



Navigating Our Future, Together



The theme of the Philippines' chairship underscores the significance of collective responsibilities in an increasingly unpredictable landscape. It calls for cooperation rooted in mutual respect and solidarity, emphasising the necessity for enhanced regional integration and ongoing collaboration.

This strategy aims to foster a secure, resilient, and inclusive community for all Member States.

Rice Stalk

A symbol of nourishment, resilience, and abundance, the rice stalk reflects ASEAN's deep-rooted commitment to food security, the region's shared responsibility to nurture life, sustain communities, and uphold the well-being of its people.



Weave Pattern

Embodies the strength found in interconnection. It reflects the coming together of cultures, values, and aspirations; distinct threads bound by a shared purpose, forming a vibrant tapestry of unity and collective progress.



ASEAN
PHILIPPINES 2026



Wave

Signifies maritime security and cooperation. It echoes the waters that physically connect ASEAN Member States.



Balangay

Inspired by the traditional Filipino boat called the Balangay, this is the essence of ASEAN's journey - many nations, each with their own unique character, moving forward together aboard a single vessel.

From balangay, the word Barangay was derived and represents the Philippines' smallest government unit.

Text

Signifies maritime security and cooperation. It echoes the waters that physically connect all eleven Member States: fluid, borderless, and enduring. It is through these waters that trade, dialogue, and solidarity have long flowed, forming the lifeblood of regional unity.





Table for Eleven

Celebrating Our Community: A Feast of Flavours

This year's calendar celebrates ASEAN growing community through a shared feast of flavours.

Each recipe reflects the rich heritage and enduring connections that unite us, while guiding us toward a future where we continue to gather, connect, and share as one ASEAN Community.

As we celebrate our milestones, we are reminded that every shared meal strengthens our sense of togetherness, drawing the ASEAN family closer through familiar flavours and meaningful moments.

January 2026



MON	TUE	WED	THU	FRI	SAT	SUN
29	30	31	1 	2	3	4 
5	6	7 	8	9	10	11
12	13	14	15	16 	17 	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

DECEMBER 2025

1 2 3 4 5 6 7
8 9 10 11 12 13 14
15 16 17 18 19 20 21
22 23 24 25 26 27 28
29 30 31 1 2 3 4

FEBRUARY 2026

26 27 28 29 30 31 1
2 3 4 5 6 7 8
9 10 11 12 13 14 15
16 17 18 19 20 21 22
23 24 25 26 27 28 1

NATIONAL HOLIDAYS

- 1 New Year's Day - BN, KH, ID, LA, MY, MM, PH, SG, TH, TL, VN
- 4 Independence Day of Myanmar - MM
- 7 Victory Day over the Genocide - KH
- 16 Isra and Mi'raj of Prophet Muhammad PBH - ID
- 16 Isra' Mikraj - MY
- 17 Isra' Mi'raj - BN

Ambuyat BRUNEI DARUSSALAM



Ingredients

1 kilogram ambulung
4 cups of cold water
1½ liter boiling hot water

For Cacah

1 ripe mambangan or binjai,
peeled and shredded
2 shallots, peeled
1 clove of garlic
2 chilies, finely sliced
½ inch belacan
5 tablespoons fish stock
Salt to taste

Serving Suggestions

With cacah and other side dishes such as ampap, masak badudun, and tumis lembiding. Also with ulam, a salad of cucumber, carrot and rancak-rancak served with sambal belacan, umai, and fried fish.

Instructions

1. Place ambulung in a large serving bowl.
2. Use a wooden spoon to stir 4 cups of cold water into the ambulung, making a thick creamy consistency.
3. Boil water. Pour gradually and evenly over the mixture. At the same time, stir slowly until mixture becomes translucent and has a thick, starchy consistency.
4. Serve immediately.

Making Cacah

1. Pound shallots, garlic, chilies and belacan into a smooth paste and place the mixture in to a bowl, adding a little water and fish stock.
2. Mix in the mambangan or binjai and some salt to taste.



