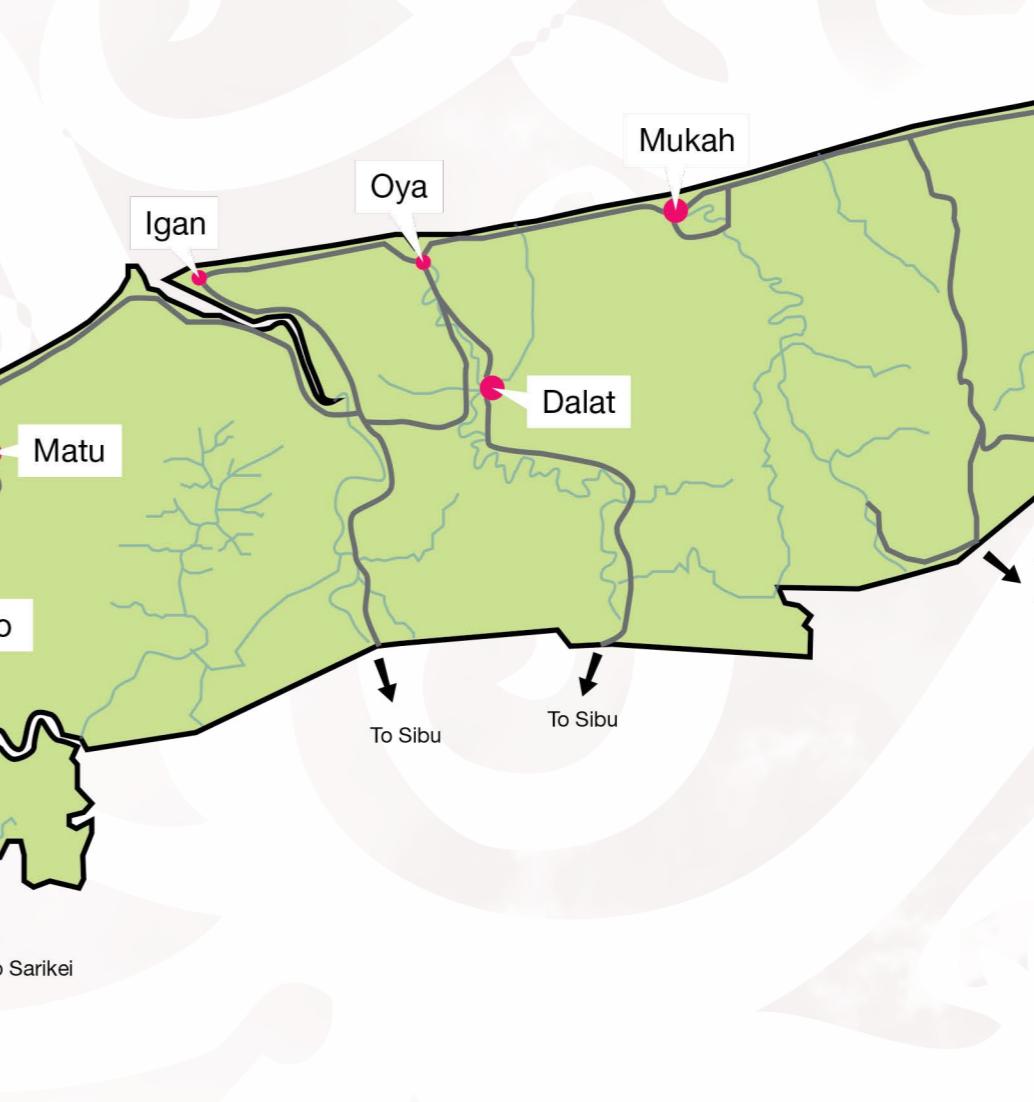


SARAWAK DIVISIONAL BROCHURE MUKAH



Road
River



MUKAH DIVISION MAP

New Mukah Product BATIK LINUT



A new innovative batik craft (textile design) product using an organic locally grown Sago flour processed from metroylun sagu palm tree, to create a uniquely flow of design on textile using "cracking-dye" method.

