



Malaysia

Ancient rainforests, glittering towers, Malay, Chinese and Indian food on every street, and a warm 'selamat pagi' to start the day.

AT A GLANCE

Facts to know

CAPITAL

Kuala Lumpur

ADMINISTRATIVE CENTRE

Putrajaya, where most federal ministries and the highest courts sit

POPULATION

About 34.4 million (2026 official estimate)

OFFICIAL LANGUAGE

Malay (Bahasa Melayu, also called Bahasa Malaysia); English is widely used

CURRENCY

Malaysian ringgit (RM)

AREA

About 330,800 km²

GOVERNMENT

Federal constitutional monarchy with an elected parliament; the king is chosen every five years from nine state rulers

HIGHEST MOUNTAIN

Mount Kinabalu, 4,095 m, in Sabah on Borneo

LONGEST RIVER

The Rajang, about 565 km, in Sarawak

NEIGHBOURS

Thailand, Indonesia and Brunei. Across the sea: Singapore (joined by a causeway and a bridge), the Philippines and Vietnam

DRIVES ON THE

Left

CALLING CODE

+60

A 45-minute trip to Malaysia

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Malaysia together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: 1400: The Malacca Sultanate is founded; 1895: The Federated Malay States are formed; 2008: Malacca and George Town join the UNESCO list. |
| 15 to 25 min | At the table: talk about Nasi lemak and Roti canai. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "Selamat pagi" (Good morning), "Selamat tengah hari" (Good afternoon (midday)), "Selamat petang" (Good afternoon, good evening). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/malaysia/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Malaysia and its cities



- George Town (Penang): Street food such as asam laksa and char kway teow, Chinese clan houses and street art, Colonial buildings
- Kota Bharu (Kelantan): Old royal palaces and museums, Nasi kerabu, The first Japanese landing of 1941
- Kuala Terengganu (Terengganu): Keropok lekor and nasi dagang, The Crystal Mosque, Redang Island offshore
- Ipoh (Perak): Ipoh white coffee, Cave temples in limestone hills, The old town from the tin boom
- Kuala Lumpur (Federal Territory of Kuala Lumpur): The Petronas Twin Towers, Street food in Chinatown and Jalan Alor, Nearby Batu Caves
- Putrajaya (Federal Territory of Putrajaya): The pink Putra Mosque, Government buildings and bridges, The lake and parks
- Malacca (Malacca (Melaka) state): The red Dutch Square, Jonker Street night market, Peranakan (Nyonya) food and houses
- Johor Bahru (Johor): The causeway to Singapore, Busy shopping and trade, Tanjung Piai, the southern tip of mainland Asia, nearby
- Kuching (Sarawak, Borneo): Sarawak laksa, The riverside waterfront, Orangutans at nearby Semenggoh

- Miri (Sarawak, Borneo): Malaysia's first oil well, The gateway to Mulu and Niah, Coral reefs of the Miri-Sibuti marine park
- Kota Kinabalu (Sabah, Borneo): The way to Mount Kinabalu, Island trips to Tunku Abdul Rahman Park, Its waterfront
- Sandakan (Sabah, Borneo): Orangutans at Sepilok, Its history as a colonial capital

A short history of Malaysia

People have lived here for a very long time: a human skull found in the Niah Caves of Sarawak is about 40,000 years old. Early kingdoms traded with India and China, and around 1400 the port of Malacca became the richest trading city of the region and helped spread Islam. European powers came for the spice trade, first the Portuguese, then the Dutch and finally the British, while Sarawak was ruled for a century by a British family, the 'White Rajahs'. After Japanese occupation in the Second World War, Malaya won its independence peacefully in 1957, and Malaysia was born in 1963.

1400 **The Malacca Sultanate is founded**

Around 1400, a prince from Sumatra named Parameswara settled at the mouth of the Malacca River. According to legend, he chose the place after seeing a small mouse deer outwit his hunting dog. Malacca grew into the greatest port on the strait, visited by traders from China, India and Arabia, and its rulers became Muslim sultans.

