

# Mediterranean delights

Moroccan dishes and Arabic rice join Malaysian favourites at tower's buffet spread

By VIJENTHI NAIR  
vijenthi@starmetro.com.my



**M**ORROCCAN and Malaysian infused dishes makes G'tower's Ramadan buffet a unique experience.

With more than 100 dishes, G'tower executive chef Johnny Fua said the menu was traditional yet trendy as it incorporates the best of both cuisines as well as showcase the goodness of Mediterranean food.

To break fast, there are dates and a variety of juices. Guests can then move on to starters such as *rojak pomegranate*, *Kerabu Daun Selom*, *bubur lambuk* and *kerabu mangga muda* or Moroccan appetisers including *Quinoa Salad* and *Lentil Salad*.

The main dishes such as *Beef Assam Pedas*, *Opor Ayam*, *Lamb Navarin*, *Chilli Prawn* are served in claypots to preserve heat and flavour.

There is also the Moroccan favourite, the *Chicken Tagine Cous Cous*, made with fragrant spices as well as the equally flavourful *Shabbat Fish*.

One of the highlights is the *Giant Tiger Grouper* dish that may be served baked, steamed or deep-fried on rotation.

Fua said the fish was a hybrid that is fleshy and fast growing.

"We guarantee that it is naturally bred and high in protein because it is brought in fresh from our farm in Terengganu," he said, adding that he preferred eating it steamed with a dash of soy sauce.

Baked *Giant Groupers* were served during the preview, and it was a hit with many

going back for second and third helpings.

A Ramadan buffet would not be complete without an action corner serving *satay* and *kerupuk* with *kuah kacang* (peanut sauce).

A big pot of Arabic rice with a generous amount of cashew nuts topped with sliced *Roast Lamb Leg* was also a good combination. A variety of live cooking stations serving local hawker food such as *Mee Bandung* and *Curry Mee* were also available.

Also included in the buffet was an assortment of bread including *pita*, *panini*, *garlic naan*, *focaccia* and *soft rolls*. There was also a variety of soup including the must-have *bubur lambuk*.

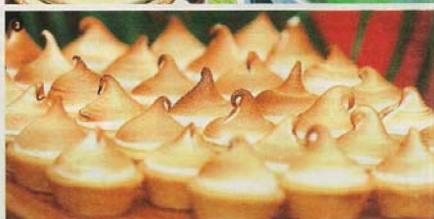
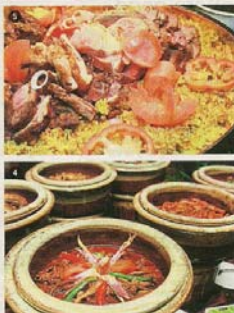
For a sweet ending, head to the dessert counter to feast on *bubur chendol*, *air batu campur* (ABC), assorted traditional *kuah* and macarons. There is also melt-in-the-mouth *pavlova*, the nutty *baklava*, *Tiramisu* and *Tangy Lemon Tarts*.

The Ramadan buffet is served at the Mezzanine Floor throughout Ramadan with prices starting from RM90++ per person and RM45++ for children.

**■ MEZZANINE FLOOR, G'tower, 159, Jalan Tun Razak, Kuala Lumpur. (Tel: 03-2168 1919 ext 7040). Business hours: 6pm-10pm daily.**

This is the writer's personal observation and is not an endorsement by StarMetro.

## EATING OUT



- 1 Banquet Chef Tasmara Yahya showing some of the Moroccan dishes including Harissa Lamb and (in his left hand) and Chicken Cous Cous (in his right hand).
- 2 The baked Giant Tiger Grouper is brought in fresh from the hotel's farm in Terengganu.
- 3 Tangy Lemon Tarts neatly arranged at the dessert counter.

- 4 Some of the main dishes are served in claypots to keep them warm.
- 5 A good combination of Roast Lamb Leg and Arabic Rice served with mint and barbecue sauce on the side.

— Photos by CHAN TAK KONG



Managed by  
Lamp Education Sdn Bhd (9131 9131-0)



## INFO DAY

DATE : 5 JULY 2014 (SAT)  
TIME : 9AM - 2PM

### TIME SCHOOL PREVIEWS

10.30 am Handling Children Of Today  
11.30 am An Hour With The Principal

The school previews will give you an idea on how our programme and curriculum suit your child from kindergarten right through Secondary school.

- World Mathematics and Science using Macmillan Series (UK Books)
- Intensive English Programme with the British Council for Forms 1 & 2

### ONGOING ACTIVITIES & EXHIBITIONS

#### Bestari Eco Educational Campaign

We will be at the International & Private School Education Fair (IPSEF) @ Mid Valley Exhibition Centre on 19 & 20 July 2014 from 11am - 6pm (BOOTH: 3073 & 3074)

© Images © StarMetro

www.sribestari.edu.my

SEKOLAH SRI BESTARI

Peninsula Margene, 506 Sri Damansara, 52200 Kuala Lumpur.

03-6275 5886 / 03-6274 2151 03-6272 2070 marketing@sribestari.net.my