Nasi lemak Tudong Saji

# COMPANY PROFILE

## NASI LEMAK TUDONG SAJI

### AUTHENTIC MALAYSIAN FLAVOURS, SERVED WITH HEART

Celebrating traditional recipes, signature nasi lemak and memorable dining experiences for families, communities and businesses.

***Sebutir Nasi, Seribu Kenangan.***





# COMPANY SNAPSHOT

Nasi Lemak Tudong Saji is a Malaysian food and beverage brand dedicated to preserving the authentic flavours of traditional home-style cooking. Built on a heartfelt family story, the restaurant is best known for its fragrant nasi lemak, slow-cooked sweet-and-spicy sambal, crispy anchovies and signature Ayam Goreng Berempah.

With more than 20 choices of traditional lauk, a diverse menu and a comfortable family-friendly environment, we provide satisfying dining experiences through dine-in, takeaway and delivery services. Every dish is carefully prepared to deliver freshness, consistent quality and memorable flavour.

## AT A GLANCE

| | |
|---|---|
| **Business Nature:** | Food and Beverage Restaurant |
| **Signature Dish:** | Nasi Lemak Ayam Goreng Berempah |
| **Menu Offering:** | 20+ traditional lauk and a variety of Malaysian and Western dishes |
| **Service Options:** | Dine-in, takeaway and delivery |
| **Operating Hours:** | 12:00 PM – 12:00 AM, daily |
| **Location:** | Bandar Seri Alam, Masai, Johor |
| **Customer Rating:** | 4.8 Google Review rating |
| **Brand Promise:** | Authentic Taste • Quality Ingredients • Warm Hospitality |

***Sebutir Nasi, Seribu Kenangan.***

# ABOUT
# NASI LEMAK TUDONG SAJI

Nasi Lemak Tudong Saji is a Malaysian food and beverage brand inspired by traditional village cooking and the warmth of family hospitality. The journey began when Puan Kauju and her children prepared and sold nasi lemak in front of their home, covering each tray with a woven rattan tudung saji to preserve its cleanliness, warmth and freshness. This meaningful tradition later became the inspiration behind the brand's name.

Today, Nasi Lemak Tudong Saji continues to preserve authentic Malaysian flavours through fragrant coconut rice, signature sambal, crispy anchovies, spiced fried chicken and a wide selection of traditional dishes. Every meal is prepared with care, quality ingredients and consistent recipes to deliver a satisfying and memorable dining experience.

With comfortable dine-in facilities, takeaway and delivery options, we proudly serve individuals, families, groups and the wider community with delicious food and warm, attentive service.



## OUR COMMITMENT

**Authentic Heritage**
Preserving the taste and traditions of Malaysian home-style cooking.

**Consistent Quality**
Preparing every dish with carefully selected ingredients and standardised recipes.

**Warm Hospitality**
Creating a welcoming dining experience where every customer feels at home.

***Sebutir Nasi, Seribu Kenangan.***

# THE STORY BEHIND TUDONG SAJI

The story of Nasi Lemak Tudong Saji began in a small village, where Puan Kauju and her children prepared and sold nasi lemak in front of their home every morning. Each tray was carefully covered with a traditional woven rattan tudung saji to protect the food, retain its warmth and preserve its freshness.

When customers arrived, the cover was lifted to reveal steaming rice, fragrant sambal and freshly prepared traditional dishes. The aroma, warmth and heartfelt preparation created a memorable experience that kept customers returning.

From this meaningful tradition, the name Nasi Lemak Tudong Saji was born—representing authentic village cooking, family dedication and meals prepared with sincerity. Today, the brand continues to carry this heritage forward by serving traditional Malaysian flavours with consistent quality and warm hospitality.

**A humble beginning. A cherished tradition. A taste remembered for generations.**



# OUR VISION

To become a recognised Malaysian food and beverage brand known for authentic flavours, consistent quality and memorable dining experiences.

# OUR MISSION

- Preserve and celebrate the heritage of traditional Malaysian cuisine.
- Serve fresh, delicious and satisfying meals with consistent quality.
- Maintain high standards of cleanliness, hygiene and food safety.
- Continuously improve our menu, service and customer experience.
- Build lasting relationships with customers, employees and business partners.