1511 **The Portuguese capture Malacca**

A Portuguese fleet led by Afonso de Albuquerque captured Malacca to control the spice trade. The sultan fled south, and his family went on to found the Sultanates of Johor and Perak. The Portuguese built a stone fortress, A Famosa, whose gateway still stands.

1641 **The Dutch take Malacca**

After a long siege, the Dutch East India Company and its ally Johor took Malacca from the Portuguese. The Dutch ruled it for most of the next 180 years, but they cared more about Batavia on Java, and Malacca slowly lost its importance.

1786 **Francis Light founds George Town**

Captain Francis Light of the British East India Company took possession of the island of Penang from the Sultan of Kedah and founded George Town, named after King George III. It was the first British settlement in what is now Malaysia, and it quickly attracted traders and settlers from all over Asia.

1824

The Anglo-Dutch Treaty

Britain and the Netherlands signed a treaty in London that divided the region between them. The Dutch handed over Malacca, and the Malay Peninsula came into the British sphere, while Sumatra and the islands to the south went to the Dutch. The line they drew is still, roughly, the border between Malaysia and Indonesia.

1841

James Brooke becomes Rajah of Sarawak

An English adventurer, James Brooke, helped the Sultan of Brunei put down a rebellion and was made ruler of Sarawak in return. He and his family, known as the White Rajahs, ruled Sarawak for about a hundred years, with Kuching as their capital.

1857

Tin miners found Kuala Lumpur

A Malay chief of Klang, Raja Abdullah, sent Chinese miners up the Klang River to open new tin mines. They set up camp where the Gombak and Klang rivers meet, and the small, muddy trading post grew into Kuala Lumpur.

1874

The Pangkor Treaty

To end a war between rival tin-mining groups and a quarrel over who should be sultan, the Sultan of Perak signed a treaty with Britain on a ship off the island of Pangkor. He agreed to accept a British Resident, whose advice he had to follow on everything except Malay religion and custom. It opened the way to British control of the Malay states.

1895

The Federated Malay States are formed

Britain joined four protected states, Perak, Selangor, Negeri Sembilan and Pahang, into the Federated Malay States; the agreement took effect in 1896, and Kuala Lumpur became its capital. Tin and later rubber made the peninsula one of the richest colonies in the British Empire.

1941

Japan invades Malaya

Just after midnight on 8 December 1941, Japanese troops landed on a beach at Kota Bharu, on the northeast coast, and within about ten weeks they had taken the whole peninsula and Singapore. The occupation lasted until 1945 and brought hunger and great hardship.

1948

The Federation of Malaya is created

On 1 February 1948, the Malay states and the settlements of Penang and Malacca were joined as the Federation of Malaya. In June that year

a communist guerrilla war began in the jungle, which the British called the Malayan Emergency. It lasted until 1960.

1957 **Malaya becomes independent**

On 31 August 1957, Tunku Abdul Rahman, who became the first prime minister, read the declaration of independence at the new Merdeka Stadium in Kuala Lumpur and led the crowd in shouts of 'Merdeka!', meaning 'Independence!'. Independence was won through negotiation, not war, and 31 August is National Day.

1963 **Malaysia is formed**

On 16 September 1963, the Federation of Malaya joined with Singapore, Sabah (then North Borneo) and Sarawak to form Malaysia. Brunei was invited but decided not to join. 16 September is celebrated as Malaysia Day.

1965 **Singapore leaves Malaysia**

After two years of political and economic disagreements, Singapore separated from Malaysia on 9 August 1965 and became an independent country. Since then Malaysia has been made up of the peninsula, Sabah and Sarawak.

1999 **The government moves to Putrajaya**

Work on a new planned city south of Kuala Lumpur began in 1995, and in 1999 the Prime Minister's office moved there. Other ministries followed, and the courts moved in 2003. Putrajaya became the administrative centre, while Kuala Lumpur remained the capital.

