEK LAPIS SARAWAK

Izzah Aziz

TEBALOI

Abang Zul Azri Abang Zulkarnaen

GULA APONG ICE CREAM

Marielle Fay Welket

KUIH SEPIT

KAMPUNG JUDAN

AR. HANISAH AIMI HAMZAH

③ roll using chopstick when it is still hot

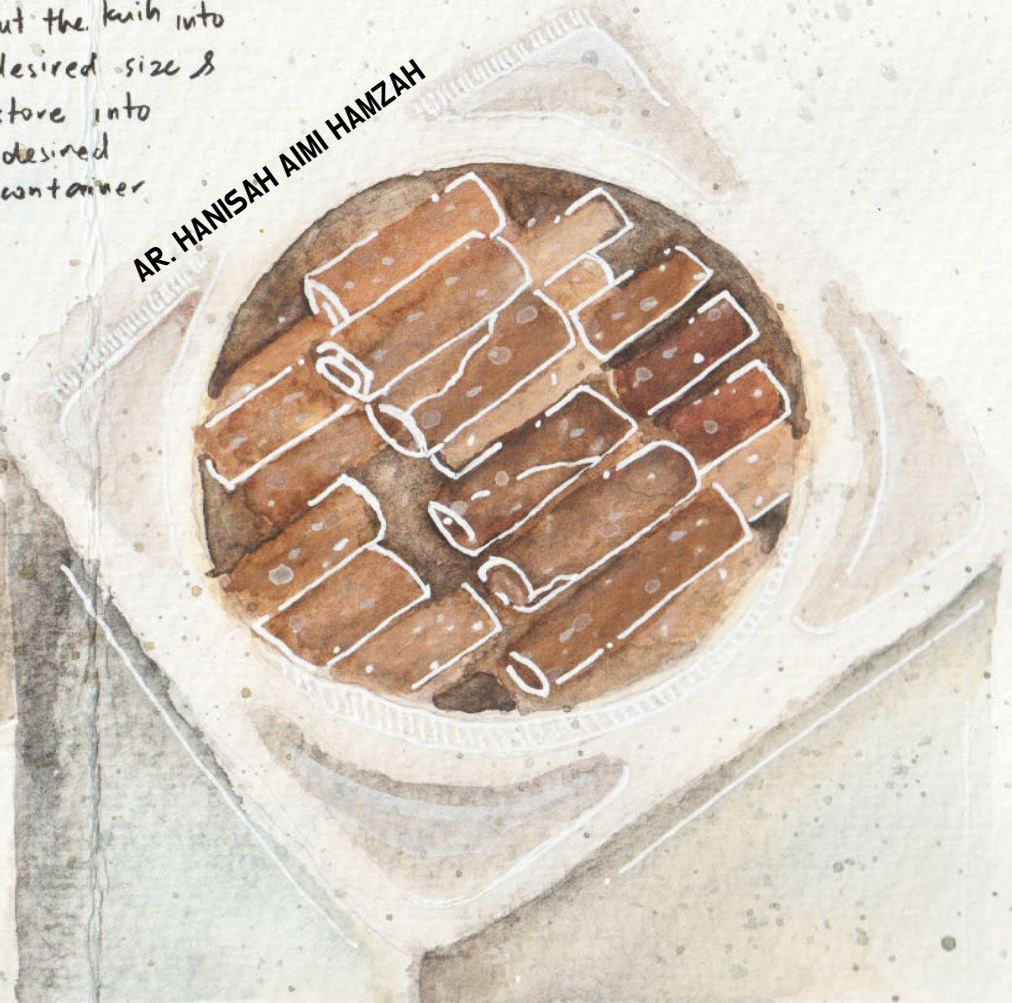
④ cut the kuih into desired size & store into desired container

Ingredients :-

- fresh coconut milk
- eggs
- sugar
- sago
- wheat flour
- sesame seed
- salt

② transfer the batter into squeeze bottle

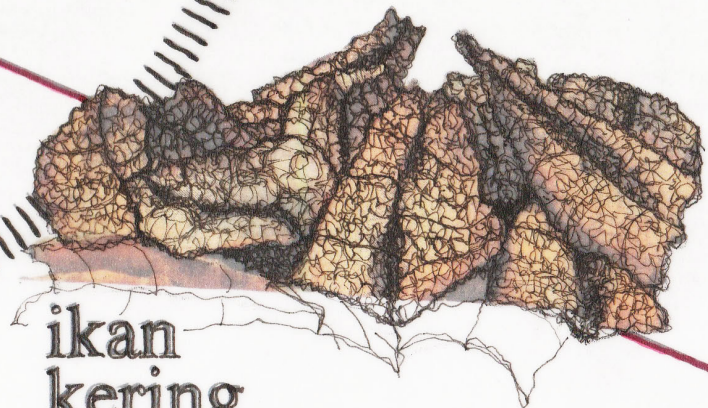
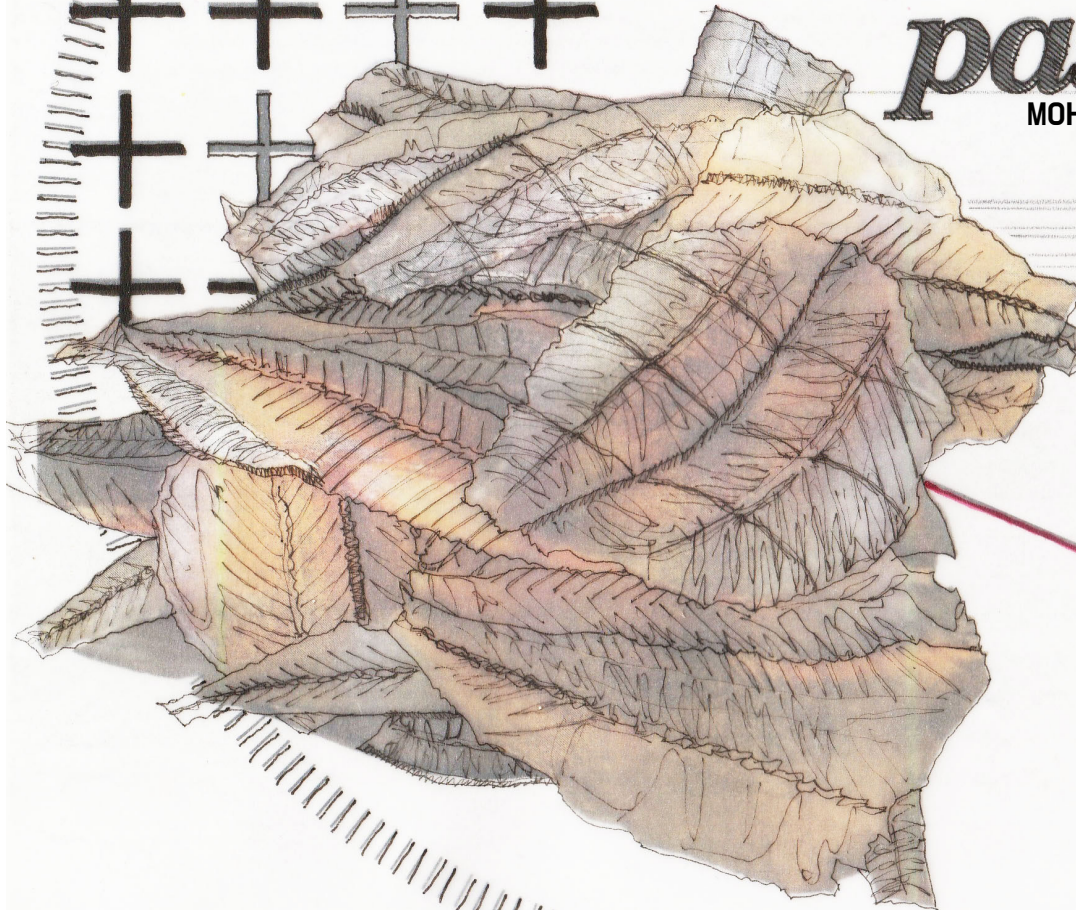
① mix all ingredients into a small bowl and stir into a smooth thick creamy mixture