# OUR CORE VALUES

| | |
|---|---|
| **Authenticity:** | Preserving the true taste of Malaysian cuisine. |
| **Quality:** | Using carefully selected ingredients and consistent preparation. |
| **Customer Satisfaction:** | Delivering friendly service and enjoyable dining experiences. |
| **Cleanliness and Food Safety:** | Maintaining responsible food-handling and hygiene practices. |
| **Consistency:** | We are committed to delivering the same trusted taste, portion and service experience with every visit. |
| **Warm Hospitality:** | Inspired by our family roots, we serve every customer with sincerity, respect and genuine Malaysian hospitality. |

# OUR PRODUCTS & SERVICES

Nasi Lemak Tudong Saji offers a wide selection of freshly prepared food, beverages and convenient dining solutions for individuals, families, groups and business customers. Every item is prepared with care to deliver authentic flavour, consistent quality and customer satisfaction.



**Signature Nasi Lemak**

Fragrant coconut rice served with our signature sambal, crispy anchovies, fresh accompaniments and a choice of traditional side dishes.



**Traditional Malaysian Dishes**

A variety of local favourites, including ayam penyet, stir-fried dishes, noodles, snacks and more than 20 choices of traditional lauk.



**Western and Contemporary Meals**

Selected pasta, Western dishes, children's meals and modern menu options suitable for different tastes and age groups.



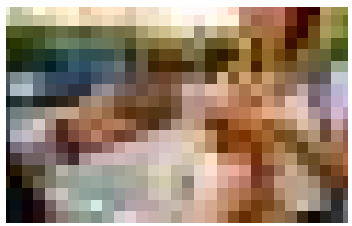
**Beverages and Desserts**

Refreshing hot and cold drinks, cendol, desserts, yoghurt beverages and specialty refreshments to complement every meal.



**Dine-In and Takeaway**

A comfortable family-friendly dining environment with efficient takeaway services for customers on the go.



**Delivery Services**

Convenient online ordering and delivery through selected food-delivery platforms for customers around Masai and Johor Bahru.



**Catering and Group Orders**

Flexible meal solutions for corporate functions, family gatherings, private events, community programmes and advance group orders.

# PRODUCT CATEGORIES

Our menu offers a diverse selection of Malaysian favourites, contemporary meals, snacks, desserts and refreshing beverages to suit different tastes and dining preferences.

**Signature Nasi Lemak**

Fragrant coconut rice served with sambal, crispy anchovies and a choice of traditional lauk.

**Ayam Penyet & Rice Meals**

Satisfying local favourites prepared with flavourful chicken, rice and signature sauces.

**Western Selections**

A variety of pasta, chicken dishes and Western-style meals for customers seeking modern choices.

**Stir-Fried Dishes**

Freshly cooked fried rice, noodles and other popular wok-prepared meals.

**Snacks & Light Bites**

Tasty options such as keropok lekor, toasted bread and other quick favourites.

**Kiddie Meals**

Simple and enjoyable meal choices specially prepared for younger customers.

**Desserts & Cendol**

Traditional sweet treats and refreshing desserts to complete the dining experience.

