



## Going Places

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### Dine

#### A fresh take

With growing concerns over health, nutrition and food safety, movements such as Slow Food and Local Food are fast becoming more than just a fad. Responsible farming aside, restaurants are also becoming more picky about what they put on the plate. **Tanzini** at G Tower serves up a contemporary European menu that banks on the 'farm to plate' concept. The fish is sourced from a farm in Selangor and delivered daily to the restaurant, still

alive and swimming. So you won't go wrong if you order that, or any seafood for that matter.

Start with the Deconstructed Tiger Prawns Bisque, a savoury broth that's pure bliss in every spoonful. Then sink your teeth into the velvety soft *Sous-Vide* Halibut. *Sous vide* is a classic French cooking technique that seals meat in a vacuum bag and cooks it in a water bath at a controlled temperature. Chefs love this method as it maintains natural flavours and moisture. However, as the halibut has a naturally flat taste, Tanzini

plates it with a richly-flavoured lobster sauce tempered with salsa verde. A well-seasoned ragout of fava beans and porcini mushrooms provides a nice contrast of texture and bite.

Tanzini started out as an Italian restaurant and has kept many of those favourites on its menu. The pastas are homemade and fresh; you won't want to eat the version that comes out of a packet ever again. Finish with the Sweet Temptation dessert platter.

Level 28, G Tower, 199 Jalan Tun Razak, KL  
**Opens** 11.30am-2.30pm and 6-10.30pm  
**Tel** +603 2168 1899 [www.tanzini.com.my](http://www.tanzini.com.my)