

PRESS RELEASE

**SEPTEMBER 2016
FOR RELEASE**

**MICHELIN-STARRED CHEF YUICHI KAMIMURA BACK BY POPULAR DEMAND
AT SAUJANA HOTELS & RESORTS**

KUALA LUMPUR, SEPTEMBER 2016 – Back by popular demand is Michelin-starred Chef Yuichi Kamimura to take your senses on a culinary adventure of the finest. Enter a realm of flavour with the best tastes of a modern degustation and discover nothing short of extraordinary during this special 4-day event from 19 to 22 October at Saujana Hotels & Resorts.

All about perfect pairings and taste sensations, guests can savour Kamimura's exclusive menu with carefully selected beverage pairings for an elevated experience. Available for lunch and dinner, the menu at Kogetsu on 19 & 20 October can be paired with sake, while the experience at Senja on 21 & 22 October is further complemented with wine pairings.

Designed to intrigue even the most discerning of palates, his 4-course lunch menu brings you to a wintry start with a Salad of Crab, Mozzarella and Avocado with Cucumber Sorbet followed by a piquant Seafood and Tomato Bisque. This indulgence is further fortified with a main of Roast Duck Breast with Risotto and is brought to a resounding end with a delectable Hazelnut Chocolate Truffle.

Taking it up a notch, Kamimura showcases even more of his style with an original 6-course dinner aimed to impress. Marrying both Japanese and French elements, each creation fondly surprises with sublime flavour combinations. Opening with a trio of Cured Flounder Sashimi on Seaweed, Sea Urchin and Lemon, and Marinated Prawn Sashimi, the dinner menu pleasantly builds with a Cauliflower, Herring Roe and Konbu with Carrot Sorbet, followed by Chinese Cabbage and Soy Milk Soup. The tasting pleasure is further augmented with the Grilled Salmon with Smoked Salmon Roe and Butter Powder as well as the Chargrilled Wagyu Sirloin with Hashed Potato and Veal Jus, and topped off with a dessert of Mango Sorbet with Cream Cheese Mousse.

Guests can also look forward to a special guest appearance on 21 October at Senja. The dinner will also feature Mr Hunter Smith, Frankland Estate wine maker and vineyard owner, who will be discussing the intricacies of the wine pairings for the evening.

Discover The Ultimate Epicurean Experience with Chef Yuichi Kamimura exclusively at Saujana Hotels & Resorts:

19 & 20 October | Kogetsu, The Saujana Hotel Kuala Lumpur

Lunch · 12.00pm to 2.30pm · RM220 per person / RM280 per person with sake pairing

Dinner · 6.30pm to 10.00pm · RM320 per person / RM380 per person with sake pairing*

*In collaboration with AsiaEuro, early birds will receive a complimentary bottle of Saito Dry – Futsu-Shu sake while stocks last

21 & 22 October | Senja, The Club Saujana Resort Kuala Lumpur

Lunch · 12.00pm to 2.00pm · RM220 per person / RM280 per person with wine pairing

Dinner · 6.30pm to 11.00pm · RM320 per person / RM420 per person with wine pairing*

*Early birds will receive a complimentary bottle of Frankland Estate Olmos Reward 2006 while stocks last

For dining enquiries or reservations, please call (603) 7843 1234 ext 6122, email dine@thesaujana.com or visit www.shr.my.

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About Saujana Hotels & Resorts

Saujana Hotels & Resorts (SHR) is the hospitality flagship of the Malaysian owned Peremba Group with key areas of expertise in managing luxury properties, including 5-star deluxe resort-style hotel, The Saujana Hotel Kuala Lumpur and unique luxury boutique hotel, The Club Saujana Resort Kuala Lumpur with an award winning luxury spa. The group also operates fine-dining restaurants in the city, a stand-alone deli and a full-fledged catering division with its very own Wine Collection available in all its restaurants and bars. Nestled amidst 160-hectares of lush tropical gardens and adjoining Saujana Golf & Country Club's picturesque championship golf courses, SHR offers top-notch facilities including extensive dining choices, practical function areas, numerous meeting room options and a host of delightful recreational activities to suit every traveller's needs, presenting the perfect urban retreat set amidst a green haven for both business and leisure. For more information please visit www.shr.my or email info@thesaujana.com.

END



Chef Yuichi Kamimura



Kogetsu Japanese Restaurant



Senja Italian Restaurant