pasar oya

MOHD IQBAL HASHIM

1. SIANG, BELAH, DAN BILAS.
2. TOSKAN DAN LUMURKAN GARAM.
3. SUSUN LAPISAN GARAM-IKAN.
4. BIARKAN SEMALAMAN.
5. BASUH DAN BUANG LEBIHAN GARAM.
6. SUSUN DI ATAS PARA.
7. JEMUR DI BAWAH MATAHARI HINGGA KERING.



ikan
kering
goreng
garing

INGREDIENTS

- 500gm rice flour
- 1.5 litre coconut milk
- 1 tea spoon salt
- Palm sugar (gula apung)
- Pandan leaf
- Tooth pick + palm tree (nipah) leaves

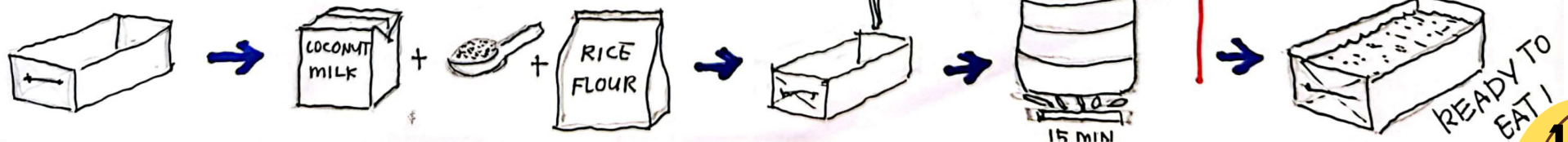
GULA APONG

Origin : Nipah palm
It's either in syrup
form or solid sugar.
Has unique flavor
(a subtle salted caramel
taste)

HOW TO PREPARE

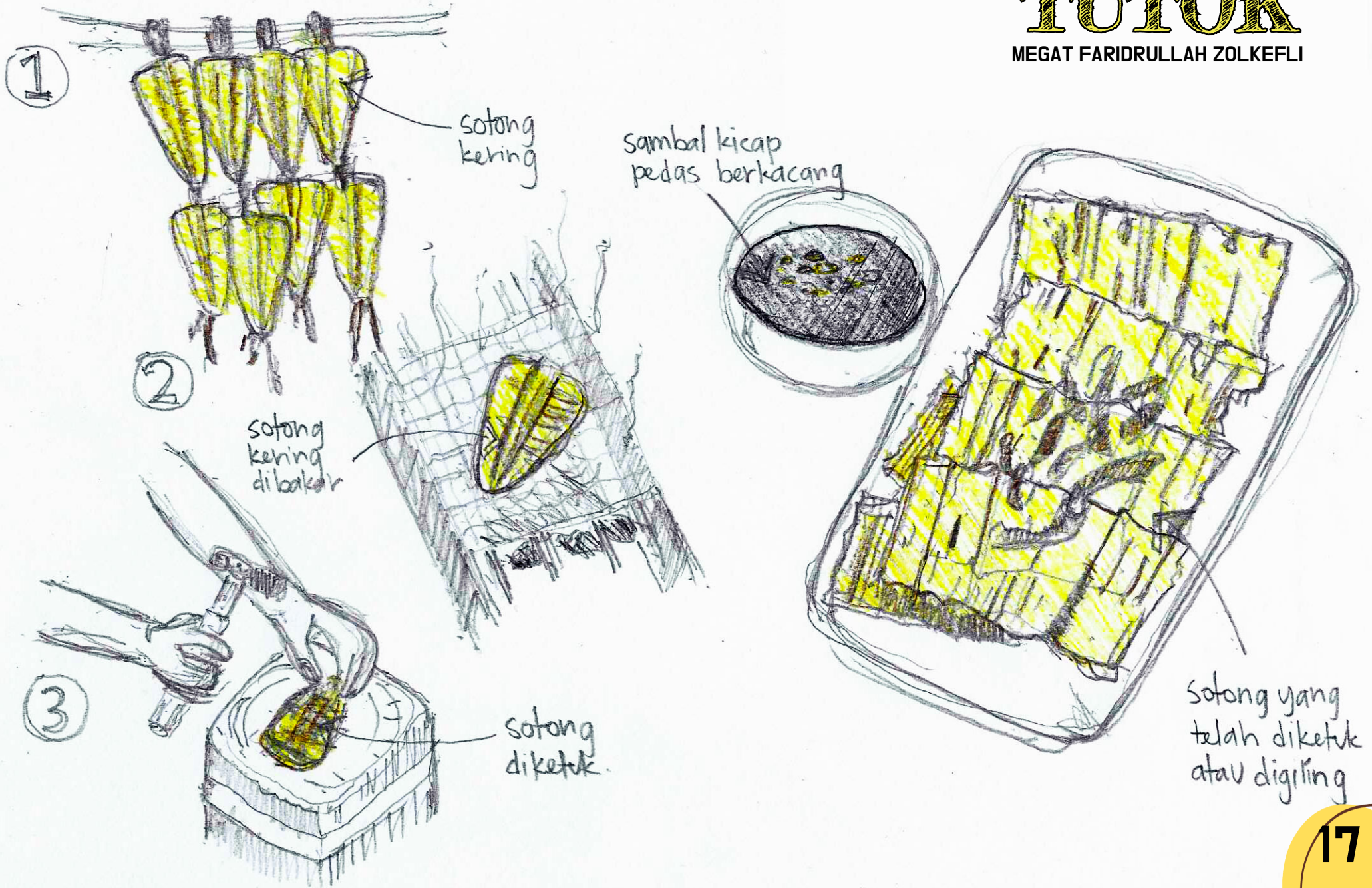
- Shape the palm tree leaves to a rectangular shape (use toothpick to join them)
- Melt the palm sugar. Put a side.
- Mix coconut milk, salt and rice flour together.
- Stir the mixture on low heat, add pandan leaf. Continue to stir until it is thick.
- Put little bit of palm sugar in every casing, then pour the flour mixture.
- Steam for about 15 minutes and it's **DONE!**

