

# *Culture, Arts & Heritage*

Terengganu has a distinct cultural personality and is blessed with some of Malaysia's most wondrous attractions, making it a leading tourism destination in the country. Visitors are enthralled by its wealth of traditional arts, culture and rich Malay heritage. Terengganu is where people come to experience the authentic way of life in the East Coast of Malaysia, expressed through life in the laidback towns and fishing villages and to feast their senses on artistic pursuits of traditional cultural performances which have been lovingly preserved.

It is also rich with a myriad of customs and traditions, upheld through generations and visible in its way of life, its arts and handicrafts, its traditional culinary style together with heritage. Terengganu is in a league of its own as a vibrant tourist destination. Be enthralled by the flock of dancers that evoke spirits, be entertained by traditional games that spin fun and excitement because it is truly a tropical gateway where you will definitely revitalize your senses in discovering the splendours of nature, the diversity of tradition and the fascinating Heritage.

*Beautiful State, Beautiful Culture*

Cultural Performance



Handicraft



Traditional Games



Diverse Traditional Cuisine of Terengganu



Monuments and Historical Sites



## ULEK MAYANG DANCE

This graceful dance of worship is the most popular in Terengganu. According to the legend, a group of fishermen encountered a freak storm in the middle of the sea. One of them was possessed by the evil sea spirit. He was then taken ashore where a medium was called to revive the possessed fisherman and to entice the spirit to return to the sea. The dance is performed by 10 to 15 dancers calling upon assistance from the Princess of Seven Siblings which is accompanied by the soothing sound of traditional musical instruments, with lullaby chants of a 4-line versed poem. The contemporary version of the Ulek Mayang is performed in almost every formal state function and event.



## THE GAMELAN OF TERENGGANU

Terengganu Gamelan has survived as a result of the love and effort from the royal couple of Terengganu, Sultan Sulaiman Badrul Alam Syah and Tengku Ampuan Mariam, who brought the gamelan into its glory days.

Gamelan has now lifted its veil to audiences and listeners beyond the royal circle, thus allowing the beauty and splendor of this precious heritage to be enjoyed and explored by generations to come.



## THE DANCE OF LITTLE BANIONG BIRD

Originating from Kampung Kuala Jingai in Hulu Dungun Terengganu, this ethnic dance is also known as Tarian Saba where in those days, the dancers perform incarnations of the animals' movements around the Saba tree made out of the young coconut shoots to appease the spirits for a bountiful harvest and as a healing medium with the accompaniment of traditional musical instruments.



## ULEK SERKAP DANCE / BALAI DANCE

It is an ethnic dance performed to appease the spirits of the paddy crops. In the olden days, it was held in appreciation of a bountiful harvest. The contemporary version of the dance is no longer performed to appease the spirits but continues as a revival of traditional performances. Cropping equipment are used while the songs are sung to the accompaniment of traditional musical instruments of drums and a gong.



## DANCE OF THE LITTLE COBRA

The Dance of the Little Cobra is one of the components in The Saba Dance. The purpose of the dance is either for entertainment or healing to recover the spirits during sickness.

The main cast is called Abang Penduang who is the medium between the heaven and Muda di Awan, the guardian of Saba tree and the princess. Abang Penduang will start the dance with the opening song 'Muda di Awan' and proceed with other songs.



## RODAT

Rodat is one of Terengganu's traditional performances, combining the elements of music, dance and song. It is believed that Rodat originated from the Middle East. Rodat functions as a traditional form of entertainment which has community social values and lessons. In those days, Rodat was performed at almost all royal and community celebrations and festivals. Today, Rodat is evolving in terms of its organizational structures, songs and the way it is being performed.



## WAYANG KULIT

Wayang Kulit is a traditional theatre art form that uses puppets and a white screen to cast their shadow from a light source. Shadow play tells the epic tales of ancient classical Hindu legends, Mahabharata and Ramayana. There may be as many as 45 puppets-handled entirely by a single master puppeteer known as Tok Dalang. The play is accompanied by a traditional music performance. The story can go on for hours depending on the performing skills of Tok Dalang who is able to intone different characters and voices. Nowadays, wayang kulit tells modern stories, which are often fun and humorous.







## DIKIR BARAT

This group performance is led by a male lead singer accompanied by the rest of the group repeating what he sings. The group claps in rhythm with traditional musical instruments. In competition, two or more groups spontaneously chant the rhyming verses, teasing each other in a friendly manner, much to the amusement of the audience. Nowadays, songs chanted are those of famous Malay or even English contemporary songs that are translated and performed at most state events or functions.



## HAND DRAWN / BLOCK PRINT BATIK

The word "Batik" means "drawing out with wax". The coloured and patterned cloth has gained popularity not only in Malaysia but also in international fashion scenes. This fabric normally carries motifs that reflect the flora and fauna, geometry and landscape of nature. Terengganu Batik is renowned for its vibrant colours, bold prints and its versatility. It is soft, light and breezy and very well suited for the summer and tropical climate and its fabric is made into shirts, dresses, crepe de chine, scarves, kaftans, sarongs, pillow cases, bags, table cloths and many more items.

There are two types of batik, the hand drawn and the block print. The hand drawn is based on the artist's imagination and creativity. The artist begins by using a small pen-like container filled with hot-melted wax. It is then hand-drawn onto a white fabric with hot liquid wax creating a design. Brushes are then used to paint dyes within the outlines, thus allowing for the creation of shaded and multi-hued designs. The gracefulness and speed of their freehand never ceases to amaze one's attention. It is a beauty of the highest form of traditional batik where each hand-drawn article of clothing is unique.



The block print batik uses either a copper or a wooden block that looks like a domestic iron, artistically designed with intricate patterns. The block is dipped in a hot melted wax and press printed on the white cloth, which is then dyed in the colours required, rinsed and dried.

