

Merchant's Lane

Old World Charm

150 Jalan Petaling, 59000 Kuala Lumpur, Malaysia
Tel: +6 03 2022 1736

Facebook: www.facebook.com/Merchants-Lane

BY HIRANMAYII AWLI MOHANAN

Set in a preserved historical building, Merchant's Lane in Petaling Street is an unpretentious and luring café made for hipsters and Instagrammers alike. The entrance to this café is through green vintage double doors, leading you to a flight of stairs that then opens up to a bounteous open space.

The flamboyant architecture puts a smile on our faces. As you make your way towards the centre section of the room, it's almost like being transported to another realm where the sunlight playfully streams in, the roots draping the wall here are almost on purpose while the opposite walls hosts flower crowns, an absolute haven for picture-taking and dining.

The third and final room embodies a distinct quality; a rustic and traditional interior that boasts a magnificent floral painting and rattan furniture, as well as spiral mosquito coils that dangle above. We found Merchant's Lane so cosy that we felt inclined to bring our comforters and just indulge.

SOUTH CHINA SEA

South China Sea is an easy breezy dish that's simply refreshing. The grilled salmon fillet takes centre stage here. It's accompanied by homemade, finely grated potato hash for crispiness, two eggs that are poached to perfection and salsa comprising mango, pineapple, green and red capsicum, coriander and apples. If we had it our way, we want to eat this dish forever.

THE MISTRESS

Lo and behold the mother of all burgers! This magnificent beast of a burger made us pause in appreciation before ultimately devouring it. The mistress features fried chicken patty sandwiched by charcoal buns, topped with fried egg and generously drizzled with a cheesy sauce. P/S: If you order this dish during your first date and he wants a second date after, you'd know he's the one.

BETTER THAN SEX

The namesake of this dish is a nod to this building's risqué history and we think that it might actually be better than sex. This unique dish is Merchant Lane's rendition of the roti jala. Here, pandan is infused into the roti jala and is topped with melted cheese, and drizzled with gula Melaka. That's not all; accompanying this dessert is their signature kaya toast-flavoured ice cream that pairs beautifully with the roti jala. We had to order extra scoops of ice cream because it was just that good.



La Cave

Winebar & Bistro

Bangsar's Secret Cellar

BY JACQUELINE BENITA PAUL

7 Jalan Telawi 5 Bangsar Baru,
59100 Kuala Lumpur
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We are dreaming for the rich chocolate mousse that was the perfect end to our meal at La Cave.



The Rosemary Chicken comes with roasted potatoes and a hearty salad. Perfect for the metropolitan diet.

You can enjoy a glass of wine with your lunch set at RM 5 without compromising fine quality and taste.

I felt my wallet already emptying itself as I drove into Jalan Telawi 5, nostalgically recalling the memory of my previous dining experiences in the area. What I remembered most was the overpriced meals even from a mamak stall. Founder of La Cave, Florian Paul Raymond shared a similar experience that led to the inception of the intimate establishment.

As a descendant from a long line of winemakers, Florian's enthusiasm for wine has been long engrained in his DNA. However, his love for wine isn't bias to the ones produced from his family's vineyard on the Madiran region of Southwest France, as he imports a wide range of Old and New World wines from across the region. Customers can enjoy a wide selection of fine alcohols at affordable prices.

La Cave is an intimate space that has a European spirit with wines proudly displayed

on the walls, rustic furniture and steel chairs. What makes La Cave truly unique is that it offers an affordable dining menu while still placing importance to every detail even right down to the cutlery and crockery. The crockery are imported from France with a stunning design in the middle which tells a story of its own. This could be a dinner conversation starter where you challenge yourself or your guest to make up a story based on the image on your plate.

The food menu is simple with various platters for diners to choose from. During our visit, we sampled the lunch menu which offers fantastic value for money. You get to enjoy South of France dishes with a local fusion. The Rosemary Lemon Chicken rested on a bed of aromatic roasted potatoes with a side of salad. Portion-wise, it was generous for a single diner. While you may need to wait a little as

the food is made from scratch (a-la minute), it's well worth it.

The next dish we sampled was the Pot Oufev Beef with homemade mash potatoes and a salad. Knowing that some of the recipes on the menu came from Florian's mother, there is no question of authenticity of the dish's origins. It was nourishing and wholesome as if a mother's love had been served on the plate. At La Cave, you can even enjoy your lunch with a glass of wine if you add on RM 5 on top of the lunch meal of your choice. Now, that's a proper lunch break.

La Cave offers you a home-away-from home with delicious meals, engaging conversations and true French hospitality. Soon, La Cave will open a retail store with an enviable collection of wines from around the world for you to buy and enjoy in the comfort of your home.

Sala Vegan Plant-Based Restaurant

Eat, Live, Love

BY HIRANMAYII AWLI MOHANAN

A-G-03A Galeria Hartamas, No.21 26A/70A
Desa Sri Hartamas, 50480 Kuala Lumpur.
Instagram: @sala.kl
Facebook: @salakkl

Sala rose from the passion and inspiration of its mastermind, Fauzi Hussein. Fauzi, a vegan for seven years now for health reasons wants to educate and encourage people to live a healthier life. Sala, a name coined by Fauzi's Mexican friend, defined as living room, also acts as an acronym for Salvar a Los Animalas (SALA) meaning, save the animals.