Kuih Takir @ PERAHU



SUNTONG TUTOK

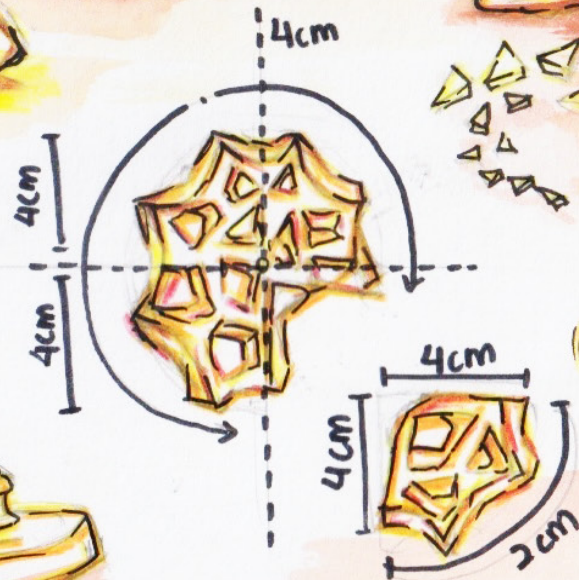
MEGAT FARIDRULLAH ZOLKEFLI



Traditional Melanau Kuih

made by dipping
a carved metal
mould then
frying it
golden
and
crispy

AUNI BATRISYA MAT AMIN



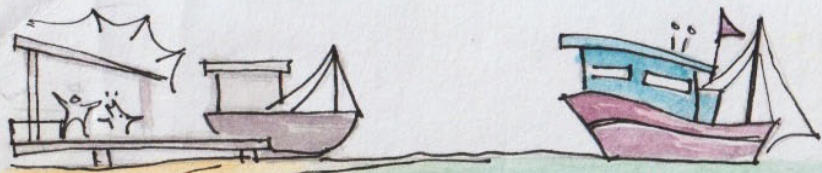
Symmetrical
Pattern
sll-shape
flower and
star
crispy with
thin edges



INGREDIENTS

- i. Rice Flour - 1 cup
- ii. coconut milk - 1 cup
- iii. Gula Apong - 1/2 cup
- iv. Egg - 1
- v. Salt - 1 pinch
- vi. Watter





CUROUR

NUR ARISYALINA SAROLAZLI

Bubuk!

- * KNOWN AS SMALL PRAWN
- * NATIVE FROM SOUTHEAST ASIA.
- * TRANSLUCENT SHRIMP
- COASTAL & ESTUARINE.

USES!

- FERMENTED SHRIMP
- BELACAN
- CINCALOK.

Recipe

1. BUBUK
2. BAWANG MERAH
3. DAUN FUCAI.
4. GILI
5. TEPUNG GANDUM - 4 CUP.
6. TEPUNG BERAS - 2 SUDU
7. SERBUK KURAYT - 1 SUDU
8. BAKING POWDER.

STEP!

- POTONG SEMUA BAHAN
- CAMPURAN SEMUA BAHAN KE DALAM ADUNAN
- GORENGI SEHINGGA RANGIUP



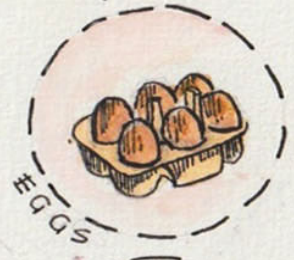
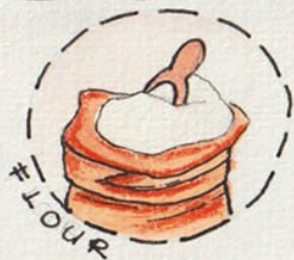
TEPUNG BERAS

TEPUNG GANDUM



BUBUK



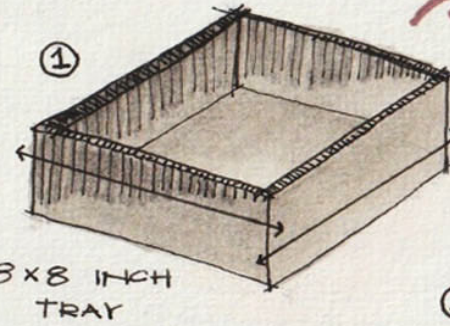


- 450 GM BUTTER
- 10 EGGS
- 180 GM SUGAR
- 10 GM OVELETTE
- 1 TS VANILLA ESSENCE
- 375 GM CONDENSED MILK
- 160 GM FLOUR

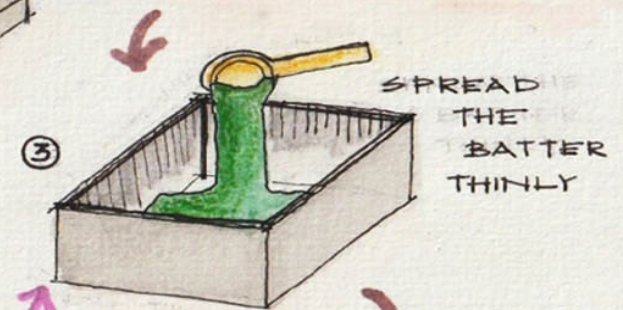


- ① MIX BUTTER, SUGAR, OVELETTE
- ② ADD EGG ONE BY ONE.
- ③ ADD VANILLA ESSENCE
- ④ ADD CONDENSED MILK GRADUALLY
- ⑤ ADD FLOUR GRADUALLY UNTIL THE BATTER WELL MIXED
- ⑥ TURN OFF THE MIXER AND READY TO BAKE!