Many contemporary designers also incorporate elements of this ancient craft into their colourful creations. Today, batik is not only used for outfits, but innovative commercial uses of this beautiful and artistic textile are made into bags, cushion covers, curtains, slippers etc.





## SONGKET WEAVING

Songket is a brocade of woven silk or cotton interwoven with either silver or golden threads. Songket weaving is another old craft used to produce intricate fabric that is still popular for wedding events and official ceremonies. Like batik, there are still many songket weavers producing quality songket that is in demand by the royals, dignitaries, ministers and state officials for use on special ceremonial occasions.



Songket weavers continue to expand the horizon of opportunities for songket. Exclusive Malaysian Resorts use songket to infuse the modern and traditional in forming a crystal-clear Malaysian identity. State Houses and Government buildings adorn their foyers and amphitheatres with songket panelling to reinforce Malaysia's heritage. Today, the true Malay Songket is sublime. It has finally developed a love story enriched with art, passion, tradition and identity.







## WEAVING HANDICRAFT

Weaving has been part and parcel of the local community for centuries. Weaving has long been done as a cottage industry in the rural areas, and thus has supplemented villagers' income.

There are pandanus (screw pine leaves) weaving, nipah leave frond weaving and rattan weaving. Screw pine leaves are woven into beautiful mats and other souvenir items such as coin purses, hand held fans, slippers, pencil cases, handbags, gift bags and decorative slippers.



Nipah leave fronds are the gift of nature much valued by locals who utilize the veins of its leave fronds to make beautifully crafted products such as 'lekar', a type of traditional utensil basket, fruit basket, traditional bird cage, lamp shade and other woven products limited only by one's imagination.



## BRASSWARE

Classic brassware from Terengganu is one of the most time-consuming crafts, traditionally involving the lost-wax method and requiring a display of skills. Nowadays, sandcasting is also practised. Terengganu's legacy in brass is believed to have originated from Chinese artisans from Funan, China, who passed down the skills to the local Malays.

The craftsmen produce a wide but unique range of candlestick holders, water pitchers, cooking ware, plates, trays, fruit bowls, rose water sprinklers, finger bowls, betel nut chests, ashtrays, decorative keris and souvenir items. Hammered out so delicately and beautifully, the decorative patterns of Terengganu's brassware projects a style that sets it apart from products of other states.











## THE ART OF WOOD CARVING

One of the oldest traditional crafts in Terengganu is centered in Besut. Local woodcarvers were once given the privilege to design and construct the abodes of local rulers and chieftains. The wood-carvers of Terengganu get their inspiration mostly from the Islamic arts and also motifs from leaves, flowers, fruits and marine life. Today, there is an increasing awareness among the people, especially the elites, to preserve this heritage and adorn their corporate offices.

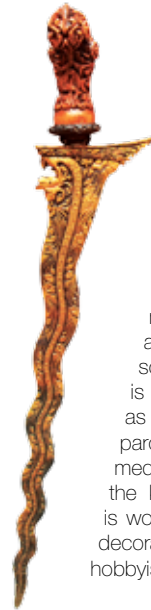
The influence of traditional wood-crafts can now be found in government buildings, corporations, universities, hotels and resorts. From the entire house to beams, doorways, decorative doors, window shutters and furniture, the exquisite and brilliant craftsmanship can also be found in the traditional boat making, door, bed and mirror frames, sofas as well as the jewelry box.



## THE ART OF KERIS MAKING

The making of this high quality traditional asymmetrical dagger or keris is considered a dying art in Malaysia but a visit to the keris making centres in Kampung Pasir Panjang or Kampung Ladang Titian (both in Kuala Terengganu) will allow you to see the keris forged from 8 different metals with an ornate carved handle in all its ancestral glory.

Synonymous with Malay culture and way of life, this double edged wavy blade dagger is so much a part of a man that it is carried wherever he goes. In those days, the keris was always believed to be endowed with mystical powers and a guardian spirit, so much so that it is a combat weapon as well as part and parcel of a medium's medicinal item. A visit to the keris making centre is worth the effort, where decorative keris are sold to hobbyists.





## REBANA UBI

Rebana is a Malay tambourine that is used in Islamic devotional music. There are many types of rebana. The biggest rebana known is Rebana Ubi and is classified as a drum. Rebana Ubi is widely used by the Malay people in the East Coast of Malaysia. This type of rebana is the only rebana with a decorative pattern on the body and face. Smaller rebana, also known as Kompang, are widely used by Malay people when celebrating the arrival of the bride and groom in a wedding ceremony or when ushering special guests at official functions, making the event merrier.



## THE ART OF KITE MAKING

Kite flying is one of the popular traditional pastimes in Terengganu. It was once played by farmers on leveled ground after the harvesting season. Today, kite-flying attracts people from all walks of life. Kite or Wau (pronounce as 'wow') can appear in all shapes and sizes. The most popular kites in the east coast are the moon kite (wau bulan) and cat kite (wau kucing).

Kite making requires patience and tremendous skill as it applies the elements of physics and mathematics. There are kites that are made using the batik technique or painted by batik artists and the designs are always more creative and less formalized by tradition. Other than the joy of kite flying, the decorative traditional kite adorns the walls, making it the pride of the owner.



## SILAT KURA-KURA (TORTOISE MARTIAL ARTS)

The martial arts of Malay Silat has long been established in Terengganu through interactions with other parts of the archipelago which enabled various Silat branches to prosper. However, in Hulu Terengganu, a unique type of Malay martial arts was born, quite different from the mainstream styles of martial arts. It has all started after watching a fight of two tortoises, all through an acute observation and aspiration of a Malay martial arts teacher in Hulu Terengganu more than half a century ago.



It was told that the Silat teacher went for a solitude in a cave. During his solitude, he saw a quarrel between two tortoises fighting over a bunch of banana. The Silat teacher was intrigued by its graceful defensive and non-violence movements and started to mimic its movements, thus creating a unique style found only in Hulu Terengganu.