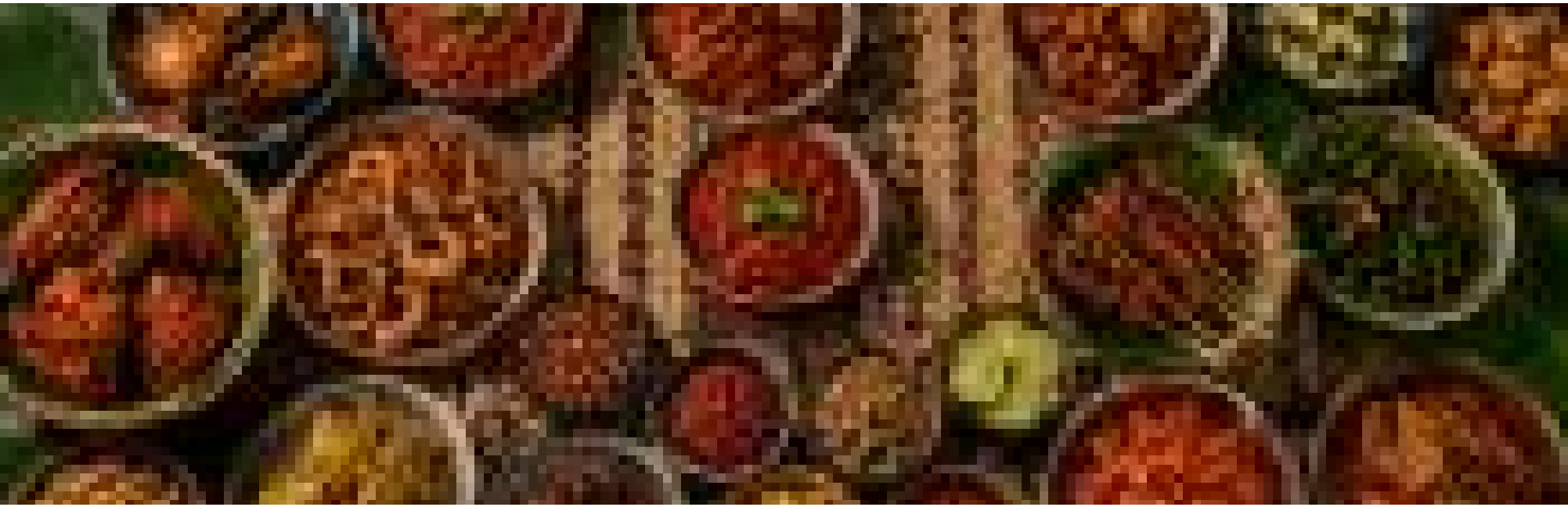
**Hot & Cold Beverages**

Coffee, tea, yoghurt drinks, sodas and other refreshing beverages.

**Seasonal & Specialty Items**

Limited-time dishes and special menu creations introduced for festive seasons and customer preferences.





# MORE THAN 20
# TRADITIONAL LAUK CHOICES

At Nasi Lemak Tudong Saji, customers can enjoy more than 20 varieties of traditional lauk, freshly prepared to complement our signature fragrant nasi lemak and special sambal.

Our daily selection includes flavourful chicken, beef, seafood, vegetables, fried dishes and rich sambal-based favourites. Each choice is carefully cooked using quality ingredients and traditional recipes to deliver authentic Malaysian taste.

**Chicken Favourites**

Spiced fried chicken, sambal chicken and other home-style preparations.

**Meat & Seafood Selections**

Savoury beef, fish and seafood dishes prepared with aromatic spices.

**Traditional Sambal Dishes**

Rich, spicy and flavourful options that pair perfectly with nasi lemak.

**Vegetables & Side Dishes**

Freshly prepared vegetables, eggs and classic Malaysian accompaniments.

With so many choices available, every visit offers a different and satisfying dining experience.

# A COMFORTABLE
# FAMILY DINING EXPERIENCE

Nasi Lemak Tudong Saji provides a warm, spacious and welcoming environment where families and friends can enjoy delicious meals together. Our restaurant is designed to offer comfort, cleanliness and convenience for customers of all ages.

**Family-Friendly Atmosphere**
A relaxed dining space suitable for families, children and group gatherings.

**Wide Menu Selection**
Traditional favourites, Western dishes, snacks, desserts and beverages for different tastes.

**Comfortable & Clean Environment**
Well-maintained dining areas that support a pleasant and enjoyable experience.

**Warm Hospitality**
Friendly and attentive service that makes every customer feel welcome.

Whether for a casual meal, family gathering or group dining, we aim to make every visit comfortable, satisfying and memorable.





# DINE-IN, TAKEAWAY AND DELIVERY

Nasi Lemak Tudong Saji offers flexible dining options designed to make every meal convenient, comfortable and enjoyable.

**Dine-In Experience**

Enjoy freshly prepared meals in a clean, spacious and family-friendly restaurant environment.

