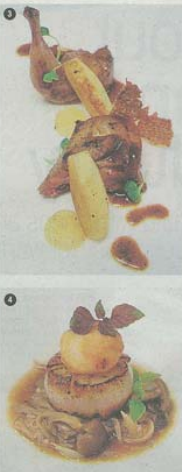


EATING OUT



- 1 Fua (left) and Lee presenting some of the main courses from the new menu.
- 2 Yam & Complementary Flavours – Yam Mousse, coconut fluff, chestnut carpaccio and tapioca pearls.
- 3 Quail Confit – French quail with truffled kestrel potato, pressured watermelon rind and cracklings.
- 4 Hokkaido Scallops with Brittany Blue – seared Hokkaido scallops, crispy Brittany Blue lobster and wild funghi stew.
- 5 Capon chicken – Capon chicken terrine, aged cheddar and apple relish, edamame pesto and red beet paper.

Always a surprise on the menu

Restaurant out to wow diners with clever combination of flavours and ingredients

By AIDA AHMAD
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THOSE who have never been to Tanzini Uppecked in Gower, Kuala Lumpur, should definitely pay this restaurant a visit. The view of Kuala Lumpur from the balcony alone is quite breathtaking.

Celebrity chef Johnny Fua is Tanzini's executive chef, and he, along with his sous chef Eugene Lee, unveiled a new menu that is inventive and clever.

For those who appreciate the complexities of food, their menu is a true testament to that. The thought, process and technique that goes into each dish is quite impressive.

You will get to savour interesting dishes such as the Tongue 'N' Cheek, which is braised Wagyu beef cheeks with braised turnip and orange ceviche; Quail Confit – featuring French quail with truffle Kestrel potato, pressured water melon rind and cracklings; Snow Crab & Foie Gras Otak Otak – the crab is air-frozen from France, rolled up with chilled Cappellini and tossed in fermented black bean.

Instead of using fish for otak otak, they use foie gras.

The menu items are designed with wine pairing by the Tanzini Uppecked inhouse sommelier.

Granted, it is the norm for restaurants to change their menu every few months but there is a little extra something that the chefs have cooked up – a surprise menu!

The concept was Lee's idea,

where he had in mind that diners be able to build their own minimum three-course meal by selecting the dishes from the menu.

"Prior to this, we had a full set degustation menu. Many of our customers felt there was not many choices of dishes so we decided to come up with the Chef's Table surprise," said Fua, who hails from Malacca.

The Chef's Table surprise means only main items will be revealed, but not the method of preparation or pairing.

The otak otak, for example, is commonly known as fish paste. We wanted to give it a twist and that 'wow' factor," said Fua.

For the new menu, they are doing away with identifications like 'starters', 'mains' and 'desserts' and incorporating three sets called Expose, Explore and Experience.

According to Penang-born Lee, the concept of the revamped menu is a reflection of his personality. "Playful and with a sense of humour."

Unconventional pairing was what we wanted to explore and to play around with seasonal ingredients, with local flavours but with a refined method of preparation," said Lee.

He added that they brought in fresh imported ingredients every two weeks to maintain the quality. "I included a little bit of Nonyaya influence, which is part of my heritage, in the dishes like the Otak Otak," added Lee.

The new decadent menu comprises the wagyu beef, quail, foie gras, Hokkaido scallops with Brittany Blue – seared Hokkaido

scallops, crispy Brittany Blue lobster, wild funghi stew; Carrot with Duck Variations – roasted carrot veloute (creamy soup infused with curry) and duck done in three ways – cured, salted-shaved and dried like bacon; Capon (pronounced shank-pohk) Chicken en Croute – chicken terrine, aged cheddar and apple relish, edamame pesto and red beet paper; Hybrid Grouper – pan-seared organic grouper (a breed of Grouper and cob) from their farm in Terengganu, cured menma (bamboo shoot), chilli sofrito (the chef's signature recipe made up of eggplant, onion, tomatoes and chipotle cooked under low heat for six hours); and desserts which consisted of 648 Valrhona Manjari – frozen 'bombe', calamansi-tonka bean custard and malt meringue as well as Yam & Complementary Flavours – locally grown yam, mousse, coconut fluff, chestnut carpaccio and tapioca pearls.

"We want people to have a proper culinary journey, not just to fill up their stomach, but an experience of good service and good food and go home with great memories," said Fua.

■ TAZNINI UPPECKED, Gower, Level 28, 199 Jalan Tan Razak, 50400, Kuala Lumpur (Tel: 03-2168 1974/email: fuh.mgr@Gower.com.my) Business hours: 11.30am to 2.30pm (lunch), 6.30pm to 10.30pm (dinner). Monday to Saturday, closed on Sunday.

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