

Little known to the makan crowd: Jalan Dewan Sultan Sulaiman I.

East Coast

Spicy pan mee draws the

OVERSHADOWED by Jalan Tuanku Abdul Rahman and least known to the makan crowd, Jalan Dewan Sultan Sulaiman 1 can spring some surprises.

First, this is a part of the city centre's older neighbourhood. If you take a stroll around the area, you will notice that some of the shop houses here are inhabited by foreign workers and local folks who came from rural areas, such as Kelantan and Terengganu, to work in the city.

Thus, it is no coincidence that you will find some good East Coast makan places around this neighbourhood from dusk till dawn.



FOOD TRAIL
SAM CHEONG

samo@thestar.com.my

Apart from the strong Kelantanese presence, Jalan Dewan Sultan Sulaiman is also known for pan mee (handmade flour noodles) and one of the most enduring shops here is Kin Kee pan mee shop, which is located in the first few rows of shop houses in the neighbourhood.

Now, to get a taste of the cooking here, you will have to make an

kampung fare

crowd at two outlets



Kampung-style fare: Kari ikan kembung (curried Indian mackerel).

effort to get there early. By 11am, the shop is already packed to the brim.

Well, what is so good about this place? Pan mee lover Austin Loh has the low-down: "You see ah, the pan mee here is 100% handmade. And Kin Kee is one of the few places that have maintained their family recipe for 20 over years."

The 28-year-old salesman said he favoured the cooking style and strongly recommended the dry chilli powder dressing that gave it extra 'kick'.

"Wah, each time I add the chilli ah, my face will break out in sweat. That's why I bring an extra face towel to clean up after eating here lah," he commented.

I verified the salesman's claim by ordering a bowl that was promptly delivered and found much of the stakes to be plausible.

At RM5 a bowl, the noodles give one no basis to complain, what with the generous portion and great taste. Unlike the usual dark soya sauce that you'll get from pan mee stalls at hawker centres, this shop offers a concoction of meat sauce, ikan bilis and a half-boiled egg.

Once you stir the gravy, mix the half-cooked egg yolk with the noodles and dab on some chilli powder the results are explosive. Veteran pan mee connoisseur Loh's advice was timely as I was struggling with a bucket of sweat streaming down my

»And, Kin Kee is one of the few places that have maintained their family recipe for 20 over years«

AUSTIN LOH

face.

Some customers even ordered a second helping and by lunchtime, the place was already filled with scores of people queuing up to get their seats.

There is another noodle shop located opposite Kin Kee that also offers spicy dry gravy pan mee. This place is air-conditioned and has been featured in magazine and newspaper food review columns.

Moving on, just a couple of rows down the road, there is a good Malay makan stall called Gerai Payung (umbrella stall) that serves a good variety of kampung-style dishes.

This place opens early in the morning to cater to the office crowd from Jalan Tuanku Abdul Rahman, which is a busy commercial area.

Now, the interesting sight here is the spicy gravy dishes such as kari

daging and gulai lemak that is served in medium-sized aluminium basins. You might find it strange, but it is the stall's way of coping with the large crowd who order their lunch to be packed to go.

While having tea at the stall, I met despatch boy Rashid Md Yatim, who was waiting for his order of 20 packets of rice with dishes to be packed.

"Eh, abang ni orang Mongolia ke?" (Are you a Mongolian?) asked the curious despatch rider. While trying to maintain grace and a good impression, I explained that I was a local in search of good makan places around the neighbourhood.

Reacting with a grin, the 26-year-old Negri Sembilan boy scratched his head and nodded in acknowledgement. He said dishes like the siput sedut (river snails), daging tetel (curried beef) and ulam (raw local vegetables) were favourite orders from his office colleagues.

Each packet of rice, he said, cost no more than RM4, which was why he had been a regular at the stall for six years. After stacking the order in a large plastic bag, the young man scooted off in a hurry on his motor-cycle.

Next to Gerai Payung, is a stall that intrigues the curious. Called Warung Amer Kelantan, this makan place is not difficult to distinguish from the

A hit with the crowd: There is a good choice of traditional Malay dishes at Gerai Payung.



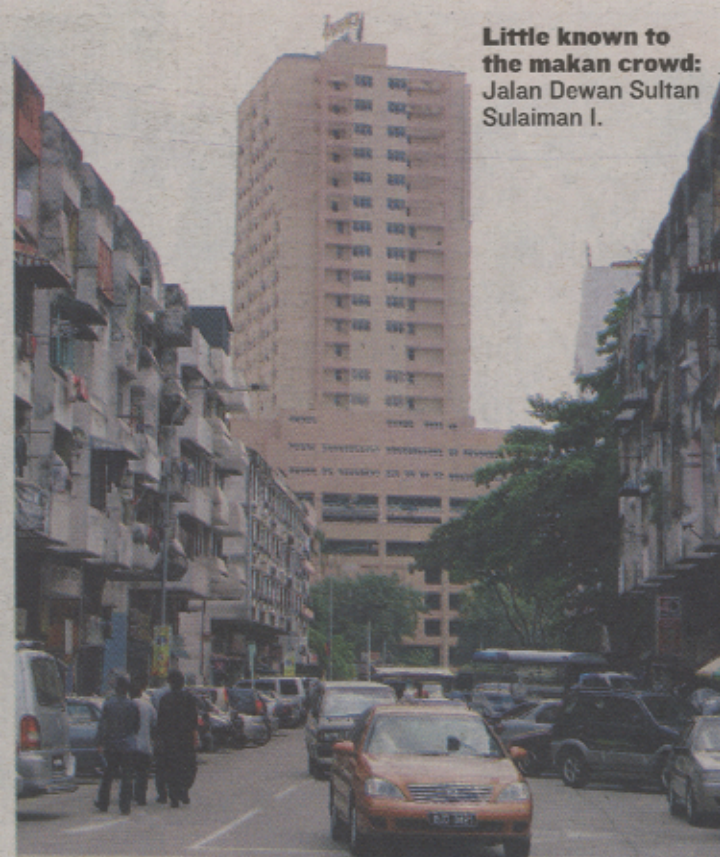
Exotic: Gerai Amer offers exotic dishes, such as eel tomyam soup noodles.

rest because you will find posters offering maggi mee belut' (Maggi noodles with eels) pasted all over the stall.

Sadly, I did not get the opportunity to check out the exotic dish because its owner Amer caters only

for the night crowd.

To get to Jalan Dewan Sultan Sulaiman 1, you can take the KL Monorail to the Medan Tuanku Station and from there, a five-minute walk is all it takes to get there.



Wholesome and tasty: At RM5 a bowl, this unique noodle dish at Kin Kee pan mee shop puts Jalan Dewan Sultan Sulaiman on the blogger's food map.

Pan mee the draw here, too: Another shop known for its spicy noodle offering.