**Convenient Takeaway**

Customers can order their favourite dishes for quick collection, ideal for busy schedules and meals on the go.

**Online Delivery**

Our menu is available through selected food-delivery platforms, making it easy to enjoy authentic Malaysian flavours at home or at the workplace.

**Advance and Group Orders**

Pre-orders are available for families, offices, gatherings and larger groups, ensuring smooth preparation and timely service.

Whether dining with us, collecting an order or receiving it at your doorstep, we are committed to delivering fresh food, consistent quality and reliable service.

# CATERING AND GROUP MEAL SOLUTIONS

Nasi Lemak Tudong Saji provides flexible catering and group meal solutions for corporate functions, private celebrations, community programmes and special events. Our team manages every order with care—from menu selection and food preparation to packaging, collection and delivery—to ensure a smooth and satisfying experience.

**Corporate Catering**

Practical meal packages for meetings, seminars, training sessions, office events and employee gatherings.

**Private Events and Celebrations**

Delicious food selections for birthdays, family occasions, festive celebrations and special functions.

**Group and Bulk Orders**

Freshly prepared meals for schools, organisations, associations, tour groups and community events.

**Customised Menu Selection**

Choose from signature nasi lemak, more than 20 traditional lauk, rice meals, snacks, desserts and beverages based on the event's needs.

**Individual Meal Packaging**

Conveniently packed meals for organised distribution, corporate programmes and large group requirements.

**Scheduled Collection and Delivery**

Orders can be arranged for timely pickup or delivery, subject to order quantity, location and availability.

With authentic Malaysian flavours, consistent preparation and dependable service, we aim to make every event more enjoyable and memorable.





# KITCHEN AND
# RESTAURANT OPERATIONS

Our kitchen and restaurant operations are carefully managed to ensure freshness, consistency, cleanliness and efficient service throughout every stage of preparation.

**Ingredient Selection and Storage**
Fresh ingredients are sourced from trusted suppliers, inspected upon arrival and stored under suitable conditions to maintain quality.

**Fresh Daily Cooking**
Nasi lemak, sambal, traditional lauk and other menu items are prepared with care to deliver fresh flavour and satisfying quality.

**Order and Service Management**
Dine-in, takeaway, delivery and group orders are carefully coordinated to ensure accurate preparation and efficient service.

**Standardised Food Preparation**
Our kitchen team follows consistent recipes, preparation methods and portion controls to preserve the signature taste of every dish.

**Quality and Hygiene Checks**
Food preparation areas, equipment and service stations are regularly monitored to support responsible food-handling and cleanliness standards.

**Packaging and Presentation**
Takeaway and delivery meals are securely packed to maintain freshness, presentation and convenience until they reach the customer.

Through organised kitchen processes and a dedicated service team, we strive to provide a consistent and enjoyable experience with every order.



# OUR PROCESS

Our process is carefully managed from order confirmation to final delivery, ensuring every meal is prepared fresh, checked for quality and served efficiently.



**1. Order Confirmation**

Customer requirements, menu selections, quantity and service details are reviewed and confirmed.

**2. Ingredient Selection**

Fresh ingredients are carefully selected and prepared according to the required menu.

**3. Food Preparation**

Our kitchen team follows standard recipes and preparation methods to maintain consistent taste and quality.

**4. Cooking and Portioning**

Meals are freshly cooked, portioned accurately and arranged for dine-in, takeaway, catering or delivery.

**5. Quality Inspection**

Each order is checked for freshness, taste, presentation, quantity and overall quality.

**6. Packaging and Coordination**

Takeaway and delivery orders are securely packed, labelled and organised for smooth collection or distribution.

**7. Serving or Delivery**

Orders are served to customers or delivered according to the agreed schedule.

Our process is carefully managed from order confirmation to final delivery, ensuring every meal is prepared fresh, checked for quality and served efficiently.



# OUR TEAM

Our success is driven by a dedicated team that works together to maintain quality, efficiency and warm customer service across every area of the business.

**Management Team**

Provides leadership, planning and operational direction to support sustainable business growth.

