



The Street Mall

*represents street culture
in variety, personality,
and ultimately
connection a Garden
Within a City.*

KL City Walk will be identified by a selective tenant mix that embodies the culture, emergence and future of the best of the most unique brands that can be not just positioned, but can be cultivated through intelligent bi-partisan relationships between developer, city and public interactions.

KL City Walk embodies the essence of the Malaysian Artisan through traditional, craft, local born brands that have achieved international status, emerging retail entrepreneurs and the flavour, colour and vibrancy of Malaysian History.

Fundamentally, The Cultural Celebration activity of celebration will be at the soul of KL City Walk. It's very heart "The KL City Walk Cube" will be the catalyst for venue experience and will the Who, What, Where of the walk. A full ambient controlled comfort venue with a capacity of more than 1000

people can showcase, enjoy and exhibit the best that Malaysia can offer. This venue is about collaboration, input processing and productivity.

By control, the KL City Walk is a pedestrian arterial connection linking The KL 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.

Our objective is to create an experience that is positioned and targeted as a must visit enterprise. Only then we can say "KL CITY WALK is TRULY a Celebration of the Best of Malaysia".

It is a boutique, quaint, yet captures the traveller niche market a budget level, and managed by people who know how to manage people's needs.

Through a process of selective key collaboration asset tenants together, calendar events, tourist opportunities and community based interaction can be the very foundation of the KL City Walk brand. We are a stage that upon others can perform through colours, freshness, variety and character.

KL City Walk represents Malaysia's dialogue through its unique culinary experience, its finesse in fashion, its identifiable craft culture and its

extraordinary ability to reach out to international participants. Arts, crafts, community participation against the wonder of Malaysia's Flora and Fauna, its amazing landscape, are all part of the KLCW story.

The greatest joy is the return of appreciation, knowing that whatever challenges arise, we are there to meet them, with the full knowledge that today is a "NEW HORIZON, A NEW DAWN".

*From
"Sunrise
to Dawn"
and beyond, through
intelligent design
and interaction.*



KL CITY WALK FLOORPLAN SPANNING 500 METERS IN THE HEART OF KL

Celebrating Two Decades



20 years. As I sit down to think of the things I want to share on my page, the memories of how this magazine started came flashing back.

Hospitality Asia is the brainchild of my partnership with my late husband, Stevens Ernest. The idea sprung in late 1994 when we both decided to start a business. We became the very first publishers to publish a hospitality magazine in Malaysia.

Shortly after the launch, we participated in HOFEX 1995 as our first regional appearance. A year into publishing the magazine, I invited my late father, Johnny Ong to join our growing team as an Editorial Consultant. He fell in love with the industry and decided to retire from his own business to join us full-time and take on the role of Managing Editor.

The journey has been long with many trials and turbulence, including the unexpected passing of Stevens in December 2000 and thereafter, my father in September 2006. Not only did I have to manage sales & marketing at that time, I had to wear many hats thereafter and took over the management of both operations and editorial. As they say, resilience builds character and the rest, well, it's history.

As part of the expansion of Hospitality Asia, I created the HAPA Awards as I wanted to start an awards programme to recognise dedication and talent within the hospitality industry, especially the "unsung heroes" from the back-of-the-house. With the support of industry players, judges and sponsors, the inaugural series of HAPA Awards was launched in 2002.

You will notice that the 20th Anniversary issue has gone through a facelift – a fresh look, contemporary design and layout, more exciting and relevant features mixed with some lighter reading. For the past months my team and I have been working tirelessly, incorporating new writing and design styles and I trust that you will like the result of our new innovation.

I would like to sincerely thank our readers, partners and supporters for helping us achieve the successes that we have and look forward to continually working with you to help raise the standards of hospitality throughout the region. We will forge ahead together, and create another milestone!

Enjoy the new copy of Hospitality Asia!

Jennifer Ong

Founder / Publisher

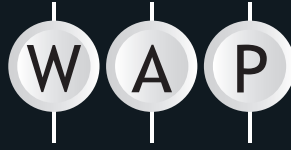


Brandt
Innovations you need



For more than **60** years
Brandt has been making **intuitive** cooking
CYCLIC, exclusive **technology** which allows you to **control** your cooking zones by a **simple gentle touch**.





ASIAGROUP
PUBLISHING • AWARDS • EVENTS

*“ Coming together is a beginning, keeping together
is progress; working together is success! ”*

~ HENRY FORD ~



HA (Hospitality Asia) is a business trade, F&B and travel magazine that provides coverage on the hospitality, F&B, travel and entertainment industry. Established in 1994, the magazine is distributed to industry professionals, corporates and travellers primarily in Malaysia and Singapore, as well as other countries within South East Asia through our online version.



The Hospitality Asia Platinum Awards (HAPA) is a much sought-after and widely acknowledged awards series which recognises and rewards passionate individuals and deserving establishments who have shown dedication and passion for excellence. Known as the “Oscars of Hospitality”, the HAPA Awards Series is designed to set the benchmark par excellence, bringing the hospitality industry to greater heights.



Here at MAD (Make A Difference), not only do we make a difference in everything we do, we are the difference! Through our vast network with the F&B, hospitality and entertainment industry, we are able to go beyond the norm in designing and creating unique events for our clients. It's not just about planning and organising an event, it's about delivering an extraordinary experience at a whole new level. We have the talent, the expertise and we're MAD enough to always want to try something new!

WAP was established to produce quality hospitality, F&B and travel publications for industry owners and operators, corporates and travellers. With 20-years experience in the hospitality industry, we expanded our portfolio to include awards and events management design. Now, as WAP Asia Group, we have 3 brand portfolios under our wing – HA (Publishing); HAPA (Awards Management) and MAD (Events Design & Management). With multi-level experience in publishing, creative, marketing, awards and events management, the team at WAP Asia Group is well-equipped with the expertise to assure commitment and efficiency in everything we undertake, at all times.





troopers

Founder / Publisher

Jennifer Ong

jennifer@wapgroup.asia

Director of Marketing

Janice Entaba

janice@wapgroup.asia

Journalist

David Bowden

david@wapgroup.asia

Creative Director

Pat Seow

pat@wapgroup.asia

Contributing Photographer

Darshana Sivanantham

darshana@wapgroup.asia

Director of Finance & Production

Rachel Law

rachel@wapgroup.asia

Manager, Special Projects

Haridas Sivasdas

haridas@wapgroup.asia

Event Engineer

April Augustin

april@wapgroup.asia

Event Plotter

Christina Lum

christina@wapgroup.asia

Admin & Circulation Assistant

Nurul Sakinah Binti Sa'dan

sakinah@wapgroup.asia



ASIAGROUP
PUBLISHING • AWARDS • EVENTS



offices

WAP ASIA GROUP SDN BHD [564476-H]
(Formerly known as World Asia Publishing (M) Sdn Bhd)
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.facebook.com/HAPAAwards

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



Chefs Association of Malaysia



Malaysian Food & Beverage Executives Association



Society of Professional Chefs (Singapore)



Singapore Chefs Association



The Society of The Golden Keys Singapore



Les Chefs d'Or Indonesia



Thailand Chefs Association (WACS)



