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Tuscany bags four awards of excellence

TUSCANY at the Putrajaya Marriot Hotel bagged four Awards of Excellence at the closing of the month-long Malaysia International Gourmet Festival 2007.

A total of 13 categories were vied for and Tuscany was nominated for four categories amongst 30 restaurants that competed in this year's festival.

The awards included:

- * The Best Value Menu of the Festival — given to the restaurant that offered the best value menu to diners during the Festival (Tuscany Restaurant Manager Marzukey Sheriff & Chef Ibrahim

Salim)

- * The Best Malaysia Truly Asia Cuisine Signature Dish — Innovation, originality and how it uses a Malaysian concept in its creation of a new Malaysian dish (Chef Aezzey Abd Rahman)

- * The Best Chef of the Malaysia Truly Asia Cuisine Showcase — The Master chef who demonstrated the best all round creativity and expertise in Malaysia Truly Asia Cuisine (Chef Aezzey Abd Rahman)

- * The Best Marketed Restaurant — The Restaurant that has made the best effort to publicise its

participation in the festival and the festival in general (Assistant Public Relations Manager Lydia Mae Hendroff).

Overwhelmed by the results, and commending the team on a job well done were general manager Yeow Hock Siew, director of F&B Gary Green and executive chef Lim Meng Sow at a private tea party.

Yeow commented: "Receiving these awards is a great encouragement for us to continue to excel in offering good food and commendable service par excellence to all patrons. It is Putrajaya Marriott's commitment."



(From left) Green, Marzukey, Lydia Mae, Yeow, Ibrahim, Aezzey and Lim.