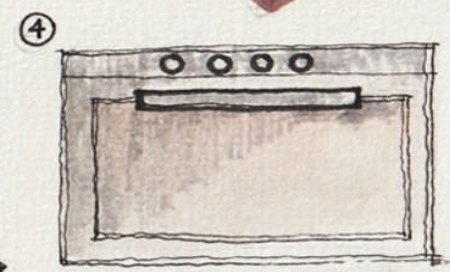
BAKING METHOD.



- ② DIVIDE THE BATTER FOR FEW COLOURS / FLAVOUR

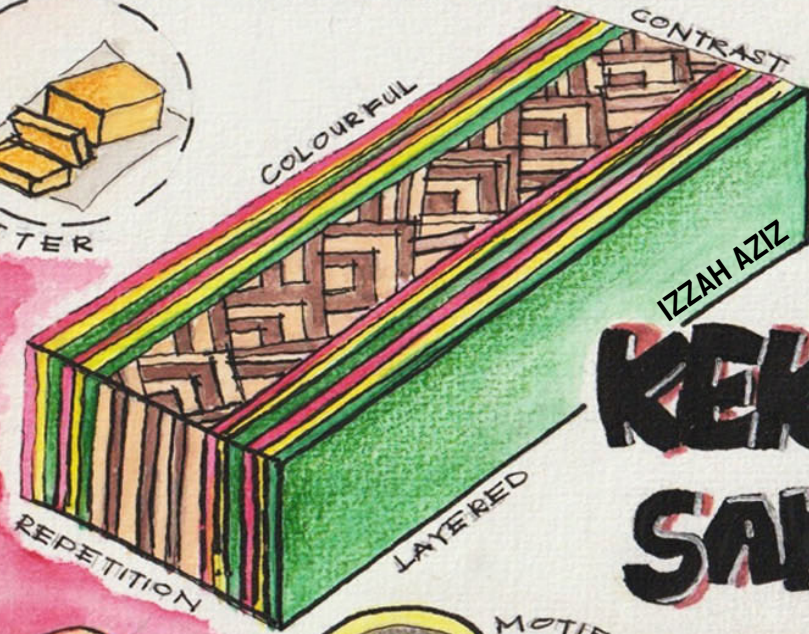


- REPEAT
③ → ⑤
UNTIL
BATTER
FINISHED



OVEN 180°C
WITH TOP OVEN
FIRE ONLY. BAKE
FOR 2-3 MINUTES
FOR EACH LAYER

PRESS THE
CAKE GENTLY
TO SMOOTH
IT OUT

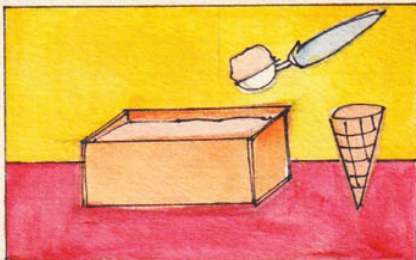
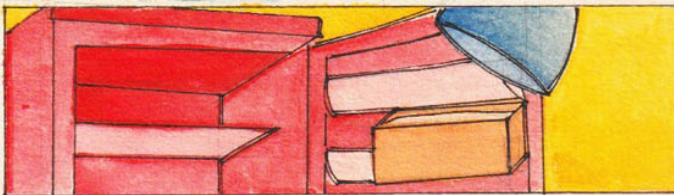


KEK LAPIS SARAWAK



GULA APONG ICE CREAM

MARIELLE FAY WELKET



INGREDIENTS

1. WHIPPING CREAM
2. EVAPORATED MILK
3. GULA APONG
4. OVELETTE

5. ICE CREAM CONE

1. WHIPPING CREAM (2 CUPS)
2. EVAPORATED MILK (WHOLE CAN)
3. GULA APONG & OVELETTE (PREFERENCE)

"Food is everything we are. It's an extension of nationalist feeling, ethnic feeling, your personal history, your province, your region, your tribe, your grandma. It's inseparable from those from the get-go."