This tortoise style of Silat has been inherited and still widely practiced by the villagers especially in Kampung Menerung and Kampung Gunung in Hulu Terengganu. Under the auspices of Hulu Terengganu Cultural Council, the Tortoise Martial Arts has been invited to perform in almost all state and federal government's functions in all over Malaysia including Singapore.





## TOP SPINNING

There are various types of tops, mainly those that are shaped like a heart, a saucer, betel nut, thread holder and an egg. Famous mostly in the districts of Besut and Setiu, the striker tops (Gasing Pangkah) are played to strike the opponent's top and the flying tops (Gasing Terbang) are played to spin the longest. Each wooden top, the size of a dinner plate and weighs approximately 5kg are normally strengthened with a mixture of bronze and lead mixed in its curvature for good stability, balance, and spinning strength. The flying tops, if expertly hurled, can spin for as long as 2 hours while a striker top can knock other tops when spun and thrown by an expert spinner who uses his strength, strategy, and skill.

## OTHER TRADITIONAL GAMES IN TERENGGANU



### BOLA CETONG

This game is played by a group of boys and girls and are evenly divided into 2 groups; ie, the Can Keeper and the Thrower. After a decisive vote of sticks, tin cans are arranged in a pyramid formation on a piece of a plank of wood. The game starts when members of the Thrower side will take turns throwing a rubber ball at the cans to displace them. Each of them is given three chances to hit all the cans and until one of them strike the cans to the ground. The Keeper will take turns to throw the ball to any Thrower members who will sort and rearrange the fallen cans without being hit by the ball. The group exchanges sides if they fail to arrange all the cans and the game starts afresh.



### GELEK RIM (Rolling the Bicycle Rim)

This game is played either individually or in a group. Using a stick to control a bicycle rim, the player will roll their rim across a field or along a path in the village. It might look easy but a right technique is required to balance and steer the rim faster. The first to steer the rim back to the starting point will be declared the winner.



## SEPAK RAGA RATUS

This game is usually played by a group of adult males in the open field. The players will gather in a circle and the game will begin with one of the players throwing the rattan ball to another participant who stands opposite of him. The receiver uses any parts of his body possible, except both the arms to control the ball either by kicking, heading or using the chest before sending it to another player as he wishes.



## TING-TING / SEPAK BULU AYAM

This game is normally played by boys. It requires a minimum of two boys, but the more the merrier. A few chicken feathers are fastened to three or four pieces of rubber tube cut to the size of a 50 cent coin and tightened firmly with rubber bands. This will then be tossed by a player to another who will control it using his feet or knee. The idea is to tap it as long as he can without having the object fall to the ground. He then pass it to another player who will do the same. The group unable to control the feathers will lose.

## TOR NUSUP (Shake the Tin)

A few pebble stones are placed in an empty tin can with the opening sealed to secure the pebble stones inside. The one who draws the shortest stick is the 'Joker'. A circle is drawn and one of the players will throw the tin as far as he can. All the players will then scurry into hiding while the 'Joker' runs for the tin and places it back inside the circle and starts looking for the players. Each time he finds a player, he will have to go to the circle and ring the tin. If the joker manages to catch all the players, then the first caught will be the next joker.



## DIVERSE TRADITIONAL CUISINE OF TERENGGANU

While applause and accolades are heaped upon other states' brilliant food scene, the state of Terengganu sits quietly, known for its jewel-like islands. Tourists often skip right through Kuala Terengganu or other coastal towns, thinking only about the lure of beach getaways on idyllic islands, oblivious to the fact that they have been missing out on the masterful, nuanced cuisine of this region. Coconut milk features heavily in Terengganu's exuberant cooking, as it is found in abundance all over the state.

With the endless variety of delicious temptations available day or night in Terengganu, your taste buds may need to work overtime to savour it all. The cuisine of Terengganu, is distinctively memorable for its fresh ingredients from the waters off the coast, diverse usage of spices, unique flavours and of course the coconut milk.

Generations of interactions with neighbouring regions as a preferred trading post have brought together a mixture of various cultures. This has created an array of delicacies, diversifying the taste and thus the originality.





## NASI DAGANG

Nasi Dagang is a rice specialty of Terengganu. The dish is made by steaming a mixture of regular and glutinous rice in coconut cream over low heat. It is eaten with its own specially made side dishes of tuna curry and lightly pickled vegetables. Simplicity is its essence. 'Dagang' literally means going out on a trading trip. It is practical to pack along Nasi Dagang to be eaten along the way.





## KEROPOK

Some call them fish fritters, fish sausages or fish sticks but in Terengganu, it is a popular evening snack everyone knows as 'keropok'. 'Keropok lekor' is actually made from processed fish meat mixed with salt and sago flour. This mixture is then hand rolled into sausages shaped around 6 to 10 inches long and immediately cooked.

There are three types of keropok, mainly keropok lekor (boiled chewy ones), keropok goreng (fried chewy ones) and keropok keping (sliced, sun-dried and fried). There is also a steamed Teochew-style lekor, exclusive to Chinatown, made with ikan parang (wolf herring) and it is whitish in colour as compared to the normal dark brownish lekor. Even the sauce is different with its ingredients made out of chili and shrimp paste as compared to the normal homemade chili sauce. The tastier Terengganu 'keropok' retains its identity by having more fish meat as its main ingredient.



## LAKSA TERENGGANU

This dish consists of white rice noodles either eaten with delicious meat gravy or curry gravy. When eating 'laksa', the taste lies in the added assortment of fresh bean sprouts, long beans, cucumbers and other fresh palatable leaves. Chili paste, shrimp paste and salt are added to suit one's requirements.



