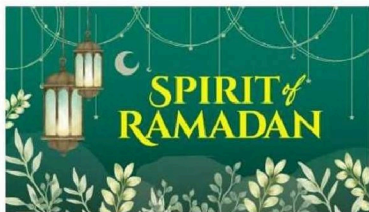


# Lively scene at Lorong TAR bazaar

Traders happy that DBKL has taken over management, maintenance at annual event



By LEW GUAN XI  
lewguanxi@thestar.com.my

TRADERS and visitors have welcomed changes at the Lorong Tuanku Abdul Rahman (TAR) Aidilfitri bazaar this year, following Kuala Lumpur City Hall's (DBKL) decision to oversee licence applications and maintenance.

Noraini Suri, who runs a stall selling Korean corndogs, shared her positive experience with *StarMetro*.

"The environment at the bazaar is more comfortable and conducive," she said.

"Food stalls are now separated from those selling dry items, creating more space and making the bazaar more orderly."

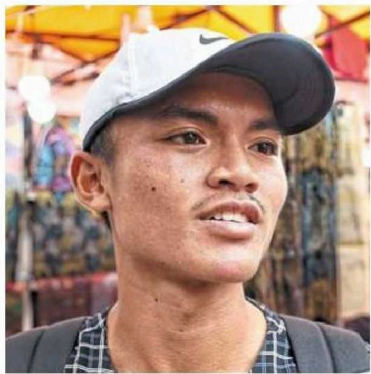
"It's too early to fully assess DBKL's performance as this is their first year in charge, but they have done well so far."

Noraini's corndogs, featuring chicken sausage and cheese, are conical, setting them apart from the usual convenience store offerings.

Yusri Mohd Yusof, a *kuih akok* seller, noted a significant reduction in the reselling of bazaar lots since DBKL took over.

"The bazaar has become more orderly since DBKL assumed operations," he observed.

"However, it would be ideal if DBKL collaborated with the traders' association to strike a balance, as the bazaar should not



Aqil Haikal has been going to the bazaar in the past four years.

be controlled by only one party." Besides *kuih akok*, Yusri offers a variety of desserts, including *kuih beko* and caramel pudding.

For Mohd Kamal Yusof, the vibrant atmosphere of Lorong TAR was more appealing than where he had previously been doing business.

"My sales here are balanced; sometimes they are good and other times less so, but I prefer the environment here," he said of the comparison to the bazaar in the suburbs.

His stall features *nasi kerabu* and *nasi dagang*, with an array of side dishes such as fried chicken, *ayam percik kelate*, *daging bakar*, *ikan celup tepung*, *telur masin* and *solok lada*.

Secondary school student Aqil Haikal Mohd Fadzly has been a regular visitor to the bazaar for four years.

"The bazaar has expanded over the years. It was much smaller before, with only one row."

"It's much bigger now with many lots," says Aqil Haikal, who frequently buys *char kuey teow* with generous portions of seafood for *iftar*.



Lorong TAR Aidilfitri bazaar with more than 200 stalls is one of the draws in the area near Masjid India, Kuala Lumpur. — Photos: MUHAMAD SHAHRIL ROSLI/The Star

**Facts about the Aidilfitri bazaar**  
Area: Kuala Lumpur

Location  
**Lorong Tuanku Abdul Rahman (TAR), Kuala Lumpur**

Operation hours  
**10am to midnight** (extended to 2am or 3am in final week of Ramadan)

Number of stalls  
**216**

*The Star* graphics

Visitors are welcomed by a person in a pink Labubu costume at the bazaar's entrance, leading the way to over 200 stalls offering local specialities such as *nasi lemak*, *cempedak* fritters, *keropok lekor*, *ayam kunyit* and *ayam penyet*.

In addition to food, the bazaar also sells Hari Raya money packets and apparel, making it a popular destination for those preparing for upcoming festivities.

The experience is also vibrant thanks to street buskers performing a variety of music genres to entertain visitors.



Yusri (left) and a worker showing the 'kuih akok' sold at his stall. He says the bazaar is orderly.



Those looking for Raya clothes are also well-served in Lorong TAR.



Street buskers providing entertainment as people shop for food and festive items in Lorong TAR.



Cones of golden breadcrumbs at Noraini's Korean corndogs stall.



Mohd Kamal, who sells rice dishes, says the atmosphere at the bazaar is vibrant.