Anthony Bourdain



A TASTE OF HOME:
AN ILLUSTRATED GUIDE TO
SARAWAK DELICACIES

STAPLE MEAL

MIHUN BELACAN

Nur Izzati Sebri

AYAM PANSUH

Muhammad Haikal Mohd Osman

LINUT

Adrianni Batrisyia Dimin

LAKSA SARAWAK

Muhammad Asyman Zaidan Fauzi

MEE KOLOK

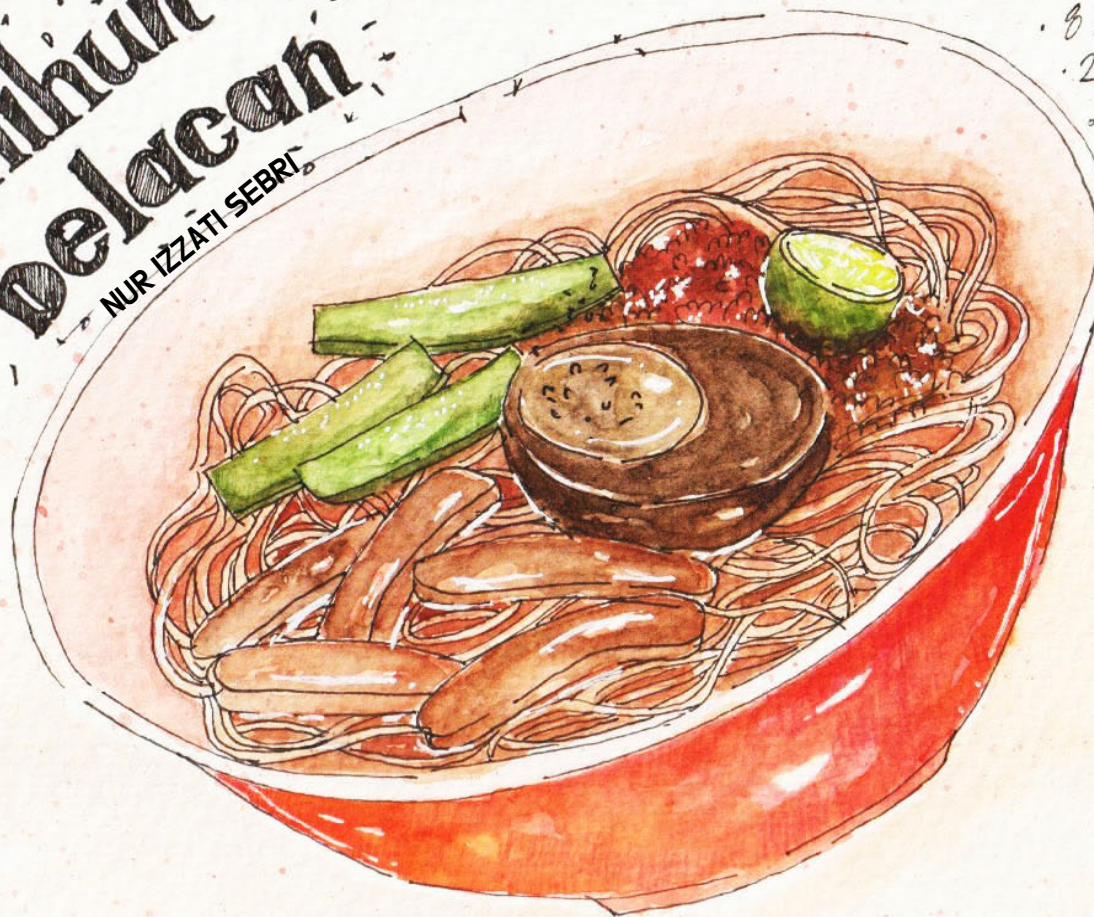
Bernadette Sijok Boll

UMAI

Nurdiyana Najihah Mohd Zaiyan

mihun belacan

NUR IZZATI SEBRI



the ingredients.

- 200 gms of dried prawns.
- 150 gms of shrimp paste (belacan).
- 10 shallots
- 8 chilli padi
- 2 tbs. of gula apung
- 3 tbs. of tamarind paste.
- pinches of salt
- 2 litres of plain water
- 200 gms of rice vermicelli
- 1 cured cuttlefish, cut
- 2 century eggs
- 1 cup of beansprouts
- 1 cup of cucumber.

how to prepare.

1. Fry the belacan.
2. Blend the chilli & dried prawns.
3. Pour the water in a pot, add the blended chilli & prawn, shrimp paste, tamarind paste and brown sugar. Let it boiled and simmer.
4. Add gula apung & salt as desired.
5. To assemble, place rice vermicelli in a bowl, garnish with century eggs, cucumber, cuttlefish and beansprouts.
6. Pour gravy on top until all of the garnish is covered.