What a beautiful principle. The growing vegan population in Malaysia is another reason why Sala was born, to provide them and the masses alike with simply delectable, plant-based food. Having studied in the United States and being exposed to various cultures and fare, it fuelled Fauzi to offer a vegan menu. While Sala's menu is predominantly Mexican inspired (Fauzi's favourite as a student in the US), it also purveys their rendition of the local cuisine.

Located at Galeria Hartamas, Sala's interior is minimalistic, spacious and inviting. Embodying a deli concept, customers are able to select their own greens and sauces of interest when ordering wraps or bowls. The fare at Sala is so scrumptious that it could turn any carnivore into a fan. The best part about the food here is that it's packed with flavours without compromising its nutritional value.

BAKSO

Only available every Friday, Sala's Bakso tastes similar to the real deal. This bowl of goodness, perfect for the rainy weather right now, consists of meehoon, chunks of mushroom balls garnished with tofu that fooled me for actual meatballs, tempe, bean sprouts, green onions, fried onions and

accompanied by spicy soy sauce and chilli sambal.

PROTEIN PACKED TACO

Certainly packed with healthy protein, gym junkies might find themselves ordering this taco. Tortilla cradles seared tofu, quinoa, spicy tempe with peanuts, hummus, cabbage, carrots, sour cream, nacho cheese, roasted tomato chipotle salsa, chia seeds and flax seeds. A sea of delicious flavours plays with the palate and urges seconds.

SHROOM ASADA TACO

There was something about this particular taco that made me feel warm inside and content. It's a simple taco, packed with mushroom asada as its protein and the usual taco fillings such as black beans, Pico de Gallo, carrots cabbage, sour cream, nacho cheese and roasted tomato chipotle salsa. One experiences authentic and robust flavours that are hard not to feel satiated about.

BB JACK TACO

Jackfruit lovers will certainly love the zesty yet savoury flavours exuded by this taco. An abundance of BB jackfruit is amalgamated with cabbage, carrot, sour cream and drizzled with nacho cheese, bbq sauce, jalapeno peppers and roasted chipotle salsa.

PEANUT BUTTER DARK CHOCOLATE WITH COOKIES & CREAM KELAVA ICE CREAM

Just when I thought they couldn't blow my mind anymore, a vegan dessert arrived and it was pleasingly addictive. Packed with dark chocolate and bits of cookies, the brownie alone was mind-blowing. When topped with the Kelava ice cream, it was just epic.



The natural lighting illuminates the luxurious space to enjoy your meal in an elegant setting

TANGERINE @ THE FACE Suites

An Exquisite Modern Fine Dining Affair

BY JACQUELINE BENITA PAUL

The FACE Suites, Sky Deck (Level 51)

1020, Jalan Sultan Ismail, 50250, Kuala Lumpur, Malaysia.

Tel: +603 2168 1670 . www.thefacekl.com . www.tangerinekl.com

Within the fine dining scene, you may often hear Tangerine in conversations among food enthusiasts, especially since their debut at the Malaysia International Gastronomy Festival (MIGF). Located on the Sky Deck (Level 51) of The FACE Suites, Tangerine takes fine dining to new heights from the masterfully curated menu which uses only the finest ingredients of the season to the opulent marble interior lit with natural lighting. This month, we review Tangerine's all new 5-Course Dinner Set.

AMUSE BOUCHE

Prior to being served the first course, we were treated to five variations of the amuse bouche. Each made meticulously by Chef Siti Arini and the theme varies depending on the ingredients and her inspiration. So, as a guest, you get enjoy a different experience in every visit.

White Sturgeon Caviar

Cauliflower, smoked pepper fraiche and malt crunch

The amuse bouche did its job to prepare us with fresh flavours to compliment the savoury taste and delicate texture of this dish. Visually, it seemed like a piece of art work with light strokes of the earth and caviar with a speck of gold, as if, it was reflecting the beauty of the night.

Foie Gras Kumquat

Charred brioche and duck chip

The citrus tang from the kumquat elevated the rich and buttery flavour of the foie gras. Unlike the conventional preparation of foie gras in a pate version, Chef Arini decided to "play" with her food using the parfait version of foie gras. Her risk certainly paid off to our delight.

Roasted Quail

Black truffle, soft parsnip, grape and pan jus

The perfect pairing with the red wine house pour from the Deakin Estate. We enjoyed the moist and tender quail. The grape was a surprising but welcomed addition to the dish that provided a smooth and sweet finish.

Maine Lobster

Sweet potato pillow, saffron and kaffir lime essence.

My guests were enthralled by the freshness of the lobster and how all the ingredients came together harmoniously with a refreshing tang from the kaffir lime essence.

'Kyushu' Wagyu

If you are seeking bovine succulence, you need not look further. Needless to say,

the combination of the tenderness of the wagyu and yuzu dressing has done justice to Tangerine's reputation. The main course menu also seems to have consideration for their guests who prefer other types of meat such as lamb, fish or duck.

After such an intensive course, the 4th course offered a fun and sweet retreat where you can customise your very own experience with a selection of up to three fine cheeses to enjoy with raisins on wine, house-baked 'croustade', toasted wild nuts and New Zealand honey comb. My guests were a little taken aback with the intensity of the blue cheese but personally, I found the blue cheese and house-baked croustade was a lovely combination.

