

Chef Mozart Opens In Tajikistan

A modern contemporary Malaysian and international cuisine restaurant has just opened in Dushanbe, the capital of Tajikistan. The restaurant is popular with locals and foreigners as the menu has been developed to accommodate the tastes of the Tajikistan people.

Since beginning his culinary journey in 1997, Chef Mozart has worked in Singapore, United Kingdom, Germany, Vietnam, South Africa and Malaysia. Signature dishes include: grass-fed lamb rack, duo of salmon, Asian-infused spring rolls and slow-cooked yellow curry.

Chef Mozart's Restaurant is managed by Malaysian-based, Cottage Alliance Sdn Bhd and Mozart Tajikistan LLC. This is the first ever Malaysian restaurant collaboration in Tajikistan and supported by the Export-Import Bank of Malaysia. The companies are optimistic in first mover advantages to explore the untapped potentials in the region.

www.cottagealliance.my



Zoom Into Anantara Bangkok Sathorn

Zoom Sky Bar and Restaurant on the 40th floor of Anantara Bangkok Sathorn provides a fresh window on the city of life. Guests choose from a mostly Western menu in this atmospheric location high above Bangkok's business district. Dishes include escargot and frog's legs, soft shell crab salad, Provençal bouillabaisse and beef bourguignon. A signature dish is seared jumbo diver scallop from Hokkaido and akami tuna with avocado wasabi, lemon caviar and tarragon reduction. Finish with desserts of a trio of chocolate which includes milk chocolate brûlée, white chocolate bavarois, cacao jelly and banana. Four course specials plus seven course dégustation meals are available. Tapas snacks such as crispy pork belly, chicken popcorn, Belgium potato fries, truffle wontons and steamed oysters appeal to Zoom's party crowd.

Fifteen wines by the glass including Möet & Chandon and local wines such as Monsoon Valley are served. Global wines such as Howard Park Riesling from Western Australia and the Big Easy Red by Ernie Els from South Africa are served by the bottle. When it rains, the restaurant moves one floor down to a safe enclosed interior but the panoramic windows still offer glimpses over the Bangkok skyline. www.anantara.com





Chef Lee Bullish On Australia



Trainee Chef Lee Jen Kwok, a year two student at the YTL International College of Hotel Management is bullish on Australia since he recently won the Masak di Malaysia, Makan di Australia Culinary Challenge. His prize included a seven-day, five-night culinary adventure in Sydney, Australia.

The culinary challenge was organised by the Australian Trade Commission (Austrade) to promote Australia as an exciting travel destination and food produce paradise. During the challenge, Trainee Chef Lee and three other finalists from the Help College of Arts and Technology, Sunway Le Cordon Bleu Institute of Culinary Arts and Taylor's University cooked up a storm at the Berjaya University College of Hospitality, one of the co-sponsors of the event.

As part of the judging, each chef was required to write down their plan for a three-course meal. Lee's winning dishes were a starter of pan-seared scallop with marmalade glaze, braised endive and parsnip purée, a main of a pan-seared lamb loin with lamb jus, glazed carrots, fondant potatoes and creamed charred leek while the dessert was raspberry sponge cake with mango coulis



and macerated berries. As part of the challenge, the chefs had to use compulsory Australian mystery ingredients within a three-hour preparation and cooking time.

Lee has been cooking alongside his Mum since he was 12 years old. Because of the level of cooking by the contestants, Lee was surprised but very pleased to

win the event and to be able to travel to Australia to experience Sydney's picturesque waterfront, its seafood restaurants and to visit its famed seafood market.

Austrade Senior Trade Commissioner Susan Kahwati commented that the objective of the competition was to inspire the current generation of Malaysian culinary professionals. The hope is that the winner will return inspired and able to translate some of the many Australian influences into his cooking.

The other event sponsors were Tourism Australia as part of its global campaign 'Restaurant Australia' and Meat and Livestock Australia (MLA), the suppliers of fine meats to the Malaysian market. A panel of judges headed by Executive Chef Richmond Lim from the Kuala Lumpur Convention Centre assessed the chefs' creativity and innovation.



Italian Trattoria In Macau

Bene is contemporary trattoria-styled restaurant located in the largest Sheraton hotel in the world. This ground floor restaurant in the glittering Sheraton Macao Hotel in the fully integrated Sands Cotai Central serves traditional Italian cuisine in a lively setting. It is one of three signature restaurants in the Sheraton property. Iconic dishes of a tuna salad starter and mains of Australian Wagyu beef sirloin use premium produce which and are cooked to perfection. The steak is a large portion, char-grilled and simply served with a small green salad and proves that excellent produce cooked well is the essence of culinary perfection. www.sheartonmacao.com



Taste Of Malaysia At Makan Kitchen

Diners at Makan Kitchen at the DoubleTree by Hilton Kuala Lumpur can now discover a whole new side of Malaysian cuisine. Traditional dishes have been given a creative twist with the inclusion of gourmet ingredients. Dinner spreads feature six new exciting dishes to reflect a true showcase of Malaysian cuisine. One of the signature dishes is a delicious Alaskan king crab otak otak. Another is slow-cooked long rib beef rendang which is served as a melt in the mouth sensation. Chicken cooked in bamboo or pansoh manok imparts a unique aroma and keeps the chicken tender and moist. Diners can enjoy Beijing duck roll roasted to perfection in a special brick oven and served within soft flour skins accompanied by sweet sauce. Braised spicy venison ribs are slow-cooked for eight hours in Asian aromatic spices. Another treat is tandoori prawns marinated in a special blend of homemade yoghurt and slow-cooked on skewers in a tandoori oven for a distinctively smoky flavour. Diners can savour the six premium signature dishes in addition to a choice of more than eighty local dishes across three interactive kitchens. www.makan-kitchen.com



Blue Sky Rooftop

Blue Sky Rooftop on the 24th floor of Centara Grand at Central Plaza Ladprao Bangkok has had a menu makeover. Executive Chef Eric Berrigaud has introduced French cuisine to replace the former Thai and Western fusion menu. Now, it is exclusively French fine dining but with an urban bistro ambiance in what is considered one of the world's hottest rooftop outlets. Grilled Australian Tajima Wagyu 500-day prime rib N4 grade beef is a popular item. Stir fried Burgundy snails, pan fried foie gras, duck consommé, heart of veal shank are other stand out dishes. An artistic dessert is the 'Big Mac' macaroon with fresh berries. There is a stylish dress code and the partying continues until 2am daily with happy hour drinks from 10pm to 11pm. Signature drinks like the Blue Sky cocktail use French Cricoc vodka and an impressive international wine is available. Blue Sky offers superb views, great quality at a fair price in a location half way to Don Mueang Airport. This atmospheric bar is popular with locals and in-house guests with club floor guests receiving discounts. www.centarahotelsresorts.com



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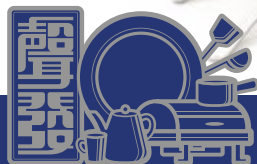
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Cantonese Cuisine, French Flair

Le Chinois on the top floor of the Sofitel Macau at Ponte 16 offers creative Cantonese cuisine within a property that radiates French flair. Arrive early to appreciate superb inner harbour views into mainland China and then enjoy the kaleidoscope of evening lights over the UNESCO World Heritage Site of central Macau. Like all deluxe hotels in Macau, dining is an important feature of the Sofitel with Le Chinois being perfect for a relaxing evening of wining, dining and taking in Macau's atmosphere.