2008 **Malacca and George Town join the UNESCO list**

UNESCO listed Melaka and George Town together as the 'Historic Cities of the Straits of Malacca'. Their shophouses, temples, mosques, churches and colonial buildings show 500 years of trade and cultural exchange between East and West.

What people eat in Malaysia

Malaysian food is a meeting of Malay, Chinese and Indian cooking, with flavours from Thailand, Indonesia and the peoples of Borneo. A meal has no separate courses: rice sits in the middle, with a few shared dishes of curry, fish, vegetables and a spicy sambal, and everyone eats together. Many people eat with a spoon in the right hand and a fork in the left, some with their right hand, and chopsticks are used for Chinese dishes. Much of the best food comes from hawker stalls, open-air food courts and 'mamak' shops, simple cafés run by Indian Muslims, many of them open late into the night. Each state is proud of its own specialities: laksa and nasi kandar in Penang, blue rice in Kelantan, fish crackers in Terengganu, and their own laksa and raw fish salad in Sarawak and Sabah.

Nasi lemak

Malay cooking, all over Malaysia

Rice cooked in coconut milk with a pandan leaf, served with a spicy sambal, crispy fried anchovies, roasted peanuts, cucumber and a boiled or fried egg. It is often wrapped in a banana leaf and eaten for breakfast, and many people add fried chicken or beef rendang. It is widely seen as Malaysia's national dish.

Roti canai

Indian Muslim cooking, now eaten all over Malaysia

A flaky, chewy flatbread: the dough is tossed and spread until paper-thin, folded and cooked on a hot griddle. It is served with dal or curry for dipping, usually with a glass of teh tarik, and is a favourite breakfast in mamak cafés.

Asam laksa (Penang laksa)

Penang

A sour, spicy fish soup made with mackerel and tamarind, poured over thick rice noodles and topped with cucumber, pineapple, onion, mint and a spoonful of thick, sweet shrimp paste. Its sharp, tangy taste is very different from the creamy coconut laksas of other places.

Sarawak laksa

Kuching, Sarawak

Thin rice noodles in a rich soup of sambal belacan, coconut milk, tamarind, garlic, galangal and lemongrass, topped with prawns, strips of omelette, chicken, bean sprouts and coriander, with lime on the side. In Kuching it is eaten for breakfast.

Satay (sate)

All over Malaysia; the town of Kajang in Selangor is famous for it

Small pieces of chicken or beef marinated with turmeric and lemongrass, threaded on bamboo sticks and grilled over charcoal. Satay is served with a sweet, spicy peanut sauce, cucumber, raw onion and ketupat, rice pressed into little cakes.

Char kway teow

Chinese Malaysian, especially Penang

Flat rice noodles stir-fried over a fierce flame with light and dark soy sauce, chilli, prawns, cockles, Chinese sausage, egg, chives and bean sprouts. A smoky taste from a very hot wok is the sign of a good plate.

Nasi kandar

George Town, Penang

Steamed rice with your choice of curries and side dishes, such as fried chicken, fish curry, okra and boiled egg. At the end, the server pours several curry sauces over the rice, which is called 'banjir', or flooded.

Bak kut teh

Chinese Malaysian, associated with the town of Klang

Pork ribs simmered for hours in a dark broth of herbs and spices such as star anise, cinnamon, cloves and garlic, served with rice, strips of fried dough and a pot of Chinese tea. In Klang, many people believe the dish was invented there.

Nasi kerabu

Kelantan and Terengganu, on the east coast

Bright blue rice served with fresh herbs and greens, grated coconut, salted egg, fried fish or chicken, crackers and a spicy sauce. Everything is mixed together on the plate, a bit like a salad.

Nasi dagang

Terengganu and Kelantan

Rice steamed with coconut milk, shallots and fenugreek seeds, eaten with a fish curry, hard-boiled egg and pickled cucumber and carrot. It is a classic breakfast of the east coast.

Keropok lekor

Terengganu

Chewy fish sausages made from fish and sago flour, boiled, sliced and deep-fried until crisp outside and soft inside, then dipped in chilli sauce. Stalls along the Terengganu coast fry them fresh all day.