**Kitchen Team**

Prepares every dish with care while following consistent recipes, hygiene practices and quality standards.

**Service Crew**

Creates a welcoming dining experience through friendly, attentive and efficient customer service.

**Operations Team**

Coordinates daily restaurant activities, stock management, order processing and service flow.

**Catering & Event Team**

Manages group orders, event preparation, packaging and delivery arrangements.

**Delivery Personnel**

Ensures takeaway and catering orders reach customers safely and on schedule.

Together, we are committed to serving authentic Malaysian flavours and creating memorable experiences with every meal.

# QUALITY, HYGIENE AND FOOD SAFETY

At Nasi Lemak Tudong Saji, food quality, cleanliness and customer safety are essential parts of our daily operations. We follow organised preparation and hygiene practices to ensure every meal is fresh, safe and consistently prepared.

**Fresh Ingredient Control**

Ingredients are carefully selected, inspected and stored under suitable conditions to maintain freshness and quality.

**Responsible Food Handling**

Our kitchen team follows proper preparation, cooking and serving procedures throughout the food-handling process.

**Clean Kitchen Environment**

Food preparation areas, dining spaces, equipment and utensils are cleaned regularly to support a safe and comfortable environment.

**Temperature and Storage Monitoring**

Chilled, frozen and cooked items are managed carefully to protect product quality and reduce food-safety risks.

**Consistent Quality Checks**

Meals are checked for taste, portion, freshness and presentation before being served, packed or delivered.

**Staff Hygiene Practices**

Employees are expected to maintain good personal hygiene and follow responsible workplace cleanliness procedures.

Through continuous monitoring and disciplined operations, we remain committed to serving meals that customers can enjoy with confidence.

# CUSTOMER
# EXPERIENCE AND TRUST

At Nasi Lemak Tudong Saji, customer satisfaction is at the heart of everything we do. We aim to create a welcoming dining experience through authentic flavours, friendly service and consistent quality.

**Memorable Dining Experience**
From the first greeting to the final bite, we strive to make every visit comfortable, enjoyable and satisfying.

**Consistent Taste and Quality**
Our dishes are prepared with carefully selected ingredients and standardised methods to maintain the flavour customers know and love.

**Friendly and Attentive Service**
Our team serves every customer with warmth, respect and genuine Malaysian hospitality.

**Customer Feedback**
We value customer comments and reviews as an important guide for improving our menu, service and overall dining experience.

**Reliable Order Fulfilment**
Dine-in, takeaway, delivery and group orders are carefully managed to ensure accuracy, freshness and timely service.

**Long-Term Relationships**
The continued support of our customers, families and local community inspires us to grow while preserving the traditions behind our brand.

Through quality food and sincere service, we work to earn customer trust with every meal.

# PROJECTS & PORTFOLIO

Nasi Lemak Tudong Saji has successfully delivered a variety of food service projects for corporate, government, community and private clients. Each project is managed with careful planning, fresh preparation, consistent quality and dependable service.



**Corporate Catering**

Meal packages and catering support for meetings, training sessions, office functions and employee gatherings.



**Government Events**

Organised food service solutions for official programmes, ceremonies and community initiatives.



**Private Functions**

Customised menus for birthdays, family gatherings, festive celebrations and special occasions.



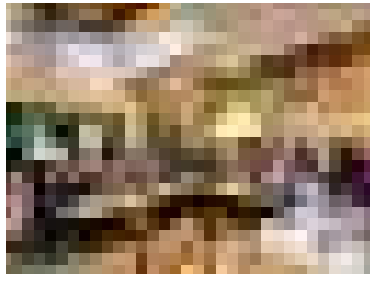
**Product Launches**

Professional meal and refreshment arrangements that complement promotional events and brand activations.



**Wedding Catering**

Traditional and contemporary food selections prepared for wedding receptions and related celebrations.



**Festival Food Booths**

Freshly prepared dishes served through food booths at festivals, bazaars and public events.

Our portfolio reflects our commitment to delivering authentic flavours, efficient service and satisfying dining experiences for every occasion.