Chef Ho Wah's signature dishes of bamboo fungus stuffed with mixed vegetables, sautéed chicken and prawns with XO sauce, lightly steamed cod and an artistically presented Wagyu beef in mini pumpkins. Wine is important in Portuguese culture and it's no surprise that, being a former Portuguese colony, wines like vinho verde from here feature on the comprehensive wine list.

www.sofitel.com

Wine Winners

The sixth edition of the Malaysia Best Sommelier Championship 2014 on the 23rd and 24th August saw Britt Ng of Saveur Singapore win the coveted Champion Trophy of the Malaysia Best Sommelier Championship 2014. Hosted by Best Western Premier Dua Sentral Hotel and supported by ProChile, VINTEC and Schott Zwiesel, this annual competition to select the best sommelier in Malaysia saw Giuseppe Vaccarini, Best Sommelier of the World 1978, taking the helm as Chief Judge. He was assisted by Nelson Chow (Chairman of the Hong Kong and Greater China Sommelier Association as well as Guillaume Villien (Vice President Asia-Oceania for Association de la Sommelierie Internationale), Head Sommelier at Cilantro Restaurant and Yuhei Teraoka (Head Sommelier with Soleil Restaurant).

His Excellency Christian Rehren, the Ambassador of Chile to Malaysia graced the grand final which was a mock fine dining restaurant setting. Only the top three sommeliers advanced to the finals. The finalists were Danny Tai (Marble 8), Justin Ho (Taylor's University) and Britt Ng (Saveur Singapore). Both the champion and first runner up will represent Malaysia in the upcoming South East Asia Best Sommelier Championship in Bangkok.

The annual competition is conducted by the Sommelier Association of Malaysia (SOMLAY). It aims to send representatives to the Best Sommelier of the World 2016 competition to be held in Mendoza, Argentina. SOMLAY was founded in 1999. www.somlay.org



(Left to right) 2nd Runner Up Danny Tai, MBSC 2014 Champion Britt Ng, and 1st Runner Up Justin Ho posing with their winning trophy after the award ceremony

CRAFTED IN BELGIUM FROM BEAN TO CHOCOLATE



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Walnut Brownie Taste Sensation

Ever wondered what a walnut brownie would taste like in a drink? MONIN has recently launched a Walnut Brownie Syrup which offers a buttery aroma with chocolaty and nutty notes just like a real brownie.

The perfect re-creation of this amazing syrup can widen the options for creating indulgent beverages ranging from lattes to hot chocolates and even gourmet smoothies. MONIN has over 140 different flavours ranging from Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, and Fruit Smoothie and Cocktail Mixes. Being very proactive and innovative, MONIN launches creative products every year; in 2014 itself the following saw the light of day: MONIN Lemonade Concentrate, MONIN Asian Lemongrass and

MONIN Lemon, Ginger, Honey syrups as well as Le Fruit de MONIN Lychee and also MONIN Chocolate Hazelnut Sauce. www.monin.com



Kian's Exclusive T Collection

The combination of integrated arms, a comfortable waterfall seat and an elegant backrest with lumbar support singles out the T-Chair as the right choice for a prolonged period of sitting. Light and stackable, with a special stacking bumper that prevents stacked chairs from sliding, the chair is constructed of polypropylene and aluminium or mild steel.

The T-Table mirrors the same air of lightness with its beveled table top and base made from slim mild steel tubes. The T Collection, exclusively designed for KIAN, is the latest of the original design. KIAN is privileged to have provided furniture solutions to customers across the globe such as SOULed Out @ Nexus Bangsar, Kuala Lumpur, Artisan Boulangerie Co. @ Singapore, New Century Global Centre @ Chengdu, China, Maxim's Jade Restaurant, Hong Kong International Airport, Ombak Villa, Langkawi and Ibis Hotel, Kuala Lumpur. www.kian.com

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Mealplak Innovative Dinnerware

Square, rectangular or round, Mealplak plates are available in as many shapes as colours to improve the most delicate dishes and to enhance interiors. They are made with composite to ensure all products are completely innovative in the field of the 'art of the table'. They come in all shapes and sizes and all are microwave safe, scratch resistant, non-porous and dishwasher safe to ensure their longevity. www.siahuat.com



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Liquid Gold Tasting Journey

Vom Fass is well known for its exclusive collection of oils and vinegars but it is its cellar of globally sourced whiskies and liqueurs that is increasingly capturing the attention of connoisseurs. Vom Fass Malaysia is offering by appointment only tastings of its renowned liqueurs and fine whiskies.

With 32 aperitif liqueurs and digestives, there's one to satisfy every palate. Participants also select from superb single malts such as Auchentoshan (15 years old), MacDuff Highlands Speyside (15 years), Speyside Glen Moray (12 years old), Isle of Arran (14 years old) or Port Dundas Single Grain Scotch (23 years old). Vom Fass is renowned for its cask-aged vinegars, oils, liqueurs and whiskies plus selected wines. www.vomfass.com



Innovative Food Warmer

The InductWarm® Tabletop, made from brushed stainless steel, offers the highest level of flexibility. A single model allows chefs to present dishes up to a maximum size of GN 1/1. Suitable for both fitted buffet systems and in catering use, the InductWarm® Tabletop can be placed anywhere within a buffet area to keep food warm. The InductWarm® tabletop devices can be set up very quickly to meet any last minute changes for a buffet. Using either the touch panel or the InductWarm® remote control, chefs can conveniently select one of four different temperature levels for each of the warming zones. LEDs will indicate the current operating status at any given time. Thanks to its ceramic glass and non-slip feet, the InductWarm® Tabletop satisfies the most stringent safety requirements. www.siahuat.com

Craving Caviar

Food connoisseurs crave caviar. These mysterious tiny black pearls are one of the world's oldest delicacies having been consumed before raw oysters, Champagne and truffles. It has been coveted by royalty and aristocrats from the ancient Greek and Romans to Russian Tsars. Fine black caviar shouldn't be mistaken or put in the same category as egg roe from non-sturgeon fish. Fine black caviar is soft and rounded and grey or brown in colour and the best caviar doesn't need a lot of salt or preservatives to mask the taste. Already renowned internationally for producing exceptional organic caviar, Caviar de Riofrio is the first black caviar to be certified organic. Wild caviar is no longer sold, although certain unscrupulous sellers try to pass off their products as 'wild' with correspondingly exorbitant prices and often dubious quality. Riofrio is already an established organic caviar brand in Spain and Europe and is now available in Singapore and Malaysia. www.caviarderiofrio.com

Dilmah Real High Tea Malaysia
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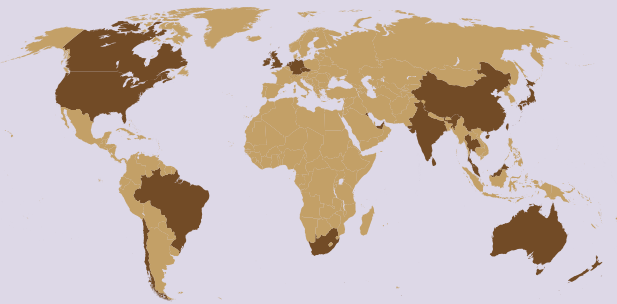
Welcome to the global tea gastronomy elite!

Congratulations to the winners of the Dilmah Real High Tea Malaysia Usmarini binti Amril and Yam An Nie from Shangri-La Hotel Kuala Lumpur! Now that you have claimed the top spot in the national Challenge it's time to get ready to test your skills against those of a new generation of tea loving culinary geniuses from around the world at our Dilmah Global Challenge due to be held in Sri Lanka in 2015.


Passionate about the tea we produce, we see the Dilmah Real High Tea Challenge as an intrinsic part of the global tea renaissance, as the world looks to discover the many fascinating and as yet underexplored facets of tea.

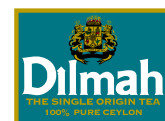
The Challenge is endorsed by WACS and began in 2007. The idea is to challenge culinary and hospitality professionals to discover the delicious luxury in tea.

