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**Fresh slices:**  
The Barramundi  
Sashimi.

# Introducing the

A taste preview of the Protech Yu's organically farmed Australian Barramundi was held at the Inn of Four Seasons Chinese Restaurant at Holiday Villa Subang recently.

Hotel public relations manager Jaclyn Low said the joint partnership with Protech Yu was timely as many people were health-conscious these days.

A five-day promotion featuring the fish was organised recently but customers can still order the fish a la carte as it would be in the menu after the promotion.

"At the moment, the Australian Barramundi will be used at our Inn of Four Seasons and Seki Tei Japanese Restaurant but we hope to introduce at all our outlet's menus later on," Low said.

She said the restaurant came up with some 20 different types of cooking styles for the fish to give variety to diners

For the preview, among those served were Stir-Fried Barramundi Fish with Kiwi Fruits, Stir-Fried Fresh Lily Bulb with Barramundi Fillet, Deep-Fried Barramundi Fish with Thai Sauce

and Fried Rice with Barramundi Fillet.

Also served was a platter of Barramundi Sashimi where fresh slices of the fish are served with wasabe.

Don said the Australian Barramundi was bred using the same technique in Australia. Small Barramundi fishes are flown in from Australia and reared in Kuching until they grow to market size.

"We call the best grade of our organically farmed fish the sashimi grade because you are eating it raw, the texture and freshness has to be there."

Besides dining in, customers can also buy the fish from the restaurant and take home.

**■ INN OF FOUR SEASONS RESTAURANT, Level 3, No. 9 Jalan SS12/1, 47500 Subang Jaya. (Tel: 03-5633 8788 ext 7230). Business hours: Daily; 11.30am to 2.30pm (lunch), 6pm to 10.30pm (dinner), except lunch on weekends and public holidays (9am to 2.30pm).**

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# Barramundi



**Tempting:** Deep Fried Barramundi Fish with Thai Sauce.



**Delectable:** A Barramundi dish in the Four Hot and Cold Combination.



**Tender:** The Stir-fried Barramundi Fish with Kiwi Fruits has a nice texture.