cuisine befitting a king

Ashoka Restaurant offers fine Northern Indian fare with a Japanese twist.

Some people will go far and wide in search for the perfect cuisine and business today is no exception.

This time around, we bring you a gem of sorts nestled far in the corners of the city at the Pan Pacific Kuala Lumpur International Airport.

Here we explore the jewel called Ashoka, a restaurant that needs special mentioning in Pan Pacific KLIA. This authentic North Indian cuisine comes with a touch of fusion.

The restaurant offers something that is distinctly unique - traditional North Indian fare meets classic Japanese flair in the form of teppanyaki, the Indian-style.

royal cuisine

Pan Pacific KLIA General Manager, Hans Winsnes says that the restaurant was named after the famous Mauryan King Ashoka who reigned more than 2,000 years ago in India.

With a selection of fine wines to enhance an already perfect dining experience, you will see why Ashoka is the place where good taste reigns and hearts are conquered.

The highlight at Ashoka is certainly the Tawa room. This spacious area features hot plate cooking where food of choice, ranging from king prawns and lamb to salmon and cod, is grilled to perfection.

Guests can also enjoy a selection of chicken, lamb, prawns, salmon and cod fish marinated in a traditional blend of spices and herbs which are then grilled right before your eyes.

Other commendable choices include the Tamatar Shorba, a refreshingly light tomato soup with a dash of fresh coriander leaves and ginger; an array of vegetarian dishes; and also some tandoor delights served with meats, breads and the traditional mint and tamarind chutneys.

distinctly ashoka

What makes the Ashoka a pleasurable dining experience is its unique modern
and healthy approach to cooking traditional Indian cuisine.

According to Professor Jean-Pierre Poulin, a food-sociologist and expert from University of Toulouse, France, who took the opportunity to check out the unique approach of Ashoka, "Indian cuisine generally is overcooked, over-grilled and tend to be very oily. But at Ashoka, they have successfully overcome this drawback by fusing the Japanese method of cooking."

All this is made possible thanks to Ashoka's three chefs from India, which rule the kitchen at the restaurant, ensuring the authentic North Indian cuisine amalgamates well with touches of fusion.

The restaurant opens for lunch and dinner from 12 noon to 3 pm and 6 pm to 10 pm respectively. It is closed on Sundays and public holidays.

### Details:

**ASHOKA RESTAURANT**

Add: Pan Pacific Kuala Lumpur Airport, Jalan CTA 4B, 64000 Klia, Sepang, Selangor

Tel: 03-8787 333

Fax: 03-8787 5555

Type: Halal

Cuisine: Northern Indian

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September food galore

Mooncake Delights @ Dynasty Chinese Restaurant, Renaissance KL Hotel.

The Mid-Autumn Festival is here again. Enjoy Chef Chai Choe Yuen's selection of superb homemade mooncakes using pure natural ingredients. Favourites such as White Lotus Seed Paste with Double Egg Yolk, Shanghai-style Mooncake with White Lotus Paste and Salted Egg Yolk, Snow Skin Red Bean Paste with Almond, Baked Assorted Nuts with Ham and Snow Skin Haitian Paste with Salted Egg Yolk and more are available. Available for dining, takeaways and gifts.

Add: Dynasty Chinese Restaurant (Non-Halal) of Renaissance Kuala Lumpur Hotel. Contact No: 03 2162 2223 or email: food leverag@renaissance-klt.com From: 7 September to 6 October 2006. Price: Between RM9.50 to RM15.00 per piece; mini ones RM7.50 per piece. Comes in specially designed gift boxes. A complimentary packet of Chinese Tea, courtesy of Ten Yi Tea Trading, will be given for every purchase of 5 boxes. For every purchase of 10 boxes, receive a RM20.00 gift voucher to dine at the Dynasty restaurant.

Fantastic Chilled New Zealand Lamb @ Tapas Bistro Bar, Micasa Hotel Apartments. Lamb fans take note. Treat yourself to hearty lamb dishes specially made from tender cuts flown directly from New Zealand. Savour Tapas delights such as D'Agnello Al'Kia Pomodoro, Spicy Penaritin and Kiwi Chope. Unfortunately, it's only available for lunch.

Add: Tapas Bistro Bar, Micasa Hotel Apartments, 3285 Jalan Tun Razak, Kuala Lumpur. Contact No: 03 2161 8853 From: 4 - 16 September 2006 Price: RM32++ and above

Amorous Affair @ Terazze Brasserie, Sheraton Subang.

Enjoy Italian food in an amorous setting at the Terazze Brasserie. There are different menus available - Casini, Puchini, Clementi. Beside the exotic food, soak in the surrounding landscaped garden and manicured lawn. Available daily from 6.30pm to 10.30pm.

Add: Terazze Brasserie, Sheraton Subang, Jalan SS12/1, Subang Jaya, Selangor. Contact No: 03 5631 0650 From: 1 - 30 September 2006 Price: RM105++ per person (inclusive of a glass of wine/soft drink)

International Hi-Tao @ Cheker's Café, Dorsett Regency Hotel.

Feast on a wide array of local delicacies. From assorted dim sum to lamb loin chicken wings, tilapia monkey head to deep fried prawns, you need not go elsewhere from the best in international cuisine. Served only from 12pm to 4pm.

Add: Cheker's Café, Dorsett Regency Hotel, Jalan Imbi, Kuala Lumpur. Contact No: 03 771 3000 ext. 18 From: 1 - 30 September 2006 Price: RM95.00++
Ingredients for Success

All the key factors needed for SMEs to propel themselves in the global market.