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SAVOUR



Tanzini's interior decoration reflects modern elegance

Tanzini

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Farm Fresh Flavours

The fresh food movement has descended on **Tanzini**, the Italian restaurant that is housed in the stunning G Tower. Fireflyz heads over to try the tantalising dishes that are on offer.

This is the guiding principle that serves the Kitchen Team. Grounded by the restaurant's fresh food mantra, the team's passion and focus is on serving delicious, refreshing food with a modern European twist. Their Head Chef insists that food should not only taste good, but should be good for you as well.

Hearty Italian home kitchen food is served up to you by the creative chefs at Tanzini. There is a stunning fusion of global cooking methods with traditional, heritage recipes using the freshest of ingredients. The dishes are creative, refreshing and always surprising.

THE G Tower stands proud in the heart of Kuala Lumpur. Nestled in this magnificent building are a few stunning food and beverage that serve up a delicious array of food and drinks. Tanzini is one of these, proudly showcasing fresh, crisp flavours in a setting that is calming and pleasing to the eye.

Chic Eating

The main focus here at Tanzini is fresh, premium quality ingredients that come directly from the farm, such as seafood and greens that are sourced from best practice organic farms and suppliers within the region. The restaurant does this as their way of reducing their carbon footprint on the planet.



The Tanzini Upperdeck offers diners a unique experience, right 'under-the-stars'

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Seafood Aglio-Olio with a generous serving of clams and prawns

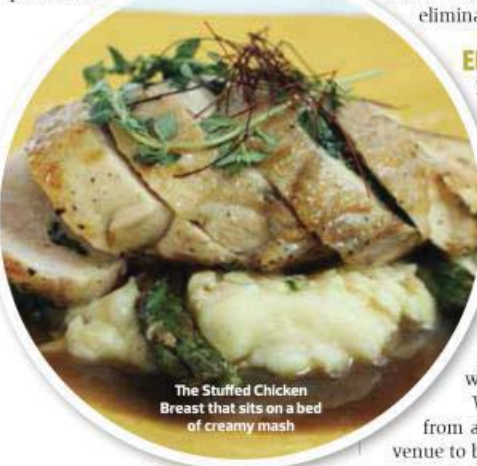
The Extra Mile

The freshness and creativity of the food comes across in every bite. The *Stuffed Chicken Breast* that sits on a bed of creamy mash is a perfect example of this. Crisp, clean flavors that come across very well. Another example is the *Seafood Aglio-Olio*. Aglio-Olio is one of the simplest pasta's to

make. Tossed in olive oil with sauteed mushrooms, garlic, chilli, a dash of salt and pepper, Tanzini adds on the elements of fresh seafood. With a generous serving of clams and prawns, this simple dish is bound to be a winner for seafood pasta lovers.

The kitchen brigade goes that extra mile by eliminating the usage of processed food as much as possible. Bread and pastas are made using no preservatives and many of the sauces that are used are made in-house.

Even their beverages and desserts are made with health in mind. Though still highly sinful, the desserts are made using recipes using reduced amounts of sugar, and where possible, relying on the natural sweetness of the ingredients used to deliver that sweet kick. The signature cocktails are made using fresh juices, thus eliminating the need for sugar.



The Stuffed Chicken Breast that sits on a bed of creamy mash

Elegance

Echoing the fresh concept, Tanzini's interior decoration reflects modern elegance. The Tanzini Upperdeck, open for private functions only, offers diners a unique experience right 'under-the-stars,' with distinctive starlight features and spectacular views of Kuala Lumpur night cityscape. The Upperdeck at Tanzini is completed with a cigar lounge to complete your experience.

For those who would like to indulge in a prestigious dining experience, the Salon Prive dining room elevates the art of hosting a dinner party into a glamorous affair. Apart from a full butler service, Salon Prive comes with its own private outdoor deck and adjoined living room adorned with lavish leather sofas, signature chandeliers and custom made light fittings. This is the place to be to wine, dine and impress.

With food that amazes and delights and a variety of spaces ranging from a private dining room for small intimate dinners parties, Tanzini is a venue to be reckoned with. 🍷