The Challenge continues its journey as some of the world's finest chefs and hospitality professionals combine their ingenuity, flair and knowledge of food and tea in a series of national Challenges spread around the world, counting up to the Dilmah Real High Tea Global Challenge – the ultimate test of greatness in the company of the global tea gastronomy elite.



The Dilmah Real High Tea Challenge began in 2007 as an exploration of a contemporary high tea. It has traversed continents with this quest, starting in Colombo, Sri Lanka and continuing through Australia, New Zealand, Singapore, UAE, Netherlands, Chile, Thailand, Hong Kong, Macau, England, France, Malaysia... Not merely a culinary challenge, our Real High Tea demands an intelligent and creative approach to tea.

Follow the progress of the Challenge.
 Visit realhightea.dilmahteas.com
 www.facebook.com/teagastronomy





Amazing Alba

Dining in Singapore's Duxton Hill has taken on a new perspective with the recent opening of the amazing ALBA 1836.

Alessandro Frau from Phuket's highly acclaimed Acqua Restaurant is the concept and chef consultant. Diners are greeted at this contemporary Italian restaurant with a yellow-gold bar and open kitchen on the side where Chef Luca Piras creates masterful dishes. Staff, dressed in stylish black and grey are under the direction of Restaurant Manager Michele Zenella from Milan. Sample entrées such as Hokkaido carpaccio with radish, asparagus, black truffles and greens to enjoy the superb taste of simply fresh ingredients. A signature dish is ravioli with burrata cheese, osso bucco and truffles presented on an undulating plate.

Cantina Tramin Gewürztraminer from Italy's Alto Adige is the sommelier's wine match. Wines are masterfully selected by wine manager Vincent Papin and co-owner/Managing Director Matteo Trabaldo Togna. This very impressive, all-Italian wine list (apart from French Champagne) includes 40 wines by the glass, ranging in from \$510 to \$526 and in two volumes, 75ml and 125ml. Super Tuscans are priced up to \$900. www.alba1836.com.sg



New York Sushi Setting

The Yellow Tail Sushi Bar (YTSB), located on the fourth floor of the YTSB Building that fronts the VIE Hotel Bangkok, is considered the best sushi bar in Bangkok. A member of the MGallery Collection, YTSB serves traditional Japanese cuisine in a contemporary New York-styled setting. The décor is dominated by a patterned wooden ceiling, large black tiles and discrete lighting that focuses attention on the restaurant interior. The sit-up bar is the place for dedicated lovers of sushi while the table settings of solid raw timber provide a rustic but elegant dining space.

Set lunches and dinner are served alongside à la carte with some standout dishes like sea urchin roe, foie gras sushi, Wagyu sirloin with garlic soy sauce, teriyaki foie gras and white truffle miso sauce and Tasmanian salmon sashimi. An excellent wine list complements the food and ranges from Château Latour 2001 to more accessible wines such as Fox Creek Shadow's Sauvignon Blanc. There are numerous sakes as well. The only thing missing from YTSB is Australia's Yellowtail wine. www.viehotelbangkok.com



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Grazing At The Hilton

Graze at the Hilton Kuala Lumpur sources the finest produce that it prepares and cooks with minimal interference. Classic sauces are served it what could easily pass off as a traditional French bistro. Its compact menu changes every two months and offer seasonal produce that covers a culinary spectrum to accommodate those who crave international cuisine. Start with a trio of bruschetta including fresh tomatoes, olives and mushrooms.

Graze's signature dish is roast chicken which arrives in a bright orange cassoulet dish direct from the oven. A large portion of Australian prime rib steak is rich and flavoursome and served with a classic Béarnaise sauce with roasted potatoes on the side. In true French fashion, cheeses are available as well as three desserts. A premium selection of wines by the glass or bottle complements the dishes. www.life.hiltonkl.com



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French flair meets Singapore surprise and colonial heritage at the new Sofitel So Singapore. This boutique designer property is home to Xperience Restaurant where French Head Chef Anne-Cecile Degenne creates fascinating French-inspired dishes in a space that delights impressionable diners. Set two or three course lunches with a regularly changing menu make this ideal for gourmet business lunches. The Chef's Table in the shape of a bed is ideal for those who like to nap between courses. www.sofitel.com



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Les Halles Beautifully Shabby

Walk into Les Halles in Zurich West in Switzerland and you think you have walked into a junk shop gone wrong. Artistically created to replicate a beautifully shabby old world junk shop the only thing that isn't shabby here is its hipster groove. Les Halles is surrounded by old factories that have been given a new lease of life in the rejuvenated Zurich West. The funky dining space is a vibrant eating, drinking and shopping outlet full of beautiful people. Order the moules and frites of mussels and French fries and a glass of local Pinot Noir produced on the northern shore of neighbouring Lake Zurich. www.les-halles.ch



Light My Fire

Fuego, meaning 'fire' in Spanish, is the latest exciting concept introduced by the dynamic gourmants at Troika Sky Dining. Fuego is a casual South American-inspired bar serving contemporary cocktails and innovative tapas perched atop the award-winning The Troika. With stunning views of the iconic Twin Towers, Fuego is the perfect place to unwind after work, celebrate on weekends and definitely take in the fireworks during special occasions. The menu at Fuego is a captivating culinary adventure, taking traditional South American cuisine to the next level with clever use of local produce and witty presentation. Enjoy the delicious guacamole menu, mouth-watering charcoal grilled meats and roast chicken with homemade, tangy peri-peri sauce and arguably the best churros in town. Cocktails are equally impressive at Fuego - margaritas with grilled fruit components to reflect the grilled meats, mojitos are potent and thirst quenching while the Fuego Negroni is served in such an unexpectedly intelligent fashion. Fuego at Troika Sky Dining is always party time. www.troikaskydining.com





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AUCHENTOSHAN TRIPLE DISTILLED TIPPLE

Established in 1823, Auchentoshan (ock-un-tosh-un) triple distils every single drop of single malt whisky it produces in one of its three stills. The name means 'corner of the field' with the distillery being located on the outskirts of Glasgow and the city's only distillery. The distillery is located near farmland on the banks of the picturesque River Clyde, in the shadow of the Old Kilpatrick hills between Glasgow and Loch Lomond. Auchentoshan is renowned as being the only distillery in Scotland to have a third

still to ensure all whisky is triple distilled. Despite being more time consuming and expensive it provides an absolutely unique flavour. Its Lowland Single Malt Whisky has a complex yet smooth and delicate flavour. www.auchentoshan.com



PBORDEAUX BOUNTY

Many wine drinkers would claim that Bordeaux produces the world's best wines. For Château Des Laurets, it is Merlot that drives its wines produced in the Puisseguin Saint-Emilion appellation. The maritime climate and the clay or limestone soils contribute to the wines terroir. Merlot is a consistently excellent variety in terms of style and quality. It produces soft, smooth and velvety reds with flavours of red and black stone fruits. It thrives in the clay soils of Bordeaux and it gives the wine its colour, texture and smoothness.

Château Des Laurets blends in some 20% Cabernet Franc which does best in the chalky soils of its Dordogne River location and this provides the wine with the aromatic flavour of blackberries, light spiciness and an 'aged' flavour. Château Des Laurets Puisseguin Saint-Emilion is best consumed with grilled red meats or mature cheeses. These wines produced by have just been imported into Malaysia and are available in fine wine retailers.



