



MALAYSIA UNCHARTED

3 HIDDEN FLAVOURS YOU'LL DISCOVER
ON YOUR 2026 JOURNEY



Your exclusive preview of the authentic, off-the-beaten-path
culinary and cultural experiences awaiting you in KL, Ipoh & Penang

A Personal Invitation from PS Teh

Hello Food Lover! Thank you for joining our Priority List. I founded FoodSocial to share the deep connection that food creates. This tour isn't about checking off tourist boxes; it's about pulling up a stool at a 50-year-old hawker stall, learning traditions directly from ancient communities, and sharing meals that tell incredible stories. You're about to see three of the unique experiences that make this journey truly unforgettable. I can't wait to share my home country with you



Pheh Sze



#1 The Paddy Field Plate: Omakase Under the Stars

SEKICHAN



Beyond the bustling city, we travel to the tranquil coast near Sekinchan for a dinner you won't find anywhere else. Imagine a private, outdoor Omakase dinner, curated by a local chef and served right in the middle of a sprawling rice field. This is the definition of exclusive dining—a quiet, intimate culinary experience that connects you directly to the land that produces Malaysia's staple food

#2 The Ancestral Arts: Meeting the Masked Men of Malaysia

MAH MERI VILLAGE



This is a privileged moment of true cultural immersion. We spend some time with the indigenous Mah Meri Tribe, often called the 'Masked Men of Malaysia.' We will witness a full cultural show, participate in traditional crafts like leaf origami, and see the ancient rituals firsthand. This experience offers a unique understanding of Malaysia's heritage that few travellers ever witness.



#3 The Secret Recipe:
Nyonya & Hawker Heaven

NYONYA LUNCH DEMO

The soul of Penang lies in its fusion cuisine. We dive deep into the unique flavours of Nyonya (Peranakan) cuisine with a private cooking demonstration and lunch. Then, we spend an unforgettable evening embracing the delightful chaos of the hawker stalls, where you'll taste the regional specialities—like Char Kway Teow and Assam Laksa—that have earned Penang the title of 'Food Paradise

YOUR JOURNEY



Kuala Lumpur

Culinary classes, culture, and exclusive dining



Ipoh (Stopover)

Colonial architecture and history stopover



Penang

UNESCO heritage, street food, wau bulan workshop,
and Nyonya culture

KEY INCLUSIONS

- 7 Days, 6 Nights Boutique Accommodation
- All Meals (except one dinner) & All Entrance Fees
- In between Transportation.
- Expert Local Guides.
- The Dates: August 16–22, 2026.
- Limited to 15 guests only

YOUR 7 DAY ADVENTURE

Day 01 – 16 Aug (Sun)

Upon arrival, meet our friendly representative at the arrival hall and transfer to the hotel. Kick off your adventure with a welcoming dinner at Chow Kit Kitchen & Bar. After dinner, immerse yourself in the vibrant energy of Alor Street for a casual drink and discover the flavors of Malaysia in this bustling culinary hotspot.

Dinner: Private Set Dinner at Chow Kit Kitchen & Bar

Hotel: KLOE Hotel or similar

Day 02 – 17 Aug (Mon)

Start your day with a Morning Market Tour at 9:00 AM, where you'll learn about local ingredients and cooking techniques. Create your own 3-course lunch with guidance from local chefs, and enjoy the experience with your instructor and fellow participants. After the cooking class, explore cultural highlights like Petaling Street Market, Guan Di Temple, Sri Maha Mariamman Temple, and the traditional houses of Kampung Baru.

Breakfast: Hotel

Lunch: Cooking Class

Dinner: Free & Easy at Kampung Baru

Hotel: KLOE Hotel or similar

Day 03 – 18 Aug (Tue)

After breakfast, visit the Ma Meri Cultural Village to experience the traditions of the ancient Mah Meri tribe. Engage in activities like wood carving, atap weaving, and leaf origami. Later, visit Sekinchan, a picturesque fishing village known for its beautiful rice paddies. Enjoy an unforgettable Omakase Dinner at Ninja Private Kitchen, set amidst the stunning landscape.

Breakfast: Hotel

Lunch: Traditional lunch at Ma Meri

Dinner: Omakase Private Dinner at Ninja Private Kitchen

Hotel: KLOE Hotel or similar

Day 04 – 19 Aug (Wed)

Before heading to Penang, enjoy a short tour in Ipoh, exploring iconic heritage sites and local attractions. Discover the Perak Cave Temple, Concubine Lane, and admire Ipoh's colonial architecture. After the tour, continue your journey to Penang.

Breakfast: Hotel

Lunch: Ipoh Restaurant

Dinner: Nil

Hotel: Heritage Hotel - Citadines

Day 05 – 20 Aug (Thu)

Take a captivating tour of George Town, exploring its UNESCO Heritage Site. Enjoy the vibrant Chowrasta Market, Fort Cornwallis, Clan Jetties, and Penang Street Art. Experience a cooking demo at Ivy's Nyonya Cuisine Restaurant and savor the unique flavors of Penang. Head to Penang Hill for breathtaking views and a serene escape into nature. For dinner, we will eat like a local at favourite hawker stall.

Breakfast: Hotel

Lunch: Nyonya Food with Cooking Demo – Ivy's Nyonya Cuisine Restaurant

Dinner: Eat like a Local – Hawker Stall

Hotel: Heritage Hotel - Citadines

Day 06 – 21 Aug (Fri)

Visit the Pinang Peranakan Mansion and explore the cultural fusion of Chinese and local traditions. Enjoy a delightful lunch in Penang's lively Little India with a banana leaf meal. Finally, craft your own kite at the Wau Bulan Batik Workshop before concluding the day with a farewell dinner at Batu Ferringhi and **celebrate my birthday with me!**

Breakfast: Hotel

Lunch: Indian Food With Banana Leaf

Dinner: Farewell Dinner at Batu Ferringhi

Hotel: Hotel Citadines or similar

Day 07 : 22 Aug (Sat)

Free at own leisure until transfer to airport.

Breakfast: Hotel

What Happens Next?

You've successfully secured your position on our **Priority Access List!** No further action is required from you. You will receive an exclusive email notification **48 hours** before the tour goes live to the general public, guaranteeing your first shot at the limited spots and the **Early Bird Rate AUD399 OFF for the first five guests!**

Follow us for more Malaysia inspiration!



foodsociaus



foodsocial.com.au

Psst! Our social media handles will change to @globalfoodsocial on January 1st!

