

Headline: **The Best of Flavours**
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THE BEST OF FLAVOURS

Yearning for a multitude of culinary delights complemented with a spectacular city view within a cosy and familiar setting? That is what the new TANZINI is made for.

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ROASTED DUCK BREAST WITH BEETROOT PURÉE,
SAUTÉED SNOW PEAS & ORANGE JUICE



CREAMY RISOTTO WITH JUMBO
ASPARGUS & PRAWNS



SINCE ITS ESTABLISHMENT, we have all known and loved Tanzini for its romantic and well-conceptualised interior as well as its spectacular floor-to-ceiling windows, which also boast breathtaking views of the Kuala Lumpur skyline. Thus, Tanzini's recent relaunch comes as a delightful surprise to all of its followers.

While the well-stocked, glass-enclosed wine cellars are still around, gone are the formalities and

refinements that were once the essence of the restaurant. Gone too is the solemn and mysterious atmosphere that once shadowed the interior. Instead, natural light passes through the skylight and permeates the restaurant, in sync with the warm tungsten lighting that has been arranged thoughtfully to create a warm and cosy ambience. Alexandre palm trees were carefully chosen and discreetly placed, without being intrusive and obstructing the magnificent view of the soaring towers surrounding the restaurant. Sitting high above KL streets on the 28th floor of the G Tower, the new Epicurean menu offered by Tanzini will shield patrons, who crave a leisurely meal, from the hectic hustle and bustle going on down below.

Although it came as a shock that Tanzini has decided to pull the pin on fine dining and has instead decided to offer a more relaxed and affordable experience, guests can take comfort in knowing that it still abides by its tagline "From Farm To Table", focusing on sustainable and locally sourced produce. Tanzini's newly refurbished setting may just settle your scheduling predicament to hunt down the perfect venue to entertain both family and friends.

Apart from the revamped menu, the dining area has also welcomed some new spaces for private events, both big and small, providing intimate opportunities to experience all those candid moments with your companions over a tantalising array of food and beverages, surrounded by artful white orchids-adorned walls.

During cool nights, guests are invited to head out to the balcony, which is further enhanced by astonishing views from the endlessly twinkling city lights rivalled only by a few landmark buildings dotted around KL.

The main highlight of the new unveiling is its new delectable selection of casual-yet-significant dishes. One of the joys of dining at Tanzini is the continual expansion of your taste vocabulary. With a strong base rooted in the Italian home kitchen, Tanzini offers modern European cuisine that is all made from scratch, from freshly house-made pasta, ranging from farfalle

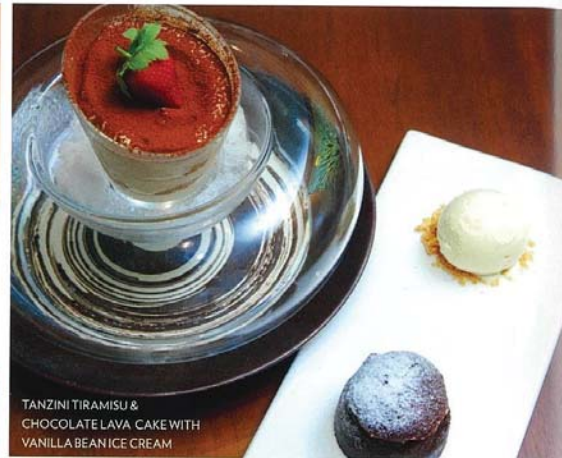


SQUID INK PASTA WITH
YONGOLE, CHERRY TOMATO
IN WHITE SAUCE

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SLOW-COOKED LAMB SHANK IN TAJINE



TANZINI TIRAMISU & CHOCOLATE LAVA CAKE WITH VANILLA BEAN ICE CREAM

to squid ink spaghetti, to classic Italian tiramisu. And like dining in an Italian home, the experience is complemented by the lacquered timber flooring underneath the dining tables and chairs and friendly waitstaff. Minuscule decorative plants and romantically lit candles now too accompany diners at each table.

You may opt to start your dining experience with a plate of wild arugula salad tossed with gorgonzola cheese and a bowl of fungi-infused consommé. The crumbly and salty profile unfolded from the veined Italian blue cheese blends harmoniously with the relish of acidic tomato confit, spicy arugula and bitter radicchio, which in turn provides an explosion of flavours and textures with each bite.

The variety of main courses also offers a glimpse of the kitchen's creativity and prowess. Take for example the mixed bean and barley stew that lends its warm savours to a masterfully slow-cooked lamb shank – its tender and flavourful meat is enhanced by an earthy touch of herbs and spices – served in a tajine, in which the dish is prepared. Alternatively, the squid ink pasta with vongole demands your full attention thanks to its seductive glossy house-made black pasta. A popular dish throughout Italy, Tanzini has decided to further enhance the briny juices from the clams by using squid ink to add flavour (and colour) to the brothy white sauce – an ode to the beautiful Mediterranean Sea.

For more classical flavours, the asparagus risotto is one of the crowd's favourites. The pairing of the creamy risotto with lightly sautéed jumbo asparagus and grilled fresh prawns presents a wholesome dimension of tastes that is hard to find in today's eateries. On a side note, the roasted duck breast, which

is accompanied by beetroot purée, sautéed snow peas topped with saffron and orange reduction at the side, is a great hit for those who are looking for a simple dish that is packed full of punches. The sous-vide duck breast is cooked till the fat under the skin begins to soften and render while the protein begins to set, resulting in a supremely tender and evenly cooked poultry with succulent meat and super-crisp skin.

Sweet endings come in the form of Tiramisu, an exquisite classic Italian coffee-flavoured dessert. The holy trinity of coffee, cream and cocoa powder, it makes the perfect after-dinner combination for guests of all ages. Served atop of an ice bowl, this dessert is not only pleasant to the

eye but it also melts splendidly in your palate. If you are not much of a coffee person, you can always go for the warm chocolate lava cake that is served with Tanzini's house-made vanilla bean ice cream. The satisfying delight one can have from digging the spoon into the cake just to reveal the thick, hot fudge-like centre oozing out can only be outshone by the mesmerising skyline while dining amongst the KL cityscape.

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TANZINI'S DINING SPACE