February 2026



MON	TUE	WED	THU	FRI	SAT	SUN
26	27	28	29	30	31	1
2 	3	4	5	6	7	8
9	10	11	12 	13	14 	15 
16  	17      	18   	19  	20 	21 	22 
23 	24	25 	26	27	28	1

JANUARY 2026

29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

MARCH 2026

23	24	25	26	27	28	1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	1	2	3	4	5

NATIONAL HOLIDAYS

2	Thaipusam - MY
12	Union Day - MM
14–22	Traditional New Year - VN
16	Lunar New Year - MM
17	Lunar New Year - BN
17	Chinese New Year - ID, MM, PH
17–18	Lunar New Year - MY
17–18	Chinese New Year - SG
19*	1 st Day of Ramadhan 1447H - BN
23	42 nd National Day of Brunei Darussalam - BN

SPECIAL (WORKING) DAY

25	EDSA People Power Revolution Anniversary - PH
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Amok CAMBODIA



Ingredients

400 grams of meaty white fish,
chopped into bite size bits
1 tablespoon of fish sauce
2 birds eye chilies, finely sliced
500 ml coconut milk
1 teaspoon shrimp paste
1 egg
Coconut cream and 4 shredded
kaffir lime leaves to serve
4 banana leaves to make
container/parcel

Kroeung (Curry Paste)

2 dried chilies, soaked
3 cloves garlic
1 shallot
3 stalks of lemongrass, trimmed
to the tender middle bit
1 cm slice of galangal
1 lime leaf
1 teaspoon salt



Instructions

1. Grind all kroeung ingredients in a mortar and pestle or a blender.
2. Beat the egg and the shrimp paste together then mix with the curry paste, coconut milk, fish sauce and fish.
3. Make 2 containers/parcels from banana leaves.
4. Divide the curry between the two containers then steam for 20 minutes. Toward the end, pour a little coconut cream onto each curry and sprinkle with some shredded lime leaves.
5. Serve with steamed rice.

March 2026



MON	TUE	WED	THU	FRI	SAT	SUN
23	24	25	26	27	28	1
2 	3 	4	5	6	7 	8 
9	10	11	12	13	14	15 
16	17	18 	19 	20	21 	22 
23 	24 	25	26	27 	28	29
30	31	1	2	3	4	5

FEBRUARY 2026	APRIL 2026
26 27 28 29 30 31 1	30 31 1 2 3 4 5
2 3 4 5 6 7 8	6 7 8 9 10 11 12
9 10 11 12 13 14 15	13 14 15 16 17 18 19
16 17 18 19 20 21 22	20 21 22 23 24 25 26
23 24 25 26 27 28 1	27 28 29 30 1 2 3

NATIONAL HOLIDAYS	DEDICATED DAY
2 Peasant Day/Full Moon Day of Tabuang - MM	15 ASEAN Social Work Day
3 Makha Bucha Day - TH	
3 Veterans Day - TL	
7* Nuzul Al-Quran - BN	
8 International Women's Day - KH, LA	
18 Nuzul Al-Quran - MY	
19 Nyepi Day - ID	
21* Hari Raya Puasa - SG	
21-22 Eid al-Fitr 1447 H - ID	
21-24* Hari Raya Aidil Fitri 1447H - BN	
23-24* Hari Raya Aidilfitri - MY	
27 Armed Forces Day - MM	

Sate Lilit Bali INDONESIA



Ingredients

500 grams Spanish mackerel, minced
400 grams shrimp, peeled and minced
6 tablespoons thick coconut milk
75 grams coconut, grated
10 kaffir lime leaves, thinly chopped
3 teaspoons kaffir lime juice
3 tablespoons cooking oil

Ground Spices

12 shallots
3 garlic cloves
5 red chilies
1 ½ teaspoon lesser galangal, minced
2 ½ teaspoons galangal, minced
2 ½ teaspoons turmeric, minced
3 teaspoons palm sugar
3 teaspoons lemon grass, minced
5 candle nuts, toasted
2 teaspoons salt

Sambal Matah

7-10 shallots, finely chopped
2 garlic cloves, finely chopped
7 red chilies, finely chopped
3 kaffir lime leaves, thinly chopped
3 stalks lemon grass, finely chopped
½ teaspoon shrimp paste, toasted
1 tablespoon kaffir lime juice
40 cc cooking oil
½ teaspoon ground black pepper

Instructions

1. Sauté the ground spices, add coconut milk, mix well. Remove from heat and let it cool.
2. Mix minced fish and shrimp with grated coconut, kaffir lime leaves, kaffir lime juice, and the sautéed ground spices. Mix well and divide into 20-25 portions.
3. Using plastic gloves rubbed with a little cooking oil, mold the mixture around a lemongrass, and grill over charcoal. If needed, use aluminum foil to individually wrap the sate to avoid burning.
4. Serve with sambal matah, mix all ingredients, apply power to squeeze all ingredients with your fingers.



