

SENSESTM *of* MALAYSIA



VOL 51
RM12.70



Three-time
winner of the
**Best Tourism
Publication**
award at the
Malaysia
Tourism Awards

Discover Historic Melaka
Malaysia's cradle of heritage
Pachyderm Preservation
Saving Sabah's endangered elephants
Yachting in Malaysia
See the latest from Monte Carlo Yachts

the chateau spa & organic wellness resort



PHOTOS BY CHARLES LEE

es wrapped in tortilla skin and baked
l. As we regularly enjoy some of the
ods that KL has to offer, we ordered
Asian delights to see if the stated
ing the best of Malaysian fare to
een met. When our mains arrived, we
ppointed in the least. From the Asian
mpled the Nasi Goreng Kampung,
ow, Fried Mee Mamak, Tom Yam Soup,
ksa and Chicken Burger from the
ctions.

nday, Capricious offers diners a 'Buy
otion on their lunch and dinner
at the Monday blues with affordable,
By Vatsala Devi



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

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



PHOTOS BY COURTESY OF THE CHATEAU

Though The Chateau 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. The Belle Vue tea room and outstanding L'assiette fine dining venue delivered, respectively, one of the best high teas 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. A marvellous selection of savoury and sweet delights was accompanied by a range

of outstanding Gryphon loose leaf teas. The freshly made sandwiches were incredible, and the scones and donuts were freshly baked to order, served warm and with generous portions of house-whipped fresh cream, organic butter, and assorted homemade jams. At night, we made our way to L'assiette and opted for the three-course "Culinaire" set, and were started with an *amuse bouche* that set an incredible tone for the meal. The procession of courses following that were all equally impressive. All in all, 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. **By Chad Merchant**

39 restaurant



PHOTOS BY CHARLES LEE



PHOTOS BY CHARLES LEE