

# Shimmering SONGKET

KUALA Lumpur's latest Malay dining establishment is inspired by the *songket* – a hand-woven brocade in silk or cotton, intricately embroidered with gold and silver threads for a shimmering effect.

Songket Restaurant and Bar serves up Malay cuisine in the cosy environ of a converted bungalow styled to resemble a *kampung* or village house, tucked in a quiet corner of Jalan Yap Kwan Seng. "We wanted something more cultural, less commercial, and the name, food and design reflects that," says general manager Tony Wong.

"Our menu features a comprehensive selection of the finest traditional Malay dishes such as *Bergedil* (fried potato patties), *Rusuk panggang* (roast beef ribs), *Kari udang raja* (king prawn curry), and *Rendang daging* (beef *rendang*)," says Tony.

"Malay food not only has to be spiced, it has to have balance. The important thing is to have fresh ingredients that will raise the quality of the food; so we allowed the recipes to work with the ingredients, bringing out the natural flavours rather than masking them," says Tony.

And with 12 years of culinary expe-

rience under his belt, chef Mohd Zamri Jemintan is the perfect guy to head Songket's kitchen. "I draw my inspiration from my passion to elevate the image of Malay cuisine and make it an international cuisine," says chef Zamri.

The *Ikan siakap masak manis* is light, sweet and sour, with the turmeric and kaffir lime sauce gently uplifting the deep fried seabass, while *Pucuk paku goreng* is a dish of crisp wild fern shoots stir-fried with chilli, garlic and shallots, the way *neneh* would make it. Don't miss the *Pandan* pudding, as the creamy pudding is super-smooth, infused with the fragrance of pandan leaves and served with lovely palm sugar syrup ... and Songket's Durian tiramisu is said to be one of a kind.

And for the shimmering effect, cultural performances are set to dazzle diners at Songket during dinner from Mondays to Saturdays, with influences from the Malay, Indian, Chinese, Iban and Kadazan cultures – "a testament of our unity as Malaysians," says Tony.

Priced at RM65++, the Ramadan buffet at Songket features 40 dishes a day, choices ranging from *rendang* to *satay* and soups and a selection of *kuith*. The menu changes daily. ■



nasi kerabu

*Songket* is at No 29, Jalan Yap Kwan Seng, Kuala Lumpur. Tel: 03-2161 3062. [www.songketrestaurant.com](http://www.songketrestaurant.com)