



FESTIVE DYNASTY



By Sharen Kaur
EMAIL: ubuyusell@nstp.com.my

PARTICIPATING in the KL International Gourmet Festival 2005, the Dynasty Chinese Restaurant at the Renaissance Kuala Lumpur Hotel will present a festive wine dinner, priced at RM99+-. Ipoh-born Chef de Cuisine Tan Kim Weng has come up with a six-course menu complemented with a glass of red and white, available until Dec 8.

The strong and rich flavours of the Cantonese region are fully represented in Tan's culinary expertise as he brings together an exquisite and wonderful dining experience amidst warm and sophisticated settings.

Diners will experience every dish presented rather artistically. For starters, leaving a lasting

impression is the fine Inspiration of Four Seasons - scallop in spicy Szechwan sauce, Peking duck and lettuce in rock melon, stuffed fish with superior sauce and deep-fried rice paper stuffed with shrimps, deep-fried with black sesame seeds and topped with tom yam-mayonnaise paste. Vendange Chardonnay will complement the starter.

Next up is the Double-boiled Shark's Fin Soup with Pigeon Consomme and Dumpling stuffed with sea cucumber and dry scallop, served on a burner to keep it hot.

Tan says that it takes more than six hours to prepare the soup, as it needs careful attention to bring out the right flavour.

Oven-baked Cod Fillet with Mongolian Sauce is next paired with Vendange Cabernet Sauvignon, a really fine red. The cod is marinated for two hours before baking, and is served with white and black fungus, asparagus and onions.

The portion is not too big, leaving you enough room to enjoy the next two dishes.

The Dynasty Yin-Yang prawns, served in two styles - the king prawn deep-fried with shredded filo pastry (a kind of thinly sliced popiah skin) and served with mustard chilly sauce, and, sautéed prawn with sliced brinjal. This one is so tasty, you would wish for more!

Finally, fine noodles braised with abalone sauce and including ingredients like crab claws, bean sprouts and minced chicken, perfectly done. The noodles are sure to fill you up!

Before the evening ends you must enjoy the splendid Dynasty Dessert Platter, comprising three types of desserts, which are both refreshing and mouth-cleansing.

These would include lime sherbet and lemon grass jelly, strawberry coated with chocolate, and mango pudding with mango ice cream, all served in little bowls and placed on crushed ice in a bigger bowl.

This wine dinner must be tried a lovely blend of traditional Cantonese cooking, with a hint of Western influences.

For reservations, call 03-2771 6773.

The strong and rich flavours of the Cantonese region are fully represented in Tan's culinary expertise as he brings together an exquisite and wonderful dining experience.

