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# Essential

## KUALA LUMPUR

### Luxury travel

Escape to Bali's Alila Villas  
and Hong Kong's Upper House

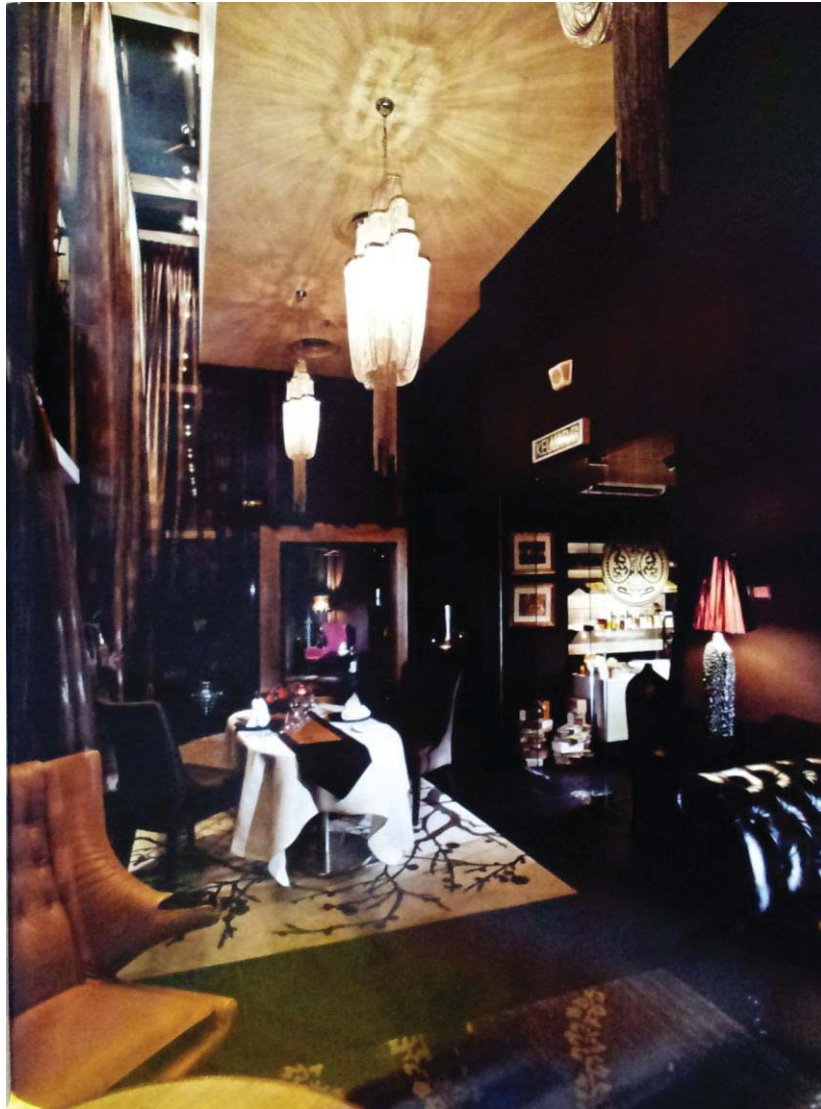
### High-test trio

Indulge with the latest models  
from BMW, Mercedes, and Jaguar



Essential

Fashion, yachts, property,  
dining, personalities, and more





questions and provide in-depth information on anything we had before us.

The six-course menu is certainly the one to go for, and at RM215+, it's also excellent value. The opening delivery is a delicious *amuse bouche* that changes regularly, so just take this as a tasty surprise, a harbinger of what's to come.

Next from the kitchen was the starter, a pan-seared Hokkaido Scallop in a light ginger-garlic broth. It was smooth and mildly savoury and everything about the dish just worked, from the textural juxtaposition of the scallop's flesh with the crisp-fried baifish that crowned the dish to the harmonious marriage of flavours.

Another standout was the smoked Muscovy Duck Breast. Again, a surprising interplay of the dish's elements – temperature, texture, flavours – made this dish a winner. The saltiness of the warm duck contrasted exceptionally well with the chilled cappellini with delicate truffle essence.

