



Eat • Chiak • Makan

Sarawak Food Trail

- Miri Edition -



Miri, a beautiful coastal city located north-east of Sarawak, is the second biggest city in the state after Kuching and the birthplace of Malaysia's oil and gas industry. It remains as one of the favourite ecotourism destinations in Sarawak and being a tourist gateway to several national parks such as Gunung Mulu National Park (famous for being the biggest cave in the world – UNESCO World Heritage Site) and Lambir Hills National Park (famous for the majestic Latak Waterfall). There are numerous beaches to visit and experience the spectacular sunsets in Miri including Tusan Beach and Brighton Beach (also known as “Tanjung Lobang Beach”).



Things to Note:



Chopsticks indicate the cost of meal.
One (1) set of chopsticks is equivalent to RM5



This indicates that the venue is Muslim-friendly or Certified Halal

Kolo Mee



Kolo Mee is one of Sarawak's iconic breakfast menu items which can be found in almost every local coffee shop (also known as "kopitiam"). This simple-looking dish consists of dry curly noodles which has been coated with shallots oil, MSG, light soy sauce, being topped off with fried shallots and a spoonful of seasoned minced pork or slices of Chinese BBQ Pork (char siu). Some food vendors do use pork lard oil in their springy Kolo Mee which enhances the flavours to another level. This dish is best eaten with a bowl of plain soup and pickled chilies on the sides. If you're feeling extra, do add on some boiled "Wontan" to the dish for a much filling meal.



Tasty Point

- 🕒 7am - 2:30pm (Closed on Tuesdays)
- ☎ 013-950 3491 / 085-414 039
- 📍 Lot 753, 743, Jalan Zinnia, 98000 Miri, Sarawak

Ali Papa Cafe

- 🕒 5am - 1pm (Closed on Wednesdays)
- 📍 Lot 2290, Jalan Dato Permaisuri, 98000 Miri, Sarawak

Lung Meng Enterprise Co.

- 🏠 龙门客栈
- 🕒 6am - 1:30pm
- 📍 Lot 2911, Block 5 MCLD, Boulevard Commercial Centre, 98000 Miri, Sarawak

Life Cafe Miri

- 🕒 10am - 9pm
- ☎ 085-326 167
- 📍 Unit A-G-21, Miri Times Square, Marina Parkcity, 98000, 98000 Miri, Sarawak

Hong Yung Cafe 鸿运茶餐室

- 🕒 6am - 1pm (Closed on Wednesdays)
- 📍 Lot 3043, Jalan Morsjaya 2, Mosjaya Commercial Centre, 98000 Miri, Sarawak

Wang Xiang 万香生肉面

- 🕒 8am - 3pm (Closed on Tuesdays)
- ☎ 010-818 5566
- 📍 Lot 2009, Lorong Marina 3/1, Marina Square, 98000 Miri, Sarawak

Chua Café 蔡记烧腊

- 🕒 7:30am - 3:30am, 5:30pm - 10pm
- ☎ 085-326 811
- 📍 Lot 2015, Marina Bay Parkcity 98000 Miri, Sarawak

A-Bui & Ching Restaurant

- 🕒 7am - 2:30pm / 5pm - 10pm (Closed on Tuesdays)
- ☎ 016-873 8633
- 📍 Lot 2535 & 2537, Jalan Boulevard 1A, Boulevard Commercial Centre, 98000 Miri, Sarawak

Kampua Mee



Kampua Mee, a dish that originated from Sibuan and very popular among the Fochow people, is very similar to Kolo Mee but with a different type of noodle. The texture for this noodle dish is less curly, giving you that nice and smooth bite when sinking your teeth into. The noodles are blanched in hot boiling water, drained and coated with seasonings such as shallots oil, light soy sauce and MSG. Garnished off with some slices of lean pork, fried shallots and some green onions for some additional fragrance. Superb tasting when paired with chili sauce and a bowl of plain soup on the sides.



Chang Man Cafe

- 🕒 6am - 1:30pm ☎ 016-850 8889
- 📍 Lot 1441 & 1442, Jalan Kubu, Centre Point Commercial Centre, 98000 Miri, Sarawak

Hong Yung Cafe 鸿运茶餐室

- 🕒 6am - 1pm (Closed on Wednesdays)
- 📍 Lot 3043, Jalan Morsjaya 2, Mosjaya Commercial Centre, 98000 Miri, Sarawak

Peach Garden Restaurant & Café

- 🕒 6am - 12pm ☎ 085-412 848
- 📍 Lot 3022, Jalan Morsjaya 7, Mosjaya Commercial Centre, 98000 Miri, Sarawak

Sarawak Laksa



Sarawak Laksa is a dish that Sarawakians put dear to heart. This dish is best pictured as a warm bowl of thin rice vermicelli noodles being drenched in a flavoursome broth which can be made from either chicken or prawn stock. It is usually served with some crunchy bean sprouts, beautiful juicy prawns, shredded chicken breast and thinly-sliced egg omelette. Lastly, some coriander leaves or chopped spring onions are garnished off on top before serving, giving that extra vibrant colour to the dish. Some lime and a spoonful of sambal will be served on the sides which elevates the flavours of the dish.

Fun fact: Did you know the famous Celebrity Chef and TV Host, Anthony Bourdain named Sarawak Laksa as the "Breakfast of the Gods" during his trip to Kuching back in 2015? With that being said, it's a dish worth trying if you're ever in Sarawak.

Lavender Cafe

- 🕒 9am - 10pm 📞 016-871 4282
- 📍 Lot 1971 Marina Parkcity Phase 2, 98000 Miri, Sarawak

Tasty Point

- 🕒 7am - 2:30pm (Closed on Tuesdays)
- 📞 013-950 3491
- 📍 753, 743, Jalan Zinnia, 98000 Miri, Sarawak

Ali Papa Cafe

- 🕒 5am - 1pm (Closed on Wednesdays)
- 📍 Lot 2290, Jalan Dato Permaisuri, 98000 Miri, Sarawak

28 Food Centre

- 🕒 6am - 5pm
- 📍 Lot 762, Jalan Calliandra, 98000 Miri, Sarawak

Hong Yung Cafe 鸿运茶餐室

- 🕒 6am - 1pm (Closed on Wednesdays)
- 📍 Lot 3043, Jalan Morsjaya 2, Mosjaya Commercial Centre, 98000 Miri, Sarawak

63 Cafe

- 🕒 6:15am - 3pm 📞 085-321 481
- 📍 Lot 755, Jalan Calliandra, 98000 Miri, Sarawak

Uncle Siong Kopitiam

- 🕒 6am - 12pm 📞 012-871 1511
- 📍 Sublot 12230, Taman Tunku Commercial Centre, 98000, Miri, Sarawak

Dim Sum



Dim Sum, a traditional Chinese meal consisting of small plates or baskets of dumplings or bite-sized dishes, is usually eaten as breakfast and accompanied with Chinese Tea. There is a variety of Dim Sum dishes to choose from such as creamy Egg Tarts, sweet Braised Chicken Feet, chewy Chee Cheong Fun (Steamed Rice Roll), crispy Fried Carrot Cake and even those fluffy Steamed Char Siu Pao. Whether you are looking for something sweet or savoury, steamed or fried, you name it, they got you covered.

