



First Malaysian restaurant - Cilantro Restaurant & Wine Bar make to the top 10 in Asia's Best Restaurants in the 2010 / 2011 Miele Guide



Kuala Lumpur, Cilantro Restaurant & Wine Bar at MiCasa All Suite Hotel, became the first Malaysian - Fine-Dining Restaurant to make the top 10 in Asia's Best Restaurant in the 2010 / 2011 Miele Guide for its third annual edition regional dining guide.

The annual guide ranks and profiles Asia's top 20 restaurants and another 430 that are considered to be Asia's best. It was released on Wednesday at a gala dinner held at Grand Hyatt Macau attended by 320 guests that included restaurateurs, respected foodies and professionals in the food and beverage industry.

The Miele Guide was created in 2008 to better recognise Asia's best chefs and restaurants, and is selected after several rounds of public voting and judging by experts. This time around it covers 450 restaurants in 17 Asian countries in the Guide includes Brunei, Cambodia, China, India, Indonesia, Japan, Korea, Laos, Myanmar, Nepal, Philippines, Singapore, Sri Lanka, Taiwan, Thailand, Vietnam and Malaysia.

"We have worked very hard to get to where we are today. We will continue to work harder to do better in appreciation to all who has supported our restaurant" quoted Chef Takashi, the Executive Chef when asked about the Cilantro Restaurant & Wine Bar which became the first Malaysian restaurant to make the top 10.



Cilantro Restaurant & Wine Bar an award-winning fine dining restaurant is one of the city's finest contemporary restaurants and famously renowned for its French cuisine with Japanese influence, a favourite amongst discerning diners, re-opened on December 18th 2009 after the hotel underwent a two year renovation project.

Cilantro Restaurant & Wine Bar, synonymous with Coriander or Chinese parsley, emphasises on freshness and simplicity. Dining at Cilantro is a true experience that awaits those who appreciate good food and impeccable service.

Setting the mood for a romantic dinner with the special one, Cilantro's muted colors and lighting make for an intimate environment. The ambience complements the easy leisurely pace; this is surely not a venue for the quick-fix lunch and dinner.

"Although inspired by French cuisine, Cilantro forms a unique identity with a touch of exotic Asian ingredients. All ingredients are carefully selected and measured to perfection. Also seasonal, they are served only when the time is right" said Chef Takashi Kimura when asked to describe what reflects his idea of a great dish. He is convinced that the best-tasting meal one has ever had is not solely because of the quality of the ingredients itself. With the appropriate cooking method and correct seasoning, it can be very memorable.

Boasting dining clientele including the Royal families, ministers and celebrities, Cilantro with its private dining rooms can accommodate 6 to 20 people. A customized menu will be developed in advance for large parties and seasonal change of menus is tailored to tantalise even the most discerning taste buds.

For more information or further assistance please contact:-

Biana Nohin
Marketing Communications Executive
Cilantro Restaurant & Wine Bar, MiCasa All Suite Hotel,
368-B, Jalan Tun Razak, 50400 Kuala Lumpur, Malaysia.
Tel: +603 2179 8082 Fax: +603 2164 3730
Email : cilantrosvr@micasahotel.com Website : www.cilantrokl.com

