

## THE MALAYSIA INTERNATIONAL GOURMET FESTIVAL

## Refined Taste

With the glittering skyline of Kuala Lumpur in the background, Tanzini Kuala Lumpur was a fitting venue to host 40 guests that included past recipients of Prestige Malaysia's Top 40 Under 40 for an exclusive tasting of the restaurant's special menu for the Malaysia International Gourmet Festival in October.

After a cocktail reception at the rooftop bar, guests were ushered into the Upper Deck where a 10-course dinner awaited. The night's dinner was prepared by celebrity chef Johnny Fua and his equally talented executive sous chef, Eugene Lee. Candlelight and red carnations lend the tables a touch of class.

Whetting our appetite first was the Corn Puff served with sambal. Next was a series of appetisers starting with the Poached Brittany Blue Lobster, then the Oatmeal and Cumin Corn Croquette and followed by the Cauliflower and Atari Miso, Pan Fried Snails, and Foie



JOAN FOO MAHOHY, TUNKU NAQIYUDDIN AND HAZI MORAD



YVONNE TAN AND FLORENCE HONG



LOIS OH AND DATUK OH SIEW NAM



ROZIDA OTHMAN AND AZMALL JAMALUDDIN



YAP MEI KUAN AND YAP TECK QIN



KENNY GOH



COLIN NG, CHEF EUGENE LEE AND CHEF JOHNNY FUA



VALERIE VOON AND DATO' CHEVY BEH



PROF WALTER WONG AND MAE HO



HOE PIN AND NANCY TAN



STEPHANNE FOONG, NICHOLAS GAN, BRYAN LOO AND SALLY GUAN



JACQUELINE CHIN AND ALLAN CAMERON



POACHED BRITANNY BLUE LOBSTER



28 DAYS DRY AGED STRIP LOIN WITH SALTED EGG SOUFFLE

Gras and Capon Chicken. The highlight, however, was the Giant Tiger Grouper with Spiced Custard, Carrot Leaves Salsa and Asparagus, which is a signature dish at Tanzini.

There were not one but two main courses that evening. Up first was the Suffolk Lamb Loin that was cooked perfectly. Next was the truly mouth-watering 28 Days Dry Aged Strip Loin with a side of Salted Egg Soufflé.

There were two sinful desserts of very different variety – one was fried while the other was cold. The former was Ratte Potato "Churros" with two sealed tubes containing Truffle Chocolate Crème and Purple Potato Popping Sugar. The latter was the rather creative Cryogenically Frozen Orange and Mediterranean Pine Sorbet.

As the evening drew to a close, guests were presented with sealed cans containing Valrhona Chocolate Bon Bons as a sweet parting gift.