Lao Yang Dim Sum

老杨私房菜

- 🕒 7am - 2pm / 6pm - 10pm (Tuesday Closed)
- 📞 085-491 943
- 📍 2450-2452, Jalan Dato Permaisuri, 98000 Miri, Sarawak

Wang Zai Dim Sum & Noodle

- 🕒 8am - 2pm
- 📍 Lot 1936, Marina Park City, Phase 2, 98000, Miri, Sarawak

New Ho Poh Food Centre

河婆饮食中心

- 🕒 6am - 2pm
- 📞 085-429 801
- 📍 Lot 1018, Jee Foh Rd, Miri, Sarawak, 98000 Krokop

Ming Garden Restaurant

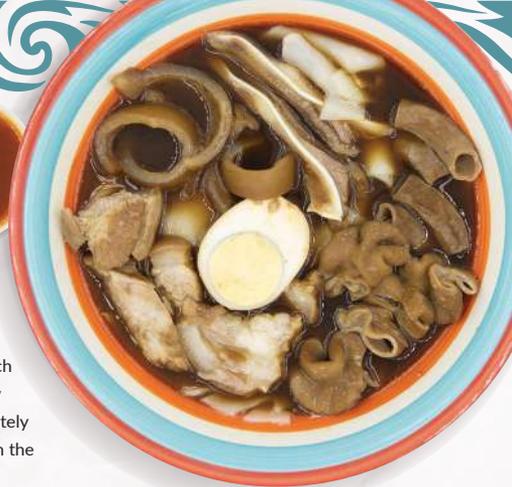
- 🕒 7am - 3:30 pm
- 📞 085-415 252
- 📍 Lot 1088, Jalan Jee Foh Utama, 98000 Miri, Sarawak, Malaysia



Kueh Chap



Kueh Chap, also known as Kuay Chap, is a Teochew noodle soup dish consisting of flat, broad rice noodles (which is the "Kueh") in a light herbal soup made from dark soy sauce and seasonings, served with braised hard-boiled egg, tofu puffs and a mixture of pork cuts (which is the "Chap") such as pork stomach, pork intestines, pork skin and slices of pork meat. It is usually served with blended chili on the side to add a little spiciness to the dish. Definitely fun to eat as patrons get to experience the different textures and flavours from the various pork cuts.



WZT Cafe

🕒 7am - 5pm 📞 012-879 2753
📍 584, 574, Jalan Ross, 98000 Miri, Sarawak

Kueh Chap Stall @ Permyjaya Food Centre

🕒 5:30 am - 10:30 pm 📞 085-661 068
📍 Lot 5597 & 5598, Jalan Dato Permaisuri 5, Bandar Baru Permyjaya, 98000, Miri, Sarawak

New Ho Poh Food Centre 河婆饮食中心

🕒 6am - 2pm
📞 085-429 801
📍 Lot 101B, Jee Foh Rd, Miri, Sarawak, 98000 Krokop

Hong Yung Cafe 鸿运茶餐室

🕒 6am - 1pm (Closed on Wednesdays)
📍 Lot 3043, Jalan Morsjaya 2, Mosjaya Commercial Centre, 98000, Miri, Sarawak

Beef Noodle Soup is a comfort food Mirians frequently enjoy, especially on rainy days. This heart-warming dish can be served in either two ways; the noodles of your choice in a bowl of steaming hot beef soup or having the noodles dry and separated from the soup.

The flavoursome broth is usually simmered for several hours with beef cuts, beef bones and spices such as star anise, cinnamon and pepper that are toasted before added to the soup for that extra fragrance. There are various types of noodles patrons can choose from such as kolo mee, yellow noodles or rice vermicelli to pair with your beef soup.

Kolo Mee that is being served separately, are blanched in hot boiling water, tossed into a plate to get coated with seasonings and to finish it off, a sprinkle of chopped coriander leaves and minced beef on top before serving. A bowl of beef soup usually consists of generous servings of thinly-sliced beef, tendons, stripes, meat chunks, fried garlic bits and some beansprouts to give you that extra fresh crunch. Then, the soup is being topped off with a sprinkle of chopped coriander leaves for a much appetizing appearance. Best paired with blended chili sauce for some added touch of spiciness.

Beef Noodle



Kah Hiong Ngiu Chap (Marina Branch)

🕒 7am - 7pm
📞 0111-400 5290
📍 Lot 2050, Lorong Marina 3/2, Marina Square Phase 1, Marina Parkcity, 98000 Miri, Sarawak

Nancy Beef Noodle

🕒 7am - 12pm
📞 011-1611 8212
📍 Lot 671, Jalan Tritona, 98000 Miri, Sarawak



Gong Pia

Gong Pia, also known as Kompia, is Sarawak's bagel-like bread that was invented by the Foochow people and is very famous in Sibü. These mini bagels are made from simple ingredients including flour, water, sugar, cooking oil, salt, instant yeast and sesame seeds as the toppings to give it that nutty aroma. They are baked in ovens, giving it those crusty outer layer and chewy texture on the inside. Kompia (with or without sesame seeds) can be eaten plain and paired with your morning coffee or with some minced pork fillings.

Chang Man Cafe

🕒 6am-1:30pm ☎ 016-850 8889
📍 Lot 1441 & 1442, Jalan Kubu, Centre Point Commercial Centre, 98000 Miri, Sarawak

Hoon Food Court

🕒 6am - 3pm (Closed on Wednesdays)
📍 Lot 8671, Bandar Baru Permyjaya, Miri, Sarawak

Red Wine Mee Sua

Red Wine Mee Sua, a traditional Foochow dish, is usually served on special occasions such as birthdays, weddings, a baby's full moon celebration and also the first day of Chinese Lunar New Year. One of the reasons is because the noodles represent longevity.

This heart-warming noodle dish is made up of Mee Sua (a type of wheat noodle), chicken broth that has been simmering for hours with Foochow red rice wine, wolfberries, ginger, hard-boiled chicken eggs, cuts of chicken and slices of shitake mushrooms. Abalone and fish maw can also be added to the dish for a more lavish meal. This traditional food is nutritious yet delicious and can be enjoyed at any time of the day. The most important ingredient in this dish would be the Foochow red wine that is usually home-made and sold by locals in local markets. The wine is made from a fermentation mixture of cooked glutinous rice, red yeast, wine biscuits and water.

Chang Man Cafe

🕒 6am-1:30pm ☎ 016-850 8889
📍 Lot 1441 & 1442, Jalan Kubu, Centre Point Commercial Centre, 98000 Miri, Sarawak

Hoon Food Court

🕒 6am - 3pm (Closed on Wednesdays)
📍 Lot 8671, Bandar Baru Permyjaya, Miri, Sarawak



Cha Kueh

Cha Kueh, also known as "Char Koay Kak", is fried rice cakes which is often ordered as a side snack to share during breakfast or even late-night supper with friends and families due to small serving size. This dish consists of preserved turnips or radish, eggs, chunks of steamed radish rice cakes, beansprouts, spring onions and bits of garlic, that is pan-fried till golden brown. Those chunks of steamed rice cakes are crispy on the outside but soft and chewy on the inside. Cha Kueh is usually served with blended chili sauce on the side to give it that nice kick of spiciness and to balance out with the salty flavours from the preserved turnips or radish.

龙门客栈

Lung Meng Enterprise Co.

🕒 6am - 1:30pm
📍 Lot 2911, Block 5 MCLD, Boulevard Commercial Centre, 98000 Miri, Sarawak

Sin Yakin Food Centre

🕒 6am - 3pm
📍 Lot 2122-2125, Jalan Yakin, 98000 Miri, Sarawak

Hakka Lei Cha

Hakka Lei Cha, also known as Pounded Tea Rice or Thunder Tea Rice, is a traditional Hakka dish that is well enjoyed by vegans, health enthusiasts or those who would like to detoxify their body after days of unhealthy meals. In the olden days, the ingredients for this dish are pounded manually using a mortar and pestle to make the tea soup and because the pounding sound resembles thunder, thus the name Pounded or Thunder Tea Rice.

