

The Fashionable LIFE

GOURMET PARADISE

Strikingly distinct flavours and Asian influences go hand in hand at these stylish spots.



The blood-orange ice kacang station with a selection of toppings

SOUND BITES

A guide to nailing the 21-mini-course Sunday brunch at Mr Chew's Chino Latino Bar.

Forget traditional soft shell tacos and hawker fare. Mr Chew's Chino Latino Bar's aesthetically pleasing tempura prawn *nori* taco and Irish oyster egg omelette are assembled to perfection for that Instagram shot. Work your way through the crispy *nori* shell and rice as the chili *mentaiko* mayo envelopes the taste buds, before the briny and sweet flavours of the oyster come rushing in.

What is brunch without pancakes? Mr Chew's pancakes aren't ordinary pancakes you'd find anywhere. Made *okonomiyaki*-style with generous sprinklings of preserved radish and bonito flakes, the ingredients lend an Asian touch to an end product that is fluffy and savoury with every bite. Could you possibly prefer this to buttermilk pancakes and bacon?

At this point, your palate needs a break, before easing into the main course. Inspired by *dim sum* Sundays, the double-boiled chicken soup with prawn and water chestnut dumpling is hearty and nourishing, restoring energy levels following intense Saturday nights.

Getting the show on the road is the twice-cooked crispy duck pancakes. Complemented by a tangy sauce, this is the perfect example of simplicity executed with thought and good taste. Then, the richness of barramundi swimming in *lodeh* sauce comes wafting in the air.



Favourites from a Mr Chew's Sunday brunch spread

Overlaid with fennel shavings reminding one of a bright summer's day, this seemingly effortless dish leaves you breathless towards the end.

A dedicated dessert bar for Mr Chew's simply means endless creativity and possibilities. Besides the Christian Lacroix upholstery that always catches the eye, there is also the cream cheese quesadilla and blood-orange ice kacang. Pair them together and you have the win-win combination of sweet custard punctuated by the acidity of the citrus fruit. ■ Priced at RM140++ per person, Mr Chew's Chino Latino Bar, The Penthouse, Wolo Bukit Bintang. Tel: 03-4065 0168. www.mr-chew.com



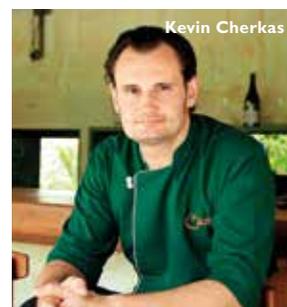
Perfect pairings of charred calamari and creamy miso carbonara

LIFE'S A PEACH

Customise your own Asian fusion feast at Lucky Peaches Eating Hall + Bar, where casual comfort food is given a twist in the forms of miso sake-spiked carbonara, asari vongole, and charred calamari with tamarind *sambal belacan*. Despite the ribeye brioche burger with onion-infused soubise sauce being a letdown, the restaurant's unofficial signature, Wow Bao basket of soft minis filled with delectable toppings, sets the expectations high for the bun-obsessed foodie. While the buttermilk fried chicken with pickled *acar* is everything you expect it to be—crispy, well-balanced and delicious—it is the braised five spice jackfruit that is truly unforgettable. B-G-08, Plaza Arkadia, Desa Parkcity. Tel: 03-2712 0705. www.facebook.com/luckypeacheskl

10 MINUTES WITH ... KEVIN CHERKAS

The Michelin-trained chef—think El Bulli, Arzak, La Broche—and owner of Cuca Flavor Restaurant on connecting to the local community through food.



Kevin Cherkas

Treating local ingredients with respect ...

We understand the products and use them to create unique tasting Western food by applying great technique. Does a classic Italian pesto sauce with *kemangi* not give all the respect in the world to *kemangi*, and make people who have never tried it fall in love with its toxic perfume? **Source of inspiration ...** It always starts with a food experience that makes me think, 'Wow, we must find out how to deliver this amazing experience to our guests in Cuca.' It could be a frozen drink, traditional street food, or a gourmet meal. We then figure out what makes it magical. A great example would be the first time I tried *keluak*—so special, so interesting. It became an ingredient for a dish called Hot Potatoes.

Favourite creations so far ... Our Ricotta Gnocchi and Hawaiian Cracker are my two new favourites. They are powerful and delicious

with a great story behind them. People in Cuca don't eat dishes, they eat my ideas. *Jalan Yoga Perkanthi, 361 708066.*



Ricotta Gnocchi

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