

Headline: **Special menu with a view**

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EATING OUT

Special menu with a view

Expose, explore and experience by building your own three-course meal

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Photos by **SHAARI CHE MAT**



TANZINI at GTower, Kuala Lumpur offers diners great views while enjoying delicious food.

Tanzini Upper Deck, which offers haute cuisine, has made its first menu change for the year with award-winning chef Eugene Lee pulling out all the stops.

The new menu is called Expose, Explore and Experience and is aimed at providing a rich gustatory sensation featuring well-balanced flavours, aromas and textures that come together harmoniously using the best seasonal ingredients.

Lee wanted to allow diners a chance to build their own meal by selecting dishes from the menu.

Depending on how hungry you are, each set comes in three, five or seven courses.

As appetiser, diners have four options to choose from — Scallops, Whelk, Onion & Comte, and Primavera.

The scallop dish comprises two generous portions of Seared Hokkaido Scallops, "Truffle of the

Sea", Chicken Emulsion and Matcha Nori Streusel.

"The truffle of the sea is actually thinly sliced scallops that are then dehydrated. This gives the dish an extra crunch. I have also added green tea or 'matcha' crumbly topping as this serves to slightly dry out the palate and helps to make the chicken emulsion creamier," Lee explained.

For those with a slightly adventurous palate, the whelk appetiser is sure to fascinate.

Whelk is a type of sea snail and Lee flies his in fresh from Bordeaux in France.

Under Lee's expert hands, the Whelk Carpaccio, Seagretti in Thai Dried Shrimp and Smoked Cod Roe are a unique combination of springy texture and mild spiciness.

The whelk is reminiscent of squid, but has a more 'mineral' taste, while the 'seagretti' is a type of seaweed that Lee has masterfully turned into spaghetti.

The Onion and Comte is a unique take on the traditional onion veloute. Accompanied by a Bombay Onion Kakiage and Toasted Ciabatta Cream, it is served piping hot.

The Comte cheese lends the soup a slight pungency that goes well with the sweetness of the Bombay onions which is served tempura style.

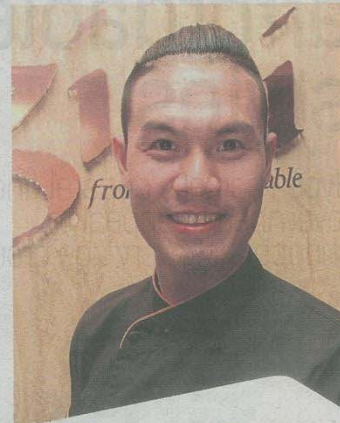
"The soup is made by stir-frying onions, which are then boiled in



Authentic: Crispy Pressed Confit of Muscovy Duck, Braised Figleaf Gourd & Cipollini and Wolfberries is prepared in-house to retain its traditional French method that consists of salt curing and cooking in fat.



Intriguing must-try: Earth comprises Nitro Jerusalem Artichoke Gelato, Hazelnut Sponge, Artichoke Skins and Dark Muscovado Sugar Floss.



Try it: Chef Lee has pulled out all the stops to create a mouthwatering dining experience.

brown chicken stock and potatoes. The concoction is left to simmer for eight hours," Lee said.

A personal favourite was the Primavera, which is freshly made Petit Pois (Baby Peas) Torn Pasta, Sautéed Petit Pois and Puree, Yolk Confit topped off with Duck 'Bacon'.

This dish is a work of art as it perfectly depicts Lee's vision of a spring day. The entire dish has a light and delicate flavour, perfect as an appetiser.

For mains, there are three options — Over Finished Red Mullet, Pickled Beet, Red Mullet Essence and Black Quinoa; Saikyo Miso Marinated 600 Days Grain Fed Wagyu, Carrot & Cucumber Slaw and Natural Jus; and, Crispy Pressed Confit of Muscovy Duck, Braised Figleaf Gourd & Cipollini and Wolfberries.

The show stealer was the duck dish which is prepared in-house, retaining its traditional French meth-

od that consists of salt curing and cooking in fat.

"Rather than cooking the Muscovy duck in its own fat, I have adjusted the recipe by using olive oil seasoned with herbs and spices.

"The shredded meat is then wrapped in Vietnamese rice paper before being deep fried. The dish is finished with braised figleaf gourd, cipollini and wolfberries as sides," Lee said.

No expense was spared in the creation of Lee's two desserts.

The intriguingly and succinctly named Earth is a must-try.

It comprises Nitro Jerusalem Artichoke Gelato, Hazelnut Sponge, Artichoke Skins, and Dark Muscovado Sugar Floss. The different elements give an 'earthy' flavour.

Lee's Grapefruit-Campari Orb, Toasted Almond Cake, Cereal Whipped Dulcey 32% and dehydrated mandarin oranges is a feast for

the senses.

It has a slightly bittersweet taste but acts as the perfect accompaniment to the almond cake.

The menu is priced from RM215++ per pax for the three-course dinner to RM350++ for a seven-course menu.

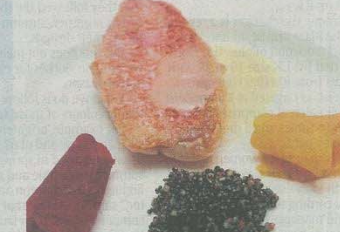
Apart from this, the Chef's Table Degustation starts from RM350++ per pax and requires reservation a week in advance.

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

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A work of art: The Freshly Made Petit Pois Torn Pasta, Sautéed Petit Pois and Puree, Yolk Confit topped off with Duck "Bacon" perfectly depicts Lee's vision of a spring day.



One of the mains: Over Finished Red Mullet, Pickled Beet, Red Mullet Essence and Black Quinoa.