

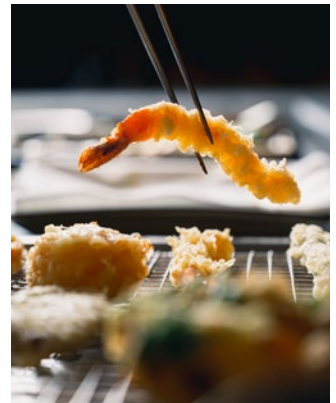
THE STARHILL RECOMMENDS

FASHION | GASTRONOMY | INNOVATION

A SHANGHAINESE
MOTHER'S DAY

GREEN SEASON AT
YUKIBANA AT SHOOK!

PUTTIN' ON A RITZY
FESTIVE FEAST




JW MARRIOTT
KUALA LUMPUR


THE
STARHILL
DINING


THE RITZ-CARLTON
KUALA LUMPUR

A FEAST FOR THE SENSES

Looking for a mouth-watering culinary experience for dim sum brunches, an afternoon tea with style, dinner with a myriad of cuisines to awaken the senses and drinks featuring gin botanicals all located under one roof? Celebrate a feast for the senses this month as we welcome you on an enthralling culinary ride that also features the hallmark of elegant fashion and entertainment.

Celebrate the arrival of a new season as Yukibana at Shook! returns with its green season delicacies, from tempura fried to perfection to teppanyaki, grilled with expertise and even sushi and sashimi, beautifully presented in an omakase menu. Those looking to pamper their mums can look forward to an exquisite meal with the Mother's Day menu curated by the dedicated team in Shanghai restaurant, or an afternoon indulgence at The Lobby Lounge or The Alchemy.

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 delivering meaningful occasions close to your heart.



CHEF MO SPARKS NEW FLAVOURS AT SHOOK!

Shook! Master Chef - Chef Mo is adept at sparking new flavours into international and western recipes with much-loved Malaysian ingredients. This skill catapulted him onto an international stage; Chef Mo was one of the top 12 finalists in the exhilarating TV series Masterchef UK: The Professionals (Season 11), where he captured the imagination of the judges and audiences alike with his notable creations.

Here at Shook!, Chef Mo has elevated his culinary offerings to the next level, pushing the boundaries yet again with a menu featuring bold, sensational and unforgettable taste profiles sure to thrill your tastebuds. Watch Chef Mo in action as every movement he makes around the kitchen oozes charm and passion, combining the best ingredients from seafood to meat, superb techniques and a mastery of flavours and harmony, making for an experience like no other.

Available daily for lunch and dinner from 13 May 2021.
Advance reservations are required.



SAVOUR HOKKAIDO'S GREEN SEASON DELICACIES AT YUKIBANA AT SHOOK!

Yukibana at Shook! presents
the best of the green season,
where vibrant greenery blooms and
curious wildlife emerge from hibernation.

OMAKASE

As the green season brings new life to Hokkaido's natural bounty of land and sea, Japanese Tastemaker Chef Machi presents a finely crafted omakase journey where each creation tells of a compelling story that celebrates Hokkaido's culinary heritage. From beautifully arranged sashimi to exquisite nigiri showcasing marinated or torched fish, expect a harmonious omakase menu where textures, flavours and pleasant aftertastes are elaborately combined, featuring the freshest of the season, air-flown directly from Japan. Complete your meal with our sake selection, exquisitely paired by our Tastemaker for an all-around sensory experience.

Available from 13 May 2021.

À la carte and omakase options are available for
teppanyaki, tempura and sushi counters for lunch and
dinner from 13 May 2021.

Advance reservations are required.



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TEPPANYAKI

Witness the freshest ingredients of the season turn into palatable art through show-stopping teppan tricks at the Teppanyaki counter, where a dramatic display of cooking prowess is showcased by Tastemaker Chef Kai. The best of the ingredients is brought out over an iron griddle – imagine Hokkaido scallops and seared wagyu beef, gently seasoned with Chef's house-made sauces.

TEMPURA

Discover the art of tempura with the tempura omakase – where a parade of seasonal produce, masterfully coated with a light batter and expertly fried, is the menu's cornerstone. Watch as the chef carefully dips each ingredient in a gently bubbling copper pot, the batter enveloping each ingredient like a cloud. Each bite reveals no less than the true essence of the season.



Shook!
TE

A VIBRANT THAI TASTING MENU

Indulge in the beguiling chilli-spiked cuisine from Thailand's southern provinces using only the freshest ingredients to bring traditional recipes to life with an exquisite tasting menu crafted by Thai Tastemaker, Chef Rasikan.

In this thoughtfully crafted tasting menu, Chef Rasikan delivers her interpretation of Southern Thai cuisine, focusing on authentic recipes, coupled with local culinary wisdom and how food has influenced her life throughout her journey. Each creation is full of creativity and well-executed, providing an exploration of Thai flavours, culture and art, with ingredients sourced both locally and from Thailand.

Available daily for lunch and dinner from 13 May 2021.
Advance reservations are required.



