

HHA

HOSPITALITY ASIA by HAPA®



NAUGHTY NURI'S

Ribbing with Expansion

M

MARBLE 8

steakhouse . privé



LIFE AT ITS FINEST

Marble 8 is the city's premier steakhouse specialising in dry-aged beef where our signature cuts are treated in our custom-built dry-aging cellar. Experience elevated steakhouse dining where premium Wagyu and Angus are cooked to perfection, along with other seafood or vegetarian culinary options. For more private moments, visit our Privé to indulge in premium cigars and fine whiskeys.

WINE SPECTATOR 2017 – BEST OF AWARD OF EXCELLENCE | WORLD BRANDING AWARDS 2016 – RESTAURANT
HOSPITALITY ASIA PLATINUM AWARDS – REGIONAL 2016 – 2018

*“Pursue excellence and
success will follow.”*

Rancho

HAPA ~ Passion • Excellence • Recognition



HOSPITALITY ASIA PLATINUM AWARDS (HAPA) recognizes and rewards the crème de la crème of the hospitality industry at all levels. Focusing on the people who strive ceaselessly to give guests a hospitality experience bar none, this signature soiree has become a much-anticipated event for all players and businesses who work within the hospitality industry. HAPA, dedicated to recognizing and rewarding personalities and establishments who have shown drive, dedication and passion for excellence. The Award Categories are as diverse as the industry it serves, with personality awards dedicated to service excellence and leadership, to categories ranging from the best experiences to be had in travel, golf, spa, food and entertainment. The Oscars of Hospitality is held annually, with Malaysia and Regional countries taking it in turn to host the event.

Trials and Tribulations

There is always considerable buzz at Hospitality Asia when a new edition of the magazine is completed. It is the result of a lot of hard work, attending functions, interviewing personalities, learning about the latest technology trends and all the new gadgets and concepts developed to help improve service standards in the industry.

From talking to key personalities in the hospitality industry, I sense that most people are generally optimistic about 2018. The total number of new hotels opening in Kuala Lumpur for example, would suggest lots of optimism for the year. Four Seasons Place Kuala Lumpur, W Kuala Lumpur, Banyan Tree Hotel and Residence, Banyan Tree Signatures Pavilion Kuala Lumpur, Kempinski Kuala Lumpur, The RuMa Hotel and Residences and Movenpick Hotel and Convention Centre KLIA are all opening in 2018 amongst others. Other cities across Asia are developing just as quickly and we have highlighted some of the latest hotel openings in the region in this issue.

The hospitality industry is noted for its ability to transition. Many exciting new restaurants, cafés and bars have opened or are in-progress and we bring you the latest developments on well-established and iconic outlets across the region.

Another very noticeable trend is the rapid growth of online news and information which is sourced via social media. Hospitality Asia likes to set trends rather than follow them and we are currently developing plans to disseminate information to you as quickly as possible. You can expect more online listings in future.

On the culinary front, we are delighted to share with you the latest news on an all Asian-developed dining



concept that is rapidly developing and taking its Balinese-inspired cuisine to the world – Naughty Nuri's proclaims to have 'possibly the best ribs in the world' and we talked to Peter Khor to discover more about their secrets and impressive plans for expansion in our cover story.

Also highlighted are some of the exciting No Address Society (NAS) dinners we have convened

for our nomadic members over the past few months. These exclusive dinners provide opportunities for hospitality entrepreneurs to meet other like-minded professionals and business owners.

We are also proud to introduce HAPA's new division, The A.R.T Lab by HAPA – a new pilot programme focusing on elevating service standards and hospitality skills. We are privileged to be collaborating with the region's F&B Associations to develop new training programmes that is uniquely crafted to meet specific hospitality industry standards. Our panel of trainers are experienced industry experts who have 'been there, done that'. The A.R.T Lab by HAPA is now open to all hospitality establishments to sign up for training.

Lastly, our highly anticipated HAPA Malaysia Awards Series is currently ongoing, with our team of auditors working diligently to complete their audits by the end of May. The Awards Presentation Gala Dinner will be in support of the Children's Cancer Ward at University Malaya Medical Centre Kuala Lumpur. The Awards dinner will be held at one of Kuala Lumpur's impressive new hotels in November 2018.

Till our next edition, enjoy reading this issue of Hospitality Asia!

Jennifer Ong
Founder / Publisher

TURNING PASSION INTO SUCCESS

YOUR DREAMS, OUR COMMITMENT.

1st
Job Priority
& Professional
Work Placement
for our Graduates

with
Berjaya Group of
Companies*

At **BERJAYA University College**, our education programmes go beyond the books to give you the practical experience you will need to learn as you do. Because we know real life success calls for a real world education.

Academic Programmes

BERJAYA BUSINESS SCHOOL

Master of Business Administration

JPT/BPP (R/340/7/0208) 09/22 (FA 1978)

Bachelor in Accounting and Finance (Hons)

JPT/BPP (N/344/6/0437) 01/21 (FA 7590)

Bachelor in Accounting (Hons)

JPT/BPP (N/344/6/0438) 01/21 (FA 7586)

Bachelor of Business Management (Hons)

JPT/BPP (R/345/6/0125) 11/21 (FA 1133)

Bachelor of Finance and Investment Management (Hons)

JPT/BPP (N/343/6/0202) 04/21 (FA 7589)

Bachelor of Marketing (Hons)

JPT/BPP (N/342/6/0095) 01/19 (FA 3486)

Bachelor of Retail Management (Hons)

JPT/BPP (R/341/6/0035) 09/19 (A 9762)

Diploma in Business Management

JPT/BPP (R/345/4/0174) 04/22 (FA 1768)

Diploma in Retail Management

JPT/BPP (R/341/4/0037) 09/19 (A 9871)

Foundation in Commerce

JPT/BPP (R/016/3/0068) 04/22 (FA 1463)

FACULTY OF HOSPITALITY & TOURISM

SCHOOL OF TOURISM

Bachelor of Tourism Management (Hons)

JPT/BPP (R/812/6/0074) 04/18 (A 9016)

Diploma in Tourism & Travel Management

JPT/BPP (R/812/4/0045) 04/18 (A 9012)

Bachelor of Events Management (Hons)

JPT/BPP (R/345/6/0583) 09/19 (A 9736)

Diploma in Events Management

JPT/BPP (R/345/4/0618) 11/19 (A 9870)

SCHOOL OF HOSPITALITY

Bachelor of Hospitality Management (Hons)

JPT/BPP (R/811/6/0134) 04/18 (A 9015)

Diploma in Hotel Management

JPT/BPP (R/811/4/0120) 04/18 (A 9011)

Foundation in Hospitality

JPT/BPP (R/016/3/0197) 01/19 (A 9550)

FACULTY OF CULINARY ARTS

Bachelor of Culinary Arts Management (Hons)

JPT/BPP (R/811/6/0072) 04/22 (FA 1081)

Diploma in Culinary Arts

JPT/BPP (R/811/4/0121) 04/18 (A 9013)

Diploma in Patisserie

JPT/BPP (R/811/4/0105) 11/22 (FA 2245)

Diploma in Heritage Cuisine

JPT/BPP (N/811/4/0245) 01/20 (FA 4914)

FACULTY OF LIBERAL ARTS

SCHOOL OF COMMUNICATION & MEDIA ARTS

Diploma in Public Relations

JPT/BPP (N/312/4/0007) 12/18 (FA 3061)

BERJAYA LANGUAGE CENTRE

Intensive English Programme

(Pre-Intermediate /Intermediate /Advance Level)

JPT/BPP(U1000-801/75/5LD_4 (12) (11/18)

REGISTER FOR JANUARY/MAY/SEPTEMBER INTAKE!






WE ARE OPEN

9am - 6pm
WEEKDAYS

SCHOLARSHIPS &
BURSARIES AVAILABLE!*

For more information, please check our website or call **03-2687 7000**

www.berjaya.edu.my

     **BERJAYA University College** DKU007(W) | (Formerly known as BERJAYA University College of Hospitality)

*Terms & Conditions apply.

A MEMBER OF





troopers

Founder / Publisher
Jennifer Ong
jennifer@wapgroup.asia

PA to Founder / Publisher
Janice Entaba
janice@wapgroup.asia

Director of Finance & Production
Rachel Law
rachel@wapgroup.asia

Editor
David Bowden
david@wapgroup.asia

Creative Director
Pat Seow
pat@wapgroup.asia

Marketing Manager
Ruben Yap
ruben@wapgroup.asia

Brand Manager
Leandra Goon
leandra@wapgroup.asia

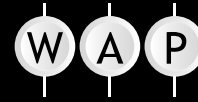
Lab Engineer
Richard Tan
richard.artlab@wapgroup.asia

Lab Engineer
Daphne Robert
daphne.artlab@wapgroup.asia

Event Engineer
Sally Yap
sally@madasia.asia

Assistant Office Manager
Nurul Sakinah Binti Sa'dan
sakinah@wapgroup.asia

Account Executive
Roslaini Amsuar
roslaini@wapgroup.asia



PUBLISHING • AWARDS • EVENTS
TRAINING & CONSULTANCY



offices

WAP INTL SDN BHD [564376-H]
3 Jalan 14/28, Section 14, 46100 Petaling Jaya
Selangor Darul Ehsan, Malaysia
Tel : +60 3 7954 1911 Fax : +60 3 7954 3911
E-mail: wap@wapgroup.asia

WAP SINGAPORE
10 Anson Road, #10-06 International Plaza
Singapore 079903
Tel : +65 9067 4090

websites

www.hospitalityasia.asia

www.hapa.asia

www.madasia.asia

printing

PERCETAKAN LAI SDN BHD
1 Persiaran 2/118C, Kawasan Perindustrian Desa Tun Razak
Cheras, 56000 Kuala Lumpur, Malaysia
Tel : +60 3 9173 1111

memberships and endorsements



www.lexishibiscuspd.com



LUXURY OF YOUR OWN
PRIVATE POOL AND STEAM ROOM

“ Most swimming pools in a resort ”
“ Most overwater villas at a single resort ” *

* As per an independent report conducted by Horwath HTL,
the global leader in hospitality consulting.
Source : Horwath HTL, October 2016



Asia Pacific Entrepreneurship
Awards 2017
Hospitality & Tourism Industry



THE BRANKALAUARATE SMES
BESTBRANDING AWARD 2017-2018
Brand of Distinction Hospitality -
Hotels & Resort



WORLD LUXURY HOTEL AWARDS 2017
Continent Winner Luxury Water Villa Resort (Asia)
Country Winner Luxury Private Pool Villas (Malaysia)



Haute Grandeur Cobalt Hotel
Awards 2017
Best Family Resort & Best Pool Villa



TOP 10 OF MALAYSIA AWARDS 2017
Asian Iconic Luxury Hotel Chain Award &
Malaysia Most Admired Hotelier Award



Malaysia's Tourism Council Gold
Awards 2017
Luxury Sea Villa Resort



Malaysia's Fast Moving Companies



LEXIS HIBISCUS PORT DICKSON

12th Mile, Jalan Pantai, 71250 Pasir Panjang, Negeri Sembilan, Malaysia. Tel +606 660 2626 Fax +606 660 2699 E-mail reservations@lexishibiscuspd.com

facebook.com/LexisHibiscusPD

instagram.com/lexishibiscus

www.lexissuitespenang.com



LUXURIOUS RESORT
BY THE SEAFRONT



Asia Pacific Entrepreneurship
Awards 2017
Hospitality & Tourism Industry



THE BRANKALAUARATE SMES
BESTBRANDING AWARD 2017-2018
Brand of Distinction Hospitality -
Hotels & Resort



TOP 10 OF MALAYSIA AWARDS 2017
Asian Iconic Luxury Hotel Chain Award &
Malaysia Most Admired Hotelier Award



WORLD LUXURY HOTEL AWARDS 2017
Regional Winner Luxury All Suite Hotel
(South East Asia)



Malaysia's Fast Moving Companies



CHT PURSUIT OF EXCELLENCE
(HOSPITALITY) AWARD 2018



LEXIS SUITES PENANG

28, Jalan Teluk Kumbar, 11920 Bayan Lepas, Pulau Pinang, Malaysia. Tel +604 628 2888 Fax +604 628 2889 E-mail reservations@lexissuitespenang.com

facebook.com/LexisSuitesPenang

instagram.com/lexissuitespg

A property of Kuala Lumpur Metro Group

Managed by Lexis Hotel Group



NAUGHTY NURI'S
Ribbing with Expansion



8 CENTRESTAGE

On the cover ~ Naughty Nuri's ambitious regional and global expansion plans for the brand in the next few years that has 'Probably the Best Ribs in the World'.

16 THE VERDICT

Tourism has well and truly arrived in Siem Reap, Cambodia. Hospitality Asia checks into five different properties to provide an insight on the quality of accommodation available.

24 EXPOSE

Asia's best contemporary dining establishments revealed.

43 BUBBLING TRENDS

Spotlight on Portuguese Wines and Silverlake Vineyard ~ There is more to Portuguese wines and the 'new latitude' wineries as David Bowden discovers for Hospitality Asia.

47 MINDSET

SOUL Society joint creator Michele Kwok marks the beginning of a new era.

56 INSIGHT

HA speaks to industry leaders to get their views on property development, management and expansion.

59 VIEWPOINT

Hospitality Asia recently met up with Mark Willis, President Asia for respected Mövenpick Hotels and Resorts to discuss the group's expansion plans for Asia.

65 LUXE LISTINGS

Lists the most energetic regional hotel developments.



Hello gourmands!

Meet the 3 Italians in our family.

The Nero Group

- the culinary godfather

Known for its authentic touch to Italian cuisine, The Nero Group has grown into one of the most recognized restaurant groups in Malaysia. For the best of Italy this side of the city, you'll be spoilt for choice by these 3 warm and welcoming Italians to our name.



The casual Italian in the neighbourhood

Leave your cares at the door. That's the best way to soak up VINERIA.IT. Get comfy in this fun and friendly venue. Unwind in familiar company with an antipasto or two. Catch up and chat over wine and whiskey. Meet and feed on our cuisine that's cooked to a Roman recipe complete with that classic Central Italian taste. With produce imported from Italy, pasta made by hand daily and ingredients prepped fresh every day, our faithfulness to flavours is yours to savour!

All-You-Can-Eat
BREAKFAST
MENU

VINERIA'S
SET
Lunch

Sunday
BRUNCH

G133 Bangsar Shopping Center, 289, Jalan Maarof, 59100 KL.
t +603 2287 7889 www.vineriait.com

VINERIA.IT
CUCINA + BAR

The romantic Italian charmer

Tucked away in a secluded corner of one of KL's liveliest stretches, NEROVIVO is a classy restaurant that is as passionately Italian as it comes. Feel the love in the air as you step into the chic yet cosy interior. Or get starry-eyed at the view of KL's towering landmarks when you dine alfresco in our welcoming terrace. And of course, be prepared to fall head over heels when our fine Italian cuisine with a European twist grace your table. Let our creative gastronomy with that fine dining touch steal your heart away.

SUNDAY
BBQ
BRUNCH

BUSINESS
LUNCH

GOURMET
PIZZA

3A, Jalan Ceylon, 50250 Kuala Lumpur t +603 2070 3120 www.nerovivo.com

ENOTECA CON CUCINA
NEROVIVO



The traditional Italian in the heart of town

Good food, good pork. That's NEROTECA for you! Nestled within Seri Bukit Ceylon in the city, this vibrant eatery offers heartwarming non halal Italian fare that even our chef's mom will approve. Dig into the authentic flavours of our home-made pork dishes, wholesome Italian pastas and freshly imported meats and cheeses from Italy. Choose your booze from the wall-to-wall racks of fine Italian wines to add to your epicurean experience. It's gourmet galore, Italian style!

NEROTECA'S
Set Lunch

NEROTECA'S
LADIES
HELP
OF
LUNE

NEROTECA'S
Porchetta
PRIMO

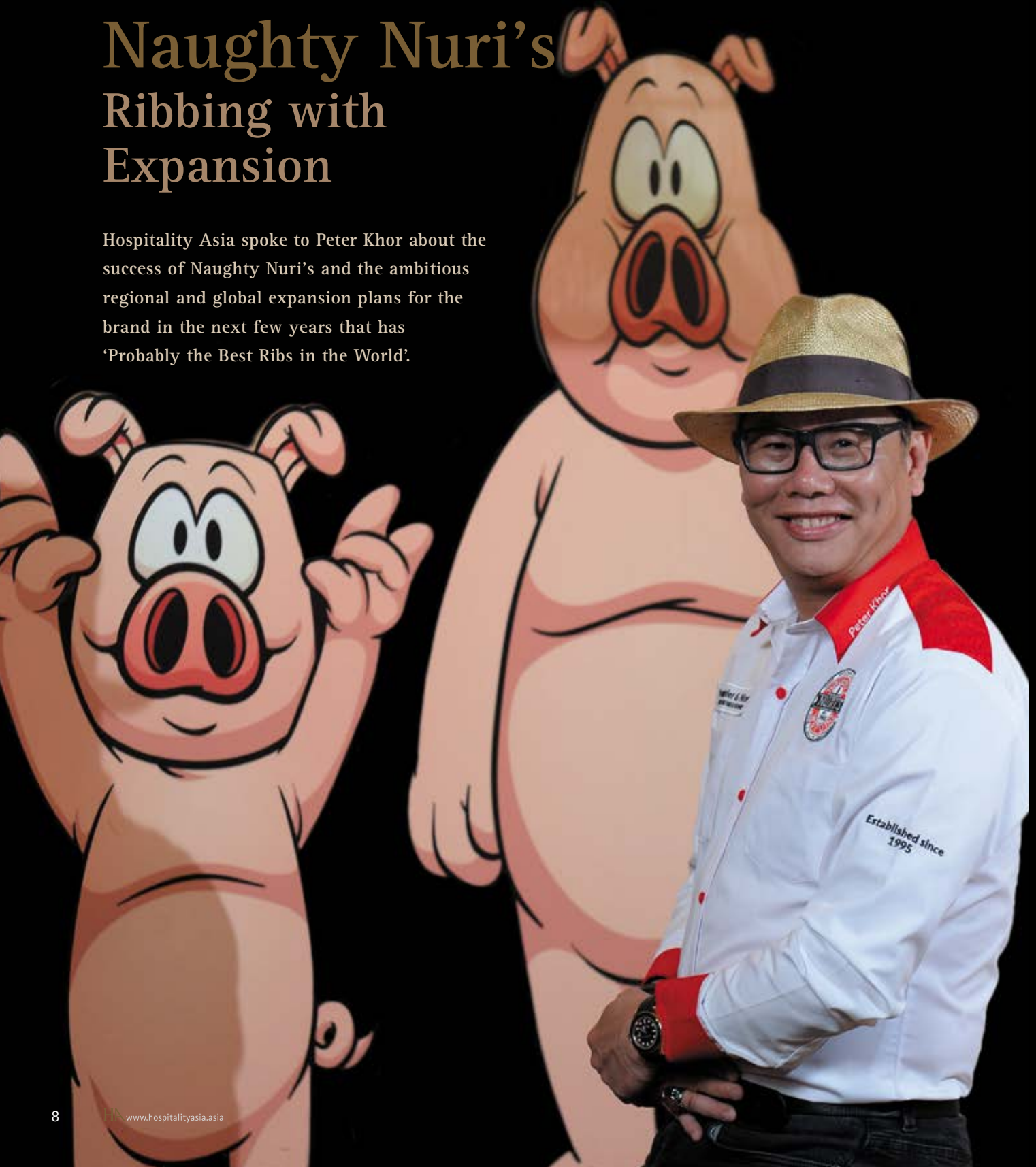
Unit G-1 Seri Bukit Ceylon 8, Lorong Ceylon, 50250 Kuala Lumpur
t +603 2070 0530 www.neroteca.com

ROSTICCERIA E VINI
NEROTECA
BUKIT CEYLON



Naughty Nuri's Ribbing with Expansion

Hospitality Asia spoke to Peter Khor about the success of Naughty Nuri's and the ambitious regional and global expansion plans for the brand in the next few years that has 'Probably the Best Ribs in the World'.



The acclaimed Naughty Nuri's Balinese barbecue restaurant and bar, best known for its signature ribs, recently embarked upon a regional expansion programme with the opening of its first outlet in Thailand in the bustling Patong Beach precinct on the resort island of Phuket.

Within weeks of opening in Patong, the 500-seater restaurant has already impressed the taste buds of diners from all around the world and became TripAdvisor's number one dining destination along the very busy beach and, also been rated the island's fourth best restaurant within the first 2 weeks of opening (this goes up and down). This is quite a feat for such a new outlet and, the envy of every restaurateur.

While such an accomplishment may surprise some, it's part of a well-orchestrated strategy being rolled out from Kuala Lumpur. Now the Naughty Nuri's brand is expanding with a variety of business partners benefitting from this growth.

Roadside Warung

Naughty Nuri's is the brainchild of Isnuri Suryatmi (Nuri) from Bali and her late American husband, Brian Aldinger who first established their roadside stall just north of Ubud in Bali back in 1995. It was an instant success that was well patronised by the locals, global travellers staying in the Balinese hill retreat and, celebrities who dined there including actresses Julia Roberts and Tan Sri Dato' Michelle Yeoh plus celebrity television chefs Anthony Bourdain and Martin Yan.

The original outlet was opened by the couple as not only a place to eat but as a venue to drink, chat, relax and meet people. It was always meant to be fun, casual, Balinese and

“ We create Instagrammable moments and social media is vital for our marketing efforts! ”

this meant a bit of smoke from the sizzling barbecue, a bit of noise from people talking and laughing and being greeted by enthusiastic staff with the signature 'oink, oink' as new guests arrived.

The original warung location remains a modest shack open to the road, with a corrugated iron roof and with walls decorated with old posters, framed photos and old Balinese knick-knacks. There is an outside grill next to a tub of barbecue sauce which is the essential and 'secret' ingredient for the restaurant's signature ribs.

The setting is very Balinese where patrons enjoy the friendliness and casual atmosphere. There is a sense that it has all been thrown together; very relaxed with a take it or leave it approach. However, like all great dining concepts, the kitchen and restaurant team pride themselves in what they do and take a very professional approach to everything that happens in the kitchen and front of house.



The famous ribs are a symphony of flavours with the meat meticulously marinated with fruits like papaya and pineapple to naturally tenderise them and the sauce is prepared in an age-old fashion with Balinese spices to ensure the essential and unique flavours are retained.

Winning Concepts

Another patron at Naughty Nuri's in Ubud was Malaysian Peter Khor whose hospitality background ensured an astute eye for good products. He commented, "I visited Bali regularly and heard of Naughty Nuri's and went along there because I was hungry and, naturally, I loved ribs. When I first visited, I saw the queue to get a table and my hospitality background told me immediately, this is a very good sign."

He tasted the succulent ribs and instantly loved them and also he enjoyed the fantastic relaxed vibe where people from Bali mixed freely with diners from all around the world. On his subsequent visits; he noticed it was the same routine but it was always the queue to get in that intrigued him and made him think about the prospect of getting a slice of the Naughty Nuri's action.



Peter saw a lot of his early life in the simple Naughty Nuri's warung setting. "I come from a humble background having grown up in Kuala Kangsar. I left home when I was just 17 years old with no real plan apart from seeking a better life in the big world beyond the northern Malaysian town. My first job was in Singapore getting sweaty and dirty in a steel factory. I thought to myself, there has to be a different and less arduous way to make money and a better life elsewhere," he reflected.

He then moved into the hospitality industry as a humble waiter but quickly realised that to go anywhere in business, he needed some credentials so he enrolled in a six-month hospitality course at Stamford College back in Kuala Lumpur.

Now armed with qualifications, the young graduate started work at the Ming Court Hotel (now the Corus Hotel) and within five years, he had worked his way up to be in charge of the hotel's front desk. This was a position that required multi-tasking, being able to think on your feet and to constantly strive to ensure guests were happy all the time. "This was a time when you needed to have the information stored in your brain so that when a guest wanted a restaurant recommendation or the address of a shop or how to get to the airport, you needed this information at your fingertips. Then, there was no such thing as the internet or Google Maps for assistance," he explained.



He added, "While it was a stressful job, it made me a stronger person and it was an incubator for understanding people which is something that's very important in operating a business."

After becoming a regular at the original Naughty Nuri's in Ubud, a plan was hatched and the owners were approached by Peter Khor and his business partners to introduce the concept into Malaysia. After protracted discussions and negotiations regarding the 'right to take the ribs', the hardworking Malaysian team first introduced Naughty Nuri's to Malaysia in December 2014 with the long-term aim to take it globally eventually.