Association of Culinary Professionals Jakarta



Bali Culinary Professionals Indonesia



Macau Culinary Association



Restaurant Association of Singapore



Baking Industry Training Centre (Singapore)



Cambodia Restaurants Association



Food & Beverage Managers Association of Singapore



Singapore Food Manufacturers Association



Singapore Pastry Alliance



International Bartenders Association (IBA)



Association of Bartenders & Sommeliers Singapore



Sommelier Association of Malaysia (SOMLAY)



Jakarta International Hotels Association Indonesia



Association of Rooms Division Executives



Hotel Public Relations Association of Thailand



Malaysian Association of Housekeepers



Club Managers Association (Singapore)



Indonesia Club Managers Association



Asian Golf Course Owners Federation



Bali Spa & Wellness Association



Kuala Lumpur Tourist Association



Hospitality Purchasing Association (Singapore)



Malaysian Association of Hotels (Penang Chapter)



Association of Singapore Housekeepers



Singapore Association of Food Equipment, Manufacturers & Suppliers



Stamford College



Berjaya University College of Hospitality



Marina Bay Sands Singapore

Where you share amazing experiences with your team

With over 2,500 luxurious rooms and suites, award-winning restaurants, exciting entertainment, and the largest collection of luxury brands in the region, Marina Bay Sands is Asia's leading destination for business, leisure and entertainment. Let our event planners chart a day of activities for your team to help elevate morale and strengthen teamwork.

Singapore's largest and most iconic hotel

Stay in a comfortable room, complemented by a myriad of amenities, personalised service and breathtaking views of the cityscape or the sea.



Culinary adventure with award-winning chefs

Indulge your palate at one of our Celebrity Chef Restaurants: CUT, db Bistro Moderne, Osteria & Pizzeria Mozza, Waku Ghin, and Sky on 57®.



Private party at Sands SkyPark®

Host an outdoor party from 57 storeys above ground and marvel at the view of the city.



Group tours at ArtScience Museum™

Be inspired by major exhibitions by some of the world's greatest artists.

Internationally-acclaimed performances at MasterCard® Theatres

Enjoy a night of musical entertainment along with cocktails and canapés.



The Shoppes at Marina Bay Sands®


Discover an unmatched retail experience with over 270 exquisite boutiques, new concept stores, as well as many restaurants located within its spacious complex.



Treat your team to an Incentive Package today!

Contact our Sales team at Sales@MarinaBaySands.com or call +65 6688 3000 for a quotation.

www.MarinaBaySands.com/MICE | 10 Bayfront Avenue Singapore 018956

Connect with us today:    


MARINA BAY Sands®
SINGAPORE



Celebrating EXCELLENCE
in Hospitality
Marini's on 57 continues to be a world-class venue
and a destination in itself



contents



12 MAD

We Make A Difference. Find out how.

20 SALUTE

Hospitality Asia celebrates its 20th Anniversary

32 CENTRESTAGE

On the cover ~ Modesto Makes Malaysia Home



travel, golf and spa

44 SCOOP

Buzzfeed on travel

56 THE VERDICT

Discover Macau

58 GLOBETROTTER

Trot around the world and discover the greatest golfing holes and vineyards

62 HALLMARK

Trends in the aviation industry

70 ON THE ROAD

Discover the latest wheels around town



food and entertainment

72 BUZZ

Buzzfeed on the F&B scene

78 DIGEST

Highlights on the latest F&B products and services

82 EXPOSE

Where to wine and dine around town

88 CHEERS

Beverages galore



YOUR FAMILY

FUN

BEGINS AT 6,000 FEET

Welcome to Asia's Most Exciting Family Destination

PETER MARVEY
MAGICIAN WITHOUT LIMITS

See how Peter Marvey brings his magical illusions come to life!
Now until **24 November 2014**.
Price from **RM48**.



The longest-running children's stage show is coming to Genting!
Date: **28 November 2014 onwards**
Price from **RM88**.



Your ultimate childhood superhero is coming to Malaysia in **2015!**

Follow us   | www.rwgenting.com

 Resorts World
GENTING

contents

food and entertainment

98 HOTSHOTS

Dynamic Duos ~ Hospitality Asia uncovers the secrets of couples success in the F&B industry

104 FLASH

Highlights on F&B owners

106 SPLASH

Who's who in the F&B industry

110 SIZZLERS

Dynamic chefs and their signature dishes

hospitality and events

118 TRENDSETTING

Sustainable Developments on the rise in the hospitality industry

134 GROUNDBREAKING

Hospitality features, tradition vs modern facilities

142 SPOTLIGHT

Hospitality Asia keeps abreast of hotel General Managers around the region

144 MINDSET

Hospitality Asia speaks to The British Club Singapore about pest management

145 CSR

Roti 1Malaysia launches its Sabah Chapter

146 GUILD

Buzzfeed on hospitality associations



THE SAMADHI EXPERIENCE

Congratulations Hospitality Asia on your 20th anniversary.

Japamala Tioman Island | Villa Samadhi Kuala Lumpur | The Blue Mansion Penang Island | Villa Samadhi Singapore
Tamarind Hill KL | Neo Tamarind KL | Mandi Mandi KL | Tamarind Springs KL | Cheong Fatt Tze Penang
Tamarind Hill Singapore

www.samadhiretreats.com

 **SAMADHI**
STATE OF MIND



designing unique events

Here at MAD, not only do we make a difference in everything that we undertake, we are the difference! Through our vast network with the food and beverage, hospitality as well as entertainment industry, we are able to go beyond the norm in designing and creating unique events to meet your very need. We have the talent, the expertise and we're MAD enough to always want to try something new!



ENRICH MALAYSIA AIRLINES TRAVEL INDULGENCE

This event was customised for Enrich Malaysia Airlines' Platinum members to experience a one-day culinary journey from the heart of Kuala Lumpur to the heritage town of Ipoh. The event encapsulated all the elements of exclusive luxury – a keynote to high living and indulgence. Working closely with the HAPA Award-Winning Restaurant and its chef-owner, Julie Song, we created an experiential moment for these frequent flyers to savour a 5-course fine dining menu together with a tasting health menu. Guests were picked up from their residence in a fleet of luxurious Audi cars, escorted by road marshals and chauffeured all the way to Ipoh and back. With our attention to detail, coupled with our extensive knowledge and expertise in the F&B industry, we designed and delivered this dining journey with a class of its own.



CHEFS & CUISINE EXPERIENCE (CCE)

The Chefs & Cuisine Experience was designed to make fine dining not only unique but exciting, whilst maintaining its exclusivity. This event also presents itself as an opportunity for exclusive social interaction amongst the host, guests, chefs, food and beverage experts and wine sommeliers via an unconventional setting which allows guests to move around freely to taste various types of imported food and beverages, socialize, network and enjoy a course by course dinner. The gastronomic part of the event is the open kitchen with HAPA Award-Winning Chefs showcasing their culinary skills and interacting with guests while they cook. Guests had the opportunity to mingle with the Chefs throughout the night. As part of our out-of-the-box concept, all guests were invited to the bar to select their beverage of choice and to take their seats at a different tables during pre-selected courses.