Hinava

The Kadazan-Dusun people of Sabah

Thin slices of raw fish, usually Spanish mackerel, mixed with lime juice, chilli, shallots and grated ginger. It is served at weddings and at the Kaamatan harvest festival.

Because the fish is not cooked, older people, pregnant women, young children and anyone with a weak immune system should choose a cooked dish instead.

Teh tarik

Mamak cafés and stalls all over Malaysia

Strong black tea mixed with sweetened condensed milk and 'pulled': poured back and forth between two cups from arm's length, which cools it a little and gives it a frothy top. It is often called Malaysia's national drink.

Ais kacang (ais kacang or ABC (air batu campur))

All over Malaysia

A mountain of shaved ice over sweet red beans, sweetcorn, jelly cubes and palm seeds, drizzled with bright syrups and evaporated milk. It is a favourite way to cool down on a hot afternoon at a hawker centre.

GOOD MANNERS

At the table

- Use your right hand to eat, pass food and hand over money or gifts; the left hand is traditionally seen as unclean.
- Most meals are eaten with a spoon in the right hand and a fork in the left, used to push food onto the spoon. If you eat with your hand, as many people do with nasi kandar or banana leaf rice, use only the right.
- At Chinese meals, never stick your chopsticks upright in a bowl of rice: it looks like incense sticks at a funeral.
- Shared dishes sit in the middle of the table; take from them with the serving spoon, and everyone gets their own plate of rice.
- Malay Muslims do not eat pork or drink alcohol, and restaurants marked 'halal' serve neither. During Ramadan, avoid eating or drinking in front of people who are fasting in the daytime.

Nasi lemak

Rice cooked in coconut milk with a pandan leaf, served with a spicy sambal, crispy fried anchovies, roasted peanuts, cucumber and a boiled or fried egg. It is often wrapped in a banana leaf and eaten for breakfast, and many people add fried chicken or beef rendang. It is widely seen as Malaysia's national dish.

Ingredients

- 400 g long-grain rice, rinsed until the water runs clear
- 400 ml coconut milk and 200 ml water
- 2 pandan leaves, tied in a knot (or leave out), a 2 cm piece of ginger, sliced, and 1 teaspoon salt
- For the sambal: 10 dried red chillies (soaked in hot water), 5 shallots, 2 cloves garlic, 1 teaspoon shrimp paste (optional), 1 red onion, sliced, 2 tablespoons tamarind water, 1 tablespoon sugar and 4 tablespoons oil
- 80 g dried anchovies (ikan bilis), rinsed and patted dry, and 80 g raw peanuts
- Oil for frying
- 4 eggs, and 1 cucumber, sliced

Method

1. Put the rice, coconut milk, water, pandan, ginger and salt in a rice cooker or a heavy pot. Bring to the boil, then cover and cook on the lowest heat for about 15 minutes, until the liquid is absorbed. Rest for 10 minutes and fluff with a fork.
2. For the sambal, blend the drained chillies, shallots, garlic and shrimp paste into a paste. Fry it in the oil over medium heat for 10 minutes, stirring, until dark and fragrant. Add the onion, tamarind water and sugar and cook 5 minutes more, with a pinch of salt.
3. Fry the peanuts in 2 cm of oil over medium heat for 3 to 4 minutes until golden, then the anchovies for 2 to 3 minutes until crisp. Drain on kitchen paper. Peanuts cause serious allergies, so warn your guests.
4. Boil the eggs for 10 minutes, cool them in cold water and cut them in half.
5. Serve a mound of rice with sambal, anchovies, peanuts, egg and

cucumber on the side.

Satay

Small pieces of chicken or beef marinated with turmeric and lemongrass, threaded on bamboo sticks and grilled over charcoal. Satay is served with a sweet, spicy peanut sauce, cucumber, raw onion and ketupat, rice pressed into little cakes.