Ribs International

Peter Khor is the Founder and driving force behind Ribs International. In Malaysia, the first outlet was Naughty Nuri's Desa Sri Hartamas followed by SS15 Courtyard (Subang Jaya), Life Centre (Jalan Sultan Ismail), Atria Shopping Gallery and Georgetown, Penang (Jalan Burma).

All these outlets have the signature rustic warung setting, so typical of the Balinese outlet with much of the furniture made from recycled materials.

Each outlet has similarities with each other but each has its own different character and a different clientele. It is important for the management team of Naughty Nuri's to recognise this and tweak each outlet to accommodate the needs of different customers and market segments.

One of the main reasons people come to Naughty Nuri's is the Naughty Nuri's 1995 Signature BBQ Spare Ribs which many diners proclaim to be 'Probably the Best Ribs in the World'.

Other chef recommendations include Babi Guling A' la Naught Nuri's which is offered as a half piglet or a whole piglet. Each outlet has the opportunity to develop other Balinese, Asian and fusion dishes to satisfy their specific clientele with other popular specialty dishes including BBQ satay lilit, Grilled Hogs Platter, the Notorious Beef Short Ribs, Indonesian style Nasi/Mee Goreng and Naughty Nuri's BBQ Pork Chop.

Drinkers can also select from a special Naughty Drinking Buddies selection including Naughty Crispy Belly, Devilish Porky Cheesy Nachos, Cheesy Truffle Fries, Balinese Golden Crispy Chicken Wings and Naughty Nuri's BBQ Pork Loin. Classic mojitos, ales and wines are served along with



other beverages that are perfect for the tropics. Anthony Bourdain, came, was impressed and proclaimed Naughty Nuri's Martini to be the best Martini outside of New York!

Staff interaction and guest participation are other hallmark features of Naughty Nuri's. Diners are entertained with the Naughty Nuri's signature 'Shake Shake' dance that is an essential fun component of the Pina Colada cocktail serving.



The Naughty Nuri's culture is very much about creating an ambiance where customers have an enjoyable experience in eye-catching surroundings. "We create Instagrammable moments and social media is vital for our marketing efforts," Peter added.

Going Global

The plan now is to take this Asian-made brand and concept and turn it into a global brand. The ambitious plan is to establish 40 new outlets over the next five years in four Asian countries outside of Malaysia.

The Malaysian team is working on the development of new outlets in Bangkok, Ho Chi Minh City, Manila, Shanghai and Guangzhou in the coming years. "With a combined



population of over 40 million people in these destinations and with a high disposition to consuming pork, we see a huge untapped market," enthused Peter. The development team, armed with passion and perseverance is currently scouring the region for ten new outlet venues each with a minimum of 400m² floor space.



A strategy is well in place that should see rapid expansion over the coming years. By 2018, six outlets are planned and then 2019 with ten outlets. The growth charts are 2020 (12 outlets), 2021 (20 outlets) and then in 2022 listing on the Hong Kong Hang Seng Stock Exchange as this offers an excellent window into the important and growing Chinese market.

The plan is that after the company is listed, franchising will be initiated in the first year afterwards. By 2028, it is estimated that there will be some 200 outlets around the globe with most of the growth being driven by franchising.

Team Building

The aim is to build a team that will flourish together with the success of the brand. Peter often reminds his staff that: "We have dreams, but stop just dreaming and chase those dreams."

Peter's personal goal is to provide opportunities to those in our community who are less fortunate so they can fulfil their dreams. Nobody knows better than Peter Khor about rising up and taking opportunities when they arise. He added, "When you come from a humble background and when you have had to work at various levels in the hospitality industry from the floor upwards, you appreciate that every member of our staff has the same opportunity if they want success hard enough."



www.naughtynuris.com.my



Hospitality Asia is distributed to industry professionals and is also available for browsing at various reading lounges of the following establishments:-

HOTELS & RESORTS (MALAYSIA)

23 Love Lane Hotel, Penang
Aloft KL Sentral, Kuala Lumpur
Ambassador Row Hotel Suites by Lanson Place4
Ancasa Hotel & Spa Kuala Lumpur
ANSA Kuala Lumpur
Ascott Kuala Lumpur
AVANI Sepang Goldcoast Resort
Avillion Port Dickson, Negeri Sembilan
Batik Boutique Hotel, Kuching
Bayview Hotel Georgetown Penang
Bayview Hotel Melaka
Berjaya Langkawi Resort, Kedah
Berjaya Penang Hotel
Berjaya Times Square Hotel, Kuala Lumpur
Berjaya Tioman Resort, Pahang
Berjaya Waterfront Hotel, Johor Bahru
Bliss Boutique Hotel
Bon Ton Resort Langkawi, Kedah
Cameron Highlands Resort, Pahang
Campbell House, Penang
Carcosa Seri Negara Kuala Lumpur
Casa Del Rio Melaka
Century Kuching Hotel, Kuching
Century Langkasuka Resort, Kedah
Cherengin Hill Convention & Spa Resort Bentong
Cititel Hotel Penang
Cititel Mid Valley Kuala Lumpur
City Villa Kuala Lumpur
Club Med Cherating Beach, Pahang
Colmar Tropicale, Berjaya Hills
Concorde Hotel Kuala Lumpur
Concorde Hotel Shah Alam, Selangor
Corus Hotel Kuala Lumpur
Cyberview Resort & Spa, Selangor
Damai Puri Resort & Spa, Sarawak
De Palma Hotel Ampang, Selangor
Deluxious Luxurious Heritage Hotel
D'Majestic Place by Swiss-Garden Kuala Lumpur
Dorsett Grand Labuan
Dorsett Grand Subang
Dorsett Kuala Lumpur
Dorsett Putrajaya
DoubleTree by Hilton Kuala Lumpur
D-Villa Residence Kuala Lumpur
Eastern & Oriental Hotel, Penang
Eastern Pavilion Boutique Resort & Spa Cherating, Pahang
Eastin Hotel Kuala Lumpur, Selangor
Eastin Hotel Penang
Empire Hotel Subang, Selangor
Evergreen Laurel Hotel, Penang
Federal Villa Beach Resort Langkawi
First World Hotel
Four Points by Sheraton Penang
Four Points by Sheraton Sandakan, Sabah
Four Seasons Resort Langkawi, Kedah
Fraser Place Kuala Lumpur
Furama Bukit Bintang, Kuala Lumpur
G Hotel Gurney, Penang
G Hotel Kelawai, Penang
Genting Grand Hotel
Golden Sands Resort, Penang by Shangri-La
Grand Bluewave Hotel Shah Alam, Selangor
Grand Borneo Hotel, Kota Kinabalu
Grand Hyatt Kuala Lumpur
Grand Lexis Port Dickson
Grand Margherita Hotel, Kuching
Grand Millennium Hotel Kuala Lumpur
Grand Paragon Hotel Johor Bahru

Grand Riverview Hotel Kelantan
Grand Seasons Hotel Kuala Lumpur
GTower Hotel Kuala Lumpur
Hard Rock Hotel Penang
Hatten Hotel Melaka
Heritage Hotel Ipoh, Perak
Hilton Kota Kinabalu
Hilton Kuala Lumpur
Hilton Kuching, Sarawak
Hilton Petaling Jaya, Selangor
Holiday Inn Glenmarie Kuala Lumpur
Holiday Inn Melaka
Holiday Inn Resort, Penang
Holiday Villa Alor Setar City Centre, Kedah
Holiday Villa Beach Resort & Spa Cherating Pahang
Holiday Villa Beach Resort & Spa Langkawi Kedah
Holiday Villa Hotel & Conference Centre Subang, Selangor
Holiday Villa Hotel & Suites Kota Bharu
Holiday Villa Johor Bahru City Centre
Hotel Armada Petaling Jaya
Hotel Bangi-Putrajaya
Hotel Equatorial Hotel Melaka
Hotel Equatorial Hotel Penang
Hotel Equatorial Kuala Lumpur
Hotel Excelsior Ipoh
Hotel Istana Kuala Lumpur City Centre
Hotel Jen Penang by Shangri-La
Hotel Jen Puteri Harbour, Johor
Hotel Maya Kuala Lumpur
Hotel Novotel Melaka
Hotel Penaga, Penang
Hotel Royal Kuala Lumpur
Hyatt Regency Kinabalu, Sabah
Hyatt Regency Kuantan Resort
Imperial Hotel, Miri
Impiana Hotel Ipoh
Impiana KLCC Hotel
Impiana Resort Cherating, Pahang
InterContinental Kuala Lumpur
Japamala Resort, Tioman
Jerejak Rainforest Resort, Penang
JW Marriott Hotel Kuala Lumpur
Klana Resort Seremban
KSL Resort Johor Bahru
Kuala Lumpur Convention Centre (KLCC)
Le Méridien Kota Kinabalu
Le Méridien Kuala Lumpur
Le Méridien Putrajaya
Lexis Hibiscus Port Dickson
Lexis Suites Penang
Lone Pine Hotel, Penang
Macalister Mansion Penang
Majestic Hotel Kuala Lumpur
Mandarin Oriental Kuala Lumpur
Maxims, Genting Highlands, Pahang
Melia Hotel Kuala Lumpur
Meritus Pelangi Beach Resort & Spa, Langkawi
Meritz Hotel, Miri
MiCasa All Suite Hotel, Kuala Lumpur
Mid Valley Exhibition Centre, Kuala Lumpur
MINES Wellness Hotel
Miri Marriott Resort & Spa, Sarawak
Nexus Resort & Spa Karambunai, Sabah
Novotel 1Borneo Kota Kinabalu, Sabah
Novotel Kuala Lumpur City Centre
One World Hotel Petaling Jaya, Selangor
Oriental Crystal Hotel Kajang, Selangor
Pacific Regency Hotel Suites, Kuala Lumpur
Palace of the Golden Horses, Selangor
Palm Garden Hotel, Selangor

Pangkor Laut Resort, Perak
PARKROYAL Kuala Lumpur
PARKROYAL Penang Resort
PARKROYAL Serviced Suites Kuala Lumpur
Philea Resort & Spa Melaka
PNB Perdana Hotel & Suites On The Park Kuala Lumpur
Premiere Hotel Klang
PRIMALAND Resort & Convention Centre
Pulai Springs Resort, Johor
Pullman Kuala Lumpur Bangsar
Pullman Kuala Lumpur City Centre Hotel & Residences
Pullman Kuching
Pullman Putrajaya Lakeside
Putra World Trade Centre
Kuala Lumpur (PWTC)
Putrajaya International Convention Centre (PICC)
Putrajaya Marriott Hotel
Putrajaya Shangri-La
Ramada Plaza Dua Sentral
Kuala Lumpur
Ramada Plaza Melaka
Redang Island Resort, Terengganu
Renaissance Hotel Kuala Lumpur
Renaissance Johor Bahru Hotel
Renaissance Kota Bharu, Kelantan
Resort World Kijal, Terengganu
Resort World Langkawi, Kedah
Riverside Majestic Hotel, Kuching
Ri-Yaz Heritage Marina Resort & Spa, Terengganu
Royale Chulan Bukit Bintang
Royale Chulan Cherating
Royale Chulan Damansara
Royale Chulan Kuala Lumpur
Royale Chulan Penang
Royale Chulan Seremban
Royale Chulan The Curve
Sama-sama Hotel KL International Airport, Sepang, Selangor
Seri Chenang Resort & Spa Langkawi
Seri Costa Hotel & Resort Melaka
Seri Pacific Hotel Kuala Lumpur
Seven Terraces Penang
Shangri-La Hotel Kuala Lumpur
Shangri-La's Rasa Sayang Resort & Spa, Penang
Shangri-La's Rasa Ria Resort & Spa Kota Kinabalu
Shangri-La's Tanjung Aru Resort & Spa, Kota Kinabalu
Sheraton Imperial Kuala Lumpur
Silka Maytower Kuala Lumpur
Sime Darby Convention Centre
Somerset Ampang Kuala Lumpur
Somerset Seri Bukit Ceylon Kuala Lumpur
Summit Hotel Bukit Mertajam, Penang
Summit Hotel Subang USJ, Selangor
Sunway Hotel Seberang Jaya, Penang
Sunway Putra Hotel Kuala Lumpur
Sunway Resort Hotels & Spa, Selangor
Sutera Harbour Resort Kota Kinabalu, Sabah
Swiss-Garden Beach Resort Damai Laut
Swiss-Garden Beach Resort Kuantan
Swiss-Garden Hotel & Residences Kuala Lumpur
Swiss-Garden Hotel Melaka
Swiss-Garden Resort Residences Kuantan
Symphony Suites, Ipoh
Tanjung Jara Resort, Terengganu
The Andaman, A Luxury Collection Resort, Langkawi, Kedah
The Banjaran Hot Springs Retreat
The Bayview Hotel Langkawi, Kedah
The Boulevard Hotel Kuala Lumpur – A St Giles Hotel

The Château Spa & Organic Wellness Resort
The Club Saujana Resort
The Danna Langkawi, Kedah
The Datar Langkawi, Kedah
The Edison George Town, Penang
The Everly Putrajaya
The Gardens Hotel & Residences
Kuala Lumpur – A St Giles Hotel
The Haven Resort Hotel, Ipoh
The Light Hotel Penang
The Magellan Sutera Resort Kota Kinabalu, Sabah
The Majestic Hotel Kuala Lumpur
The Majestic Malacca
The Pacific Sutera Hotel Kota Kinabalu, Sabah
The Pearl Kuala Lumpur
The Ritz-Carlton Kuala Lumpur
The Saujana Hotel Kuala Lumpur
The Taaras Beach & Spa Resort, Terengganu
The Villas @ Sunway Resort Hotel & Spa
The Wembley – A St Giles Hotel
The Westin Kuala Lumpur
The Westin Langkawi Resort & Spa, Kedah
The Zenith Hotel, Kuantan
The ZON All Suites Residences on The Park, Kuala Lumpur
Thistle Johor Bahru, Johor
Thistle Port Dickson, Negeri Sembilan
Tiara Labuan Hotel
Traders Hotel Kuala Lumpur
Tune Hotel – 1Borneo, Kota Kinabalu, Sabah
Tune Hotel – Danga Bay Johor
Tune Hotel – DPulze Cyberjaya, Selangor
Tune Hotel – George Town Penang
Tune Hotel – KLIA2, Selangor
Tune Hotel – Kota Bharu City Centre, Kelantan
Tune Hotel – Kuala Lumpur
Tune Hotel – Kulim, Kedah
Tune Hotel – Taiping, Perak
Tune Hotel – Waterfront Kuching, Sarawak
Villa Samadhi, Kuala Lumpur
Vivanta by Taj – Rebek Island Resort, Langkawi
Vival Hotel Kuala Lumpur
Weil Hotel, Ipoh
Yeng Keng Hotel, Penang

HOTELS & RESORTS (SINGAPORE)

Albert Court Hotel Singapore
Amara Hotel Singapore
Amara Sanctuary Resort Sentosa Singapore
Andaz Singapore
Ascott Orchard Singapore
Bay Hotel Singapore
Capella Singapore
Carlton Hotel Singapore
Changi Village Hotel
Concorde Hotel Singapore
Conrad Centennial Singapore
Crockfords Tower Singapore
Dorsett Singapore
East Village Hotel Singapore
Equarius Hotel Singapore
Fairmont Singapore
Festive Hotel, Singapore
Four Seasons Hotel Singapore
Furama Riverfront Singapore
Gallery Hotel Singapore
Goodwood Park Hotel Singapore
Grand Copthorne Waterfront Hotel Singapore
Grand Hyatt Singapore
Grand Mercure Roxy Hotel
Grand Park City Hotel
Grand Park Orchard
Hard Rock Hotel Singapore
Hilton Garden Inn Singapore Serangoon
Hilton Singapore
Holiday Inn Singapore Atrium

Holiday Inn Singapore Orchard City Centre
Hotel 1929, Singapore
Hotel Fort Canning, Singapore
Hotel Grand Pacific Singapore
Hotel Jen Orchardgateway Singapore
Hotel Jen Tanglin Singapore
Hotel Michael
Hotel Rel @ Pearl's Hill
InterContinental Singapore
Klapstar Boutique Hotel
Landmark Village Hotel Singapore
Link Hotel Singapore
M Hotel Singapore
Mandarin Orchard Singapore
Mandarin Oriental Singapore
Marina Bay Sands Singapore
Marina Mandarin Singapore
Moon 23 Hotel Singapore
Naumi Hotel Singapore
Novotel Clarke Quay Singapore
Oasia Hotel Singapore
One15 Marina Club Hotel
Orchard Hotel Singapore
Orchard Parade Hotel Singapore
Orchard Parksuites
Pan Pacific Orchard
Pan Pacific Singapore
Park Hotel Clarke Quay
Park Regis Singapore
PARKROYAL on Beach Road
PARKROYAL on Kitchener Road
PARKROYAL Serviced Suites Singapore
Peninsula Excelsior Hotel, Singapore
Quality Hotel Marlow, Singapore
Raffles Hotel Singapore
Regency House by Far East Hospitality
Rendezvous Hotel Singapore by Far East Hospitality
Royal Plaza on Scotts
Shangri-La Hotel Singapore
Shangri-La's Rasa Sentosa Resort & Spa
Sheraton Towers Singapore
Siloso Beach Resort, Sentosa, Singapore
Singapore Marriott Tang Plaza Hotel
SO Sofitel Singapore
Sofitel Singapore City Centre
Swissotel Merchant Court Hotel
Swissotel The Stamford, Singapore
The Elizabeth Hotel
The Fullerton Hotel
The Patina, Capitol Singapore
The Quincy Hotel by Far East Hospitality
The Regent Singapore
The Ritz-Carlton, Millenia Singapore
The Scarlet Hotel
The St. Regis Singapore
The Westin Singapore
Villa Samadhi, Singapore
W Singapore, Sentosa Cove Singapore
Wanderlust Hotel
Wangz Hotel
York Hotel Singapore
Yotel Singapore

SPAS (MALAYSIA)

Andana Spa Kuala Lumpur
Be Urban Wellness
Bella Luna Sdn Bhd
Biossentials Puri Spa
Borneo Spa – Nexus Resort Karambunai, Sabah
Chi, The Spa
Danai Spa – Tanjung Bunga Penang
Dewi Ayu Spa Kuala Lumpur
Donna Spa Kuala Lumpur
Edes Spa – The Puteri Pacific Hotel, Johor
Elysyle Spa Kuala Lumpur
Embun Day Spa Kuala Lumpur

Energy Day Spa, Ampang, Kuala Lumpur
FIRWellness at 3 Two Square, Petaling Jaya
Gamelan Spa, Kuala Lumpur
Heavenly Spa by Westin - The Westin Langkawi Resort & Spa
Ishan Spa Langkawi
Jari Jari Spa Kota Kinabalu, Sabah
Joboba Spa Kuala Lumpur
Ka'andaman Spa Mabul
M Spa Genting, Pahang
Mandara Spa – The Magellan
Sutera Resort Kota Kinabalu, Sabah
Mandraya Spa – Strawberry Park Resort, Pahang
Ozmosis Health and Day Spa, Bangsar, Kuala Lumpur
Qin Spa at Flamingo by the Beach
Royale Spa – Royale Bintang The Curve
Samsara Spa – Swiss-Garden Hotel & Residences Kuala Lumpur
Sembunyi Spa – Cyberview Resort & Spa
Serenity Spa, Shah Alam
Pan Pacific Singapore
Park Hotel Clarke Quay
Park Regis Singapore
PARKROYAL on Beach Road
PARKROYAL on Kitchener Road
PARKROYAL Serviced Suites Singapore
Peninsula Excelsior Hotel, Singapore
Quality Hotel Marlow, Singapore
Raffles Hotel Singapore
Regency House by Far East Hospitality
Rendezvous Hotel Singapore by Far East Hospitality
Royal Plaza on Scotts
Shangri-La Hotel Singapore
Shangri-La's Rasa Sentosa Resort & Spa
Sheraton Towers Singapore
Siloso Beach Resort, Sentosa, Singapore
Singapore Marriott Tang Plaza Hotel
SO Sofitel Singapore
Sofitel Singapore City Centre
Swissotel Merchant Court Hotel
Swissotel The Stamford, Singapore
The Elizabeth Hotel
The Fullerton Hotel
The Patina, Capitol Singapore
The Quincy Hotel by Far East Hospitality
The Regent Singapore
The Ritz-Carlton, Millenia Singapore
The Scarlet Hotel
The St. Regis Singapore
The Westin Singapore
Villa Samadhi, Singapore
W Singapore, Sentosa Cove Singapore
Wanderlust Hotel
Wangz Hotel
York Hotel Singapore
Yotel Singapore

SPAS (SINGAPORE)

Amrita Spa at Swissotel The Stamford
Aramsa Spa, Singapore
Auriga Spa at Capella
Aviva Spa at Aranda Country Club
AWAY Spa at W Singapore
AyuRly AyuRedic Spa, Singapore
Ayuthaya The Royal Thai Spa
Banyan Tree Spa – Marina Bay Sands
Earth Sanctuary Day Spa
Essence Vale Aromas Spa
Esthesia Spa at Marina Mandarin Hotel
Heavenly Spa
Helio Asia Spa @ Marina Square
Lagunita Spa – Laguna Golf Green Singapore
Remede Spa at The St Regis
Rustic Nirvana Singapore

Spa Botanica at Sentosa Resort & Spa
 Spa Valley
 Spa Villas – Resorts World at Sentosa
 St Gregory Spa at Marina Mandarin
 The Aspara Spa at Goodwood Park Hotel
 The Fullerton Hotel
 The Spa @ Aranda, Singapore
 The Spa at Mandarin Oriental Singapore
 The Tamarind Spa
 Wayan Retreat Balinese Spa, Singapore

RESTAURANTS (MALAYSIA)

Al-Amar Lebanese Cuisine Kuala Lumpur
 Atmosphere 360, Kuala Lumpur
 Belanga Café, Mid Valley Megamall
 Bijan Bar & Restaurant Kuala Lumpur
 Bijou Kuala Lumpur
 Cafe Cafe, Kuala Lumpur
 Celestial Court, Kuala Lumpur
 Chili Padi Restaurant, Subang Jaya
 Chin's Stylish Chinese Cuisine, Penang
 ChinaHouse, Penang
 Ciantoro Restaurant and Wine Bar, Kuala Lumpur
 Crystal Jade Restaurant @ The Gardens
 Dining in The Dark KL
 Dragon-i Restaurant Kuala Lumpur
 El Cerdo Kuala Lumpur
 El Mesón Bangsar
 El Mesón Desa Parkcity
 Front Page Sports Bar & Grill
 Fuego, Troika Sky Dining
 Fukuya Restaurant, Kuala Lumpur
 Geographic Explorer Restaurant Bar & Club, Kuala Lumpur
 Iberico Kitchen, Petaling Jaya
 Imperial China Restaurant by Tai Thong
 Imperial City Restaurant by Tai Thong
 Imperial Garden Restaurant by Tai Thong
 Indonesian Corner Fast Food, Johor
 Indulgence Restaurant & Living, Ipoh, Perak
 Kame Sushi, Kuala Lumpur
 Kechara Oasis New Age Vegetarian Cuisine, Petaling Jaya
 KURA, Petaling Jaya
 La Risata Ampang
 La Risata Damansara
 Lafite @ Shangri-La Hotel
 M Marini Grand Caffè & Terrazza
 Mama San Kuala Lumpur
 Marini's on 57
 MOVIDA – C180, Cheras Selatan
 MOVIDA – Changkat Bukit Bintang
 MOVIDA – Hatten Square, Melaka
 MOVIDA – IOI Boulevard, Puchong
 MOVIDA – Sunway Giza, Petaling Jaya
 MOVIDA – The Scott Garden, Jalan Klang Lama
 Mulligan's Pub & Bistro, Johor
 Nathalie Gourmet Studio
 Naughty Nuri's @ Desa Sri Hartamas
 Neo Tamarind by Samadhi
 Noble House Restaurant Kuala Lumpur
 Noble Mansion PJ
 Nobu Restaurant, KLCC
 ONE Seafood Restaurant Kuala Lumpur
 Oriental Pavilion Restaurant Petaling Jaya
 Pak Loh Chiu Chow Restaurant Kuala Lumpur
 Passage Thru' India Kuala Lumpur