## LAKSAM

A delightful yet simple dish, 'laksam' is prepared using either wheat or rice flour. The noodles are rolled into a sausage-shape and sliced before eating. It is then boiled and placed in pureed fish meat gravy with coconut milk that actually uplifts the delicate taste with an added assortment of fresh bean sprouts, long beans, cucumbers and other fresh palatable leaves. Chili paste, shrimp paste and salt are added to suit one's taste.





### KUAH SINGGANG

This is definitely a Terengganu dish: fish cooked in clear broth of tumeric, galangal, shallot and other spices. Normally best eaten with steamed rice and a combination of traditional Malay concoction of fresh palatable leaves and herbs with healing properties served with fresh vegetables and the famous fermented anchovy sauce. Adding hot chilli peppers will surely add to the fiery taste of the dish.



### KERABU PUCUK PAKU

This is a traditional Malay concoction of edible ferns, fresh palatable leaves and herbs with healing properties served with fresh vegetables, lime juice, slices of onion and grated coconut. A dash of salt and sugar can be added to balance the taste, it can either be eaten raw or as a complement to the main course.

### KETUPAT SOTONG (STUFFED SQUID)

This popular tea-time dish features squid stuffed with glutinous rice bathed in a sea of cooked thick coconut milk. Although in the district of Besut, the thick coconut milk is sweetened with palm sugar, while other districts retain the original savoury flavour.



### AYAM GOLEK / AYAM PERCIK TERENGGANU

A favourite with locals and visitors alike, this dish is actually marinated chicken barbequed over a slow charcoal fire. The chicken is marinated with spicy coconut gravy and once cooked, the gravy is poured again onto the chicken thus enhancing its grilled flavours.





### SATA

This deliciously succulent concoction of fish paste with shallot and ginger paste, basted in coconut milk. It is wrapped in a banana leaf, folded into the shape of a cone, and stuck on a bamboo stick and grilled to smoky perfection.

### PULUT LEPA / PULUT PANGGANG

This dish consists of glutinous rice mixed with grilled fish ingredients placed in the middle of the rice, lightly flavoured with coconut milk, sausage-shaped and wrapped in banana leaf, it is then placed in the middle of a bamboo handle and barbecued over a slow charcoal fire and cooked to perfection.



### OTAK-OTAK

This is a fish-based delicacy of which slices of fish are marinated and soaked in a specially prepared coconut milk together with local spices, and wrapped in a coconut leaf. Smaller fish are normally cut into two while bigger fish are sliced. The concoction is then wrapped in a coconut leaf and cooked over a slow charcoal fire.





### LOMPAT TIKAM

The name literally means to jump and stab and does not correlate to this sweet and cold dessert which consists of two main parts, the green part underneath and the white part on top of it. A solution of rice flour is stirred till it is cooked. The mixture of rice flour and water is cooked until thickened then poured onto the first layer to become a two layered delicious dessert. A generous helping of coconut palm syrup complements the sweetness and the unique taste of the dessert and is suitable as an evening snack.



### ASAM GUPAL

A pudding made from sago concoction with green bean paste baked in coconut cream.



### NEKBAT

A spongy unsweetened pastry soaked in sugary syrup.



### EMAS SEJEMPIT

A sweet concoction of sugar, eggs and flour. The cookie sized dessert is then folded at each corner and served.



### JALA MAS

A sweet concoction of sugar, egg yolk and flour, cooked and shredded in a mesh, served like a bundle of shredded golden net, hence its name.





### ROJAK KATIH

Beef fat taken from cartilaginous heels, mixed in a concoction of vinegar, chili and spices.

### TEPUNG PELITA

A sweet concoction of rice flour and coconut milk, bask in sugary water in a banana leaf cladding.



### PUTERI MANDI

A traditional dessert made from glutinous rice mixed with grated coconut combined with either sugar or coconut palm sugar.



### BEKANG

Eaten with gravy made out of a mixture of either a concoction of flour with coconut palm sugar for the sweet one or a concoction of flour with added spices for the plain one.



### BRONOK

Bronok is a sweet sago cake made out of sugar and sago flour and coated with shredded coconut. This traditional delicacy has retain its original flavour over the generations and is best eaten as an afternoon snack.



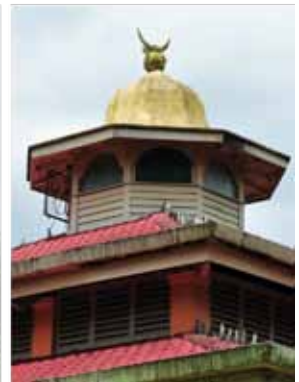
## THE INSCRIPTION STONE OF TERENGGANU MEMORIAL

Located in Kampung Buluh, Kuala Berang, this replica of the 'Batu Bersurat' was built to commemorate the discovery of the most important historical stone artifact which describes the declaration and enforcement of the Islamic laws decreed by King Mandalika, Seri Paduka Tuan, dated 1303 AD. The actual Inscription Stone of Terengganu is prominently displayed at the main entrance of Terengganu State Museum.



## JAMBI MOSQUE

Built in 1937 at Kampung Pasir Gajah, Masjid Jambi was built by the village folks who are the descendants from the district of Jambi in Sumatera, Indonesia. The traditional building materials were brought in from Jambi while the roof tiles were specially imported from India. The mosque also spots a replica of buffalo horns on its roof top. It is unique as the Jambi designs are integrated with the local designs, creating a mosque with unique features not found anywhere else.



## BUKIT BESI IRON-ORE MINES

Located 85 km south of Kuala Terengganu, iron-ore at Bukit Besi was first discovered by a team of Japanese geologists in 1919 and in 1923, Kuhara Mining Company secured the mining rights and placed Dungun in the world map. The company employed 130 Japanese and more than 3,000 locals to work in the mine.