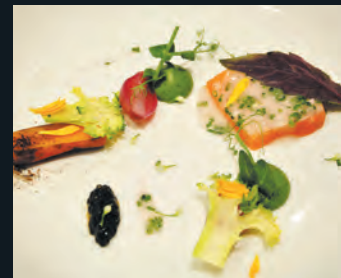
"Incredibly exciting to assist such a talented group of chefs and at the end of the day deliver such a memorable dinner."

Chef Francesco Napoletano, Executive Chef, Berjaya Times Square Hotel Kuala Lumpur



"An ultimate dining experience with good food and premium alcoholic beverages. Redefine the landscape and creativity of culinary and food pairing. A stunning job by WAP."

Kenneth Soh, General Manager, Luen Heng F&B Sdn Bhd





SERI CHENANG RESORT & SPA LANGKAWI SOFT LAUNCH & PRESS CONFERENCE

The idea of a standard property launch and press conference was a far cry from what we designed for Seri Chenang Resort & Spa Langkawi. We brought the look and feel of the property into Kuala Lumpur. Members of the media and guests were greeted by the rebana musicians and Seri Chenang's butlers. They were taken through a journey in the Seri Chenang room where replicas of the "rumah" chalets, lobby, spa and lounge area were custom-made to provide guests with a "live feel" of the resort. The press conference was conducted in a casual manner with live-TV coverage and media photo opportunities in the "rumah-rumah". Guests were later escorted to the Samplings on the Fourteenth Restaurant, Berjaya Times Square Hotel to enjoy a 5-course dinner prepared by 3 HAPA Award-Winning Chefs as well as witness a live-cooking culinary demo in the open kitchen of the restaurant.



"The team impressed us with their total understanding of our value and vision, and crafted a unique media launch for our luxury boutique resort. The team was on top of all matters consistently, meeting our expectations and demands."

Norlin Dato' Zainal Abidin, Chief Executive Officer, Seri Chenang Resort & Spa Langkawi



HAPA-GAB EXCELLENCE AWARDS

The HAPA-GAB Excellence Awards is a partnership between two powerhouses in the hospitality industry – Hospitality Asia Platinum Awards (HAPA) and Guinness Anchor Berhad (GAB). This Awards programme was created to recognise and reward the best GAB outlets in Malaysia for their distinction in service and quality excellence. The HAPA-GAB Excellence Awards programme was designed to elevate local service and quality standards to a level where it meets international standards of world-class excellence. The HAPA brand firmly endorses credibility and integrity which suited GAB perfectly as they have similar key principles. The HAPA audit system is carried out by industry experts and corporate individuals who personally visit each nominee as "Mystery Guests" for on-site inspections.



"The success of the inaugural HAPA-GAB Excellence Awards last year has proven that trade partners are realising the importance of product and service quality excellence, and how it improves their bottom line. This is especially seen in the increase in the number of participating outlets from 70 outlets last year, to almost 200 outlets this year."

Bruce Dallas, Marketing Director, Guinness Anchor Berhad





**LAMBORGHINI'S 50TH ANNIVERSARY :
A 5-STAR JOURNEY TO 5-STAR VENUES**

We were engaged as the Event Consultant and Manager for the first-ever Lamborghini 50th Anniversary Asia Drive (50AAD), held from 9th to 13th May 2013 in conjunction with "Automobili Lamborghini's 50th Anniversary Grand Tour Italy". Lamborghini Owners Malaysia (LOM) spearheaded its very own Lamborghini's 50AAD which facilitated a gathering of Lamborghini owners from Malaysia and Singapore.



The exciting 5-day drive tour chalked up 900 km on the odometer, kicking off with a press conference and lunch at Marini's on 57, KLCC and closing with a glamorous Gala Dinner at The Chateau Spa and Organic Wellness Resort, Bukit Tinggi on the first day. The convoy continued to YTL Cameron Highlands for a night's stay, followed by a day's drive to The Banjaran Hot Springs Retreat in Ipoh which included lunch at Jeff's Cellar followed by a leisure journey to the serene and tranquil Lone Pine, Penang. Last but not least, a fun-filled finale party was held at Hard Rock Café, Penang.



"The team's experience in all things luxurious makes them an ideal partner for creating events that are nothing less than extraordinary."

Marcus Chye, Chief Operating Officer,
Lamborghini Malaysia

Lamborghini owners were treated to some of the best boutique resorts, gourmet restaurants and spas in the country derived from HAPA's portfolio. Lamborghini Owners were treated to some of the best boutique resorts, gourmet restaurants and spas in the country that derived from HAPA's portfolio.





UNIQUE SEAFOOD GROUP OF RESTAURANTS 12TH ANNIVERSARY

It was Unique Seafood Group of Restaurants' first-ever anniversary celebration. We introduced the group of restaurants individually by showcasing their specialty dishes respectively. Live seafood, abalone, geo duck and a huge variety of sashimi were prepared by "chefs-in-action" at live-cooking pavilions. VIP guests and the media were entertained by a traditional lion dance to mark the group's 12th Anniversary. Together with our PR partner, we coordinated with the media for post coverage and ensured that the objective of brand activation was met. We understand the importance of branding and bringing the brand to life.



"Great team who were extremely accommodating, responsive and always accurate in providing solutions. The event proved to be a success as we gained extensive media coverage. A truly enjoyable partnership. Job well done!"

Kiky Cheah, Business Development, Unique Seafood Group of Restaurants



PETRON MALAYSIA INTRODUCES THE NEW MILES PRIVILEGE CARD

MAD was engaged by Petron Malaysia to launch their new Petron Miles Privilege Card in April 2014, to further reward its loyal customers which has over 1.5 million members all over the country. We introduced an afternoon launch event with a gala look and feel at the Grand Ballroom of Royale Chulan Damansara. Our ability to conceptualise the big picture enabled us to infuse an amazing combination of class and casual, with a ballroom ambience that exudes elegance, yet maintained an informal atmosphere. Members of the media, guests and Petron retailers were treated to a scrumptious hi-tea buffet with several live-cooking stations and were entertained by a shadow dance launch gambit as well as a jazz band. Guests had the opportunity to mingle and interact throughout the event.

"The MAD team can make wonders. Due to their special relationship with hotel businesses, the team can make things happen. They are professional and very dedicated. I am looking forward to working with them again in the future."

Megat Mohd Jeffri, Retail Brand Advisor, Petron Malaysia



This event was designed and tailor made with precision to make it one of the most significant launch events in Petron's history.

RAJAH & TANN ASIA

Being the largest law firm in South East Asia with more than 500 lawyers in 9 ASEAN countries and beyond, Rajah & Tann Asia wanted to mark this with a launch event to present their credentials as an Asian legal powerhouse. Having significant experience working with event management companies, particularly in Singapore and after much deliberation, Rajah & Tann engaged MAD as the event organiser for Rajah & Tann Asia's brand launch and gala dinner which was held on 21 August 2014 at Marina Bay Sands Singapore. The occasion was officiated by the Guest of Honour, Mr Tharman Shanmugaratnam, Deputy Prime Minister of Singapore and Minister for Finance, and attended by 1000 of the most senior management of the firm's clients, Ambassadors, judges, the Attorney General of Singapore as well as many foreign and local dignitaries. Local and international press provided coverage. The event marked a significant milestone in the firm's history, bringing together leading local law firms and lawyers from 9 ASEAN countries.