CHAMPION CHILEAN CARMENÈRE

Originally from Bordeaux, Carmenère grape has been nurtured by Chilean winemakers and now championed as the national grape variety. In its new homeland it shows ripeness and produces a smooth wine with considerable complexity with dark fruit aromas and a clean, dry palate. The family wine house of Errazuriz has been crafting fine wines since 1870 and has developed the 'Champagne' of Carmenère known as Kai. It is arguably the finest made premium wine in Chile. Grapes are sourced from the best block from the Max Vineyard in the Valle de Aconcagua region.

These vines were planted in 1992 and are low yielding to present outstanding concentration of flavours. Enjoy fresh red and black fruit flavours with good acidity. The wine is racked in 100% new French oak for 20 months before 5% of Petit Verdot is blended in to make the 2010 vintage a superb wine that will continue to bottle age. www.errazuriz.com



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or



A LAIRD IN THE HAND

What is perfection and, in the case of wine, how would we know it when we tasted it? In many instances we depend upon others to tell us this and in the case of Torbreck Vintners The Laird, many would fall back on doyens of the wine tasting world like Robert Parker Jnr to unravel a complex wine for us.

So when Parker awards a wine 100/100 you can imagine the shelves clear mighty quickly.

In the case of this powerful Barossa Valley Shiraz there wasn't much on the shelf to clear in the first place. Priced as Australia's most expensive current-release table wine The Laird is seen only in the best circles. The Laird's big attraction is that the grapes for this balanced, elegant, powerful and yet mellow red are sourced from just one vineyard; Malcolm Seppelt's vineyard in Marananga.

The vines date back to 1950 and the grapes are matured in Dominique Laurent barriques known as 'Magic Casks'. The Laird is aged for three years on the new oak and then for two years in the bottle to produce very concentrated flavours that will only improve with cellaring.

www.torbreck.com



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For many connoisseurs, Champagne is considered an expensive bubbly, heavily promoted in the finest magazines and consumed by the rich and famous. While most Champagne drinkers can list only a few brands, there are over 100 Champagne houses with smaller producers such as the Philippe Gonet Family having produced Champagne for seven generations with cellars dating back to 1783.

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Limited quantities of Gonet Champagne are available in Malaysia from A&L Adventure and Leisure (www.a-and-l.com).
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TASSIE WHISKY TOSSES THE SCOTS

It is official; the best whisky in the world is not made in Scotland. At the 2014 World Whisky Awards it was a whisky from the other side of the globe that tossed the Scots off the top of list. Sullivans Cove Single Malt whisky is exceptional and the fact the French Oak Cask recently won the World's Best Single Malt Whisky has ensured that many whisky connoisseurs have the Australian island state of Tasmania well and truly in their sights. Sullivans Cove Whisky began operation in 1994 in Sullivans Cove Hobart in the very spot where the British first established the settlement that would become Hobart. Sullivans Cove Whisky is made traditionally, using only the finest Tasmanian ingredients. There's no chill filtering involved nor any colours or flavours added. Each barrel is bottled individually to capture subtle variances that occur from barrel to barrel, resulting in one of the best whiskies on the market today.
www.sullivanscovewhisky.com



PRIZED PIEDMONT

Founded in 1881, Pio Cesare Winery is one of the most respected in the Piedmont Region of northern Italy. Pio Cesare's energetic grandson Pio Boffa is always keen to showcase his wine in Asia which is becoming an increasingly important market for the winery. Pio Cesare champions the philosophy dedicated to the terroir of their various vineyard sites in producing crisp whites and oak-matured Chardonnays as well as some of the region's most respected red wines including Barolo, Barbaresco and Dolcetto. The signature Barolo D.O.C.G. is, like all Barolo wines, made from 100% Nebbiolo grapes sourced from family-owned vineyards in Serralunga d'Alba, La Morra, Grinzane Cavour and Barolo Novello as well as exclusive grower-owned properties. It is aged in mid-toasted French oak casks for three years to produce a classic Barolo with excellent structure and harmony with mild tannins and balanced fruit. www.piocesare.it



RIORRET PINOT

Riorret Single Vineyard Pinot Noir focuses on wine, place and imagination. This Morning Peninsula wine hails from Balnarring Village in Victoria just southwest of the capital Melbourne. It is produced from grapes grown by Campbell and Christine Penfold that are refreshed by cooling southwest winds that blow in from Bass Strait. This delicious wine has a palate of ripe black cherry, warm spice notes, fine tannins and juicy acidity. While the 2010 vintage is ripe for the tasting, it will become broody with four to six years bottle age.
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Judy is the Group Managing Director of Trend Matrix Enterprises and oversees the operations of some of Kuala Lumpur's most popular clubs. Trend Matrix has been in business as long as Hospitality Asia and its story is as fascinating as the magazine.

After a Phuket holiday some years ago, Judy thought Kuala Lumpur would be receptive to a beach club in the city. It needed to be casual and especially appeal to tourists. The Beach Club opened and still continues to be a huge success spurred on by word of mouth.

Judy sees service as being very important although the Beach Club offers a total package of excellent food, cool drinks and great music. Because the bulk of patrons are tourists with a different crowd every night, it is important to ensure guests are looked after.

Judy commented, "I believe in achieving optimum service from the heart. Good service starts from the heart and experienced staff need to be mindful of the three A's – alertness, attentiveness and assiduousness at all times."

"Hospitality can be a tedious business and handling staff is challenging. Staff are a never ending problem however, some of my managers have been with me for 13 years," claimed Judy.

Judy has noted many changes in the industry with tourism officials finally accepting that night tourism is important. Her company is currently embarking upon the Kuala Lumpur City Walk which will be a covered area with 25 restaurants, bars and shops. This will provide a refined Malaysian atmosphere that will also appeal to visitors. A 1,000-seater convention space in a glass box will open by the first quarter 2015.



KL City Walk is being developed by Desa Sehati Sdn Bhd together with Dewan Bandaraya Kuala Lumpur and under the guidance of the Trend Matrix Enterprises Sdn Bhd Group of Companies. This will be primarily a street arcade, comprising local and international fashion boutiques, bistros, cultural celebrations and tourism identified retail opportunities. This 'strip mall' is one of a kind, anchoring tourist destinations in the shadow of the Petronas Twin Towers and Suria KLCC.

It is an artery between Jalan Pinang and Jalan P. Ramlee, flanked by high profile corporate headquarters. Judy commented, "Local and international street malls have adapted to provide convenient and immediate retail opportunities for pedestrians. They offer more than just a transition from A to B but also garner the attention of office workers who have limited time but still seek an immediate environment removed from their work place. This also goes for tourists who are searching for something unique."

The street mall represents street culture in variety, personality and ultimately connection. It will provide an environment that is conducive and safe, which promotes efficiency and cleanliness in its tight constraint, while offering and complementing surrounding landmarks.

In providing shelter from the elements and particularly inclement weather, pedestrian traffic is practical and easy for locals and tourists to savour and enjoy a great day of shopping without having to worry about transportation to get from one end to the other. In turn, this allows leisure time within 'a garden within a city'.

"Fundamentally, the cultural activity of celebration will be at the soul of KLCW. It's very heart, The KLCW Cube will be the catalyst for venue experience and will be the who, what and where of the walk," explained Judy.

KLCW is a pedestrian arterial connection linking the Convention Centre and Pavilion Shopping Complex to the entertainment district of Jalan P. Ramlee. By controlling an environment that is brightly lit and vibrant, local and tourist pedestrian traffic is encouraged to ensure it will be 'Festival Street' and not just a passageway.

Judy concludes, "The transformation will be tremendous. Our objective is to create an identified landmark that is positioned and targeted as a must-visit destination. Only then we can say the Kuala Lumpur City Walk is truly a celebration of the best of Malaysia."



MH Tan was studying Architecture in England when on a holiday back in Kuala Lumpur, he befriended Ronnie Choong, who was at that time, a young DJ at the Federal Club Kuala Lumpur in 1978. Over a beer, he 'promised' to design Ronnie's first disco one day.