You get to choose between the Apple Tatin Rocher or Toffee Brulee which is basically a choice of how much sweetness you'd enjoy in your final course. However, mind you there will be a serving of candies and cookies right after. The Apple Tatin Rocher is served with a warm streusel, pecan crust and dark cherry stew while the Toffee Brulee is served with pink salt flakes, forest berry and tropical fruit caviar.



White Sturgeon Caviar



Kyushu Wagyu



Apple Tatin Rocher



Barat

A Vegetarian Lifestyle Restaurant

BY HIRANMAYI AWLI MOHANAN



A Medley of Barat's Highlights

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Taman Bukit Pantai,
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Tel: 010-288 2654
Facebook: BaratBangsar

The meaning of Barat is twofold, one signifying west in Bahasa Malaysia while the other signifies reunion between family and friends. Located in Lorong Kurau, Barat is a simple, unpretentious, semi fine-dining restaurant that purveys vegetarian and vegan lifestyle fare that will convert a steadfast meat eater to a believer.

While the interior of Barat embodies minimalism with occasional splashes of green to accentuate its walls and furniture, the same can't be said about its food. One can discern that a lot of thought, effort, love and sheer passion has been added to their food and its presentation.

With Meeta Sheth as its owner who also founded the Ganga Cafe, customers can expect top-notch flavours that will blow your minds because it certainly blew ours. The recently revamped menu here is extensive, ranging from soups, small and big plates to a degustation menu, a little something for everyone.

ROASTED PUMPKIN SOUP WITH GINGER

First came the pumpkin soup, Barat's bestseller and our favourite. With perfect consistency, this soup boasted piquant flavours from the roasted pumpkin while the air-fried ginger balanced the flavours, and according to Meeta Sheth, it helps rid of wind from the body.

BASIL PESTO PASTA WITH GRILLED ZUCCHINI

Our eyes gleamed at the sight of the basil pesto pasta. Colourful and packed with so much goodness, it came. One need not feel guilty indulging in the homemade pasta because it comes bearing delicious and healthy roasted zucchini, pine nuts and capsicum.

MEDITERRANEAN VEGE BURGER

The Mediterranean vege burger was my colleague, Eyda's favourite. A meat eater herself, she exclaimed that the food at Barat could easily convert her to vegetarianism (which believe me is momentous!). Eager to inhale this unassuming, colossal burger that came alongside air-fried yam chips, we loved the homemade vegetarian patty packed with robust flavours consisting of broccoli, capsicum, mushroom and spices. We could happily bid farewell to Spicy Chicken McDeluxe.

LASAGNE

If I could eat anything for the rest of time, it would be Barat's vegetarian lasagne. Tasting even better than the meat-filled lasagnes out there, this particular homemade dish is painstakingly layered with spinach, mushroom, broccoli and capsicum and finally garnished with a wedge of potato and of course, lots of cheese. Don't judge us but if we had our way, we could finish the entire plate of lasagne and that's a testament to its exquisite flavours.

Brasserie Fritz

A Fabulous French Fare

BY JACQUELINE BENITA PAUL



Burger A La Fritz



Steak Fritz

You will find Brasserie Fritz glamorously situated right in the middle of the city. The restaurant offers a distinctively metropolitan feel with a touch of French sophistication. Our evening began with a warm greeting as soon as we walked through the doors. We marveled at the interior with exposed bricks, geometrical wooden fixtures, minimalistic candle chandelier and the professional table setting. The ambience is romantic and oozes French charm. Perusing the rather extensive menu, we found that the prices were more affordable than the interior implies. We were pleased to discover that the menu offerings had a little something for everyone, be it if you're a small eater or coming in groups.

We started our order with a few Little Plates options, namely the Patatas Bravas, Anchovies on Toast and Foie Gras Remoulade. None of them disappointed. The Patatas Bravas offered potatoes fried crisp to perfection and complemented further by the nutty and sweet flavour from the Jerusalem artichoke puree. The chef also intelligently used the shaved parmesan chives and ground coffee to give the dish an all-round comforting flavour and texture that we wouldn't soon forget.

Despite the simplicity of the name Anchovies on Toast it is a complex dish that harmonises sweet and savoury with the use of smoked anchovies with maple butter. The grilled sourdough with cheese acts as base that helps balance the intensity of the sweet and savoury flavor. The dish is further complimented by the refreshing taste of The Botanist, made from mint, elderflower and fever-free Mediterranean tonic. We also enjoyed the Foie Gras Remoulade that was easily devoured in a single bite while washing it down with Brandy Crusta (a classic cocktail by Brasserie Fritz). It's the perfect dish if you're looking to start your dinner course in a quick yet satisfying way.



Crème Brulee Glacee

We also picked a few items from the Anytime Food section namely the Salmon Nicoise, Mussel A La Fritz, Steak Fritz and Burger A La Fritz. Was just me or does a perfectly pan-seared salmon put a smile on your face too? Plus, the mixture of a boiled egg, anchovy, tomato, olive, lettuce and green beans resulted in a dish that surpasses expectations. We also thoroughly enjoyed the Mussel A La Fritz and Burger A La Fritz for their rich flavours. The Steak Fritz stood out the most to us for the ingenious use of almond butter that added a layer of richness to the medium-rare steak.