April 2026



MON	TUE	WED	THU	FRI	SAT	SUN
30	31	1	2 	3 	4 	5 
6 	7	8	9 	10	11	12
13 	14 	15 	16 	17 	18	19
20	21	22	23	24	25	26 
27 	28	29	30 	1	2	3

MARCH 2026

23 24 25 26 27 28 1
2 3 4 5 6 7 8
9 10 11 12 13 14 15
16 17 18 19 20 21 22
23 24 25 26 27 28 29
30 31 1 2 3 4 5

MAY 2026

27 28 29 30 1 2 3
4 5 6 7 8 9 10
11 12 13 14 15 16 17
18 19 20 21 22 23 24
25 26 27 28 29 30 31

NATIONAL HOLIDAYS

- 2 Maundy Thursday - PH
- 3 Good Friday - ID, MY, PH, SG
- 4 Black Saturday - PH
- 5 Easter - ID
- 6 Chakri Memorial Day - TH
- 9 Araw ng Kagitingan - PH
- 13–15 Songkran Day/ Thai New Year's Day - TH
- 13–17 Myanmar New Year/Thingyan - MM
- 14–16 Khmer New Year Days - KH
- 14–16 Lao New Year's Days - LA
- 26 Hung Kings' Commemorative Day - VN
- 27 Hung Kings' Commemorative Day (observed) - VN
- 30 Full Moon Day of Kasone - MM
- 30 National Reunification Day - VN

Larp Ngoua LAO PDR



Ingredients

500 grams beef
200 grams beef liver
2 tablespoons fish sauce
5 stalks spring onion, chopped
2 cups galangal, chopped finely
1 spring coriander leaves, picked
1 cup mint leaves, picked
2 tablespoons dried chili powder
5 red chilies, finely sliced
5 shallots, finely sliced
3 tablespoons toasted rice,
coarsely ground
1 tablespoon salt



Instructions

1. Slice meat and liver finely. You may also mince the meat.
2. Poach the beef and liver quickly until medium rare.
3. In a mixing bowl, combine all the vegetables and meat with fish sauce. Season with salt. Add in the coarsely ground toasted rice last to retain texture.
4. Serve on plate, then sprinkle chilies and coriander leaves to garnish.
5. You can always add diced eggplants, julienned cucumber, or shredded lettuce in your beef salad.

May 2026



MON	TUE	WED	THU	FRI	SAT	SUN
27	28	29	30	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

APRIL 2026	JUNE 2026
30 31 1 2 3 4 5	1 2 3 4 5 6 7
6 7 8 9 10 11 12	8 9 10 11 12 13 14
13 14 15 16 17 18 19	15 16 17 18 19 20 21
20 21 22 23 24 25 26	22 23 24 25 26 27 28
27 28 29 30 1 2 3	29 30 1 2 3 4 5

- NATIONAL HOLIDAYS**
- 1 Labour Day - KH, ID, LA, MY, MM, PH, SG, VN
 - 4 Coronation Day - TH
 - 5 Royal Ploughing Ceremony Day - KH
 - 11 Royal Ploughing Ceremony - TH
 - 14 Royal Birthday of the King Norodom Sihamoni - KH
 - 14 Ascension Day - ID
 - 20 Restoration of Independence Day - TL
 - 27* Hari Raya Aidil Adha 1447H - BN
 - 27 Eid al-Adha 1447 H - ID
 - 27* Hari Raya Aidiladha - MY
 - 27* Hari Raya Haji - SG
 - 31 Royal Brunei Armed Forces Day - BN
 - 31 Vesak Day 2570 BE/Vesak Day - ID, SG
 - 31 Visakha Bucha Day - TH

Nasi Lemak MALAYSIA



Ingredients

1 cup rice
2 pandanus leaves
1 coconut, grated,
make 2 cups of coconut cream
Salt to taste

Sambal Tkan Bilis

1 bombay onion
½ cup dried ikan bilis (anchovies)
1 clove garlic
2 tablespoons tamarind juice
4 shallots
8 dried chilies
Belacan pastes (optional)
Salt and sugar to taste



Instructions

Nasi Lemak

1. Clean the rice and drain.
2. Squeeze out 2 cups of thick coconut milk, add in with the rice along with pandanus leaves.
3. Add in salt.
4. If you desire, you can also add in some sliced shallots and ginger

Sambal Tkan Bilis

1. Fry the anchovies until crisp and put aside.
2. Grind belacan paste together with shallots, garlic and deseeded dried chilies.
3. Slice the Bombay onion into rings.
4. Heat 2 tablespoons of oil in a pan and fry the ground ingredients until fragrant.
5. Add in the onion rings. Then, add tamarind juice, salt, and sugar.
6. Leave it to cook, stirring occasionally until the gravy thickens.
7. Add in the anchovies and mix well.
8. Serve with steaming hot nasi lemak, accompanied by halved hard-boil eggs, slices of cucumber and fried peanuts.