Zoom ahead 20 years later, in early 1996, both Ronnie and MH collected some money through a land deal. Ronnie joked that they should buy 2 sports cars, one for each. MH's reply was, "let's build the 'disco' that you have been talking about for the last 20 years...before we get too old to party!"

Hence, that same year, The Roxy Discotheque at the basement of The Renaissance and New World Hotel was opened, with much fanfare. A year later, Emporium Grand Café was conceptualised and opened, followed by the Beach Club.

Like they say, the rest is history:-

- The Emporium Grand Café
- The Beach Club Café
- Nuovo and Sangria Island
- Poppy Gardens and Passion @ The Poppy Collection
- Rum Jungle
- QBar
- Bar Flam and Café Flam (in collaboration with Sebastian Hagel & Giovanni)
- Bar Savanah (in collaboration with Indo Chinese Singapore)
- The Loft (in collaboration with Sebastian Hagel & Giovanni)
- * Y Chinese Restaurant
- * Italian Restaurant
- Mesquite
- Warehouse
- Rum Jungle, Tambun, Ipoh
- Havanita Hotel, Mersing Johore
- The Port Café, Mersing Johore

Developments:

- KLCW (completed 2010)
- Lumina Kiara @ Mont Kiara (completed 2011)
- The Onyx Tower (commence 2015)
- Lumina City @ Bukit Jelutong (commence 2017)
- The Grass Hotel (commence 2015)



Guinness Anchor Berhad



Guinness Anchor Berhad (GAB) was formed in 1989 when Guinness Malaysia Bhd merged with Malayan Breweries (Malaya) Sdn Bhd.

Listed on the Main Market of Bursa Malaysia, GAB's principal shareholder is GAPL Pte Ltd which is based in neighbouring Singapore. GAPL Pte Ltd is a joint venture company whose ultimate owners are Diageo Plc, a company incorporated in England and Wales as well as Heineken Asia Pacific Pte Ltd (HAPPL and formerly known as Asia Pacific Breweries Ltd).

In the 2013 financial year, Heineken NV became a joint ultimate owner (with Diageo Plc) after acquiring the entire shareholdings in HAPPL through its subsidiary, Heineken International BV. Guinness Anchor Marketing Sdn Bhd is a 100% owned subsidiary of GAB.

GAB operates the Sungei Way Brewery which began brewing way back in 1965. Located in the state of Selangor, the brewery occupies a land area of just over 11 hectares. The brewery brews Tiger, Tiger Radler, Guinness, Heineken, Anchor Smooth, Anchor Strong, Kilkenny and Anglia Shandy. It also produces the non-alcoholic beverage branded as Malta. GAB's brand portfolio also includes leading imported brands such as Strongbow and Paulaner.

In August 2002, GAB became the first brewery in Malaysia to receive the MS 1480: 2007 Hazard Analysis Critical Control Point (HACCP) Certification from the Ministry of Health. The brewery has received ISO 9002 Certification since 1995 and has upgraded to MS ISO 9001: 2008 in 2010. Its ISO Certification is from SIRIM, the Malaysian national standards development agency.



Success in any business is rarely achieved by one person. Large corporations succeed because many people are involved. It's not unusual in the hospitality industry for businesses to start small and grow. Couples are often behind the success of many such businesses and Hospitality Asia caught up with several dynamic duos of hospitality to find out the secret of their success.

Dynamic Duos

Samadhi, A State Of Mind

"The last 14 years of operating SAMADHI restaurants, resorts and villas has been both yin and yang as well as stormy and sunny," said Maple Loo of her partnership with husband Federico Asaro. "In the bigger picture, we've had more sunshine than dark clouds," she added.

The couple who owns restaurants such as Tamarind Springs & Tamarind Hill and villa resorts as JapaMala & Villa Samadhi started with very little money but a preparedness to invest a lot of hard work. The company grew organically, starting with only six tables in Tamarind Hill then embarking on Tamarind Springs and later JapaMala as they were able to 'fund the next from the last'. Till today, all their four hotels and five restaurants remain self-funded.

Asaro used to go to the morning wet market to buy supplies for Tamarind Hill. For years, the two would drive to Mersing almost weekly to re-stock their Tioman Island resort in order to minimise costs and maintain the quality. "We used to do 13-hour road journeys for three days from Kuala Lumpur to Northern Thailand twice a year to source for the restaurants and resort. It was hard work but it was also fun and satisfying. We've both been workers in building a life in the hospitality world and the life that we wanted and that's called SAMADHI," said Loo.

“ As Bruce Lee says, *running water never grows stale so you just have to keep on flowing.* **”**

Federico Asaro

Federico Asaro and Maple Loo





SAMADHI, the company that they developed is now the home for their hearts and dreams. Loo added, "We live in our own dream state and the properties we love and where we long to be, not what people or potential customers might prefer. We want to create freely, practice the philosophies we both preach and enjoy the beautiful things we see in our mind's eye. We love doing what we do, especially the creative process and that's why we take pride in being hands-on."



Clockwise: Tamarind Hill and Tamarind Springs – both designs are very earthy and provide a romantic dining ambiance.

Asaro provides the hardware and Loo, the software. Loo explains, "While we're in sync at many different levels, we're different in style when solving problems and dealing with people. Federico is the introvert whereas I'm the more-social. For this reason, we take on different roles."

As such, Loo is the face of the brand and marketing PR front and Asaro, the CEO, designer and builder. Loo is everything in between too. Loo continues, "We complement each other in this symbiotic relationship. Over the years, we've learnt a lot about and from each other, we also secretly and openly admire one another. We grew with the company and have also grown with each other. We have our squabbles but we decided not to go to bed angry." Knowing when to let go, agree to disagree and understanding your partner's intention is totally crucial in maintaining their harmony.

Soul Mates

Michelle Kwok and Fred Choo are soul mates in more ways than one. The owners of the very successful SOULed Out group of restaurants have been both a married couple and business partners for over two decades. They started

in a humble way in Mont Kiara and refined their successful concept to become one of the great icons of hospitality in Kuala Lumpur. Choo says, "We had one outlet in our first ten years and then seven outlets in the next ten years."

"In 1996 we opened with no experience in the hospitality as we had spent our early years in the manpower and recruiting business. We opened by chance after moving into a neighbourhood with few opportunities to let your hair down," said Choo. He continued, "Things were moving then and the economy was on the boil but there were few outlets and very few people were eating in the open at that time."



Michelle Kwok and Fred Choo



“ We have never forgotten where we came from, and the need for affordable prices and consistent quality. We need to constantly revamp the concept. ”

Fred Choo & Michelle Kwok

“We actually opened to keep Fred out of mischief,” stated Kwok. She continued, “The first month was a nightmare as we didn’t know how to make ice lemon tea let alone run a restaurant and bar.” However, the evening patrons loved the outdoor bar and they enjoyed drinking. The couple started with four tables and 12 chairs but soon ended up with 30 tables. Then they started projecting sports events onto the exterior white walls and that became a hit.

However, a change of landlord necessitated a change in location. “This was a blessing in disguise but a huge risk,” claimed Kwok. They relocated in December 2000 and received huge success from their loyal patrons who especially liked the ‘booze cruiser’ which took them to and from SOULed Out after one too many. Since then, other bigger and diverse outlets have opened. However, Kwok claimed, “We have never forgotten where we came from, and the need for affordable prices and consistent quality. We need to constantly revamp the concept,” said Choo. He continued, “Kwok makes it work, she champions the opening of new outlets. She is the ideas person whereas I’m the operations man.” Kwok chipped in, “Fred is on everyone’s back. Our approaches are different and Fred has a bad temper when things go wrong. Fred will be harsh and then I step in to clean up – like good cop, bad cop.”

