



TASTE OF MALAYSIA 2026

THE OFFICIAL 7-DAY EXPERIENCE & PRIORITY ACCESS GUIDE

A Host-Led Culinary Immersion

Aug 16 – 22, 2026



LIMITED TO
10-15
GUESTS ONLY

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



Day 1 – 3 : Kuala Lumpur

Arrival Airport : Kuala Lumpur International Airport

Hotel transfer:

KLIA 1 Terminal at 2PM

KLIA 2 Terminal at 2:30PM

Culinary classes, culture, and exclusive dining



Day 4 Ipoh (Stopover)

Colonial architecture and history stopover



Day 4 –7 Penang

Departure Airport : Penang International Airport

Hotel transfer at 11AM

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

KEY INCLUSIONS

- **7 Days, 6 Nights 4 Stars Boutique Accommodation**
- **All Meals (except one dinner) & All Entrance Fees**
- **In between Transportation.**
- **Expert Local Guides.**
- **The Dates: August 16–22, 2026.**
- **Limited to 10–15 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: Free & easy

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!** Tonight isn't just a farewell dinner—it's a double celebration! Join us for a beachfront feast at Batu Ferringhi as we celebrate my birthday. Expect extra surprises, local music, and a toast to new friendships

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

Secure Your Seat at the Table

Early Bird Rate: \$2,500AUD (Exclusive to the first 5 bookings made on Feb 1st)

Standard Rate: \$2,899 AUD (Applicable once Early Bird spots are filled)

Private room upgrade: \$600AUD

Note: we match solo travellers for twin sharing

Deposit: AUD500 (lifetime warranty)

What's Included:

- Boutique Stays: All 6 nights in our curated heritage partner hotels.
- All-Access Culinary Program: Food tastings, the Paddy Field Omakase, and Nyonya masterclasses.
- Expert Hosting: Hosted by Pheh Sze and our local heritage guides.
- Private Transport: All internal ground transfers, including airport pickup and drop-off.
- Cultural Immersions: All entrance fees and workshops (Mah Meri village, Wau Bulan craft, etc).

What's Not Included:

- International Airfare to/from Malaysia
- Travel Insurance (Mandatory)
- Personal expenses

FAQs

Q: I'm traveling solo. Is this for me?

A: Absolutely. 70% of our guests arrive solo. We specialise in connecting you with a like-minded "found family" so you never have to dine alone. We can also match you with a roommate or choose to upgrade to private room.

Q: What about my dietary requirements?

A: We work directly with our chefs and vendors. Whether you are GF, Vegetarian, or have allergies, we ensure your culinary experience is just as authentic as the rest of the group's.

Q: Is travel insurance mandatory?

A: Yes. To protect your investment and your health, we require all guests to have comprehensive travel insurance.

Q: What is a "Lifetime Deposit"?

A: If your plans change, your \$500 deposit doesn't disappear. It remains as a credit on your account forever, valid for any future Global FoodSocial tour or local event.



You're on the list.

The journey begins Jan 30th

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!**

Check your inbox at 9:00 AM (AEDT) on Jan 30th from info@globalfoodsocial.com.

Follow us for more Malaysia inspiration!



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