

PRESTIGE

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Review: Mandarin Grill's new menu adds a touch of Italian flair



Long leisurely lunches at the Mandarin Oriental Kuala Lumpur are always worth the wait, even more so when one gets a first-hand experience of the latest delights that await over at Mandarin Grill. Located just beside the hotel's Mosaic cafe, Mandarin Grill offers a nice respite from the hustle and bustle of the city with its spacious interiors, high ceilings and serene views of the nearby KLCC park. To bring nature even closer, the restaurant has replaced the warm earth tones of its former interiors with more modern shades of blue and white, while nature-inspired elements such as potted trees paired with panels of wood and stone complete the room's ambience.



Extensive renovations and redesign aside, it's the food that truly catches our eye. Prepared by the exuberant Chef de Cuisine Luigi Stinga who hails from multiple Michelin-starred restaurants in Italy, every single dish served is an absolute delight to the senses. Accompanied by an extensive list of premium champagne and wines from both old and new world, each culinary creation centres around presenting diners with a taste of authentic Italian cuisine with a modern twist.



For our primo (first course), we begin with the delightfully creamy Varirione Di Funghi. Fragrant and unforgettable, every spoonful of this deceptively simple-looking puree presents layers of earthy flavours from six types of mushrooms that must be carefully cooked in order to bring out the subtle nuances of the dish.



Risotto Alla Parmiggiana



Ravioli Di Bacala

With our newly awakened palates, we prepare ourselves for hearty mains. There's the Ravioli Di Baccala, a delightful trio of bite-sized dumplings filled with morsels of dried salted cod fish which Chef Stinga tastefully garnishes with potatoes, oregano and tomatoes. But it is the Risotto Alla Parmiggiana that truly bowls us over. The epitome of classic Italian home cooking, this comforting bowl of carbs is enhanced with delightful nuances of tomato creme, eggplant and sharp parmesan.



The last main on our list is the Agnello E Peperoni, a succulent dish of tender lamb that's been grilled to perfection. Paired with sweet red pepper, tasty black polenta and lamb jus, each juicy bite is an expression of Chef Stinga's passion for using only the best and freshest produce to create these culinary masterpieces.



There is no better sweet ending at Mandarin Grill than a bite of decadent tiramisu. Elaborate and impressive, Chef Stinga's take on this beloved classic dessert breaks the delicious individual components of the dish to be appreciated in a new way. For Chef Stinga's version, pieces of shredded spongecake linked with creamy peaks of rich mascarpone are carefully arranged on a swirl of chocolate. Garnished with edible herbs and flowers, the dish is topped with crumbles of bittersweet cocoa and energising coffee for that extra crunch factor.

Open daily for lunch (12pm to 2.30pm) and dinner (6.30pm to 10.30pm), Mandarin Grill's business lunch menu is available from Monday to Friday, while the a la carte and degustation menus are available for lunch and dinner. For more information or reservations, view the contact details below.

(Source : <https://www.prestigeonline.com/my/wine-dine/dining/review-mandarin-grills-new-menu-adds-a-touch-of-italian-flair/>)