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1 Scottish Eggs comprise soft-boiled eggs wrapped in spiced pork with sweet hot sauce and 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.



# Taking egg, meat dishes up a notch

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

story by  
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WHETHER it is just for snacks or a full-fledged meal, pork and egg lovers are bound to be spoilt 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 customers' 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 "blackstone", 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.

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, mozzarella, Parmesan, red onion and wasabi mayonnaise topped with arugula.

The Pork Corn Belly, which sounds like popcorn belly, consisted of bite-sized 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 including bulgogi, soy and oyster sauce.

Meanwhile, the Cheese Boar-ger was definitely 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, pineapple, relish, tomato, 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 with pork belly, bacon, aged cheese, mushrooms and sous-vide eggs.

No Parmesan was used unlike the traditional way of preparing the dish, but the creaminess was not overwhelming.

There is also the Farmer's Breakfast with eggs, bacon, sausage, stewed beans, mushrooms, caramelised 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, sunny 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 feeling 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 alcohol, are also available.

**BRUNCH & MUNCH, G-05, G Village, G Residence Condo, Jalan Desa Pandan**