AYAM PANSUH

MUHAMMAD HAIKAL MOHD OSMAN

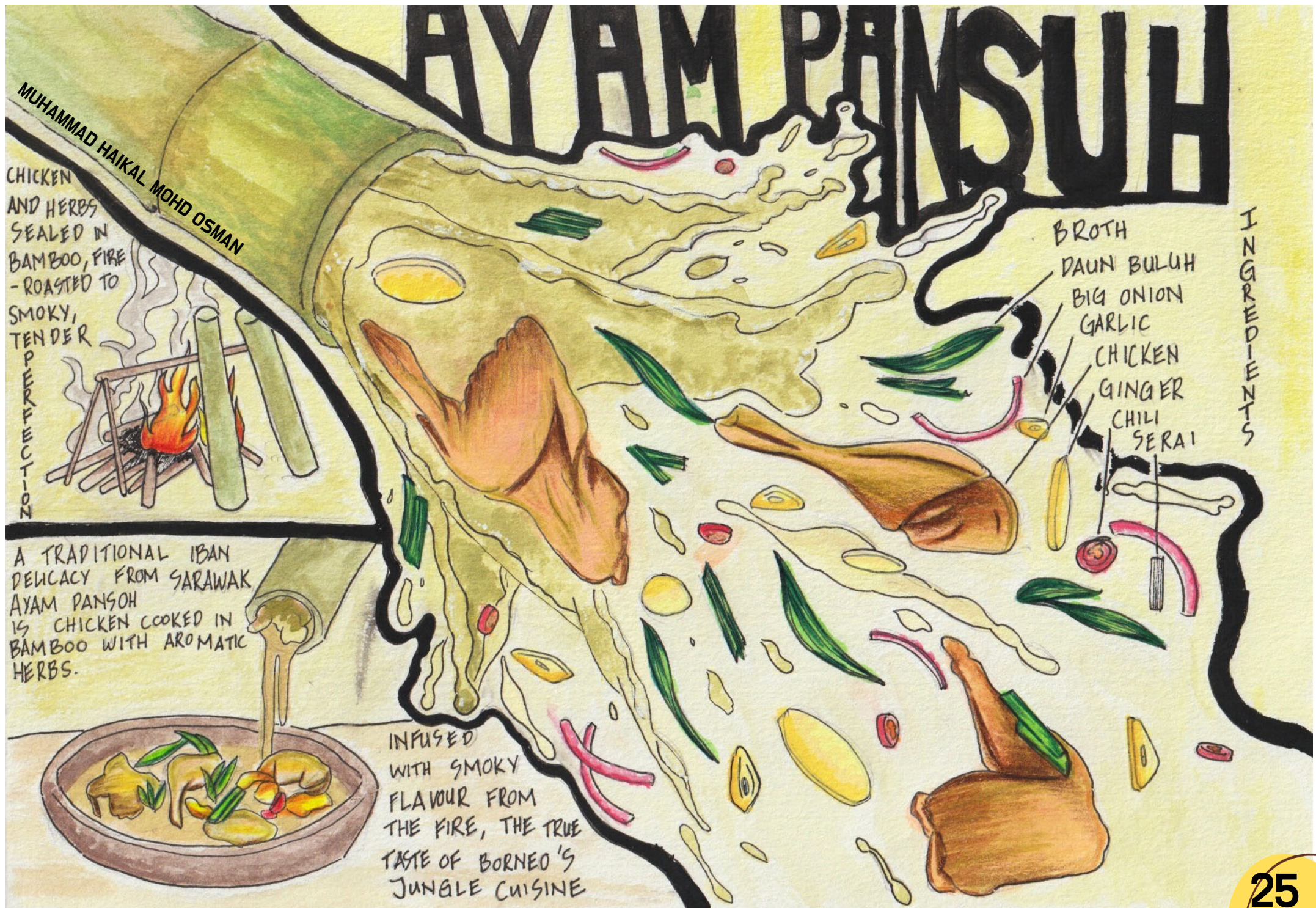
CHICKEN
AND HERBS
SEALED IN
BAMBOO, FIRE-
ROASTED TO
SMOKY,
TENDER
PERFECTION

A TRADITIONAL IBAN
DELICACY FROM SARAWAK,
AYAM PANSOH
IS CHICKEN COOKED IN
BAMBOO WITH AROMATIC
HERBS.

INFUSED
WITH SMOKY
FLAVOUR FROM
THE FIRE, THE TRUE
TASTE OF BORNEO'S
JUNGLE CUISINE

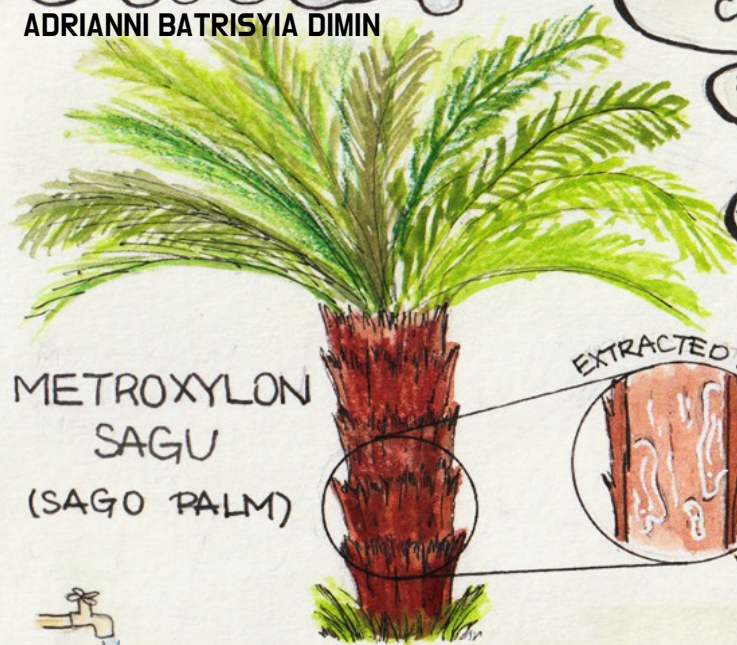
BROTH
DAUN BULUH
BIG ONION
GARLIC
CHICKEN
GINGER
CHILI
SERAI

INGREDIENTS



LINUT

ADRIANNI BATRISYIA DIMIN



METROXYLON
SAGU
(SAGO PALM)



RICH IN
CARBOHYDRATE

SUPPORTS DIGESTIVE
SYSTEM

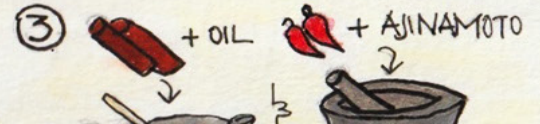
PROMOTE MUSCLE
GROWTH



STIR FRIED
SHALLOTS, GARLIC,
LEMON GRASS & CHILI



ADD WATER, FISH,
TURMERIC POWDER,
TAMARID SLICES



STIR FRY
BELACAN &
OIL



TUMBUK CHILI &
AJINAMOTO



ADD CALAMANSI LIME
JUICE, STIR AND
DONE!

LINUT IKAN KUNING SAMBAL BELACAN

WITH

BY ADRIANNI BATRISYIA

① HOW TO EAT?



USE PRONGS AND
ROLL LINUT AROUND
IT

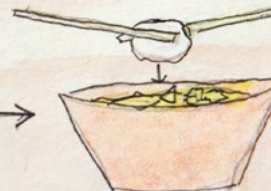


DIP IN SAMBAL
DONE!

OR



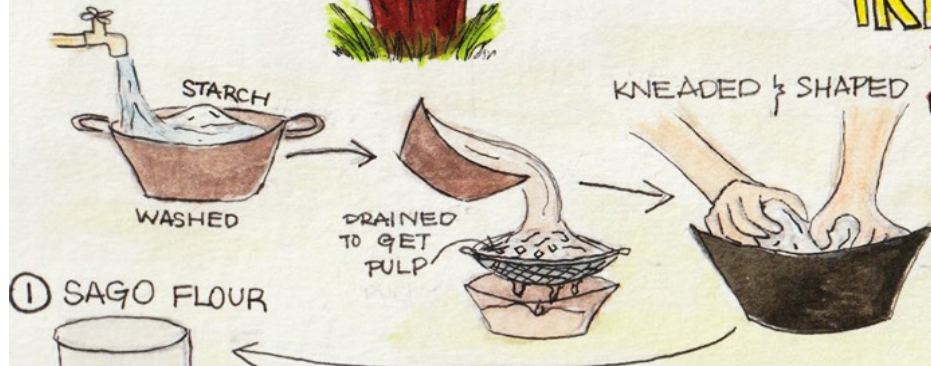
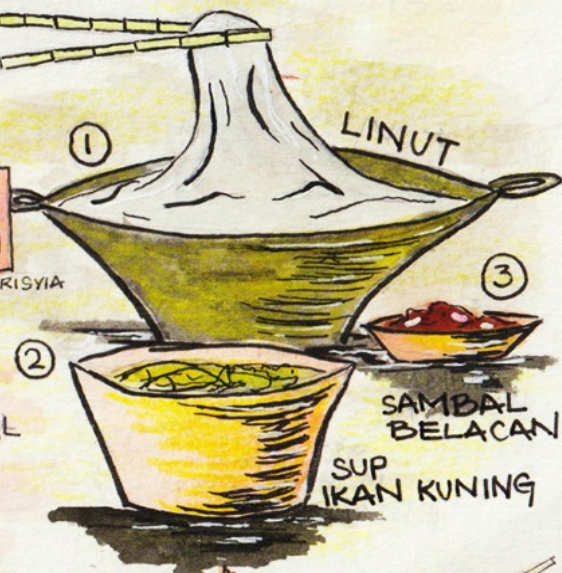
USE BOTH PRONGS
AND ROLL LINUT UNTIL
IT BECAME A BALL



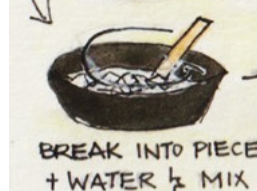
PUT INSIDE
THE SUP



ADD SAMBAL
AND DONE!