The next 20 years will see changes as key staff who have been with the group for 10 years or so will have a greater say. “We have 420 staff and our eldest son Brian has come into the business,” said Kwok. “We would like to take more advisory roles and have to let go a little or the business will not grow. The end goal is not to work so we have to consolidate over next 20 years and allow the young ones to take over,” claimed Kwok.

Choo explained that a company called Ground Zero is owned by 35 key staff and they own 20% of the business so there is a good succession plan in place. “They are now partners not staff, so things are in good hands,” concluded Choo.

Tweaking Troika

The dynamic duo of Chef Chris Bauer and Eddie Chew, who achieved notoriety with the very successful Frangipani Restaurant in Kuala Lumpur, have moved to a higher plane with one of the city’s smartest new lifestyle concepts of Troika Sky Dining in the equally stylish Foster and Partners designed, The Troika. The restaurant partners for well over a decade enjoy what they do most of the time as they both like to share good food and wine with friends. “We have



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- **Hotel Royal Penang**
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- **Miri Marriott Resort & Spa**
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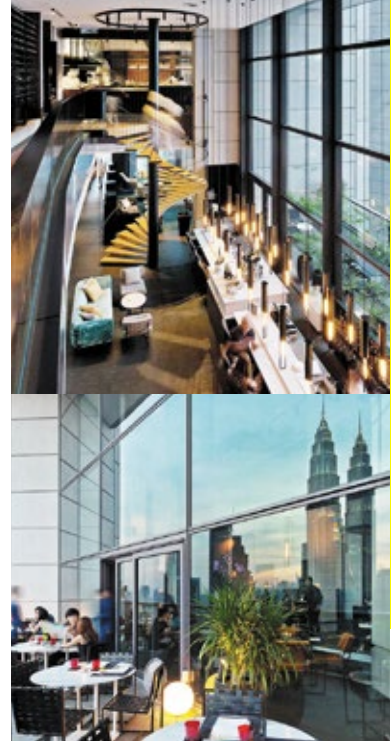




Chris Bauer and
Eddie Chew

“ We have different strengths and because we have been operating restaurants for so long, we know and understand what we are both good at. We don’t fight over things anymore. ”

Chris Bauer & Eddie Chew



different strengths and because we have been operating restaurants for so long, we know and understand what we are both good at,” said Chew. Bauer chipped in, “We don’t fight over things anymore.”

Chew explained that Bauer was more involved with the business side of the operation while he himself injected most of the fun element in operating the Troika outlets of Strato, Cantaloupe, Fuego and Claret. Chew said both are important to their operation. Bauer added that they now have four kitchens and a professional team and that he now acted more as the conductor of the orchestra. “We know the product and team are good and we will stick to our guns in trying to keep the operation successful and profitable.”

While retirement is far from their minds at the present moment, they have already set their sights on places to eventually settle down. Bauer said Paris or the south of France while Chew chipped in with Melbourne so maybe they don’t think the same way on all things.

Olé La Bodega

Sylvie and Edward Hyde met in a restaurant in Sydney when they were both travelling and working in Australia in the mid ‘80s (Edward in the kitchen, Sylvie on the floor). They worked in Australian and London restaurants before moving to Kuala Lumpur in 1997. It was really only a matter of time before they opened their own restaurant and the timing was right in 1999 in terms of their relationship, family and economy. In December 1999, they opened La Bodega Bangsar and have subsequently developed Gastrodome to include eight outlets in the Klang Valley and now in Malacca.

Edward looks at two ends of the spectrum the bigger picture like finance and business development but also the fine details while Sylvie takes a more pragmatic view. Edward said, “Sylvie advises on what will work and what won’t in terms of concepts and locations, she also looks after the human side with her natural charm and ease whilst we both enjoy having fun with our team and customers.” In the early days home life didn’t exist as

“ We have a shared passion for food and wine and the restaurant business and we both have deep reserves of determination and a ‘never say die’ attitude to both life and business. ”

Sylvie & Edward Hyde



Sylvie and Edward Hyde

the work was continuous. Their two children spent half their upbringing in their restaurants until they went to boarding school. An excellent management team now manages the daily operations. Both still enjoy working but now have time for family, travel and quality home time. But, it took a decade of hard work to get there.

One of the earliest challenges was the direction the business should take. This caused tension between the couple which directly impacted upon the team, business and marriage. Sylvie was very strong to hold things together during that time. Edward admits, “In retrospect I can see that we spent too much time discussing business at home.” Edward admits the restaurant business can be stressful. “It’s crucial to be aligned on the short and medium term goals at the outset and don’t underestimate the time and hassles of the restaurant

business as they can exert a strain on any relationship,” he claimed. The secret for any business is the determination to succeed and a passion for the business, but also a sense of fun, without that why bother?

Yin And Yang Of Modiva

While not opposites, there is a bit of yin and yang to the co-owners of MOVIDA, Felix Yang and Roger Hew. With seven outlets throughout Malaysia, MOVIDA (the word is Cuban slang for ‘party’) has made a big impact on the hospitality scene since the first outlet opened at Sunway Giza in 2010. While both come from related industries, they both have their strengths and weaknesses in operating MOVIDA. Hew operated bars and clubs in the Klang Valley while Yang was with Bacardi-Martini before they joined forces.

Yang says he liked Hew’s attitude that the underdog can make it if they remained focused. Yang adds, “We both saw pubs and clubs come and go, and we wanted something more sustainable; something more permanent. We have seven outlets now and we credit our success to listening to what our customers want. Our customers are the key to business as they are the best brand ambassadors. We believe in fair pricing and the strength of our business is beer sales so we have lots of promotions.” HA



Felix Yang and Roger Hew

Elevating Malay Cuisine

Sherena Razaly has been at the helm of Kuala Lumpur's premier Malay fine dining restaurant since it opened in 2005, growing it into a multi award-winning restaurant with local and international recognition. Razaly has successfully elevated Malay food to fine dining standards by focusing on building her team and mentoring them to their best possible performance. This was achieved by recognising her own limitations and then seeking the appropriate knowledge and business coaching. She has been recognised for her work in the evolution of Enak KL. The awards received and the direction in which she wants to go has already elevated Enak KL. The next step is to expand.



Cruising For A Pizza

Fay Angela D'Cruz, Chef and owner of Skippys Pizza (the real pork pizza company) established her business in February of 2011 in the basement of her home. The business boomed after a couple of months which prompted D'Cruz to set up her first restaurant in Phileo Damansara 1 Petaling Jaya. She has recently opened a second outlet in Centro Mall, Klang. D'Cruz has learnt that creating a management system and monitoring food quality is a top priority for a successful restaurant.

A catchy tagline is also important in the success of a restaurant.



Master Chef Werner Kuhn

What do the restaurants and bars Dining In The Dark KL, El Cerdo, The Steakhouse, The Whisky Bar, Opium KL and Black Forest all have in common? They're all owned by entrepreneur and gastronomy Master Chef Werner Kuhn, a German who has been in the food and beverage business for 44 years. Chef Kuhn has a good understanding of the restaurant and bar business having established more than 300 restaurants and now operates his own stable restaurants and bars situated along Changkat Bukit Bintang, Kuala Lumpur.



Singing For Her Supper

Julie Song, Chef and founder of Ipoh based Indulgence Restaurant and Living, Burps and Giggles, Buku Tiga Lima, Missing Marbles and It's Allegra Café is the winner of many prestigious awards from the Hospitality Asia Platinum Award Series.