After such a satisfying meal, we felt that it would be an injustice to leave without trying the 70% Cocoa which featured artisanal chocolate from Pahang. It was fermented for six-days in an ex-Glenfiddich barrel which explains its impressive and distinctive flavour. We ended our culinary adventure at Brasserie Fritz with a thrilling show, courtesy of the Crème Brulee Glacee which was flambeed and offered a thrilling show from our eyes to our palates. Overall, we conclude that Brasserie Fritz is on par with its other F&B counterparts offering, its guests an oasis in the city with honest prices.



Patatas Bravas



Anchovies on Toast

Ground Floor, Wolo Bukit Bintang, Jalan Bukit Bintang, 55100 Kuala Lumpur
Tel: +60 3 4065 0876 . Email: frontdesk@brassieriefritz.com

DINING IDEAS

G-019, Mytown Shopping Centre, Kuala Lumpur.
Instagram: @mymightymonster
Facebook: @mymightymonster
Email: mytownmonster@mightymonster.co
Tel: +603 9201 6132



Monster Burger



Mighty Monster's Christmas Dinner Set

Mighty Monsters Mytown

Bringing Australia to You

BY HIRANMAYII AWUJ MOHANAN

George Bernard Shaw once said, 'There is no sincerer love than the love of food' and yes, we wholeheartedly agree. Mighty Monster is the embodiment of fun and good food. This resonates in the very industrial and playful interior of Mighty Monster, where every nook is an Instagrammable shot. Bringing forth the brunch culture and flavours of Australia, this eatery and bar offers a creative fusion of flavours that is sure to make you drool.

MR KRABS

Mr Krabs made us reminisce about fun times watching Spongebob Squarepants. Presented on a bed of croissant, a crunchy soft shell crab sits on top, accompanied by perfectly poached egg, capsicums and slathered with chilli crab sauce. This heavenly dish is a rendition of Singapore's famous chilli crab

and we honestly love this inventive fusion dish. This is a perfect item for brunch.

MONSTER BURGER

This mighty burger is for the brave-hearted. Monstrous it arrives, with double beef patties as its main attraction, sandwiched by charcoal buns, sharp cheddar, caramelised onions, guacamole, drizzled with a special sauce and served alongside rustic potatoes. This hearty dish is packed with beautiful flavours that just urge you to take one bite after another.

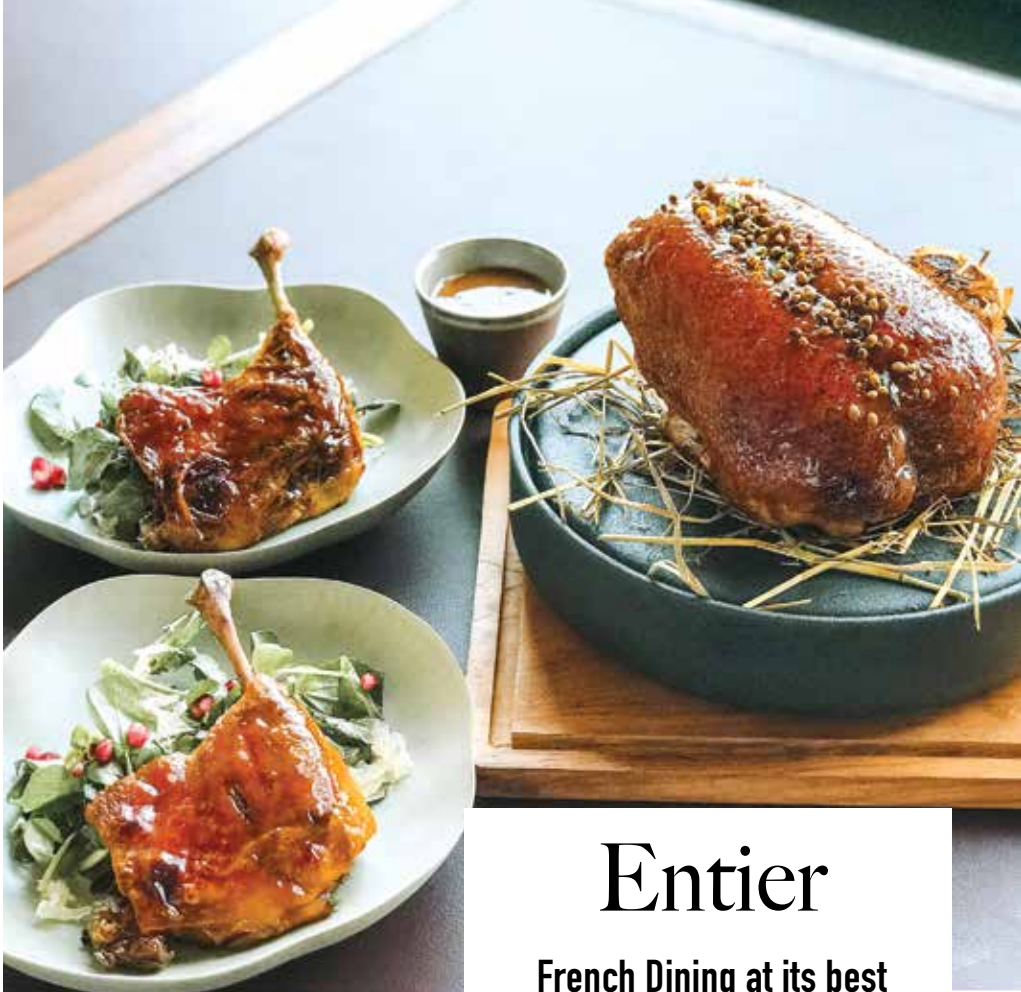
MIGHTY MONSTER'S CHRISTMAS DINNER SET

This Christmas, instead of slaving in the kitchen, leave the joyous occasion in the trusted hands of Mighty Monsters' esteemed chef and his team and let them indulge