Hakka Lei Cha is high in fiber and is made of a variety of ingredients giving it a complex taste and different textures when eating. This healthy body-cleansing goodness is served separately into two bowls, one bowl whereby it contains an assortment of dry condiments served over a bed of rice (brown or white). The condiments include preserved turnips (chai poh), peanuts, long beans, Chinese spinach, fried beancurds bits (taukwa), fresh mustard leaves and dried shrimps. Meanwhile, on the second bowl is the tea soup that has been cooked with herbs giving the soup a beautiful, green colour whereby patrons would pour it over the bowl of rice with dry condiments when ready to dig in. The tea soup mixture contains basil leaves, fragrant mixture of Chinese tea leaves, vegetable stock, salt, peanuts, sesame seeds, mugwort leaves and mint leaves. With all the herbs being used, it results to a very bitter taste. Best eaten when both bowls are combined and stirred together.



Ai Fung Hakka Lei Cha @ Lung Meng Enterprise Co.

龙门客栈

🕒 6am - 1:30pm

📍 Lot 2911, Block 5 MCLD, Boulevard Commercial Centre, 98000 Miri, Sarawak

New Ho Poh Food Centre

新婆饮食中心

🕒 6am - 2pm

📍 Lot 1018, Jalan Jee Foh Utama, Krokop, 98000 Miri, Sarawak

Lao Yang Kopitiam

老杨 KOPI 店

🕒 6am - 2pm

📍 No. 985, Jalan Krokop Utama, 98000 Miri, Sarawak

Hainan Chicken Rice

Hainanese chicken rice is a great choice for lunch in Miri. A delicate plate of succulent poached white chicken cut into bit-sized pieces, rice that has been cooked in chicken stock for that fragrant aroma, dashed off with some light soy sauce and sesame oil before serving. This meal is usually garnished off with a sprinkle of chopped coriander leaves accompanied with blended chili sauce with ginger and slices of fresh cucumbers on the sides. To bring up the dish a notch, patrons can add on stewed, fried or boiled eggs for that extra protein. Food operators would also serve it alongside with a bowl of simple chicken soup sprinkled with chopped spring onions.



Hainan Cafe

🕒 Monday to Saturday 7:30 am - 4pm; Sunday 8am - 4pm

☎ 016-852 0079 / 085-410 371

📍 Lot 1338, Jalan Bendahara, 98000 Miri, Sarawak

Seafood



*Pricing may vary depending on your order

Seafood is another must-try food in Miri especially during family gatherings at restaurants. There are many methods to whip up a good seafood meal such as steaming, frying, boiling, pan-searing or even grilling. The Shell-Out eating concept which has been popular in Malaysia is an interactive dining experience whereby patrons are served with buckets of delicious, finger-liking good cooked seafood coated with savoury and rich sauces being poured over a table covered with plastic sheets or thin paper as their serving plates. There is no need for proper dining etiquette when feasting on shelly-seafoods. Get your hands dirty and dig into the seafood with some white rice.

Other than that, patrons can also experience the regular family dining experience at restaurants or eateries and try out a few popular menu items including Sambal Ikan Pari (Sambal Stingray), Wet Butter Prawns, Tom Yum Prawn Soup, Salted Egg Crab, Cheesy Mussels and even Grilled Lobsters! The menu for seafood is just endless whereby patrons will be spoilt for choices. One of the local's favourites is Fried Oyster Pancake ("Or Chien") which is a thin, crispy deep-fried pancake made from sweet potato flour, rice flour, salt and water. It is then being mixed with eggs, fish sauce, spring onions, garlic, chili and the star of the dish, OYSTERS! Lastly, it is being topped off with some chopped parsley and served with chili sauce on the side.



Butter Prawns

The Superb Cuisine

- 🕒 10am - 9pm
- ☎ 085-325 506
- 📍 Lot 1946 & 1947, Marina Square Phase 2, 98000 Miri, Sarawak

Apollo Seafood Centre @Apollo Hotel

- 🕒 11am - 10:30pm
- ☎ 085-420 813
- 📍 Lot 4, Jalan Yu Seng Selatan, 98000 Miri, Sarawak

A-Bui & Ching Restaurant

- 🕒 7am - 2:30pm / 5pm - 10pm (Closed on Tuesdays)
- ☎ 016-873 8633
- 📍 Lot 2535 & 2537, Jalan Boulevard 1A, Boulevard Commercial Centre, 98000 Miri, Sarawak

Wondering Seafood Restaurant

- 旺鼎小食坊
- 🕒 1pm - 12am (Closed on Mondays)
- ☎ 016-879 1223
- 📍 Lot 1433, Phase 2, Jalan Kubu, Centre Point Commercial Centre, 98000 Miri, Sarawak

Sea Village Seafood Restaurant

- 🕒 10am - 11pm
- ☎ 016-886 7659
- 📍 Lot 79 & 85, Miri Waterfront Commercial Centre, alan Permaisuri, 98000 Miri, Sarawak

New Thompson Seafood 福利轩海楼

- 🕒 11am - 8pm
- ☎ 017-563 6069
- 📍 Lot 382, Jalan Yu Seng Selatan, 98000 Miri, Sarawak

Reunion Diner 团圆饭店

- 🕒 11am - 1pm, 4:30 - 8:30pm (Closed on Thursdays)
- ☎ 016-986 7796
- 📍 Lot 10157, Jalan Pujut 7, Shophouse Off Pujut-Lutung Road, 98000 Miri, Sarawak

The Fisherman Wharf

- 🕒 11am - 2pm, 5 - 10pm
- ☎ 010-822 0552
- 📍 Lot 1160, Jalan Sri Dagang, 98000 Miri, Sarawak

Dragon Seafood

- 🕒 11am - 2pm / 5:30pm - 10pm (Closed on Mondays)
- ☎ 085-414 189
- 📍 Lot 7682, Bakam Road, 98000, Miri, Sarawak



Thai Style Mee



Crispy Oyster Pancake



Fried Crab with Egg

Chinese Cuisine



*Pricing may vary depending on your order

There are numerous places in Miri serving Chinese cuisine, having said that Miri is much populated with the Chinese community. This cuisine offers a wide variety of food which varies in terms of taste and also cooking methods. There are dishes that are salty, sweet, sour, soupy, dry, steamed, boiled, deep-fried, grilled and even stir-fry which makes the menu endless. Mirians do enjoying going out at night on weekends with family members for Chinese cuisine whereby they would order up a few dishes such as Salted Egg Fried Bitter Gourd, Hot Plate Tofu with Minced Pork, Stir-Fry Baby Kallian, Sea Cucumber Soup and maybe even some Crab cooked with Black Pepper Sauce. These types of Chinese dishes are usually best paired with white rice.

Besides that, there are also noodle dishes that are worth trying out. A few examples of noodles include Fried Hokkien Mee, Yong Tau Fu Noodle Soup, Marudi Kueh Tiao, Lamb Noodle Mala Soup and even Freshwater Prawns cooked with preserved vegetable Noodle Soup. For supper, Chinese BBQ skewers is a great option whereby patrons can order up some Man Tou, juicy lamb skewers, grilled eggplants, enoki mushroom and also Taiwanese stinky tofu.

The Little Chef

- 🕒 10:30 am - 9pm
- ☎ 014-686 8137
- 📍 Lot 2424, Jalan Boulevard 2d, Boulevard Commercial Centre, 98000 Miri, Sarawak, Malaysia.

Life Cafe Miri Times Square

- 🕒 10am - 9pm
- ☎ 085-326 167
- 📍 Unit A-G-21, Miri Times Square, Marina Parkcity, 98000 Miri, Sarawak

Ling Long White Coffee

- 🕒 7:30am - 2pm
- ☎ 012-555 4612
- 📍 Lot 1348, ground floor, Jalan Kwang Tung, Miri, Sarawak.

