

## EATING OUT

# For a sky-high festive feel

Special Yuletide set menu with a bird's eye view of the city and live music

By **BRENDA CH'NG**

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**MERRY  
CHRISTMAS  
& HAPPY NEW YEAR**

**S**AVOUR your Christmas dinner with a view at Tanzini Restaurant, located high up on the 28th floor of GTower on Jalan Tun Razak.

Soak up a bird's eye view of the city centre while enjoying a complimentary eggnog together with your fine dining meal specially prepared by the chef.

For two nights only – on Christmas Eve and Christmas Day – diners will get to enjoy a complimentary glass of JC Shiraz or JC Chardonnay as part of the set dinner menu.

For starters, diners will get to taste Christmas inspired breads, blended with festive spices.

This in-house baked selection is just the thing to kick off the festivities.

"This year, we also decided to do something special for Christmas which is not to serve turkey," said the restaurant's senior sous chef Eugene Lee.

Lee explained that the norm was to serve a whole turkey every year so this year they decided to give their menu a twist.

Diners will get to choose from two options for the main course which is the spring chicken or the omega 3 barramundi.

Baked in herb oil and served with shaved Brussels sprouts and pancetta, we found the fish well seasoned.

When eaten, the taste of garlic and herbs added fragrance to the fish, which was tender and well baked.

Meanwhile, the spring chicken comes with confit stuffing.

When cut in the middle, diners get to see the turkey confit stuffing.

In replacement of the cranberry sauce which is often paired with turkey, the chef served Chili Strawberry sauce to go with the meat.

It is recommended to be eaten together to taste the sourness of the strawberry and sweetness of the meat.

Apart from this, the Christmas menu also serves the Crystal Bay Prawns and Mango appetiser, which was really appetising.

The blend of the various flavours found in the dish went really well, and in one mouthful we got to taste the sourness and sweetness all in one go.

"For this dish, we actually removed the fat and meat from the duck skin and used it to wrap the prawns," said Lee.

With only one bite-sized piece served on the plate, Lee recommends that it is savoured all at once.

After the appetiser we had the Roasted Butternut Squash soup, which was creamy and enticing.

A little chili oil is drizzled on the soup, giving spicy notes to this soup.

With all the different spices and flavours rolling around in our mouths, we were then served a palate cleanser, consisting of a sorbet.

Just before eating the sorbet, we



were warned by the chef not to freak out when something starts popping in our mouths.

With a little sizzle and pop, we soon realised that he added pop rocks into the sorbet which we found interesting.

As the food starts settling in with the wine, we soon arrived at the best part of the menu which was the dessert.

The chef whipped up his very own Panettone with Spicy Apple Crumble ice cream.

For fans of cinnamon and apple, this ice cream is just for you.

This in-house made ice-cream

and panettone was just the first Christmas dessert to end our Christmas dinner.

In addition to this, diners who book and purchase the Christmas menu at RM285++ will also get free access to the View Rooftop Bar and watch Rozz Ritzman live at the bar on Christmas Eve.

The performance will start from 9pm onwards, and bookings are now open.

Meanwhile, there is also a special pass to watch Ritzman live at the View Rooftop Bar without having to dine the Christmas menu.

For bookings made from Dec 16



**1** The omega 3 barramundi is baked in herb oil and served with shaved Brussels sprouts and pancetta.

**2** The Crystal Bay Prawns and Mango appetiser is a mouthful of interesting flavours.

**3** Whole spring chicken with turkey confit stuffed in the middle.

– Photos by **RICKY LAI**

to 23, it is RM70 nett per person. For walk-ins, it is RM90 nett per person.

All prices are inclusive of a glass of eggnog or special cocktail.

**■ TANZINI, Levels 28 & 29 GTower, 199 Jalan Tun Razak, Kuala Lumpur. (Tel: 03-2168 1899). Business hours: 11.30am-2.30pm, 6.30pm-10.30pm (Monday to Saturday), 3pm to 10.30pm (Sundays).**

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