you in a traditional dinner set menu that will leave you flabbergasted and happily stuffed. For RM550 nett, embark on a culinary voyage, perfect for a family of five, starting from Dec 14 to Jan 1 2019. Revel in merriment, starting with a plate of fresh oysters (10 pieces) or smoked salmon nicoise salad followed by a sumptuous pumpkin cream soup. Embodying a sharing concept, just like what Christmas is about, customers can choose from three traditional and savoury mains, the whole slow roasted lamb shoulder, roasted chicken platter, or the whole roasted beef topside which are all accompanied by house-made gravy, honey roasted mixed vegetables and truffle mashed potatoes. Finally, as the meal reaches its crescendo, a heart-warming dessert is served-cinnamon apple pie made to share the love and cheer.

DINING IDEAS

Level 41 at Alila Bangsar,
No 58 Jalan Ang Seng,
Brickfields, Kuala Lumpur



Duck features roasted and confit whole Bidor duck (approx. 2kg); pomelo watercress salad, charred garlic and duck jus.

Entier

French Dining at its best

BY JACQUELINE BENITA PAUL

Despite the glorious reputation of Entier's siblings, Bottanica & Co and Bocosan, we were not sure what to expect from Entier's kitchen. We were slightly more skeptical upon hearing that the concept of the dining experience at the restaurant is from nose-to-tail. However, it also seemed to us that Chef Masashi Horiuchi didn't rely on the best cuts to serve good food. This intrigued us to get beyond our own comfort zone to put his techniques to the test.

Located on Level 41 of 5-star lifestyle hotel, Alila Hotel, Bangsar, Entier offers a romantic setting with dim lighting and candles. However if you choose to dine here for lunch, the space would be enveloped with natural lighting from the glass walls. When you dine at Entier, your table will be assigned with a waiter to cater to your needs all through the evening. We were served by Reggie, who offered intuitive service and a warm smile throughout our dinner.

We started off with the house-made sourdough bread with a delicate and creamy kombu butter. Typically, we wouldn't touch the bread during a dining review because we must keep some room for upcoming courses, but we couldn't help ourselves. Then Chef Masashi presented the amuse bouche, Oyster Tempura, a showcase of his Japanese heritage harmoniously matching his French culinary skills and technique and

Duck Rilette, a dish where he applied local influences on the presentation with Japanese precision in execution.

We kickoff our main course with Baby Cuttlefish. The flavours from the marinated and sautéed baby cuttlefish tasted exquisite with the stracciatella cheese made fresh by Chef Masashi. The heirloom tomato and herbs helped balance the slight spiciness of the baby cuttlefish and left us with a fresh aftertaste in each bite. Next was a dish I could write sonnets about, Salmon. The name of the dishes at Entier are quite misleading as it suggests the dish to be simple when in fact, it's beyond that.

I am not sure if it was the use of cured Scottish salmon or kombu cream that achieved the creamy, smooth and comforting flavour but I am sure Chef Masashi's experience as a sous chef at two Michelin-starred L'Aterlier de Joel Robuchon in London had something to do with it. We were then served with the Leek and Honeycomb Tripe. The Jospier Grilled Leek was served in what seemed like a tilt of the hat to our local cuisine and the Honeycomb Tripe was a fun and crispy snack packed with flavour to be enjoyed with the wild pepper leaf.

For food and a show, be sure to order the Duck which embodies the nose-to-tail concept of the restaurant. We were served



Baby Cuttlefish



Salmon

with roasted and confit duck legs that came with a side of pomelo and watercress salad. Then, the restaurant manager artfully sliced the whole Bidor duck served with charred garlic and duck jus. It looked like Christmas came early for us as we ate the perfectly seasoned duck with reckless abandon (Thanks Santa aka Chef Masashi). We were also served the Potato made with chicken fat that packed a rich flavour which made us request for more sourdough to scrap the bowl clean.

Lastly, the Dark Chocolate. A dream-like souffle made with 70 percent origin Pahang chocolate served with ice cream was the perfect ending to our dining experience at Entier. There is no doubt that Chef Masashi knows what he is doing and as expected, Platform Hospitality has indeed rolled out another dining establishment that has set the benchmark from food to service.

A Toast to the Best Roast

Exploring the best spots for carnivorous foodies

BY JACQUELINE BENITA PAUL

THE RESORT CAFÉ @ SUNWAY RESORT HOTEL & SPA

Inspired by the fantastical world of the Nutcracker, a delicious spread of dishes with a mix of traditional Christmas favourites, Asian inspired dishes and a variety of sugary treats will be served at The Resort Café to usher in the spirit of the season. Up on the show-stopping centrepiece this year is the roasted meat section with three types of Roasted Turkey, featuring the traditional Roasted Turkey, Roasted Black Garlic Turkey and with an Indian twist, the succulent and flavourful Roasted Tandoori Briyani Turkey served with Basmati rice.

Persiaran Lagoon, Bandar Sunway, 47500 Selangor.