June 2026



MON	TUE	WED	THU	FRI	SAT	SUN
1 	2	3 	4	5	6	7
8	9	10	11	12 	13	14
15 	16 	17 	18 	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

MAY 2026	JULY 2026
27 28 29 30 1 2 3	29 30 1 2 3 4 5
4 5 6 7 8 9 10	6 7 8 9 10 11 12
11 12 13 14 15 16 17	13 14 15 16 17 18 19
18 19 20 21 22 23 24	20 21 22 23 24 25 26
25 26 27 28 29 30 31	27 28 29 30 31 1 2

NATIONAL HOLIDAYS

- 1 Royal Brunei Armed Forces Day (Substitute) - BN
- 1 Pancasila Day - ID
- 1 The Yang di-Pertuan Agong's Birthday (King's Birthday) - MY
- 1 Public Holiday - SG
- 3 H.M. Queen Suthida Bajrasudhabimalalakshana's Birthday Anniversary - TH
- 12 Independence Day - PH
- 16 Islamic New Year 1448 H - ID
- 17 1st Day of Muharram 1448H - BN
- 17* Awal Muharram - MY
- 18 Royal Birthday of the Queen Mother Norodom Monineath Sihanouk - KH

DEDICATED DAY

- 15 ASEAN Dengue Day

Lephet Thoke MYANMAR



Ingredients

40 grams of pickled tea leaves
40 grams of ginger, diced
40 grams of fried mix beans
20 grams dried shrimp, toasted
2 cloves garlic, diced finely
6 green chilies, chopped
Lemon or lime juice to taste

Instructions

1. Mix pickled tea leaves with salt, oil.
2. Mix ginger with salt and oil.
3. In a lacquer tray with compartments, serve each salad ingredients separately.
4. Guests are invited to help themselves to the pickled tea, sesame seeds, dried shrimp, beans, and mix them in their own fingers.

July 2026



MON	TUE	WED	THU	FRI	SAT	SUN
29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15 	16	17	18	19 
20 	21	22	23	24	25	26
27	28 	29 	30 	31	1	2

JUNE 2026

1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	1	2	3	4	5

AUGUST 2026

27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	1	2	3	4	5	6

NATIONAL HOLIDAYS

- 15 His Majesty the Sultan and Yang Di-Pertuan of Brunei Darussalam's 80th Birthday - BN
- 19 Martyrs' Day - MM
- 20 Lao Women's Union Day - LA
- 28 H.M. King Maha Vajiralongkorn Phra Vajiraklaochaoyuhua's Birthday Anniversary - TH
- 29 Full Moon Day of Waso - MM
- 29 Asanha Bucha Day - TH
- 30 Buddhist Lent Day - TH

Chicken Adobo PHILIPPINES



Ingredients

2 ½ -3 lbs chicken, cut into 12
¾ cup white vinegar
¼ cup soy sauce
½ onion, thinly sliced
4-6 cloves garlic, crushed
1-2 bay leaf
6-8 peppercorns
1 teaspoon salt
1 cup water
¼ cup cooking oil

Instructions

1. Mix the chicken pieces with vinegar, soy sauce, onion, garlic, bay leaf, peppercorns and salt in a large glass bowl. Refrigerate for 1-4 hours.
2. Put the chicken and its marinade in a kawali (large pot). Add the water and bring to a boil over medium-high heat. Reduce heat to low and simmer for 30-45 minutes, or until the chicken is cooked through and tender.
3. Remove the chicken from its sauce, reserving the sauce, and pat dry. Heat the oil in a skillet over medium-high flame and sauté the chicken pieces to brown them. Remove from heat and set aside.
4. Bring the sauce to a boil over medium flame and cook until somewhat reduced and thickened.
5. Toss the browned chicken pieces with the reduced sauce and serve with steaming hot rice.



