

EQ

PRESS RELEASE **FOR IMMEDIATE DISTRIBUTION**



The Best of Two Worlds

Sabayon x Penfolds collaboration serves up wine pairing excellence.

KUALA LUMPUR, 2 August 2024 – The Sabayon x Penfolds collaboration at EQ will bring together one of the world's most notable wine brands and one of Kuala Lumpur's most prolific restaurants. Beginning 19 June 2024, the six-month collaboration will feature a special prix fixe five-course menu designed by Sabayon's talented Chef de Cuisine Steve Ariffin who has paired each course to a stellar Penfolds wine list.

The menu includes a combination amuse bouche of spring seafood tart, potato pave and spiced cauliflower accompanied by the citrusy Penfolds Bin 51 Riesling, Eden Valley 2022. Kodawari eggs, from imported chickens fed with Japanese algae which result in eggs with a vibrant orange yolk, will be paired with Penfolds Bin 311 Chardonnay, South Australia 2018 with its pronounced rock melon and white peach and strong structure.

The Penfolds Bin 23 Pinot Noir, Adelaide Hills 2020 which is served with the goose liver features delectable raspberry and strawberry accents which layer the foie gras excellently.

The addition of the vintage's slight smokiness from the wine's time in oak barriques lend a toasty richness to the pan-fried dish.

The Sabayon x Penfolds menu offers a choice of three mains, namely capon, lamb, or tiger grouper. The accompanying Penfolds Bin 28 Kalimna Shiraz, South Australia 2021 is a full-bodied shiraz which works excellently with both red meat and firmer fish, lending velvety shades of chocolate and espresso to the meal.

The Penfolds Bin 138 Shiraz Grenache Mataro, Barossa Valley 2019 complements the dessert of dark chocolate cremeux exceptionally well. Bin 138 draws its inspiration from the wines of Southern Rhône, where shiraz, grenache and mataro (mourvèdre) are blended in varying proportions to create full-bodied wines possessing rich and heady perfume. Perfectly balanced with no dominating varietal, the nose on this wine is sweet and welcoming, with warm spices like cardamom and paprika. Well-shaped and formed, this juicy, succulent and mouth-coating wine is medium-bodied yet rich and opulent, making it a perfect encore to the evening.

The Sabayon x Penfolds collaboration marks 180 years of innovative winemaking at Penfolds, celebrating the very first vines planted by Dr Christopher and Mary Penfold in 1844, and the winemaker's continuing commitment to experimentation, curiosity, and uncompromising quality which has led it to become one of the most celebrated winemakers in the world today.

Gerard Walker, General Manager of EQ and winner of Travel + Leisure Luxury Awards Asia Pacific's No. 1 Hotel General Manager accolade, is delighted at the Sabayon x Penfolds collaboration. "As an Australian in hospitality, I am very happy that EQ was selected for this gastronomic event. EQ and Penfolds have very long and successful histories respectively, and this team-up demonstrates how two iconic brands can support each other and present something exciting to the Malaysian F&B scene."

The Sabayon x Penfolds collaboration will run until 19 December 2024. The five-course dinner is priced at RM748+ per head. Wines from Penfolds' Icon and Luxury ranges will also be available by the glass, courtesy of the Coravin system.

Parties of four up to eight will have the additional privilege of dining in Sabayon's semi-private room, making the collaboration period the perfect time to plan appreciation dinners or celebrations.

Reservations and enquiries can be emailed to dineateqkl@kul.equatorial.com, WhatsApp 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.

Website: www.eqkualalumpur.equatorial.com

Facebook: www.facebook.com/eqkualalumpur

Instagram: www.instagram.com/eqkualalumpur

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

Audrey Lee (Ms.), Assistant Public Relations Manager

Tel: +603 2789 7792

Email: audreylee@kul.equatorial.com