I Love Chinese Food

爱上中国菜

- 🕒 11am - 11pm
- ☎ 085-320 993
- 📍 810-814, Jalan Bintang Jaya Utama, Bintang Jaya, 98000 Miri, Sarawak

My Daily Cafe 日日来美食

- 🕒 6:30 am - 9 pm (Closed on Tuesdays)
- ☎ 016-475 9969
- 📍 Lot 3454, Jalan Piasau Utara 4, 98000 Miri, Sarawak

Home Chef 家小厨

- 🕒 6am - 3pm (Closed on Sundays)
- ☎ 017-820 0327
- 📍 Lot 11648, Senadin Gateway, 98000, Miri, Sarawak



Dayak Cuisine



*Pricing may vary depending on your order

Dayak cuisine is traditional food of the indigenous tribes of Dayak in Sarawak. Some of the Dayak community consists of Iban, Bidayuh, Orang Ulu and also Penan. Only in Sarawak, patrons are able to find the authentic taste this cuisine has to offer and recently Dayak food has gained more popularity over the past few years with more Dayaks opening up eateries serving the best food their culture and ethnicity has to offer. This cuisine features a lot of meat dishes such as Babi Panggang (Marinated Barbeque Pork), Babi Pansuh (Pork Cooked in Bamboo), Usus masak Nanas (Pork Intestines Cooked with Pineapple) and Kasam Babi (Preserved Pork). The preparation or cooking methods can be rather tedious as it requires numerous steps and uncommonly found ingredients, such as Kasam Ensabi (mustard greens), Bunga Kantan (Torch Ginger Flower), Pucuk Daun Ubi (Tapioca Leaves) and bamboo, which are used in recipes.

One of Sarawakians' favourite Dayak vegetable dishes that can be found in most restaurants and also cooked in local households is Midin Belacan (fern leaves with shrimp paste). This dish consists of edible wild fern leaves that is stir fried together with shrimp paste that has been pounded together with garlic, red onion and sometimes ikan bilis (anchovies) giving that extra oomph.

Another dish worth trying is chicken cooked with Dayak brinjal soup. Dayak brinjal, also known as Terung Dayak, Terung Assam or Terung Iban, is a type of indigenous brinjal that is only grown in Borneo especially in Sarawak. The taste is rather sour and the skin is tougher than the usual brinjal, thus the name Terung Assam which literally means Sour Brinjal. It can also be a vegetable dish by stir frying it with sambal belacan.



Manok Pansuh

Manok Pansuh, which translates to Chicken cooked in Bamboo, is a dish Sarawakians love very much. The preparation for this dish begins off by marinating the chicken with ginger, lemongrass, garlic, salt and Torch Ginger Flower for 30 minutes. Then, the chicken cuts are put into a large bamboo stick together with water, seasonings and the other ingredients used in the marination process earlier. Tapioca Leaves function to cover the mouth opening of the bamboo so the chicken gets cooked properly. The bamboo is placed over fire that has been lit up using wood or coal for the chicken to cook slowly, allowing it to absorb flavours and maintaining the juiciness. Mouthwatering dish for sure!

Ikan Pansuh



Tempoyak (Fermented Durian)

King of fruits, Durian which is well loved by many, a love-hate relationship to some, while others can't stand the smell of it. Now, Tempoyak is on a whole new level, one-of-a-kind taste that cannot be compared to anything else in the world. It is almost indescribable but somewhere in between being sour and/ or sweet with a lot of durian taste. Tempoyak is basically Fermented Durian, made from taking the flesh of durians, mixing it with some salt and kept in room temperature for 3-5 days for the fermentation process to take place. In Sarawak, Tempoyak is usually sold by locals in local markets or home-made in households.

This food is usually made during durian season when there are unconsumed durians made into Tempoyak. This food is not meant to be eaten on its own but as a condiment or as an ingredient for cooking dishes like Noodles Soup or Gulai Tempoyak Ikan Patin. Ayam masak Tempoyak is one of the local's ideal dishes whereby the flavours of this dish are very complex when eaten. It can taste rather sour or sweet depending on the type of Tempoyak (fermented durian) being used. This dish usually is best paired with bird's eye chili (chili padi).

Another way to eat tempoyak is with budu (fermented anchovies), bird's eye chili, red chili, red onion, water and limau kasturi (calamansi juice) that is all being mixed together. Best eaten with rice or with salad.



The Summit Cafe

🕒 7:30 am - 4pm (Closed on Sundays)

☎ 010-464 0622 / 019-885 3920

📍 Lot 1244, Centre Point Commercial Centre, Phase 1, Jalan Melayu, 98000 Miri, Sarawak

Maan Cafe & Restaurant

🕒 9am - 2:30pm; 5pm - 9pm (Closed on Sundays)

☎ 019-406 8559

📍 Lot 2979, Jalan Pujut 7, Jalan Pujut 5D, 98000 Miri, Sarawak

Gerai Nuba Laya @Thien Sin

🕒 7am - 3:30pm (Closed on Sundays)

☎ 013-830 6464

📍 Lot 1243, Centre Point Commercial Centre, Phase 1, Jalan Melayu, 98000 Miri, Sarawak



Umai Sarawak

Umai Sarawak, is best described as Raw Fish Salad in English, a special Sarawak dish and is slightly similar to Japanese's sashimi dish but with a little twist of extra flavours. This dish originates from Mukah whereby majority of the people are Melanau. Umai Sarawak is pronounced as "umei" to the Sarawakians Malay. Traditionally, fisherman consume this dish due to the lack of heat sources on the boat for cooking. Today it is consumed as a salad or appetizer.

The dish includes fresh raw thinly-sliced boneless fish, fresh onions, red chili, pounded shallots, lime juice, ginger, salt and sugar, all being mixed together. Peanuts and Bunga Kantan can be added for extra aroma and texture. There are many types of fish or proteins that can be used such as sea fish (Ikan Tenggiri or Ikan Bawal), prawns, squids, jelly fish and also Ikan Terubuk Masin Sarawak (salted fish).

Tuak (Local Rice Wine)



Tuak is Sarawak's term for alcoholic rice wine which has been brewed locally and made from cooked glutinous rice. It is usually served on special occasions such as weddings or Hari Gawai (Harvest Festival), but today this beverage is served at bars and others occasions including normal family gatherings. Nowadays, people are becoming more creative and adventurous in producing Tuak with different flavours incorporating floral or fruity essence and even different taste like extremely sour, sweet or slightly sweet (depending on the ingredients and sugar content used in the fermentation process).

The main ingredient used in Tuak making involves rice (glutinous rice is the best choice), which has been cooked beforehand and left to cool. Next, "ragi" which contains enzymes and yeast needed to transform starch in the rice into sugar, followed by sugar into alcohol during the fermentation process. Ragi comes in round or dish-like shapes and it contributes to the bitterness or sweetness of the beverage. Tuak fruity flavours that has been popular includes roselle, grape, pineapple, passionfruit and even Terung Assam for some tanginess. Toast a cup of Tuak with your local friends and say "Oohaaa....!" which is similar to "Cheers!" but in the Iban language.

Tuak Atelier

- 🕒 Open 24 Hours
(Tuak stock depends on availability)
- ☎ 011-2386 5521
- 📍 <https://tuak-atelier.business.site>



Indian Cuisine



*Pricing may vary depending on your order

Banana Leaf Rice

🕒 7am - 10pm

☎ 085-430 095

📍 Lot 1136, Phase 2, Jalan Kubu,
Centre Point Commercial Centre,
98000 Miri, Sarawak

Curry House Permy Jaya

🕒 7am - 10pm

☎ 016-878 5570

📍 Lot 6122, Phase 5, Bandar Baru Permyjaya,
98000 Miri, Sarawak

Zaika Restaurant

🕒 11:30am - 2pm / 5pm - 10pm
(Closed on Tuesdays)

☎ 085-410 155

📍 Lot 2512, Jalan Miri-Pujut, Boulevard Commercial Centre,
98000 Miri, Sarawak

Indian cuisine is one of the world's most diverse cuisines, defined by its sophisticated and elusive use of various spices, vegetables, grains and also fruits. This cuisine involves a wide variation of dishes and cooking techniques showcasing the different demographics of the ethnically diverse Indian subcontinent, largely divided into South Indian and North Indian cuisine. In Miri, this cuisine can be found at almost every corner in town.

