

JOM MAKAN DI JOHOR BAHRU



Mi Bandung

Mi Bandung Muar, or simply Mi Bandung, is a traditional Southeast Asian cuisine which originated in Muar, Johor



Satay
Served with sweet spicy sauce made of peanuts



Roti Jala

It is believed that Sultan Abu Bakar a.k.a. Founder of Modern Johor, the first Malay ruler to visit Europe in 1866, instructed his royal chefs to use spaghetti instead of traditional rice noodles in his Laksa Johor.



Asam Pedas



Lontong

The gravy is made from sweet potatoes, curry powder, water, salted soybeans, dried shrimps, and peanuts



Martabak



1. KUIH LOPES
2. KUIH LAPIS
3. BINGKA UBI
4. SERI MUKA
5. KOLE KACANG
6. ONDE-ONDE
7. PULUT PANGGANG

Coconut flakes is an essential ingredient in many traditional kuih



Laksa Johor

Daun Kesum, (Vietnamese coriander) a lemony, spicy and tangy herb

Thick gravy made of red beans, baked beans and broad beans

Kacang Pool



Begedil Kentang, fried potato patties



Mihun Soto

Lesung batu, a mortar made of stone and was often used to pound ingredients for cooking



Otak-otak