During World War II, the mining was taken over by Nippon Mining Company but the hardship of war had taken its toll on the production of the iron-ore. It was taken over by a British company after the war ended. Later on, an American mining company, Eastern Mining & Metal Company Limited (EMMCO) took over the operations employing more than 8,000 workers including locals and foreigners. Dungun district emerged as one of the world's largest iron-ore supplier to meet the world industrial demand.



### How to get there

Bukit Besi is approximately 33 km from Dungun and 90 km from Kuala Terengganu. Take the interior road via Bandar Al Muktafi Billah Shah before turning into Bukit Besi on the left. For an informative tour to Bukit Besi, it is advisable to engage a local guide or contact Terengganu State Museum for information.

However, in the early 1970's, economic downturn and the depleting resources was the reason good enough for the company to abandon the operation as it is no longer viable to mine. Today, visitors can still marvel at the remnants of the tunnels, tin plants and stockpile buildings, the chimneys of the processing plants, the swimming pool, the manager's residence and parts of the rail tracks. To those looking for souvenirs, some raw, unprocessed iron-ore can still be found scattered on the ground, a stark reminder of one of the biggest iron-ore producer in the world.



# Essential Information

## Pulau Perhentian Besar

**Perhentian Island Resort** (3 star)  
www.perhentianislandresort.net  
t +609-691 1111 / 2 / 3 / 4

**Arwana Perhentian Resort** (3 star)  
www.arwanaperhentian.com.my  
t +609-778 0888

**Coral View Island Resort** (2 star)  
www.coralviewislandresort.com  
t +609-691 1700

**Flora Bay Resort** (2 star)  
www.florabayresort.com  
t +609-691 1666 / 7

**Abdul Chalet** (2 star)  
t +609-697 7058

**Tuna Bay Island Resort** (2 star)  
t +609-690 2902

**Mama's Place** (1 star)  
t +609-690 4500

**New Coco Hut Chalet** (1 star)  
t +609-697 4982

**Watercolour Resort** (1 star)  
t +609-691 1852

**Bubbles Resort & Dive Centre** (1 star)  
t +609-690 2233

**Cozy Chalet** (1 star)  
t +609-697 4982

**Flora Bay Chalet** (3 orkid)  
t +609-697 7266

**Samudera Beach Chalet** (3 orkid)  
t +609-691 1677

**Fauna Beach Chalet** (2 orkid)  
t +609-691 1607

## Pulau Perhentian Kecil

**Shari La Island Resort** (3 star)  
www.sharilaresort.com  
t +609-691 1500

**Ombak Dive Resort** (2 star)  
t +609-691 1021

**D'Rock Garden Resort** (1 star)  
t +6012-325 2162

**Mohsin Chalet** (2 orkid)  
t +609-691 1363

**Matahari Chalet** (1 orkid)  
t +609-691 1363

**Senja Bay Resort**  
www.senjabay.com  
t +609-691 1790

**Panorama Chalet**  
t +609-691 1590

**D' Lagoon Chalet**  
t +6019-985 7089

**Moonlight Chalet**  
t +6019-985 8222

**Bubu Long Beach**  
t +609-690 3080

## Pulau Redang

**The Taaras Resort & Spa** (5 star)  
www.thetaaras.com  
t +609-630 8888

**Redang Beach Resort** (3 star)  
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**Coral Redang Island Resort** (2 star)  
www.coralredang.com.my  
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**Redang Holiday Beach Villa Resort**  
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**Redang Kalong Resort** (3 orkid)  
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**Redang Lagoon Chalet** (2 orkid)  
t +609-827 2116

**Redang Reef Resort** (2 orkid)  
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**Sari Pacifica Redang**  
www.sari Pacifica.com  
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**Redang Island Resort**  
www.berjaya hotelresorts.com  
t +603-2149 1870