The evening's highlights were the sumptuous spread of innovative and creative food presentation reflecting flavours of cuisine from each of the 9 countries in Rajah & Tann Asia's network. The concept of live-cooking stations from HAPA Award-Winning Chefs and a modern truss bar was designed for this special night to make the launch event not only unique but exciting and grand. The unconventional table setting allowed guests to network, mingle and move around freely to taste various cuisine prepared by the team of chefs. The dinner was complemented with unique cocktails crafted specially for the event. It was an event of great importance and the partners of Rajah & Tann placed great reliance on engaging a competent and highly skilled event organiser such as MAD for this momentous occasion. Our ideas are always fresh and novel, wildly zany at times and yet practical and appropriately corporate in line with the tone of Rajah & Tann's event. With our out-of-the-box mindset, we managed to merge both gravitas and class with energy and fun!



"The MAD team delivered what they had promised – an unforgettable night for our most important guests! We cannot imagine anyone who could have pulled off our event as perfectly as the MAD team. They truly epitomise the highest standards of style and sophistication. Thank you and very well done".

Desmond Wee, Head Corporate Commercial, Rajah & Tann Singapore LLP





The MAD Team was absolutely instrumental for the success of our Garden Ceremony and our Dinner Reception. The MAD Team took away all the stress with their professionalism and teamwork allowing Janice and I to truly enjoy our big day. We are eternally grateful for the MAD Team and would recommend them for any event!

Jin & Janice



WEDDINGS

A wedding is always the most important day in one's life. There's no doubt that all couples have many expectations and aspirations, for an amazing event, to remember this special day. We truly understand how much it really means to have a dream wedding – flawless, beautiful and elegant. Every single detail is taken care, so that you and your loved ones can truly enjoy mesmerizing and meaningful wedding moments without worries. We believe in implementing creativity and innovation beyond the boundaries of normal. We take pride in creating memorable affairs and delivering experiences.



"The team was on top of every single detail and timing was kept to perfection and the event went like a breeze. Joy and happiness, a story to tell for many generations to come."

Mark & Min Min



WAP ASIA GROUP SDN BHD • 603 7954 1911 • mad@wapgroup.asia



*“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.

WAP ASIA GROUP SDN BHD • 603 7954 1911 • mad@wapgroup.asia



ASIAGROUP
PUBLISHING • AWARDS • EVENTS



Regional Publishing Powerhouse

Hospitality Asia has been through 20 years of trial and tribulation but also many wonderful achievements. The success of Hospitality Asia as a trusted industry publication stems from the strong partnerships we have enjoyed over the last 20 years with various brands, operators and members of the industry. Our clients have been very supportive throughout these years.

“Congratulations on the celebration of 20 years in business. We wish Hospitality Asia growing prosperity and a thriving future for many years ahead.”

HARBANS SINGH
MANAGING DIRECTOR
UBIQ GLOBAL SOLUTIONS

Hospitality Asia keeps abreast of the latest trends, and thus has gone through two major facelifts since the inaugural issue with this current issue being the latest and most innovative. Our core strength of a never-say-die approach and the willingness to listen to the industry are some of the characteristics that have put Hospitality Asia at the pinnacle of regional publishing and will continue to do so for many more years.

“Our highest appreciation for two decades of passion and commitment that have been shown to elevate the standards of the hospitality industry in Asia. The magazine has inspired the industry and became a trusted reference for all of its readers by highlighting the updates amongst the industry players. We are also proud to be part of the series and wish Hospitality Asia more success-filled years ahead.”

JEAN-CHARLES LE COZ
GENERAL MANAGER
GRAND NIKKO BALI

“Congratulations and sincere wishes on Hospitality Asia’s 20th Anniversary. As one of the region’s leading titles in the hospitality industry, Hospitality Asia has for the past 20 years consistently provided the industry with up to date information on trends and insights by key industry players. The magazine is a perfect fit for Sia Huat to reach out to its target market. Special thanks to the founder, Jennifer Ong for providing Sia Huat and Hocatsu excellent exposure to the industry and potential customers in the region.”

MELVIN TAN
MANAGER, SALES AND MARKETING
SIA HUAT PRIVATE LIMITED



1994

“ On behalf of iDarts Malaysia, I would like to congratulate Hospitality Asia on their 20th Anniversary and also the re-launching of their publication. As it marks their 20th Anniversary, we are proud to say that Hospitality Asia has grown to be the magazine of choice over these 20 years of constantly striving to be the best. We believe that the debut of our partnership this year will be the beginning of a new dawn in the industry of hospitality excellence. We wish Hospitality Asia all the best in the coming years and that they will continue to be the leader in recognising and rewarding talent and establishments who have shown drive and passion in the industry.”

RADIUS KHOR
BRAND EXECUTIVE
iDARTS MALAYSIA

With our growing profile, Hospitality Asia has opened up to a greater reader base ranging from business leaders to those in the leisure and travel sectors. This expansion is made possible by the placement of Hospitality Asia at reading lounges of selected establishments such as hotels, resorts, restaurants, spas, golf clubs, embassies, travel agencies, airline/airport lounges and private banks as well as onboard Malaysia Airlines’ First and Business Class.

“ Truly a fantastic magazine that brings together the very best of the industry players and motivates the rest to meet with the highest standards expected. With 20 years of exciting coverage on all the happening events and places, we are very glad to be a part of that success. A toast to the people behind Hospitality Asia.”

EDWARD HOLLOWAY
SENIOR VP, HOTELS OPERATIONS
GENTING MALAYSIA BERHAD

In 2002, an awards programme to recognise the people in the hospitality industry, particularly people from the back of the house, was conceived. It was Jennifer’s passion to create an industry awards programme supported by fellow industry players to recognise and the reward the “unsung heroes” for their dedication and hard work, and at the same time, elevating the benchmark for excellence. That was when the HAPA Awards was launched.



“ Congratulations, what an amazing achievement! In times like these one looks back at what happened 20 years ago. We were preparing for the millennial change, internet buzz was in full swing and mobile phones started their reign, and you have been entertaining and informing us throughout our career changes and when hopping from one Asian country to the next in progressing our careers. Your status has risen to greater and respectable heights as you have shown consistency, setting trends and standards as well as visionary ideas and programmes such as HAPA! Our fullest respect goes out to the founder, Jennifer Ong and not forgetting the inspirational Johnny.”

ANDREAS RUD
GENERAL MANAGER
SHERATON BANDARA HOTEL

The HAPA Awards was launched in 2002 at Conrad Centennial Singapore with a HAPA Singapore Series as the inaugural awards programme. Then subsequently, the HAPA Malaysia Series was launched in 2003 at Shangri-La Kuala Lumpur. The awards continued on a bi-annual basis with Singapore and Malaysia alternating each year.

