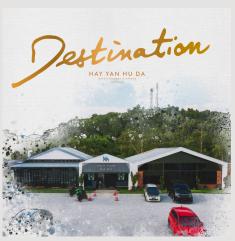




HAYYAN HUDA OPAH KITCHEN (M) SDN BHD

Hayyan Huda Opah's Kitchen, conceptualized by the parents of two precious special needs children, Hayyan and Huda, has been a beacon of hope and inclusivity since its establishment in 2018. Located atop a hill in Kampung Bukit Temiang, Seremban, Negeri Sembilan, this restaurant is not just a culinary haven but a visionary initiative with a mission to create a vocational training center in the food and beverage industry for special needs youths.





The ambiance of Hayyan Huda is a picturesque blend of traditional Negeri Sembilan charm, offering guests a serene setting to savor authentic local delicacies. Renowned for its signature dish, smoked beef braised with spicy coconut milk, or locally known as 'masak lemak cili padi daging salai,' the restaurant has perfected this culinary delight. The dishes, served directly to the table, are portioned for sharing, making Hayyan Huda a popular choice for family gatherings and large groups.

DELICACIES



REDISCOVERING THE JOY IN EVERY BITE







The restaurant doesn't just excel in savory dishes; it also boasts an impressive array of baked goods. With over 20 different types of cakes baked fresh daily by the in-house bakery team, Hayyan Huda takes pride in offering patisserie-quality cakes that rival those found in Klang Valley.













What sets Hayyan Huda apart is its commitment to being a special needs-friendly establishment with a "shoes-off" concept. Recognizing the unique needs of children who might lie down on the floor when triggered emotionally, the restaurant provides a clean and comfortable space. Tables are thoughtfully arranged with ample space between them to cater to the specific requirements of individuals with special needs.

In essence, Hayyan Huda Opah's Kitchen is not just a restaurant; it's a heartwarming endeavor that embraces diversity, promotes inclusivity, and stands as a testament to the power of culinary excellence in fostering positive social impact.