Wonderful Malaysian Dishes on Your Malaysia Tours by Swati Singh

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Malaysia holds the pride in being not only the top most tourists spot in Asia, but also in the delicious cuisines it offers. It is a great place to visit in Asia if you are looking for both international tourist destination and authentic Asian food. So when you are in Malaysia, don't forget to try those exotic cuisines while experiencing the wonderful Malaysia.

Malaysia tour provides a fascinating Asian experience as it is a perfect blend of different Asian cultures and so are its cuisines. Different cultures from all over Asia have come, blended and settled in Malaysia and made it a great place. For someone who wants to have a glimpse of all of Asia, Malaysia is the place to be visited. Malaysia is like a flower vase having different cultures and traditions as its flower and this combination makes it a view of a lifetime. And as beautiful as Malaysia looks, its food smell and tastes even nicer. So when you are on a Malaysia tour, always keep on the lookout for these Malaysian delicacies.

Nasi Lemak â€“ Rice is Nice

Nasi Lemak means "rice in cream" as the dish is based on the rise and coconut cream mix, which is steam cooked. And the finishing touch is added by throwing it in the pandan leaves so as to add which done to add a deep flavor. The mixture is then served with sliced cucumber, anchovies, roasted peanuts, boiled eggs and chili based sauced known as the sambal. On food stalls there can b a verity of curry which can be added to have different flavor like beef, chicken and cuttlefish curry. Its price may vary according to the curry ordered.

Roti Canai - The Indian Influence

As Malaysia is a mixture of many Asian cultures, its next food item, the Roti Canai, is mostly influenced by Indian origin. The word Roti Canai is made-up of two different words, Roti which stands for bread in the Malaysian language and Canai means "Chennai" which is a region in India and was and formerly known as the Madras. It is a flat bread, comparable to Naan, with the fluffy inside, flaky and crispy surfaces and is served as a delicious side for the main dish of fish and beans curry. It is a well in-budget cuisine of Malaysia.

Satay - The Famous Food of Malaysia

This food for all non-vegetarians food lovers as Satay consists of a selection of the marinated chicken, beef sliced in dices or mutton cooked on a barbecue grill until perfection. It is actually served with a selection of the peanut sauce, onion slices, rice cakes as well as cucumbers. To maintain it, turmeric spice is used which also gives it a strong yellow color, but other spices can also be used in it. It is one of the most famous cuisines in Malaysia and if you are looking for it, there is no need for you to worry since the dish is widely available in anywhere within the country, so you could surely indulge on it.

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