

Food galore under one roof

Six outlets offer variety of cuisines

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Photos by **LOW LAY PHON**

FOR food lovers, a visit to Jaya33 for a feast will not be a disappointing one.

There are 12 food and beverage outlets in the hyperoffice serving a huge variety of fare in different settings and ambience.

One can choose to indulge in the local cuisines or speciality from foreign countries in either fine dining, casual or al-fresco style.

Jaya33 marketing director Toh LC introduced six of the 12 outlets recently to provide an insight into the gastronomic delights.

For those with local tastebuds and crave for a little fusion, one can opt for MJ Cafe and Cosy Corner.

The former serves a medley of Thai, Western and local dishes, while the latter has been dishing out its family legacy for the past 30 years.

"We serve good food at reasonable prices, and we also provide set



Tantalising fare: Cosy Corner's Hainanese style Chicken Chop garnished with onions, tomatoes, carrots, peas and chicken stew sauce.

meals for a quick, no-fuss lunch," said MJ cafe owner Lee Thien Moon, who personally trained his Myanmar, Thai and local Chinese chefs to cook up the dishes.

Cosy Corner's Augustin Lim

> **TURN TO PAGE 36**



Seafood goodness: Vietnam Kitchen's Vietnamese Prawns with Butter Sauce.



Novel way: Nagomi Shabu Shabu waiter pouring their homemade broth into the steamboat pot.

Plenty of choice at Jaya33

> FROM PAGE 34

Ming Tat said: "We have over 200 items in our menu and our famous dishes include Hainanese chicken chop and fried noodle, black pepper steak, Fish in Asam Pedas and Tomyam soup with Fresh Water Prawn."

For those who wish to have a taste of authentic fare from Vietnam, Japan and Italy, there are Vietnam Kitchen, Nagomi Shabu Shabu and d'italiane Kitchen.

Vietnam Kitchen's Wong Chee Chung said: "We serve exotic Vietnamese-Chinese snacks, noodles, dishes, soup and also specially concocted beverages. Our chef has set down a firm rule - we do not serve anything that we don't eat ourselves."

As the name suggests, Nagomi Shabu Shabu - with Nagomi meaning calm and relaxation - provides a cosy area for the customers to enjoy top-notch Japanese steamboat.

"Our soups are prepared from our special house recipes and our innovative sushi are all made-to-order," said Nagomi acting chief operating officer Tam Poh Poh.

The menu of d'italiane Kitchen consists of starters, soups, salad meals, pastas, main dishes, risottos, sandwiches, pizzas and desserts.

Its director, K.H. Saw said: "We only source for basic ingredients outside and always make everything from base. Our price is set at medium range while our food quality surpasses the best."

Last but not least, there is Indinine Cafe that 'specialises in meatless western and oriental cuisine. Its marketing manager, Eileen Tan, said: "You will not have realised that what you are eating is actually vegetarian food."

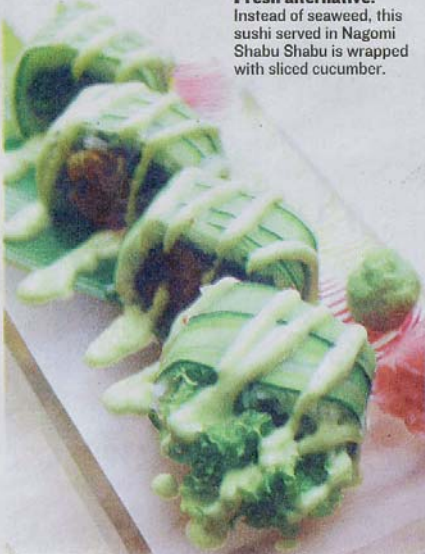
■ Jaya33 is at No 3, Jalan Semangat, Section 13, 46100 Petaling Jaya.



Italian job: d'italiane Kitchen's Galbani Tiramisu is served in an almond tulle with pure arabica coffee, kahlua and rum-infused sponge fingers topped with Italian mascarpone cheese.



Fresh alternative: Instead of seaweed, this sushi served in Nagomi Shabu Shabu is wrapped with sliced cucumber.



A variety: MJ Café offers affordable dishes that are a medley of Thai, Western and local fare.



Go green: Indinine Cafe, which serves meatless dishes, adopts a green approach in its interior.