



**CELESTIAL BITES**  
Aziamendi's exquisite cheeses



**PASSION FOR PERFECTION** Chef de cuisine Alex Burger hard at work creating a sensory delight in the kitchen

## The Ultimate Experience

Thoughtful preparation and creativity is essential when it comes to creating the Aziamendi gastronomic journey—an interactive dining experience that feeds the senses, writes *Sangeeta Devi*

**T**HOSE LOOKING for a unique and exciting culinary experience should be thrilled to hear that the stars of Thailand's finest gastronomic restaurant, Aziamendi, will be making their way to Malaysia. Headed by its three-star Michelin chef Eneko Atxa from Spain—who has recently been voted 19th Top Chef in the World by San Pellegrino—as well as his protégé chef de cuisine Alex Burger, the team will be in residency at the Mandarin Oriental, Kuala Lumpur from July 24 to October 3 for an exciting pop-up event. Aptly titled 'Aziamendi 88', this extraordinary culinary event will run for 88 days, offering guests a

specialty-crafted gastronomic journey they will never forget. In the hopes of discovering what the Aziamendi 88 journey would entail, we made our way to Thailand in anticipation of savouring the Ultimate Aziamendi Dinner, which is only offered there. It was unlike anything we've ever experienced before.

As we entered the renowned restaurant located in Iniala Beach House, just 20 minutes north of Phuket International Airport, we knew we were in for a memorable evening. The interactive dinner began with cocktails and a 'picnic' of appetisers in another location before we made an eventful walk to the restaurant. The delightful picnic course included unique canapés such as Cantabrian

IMAGES: AZIAMENDI RESTAURANT



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**PICNIC SURPRISE**  
The fun picnic box filled with a trio of exotic and inventive canapés

anchovies on toast paired with a piña colada cocktail in a gold bonbon as well as Hokkaido sea urchin custard with American sauce gel. As we walked towards the restaurant, we were surprised with a bonsai tree of juicy cherry tomatoes offering succulent raspberry-infused tomatoes that were a burst of flavours when popped into the mouth.

The extravagant flavours on our palates continued as we tried the rich and creamy truffled egg which was created by delicately injecting egg yoke with a surge of mouth-watering premium truffle. This was followed by a refreshing serving of Fine de Claire oyster complemented with exquisite beluga imperial caviar. The divine dish was perfectly paired with a glass of NV Krug Grande Cuvée selected by the restaurant's award-winning sommelier. Other dishes that followed on the



**EARTHY PRESENTATION** Clockwise from left: Award-winning sommelier Fabien Etienne; foie gras ashes; a romantic dinner at Aziamendi restaurant in Iniala Beach House

menu included the Joselito Iberico ham (regarded as one of the best hams in the world) served with delicious, soft tomato bread. It was followed by foie gras which was prepared in three different ways—foie gras ashes from the grill, seared foie gras on orange marmalade and a liquid foie gras bonbon. For

Japanese food lovers, the tuna belly seared on red pepper sauce served with tuna Saku noodles coated in spicy tsuyu dressing and sesame seeds would definitely be something you don't want to miss on.

Another highlight was the tantalising porcini carpaccio confit topped with silky potato omelette foam that melts in the mouth, while the tender Kobe beef striploin seared with red wine sauce, chive mayonnaise and potato soufflé filled with garlic cream was done to perfection. After being treated to a selection of divine cheeses paired with wine and various jams, dinner ended on a sweet note with the heavenly Caraibe chocolate mousse glazed with abinao chocolate, Manjari sponge, Dulcey ganache, jivara ice cream, Manjari lace and abinao sauce followed by a tempting selection of Valrhona chocolates from all around the world.

Specially designed for Kuala Lumpur, the Aziamendi 88 pop-up dining experience at Mandarin Oriental will feature a few similar dishes from the Ultimate Aziamendi Dinner together with new, inventive creations to suit diners here. The glorious truffled egg will make an appearance in the lunch and dinner menus while the creative bonsai tree will be available in the eight-course lunch and dinner sets.

As for the delectable new additions to the menu, diners can expect to savour scrumptious dishes like lamb



**GOLDEN GOODNESS**  
Rich and creamy, yet fine and delicate at the same time, the truffled eggs are a must-try dish

*The glorious truffled egg will make an appearance in the lunch and dinner menus while the creative bonsai tree will be available in the eight-course lunch and dinner sets*

shoulder with salad, oyster with tartar, lobster with chives, and squid noodles with its own crunchy juice. Special vegetarian lunch and dinner sets are also available offering unique creations such as beetroot tartar, morning glory ravioli, gnocchi with pesto and parmesan, and mushroom tea. Those looking for exceptional bites while having a few drinks can also visit the MO bar which will offer Aziamendi 88's appetising salmon rolls, mushroom croquettes, mini burgers and more.

Lastly, Aziamendi is not just a gastronomic experience but it is also a celebration of art and design, which is why the Ultimate Aziamendi Dinner in Thailand often begins in the Iniala Art Gallery. This allows guests to enjoy their cocktails while appreciating captivating art pieces. In order to inspire guests with art, Aziamendi 88 will continue its tradition here in Malaysia by complementing its avant-garde cuisine with exquisite and coveted art pieces to view, including a few beautiful pieces curated by Lim Wei-Ling, the founder of Wei-Ling Gallery. ❶



## EXPERIENCE AZIAMENDI

*Exquisite fine dining with a creative twist awaits you at Aziamendi 88*

The Aziamendi 88 experience will be available from Mondays to Saturdays for lunch and dinner at the Mandarin Grill, while a lighter menu will be created for the MO Bar. Signature degustation dinners will offer five to 12 courses with the option to enjoy meals complemented with a wine-pairing menu designed by Iniala's sommelier Fabien Etienne, who recently won several awards from the Wine List of the Year Thailand 2014. Due to the limited time frame and number of seats available, diners are encouraged to make reservations in advance by calling 03-2179 8960.