Pegaga Restaurant, Selangor
 Pietro Ristorante Italiano KL
 Ploy Damansara
 Ploy Publika
 Prego @ The Westin KL
 Prime Steak Restaurant, Kuala Lumpur
 QEI The Waterfront Venue, George Town
 Rama V Kuala Lumpur
 Renoma Café Gallery KL
 Sagar at Restaurant Hotel Istana
 Shook! Restaurant, KL
 Sid's Pub-Plaza Damansara
 SOHO Free House, Penang
 SOHO Gastro Pub, Penang
 Soju Auto City, Penang
 Soju Kuala Lumpur
 Soju Penang
 Soju Sunway
 SOULed Out Ampang
 SOULed Out Bangsar South
 SOULed Out Kuala Lumpur
 Spring Garden KLCC by Tai Thong
 Spring Garden Tropicana by Tai Thong
 Sushi Hinata, Kuala Lumpur
 Tamarind Hill By Samadhi
 Tamarind Springs By Samadhi
 Totto, Kuala Lumpur
 Temptation by the Olive Tree Group
 That Little Wine Bar, Penang
 The Beer Factory (Setiawalk)
 The Beer Factory (Sunway Giza)
 The Bierhaus (Taman Johor Jaya)
 The Bierhaus (Taman Sentosa)
 The Geographer Adventure Restaurant and Bar, Puchong
 The Limestone's, Ipoh
 The Mandi-Mandi By Samadhi
 The Ming Room Restaurant Kuala Lumpur
 The Olive Tree by the Olive Tree Group
 The Pool, Kuala Lumpur
 The Roof, Petaling Jaya, Selangor
 The Ship Kuala Lumpur
 The Terrace at Tamarind Springs
 The Zun Kitchenette at Eu Yan Sang
 Thirty8 Restaurant, Kuala Lumpur
 Vanity Mansion Kuala Lumpur
 Vansh Kuala Lumpur
 Vintry Cellars, Petaling Jaya
 Xenri Japanese Restaurant @ Wisma Elken
 YUZU Japanese Restaurant @ The Gardens

RESTAURANTS (SINGAPORE)

1-Altitude
 Alma By Juan Amador
 Au Petit Salut
 Caffè B
 Capricci Italian Restaurant
 CÉ LA VI Singapore
 Chinois
 Choupinette
 Club Chinois
 Coriander Leaf
 Crystal Jade Golden Palace (Paragon)
 Dolce Vita at Mandarin Oriental
 Flutes at the National Museum
 Forbidden City restaurant and bar
 Fratini La Trattoria
 Garibaldi Italian Restaurant & Bar
 Iggy's at the Hilton Hotel
 Il Lido, Sentosa Golf Club
 Indochine Restaurant Club Street
 JAAN at Swissotel the Stamford
 L'Atelier de Joël Robuchon at Resorts World Sentosa
 Lantern @ Fullerton Bay Hotel Singapore
 Le Papillon
 Lei Garden Restaurant Chijmes
 Les Amis, Singapore
 Majestic Restaurant & Bar
 Marina at Keppel Bay
 NOX – Dine in the Dark
 Odette Restaurant

One on the Bund
 Original Sin
 OSO Ristorante
 Osteria Mozza
 Paddy Hills
 Paradise Pavilion
 PerBacco Italian Restaurant & Bar
 Pierside Kitchen & Bar
 Punjab Grill by Jiggs Kalra
 Rang Mahal
 Relish Burger @ Cluny Court
 Restaurant Andre, Singapore
 Restaurant Madame Butterfly
 Rharbarb Le Restaurant
 Ristorante Amarone
 Saint Pierre
 Salt Grill & Sky Bar by Luke Mangan
 Savanh Bistro & Lounge
 Senso Ristorante & Bar
 Serenity Spanish Bar & Restaurant
 Shinji by Kanesaka - Raffles Hotel
 Si Chuan Dou Hua Restaurant
 Sky Dining @ Singapore Flyer
 Sky on 57 @ Marina Bay Sands
 Taste Paradise
 Tawandang Microbrewery @ Dempsey
 The Cliff Restaurant
 The Rabbit Stash
 The Song of India
 Tóng Lê Private Dining
 TungLok Signatures
 TWG Tea Salon & Boutique
 Waku Ghin at Marina Bay Sands, Singapore
 Ying Yang Rooftop Bar

EMBASSIES IN MALAYSIA

Australian Trade Commission
 British High Commission
 Canadian High Commission
 Embassy of Belgium
 Embassy of Brazil
 Embassy of Chile
 Embassy of Denmark
 Embassy of France
 Embassy of Ireland
 Embassy of Japan
 Embassy of Mexico
 Embassy of Peru
 Embassy of Romania
 Embassy of Spain
 Embassy of Sweden
 Embassy of the Federal Republic of Germany
 Embassy of the People's Republic of China
 Embassy of the Republic of Indonesia
 Embassy of the Republic of Italy
 Embassy of the Republic of Korea
 Embassy of the Republic of the Philippines
 Embassy of the Socialist Republic of Vietnam
 Embassy of the Union of Myanmar
 Embassy of the United States of America
 French Embassy
 High Commission of Brunei Darussalam
 High Commission of the Republic of Singapore
 Indian High Commission
 New Zealand High Commission
 Royal Danish Embassy
 Royal Embassy of Saudi Arabia
 Royal Thai Embassy
 The Italian Trade Commission
 The Royal Norwegian Embassy

EMBASSIES IN SINGAPORE

Australian High Commission
 Chinese Embassy
 Embassy of Argentina
 Embassy of Austria
 Embassy of Belgium
 Embassy of Cambodia
 Embassy of France
 Embassy of Germany
 Embassy of Indonesia
 Embassy of Italy

Embassy of Japan
 Embassy of Lao PDR
 Embassy of Myanmar
 Embassy of Spain
 Embassy of Thailand
 Embassy of the Philippines
 Embassy of the Socialist Republic of Vietnam
 Embassy of United Arab Emirates
 High Commission of Brunei Darussalam
 High Commission of Canada
 High Commission of India
 High Commission of New Zealand
 Saudi Arabia Embassy
 Taipei Representative Office
 U.S. Embassy

HOSPITALITY SCHOOLS (MALAYSIA)

Ascot Academy
 Berjaya Higher Education Sdn Bhd
 Ciantro Culinary Academy
 HELP College of Art & Technology
 INTI International University & College
 KDU University College
 Tunku Abdul Rahman University College
 Kuala Lumpur Metropolitan University College (KLMUC)
 Limkokwing University
 Lincoln University College
 Nilai School of Hospitality & Tourism
 Olympia College (Malaysia)
 RANACO Education And Training Institute (RETI)
 SEGI University
 Sunway University College
 Taylor's University College
 UCSI University
 YTL International College of Hotel Management

HOSPITALITY SCHOOLS (SINGAPORE)

At-Sunrice GlobalChef Academy
 Dimensions International College
 Raffles Campus
 Raffles Hospitality School
 SHATEC Institutes
 Singapore Culinary Institute
 Temasek Culinary Academy
 The Tourism Academy @ Sentosa
 William Angliss Institute Singapore

GOLF & COUNTRY CLUBS (MALAYSIA)

Awana Genting Highlands Golf & Country Resort
 Ayer Keroh Golf & Country Club, Melaka
 Berjaya Hills Golf & Country Club, Pahang
 Bukit Beruntung Golf & Country Club, Selangor
 Bukit Jalil Golf & Country Resort, Selangor
 Bukit Kemuning Golf & Country Resort, Selangor
 Cinta Sayang Golf & Country Resort, Kedah
 Clearwater Sanctuary Golf Resort, Perak
 Dalit Bay Golf & Country Club, Sarawak
 Damai Golf and Country Club, Sarawak
 Damai Laut Golf & Country Club, Perak
 Darul Aman Golf & Country Club, Kedah
 Glenmarie Golf & Country Club, Selangor
 Horizon Hills Golf & Country Club, Johor
 Impian Golf & Country Club, Kajang
 Kelab Golf Perkhidmatan Awam, Kuala Lumpur
 Kota Permai Golf & Country Club, Selangor

Kuala Lumpur Golf & Country Club
 Kulim Golf & Country Resort, Kedah
 Mercure Johor Palm Resort & Golf, Johor
 Monterez Golf & Country Club, Selangor
 Palm Resort Golf & Country Club, Johor
 Pulau Springs Golf & Country Club, Johor
 Royal Selangor Golf Club, Kuala Lumpur
 Saujana Golf & Country Club, Selangor
 Sultan Abdul Aziz Shah Golf Club, Selangor
 Sungai Long Golf and Country Club, Kajang
 Sutera Harbour Golf & Country Club, Sabah
 Tanjung Puteri Golf Resort, Johor
 Tasik Puteri Golf & Country Club, Selangor
 The Mines Resort & Golf Club, Selangor
 Tiara Melaka Golf & Country Club, Melaka
 Tropicana Golf & Country Club, Selangor

GOLF & COUNTRY CLUBS (SINGAPORE)

Jurong Country Club
 Laguna National Golf & Country Club
 Marina Bay Golf Course
 National Service Resort & Country Club
 Orchard Country Club
 Raffles Country Club
 Safra Resort & Country Club
 Seletar Country Club
 Sembawang Country Club
 Sentosa Golf Club
 Serangoon Gardens Country Club
 Tanah Merah Country Club
 The Singapore Island Country Club
 Warren Golf & Country Club

BANK LOUNGES (MALAYSIA)

Alliance Bank Privilege Banking
 CIMB Private Banking
 Hong Leong Priority Banking
 HSBC Premier
 KFH Priority Banking
 Maybank Private Banking
 OCBC Premier Banking
 Public Bank Red Carpet Banking
 RHB Bank Premier Banking
 Standard Chartered Priority Bank
 The Bank of Nova Scotia Berhad (Scotiabank)
 UOB Private Banking

BANK LOUNGES (SINGAPORE)

ANZ Signature Priority Banking
 DBS Asia
 ICICI Bank

TRAVEL AGENTS (MALAYSIA)

AF Travel
 Bestour & Travel
 De Mawardah Travel & Tours
 Discovery Overland Holiday
 Dream Destination Travel & Tours
 GSI Travel
 Holiday Tours & Travel
 Malaysian Harmony Tour & Travel
 Mayflower Ace Tours
 Pacific World Destination East
 Sedunia Travel Services
 Udara Travel & Tour
 Worldspan Travel

TRAVEL AGENTS (SINGAPORE)

Air Sino-Euro Associates Travel
 American Lloyd Travel Services
 Chan Brothers
 City 99 Asia Travel
 Commonwealth Travel Service Corporation
 Famosa Holiday Tours

Nam Ho Travel Service
 Seiki Travel
 Shengyan Tours & Travel
 ZUIJ Travel

AIRLINE OFFICES IN MALAYSIA

Air France
 Air India
 Air Mauritius
 Air New Zealand
 All Nippon Airways
 Berjaya Air
 British Airways
 Cathay Pacific Airways
 China Airlines
 Emirates
 Firefly
 KLM Royal Dutch Airlines
 Lufthansa Malaysia
 Malaysia Airlines
 Myanmar Airways International
 Philippine Airlines
 Qantas
 Royal Brunei Airlines
 Singapore Airlines
 Swissair
 Thai International

AIRLINE OFFICES IN SINGAPORE

Air France
 Air India
 Air Mauritius
 All Nippon Airways
 Asiana Airlines
 Bangkok Airways
 British Airways
 Cathay Pacific Airways
 Continental Airlines
 Emirates
 Garuda Indonesia
 Gulf Air
 Indian Airlines
 Japan Air Lines
 KLM Royal Dutch Airlines
 Korean Air Lines
 Kuwait Airways
 Myanmar Airways International
 Nippon Cargo Airlines
 Pakistan International Airlines
 Royal Brunei Airlines
 Jordanian
 SAS Singapore
 Saudi Arabian Airlines
 Sempati Air
 Singapore Airlines
 South African Airways
 Sri Lankan Airlines
 Thai International Airways
 Vietnam Airlines

AIRPORT/AIRLINE & OTHER LOUNGES

Cathay Pacific Lounge, KLIA
 Dynasty Lounge, KLIA
 Golden Lounge Domestic KLIA
 Golden Lounge Kota Kinabalu, Malaysia
 Golden Lounge Kuching, Malaysia
 Golden Lounge London, UK
 Golden Lounge Melbourne, Australia
 Golden Lounge Penang, Malaysia
 Golden Lounge Perth, Australia
 Golden Lounge Regional, KLIA
 Golden Lounge Satellite KLIA
 Golden Lounge Singapore
 Golden Lounge Sydney, Australia
 Kris Flyer Gold Lounge, Singapore
 Changi Airport
 Plaza Premium Lounge, LCCT
 Silver Kris Lounge, KLIA
 Silver Kris Lounge, Singapore
 Changi Airport

ONBOARD

First Class and Business Class
 Flights on Malaysia Airlines

SIEM REAP

Cambodia's Temple Town

With over 300 properties listed on TripAdvisor, tourism has well and truly arrived in Siem Reap, the Cambodian town adjoining the famous and ancient temple site of Angkor. Hospitality Asia checks into five different properties to provide an insight on the quality of accommodation available in this tourist town.



VERDICT

Discrete and luxurious accommodation where guests really feel at home with staff who have a genuine interest in their guests' welfare.

Restful Riverside Retreat

Jaya House RiverPark has only been open a year but it has already made a mark with its elevated and personalised service, chic accommodation, luxury facilities and extensive sustainable practices. With just 36 rooms and suites there's the feeling that you have the place to yourself and with two pools, there's plenty of room to relax. The silver pool (elevated and lined with silver tiles) is situated in its own serene gardens while the other is centrally-located surrounded by lush landscaping. Environmental practices are in place and staff excel in engaging with guests.

www.jayahouseriverparksiemreap.com

Stylish Shinta Mani

Constantly rated as one of the world's best hotels, the 39-room Shinta Mani Angkor near the centre of Siem Reap is a designer's delight with the skilful touches of leading architect, Bill Bensley dominate in all parts of the property. The interplay of light and texture is important with the rooms being designed with bold shades of black, white and grey and walls line with dramatic black and white photos of Angkorian temples (even the ceilings have such a photo). Its community projects of giving back to the local Khmer people are also a benchmark in hospitality.

www.shintamani.com

VERDICT

Design-conscious travellers will revel in the Shinta Mani Angkor and the neighbouring Shinta Mani Shack (luxurious chic and far from a shack) and the just-opened Bensley Collection villas.



Boutique Sakmut

One of Siem Reap's latest boutique hotels is situated in a peaceful residential precinct halfway between the vibrant town and the airport. All rooms feature contemporary design and colours of the sea. Guests can dine on local dishes as well as learn to cook with the chef. Upstairs @ Siem Reap Sky Lounge is an atmospheric space available for romantic candle-lit dinners and parties. Guests can relax in the saltwater pool, work out in the gym or be pampered in the resort's spa. Infinity Spa offers an extensive range of spa and beauty therapies.

www.sakmutboutiquehotel.com

VERDICT

This three-storey hotel of 56 deluxe rooms is set in tropical gardens and room interiors are finished in a modern stucco finish that makes them look stylish and contemporary.



Colonial Victoria Angkor

The Victoria Angkor Resort and Spa is a modern hotel but built to reflect the architecture of Cambodia when it was part of the French colonial empire. Rooms are decorated in neutral tones and feature honey-coloured timber flooring and rattan furniture. Green and cream checkered soft furnishings are used and there is a spacious verandah with timber furniture. Bar l'Explorateur with its comfortable armchairs is the perfect place to relax with a 'G & T' after exploring the Angkor ruins. Dine in Le Connoisseur Restaurant with views over the Royal Garden. Healthysens Spa offers treatments such as a 30-minute Champissage Ayurvedic head, neck and shoulders massage. Facilities and services include bicycle rental, cooking classes, saltwater pool and an open-air jacuzzi.

www.victoriaangkorhotel.com

VERDICT

This recreated heritage building is popular with groups who enjoy a full range of modern facilities with a heritage ambience.



Heritage Raffles Grand d'Angkor

The Grand Hotel d'Angkor is the preferred address for heritage hounds as it's the grand colonial hotel and original luxurious property in Siem Reap. This delightful hotel was established in 1929 and soon became the place to stay for royalty, writers and movie stars. It reopened in 1997 after a sensitive restoration and refurbishment programme by Raffles. It has 131 rooms and suites with the majority opening onto their own private veranda. There are several food and beverage outlets offering an extensive range of dining experiences. The famous Elephant Bar oozes with colonial ambience.

www.affles.com

VERDICT

This is the property for those seeking to stay in one of Asia's grandest hotels with many original heritage elements retained when the hotel was refurbished prior to it being reopened in 1997.



New Mekong Cruiser for CroisiEurope

CroisiEurope recently launched its latest riverboat on the Mekong River in Cambodia. Indochine II, which can accommodate up to 62 passengers, joins four other ships in the cruise line's fleet dedicated to sailing on rivers in six South East Asian countries. The new Indochine 11 sails between Siem Reap in Cambodia and Ho Chi Minh City in Vietnam crossing the expansive Tonle Sap Lake. The three-deck vessel is a sleek, low but wide boat from the exterior with a French colonial-inspired interior. Indochine 11 features a pool and sundeck, bar, restaurant, enclosed lounge and massage facilities. Passengers on journeys of up to 15 days will enjoy the sights of Angkor, the vibrancy of Siem Reap, the vastness of Tonle Sap, villages along the Tonle Sap River, the energy of Phnom Penh and bustling Ho Chi Minh City.

www.croisieurope.travel





Berjaya Soars Skyward

Berjaya Hotels and Resorts plans to launch charter flights to Kuala Lumpur to its resort on Redang Island off the Terengganu coastline with two pre-owned ATR 42-500 aircraft from the middle of the year. These charter flights would be operated by Berjaya Air Sdn Bhd and there are plans for the hotel group to purchase new ATR turboprop aircraft. This new service will greatly assist with accessibility and connectivity to the island and the air service will be extended to other Berjaya properties in Malaysia and neighbouring countries. While these aircraft can carry 50 they will be reconfigured to accommodate just 36 passengers and fly to the island from Subang SkyPark. www.berjahotel.com



Disney Friends Springtime Carnival

Experience a new level of magic this spring at Hong Kong Disneyland Resort as 100 Disney Friends celebrate the Springtime Carnival from March 15 to June 20. With the beautiful springtime carnival as the backdrop, the theme park presents the 'We Love Mickey!' night-time projection on Main Street, U.S.A. The new African-themed Karibuni Marketplace welcomes guests to adventurous Disney Friends including Judy and Nick from 'Zootopia'. More than 30 Disney Friends will present an encore of the Disney Friends Springtime Processional. Guest can go on a Disney Friends Egg Hunt to unearth 100-plus enlarged Disney character eggs in the park and hotels. Extend springtime joy by staying in a resort hotel where guests can experience the newest 740-room Disney Explorers Lodge. The hotel's international dining adventures and ambiance are enriched by 1,000 global artefacts. Guests staying at the three hotels obtain exclusive privileges.

www.hongkongdisneyland.com



FAST AND POWERFUL HONDA CIVIC TYPE-R

The new Honda Civic Type-R is the world's fastest front-wheel drive production vehicle. Powered by a 2.0 litre VTEC turbocharged engine, it delivers 305.8hp with a maximum torque of 400Nm. It is designed as a hot hatch that has a low and wide stance and a high rigidity frame. Every new Honda Civic Type-R also has a unique serial number plate attached to the centre of the console.

www.honda.com



MAZDA HUMAN VEHICLE INTERACTION

The new Mazda CX-9 SUV combines engineering innovation with human-vehicle interaction. The body of this seven-seater Mazda is new and has a driver design that enables timely decision-making without driver confusion or stress. Its Mazda Connect Integrated Infotainment System provides effortless communication with the outside world. It also features Mazda's 'I-Activsense', a series of advanced safety technologies using milliwave cameras and readers. www.mazda.com



IMPRESSIVE ITALIAN ICON

Italian-designed Maserati Levante SUV is available in four different driving modes from normal to off-road, sport and, control and efficiency. Powered by a 3.0 litre turbocharged diesel engine it has an output of 275hp at 4,000rpm and 600Nm torque. Its top speed is 230km/hour and reaches 100m in just 6.9 seconds. Its interior has a design focus with an 8.4" touchscreen display that pairs with the Maserati Control Plus Infotainment System. Two models are offered – Sport or Luxury and both come with a three-year unlimited warranty. www.maserati.com





BALI NATIONAL GOLF CLUB

One of Bali's first courses has transformed into the Bali National Golf Club in Nusa Dua.

The response from golfers to the Nelson Hayworth design has been positive and led to it being recognised as the best golf course renovation in Asia for 2014 and, in 2015; the world's third best renovated course. Now the course looks like a billiard table top to make it a perfect surface for golf. The greens are very fast and true but some of them are undulating to make them sufficiently challenging. www.BaliNational.com



SIAM COUNTRY CLUB GOLF COURSE PATTAYA

Stay an extra day on the Thai eastern seaboard and play all three 18-hole championship courses (plus an additional nine holes at the Plantation) at the expansive Siam Country Club Pattaya located just a short distance inland from the Gulf of Thailand. The Old Course here is the one everyone wants to play but neither the Plantation nor the Waterside Courses are to be neglected. www.siamcountryclub.org



GARDEN CITY PHNOM PENH

While there are a handful of golf courses in the Cambodian capital of Phnom Penh, the one considered the most prestigious is Garden City Golf Club located on its outskirts in a riverine location. The challenge for the architect was to develop a dead-flat riverine site close to the Tonle Sap River (a tributary of the Mekong River) into a 7,300 yard-long, 18-hole, par 72 course off the championship tees. Water hazards, bunkers and undulating greens are features of the course which is the centrepiece of a 1,000ha development that will house a zoo, conference facilities, housing, entertainment and retail. www.gardencityclub.com



ROYAL TREATMENT AT RAFFLES

Raffles Spa in the Raffles Hotel Le Royal Phnom Penh provides a balance between exertion and relaxation in achieving a feeling of inner tranquility and rejuvenation. Traditional Khmer, other Asian and modern treatments are offered. There are male and female wet areas with saunas, steam rooms and jacuzzi as well as five treatment rooms where Dermalogica products are used. Le Royal Signature Khmer Massage of 90 minutes is inspired by Asian therapies featuring Khmer therapeutic massage style known as chad ta shai. Vigorous firm pressure point massage that involves kneading and twisting muscles. A heated herbal compress comprising turmeric, ginger and lemongrass is also applied. Alternatively, try the 'rescue and release' massage for either 60 minutes or 90 minutes with a focus on overworked or tense muscles especially a stiff neck and sore or tight shoulders. www.affles.com

ISAN SANCTUARY

While the spa in the AVANISPA Khon Kaen Hotel and Convention Centre in northeast Thailand features contemporary interior design and soothing colours of turquoise, grey and white, the spa treatments draw upon ancient traditions of Isan culture. Guests can select treatments ranging from Thai massage and herbal wraps to facials as well as reflexology in a dedicated foot treatment room. The most recognised treatment is the AVANI Touch of 90 minutes indulgent bliss.

Happy hours treatments are also offered and include a complimentary 30-minute body scrub to accompany the signature treatment. The spa is also the only one in this part of Thailand to feature a sauna in the men's changing room and a steam room in the women's. www.avanihotels.com



SERENITY AT SHINTA MANI SPA

After a day of temple touring, there's nothing more serene than the Shinta Mani Spa Signature Massage of sixty minutes. This most popular massage combines a selection of four aromatic body oils – relaxing, detoxification, contouring and energising. Therapists blend various modalities and special techniques to alleviate pain, reduce discomfort and promote relaxation. Other treatments include traditional Khmer and shiatsu massage, hand and foot care, facials and, body wraps such as the Khmer herbal wrap incorporating turmeric, ginger and rice for exfoliation. The Shinta Mani Signature Experience is three hours of bliss and includes a foot scrub, clay and salt scrub, a massage and a balancing facial. www.shintamani.com





THE SPA WORLD REFRESHED AT AVANI PATTAYA

The spa in AVANI Pattaya Resorts and Spa provides a refreshingly different spa world; one that feels pure, contemporary and totally relaxing. Treatments focus on exactly what the customers require in a setting that maximises the beauty of simplicity. Treatments are based upon the guests' desired outcome and designed to boost, calm, balance and purify. Therapies are enjoyed with a personal touch, so guests can lay back and relax with their aroma, music and lighting of choice. The AVANI Signature Touch Massage combines a soothing oil massage with stretching techniques that focus on the shoulders, upper arms and upper body sides. The spa is open from 10am until 10pm daily. www.avanihotels.com



HOLISTIC JOURNEY AT NAVASANA SPA

The Navasana Spa in the Outrigger Koh Samui Beach Resort uses local healing traditions and wisdoms together with global therapeutic treatments that purify, rejuvenate and reward the body while restoring natural equilibrium. Its inspirational Zen architecture and décor enables spa-goers to drift off on the soothing lullaby of its whispering waters and soothing breezes flowing onshore from the Gulf of Thailand. The Navasana Signature Massage of 90 minutes combines lomi lomi Hawaiian techniques with traditional Thai massage. Firm continuous strokes and Thai yoga unlock energy flows and help loosen tense muscles.

www.outrigger.com



ANGSANA SPA LUANG PRABANG

Discover sensory pleasures at this spa located in the gracious gardens of the Angsana Maison Souvannaphoum in the former Lao royal capital of Luang Prabang. This boutique spa offers a refreshing blend of treatments based upon aromatherapy techniques from both the East and the West. A classic Thai treatment of two hours delivers a massage of delicate stretching of the body to improve mobility and flexibility. Therapists use massage techniques of palming and thumbing and no oil. www.angsana.com

Naughty Nuri's Phuket

The Best Ribs In Phuket



Naughty Nuri's, the renowned Balinese BBQ restaurant and bar, especially loved for its fabulous ribs recently had a remarkable grand opening of their first outlet in Thailand.



www.naughtynuris.com.my

Naughty Nuri's first outlet in Thailand opened in mid-January at a glamorous event attended by hundreds of local celebrities plus Malaysian and Indonesian dignitaries who travelled to the resort island for grand opening night of dining, drinking and dancing to outlet's resident band.