“ Hospitality Asia has become the magazine to subscribe to in terms of news within the local and regional hospitality industry. I believe that Jennifer and her dedicated team will reach greater heights in the next decade and I look forward to reading about that journey in the future. Taylor’s has had a rewarding relationship with Hospitality Asia and we are appreciative of their efforts to raise the standards of the local and regional industry through the HAPA Awards. As winners of the HAPA Hospitality School of the Year 2007/08, Honorary Award 2010-2012 and HAPA Academic and Research Excellence 2013-2015, these accolades have proven that we are on the right path to graduating hospitality and tourism students who will stand out from the rest. Congratulations on this milestone! ”

NEETHIAHNANTHAN ARI RAGAVAN
DEAN OF TAYLOR’S UNIVERSITY SCHOOL OF HOSPITALITY,
TOURISM AND CULINARY ARTS

The HAPA awards programme was also designed to elevate the service and quality standards to a level where it meets with international standards of world-class excellence. The HAPA brand firmly endorses credibility and integrity. HAPA audits are carried out by industry experts and corporate individuals who personally visit each nominee as ‘mystery guests’ for on-site inspections.

“ Classy and stylish! From articles to reviews and everything in between, this magazine certainly keeps me in the loop of what’s going on in the industry. I am certainly looking forward to greater things. Keep being fabulous and happy 20th! ”

MICHELE KWOK
EXECUTIVE DIRECTOR
THE SOUL SOCIETY GROUP

“ Congratulations to Hospitality Asia on their 20th anniversary. Good wishes for many years to come. ”

ROSE YONG
MEAT AND LIVESTOCK AUSTRALIA

“ Congratulations on celebrating your 20th Anniversary! We believe that Hospitality Asia will continue to be a great success as it is leading the hospitality industry in Malaysia, Singapore and the region. We are glad that Yippie Booth was invited to join this meaningful event. We will be happy to attend and eagerly look forward to celebrate this happy occasion. Once again, thank you! ”

SEAN HO
EVENT MANAGER
THE MUSE ENTERTAINMENT SDN BHD



“ Eastin Hotel congratulates Hospitality Asia on 20 memorable years of bringing us the latest in industry news and publishing an excellent magazine. This achievement is a testament to the hard work, commitment and passion of your dedicated team members. We look forward to working closely with you. ”

EASTIN HOTELS

Another initiative by Hospitality Asia is the Chefs & Cuisine Experience designed to make fine dining unique and exciting whilst maintaining a degree of exclusivity. This event also presents itself as an opportunity for exclusive social interaction amongst the host, guests, chefs, food and beverage experts and wine sommeliers via an unconventional setting which will see guests moving freely around to taste various types of imported food and beverages, socialise, network and enjoy a course by course dinner.

“It’s been 20 years with a blink. But the efforts and determination in raising standards for the hospitality industry in Malaysia and the region have been a tremendous effort for Hospitality Asia. The awards and achievements are well received and recognised by international standards. PestBusters, as the preferred choice of the hospitality industry; our growth in the industry through Hospitality Asia has been tremendous. Thank you again! We wish you many more successful years in raising the bar for the hospitality industry in this region and beyond.”

THOMAS FERNANDEZ
CHAIRMAN AND CEO
PESTBUSTERS PTE LTD

The gastronomic part of the event is an open kitchen with HAPA Award-Winning Chefs showcasing their culinary skills and interacting with guests while they cook. Guests will have the opportunity to mingle with the chefs throughout the night to learn new skills. As part of our out-of-the-box concept, all guests are invited to the bar to pick their choice of beverages and to take their seats at a different table during pre-selected courses.

“We are honoured to be a part of your astounding 20 years of achievements. May you continue to grow from strength to strength and here’s to 20 years more! Happy 20th anniversary to Hospitality Asia!”

CHRISTINA TOH
GENERAL MANAGER
DORSETT REGENCY KUALA LUMPUR

“I’ve been associated with Hospitality Asia for ten years as my late husband Ronnie Choong was very good friends with Jennifer Ong. We staged an event called ‘Garden in the City’ in 1998 and Hospitality Asia did a wonderful job covering it and we were very impressed with their professionalism. The media exposure Trend Matrix received for the event was fantastic and the magazine provided us with an opportunity to communicate with our peers. I find Hospitality Asia to be very focused in the service that they offer and I like the opportunity that the magazine provides for us to communicate with others in the industry. Congratulations on your achievement!”

JUDY CHOONG
GROUP MANAGING DIRECTOR
TREND MATRIX ENTERPRISES

WAP is also growing and changing with the times. It has now expanded from a publishing house to a company that also specialises in awards management as well as events design and management. Under the new rebranded group called WAP Asia Group, there are three brands - Hospitality Asia (the publishing brand), HAPA (the awards brand) and MAD (the events brand).

“Congratulations on your anniversary! Not a surprise for Hospitality Asia as you never fail to amuse us. Wishing you continued success!”

TOBIAS SCHWEIZER
GENERAL MANAGER
BRANDT MALAISIE SDN BHD

With these three portfolios, WAP believes that despite its 20 year existence, the best has yet to come.

“Congratulations Hospitality Asia on your 20th Anniversary! May our paths continue to cross in our mutual pursuit of service excellence and in creating extraordinary experiences.”

FEDERICO ASARO
CEO AND OWNER
SAMADHI RETREATS

Genial Host



BERJAYA

TIMES SQUARE, KUALA LUMPUR - MALAYSIA
HOTEL

Berjaya Times Square Hotel, Kuala Lumpur is the host for the spectacular Hospitality Asia 20th Anniversary Dinner in November. Mr. Mondy Mecja, General Manager at the hotel said, "For over two decades, Hospitality Asia has done wonders in raising the standards and expectations of the hospitality industry by recognising outstanding people and performance within our rank and file."

He continued, "We are pleased that Berjaya Times Square Hotel, Kuala Lumpur and Hospitality Asia have established an excellent relationship over the years. The Hospitality Asia 20th Anniversary is a much-celebrated event for hoteliers as well as businesses who partner with the hospitality industry. This year we are extremely honoured to be able to host Hospitality Asia's 20th year of excellence and look forward to welcoming the best of the industry on such a significant night. I would like to wish Hospitality Asia a happy 20th anniversary and wish you boundless success for many years to come!"

Celebrity Chefs



BERJAYA

TIMES SQUARE, KUALA LUMPUR - MALAYSIA
HOTEL

Chef Thitikorn Chenwitchu, fondly called Chef Thiti, hails from Narathiwat, Thailand. A true culinary enthusiast, she sizzles the palate with authentic Thai Cuisine. Her years of experience balances the flavour of her dishes which is popular with diners at the Big Apple Restaurant. Chef Thiti previously served as Ambassador of Thailand in Kelantan and Denmark before joining Berjaya Times Square Hotel in 2005.

She quips, "When you bring your heart to the kitchen, the energy can lead to amazing results!"