August 2026



MON	TUE	WED	THU	FRI	SAT	SUN
27	28	29	30	31	1	2
3	4	5	6	7	8 	9
10 	11	12 	13	14	15	16
17 	18	19	20	21 	22	23
24	25 	26	27	28	29	30
31 	1	2	3	4	5	6

JULY 2026

29	30	1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31	1	2

SEPTEMBER 2026

31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	1	2	3	4

NATIONAL HOLIDAYS

9 National Day - SG
10 Public Holiday - SG
12 H.M. Queen Sirikit The Queen Mother's Birthday Anniversary/National Mother's Day of Thailand - TH
17 Independence Day - ID
21 Ninoy Aquino Day - PH
25 The Prophet Muhammad SAW's Birth Anniversary - BN
25 Prophet Muhammad's Birthday - ID
25 Maulidur Rasul - MY
30 Popular Consultation Day - TL
31 Malaysia's National Day - MY
31 National Heroes Day - PH

DEDICATED DAY

8 59th Anniversary of ASEAN/
ASEAN Day
8 ASEAN Sports Day

Chili Crab SINGAPORE



Ingredients

1 whole mud crab
(800 grams to 1 kilogram)
100 ml vegetable oil
15 grams dried shrimps
100 grams chili sauce
100 grams tomato ketchup
1 teaspoon salt
2 teaspoons sugar, or to taste
600 ml water
30 grams cornflour
or tapioca flour
3 eggs
2 stalks coriander plant,
cut into 2 cm lengths

Spice Paste

150 grams fresh red chilies
25 grams shallots
25 grams garlic
30 grams candlenuts
15 grams lengkuas
(galangal, also known
as blue ginger)

Note:

Chili Crabs are traditionally served with chunks of white bread or Chinese bread called Mantou. The bread is used to soak up the sauce and then eaten.

Instructions

1. The mud crab should preferably be alive just before cooking. Chop into 4 to 8 pieces and crack open the claws with a nutcracker or in a pestle and mortar. Pull off the spongy gills and wash the underside of the shells. If it is a female crab, there may be crab roe and this is highly prized amongst gourmets. Do not wash off the roe.
2. Set the crab aside to drain till dry in a colander.
3. Grind the chilies till fine. Grind the remaining spice paste ingredients till fine using a food processor or a pestle and mortar.
4. Soak the dried prawns for 5 minutes, drain and grind or pound till fine.
5. Mix the flour with about 100 ml of the water. Keep aside. Break the eggs into a bowl, keep aside. Do not beat the eggs.
6. Heat a wok and add the oil. When it is hot, add the chilies and stir fry for a minute till lightly fragrant before adding the dried prawns and stir fry for a minute before adding the spice paste. Stir fry till fragrant and the oil has exuded.
7. Add the crabs along with the remaining water, chili sauce, tomato ketchup, salt and sugar. Simmer over high heat till the crab shells turn red.
8. Add the flour mixture and continue to stir fry. When the mixture thickens, add the eggs and streak them with cooking chopsticks or stir fry till the eggs cook into gold and silver streaks. Turn off the heat, garnish with coriander leaves and serve.



September 2026



MON	TUE	WED	THU	FRI	SAT	SUN
31	1 	2 	3 	4	5	6
7	8	9	10	11	12	13
14	15	16 	17	18	19	20
21	22	23	24 	25	26	27
28	29	30	1	2	3	4

AUGUST 2026

27	28	29	30	31	1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31	1	2	3	4	5	6

OCTOBER 2026

28	29	30	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

NATIONAL HOLIDAYS

- 1 National Day (observed) - VN
- 2 National Day - VN
- 3 National Day (observed) - VN
- 16 Malaysia Day - MY
- 24 Constitution Day - KH

Tom Yum Goong THAILAND



Ingredients

- 5 raw king prawns, peeled and deveined
- 2 cups of prawn stock
- ½ cup of straw mushrooms, ends removed, halved
- 2 coriander roots, crushed
- 3 lemongrass staves, cut into 1.5" pieces, bruised
- 5 kaffir lime leaves, torn in half
- 2 tablespoons of Thai coriander, roughly chopped
- 5 red bird-chilies, roughly crushed
- 5 tablespoons of lime juice
- 3 tablespoons of fish sauce
- ½ teaspoon of salt

Instructions

1. Peel the king prawns, reserving the shells. Devein the prawns and set aside.
2. Make the broth by pouring water in pot. Boil the water until it comes to a rapid boil. Add prawn shells and salt. After 5 minutes, add prepared coriander roots. Simmer gently for 15 minutes, until the broth is fragrant.
3. Strain the broth by using strainer, then return it to clean pot and reheat. Add lemongrass stalks and kaffir lime leaves. Boil it for several minutes or until it is fragrant.
4. Add crushed red chilies, fish sauce and lime juice. Stir well. Taste and adjust seasoning if necessary. The soup should be hot sour and salty. Add coriander and serve in a bowl.
5. Add straw mushrooms and king prawns. Cook until the prawns turns pink, about a few minutes



