
THE TASTEMAKERS

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FASHION | GASTRONOMY | INNOVATION

IMAGE
& AROMAS

NARRATIVES WITH
THE TASTEMAKER

CULTURE
& HERITAGE



Meet the
Tastemaker of

Shook! TM

Chef Rafizan.



“I draw inspiration from Enak’s age-old recipes, passed down through generations, infusing them with my culinary roots and letting the flavours of my cuisine tell a story of joyful contentment.”

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Chef Rafizan will never forget the image and aromas of his parents preparing food in their very own restaurant, specialising in Malay cuisine. Imprinted in his memory from a young age, it was more than an inspiration to his eventual career as a chef - it became a lifelong calling.

His philosophy towards Malay cuisine is simple - stay close to your roots and let the flavours tell a story of joyful contentment. Culture and heritage are always front and centre, even as he applies creative approaches to his cooking, so that at the heart of it all, traditional flavours are heightened and never compromised.

NARRATIVES WITH THE TASTEMAKER





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13 years across various resorts and hotels in the YTL Hotels group has led him here to Shook!, where he continues to infuse dynamism and flair to his trademark Malay recipes. Coming full circle with his childhood memories, Chef Rafizan masterfully recreates, with pleasure and an innovative touch, the recipes of the past for the modern gastronome. Inspired by Enak restaurant's age-old recipes that were passed down through generations, he infuses them with his culinary flair, bringing to the kitchen of Shook!, much-loved traditional dishes such as the Daging Rusuk Enak and the Rendang Tok Asli.





THE
STARHILL
D I N I N G