Some of Sarawakians' preferred dishes include Tandoori Chicken, Banana Leaf Rice, Butter Chicken, Lamb Biryani, Garlic Naan, Mango Lassi and Paneer Butter Masala. Banana Leaf Rice meal, traditionally a vegetarian meal for the Indian community, consists of hot and steaming rice placed on a huge clean banana leaf before being flooded with different curries, a variety of vegetables, papadum (lentil crackers) and also meat of your choice like chicken, lamb or beef (if you are not vegetarian). If you seek for something lighter for breakfast or afternoon teatime, you can opt for Roti Canai Telur, Roti Tissue or Murtabak Daging, best paired with dahl or curry.



Ais Kacang & Rojak



Ais Kacang – a cold dessert consisting of a hill of fluffy shaved ice, drizzled with palm sugar syrup (locally known as 'gula apong') for that nice natural sweetness, followed by some coconut or evaporated milk. There are various types of toppings to choose from such as fresh fruits, sago, red beans or even ice creams, just to name a few. A bowl of cendol, ABC or ais kacang is exactly what we need to cool down from the warm sunny weather in Miri. Simply refreshing and irresistible! And what goes well with that cold beverage? Rojak!

Rojak is a salad mixture consisting of pineapples, vegetables (turnips and cucumber), chunks of cuttlefish, crispy deep-fried tofu cubes and tofu puffs that has been coated or served separately on the side with rojak sauce (brown thick gooey sauce made from shrimp paste). Garnished with a handful of crushed peanuts for the crunchy texture and nutty aroma. If you're not much of a veggie person, you can opt for Tofu with Cuttlefish Rojak or "Cucur Campur" which is basically a mixture of fried kuih such as fried prawn fritters and fried ubi keladi. What binds the whole dish together is the awesome rojak sauce. Let's not forget to pair it with some blended chili sauce on the side for some spiciness.

Yummy Rojak House

🕒 11am-6:30pm

☎ 012-873 8683

📍 2437, Jalan Boulevard 2a/1,
Boulevard Commercial Centre,
98000 Miri, Sarawak

Sin Wan Delight & Cold Drink

🕒 9am – 6.30pm

📍 Lot 806, Jalan Bintang Jaya 2,
Bintang Jaya Commercial Centre,
98000 Miri, Sarawak



Fusion Cuisine



*Pricing may vary depending on your order

In Miri, whereby the people are culturally diverse, allows a wider audience for fusion cuisine. Fusion cuisine is blending together ingredients from different cultures and also combining recipes. Aside from that, this cuisine is where modernized cooking techniques are used with traditional cooking techniques to create innovative and thrilling dishes. These methods of joining culinary forces offers exquisite flavour combinations and extraordinary menu offerings that patrons are not able to find elsewhere.

You can find interesting fusion dishes here such as Lemak Pasta Laksa Cheese, Gula Apong Roast Chicken, Borneo Pasta Salad, Fruit Pizza, Pork Sisig and Mee Goreng Laksa with Grilled Lamb. Laksa Focaccia Pizza is worth trying out, whereby flavoursome Sarawak Laksa sauce and prawn chili paste are used on the base of the pizza before being topped off with some mozzarella cheese for that cheesy goodness.



Chillax Café & Bistro



🕒 4:30 pm - 12am

☎ 085-321 535

📍 Lot 2084 & 2085, Jalan MS 1/1, Marina Square 1, Marina Parkcity, 98000 Miri, Sarawak



BONZER RESTAURANT



🕒 7am - 3pm | 6pm - 11pm

☎ 085-415 888

📍 Lot 574, Jalan Ross, 98000 Miri, Sarawak



Western food is also very much available at a lot of bistros and cafes in Miri. Menu items includes American Breakfast, Chicken Chop, Spaghetti with Meatballs and Mushroom Soup, all which sounds fascinating. A great meaty plate of some juicy grilled lamb chop served with mashed potato, cauliflower, broccoli and the sauce of your choice (mushroom, black pepper or brown sauce). Imagine pairing this meal with a bottle of Apple Cider Vinegar and enjoying the night.



Pullman Kitchen @ Pullman Miri Waterfront

🕒 11.30am - 2.30 pm; 6.30pm - 8pm
☎ 085-323 888

📍 Lot 1347, Miri Waterfront Commercial Centre, 98000 Miri, Sarawak

and more...

Ming Cafe Miri Borneo

🕒 2:30pm - 1:30am
☎ 085-422 797
📍 Lot 1106, Jalan North Yu Seng, 96000 Miri, Sarawak

Target Bistro

🕒 3pm - 1am (Monday Closed)
☎ 013-202 7777
📍 Lot 1202, 1st Floor, Jalan Pujut, 98000 Miri, Sarawak

Crumb Artisan Bakery & Cafe

🕒 7:30am - 5:30pm
☎ 085-421 913
📍 D-G-13A Miri Times Square, Marina ParkCity, 98000 Miri, Sarawak

Black Apron by Palate Restaurant

🕒 4pm - 11pm (Closed on Mondays)
☎ 012-876 1891
📍 Lot 1954, Jalan Marina 3/1, Marina Square Phase 2, Marina Parkcity 98000 Miri, Sarawak

Piato Bistro

🕒 8am - 2pm / 5pm - 8pm
☎ 019-487 4288
📍 Lot 2455, Boulevard Commercial Centre 98000 Miri, Sarawak

Adi's Fried Chicken x North Pole Sugar

🕒 12pm - 8:30pm (Monday Closed)
☎ 011-5961 7098
📍 Lot 20 A, Jalan Bendahara 98000 Miri, Sarawak

The Seeker Café & Bistro

🕒 10am - 10pm (Closed on Mondays)
☎ 019-885 6862
📍 Ground Floor, S/L 2300, Pujut 5, Miri-Pujut Road 98000 Miri, Sarawak

Malay Cuisine



Miri has plentiful of Malay eateries for those who are seeking for Halal meal options or to try out Mirians' take on Malay food. Malay cuisine can be spicy, sweet or savoury, strong in flavours and aromatic which comes from the combination of numerous herbs and spices that are commonly found in Southeast Asia. Ingredients usually used in the cuisine includes curry leaves, lemongrass, chili, turmeric, Galangal (Thai or Siamese Ginger) and nutmeg. Coconut milk is also an important ingredient used in cooking Malay cuisines, giving that rich and creamy taste in dishes. Rice is a staple in Malay meals, as it is mostly in Southeast Asian countries, eaten together with meat, soup and vegetables dishes, and paired with condiments including sambal or bird's eye chili.

Examples of rice dishes are Nasi Goreng Aruk with Fried Chicken, Nasi Ayam Penyek and Sup Tulang served with white rice and egg (either salted egg or omelette). Noodle options can be found as well, and some of the popular Sarawakian favorites includes Mee Jawa Ayam or Daging, Laksa Sarawak, Mee Sapi and Mee Goreng Udang Galah. If you're out for supper, chicken or beef satay (meat on skewers) grilled to perfection is a great choice. Well marinated meat barbecued over hot charcoal served with sweet peanut sauce and sometimes cucumber cubes and ketupat on the sides.



Restoran Muara (Miri Waterfront Branch)

- 🕒 8am - 10:30pm
- ☎ 085-324 530/ + 60 10-408 5526
- 📍 Lot 1306, Jalan Pala, 98000 Miri, Sarawak



and more...