THE RITZ-CARLTON

KUALA LUMPUR



A STORY ON EACH PLATE AT THE LIBRARY

Toast to an evening well spent at The Library Lounge with our signature cocktail, the exclusive Ritz Fizz complete with freshly-cut veal prosciutto prepared by our Tastemaker, Chef Willie.

Your journey continues to the main dining event at The Library, where Chef Wai treats each course as a vehicle for provenance and produce, telling a story with each of his creation. Expect a tasting menu that ebbs and flows with delightful flavours from start to end, harmoniously prepared from kitchen to table. Complement your evening with an illustrious range of fine wine, expertly paired, before rounding out your evening with a post-dinner digestif paired with a curated cheese selection amidst great conversation.

Available in the evenings from Monday to Saturday.
Advance reservations are required.



THE RITZ-CARLTON

KUALA LUMPUR



PUTTIN' ON A MOTHER'S DAY AFTERNOON TEA

This Mother's Day, The Ritz-Carlton, Kuala Lumpur welcomes families to honour the leading ladies in their lives with our elegant afternoon tea at The Lobby Lounge.

Delight your mum with the joy and refinement of our quintessential afternoon tea favourites - finely-made finger sandwiches, warm scones, quiches and delectable cakes that will keep her smiling and feeling loved. Put on a Ritzy Afternoon Tea and make this Mother's Day one to remember as we especially cater to you this time-honoured tradition.

The Mother's Day afternoon tea is exclusively available on 8 and 9 May from 12pm to 6pm at RM160 for two. Advance reservations are required.



THE RITZ-CARLTON

KUALA LUMPUR



麗苑
li yen

MASTERFULLY CRAFTED SET MENUS IN LI YEN

The epitome of fine Chinese cuisine, Li Yen presents a curation of masterfully crafted set menus, curated in harmony with the seasons. Savour a showcase of familiar Chinese classics, from the finest Hong Kong dim sum to traditional barbecued roast specialities from RM138 per person.

At lunch, dim sum takes the spotlight in the set menus, all prepared à la minute, including the much-revered 麗苑蝦餃皇 – Steamed Bamboo Shoot Har Gao, where the luscious morels are generously stuffed with fresh prawns and bamboo shoot. When it comes to mains, authentic Chinese roasts take centre stage here in Li Yen, notably the 脆皮燒肉 – Roasted Crispy Pork. Using the finest cuts with the ideal meat-to-fat ratio, each piece is hung to air-dry before roasted in high heat to achieve a golden, crispy finish.

Available daily for lunch and dinner.
Advance reservations are required



JW MARRIOTT

KUALA LUMPUR



SHANGHAI

A SHANGHAINESE MOTHER'S DAY THIS MAY

Mum's special day is just around the corner, and what better way to celebrate than with a culinary indulgence? Paying tribute to Shanghai's vibrant culinary symphony, Executive Chinese Chef Wong Wing Yeuk and his dedicated team has specially curated three exclusive set menus to delight the leading ladies in your life.

Delight in a menu comprising of the restaurant's signature dishes – from the nutritious 人參燉魚肚湯 – Double-boiled Fish Maw Soup with Ginseng, the 蜜汁火腿蒸雪魚 – Steamed Cod topped with Chinese Ham, to the 白松露油香菌炒長壽面 – Fried Longevity Noodles with Assorted Mushrooms and Truffle Oil to wish all mothers a long and healthy life.

Celebrate mum for the whole month with the exclusive set menus, available from Tuesday to Sunday for lunch and dinner.

Advance reservations are required.



LUK YU
TEA HOUSE

FOR THE LOVE
OF YUM CHA

If you love Cantonese cooking – you'll know that one of the best things to originate from it is the centuries-old tradition of drinking tea, or 'yum cha', while eating bite-sized pieces of steamed dumplings, fried tofu wraps, baked buns or creamy egg tarts.

With countless varieties of dim sum to order, there is surely something to cater to your tastebuds here at Luk Yu Tea House. Crafted by Dim Sum Tastemaker Chef Jun, these dainty parcels of goodness are available all day long alongside Cantonese classics and traditional Chiu Chow specialities, amidst a stylish Chinoiserie-inspired interior.

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



T H E
A L C H E M Y

A TASTE OF NEW YORK
AT HOME
THIS MOTHER'S DAY

As a surprise for the queen of your heart this Mother's Day, give them a taste of New York and transport them to the glitz and glam of the bustling city through our New Yorker Afternoon Tea, featuring desserts and savouries reflective of the amalgamation of culture in the city.

Mums with a sweet tooth will love the desserts crafted by our Pâtissier – Chef Ghouse, complemented with savouries made with house-made bread and cold cuts, served alongside heart-shaped scones with lemon curd for a twist to the normal accompaniment.

Choose to dine in and take in the New York vibes at The Alchemy or recreate the experience at home through our home delivery service.

The New Yorker Afternoon Tea is available daily from 3pm to 6pm at RM160 for two. Advance reservations are required.

HOME DELIVERY & TAKEAWAY SERVICE
RM200 INCLUSIVE OF DELIVERY WITHIN 20KM
All delivery orders to be placed and paid 24 hours in advance.

RESERVATIONS & ENQUIRIES



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