Ingredients

- 600 g boneless chicken thighs, cut into 2 cm pieces
- For the marinade: 2 stalks lemongrass (white part), 3 shallots, 2 cloves garlic, 1 teaspoon ground turmeric, 1 teaspoon ground coriander, 1 teaspoon ground cumin, 2 tablespoons sugar, 1 teaspoon salt and 2 tablespoons oil
- Bamboo skewers, soaked in water for 30 minutes
- For the peanut sauce: 150 g roasted unsalted peanuts, roughly ground, 1 to 2 tablespoons chilli paste, 1 tablespoon tamarind water, 2 tablespoons sugar, a pinch of salt and about 250 ml water
- To serve: cucumber chunks and sliced red onion

Method

1. Blend the marinade ingredients into a paste, mix it with the chicken and leave in the fridge for at least 1 hour.
2. For the sauce, simmer the peanuts, chilli paste, tamarind water, sugar, salt and water in a small pan for 10 minutes, stirring, until thick. Peanuts cause serious allergies, so warn your guests.
3. Thread 4 or 5 pieces of chicken onto each skewer.
4. Grill over charcoal or under a hot grill for 8 to 10 minutes, turning often and brushing with a little oil, until browned and cooked through with no pink left.
5. Serve hot with the peanut sauce, cucumber and onion.

Char kway teow

Flat rice noodles stir-fried over a fierce flame with light and dark soy sauce, chilli, prawns, cockles, Chinese sausage, egg, chives and bean sprouts. A smoky taste from a very hot wok is the sign of a good plate.

Ingredients

- 400 g fresh flat rice noodles, gently separated
- 150 g raw prawns, peeled
- 1 Chinese sausage (lap cheong), thinly sliced (optional)
- 2 cloves garlic, chopped, and 1 tablespoon chilli paste
- 2 tablespoons light soy sauce, 1 tablespoon dark soy sauce and 1 teaspoon oyster sauce
- 2 eggs
- 100 g bean sprouts and a handful of Chinese chives, cut into 4 cm lengths
- 3 tablespoons oil

Method

1. Mix the three sauces in a cup. Heat a wok until very hot and add the oil.
2. Fry the garlic and chilli paste for 30 seconds, then add the prawns and sausage and stir-fry for 2 minutes, until the prawns are pink and cooked through.
3. Add the noodles and the sauce and toss over high heat for 2 minutes, until the noodles are coated and slightly charred.
4. Push the noodles aside, crack the eggs into the wok, scramble them until fully set, then mix them in.
5. Add the bean sprouts and chives and toss for 1 minute more, until the sprouts are hot. Traditional versions add raw blood cockles at the end; if you add shellfish, cook it until steaming hot, especially for older people, pregnant women, young children or anyone with a weak immune system.

Teh tarik

Strong black tea mixed with sweetened condensed milk and 'pulled': poured back and forth between two cups from arm's length, which cools it a little and gives it a frothy top. It is often called Malaysia's national drink.

Ingredients

- 2 black tea bags, or 2 teaspoons strong loose black tea
- 400 ml boiling water
- 4 tablespoons sweetened condensed milk (more or less to taste)
- 2 tablespoons evaporated milk (optional)

Method

1. Brew the tea in the boiling water for 4 to 5 minutes until very strong, then remove the tea bags or strain.
2. Stir in the condensed milk and evaporated milk until dissolved.
3. Take two heatproof jugs and pour the tea from one to the other, starting low and raising the jug a little each time, 5 or 6 times, until frothy. The tea is very hot, so start close together, pour slowly over a sink, and never pull it near children.
4. Pour into cups with the foam on top and serve at once.

Ais kacang

A mountain of shaved ice over sweet red beans, sweetcorn, jelly cubes and palm seeds, drizzled with bright syrups and evaporated milk. It is a favourite way to cool down on a hot afternoon at a hawker centre.