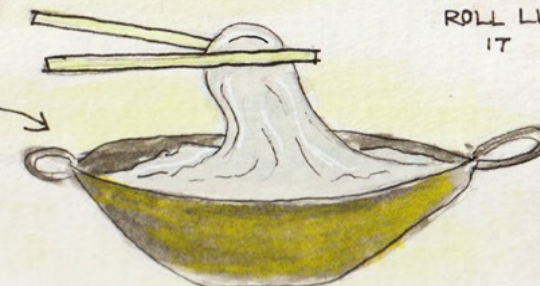
① SAGO FLOUR



BREAK INTO PIECE
+ WATER & MIX



ADD INTO
BOILING WATER
AND MIXED
UNTIL THICKEN

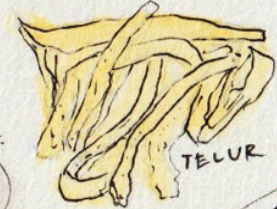
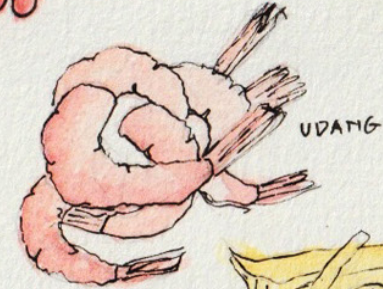
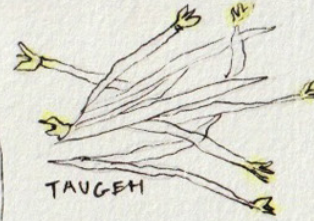


LINUT DONE!!

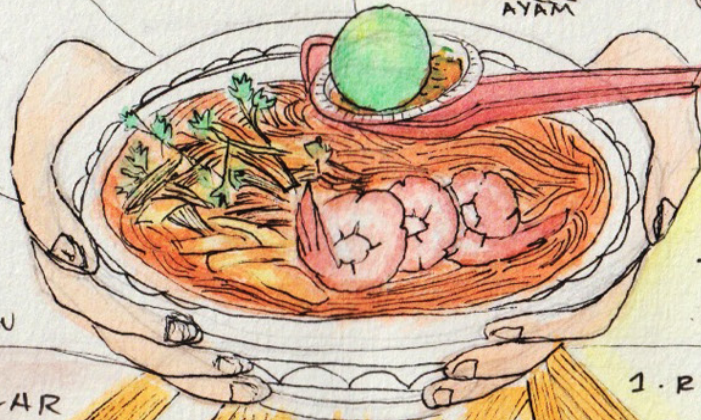
GRAVY



CONTENT



ADD ON



RECIPE

CONTENT	ADD ON
- BEE HOON	- BELACAN
- TAUGEH	- LIMAU
- PES LAKSA	- DADA AYAM
- SUSU SANTAN	- UDANG
	- TELUR
	- DAUN KETUMBAR