Kornia's Recipe (Marina Branch)

- 🕒 8am - 3pm (Closed on Mondays & Tuesdays)
- ☎ 014-681 2354
- 📍 Lot 2108, Phase 1, Marina Square
98000 Miri, Sarawak

Restaurant Al-Asna (Formerly known as "Restoran Fairuz")

- 🕒 6:30am - 9pm
- ☎ 085-420 969
- 📍 Lot 3085, Jalan Miri-Bintulu,
Morsjaya Commercial Centre,
98000 Miri, Sarawak

Restoran Ayam Penyet Ria

- 🕒 11am - 9pm
- ☎ 016-879 6005
- 📍 Lot 8577, Jalan Tunku Abdul Rahman,
Taman Tunku, 98000 Miri, Sarawak

Khan's Islamic Restaurant

- 🕒 7am - 8:30pm
- ☎ 085-418 440
- 📍 Lot 229, Jalan Maju, 98000 Miri, Sarawak

Restoran Azizur Rehman

- 🕒 6:30am - 6:30pm
- ☎ 085-665 328
- 📍 Lot 2327, Jalan Dato Muip,
Bulatan Commercial Centre,
98000 Miri, Sarawak

Khan's Taj Restaurant

- 🕒 9am - 9pm
- ☎ 085-658 979
- 📍 Lot 113, Jalan Pasar Lutong, Lutong,
98000 Miri, Sarawak

Madi's

- 🕒 8am - 10pm (Closed on Tuesdays)
- ☎ 085-426 615
- 📍 Lot 1088, Jalan Merpati,
98000 Miri, Sarawak

Kek Lapis Sarawak



Kek Lapis Sarawak, which directly translates from Malay (Malaysia's national language) to "Sarawak Layer Cake", is much loved by our fellow Sarawakians and tourists outside of the state or country. It is known for its multiple layers, the colourful vibrant colours and unique patterns that are complex and tedious to create. The batter uses common ingredients such as butter, margarine or vegetable oil, flour, milk and eggs.

It is not baked like any conventional cakes; it requires a meticulous process of layering the cake batter every few minutes until each layer is evenly cooked in the oven. Every layer is spread layer by layer and cut carefully before assembling it into a desired pattern, motif or shape. These firm cakes are traditionally served during special occasions such as Hari Raya or weddings but currently it is available all year round and great as souvenirs to friends and family. There are a variety of Kek Lapis Sarawak flavours that can be found such as Pandan, Gula Melaka, Cadbury Chocolate, Red Velvet and Raisins. Great to have while sipping on some coffee during teatime.



Siti Payung

🕒 8:30am - 5:30pm

☎ 016-870 2385

📍 Lot 1314, Miri Waterfront Commercial Centre, 98000 Miri, Sarawak

Habibi Cake Shop

🕒 9am - 7pm

☎ 085-410 393

📍 No. 791, Jalan Bintang, Jaya 4, Bintang Jaya, 98000 Miri, Sarawak

Embung Citra Cake House

🕒 8:30am - 8pm

☎ 085-426 225

📍 No. 207, Kampung Wireless, Jalan Permaisuri, 98000 Miri, Sarawak

Kuih



Undoubtedly every Malaysian enjoys having kuih during teatime. Kuih are usually bite-sized snacks or finger-food that can be commonly found in almost everywhere in Miri early in the morning or during teatime. There are a variety of kuih to choose from and it varies in shape, taste, texture, colour and sizes. There are sweet kuih such as Apam Balik and Cucur Badak (Sweet Potato Fritters) and savoury ones such as Curry Puff, Deep Fried Popiah, Doraemon (Mini Buns stuffed with cucumber slices and Sambal), Cucur Udang (Prawn Fritters) and Cakoi (Fried Dough Fritters).

In Malay or Nyonya kuih, the most common ingredients being used are grated coconut, coconut milk, pandan leaves and gula melaka (palm sugar). These ingredients can be found in kuih like the delicate Kuih Seri Muka, colourful Kueh Lapis and fluffy Ondeh- Ondeh.

A sweet and sour tasting kuih that is worth trying out is Tapai Pulut, a traditional kuih which is made of mainly fermented white rice or glutinous rice and Ragi (a yeast and enzyme mixture). This combination causes the alcoholic taste in the kuih that is being wrapped up in banana leaves.



Gerai Kuih Muih Aziemah & Maymoon

🕒 11am - 3pm
(Closed on Saturdays & Sundays)

☎ 013-842 7947

📍 Carpark Area, Jalan Luak Bay, 98000 Miri, Sarawak

Kuih Stalls @ Pasar Malam Saberkas

🕒 4pm - 9:30pm
(Monday - Wednesday Closed)

☎ 012-845 4115

📍 Saberkas Commercial Centre, 98000 Miri, Sarawak

Kuih Stall @ C&P Cafe

🕒 2pm - 5pm

📍 Lot 122, Jalan Pasar Lutong, Lutong, 98000 Miri, Sarawak

Japanese Cuisine

*Pricing may vary depending on your order



and more...

Aoki Japanese Restaurant

🕒 11:30am - 2:30pm /
5:30pm - 9:30pm (Monday Closed)

☎ 085-326 290

📍 Lot 2945, Jalan Bulan Sabit,
Faradale Commercial Centre,
98000 Miri, Sarawak

Sushi Mentai

🕒 12pm - 9:30 pm (Monday - Friday);
11:30 am - 10 pm (Saturday & Sunday)

☎ 011-1142 4226

📍 Lot 3526 & 3527,
Miri 101 Commercial Centre,
Albany Square, Jalan Miri-Pujut,
98000 Miri, Sarawak

"Irasshaimase" – which translates to 'please, welcome to my restaurant', is usually greeted to customers when entering a Japanese restaurant. Patrons can try out Miri's take on Japanese Cuisine as there are numerous places to discover. Japanese cuisine menu items have a wide range to choose from such as house specialty, sashimi, sushi, deep fried food (Agemono or Tempura), dishes in hot pots or steamy bowls (Nabemono or Wanmono), cold or hot noodles and even bento sets.

For sashimi lovers, you can find and taste some amazing fresh Salmon, Tuna, Yellowtail, Squid, Octopus and Scallop in Miri. Pairing it with light soy sauce, pickled ginger and wasabi. Every Japanese restaurant has their own uniqueness and specialty but a few examples worth mentioning includes some Chicken Katsu, Tempura Udon, Unagi Don and Mentaiko Spider Roll (soft shell crab served with mentaiko sauce). Beef Sukiyaki, which consists of thinly sliced beef that is slowly simmered in a hot pot of flavoursome soup accompanied with vegetables, egg and mushrooms, is also well-liked by people for dinner especially on cold evenings.

Sushi Zanmai

🕒 11am - 9pm (Monday - Thursday);
11am - 10pm (Friday - Sunday)

☎ 085-290 118

📍 A-G-28, Block A, Victoria Plaza,
Miri Times Square, Marina ParkCity,
98000 Miri, Sarawak



Korean Cuisine



*Pricing may vary depending on your order



Annyeohaseyo! Miri welcomes Korean food lovers with a handful of Korean restaurants that can be mostly found right in the centre of the city. This cuisine stands out from other cuisines with the variety of small side dishes called “banchan” that are usually served with rice in Korean meals. Bean Sprouts Salad, Lotus Roots, Sweet and Salty Black Beans and JangJoRim (Korean braised beef) are some examples of banchan that are commonly served.

Popular menu items that people usually enjoy includes some tasty Bibimbab (Mixed Rice), Korean Fried Chicken, Korean Army Stew served with white rice, refreshing Kimchi or even Ramyeon (Korean Instant Noodles) which are perfect on cold nights.

Besides that, Kimbab, also known as Gimbab, are Korean Sushi Rolls which consists of rice seasoned with sesame oil, imitation crab sticks, ham, eggs, yellow pickled radish and carrots. It is a famous type of Korean street food that is so convenient to eat and great when pairing it with some Soju or Korean Grape Punch Juice.

