



FPHP HOT & TOUR BULLETIN



HIDDEN GEMS; MY HOMETOWN

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**Faculty of Hotel & Tourism
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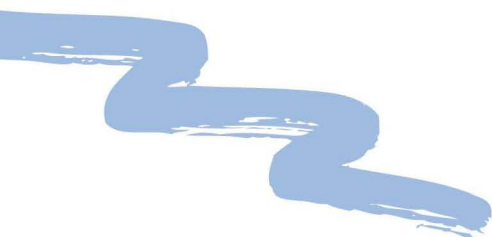
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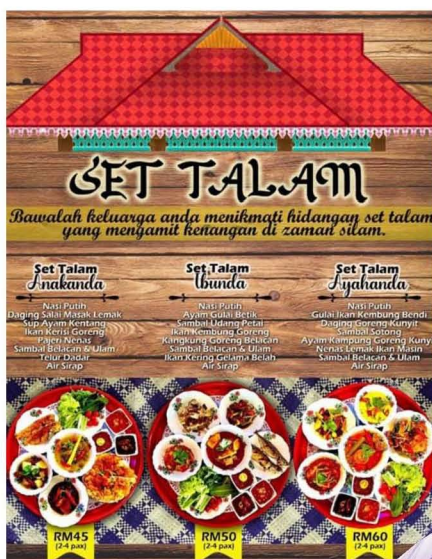
by

Rashid Salleh,
Ashraf Siddik Khan Abdul Rahim Siddiqe, Farhan Faat & Dr. Norhamizan Hamir

Pursuing Malay cuisine in Penang is not as easy as you imagine. A lot of food recommendations from foodies in social media were focused on Mamak or Chinese cuisine. As a person from outside Penang and born eating a Malay cuisine, it's a journey for us to search for a restaurant that offers what we want. Our search has found an unexpected place that serves delicious Malay food at a reasonable price. Who would have expected that food at the golf course would serve a set of delicious Malay food at a reasonable price.

Bertam Golf Resort is strategically located, making it easy to access from various parts of the region. The resort is located just beside the exit Bertam of PLUS highway. The entrance to the resort is spacious with the beautiful scenery of the golf course. Its setting provides a serene view of the lush golf course, adding to the overall dining experience. The restaurant offers a range of Malay dishes, each crafted to deliver an authentic taste experience.

We had our lunch set of Talam Anakanda which was recommended for 2-4 persons. The cost for this set was RM45. There are three Talam sets that are offered by Bertam Golf Resort which are Set Talam Anakanda, Ibuanda and Ayahanda. The set of Anakanda includes rice, 'daging salai masak lemak', chicken soup, fried fish, 'sambal belacan', 'ulam' and drink. Al-Mubarak.



The most interesting menu for this set is their 'Daging Salai' which fulfilled our taste bud. The spices and the main ingredients of 'Daging Salai' itself complements each other.

For those of us who do not really love spicy food feel very comfortable with this set. But, for those who love spicy food you can try 'Ibunda' or 'Ayahanda' sets and each set also provides spicy shrimp paste.

Of course, each restaurant has their own pros and cons. We start with the cons of this place, the stunning view of the golf course in the open dining area may increase your satisfaction to dine here. While you have lunch with your family, you may see the wonderful flora and fauna that is being maintained in this golf course. The taste and prices of the food for me can be described as value for money. The easy access location and spacious parking also become the advantages of this restaurant.

For me, the BGR can be improved in some areas to make sure that they will become more competitive for the future. The first area was the cleanliness of the dining area. While the food and ambiance are commendable, there have been occasional concerns regarding the cleanliness of the tables as it was an open area. The surface of the dining table was not clean, so we needed to ask the waiter to clean our table before we could sit at the table. Beside that, the ceiling of this dining area was habitable with bird nests and that is a big no for hygiene and food safety in a restaurant. The last area was on their service staff. The staff of this restaurant for me does not meet



the average service of the hotel and restaurant. We as a customer need to call them several times in order to ask them to clean the dirty table. Overall experience in this restaurant is still amazing. The pricing and taste of the food with the view of golf course was something that was memorable for us.



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