Batik Linut was an experimental innovation initiated by Malaysia Craft Development Body Sarawak Branch and was translated at grassroots level in Kampung Tellian Tengah Mukah Sarawak on 22 February, 2019. The programme was coordinated by Madam Diana Rose in Mukah and the idea was unanimously supported by Mukah Tourism Task Group (Mukah Resident Office). Thirty villagers comprise of housewives and youths were trained in two workshops, to pioneer the first ever Batik Linut community in Mukah then.

Its debut showcase was first shown at Borneo Textile Week Expo in Kota Kinabalu from 14th of April to 21st of April and also during the Kaul Kakan Event held in Mukah on 28th of April 2019.

The products are available at Lamin Dana Cultural Boutique Lodge (www.lamindana.com) and Latip's Collection in Mukah.



ACCOMMODATION

Accommodation in Mukah Division consists of hotels, budget inns and homestays. The following is a selection of the more established properties:

Hotels & Homestays	Contact No.
Kingwood Hotel (Mukah)	874 811/874 996
Kingwood Resort Mukah	873 888
Li Hua Hotel (Mukah)	874 888
Harmony Beach Resort (KM 4, Mukah-Oya road)	871 010 / 011 3692 4849
Hotel Sarina (Mukah)	872 429 / 872 655
Sago Inn Dalat	863 779
Dalat Inn (Dalat)	864 482
Metro Inn (Tanjung Manis)	613 212
Lamin Dana Cultural Boutique Lodge (Mukah)	019 849 5962
Inap Desa Sebako Homestay (Kampung Sebako)	013 563 2557

IMPORTANT CONTACTS

Emergency

999 - Police/Ambulance/Fire Station

Mukah Division

Resident Office Mukah Division
Tel : 084-872 596 Fax : 084-873 408

Mukah District Office
Tel : 084 - 871 963 Fax : 084 - 872 117

Balingian District Office
Tel : 086 - 484 134 Fax : 086 - 484 122

Dalat District Office
Tel : 084 - 864 219 Fax : 084 - 864 435

Oya District Office
Tel : 084 - 865 218 Fax : 084 - 865 317

Matu District Office
Tel : 084 - 832 231 Fax : 084 - 832 239

Igan District Office
Tel : 084 - 848 307 Fax : 084 - 848 308

Daro District Office
Tel : 084 - 823 363 Fax : 084 - 823 528

Tanjung Manis District Office
Tel : 084 - 815 221 Fax : 084 - 815 355



Mukah Administrative Division

Ministry of Tourism, Arts, Culture,
Youth & Sports Sarawak

STB
SARAWAK TOURISM BOARD
www.sarawaktourism.com

ATTRACTI

MUKAH TOWN



LAMIN DANA CULTURAL BOUTIQUE LODGE



EVENTS : MUKAH

KAUL FESTIVAL



Lamin Dana Cultural Boutique Lodge, in Kampung Tellian showcases Melanau history and heritage and provides daily tours and customised holiday packages. Activities include village tours, boat rides, traditional games and cultural performances. Visitors can sample local Melanau cuisine such as sago, umai (Melanau Ceviche) and other home-cooked delicacies.

The bustling market and bazaar along the wharf is well-worth a visit. Here fishermen unload the day's catch in the early hours of the morning and the market is teeming with an astounding variety of seafood and shellfish. A wide variety of fish products such as smoked fish, fish crackers, prawn paste (belacan) and a wide selection of local vegetables, jungle produce and sago products is also available.

Traveller Experience :

Highlight
A cultural stay-in where guests can immerse in Melanau hospitality and lifestyle.

Entrance Fee

Adult : RM10 per person per entry
Children: RM5 per person per entry

Contact No :

Room rates and tour packages contact:
Diana Rose Tel: 019 849 5962. Fax: +60 85-643633
Website: www.lamindana.com.
Email: genistarose@lamindana.com

MUKAH DRY & WET MARKET



SAPAN PULOH MINI MUSEUM



Sited in Kampung Tellian, the Sapan Puloh Mini Museum exhibits a collection of rare Melanau artefacts and interesting information on Melanau heritage. Visits are by appointment only.