This spectacular garden setting restaurant has a prime downtown location on the busy Rat U Thit Road leading into the bustling beachside resort town. Naughty Nuri's is an expansive two-storey property with immediate road front access that provides maximum exposure for the restaurant.

The 500-seater restaurant features a rustic warung-styled architecture with raw and exposed timber which fits in well with its Thai beachside setting. Patrons arrive via a drive-up entrance with a street-front sit-up bar immediately overlooking the bustling street. Guests can enjoy a drink and snack or pre-dinner beverage on the open verandah and select from house specialties such as Signature colada offered in five flavours (classic, strawberry, passionfruit, raspberry and mango) and served in a coconut shell.

Naturally, the big attraction is the Naughty Nuri's 1995 Signature BBQ Spare Ribs which many diners proclaim to be possibly the best ribs in the world. Diners on the opening night tucked in generous portions of the succulent ribs along with many other signature dishes and beverages.

Naughty Chef's recommendations also include babi guling a 'la is offered as a half piglet or a whole piglet. Other specialty dishes include BBQ satay lilit, grilled hog platter, The Notorious beef short ribs, Indonesian style nasi mee goreng and Naughty Nuri's BBQ pork chop.

There is also a selection of tapas, soups, Balinese specialty dishes, salads, snacks, sides and desserts such as Mount Buleleng inspired sizzling bacon chocolate cake and fire glazed bananas. Drinkers can also select from a special Naughty Drinking Buddies selection including Naughty crispy belly, devilish porky cheesy nachos, cheesy truffle fries, Balinese golden crispy chicken wings and, Naughty Nuri's BBQ pork loin.





Not surprisingly, when the Italian Trade Commission was seeking a smart venue to showcase The World Week of Italian Cuisine, he selected the just-opened Mosto Wine Bar and Restaurant and invited Chef Roberto Dal Seno to bring a modern interpretation of Italian street food to Malaysia.



Italian Flair at Mosto

Mosto's chefs continue the tradition in the restaurant's prestigious ground floor location of ONE KL within a few metres of the city's landmark Twin Towers. In the best traditions of Italian cuisine there is a very tempting selection of hams, cheeses, sausages, pasta, risotto, mains and desserts on the compact menu. Cocktails, beers and mostly Italian wines complement the food with excellent 'wine o'clock' sundowner promotions on wine and beer. Enjoy drinks and snacks on the open-fronted terrace or within the main air-conditioned dining space dominated by chilled racks of wine, an imported meat slicer and a serious Italian coffee machine.

Start with an antipasto dish of the gran tagliere with signature cuts of cold hams and sausages plus cheeses accompanied by house-baked focaccia with honey and jam. Other dishes not to miss include risotto with sausage, red wine reduction and shaved Parmigiano-Reggiano cheese, spaghetti aglio olio with roasted belly pork and, grilled pork ribs. Two classic desserts of crème caramel and molten chocolate cake with vanilla ice cream are the highlights on the dessert menu.

www.mostowinebarkl.com



Nadodi

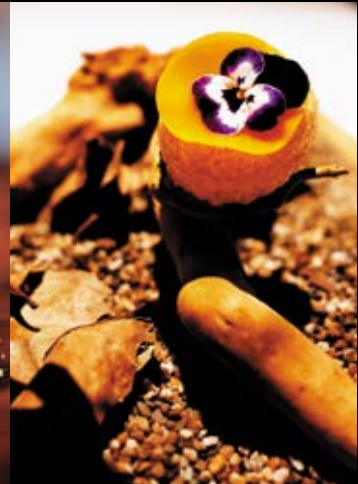
Engaging Nomadic Cuisine

It's hard to know where to start with Nadodi as it is much more than a place to simply dine and wine. It is a culinary journey or a sensory odyssey that takes adventurous diners through southern India and the food of Kerala and Tamil Nadu plus the culinary inspiration of the northern parts of neighbouring Sri Lanka.

All details of this journey are meticulously described by staff to guests at Nadodi @ Mayang located in downtown Kuala Lumpur within metres of the Twin Towers and immediately opposite the Australian High Commission situated on Jalan Yap Kwan Seng.

An essential component of this culinary journey is the detail to which various members of the kitchen, serving and management team go to in describing each dish, wine and beverage placed before diners. And, there are quite a few dishes and drinks to describe with dégustation menus of either 13 or 15 courses served by themselves or paired with wines or cocktails.

A common thread in the dishes prepared by Executive Chef Johnson Ebenezer and his kitchen team is the hint of spice in each dish. While portion sizes are small each one is brimming with flavour and there is a real sense of anticipation with each dish. Diners are constantly asking themselves – “what is coming next and how will this dish called Sinora be served and what do they mean by the description – flaky pastry, egg podimaas and black soil?”



An exciting wine list is offered including a selection from Croatia, Lebanon, India, Germany, Hungary and Austria as well as premium wines from France, Australia, New Zealand and Italy including some organic wines and lesser-seen grape varieties such as Grüner Veltliner and Pinot Blanc.

Cocktails are as visually exciting as the dishes in being served in egg shells, seashells, science beakers, nests and bottles and on branches. One of the interesting cocktails is truffle-infused gin accompanied by bruised basil. Diners can expect the unexpected with Aiyooo cocktail being created from sous vide pumpkin scented with vodka, spices and bay leaf.

www.nadodikl.com

Paradise for Oriental Cuisine

Poised as a diners' paradise for Oriental cuisine, the Paradise Group offers gourmet menus of exceptional value in a wide variety of concepts together with a catering arm.

Promising a sensorial experience with service from the heart, every Paradise concept immerses diners in an atmosphere that captures the finer points of Chinese culture, particularly the finest from its rich array of culinary delights. True to its mission to improve, enhance and create for its customers, the ultimate experiential enjoyment, the Paradise Group marries tradition with innovation – a match that, as they say, is made in heaven.

Beauty in the Pot

The Group's latest touch of paradise is Beauty in the Pot which offers a divine spread of culinary finesse in an enthralling setting. Diners at the ultimate high street at SkyAvenue in Resorts World Genting can savour the delicious delights at the just-opened Beauty in a Pot.

Here it's possible to savour the essence of health and beauty with every steaming pot of soup. Inspired by the culture of food for health, the hotpot concept offers nourishing soup bases that promise rich flavours coupled with abundant benefits.

Patrons can delight in a whole new experience of satisfying their taste buds



in a unique ambience. Emphasising the perfect balance of Yin and Yang, which is representative of good health, the restaurant's décor encompasses dark louvered panels with feature lights to create a casual and private dining environment suitable for all occasions.

Believing in the utmost importance of the soup base for the best enjoyment of hotpot, the culinary team devotes long hours and meticulous attention to the creation of the dense beauty of collagen soups and spicy nourishing soups. An extensive menu of fresh ingredients and homemade specialties are specially selected, creating a heavenly match with the soup. Exclusively available at Beauty in the Pot is the homemade fish tofu, which is prepared daily for the ideal melt-in-your-mouth texture.

Expect a sense of mystery and anticipation from the entrance, as guests are ushered through a walkway before arriving at the dining scene, where the journey towards true culinary gratification begins.

www.paradisefnb.com.my

MasterChef Luke Nguyen Opens in Ho Chi Minh City

Vietnam House, which first opened in 1992 in a 1910-built colonial French building, has re-opened. WMC Group, which opened The Reverie Saigon Hotel in 2015 and Chef Luke Nguyen have teamed up for this exciting project.

Though the restaurant on the city's famed Dong Khoi Street retains its French colonial era façade, its interior has the same lavish design that transformed the interiors of the nearby Reverie Saigon.

Australian-born Vietnamese chef Luke Nguyen has made a name in culinary circles. When 23, he opened his first restaurant, the critically-acclaimed Red Lantern in 2002. He also operates Fat Noodle, an Asian noodle bar at The Star in Pyrmont Sydney as well as in Brisbane.

He is the author of seven cookbooks and was recently inducted into the Food Hall of Fame for his popular cooking and travel programmes televised in over 150 countries. The chef is also the host of MasterChef Vietnam series 1 and 2 and has made appearances on Gordon Ramsay's Great Escape and MasterChef Australia.

He also launched GRAIN Cooking Studio in Saigon in 2015 to offer hands-on cooking



classes where guests can experience a culinary and cultural journey through Vietnam. At Vietnam House the chef brings together the strands of his heritage, his journey of discovery in Vietnam and his career in the culinary industry. It's through his exploration of Vietnam that the chef crafted a menu that spans all the country. Familiar favourites, like banh xeo (crispy savoury pancake filled with local produce and fresh tofu) sit alongside elevated versions of classics such as Wagyu beef pho and Wagyu beef la lot (beef served with betel leaves, herbs and angel hair noodles).

Nguyen's Australian influences appear with fusion dishes like pork ribs slow-cooked in young coconut juice and served with carrot purée and choy sum. Seafood also plays a prominent role from char-grilled lobster in Phu Quoc pepper sauce and soft rice paper rolls with seared sesame salmon.

Located along the popular Dong Khoi Street in Ho Chi Minh City, the restaurant is open daily for lunch and dinner.



www.vietnamhousesaigon.com

RESTURAN DAN BAR

Rock Bottom

KITCHEN + BAR
EUROPEAN & NORTHERN INDIAN CUISINE



Rock Bottom

KITCHEN + BAR

WHERE GOOD TIMES & GREAT FOOD COMES TOGETHER

Northern Indian & European Cuisines
Beers & Cocktails
Live Music & Djs

📍 **Rock Bottom Kitchen + Bar – Changkat Bukit Bintang**
42, Jalan Changkat Bukit Bintang, Bukit Bintang, Kuala Lumpur
facebook.com/RockBottomChangkat

📍 **Rock Bottom Kitchen + Bar – Bangsar**
No 3 & 5 Jalan Telawi 2, Bangsar Baru, Kuala Lumpur
facebook.com/RockBottomBangsar

📍 **Rock Bottom Kitchen + Bar – Malacca**
GF- 09, The Shore Shopping Galery, Jalan Persisiran Bunga Raya, Melaka
facebook.com/RockBottomBMalacca

📍 **Rock Bottom Kitchen + Bar – Johor**
LG-13, Lower Ground Floor, Puteri Harbour,
Persiaran Puteri Selatan, Nusajaya, Johor
facebook.com/RockBottomJohor

📍 **Rock Bottom Kitchen + Bar – Desa ParkCity**
Block A-G-8, Plaza Arkadia, Desa Parkcity, Kuala Lumpur
facebook.com/RockBottomesaParkCity

🌐 www.theolivetreecgroup.com

☎ +60 19-690 3266 / +60 12-250 7726



Goa by Hubba an Oasis of Sins and Spices

You know that any outlet branding itself as an 'oasis of sins and spices' has got to live up to the claim and the recently opened Goa by Hubba just off the lively Changkat Bukit Bintang bar strip does just that and more. What was formerly known as Bubba Ceylon has had a recent revamp to move it from generic 'comfort food' to New Indian cuisine under the direction of young and creative chef Sapna Anand.

While spicy, the food inspired by the party and resort destination of Goa is more refined and not overpowering and allows the ingredients to be tasted and not swamped with too much spice. Her beef vindaloo typifies the kitchen's direction in being prepared from fine imported Australian sirloin with tasty but moderately spiced gravy that is accompanied by fluffy white rice topped with sultanas.

Goa by Hubba is all about fun and gatherings and while the dishes are not all Goan home-style cooking, there is a good representation along with the food from Kashmir, Kerala and Mumbai. Dine on dishes served as small plates and sharing plates such as mutton floss mantao, prawns in garlic butter, grilled corn, Kashmiri lamb chops and spiced coconut prawns. Indian-inspired and unique cocktails add to the joy of dining here.

Goa by Hubba has an interior dominated by blue to represent the waters of Goa with comfortable seating in the air-conditioned interior and more casual seating along the open verandah and around the island bar. One of the entrances to the restaurant is immediately off the lobby to the Ramada Hotel where there is ample parking in an area renowned for limited parking. Goa by Hubba offers truly inspired modern Indian cuisine and the friendly space ensures the restaurant will appeal to a cross section of patrons.

www.hubba.asia or www.hubbabygoa.asia



WOW KL Whowing Tourists

Most major cities have a venue that showcases that nation's cultural attractions and in Kuala Lumpur it's WOW KL! The former Saloma Bistro at the Malaysian Tourism Centre (MaTIC) located on Jalan Ampang has been transformed into a one-stop centre for dining, arts and shows. It especially appeals to tourists and locals who want to show off their city to their friends and visitors when they're in the city. Dinner shows are especially popular and staged with the spacious restaurant and large performance stage with video wall backdrop. Guests arrive from 7pm to enjoy an extensive buffet selection of some of Malaysia's favourite dishes from salads through to satays, curries, noodles, rice and fresh tropical fruits. A selection of beverages is also available for diners to order from a compact menu. At 8.30pm guests are entertained for one hour by a troupe of dancers who perform a selection of dances from multicultural Malaysia. These include dances of the Mah Meri Orang Asli of Carey Island, a Chinese lion dance and the East Malaysian bamboo dance plus the ever-popular blowpipe performance by an Iban tribesman. All performances are upbeat and contemporary interpretations of classical Malaysian dances. WOW KL! is a comprehensive venue proving a range of dining and drinking options. www.wowkl.my



Madrid Meets Mont' Kiara

The new 'Mega' Marta's has just replaced 'Mini' Marta's as the original restaurant has moved into much bigger premises in an out-of-the-way location at the ground level of The Signature in Mont' Kiara, Kuala Lumpur. In this Spanish restaurant, the bar is the soul of the outlet; a place to chat, to meet people and for people to come together. Beer and wine are important components of a night out at Marta's as is the sangria and some colourful cocktails. It wouldn't be Spanish without tapas or pintxos and Marta's Kitchen has a very tempting selection of bite-sized treats like spicy potatoes, creamy aioli and tomato sauce, garlic tiger prawns in oil with chilli and garlic, potato tortilla and chorizo, Galician octopus with creamy mashed potato and, salads such as blue cheese and nuts. One of several signature dishes is the legendary Iberico pork ribs served as a half or full platter. Some other stand-out dishes include the pasta with meat balls topped with flavoursome sauce and Manchego cheese and, the essential paella. The setting features a large contemporary-styled space with high ceilings and windows from the floor to ceiling. There is ample parking and the outlet is very spacious with an air-conditioned interior and outside seating under umbrellas. www.martaskitchen.my



French and Chinese Roots at Sofitel Singapore City Centre

Racines, in the just-opened Sofitel Singapore City Centre, is the French word for roots and French chef Jean-Charles Dubois and his team delve into traditional French recipes along with those of the Singapore Chinese community to present an inspired menu. Located on the fifth floor of this deluxe hotel located in Tanjong Pagar, Racines is the main restaurant in the hotel and serves an inviting selection of authentic French dishes as well as the best local Chinese dishes. Floor-to-ceiling windows provide a light and airy space and a garden on the outside is a refreshing influence. Lunches are especially popular with special three-course menus offering amazing value. Diners can select dishes such as chicken liver pâté with truffle hazelnut crust, lobster bisque (poured at the table), Wagyu beef cheek with seasonal vegetables, double-boiled herbal chicken and, caramelised Granny Smith apple tart with gingerbread crumble and Tahitian vanilla ice cream. A professionally-curated wine list with French roots adds to the dining pleasure at Racines. www.sofitel.com



Steakhouse Siem Reap

Being the tourist town that Siem Reap is, it's not surprising that a smorgasbord of global dining concepts is offered. The area called Pub Street is the most popular and busy part of the bustling town and this is where The Steakhouse has staked out its prime position.

For visitors seeking a break from the fabulous array of local Khmer dishes available and, the opportunity to sink into a prime cut of imported beef; The Steakhouse is the place. It's not all beef though with entrées such as prawns sautéed in butter sauce on garlic bread, salads and seafood pasta. Carnivores will enjoy 250gm cuts of Wagyu or Black Angus steak or the 1.2kg, 'tomahawk' rib eye steak. Interesting sauces like local Kampot pepper sauce accompany beef dishes. There is a good selection of wines to complement the food. The Steakhouse is operated by Shinta Mani Angkor so diners can be assured of impeccable and professional service.

www.shintamani.com



Eatertainment at Benihana

The food at Benihana is without equal but what sets it apart from other Japanese restaurants is the way it is served.

Teppanyaki counters are the focus for what is known as the Benihana 'eatertainment' spectacle with all the best theatrics of Japanese hot plate cooking. This also includes guest participation as well as chef-led antics. Be amazed as the chefs dazzle their guests with their dexterous swirls, turns, flips and twists. While there is a sushi counter, the hottest seats in the house are around one of seven teppanyaki counters where chefs like William craft their magic much to the delight of camera-snapping diners. The Benihana chain first started in New York in 1964 and is now a global phenomenon with over 150 outlets including three in Thailand – AVANI Atria and Anantara Riverside as well as AVANI Pattaya. Benihana has just relocated from its long-standing Royal Garden Plaza position to its first floor location on Beach Road at the beachfront entrance to the AVANI Pattaya Resort and Spa. Here, patrons have an elevated view along the beach and with greater street-front visibility. www.benihanapattaya.com

Royal Lao Cuisine at Elephant Blanc

Maison Souvannaphoum was once a royal residence of one of the Lao princes but is now a boutique property managed by Angsana. Here, Elephant Blanc Restaurant overlooks a small pool and diners have the option of eating in the semi-open interior or the garden setting of a verandah. Enjoy a beer Lao while contemplating menu specialties of local Lao favourites, Thai specialty items and Western comfort food. One of the dining highlights is the Lao set menu for two which comprises three dishes, sticky rice, fruit and coffee. This is accompanied by a Lao cultural performance. www.angsana.com



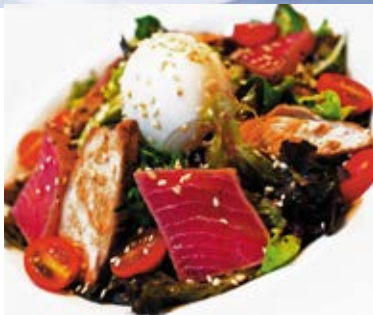
Nizza with French Riviera Ambiance

Nizza is the swanky new French Mediterranean-styled casual dining outlet overlooking the pool on the third floor of the Sofitel Kuala Lumpur Damansara. Guests can enjoy Kuala Lumpur's balmy weather in the restaurant's outdoor setting or within the air-conditioned interior with its warm contemporary anterior and references to the Côte d'Azur in the graphic ceiling art. Its checkered blue and white floor tiling is further reminder of the French Riviera and the Mediterranean Sea. This is a perfect venue for families to relax over a long Sunday lunch. Chefs busy themselves behind the glassed-in show kitchen while trained wine staff happily recommend suitable wines to match the dishes. The food of the Mediterranean from Spain through France and into Italy is a mélange of styles with an emphasis upon light, casual dishes with an emphasis on seafood. Nizza showcases pizza, freshly-made pastas, salads, garlic prawns, bouillabaisse and an enticing charcuterie board. Small plates and shared platters are a feature with the shared charcuterie board including air-dried beef, smoked duck, turkey ham, pickled onions, marinated peppers and plump olives. The seafood tagliatelle comprises prawns, octopus and clams cooked in a rich and spicy tomato-based sauce. For dessert, the caramelised apple crêpes are made even sweeter with butterscotch drizzle and vanilla gelato. www.sofitel.com



Italian Style at M Marini Caffè

The popular M Marini Caffè has relocated 100 metres or so from Suria KLCC to its new location on the ground floor of One KL. In line with its Marini's heritage, the interior space is stylish, plush and luxurious with high-backed antique chairs, chandeliers and artwork depicting Venetian scenes. The outside Terrazza is a more casual affair with superb city skyline scenery including views of the icon Twin Towers. The new caffè is a venue for the good things in life such as Champagne and caviar but also decently priced happy hour beverages. Not surprisingly, Italian wines dominate while the food menu features salads, sandwiches, pasta, more substantive mains and inviting desserts such as tiramisu (authentically prepared with alcohol) and pannacotta. Diners can choose from other dishes such as cold angel hair pasta with Avruga caviar, smoked salmon sandwich with horseradish mayonnaise spread and Asian duo salad of roasted chicken pieces, seared tuna, poached egg with sesame seeds and mesclum salad. M Marini Caffè is set to provide a huge injection of dolce vita into the Kuala Lumpur social scene. www.mmarinis.com





Fine French Cuisine Fit for Royalty

Guests dining at Restaurant Le Royal in the Raffles Phnom Penh can dine on classic French cuisine or Royal Khmer cuisine. It operates with a royal decree handed down to the hotel from the Cambodian palace. Diners can select Guéridon Tasting Menus for French and Khmer set menus in what is considered Phnom Penh's most elegant dining space. Executive Chef Joel Wilkinson and his team offer tartare prepared at the table, escargot, langoustine, venison carpaccio, smoked salmon, lobster bisque, Wagyu tenderloin from the USA, aged Japanese Kobe beef, braised beef cheek and Canadian lobster. For dessert, select classic dishes such as crêpes Suzette and a dark chocolate brownie torte. Khmer dishes include green mango salad, fish soup, crispy pork spare ribs and grilled beef with lemongrass on a skewer. Weekend brunches with a free-flow of G.H. Mumm Cordon Rouge Champagne are popular with long-term city residents. www.raffles.com

Food Exchange Novotel on Stevens

The Food Exchange in the recently Opened Novotel on Stevens Singapore is the heart and hearth of the property with its enticing all-day dining options. Its stylish and contemporary interiors overlook the hotel's infinity swimming pool and pool deck. Guests and visitors enjoy extensive breakfast buffets as well as extended lunches and dinners. At the weekend, a lavish brunch with an extensive charcuterie and cheese selection is also offered to tempt local diners to relax over an extended break with friends and family. Asian, Indian, Middle Eastern and European cuisines are featured at delicious evening buffets. An inviting wine and beverage list complements the food served at Food Exchange.

www.novotel-singapore-stevens.com





Food Fit for a Tramp

He was known as 'The Tramp' but he didn't live like one. The former Swiss home of the star of silent movies Charlie Chaplin has been converted to the Chaplin's World Museum that also incorporates a restaurant named after him and called The Tramp. There are several sections to the outlet located in Corsier-sur-Vevey above the lakeside town of Vevey (home to Nestlé) with The Café serving quality snacks from 9.30am to 6.30pm, The Brasserie serving more substantive meals from 11.30 to 3pm and, The Terrace as an outdoor extension to the Brasserie when the weather is fine and sunny. Chef James Cordonnier prepares some classic dishes such as New York burgers, pumpkin soup, risotto and salads plus some local delights such as alpine-style macaroni and hazelnut chocolate pie. Superb local wines grown on the near-vertical slopes of the adjoining Lavaux are served by the glass and bottle. Choose from St-Saphorin La Redoute Chasselas or a Corsier St-Pierre Grand Cru Gamay both offered by the glass. Charlie Chaplin is quoted as saying 'a day without laughter is a wasted day' but The Tramp prefers: 'a day without food, is a day wasted'.

