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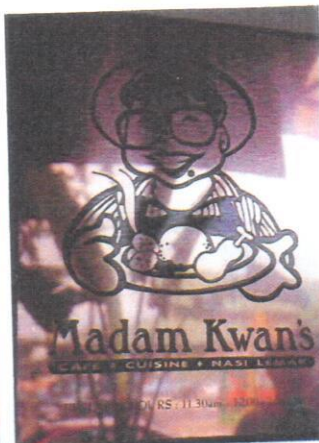
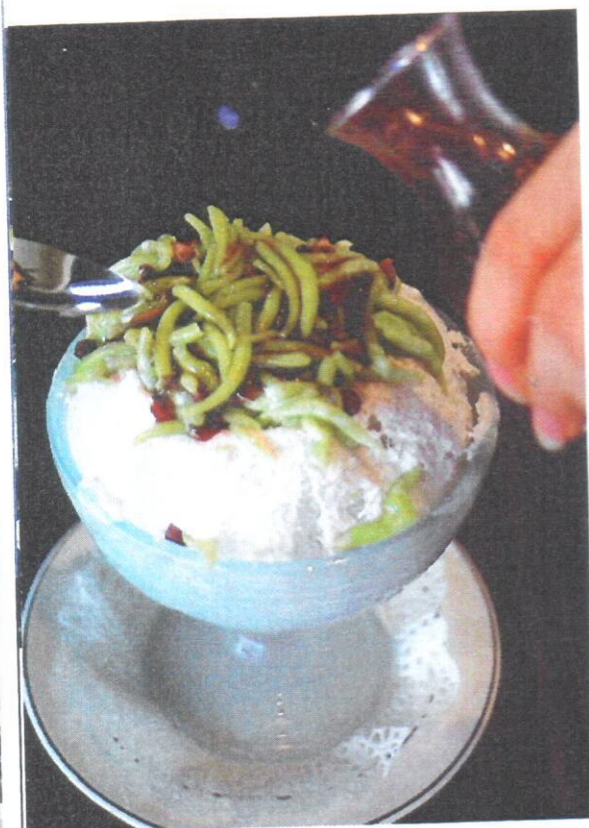
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Kwan's knockout flavours



SURBURBAN BANGSAR is one of the hippest neighbourhoods in Kuala Lumpur where numerous bars, restaurants and cafes have been mushrooming at an incredible pace in the last few years. One of these popular haunts that was established in August last year is Madame Kwan's, which is a stone's throw from the main buzz of Jalan Telawi Tiga. It has become the preferred place for those who enthuse about Malaysian flavours.

The restaurant is named after Madame Kwan Swee Lian, veteran of the celebrated Sakura Restaurant, a legendary name in Kuala Lumpur's restaurant circles. With contemporary interior and well-paced service, Madame Kwan's makes a perfect stage for everyday restaurant scenes. Lunch-time crowds are often seen in executive suits, while the outdoor upper deck is a favourite venue for the trendy evening crowd. Larger sections, stylishly curtained off are popular with families or for private functions.

Maintaining her high culinary standards, Madame Kwan supervises her kitchen and makes no concessions on the quality of ingredients and the time consuming cooking methods. All recipes are from Madame Kwan's personal collection and there is something to cover all taste buds.

The creamy curry laksa is rich with coconut milk and the generous use of fragrant herbs adds to the layers of sunken treasures, such as succulent prawns, chicken, bean sprouts and bean curd. The tangy assam laksa is thick and substantial – the rich fish base soup liberally garnished with shredded shallots and cucumber. The nasi lemak is very traditional – fragrant coconut rice, served with accompaniments, monogrammed with Madame Kwan's personal touch. However, it is the nasi bojari, which is the restaurant's signature dish.

Coloured rice cooked Indonesian-style with herbs, served with pungent assam prawns, rich beef rendang and perfectly fried chicken drumstick, which is marinated in a specially mixed curry paste.

Part of the fun of eating Malaysian style is to sample a variety of dishes and with the satisfying portions served. At the request of its regular patrons, a few 'Hong Kong' -style dishes, which boast the same high standards have been added to the menu. Dishes such as braised beef brisket and claypot beancurd with seafood add a good balance to the spicier Malaysian fare. The western dishes are rather limited here but standards like fish and chips and chicken chop are included in the menu.

To name a favorite dessert here would be hard. A cool change to the spiciness of most of the food is chendol – a serving of flavoured jellies, red beans melting into layers of shaved ice, coconut milk and lashings of palm sugar – divine for the sweet-toothed. The traditional Malaysian favourite, sago gula Melaka defies the notion of stodge generally associated with tapioca. At Madame Kwan's the old fashioned pearls take on a soufflé-like quality with the luscious creaminess of coconut and the sweetness of palm sugar.

With such accomplished cooking and sound reputation, there's no doubt that Madame Kwan's has come to Bangsar to stay. The restaurant is fully licensed and is open from 11.30am till midnight daily.

MADAME KWAN'S, 65 Jalan Telawi Tiga, Bangsar Baru, 59100 Kuala Lumpur, Malaysia, tel: 03-2842297/98.

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