



Finding the Dolce Vita in Kuala Lumpur

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Step inside Bel Pasto Italian Restaurant situated in Aman Puri, Kuala Lumpur, and you will be welcomed by a cosy Italian atmosphere. The restaurant's crude exterior may not catch your eye on the first sight, however, the interior is entirely exquisite. The floor is covered with terracotta tiles, and the walls are painted in earthy yellow. A couple of paintings are hung on the walls, gleaming gently under the subtle lights. The ceiling is decorated with wood panels and climbing plants, resembling a Mediterranean garden in the summer. The tables are covered with the classic Italian red checkered table clothes which seem to bring customers back to the 19th century.



The interior of the restaurant. Source: Kelvin Kuok @ Google Review

Bel Pasto, which means nice dishes in Italian, is an Italian restaurant run by Italian chefs. The dishes are mostly listed in Italian in the menu along with a short description of the dish in English. The menu can be rather exquisite for the Malaysian standard as selections such as Pizza Diavola, Pizza Capricieosa, Risotto Mare, and Espresso Con Panna might sound foreign to many. In spite of that, the menu does not come with any photos but only words printed in the classical vintage style, as if customers are left to be surprised on what the chef may bring to the table.

Despite the peak hour, the appetizer, bruschetta, was served around 10 minutes after the order was placed. Topped with fresh tomatoes, black olives and raw onions, and seasoned with olive oil, salt and pepper, this starter was the perfect dish to kick start the authentic Italian culinary journey. The juicy toppings blended well with the crunchy toasted baguette, and the combination of fresh tomatoes and olives was a perfect resemblance of a typical summer day in the Mediterranean.



Bruschetta in Bel Pasto. Image Source: jkdooling

Soon, the main courses were served. Their signature dish, Spaghetti Bel Pasto, was more than enough for 2 persons. Cooked with fresh crab, prawns, clams, mussels and squid, the portion was considered to be very generous considering its affordable price at RM38.90. Despite it was cooked with Italian spicy tomato sauce, it was merely spicy in comparison to the typical Malaysian dishes. When I took my first bite of the pasta, the sauce tasted rather plain, which would have tempted me to add more pepper to the dish—but luckily, I didn't. As I indulged in the fresh seafood served together with the pasta, the sweetness from the seafood, particularly the fresh tiger prawns and crab, blended into the spicy tomato sauce perfectly and elevated the whole tasting experience. It was superb.



The spaghetti was served with a generous portion of seafood. Image Source: TripAdvisor

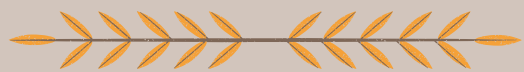
The second main course served was Pizza Quatro. Assuming that it was a local adaption from one of the classic Italian pizzas, Pizza Quattro Formaggi (Four Cheese), the Pizza Quatro in Bel Pasto Restaurant was divided into four parts

where each part was topped with different toppings. The first quarter was topped with chicken and pineapple slices; the second quarter was topped with beef bacon; the third quarter was topped with turkey ham; while the fourth quarter was topped with beef pepperoni. The meat slices could have been cut into smaller pieces for better presentation. Although I was not expecting pineapples to be added as pizza toppings in an Italian-owned restaurant, it was understandable considering the fact that Hawaiian Pizzas are popular among Malaysians. Nevertheless, the tomato sauce was flavourful yet simple enough to set off the meat slices, and the generous amount of mozzarella cheese had totally enriched the flavour and the texture. The hand-tossed and slightly burnt crust was thin and crunchy, complementing the entire pizza.

After the main course, a plate of tiramisu beautifully topped with chocolate syrup and cocoa powder was served. The Savoiardo biscuits in the tiramisu

remained its crunchy texture while soaked in coffee, and they were gently layered with soft Italian mascarpone cheese and thick custard. Every bite was rich in flavour yet soft in texture. It was unarguably the star of restaurant. In fact, it can simply be the best tiramisu one can find in Kuala Lumpur, much less for the fact that it was surprisingly affordable with the price of RM8.90 for a slice. As for beverages, the Espresso Con Panna was definitely one of a kind. The espresso was bold and bitter, but the whipped cream added on top of it gave off a sweet finish.

Overall, you can definitely expect a good dining experience here in Bel Pasto Italian Restaurant. The cosy vibe, the wide selections of pastas and pizzas, and the affordable pricing are definitely worth the visit. With minimal advertising on social media, Bel Pasto Italian Restaurant is truly a hidden gem in Kuala Lumpur.



Tiramisu in Bel Pasto. Image Source: jkdooling

Bel Pasto Pizza Italian Restaurant

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