Executive Chef Javed from Punjab Grill at Marina Bay Sands is delighted to be associated with the 20th Anniversary dinner. Award-winning Chef Javed is eagerly anticipating the opportunity to showcase his progressive Indian culinary style. "I will be presenting the world famous and irresistible butter chicken plus a molecular gastronomic 'lassi bubbles' for the dinner. I have worked with Hospitality Asia over the past years and have always found them to be a great platform for all the young chefs of the region," he claimed.





As Group Chef for Resorts World Genting, Chef Oliver Lopez has had the pleasure of working with Hospitality Asia on several occasions and found the team to be very talented and professional. "I won the HAPA King of Kitchens from 2010-2012 so it is a real privilege to be invited to prepare some of my signature dishes for Hospitality Asia's 20th Anniversary Dinner," said the chef. The dishes that will be presented will include baked Portuguese fish in foil and Wagyu sirloin with truffle sauce plus butternut confit, mushroom and shallot jam. "I have work with Hospitality Asia for at least ten years and at each and every occasion they always want something unique," said the chef.



Chef Alessandra Frau from Acqua Restaurant Phuket said, "As chef and owner of Acqua it is an honour to be invited to cook some of our signature dishes for such an important event as the Hospitality Asia 20th Anniversary dinner. It will be a real pleasure to be part of this event because we have had a long relationship with Hospitality Asia and especially Jennifer and all the team. They have been always a great support for us.

They always made us to be part of the food and beverage/hospitality scene in Asia, making me feeling as part of their hospitality family.

Chef Federico Michieletto, Executive Chef at Marini's on 57 said, "I am truly humbled to be given the opportunity to be one of the participating chefs in Hospitality Asia Platinum Awards (HAPA). HAPA have raised the bar for the hospitality industry with its recognition of talent." The chef said that it has been a great personal journey where he is constantly surrounded by creative and passionate people at work. He draws inspiration from the award-winning Chef, Thomas Keller, who said, "Let's face it; if you and I have the same capabilities, the same energy, the same staff, if the only thing that's different between you and me is the products we can get, and I can get a better product than you, I'm going to be a better chef." To the Marini's on 57 chef that means it is not possible without having a great team of people.

"I personally want to dedicate this journey to those who have been with me and I have served since my early days as a chef and to Modesto Marini for encouraging my creativity at The Marini's Group," claimed Chef Michieletto.



**MAJESTIC
RESTAURANT**



As owner chef of Majestic Restaurant in Singapore, Chef Yong Bing Ngen said it was a privilege to be able to prepare two dishes for the 20th anniversary dinner. Chef Yong will be serving Mini Abalone Siew Mai and Chilled Salmon Roll with Soya and Yuzu Dressing Chinese Style, for his colleagues in hospitality at the important dinner in November. Chef Yong said, "I have worked with Hospitality Asia for ten years and have always found them to be well-organised, enthusiastic and dynamic in everything they do. I look forward to play a part in making this event a success."



Born in Braunschweig, Germany, Chef Kern began his career as a culinary apprentice in 1965 and graduated in 1968 as professional chef. He is one of two recognised World Association of Chefs (WACS) Global MasterChefs currently residing in Asia and, a WACS Certified Culinary Educator. In 1977, he graduated with a MasterChef Certificate in Cookery from the Chamber of Commerce in Hannover Germany and at the 2008 WACS Congress in Dubai, he was awarded the coveted WACS Global Master Chef title, making him the only chef in Malaysia and one of three in Asia to be so awarded. Throughout his career he has had an extensive hand in creating gastronomic extravaganzas specialising in uniquely themed menus. His creative use of caviar and seafood has gained him great recognition in the culinary arts world. He is currently the Director School of Culinary Arts BERJAYA University College of Hospitality.



Down in Resorts World Sentosa, Executive Pastry Chef Kenny Kong has been preparing various tasty delights for the anniversary dinner. The President of the Singapore Pastry Alliance has prepared several tasty treats for the big night including banana café which is a specially composition of Asian and Western ingredients. It highlights the famous Asian samosa as a modern dessert. The chef claimed: "It incorporates caramelised banana sautés through the use of gula Melaka. This fabulous composition gives a sharp and unique flavour that will tantalise the taste buds at the dinner." Another of the chef's treats is warm silky lemon scented chocolate milk tea drink served with a creative coffee espuma and a crunchy cashew crumble. "It gives the dessert a wonderful twist as well as a different texture," said the chef.



As we celebrate our 20th Anniversary, Hospitality Asia would like to express our sincerest thanks to all our sponsors, not only for your support throughout the years but also for your participation in helping us make this celebration a success. Hospitality Asia appreciates the lasting friendships made while working together and we hope to have your continued support as we forge ahead.

Thank You!



“ As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them. ”

~ JOHN FITZGERALD KENNEDY



Congratulations!

Hospitality Asia

20th ANNIVERSARY
hospitality
asia



BERJAYA
TIMES SQUARE, KUALA LUMPUR - MALAYSIA
HOTEL

BERJAYA
UNIVERSITY COLLEGE
OF HOSPITALITY

Brandt
Innovations you need

CAN-I

es
EQUAL STRATEGY

GAB
GUINNESS
ANCHOR
BERHAD

KING KOIL
THE ONLY DOCTOR ENDORSED MATTRESS

COGNAC

trendMatrix
Enterprises Sdn Bhd

Aeroshield

CALLEBAUT
BELOUM, ITALY

SPANISH PASSION
Spanish Foods & Wines for Asia

RIOFRÍO
CAVIAR

Apici's

mla
MEAT & LIVESTOCK AUSTRALIA

PIAU KEE
WWW.PIAUKEE.COM

Vippie
WINE

JITU UNGGUL

CARTIVIA

BOTTEGA MEDITERRANEA

Fortier
wines & spirits

CARTRON
1882

RUSSIAN STANDARD
VODKA

Two Fingers
SEKULA

Dart Malaysia
made in DARTS LIVE

CITYGOLF

CIMB BANK

EST
Ethical Security Innovation
EST TECHNOLOGY SDN BHD

DORSETT REGENCY
KUALA LUMPUR

M
MARTINI & CO

Dilmah
THE ORIGINAL GINGER TEA
ONLY PURE CEYLON

THE DATAI
LANGKAWI

DOUBLETREE
BY HILTON
KUALA LUMPUR

EASTIN
PETALING JAYA - PENANG

hotel Equatorial
MELAKA

Renaissance World
GENTING

GRAND NIKKO
BALI

HAP SENG CONSOLIDATED BERHAD (0887700)

HATTEN & HOTEL

HOSPITALITY REOURCES

MARINA BAY Sands
SINGAPORE

PESTBUSTERS

RI-YAZ
HOTELS & RESORTS

SAMADHI
STATE OF MIND


Sheraton
Bandara

HOCA TSU
(M) SDN BHD

soulsociety

TAYLOR'S UNIVERSITY
Petaling Jaya, Selangor

UBIQ
UBIQ GLOBAL SOLUTIONS



In 1994, Modesto Marini arrived in what was then quite an exciting and exhilarating destination for a young Italian chef. "Kuala Lumpur was the second place I worked in Asia and everything was so different and I just loved the energy, the excitement and there seemed to be so many opportunities here. I fell in love with the place immediately and nothing has changed over the past 20 years," enthuses Modesto.