# WHY CHOOSE
# NASI LEMAK TUDONG SAJI?

Nasi Lemak Tudong Saji combines authentic Malaysian flavours, quality ingredients and warm hospitality to create a satisfying dining experience for every customer.

**Authentic Traditional Taste**
Our dishes are inspired by home-style Malaysian recipes and prepared with care to preserve familiar, comforting flavours.

**More Than 20 Lauk Choices**
A wide variety of chicken, meat, seafood, vegetables and traditional favourites offers something for everyone.

**Family-Friendly Environment**
A clean, comfortable and welcoming space suitable for families, friends and group dining.

**Warm Malaysian Hospitality**
Our team serves every customer with friendliness, sincerity and attention.

**Signature Nasi Lemak**
Fragrant coconut rice, special sambal, crispy anchovies and flavourful side dishes come together in every serving.

**Fresh and Consistent Quality**
Carefully selected ingredients and standardised preparation help maintain reliable taste, portion and presentation.

**Convenient Service Options**
Customers can enjoy dine-in, takeaway, delivery, catering and advance group orders.

**Trusted Local Brand**
Rooted in family tradition, we continue to build trust through quality food, dependable service and memorable experiences.

# AWARDS & CERTIFICATIONS

Nasi Lemak Tudong Saji is committed to maintaining high standards in food quality, hygiene, customer service and responsible restaurant operations.



PROGRAM KESELAMATAN DAN KUALITI MAKANAN
KEMENTERIAN KESIHATAN MALAYSIA
Aras 4, Menara Prisma, No 26, Jalan Persiaran Perdana, Presint 3, 62675 Putrajaya.

**JADUAL KEDUA**

**[ Peraturan 5 ]**

**AKTA MAKANAN 1983**
**PERATURAN-PERATURAN KEBERSIHAN MAKANAN 2009**
**PERAKUAN PENDAFTARAN PREMIS MAKANAN**

**No. Pendaftaran :** **FSSM012502558-0**

Perakuan Pendaftaran dengan ini diberikan kepada **MOHAMAD NABEEL BIN JAMALUDIN**
No. K/P : **920913-01-6093 (NO. KAD PENGENALAN)** yang menjalankan perniagaan di atas nama
di alamat tetap

**NASI LEMAK TUDONG SAJI**

**NO 42, JALAN SURIA 67, BANDAR SERI ALAM, 81750 PASIR GUDANG, JOHOR**

Jenis perniagaan : **P3-PREMIS DI MANA MAKANAN DISEDIA, DIPROSES, DISIMPAN DAN DIHIDANGKAN UNTUK JUALAN**

**RESTORAN**

Tempat Perniagaan : **NASI LEMAK TUDONG SAJI**

**NO 42, JALAN SURIA 67, BANDAR SERI ALAM, 81750 PASIR GUDANG, JOHOR**

Perakuan pendaftaran ini tamat tiga tahun dari tarikh **19-01-2025**

t.t.

.....
Pengarah atau Pegawai Yang Diberi Kuasa oleh Pengarah
Kementerian Kesihatan Malaysia

Tarikh : **19-01-2025**

*Ini adalah cetakan komputer. Tanda tangan tidak diperlukan*

*Nota: Perakuan Pendaftaran Premis Makanan ini tidak boleh dipindah milik.*
Tempoh : **19-01-2025** - **19-01-2028**
*Notis ini perlu dipaparkan di dalam premis.*



FOOD SAFETY AND QUALITY PROGRAMME
MINISTRY OF HEALTH MALAYSIA
Level 4, Prisma Tower, No 26, Jalan Persiaran Perdana, Precint 3, 62675 Putrajaya

**SECOND SCHEDULE**

**[ Regulation 5 ]**

**FOOD ACT 1983**
**FOOD HYGIENE REGULATIONS 2009**
**CERTIFICATE OF REGISTRATION FOR FOOD PREMISES**

**Registration No. :** **FSSM012502558-0**

Certificate of registration is hereby granted to **MOHAMAD NABEEL BIN JAMALUDIN**
I/C No : **920913-01-6093 (NO. KAD PENGENALAN)** carrying on business under the name of
at permanent address

