



The Ritz-Carlton, Kuala Lumpur
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A SPRING SOJOURN WITH CHEF WAI AT THE LIBRARY

Chef Wai unveils a new seasonal menu for spring featuring the freshest of the season with a surprising pairing of flavours.

Kuala Lumpur, Malaysia, 26 February 2020 – Chef Wai is delighted to launch a new seasonal menu for spring at The Ritz-Carlton, Kuala Lumpur’s fine dining establishment, The Library. Available from 2 March onwards, the new menu stays true to the restaurant’s philosophy of inviting guests to “Journey into The Library - where every season tells a new story.”, and the Spring Sojourn edition vows to do just that - sending guests on an adventure for the senses with new flavours and creations.

A stunning line-up of spring delights have been crafted for the spring menu. Enter the white asparagus from France, a springtime favourite. The thick, white spears are delicately milk-poached in a truffle sabayon, allowing the soft textures and subtle flavours of this ‘white gold’ of the culinary world to shine through. Also in season is the female salmon, best harvested after spawning due to the unique texture of the meat. Chef Wai displays his cooking artistry with the fish, first cooking it sous vide style before finishing the masterpiece with an uncommon but decadent topping of oysters and crustacean veloute. Additionally, the latest menu features a short loin of lamb, pan-seared and served with a trio of brinjal and walnut fondant, blue cheese fondant and Amera tomato purée. Sweet endings ensue with a twist - take the janda baik figs which are caramalised but with its sweetness balanced with gorgonzola fondant, pistachios, French lemon and lavender honey.

The menu has taken on a strong emphasis towards traceability, taking diners’ palates on a global adventure from direct-from-farm sources. Taste female salmon from Norway, endive from Belgium and Shima Aji from Tokyo’s Toyosu market, while closer to home, you can savour Tanjung Malim Sturgeon and 70% Semai chocolate from Orang Asli-run Cacao farms in Pahang. The Sanchoku wagyu in particular is from Stanbroke farm in Queensland, Australia, where breeding techniques have blended the finest Japanese Tajima and Michifuku bloodlines with the supreme quality and natural purity of Australian beef. A main course selection, two exquisite cuts of this marble 5 wagyu beef are beautifully prepared each in its own unique way; the tenderloin grilled while the beef cheek braised by a secret technique devised by Chef Wai.

“This next chapter of The Library reveals an emergence from winter and a sojourn into spring with a completely new menu of fresh seasonal flavours” Chef Wai shares, “In designing the menu, I was struck by inspiration of fresh spring blooms and menu creations that endear an awakening of the senses. It was important for me to use traceable sources to obtain the freshest flavours possible in innovating menu creations.”

Journey into The Library with Chef Wai where guests are invited to experience a foray into springtime through dishes from the à la carte or tasting menus accompanied by exceptional tipples from our diverse wine collection. Natural flavours are showcased and prepared to perfection by fine cooking techniques that marry classical styles with Chef's unique touch. The new Spring Sojourn menu promises nothing less than a gastronomical escape.

Follow Chef Wai on Instagram at [@chefwai.at.thelibrary](https://www.instagram.com/chefwai.at.thelibrary) on his epicurious journey throughout the seasons.

Chef Wai at The Library is open Monday to Saturday from 6pm to 10pm. For dining reservations and enquiries, please call +60 3 2142 8000, WhatsApp +60 18 621 4252 or make a reservation online at [OpenTable](#).

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About The Ritz-Carlton, Kuala Lumpur

Set in the heart of Kuala Lumpur and steps away from the bustle, upscale boutiques and skyscrapers of the city's Golden Triangle, The Ritz-Carlton, Kuala Lumpur has long commanded an enviable address. The all-butler hotel is comprised of 364 elegant rooms and suites; five distinctive restaurants including The Library, the hotel's signature fine dining restaurant; an award-winning Spa Village that offers a collection of sophisticated therapies integrated with the healing practices of the region; two swimming pools; 20,860 square feet of luxury meeting and function space with unmatched options and flexibility; and stylish spaces designed for guests of all ages. Follow The Ritz-Carlton, Kuala Lumpur on [Facebook](#) and [Instagram](#).

About The Ritz-Carlton Hotel Company, LLC

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