Ingredients

- 200 g cooked sweet red beans (from a can)
- 150 g sweetcorn kernels (canned)
- 100 g grass jelly or other jelly, cut into small cubes
- About 1 kg ice, shaved or finely crushed
- Rose syrup or other red syrup, and palm sugar syrup
- Evaporated milk or sweetened condensed milk
- Optional: roasted peanuts, chopped

Method

1. Divide the red beans, sweetcorn and jelly among four bowls.
2. Shave or crush the ice as finely as you can, in an ice shaver or a strong blender, and pile it high over the toppings.
3. Drizzle the ice with rose syrup, palm sugar syrup and milk.
4. Scatter peanuts on top if you like, but warn your guests, as peanuts cause serious allergies. Eat straight away with a long spoon.

Useful phrases

Selamat pagi

suh-LAH-maht PAH-gee · Good morning

Selamat tengah hari

suh-LAH-maht TUNG-ah HAH-ree · Good afternoon (midday)

Selamat petang

suh-LAH-maht puh-TAHNG · Good afternoon, good evening

Selamat malam

suh-LAH-maht MAH-lahm · Good evening, good night

Apa khabar?

AH-puh KAH-bar · How are you?

Khabar baik

KAH-bar BAH-ik · I'm fine (literally 'good news')

Nama saya ...

NAH-muh SAH-yuh ... · My name is ...

Tolong

TOH-long · Please (help me) / Help!

Berapa harga ini?

buh-RAH-puh HAR-guh EE-nee · How much is this?

Mahal sangat

MAH-hahl SAHNG-aht · That's very expensive

Tak mahu pedas

tah MAH-hoo puh-DAHS · I don't want it spicy

Saya tidak makan babi

SAH-yuh TEE-dah MAH-kahn BAH-bee · I don't eat pork

Sedap!

suh-DAHP · Delicious!

Minta bil

MIN-tuh bill · The bill, please

Di mana tandas?

dee MAH-nuh TAHN-dahs · Where is the toilet?

Saya tak faham

SAH-yuh tah fah-HAHM · I don't understand

Boleh cakap bahasa Inggeris?

BOH-leh CHAH-kahp bah-HAH-suh ING-grees · Can you speak English?

Selamat jalan

suh-LAH-maht JAH-lahn · Goodbye (have a safe trip)

Selamat tinggal

suh-LAH-maht ting-GAHL · Goodbye (stay well)

Things you might not know

- 1.** As of 2026, the Petronas Twin Towers in Kuala Lumpur are the tallest twin towers in the world. From 1998 to 2004 they were the tallest buildings of any kind.
- 2.** As of September 2026, the second-tallest building in the world is also in Kuala Lumpur: the 678.9 m Merdeka 118, completed in 2023 and renamed Merdeka Maybank Tower in July 2026. Only the Burj Khalifa in Dubai is taller.
- 3.** Malaysia's king is elected. Every five years the nine hereditary rulers of the Malay states choose one of themselves to be king, and in practice the office rotates among them.
- 4.** Tanjung Piai, in Johor, is the southernmost point of mainland Asia. On a clear day you can see the skyline of Singapore from it.
- 5.** The Sarawak Chamber, in Gunung Mulu National Park, is the largest known cave chamber in the world by area.
- 6.** Malaysia is one of the world's 17 'megadiverse' countries, home to a large share of the planet's plants and animals, many found nowhere else.
- 7.** The rainforest of Taman Negara, the national park of the peninsula, is estimated to be more than 130 million years old.
- 8.** The name Kuala Lumpur means 'muddy confluence': 'kuala' is where two rivers meet and 'lumpur' is mud.
- 9.** Malaysia is the only country with territory both on the Asian mainland and on the islands of the Malay Archipelago.
- 10.** Rafflesia, found in the rainforests of Malaysia, has the largest flowers in the world, up to about 1 m across.
- 11.** The durian, a spiky fruit with a very strong smell, is loved by many Malaysians but banned in many hotels. Bringing one into your room can earn you a large cleaning fee.
- 12.** The first Malaysian car, the Proton Saga, was launched in July 1985.
- 13.** Wild orangutans live only on two islands, Borneo and Sumatra, and Sabah and Sarawak are among the best places to see them.
- 14.** As of 2026, Malaysia has six UNESCO World Heritage Sites. The newest,

listed in 2025, is the Forest Research Institute Malaysia Forest Park near Kuala Lumpur, a rainforest planted on old tin-mining land.