October 2026



MON	TUE	WED	THU	FRI	SAT	SUN
28	29	30	1	2	3	4
5	6	7	8	9	10 	11 
12 	13  	14	15 	16	17	18
19	20	21	22	23 	24	25
26 	27	28	29 	30	31	1

SEPTEMBER 2026	NOVEMBER 2026
31 1 2 3 4 5 6	26 27 28 29 30 31 1
7 8 9 10 11 12 13	2 3 4 5 6 7 8
14 15 16 17 18 19 20	9 10 11 12 13 14 15
21 22 23 24 25 26 27	16 17 18 19 20 21 22
28 29 30 1 2 3 4	23 24 25 26 27 28 29
	30 1 2 3 4 5 6

NATIONAL HOLIDAYS

- 10–12 Pchum Ben Days - KH
- 13 H.M. King Bhumibol Adulyadej
The Great Memorial Day - TH
- 15 Commemoration of Late
King Norodom Sihanouk - KH
- 23 King Chulalongkorn Memorial Day - TH
- 26 Full Moon Day of Thadingyut - MM
- 29 King Norodom Shomoni's
Coronation Day - KH

DEDICATED DAY

- 13 ASEAN Day
of Disaster
Management

Tukir TIMOR-LESTE



Ingredients

300-400 grams lamb
60 grams tamarind paste
Onion
Garlic
Ginger
Lemongrass
Chili
Turmeric
Olive oil
Mint
Salt and pepper
Optional: veal liver

Instructions

1. Sear lamb (and liver) in olive oil until browned; set aside.
2. Sauté onion, garlic, ginger, lemongrass, chili, and turmeric.
3. Add tamarind water and meat. Simmer gently for about 2 hours.
4. Let the sauce reduce, stir in fresh mint, and serve hot with rice.



November 2026



MON	TUE	WED	THU	FRI	SAT	SUN
26	27	28	29	30	31	1 
2 	3 	4	5	6	7	8 
9 	10	11	12 	13	14	15
16	17	18	19	20	21	22
23 	24 	25 	26	27	28 	29
30 	1	2	3	4	5	6

OCTOBER 2026

28	29	30	1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	1

DECEMBER 2026

30	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3

NATIONAL HOLIDAYS

1	All Saint's Day - PH, TL
2	All Souls' Day - PH, TL
3	National Women's Day - TL
8	Deepavali - SG
9	Independence Day - KH
9	Deepavali - MY
9	Public Holiday - SG
12	National Youth Day - TL
23-25	Water Festival - KH
24	Full Moon Day of Tazaung Mone - MM
28	Proclamation of Independence Day - TL
30	Bonifacio Day - PH

DEDICATED DAY

25	ASEAN Youth in Climate Action and Disaster Resilience Day
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Phở VIET NAM



Ingredients

200 grams beef tenderloin, slice thinly

200 grams beef skirt

1 kg beef bone

Vietnamese rice noodle (banh pho)

Onion, lemon, chill, hoi, cinnamon

Bean sprout

Vietnamese vegetables and fresh herbs,
like lettuce, mustard greens, perilla.

Instructions

1. Place beef bone and beef skirt in a pot, pour 3 liters. Add 2 onions and a packet of Vietnamese Pho Soup, cook for 30-40 minutes.
2. Take beef skirt out and slice into thin pieces.
3. Slice beef tenderloin and dip into hot water shortly.
4. Arrange cooked Vietnamese noodle in a bowl, and garnish with slices of cooked beef skirt and chopped green onion.
5. Pour hot soup into the bowl and enjoy your Phở with Vietnamese vegetable and herbs.



December 2026



MON	TUE	WED	THU	FRI	SAT	SUN
30	1	2 	3	4 	5 	6
7 	8 	9	10 	11	12	13
14	15	16	17	18	19	20
21	22	23	24 	25 	26 	27
28	29 	30 	31 	1	2	3

DECEMBER 2026	JANUARY 2027
30 1 2 3 4 5 6	28 29 30 31 1 2 3
7 8 9 10 11 12 13	4 5 6 7 8 9 10
14 15 16 17 18 19 20	11 12 13 14 15 16 17
21 22 23 24 25 26 27	18 19 20 21 22 23 24
28 29 30 31 1 2 3	25 26 27 28 29 30 31

