

FASHION | GASTRONOMY | INNOVATION

A SHANGHAINESE SEAFOOD SYMPHONY

KAMPONG FESTIVE DINING AT SHOOK!

PUTTIN' ON A RITZY FESTIVE FEAST









A FEAST OF FLAVOURS

Celebrate this festive month with family and friends and bask in harmony and togetherness with our collection of iftar offerings. Craving traditional kampong specialities from your hometown? Look no further as Shook! brings to you home-cooked dishes following recipes handed down through generations. For a Middle Eastern feast like no other, the chefs at The Cobalt Room will be cooking up an indulgent showcase of signature Middle Eastern favourites.

Li Yen and Shanghai restaurant will be serving up seasonal specialities, featuring the freshwater Tualang prawns from Tanjung Tualang and the delicate yellow croaker from China's Yellow Sea respectively. Savour menus that embrace these two ingredients this month, specially curated by the dedicated chefs.

Continue overleaf as we unveil our host of dining events thoughtfully designed for you. Inspire your palate through our distinctive culinary offerings, with each restaurant's signature creations presented with culinary finesse befitting meaningful occasions close to your heart. We look forward to celebrating this festive month with you!











SELERA KAMPONG ENAK FESTIVE DINING

For those who yearn for the nostalgia of breaking fast in a traditional kampong experience, look no further as Shook! Tastemaker Chef Rafizan unfolds the Selera Kampong Enak festive feast. Relish in harmoniously balanced flavours that are distinctively Malay with a thoughtfully curated assisted buffet of age-old kampong recipes that have been passed down through generations, including heartwarming classics from the Enak kitchen. Let your palate explore and savour traditional Malay creations with a menu that ranges from appetizers to salads, soups to mains, desserts and snacks - all inspired by Grandma's recipes.

The eclectic spread of traditional Malay dishes includes all-time favourites such as Rendang Daging Tok, Ikan Patin Masak Tempoyak and Sup Ekor, served alongside Chef Rafizan's sambals, pounded to perfection, ranging from the classic Sambal Belacan, to even Budu, a classic kampong staple from Kelantan.

16 April - 13 May 2021 | 6.30pm - 10pm Assisted buffet at RM98++ per adult & RM49++ per child 12 years and below Advance reservations are required.









PUTTIN' ON A
MIDDLE EASTERN
FESTIVE FEAST AT
THE COBALT ROOM

This festive month, The Cobalt Room once again presents its much-loved festive feast, specifically tailored by the hotel's culinary experts where they will be cooking up a stellar showcase of Middle Eastern favourites.

Gather your family and friends for a unique breaking fast experience featuring delights from the Middle East, leaving you with a memorable epicurean experience. Expect mouth-watering shawarmas, kebabs grilled to perfection and fragrant briyanis, alongside traditional Middle Eastern appetizers, mains and desserts in this assisted buffet.

16 April – 13 May 2021 | 6.30pm – 10pm Assisted buffet at RM128+ per adult & RM64+ per child 12 years and below Advance reservations are required.





TWO FRIENDS -ONE CUISINE AT THE LIBRARY

The Two Friends - One Cuisine series returns to The Library, with Chef Wai and Japanese Tastemaker Chef Machi from Yukibana at Shook! collaborating to present an exclusive tasting menu for a limited time only featuring a fine blend of European and Japanese cuisines.

Expect a four hands dinner that pays tribute to freshest seasonal ingredients from Japan's natural bounty of land and sea, with each creation reflective of a compelling story that celebrates the two chefs' journeys. The flavours, textures and colours of the tasting menu will be augmented by an illustrious range of fine wine and sake.

Available every Monday to Saturday evening from 16 April - 13 May 2021.

Two Friends - One Cuisine tasting menu at RM300 per person; RM450 with wine pairing. Advance reservations are required.