TALK ABOUT IT

Questions for the group

- Have you ever been to Malaysia, or has someone in your family? What do you remember?
- Have you ever tasted Nasi lemak or Roti canai? What is a dish you remember from a trip?
- Singapore leaves Malaysia (1965). Do you remember hearing about it? Where were you then?
- The government moves to Putrajaya (1999). Do you remember hearing about it? Where were you then?
- Have you seen The Petronas Twin Towers, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Malaysia, which would it be and why?

QUIZ

How well do you know Malaysia?

Circle the right answer. The answers are on the last page.

1. Singapore was part of Malaysia from 1963 until 1965.

- A) True
- B) False

**2. On 31 August 1957 the crowd in Kuala Lumpur shouted 'Merdeka!'.
What does the word mean?**

- A) Independence
- B) Victory
- C) Unity
- D) Welcome

3. How do you say 'thank you' in Malay?

- A) Apa khabar
- B) Terima kasih
- C) Sama-sama
- D) Selamat pagi

4. Malaysia's king is elected by the nine hereditary rulers of the Malay states, from among themselves, for a term of five years.

- A) True
- B) False

5. In Malaysia, traffic drives on the left side of the road.

- A) True
- B) False

6. Brunei joined Malaysia when it was formed in 1963.

- A) True
- B) False

7. What is the currency of Malaysia?

- A) The peso
- B) The baht
- C) The ringgit
- D) The rupiah

8. A human skull about 40,000 years old was found in the Niah Caves in Sarawak.

- A) True
- B) False

9. Saying 'Tak mahu pedas' tells the cook you do not want your food spicy.

- A) True
- B) False

10. Johor Bahru lies across a narrow strait from Singapore.

- A) True
- B) False

11. Nasi kerabu from Kelantan is bright blue. What gives the rice its colour?

- A) Butterfly pea flowers
- B) Turmeric
- C) Pandan leaves
- D) Blueberries

12. In a Malaysian restaurant, what does '++' after a price on the menu mean?

- A) The price already includes a tip
- B) The dish is extra spicy
- C) Service charge and tax will be added to the bill
- D) Refills are free

Quiz answers

1. True

True. Singapore joined Malaysia on 16 September 1963 and separated on 9 August 1965, becoming an independent country.

2. A) Independence

Merdeka means independence. The crowd chanted it after the declaration of independence was read at the Merdeka Stadium.

3. B) Terima kasih

Terima kasih means thank you, and the answer is 'sama-sama', you're welcome.

4. True

True. The nine state rulers elect one of themselves as king for five years, and in practice the office rotates among them.

5. True

True. Malaysia drives on the left, like its neighbours Singapore, Thailand, Indonesia and Brunei.

6. False

False. Brunei took part in the talks but decided not to join, so Malaysia was formed from Malaya, Singapore, Sabah and Sarawak.

7. C) The ringgit

The ringgit, written RM, is Malaysia's currency. The rupiah is Indonesia's and the baht is Thailand's.

8. True

True. The 'Deep Skull' was found in the Niah Caves in 1958. The caves were listed by UNESCO in 2024.

9. True

True. 'Tak mahu pedas' means I don't want it spicy; pedas means spicy hot.

10. True

True. Johor Bahru is at the southern tip of the peninsula, linked to Singapore by a causeway, one of the busiest land border crossings in the world.

11. A) Butterfly pea flowers

The blue colour comes naturally from the petals of butterfly pea flowers.

12. C) Service charge and tax will be added to the bill

Service charge and tax will be added to the bill when a price is marked '++', so the total is higher than the menu price.

Malaysia visa page

Name: _____ Date: _____



Next stops

Country: _____	Country: _____	Country: _____
Country: _____	Country: _____	Country: _____

Play the interactive version, collect a stamp in your passport:

<https://worldstroll.com/countries/malaysia>