NATIONAL HOLIDAYS

- 2 Lao National Day - LA
- 4 National Day - MM
- 5 H.M. King Bhumibol Adulyadej The Great's Birthday Anniversary/ National Day of Thailand/National Father's Day of Thailand - TH
- 7 Memorial Day - TL
- 8 Feast of Immaculate Conception of Mary - PH
- 8 Day of Our Lady of Immaculate Conception and Timor-Leste Patroness - TL
- 10 Constitution Day - TH
- 24 Christmas Eve - PH
- 25 Christmas Day - BN, ID, MY, MM, PH, SG, TL
- 26 Christmas Day (Substitute) - BN
- 29 Peace Day in Cambodia - KH
- 30 Rizal Day - PH
- 31 Last Day of the Year - PH
- 31 New Year's Eve - TH
- 31 National Heroes Day - TL

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RECIPE SOURCES:

- Brunei Darussalam: Hajah Dayang Damit binti Awang Ahmad and Hajah Mariam binti Haji Idris.
- Indonesia: Working Group on Culinary, Ministry of Tourism of Indonesia
- Singapore: Courtesy of Roland Restaurant Singapore
- Thailand: M.L. Puang Dinakara
- Timor-Leste: Ministry of Foreign Affairs of Timor-Leste

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A TASTE OF ASEAN

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2026 National Holidays



Brunei Darussalam

1 Jan	New Year's Day
17 Jan	Isra' Mi'raj
17 Feb	Lunar New Year
19 Feb*	1 st Day of Ramadhan 1447H
23 Feb	42 nd National Day of Brunei Darussalam
27 Mar*	Nuzul Al-Quran
21–24 Mar*	Hari Raya Aidil Fitri 1447H
27 May*	Hari Raya Aidil Adha 1447H
31 May	Royal Brunei Armed Forces Day (Substituting Sunday, 31 May to Monday, 1 June)
17 Jun	1 st Day of Muharram 1448H
15 Jul	His Majesty the Sultan and Yang Di-Pertuan of Brunei Darussalam's 80 th Birthday
25 Aug	The Prophet Muhammad SAW's Birth Anniversary
25 Dec	Christmas Day (Substituting Friday, 25 December to Saturday, 26 December)

* Subject to change



Indonesia

1 Jan	New Year's Day
16 Jan	Isra and Mi'raj of Prophet Muhammad PBH
17 Feb	Chinese New Year 2577
19 Mar	Nyepi Day
21–22 Mar	Eid al-Fitr 1447 H
3 Apr	Good Friday
5 Apr	Easter
1 May	International Labor Day
14 May	Ascension Day
27 May	Eid al-Adha 1447 H
31 May	Vesak Day 2570 BE
1 Jun	Pancasila Day
16 Jun	Islamic New Year 1448 H
17 Aug	Independence Day
25 Aug	Prophet Muhammad's Birthday
25 Dec	Christmas Day



Cambodia

1 Jan	New Year's Day
7 Jan	Victory Day over the Genocide
8 Mar	International Women's Day
14–16 Apr	Khmer New Year Days
1 May	Labour Day
5 May	Royal Ploughing Ceremony Day
14 May	Royal Birthday of the King Norodom Sihamoni
18 Jun	Royal Birthday of the Queen Mother Norodom Monineath Sihanouk
24 Sep	Constitution Day
10–12 Oct	Pchum Ben Days
15 Oct	Commemoration of Late King Norodom Sihanouk
29 Oct	King Norodom Sihamoni's Coronation Day
9 Nov	Independence Day
23–25 Nov	Water Festival
29 Dec	Peace Day in Cambodia



Lao PDR

1 Jan	International New Year
8 Mar	International Women's Day
14–16 Apr	Lao New Year's Days
1 May	Labour Day
20 Jul	Lao Women's Union Day
2 Dec	Lao National Day

2026 National Holidays



Malaysia

1 Jan	New Year
16 Jan	Isra' Mikraj
2 Feb	Thaipusam
17–18 Feb	Lunar New Year
18 Mar	Nuzul Al-Quran
23–24 Mar*	Hari Raya Aidilfitri
3 Apr	Good Friday
1 May	Labour Day
27 May*	Hari Raya Aidiladha
1 Jun	The Yang di-Pertuan Agong's Birthday (King's Birthday)
17 Jun*	Awal Muharram
17 Aug	Indonesia's National Day
25 Aug	Maulidur Rasul
31 Aug	Malaysia's National Day
16 Sep	Malaysia Day
9 Nov	Deepavali
25 Dec	Christmas

* Subject to change

** When a public holiday falls on a Sunday, it will be replaced by the following day.
If that day is also a public holiday, the next day will be considered a public holiday.



