

Headline: **The Incomparable Tanzini Restaurant**
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The Incomparable Tanzini Restaurant

There are few restaurants in Malaysia that dare to be bold, introducing fusions of recipes most chefs and diners would have never dreamed of. It is here that Tanzini Restaurant, which is located on the 28th floor of G Tower in Kuala Lumpur, stands out as it takes one of the most unique approaches that the Malaysian food and beverage industry has ever seen. With the tagline From Farm to Table, Tanzini advocates for quality food and the freshest cuisine from ecologically-friendly farms to be served on your dinner plates.

The chefs and owners of Tanzini Restaurant have become pioneers in their own right in the gourmet food industry by going against the norm. They rethink how they source, prepare and present their dishes, and the diners' interest is piqued as they wonder what will arrive next at their tables. *International Business Review* interviews Kenneth Loke, the Sous Chef of Tanzini Restaurant on their milestones and future plans as one of the top restaurants in Malaysia.

Having worked in Tanzini for the past 8 months, Kenneth Loke has many insights into what really sets the restaurant apart from so many other posh bistros and dining places in Kuala Lumpur. The farm-to-table concept that Tanzini utilises is both an ecological and economical landmark for many restaurants of its kind in the country. It's a movement concerned with producing food locally and delivering that food to local consumers, promoting organic farming initiatives as well as community-supported agriculture. This unique approach to supplying the food to their restaurant encourages the growing of the freshest ingredients.

Tanzini is renowned among the elite circle of the business world and socialites as they choose to hold events at either Tanzini or Tanzini Upperdeck. Since 2013, Tanzini has also hosted

the *Malaysian International Gourmet Festival*, as well as collaborated with brand names for launch events of their latest products or gala events. Tanzini Upperdeck reflects modern elegance and a unique experience, with distinctive starlight fixtures and a spectacular view of KL in the evenings. It has been a frequent venue for launch events of luxury brands and corporations, with its beautiful interior seating up to 100 patrons.

One of the things that Tanzini does better than any other restaurant of its nature in Malaysia is its ability to always keep the customers guessing. Each month has a different theme to its menu, based on the largest quantity of freshest produce the restaurant is supplied with at any given time. We tried the Coconut X Gastronomy Menu, a set with a variety of selections comprised of five courses, the starter, soup, intermezzo, main course and dessert. This menu is a personal favourite of Kenneth Loke's because of the many different ways coconut is used to create dishes and spices. Customer favourites were the *Maine Crab with Young Coconut* and *Sakura Chicken with V.C.O.*, which the chef said reminds patrons of comfort food – typical Malaysian cuisine they love but with a sophisticated twist.



Tanzini is also unique in Malaysia for its Scandinavian approach to fresh and delicious cuisine, with all their dishes based on the rich and hearty food from Nordic and Italian home kitchens. Patrons can enjoy all of these for lunch and dinner throughout the weekdays, and on Saturday evenings (the restaurant is closed on Sundays).

While it maintains a reputation as one of the premier restaurants in the country, Tanzini has also encountered its share of challenges. Kenneth Loke described mentioned the difficulty of finding new talent in Malaysia as most of them choose to work overseas. "Chefs in Malaysia aren't groomed to try new things and discover how to create meals that stimulate a multi-sensory experience," he said. Tanzini's solution to this is to train all its young chefs to become more experimental and continue the legacy of creating one-of-a-kind dishes that the restaurant is known for.

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Left: Kenneth Loke, Sous Chef of Tanzini Restaurant, is one of the minds behind their bold and daring fusion foods.

Below: The grilled rack of lamb surprises the palette with its tropical twist – the surface coated with a coconut crust while the watercress, pineapple and cucumber sides create an explosion of flavour.



The work of the creative minds behind Tanzini's mouth-watering creations, Sous Chef Kenneth Loke and his team have added to the already exciting and unreal atmosphere that Tanzini is known for. It is no wonder this restaurant is renowned among the world of Malaysia's most influential minds and we are positive it will continue to stay that way. **IBR**