

COOL CHEFS!

COOKING WITH ATTITUDE



MALAYSIA INTERNATIONAL
GOURMET FESTIVAL 2013
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tanzini
from farm to table

Chef Johnny Fua



Culinary Coolness – Tanzini

Set amid KL's skyscrapers with stunning views across the city, Tanzini has not only raised the bar of culinary excellence in KL, but has in many ways redefined it. Channeling the very essence of suave sophistication, the debonair Master Chef Johnny Fua recently showed a select group of diners how to create an ultra-hip fusion-cool cuisine.



Super cool fusion menus

Distinguished diners on the evening included Tunku Dara Tunku Tan Sri Naquiah Ibni Tuanku Ja'afar and husband Tunku Kecil Besar Tunku Datuk Mudzaffar; Tan Sri Datuk Dr Ridzwan bin Abu Bakar and wife Puan Sri Datin Siti Mohd Zin and Tan Sri Dato' Ir Othman Merican and wife Puan Sri Sylvia Shazia Merican and Executive Director at GTower Sdn Bhd and Chief Investment Officer of Goldis Berhad, Colin Ng.



From L-R: Colin Ng, Tunku Dara Tunku Tan Sri Naquiah, Tunku Kecil Besar Tunku Datuk Mudzaffar, Kee Hua Chee

After being welcomed with an amazing array of cocktails and canapes at the Champagne Lounge, guests made the short stroll over to Tanzini's Upperdeck, a bright spacious chamber bordered on all sides by floor to ceiling windows that afforded breath-taking panoramas.



The Upperdeck's super cool ambiance

Paper bags containing penne popcorn', and an accompanying tube filled with home-made pesto, sat on the flawlessly set table - the first surprise of the evening. This served as a unique and fun way to start the dinner, and led right into the second surprise, an omega-laden jade perch served in a sealed can. Guests were puzzled by this eccentric serving, but were soon savouring the delicious fish dish.



Jade Perch in Soy & Mirin Zuke "in a can"



Hokkaido Scallop with Crispy White Bait



Muscovy Duck Breat



Tajima Wagyu Tenderloin

Hokkaido scallop with crispy white bait, and crustacean bisque with brown mud crab and baby sardine roots completed the seafood theme for the evening, and from sea to land, the dinner continued with muscovy duck breast and cold tossed cappellini. A sorbet of umeshu wine and compressed watermelon prepared guests palates for the mains seduction - a choice between the Tajima wagyu tenderloin or omega-3 barramundi.



Shimeji Tempura with Cinnamon Sugar



Malted Milk Panna Cotta and Aged Balsamic Gelee

The immaculate presentation of each dish was matched only by the flavor profiles and the extensive wine pairing with Tan Sri Datuk Dr Ridzwan, noting that "the food quality tonight was outstanding. The capabilities of the chefs to produce such food, of such a high-calibre international quality, is tremendous".



Tan Sri Datuk Dr Ridzwan talking cool fusion

The evening ended with coffee and decadent petit fours, and a few closing words from Tunku Dara, who summed up the evening with unqualified eloquence and spoke for everyone when she said "Tanzini is an absolutely beautiful restaurant, every square inch of it is pristine and where ever I walk I'm amazed. Our cool cool chefs for the evening did a splendid job".



Tunku Dara amazed by the cool cool chefs

[Click here](#) to view the full Vision KL story of the Tanzini Dining Experience.

Don't miss the opportunity to taste the country's finest Modern European cuisine at **Tanzini** during the Malaysia International Gourmet Festival from 1st to 31st October!

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