

# Fine dining

# with a tasty twist

*The interior of  
Tanzini's upperdeck.*



**GET A KICK:** At Tanzini in GTower Hotel, favourite dishes are 'deconstructed' for memorable meals

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**G**AME for something different? The chefs at Tanzini's upperdeck on Level 28 of GTower Hotel in Jalan Tun Razak here are taking regular dishes and changing them into something different

While some may not be keen on having their favourite dishes "deconstructed", the fact that the fine dining outlet is still in operation since its 2010 opening only goes to show that the chefs may be on to a good thing.

Tanzini's executive chef Johnny Fua Chia Tau said there is no guarantee that he and sous chef Eugene Lee would be serving the same dishes every day.

"We want our patrons to experience a different dining experience every month," said Fua.

"We want to educate our guests on what a memorable dining experience should be," he added.

The pork-free Tanzini comprises two decks, with the bottom deck for



**Wild-caught Nunavut Arctic char** in light soy court bouillon with simmered Kyoto eggplant and toasted baby sardine crackers.

casual dining (serving mainly pastas and pies for lunch and dinner), while the upper deck is strictly for fine dining for dinners, serving mainly European cuisine, particularly Italian dishes.

With a seating capacity of 60, the



upper deck of Tanzini is a plush joint with overhead lamps emitting dim lighting to give the place a cosy and intimate feel.

Customers can also dine under the stars while gazing at the mesmerising Kuala Lumpur skyline at night.

A food preview was organised for members of the English media recently, with servings from the six-course dinner at RM215++ per person.

(Also available are four-course and five-course meals at RM155++ and RM185++, respectively).

The evening got off to a promising start with the chef's special of brown mud crab pie from Australia, which was tasty and flavoursome.

This was followed by the appetiser of pan-fried, freshly-made ricotta gundi (a form of pasta), seared Hokkaido scallops and light garlic butter Alfredo.

Then came the cream of cannelloni beans soup, salted egg macaroni and caramelised onion marmalade chorizo croustillant.

The starter of seared house-smoked muscovy duck breast, stewed parsnip, parsnip chips and parsnip truffle puree seemed to be heaven sent with its tender and succulent meat.

Whetting our appetites was the sorbet of the day with mixed berries.

For the main course, one can choose braised wagyu beef brisket with *fourme d'Ambert*, cauliflower pudding; four-angled beans and paw-paw relish, or the wild-caught Nunavut Arctic char in light soy court bouillon with simmered Kyoto eggplant and toasted baby sardine crackers.

Those who opted for the former were in for a treat as the time-consuming braising process evidently did the beef justice as it was sweet, delicate and tender with a melt-in-your-mouth texture.

The fish, however, could do with a bit more seasoning.

Ending the meal on a sweet and crunchy note were the desserts grand *cru guanaja* 70 per cent chocolate *crème chiboust*, pecan *croquante*, banana *confiture de lait*, and *fleur de sel liquorice gelato*.

Both Fua and Lee did stints as cooking lecturers before finding their true calling as chefs.

The Malacca-born Fua was a student of architecture in Perth before realising that his real passion was "playing" in the kitchen.

"I did an advanced diploma course in architecture just to please my parents, following which I switched to a culinary arts programme," said Fua, who worked as a part-time service staff in the eateries of Perth.

Since 1994, Fua has been doing cooking stints in Malaysia while studying in Australia.

As for Lee, who hails from Penang, he was studying for a science and technology degree at Universiti Putra Malaysia before switching to food services administration and the culinary arts.

A cook for the past eight years, Lee is a specialist in "progressive" cuisine.

Senior food and beverage manager Eric Dee said there are plans to set up two more Tanzini outlets in the Klang Valley.

"We want Tanzini's upperdeck to establish its identity first," he added.

Tanzini's upperdeck is open from Mondays to Saturdays (6.30pm to 10.30pm).

For reservations, call 03-2168 1899 or email [info@tanzini.com.my](mailto:info@tanzini.com.my).

*Johnny Fua Chia Tau (left) with the wagyu beef brisket dish, and Eugene Lee with the Nunavut Arctic char.*



*Check out its **mud crab pie**.*