



GASTRONOMIC DELIGHT

Embark on an exceptional culinary journey at THE SAUJANA Hotel Kuala Lumpur.

AS PART OF The Saujana Hotel Kuala Lumpur's exciting new concept under its renovation programme, two of the hotel's distinguished dining establishments – Senja and The Restaurant, will offer an innovative dining experience like no other. While Senja retains its quintessential traditional Italian identity and elegant charm, the new menu will showcase Chef De Cuisine Emiliano di Stefano's creative and innovative approach to cater to fellow Italian connoisseurs. The young and passionate chef will feature fresh and seasonal ingredients to highlight his take on authentic Italian flavours with a creative twist.

With more than 18 years of international culinary experience under his belt, Chef Emi's passion for Italian fare is best demonstrated through his beautifully plated dishes that highlights the warmth of vibrant Italian flavours using familiar ingredients such as tomatoes, garlic, olives, red wine,

prosciutto and chestnuts. His past stints includes helping the kitchen at various celebrated Italian restaurants in China, Middle East, Italy and India, which further strengthens his roots in Mediterranean and Western cuisine.

The sleek and elegant Senja provides the ideal backdrop to enjoy Chef Emi's exquisite Italian spread from warm and cold starters to hearty pastas, delicate seafood to succulent juicy meats and hot piping pizzas together with freshly baked breads from the wood fire oven. The best seat in the house is located at the alfresco area overlooking a scenic lake accompanied by music from the live jazz band to set the mood for a romantic meal. Recommendations from the chef include the Sliced Black Angus striploin steak, an Indian influence creation that will pique your interest or the Gemberi all Parmigiana, a refreshing dish with minimal ingredients that highlights



the freshness of the tiger prawns. Both creations will entice your tastebuds and leave an impressionable mark.

Pursue your culinary journey at the award-winning The Restaurant which offers contemporary Asian and classic European flavours under the helm of Chef De Cuisine Ryan Arboleda. The Auckland-raised chef brings with him more than 14 years of international culinary experience, working with world renowned Chef Peter Thornly and named as Winner of New Zealand Restaurant of the year 2006 in Culinary Fare. He's taken on a unique approach by merging his traditional roots with an avant garde Western influence to present his contemporary take on Asian and classic European flavours. Chef Arboleda has spent years perfecting the art of creating explosive Asian

and European cuisine masterpieces, reinventing the dining experience altogether. The intimate setting at The Restaurant features a beautiful alfresco terrace that overlooks a pool surrounded by lush greenery, providing the ideal escape to unwind while you conduct business meetings or are out on a romantic date. The open kitchen concept also allows discerning diners to watch the chefs in action while they sip on a glass of wine before their meal. Besides the Asian European inspired menu, The Restaurant also offers a tapas menu and chef's table menu for specially requested items.

For more details or to make a reservation online, visit www.shr.my or contact 03 7843 1234 ext 6122



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THIS PAGE: CHEF EMILIANO HIGHLIGHTS THE WARMTH OF ITALIAN CUISINE
OPPOSITE PAGE (FROM TOP LEFT CLOCKWISE): VIETNAMESE BEEF TARTAR SERVED WITH SEAWEED CAVIAR AND PRAWN CRACKERS
CHEF RYAN ARBOLEDA MERGES HIS TRADITIONAL ROOTS WITH WESTERN INFLUENCE