



PRESS RELEASE
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The A List

Two Michelin star chef Alex Dilling makes history with maiden showcase in Malaysia

KUALA LUMPUR, 4 June 2024 – EQ continues to break new culinary ground with the confirmation of the guest residency by two Michelin star chef Alex Dilling at the hotel's fine dining restaurant Sabayon. Dilling is Chef Patron at Alex Dilling at Hotel Café Royal in London's West End, where he presents gastronomic French cuisine in an intimate, bookings-essential 11 tables, 34-seat dining room. The restaurant was awarded two Michelin stars in 2023, seven months post opening. It placed 14 in the Top 100 Restaurants in the UK in June 2023.

London-born, American-raised Dilling has worked with a who's who of culinary stars beginning with Alain Ducasse, famed godfather of French gastronomy, and under the direction of Didier Elena and Tony Esnault at Adour (three Michelin stars in 2008 and two the following year) in New York.

He came into his own as Chef De Cuisine of New York's Caviar Russe in 2012 which earned a Michelin star under his direction in 2013. His love for caviar, birthed in that Manhattan

restaurant, has continued over the years, and the luxurious globules continue to make a constant appearance on his menus.

Returning to the city of his birth, Dilling joined H el ene Darroze at The Connaught where he led the team as Executive Corporate Chef, maintaining the London restaurant's two Michelin stars as well as overseeing the Paris site and global events in Japan, Mexico and New York. As the Executive Chef of The Greenhouse in London's Mayfair from 2018 to 2021, Dilling impressed Londoners and gastronomy's elite, to the extent of being called one of the world's best culinary talents.

Dilling will bring his modern take on la cuisine Classique to Sabayon from 4 to 15 June 2024 with only a dinner service, limited to only 50 guests a night. EQ x Alex Dilling will be the star chef's first ever visit to Malaysia. This first will accentuate EQ's exclusive collaboration with Barons de Rothschild, which will see the House's Rare Collection Blanc de Blancs 2012 being offered exclusively in Malaysia at EQ, complete with a bespoke presentation box marking the hotel's 50th anniversary.

EQ x Alex Dilling will offer two menus including a vegetarian option, which will showcase Dilling's mastery with tomatoes, wild mushrooms, courgette and English peas.

His main menu will comprise of aged Kaluga caviar with rillettes; wild mushroom macaroni gratin with 36-month aged parmesan and black truffles, olive oil poached black cod with smoked eel consomm e, hunter chicken (his version of chicken cacciatore), and a sourdough ice cream with Pedro Xim enez sabayon to end.

"EQ x Alex Dilling is about the modern aspects of what we do in the classics. The biggest inspiration in food is always the product – what's in season, what we want to do with it, and how to challenge ourselves with techniques and different flavours," says Dilling.

Gerard Walker, General Manager of EQ is elated at being the first hotel in Malaysia to collaborate with the two-star chef. "There is immense potential in Malaysia as a culinary destination, with the favourability of its exchange rate, exciting F&B scene, and award winning hotels and fine dining restaurants like Sabayon. EQ has a long tradition of culinary innovation and a big focus on presenting memorable F&B opportunities to our guests. To have Alex with us portends well for a great year of exciting culinary discoveries," says Walker.

EQ x Alex Dilling is priced at RM1,200+ per head for dinner, with the vegetarian menu priced at RM850+. For reservations please WhatsApp +60122789239 or email dineateqkl@kul.equatorial.com

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 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.eqkualalumpur.equatorial.com

Facebook: www.facebook.com/eqkualalumpur

Instagram: www.instagram.com/eqkualalumpur

For press enquiries and interviews, contact:

Audrey Lee (Ms.), Assistant Public Relations Manager

Tel: +603 2789 7792

Email: audreylee@kul.equatorial.com