**Laguna Redang Island Resort**  
www.lagunaredang.com.my  
t +609-631 0888

**Redang Bay Resort**  
t +609-620 3200

**Redang Pelangi Resort**  
t +609-624 2158

**Redang Mutiara Beach Resort**  
t +609-653 1158

**Redang Paradise Resort**  
t +603-9100 5488

## Pulau Lang Tengah

**Lang Sari Resort** (2 orkid)  
www.langsari.com  
t +603-2166 1380 / 1

**Sari Pacifica Lang Tengah Resort**  
www.sari Pacifica.com  
t +603-8942 8882

**Summer Bay Resort**  
www.summerbayresort.com.my  
t +609-623 9911

**D' Coconut Island Resort**  
www.dcoconutlagoon.com  
t +603-4252 6686

## Pulau Kapas

**Gem Island Resort & Spa** (3 star)  
www.gemisland.com.my  
t +603-6205 5555

**Kapas Island Resort** (1 star)  
www.kapas-island-resort.com  
t +609-631 6468

**Makcik Gemok Beach Resort**  
www.kapasidland.com  
t +609-624 5120

**Qimi Private Bay**  
t +6019-951 8159

**Kapas Turtle Valley Chalet**  
t +6013-354 3650

## Pulau Tenggol

**Tenggol Island Dive Resort & Spa**  
www.tenggolisland.com  
t +609-848 4862

**Tenggol Island Beach Resort**  
www.pulautenggol.com  
t +609-849 4822

## Kuala Terengganu

**Primula Beach Hotel** (4 star)  
www.primulahotels.com.my  
t +609-622 2100

**Hotel Grand Continental Kuala Terengganu** (4 star)  
www.grandcontinental\_hotel.com  
t +609-625 1888

**Duyung Marina Resort** (4 star)  
www.ri-yazheritage.com.my  
t +609-627 7888

**TH Hotel & Convention Centre Terengganu** (4 star)  
www.halalhotels.co  
t +609-668 6666

**Prinzpark Terengganu** (4 star)  
www.prinzpark.com  
t +609-617 8866

**Permai Hotel Kuala Terengganu** (3 star)  
www.permaihotelkt.com.my  
t +609-622 2122

**Gem Beach Resort** (3 star)  
www.gembeach.com.my  
t +609-669 5910

**Felda Residence Kuala Terengganu** (3 star)  
t +609-632 1111

**Hotel Tanjong Vista** (3 star)  
www.hotelntanjongvista.com.my  
t +609-631 9988

**Grand Puteri Hotel** (3 star)  
t +609-621 5555

**Sumai Suite Hotel & Apartments** (3 star)  
www.sumaihotel.com  
t +609-631 0099

**Hotel Seri Malaysia Kuala Terengganu** (2 star)  
www.serimalaysia.com.my  
t +609-623 6454

**Batu Burok Beach Resort** (2 star)  
www.bbbr.my  
t +609-622 1410

**YT Midtown Hotel** (2 star)  
www.hotelytmidtown.com.my  
t +609-622 3088

**Seri Indah Resort** (2 star)  
t +609-622 1564

**Ming Star Hotel** (2 star)  
www.mingstarhotel.com  
t +609-622 8666

**Motel Desa** (2 star)  
www.terengganuhotels.net  
t +609-622 3033

**Terengganu Equestrian Resort** (2 star)  
t +609-617 7755

**KT Golf Resort** (2 star)  
t +609-666 0613

**Hotel KT Mutiara** (1 star)  
t +609-622 2655

**Mini Indah Hotel** (3 orkid)  
t +609-622 9053

**KT Beach Resort** (3 orkid)  
t +609-631 5555

**KT Travellers Inn** (3 orkid)  
t +609-623 2692

**Sea View Hotel** (3 orkid)  
t +609-622 1911

**Intan Beach Resort** (3 orkid)  
t +609-631 8899

**Kenangan Hotel** (3 orkid)  
t +609-622 2688

**Seri Hoover Hotel** (3 orkid)  
t +609-623 3823

**Indah Hotel** (2 orkid)  
t +609-623 3023

**Qurata Riverside Resort**  
t +609-617 5500

**Hotel Sentral KT**  
t +609-622 8888

**Terengganu Hotel**  
t +609-622 2900

**Sri Terengganu Hotel**  
t +609-622 1628

**Hotel Sri Tanjung**  
t +609-626 2636

**Ming Paragon Hotel & Spa**  
t +609-623 9966

**City Point Hotel**  
t +609-630 9909

**Quinara Al-Safir**  
www.quinara-alsafir.com  
t +609-667 4040

**Scout Inn Resort**  
t +609-662 3100

**Tawaquf Inn**  
t +609-662 7377

**J Suites Hotel**  
www.jsuiteshotel.com  
t +609-626 2888

## Besut

**Tanjong Demong Beach Resort** (3 star)  
www.dbr.com.my  
t +609-695 5500

**Hoover Hotel**  
t +609-697 1563

**D'Pinggiran Gunung Tebu Resort**  
t +609-697 7854

**D'Lata Belatan Chalet & Camp**  
t +609-669 6359

**Taman Azimos Chalet**  
t +609-695 6530

**Damai Beach Resort**  
www.kemdamai.com  
t +609-695 7488

**Yaudin Guest House Holiday & Tours Sdn.Bhd**  
t +609-697 4887

**Bukit Keluang Beach Resort**  
www.bkbr.com.my  
t +609-695 4100

**Pusat Rekreasi La Hot Spring**  
t +6013-979 2291

**Primula Pointray Besut**  
www.pointray.com.my  
t +609-695 7888

**The Manor Beach Resort**  
www.manorbeachresort.com  
t +6019-960 6959

**T'Lodge Kuala Besut**  
t +609-697 8777

**Chalet Lata Tembakah**  
t +609-695 6148

**Jerteh Riverside Chalet & Restaurant**  
t +609-690 4054

## Setiu

**Sutra Beach Resort & Spa** (3 star)  
www.sutrabeachresort.com.my  
t +609-653 1111

**Merang Suria Resort** (3 star)  
www.suriareorts.com  
t +609-653 1600

**Peladang Setiu Agro Resort** (2 star)  
www.agroresort.com  
t +609-690 2240 / 41 / 45

**Penarik Inn Paradise** (2 orkid)  
t +6013-326 0564

**Kembara Resort** (1 orkid)  
t +609-653 1770

**Terrapuri Heritage Village**  
www.terrapuri.com  
t +609-624 5020

## Marang

**Seri Malaysia Marang** (2 star)  
www.serimalaysia.com.my  
t +609-618 2889

**Anggulia Beach House** (3 orkid)  
www.angguliaresort.com  
t +609-618 1322

**Marang Village Resort & Spa** (3 orkid)  
t +609-618 3894

**Impiana Rhu Muda Chalet** (2 orkid)  
t +609-618 1358

