

May 8th, Orientica Restaurant, Hotel Equatorial

MALAYSIAN FUSION DINER

What a challenge it was for the IW&FS Saigon branch to try and pair a Malaysian diner with Wine! Malaysian food is a melting pot of cuisines, arising as it does from a wonderful mix of cultures; the result is that it tends to be richly flavored and above all spicy...



Luckily, at Orientica Restaurant (Hotel Equatorial), we've found our daring partners : Chef Vincent Tan and Michael Gapin, Food and Beverage Manager; They took the challenge to design a fusion menu, in which all the typical Malaysian 'appellations' were present : Nyonya, Percik Sauce, Sambal, Laksa, Rendang, Curry etc... it was like trying to pair wine with altogether Chinese, Indian, Portuguese, Thai, Middle Eastern and native Malay flavors !



The big night came, all guests were greeted by Staff dressed in Malaysian costumes, and for 2 hours we all enjoy the perfectly timed ballet of Wine and Malaysian dishes; Our chef Vincent Tan managed to present them with a Fusion twist that makes everything taste delicate, albeit exotic and full of flavors, "Truly Malaysia" !



The result was one of the most elegant and refined diner we have had... Caroline Reichardt

