



PRESS RELEASE | FOR IMMEDIATE RELEASE

TORITO, AUTHENTIC PERUVIAN-JAPANESE CONCEPT, OPENS AT BANYAN TREE KUALA LUMPUR

Helmed by Peruvian Chef Ivan Casusol showcasing a modern Nikkei menu and culturally-infused cocktails



KUALA LUMPUR, NOVEMBER 2024 – Torito, a new Peruvian-Japanese restaurant, is set to light up the Kuala Lumpur skyline with its punchy, bold Peruvian flavours and Japanese flair. Nestled on Level 53 of the prestigious Banyan Tree Kuala Lumpur with sweeping views, the open kitchen allows guests a front-row seat as chefs meticulously cook and serve such as *Cazuelas* (dishes cooked over charcoal in claypot), *Huancaína* (double fried potatoes and baby corn with creamy Peruvian yellow chilli sauce), *Zanahoria* (carrot cake with yogurt mousse, honey-infused nuts, and carrot ice cream), while sipping on innovative Pisco Sours infused with lemongrass, mango, yuzu, passion fruit and more.

Helmed by Peruvian Chef Ivan Casusol, Torito's well-crafted menu pulls inspiration from his hometown of Lima, Peru, as well as handed-down family recipes from his grandmother and mother. Having been based in Southeast Asia for the past 7 years, he's also become an expert in sourcing the kind of ingredients needed for his modern Peruvian cuisine.

The food of Peru is unparalleled in richness and diversity - with over 3,800 varieties of potatoes, 650 types of native fruits, and over 2,000 species of fish. The geographical landscape of Peru enables such exceptional bounty from the sea, land, and mountains.

BANYAN TREE KUALA LUMPUR
2 JALAN CONLAY, KUALA LUMPUR 50450



Japanese migrants brought their cuisine, which blended with the local Peruvian cuisine and evolved into the innovative 'Nikkei' concept.



Casusol presents completely new Nikkei dishes which are more Peruvian-inclined to the Malaysian dining scene for gourmands to explore and experience, such as *Pan de Yuca* (cassava pillowy bread served fresh from the oven with a confident Peruvian chilli sauce), *Aguacate* (Peruvian-style guacamole served with mixed root chips), *Pollo Quinoa* (roasted chicken breast served with a blend of house-made sauces and served with a white quinoa salad - quinoa being a staple of Peruvian cuisine), and *Pulpo* (charcoal braised octopus served with potato cake, anticucho sauce and chimichurri).

The Peruvian culture is also infused into the overall vibe and interiors, with the name of the restaurant being inspired by the Torito de Pucará, a symbol of prosperity and protection, originating from the Andean highlands of Peru. Symbolising joy and good fortune, the Torito has been a welcoming image throughout Peruvian households for centuries.

During their dining experience, guests will also observe the bold, striking print that appears throughout the 80-seater dining room. This unique motif, designed by local artist



Miriam Omar, is inspired by the tenacious vibrancy of Peruvian culture and the striking hues of their picturesque landscape. An illustration done by hand and digitally adapted, reflecting our vision to harmonise the traditional with the modern, synergise Peruvian food culture with Japanese precision, while adding a touch of Malaysia to Torito.

A unique design feature of the restaurant is the Cevicheria - a dedicated ceviche bar that invites guests to relish delicious snacks while sipping house-crafted beverages. The cocktail menu boasts 10-strong variations of the Pisco Sour, a Peruvian classic, infused with tropical flavours like lemongrass, mango, and passion fruit, as well as Japanese ingredients like yuzu. Nikkei cocktails lean towards Japanese bases of shochu or sake, adding elements such as plums and Fuji apples.

The interiors reflect the captivating colors of the Peruvian natural landscape - from the verdant glossy tiles of the accent wall inspired by the vibrant green of the rainforest to the azure softness of the hostess uniforms mirroring the blue lakes of the Andes, and the herringbone floor in terracotta tiles reflecting the desert sand.

Torito promises a lively city centre escape, inspiring tastebuds with bold flavours and breathtaking skyline views. **Bienvenido a Torito, the first authentic Peruvian-Japanese restaurant in Kuala Lumpur.**

-END-

For reservations, please contact us:

Telephone - +603 2113 1823

WhatsApp - +6016-313 2968

Email - torito.kl@banyantree.com

Operating Hours:

Mondays to Sundays, 7 days a week

Lunch: 12.00pm - 4.30pm

Dinner: 6.00pm - 10.00pm

Address:

Level 53, Banyan Tree Kuala Lumpur

2 Jalan Conlay, 50450 Kuala Lumpur, Malaysia

For Social Media interactions

Instagram: @Torito.KL #ToritoKL #BanyanTreeKL

For hi-res images, please [CLICK HERE](#).



- END -

About Banyan Tree Group

Banyan Tree Group (“Banyan Tree Holdings Limited” or the “Group”) is one of the world’s leading independent, multi-brand hospitality groups centred on stewardship and wellbeing while offering exceptional, design-led experiences for the global travellers of today and tomorrow. The Group’s diversified portfolio of hotels, resorts, spas, galleries, golf and residences is centred around an ecosystem of 10 global brands, including the award-winning Banyan tree, Angsana, Cassia, Dhawa and Laguna, as well as the highly anticipated new brands of Homm, Garrya, Folio and two new Banyan Tree brand extensions, Banyan Tree Escape and Banyan Tree Veya.

Founded in 1994 on the core concept of sustainability, Banyan Tree Group seeks to create long-term value for all stakeholders and destinations across its network of properties, products and brands, through a purpose-driven mission. With 8,000 associates across 23 countries, Banyan Tree Management Academy (BTMA) was established in 2008 to support the Group’s goals through advancing people development, management excellence, and learning with integrity and meaning.

Banyan Tree Group has received 2,921 industry awards and accolades since inception over 25 years ago, most recently being named among the Top 25 Hotel Brands in the World by Travel + Leisure. It has also received recognition for its commitment to environmental protection and community development through its Banyan Tree Global Foundation (BTGF), which aligns the Group’s efforts to the United Nations Sustainable Development Goals. Executing on its regionalised growth strategy, the Group’s global footprint continues to grow with 47 new hotels and resorts under design and construction in the pipeline, in addition to 58 operating hotels in 17 countries as of December 2021. As a global industry hospitality leader, Banyan Tree Group firmly embeds its mission to be a business that benefits all stakeholders, for the greater good.

Banyan Tree Group entered a strategic long-term partnership with Accor in 2016 to develop and manage Banyan Tree branded hotels around the world along with the access to Accor’s global reservations and sales network, as well as the loyalty programme ALL – Accor Live Limitless. It also formed a joint venture with China Vanke Co. Ltd. in 2017 – focusing on active ageing and wellness hospitality projects.

MEDIA CONTACTS

AVANT-X

Nikola Hassan
Managing Director
M +6012 209 2983
nrh@avant-x.com.my

BANYAN TREE HOTEL KUALA LUMPUR

Yoke May Mah
Director - Marketing & Communications
M +6016 246 9886
YokeMay.Mah@banyantree.com