

# THE EXPAT

DISCOVER MORE ABOUT YOUR HOME AWAY FROM HOME

Reading  
Copy Only  
Do not remove

اع خة لث



TEXT BY CHAD MERCHANT / SELECTED PHOTOS COURTESY OF THE CHATEAU

## Hillside Dining

**THOUGH THE CHATEAU**, a multiple award-winning resort located in the forested hills northeast of Kuala Lumpur, is a destination retreat renowned for its spa and wellness experience, there are also some outstanding dining options available there, too. As the resort is just a short drive 45-minute from the KL area - and offers great scenery in a cooler and more relaxing atmosphere - it's well worth adding to your list of places to visit, whether to avail yourself of the organic spa services or to enjoy the splendid dining. Of course you're welcome to book a room or a suite and make a weekend of it, but doing so is not necessary to take advantage of the facilities at The Chateau.

The resort is inspired by the 12th-century *Haut Koenigsbourg* castle in Alsace, France and offers guests an unparalleled organic experience that encompasses not only the world-class La Santé spa, but the charming Belle Vue tea room and outstanding L'assiette fine dining venue, as well, which delivered, respectively, one of the best high tea experiences and one of the most incredible Wagyu steaks we've ever had in Malaysia.

We started with afternoon tea at The Chateau, taking in the relaxing ambiance and views of the forested hills from the *al fresco* patio of the Belle Vue tea room. The weather was perfect that day, mild and breezy, and the high tea was truly special. A marvellous selection of savoury and sweet delights was accompanied by a

range of outstanding Gryphon loose leaf teas. The freshly made sandwiches were a revelation: soft crust-free bread stuffed with generous portions of various fillings, including egg salad, salmon, and chicken salad. As for the scones and donuts, they were freshly baked to order, served warm and with generous portions of house-whipped fresh cream, organic butter, and assorted homemade jams. With terrific food and teas, excellent service, and a wonderfully scenic ambiance, it was as flawless a high tea as we could have hoped for, made better by the incredible value for money it represented. For two, the high tea is only RM120 nett, and if you're a guest at the resort, you can take an additional 20% off. Suffice it to say, it's worth every bit of that price.

At night, we made our way to L'assiette - French for "the plate" - which is the fine dining restaurant at The Chateau. A choice of set menus is offered, with either three, four, or five courses available; each course can be selected from a modest range of choices. We opted for the three-course "Culinaire" set, and were started with an *amuse bouche* that set an incredible tone for the meal that was to follow. Though this chef-created palate teaser changes from night to night, ours was a Smoked Tuna with Fennel Mousse, served in a large brandy snifter and sealed with a filo-style baked pastry. At the table, the pastry was broken and the delicate smoke wafted out, tantalising our noses and hinting at what lay inside. In

### Fact File:

#### THE CHATEAU SPA & ORGANIC WELLNESS RESORT

Belle Vue Tea Room · L'assiette French Fine Dining  
KM48, Persimpangan Bertingkat,  
Lebuhraya Karak  
28750 Bukit Tinggi, Pahang  
T: 609.221.3888  
W: [thechateau.com.my](http://thechateau.com.my)

#### PRICES:

Afternoon High Tea RM120 nett for two persons (RM96 nett for resort guests)  
Dinner from RM250 nett per person at L'assiette fine dining  
Wine list available

addition to the smoked tuna in the glass, a portion of tuna tartare also accompanied the dish, making this one of the most elaborate and substantial *amuse bouche* starters we've ever seen. The procession of courses following that were all equally impressive: the appetizer comprised a Terrine of Foie Gras with Organic Prune, Air-dried Duck, Pear Purée, and Pistachio oil; the main dish was a perfectly-grilled cut of stunning marble 9-scored Wagyu Beef with Smoked Morels, White Truffle Foam, and Claret Sauce; and the dessert was a beautifully creative expression of dark chocolate, pistachio mousse, and berries. It was an exquisite meal in a classically elegant atmosphere, unhurried and refined. Much like The Chateau's afternoon high tea, the superb dinner here is easy to enthusiastically recommend. ■