www.the-tramp.ch

Eating at The Eatery

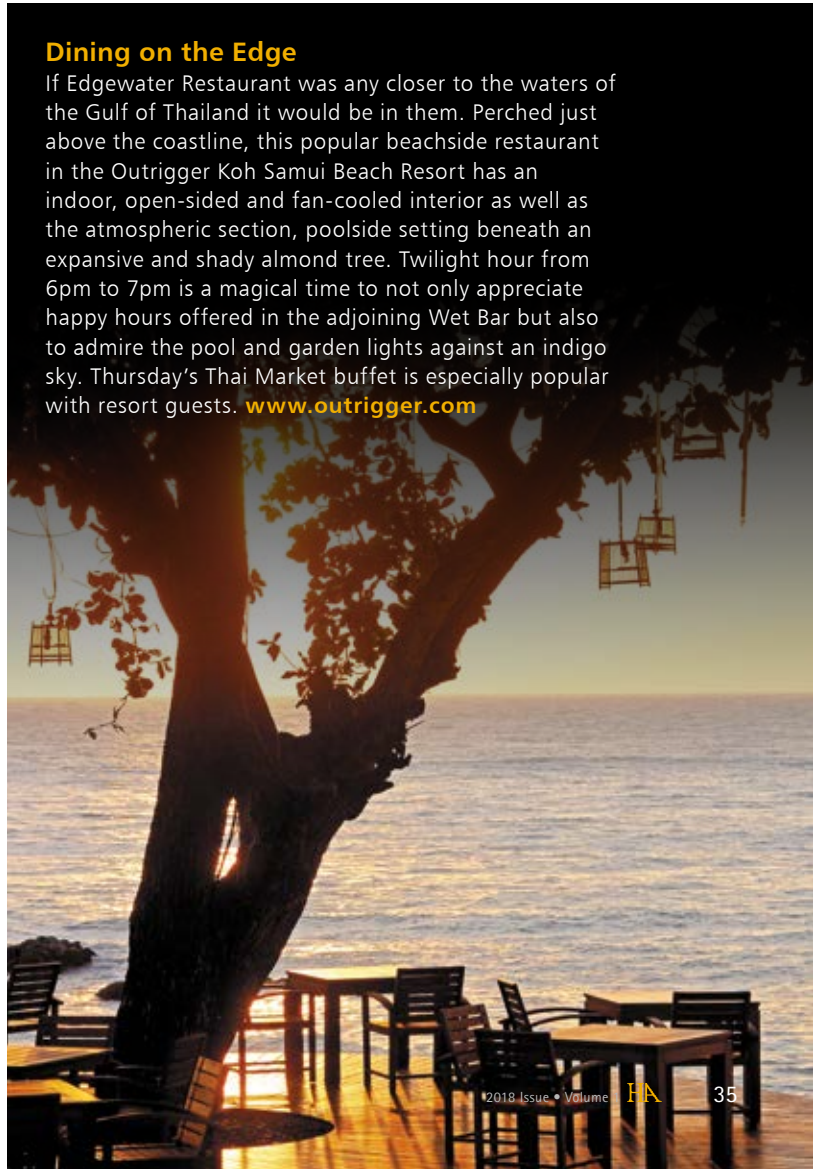
Situated on Sandakan's prominent waterfront overlooking the Sandakan Bay, Four Points by Sheraton Sandakan offers a comfortable, relaxed stay for value-oriented business and leisure travellers. The Eatery, the brand's signature restaurant, serves a wide array of tantalising local and international dishes throughout the day while buffets are a feature on most evenings. Diners can expect local seafood, wasabi prawns and delicious local nasi lemak. The adjoining The Best Brew Pub offers a varied selection of hand crafted beers from around the world including local favourites in a lively and fun atmosphere.

www.fourpoints.com/sandakan



Dining on the Edge

If Edgewater Restaurant was any closer to the waters of the Gulf of Thailand it would be in them. Perched just above the coastline, this popular beachside restaurant in the Outrigger Koh Samui Beach Resort has an indoor, open-sided and fan-cooled interior as well as the atmospheric section, poolside setting beneath an expansive and shady almond tree. Twilight hour from 6pm to 7pm is a magical time to not only appreciate happy hours offered in the adjoining Wet Bar but also to admire the pool and garden lights against an indigo sky. Thursday's Thai Market buffet is especially popular with resort guests. www.outrigger.com





Thai Cuisine Served Under the Stars

Not surprisingly, there are many Thai restaurants in the seaside resort city of Pattaya, but as the saying goes; there are Thai restaurants and there are Thai restaurants. Sala Rim Nam in the spacious gardens of the AVANI Pattaya Resort and Spa has a magical setting beneath towering coconut palms, frangipani trees and a skyful of stars. The restaurant is perched on a wooden platform above lotus-lined ponds. The cuisine is as good as the ambiance with specialty dishes being prawns tom yum, glass noodles with seafood and soft shell crab curry. While the style is Central Thai, other regional dishes feature on monthly and seasonal menus as specials. Vegetarian diners will especially appreciate the extensive list of dishes. Wine, beer and cocktails are available including a signature Thai Garden cocktail comprising light rum, apricot liqueur, brandy, juice and served in a young coconut. Diners love the ambiance, food and professional service provided in this prestigious hotel outlet. www.avanihotels.com

Trorkuon Khmer Restaurant

This light and breezy space overlooking the Siem Reap River flowing through this northern Cambodian tourist town features a tree growing through the high ceiling. Trorkuon Khmer Restaurant in Jaya House RiverPark has set out to incorporate local produce in most dishes while not compromising on its luxurious product delivered to a discerning international clientele. Diners can select from an inviting selection of local favourites such as fresh Khmer spring rolls, lab chicken (similar to Thai larb of minced chicken, chilli, lime, roasted nuts and herbs), seafood pomelo salad, Khmer beef carpaccio and smoked belly pork with grilled aubergine and jasmine rice. Homemade breads with dragon fruit and lemongrass are also unique. International wines complement the food. www.jayahouseriverparksiemreap.com



Healthy Dining at L'assiette

The Chateau Spa and Organic Wellness Resorts, the world's first organic spa and wellness resort has attained another breakthrough in dining and one never before experienced in Malaysia. Its new approach to cuisine is called La Therapie Culinaire. It all began with guests asking for specialised dishes to cater to their unique diets. The result was a special menu tailor-made to guests' particular needs and flavour palates. La Therapie Culinaire is exquisitely prepared to provide an enlightening dining experience. Seven specially crafted menus have been developed for healthy dining. These menus are - Strong Heart, Antioxidant Plate, Protein Charger, Body Cleansing, Vital Brain Corps, Body Essentials and Diabetic Diet. www.thechateau.com.my



Tom Yam Whiskey Poolside Phuket

One of the most popular cocktails at the inviting Velvet Pool Bar in the Novotel Phuket Vintage Park Resort at Patong Beach is a spicy concoction called tom yam whiskey vintage made from local Thai Mekhong rum (often referred to as whiskey) and tropical spices of lemongrass, lime leaves and chilli combined with syrup, lime and soda water. It has the flavour profile of the well-known Thai soup of tom yam and is served with a shot of coconut milk and cut lime on the side to lessen the impact of the chilli for those not used to its fire and spice. Velvet Pool Bar is a swim-up bar but there is a covered seated area for those not swimming in what is Patong's largest pool. Other specialties include ice cream cocktails and Mai Tai. Happy hours from 5pm to 7pm make the bar even more inviting.

www.novotel.com

Nicsmann 1940s By Lewré The Starling

Nicsmann 1940s has opened its second complex with the new Damansara Utama outlet a collaboration with fashion house Lewré. Bar and restaurant patrons can get a sneak preview of fashion while they are indulging on some cool beverages, enticing dishes and lively music as the evening progresses. There is a dedicated and colourful bar, a high-ceiling restaurant and an outdoors area set amongst gardens. Signature cocktails include Absinthe with flambé sugar cube, Watermelon Love (vodka and Midori based) and Coconuts Nuts (Malibu and rum). G.H. Mumm Champagnes are the house brand and ales on tap include Carlsberg, Asahi, Connor's and Kronenbourg 1664. Happy hours extend up until 9pm and even after that, there are special promotional prices.

T: +60 13 359-0043





GastroBar and Mash Beer

High leather stools line the bar stocked with an impressive array of liquor and beer taps for Carlsberg, Asahi Super Dry, Hoegaarden and Kronenbourg 1664 Blanc draught beers which are poured here. Happy hours Carlsberg pints are reasonably priced with nuts and nibbles provided in line with the prestigious surroundings. While cocktails are popular with many and wines with others, it is craft beer that is capturing considerable attention especially with the recent launch of a range of Mash craft beers from Western Australia. Gastro Sentral is also popular for dining with an inviting selection of petit plates or tapas for drinkers and more substantive meals for diners. www.lemeridienkualalumpur.com

Sky Bar Jaya House Siem Reap

While most visitors to the lively tourist town of Siem Reap have 'Pub Street' firmly in their sights especially for the happy hour Angkor beer prices, those seeking something more classy and stylish will enjoy a refreshing drink in the outdoors on top of the luxurious hideaway that is Jaya House River Park. Located on the quieter side of the river this discrete rooftop bar has a garden setting with some seating being on high stools overlooking the greenery lining the river. As well as enticing beverages like a lemongrass martini, bar snacks such as stir-fried squid and green peppercorn, pork bon bons and pumpkin tempura add to the enjoyment. Happy hours extend from 5pm to 7pm.

www.jayahouseriverparksiemreap.com



Bensley's Bar

This light and breezy bar is as Asian as you can get with ceiling fans working overtime and the tropical air flowing in from two sides of the restaurants. Corporate Shinta Mani tones of black, white and grey dominate but bright orange pillows provide a brighter setting. White tiles in a geometric pattern line the floor of this second floor bar in downtown Siem Reap, Cambodia. Local Angkor is proudly the beer of choice although imported beers such as Leffe Blonde add some interest. House cocktails include Khmer Cooler (rice spirit, palm wine, cucumber, kaffir lime, mint and Kampot pepper) and Open Heart (rum, passionfruit, mint and palm sugar). Global wines are served and snacks such as bacon rolls with banana and vegetable salsa and crispy calamari and lemon mayonnaise are available. www.shintamani.com



Elephant Bar Raffles Phnom Penh

Cambodia beer must be the cheapest in the region with happy prices being absurdly priced. While happy hours at Raffles Le Royal extend from 4pm to 9pm, the prices are not as generous as those on the street but then again, there are few places in Asia that have as much panache as the Elephant Bar. This cool and chic bar is the place for heritage hounds to relax in deep chocolate coloured leather chairs and sip a cool beer or cocktail beneath the high arched ceiling with detailed historic paintings of, not surprisingly; elephants. Silver elephant candleholders and ceramic elephant serviette holders adorn the tables and lacquerware nibbles holders are served with banana chips, nuts and wasabi peas. A pianist keeps guests entertained on most evenings. Legendary cocktails include Residents Gin and Tonic (Sigsmiths Raffles 1915 gin, East Imperial Burma tonic and bitters), Singapore Sling (it is Raffles, after all) and Raffles Pimms for Two. There are ten classic martinis and seven modern ones, over 20 beers including local Angkor and Cambodia beer, an extensive selection of single malts, gins, vodkas, rums and wines. A special tapas menu complements the normal bar menu with international and local snacks including fried crickets, stuffed frogs and Kampot cockles. More recognisable tapas include barbecued truffle-flavoured buffalo wings and Iberian chorizo. www.raffles.com

Irish Hospitality at Dicey Reilly's

Experience the liveliest Irish hospitality at Dicey Reilly's in the bustling Thai tourist destination of Pattaya. The action starts at 8am with a traditional Irish fry-up; long considered a signature Pattaya breakfast and one that is very popular with regular locals and tourists. Nightly live music mostly with local and innovative acoustic duos from 7.30pm to 9.30pm and Sundays, as a trio from 12.30 to 3.30pm. Nightly food specials including fish and chips, wood-fired pizza and hot dogs. Sunday from noon to 4pm is a special time with a carvery of three different roasts including roast beef and Yorkshire pudding served from two live cooking stations. While many beverages from Irish whisky to cocktails and wines are served, Dicey Riley's is a pub and draught beer, stout and cider such as Guinness, Magners, Chang and Tiger are popular along with various others by the bottle. Beer towers for local beers are popular especially during happy hours from 8pm to 10pm when they are competitively priced. Free wi-fi and pool are offered along with live sports action on several television monitors as well as a big screen for football, rugby, rugby league, F1 and American football. www.diceyspub.com



Arena Introduces Beer Pong

Kuala Lumpur's two Arena Bars introduce the college favourite, 'beer pong' to eager patrons.



For many years it's been a staple of college dorms across the United States and Europe and now 'beer pong' has made its way to Malaysia and found a new home. Arena Bar is the first outlet in Malaysia with a 'reverse tap' in all its beer pong tables so the beer is delivered from the table and not from the bar. Having two outlets located strategically in suburban Taman Tun Dr. Ismail and in the city in Lorong P. Ramlee ensures that Kuala Lumpur's trendsetters have easy access to the concept.

Home of incredible sporting action, amazing food, beer and epic parties, Arena Bar is famous for favourite drinking games like beer pong, slap-up, electronic darts and pool. In the evenings, the tables are brimming with hungry and thirsty customers, looking for a light meal, the opportunity to catch up on their favourite sport, and the chance to enjoy a couple of cheeky evening beverages over a relaxed business meeting.

The venues transform on the weekends into two of the best party bars in Kuala Lumpur with a mix of events, themed parties and guest DJ's, with pumping music. The drinks flow whilst the staff create an awesome atmosphere that the customers will never forget.

Arena Bars are proving to be 'go to' bar destinations in Kuala Lumpur. Offering over 650m2 at both our outlets, there is sufficient space for all to party. There is so much to do whether patrons want to 'shoot pool', throw darts, have a few relaxing drinks with friends at the beer pong tables or just sit back and watch their favourite team on television.

For those looking for a place to reminisce their young college days, Kuala Lumpur's two Arena Bars are the perfect venues.

www.facebook.com/pg/arenabarkl



Beerpong!

BECAUSE NO GREAT STORY STARTS
WITH ANYONE EATING A SALAD!



ARENA BAR KL | 017.847.7525
Lot AG3, Amplewest, Menara 6, 6, Jln Puncak, 50250 KL

ARENA BAR TTDI | 011.2324.7279
R1, Level 13, Menara Ken TTDI, Jln Helmi Burhanuddin, TTDI, 50480, KL

L'Aperitif Tapas Bar Novotel on Stevens

The first thing guests notice when they walk into the brand new Novotel Singapore on Stevens is L'Aperitif Tapas Bar that takes more prominence than the reception counters in the lobby of this vibrant hotel. L'Aperitif is indicative of how important drinking, snacking and socialising is for this hotel and the adjoining Mercure which features Winestore at its ground floor lobby. Patrons at L'Aperitif can enjoy French, Spanish and Asian-styled tapas or order a delicious platter of cold cuts from Winestore to enjoy craft beers or cocktails such as Sangria and French Fashion (served with a macaroon of top of top flight spirits) prepared by the bar staff.



London Pub in Khon Kaen

Remote northeastern Thailand is probably the last place visitors would expect to find an old English pub but the AVANI Khon Kaen Hotel and Convention Centre is the happening bar in this part of Thailand known as Isan. Despite the English theme, a global approach is taken with the draught beers served here with Hoegaarden complementing local beers such as Leo, Chang and Singha. Bottled beers include Duvel, Paulaner, Budweiser, Stella Artois and Fuller's London Pride. Tempting snacks such as deep-fried buffalo wings, baked New Zealand mussels with spinach and cheese and grilled local sausage with onion sauce are served. Pool is free here and all the latest live sports action is shown on several television monitors. The just opened garden bar in front of the pub is the place to relax over a few cool beverages with friends. The bar opens from 5pm to midnight every night of the week. www.avanihotels.com

French Colonial Ambiance near Angkor Temples

If Indiana Jones were to drink in Siem Reap near the temples of Angkor, L'Explorateur Bar in the Victoria Angkor Resort and Spa would be where he would head. While the temples of Angkor never really disappeared they were 'rediscovered' by French explorers in the 19th century and there has always been a sense of frontier travel with the town. Deep comfortable lounges provide a sense of style and various happy hour promotions and live music on Friday make this a popular bar among a sea of other options in this tourist town.

www.victoriangkorhotel.com



Portugal is famous for producing the world's finest Ports and infamous for producing Rosé wines in squat green bottles, right? Fortunately, that is not the sum total of the Portuguese wine industry which has been thriving like other Old World European nations for hundreds of years. While it is true that some of the finest fortified wines (Ports and Madeira from the offshore island of the same name) and many different styles of wine are also produced in Portugal from still table wines to sparkling wines called Espumante.

Spotlight on Portuguese Wines

There is more to Portuguese wines than Port and Rosé as David Bowden discovers for Hospitality Asia.

Wine History

Portugal's wine history is intricately related to European history and political alliances and allegiances. It is complex and relates to English-French relationships more than English-Portuguese ones in an era when drinking non-French wines was a patriotic duty for the English.

Port is fortified by the addition of a neutral grape spirit to stop the fermentation, leaving residual sugar in the wine and boosting the alcohol content.

Classifications and Varieties

Like France, the wines of Portugal are classified according to quality and location with the highest standard being Denominação de Origem Controlada (DOC, equivalent to France's AOC) and the lowest being Vinho de Mesa (table wines). Other in-between classifications are IPR and VR. Occasionally, Reserva maybe included when a really exceptional vintage is declared.



Portugal has many local grape varieties which can be difficult to market to those who cannot get their head around words of a different language. Wines made from Malvasia Fina, Viosinho, Rabigato, Touriga Nacional, Touriga Franca, Tinto Caõ, Tinta Roriz and Tinta Barroca can be linguistically challenging in the same vein as endemic Austrian varieties (tinta refers to red, branco to white and verde to green).

Four Classic Portuguese Wines

As an example of the range of Portuguese wines here are four wines to seek out – Dow's Port Quinta Senhora da Ribeira (Lady of the River), Altano White (Branco), Roquette and Cazes Red (Tinta) and Altano Red (Tinto).

For many, Port is something old men in one hand and a cigar in the other. When Wine Spectator placed Dow's 2011 Vintage Port on the top of its Top 100 Wines for 2014, connoisseurs sat up to take renewed interest in this 'cigar wine'.

In the true sense of the word 'vintage' is only declare vintage when the wine is the best of the best and, 2011 was the mother of all vintages (well, 2007 was better, but that's another story). So vintages are declared when everything comes together to create the finest wines and this only happens a few times every century.

Oporto on the Douro River in northern Portugal is the home to great fortified wines (four parts grape juice and one part brandy). The brandy stops the fermentation process and helps to produce the sweet wine known as Port.

Dow's Port Quinta Senhora da Ribeira is a single vineyard site of 21ha and one of the estates used to source for Vintage Port when the grapes are good enough to declare it. When they are not of the highest standard to declare a vintage year, the Port is bottled as a single estate and this is one that Dow's produce.

Altano White is from the Douro Valley in northern Portugal with the grapes grown at Lamengo at a high altitude to ensure early grape maturation. It comprises grape varieties such as Malvasia Fina, Viosinho, Rabigato and Moscatel Galego. These spend four months in stainless steel before bottling to produce a zesty wine with crisp acidity and flavours of tropical fruits.

Altano Red or Tinto (in Portuguese) is a fruity wine more in the New World sense considering its origins in the Douro Valley. It is a red blend of 13.5% alcohol and produced from three grape varieties – Touriga Franca, Tinta Roriz and Tinta Barroca. It is made to be fresh and ripe and not too tannic and has benefitted from being matured in 400 litre oak barrels.

The Roquette and Caves Red is collaboration between a Portuguese family (Roquette) and the famous Caves family from Château Lynch-Bages in Bordeaux. It includes Touriga Nacional, Touriga Franca and Tinta Roriz varieties which are up to 34 years old. This Douro DOC wine of 14.5% alcohol spent 20 months in mostly new French oak barriques and was made by winemakers from both estates.

These four Portuguese wines are distributed in Malaysia by AsiaEuro.





Silverlake Vineyard

Wines are now grown in many parts of the world with several non-traditional wine producing nations called 'new latitude' wineries creating some creditable wines as David Bowden discovered when he visited Silverlake Vineyard in Pattaya, Thailand.



New Latitude is a term coined by Frank Norel a Thai-based wine writer to describe wineries located outside the traditional wine producing zone of 30° to 50° latitude.

Now it's possible to drink wine produced in the Asian region alone from Vietnam, Thailand, Laos, Myanmar and Bali. In Europe, some very creditable wines originate from England, Holland, Poland and Denmark. Add to the list Brazil, Peru, Zimbabwe, Rumania, Greece, Belgium, Luxemburg, Switzerland, Lebanon, Israel, Japan, China and India, and there are some very exciting times ahead for adventurous wine connoisseurs. Silverlake Vineyard south of

Pattaya was founded in 2002 to create a destination to bring people together. Wine is but one component in the estate with many tourists coming here to admire the concept gardens, coffee, food (especially freshly-baked pizza), farmer's market and theme attractions scattered throughout the expansive estate dominated by a lake with a mountainous backdrop.

Chardonnay, Sauvignon Blanc, Chenin Blanc, Colombard, Shiraz and Cabernet Sauvignon grapes are either grown on the property or the juice imported from South Australia to produce the wines sold via an impressive Italian-styled cellar door facility. The estate also produces a Rosé-styled wine made from Shiraz grapes.

www.silverlakevineyard.com

New Facility for Luen Heng



Luen Heng F&B Sdn Bhd (LHFB), a leading Malaysian importer and distributor of premium beers, global wines and spirits recently relocated its headquarters and warehouse facility from Taman Midah to a strategic two blocks of office and warehouse space located in Sungai Besi, Kuala Lumpur.

LHFB recently unveiled this new facility to its business and trade partners. The new facility is four times the size by land area and holds ten times the warehousing capacity compared to its previous location. More importantly, 50% of the new warehouse space is fully insulated and temperature controlled. This is the company's commitment to ensure all products are ideally stored and in perfect condition to deliver the highest quality and freshness for all products it distributes.

It is the company's goal to serve the freshest and highest quality products to its loyal supporters and consumers. Managing Director, Datuk Kenneth Soh described the move as part of the company's strategic initiative to support current and future business growth and to improve upon its supply chain.



Luen Heng F&B Sdn Bhd is a trading business which began its operations in 1956. Over the years, the company has been involved in many trading activities such as importing, distributing and wholesaling a variety of beers, wine, spirits and many other sundry items. Today LHFB has built a strong product portfolio representing many leading international alcohol beverage brands. LHFB is also a key distributor and strategic partner of Carlsberg Brewery Malaysia Bhd.

www.luenheng.com

SOULed OUT or the Beginning of a New Era

SOULed OUT first opened in its original location opposite Plaza Mont Kiara. Then, the upmarket suburban Kuala Lumpur location was just developing and dusty dead-end roads tailed off from the smart urban bar/café that was SOULed OUT and had the city talking.

SOULed OUT today continues to be the venue of choice for many along with Tujo Bar-sserrie and Grill, various Hubbas and WIP. Not a bad portfolio for someone with no formal training in hospitality.

Now, Michele has turned her attention more to Tujo, Hubba Mont Kiara and infant Goa by Hubba. Michele explained: "Goa was a happy coincidence. I met a lady called Sapna Anand at the gym and soon discovered we both shared a love for food. The difference was; her passion was cooking and mine eating."

Sapna's talents are infinite according to Michele and she feels that more people should know about her food. "Her passion is absolutely infectious and she is one person who loves to share her food and her knowledge with everybody. After many wine sessions, we finally agreed to collaborate and Goa by Hubba was born," the owner commented.

Sapna's training in some of London's finest Indian restaurants plus her studies at Le Cordon Bleu's Paris and

Twenty years seems an eternity in the Malaysian hospitality industry but for SOUL Society joint creator, it's the beginning of a new era. Michele Kwok, best known for being involved in establishing SOULed OUT talks about her new role.



Bangkok ensure that every dish will add spice to every diner's life. Flavours at Goa remain mellow but buoyant with subtleties, lingering beautifully on both the taste buds and in the memory. Customers actually taste the purity of produce and the freshness of textures. Kashmiri lamb chops, Cochin seafood stew; there is a plethora of dishes that take palates to cloud nine.



Goa's bar team have crafted no fewer than 17 Indian-inspired cocktails, martinis and margaritas to round out the Goa experience. Ass Whuppin Chai Masala and Rootin Tootin plus other expertly balanced cocktails come blended with elements like cardamom, cumin seeds, kokum and star anise.

Recently, Michele Kwok made a conscious decision to work and live differently despite being one who rarely relaxes. She has taken charge of the Hubba Mont Kiara, Goa and Tujo brands while leaving SOULed OUT in the hands of her husband and business partner, Fred Choo.

She claims her new role could lead to her wish for more travel, sleep and time with her family. However, her love of great food and good drinks in a fun environment is still her guiding mantra.

One suspects that Michele hasn't quite quit SOULed OUT yet but is at the start of a new journey that will take her to places she never envisaged.

www.hubba.asia

VAGO Provides More Luggage Space

The new VAGO luggage compression device is a lightweight travel accessory that every smart traveller should always carry with them. Just 70mm long and weighing in at just 77g this powerful device extracts air from soft items such as clothes to reduce their overall size to create more space in your luggage for more valuable items such as gifts and souvenirs of the destination visited.

