

**HOTELS**

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**For SHOW And FLOW**

**Windows give guests a glimpse into new kitchen of redone beachside restaurant.**

**By Derek Gale**, Senior Associate Editor

The Feringgi Grill, named for the legendary Malaysian beach, is a modern interpretation of a continental fine-dining restaurant that has been operating successfully in Penang for more than 30 years. Formerly located on the ground level of Shangri-La's Rasa Sayang Resort & Spa, the restaurant moved upstairs to the mezzanine level of the resort's new Rasa Wing as part of a US\$30 million renovation completed in the fall of 2006. Along with the move came a brand new kitchen, designed by Kuala Lumpur-based Creative Kitchen Planners (CKP) International, and a special showcase room for a custom-built round grill.

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The semi-open kitchen was designed for efficient food production while also keeping in mind the idea of cooking as theater, according to Alburn William, president, CKP. As such, the sizeable space is divided into various production sections, facilitating food flow, with wide spaces for moving among the sections as needed.

Meanwhile, a freestanding charcoal grill with four cooking zones (used primarily for meat or fish specialties like chateaubriand or a seafood mixed grill) takes center stage in a circular room off the main kitchen space. A floor-to-ceiling window on one side of the grill room allows guests to see the fascinating machine in action while keeping kitchen noise, heat and odors subdued. In addition, a horizontal slot window from the dining room into the main kitchen area augments the cooking-as-theater concept (but also maintains a level of mystery as seated guests can't see much) and doubles as an expedition counter for the staff.

"I've traveled around the world, and so far [this is] one of the best kitchens I've worked in," says Franco Brodini, the resort's executive chef. "The flow is easy; there is lots of space to walk around, and all the tables have refrigeration below. This allows you to have more than eight or 10 people in the kitchen without feeling jammed."

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