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Battle of the chefs

THE 5th Penang International Halal Expo & Conferences 2014 was held in cooperation with Chefs Association of Malaysia, Penang Chapter and the Setia SPICE from Jan 17 to 19.

Expanding on the success of last year's event, the competition featured a series of challenges pitting three of Ancasa's chefs against other chefs and against the clock.

The chefs had two hours to prepare dishes that must conform to today's standards of nutritional value.

The first competition for Class 2 – Roti Canai Competition – was held on day one with Chef Hidayat winning the bronze medal.

The second day of competition saw Malay cuisine Chef Hafiz and Chef Mariam Ibrahim taking the gold medal in Class 3 – Traditional Malay Cuisine. This was the first time that Ancasa Hotels & Resorts has won gold in the tournament.

The duo introduced Bergedel Anak Ayam and Tauhu Sumbat Ikan Tenggiri as appetisers, followed by Sup Soto Ayam Kampung.

For the main course, the duo served up Burung Panggang Tebu Hitam, Gulai Udang Umbut Kelapa and Nasi Beringin Pandan, Salad, Urap Sayuran and Kerabu Mangga Rumpai Laut.

To wrap things up for dessert, they served Pudding Sum-Sum Nangka Madu and Pekat Keledek Perisa Ros.

On the last day of the competition, Chef Hidayat won a bronze medal in the Class 4 Competition – Fish or Seafood Western Competition.

Together, the team has certainly raised the status of Ancasa Hotels and Resorts to be among the top hotels in Malaysia for cuisine.

Executive Chef Ancasa Hotels and Resorts, Chef Ricky Narayanan, has been working hard, teaching and helping them win the competition.

For the month of March, Ancasa Hotel will be having a Battle Of Halal Chefs Gold Medal Menu food promotion from March 1 to 15.

This three-course set meal comes with a choice of an appetiser or a soup, with a main dish and choice of dessert priced at RM30 nett per person. Call for reservations at 03-2026 6060 ext 7703.

■ For more information e-mail or call at 03-2026 6060 ext 7720.

For reservations, call the toll-free line 1300 880 032 or visit www.ancasahotels.com.



(From left) Chef Ricky, Chef Hidayat, Chef Mariam and Chef Hafiz.

GIST(ENGLISH)

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