

Wednesday, 15 May 2019

## Flagship outlet marks 20 years



*(From second left) Chua, McDang and Caleen cutting a cake to mark the 20th anniversary of The Imperial Chakri Palace restaurant.*

THE Imperial Chakri Palace, one of the country's most renowned chain of Thai restaurants, turned 20 in grand style.

Chakri Palace was one of the first restaurants to open in Suria KLCC back in 1999 and has since grown to become a premium Thai food eatery.

Its latest outlet opened earlier this year at The Iconic Rooftop located on Level 27 of the Dorsett Hartamas Hotel in Kuala Lumpur.

Chakri Palace held an appreciation luncheon at the Iconic Rooftop to mark the chain's 20th anniversary.

Flown in specially from Bangkok for the event was Chef McDang, Thailand's famed food expert and writer.

Accompanying the chef at the event was Rotol Group executive chairman and founder Datuk Seri Garry Chua and his daughter Caleen, who is chief executive officer of Chakri Group of Restaurants.

Besides Chakri Palace, the other outlet under the Rotol Food Chain (M) Sdn Bhd group of restaurants is the Rainforest Bistro.

In his speech, Chua said he always had a burning desire to open a Thai restaurant and started getting serious about it in 1998.

"The following year, I opened the first Chakri Palace in KLCC. I wanted to make it something different, a Thai restaurant with an innovative menu. It was no easy feat.

"We have come a long way. Ours is one of two food and beverage outlets still operating there in KLCC," he said of Chakri Palace's flagship outlet.

Chua, who is the president of the Malaysia Retail Chain Association (MRCA), said as the owner, he made sure that the ingredients used were of the highest quality.

"We do not use MSG (monosodium glutamate, a common food additive used to enhance flavour). And we use only high quality cooking oil.

"In Chakri, we guarantee our food quality and service. If you are not happy, we can even give you a free meal or something else. I am hands-on with Caleen in running the business," he declared.

McDang later held a Thai food cooking demonstration. Also present were food writers and bloggers.

The 65-year-old, who is the only Thai chef to have his own training class (called "Principle of Thai Cookery") at the Le Cordon Bleu College of Culinary Arts, summed up the event with this quote: "There is no love more sincere than the love of food."

(Source: <https://www.thestar.com.my/metro/metro-news/2019/05/15/flagship-outletmarks-20-years/#fAlhpYPCEqseRL5V.99>)