

Headline: **Tanzini Upperdeck changes your perception with a spring –themed menu**

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Byline / Author: By Calvin Chong

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Tanzini Upperdeck changes your perception with a spring-themed menu

Mar 20, 2015

Only in Tanzini Upperdeck will you find a delicious earth-flavoured dessert made with Jerusalem artichokes, muscovado sugar and hazelnuts.

By Calvin Chong

Known for its regular change of menu to feature the best produce of the season, **Tanzini Upperdeck** never fails to impress diners with its innovative menu that often challenges our notion of taste.

For this season, **Chef Eugene Lee of Tanzini** recreated spring on a plate, using the best ingredients sourced internationally from countries like Japan, France and Australia.

These new dishes will challenge your palate to redefine what you know about certain ingredients including an **earth-flavoured dessert**, **miso-soaked Wagyu steak** and **whelk carpaccio on seaghetti**.

Available from now till May 2015, the new menu follows the ongoing tradition of Tanzini, where diners will have the choice of **three, five or seven-course meals**, with price **starting from RM215++**. For each different set, diners will get to make their own combination to suit their dietary and preferences.

Here we share with you five of the standout dishes from Chef Eugene's brilliant spring-themed menu.



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Appetiser: Scallops (Hokkaido, Japan)

Seared Hokkaido scallops served with 'truffle of the sea', chicken emulsion and matcha nori streusel

To start the night off, we have **seared Hokkaido scallops**, one of Chef Eugene's favourite ingredients.

Simply seared to perfection and served with a **truffle and brown chicken emulsion**, the scallops gives off a earthy and smoky aroma that reminds us of early spring where the ice slowly thaws to reveal fresh grounds.

To add on to the scallop's natural springy texture, Chef Eugene adds tiny crackers of 'truffle of the sea', which are **thinly sliced scallop that are dehydrated** to a candy-like form. To finish it off, specks of matcha nori streusel are scattered on the plate to enhance the refreshing feeling for our palates.



Appetiser: Whelk (Bordeaux, South France)

Whelk carpaccio topped with seaghetti in Thai dried shrimp and smoked cod roe.

After an ice-thawing start with the scallop, we move on to a very peculiar dish that brings in the elements of the sea. Whelk, a form of sea snail found in Bordeaux, is served ala carpaccio style on top of a seaghetti (pasta-shaped seaweed). Due to its sea properties, the **whelk has a distinct taste of mineral** that jolts the palate, but when paired with the **aglio olio-cooked seaghetti**, the saltiness levels out to a blend of tangy and spicy notes.

The **smoked cod roe cracker** topping adds a waft of woody and briny flavours that connects to the whelk and pasta harmoniously, like a violent sea storm calming into a beautiful sunrise.

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Appetiser: Primavera

Freshly made petit pois pasta with sautéed petit pois and puree, yolk confit and duck bacon

Blooming into full spring theme, the Primavera is made entirely out of petit pois (small green peas) and topped with egg yolk confit and duck bacon. First, Chef Eugene made the **pasta dough using the green peas** and slowly tears it to thin slices before cooking it. Then the freshly cooked pasta is plated with **a dollop of pea puree**. Al-dente and sweet to the bite, the pasta is a healthy option for those who try to avoid the pasta for the fear of carbs.

Paired with a **yolk confit** to represent a sunny day on the field, which **is soaked in herb oil and cooked in a dehydrator**, it lights up the fresh green flavours of the dish while adding a distinct savoury and creamy tone to it. The **tiny cubes of duck bacon** add hints of sharp salty punch to cause an explosion of flavours, juxtaposing the mild flavours of yolk and peas.

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Main Course: Blackmore's Wagyu (Victoria, Australia)

Saikyo Miso marinated 600-days grain fed Wagyu served with carrot and cucumber slaw and natural jus

Traditionally, the rump cut is used for braising recipes, but here, Chef Eugene **reinvigorates the cut** by using it as a grilled steak dish. Using the **cryo-poaching technique and followed by quick torching**, the rump is slow-cooked without losing its juiciness. This is then followed by **the rub of Saikyo Miso** (a comparatively sweeter miso than most) that helps tenderise the meat and surpass the gamey tendencies, resulting in a slight acidic but sweet flavour for the meat.

Served with only **natural jus**, the meat is made to shine through with its natural properties. After eating the steak, you finish off the course with an **Indian-inspired carrot and cucumber slaw** that packs quite a tang to the palate. Therefore, it is best to only eat the slaw after the steak as palate cleanse before dessert.

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Dessert: Earth

Nitro Jerusalem artichoke gelato served with hazelnut sponge, skins and dark muscovado sugar floss

To end the night with a bang, Chef Eugene specially concocted a dessert that **draws inspiration from the earth and soil**. Seemingly odd, the dessert turns out to be a wonderful surprise. Using **Jerusalem artichoke as the main ingredient** to provide the earthy taste to the dessert, the first bite to it gives off a bittersweet taste that slowly transitions to a rich flavour.

The **chewy hazelnut sponge helps to add a touch of fragrant nutty nuances** to resemble the trees, while the **grainy texture of sugar floss** brings into mind of the rough sand. Through the brilliant skills of Chef Eugene, the distinctive characteristics from each ingredient fuse completely to create punches of flavours that wake the palate and lift up our spirit. The experience can only be described as a seedling breaking ground and growing out its first stem - a remarkable event to be remembered.

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Tanzini Upperdeck is located at Level 29 of G Tower Hotel (199 Jalan Tun Razak, 50400 Kuala Lumpur).*