Charge the compression device via a USB cord or Android connector for attaching to a plug or portable battery pack, place the clothes in a special vacuum bag, switch on and have the space for your clothes reduced to up to 50%. The device comes in colours of black, white, purple and pink while the vacuum bags are produced in three sizes. www.vago.com.sg



Nestlé Professional to Introduce New NESCAFÉ Milano R&G Solution

Recent times have seen coffee operators struggling with various unavoidable constraints, making it a challenge for them to meet the demands of espresso connoisseurs and specialty beverage enthusiasts. Nestlé Professional is introducing NESCAFÉ Milano MTS 60 E, the new, high-performing machine specially designed to ensure speed, easy operations and the perfect coffee, cup after cup. In addition to launching the MTS 60 E machine, NESCAFÉ Milano is broadening its coffee portfolio by introducing NESCAFÉ whole roasted beans. The comprehensive package of quality ingredients is supplemented with milk and chocolate to answer operators' needs to serve consistently delicious specialty beverages. Whatever the consumers' preference, the solution will satisfy them with the highest quality and consistency at the push of a button. The NESCAFÉ Milano MTS 60 E made its Malaysian debut at the trade-only food and hospitality show, FHM 2017.

www.nestleprofessional.com

Berjaya Now Handy to all Guests

Berjaya Hotels and Resorts (BHR) now provides complimentary use of smartphones in all the rooms of BHR properties. It is the first Malaysian hotel group to provide a smartphone device and services, aptly named 'handy', to its in-house guests.

With 'handy', guests can make unlimited local and international calls. Besides voice calls, users can get unlimited data to surf the internet, download their favourite apps and stay connected via social media. Additionally, 'handy' also includes details of the services available at their hotels, with destination-specific content such as information about the nearby tourist attractions and places of interest. With this feature, in-house guests do not have to buy a local SIM card to stay connected. They can use the 'handy' smartphone for navigation and surfing the internet for free.

www.berjyahotel.com



New Swiss Modern Range from Victorinox

The new range from Victorinox makes preparing and eating food a delight for the senses, combining elegant walnut and a multitude of functions.



Five Models and a Knife Block

1 The sharp blade of the Steak Knife cuts effortlessly and stylishly through schnitzels, steaks and fillets.

2 The Kitchen Knife is the traditional, compact all-rounder in the kitchen and its slim, pointed blade makes it ideal for smaller tasks like peeling vegetables and removing stalks and cores.

3 A 19cm-long blade and ergonomically shaped walnut handle of the Carving Knife makes light work of cutting and dicing even large quantities of meat, fruit and vegetables.

4 In professional kitchens, the Bread and Pastry Knife isn't just used for cutting pasta and baked goods but also for artichokes and hard-skinned vegetables.

5 Santoku is Japanese-inspired and truly versatile to make it the 'knife of the three virtues' – meat, fruit and vegetables. The fluted edge of the 17cm-long blade reduces friction and stops food from sticking to the blade.

6 An attractive, anthracite-coloured Knife Block made of wood, whose shape echoes the design of the walnut handles, ensures stylish storage for Swiss Modern knives and provides space for six knives.

Enjoy preparing and eating food with these sharp lookers from the Victorinox Swiss Modern range. Bon appétit!

Cooks and chefs are at their chopping boards with knives at the ready. Whether it's a chef in a smart restaurant with his versatile Santoku or someone with a paring knife at home, good kitchen knives are essential for preparing exquisite dishes.

That's why many chefs form a very special relationship with their knife and, if it's exceptionally elegant; all the better. Victorinox is pleased to present the Swiss Modern range of kitchen knives, offering impressive performance and visual delights.

All the knives feature stainless and wear-resistant steel blades. Their precision edges enable effortless cutting and produce the finest cutting surfaces. Handles are made of European walnut a richly grained and dark-brown wood that makes each knife unique. Walnut also makes these Swiss Modern knives unbelievably warm and natural and their geometric shape creates a dynamic impact with a contemporary feel.

www.advancehotelssupplies.com.my

Everybody likes a clean and simple solution especially when it means saying goodbye to dirty rubbish bins, open trolleys of food wastes, dirty floors and bad odours.

MEIKO Stars with Waste Solutions

The WasteStar CC is the most straightforward way of planning a waste disposal solution. As a stand-alone system, it provides an all-round solution for restaurants, hotels, canteens, staff restaurants, hospitals and care homes. Now is the time to get your food waste problems off the table by choosing the WasteStar CC.

MEIKO understands that dishwashing is just one part of a bigger picture. Keeping a kitchen clean and hygienic requires a multi-pronged approach that extends from cleaning dishware to disposing of food waste.

MEIKO has come up with a clean and efficient solution. In the form of the WasteStar CC; a compact collection system for organic food waste. Designed to slot neatly into your existing facility, it effortlessly transforms food wastes into a valuable substrate that can be used to produce biogas.

The WasteStar CC provides ultra-smart technology in a compact package. It doesn't need water or sewerage connections and it doesn't require cooling. The WasteStar CC can easily be incorporated in even

the most elaborate wash-up facilities as a user-friendly, economical and virtually self-sufficient waste collection system.

The WasteStar CC can tackle whatever people leave on their plates, polishing off bones, seafood shells, and crustacean exoskeletons, reducing it all to 80mm particles. The crushed up food wastes are piped into the collection tank where it forms a biological substrate.

A clean solution that's good for the environment, MEIKO technology is designed to be the very best. All the machine parts that come into contact with food wastes are made from stainless steel. The built-in high-power grinder effortlessly crushes up the waste, and the powerful pump smoothly conveys it into the collection tank. Don't worry if you accidentally drop a piece of cutlery into the machine as the built-in magnet will grab it before it enters the chute to prevent any risk of damage.

Using the WasteStar CC couldn't be any simpler. Tip the food waste into the feed chute and then press a button to set the grinder to work. Cleaning is also a breeze because all the relevant parts are easily accessible. What more could you want in a modern, hygienic kitchen?



www.meiko-asia.com

CHEF TOR AT THE OUTRIGGER KOH SAMUI

Executive Chef Teerathep Tishabhiromya (better known as Tor) graduated with an Advance Diploma of Hospitality in Commercial Cookery from AMI Education, Australia. The chef's passion for gastronomy is to create delicious and beautiful food on a plate and thinking out of the box is his way of working with food. Before joining the team in Koh Samui, Chef Tor was at the Outrigger Laguna Phuket Resort and Villas and the Outrigger Phi Phi Island Resort and Spa. A well-known dessert that is an essential dish on the Edgewater Restaurant at the Outrigger Koh Samui is mango and sticky rice which is artistically arranged on the plate and takes on the appearance of a flower that makes it look almost too good to eat. He also dusts the plate with local desiccated coconut and edible flowers from the resort's gardens.



CHEF BOONYADHA MAISON SOUVANNAPHOUM LUANG PRABANG

Chef Boonyadha is the chef at the boutique Angsana Maison Souvannaphoum in the former royal town of Luang Prabang. While her kitchen team are all Lao people, she hails from the island of Phuket in Thailand. Much of the produce used is sourced locally from organic farms including the hotel's own herb garden known as Living Land. Chef Boonyadha also showcases her skills on Thai set meal evenings. Lao set meal options are available on other nights. One of the chef's favourite dishes and the most popular in the hotel's Elephant Blanc Restaurant is Lao noodle soup. She enjoys cooking and serving this dish as it is refreshing and noodle soups are well received by the global guests who dine in the hotel's popular restaurant. Guests can also opt to participate in cooking classes with the chef to learn the steps in preparing this dish and other favourites such as minced beef salad and, steamed marinated fish with herbs and cooked in a banana leaf.



PLAYFUL TWIST ON A BURGER

Chef de Cuisine at Le Méridien Kuala Lumpur Sazli Nazim Ismail takes a playful approach to one of his favourite dishes served in the hotel's lobby outlet, Gastro Sentral. His avocado 'burger' displays the chef's creative flair. A whole avocado is skinned and de-seeded and then carefully cut in half. Fresh crab meat is mixed with a little mayonnaise and then spooned into the empty seed cavity to create the 'meat' in the 'burger'. Sesame seeds are then sprinkled on the top half of the avocado and sweet mango cubes are placed on the plate. A tangy sriracha aioli drizzle adds an essential spiciness to make it even more palatable to local diners. Chef Sazli started his culinary career in 1994 and after graduating from college he worked in five-star hotels such as the JW Marriott Kuala Lumpur, Villa Danieli in the Sheraton Imperial and the Parkroyal Grill before moving to Le Méridien as a member of the opening team to assist with the establishment of PRIME, Favola and Gastro Sentral.





Iron Chef at Metropole

Sofitel Legend Metropole Hanoi's new Executive chef, Australian Paul Smart previously worked for five years at SO Sofitel Bangkok. Here he was crowned winner of the Iron Chef Thailand television programme in 2012 and 2013. He oversees operations in the hotel's restaurants of Le Beaulieu (French), Spices Garden (Vietnamese), Angelina (Italian) and the three bars of Bamboo Bar, La Terrasse and at the newly-revamped Le Club. He began his career at Stamford Plaza Hotel in Australia, spending nearly eight years learning and developing within the group. The chef takes a creative and colourful approach to one of his favourite dishes served at the hotel's Italian restaurant and lounge, Angelina. His scallop Picasso is inspired by works of art with the scallops first marinated and then seared with a blow-torch. Winter vegetables are pickled and arranged then the scallops are decorated with flower petals plus drops of yuzu, which have a tangy taste that pairs nicely with seafood.



SPICY ISAAN CUISINE FOR AVANI CHEF

Executive Chef of AVANI Khon Kaen Hotel and Convention Centre, Chef Yongyuth Phianprasit (Yong) has over three decades of culinary experience. He is passionate about cooking especially spicy Isaan dishes which he originally learnt from his mother but which he has given a more modern twist. One of his most favourite dishes is a refreshing salad that combines salmon with lemongrass, lime leaves, shallots, spring onions and long leaf coriander. Chef Yong loves to work with the freshest ingredients and is partial to seasonal local produce found in the northeast of Thailand. Perhaps the test of a Thai chef is their som tum or spicy green papaya salad which is one of the nation's best regarded dishes.

Freshness of ingredients is all important to the Chef Yong with the lime juice and fish sauce also making a big difference between a good som tum and a great one. The chef pestle and mortar to grind garlic, large chillies (he prefers these to small chillies which are too powerful for some), yellow palm sugar and fish sauce (the chef likes to use fish sauce from his home town of Chonburi). He then adds sliced long beans, cherry tomatoes and continues pounding the ingredients to smaller pieces. Grated green papaya and carrots are mixed in and then served on a plate with fresh cut long beans, carrot and a quarter of cabbage. Chef Yong also likes to serve the dish with purple sticky rice obtained locally in Khon Kaen.





FINE ISLAND DINING

Banyan Tree Phuket's Executive Sous Chef, Chef Kreation Cutajar has had more than 17 years culinary experience prior to coming to Thailand. Prior to relocating, he was at the signature restaurant 55&5th, The Grill at St. Regis Saadiyat Island Resort, Abu Dhabi. Originally from Malta, he spent five years working at the five-star Sea Bank Hotel in his home country before moving to London to work for two Michelin-starred restaurants, including time with celebrity chefs Gordon Ramsay and Anthony Demetre. After stints at Wild Honey, The Savoy and Aitkens in London, Chef Kreation acquired all the skills and techniques that a chef requires for Western fine dining. When asked about his favourite cuisine, the chef admits to a penchant for Italian food, saying that he loves 'anything that involves fresh ingredients', specifically 'freshly-made pasta'. His signature dish of sous vide halibut topped with herb crust, potato espuma, moss sponge, black truffle and coral tuile typifies his approach to cooking. He is assisting and leading the team at the fine dining restaurant Tré and all the other Western cuisine outlets.



CHEF TO CELEBRITIES

Executive Chef at Raffles Hotel Le Royal, Phnom Penh Cambodia Chef Joel Wilkinson has introduced many creative changes to this historic property. He is no stranger to working in elite properties, having spent 27 years working in ten countries with several leading hotels including Song Saa Private Island (Cambodia), Grosvenor House Hotel Park Lane (London) and Jumby Bay (Antigua). He has cooked for impressive A-listers such as Rod Stewart, Kevin Spacy, Prince Edward, Robert De Niro and, Hugh Jackman. He is one of the most talented and exciting Chefs to come out of Australia in the last decade, with many of his kitchen teams now following recipes, principles and advanced core standards. The chef's methodical approach plus caring and understanding of the local culture and produce is contributing to the international cuisine in the Raffles property. One of his signature dishes is seared scallops which are artistically displayed on a slate slab.





MALAYSIAN CHEF INSPIRED BY EUROPEAN CUISINES

Azizskandar Awang is a Malaysian-born chef extraordinaire who has made his name abroad by creating one of the best culinary and gastronomic experiences in Koh Samui. All this began when he enjoyed his first kitchen experience as a commis at the Renaissance Palm Garden Hotel and at the Marriot Putrajaya Malaysia the year after. He then joined Renaissance Kuala Lumpur as saucier at Med@Marche Restaurant and in the same year was acknowledged as Malaysia's Best Young Chef. He relocated to Koh Samui and cooked in several properties and is now the gastronomic leader for Tree Tops Sky Dining Restaurant and Ocean Kiss Restaurant at Anantara Lawana Resort and Spa. His creations are mainly French-influenced and classics with a modern approach using the best and freshest ingredients. The chef loves to travel and learn in countries like France, Spain, Italy and Portugal as well as most Asian countries. One of his favourite dishes is Challans Barbarie duck breast served with braised turnip and parsnip with cassis sauce.



THE YOUNG MAGICIAN

At a recent dinner to an exclusive audience at Dewakan, young chef Aaron Khor conjured up a goat tartare, which delightfully overturned the preconceptions of a sometimes challenging ingredient.

Aaron started his cooking career just a few years ago, assisting his father in the kitchen at home. He started cooking breakfasts and became known as the Breaky Chef. In 2016, he moved to Ubud Bali, to train at Locavore, one of Asia's leading restaurants.

Interested in different cultures and cuisines, he is preparing to move to Stockholm to apprentice at Frantzén, the first Swedish restaurant to earn three Michelin stars.

Soon, it will be time for another move. Perhaps to live his dream of having his own establishment in Kuala Lumpur. Of course it's a highly competitive industry, but he believes in taking risks, making mistakes and having lots of fun doing it.

Aaron is focused, hardworking and persistent. But he realises that the act of discovery is part of the fun. "Learn to enjoy the little distractions on the way to your dream, because you'll soon understand that, that is more important than what you really want."

Keep an eye out for his wizardry at the upcoming No Address Society Dinner in KL!





Opening a New Hotel

Overseeing the construction of a new hotel is never easy especially for the General Manager who needs to be a jack of trades in being involved in everything from liaising with contractors, interviewing staff and all aspects of hotel operations. Hospitality Asia spoke to Thomas Gassner from the just-opened Sofitel Kuala Lumpur Damansara.

Thomas Gassner is the General Manager at AccorHotels' first Sofitel in Kuala Lumpur. A German native, he has more than 30 years' experience in hospitality and was at the helm while the hotel was being built.

Gassner has done several openings and renovations before so he was not unfamiliar with the process and thought; one more won't hurt. "I always have fun with openings and I'm intrigued to do new ones. While there may be many challenges, there is also a great opportunity and it is very rewarding to see the finished product."

"Openings aren't easy as you're never fully prepared for what's coming next but the opening of this hotel was an exceptional experience.

Now that the hotel is opened, I can look back at the effort everyone made during the pre-opening phase, and as the General Manager, I am extremely proud of what the team has achieved as whole," he explained.

Sofitel Soul

Once opened, the challenge for the General Manager and his team was to develop a soul, a personality and an identity for the property. With the



hardware well in place, Gassner mentions that it's the people, the staff who create and develop an atmosphere based upon team spirit that will create a true luxury experience for guests.

He continued, "You never open as planned as things change and there are little hiccups but this is where the staff need to create special little things and perhaps, this is where things are different in a new hotel. In a new hotel, all staff know things are new and everyone has to contribute to make it a success. I constantly endeavour to instill the concept that service isn't a job, it must be something from the heart."

This is essential as staff develop emotional bonds through service to understand and anticipate their guests' needs and requirements and eventually provide them with tailor-made services that reflect the Sofitel brand. Ultimately, it is the attention to detail and passion for excellence that guests will speak of and come back for time and again.

"Of course we experienced teething problems like all new hotels and you hear about them immediately as comments are posted daily on *TripAdvisor* but it's how you respond that is important," he added. He believes that if a hotel provides quality facilities and services, the rest will follow. He concluded; "Take care of little things and big things will follow."

Strategically located in the heart of Damansara Heights the new Sofitel Kuala Lumpur Damansara features 312 luxurious guestrooms (including 23 suites), five food and beverage outlets, seven meeting and event venues with leisure facilities including an outdoor pool, So SPA and So FIT.

www.sofitel.com

THE A.R.T LAB

by HAPA®

AUDIT • REVIEW • TRAINING

Innovations at Bintan Lagoon Resort

Gerald A. Hendrick assumed the role of General Manager of Bintan Lagoon Resort and Senior Vice President of Resort Venture in October, 2017.

Since his appointment, he has been intensifying marketing efforts on the key markets of China, India, Japan and Korea, and making forays into new markets such as Eastern/Central Europe and Ethiopia out of Africa. He is also creating new viable opportunities for exciting MICE events such as beautifying the West Lawn for team building activities in the day and outstanding atmospheric dinner events at night.



He has also been busy introducing new food and beverage concepts in the resorts such as the new 5m by 2m bar in the lobby strategically positioned to capitalise on the panoramic views of the sea and surrounds adding a fresh, hip vibe to the lobby and the new Satay Club, to relive the kampong spirit of grilling satay in the open.

Staff Welfare

Employee welfare is equally important from providing train-the-trainer classes and staff housing to facilities for religious worship (Muslim and Christians). Health and wellness is also a priority with activities such as beach clean-ups, driving range and archery among others.

“When our employees are well looked after, they can then look after our guests efficiently and competently. A happy employee makes for a happy customer. Twice a week, I meet with them over informal dinners and this allows them to unwind and air out any issues they may have. We organise monthly birthday gatherings and recognise exceptional service through Stars of BLR Awards. The staff canteen is being remodelled to be more of a modern café with updated furnishings and activities,” the general manager explained.

Bintan Lagoon Resort is the largest integrated resort and a lifestyle destination for leisure, golf and corporate meetings and incentives with its own ferry terminal on the island of Bintan, a 75-minute direct ferry journey from Singapore. It houses 450 contemporary rooms, suites and villas complemented by 15 dining options and a dedicated conference centre. For leisure, there are two world-renowned 18-hole golf courses designed by Jack Nicklaus and Ian Baker-Finch and extensive recreational activities including a spa.



Mövenpick on the Move in Asia

Hospitality Asia recently met up with Mark Willis, President Asia for respected Mövenpick Hotels and Resorts to discuss the group's expansion plans for Asia.



Mövenpick Hotels and Resorts currently has 82 properties around the globe with over 20,500 rooms and represented throughout the region in countries such as China, Indonesia, Pakistan, Philippines, Sri Lanka, Thailand, Vietnam and soon, Malaysia and Maldives.

Recently appointed Englishman Mark Willis is very bullish about the brand's expansion plans. "Mövenpick has a great history and we are building aggressively in 2018 with eight new properties coming into the market to add an additional 1,200 rooms to the portfolio. We are a single brand and well-known for our service culture which is based upon Swiss traditions and heritage", he explained at the recent ASEAN Tourism Forum (ATF) held in Chiang Mai, Thailand.

He also commented that the company's Swiss roots also meant that it was somewhat careful in where it conducted business and that that its way of conducting business from its ownership down to staff on the floor, was based upon the highest international standards.

Malaysia Matters to Mövenpick

To date, Mövenpick has not ventured into Malaysia but that is all about to change with two properties slated in the coming year. Work is well underway on a 333-room upscale hotel to be known as Mövenpick Hotel and Convention Centre KLIA and located near the airport, scheduled to open in the second quarter of 2018. The property is owned by Lembaga Tabung Haji.

Work is also ongoing on the 250-room Mövenpick Spa Resort at Cendering Beach in Kuala Terengganu which is set to open in 2019.

Millennials Matter at Mövenpick

There is a lot of industry discussion about the travelling habits of Millennials and how the next generation will impact upon hospitality in the coming years.

Mövenpick appear to be ahead of the game here and currently eight members of the company's most senior Executive Committee are Millennials, 'Excom Y' Team, who are making a meaningful contribution to determining how the



company engages with future travellers. Willis comments that; “While Millennials appear to place a lot of emphasis upon themselves there is also a sense that they are also more concerned about how they can make an impact upon an organisation. As an organisation, we need to be prepared to accommodate such people both as staff within the company and as our guests and the eight members of our current Excom Y Committee are fully involved with a strong voice in determining how Mövenpick operates”.

A Peoples’ Business

The new President of Asia for Mövenpick is a pastry chef by profession and an MBA graduate who worked in Asia before taking up his new position after

a successful period in senior hotel management in the Middle East.

As hospitality is a peoples’ business he sees more opportunities than challenges in his new position. “These days, staff retention is an important issue for everyone involved in hospitality in Asia but if staff can see a line of career opportunity within an organisation, they will return to you even after trying another property”, he remarked.

Willis also noted that service needs to be consistent and a positive service culture is important in an organisation. He thinks that people are prepared to pay for good service and that some hotels are returning to higher service standards.

“I joined Mövenpick because I believe they look after people and I believe that our Mövenpick Business Academy helps the company grow and retain staff”, he added.

Being a service industry, Willis still believes that the most powerful tool in hospitality is a smile which is more than appropriate for the Mövenpick President Asia now based in the Land of Smiles.



www.movenpick.com

**EXPERIENCED LEADER AT
PARKROYAL YANGON**

Mark Losi is one of Pan Pacific Hotels Group's most experienced general managers who has been with the group for 15 years. He was first appointed General Manager of PARKROYAL Penang Resort in 2002 and then took the helm at Pan Pacific Orchard, Singapore. He managed an extensive makeover at the PARKROYAL on Beach Road before relocating to PARKROYAL Kuala Lumpur. He now leads PARKROYAL Yangon in the city centre and close to landmarks like the Shwedagon Pagoda and Bogyoke Aung San Market. The 333-room hotel underwent an extensive refurbishment in 2016 and now features elegant public spaces, light-filled guestrooms, flexible event facilities and exciting dining concepts.



NEW GENERAL MANAGER FOR TWO ACCOR HOTELS

Kevin Bossino, Vice President of Operations for Accor Hotels Midscale and Economy Hotels in Singapore, has been appointed as General Manager of the Novotel Singapore on Stevens and Mercure Singapore on Stevens. He has over 30 years industry experience having worked in various hotels including The Rock Hotel (Gibraltar), Bauer Hotel (Venice) and The Connaught (London). He played an instrumental role in opening various Century International Hotels (now acquired by Accor Hotels) in various Asian destinations.

In 2005, he moved to Singapore, where he led the Grand Mercure Roxy and Novotel Singapore Clarke Quay as Area General Manager.



**LOUIS T COLLECTION APPOINTS SENIOR
VICE PRESIDENT**

Hospitality executive Mikael Svensson has joined hospitality management and building solutions company Louis T Collection as Senior Vice President. Svensson will oversee operations of the group's current hotel portfolio and work closely with its technical services team on new projects. The Swedish-native has spent the past 25 years in hospitality in locations across Asia and beyond. His most recent role was general manager of the Viceroy Palm Jumeirah Beach Dubai. He is a creative and results-focused operator with significant experience in conceptualising, opening, managing and renovating hotels, restaurants and bars. Louis T Collection was founded in 2014 and has a current portfolio of eight hotels.



RESORT TO RIVER SETTING

Alan Burrows is now the General Manager at the Novotel Singapore Clarke Quay. He has taken charge of this ever-busy 403-room property having transferred from being in the same position at the Sofitel Fiji Resort and Spa since mid-2014. Burrows is an experienced hotelier whose career with Accor dates back to 1996. Over the years he has managed various hotels across Novotel and Mercure brands in Sydney, Canberra and Perth before moving to Fiji. Novotel Singapore Clarke Quay is situated beside the Singapore River and Clarke Quay.

NEW HEAD AT PARKROYAL KUALA LUMPUR

Guy Owen with a food and beverage background has rapidly advanced his career with Pan Pacific Hotels Group since joining the group in 2008 as a Food and Beverage Manager at Pan Pacific Orchard, Singapore. In 2012, he became Food and Beverage Director at Pan Pacific Nirwana Bali Resort before being promoted to its general manager in 2016. He now heads the PARKROYAL Kuala Lumpur of 426 rooms in the heart of the Malaysian capital.



