

Two-day wine and food fair boosts gourmet fest



There were plenty of good food for those who turned up at the two-day fair.



Below: Lavand's baklava station attracted a lot of attention.



By BAVANI M
Photos by SAM THAM

THE aromatic smell of gourmet coffee mingled with fine cigar, cheese and wine greeted visitors at the recent KL Epicure International 2005.

This two-day wine-and-food-fair was held in conjunction with the Kuala Lumpur International Gourmet Festival ending on Dec 8.

Held at the Kuala Lumpur Convention Centre, the event featured exquisite wines and coffees from all over the globe.

The event, officiated by the Secretary-General Ministry of Tourism Malaysia Dr Victor Wee was opened to the public.



Day (left) with Dr Wee sampling some of the wines showcased.

Everything featured during the fair were available for sampling as well as for sale.

Many among the crowd went for Austin Chase Coffee paired with chocolate brownies first before they moved to the next most favoured option, baklava by Lavand.

The pastry, once considered an aphrodisiac, is made from pistachios, nuts, spices and honey, placed in between layers of dough and glazed with butter before being baked.

Pikzern's cheese and pita bread with garlic and strawberry yoghurt was also a hot favourite.

Event organising chairman Steve

Day said the KL Epicure International was a good platform for embassies, trade commissions and other international organisations to showcase their products.

"There is a huge potential in Malaysia's fine dining market and there is a lot of trade opportunities for your countries to promote their food, wines and even table - and kitchenware," he said.

Various side activities like cooking classes, wine, cigar and coffee appreciation were held during the fair.

Workshops on dining etiquette and dressing for success as well as the art of mixing cocktails attracted many participants.