Modesto Makes Malaysia Home

Modesto has worked in fine establishments around the world but now calls Malaysia home. He says, "Then, Malaysia were ready for international food and because of its universal appeal, Italian cuisine was the obvious choice. Not long after, Modesto opened and operated what became a household name as Malaysia's best known Italian restaurant chain in its day. Now the founder and owner of The Marini's Group, Modesto heads up arguably Malaysia's finest dining and entertainment venues in Marini's on 57 as well as Marble 8 and the M Marini Caffé with more outlets on the drawing board.

Window on Kuala Lumpur

Several ventures later and in 2012 an opportunity on the 57th floor of the brand new Menara 3, KLCC building presented itself. When Modesto first peered through the windows of the building adjacent to one of the world's most iconic buildings, he immediately saw the potential for Marini's on 57.

Modesto comments, "When I first saw the space that is now Marini's on 57, I visualised where the bar would be as well as a prestigious lounge plus a fine dining restaurant. Here was a world-class location with the potential to rival those in other great cities. Putting the plan into action required dedication, passion, commitment and drive and a team that shared the vision. My main role was to motivate, inspire and lead while working hard to finalise the detail."

Modesto claims, "I knew this was a venue that required something special to ensure that it became and stayed Kuala Lumpur's finest venue. KLCC is a prestigious precinct and home to global brands. The venue I envisaged had to match or better others in the location."

All the world's leading cities have venues that attain cult status; these are the places that everyone wants visit when they're in town. While Modesto appreciated that Kuala Lumpur was a global city, it still didn't have that special place. He recognised that the view of the adjoining Petronas Twin Towers would be an important part of the



“ Here was a world-class location with the potential to rival those in other great cities. My main role was to motivate, inspire and lead while working hard to finalise the detail. ”

total experience but destination establishments achieve greatness through vision, passion and through quickly adapting to changing conditions. It has been a demanding, challenging and exciting journey to create from an empty space to the city's most prestigious venue.

Challenging Proposition

While appreciating the risks of starting a new business, Modesto accepted the opportunity to open within a designated time frame. The venue was required in record time for a global gas conference that Kuala Lumpur was hosting. The two month deadline would be impossible

for many, but it was a challenge that Modesto's team embraced.

A design and construction team was assembled to turn the vision into reality. The impending 25th World Gas Conference was to be a showcase event for the nation and the strategic space located high above Kuala Lumpur needed to reflect the aspirations of the conference and those of the nation.

Opening a venue anywhere is always challenging but when it is on top of a tall building, 57 storeys above the ground, there are additional challenges. Being a new building, much of the infrastructure was in place but there were items that needed to be installed quickly and others needed to be modified to meet the venue's requirements.

The team concentrated first on the bar and semi-open terraces. Kuala Lumpur can be a thirsty city so the primary aim was to keep the flow of cold beverages up to the conference delegates. Once the conference was over, the team continued to ensure that the restaurant and lounge opened soon. However, opening is merely the first step as a lot of refinement along the way has been necessary.





artist Rosalba Mangione provides a unique interior while designer lights provide a subdued but warm ambiance.

All tables offer views of the city skyline and are impeccably set with the finest linen, glassware and signature cutlery. Food is always important in Marini's on 57 but it is also the atmosphere, service and beverages which combine to ensure a memorable evening.

While the menu has its origins in traditional Italian recipes the chefs are driven by innovation and creativity. Under the guidance of Modesto, chefs at

The Sum of Its Parts

There are many components in the Marini's on 57 equation but it is the sum of its parts that make it so special. While some patrons admire the view others enjoy cool beverages, others the fine dining and others, the ambiance.

A great time to visit is at sunset as the Petronas Twin Towers is illuminated by the sun's golden rays. The bar at Marini's on 57 offers a heady mix of premium beverages, tapas and professional service to complement the views, during its Sunset Hours. The celebrated view inspired their debut album 'Sunset Hours Vol. One' launched this year, compiled by Balearic Chill out House music legend, José Padilla, making it the first premium dining and entertainment to do so in Asia.

The dedicated team of mixologists is focused on mixing the best cocktails. It is the team's pursuit of excellence and their passion for perfection that has put the bar on the map. They currently mix over 2,000 mojitos a month for example, and while each one is special, it's the pace and excitement that ensures the bar is always lively.

Destination Dining

The restaurant was established as a destination dining venue and everything about this intimate space reflects quality, elegance and style. Abstract artwork by Italian



Marini's on 57 focus on incorporating natural ingredients. The essence of their cooking is to highlight the innate qualities of these raw materials rather than over-manipulate them.

Modesto considers himself a purist and isn't tempted to experiment with fusion. "Marini's on 57 is renowned for its Italian cuisine and that's what we deliver as best our chefs know how. Consistency and attention to detail are all important."

Being a place to impress, an extensive wine cellar with rare and hard to find vintages is available but supported by many more accessible labels, price entry wines and styles.

Lounge Life

Conversation, premium beverages and relaxed yet refined seating are hallmark elements of The Lounge at Marini's on 57. This is a prestigious and intimate space for those who want to entertain or simply to relax. It has been designed for those who appreciate the finer things of life such as prestigious spirits, vintage wines, fine cigars and music. Deep leather armchairs provide an exclusive club ambiance while staff provide discrete, professional and attentive service.

Marini's on 57 has become the venue in Kuala Lumpur to celebrate and to catch up with friends or to meet new ones from around the globe. Modesto sums this up, "We set out to create different moods. The bar is trendy and complements the architecture of steel and glass; the restaurant is for gourmards and the cigar lounge is a place to see and be seen. I like that a singular place caters to these different occasions and moods."

Attaining Success

Modesto understands that nothing is hard if the overall task is divided into its smaller parts. "Success is the sum of small efforts repeated day in and day out," is how Modesto sums up his approach to hospitality.



“ It has been a demanding, challenging and exciting journey to create from an empty space to the city's most prestigious venue. ”

Modesto believes that nothing is unplanned and that the difference between a good and a great hospitality venue is systematic order where nothing is left to chance. He continues, "Sometimes I feel like the conductor of an orchestra. While you gather the best people around you, just as the conductor of the orchestra, somebody has to oversee everything. I think it is important to lead by example and to be totally involved. I'm very hands on during the construction phase, I had to be onsite to ensure that things were done as planned. I am starting to delegate more these days. Anyone can be taught the skills of a job but at Marini's on 57, we employ dynamic staff with character and who share the passion."

Modesto claims one of his mantras is, "The golden rule for the hospitality industry is to put yourself in your customer's shoes. It's about understanding the customer – you need to watch and listen and change if need be. Even today, we are constantly implementing changes."





He continues, “We cannot relax and while we maybe currently at the top, we have to not only maintain our position but also strive to be better. Our guests come here with a certain expectation of quality and sophistication; we have to exceed that and pleasantly surprise them every time they visit us. We want Marini’s on 57 to continue to be a world-class venue and a destination in itself. We want to hear people say: When you go to Kuala Lumpur, you must go to Marini’s on 57.”

