



The Ritz-Carlton, Kuala Lumpur
168, Jalan Imbi
55100 Kuala Lumpur, Malaysia

Contact: Tracy Khee
Director of Marketing and Communications

Tel: (60) 12 390 9111
Email: tracy_khee@ritzcarlton.com.my

Contact: Lynnie Abdullah
Marketing and Communications Assistant Manager

Tel: (60) 16 471 6052
Email: nurlynnie_abdullah@ritzcarlton.com.my

CHEF WAI AT THE LIBRARY PRESENTS A NEW SEASONAL MENU **Journey into The Library with Chef Wai - Where every season tells a new story**

- Executive Chef Wai at the helm of The Library, drawing from his wealth of experience and globetrotting travels to conjure contemporary menu creations with a philosophy that is ingredient-focused with uncomplicated seasoning
- New seasonal menu launches on 24 October; creations are an ode to the season's freshest harvests from local and regional sources
- Diners can look forward to seasonal menus throughout the year at The Library, giving fresh perspectives

Kuala Lumpur, Malaysia, 23 October 2019 – Fine dining restaurant, Chef Wai at The Library, continues to be proudly helmed by Executive Chef Wai Look Chow, whose contemporary international and Asian cuisine features the freshest seasonal harvests sourced locally and from afar. Located at The Ritz-Carlton, Kuala Lumpur, The Library promises to take guests on a new journey with each visit, captivating the senses with innovative menus and an elegant ambience which harmoniously and subtly changes with the seasons.

Chef Wai was introduced to the culinary world in the kitchen of his family home in Perak, Malaysia, where he picked up cooking skills helping his mother prepare family meals after school. At the start of his career, he ran his own restaurant before venturing into the hospitality industry. He pioneered the Fisherman's Cove restaurants, located at the award-winning Pangkor Laut Resort and Starhill Gallery, both part of the YTL Hotels portfolio, where he further honed his skills. His illustrious career so far include cooking for high profile guests and celebrities, as well as being awarded the King of Kitchen – 2011-2013 title by Hospitality Asia Platinum Awards (HAPA) in Singapore. In 2013, he launched a coffee table book in collaboration with Michelin-starred Austrian celebrity chef Johann Lafer. *Zwei Freunde – Eine Küche* (Two Friends – One Cuisine) was awarded the Special Award of the Jury (Germany and Malaysia) and Best Cookbook of the Year (Germany) at the Gourmand World Cookbook Awards.

Chef Wai's new seasonal menu launches on 24 October with an ingredient-focused approach featuring the finest produce. Each dish is exquisitely prepared with uncomplicated seasoning intended to draw out the authentic tastes, leading to dishes that have qualities of lightness and freshness. Take for example the Kyoho grapes harvested in September from the Nagano prefecture - it is lightly macerated with yuzu, creating a delicate flavour that ever so gently softens the intense sweetness of this giant mountain grape. Paired with Blue Lobster, it makes for a delightful appetiser.

Other featured highlights of the current menu include surprising ingredients not often seen on the fine-dining circuit including: a medley of surf clam, whelk and geoduck seared in crustacean-butter emulsion and Bonito lightly seared with soy jelly, freshly grated wasabi, drizzled with tomato and tea oil. His signature meat dish takes on slightly different rendition this fall - pan-roasted grain-fed Australian marble 9 Wagyu medallion is served with Café de Paris butter. Desserts are thoughtfully crafted, providing a sweet but not overly bearing end to a meal; a signature is the mille-feuille de patates douces, a buttery, flaky pastry interlaced with yam and madagascan vanilla chantilly and a side of house-made ice cream.

Talking about the newest culinary offering Chef Wai said “The latest seasonal menu is an ode to autumn flavours using first-class seasonal ingredients and certain sustainable ones such as Hokkaido scallops and blue lobster. There is also a variety of carefully selected top-grade fish of tai, suzuki and marble goby, seafood and marble 9 wagyu for this season. Ultimately, the menu aims to take the palate of diners on a gastronomic journey that transcends borders and delights in the true essence of flavours in natural ingredients.”

Guests have the option of savouring the dishes from the à la carte menu or enjoying the carefully curated Menu Dégustation with a wine-pairing option featuring tippie from the diverse wine collection. An evening at The Library is accompanied with classic cocktails, wines and cognacs, freshly cut lamb prosciutto and a live classical quartet at The Library Lounge, offering a perfect prelude and epilogue to the main dinner event.

Journey into The Library with Chef Wai, where every season tells a new story. 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 daily 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](#).

###

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

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, MD., part of Marriott International, Inc., currently operates more than 100 hotels in 30 countries and territories. For more information or reservations, visit the company web site at www.ritzcarlton.com, for the latest company updates, visit news.ritzcarlton.com and to join the live conversation, use #RCMemories and follow along on [Facebook](#), [Twitter](#), and [Instagram](#). The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR). The Ritz-Carlton is proud to participate in Marriott Bonvoy, the new name of Marriott’s travel program replacing Marriott Rewards®, The Ritz-Carlton Rewards®, and Starwood Preferred Guest® (SPG). The program offers members an extraordinary portfolio of global brands, experiences on Marriott Bonvoy Moments and unparalleled benefits including earning points toward free hotel stays and nights toward Elite status recognition. To enroll for free or for more information about the program, visit MarriottBonvoy.marriott.com.