Following a green apple sorbet *intermezzo* that yielded yet another fun surprise – pop rocks in the sorbet! – the entrée course was placed before me. I opted for the Tajima Wagyu Tenderloin, and from the first delectable bite to the last, had not a hint of remorse. This dish was sublime. The beef itself is cooked *sous vide* and served at a perfect medium-rare, the meat almost

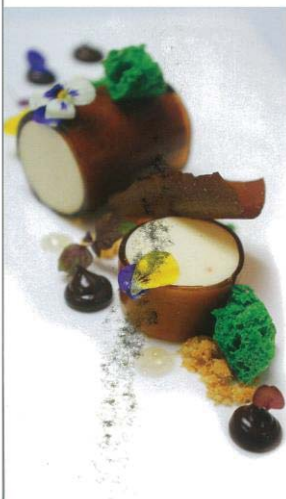
fork-tender. A wasabi-foie gras marmalade in just the right ratio accompanies the steak, and a stunning terrine of thinly sliced pineapple and potato sits to the side. Not a morsel was left on my plate, and as I wiped the corners of my mouth, I figured that would be the high point of the meal. However, the final course made me question that assumption.

The dessert course at Tanzini UpperDeck is quite simply a masterclass presentation of art and flavour. I'm not even much of a dessert person – don't have a serious sweet tooth at all – but the Malted Milk and Aged Balsamic creation is spellbinding in its appearance and even better in its taste. A mildly sweet cylinder of malted milk panna cotta is perfectly enrobed in an aged balsamic *gelée* and accompanied by bits of malted milk crumbles, dots of an exquisite Bergamot ganache, edible flower petals, and a fanciful bright green pistachio microsphere that is a delight of both taste and texture on the tongue. A thin sliver of intensely flavoured coffee glass completes the ensemble.

This is a peerless, flawless dessert and in concert with the Wagyu Tenderloin, renders any visit to Tanzini utterly worthwhile.

As if that weren't enough, the restaurant is also proudly launching its offering of Valrhona by Tanzini, a housemade line of fine chocolates, the base ingredients coming from French chocolatier Valrhona, considered one of the top chocolate makers in the world. Rich, balanced, and sinfully decadent, these little parcels of bliss melted in my mouth and sealed a terrific gourmet meal. Beginning in October, you'll be able to buy packages and tins of these special Valrhona by Tanzini chocolates, great for gift-giving or yes, a bit of personal indulgence.

Tanzini UpperDeck also offers a cigar lounge for aficionados and, naturally, a wide selection of both Old World and New World wines too. The venue itself exudes a warm and inviting feel. Regrettably, the recent construction of a new 62-storey building adjacent to G Tower has robbed Tanzini of some of its commanding KL city skyline views, but it's of little matter: the food is the star attraction here, and once the sun has set, you'll scarcely notice anything outside the windows because the ambience inside is so seductive. Reserve a table and do yourself a favour by checking out this excellent and recommended restaurant. Whether you enjoy the casual dining on the 28th floor, or take it to the next level – literally and figuratively – at UpperDeck with its gourmet degustation menus, you're sure to enjoy yourself at Tanzini. ■





# Tantalizini

A TRUE GEM ATOP THE CITY'S UPMARKET G'TOWER,  
TANZINI UPPERDECK OFFERS AN INTIMATE AMBIANCE, CRISP SERVICE,  
AND MASTERFUL CUISINE PREPARED WITH A CREATIVE FLAIR

By: Chad Merchant



**S**urely I can be forgiven for having believed that the three-year-old Tantalizini restaurant was the home to upscale Arabic cuisine. Turkish perhaps, or maybe even Lebanese or Moroccan. Turns out, though, that I had only been misled by the name and its rather Sahara-styled font. A much-enjoyed visit to this fine dining venue set me straight, however, and if you're coming here expecting dishes of fava beans and *baba ghanoush*, you'll be sorely disappointed. A few moments spent in the company of what does get delivered from the kitchen, however, will ensure that any dismay over the cuisine confusion is mercifully short-lived. Though it never quite falls neatly into one precise culinary category, the food served here is fantastic. Call it fresh fusion, call it quirky continental, call it nouveau Italian... it doesn't really matter, because you'll be busy savouring every bite.

Tantalizini primarily occupies the 28th floor of G'Tower, but ascend the stairs to the cosy space on the 29th floor, and you'll find yourself in the sultry and intimate dinner-only Tantalizini UpperDeck. Cleverly positioned lounges and shimmering golden sheer curtains provide just enough privacy to ensure couples can enjoy a personal *meal à deux* experience, and the small space of the UpperDeck keeps the head count low, so diners have a more exclusive feel as they embark on their gastronomic adventure.

And the word "adventure" isn't baseless hyperbole, either: a multi-course degustation menu of up to six courses is on offer from the talented chefs in the Tantalizini kitchen, guided by award-winning Executive Chef Johnny Fua and his inventive and personable Senior Sous Chef, Eugene Lee. Interaction with each dish presented is encouraged, and the amiable staff at Tantalizini were always close at hand to answer