

Our dinner will be served as follows

Whet your appetite with our Appetizer:

- Salad Sayuran (Salad with Thousand Island Dressing)
- Sup Isi Ketam + Roti (Crab Soup + Bread Rolls)

This is followed by the Main Course comprising

- Nasi Pandan (Aromatic Pandan Extract Rice)
- Kambing Masak Lada Hitam (Mutton in Black Pepper Sauce)
- Udag Sambal (Prawn Sambal)
- Ayam Kari Baba (Chicken Curry)
- Sayur Campur (Mixed Vegetables - Broccoli/ Mushroom/ Cabbage)

However, you have an option to choose from our additional menu,

- Laksa Johor (Johor Laksa – Local Noodle Dish)
- Mee Rebus (Mee Rebus – Local Noodle Dish)
- Soto (Compressed Rice Cut into Cubes and Served with Clear Chicken Broth)
- Spagheti (Spaghetti Bolognese)

Next, we offer you a variety of local and international delicacies comprising

- Kuih Talam Sarawak
- Paf Berkrim (Cream Puff)
- Tat Buahhan (Fruit Tart)
- Aneka Biskut (Cookies)
- Tiramisu

A variety of fruits is also available - grapes, honey dew, apples and guava.

Beverages are served throughout dinner:

- Teh (Tea)
- Kopi (Coffee)
- Cikong (Local Fruit Cocktail – Served Hot or Cold)
- Jambu Asam Boj (Guava Juice Flavoured with Dried Sour Plum)
- Plain Water

The Vice-Chancellor of UTM will give a short Welcoming Address to welcome all guests to the 52nd UTM Convocation Ceremony 2014.

Dinner Ends

“Enjoy Your Meal,
May Your Visit to UTM be a Fruitful
and Enjoyable One”

PROF. IR. DR. WAHID BIN OMAR
Vice-Chancellor
Universiti Teknologi Malaysia