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What's cooking at MED.@Marché?

CHECK OUT ITS FIVE-COURSE MENU CREATED ESPECIALLY FOR THE MALAYSIAN INTERNATIONAL GOURMET FESTIVAL (2-29 NOVEMBER 2007).

As the Malaysian International Gourmet Festival 2007 (MIGF) kicks off on 2 November, chefs in restaurants and hotels across the country will be serving up their best and most innovative creations to entice lovers of fine foods and wine. Those who enjoy Mediterranean-style cuisine will find an adventurous five-course menu awaiting you at MED.@Marché at Renaissance Kuala Lumpur Hotel.

Chef de Cuisine Jaffery Othman, whose culinary creations are described as "serious food with a twist of fun", will serve up the 'Nitro' russet potato with black truffle and fresh chives for starters, accompanied by the Morton Estate

Sauvignon Black (Marlborough, New Zealand). Next is the Double chicken consommé, foie gras ice cream and tamarind jam paired with the Errazuriz Estate Chardonnay (Chile), followed by the Warm lobster salad with confit new potato, pernod foam and flying fish roe and the Brown Brothers Limited Release Shiraz (Australia). After a palate freshener of Plum tomato and basil granitas, the main course of Roasted Australian lamb rack with sun dried tomatoes and black olive tapenade and Poached black cod with Romesco sauce and leek's ash is served with either the Brown Brothers Limited Release Shiraz or the Brown Brothers Limited Release Chardonnay, both from Australia. For dessert, indulge in the Orange, thyme and mint mousse and caramelised oranges.

INFORMATION

The festival menu is priced at RM179++ per person (without wines) and RM259++ per person (with wines). MED.@Marché opens from 12noon-2.30pm and 6.30pm-10.30pm (Monday-Friday), and only for dinner on Saturdays.

Contact:
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