She attributes her success to hard work, commitment and passion to the culinary arts. Song was also Chef on Call for Malaysian Airlines Platinum Enrich members for two years. It seems only natural that she is now the co-host of the 'Discover Perak' Season Series One and Two for the Asian Food Channel.





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DURIER NOW AN ICON

Vincent Durier recently joined Hotel ICON Hong Kong as the Director of Food and Beverage. Bringing his expertise in food and beverage management, he oversees the operations of three in-house restaurants, GREEN, The Market, and Above and Beyond as well as Banquet Services and the Pool Bar. Durier also optimises quality control processes and leads the Food and Beverage team to maximise the ICON brand presence.



CHIAM CHIMES IN AT SWISS GARDEN MALACCA

Johnny Chiam has 30 years experience in the hospitality industry. He worked his way up from the bottom starting as a busboy in 1984 in the first five-star hotel in Melaka (Ramada Renaissance Hotel Melaka). In addition to Ramada Renaissance, he has worked in Air Keroh d'Village, Pan Pacific Legacy Hotel Melaka, Hotel Equatorial Melaka and the Parkroyal Kuala Lumpur. Before joining Swiss-Garden Hotel and Residences Malacca, he was the Food and Beverage Manager in the Hotel Equatorial Melaka.



COMPANY AND FAMILY MAN

With over 20 years hospitality experience, Faiek Elsaadani, Food and Beverage Director at St Regis Bangkok injects renewed vitality into his new role. He started as a waiter and worked his way through the ranks within leading international brands such as Hyatt, JW Marriott and Starwood. This down to earth professional uses his people skills to drive and achieve the desired results. He works closely with his team in maintaining the company's mission and core values. He delicately balances his St Regis commitments to those of his wife and two children Noah and Zara.



SAVARIDAS SEASIDE MANAGER

Anthony Savaridas started his hotel career in 1987 in the Cameron Highlands before heading to Penang in 1990 to join the Southern Pacific Hotels during its pre-opening as a Food and Beverage Supervisor. He was then promoted to Assistant Restaurant Manager, Restaurant Manager and Banquet Manager. In 2000, Savaridas was promoted to Assistant Food and Beverage Manager and then to Restaurants, Bars and Events Manager in 2011. With his experience throughout his working career, he has provided PARKROYAL Penang Resort continuous progress and growth to his fellow associates.



CELEBRITY CONSULTS AT FRASERS SUITES

Celebrity television personality, Pete Evans is the Chief Menu Designer and Food Consultant at Fraser Suites Perth. 'My Kitchen Rules' judge and paleo chef Pete Evans is the consultant chief menu designer across all aspects of dining at Fraser Suites Perth including the signature restaurant Heirloom. New menus have been designed by Evans for conferences, events and weddings along with bar and room service menus. Keeping with Evans' food philosophies, the food offering is designed to provide guests with healthy and thoughtfully crafted food appealing to a range of palates. "The menus are about well sourced food from the land and sea simply prepared for maximum nourishment," said Pete Evans.



KANNA'S CULINARY CREATIVITY

Rajesh Kanna, Director of Culinary Restaurant and Bar at the Sheraton Imperial Kuala Lumpur began his illustrious career in the kitchens of The Westin Stamford and Westin Plaza Singapore. He then joined The Westin Kuala Lumpur as Executive Sous Chef and helped develop the Prego concept throughout the region. In 2008, Kanna joined the Sheraton Imperial Kuala Lumpur as Executive Sous Chef and then became Executive Chef in 2009. In 2013, he was promoted to his current executive position overseeing the hotels restaurants and bars.



CAREER WITH STARWOOD

Miriam Wolber joined The Westin Singapore in May 2014 as Director of Food and Beverage. She worked for Starwood for 11 years in Germany and then moved to the UAE with another hotel chain before deciding to continue her career with Starwood in Asia Pacific. With her passion for hospitality and exceptional management style she oversees the operations of two dining venues, a coffeeshop, a pool bar, lobby lounge, a ballroom, seven meeting rooms and a boardroom with a dedicated team of 55 professionals.



LAUSANNE TO LANGKAWI

With seven years experience in hospitality, Lorenz Annasohn has recently taken up the position as Food and Beverage Manager at The Westin Langkawi Resort and Spa. The Swiss national and graduate of École Hôtelière de Lausanne worked at Nestlé, a two-star Michelin restaurant and a Californian winery before joining Starwood Hotels and Resorts on their fast track programme called Vita Futura.

BERJAYA
TIMES SQUARE, KUALA LUMPUR - MALAYSIA
HOTEL

THE CHEFS



© Berjaya Times Square Hotel, Kuala Lumpur

THE Cuisine, Hospitality Experience & Food Showcase Brings You A Taste of True Heart in Every Bite

Carefully selected for their unique skill, these five chefs from diverse backgrounds come together to form a colourful brigade of culinary expertise, each equally capable in their own right - all under one establishment at Berjaya Times Square Hotel, Kuala Lumpur.

Known by his associates as the Master of Malay cuisine, Mohd Yusoff Bin Abdul Hamid or Chef Yusoff bagged gold for

the vegetarian and live cooking categories in the Food & Hotel Malaysia (FHM) Culinaire Malaysia 2003. This pleasant and easy-going chef is a people pleaser and says, "When I cook for people, it is with pure sincerity and a full desire to serve them the best". With a respectable 27 years of experience in the culinary scene specialising in authentic Malay cuisine, Chef Yusoff finds joy cooking with his

wife during his free time and states that he often gets inspired during these relaxing sessions.

Fresh out of high school, the adventurous and eager Gogula Kumar or Chef Kumar started his culinary journey in the hotel industry mentored by Chef Krishnan Lal from New Delhi, India where he acquired all his Northern Indian cooking skills. The calm and composed chef exudes a quiet

confidence and hunger towards his culinary ambitions. Chef Kumar easily adapts to different working environments and happily cooks for diners at Big Apple Restaurant daily. His advice for young chefs, "Always work hard and listen to your superior chefs as you can learn from their wide range of experiences from being in the field for so many years".

Executive Chinese Chef Kwan Siew Leun, or Chef Kwan, began his culinary grounding at the tender age of 14 as an eager kitchen helper. He worked his way up following in the footsteps of his reputed father, Master Chef Kwan Yu Kum, one-time revered as one of the Top 10 chefs in Singapore. The junior Kwan's dedication led him to open a Chinese restaurant in his hometown of Ipoh, Perak before bringing his traditional Szechuan skills to the city. He believes in the Chinese philosophy of cooking - colour, taste, smell and presentation - and emphasizes a fifth element: "I strongly regard nutrition in my cooking to ensure not just healthy eating but a healthy lifestyle," he affirms.

From Narathiwat, Thailand, the conspicuous Thai chef Thitikorn Chenwitsu, fondly called Chef Thiti, effortlessly brings a true authentic Thai experience to the palate with her offerings at Big Apple Restaurant. Prior to her shift to Malaysia, she previously served the Ambassador of Thailand in Kelantan and Denmark before joining Berjaya Times Square Hotel in 2005. Her years of experience and skill cooking authentic Thai food are evident by the popularity of her dishes with diners. A true culinary enthusiast, she shares her secret, "When you bring your heart to the kitchen, the energy can lead to amazing results!"

Chef De Cuisine of the fine dine Samplings On The Fourteenth Restaurant, Valmurugan Subramaniam is affectionately known as Chef Val in the KL culinary scene. With a natural flair for Classic Western cuisine, he bagged silver in the Hot Cooking Category for the FHA Culinary Challenge 2012. Mentored and trained by Master German Chef Wolf Gang Kiesal, Chef Val ensures only the highest quality cuisine leaves his kitchen. Under Chef Val's stewardship, Samplings on the Fourteenth Restaurant has received six Awards of Excellence by the Malaysian International Gourmet Festival (MIGF) in three years. "Cooking is quite simple - all you need are quality ingredients and attention to detail to create a master dish," says the amicable Chef.