GENERAL MANAGER FOR ACCOR'S RAFFLES CITY

Marcus Hanna has taken over Accor's Raffles City (RC) Hotel complex in Singapore and will report to Tom Meyer, Vice President Operations Luxe Hotels in Malaysia, Indonesia, and Singapore, who remains at Raffles City Hotels as the Managing Director. Hanna moves over from the Novotel Singapore Clarke Quay, where he has been the General Manager since 2015. He has been with Accor for 13 years and brings a wealth of experience, having held various management positions including Sofitel Melbourne, Pullman at Sydney Olympic Park, Sofitel Gold Coast Broadbeach and Sofitel Brisbane Central. He was also Project Manager for Accor's management of Qantas First Class Lounges. The RC Hotel complex comprises the Fairmont Singapore, Swissôtel The Stamford Singapore and Raffles City Convention Centre.



Travel, Golf & Spa Food & Entertainment Hospitality & Events



I WOULD LIKE TO SUBSCRIBE TO HOSPITALITY ASIA

YES!! Please send me the following issues commencing:

Issue 1 Issue 2 Issue 3

SUBSCRIPTION RATES (EXCLUDING POSTAGE)

		3 Issues
<input type="checkbox"/>	Malaysia	<input type="checkbox"/> RM 60
<input type="checkbox"/>	Singapore & Brunei	<input type="checkbox"/> S\$ 27
<input type="checkbox"/>	Asia Pacific (except Hawaii)	<input type="checkbox"/> USD 24
<input type="checkbox"/>	Europe & Middle East	<input type="checkbox"/> USD 24
<input type="checkbox"/>	Other Countries	<input type="checkbox"/> USD 24

POSTAGE RATES / HANDLING FEES (COMPULSORY)

		3 Issues
<input type="checkbox"/>	Malaysia	<input type="checkbox"/> RM 18
<input type="checkbox"/>	Singapore & Brunei	<input type="checkbox"/> S\$ 30
<input type="checkbox"/>	Asia Pacific (except Hawaii)	<input type="checkbox"/> USD 25
<input type="checkbox"/>	Europe & Middle East	<input type="checkbox"/> USD 42
<input type="checkbox"/>	Other Countries	<input type="checkbox"/> USD 54

SUBSCRIPTION APPLICATION

Name : _____ Gender : _____

Occupation : _____

Company : _____

Mailing Address : _____

City : _____ State : _____

Postcode : _____ Country : _____

Tel : _____ Fax : _____

Email : _____

What other magazines are you currently subscribing to?

Please specify _____

Where did you get this magazine from?

- Exhibitions Major Restaurants
- Embassies Hotels/Resorts/Clubs/Spas
- F&B Outlets/Nightspots Hospitality-related Associations
- Others, please specify _____

TERMS & CONDITIONS

- All paid subscriptions are non-refundable. Proof of postal is not proof of receipt.
- The Publisher does not bear responsibility for lost copies in the event of any changes in mailing address. Minimum subscription term is 3 issues.

Malaysia: Please make cheque payment in favour of WAP INTL SDN BHD.

3 Jalan 14/28, Section 14, 46100 Petaling Jaya, Selangor, Malaysia. +603 7954 1911

Singapore: Please make cheque payment in favour of WAP SINGAPORE.

10 Anson Road, #10-06 International Plaza, Singapore 079903. +65 9067 4090

Other Countries: Please make payment via Telegraphic Transfer in favour of WAP INTL SDN BHD.

For bank details, kindly contact +603 7954 1911 or email wap@wapgroup.asia



MEIDINGER RETURNS TO GRAND HYATT TAIPEI

Taiwan's largest five-star hotel, the Grand Hyatt Taipei, has appointed Jan-Hendrik Meidinger as the hotel's new General Manager. The German national has relocated to the Taiwanese capital with more than 25 years industry experience including being the Resident Manager at the hotel from 2006 to 2010. Most recently he was General Manager of The Excelsior Hong Kong. In his new role, Meidinger will lead one of the region's most iconic luxury properties and its 1,000 staff. He is a graduate of the University of Surrey where he majored in International Tourism and Hospitality Management.



ANI VILLAS APPOINTS NEW CEO

John Vasatka will take over as CEO of the Ani Villas' collection of private resorts in Anguilla, Sri Lanka, Dominican Republic and Thailand. Vasatka has worked with upscale luxury hotels for nearly two decades, including 12 years as general manager at various Aman resorts in the Caribbean, the Middle East, Sri Lanka and Thailand. His most recent position was as general manager at the Malliouhana, an Auberge resort on Anguilla. He will continue to be based in the West Indies where Ani Villas first opened its doors in 2011. His background as an hotelier is exactly the kind of demographic that's increasingly drawn to the private resort concept. Unlike most resorts, Ani Villas and its collection of 10-15 suite properties caters to but a single party at a time, whether they're a group of friends or family on a togetherness holiday, like-minded individuals on a lifestyle retreat or corporate groups that prefer the run of an entire property as opposed to being segregated to a section of a larger resort shared with others.

GOING LOCAL AT THE CHEDI CLUB

GHM has named Deasy Swandarini general manager of its intimate 20-villa resort – The Chedi Club Tanah Gajah, Ubud, Bali. Balinese by birth, Swandarini joins the GHM family after having spent a large part of her hospitality career in highly regarded Balinese resorts including Kayumanis Nusa Dua, The Royal Santrian Luxury Beach Villas, The Mulia and The Ritz-Carlton Bali. Her extensive knowledge of sales, marketing and revenue management is a natural complement to her dynamic leadership. She also demonstrated her adroitness through consistently high standards in overall service. Here sparkling personality makes her the perfect host with great connections with the local market and will be a great ambassador for the property. The Chedi Club Tanah Gajah used to be the former holiday home of the Hadiprana Family and was built over 30 years ago by its patriarch, Hendra Hadiprana. The private estate houses the extensive art collection of the Indonesian architect, has a strong relationship with villagers, and is lovingly staffed by a team who treats visitors like family.





NEW SOFITEL IN SUBURBAN KUALA LUMPUR

One of Kuala Lumpur’s most anticipated hotels recently opened with the unveiling of Sofitel Kuala Lumpur Damansara, Sofitel’s first Malaysian hotel. Located in the heart of suburban Damansara Heights, the luxurious 312-room property is part of an 3.4ha integrated development by GuocoLand, comprising two luxury condominium blocks, two corporate office towers, the Sofitel and a mall.

Designed by Wilson Associates, the hotel’s interior combines local heritage with a sophisticated feature wall depicting the country’s wau bulan (moon kite) with French art vivre through an artistic representation of the famous Eiffel Tower. Stylish art pieces and sculptures were specially commissioned to pay homage to the rich Malaysian and French heritage and culture.

Ranging from 43m² to 105m², the guestrooms feature signature bedding, wi-fi and a selection of premium in-room amenities by Lanvin and Hermès. Guests staying in suites have access to the Club Millésime executive lounge, which offers city skyline views and delivers exclusive privileges including complimentary breakfast, all-day refreshments and sunset cocktails.

There are five bars and restaurants including the all-day dining restaurant Kwee Zeen featuring Pan-Asian cuisine, Wan Chun Ting Chinese Restaurant (Cantonese and Imperial cuisine), French wines and afternoon tea at Le Bar and authentic French Mediterranean cuisine at Nizza. The hotel also offers a Nespresso lounge and TWG fine teas.

For conventions, weddings, and corporate events, Sofitel Kuala Lumpur Damansara boasts six meeting rooms including a pillar-less 1,100m² ballroom which can accommodate up to 800 guests.

Wellness and leisure facilities include an outdoor pool, SO SPA and SO FIT. Featuring five treatment rooms, sauna and steam rooms, guests can luxuriate in signature SO SPA facial and massage treatments. The spa is also the country’s first to offer a Moroccan Hamman bath treatment.

Strategically located midway between Kuala Lumpur and Petaling Jaya within close proximity to Kuala Lumpur Sentral, Sofitel Kuala Lumpur Damansara is within walking distance to the Pusat Bandar Damansara MRT station and 55 minutes to Kuala Lumpur International Airport.

www.sofitel.com



THE FIRST ANDAZ HOTEL OPENS IN SOUTH EAST ASIA

Hyatt Hotels Corporation recently announced the opening of Andaz Singapore, the first Andaz hotel to open in the region. Andaz Singapore creates inspiring, indigenous experiences that immerse guests in the local culture of each destination. Located at the heart of cultural crossroads, where Kampong Glam, Little India and the Bras Basah Bugis arts and entertainment hub meet, the hotel draws inspiration from its surroundings. Andaz Singapore has opened in DUO, a striking pair of concave skyscrapers, 186m and 170m high. Andaz Singapore houses 342 contemporary guestrooms, including 26 suites, with floor-to-ceiling windows framing city views. Guests enjoy a complimentary minibar with locally-sourced snacks and non-alcoholic drinks replenished daily, complimentary wi-fi and all-day complimentary refreshments at Sunroom, plus access to the Andaz



Lounge Hour from 5pm to 7pm which serves complimentary wines and Andaz Pale Ale. Alley on 25 brings Singapore street dining to hotel guests by offering seven alleyway 'shophouses' while Mr Stork is a rooftop bar offering teepee-hut seating and city views. www.andaz.com

JAYA HOUSE RIVER PARK'S RIVERBANK LOCATION

One of Siem Reap's newest boutique hotels, Jaya House River Park has opened in the northern Cambodian city in a leafy precinct besides the Siem Reap River. This petite haven is located just 20 minutes from the airport and a six-minute tuk tuk ride from town towards the Angkor temples. This modern, luxurious resort integrates Khmer culture and Western design. Its slightly off the beaten track location ensures a tranquil retreat away from the bustling town yet still readily accessible with the complimentary use of the hotel's transportation. All 36 rooms have either a balcony or garden and pool access. Accommodation is categorised as deluxe, junior suite and junior pool suite. Each 38m² deluxe room is designed to provide

a relaxing space with beautiful pool views or the tropical hanging gardens. A selection of home-grown teas, a Malongo espresso machine, Bluetooth connectivity, high-speed wireless internet and a well-stocked complimentary mini bar are for guests' use. In the spacious junior suites, a separate living area adds space and comfort. Three of these also have an outdoor shower while the junior pool suites with a plunge pool are perfect for privacy. The all-day dining restaurant serves an extensive breakfast buffet with sparkling wine, lunch and dinner with Khmer and Western dishes offered. The Spa offers selected treatments with experienced therapists and two pools ensure a pleasant respite for guests after a day of temple touring.

www.jayahouseriverpark.com



LANGKAWI PUTS ON THE RITZ

The Ritz-Carlton Langkawi has opened on the oceanfront of this Malaysian resort island. Set along a tranquil bay, the resort is surrounded by rainforest which meets the Andaman Sea and incorporates local influences. With coastal views, forests and a melange of cultures, Langkawi offers natural beauty and a fascinating story. Designed by Malaysian Tropical Area Architects, it has been created to immerse travellers in the coastal setting and local culture. Spacious interiors in the 70 guestrooms, 15 suites and 29 villas are framed by references to Malay architecture and elegant over-water villas offer panoramic views and magnificent sunsets. Guided forest walks reveal the myths and creatures of the forests. The resort is home to four dining venues overlooking the sea. Culinary styles range from Malay, Chinese and Indian in Langkawi Kitchen to Western favourites in the Beach Grill and Chinese seafood in Hai Yan. Curated, locally-inspired children's activities as part of its Ritz Kids programme are offered. Facilities enable a range of active pursuits, including tennis, a gym, pool and yoga. Spa rituals have been created to restore body equilibrium with an infusion of traditional local elements. The spa is home to five cocoon-shaped pavilions which float above the sea. www.ritzcarlton.com



NEW WYNDHAM RESORT IN BALI

A second Wyndham Hotels and Resorts opened in Bali with the Wyndham Dreamland Resort Bali of 177 rooms located near Dreamland Beach framed by dramatic limestone cliffs that hug the rugged coastline of the southern Bukit Peninsula. Known for its long stretches of white sand, technicolour sunsets and some of Bali's most iconic surf breaks, it is little wonder that this slice of heaven is now home to Wyndham Hotel Group's newest Bali resort. The opening underscores Wyndham's commitment to growing its footprint in sought-after locations. The resort is a minute's walk to the tranquil Dreamland Beach home to bustling beach clubs and local cafés. Opposite the resort, the award-winning New Kuta Golf Course offers golfers an 18-hole links-styled fairway terrain overlooking panoramic views of the Indian Ocean. The property features a striking fusion of traditional Balinese and modern design across all rooms encompassing seven room categories. Each stylishly designed deluxe room offers 36m² with king or twin beds, working desks and a plush chaise lounge. The larger 72m² suites offer extended living areas and deep soaking bathtubs as well as outdoor jacuzzis for ground units. The resort's eight luxurious villas (one or two bedrooms) have private pools in a lush natural setting. There are three food and beverage outlets, two pools overlooking the tranquil gardens and Tirta Spa for total relaxation.

www.wyndhamdreamlandbali.com



SINGAPORE'S FIRST COURTYARD BY MARRIOTT

Marriott recently celebrated the opening of the first Courtyard by Marriott at Singapore Novena. The largest brand by distribution in the Marriott International portfolio is ideally suited to Singapore's business and tourism industry, especially next generation travellers. The property is centrally located at the threshold of Health City Novena, providing a gateway to Singapore's top healthcare centres. The property provides guests with easy access to transportation and is close to cultural, entertainment, retail and dining destinations. All 250 rooms are stylishly appointed with contemporary furnishings. Guests can enjoy a variety of culinary and cocktail delights at the hotel's three dining options – SKY22 (all-day dining), Urbana (rooftop bar) and the Lobby Lounge. It also features amenities and executive offerings including an outdoor rooftop infinity pool, fitness centre, executive lounge and two meeting rooms. Guests can also participate in fitness activities and hotel-guided community tours. www.courtyardsingapore.com



SHANGHAI SIGNATURE SITE

Amara Hotels and Resorts, a Singaporean hospitality group has announced the upcoming opening of Amara Signature Shanghai in the city's historical Changshou Road commercial zone. The Shanghai outpost is the first under the new luxury brand, Amara Signature. Committed to the group's service values of 'entrepreneurial, thoughtful, simple, trustworthy', Amara Signature Shanghai offers guests an extraordinary space and personalised service to ensure every moment counts. Conveniently located at the intersection of Changshou Road and Jiaozhou Road, the hotel is a few minutes' walk from various metro lines, a ten-minute drive from the prestigious and fashionable business and shopping district of Jing'an and a 50-minute drive from Shanghai Pudong International Airport. It comprises 343 rooms and suites between the 7th and 30th floors, with each room featuring floor-to-ceiling windows. Ranging from 32m² to 149m² the rooms have classic interiors, plush bedding and modern bathrooms. Each room is equipped with complimentary wi-fi and a 43" – 55" flat-screen television with satellite channels. Food and beverage outlets include BLU, an all-day dining restaurant offering sumptuous à la carte and buffet selections featuring Singaporean, Japanese, Western and local Chinese cuisines; stylish lobby bar FLO is an ideal location for guests to socialise over fine wines, refreshments and music. The boutique in the lobby, Grab N Go serves healthy delights and exquisite souvenirs. The stylish outdoor pool is a perfect oasis in the bustling city. The spacious round-the-clock fitness centre has the latest Technogym equipment and customised workout programmes led by expert trainers. www.amarahotels.com

ACCOR'S NEW DYNAMIC DUO ON STEVENS ROAD

Accor recently opened Singapore's latest integrated lifestyle hub with the opening of Novotel Singapore on Stevens and Mercure Singapore on Stevens. The complex features 772 guest rooms, 14 dining outlets, two outdoor pools, a tennis court and a function space to accommodate some 500 guests. Strategically located near Orchard Road, the two hotels offer guests an integrated range of gastronomy, health, fitness and lifestyle options in the precinct close to the city's best shopping and entertainment, conveniently accessible via the hotel's shuttle service.

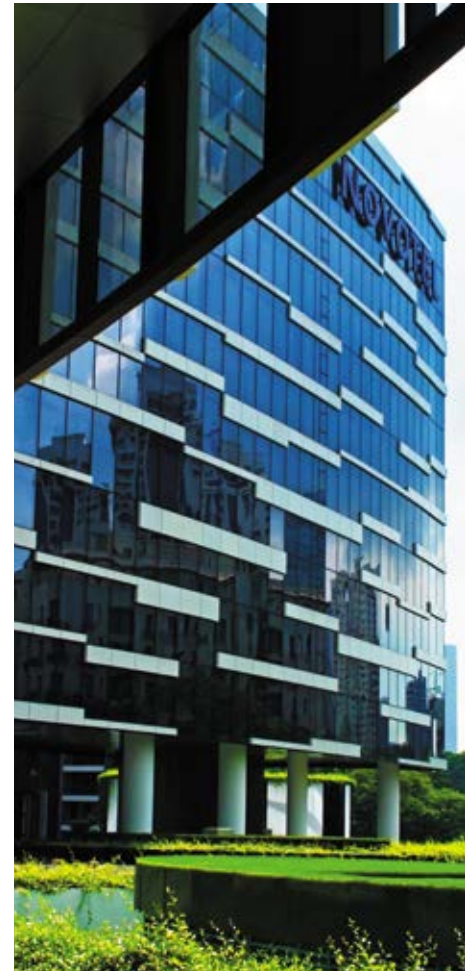
This development combined two hotel brands within one integrated complex is a big step forward for Accor as it provides lifestyle and gastronomic concepts in addition to being a place to stay. Featuring

254 guest rooms, Novotel Singapore on Stevens offers three dining outlets: L'Apéritif Tapas Bar serving signature cocktails and European and Asian tapas; Food Exchange featuring Thai, Indian, European and Singaporean cuisine; and for a refreshing cocktail by the pool, the Novotel Infinity Pool Bar.

Infused with local design and inspiration, the 518-room Mercure Singapore on Stevens features a gourmet café, Fudebar, which serves superfoods including a healthy choice of salads, sandwiches and artisanal coffees, while Winestone restaurant offers Mediterranean food and a wide range of global wines.

The complex also features a series of pods housing an additional nine dining outlets offering local and international cuisines from around the world.

www.accorhotels.com



LA RESIDENCE REFURBISHMENT

La Residence Hotel and Spa in Hué Vietnam, just twelve years after opening as one of the hottest new hotels in Asia, has wrapped up work on the first phase of a two-stage renovation. While its art deco elements remain unchanged, every one of the hotel's 122 rooms is on the verge of an extreme makeover, and with a decided move toward an understated aesthetic. The spa remains in the same place but consumes more of its ground floor location, and will feature new facilities, furnishings and equipment. The rooftop fitness centre has been relocated to a new venue beside the spa. The swimming pool has been relocated to outside the hotel's flagship restaurant, Le Parfum, and will lure swimmers with a new pool bar. Walls, curtains, blinds and upholstery

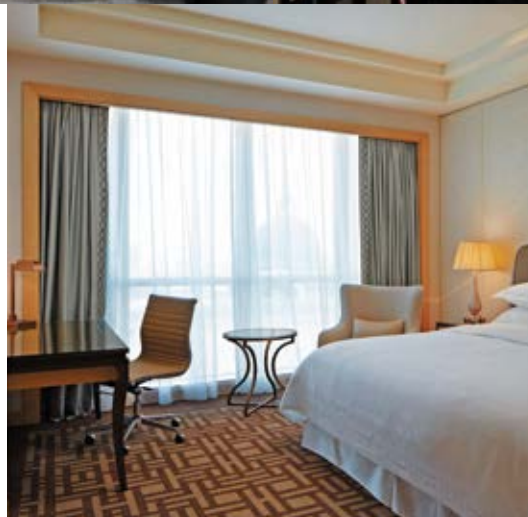
throughout Le Parfum cultivate a more muted ambiance in pearl gray, complemented by a new lighting system that sets different moods for breakfast, lunch and dinner. A new three-bedroom pool villa with a private heated pool will open on the banks of the fabled Perfume River as a complement to the hotel's historic mansion and two annexes. Renovations followed a compartmentalised approach to the first series of changes, and will pursue the same subtle approach to the second phase so that the redevelopments will be as invisible as possible to guests. Other changes include the hotels' distinguishing all white façade is now ash-beige and, the bar has been removed from the rotunda lobby and rebuilt in one of the mansion's wings, providing guests with a more dedicated lounge experience.

www.la-residence-hue.com



SHERATON TOUCHES DOWN IN PETALING JAYA

The Sheraton Petaling Jaya Hotel opened late 2017 as the first new international five-star opening in this part of Kuala Lumpur for a long time. Situated beside the ever-busy Federal Highway it is close to the LRT train service with the Twin Towers being just 20 minutes away. Expanding over 33 storeys the hotel has 253 rooms with rooms facing the east having distant city and Genting Highland views.



There are seven room categories with deluxe rooms of 32m² equipped with the latest features including complimentary wi-fi, safe, mini-bar, iron and ironing board and a separate shower and bathtub. There are 48 club floor rooms that have access to the spacious lounge on the 31st floor. There is an extensive selection of food and beverage concepts from the all-day dining FEAST, Miyabi, Link@Sheraton Café, Yue, Chime Cigar Lounge and Sala Bar at the rooftop level.

www.sheratonpetalingjaya.com

MERCURE BUGIS

The recently-opened, 15-storey high, 395-room Mercure Singapore Bugis is situated in the heart of the city's ever-lively Bras Basah and Bugis enclave and offers guests access to the area's cultural and historic attractions, some enticing shopping propositions and a smorgasbord of dining and entertainment options.

The Mercure property is also located just minutes away from Singapore's CBD and all the prestigious shops positioned along the famous Orchard Road strip.

Four room categories are offered – standard, loft, superior and executive loft rooms. Its loft rooms are unique in offering a floor-to-ceiling window panel with a sitting area that features a foldable sofa bed and stairs leading up to a comfortable bedroom with a queen bed.



Guests can dine in the modern Chinese cuisine restaurant called Song Garden located on the second floor or the all-day dining Royale Restaurant on level three as well enjoy the smart cocktails and beverages served at BARTistry@ONE22 which is situated in the hotel's lobby. Be tempted by the bar's daily one-for-one offer on house-pour wines and beer available from 5pm to 8pm.

Visitors enjoy complimentary wi-fi and access to over 2,000 online publications via a Press Reader App. In addition, guests can tap into free local and IDD telephone calls to ten key destinations through the availability of a Smartphone. This mobile device also offers a current City Guide to guests on the move. Active guests can work out in the 24-hour access gym, relax in the swimming pool or spend some reflective time in the top floor, open-air garden.

