

MALAYSIA F A T I L E R

Spirit of High Society

December 2014

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BREAKING THE SURFACE

Emmie Haught—A woman on the rise

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Dining à la Royalty

Tucked away from the chaos of city life, L'Assiette at The Chateau offers world class dining in a stunning fairy tale-esque environment

THE CHATEAU SPA & Organic Wellness Resort is a unique and beautiful retreat set amidst Berjaya Hills, situated a little out of the Kuala Lumpur city centre. Surrounded by nature and modelled after a 12th century French castle, the multi-award winning resort prides on being the world's first organic resort, incorporating as many organic qualities wherever possible. This extends to its restaurant, L'Assiette, a French fine dining restaurant serving a mix of delicious organic and non-organic gastronomic cuisine. Dining at L'Assiette is to dine in an environment of fairy tale-like proportions with a touch of modernity, complete with elegant furniture, high-end cutlery, gorgeous scenery and impeccable service. Patrons can choose to enjoy their meal in the comforts of an air-conditioned room or to simply enjoy the light cool breezes of the highlands al fresco, making it a place worthy of celebrating any milestone with a loved one.

While the scenery definitely demands a pause to draw in the luscious vista, the food steals the show here at L'Assiette, especially when diners are presented with a sumptuous gourmet spread.

"L'Assiette focuses more on modern cooking styles, such as sous-vide, coupled with contemporary presentation to ensure preservation of taste and freshness of the ingredient as much as possible. This allows for true gourmet fare," says chef de cuisine Farhan Noor Zali.

To begin the meal, cream of zucchini with crabmeat quenelle served with dollops of



DECKED IN SOPHISTICATION Elegantly decorated to resemble a restaurant fit for a modern castle

caviar soon made its way to the table. As the waiter carefully poured the hot liquid contents from a glass canister, an entrancing visual feast soon ensued; featuring vivid greens from the cream of zucchini working in tandem with striking reds from the crab meat that elevated its appeal. Rich in flavour and savoury, the crabmeat and small quantities of caviar helped to cut the thick rich taste of the zucchini with minute blasts of sweetness and saltiness. The variety of flavours secured its position as a dish definitely worth ordering during a visit.

Should soup not be your preferred choice, L'Assiette does splendid roasted scallops, served with cauliflower done three ways (cous cous, puree and pan fried) dressed with truffle oil and foam along with grape caper sauce. While the scallops were perfectly

"There are times when I've made something so nice that I don't even have the heart to eat it"



THREE TIME'S THE CHARM

The French are famous for elevating sweet delicacies with panache, a practice L'Assiette adheres to



LYCHEE MACARON

This immense lychee macaron dessert (above) comes with raspberry sorbet, both proving to contain just the right amount of sweetness. Like all macarons, its shell is crumbly and airy, while its filling is creamy, delectable and pleasantly light, especially when eaten together with the tart raspberry.

CURRIED SEAFOOD MACARON

Although not on the menu, try to request for this special amuse bouche to try an unusual but intriguing curried seafood macaron.

ORGANIC CHOCOLATES

The Chateau does an assortment of organic chocolates, which are delectable as they are kinder for one's health

SERVED TO PERFECTION The succulent wagyu beef makes every bite a sheer delight

executed, having a firm yet soft texture, the three methods of which the cauliflower was prepared made the dish shine, accentuating the taste of the scallops. Pair your forkful of scallops with some cauliflower and grape caper sauce for a balanced and guaranteed tasty starter.

To ensure satisfaction, choose the restaurant's wagyu beef, accompanied with potato gnocchi, celeriac, horseradish sauce and fermented black garlic. Tender, succulent and flavour packed, this marble nine grade wagyu contains a good balance between being fatty and meaty, with a sumptuous melt in your mouth quality. When eaten together with the incredibly flavoursome black garlic, it elevates the qualities of the beef to celestial proportions, making every bite a sheer delight. The horseradish sauce and potato mash aids in cutting through the fatty taste of the beef, while the potato gnocchi is crunchy and palatable, making them fantastic sides to complement a high quality cut of meat.

"The dishes served represent The Chateau's philosophy—light and fresh. Each dish and its ingredients involve immense preparation and skill," says Chef Farhan. "I love it when food is presented artfully and elegantly on a plate. There are times when I've made something so nice that I don't even have the heart to eat it," he adds nostalgically.

L'Assiette complements the organic aspect of The Chateau, making it a dining choice fit for royalty. Although the restaurant is situated outside of Kuala Lumpur's city limits, the drive up Berjaya Hills will be more than worth the effort after you tuck into some of the best French food Malaysia has to offer. 🍷



ALL IN THE DETAILS Chef Farhan Noor Zali; delicious roasted scallops