

Thursday, 13 March 2021

Choice selections in KL city centre.



THE Covid-19 pandemic has changed the way we live our lives, even how we eat and dine outside.

What people mostly remember as a bustling, chock-a-block food court in Kuala Lumpur's Suria KLCC mall has been revamped, with a bigger, brighter and spacious ambience to suit the new normal of maintaining physical distancing.

The original Signatures Food Court on Level 2 at the mall dates back to 1998, when Suria KLCC opened for business.

Its latest renovation incorporates the space formerly occupied by Parkson department store and can accommodate over 1,500 seats, while giving customers room to adhere to standard operating procedures (SOP).

Diners can now enjoy offerings from 23 food court stalls, six kiosks and seven restaurants such as Shucked, Warung Prima, Yong Tau Foo, Eatomo, Fresh Delights and Shihlin Taiwan Street. The food court is now equipped with 5G infrastructure as well as sockets under fixed seats.

Signatures was the first Malay-sian food court to be Hazard Analysis and Critical Control Point (HACCP) certified in 2005, which is the management system to ensure food safety all the way from the analysis and control of biological, chemical and physical hazards, to the handling of raw material production, procurement, down to manufacturing, distribution and consumption of the finished product.

“Nothing has been left to chance, from the SOP to ensure hygiene right up to aesthetics that satisfy the new norm,” said Suria KLCC Sdn Bhd chief executive officer Andrew Brien.



Turmeric is incorporated into Malaysia’s first soft serve ice cream, which sits on top of a handmade glazed doughnut at Warung Prima Kunyit.

At Shucked, diners can look forward to its bestsellers --- the seafood paella as well as fish and chips.

Its owner and founder Joshua Green said the oyster and seafood bar was inceptioned in 2012 by Southern Rock Seafood, an importer of coldwater shellfish from Australia and Europe. Shucked recently opened in M City, Ampang, followed by Suria KLCC and Bangsar Shopping Centre, Kuala Lumpur.

“We are happy to be at Suria KLCC and our fish and chips has received good reviews.

“For the fish, we use salmon, ocean trout, kingfish, barramundi and wild cod.

“Delivery and takeaways are also available,” he said, adding that the items at Signatures’ Shucked catered to the high-traffic working people.

“We are like a quick-service place here, especially for our fish and chips, as we can serve three people a minute, while we offer grilled items and wine at other outlets,” said Green. The cod fish-and-chips is priced at RM28, local barramundi at RM18 while seafood paella is RM24.

At Fresh Delights, customers can expect fresh cut fruits and local desserts, including cendol, ABC and rojak.

Owner Tammy Tan said the stall also served Caesar Salad and grilled chicken salad besides offering deliveries and takeaways.



At Malaysian Cuisine Yong Tau Foo, try signature dishes such as mix yong tau foo with tom yam soup.

“We had fewer people dining here during the movement control order, so we had to promote food delivery,” she said.

Meanwhile, diners can enjoy authentic Taiwanese street food over at Shihlin Taiwan Street kiosk, with bestselling items such as its XXL Crispy Chicken (RM9.90 for a la carte and RM17.50 for value set), handmade Oyster Mee Sua (same price) or Happy! Rice Box (RM13.90 for a la carte and RM21.50 for value set).

The value set comes with sweet potato fries and a drink.

Meals here are only available for takeaways.

Kunyit or turmeric is incorporated into Malaysia's first soft-serve ice cream at Warung Prima Kunyit.

The refreshing and subtly sweet soft-serve swirl sits on top of a handmade glazed doughnut, topped with crunchy bits of ikan bilis kunyit and peanuts.

Owner and operations manager Joanne Mae Hew and her husband first opened Warung Prima at Sogo KL food court in 2018, then moved to Life Centre in Jalan Tun Perak where it turned into a full-fledged restaurant.

Last year, the second outlet opened in Signatures.

“It’s all about kunyit here and we perfected the recipes in our home.



Eatomo is known for its poke bowls such as California Poke Bowl set (right) and Spicy Gyu Tan Don (grilled beef tongue rice bowl), which comes with miso soup, white cabbage, fried enoki mushrooms and a drink.

“My husband and I love Malay food and he spent weeks perfecting the Ayam Goreng Kunyit and finally got it right.

“We are 100% Malaysian. Our bestsellers are the Sotong Goreng Kunyit and Ayam Berempah Kunyit Goreng, both RM17,” she said.

With a RM1 add-on, diners can quench their thirst with Limau Asam Boi or Teh Tarik Kunyit. “Takeaways are available. We don’t do deliveries from Signatures food court yet, but will look into it,” she said.

At Malaysian Cuisine Yong Tau Foo, try signature dishes such as mix yong tau foo in tom yam soup or curry.

Prices are between RM18 and RM24. The menu is the same at all its other outlets, said co-owner Nick Tan.

“Because of food safety concerns, we don’t do takeaways or deliveries from here because the dishes are soup-based and will be cold by the time the customers consume it.

“We will look into how we can do this properly in future,” he said.

Meanwhile, Eatomo is known for its poke bowls and for RM24.50, you can try its California Poke Bowl set.

Its Spicy Gyu Tan Don (grilled beef tongue rice bowl) is priced at RM25.50 and comes with miso soup, white cabbage, fried enoki mushrooms and a drink.

“About 90% of our bestsellers are available here for takeaways, including the Chicken Nanban Bowl, Panda Orange Chicken, Mentaiko Moza Fried and Spicy Masago Pasta,” said manager Norhaslinda Abdul Aziz.

Signatures Food Court, Level 2, Suria KLCC Kuala Lumpur (Tel: 03-2382 2828). Business hours: 10am to 10pm, daily.

This is the writer’s personal observation and not an endorsement by StarMetro.

(Source: <https://www.thestar.com.my/food/eating-out/2021/03/11/choice-selections-in-kl-city-centre>)