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144

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Transiting from fine dining to casual chic eating, Tanzini restaurant at GTower Hotel gets a face lift and pushes out its innovative "farm to table" concept to the food lovers of KL.

By Calvin Chong

With a breathtaking view and delectable menu, Tanzini restaurant at the 28th floor of GTower Hotel has always been a local favourite when it comes to fine dining cuisine, but all this has changed as the restaurant takes a turn in concept to open its doors to a more casual setup.

From the interior decor to its new highly directed "farm to table" menu, Tanzini now highlights a more casual chic concept that aims to attract patrons from all walks of life for various occasions – be it corporate entertaining, family luncheon or a romantic dinner date for two.

Front lining its brand new concept is its "farm to table" menu which takes inspiration from the latest food trend – the fresh food movement. By sourcing the best and freshest ingredients and cooking them with the healthiest recipes, the menu at Tanzini aims to taste good and make you feel good.

When dining at Tanzini, be sure to start your robust dining experience with its signature Vietnamese Fish Roll. Made with willow leaf fish as its core ingredient and complemented by squid roe, grilled egg and salted egg before wrapping them all into one fine rice paper roll, the dish brings a refreshing kick to the palate to whet your appetite. The side of yuzu sauce provided also helps to elevate the fresh juicy flavours of the savoury ingredients without overpowering the delicate willow fish.

Onwards to the next, why not dig your forks into the Melanzane, an eggplant parmigiana timbale with classic tomato sauce. Known for its Modern European repertoire, Tanzini's interpretation of the Melanzane Parmigiana brings a revitalising punch on first bite. Chewy and earthy with waves of tomato zest enveloping your palate, the dish brings out the best nuances of the eggplant, cheese and tomatoes.

Before moving on the mains, always take a breather with its soup courses like the Fungi-Infuse Soup. With a base of clear mushroom consommé, created by soaking and infusing mushrooms in a simple stock, and topped with freshly cooked shitake, shimeji and cup mushrooms, this

earthy pot of richness warms up the body and relaxes the palate for the heavier courses ahead.

For main courses, there's plenty to feast on at Tanzini, from its signature pastas to its poultry and seafood menu.

Our personal recommendation on the pasta list is definitely the Spaghetti Squid Ink Vongole. Simply, hearty and packed with vibrant flavours, the squid ink pasta is unlike most in the market. Here, the recipe is made to be light with a touch of tangy nuances, all thanks to the use of cherry tomato in its white wine sauce. Thanks to that touch of sharpness, the clams mixed into the pasta stand out with much appeal without any hint of briny kicks.

For poultry, there's nothing better to order than its Stuffed Chicken Breast, a classic made with a twist. Juicy slices of chicken breast, which are grilled to perfection with a crispy skin and tender meat, are paired with ricotta cheese, spinach, jumbo asparagus and a side of truffle mashed potato to create a vivacious blend of flavours with a highlight on earthy mellow nuances. While packing heavy punches on the palate, the dish has just the right portion where diners can eat without getting too overwhelmed by its flavours.

Finally, after rounds of delectable and mouth-watering courses, it is time for dessert – the quintessential ending for all dining experiences. At Tanzini, one cannot leave without trying the signature Tanzini Tiramisu, a staple since the restaurant's fine dining days that has won praises from all patrons and continuing on its healthy dining concept, all sweets and desserts made at Tanzini prides itself for using reduced amount of sugar or rely on natural sweetness of ingredients to promote a guilt-free sweet indulgence to all its diners. We couldn't think of a better way to end the fantastical feast here. ■

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