

(From left) High Commissioner from the High Commission of Republic of Singapore Ashok Kumar Mirpuri, The Westin Kuala Lumpur food and beverage director Lee Kanbur, The Westin Kuala Lumpur communications director Tiang Li Ming and cardiologist Datuk Dr Ridzwan Bakar are all smiles during the dinner at EEST Restaurant.



(From left) Ampang Park Management Corp Sdn Bhd executive director Winnie Low, capitaine lieutenant of the Society of Musketeers of Armagnac Malaysia Datuk Kok Wee Kiat and Vision KL managing director Su Wai Fun sharing a light moment.

## New flavours via finer style of cooking



(From left) Festival title sponsor Visa International country manager (Malaysia) Jeffrey Perera, Datuk VC George and KLIGF organising chairman Steve Day having their glass of Heineken beer.

By LIM CHIA YING  
Photos by KAMARUL ARIFFIN

LAST Saturday evening EEST at The Westin Kuala Lumpur became the fifth participating restaurant in the Kuala Lumpur International Gourmet Festival (KLIGF) to host its festival menu dinner for guests.

About 20 invited guests, made up of corporate figures and socialites, dined on dishes specially prepared for the month-long festival, which started on Nov 11.

Festival organising chairman Steve Day said dinners were being hosted every other night by the participating restaurants to allow guests to know more about the dining establishment and the menu offered, as well as to get up-close with the chefs.

Prior to EEST, restaurants which have hosted dinners include Cavallini's at Palace of the Golden Horses, Chynna at Hilton Kuala Lumpur, Zipangu at Shangri-La Hotel Kuala Lumpur and Al-Nafourah at Le

Meridien Kuala Lumpur.

Pre-dinner drinks were served to guests who were mingling and chatting away within the confines of dim ambiance furnished with hand-carved tables, abaca seating, earthy leather booths and volcanic ash floors – a manifestation of Asian craft articulated in Western neo-minimalism.

Others, meanwhile, lingered in front of the open kitchens to watch some masterful demonstration of "live food shows" by the various chefs.

Director of kitchens Chef David King said the festival menu features more modern and sophisticated dishes that see the use of luxurious ingredients.

"The flavours are something new to food connoisseurs in Kuala Lumpur.

"Response from guests has been good so far. I had a French couple the other day who told me that they were ashamed to not be able find food of this quality back in Paris.

"The menu created reflects a finer

style of cooking and elegance," said King, who hails from Sydney, Australia and has 17 years of experience under his belt.

It is his second month at EEST and before this, he was helping out with the opening of a hotel, also under the Starwood Group, in Seoul, Korea.

Heineken beer, which is the official beer sponsor for KLIGF, made its presence at the dinner and was served to guests upon request. The limited edition Heineken 1.5liter Magnum bottle, the first of its kind in Malaysia, was made available at the restaurant.

At about 9pm, guests had their proper sit-down dinner where they feasted on Light Sweet Corn Basil and Crab Soup, Salmon Nori Confit with Mangosteen and Sevruga Caviar Salad, Tuna Tataki with Grain Mustard, Sesame and Apple, Seared Foie Gras and Scallop with Shallot Szechuan Pepper Sauce, Wagyu Beef with Sea Urchin Butter, Wakame and Pickled Ginger and Cappuccino Parfait with Yeast Raised Cassia and Mandarin Doughnuts.

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