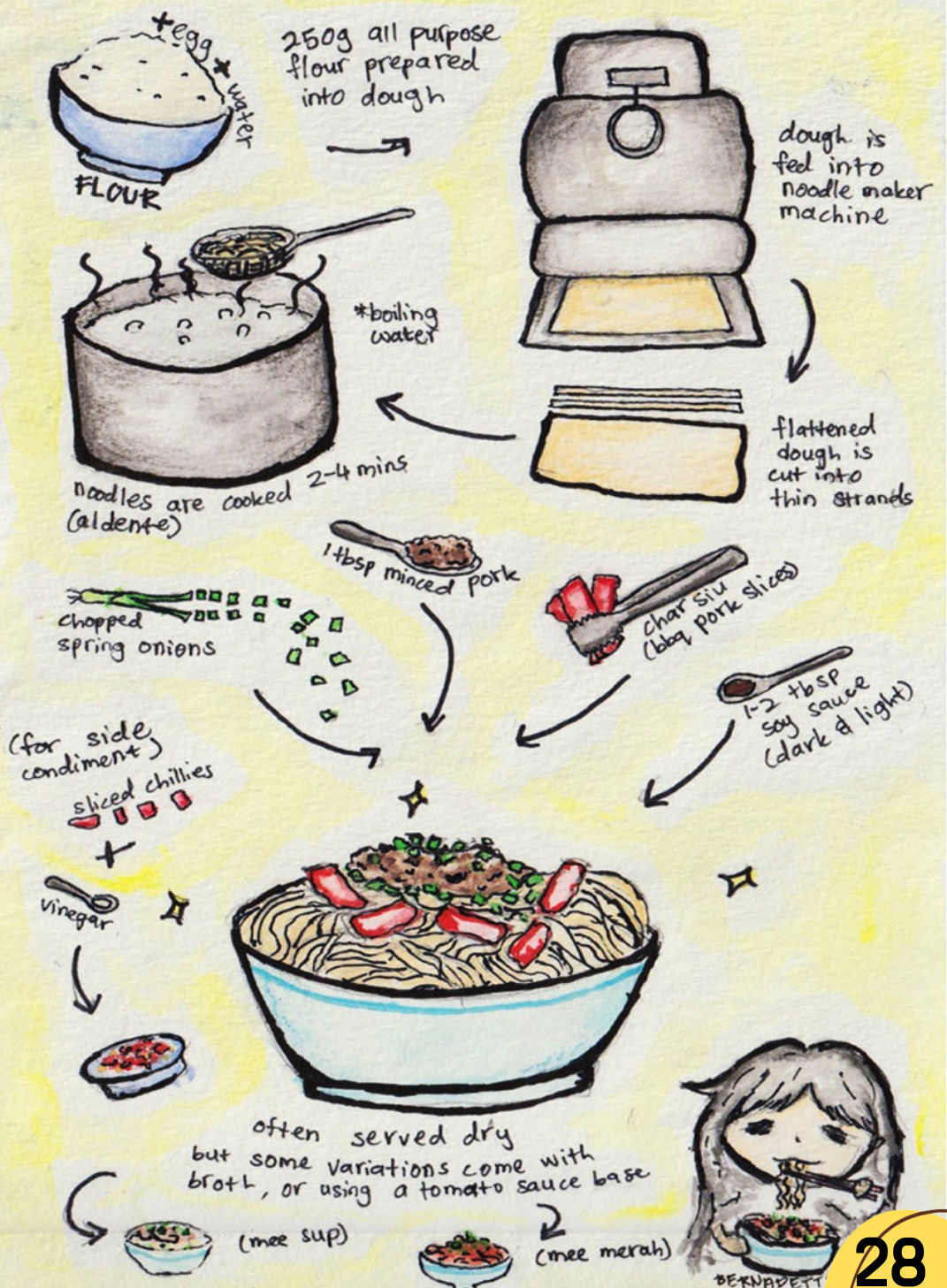
PREPARATION

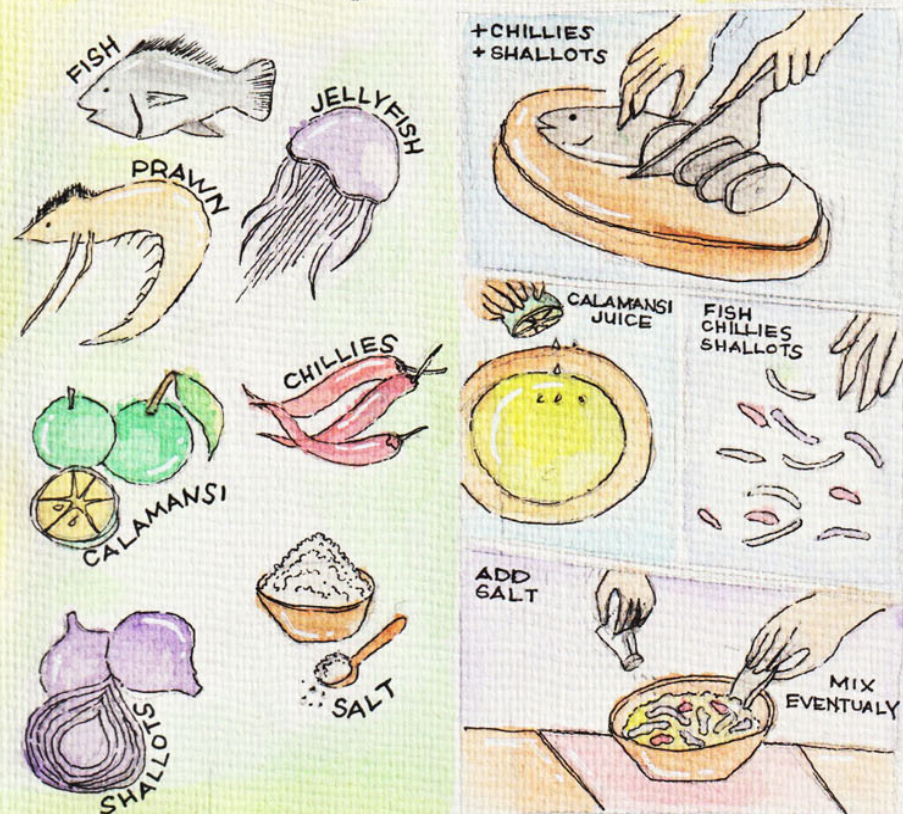
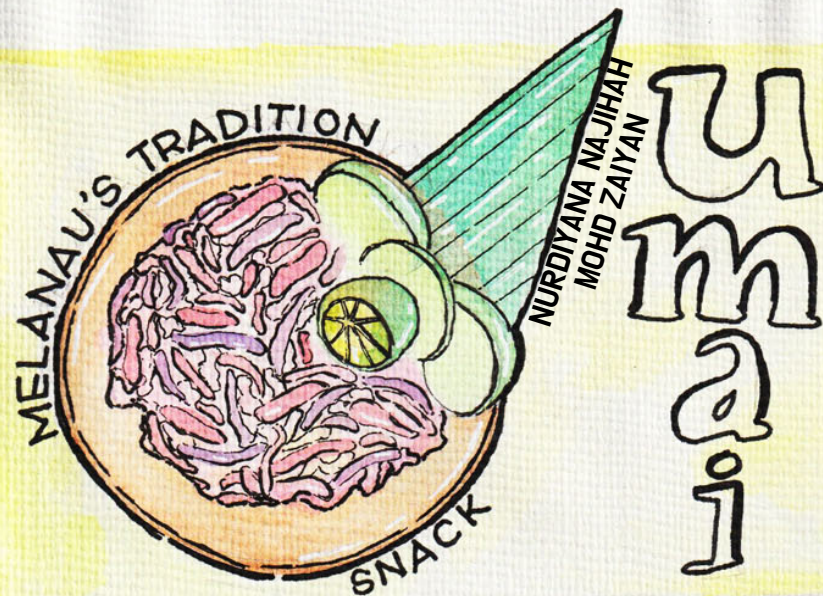
1. REBUS AYAM
2. LETAK SERAI DAN LENGKUAS
3. LETAK PES LAKSA
4. BIAR MENDIDIH
5. LETAK SANTAN
6. RENDAM MEE
7. GORENG TELUR
8. CARIK AYAM
9. LETAK DAUN SUP
10. TAVHU DAN TAUGEH
11. LIMAU
12. LADA

LAKSA SARAWAK IS A POPULAR NOODLE SOUP DISH ORIGINATING FROM KUCHING, SARAWAK. ITS KNOWN FOR ITS CREAMY SPICY, AND TANGY BROTH THE DISH BLEND OF CHINESE AND MALAY.

LAKSA SARAWAK

MUHAMMAD ASYMAL Z Aidan Fauzi





"I believe that food is one way to make people happy. I also believe that food can unite people from all walks of life and cultures. When we sit together and eat, we promote better understanding and harmony. Food brings love, peace and compassion to the table."

Chef Wan



UNIVERSITI
TEKNOLOGI
MARA

Fakulti
Alam Bina



**A TASTE OF HOME:
AN ILLUSTRATED GUIDE TO
SARAWAK DELICACIES**
ARCHITECTURE PROGRAMME UITM SARAWAK

eISBN 978-967-0828-91-6



9 789670 828916 >