The Mercure Singapore Bugis is conveniently located within a five-minute walk from Bugis MRT. Mercure is a midscale hotel brand with over 740 hotels operating in 55 countries. www.mercure.com





VIVE LA REVOLUTION IN SYDNEY'S DARLING HARBOUR

Sydney's first new international luxury hotel this millennium – the Sofitel Sydney Darling Harbour – opened in late 2017, breaking a five-star drought that extends back to before the city staged the Olympics in 2000. The spectacular hotel is located in Darling Harbour in one of the Olympic locations but is part of a massive reshaping of the area, joining the recently-opened International Convention Centre as the face of 'new Sydney'. The hotel's 35 levels ensure that a large majority of the 590 rooms enjoy peerless views across the city and harbour. Even the infinity-style swimming pool offers dramatic panoramas which can be enjoyed with a cocktail from Le Rivage poolside bar. French gastronomy and flair feature across the hotel's restaurants and bars: Atelier, Champagne Bar and Esprit Noir while Club Millésime on Level 35 is a stylish base for both business travellers and holidaymakers wanting to take in the very best of contemporary Sydney. www.sofitelsydneydarlingharbour.com.au

RITZ OPENS KOH SAMUI RESORT

It has been more than three years in its construction but now the just-opened Ritz-Carlton Koh Samui is starting to turn heads and attract the attention of discerning holidaymakers to this Gulf of Thailand island retreat. Guests stay in spacious suites with the ultimate in accommodation being the ultimate pool villas. The resort brings together the Ritz-Carlton's legendary, a forested coastal setting and contemporary Thai architecture in its 175 all-suites and pool villas on a former coconut plantation on the far northeast coast of Koh Samui. The centre of the resort's recreational programme is The Spa Village where many treatments incorporate coconut products sourced from the island. Six outlets cater to hungry and thirsty guests with the all-day dining proposition, Shook! serving well-known Western, Asian and Thai dishes. www.ritzcarlton.com



SHINTA MANI COLLABORATES WITH BILL BENSLEY

Shinta Mani Hotels has initiated an exciting collaboration with designer and architect Bill Bensley to launch 'The Bensley Collection'; an exclusive portfolio of sophisticated resorts showcasing visionary concepts, extraordinary design and personalised service – the essence of The Bensley Collection. Shinta Mani Angkor – Bensley Collection comprising ten villas opened in December 2017. From its high-walled façade portraying the 'hands of meditation' to signify spiritual perfection, to the oversized indoor lap pools and gardens with a rooftop living room, the ten chic, luxurious two-level art deco-inspired villas set beneath the canopy of Siem Reap's ancient palace trees delight, surprise and inspire its guests. Guests luxuriate in the hands of Bensley Butlers to ensure a flawless stay. Each villa offers 156m² across two pavilions including a floor-to-ceiling glassed bathroom with views over the garden and outdoor bath. www.shintamani.com



MUMBAI'S FIRST RADISSON

Radisson Mumbai Goregaon has opened its doors in India's financial capital. Situated in the main commercial and retail suburban hub of Goregaon, the hotel is an upscale international branded hotel well-suited to both business and leisure travellers as it is surrounded by shopping districts, entertainment centres, tourist attractions, corporate offices and located near the international airport and Bombay Exhibition Centre. The hotel features 98 contemporary-styled rooms with modern amenities and offered in three categories - superior, business class and suites. All rooms are equipped with amenities including complimentary wi-fi, 42" LED televisions with premium channels and coffee and tea making facilities. Suites include extra features like a separate living room, dining table, walk-in wardrobe and bath tub. It also features facilities such as Tattva Spa that delivers a variety of massages and beauty treatments. There is also a rooftop swimming pool with city views. The hotel's dining options include 180 Degree Dining, the all-day dining restaurant that serves Continental, Oriental and Indian cuisines. Craft cocktails and mocktails are served at Topsy Terrace, an open-to-sky restobar. The Radisson Mumbai Goregaon also has 11 banquet halls for meetings, events and weddings. www.carlsonrezidor.com



TANK STREAM HOTEL

The Tank Stream Hotel is named after Sydney's original 'life source' – a stream that provided fresh water to the infant European colony over 200 years ago. Today, the stream runs underground through the city centre, and its importance has been commemorated in the naming of the hotel, which originally opened as part of the international St. Giles Hotel Group. Location is one of the Tank Stream's greatest attractions, with the city's premier business houses, restaurants and shops all nearby, along with rail, bus and ferry transport, and some of the city's most significant heritage buildings and newer masterpieces, including the Sydney Opera House. The hotel is clad in distinctive Wombeyan marble, offering 280 stylish four-star rooms, with an all-inclusive rate concept providing complimentary non-alcoholic mini-bar, high-speed wi-fi, in-room movies and Nespresso coffee. Guests are able to dine at the bistro-style Le Petit Flot restaurant and the laneway deli. www.tankstreamhotel.com

LUANG PRABANG GREET AVANI

AVANI Hotels and Resorts launched its first hotel in the historic town of Luang Prabang, a UNESCO World Heritage Site in northern Lao PDR. The 53-room hotel is located on a narrow peninsula at the junction of the Nam Khan and Mekong Rivers. Originally opened as the Azerai Hotel, the rebrand was just completed. The French neo-classical architectural design resembles the style of the grand villas found in Luang Prabang. Guest rooms offer an open plan living experience with French-styled louvered wooden doors that open out to a balcony overlooking either the pool or a private courtyard. The interior design draws inspiration from its colonial French heritage,

yet the design approach is modern, functional and elegant. The Bistro serves breakfast, lunch and dinner, indoors or outdoors. The menu favours classic Bistro and Lao dishes and the upstairs bar with its street-side veranda offers the ideal perch from which to observe the daily rhythms of Luang Prabang local life. The AVANISPA offers two single and two double treatment rooms with a communal relaxation area. AVANISPA adopts a straightforward yet individual approach to wellness. Problematic body zones will be assessed and a treatment recommended, chosen from one of four results-driven options; Boost, Balance, Calm and Purify. www.minorhotels.com



Chemo Kids Graduation Ball

Hospitality is a wonderful industry that sets out to make people happy in friendly surroundings with service provided by professional staff. There is a high 'feel-good' factor in giving and receiving the best hospitality possible.

It is also an industry that can and does give back to people especially those who are less fortunate than many of us. This sense of giving back is the essential driver behind the Chemo Kids Graduation Ball which recognises the courage and youthful determination of children who successfully underwent the ordeal of chemotherapy. Their determination has inspired a one-of-its kind charity ball to raise funds to support others in need of cancer treatment.

The grand event was staged on 10th December at the Royale Chulan Damansara Hotel and featured the theme of Disney's Madagascar 3: Europe's Most Wanted. Royale Chulan's ballroom was lavishly decorated thanks to the assistance of



hotel staff and a team of volunteers and sponsors who included Inside Scoop (ice-cream station), Cool Merchants Connection Sdn Bhd (inflatables), Montage Event Management (games booths and clown services), Love and Lace Studio (graduation gowns), VHP Studio (photography), DevilishIdeas (artwork design) and Zanne Gifts Hampers and Events (face painting and tattoos). A lavish lunch was co-sponsored by the team at Royale Chulan Damansara.

Jennifer Ong, Founder and CEO of HAPA and WAP INTL, the brainchild and organiser of the Chemo Graduation Charity Ball said, "The generous contributions from sponsors and donors enabled us to raise RM150,000 and sponsorships valued at RM60,000 to donate to the University of Malaya Medical Centre (UMMC) for the National Cancer Society of Malaysia."

The ball was also a celebration of the children's achievement, hope and inspiration for the other children undergoing the same ordeal.

The 25 chemo-graduates, aged from 3 to 17, all of whom completed their treatments at the UMMC, received Certificates of Completion in recognition of their incredible bravery, courage and sacrifice they made to fight cancer. They, and the 250 guests, 105 of whom were children from different orphanages and children's homes were served high-tea. They were also entertained by various performers including an opening dance by students from S.J.Y. (C) Yuk Chai, a singing performance by two volunteers and a magic show.

There were lots of activities such as several carnival game booths in the foyer, inflatables, popcorn and cotton candy station, ice-cream station, face painting and tattoo station plus an ice skating session in the evening sponsored by the Royale Chulan Damansara Hotel.

Special thanks to the main sponsors Royale Chulan Damansara, AAVII Group of Companies and Borders, as well as others.



A Shining Light

Kuala Lumpur event venue, Lightbox has proved to be a new shining light with its innovative programmes.



Lightbox in suburban Kuala Lumpur continues to turn heads with those who love the arts and will be the venue for the Songkran Music Festival on 14th-15th April.

Songkran Festivities

Famous throughout Thailand, Songkran is known as a period of transformation and change but also as a fun time when young people especially, get soaked with water. This outdoor festival will extend from 3pm to 8pm on both days and will feature a waterslide, dunk tank, disc jockey, clowns and much more besides the 15-minute display of Aurora Lights at 7.45pm on each evening.

The event space appeals for its facilities which include 350 indoor parking bays and proximity to public transport including Sungai Buloh train and MRT station. Tickets can be purchased from their website.

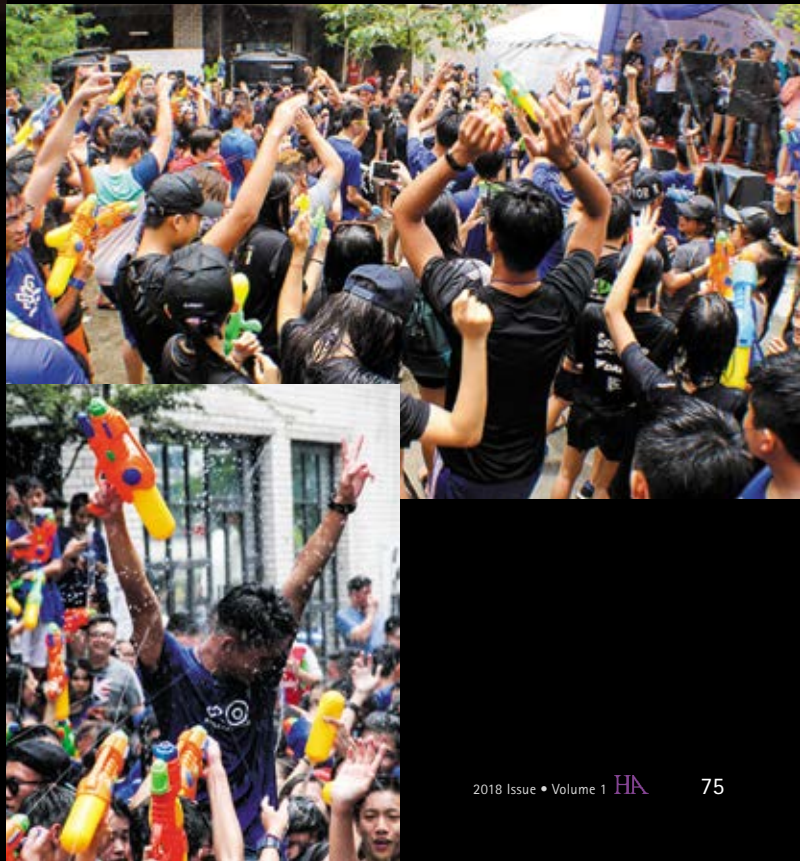
www.lightbox.com.my

Art Festivals

Lightbox, Light Grey's previous art festival, Between City and Stars featured state-of-the-art installations by local and international artists. The festival consisted of two major attractions - City Gazing and Dreamscape along with a myriad of other activities.

City Gazing by the Dutch art duo VOUW (Justus Bruns and Mingus Vogel) was a massive light installation suspended in mid-air to depict a view of Kuala Lumpur from the sky. The work enabled visitors to experience Kuala Lumpur as if from a plane at night.

Dreamscape was a sensorial celebration of new light art form specially curated to immerse gallery-goers in a magical world - a truly unique experience by local curators Addonlife with designers Sergio Alves (Portugal) and Henrique Nascimento (Netherlands). Visitors were impressed by its maze and video projection mappings that transported them to another reality.



A Lavish LAVO Night

24th August 2017 • A lavish No Address Society (NAS) networking night was staged at Lavo located at Marquee, Menara Lien Hoe in Petaling Jaya.



This spacious and vibrant, resto lounge and wine studio features a restaurant, lounge and wine bar that showcases a contemporary and avant-garde design, an energetic vibe and mood lighting. Patrons can also retreat one floor up to enjoy the facilities of CHAZE, a private speakeasy.

The host for the venue and the delicious menu served on the evening was Lavo. Its chefs prepared a tempting seven-course fusion menu. The NAS dinner was held in their private dining area surrounded by an enticing selection of the restaurant's well-designed and lit display of premium wines.

An exciting selection of German wines was served courtesy of Ravi Vamathevan and Olaf Schild from Weinhaus Schild and Sohn winemakers from Germany. The wines of German are not frequently seen on Malaysian wine lists and patrons at NAS enjoyed the opportunity to sample this exciting range of table wines.

After desserts were served, the guests were invited to move up to Maze for after dinner drinks. Diners were served gin and tonic together with gin-infused ice cream while being entertained by a violinist. The night's celebrations continued at CHAZE.

www.lavomy.com



A Nomadic Experience To Treasure

14th September 2017 • A lively No Address Society (NAS) dinner was hosted at The Library, The Ritz-Carlton Kuala Lumpur.



A specially prepared four-course dinner, 'The Nomad Experience' was presented by the kitchen team while house wines accompanied the dishes. The menu featured an entrée of scallop carpaccio with shallot lime dressing, a cold melon soup with lobster and mint plus a selection of mains including Wagyu fillet with braised oxtail and morel jus, pan-seared fillet of halibut and, purple potato gnocchi.



Motavi sponsored an enticing selection of after dinner liquors that are imported from Estonia located on the Baltic Sea in Northern Europe. These were accompanied by a fine selection of cigars.



Guests had the opportunity to sample beverages such as Vana Tallinn (a strong liqueur with a soft rum flavour complemented by hints of citrus oils, cinnamon and vanilla), Crafters Gin (London Dry Gin style made from ten botanicals including juniper, lime peel, cumin and mint) and, the small batch, pure taste of premium Høbe vodka.



Sample A Taste of Five Sub-Continents

30th November 2017 • Samplings on the Fourteenth lived up to its name when No Address Society (NAS) members enjoyed delicious samplings from five chefs complemented by premium beverages.

A No Address Society (NAS) gathering at Samplings on the Fourteenth for Jenn and Friends brought 'A Taste of the Five Sub-Continents' to delight members. The generous host on the evening was Berjaya University College (BUC) where Samplings on the Fourteenth is the 'heart and hearth' of the university.

An interesting dining experience was curated by No Address Society (NAS) by HAPA, in that they managed to work together with BUC to allow outside chefs to use the kitchen while working together with the university students. It was an exclusive six-course menu prepared by four chefs from four different top-notch restaurants – Paradise Dynasty, Vineria. It, Goa by Hubba and WOW KL! while Jennifer Ong prepared the HAPA signature dish.

Global Pacific Victory (M) Sdn Bhd was the main ingredient sponsor of quality international fine foods to the chefs who prepared the superb dishes on the night. Luen Heng F&B Sdn Bhd provided a tempting selection of fine beverages to complement the food.



A Burst of Red in Paradise

30th January 2018 • A Chinese feast at Paradise Dynasty in Bangsar provided a fitting start to the Chinese festive season by No Address Society (NAS).



Paradise Dynasty hosted the pre Chinese New Year Lou Sang Dinner. No Address Society (NAS) members were decked out in their finest New Year attire and not surprisingly most came resplendent in red. The lavish spread included standout dishes such as Paradise Yu Sheng (deep-fried papaya, sliced abalone and salmon), Paradise Eight Flavours Xiao Long Bao and, the Paradise Prosperous Fortune Pot with 16 ingredients including abalone, sea cucumber, Japanese scallops, roasted pork knuckle and tiger prawns.

An extensive selection of red and white wines, craft ales and signature liquors were provided by No Address Society by HAPA.



The statistics for FHM2017 speak for themselves – total number of participating companies: 1,250, total number of trade visitors: 25,823 and, business matchings generated: 230. The organisers of FHM2017 were pleased that all these figures were significantly higher than for FHM2015.

The organisers of FHM2017 thanked Culinaire Malaysia 2017, the Ministry of Tourism and Culture Malaysia, the Malaysia Convention and Exhibition Bureau (MyCEB), the Malaysian Association of Hotels (MAH), Professional Culinaire Association (PCA), Malaysian Cocoa Board (MCB), the Malaysian Food and Beverage Executives Association (MFBEA), the British Malaysian Chamber of Commerce (BMCC) and CCI France (CCFIM) for supporting the event.



FHM2017 A SUCCESS



SATISFIED EXHIBITORS

The success of events such as FHM2017 is best measured by those who attend especially those who exhibit.

Rudi Kitzbichler from MEIKO Clean Solutions (Asia) claimed that FHM was quite good for MEIKO with several really good contacts and new customers who they had not spoken to before. "FHM provides MEIKO with greater branding awareness and we have been here for five years now so we are being accepted more," he remarked.

Gilbert Chang from Auric Pacific Group Ltd claimed that FHM2017 was a fantastic platform to create market awareness especially for Auric and brands like Monin, Beryl's, its own house brands SCS (butter) and Buttercup (margarine) and other principal brands. "SCS and Buttercup are leading brands but we need to maintain leadership and to enlarge market share wherever possible. While it is a long-term investment I have a good feeling about building the business through events like FHM2017," he maintained.

Sani Ong from Pastry Pro commented: "That of all the exhibitions I attend in Asia, this is up there with FHA in Singapore. The quality of the exhibitors, well-decorated and attractive stands and the facilities of KLCC are very good. The real work comes after the show when we have to follow up and getting 10% increase in business is a good target."

Malaysia's premier trade-only food and hospitality show will be back with the next Food and Hotel Malaysia set for 24-27 September 2019 at the Kuala Lumpur Convention Centre.



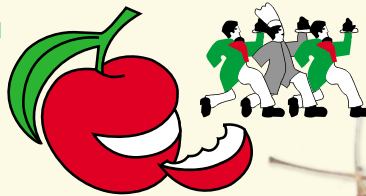
“We would like to express our sincerest appreciation for the support and confidence that you have given us which helped in making FHM2017 a success.”

www.foodandhotel.com

Malaysia's Official Food & Hotel Show

FHM2017

The 14th Malaysian International Exhibition of Food, Drinks, Hotel, Restaurant & Foodservice Equipment, Supplies, Services & Related Technology



26 - 29 September 2017 Kuala Lumpur Convention Centre, Malaysia

THE PROVEN RECIPE FOR SUCCESS

The culinary and hospitality industry is known to be one of the driving forces in Malaysia's dynamic economy. Adhering to this vibrant market, Food and Hotel Malaysia (FHM) 2017 held from 26 - 29 September 2017 at the Kuala Lumpur Convention Centre, will cater to an extensive mix of industry players and market leaders. The organisers of FHM 2017, UBM MES, will be looking to raise the bar even higher in order to look to top FHM 2015's impressive figures of 23,000 visitors from 57 countries and an incredible 1,200 local and international companies from 50 countries. With an impressive track record that consistently increases, FHM 2017 is already on track to be even bigger than the 2015 edition with an expected growth rate of 15% in exhibition space booked.



In line with the show's impressive growth, this year FHM brings to you 10 International Group Pavilions from:

- Algeria
- Belgium
- Fujian Province China
- Japan
- Korea
- Philippines
- Singapore
- Taiwan
- Turkey
- USA

Featuring major players of the Food & Hotel industry such as:

- Auric Marketing
 - Euro Atlantic
 - F&N Beverage Marketing
 - KIAN
 - Nestle Products
 - Pastry Pro
 - Sendo Ichi
 - Bidfood Malaysia
 - F&B Equipment
 - Global Pacific Victory (GPV)
 - Lloyd's Register of Shipping
 - NKR Continental
 - Rak Porcelain Llc
 - Swissman
- Just to name a few...

FHM 2017 SPECIAL HIGHLIGHTS

Culinaire Malaysia 2017

With over 1,500 entries and an assemblage of more than 1,000 culinary professionals, there will be a display of astounding skills and talents in all contesting disciplines and category.

Live Cooking Demos by Malaysian Celebrity Chefs

Cooking demonstrations by our Celebrity Chef Sherson Lian and Mom from AFC's 'Family Kitchen' and other Malaysian Celebrity Chefs.

Wine Village

Look, smell and taste top quality wines from around the world at the distinguished Wine Village.

Wine Tasting Session

This tasting session is Moderated by certified international Bordeaux educators accredited by the official Bordeaux wine council (CIVB).

Whisky Ambassador Seminar

The seminar is presented by Leigh McGrotty, Asia's lead educator of the Whisky Ambassador programme.

Tuna Slicing Demonstrations

Educational and entertaining demonstration by Sendo Ichi where big tuna fish will be effortlessly and skilfully sliced by experienced chefs.

If you are part of the Hospitality and F&B industry, you would not want to miss out on this extravagant and fruitful event.

Mark your calendar from 26 - 29 September 2017 to visit FHM 2017 at the Kuala Lumpur Convention Centre.

For more information on the show, please visit www.foodandhotel.com.

Supported By:



FoodHotelMalaysia



FoodHotelMsia

Organised By:



24 - 27 April 2018

SINGAPORE EXPO & SUNTEC SINGAPORE

Celebrating 40 years of business excellence, FHA is the preferred choice for industry professionals to access an international showcase of food and hospitality products, equipment and solutions needed to drive business inspiration today and tomorrow.

2 Venues. 1 Mega Show.



4,000 exhibitors from over 70 countries / regions

68 international group pavilions

80,000 trade attendees from 100 countries / regions

11 culinary, bakery, pastry and coffee related competitions

50 free workshops and activities

1 power-packed

FHA2018 International Conference



Pre-register online now to get a copy of **Project 40: Industry Report on Smart Innovations Transforming the Food & Hospitality Landscape by 2020** onsite at FHA2018!

The Industry Report is produced in collaboration with FHA2018's Strategic Partner for Project 40:



www.foodnhotelasia.com

Co-located with



Organiser



Endorsed by



Supported by



Held in



Find us on



Food&HotelAsia
#FHA2018



24 - 27 April 2018 | SINGAPORE EXPO & SUNTEC SINGAPORE

FHA presents the region's largest and most comprehensive international showcase of **foodservice and hospitality equipment & supplies**

At Suntec Singapore

- **600** exhibitors from 40 countries / regions
- **Showcasing** Food Preparation Equipment, Laundry Equipment & Accessories, Storage & Refrigeration Equipment, Housekeeping Products and more
- **50** related competitions, workshops, activities & award showcase

FHA2018 at a Glance

- 4,000** exhibitors from over 70 countries / regions
- 68** international group pavilions
- 80,000** trade attendees from 100 countries / regions
- 11** culinary, bakery, pastry and coffee related competitions
- 50** free workshops and activities
- 1** power-packed FHA2018 International Conference



Pre-register online now to get a copy of the industry report* on **Smart Innovations Transforming the Food & Hospitality Landscape by 2020** onsite at FHA2018!

*Strategic Partner for the industry report:



Restaurant OF THE FUTURE

Featuring futuristic foodservice concepts

@HotelAsia2018
Equipment Awards
Sustainability | Cost Savings | Innovations

Award Winning Showcase of equipment that incorporated Sustainability, Cost Savings and Innovation

BUSINESS WORKSHOPS @ KNOWLEDGE THEATRE

Topics on Halal Hospitality, Halal Kitchen Design and Digital Marketing

thematic TOURS

Daily themed tours on selected products that will boost productivity and business processes

? ASK THE EXPERTS SESSION

One-to-one consultation sessions with foodservice experts on kitchen building or remodelling



Pre-register now at www.hotel-asia.com

Organiser



UBM

Endorsed by



Supported by



Held in



Find us on



Food&HotelAsia
#FHA2018

Food&HotelAsia2018 (FHA2018) is the showcase event for industry players which, in its 40th anniversary will highlight a comprehensive range of foodservice and hospitality innovations when staged in Singapore from the 24th to 27th April 2018.

FHA2018 Adds Asian Selection for Coppa del Mondo of Gelateria

Regional foodservice and hospitality sectors are destined to be busy over the coming years as brands develop and evolve to enrich their customer experience with new equipment and innovative technology and services.

Dolce Vita at FHA2018

Many exhilarating events are planned for FHA2018 billed as 'Two Venues Mega Show' and staged at Singapore Expo and Suntec Singapore.

The first edition of the Asian Gelato Cup at FHA2018 will elevate the presence of top Asian gelato connoisseurs onto a global stage. Organised by UBM and supported by the Singapore Pastry Alliance, the Asian Gelato Cup (first official Asian selection for the Coppa del Mondo of Gelateria or Gelato World Cup), will be held from 24th to 27th April in conjunction with FHA2018.

As a region known for leading dietary and robust food trends, and Singapore being home to the Asia Pacific champion for the renowned Gelato World Tour, FHA2018 will be the perfect host for the Asian selection.

Twelve teams from ten Asian countries are confirmed, out of which three will emerge as winners to represent their cities at the Gelato World Cup 2020 in Rimini, Italy.

Medals and certificates of awards will be given for Best Gelato Cake, Best Plated Dessert, Best Artistic Showpiece, Best Tasting Gelato prize and Best Team Spirit.



Celebrated Sponsors

The inaugural Asian Gelato Cup launch will encourage Asian individuals, businesses and entrepreneurs to join the global frozen dessert industry and tap into a market segment worth tens of billions of dollars.

Sponsors for the event are Capfruit, Carpigiani, Elle and Vire, Fabbri 1905, IFI, Irinox, KitchenAid, REDMAN by Phoon Huat and Valrhona.



FHA2018 and ProWine Asia 2018

ProWine Asia 2018, the largest trade fair of its kind in South East Asia, will be held alongside FHA2018 at Singapore Expo, Hall 10. FHA2018 is open to trade professionals only.

www.foodnhotelasia.com
www.prowineasia.com/sg

*“Others have seen what is and asked why.
We have seen what could be and asked why not?!
We make events happen!”*

The architect of innovation!

Yes, we're



We Make A Difference.



Time to get

UPSTER



meiko-upster.com

Professional warewashing technology for a new generation:

Cleaner. Faster. More economical.

UPsters like to keep things moving. Don't mess around – make the decision and do it! *UPsters* have some great ideas, but right now their budget is limited. Time to bring on great quality at fair, entry-level prices! *UPsters* don't want any fuss. They want easy access to all the key information online. Plus a partner who'll give them all the support they need. *UPster*: there's a whole new generation getting down to work in the hotel, restaurant and care industries. MEIKO has the clean technology they need: MEIKO *UPster*. The perfect introduction to the world of professional warewashing technology. **Cleaner. Faster. More economical.**



MEIKO at FHA, Singapore
Suntec Singapore
24 - 27 April 2018
Level 4 · H4P2-01