Entrance Fee

RM10 per pax.

Contact No :

Tommy Black, Tel: 019 878 1545.

EATING OUT : MUKAH

Like most towns in Sarawak, Mukah has its share of old Chinese coffee shops known as kopi tiam with their dependable staple of morning coffee, toast (roti bakar), half boiled eggs and noodle dishes. There are also restaurants serving traditional Malay cuisine.

Being a coastal community, Melanau cuisine is largely based on bounties from the sea and seafood is served fresh or smoked, salted, preserved and grilled.

The staple diet is sago and this is made into a starchy paste called *linut*. Sago flour, mixed with shredded coconut, rice husks and coconut milk is made into pellets which are toasted or eaten raw. The flour is also used to make snacks known as *tebaloi*.

Umai (Melanau Ceviche) is made from raw fish cured in lime juice and spiced with shallots and chilli. Smoked, grilled or stir-fried sago grubs are an acquired taste.

KAMPUNG TELIAN



Kampung Tellian, (10 minutes drive from Mukah town) has stood in its present location along the Tellian River since time immemorial. Around 3,000 residents live in and around the three main villages connected with plank walkways. Visitors can tour the village or take boat rides along the river. Here sago logs are towed along the waterways to reach sago processing factories downriver. An interesting site is the location of the only remaining two burial tomb poles known as *jerunai*.



REGGATA MUKAH



Mukah Regatta - held once every three years the event brings together people of the various outlying districts to compete against each other in longboat races along the river. Other activities held are cultural performances, decorated boat parades and concerts.

Contact No :
Tel : 084-872596
Fax : 084-873408
Website : domukah@sarawak.gov.my

DALAT TOWN



Sited on the Oya River, Dalat town makes an interesting half-day outing from Mukah or a stopover for visitors travelling by express boats from Sibu. One of the finest kelting - burial poles is found across the wharf. There are a number of small coffee shops and open-air cafes.

Linut



Umai

jerunai

Mukah town is well laid out with commercial buildings and hotels. The bustling market and bazaar along the wharf is well-worth a visit. Here fishermen unload the day's catch in the early hours of the morning and the market is teeming with an astounding variety of seafood and shellfish. A wide variety of fish products such as smoked fish, fish crackers, prawn paste (belacan) and a wide selection of local vegetables, jungle produce and sago products is also available.

The Lamin Dana Heritage Showcases Melanau history through cultural intelligence while sustaining the local community. The highlight is a fashion show by local designers that incorporates Melanau designs.

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ABOUT SARAWAK

Located on the north-western shore of the Island of Borneo is Sarawak, the largest state of Malaysia. A beautiful land coloured in peace and tradition, Sarawak is a prime destination for travel nomads seeking untouched culture, exhilarating adventure and breath-taking nature.



Whether it is sharing in the lifestyle of one of the many indigenous communities' longhouses, exploring gigantic caves in the heart of the Bornean rainforest, or shooting the rapids on a swollen river, visitors will leave Sarawak having enjoyed a host of memorable experiences.

