

Headline: **Scandinavian Delight**
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Outlet featured: Tanzini , SVSB



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Epicure
Scandinavian Delight

Burrata Cheese with Zucchini Salad

Scandinavian Delight

Nordic cuisine has taken off, and Tanzini Restaurant has its share of pleasures, guilty and otherwise.

At some point in the best meals, there's a sweet spot when a mouthful makes you inexplicably happy. It's not hidden and Tanzini is located inside the grandiose GTower (on the 28th floor), which is smackdab right in the middle of KL's busiest district, Jalan Tun Razak. It's a balmy hot afternoon and we're having a late lunch at the restaurant.

So, on a table in a tastefully furnished, charming room, we peruse the day's menu. The menu is modern European and Scandinavian-Asian food is on the tasting list. The veritable chef behind the menu is Chef Kenneth Loke, a gold medal winner in the prestigious Bocuse d'Or Malaysia Selection 2013 and finalist in the Bocuse d'Or 2015. Although its praises are seldom sung, traditional Scandinavian fare — full of seafood, berries, roots and rye — has a lot to offer. To be clear, we're not talking fancy French technique or expansively layered spice palettes. We're talking about simple farm fare, hearty whole grain breads and rich seafood stews, food meant to sustain to your body.

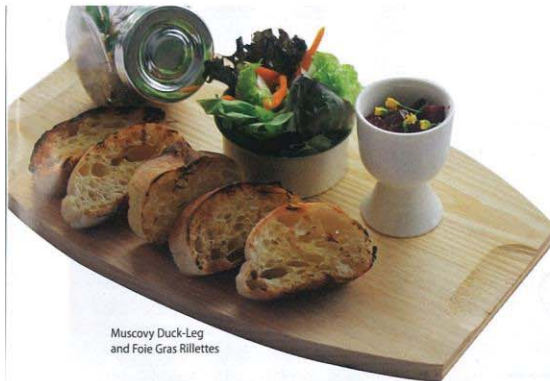
Our waiter has already made sure the table's set and pours us each a glass of Ca N'Estruc Blanc 2013

Text: Jennie Cotter Images: Courtesy of Jennie Cotter / Tanzini Restaurant

Côte de Boeuf and condiments



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Muscovy Duck-Leg and Foie Gras Rillettes

from Catalonia. Of the three starters, we have Burrata Cheese with Zucchini salad, pesto, tomatoes and almond, and Muscovy Duck-Leg and Foie Gras Rillettes with grilled ciabatta. The rillettes and fine greens work excellently on ciabatta, a type of Italian bread which is much lighter than its homely shape would indicate. With a chewy interior that is enclosed in a slightly crunchy crust, the rillettes on ciabatta would perk up any empty stomach on a somnolent afternoon.

The humble Burrata cheese, meanwhile, is served barely warmed, with fine Zucchini salad and scattered almond nuts. The daringly sparse presentation of both starters proves that produce this good doesn't need gussying up. According to Chef Loke, Tanzini sources only the best locally grown ingredients.

I can rarely resist anything soupy; the Crustacean Bisque is made from crustaceans, with a dash of herbs like fennel and dill. It's fabulously smooth, indulgent and tastes great with ciabatta.

Of the two mains, the Hamadai (a clam broth with Roma tomatoes, Japanese red snapper, herbs, scallops and squid) would be my firm choice on a

return trip. The more I eat seafood, the more I keep returning to the snapper. Here it is neatly cooked with the delicate and pungent flavour of herbs. My snapper is sparklingly fresh: plump and dressed in briny juices, accompanied by crunches from the dots of dear little veggies.



Hamadai

We cleanse our palates with refreshing cold and minty sorbet and proceed to the next course – the most excitingly billed and one for sharing: char-grilled Côte de Boeuf (beef steak) with bits and bobs, potatoes, seasonal vegetables, salad, Béarnaise sauce and Tanzini's salt variations (RM288). Adding to that, some Ca N'Estruc's 2013 red wines to compliment the steak. The beef is a bit hard for my liking but tastes zestily gorgeous with different salt flavours.

Finishing things off, the desserts are superb. A molten cake with chocolate that's rich and that melts in your mouth, and the accompaniments — rice pudding with kaya ice-cream and smoked arbequina olive oil sponge cake with candied duck bacon — give an indulgent, moreish aftertaste.

Sometimes I wonder how great food travels so quickly to your eyes and makes you see things in a better light. Tanzini has certainly opened my eyes to the wonders of Scandinavian cuisine. ■

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