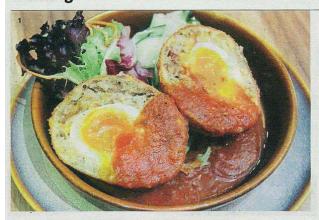
Headline: Taking egg, meat dishes up a notch (Online Version : http://www.thestar.com.my/metro/eat-and-drink/2016/02/26/taking-egg-meatdishes-up-a-notch-tweaked-versions-of-traditional-western-food-to-cater-to-local-tas/) Publication: The Star Date of Publication: 26, February 2016 Section heading: Star Metro, Eating Out Page number: 18

18 eating out

Byline / Author:

Outlet featured:



Vijenthi Nair

Brunch & Munch





1 Scottish Eggs comprise soft-boiled eggs wrapped in spiced pork with sweet hot sauce and pickled cure upper pickled cucumber on the side.

2 Meyer-lemon hollandaise sauce dripping off The Blackstone Benedict.

3 The Not So "Boar" Ribs.

4 The Egg-cellent Salad.

5 The Pig-za is good for sharing

6 The Cheese Boar-ger bursting with colours.

7 This very-Malaysian roasted pork and rice is called Pork Corn Belly.





STARMETRO FRIDAY 26 FEBRUARY 2016





Taking egg, meat dishes up a notch

Tweaked versions of traditional Western food to cater to local taste buds



vijenthi@thestar.com.my

WHETHER it is just for snacks or a fullfledged meal, pork and egg lovers are bound to be spoilt for choice at this newly opened restaurant in Desa Pandan.

to be spoil for choice at this newly opened restaurant in Desa Pandan. Opened in October last year, Brunch and Munch in G Village boasts a variety of dishes made with pork and eggs. StarMetro reviewed some of the custom-ers' favourites, which seemed like tweaked versions of traditional Western food to fit their target market. Starters such as Scottish Eggs and The Blackstone Benedict were safe bets. The former consisted of soft-boiled eggs wrapped in spiced pork with sweet hot sauce and pickled cucumber on the side while the latter comprised poached eggs on the "black-stone", which was the charcoal muffin, served with grilled tomatoes, spinach, bacon and Meyer lemon hollandaise. Some of the names of the dishes were pun intended, such as the Egg-cellent Salad made from radicchio, rocket salad, egg white, quail egg, bacon, complemented by carrot and onion rings, and dished up in honey-citrus dressing and lemon. If you do not mind bitter greens, this is a good option.

If you do not hind bluer greens, uses a good option. There was also The "Pig-za". As its name suggests, pork was the main feature. The "Pig-za" had shredded pork, Chinese pork sausage (*lap cheong*), tomato concasse, and wasal mozzarella, Parmesan, red onion and wasabi

The Pork Corn Belly, which sounds like popcorn belly, consisted of hite-size diced roasted pork belly cooked with soy sauce - a very Malaysian-Chinese flavour - and was served with steamed rice. The Not So "Boar" Ribs were slow-cooked ribs marinated in a variety of sauces includ-ing bulgogi, soy and oyster sauce. Meanwhile, the Cheese Boar-ger was defi-nitely a stunner, given the thick and juicy house-made barbecued pork patty, topped with Chinese pork sausage and colourful ingredients such as bacon, sunny side up eggs, aged cheddar, pincapple, relish, toma-to, gherkin and lettuce. All these items were sandwiched in a charcoal bun with coleslaw and potato wedges on the side. Those who would like to have pasta can try the carbonara-style tagliatelle, cooked

Those who would like to have pasta can try the carbonara style tagliatelle, cooked with park belly, bacon, aged cheese, mush-rooms and sous-vide eggs. No Parmesan was used unlike the tradi-tional way of preparing the dish, but the creaminess was not overwhelming. There is also the Farmer's Breakfast with eggs, bacon, sausage, stewed beans, mush-rooms, caramelised onions, rosti potato and bread which is available all day

rooms, caramensed onions, rosti potato and bread, which is available all day. Customers can choose how they want their eggs to be served – half-boiled, soft boiled, scrambled, sumny side up, poached or in the form of an omelette.

All dishes are served on wooden boards and the dimly-lit restaurant gives a cosy feel-ing with its minimalist interior. The restaurant is also dog-friendly. There

are cages outside where pets can safely wait for diners while they enjoy their meals. A variety of drinks, with and without alco-hol, are also available.

BRUNCH & MUNCH, G-05, G Village, G