All five culinary personalities distinctly share one palpable belief in their culinary philosophy - that cooking must come from the heart with passion and sincerity - a true manifestation of the art of cooking that can be evidenced by discerning culinary enthusiasts and gourmards alike. Their unbridled passion can be tasted by embarking on a culinary adventure at Berjaya Times Square Hotel, Kuala Lumpur. The opportunity to get up-close and personal with this enthusiastic culinary brigade is certain to inspire those in pursuit of a career in the competitive and dynamic culinary environment as well as those seeking to experience pure heart in every bite.

For further enquiries or reservations on food and beverage promotions at the hotel, kindly contact + 60 (3) 2117 8000 ext. 8133 (Big Apple Restaurant), ext. 8127 (Broadway Lounge) or ext. 8131 (Samplings On The Fourteenth Restaurant).



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SIGNATURE SALMON DISH

Executive Chef Mongkhol (Mark) Dantanavatanawong started his career in California and then moved on to the Berkeley Marina Marriott and then for acclaimed chef, Wolfgang Puck. Now Executive Chef at the MGallery Veranda Chiang Mai, he combines East and West spices in his cooking but sticks to Western flavours in his signature dish of almond crusted salmon. He uses imported Norwegian salmon in his signature dish which he lightly sears before oven baking it with a crust of almonds, breadcrumbs, butter, garlic and spices. This is served on a bed of noodles and topped with a cream sauce infused with resort-grown lemongrass. www.verandaresortandspa.com



THE ACCIDENTAL CHEF

Executive Chef Adtavorn Charoonpontithi (Gibb) is an accidental chef who started working in a seafood restaurant in Sydney 19 years ago out of necessity. He realised that he was destined to cook, and was invited to work as an apprentice in a restaurant in Montpellier, France with a two-star Michelin chef. He progressed to Chef de Partie before moving to a Barcelona caterer specialising in molecular gastronomy. After a stint at Hong Kong's Kee Club he returned to Thailand. He is presently at Anantara Bangkok Sathorn. Chef Gibb's scallop and tuna served with wasabi is a signature dish at the hotel's stunning rooftop restaurant ZOOM. He wraps the yellow fin tuna in nori and sears it along with Hokkaido scallops prepared with salt and mandarin powder. It is served with a tarragon reduction and lemon caviar. www.anantara.com



SIGNATURE SEA BASS AT ANANTARA

Chef Prabhakar Prabhakaran, Executive Chef at Anantara Chiang Mai has quickly adapted to the vibrant northern Thailand hospitality scene. Originally from Kerala in southern India, he graduated in 1997 and trained with Taj Hotels. He has since moved around the globe, working with celebrity chefs and refining his culinary skills. In 2007 he moved to The Chedi Muscat in Oman to open their signature seafood restaurant called The Beach. His signature dish is chorizo wrapped Chilean sea bass. Imported Chilean sea bass fillets is used and machine sliced chorizo is wrapped around the bass to retain its moisture and flavour. It is then oven-baked for 10 minutes before being served with a prawn wonton and a stew made from red wine, gnocchi, artichokes, tomatoes and mushrooms. www.anantara.com



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JUST DESSERTS AT GRAND ROXY MERCURE

Head Chef Lester Wang, the chef behind the sweet treats at Grand Mercure Singapore Roxy and the popular Feast@East durian paste, has been in the culinary industry for nearly 18 years. Specialising in desserts, Head Chef Wang has participated in many pastry competitions and has bagged three gold awards and one bronze award representing Singapore in Toronto. It is through such competitions that he has cultivated his immerse interest in pastry making. His latest experiment is *apom berkuah* which literally means 'pancakes with an accompanying sauce'. Made with rice flour, coconut water, coconut milk, gula melaka, bunga telang, pisang raja and other ingredients, this popular dessert offers a wholesome and authentic taste of Peranakan cuisine. www.grandmercuroxy.com.sg

CONTEMPORARY ASINAN BOGOR ERWIN

Mayra is Executive Chef at the Novotel Bogor Golf Resort and Convention Centre. *Asinan Bogor* is a local favourite which Chef Mayra presents in a contemporary manner. It is traditionally prepared with vinegar, palm sugar, chilli and fruits. The visual presentation sets the resort's signature dish apart from the traditional version sold throughout Bogor. He uses a glass bowl with a separate cone-shaped glass container on top with the liquid asinan sauce on the side.

At the table, guests pour the asinan liquid over the fruit. Such presentation allows for the staff to interact with guests, explaining the ingredients and the heritage of this famous local dish. www.novotelbogor.com



SCALLOPS AT CENTARA GRAND LADPRAO

Chef Eric Berrigaud hails from Brittany and joined Centara Grand Ladprao in May 2013 as Executive Chef. He now oversees eight restaurant outlets including Italian, French, Japanese, Thai and Chinese. French cuisine is very popular and the chef believes in serving quality produce cooked simply and with passion. Sourcing premium produce is easy in Bangkok. A signature dish is Croustis scallop Hokkaido prepared by rolling the scallops in breadcrumbs and then deep frying them in black ink so the end result looks like a black truffle. The popular dish is served in the hotel's atmospheric Blue Sky Rooftop Restaurant. In his spare time, the chef appears on Thai television as a judge for Iron Chef. www.centarahotelsresorts.com/cglb

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MAKING SENSE OF CAPE LODGE

Chef Michael Elfwing has moved Down Under as the Executive Chef at the prestigious Cape Lodge in Western Australia's Margaret River. This delightful country estate centred on a tranquil lake is home to an estate vineyard. Chef Elfwing and his passionate crew prepare enticing dishes complemented by local and global wines. One of the signature dishes offered at cooking instruction classes that the chef conducts is honey marinated quail accompanied by quail eggs and served on a bed of hazelnut crème. Chef Elfwing uses the distinctive taste of Tasmanian leatherwood honey to prepare the quails which are cooked with wholegrain mustard and orange zest. www.capelodge.com.au



ROBERT JOHNSTON'S BLACK ANGUS STEAK AT CHARCOAL

Australian Chef Robert Johnston joined The Saujana Hotel Kuala Lumpur as Chef De Cuisine in May 2014 for its newly unveiled open-grill dining restaurant, Charcoal. Chef Johnston started his career in the United Kingdom working at the Michelin-starred Castle Hotel in Somerset, then worked with a Michelin-star chef at the fine dining Rhodes at the Curzon Room onboard the P&O MV Oriana. He joined Carrington Place in Newcastle, Australia owned by the illustrious Chef Scott Webster and later collaborated in the opening of Osia, Resorts World Sentosa in 2010. Charcoal's signature dish is South Australian 100% Black Angus, grain fed, 120 days, 800gms steak which he suggests pairing with an Australian Shiraz/Cabernet Sauvignon. www.thesaujanahotel.com



FRENCH FLAIR IN SWAN VALLEY

French Chef Manu Fillaudeau's restaurant in the Swan Valley of Western Australia is a great venue to while away several hours over a lazy lunch in the wine region closest to the capital Perth. Fillaudeau who hails from a family farm in the Loire Valley trained in Paris at the luxury Parisian themed brasserie Le Grand Café but now calls Australia home. After cooking in Germany, Switzerland and London the chef relocated to Australia in 2005. Fillaudeau's opened in 2012 and serves classic French cuisine. One of his signature dishes is duck confit, with the duck sourced locally from Cherry Valley. The chef recommends serving this with a Reserve Cabernet Merlot from Pinelli Estate. www.fillaudeaus.com.au



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