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# A taste of the Orient

**EXECUTIVE** Chinese chef Louie Hoi of One World Hotel's Zuan Yuan Chinese Restaurant has created an exceptional festival menu for the month of November in support of Visit Malaysia Year 2007 and the Malaysia International Gourmet Festival.

One World Hotel is a participant of the festival and host of the MIGF 2007 Gala Launch.

The décor of Zuan Yuan Chinese Restaurant – with its silver leaf-decorated ceilings, ebony doors and artifacts of wine jars – complements its exquisite cuisine where diners can enjoy their meals in a chic and comforting ambience.

Hoi's Zuan Yuan Festival Menu is a seven-course set menu that incorporates local spices and flavours in every dish and prepared in various traditional styles.

Among its impressive array of dishes are the scrumptious South Sea Harvest, which is double-boiled Nga Kan shark's fin infused with pigeon consommé; the Oriental Phoenix, a dish of pan-seared ostrich fillet with oriental spiced black pepper sauce; and Chilled Treasures incorporating chilled aloe vera infused with lemongrass.



The Zuan Yuan Festival Menu is priced at RM99.80++ per person (without wine) and RM120++ per person (with wine). It is available for lunch from noon to 2.30pm and dinner from 6.30pm to 10.30pm.

For reservations, call 03-76811111 or log on to [www.oneworldhotel.com.my](http://www.oneworldhotel.com.my) for more information.