BLVD HOUSE

There are two reasons to dine at BLVD House this year, one for its appearance in “Crazy Rich Asians” and the other, amazing food. The BLVD Signature Bean-Can Roasted Chicken gives you a show and a hearty meal. You get to bask in the glorious flames that give the roasted chicken an added layer of crisp and flavour that will bound to delight your senses. The rest of the menu selections are equally impressive. Whether it’s a one-on-one date, group or family dinner, BLVD House offers a fun dining experience that is fit for all.

9, Persiaran KLCC, Kuala Lumpur, 50450 Kuala Lumpur
Phone: 03-26309999

BRASSERIE 25 @ HOTEL STRIPES KUALA LUMPUR

As expected from the Autograph Collection, Brasserie 25 offers a classic French dining fare with a modern twist. In conjunction

These days, Christmas roasts are hardly pork-exclusive. We’ve been seeing an increasing in demand in duck and turkey roast. In this issue, we explore some of the best places for the most tender, flavourful and delicious roasted meat for you to enjoy during the upcoming festivities.

with the upcoming festivities, Brasserie 25 has prepared a special spread which includes a roasted turkey for all to enjoy. While you’re there, be sure to try the Baked Burgundy Escargot and Duck Leg Confit. You won’t regret it.

25, Jalan Kamunting, Chow Kit, 50300 Kuala Lumpur
Phone: 03-2038 0000

LEMON GARDEN BY SHANGRI LA HOTEL, KUALA LUMPUR

Why choose when you can have it all at the Lemon Garden? The Christmas Buffet spread will include a wide range of international and local buffet spreads featuring Western, Malay, Indian, Chinese cuisines, and more. The six specialty chefs at Lemon Garden will also be featuring their signature dishes. You can also enjoy free flow of festive-themed mocktails offered during lunch and dinner.

11, Jalan Sultan Ismail, Kuala Lumpur
Phone: 03-2074 3560 or 03-2074 3900

THE BURNIN’ PIT

Satisfy your southern cravings in the heart of Hartamas. The Burnin Pit serves up succulent premium meats prepared on grills. You can even find some local influences in the menu. Staying true to its Texas style meals, you can expect to find some home-made sausages, hot dogs and amazing burgers. There’s even a hearty bowl of mac and cheese with your name on it should you desire it. What’s more, you get to be in a cozy space while you devour your meal mercilessly.

24, Jalan 24/70a, Desa Sri Hartamas, 50480 Kuala Lumpur
Phone: 013-399 3920

Sunway Velocity Mall, Cheras

A Foodie’s Godsend

BY HIRANMAYI AWLI MOHANAN

Sunway Velocity Mall has been a godsend for Cheras residents.

From a neighbourhood district, Cheras has transformed into a thriving, bustling township with so much to offer. Sunway Velocity, in particular, is home to a myriad of F&B, retail as well as entertainment outlets. On a quiet morning, we decided to check out the best places to dine at this mall. Enjoy!



THE FISHBOWL

A poke bowl is the ultimate comfort food in our opinion. The mere concept of a poke bowl makes us envision huddling up in front of the TV with a poke bowl in hand. The Fish Bowl captures the spirit and substance of the Hawaiian-inspired raw seafood salads that have become a global gastronomic attraction, paying admirable attention to freshness and flavour across a satisfyingly extensive stable of produce. Established in August last year, Fish Bowl has won over loyal customers with its mouth-watering iterations of the Hawaiian staple. Loaded up with rice bases, ample vegetables, fresh ocean catches and a vast range of toppings and sauces, you’ll definitely be spoilt for choice here.