## Hulu Terengganu

**AJ Hotel - Ajil** (3 orkid)  
t +609-686 2333

**AJ Hotel - Kuala Berang** (2 orkid)  
t +609-681 5333

**Warisan Pahlawan Resort**  
t +6019-643 0355

**Sekayu Rest House**  
t +609-681 1259

**Anggerik Impian**  
www.anggerikimpian.com  
t +6013-930 8081

## Dungun

**Tanjung Jara Resort** (5 star)  
www.tanjungjararesort.com  
t +609-845 1100

**The Qamar Paka** (4 star)  
www.theqamar.com  
t +609-827 3366

**Rumbia Resort Villa Paka** (3 star)  
www.rumbiaresort.com  
t +609-827 2020

**Ulek Beach Resort** (3 star)  
www.ulekbeachresort.com.my  
t +609-848 1100

**Hotel UiTM** (2 star)  
hoteluitmdungun.uitm.edu.my  
t +609-848 1700

**Awang Beach Resort** (3 orkid)  
t +609-844 3500

**Seri Gate Hotel** (2 orkid)  
t +609-848 1648

**Six Villa Inn**  
t +609-827 4398

**Merantau Inn**  
t +609-844 1131

**Dahima's Guest House**  
t +609-845 2843

**Pasir Raja Rest House**  
t +609-884 1616

**Paka Inn**  
t +609-827 4573

**Molek Inn**  
t +609-845 7303



**Mayang Sari Resort**  
[www.mayangsari.com.my](http://www.mayangsari.com.my)  
 t +609-845 7885

## **Kemaman**

**Resorts World Kijal** (5 star)  
[www.rwkijal.com](http://www.rwkijal.com)  
 t +609-864 1188

**Hotel In Trend** (2 star)  
 t +609-858 9777

**Kerteh Damansara Inn** (2 star)  
 t +6017-542 7299

**Hotel Mehram** (2 star)  
 t +609-859 8324

**Home 2 Hotel** (1 star)  
 t +609-859 8533

**Pok Eng Tin Hotel** (1 star)  
 t +609-859 9188

**Seri Kemaman Inn** (1 star)  
 t +609-859 1511

**Kerteh Lodge** (3 orkid)  
 t +609-826 4307

**Tiara Hotel** (3 orkid)  
 t +609-859 1802

**Kerteh Inn** (3 orkid)  
 t +609-826 3080

**Marjan Hotel** (3 orkid)  
 t +609-858 6767

**Hotel Chukai Utama** (2 orkid)  
 t +609-858 9666

**Kemaman Seaview Hotel** (2 orkid)  
 t +609-859 6337

**Vista Hotel** (2 orkid)  
 t +609-859 5599

**New Budget Inn** (2 orkid)  
 t +609-859 6888

**Marina Hotel** (2 orkid)  
 t +609-859 1241

## **Tasik Kenyir**

**Lake Kenyir Resort Taman Negara**  
 (4 star)  
[www.lakekenyir.com](http://www.lakekenyir.com)  
 t +609-666 8888

**Rumah Peranginan Persekutuan**  
 t +603-8880 0155

**Lake Land Resort**  
 t +6019-995 0720

**Musang Kenyir**  
 t +609-623 1888

**Tanjung Mentong Resort**  
 t +609-681 1831

**Petang Island Resort**  
[www.pirkenyir.webs.com](http://www.pirkenyir.webs.com)  
 t +609-622 1276

**Surya Rakit Resor**  
 t +6012-964 4555

**AKS Resort**  
 t +606-677 4036

**Kenyir Lake Resort**  
 t +609-666 8301 / 8302

## **Houseboat Operators in Lake Kenyir**

**Raja Toman 1**  
 t +6013-992 8058

**Raja Toman 2**  
 t +6013-960 4532

**Belida**  
 t +6019-940 5558

**Kelah Hunter 1**  
 t +6011-1996 6276

**Kelah Hunter 2**  
 t +6019-964 9210

**TKP 58**  
 t +6019-947 5716

**Bahtera Kenyir 1**  
 t +6019-943 3519

**Layar Kenyir**  
 t +6019-925 8237

**Jelajah Kenyir**  
 t +6019-922 4457

**Kembara Kenyir (Arapaima Gigas)**  
 t +6013-910 3841

**TKP 22**  
 t +6013-932 8929

**Kelisa**  
 t +6019-933 3467

## **Homestay in Terengganu**

**Homestay Kampung Pasir Raja, Dungun**  
 t +6012-343 1649

**Homestay Kampung Rhu Sepuluh, Setiu**  
 t +6012-938 4973

**Homestay Kampung Teluk Ketapang, Kuala Terengganu**  
[www.homestayketapang.com](http://www.homestayketapang.com)  
 t +6019-956 3407

**Homestay Kampung Pulau Duyung, Kuala Terengganu**  
 t +6013-948 7500

**Homestay Felda Selasih, Jertih, Besut**  
 t +6013-963 5047

**Homestay Kampung Buluh, Kuala Berang, Hulu Terengganu**  
 t +6013-933 2608

**Homestay Felcra Keruak, Besut**  
 t +6014-510 5006

**Homestay Kampung Jerangau, Bukit Besi, Dungun**  
 t +6019-934 4239

# Useful Contact Numbers

## Useful Information

Tourism Terengganu Terengganu State Secretariat	<i>t</i> +609-623 1553 <i>f</i> +609-631 0273 <i>e</i> tourismterengganu2014@gmail.com	<i>w</i> <a href="http://tourism.terengganu.gov.my">tourism.terengganu.gov.my</a>
Terengganu State Museum	<i>t</i> +609-622 1444 <i>f</i> +609-623 1209	<i>w</i> <a href="http://museum.terengganu.gov.my">museum.terengganu.gov.my</a>
Lake Kenyir Development & Tourism Division (Central Terengganu Development Authority)	<i>t</i> +609-666 8498 <i>f</i> +609-666 8979	<i>w</i> <a href="http://www.ketengah.gov.my">www.ketengah.gov.my</a>
Ministry of Tourism & Culture, Terengganu Office	<i>t</i> +609-626 2946 <i>f</i> +609-626 1946	<i>w</i> <a href="http://www.motac.gov.my">www.motac.gov.my</a>
Tourism Malaysia Terengganu	<i>t</i> +609-630 9093 <i>f</i> +609-630 9091	<i>w</i> <a href="http://www.tourism.gov.my">www.tourism.gov.my</a>
Malaysia Airports Berhad Kuala Terengganu	<i>t</i> +609-662 6667 <i>f</i> +609-662 6670	<i>w</i> <a href="http://www.malaysiaairports.com.my">www.malaysiaairports.com.my</a>
Malaysian Immigration	<i>t</i> +609-622 1424 <i>f</i> +609-623 6682	<i>w</i> <a href="http://www.imi.gov.my">www.imi.gov.my</a>
Malaysian Royal Customs	<i>t</i> +609-620 4242 <i>f</i> +609-622 3828	<i>w</i> <a href="http://www.customs.gov.my">www.customs.gov.my</a>

