



**PRESS RELEASE**  
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**Experience The Pinnacle of Michelin Mastery At EQ**

**KUALA LUMPUR, 31 July 2025** – Superstar chef Martín Berasategui is Spain's most prolific culinary exponent, with 12 Michelin stars across several restaurants. Each of his seven restaurants is helmed by chefs who have worked extensively with Berasategui, and who have achieved fame with their own body of work.

One of Berasategui's brightest stars, Xabier Goikoetxea (Chef Xabi) from Oria Restaurant, a Michelin-starred gem located within the prestigious Monument Hotel in Barcelona, will be presenting a gastronomic showcase of Martín Berasategui's exquisite signature cuisine at Sabayon, EQ's award-winning fine dining restaurant.

This guest appearance by Chef Xabi will pay homage to the rich heritage of Basque cooking while embracing influences from Catalonia and the Mediterranean Sea. The Basque Country, or Euskadi, is an autonomous community in northern Spain with strong cultural traditions and

a celebrated cuisine. Chef Xabi, who as Executive Chef won Oria its first Michelin star, will be presenting a taste of those traditions at Sabayon.

Having spent 15 years with Berasategui, Chef Xabi seamlessly marries tradition with innovative flair, crafting a menu that highlights both the cherished flavours of his Basque roots and the vibrant offerings from the local landscape. His cooking reflects not only a dedication to his craft but also a deep respect for the legacy established by Berasategui and of the region.

Chef Xabi's menu at Sabayon will present the perfect marriage of Basque cuisine with modern sensibilities, celebrating culture and award-winning creativity in Kuala Lumpur's most celebrated hotel.

A taste of the journey: Begin with a quartet of delights – Comté crisps topped with smoked eel and Cantabrian anchovy, tomato macaron with citrus-bright trout tartare, a salt-cured prawn on sea tempura, and cured scallop with lightly smoked hollandaise, orange and chervil. A San Sebastián seafood broth follows before wild turbot arrives glazed in its own silky pil-pil and crowned with caviar. The main course offers roasted sirloin (or lamb) balanced by medjool-date jus, while dessert transforms basil water, raw-almond cream and lemon-peel frozen pearls into a tapestry of chocolate and tonka-bean textures—an elegant crescendo framed by Sabayon's glittering skyline. A vegetarian version echoes much of the same textures and flavours, so every guest can enjoy the feast.

Justin Lee, General Manager of EQ sees Chef Xabi's guest appearance at Sabayon as the perfect underscoring of the restaurant's top-tier dining status. "Sabayon is a jewel in KL's gastronomic crown, and Michelin-starred guest chefs like Chef Xabi emphasise EQ's commitment to the best of culinary experiences. Our Michelin-star chef appearances are specially curated to avail Malaysian gastronomes of world-class culinary experiences, with access to cuisine and chefs which define excellence in gastronomy," said Lee.

Chef Xabi's guest residency will take place from 31 July to 9 August 2025 with dinner service from 6.30PM to 11PM. The dinner menu is priced at RM888+ per person.

Reservations are recommended, and can be made via [dineateqkl@kul.equatorial.com](mailto:dineateqkl@kul.equatorial.com) or call us at +60 3 2789 7839 or WhatsApp +60 12 583 5319.

For Corporate Group Experiences please contact David Schnurr at [davidschnurr@kul.equatorial.com](mailto:davidschnurr@kul.equatorial.com)

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## **About EQ**

EQ, an integral part of the Hotel Equatorial legacy, celebrates its fifth decade in hospitality. It holds the title of Malaysia's #1 City Hotel in the Travel + Leisure Luxury Awards Asia Pacific (2022–2025), #2 in Asia and #22 Travel + Leisure Readers' 100 Favourite Hotels in the World for 2025. It also has been Kuala Lumpur's top-rated hotel on TripAdvisor since 2019. Occupying the upper floors of the award-winning 52-storey Equatorial Plaza, the hotel boasts 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 bar with outdoor seating offering panoramic city views. This five-star property is Green Building Index (GBI) Gold

certified, placing it among Malaysia's most energy-efficient and sustainable buildings. Additional facilities encompass the exclusive Sanctum wellness and spa, a 25-metre infinity pool, a Vitality Jacuzzi®, and a cutting-edge fitness centre.

Website: [www.eqkualalumpur.equatorial.com](http://www.eqkualalumpur.equatorial.com)

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WeChat: 吉隆坡EQ酒店

RED: 吉隆坡EQ酒店

For press enquiries and interviews, contact:

Lily Sun (Ms.), Director of Marketing Communications and Public Relations

Tel: +6012 855 0417

Email: [lilysun@kul.equatorial.com](mailto:lilysun@kul.equatorial.com)

Audrey Lee (Ms.), Assistant Public Relations Manager

Tel: +603 2789 7792

Email: [audreylee@kul.equatorial.com](mailto:audreylee@kul.equatorial.com)