

## Tanzini at GTower

The Star (Star Special – SS5)

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DINING OUT SS5

**I**NSPIRED by the fresh food movement, the Tanzini restaurant in Kuala Lumpur advocates an innovative cuisine that not only look good but taste fresh and delicious. Located at GTower - Malaysia's first certified green building - the Tanzini management aims to showcase the fresh quality and flavours of premium ingredients.

Under the direction of executive chef Woraphong Jaemphon who is trained in western cuisine, the menu reflects a modern and contemporary twist to European food by infusing local flavours and spices.

A key feature is the restaurant's wholehearted approach to its "from farm to table" food philosophy.

For example, the organic Jade Perch and Barramundi offered on the menu are sourced directly from the corporate group's own fish farm in Kuala Kubu.

Other fresh produce like seafood and greens come from local organic farms or suppliers within the region.

# Tanzini at GTower



Tanzini uses fresh produce and premium ingredients.

Tanzini is an ideal venue for upscale events with its posh setting such as the Upper Deck at the top level of GTower..

Chef Woraphong's painstaking efforts in introducing Tanzini's fresh food philosophy to Malaysian diners have resulted in accolades within the food and beverage industry. He was a finalist for "best executive chef" and "best western chef" at the recent Hospitality Asia Platinum Awards 2010-2012 (Malaysia Series).

Tanzini is listed in "Malaysia's Best Restaurants" guide published by high society magazine, Malaysia Tatler.

Scheduled to open in May, the Upper Deck at Tanzini offers a double-volume rooftop pavilion, perfect as an exclusive party venue for the well-heeled or for corporate celebrations.

With a spectacular view of the KLCC skyline, the fine dining experience is enhanced with the availability of the Trinidad Cigar Lounge and a premium wine cellar.

The Upper Deck menu is only available for dinner functions or for private events. The cuisine is presented degustation style and advance reservations are required.

Tanzini proves to be the ideal venue for

upscale events. Whether your event requires the use of a private dining room or the entire Upper Deck for corporate launches, media engagement or a birthday bash, you can request for a special menu to suit your needs.

For reservations, contact Tanzini at 03-2168 1899. For events, call Winnie Chang or Joyan Tay at 03-2168 1919. E-mail [info@tanzini.com.my](mailto:info@tanzini.com.my). Check out [www.tanzini.com.my](http://www.tanzini.com.my) for promotions. Tanzini is located at the Penthouse, GTower, 199 Jalan Tun Razak, KL. Opens: 11.30am-2.30pm & 6pm-10.30pm.