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**SABAH INTERNATIONAL CONVENTION CENTRE SETS THE TABLE FOR RAMADAN
WITH "RESEPI NUSANTARA ASIAN BUFFET 2026" –
850 Asian dishes, local collaborations, curated for shared moments**

Kota Kinabalu, 16 January 2026:- Sabah International Convention Centre (SICC) today unveiled its **Ramadan 2026 culinary programme** at a press conference, presenting an ambitious line-up of dining experiences that bring together **scale, authenticity, strong local collaboration and thoughtful guest design**.

Headlining this year's programme is **Resepi Nusantara Asian Buffet 2026**, available from **26 February to 18 March 2026**, featuring an impressive selection of **850 Asian continental dishes** served across the Ramadan season. Curated by SICC's award-winning culinary team, the buffet is designed to encourage shared moments, repeat visits and memorable dining experiences throughout the holy month.

This year's menu introduces **new festive kuih-kuih selections**, alongside **authentic Asian hawker-style dishes inspired by regional street food**, as well as **heritage home-style recipes drawn from generations of family cooking**. Guests can also expect a wide variety of unforgettable signature dishes that balance familiarity with discovery—ensuring something new with every visit.

A key feature of Ramadan 2026 is SICC's strengthened collaboration with federal and state government agencies, reinforcing its commitment to supporting our local agricultural, fisheries and cooperative sectors while ensuring quality sourcing across the menu. These partnerships are designed to deliver **shared economic value**, generating sustained demand for local produce, seafood and value-added products throughout the Ramadan period.

By working closely with cooperatives, farmers' organisations and fisheries communities, SICC helps to expand **market access, income opportunities and product visibility** for local stakeholders—many of whom rely on seasonal demand to support their livelihoods. The programme contributes to a wider economic multiplier effect, where activity generated at the venue stimulates participation across supply chains, logistics, packaging and small-scale enterprises.

Beyond immediate economic impact, the collaboration supports **longer-term community benefits**, including capacity building, exposure to institutional-scale standards and greater integration between producers and the hospitality sector. This approach ensures that Ramadan at SICC is not only a dining experience, but also a platform that supports inclusive growth and community participation—allowing the benefits of the season to be shared by everyone involved.

D'Heritage Sdn Bhd (827807-T), a wholly owned subsidiary of Innoprise Corporation Sdn Bhd (172964-P)
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These collaborations include the **Ministry of Entrepreneur and Cooperatives Development, Malaysia (KUSKOP)**, **Malaysian Cooperative Commission (Suruhanjaya Koperasi Malaysia – SKM)**, **Department of Agriculture Malaysia (Jabatan Pertanian Malaysia – DoA)**, **Federal Agricultural Marketing Authority (FAMA)**, **Fisheries Development Authority of Malaysia (Lembaga Kemajuan Ikan Malaysia – LKIM)**, **Malaysian Agricultural Research and Development Institute (MARDI)**, **Farmers' Organisation Authority (Lembaga Pertubuhan Peladang – LPP)**, as well as **Sabah Fish Marketing Sdn Bhd (SAFMA)**.

Through these partnerships, locally sourced produce and products are incorporated into SICC's Ramadan offerings—supporting farmers, cooperatives and fisheries communities while delivering freshness, traceability and authenticity to guests.

Datuk Dr. Hajah Rosmawati Haji Lasuki, Chief Executive Officer of Sabah International Convention Centre, said *"Each year, we challenge ourselves to raise the standard of our Ramadan offerings. For 2026, our focus is on generous variety, meaningful collaboration with national and local agencies, and creating an environment where families, communities and corporate groups can gather comfortably. This programme reflects SICC's role not just as a venue, but as a platform that brings people together."*

Complementing the main buffet is a suite of thoughtfully designed experiences, including a **Private VVIP Dining Area** accommodating up to **280 guests**, designed to **integrate large-scale dining with dedicated prayer facilities and guest-focused amenities—making SICC one of the few venues in Sabah to offer this level of convenience and inclusivity.**

Guests may also enjoy **Sahur @ Meranti Café**, a late-night buffet available from **23 February to 17 March 2026**, offering a calm and nourishing option before the start of the fast. For added convenience, **Ramadan Takeaway by SICC** returns with curated takeaway sets suitable for **Sungkai and Sahur**, ideal for home dining, gifting and small gatherings.

Behind the scenes, SICC's culinary team has spent months refining this year's menu with a strong emphasis on balance, consistency and variety. Chef Mohd Firdaus Bin Mohd Izhar, Director of F&B Operations added, *"This year, we focused on expanding our kuih-kuih range, introducing new Asian hawker dishes and refining heritage home-style recipes that resonate with families. By working closely with local suppliers and agencies, we are able to maintain authenticity while delivering a menu guests will want to return to throughout Ramadan."*

SICC's Ramadan dining programme continues to build on its strong culinary credentials, following its recognition by the **Asia Book of Records** for *"Maximum Dishes Prepared for the International Cuisine"*, reinforcing its leadership in delivering large-scale, high-quality dining experiences.

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Designed for **family gatherings, corporate iftars and community celebrations**, SICC's Ramadan 2026 offerings combine scale, comfort and consistency—positioning the centre as one of Sabah's most anticipated Ramadan dining destinations.

Reservations & Enquiries

🕒 Daily, 8.00 a.m. – 6.00 p.m.

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ABOUT SICC

Sabah International Convention Centre (SICC) is owned by Innoprise Corporation Sdn Bhd of Yayasan Sabah Group – a state sanctioned organization in Sabah, Malaysia. SICC is the largest waterfront purpose-built convention, exhibition and entertainment facility in East Malaysia with a total function space of 153,197sqm. The gross built-up of the complex is 60,514sqm on a 6-hectare site. The multi-functional complex with its well-designed floor plan and extensive pre-function areas are well suited for a wide range of public and private events. For more information, please visit siccsabah.com or follow us on social media – [LinkedIn](#), [Facebook](#), [Instagram](#) and [Twitter](#).

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