



Quintessentially 'At-Home' Dining

TEXT AND PHOTOS BY NICK ATKINSON

BUILT IN THE 1950S, Bungalow37 (yes, that's the intended spelling) occupies a majestic spot in Bangsar. Once a private house, it now plays host to a fine restaurant and what is aspiring to be, a 'go-to' event space in the area, catering for anything from an intimate personal proposal to company briefings, product launches, and family gatherings. Not least, there is also a whisky and cigar lounge for those who are keen to indulge, along with an upstairs event area with bar and seating.

My treat for dinner was the tasting menu that has been crafted from the *à la carte* offering of Chef Hafiz, a young Malaysian who brings a wonderful fusion of European and Asian cuisines to his menu and which caters to the appetite and desires of any individual. With a fully stocked bar and a good selection of wines - their house pours are from Australia, Chile, and France - I began with their signature cocktail, the eponymous Bungalow37 that tantalizes with dark rum, toffee nut, and bitters.

Seven courses may appear daunting to some, but with their appropriate portions, you won't be leaving anything behind, nor will you feel uncomfortably stuffed. A delicate start with an *amuse bouche* of salmon

tartare on toast was quickly followed with a fresh salad of watercress, avocado aioli, quinoa, and jicama served with a delicate crisp balanced on top.

The next two courses were seafood, beginning with a seared Hokkaido scallop with a delicious *beurre blanc* with garlic, a twist of citrus and edamame, followed by what was, initially, quite possibly the dish of the night, a poached threadfin tuna in a delightful bouillon with clam and broth and a scrumptious buzz of lime pearls to add to the perfectly cooked fish. Just to cleanse the palate after the fish, a small orange granita with honeydew and pickled mulberry did the job beautifully.

What followed, though, stole the show and was, for me, the definitive dish of the night: a lamb shank spiced wonderfully to display the culinary heritage of Chef Hafiz and accompanied with grilled vegetables and raisin couscous. Simply exquisite, and the glass of Australian Cabernet-Merlot paired a treat.

Dessert was twofold: First was the homemade Cointreau ice cream with a compressed honeydew and vanilla crumble followed swiftly by a well-rounded Rum Baba with homemade

teh tarik ice cream and berry coulis.

Overall, it was an excellent introduction to Bungalow37 and with a lunch menu and other *à la carte* specials that I need to try, I will be back.

Additionally, and of note, there will soon be high tea served from Monday to Thursday and a Sunday brunch, and for those present on a Friday and Saturday evenings, there is the accompaniment of a piano to add to the ambiance. As we found, Bungalow37 has a treat for everyone and a room for everything! ■

Location & Details

Bungalow37
37, Jalan Abdullah, Bangsar,
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Tel: 012.630 8407
Website: facebook.com/Bungalow37/

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