



PRESS RELEASE
FOR IMMEDIATE DISTRIBUTION



Big Wins For EQ, Kuala Lumpur at Culinaire Malaysia 2023

KUALA LUMPUR, 22 September 2023 – EQ, Kuala Lumpur followed up its 2022 “Most Outstanding Culinary Team” award at Culinaire Malaysia with a prestigious win at this year’s championship, where the kitchen brigade was named Overall Culinaire Malaysia 2023 Champion for the Professional category. Apart from the top award, the team also took home four gold medals, four silvers, 12 bronzes and one diploma from the show which was held from 19 to 22 September 2023, in conjunction with Food & Hotel Malaysia (FHM).



The hotel also took home the Champion's trophy for the Apprentice Fish Main Course, which was won by Muhammad Amirul from Etoile. Amirul, who has been with EQ for over a year-and-a-half, was delighted with his victory, saying, "I have always liked the challenge of working with fish as it is a sensitive meat, needing just the right preparation methods and time. Well-cooked fish is a pleasure to eat, and I enjoy being able to present fish dishes which are cooked to perfection to our guests."

Continuing the trend of seafood mastery, Bruce Low of Sabayon, EQ's fine dining Continental restaurant, did the property proud by placing second in the Blue Cod Fish/ Seafood Main course. Delighted to have brought home a silver, Bruce shared how he hoped his fish dishes would elevate the dining experience at Sabayon. "When you are dining at the 51st floor of one of the most beautiful hotels in the city, a fish dish prepared exquisitely is the ultimate in high living!"

Gerard Walker, General Manager of EQ was delighted with the success of the culinary brigade. "The wins at Culinaire Malaysia 2023 has proven without a doubt that EQ is living up to its premise of delivering the best of the best. I am very proud of the team, and look forward to encouraging all our staff to refine their talents, and be uniquely themselves in culinary field, whatever their capacity."

Culinaire Malaysia 2023 was held at the Kuala Lumpur Convention Centre, and drew over 5,000 visitors. There were over a hundred judges presiding over various categories of food preparation, with over a thousand medals handed out to winners and participants.

About EQ

The re-making of Hotel Equatorial Kuala Lumpur as EQ has been a milestone in Malaysia's hospitality industry. Recently named by *Travel + Leisure Asia* as #1 City Hotel in Malaysia, #5 Travel + Leisure Readers' 15 Favourite City Hotels in Asia and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. EQ the brand is celebrating its fifth decade in the hospitality industry, is also TripAdvisor's #1 ranked hotel in Kuala Lumpur since 2019.

Occupying the top floors of the award-winning 52-storey Equatorial Plaza, the hotel offers 440 stylish rooms, state-of-the-art banquet and meeting facilities, and an array of signature restaurants and bars such as the Bottega Lounge, Nipah Coffeehouse, Kampachi Japanese Restaurant, as well as the impressive, must-visit Sky51 consisting of Sabayon, a contemporary European restaurant, and Blue, a stylish lounge with an outdoor bar offering the most stunning panoramas of the city. The 5-star hotel is also Green Building Index (GBI) Gold-certified making it one of the most energy and resource-efficient buildings in the country. Other facilities include Sanctum Wellness with its unique spa, 25m infinity pool, vitality Jacuzzi and state-of-the-art fitness centre.

Website: www.equatorial.com

Facebook: www.facebook.com/eqkualalumpur

Instagram: www.instagram.com/eqkualalumpur

For press enquiries and interviews, contact:

(Ms). R.Sharmila

Public Relations Manager

Tel: +603 2789 7795 Mobile: +6012 287 2770

Email: sharmila@kul.equatorial.com