Seoul Garden

- 🕒 11am - 9:30pm
- ☎ 082-322 233
- 📍 TF15-17, 3rd Floor, Permaisuri Imperial City Mall, Jalan Merpati, 98000 Miri, Sarawak

Korean Restaurant

- 🕒 10.30am - 2pm; 5.30pm - 10pm
- ☎ 085-430 700
- 📍 Lot 2472, 1st Floor, Jalan Boulevard 2d, Boulevard Commercial Centre, 98000 Miri, Sarawak

Dasarang Korean Restaurant

- 🕒 11am - 10:30pm
- ☎ 085-320 882
- 📍 Lot 1347, Miri Waterfront Commercial Centre, 98000 Miri, Sarawak

Masitda BBQ Restaurant

- 🕒 11:30am - 2:30pm / 4:30pm - 8:30pm
- ☎ 014-901 0834
- 📍 Lot 2921, Faradale Commercial Centre, 98000 Miri, Sarawak

Pelicana Chicken @Ano Hotel

- 🕒 11am - 11pm
- ☎ 012-850 5022
- 📍 Lot 1755, Jalan Permaisuri, 98000 Miri, Sarawak

Vietnamese Cuisine



*Pricing may vary depending on your order

In Vietnam, before eating the Vietnamese would say "Chúc ngon miệng!" which means 'enjoy your meal'. While Vietnamese cuisine is known for their phở, spring rolls and bánh mì, the wider picture of Vietnamese cuisine is that is a combination of delectably textures, vibrant colours, fresh, authentic and exciting flavours. Vietnamese recipes often use ingredients like lemongrass, ginger, mint leaves, coriander, cinnamon, bird's eye chili, lime, Thai basil leaves along with other vegetables and herbs. Fish sauce is a primary sauce in many dishes as it is also low in sugar and almost naturally gluten-free.

Phở, a famous type of Vietnamese noodle soup dish, usually made from beef or pork stock, herbs and spices (such as fragrant star anise, clove and cinnamon for a touch of natural sweetness to the mixture) are served with flat rice noodles, crunchy beansprouts and thinly sliced beef or pork. The secret to a good bowl of Phở lies within its broth.

The French may have got their baguettes, but the Vietnamese has got their Bánh Mi. Margarine spread evenly across the fluffy and soft interior of a Vietnamese's Bánh Mi bread, loaded up with some pickled vegetables, flesh cilantro, slices of pork belly, pork floss and some crunchy cucumber. Don't forget to order up some Vietnamese Egg Coffee (Ca Phe Trung), which taste like creamy custard pudding with coffee. Super tasty!



Saigon Cuisine

🕒 10:30am - 9pm (Closed on Mondays)

☎ 010-775 2552

📍 No. 312, Jalan Haji Lampam, 98000 Miri, Sarawak

and more...

Gina 59 Vietnam Cuisine @59 Street Marina

🕒 7am - 12am

📍 Lot 2077 & 2078, Jalan MS 1/1 Marina Square 1, Marina Parkcity, 98000 Miri, Sarawak

Jindy Vietnam House

🕒 10am - 9pm (Closed on Thursdays)

☎ 017-850 7877

📍 No. 814, Jalan Bintang Jaya Utama, Bintang Jaya Commercial Centre, 98000 Miri, Sarawak

Bak Kut Teh



*Pricing may vary depending on your order

Bak Kut Teh is a popular pork soup dish which has been cooked with various Chinese herbs and spices (such as star anise, cinnamon, cloves and fennel seeds) along with bulbs of garlic for hours before serving. The name is formed from the Chinese name 肉骨茶 spoken in the Hokkien dialect, which means 'Pork Ribs Tea'. The best and classic way of eating Bak Kut Teh is usually having it in a claypot where you will find flavoursome thick broth filled with 'fall-off-the-bone' pork ribs, fresh and crunchy lettuces, fluffy tofu puffs and shitake or enoki mushrooms. This meal is best eaten with either plain or yam-flavoured rice and a bowl of Cakoi (fried dough fritters) that would perfectly soak up the flavours of the soup. Bak Kut Teh is usually paired with condiments such as minced garlic, bird's eye chili (chili padi) and thick, black soy sauce.



Go Fun Kee (Morsjaya Branch)

- 🕒 10:30 am - 9:30 pm (Closed on Tuesdays)
- ☎ 014-337 7871
- 📍 Lot 8753, Jalan Friendship, Off Jalan Airport, 98000 Miri, Sarawak

Beer & Wine



Marina Parkcity is the perfect place to experience the lively nightlife of Miri. Mirians love to relax after a long day at work with some cold, refreshing glass of beer with soft acoustic or RnB music being played in the background. Discover some of Miri's charming hangout spots with open karaoke, a snooker corner or dartboard hanging on the walls, live sports show screening on big projectors screen or live band music while patrons munch on delicious finger foods or snacks and enjoying the night. The concept of self-service beer bar can be found at numerous locations in Miri whereby patrons can choose their choice of bottled or canned beers from long and wide walls of refrigerators.

If beers aren't your thing, you can always opt for a classy glass of champagne or wine at some fancy restaurant. Patrons can expect a wide range of imported wine, bottled beers, expensive liquors and yummy cocktails served with delicious food at some of Miri's fine dining restaurants and bars. Splendid if you are planning for a classy dinner date.

The Joker Karaoke Bar

- 🕒 3pm-12am ☎ 014-685 3900
- 📍 Lot 2083, Jalan MS 1/1, Marina Square, Marina Parkcity, 98000 Miri, Sarawak

Maldives Bar

- 🕒 5pm-12am ☎ 013-769 8366
- 📍 Lot 2008, Marina Parkcity, Phase 1, 98000 Miri, Sarawak

Wine Gallery

- 🕒 10am - 10pm ☎ 019-884 0670
- 📍 Lot 2923, Jalan Bulan Sabit, Faradale Commercial Centre, 98000 Miri, Sarawak

Beer Station Bar & Grill

- 🕒 3pm - 1am ☎ 011-1055 0121
- 📍 Lot 8850, 1st floor, Mega Emart Commercial Centre, Riam, 98000, Miri, Sarawak

Beer o'clock

- 🕒 4pm-12am ☎ 019-888 6336
- 📍 Lot 2287, Marina Parkcity, Phase 2, 98000 Miri, Sarawak

Wine Trading

- 🕒 10am - 11pm ☎ 013-830 8018
- 📍 Lot 2933, Ground Floor, Faradale Garden, 98000 Miri

High Tea & Coffee



"Coffee smells like freshly ground heaven." — Jessi Lane Adams

Cafes for afternoon tea have been mushrooming in Miri recently, giving patrons a wider selection to choose from- whether it is for dessert lovers to satisfy their sweet cravings after a meal or a place for coffee and tea enthusiasts to chill in the afternoon. Miri has some cafes with unique interior designs aligned with their theme like contemporary library-theme, nails saloon-theme, industrial-theme and also rustic-theme which would be great for some Instagram-worthy photos.

Pamper yourself with some tasty treats with the endless options from crispy waffles with unique gelato ice cream flavours, a slice of mouth-watering Biscoff Cheesecake to some crumbly Apple Pie. To maximize the wonderful experience, sip on your favourite coffee beverage or a pot of floral tea. Cafes in Miri have great atmospheres and are perfect to catch up with friends or ending your board games night session with your buddies on a sweet note.