Myanmar

1 Jan	New Year Day
4 Jan	Independence Day of Myanmar
12 Feb	Union Day
16 Feb	Chinese New Year
2 Mar	Peasant Day/Full Moon Day of Tabaung
27 Mar	Armed Forces Day
13–17 Apr	Myanmar New Year/Thingyan (Water Festival)
30 Apr	Full Moon Day of Kasone
1 May	Labour Day
19 Jul	Martyrs' Day
29 Jul	Full Moon Day of Waso
26 Oct	Full Moon Day of Thadingyut
24 Nov	Full Moon Day of Tazaung Mone
4 Dec	National Day
25 Dec	Christmas Day

* To be announced: Eid Al-Adha Day and Deepavali Day



Philippines

1 Jan	New Year's Day
17 Feb	Chinese New Year
25 Feb**	EDSA People Power Revolution Anniversary
2 Apr	Maundy Thursday
3 Apr	Good Friday
4 Apr	Black Saturday
9 Apr	Araw ng Kagitingan
1 May	Labour Day
12 Jun	Independence Day
21 Aug*	Ninoy Aquino Day
31 Aug	National Heroes Day (last Monday of August)
1 Nov*	All Saints' Day
2 Nov	All Souls' Day
30 Nov	Bonifacio Day
8 Dec*	Feast of the Immaculate Conception of Mary
24 Dec	Christmas Eve
25 Dec	Christmas Day
30 Dec	Rizal Day
31 Dec*	Last Day of the Year

* Special (Non-Working) Days

** Special (Working) Day

*** Additional Special (Non-Working) Days

**** To be announced: Eidul Fitr and Eidul Adha



Singapore

1 Jan	New Year's Day
17–18 Feb	Chinese New Year
21 Mar*	Hari Raya Puasa
3 Apr	Good Friday
1 May	Labour Day
27 May*	Hari Raya Haji
31 May	Vesak Day
9 Aug	National Day
8 Nov	Deepavali
25 Dec	Christmas Day

*Subject to confirmation

** Monday, 1 Jun 2026, will be a public holiday.

Monday, 10 Aug 2026, will be a public holiday.

Monday, 9 Nov 2026, will be a public holiday.

2026 National Holidays



Thailand

1 Jan	New Year's Day
3 Mar	Makha Bucha Day
6 Apr	Chakri Memorial Day
13–15 Apr	Songkran Day/ Thai New Year's Day
4 May	Coronation Day
11 May	Royal Ploughing Ceremony
31 May	Visakha Bucha Day
3 Jun	H.M. Queen Suthida Bajrasudhabimalalakshana's Birthday Anniversary
28 Jul	H.M. King Maha Vajiralongkorn Phra Vajiraklaochaoyuhua's Birthday Anniversary
29 Jul	Asanha Bucha Day
30 Jul	Buddhist Lent Day
12 Aug	H.M. Queen Sirikit The Queen Mother's Birthday Anniversary/National Mother's Day of Thailand
13 Oct	H.M. King Bhumibol Adulyadej The Great Memorial Day
23 Oct	King Chulalongkorn Memorial Day
5 Dec	H.M. King Bhumibol Adulyadej The Great's Birthday Anniversary/National Day of Thailand/ National Father's Day of Thailand
10 Dec	Constitution Day
31 Dec	New Year's Eve



Timor-Leste

1 Jan	New Year
3 Mar	Veterans Day
20 May	Restoration of Independence Day
30 Aug	Popular Consultation Day
1 Nov	All Saints Day
2 Nov	All Souls Day
3 Nov	National Women's Day
12 Nov	National Youth Day
28 Nov	Proclamation of Independence Day
7 Dec	Memorial Day
8 Dec	Day of Our Lady of Immaculate Conception and Timor-Leste Patroness
25 Dec	Christmas
31 Dec	National Heroes Day (fixed date public holiday)



Viet Nam

1 Jan	New Year's Day
14–22 Feb	Traditional New Year
26 Apr	Hung Kings' Commemorative Day
27 Apr	Hung Kings' Commemorative Day (observed)
30 Apr	National Reunification Day
1 May	Labour Day
1 Sep	National Day (observed)
2 Sep	National Day
3 Sep	National Day (observed)



ASEAN Dedicated Days

15 Mar	ASEAN Social Work Day
15 Jun	ASEAN Dengue Day
8 Aug	59 th Anniversary of ASEAN/ASEAN Day
8 Aug	ASEAN Sports Day
13 Oct	ASEAN Day for Disaster Management
25 Nov	ASEAN Youth in Climate Action and Disaster Resilience Day

Note:

The holidays listed in this calendar are compiled from submissions by ASEAN Member States. While every effort has been made to ensure the accuracy of the information, the ASEAN Secretariat accepts no responsibility for errors in sources or for any inadvertent omissions.

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