

Headline	Can We Have Some More Sir?	Language	ENGLISH
Date	14. Nov 2007	Page No	54
Media Title	Klue	Article Size	268 cm2
Section	NEWS	Frequency	Fortnight
Circulation	30000	Color	Full Color
Readership	60000		



TEXT JOHN LIM PHOTO WESTIN

For food lovers who can afford it, there's no better time than the Malaysian International Gourmet Festival to wine and dine at KL's finest restaurants. From 2 to 30 November, the sixth installment of this yearly event returns bigger and better than ever before, with 30 partner restaurants who will each prepare a special menu to show off their best culinary skills to diners. The range of cuisine offered spans the globe, ranging from the regular European cuisines like Italian and French, to the Asian cuisines of Chinese and Malay, and even down south to Australian and Brazilian cuisine. Among the highlights—and oh, there are just too many to choose—include Bossa Nova serving their classic churrascaria cuisine; Qba's seared Wagyu Beef Tartare, Quail's Egg, and Roast Wagyu Rump; Il Tempio's Wagyu Veal Shank Stew served with Grilled Polenta; and Le Francais's Pan-roasted French Duck Magret, Stuffed with Prunes, served with Polenta Cake and Cinnamon Jus, just to name a few. One chef you can look out for is the outstanding David King, who will be presenting his award-winning Grand Dish from 21 to 24 November at Qba at Westin. King has been hailed as the "Best Young Chef" in Australia, and has worked in several(!) three-Michelin-starred restaurants, so don't expect his Grand Dish to come cheap—think RM1000++ per person. Yeah, you read that right. Other places serve their menus at a more reasonable range, starting from RM118++ per person, with most restaurants offering the option of having your meal with or without wine. So if you want to taste the kind of food you've only seen on food channels, here's your chance. For more information, visit www.migf.com