**NASI LEMAK TUDONG SAJI**

**NO 42, JALAN SURIA 67, BANDAR SERI ALAM, 81750 PASIR GUDANG, JOHOR**

Nature of business : **P3-FOOD PREMISES WHERE FOOD IS PREPARED, PROCESSED, STORED OR SERVED FOR SALE**

**RESTAURANT**

Place of business : **NASI LEMAK TUDONG SAJI**

**NO 42, JALAN SURIA 67, BANDAR SERI ALAM, 81750 PASIR GUDANG, JOHOR**

This certificate of registration expires three years from **19-01-2025**

t.t.

.....
Director or Officer Authorized by Director
Ministry of Health Malaysia

Date : **19-01-2025**

*This is computer generated. No signature require*

*Note: Certificate of registration for food premise is non-transferable.*
Period : **19-01-2025** - **19-01-2028**
*This notice should be displayed in the premises.*



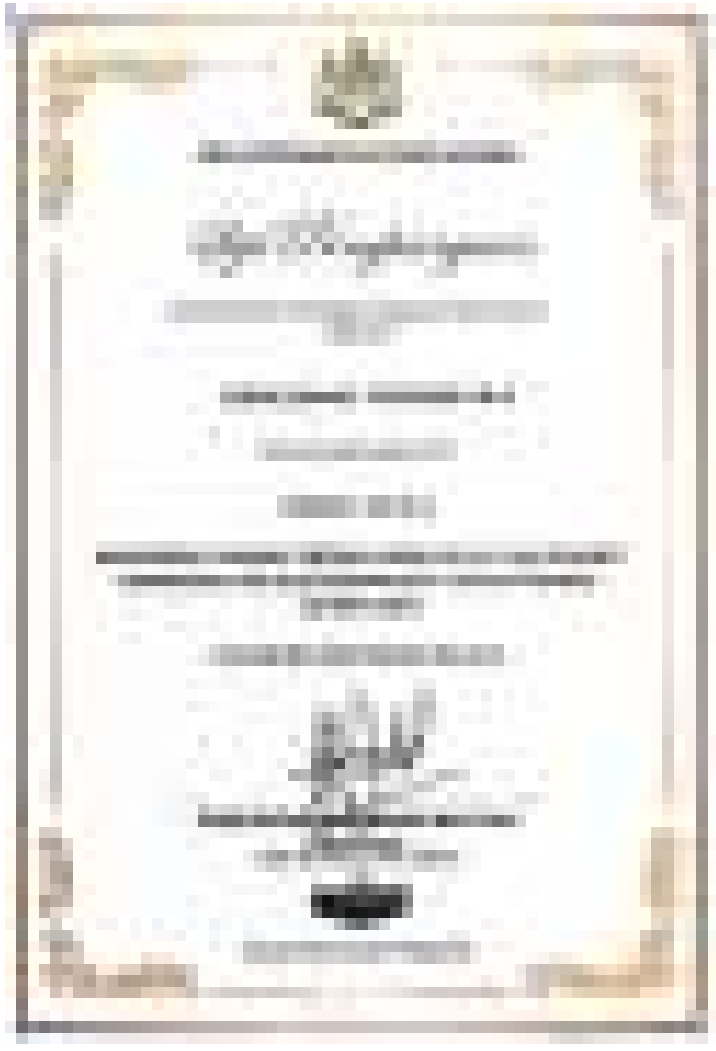
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Nasi Lemak
Tudong Saji
Est 1994

# THANK YOU

## FOR TAKING THE TIME TO LEARN MORE ABOUT NASI LEMAK TUDONG SAJI.

We look forward to welcoming you, serving your favourite Malaysian dishes and creating memorable dining experiences for every occasion.

## LET'S CONNECT WITH US


+60 19-337 1127

nasilemaktudongsaji@gmail.com

No. 42, Jalan Suria 67 Bandar Seri Alam
81750 Masai, Johor

www.nasilemaktudongsaji.com


***Sebutir Nasi, Seribu Kenangan.***