DIP N DIP

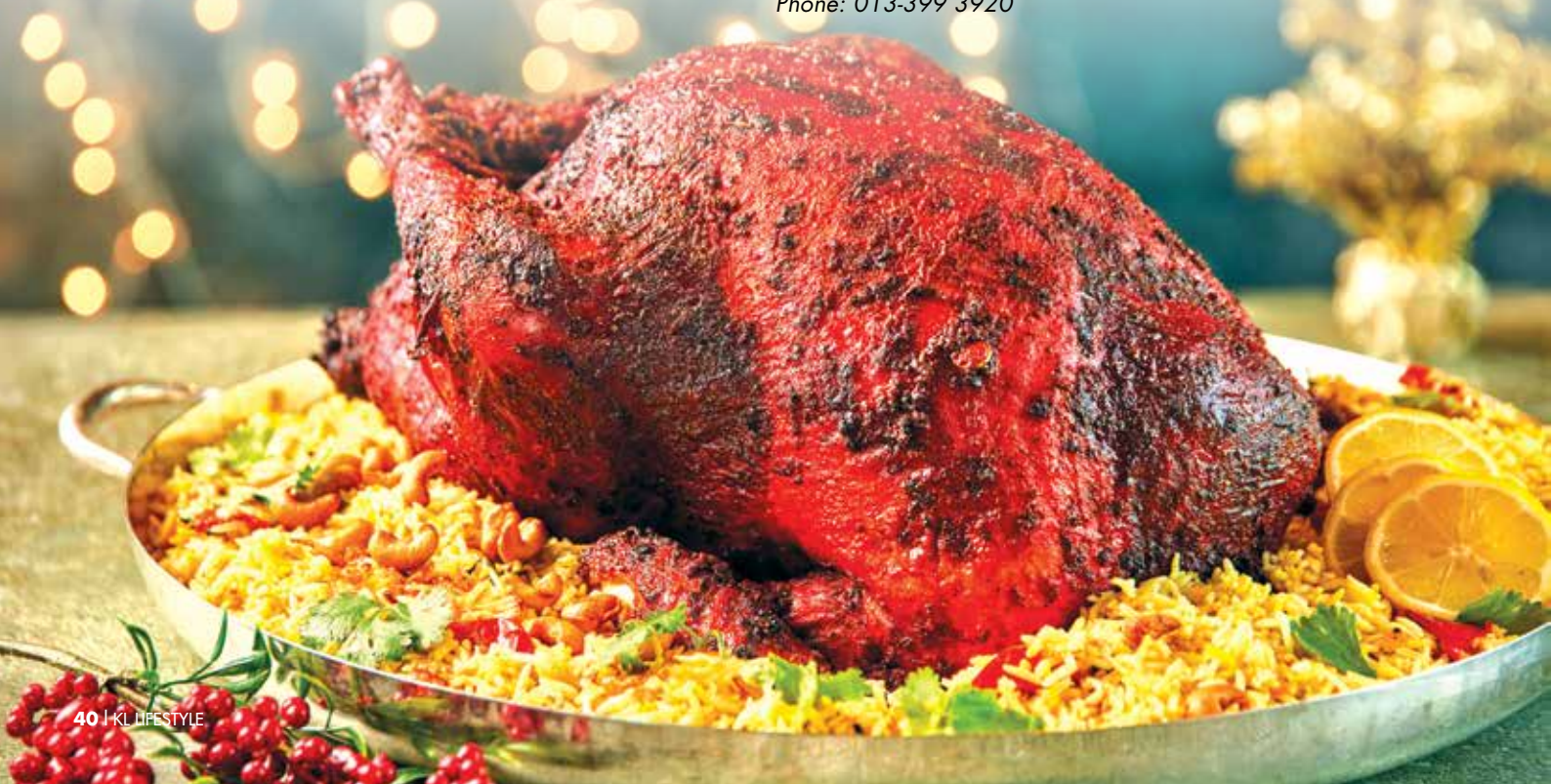
Dip n Dip was created with chocolate lovers in mind. Its decadent desserts just put a smile on our faces. Our favorite is the brownie crepe that’s smothered in chocolate of your choice, be it dark, white or milk chocolate. It’s a true theatrical experience at Dip n Dip because the waiters go the extra mile by drizzling the chocolate with style, from a distance. You honestly can’t go wrong at this chocolatier because everything is simply irresistible. Dip n Dip is the perfect destination to eat your stress and heartbreak away.



JOHNNY ROCKETS

When you’re hankering for a sumptuous, delectable burger, who do you turn to? Johnny Rockets! This iconic All-American restaurant serves quality burgers to its customers with 100% all-natural beef or chicken, American fries served with the iconic brand’s signature

ketchup smiley face, hand-spun shakes and classic sandwiches. Moreover, they brought the fun concept of a diner to Malaysia where servers twirl straws and dance to timeless music from decades-spanning jukebox, bringing a piece of American culture to Kuala Lumpur.



Must-try Afternoon Tea Spots before the New Year

Indulge in Every Way

BY JACQUELINE BENITA PAUL

Don't wait for Santa and treat yourself to an unforgettable evening filled with music, delicacies, premium tea and more. We've listed some of the best spots in town to enjoy afternoon tea during the festive season.

THE ORCHID CONSERVATORY, THE MAJESTIC HOTEL

Of course, you would not be doing your afternoon tea bucket list justice if you miss out on the most raved-about spot in town. Who wouldn't want to be surrounded by a hanging garden of seasonal range of phalaenopsis orchids, with thousands of large-petaled blooms displayed in a recreation of their natural habitat.

Address: 5 Jalan Sultan Hishamuddin, 50000 Kuala Lumpur
Phone : 03-2785 8000



INTERCONTINENTAL KUALA LUMPUR

Within the epicentre of Kuala Lumpur, lies InterContinental hotel, a 5-star business and leisure hotel which offers logistical convenience, opulent facilities and first-class service. Whether or not you're a hotel guest, the Secret Garden Afternoon Tea set provides you with a remarkable afternoon tea experience. The set comes with decadent cakes, Ronnefeldt tea selection and coffee. You can even choose to add on a glass of champagne while savouring the tranquility of the lush tropical garden setting, complete with a scenic waterfall.

Only available till January 2019.
Operating hours: Daily from 2:00 pm to 5:00 pm
Address: 165, Jalan Ampang, Kuala Lumpur, 50450 Kuala Lumpur
Phone: 03-2782 6000



THE DRAWING ROOM AT ST REGIS

From an elegant interior with marble flooring and crystal chandelier, St Regis lives up to its reputation of providing a luxurious experience in its establishment. Within The Drawing Room, you won't be able to miss the commissioned sculpture by Colombian artist Fernando Botero. The menu is the brainchild of Chief Pastry Chef, Mohamad Hassan. Guests can expect to enjoy a special selection of Christmas-themed tea from TWG for a personalised experience.

