



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 Abboleda. 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 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 Abboleda 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](http://www.shr.my) or contact 03 7843 1234 ext 6122**



*“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”*