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Discover 35 dim sum and 14 mooncake flavours in the heart of Kuala Lumpur



Roasted Duck Dumpling with White Radish filling is a cute presentation. In the background are Mushroom Buns with assorted mushroom.

THE delicateness of good dim sum and the joy it brings can be seen in the look of satisfaction on the diner's face.

Dim sum is not merely appetising to look at but biting into them to discover a burst of flavours is what makes eating them so pleasurable.

Take the offering at Mandarin Oriental Kuala Lumpur's Lai Po Heen where there are about 35 different dim sum to relish in.

The Roasted Duck Dumpling with White Radish filling became a much talked about item with most diners admiring the fine detail that went into its making.

Two black sesame seeds were used for the eyes of the "swan" in this baked flavour. To add to its aesthetic beauty, the chef dotted the bird's tail and body with even more sesame seeds.

Its crunchy skin complemented the savoury warm white radish filling, making this a perfect dim sum to start with.

We also tried out the Chicken Siew Mai with Shrimps and Prawn Dumpling with Water Chestnut.

The former was topped with a piece of scallop for that hint of luxury, something one does not see often while the latter was packed with prawns beneath its thin translucent skin. The generous prawn filling was further enhanced with tiny bits of chestnuts that gave a hint of sweetness and crunch.

Next, I tried the Mushroom Buns that could be easily mistaken for portobello mushrooms at first glance as the bun was made to resemble it.

This appetising flavour was rich with assorted mushroom.

Other dim sum served included Black Truffle Dumpling with Minced Chicken, Fluffy Buns with Barbecue Chicken, Vegetable Dumplings with Wild Fungus and Bamboo Pith, Bean Curd Rolls with Shrimps, Prawn and Mango Golden Rolls with Bread Crumbs and Wasabi Mayo Dip as well as soup dishes like Double-boiled Black Garlic Soup with Matsutake Mushroom and Bamboo Pith and Imperial Hot and Sour Soup, Braised with Prawns.

The hotel is also featuring 14 types of mooncakes for the Mid-Autumn festival.

This time around, the hotel is offering traditional mooncakes with twist by gold coating the Lotus Paste with Single Yolk as well as the Pandan with Single Yolk mooncakes.

The hotel's Chinese executive chef Ricky Thein said the Limited Gold Edition Mooncakes were suitable to be given away as gifts.

"Customers still prefer traditional mooncakes and by coating them with edible gold, they are ideal as gifts.

"That aside, we have the Musang King Durian Snowskin Mooncake because there is plenty of Musang King supply this year," he said.

Upon being served, the pungent aroma of Musang King durian wafted throughout the room and it did not take too long for the mooncake filled with its flesh to disappear from the serving plates.

The sweet flesh of the durian within the white snow skin was simply irresistible. Visitors can also expect the hotel's signature chocolate mooncakes of Cuvee Bali, Praline Feuillentine, Dark Chocolate Cream; Gold Dusted, Sesame Crunch Gianduja, Oolong Tea Ganache as well as Dulcey Chocolate, Jasmine Caramel, Biscuit Pearls, Banana Ganache.

While all three of them had balanced sweetness with uniqueness in taste, I personally liked the Gold Dusted, Sesame Crunch Gianduja And Oolong Tea Ganache mooncake the best.

The distinctive oolong tea flavour gave a harmonious contrast to the sweet chocolate and the crunchy texture was a bonus.

Other mooncakes include Low Sugar White Lotus Paste, Red Bean with Melon Seed, Durian with Melon Seed, Assorted Nuts, Yam and Apricot as well as Lychee with Lotus Paste.

The mooncakes are pork-free while selected baked mooncakes are halal-certified. These sweet finds sold in fan-shaped boxes of four, from RM34.50 onwards per piece, are available until Sept 24.

Delivery services are priced at RM95 per delivery within Kuala Lumpur while those who purchase 10 boxes can enjoy complimentary delivery service. Personalised packaging with company logo is also available.

LAI PO HEEN, Level One, Mandarin Oriental, Kuala Lumpur, Kuala Lumpur City Centre. (Tel: 03-2179 8885). Business hours: Noon to 2.30pm (Monday to Friday), 10.30am to 2.30pm (Saturday and Sunday); 7pm-10.30pm, daily. Pork-free.

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

(Source: <https://www.thestar.com.my/metro/eat-and-drink/2018/07/31/pleasurable-find-of-all-things-small-discover-35-dim-sum-and-14-mooncake-flavours-in-the-heart-of-ku/#TSVdL07fYRG1BPgs.99>)