Address: The St. Regis Kuala Lumpur, No. 6, Jalan Stesen Sentral 2, Kuala Lumpur Sentral, 50470 Kuala Lumpur
Phone: 03-2727 1111



THE LOUNGE FOUR SEASONS

For those who appreciate the English Afternoon Tea concept with fine dining level offerings, The Lounge at the Four Seasons Hotel Kuala Lumpur would be your choice. The Christmas Afternoon Tea menu features the chef's finest creations. The savoury dishes include Beetroot Kinglas Salmon with pumpernickel, crostini and horseradish cream. You can also enjoy a turkey salad with roasted chestnut, cranberry aioli and whole wheat. Satisfy your seafood craving with the Lobster Salad in brioche topped with apple cider cream. The dessert menu doesn't disappoint with gingerbread cheesecake with white chocolate and eggnog crème brulee with redcurrant, among the delights. The menu is certainly more extensive than described here, so go on over and try it out for yourself.

Address: MY-10, 145, Jalan Ampang, Kuala Lumpur, 50450 Kuala Lumpur
Phone: 03-2382 8650



GARAGE 51

For the first time ever, Garage 51 has launched its first Christmas Afternoon Tea in conjunction with the festive season. The café spots a retro yet modern interior with a funky twist in its menu offerings. The Christmas Afternoon Tea offers a features a balance of sweet and savoury options to be enjoyed in true festive fashion. From buttery scones, light sandwiches, Christmas jelly and even a unique Uji Matcha Cocoa is offered on the Afternoon Tea menu. Photography enthusiasts can take advantage of the generous lighting in the space along with a dark background giving the food the attention it deserves.

Address: 51, Jalan PJS 11/9, Bandar Sunway, 47500 Petaling Jaya, Selangor
Operating hours: Daily from 11AM-11PM
Phone: 03-5612 5618

Rooftop Bars to Celebrate 2019

Start 2019 on top of the world

BY JACQUELINE BENITA PAUL

Kuala Lumpur welcomes a couple of new additions to the rooftop nightlife scene. We explored these spots and have shortlisted the best rooftop bars to usher in the New Year in style.



DEEP BLUE at THE FACE Suites

Chic, sophisticated and eloquent is how I'd describe DEEP BLUE. The rooftop bar offers a posh and stylish interior with tasteful photography selections to inspire conversation. More than that, the food menu is extensive and goes beyond the conventional rooftop bar dining experience.

Must try: The Butterfly Cosmo which offers a refreshing flavour with a slight tang. Experience the magic of seeing the colour transform from blue to a gorgeous purple hue.

*Level 51, THE FACE Suites
Jalan Sultan Ismail, 50250,
Kuala Lumpur
03-2168 1671*



Altitude at Banyan Tree

Perched on Banyan Tree Kuala Lumpur, at Level 53, is Altitude. This rooftop bar offers a fantastic interior with golden hues from the lights and comfortable seating so you can enjoy masterfully made cocktails while enjoying the KL skyline view.

Must try: Kopi O Tini is the cocktail for whiskey and coffee lovers. Made with bourbon whiskey, amaro, orange liqueur and a shot of espresso. You could also enjoy a taste of Japan with the Japanese Ganbatte which offers a refreshing citrus flavour that is well balanced with the vodka.

*2, Jalan Conlay
50450, Kuala Lumpur
03-2113 1888*



The Lido

With Ruben Anandha at the helm, the bar offers its customers an array of creative and thoughtful cocktails. The Lido spans across levels 42-44 of Alila Bangsar, offering a unique atmosphere at each level. With an unobstructed 360-degree view, this makes for the ideal spot to count down to the New Year in style.

Must try: The upcoming punch bowl with two bottles of prosecco as the cocktail base.

*Level 42-44, Alila Bangsar 58 Jalan Ang Seng 50470 Kuala Lumpur
03-22825066*



Mantra Bar

Known to be the hotspot for the socialite nightlife scene, Mantra bar offers an opulent experience with a stunning view of the bustling city. Though since it's rather popular, we recommend booking your tables in advance to enjoy the best seat in the house. Order the Mantra Mantau Sliders to enjoy with your cocktails. Should you find yourself having a bigger appetite then you can also choose from the Big Plates menu offerings to share with your friends.

Must try: Agua Fresca made with watermelon nectar, Don Julio Rapasado Tequila, sweet basil and passion fruit. Mantra bar is also well known for their delicious Margarita's that will get you in the right buzz to welcome the new year.

*Bangsar Village II, Jalan Telawi Satu,
Bangsar Baru Kuala Lumpur
017-344 8299*



LISTINGS OF CITROËN SHOWROOMS & SERVICE CENTRE

NAZA EURO MOTORS HQ (GLENMARIE)

NEM Glenmarie Showroom(1S) No 15, Jalan Pelukis U1/46 Seksyen U1, Glenmarie 40150 Shah Alam Selangor
www.citroen.com.my
Sales : 03-5566 3685

NAZA EURO MOTORS (PUCHONG)

Lot No. 18, 19 & 20GF, IOI BUSINESS PARK, Persiaran Puchong Jaya Selatan, Bandar Puchong Jaya, 47170 Puchong, Selangor
Sales : 03-8076 1788

SING HUAT PREMIUM SDN BHD

No. 11, Jalan Satu, Off Jalan Chan Sow Lin, Sungai Besi, Wilayah Persekutuan, 55200 Kuala Lumpur
Sales : +60 3-9222 9126

CITROËN SERVICE CENTRE

NAZA EURO MOTORS SDN BHD (PUCHONG 2S)

No: 10, Jln Serindit 3, Bandar Puchong Jaya, 47170, Puchong, Selangor
After sales - 03-5891 1310