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The Return of a Legend
Chalet re-visits EQ with a pop-up experience

KUALA LUMPUR, 27 June 2024 – In the nascent fine-dining scene of the late Seventies and Eighties in Kuala Lumpur, one restaurant was the toast of the town. Chalet, located in Equatorial Hotel, was one of the only establishments where European cuisine was served, and food prepared tableside. The experience was often the first venture into fine-dining for many guests, with Chalet quickly gaining a reputation for its impeccable service and adherence to the minutiae of haute cuisine.

This July through August, EQ will bring back the Old World charm and grandeur of Chalet in a special pop-up event which will see the venerable restaurant being recreated. Running from 29 July to 17 August 2024, the Chalet experience will take place nightly from 6pm, with a special menu featuring the most memorable of its offerings. These range from the famed *raclette Valaisanne*, an elegantly luxuriant dish of melted raclette cheese served with new potatoes and cornichons; classic Swiss cheese fondue with truffles for two (*fondue au fromage*), *viande de grison* (Swiss air-dried beef with pickles), freshly minced steak tartare, and pan-fried duck liver in port reduction.

In keeping with the restaurant's history, only the finest imported ingredients will be used at the dinners, with entrees including Maine lobster, Norwegian salmon, Zuercher Veal Emince, New Zealand rack of lamb, and Australian wagyu. One of the most iconic of Chalet's meat dishes, the *canard ala presse* (the classic whole roasted duck on the press for two) will also be available during the pop-up period, as will the *cote de boeuf roti ala Anglaise* (slow-roasted beef, baked potato, Yorkshire pudding and bearnaise sauce in a tribute to the British roast).

A quintessential Chalet experience, the crepes Suzette served tableside with a flambéed flourish, will also be recreated at the dinners. Other classic desserts on the menu include souffle glace au Grand Marnier, warm strawberry souffle, and sabayon, the voluptuous, velvety egg-yolk crème. Each order of the famed dessert will be prepared tableside, with waiters performing the 'sabayon dance', which lend brevity to dessert time, allowing waiters to interact with guests as they go about the steps of whisking the egg yolks and sugar until a perfect sabayon is formed.

To end dinner with a European flourish, the beloved coffees from the original Chalet will also make a reappearance. These include the iconic Café Royale with its bracing cognac and whipped cream, Café Calypso with rum, coffee liqueur and whipped cream, and the star of the after dinner menu, Kafi Luz, the famed Swiss alcoholic coffee prepared with plum and Williams pear brandy (known as Träsch in Switzerland).

EQ General Manager, Gerard Walker, is pleased at the response the Chalet pop-up has garnered. "Chalet is one of those places you never forget. The Old World polish, and the gravitas of the dining experience is something many gourmets have cut their teeth on. The Chalet pop-up gives us a chance to offer this experience to a new crowd who are hungry for a taste of fine-dining done the traditional way. An experience like Chalet helps a food appreciator understand the tradition and evolution of cuisine, while for old-time guests of Equatorial Hotel, this pop-up will be akin to seeing a good old friend once more."

The Chalet experience is open for reservations. Reservations and enquiries can be emailed to dineateqkl@kul.equatorial.com, WhatsApped to +60 12 278 9239 or made in voice at +60 3 2789 7722.

About EQ

The re-making of Hotel Equatorial Kuala Lumpur as EQ has been a milestone in Malaysia's hospitality industry. Named by Travel + Leisure Luxury Awards Asia Pacific as #1 City Hotel in Malaysia three years in a row since 2022, #5 Travel + Leisure Readers' 15 Favourite City Hotels in Asia and #35 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2023. EQ is part of Hotel Equatorial's legacy and is celebrating its fifth decade in the hospitality industry. The hotel 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 the lounge, Nipah the all-day dining restaurant, 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.

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