

STREETS **YOUR GUIDE**

Taking fusion cuisine to a new level

UPPER HAND: Chefs at Tanzini Upperdeck regularly surprise patrons with unique dishes

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TANZINI Upperdeck, located on the top floor of G Tower, recently revealed its new menu which is bound to excite adventurous foodies.

Fusion dishes such as Tongue 'N Cheek, Quail Confit and Snow Crab & Foie Gras Otak-otak are just some of senior sous chef Eugene Lee's creations that will raise a few eyebrows.

For starters, there are four chilled dishes priced from RM75++.

The first, a Hokkaido scallop is pan-seared, topped with a crispy tempura-styled Brittany Blue lobster swimming in wild fungi stew. The stew is made of *bunashimeji*, *shimeji*, *maitake* and *enoki* cooked in rice wine. The scallop, although sweet, goes well with the slightly spicy stew.

The second appetiser is carrot *veloute* (a rich white sauce thickened with cream and egg yolks) infused with Japanese curry on top of duck variations.

The duck variations are cured, shaped into a cube; duck bacon, crispy but turns soft in the *veloute*; and salted-shaved into coarse powder form.

The Capon Chicken en Croute is neutered chicken breast pressed into a thick slice with puff pastry crust.



Eugene Lee (right) with Johnny Fua.



The 64 per cent Manjari is chef Eugene Lee's favourite dessert.

It is served with aged cheddar and apple relish, and pesto made of edamame, to add more flavour to the chicken.

The last, but most anticipated appetiser, is the Snow Crab and Foie Gras Otak-otak.

A snow crab leg is wrapped in spicy chilled Cappellini pasta, tossed in fermented black beans.

Instead of fish, Lee uses foie gras to make the otak-otak, giving it a lighter, airy texture with "an extreme flavour." It is topped with lightly pickled red and green seaweed.

Moving on to the main course, the fish dish is a hybrid grouper from Tanzini's organic farm in Terengganu, a cross between the grouper and garoupa.

With a slightly firmer and sweeter flesh, it is pan-seared and topped

with bamboo shoots which had been cured for three days.

The chilli sofrito, made of eggplant, onion, tomatoes and chipotle, acts like the "sambal" of our traditional ikan bakar. It was cooked under low heat for six hours to achieve a smooth consistency.

The Tongue 'N Cheek is a dish of braised Wagyu beef cheeks in Burgundy reduction sauce served with braised turnip and orange *ceviche*.

For the quail dish, the bird is imported from France, cooked partially, then vacuum-sealed and chilled before it is finished in butter and soy in the pan.

Acidity is added to the dish by using watermelon rind, pickled in white balsamic vinegar.

The main course dishes are priced

from RM95++ each.

For a sweet ending, there is a choice of the 64 per cent Valrhona Manjari and the Yam & Complementary Flavours.

The former, a dark chocolate, is known for its acidity and bitterness. It is made into a *bombe*, a technique of making a mousse by pouring sugar syrup into yolks and whisking them.

Lee then pressurises the *bombe* and drops it into liquid nitrogen so it has the texture of ice cream, only lighter, with air bubbles.

Tongue 'N Cheek.



Japanese curry is poured over the carrot with duck variations.



While the yam mousse, served with coconut fluff which is dehydrated, fresh chestnut carpaccio and tapioca pearls, was inspired by the popular bubble teas. Desserts are priced from RM45++ each.

Tanzini changes its menu every two months.

"I love the changes because they keep me on my toes," Lee said.

A graduate from Universiti Putra Malaysia's culinary programme, cooking, for Lee, is science, history, art and architecture.

"I have always loved cooking because it is how I express myself in many ways," said the chef with seven years experience.

At Tanzini, Lee is under the tutelage of celebrity executive chef Johnny Fua.

"Guests do not always accept our style here and some find the food pairings strange. Whenever that happens, I come out, talk to them and ask them to keep an open mind," Lee said.

For reservation call 03-2168 1899 or email Tanzini at info@tanzini.com.my.

Snow Crab & Foie Gras Otak-otak.



'Yam & Complementary Flavours' is inspired by the popular bubble pearl teas.