## Emergencies

Police / Fire / Rescue	<i>t</i> 999	
Royal Malaysian Police Terengganu Contingent	<i>t</i> +609-635 4722 <i>f</i> +609-622 6941	<i>w</i> <a href="http://www.rmp.gov.my">www.rmp.gov.my</a>
Hospital Sultanah Nur Zahirah Kuala Terengganu	<i>t</i> +609-621 2121 <i>f</i> +609-622 1820	<i>w</i> <a href="http://www.hsnzkt.moh.gov.my">www.hsnzkt.moh.gov.my</a>

## List of Airlines

Malaysia Airlines Kuala Terengganu	<i>t</i> +609-662 6600 <i>f</i> +609-662 6604	<i>w</i> <a href="http://www.malaysiaairlines.com">www.malaysiaairlines.com</a>
Air Asia Kuala Terengganu	<i>t</i> +609-667 1017	<i>w</i> <a href="http://www.airasia.com">www.airasia.com</a>
Firefly Kuala Terengganu	<i>t</i> +609-667 5377	<i>w</i> <a href="http://www.fireflyz.com.my">www.fireflyz.com.my</a>
Firefly Kerteh	<i>t</i> +609-826 1485	<i>w</i> <a href="http://www.fireflyz.com.my">www.fireflyz.com.my</a>

### List of Airlines (cont...)

Malindo Air	<b>t</b> +09-6676 5415	<b>w</b> <a href="http://www.malindoair.com">www.malindoair.com</a>
You Wings	<b>t</b> +609-666 6223 <b>f</b> +609-666 8223	<b>w</b> <a href="http://www.youwings.com">www.youwings.com</a>
MHS Aviation Kerteh	<b>t</b> +609-628 1122 <b>f</b> +609-826 1733	<b>w</b> <a href="http://www.mhsaviation.com">www.mhsaviation.com</a>

### Tourism Non-Governmental Organizations

Malaysian Association of Tour & Travel Agents (MATTA) Terengganu Chapter	<b>t</b> +609 631 6468 <b>f</b> +609 631 1469	<b>e</b> <a href="mailto:wansupian@matta.org.my">wansupian@matta.org.my</a>
Malaysian Association of Hotels (MAH) Terengganu Chapter	<b>t</b> +609 622 2100 <b>f</b> +609 622 6039	<b>e</b> <a href="mailto:mazuki_husin@yahoo.com">mazuki_husin@yahoo.com</a>
Malaysian Budget Hotel Association (MBHA) Terengganu Chapter	<b>t</b> +6019 974 7372 <b>f</b> +609 631 0134	<b>e</b> <a href="mailto:ty6256@yahoo.com">ty6256@yahoo.com</a>
Terengganu Tourism Association (PPNT)	<b>t</b> +609 622 1891 <b>f</b> +609 624 2572	
Terengganu Nature Guide Association (TENAGA)	<b>t</b> +609 697 4887 <b>f</b> +609 697 4887	<b>e</b> <a href="mailto:trgnatureguide@gmail.com">trgnatureguide@gmail.com</a>
Terengganu Tourist Guide Association (TTGA)	<b>t</b> +6010 911 3004	<b>e</b> <a href="mailto:ttgaterengganu@gmail.com">ttgaterengganu@gmail.com</a>
Terengganu Homestay Association	<b>t</b> +6013 923 4837	<b>e</b> <a href="mailto:cgazmi@yahoo.com">cgazmi@yahoo.com</a>

### Other Services

MBKT Bus Terminal	<b>t</b> +609 627 1291 <b>f</b> +609 622 6570	<b>w</b> <a href="http://mbkt.terengganu.gov.my">mbkt.terengganu.gov.my</a>
Kuala Terengganu Airport Taxi	<b>t</b> +6019-994 4090	
Kuala Terengganu Town Taxi	<b>t</b> +609-620 4881	
Kuala Terengganu / Marang Town Taxi	<b>t</b> +609-626 5150	

## HOW TO GET THERE

### By Road

Terengganu is accessible via intercity expressway networks from all major towns and cities in Peninsular Malaysia, Thailand and Singapore. The new East Coast Highway and the Simpang Pulai Highway via Tasik Kenyir offers a convenient and scenic journey. Driving by car with friends or loved ones can be an interesting trip. Aside from the greenery that can be seen throughout your journey, the fresh air and unpolluted countryside can offer a captivating experience. Once you get to the Terengganu road, the beautiful beaches and blue waters welcome you. Travelling from the south through the Segamat Highway offers an exciting trip as well. Luxury double-decker coaches, taxis and rental cars are available from all major cities in Peninsular Malaysia.

### By Air

Flight	Point of Departure to Sultan Mahmud Airport, Kuala Terengganu
MAS	From Kuala Lumpur International Airport (KLIA)
Air Asia	From Kuala Lumpur International Airport (KLIA 2) and from Changi Airport, Singapore
Firefly	From Subang Skypark, Selangor
Malindo Air	From Subang Skypark, Selangor
You Wings	From Kota Namu International Airport, Medan, Indonesia

Flight	Point of Departure to Kertih Airport
Firefly	From Subang Skypark, Selangor
Malindo Air	From Subang Skypark, Selangor

### Tourism Terengganu

#### Terengganu State Secretariat

9th Floor, Wisma Darul Iman

20503 Kuala Terengganu, Terengganu Darul Iman, Malaysia.

**t** +609-623 1553

**f** +609-631 0273

**e** [tourismterengganu2014@gmail.com](mailto:tourismterengganu2014@gmail.com)

**w** [tourism.terengganu.gov.my](http://tourism.terengganu.gov.my)

 Tourism Terengganu  
 TourismTerengganu

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