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SPOTLIGHT  
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# A Divine Treat

Much has been heard about the acclaimed TANZINI, and with its tagline “From Farm To Table”, diners know that they are in for a real treat

LOCATED ALONG THE busy intersection of Jalan Tun Razak and Jalan Ampang, Tanzini is nestled at the 28th floor of the striking GTower. Stepping into the premise, you will be amazed by the spectacular tall floor-to-ceiling windows, which also boast breathtaking views of the Kuala Lumpur skyline. The lunch crowd is greeted by the warm and cosy ambience thanks to the sunlight, which gracefully brightens up the entire space. Nightfall, on the other hand, sees a lighter tempo of the urban life, giving diners an astonishing view of beautiful twinkling city lights that surround the area.

Within the glass walls, you will be enveloped by its romantic and well-conceptualised interior, with wine bottles displayed on chic wooden racks near the entrance. The dining setting provides a subtle and private atmosphere,

making it ideal for dinner dates, group get-togethers and corporate events. Above the establishment is the exclusive Upperdeck, which offers a different kind of atmosphere as compared to Tanzini. Set in a double volume rooftop pavilion, indulge yourself in a remarkable fine dining experience below the gorgeous mirror-ceiling that is adorned with distinctive star-light fixtures. Needless to say, it is the ultimate choice for any special occasion, with menus specially curated to cater well-heeled gourmands.

Coming back to Tanzini, the menu offers a delicious selection of modern European cuisine with its base rooted firmly in the Italian home kitchen, where everything is made from scratch. There are also options of contemporary dishes, which are created by fusing modern

global cooking methods with heritage recipes – a testament to the kitchen’s creativity and prowess.

There are three types of menu served at Tanzini – the three-course ‘Expose’ menu, which serves as a taster of what the restaurant has to offer; the five-course ‘Explore’ menu, which gives guests further choices from the appetiser selection and is more substantial; and the seven-course ‘Experience’ menu, which provides a full experience of the month’s menu. Interestingly, each menu is customisable and it changes on a monthly basis due to seasonal ingredients.

To begin your experience, start off with the sharing plate of *Burrata Cheese with Zucchini Salad* and the sumptuous *Muscovy Duck Leg & Foie Gras Rillettes*. The creamy Italian buffalo mozzarella balls are accompanied by green and

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OPPOSITE PAGE: MUSCOVY DUCK LEG & FOIE GRAS RILLETTES  
 THIS PAGE: (CLOCKWISE FROM TOP LEFT) ECOLOGICAL BARRAMUNDI, AMBIENCE OF THE DINING AREA, 'COTE DE BOEUF' AGED BLACK ANGUS

w zucchini shavings, served with cherry  
 totes salad dressed in the home-made  
 3. balsamic and honey lemon dressing.  
 h is then topped with flaked almonds. The  
 rtiser has a nice mixture of different flavours  
 eatures in each bite. The crowd's favourite  
 asti, however, is the *Muscovy Duck Leg &  
 Gras Rillettes* that is served in a glass jar.  
 pairing of the confit with grilled ciabatta and  
 root relish offers a different dimension of  
 ur that is hard to find.

e Sous Chef, Kenneth Loke, who is also  
 ysia's 2015 entrant for the highly respected  
 se d'Or competition held in France, shares  
 the kitchen makes it a point to practice  
 ainable and ethical sourcing. "We've gone  
 f our way to rethink how we source, prepare  
 present our dishes so that it tastes good and  
 es you feel good. For example, the Muscovy  
 served in our menu are actually from a  
 located in Ipoh."

e *Ecological Barramundi* should definitely  
 your order list. Inspired by the fresh food  
 ement, Chef prepares the dish as naturally  
 ssible, without unnecessary seasoning. The



slim fillet of flesh is succulent and flaky while  
 the skin is nice and crisp. The perfectly cooked  
 white meat is then placed on a bed of Sicilian  
 salad of raw fennel, arugula and orange, which  
 is marinated in a luscious honey lemon dressing,  
 with orange juice, balsamic vinegar, salt and  
 pepper. The combination gives this seafood  
 plate a nice textural balance without being  
 overwhelmingly acidic.

The other main to highlight is the char-grilled  
 "Cote de Boeuf" aged Black Angus. The red  
 meat is cooked flawlessly—delicate pink and  
 juicy flesh, it stands as a testament of the chef's  
 talents. Accompanying the wholehearted meal  
 are three side dishes: roasted potatoes with  
 parsley and sea salt, blanched mix vegetables  
 and sautéed mushroom. Each demonstrated  
 that uncomplicated preparation is often best for  
 quality ingredients.

Talking about his inspiration for curating a  
 course, Chef Kenneth says Tanzini's cuisine

is all about being rustic, well portioned and  
 interactive. "I want guests to have fun and  
 engage with their food when they dine with us.  
 Because at the end of the day, food tastes better  
 when you are in good company." Overall, it is  
 highly suggested that you come in a group and  
 order your platters to share, as there is no better  
 way to enjoy a quiet evening with your closest  
 companion than over good food and wine.

**Tanzini is located in Level 28, GTower, 199 Jalan  
 Tun Razak, 50400 Kuala Lumpur, Malaysia.**

**Operation hour**

**Weekday**

**Lunch: 11.30am - 2.30pm**

**Dinner: 6.30pm - 10.30pm**

**Weekend**

**Only available for Dinner: 6:30pm-10:30pm**

**(Closed on Sunday)**

**For reservation or more information, please call  
 +603-2168 1899 or visit [www.tanzini.com.my](http://www.tanzini.com.my).**