Chapter One Café

- 🕒 10am - 11pm
- ☎ 085-680 691
- 📍 Lot 2288, Jalan MS2/1, Marina Square 2, Marina Parkcity, 98000 Miri, Sarawak

Route 66 Café

- 🕒 8am - 5pm (Weekdays); 10am - 6pm (Weekends)
- ☎ 085-654 759
- 📍 Lot 1401 Of Parent Lot 991, Jalan Agama, Lutong, 98000 Miri, Sarawak

Scoopy's Gelateria

- 🕒 11 am - 10 pm (Weekdays); 10 am - 10 pm (Weekends)
- ☎ 013-659 0922
- 📍 Lot 1891, Jalan MS2/1, Marina Square 2, Marina Parkcity, 98000 Miri, Sarawak

The Maker Cafe

- 🕒 9.30am - 9.30pm [Closed every Sunday]
- ☎ 085-320 649
- 📍 S/lot 2376, Ground Floor, Boulevard Commercial Centre, Jalan Boulevard 1, 98000 Miri

Cafeine Port

- 🕒 11am - 12am
- ☎ 016-853 7272
- 📍 Lot 1964, Marina Parkcity Phase 2, 98000 Miri, Sarawak

Ice Cream Bar Studio

- 🕒 6pm-10pm
- ☎ 016-960 0061
- 📍 D-3-15, 3rd Floor, Miri Times Square, 98000 Miri, Sarawak



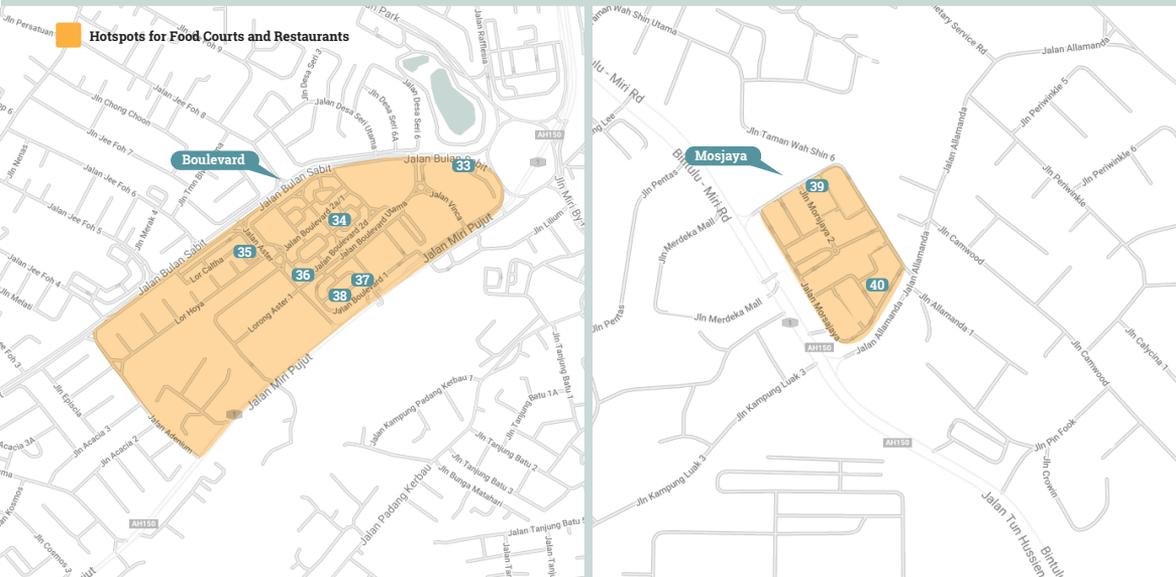
The Nest Cafe Lounge

- 🕒 9am - 11pm
- ☎ 085-427 008
- 📍 A-G18, Miri Times Square, 98000 Miri, Sarawak

MARINA BAY



- 01 New 88 Cafe
- 02 Seoul Garden
- 03 Tasty Point
- 04 I love Chinese Food
- 05 Sea Village Seafood Rest
- 06 63 Cafe
- 07 28 Food Centre
- 08 Pelicana Chicken Miri
- 09 Bonzer Restaurant
- 10 Restoran Muara
- 11 Siti Payung
- 12 WZT Cafe
- 13 Santino Pizza
- 14 Restoran Ayam Penyet Ria
- 15 Hainan Cafe
- 16 Ming Cafe
- 17 Saigon Republic Vietnamese
- 18 Khan's Islamic
- 19 New Thompson Food Court
- 20 Apollo Seafood Centre
- 21 Sushi Zanmai Miri
- 22 Dynasty Restaurant
- 23 Chapter One Cafe
- 24 The Superb Cuisine
- 25 Chillzz Bistro
- 26 Maldives
- 27 The Summit Cafe
- 28 Chillax Cafe & Bistro
- 29 59 Cafe & Street
- 30 Kornia's Recipe
- 31 Banana Leaf
- 32 Chang Man Cafe
- 33 龙门客栈 插茶档
- 34 Piatro Bistro
- 35 Aoki Japanese Restaurant
- 36 The Little Chef
- 37 The Maker Cafe
- 38 A-Bui & Ching
- 39 Hong Yung Cafe
- 40 Restoran Fairuz (Al Asna)



Hotspots for Food Courts and Restaurants

Boulevard

Mosjaya

Recipes

Cook up a couple of simple Sarawakian delicacies that can be made easily from your own kitchen at home. Flavours that will have you reminiscing of the beautiful Land of Hornbills.



*Umai
Sarawak*

Ingredients

- 🌀 800 g of skinned, deboned and thinly-sliced fish (e.g., Yellowtail, Tuna, Mackerel, Seabass)
- 🌀 1 tablespoon of light vinegar
- 🌀 5 pounded shallots
- 🌀 10 pounded birds' eye chili
- 🌀 4 cloves of pounded garlic
- 🌀 15 calamansi limes, extract the juice
- 🌀 2 thinly-sliced red chillies
- 🌀 1 thinly-sliced onion
- 🌀 Salt to taste
- 🌀 chopped coriander leaves
- 🌀 4 tablespoons of roasted peanuts (optional)

Instructions

1. Place the fish slices and vinegar in a bowl and mix thoroughly.
2. Pour out the excess vinegar.
3. Put in the pounded shallots, bird's eye chili, garlic, lime juice, red chillies and onions. Mix all the ingredients evenly.
4. Put aside the salad mixture for 5-10 minutes for the acidity to cook through the fish slices. Then, add some salt to taste.
5. Plate the dish up, sprinkle with some coriander leaves and peanuts before serving.

Notes/ Tips

1. Use fresh, sashimi-grade fish for the best taste.
2. Fish can be replaced with fresh prawns, oysters, jellyfish or scallops.
3. For extra sourness, opt for apple cider vinegar or rice vinegar.
4. Do not consume overnight Umai which may result to food poisoning or diarrhea.



Tempoyak

Ingredients

- 🌀 5-6 durian pips, remove flesh and discard seeds
- 🌀 Salt
- 🌀 1 tsp sugar
- 🌀 2 red chillies, chopped
- 🌀 Cooking Oil

Instructions

Fermentation Method

1. Scrape the durian flesh from the seeds using a fork or spoon and place into a mixing bowl.
2. Mash the durian flesh in the mixing bowl.
3. Measure the durian flesh and add salt with a ratio of 1 cup of durian flesh to 1 teaspoon of salt.
4. After mixing thoroughly, store into glass jars or airtight containers and leave it to ferment in the refrigerator for 2 to 3 days before consumption.
5. Well preserved Tempoyak can last for few weeks if stored properly in refrigerator.

Pan-Fried Method

1. Scrape the durian flesh from the seeds using fork or spoon and place into a mixing bowl.
2. Add in salt and sugar to taste and stir mixture well.
3. Heat up the cooking pan with some oil. Once heated, add in the durian flesh subsequently the chopped chillies.
4. Stir and pan-fry the durian till it turns slightly golden brown.
5. Serve the pan-fried Tempoyak while still piping hot with freshly cooked rice or let it cool and store in refrigerator to enjoy later.

Notes

Fermentation Method: Lack of salt being used in the recipe can cause Tempoyak to become sour. Meanwhile, putting too much salt will cause it to be too salty.

Thanks for visiting Miri, Sarawak!

Hope you enjoy your stay

Scan below to get in touch



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80 Robinson Road
#01-02A
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Tel: (+65) 6226 1318
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