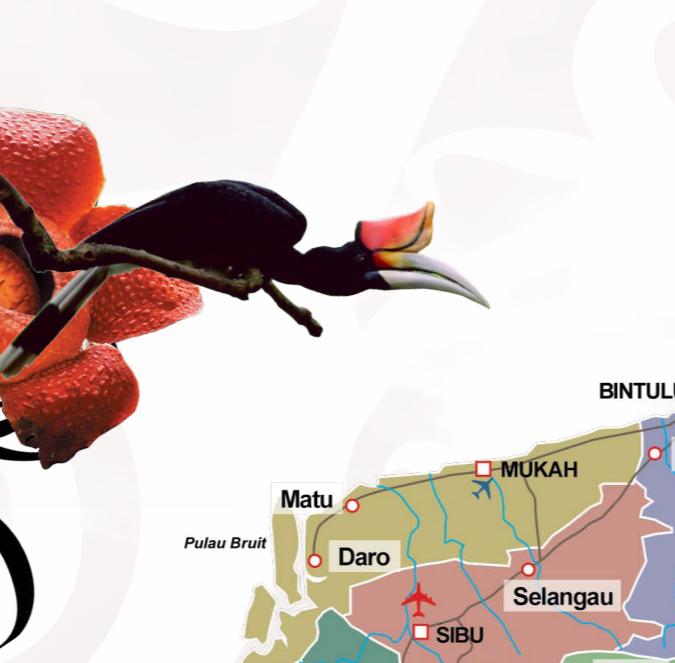


SARAWAK MAP

Sarawak is divided into divisions, 12 in all, each headed by an appointed resident. A division is divided into districts, each headed by a district officer, which are in turn divided into sub-districts, each headed by a Sarawak Administrative Officer (SAO).

There is also one development officer for each division and district to implement development projects. The state government appoints a headman (known as ketua kampung or penghulu) for each village.

There are a total of 26 sub-districts in Sarawak all under the jurisdiction of the Sarawak Ministry of Local Government and Community Development.



As a part of Malaysia, Sarawak is a peaceful and stable place for travel, suited for large groups or single travellers alike.

With thick jungles a few steps from luxurious resorts and modern amenities, it is the perfect location for a wide range of experiences. As these two worlds collide, the people of Sarawak meet in the middle, with a mixture of modern savvy and proudly-kept traditions, wild nature lining organised infrastructure and old-fashioned hospitality mixed with connectivity.

Revealing a side of Asia unlike anywhere else, Sarawak offers an alternative for those seeking humble authenticity far from the tourist-trap clichés, whether their visit to Sarawak is a complement to a trip to Peninsular Malaysia and neighbouring countries, or a journey of discovery all on its own.



MUKAH DIVISION



Mukah Division includes the Districts of Mukah, Dalat, Matu, Daro and Tanjung Manis, and the Sub-Districts of Balingian, Oya and Igan. The Division is located in the central region with a 200 kilometre coastline fronting the South China Sea.

Mukah town is the capital and well-connected via daily flights by MASWings from Kuching (1 hour), Sibu (30 minutes) and Miri (30 minutes). Express bus services run regularly from Sibu, Bintulu, Miri and Kuching.

Mukah, is becoming increasingly popular among local and foreign visitors. Various infrastructural projects undertaken by the State Government has connected Mukah town to the rest of Sarawak such as the coastal road to Bintulu.

Notes:

The area code for all telephone numbers in Mukah, unless otherwise stated is, 084 from outside the area and +6084 from overseas. For mobile phones add +6 for international dialling followed by the number.



Fort Burdett building has been the administrative centre for Mukah division since 1954 until 2003.



Menara Pehin Setia Raja Mukah

The Melanau Heartland

The Melanau were ancient seafarers and traders and used to build sturdy houses high above ground to ward off attacks by pirates. Their history goes back hundreds of years and they are known to be among the earliest settlers of Sarawak.



Mukah played an important role in Sarawak's history as both the Rajah Brooke dynasty and the Brunei Sultans vied to control the valuable sago trade in the 19th Century.



Mukah Airport

People

The residents of Mukah Division are predominantly Melanau but the ethnic mix is as varied as it is elsewhere in Sarawak with Iban, Chinese and Malay communities scattered throughout the Division.

In coastal and rural areas, most work as fishermen, boat builders, farmers, sago producers and traders. A unique characteristic among the Melanau is their ability to assimilate with different faiths and there are households with members of family practicing Islam and Christianity.

A small minority of the population still maintain their traditional beliefs and practices of *ikou* – an animistic belief system that include ancient healing rituals called *berbayoh*.

MUKAH DIVISION PROFILE

Total Area	6,997.61 square kilometres
Major Ethnic Group	Melanau
Major Languages	Melanau
Major Religions	Islam, Christian, Buddhist

HOW TO GET TO MUKAH

Waterways
Express Boat Wharf at Dalat, Daro & Tanjung Manis

Air
Airports at Mukah & Tanjung Manis - Twin Otter Landing strip

Land
Coastal road, Mukah - Tanjung Manis, Mukah - Sellangau - Sibu / Miri Bintulu

