

YOUR WEEKLY GUIDE TO ENTERTAINMENT & LEISURE

DAY & NIGHT

OCTOBER 11-17, 1999

**TASIK DAYANG
BUNTING**
CONCEPTION HOPES

SAMMO HUNG
FAT MEN CAN FIGHT!

MADAM KWAN'S
BANGSAR TREAT

VOGUE CAFE
SANS STYLE

**SAMMI CHENG &
BRENDAN FRASER**
POSTERS INSIDE

**FREE CD WITH
SUBSCRIPTION**

ISSN 1511-0095



9 771511 009004

Madonna
NO MORE WILD CHILD

Plus! YOUR 7-DAY TV GUIDE PULL-OUT

RM2.00

ISSUE NO. 133 OCTOBER 11-17, 1999

GOOD EATS THE BEST CHOW AROUND

By GEETHA KRISHNAI

MADAM KWAN'S

65 Jln Telawi 3
Bangsar Baru, KL
03-2842297

Opening hours: 11.30am to midnight, Sunday to Thursday. Extended to 2am on Friday, Saturday and eve of public holidays.

AMBIENCE & DECOR: As a restaurant in the highly competitive business district of Bangsar, Madam Kwan's has two distinct advantages. Anyone who has been to Bangsar can tell you what a nightmare parking can be here. The notion of triple- and quadruple-parking probably originated in Bangsar. With a private car park operating opposite its premises and the Hankyu Jaya car park a stone's throw away, Madam Kwan's has got it made.

On top of this, Madam Kwan's sits just outside all the action in the heart of Bangsar. So, the setting is peaceful, the pace more relaxed and patrons find time to relish the food instead of being too conscious of themselves. "Madam Kwan's" conjures the image a bustling *kopitiam* with steam rising above cooking pots and a bearable din. In reality, the restaurant takes you by surprise.

Nestling between a boutique and an Indian restaurant, it looks swank and can be mistaken for a fine-dining restaurant. Brown and cream are the predominant colours here and the decor includes large mirrors and soft lighting. Madam Kwan's occupies the first floor too and offers an airy terrace dotted with travellers palms. The stairway up features framed shots of edible roots and vegetables, ones which figure most in Madam Kwan's dishes.

Yes, Madam Kwan exists. She oversees the kitchen and is meticulous about cooking methods and quality of ingredients. With 22 years in the culinary business behind her, Madam Kwan is a force to reckon with. She used to operate the Sakura restaurant in Jln Imbi and still maintains a small share in the venture. Her son Rudy and his fiancée Mauereen are now running the business at Madam Kwan's and they hope to expand soon.

PHOTOS: SAMUEL ONG



Madam Kwan's lovely interior

Nasi Lemak
Madam
Kwan's style

Sambal Petai



RATING: ♦♦♦♦1/2

FOOD: Madam Kwan is well known for her *nasi lemak*; therefore the dish heads the menu. Most of the entries are based on her own recipes and feature perennial favourites like Curry Fish Head, Sambal Petai and Curry Laksa. Western favourites like steaks and lamb chops were thrown in not only for variety, but because Madam Kwan's also targets families.

While the Western dishes can be had at any other restaurant which serves them, one should sample Madam Kwan's trademark dishes. I opted for Nasi Bojari (RM17++), an Indonesian dish of fragrant, coloured rice with *assam*

prawns, beef *rendang* and deep-fried chicken drumstick for company. You can substitute chicken curry for the *rendang*. I liked the *assam* prawns best for the sweetish gravy and plump prawns. The drumstick was tasty, too, and you could smell the ground spices which went into the marinade.

The description for the Indonesian Assam or Curry Fish Head (RM58++) sure sounds tempting but you'd only do justice to the dish if there are at least four people in your party. I'm told the brew is very potent and laced with okra, tomatoes, onions, long beans, brinjals and dried bean curd. We went instead for Assam Fish (market price). It couldn't be better. The fish was mackerel and you could tell right away that it was fresh. The curry was sublime and proved an excellent



Nasi Bojari