



Wine & DINE

Yumm-ilicious Morsels

A good bite every single time at Urban

It is the third time in three years and the excitement of dining at Urban has not diminished ... no sir, not one iota.

I would go on to say the ultra cool Urban keeps upping the ante with its revamped and definitely improved menu; it is not like it needed improvement in the first place. And where do you go for the yummy morsels of Urban?

Well you just head on to the five-star Hotel Istana, which is strategically located in the heart of Kuala Lumpur's prestigious business and commercial centre - at the corner of Jalan Raja Chulan and Jalan Sultan Ismail.

Urban is an ideal chill out venue in the centre of this bustling cosmopolitan city - it is a contemporary western restaurant with a relaxing and informal ambience.

With a fashionably chic décor concept, but yet quirky and casual, Urban resembles a culinary theatre complete with a well-stocked wine-bar featuring not less than 200 international labels.

THIS IS SIMPLY NICE ...

Now on to the tasting of Urban's new "Hot Off The Grill" menu, you get flexibility and choice with its delicious and brand new awesome 3-Course Dinner menu with a selection of mouth-watering, delicious house specialities.

What impresses me with any restaurants is the little things that make you go like "Ahhh that's nice" and my moment came, not once but twice, during my dining experience at Urban.

The first was while I sunk my teeth in two types of complimentary bread from the restaurant to not only the media table, it was for all dinner patrons of Urban. And the breads I savoured was the piping hot Indian poori served with chicken pate, salsa chili butter, and seaweed butter (Urban's

Lime Caramel Choc & Biscuit Strudel and Fresh Berries served with Hot Lime Choc



Beef Strips, Braised Le Fay Lentil, Petit Salad and Red Grape Jus

contemporary twist), that also went well with the second hotly baked walnut raisin bread.

The other "Ahh" moment was when we were taken aback with yet another restaurant complimentary refreshing raspberry sorbet (or any fruit the chef gets his hands on for that day) to cleanse the mouth after our appetisers. I definitely polished that off, which I am sure all Urban diners would too.

The 3-course meal in itself provided a cornucopia of choice with 15 appetisers,



Quail Wraps, Beef Strips, Braised Le Fay Lentil, Petit Salad and Red Grape Jus

13 main dishes or Gourmet Specials with four favourite dishes, and end with nine sinful desserts. But what I like most about this menu is you can mix and match your choices, like two appetisers and one dessert, or one main and two desserts, or all appetisers ... if you get my drift. Urban only restricts your selection to only one main or Gourmet dish, and that too if you choose to have them.

MAKING THE CHOICE

I must tell you Urban's Chef Wan Ismail was all out to stuff us silly with his exceptional culinary skill and super menu choices the restaurant has for diners to savour with the "Urban Dinner" or "Gourmet Dinner".

From delectable Australian Lamb Ribs, Seared Tuna and Sake Cured Salmon for appetisers; Black Cod Confit, Risotto,

Black Cod confit with Sautéed Spinach, Rice Crackers and Soy Ginger Orange Sauce



Slow Cooked Duck Leg, Lamb Loin with Vanilla, and Fillet Mignon for Mains; Oven-baked Lobster for the Gourmet special; and scores of desserts; we were spoilt for choice.

Despite enjoying almost all the food put in front of me, I admit having a favourite and people around the table just knew it. My fork kept finding its way back to the Risotto with King Prawns, Calamari, Mussels, Scallops and King



Sake Cured Salmon served with Avocado Mash, Crème Fraîche and Tomato Basil Sorbet

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Mushrooms. Chef Wan Ismail divulged that the reason for my straying fork was most probably the Italian Bisque used to cook the risotto with.

Not one for desserts, the Chocolate Lava Gateaux, Tiramisu, Lime Caramel Choc, and not forgetting the Apple Crumble are choices worthy for sweet lovers.

The price for these, you ask? Taken separately, the appetisers are RM45nett per dish, the mains are RM85nett per dish, the Gourmet Specials are RM148nett per dish, desserts are RM35nett per dish. As a 3-Course Dinner or Gourmet Special, you get it at an unbelievable RM135nett and RM175nett per person respectively! All topped off with complimentary coffee or tea. ☑



Walnut & Raisin Bread with Chicken Pate

Strawberry Millefeuille with Vanilla Custard, and Strawberry Black Pepper Coulis

BY WINOZHANI NAIR K