AN AFTERNOON TEA SOJOURN AT THE LOBBY LOUNGE

The Lobby Lounge speaks of conversations and the pure enjoyment of the moment through its quintessential ritzy afternoon tea experience. This Easter weekend, Spring into Easter at the lounge and indulge in the Easter Afternoon Tea, a delectable and vibrant afternoon affair with a mouth-watering three-tiered stand of themed desserts and savouries, complete with chocolate eggs and an Easter must-have: freshly baked hot cross buns.

Delight in a leisurely Easter afternoon with family and friends accompanied by ritzy tunes as our resident harpist gently strums her fingers over the strings of her Aoyama harp, filling the lounge with her elegant way of making music.

3 - 4 April 2021 | 12pm - 6pm RM160 for two persons. Advance reservations are required.











SAVOUR THE INDULGENT TUALANG PRAWNS

Li Yen brings to you the exquisite Tualang Prawns – freshly delivered from Tanjung Tualang, this freshwater prawn is prized for its meaty flesh, with a texture that is an interesting blend of tender, springy and firm, with a natural, delicate sweetness.

Executive Chinese Chef Alex Au and his stellar team have crafted seven noteworthy dishes highlighting this succulent prawn, making full use of the meaty, unique texture to provide a reimagined collection of Chinese classics including the 生虾面 - Fresh Tualang Prawn Noodles and the 避风塘炒 - Fragrant Stir-Fried Tualang Prawns with Garlic and Dried Chillies.

Discover this highly regarded delicacy at Li Yen, available for a limited time only.

Available daily for lunch and dinner. Advance reservations are required.











SAVOUR THE EXQUISITE YELLOW CROAKER A staple in traditional Chinese cuisine and much-loved by the Shanghainese for its tender, delicate flesh, the 小黄花鱼 - yellow croaker fish takes centre stage in Shanghai restaurant this month as Shanghainese Master Chef Wong Wing Yeuk and his dedicated team specially curate an exclusive menu featuring this highly prized fish.

Native to China's Yellow Sea, this fish is sought-after for its high levels of omega-3 fatty acids, known for its benefits for the heart. Our chefs skilfully present to you a menu of traditional Shanghainese cooking styles, from deep-fried to steamed specialities, paired with housemade vinegar, Chinese rice wine or a modern twist of salted egg yolk.

Discover this seasonal delicacy at Shanghai restaurant, available for a limited time only.

Available Tuesday to Sunday for lunch and dinner. Advance reservations are required.











LUK YU TEA HOUSE

CHIU CHOW DELIGHTS
THIS SPRING

Craving for traditional Chiu Chow delights? Chiu Chow cuisine Master Chef Alex Au of the famous Pak Loh Chiu Chow restaurant collaborates with the Tastemakers of Luk Yu Tea House to bring to the table authentic Chiu Chow fare.

Here, time-honoured Chiu Chow recipes and cooking techniques are preserved, featuring perennial favourites and specialities that have graced discerning palates for decades. Savour traditional Chiu Chow delights alongside your favourite Hong Kong dim sum and Cantonese classics all day long, complemented by a stylish Chinoiserie-inspired interior.

Available daily from 11.30am - 10pm. Advance reservations are required.









NEW YORK, NEW YORK!

"Start spreading the news I'm leaving I want to be a part of it New York, New York..."

NEW YORKER AFTERNOON TEA

The Alchemy brings a piece of the Big Apple to you with the New Yorker Afternoon Tea. Savour the amalgamation of flavours from the city's diverse boroughs, with savouries, sandwiches and desserts inspired by the city's evocative history.

RM160 for two Available daily from 3pm to 6pm. Advance reservations are required.

GIN BOTANICALS FOR EVERY SEASON

Sit back at the stylish Alchemy and sip on its collection of inventive craft cocktails. Taste the seasons with our exceptional concoctions featuring globally-inspired beverages for every occasion.

Available daily from 11.30am to 12am. Advance reservations are required.

RESERVATIONS & ENQUIRIES





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