

WELCOME TO THE CLUB

Discover a reinvented dining experience with Chef Ryan Arboleda at The Restaurant, The Club Saujana Resort

By Isabel Claudet, Images by Saujana Resort Kuala Lumpur

Cultivating delights in every bite, here is your chance to savour a modern interpretation of classic dishes and new creations by The Restaurant's newly appointed Chef De Cuisine, Ryan Arboleda. It was an exceptional culinary journey with the New Zealander Chef Ryan, as he presented an impressive creative medley of explosive Asian and European cuisine styled with impeccable elegance.

With an open kitchen design, The Restaurant at The Club Saujana Resort presents an intimate setting for breakfast, lunch and dinner. Featuring a beautiful alfresco terrace that overlooks a cascading pool surrounded by lush and well-manicured gardens, it's a dining haven of ultimate tranquillity. A chic restaurant in Shah Alam, just outside Kuala Lumpur, The Restaurant is a perfect place to unwind with a glass of their in-house signature wines or for that romantic or business occasion.

CHEF'S TAPAS SELECTION

Salmon Tostada - freshly minced raw salmon tops the thin crunchy tostada for that additional texture and flavour. The guacamole enhances the flavour of the salmon while the chilli adds a touch of spice to complement the dish.

Thai Duck Larb 'Tacos' - the duck meat is shredded with a mint dressing for a fresh twist. The taco sums up the whole experience with a satisfying crunch to every mouthful.

Crispy Soft Shell Crab - the sweetness from the meat and the crispiness on the outside, with a peppercorn and garlic sauce showcases the simplicity of the flavours in the dish.

ENTRÉE

Chilled Angel Hair Pasta - the dish as a whole might not be an eye-opener, however the taste on the other hand will remind you of the ocean. The secret to this dish is in the dressing. The pasta alone can be quite bland, that's when the main elements of the dish plays a huge part. The saltiness from the seaweed caviar melds together with the savouriness of the mud crab and the fragrance of the lobster oil to provide the perfect finishing touch to a simple yet flavoursome dish.

Khoa Soi Goong - this is not your average soupy curry noodle dish. Featuring a well-executed lobster tail, coconut



foam, a creamy broth with a hint of tartness and a celebration of spices, this is one dish that will satisfy your taste buds. However, if you're someone who isn't a huge fan of spicy food, you might want to take it easy with this dish.

Steak, Chips & Eggs - last but not least, we ended our entrée journey with a perfect medium-rare marinated black Angus beef, glorious duck fried chips, acar rampai vegetables for an Asian touch and crumbed quail eggs to top it off. First of all, who would have thought that acar - our local pickled vegetable, can go hand in hand with steak? Well, let me tell you, it actually works. The savouriness of the acar adds a depth of flavour to the steak when eaten together.

DESSERT

Dark Madagascar Chocolate Creameux - an indulgent affair where dark Madagascar chocolate is whipped into a thick creameux which meets a fragrant coconut panna cotta on the side with a kaffir lime cloud, a coconut tuille and coconut sorbet to top it off. A perfect combination of bitterness and sweetness in one dish, and a hint of tanginess to balance the dish as a whole. **AM**



RYAN ON TOP

With more than 14 years of international culinary experience, Chef Ryan Arboleda who has been tantalising the taste buds of diners around the world now brings his expertise to reinvent the dining flavours of the award winning The Restaurant at The Club Saujana Resort. Combining his traditional roots with an avant garde Western influence, Chef Arboleda showcases his contemporary take on Asian and classic European flavours. Heightening the discerning diners' experience and whetting your appetite on a series of memorable masterpieces.

"I teach my staff classic French techniques which helps keep flavours in or intensifies it. Your basic searing of meats and reductions will always be there but I do use modern techniques like *sous vide* which locks in flavours or the colour of an ingredient. Slow cooking and understanding temperatures go a long way in helping certain ingredients to tenderise and not lose too much flavours."