New Challenges

While Marini’s on 57 still takes up a lot of Modesto’s time, he needs new challenges to keep him alert and ahead of the game. The Group now has an exciting premium steak restaurant in Marble 8 and a sophisticated café in the M Marini Caffé both within the KLCC precinct.

Both came about because Modesto has noted that Malaysia has evolved over the years; many people know what they want and they have the money to afford little luxuries. They are familiar with ingredients because they are well-travelled and better informed by television cooking shows. At the same time, the supply chain has developed and is much more sophisticated. Modesto comments, “We have sea bass delivered fresh from Italy twice a week, truffles flown in when in season and our meat is flown in fresh from Queensland and aged here in Malaysia.”

Over the next 20 years, Modesto wants to expand the Marini’s brand and they have had several enquiries to open Marble 8 and Marini’s on 57 elsewhere. Modesto



says these needs to be in upmarket locations and will most likely be a partnership arrangement. In addition, the brand and quality needs to get stronger and improved. Modesto wants to remain hands on and to develop more outlets but not a chain.

Despite the success of the Marini concepts, Modesto claims that the best thing that has happened since making Malaysia his home is meeting his wife Elizabeth and being able to raise two delightful children. **HA**



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

HOTELS & RESORTS (MALAYSIA)

Ambassador Row Serviced Suites
Ancasa Hotel & Spa Kuala Lumpur
Armada Hotel Petaling Jaya
Ascott Kuala Lumpur
Avillion Port Dickson, Negeri Sembilan
Awana Kijal Golf, Beach & Spa Resort, Terengganu
Awana Porto Malai Langkawi, Kedah
Batik Boutique Hotel, Kuching
Bayview Hotel Georgetown Penang
Bayview Hotel Melaka
Berjaya Langkawi Resort, Langkawi Island, Kedah
Berjaya Redang Beach Resort, Redang Island, Terengganu
Berjaya Times Square Hotel, Kuala Lumpur
Berjaya Tioman Resort, Tioman Island, Pahang
Berjaya Waterfront Hotel, Johor Bahru, Johor
Best Western Premier Dua Sentral Bliss Boutique Hotel
Bon Ton Resort Langkawi, Kedah
Boulevard Hotel Kuala Lumpur
Cameron Highlands Resort, Pahang
Campbell House, Penang
Carcosa Seri Negara Kuala Lumpur
Casa Del Rio Melaka
Cherengin Hill Convention & Spa Resort
Cititel Hotel Penang
Cititel Mid Valley Kuala Lumpur
City Bayview, The Langkawi, Kedah
Club Med Cherating, Pahang
Colmar Tropicale, Berjaya Hills
Concorde Hotel Kuala Lumpur
Concorde Hotel Shah Alam, Selangor
Coronado Hotel, The Kuala Lumpur
Corus Hotel Kuala Lumpur
Crown Plaza Mutiara Kuala Lumpur
Cyberview Resort & Spa, Selangor
Damai Puri Resort & Spa
De Palma Ampang, Selangor
Dorsett Regency Kuala Lumpur
Doubletree by Hilton Kuala Lumpur
Eastern & Oriental Hotel Penang
Eastin Hotel Penang
Eastin Hotel Petaling Jaya, Selangor
Equatorial Cameron Highlands, Pahang
Equatorial Hotel Melaka
Equatorial Hotel Penang
Evergreen Laurel Hotel Penang
Everbly Resort Hotel Malacca
First World Hotel
Four Points by Sheraton Langkawi Resort
Four Points by Sheraton Sandakan, Sabah
Four Points by Sheraton, Kuching
Four Seasons Resort Langkawi, Kedah
Fraser Place Kuala Lumpur
Furama Bukit Bintang
G Hotel Penang
Genting Grand
Georgetown City Hotel, Penang
Golden Palm Tree Sepang
Grand Bluewave Hotel Shah Alam, Selangor
Grand Borneo Hotel, Kota Kinabalu
Grand Dorsett Labuan Hotel
Grand Dorsett Subang
Grand Hyatt Kuala Lumpur
Grand Lexis, Port Dickson
Grand Margherita Hotel, Kuching
Grand Millennium 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
Highlands Hotel
Hilton Kuala Lumpur
Hilton Kuching, Sarawak
Hilton Petaling Jaya, Selangor
Holiday Inn Glenmarie Kuala Lumpur
Holiday Inn Melaka
Holiday Inn Resort, Penang
Holiday Villa Subang, Selangor
Hotel Equatorial Bangi-Putrajaya
Hotel Equatorial Kuala Lumpur
Hotel Excelsior Ipoh
Hotel Istana Kuala Lumpur
Hotel Maya Kuala Lumpur
Hotel Novotel Kota Kinabalu 1Borneo
Hotel Novotel Kuala Lumpur City Centre
Hotel Penaga, Penang
Hyatt Regency Kinabalu, Sabah
Hyatt Regency Kuantan Resort
Imperial Hotel, Miri
Impiana Cherating Resort, Pahang
Impiana Hotel, Ipoh
Impiana KLCC Hotel & Spa Kuala Lumpur
InterContinental Kuala Lumpur
Japamala Resort, Tioman
Jerejak Rainforest Resort
JW Marriott Hotel Kuala Lumpur
Klana Resort Seremban
KSL Resort Johor Bahru
Kuala Lumpur Convention Centre (KLCC)
Le Meridien Kuala Lumpur
Lone Pine Hotel, Penang
Mandarin Oriental Hotel Kuala Lumpur
Maxims, Genting Highlands, Pahang
Maytower Hotel & Serviced Residences
Kuala Lumpur
Melia Hotel Kuala Lumpur
Meritus Pelangi Beach Resort Langkawi, Kedah
Meritz Hotel, Miri
Micasa All Suite Hotel
Mid Valley Exhibition Center, Kuala Lumpur (MVEC)
MINES Wellness Hotel
Miri Marriott Resort & Spa, Sarawak
Nexus Resort Karambunai, Sabah
One Hotel Santubong
One World Hotel Petaling Jaya, Selangor
Pacific Regency Hotel Suites Kuala Lumpur
Palace of the Golden Horses, Selangor
Palm Garden Hotel, Selangor
Pan Pacific Kuala Lumpur International Airport Hotel
Pangkor Laut Resort, Perak
PARKROYAL Kuala Lumpur
PARKROYAL Penang
PARKROYAL Serviced Suites Kuala Lumpur
Pearl International Hotel Kuala Lumpur
Philea Resort & Spa Melaka
Piccolo Hotel Kuala Lumpur
Piccolo Hotel, Kuala Lumpur
PNB Darby Park Executive Suites Kuala Lumpur
Premiere Hotel Klang
Prince Hotel & Residence Kuala Lumpur
Pulau Springs Resort, Johor
Pulau Redang, Terengganu
Pullman Kuching
Pullman Putrajaya Lakeside
Pullman Sandakan
Putra World Trade Centre Kuala Lumpur (PWTC)
Putrajaya International Convention Centre (PICC)
Putrajaya Marriott Hotel
Putrajaya Shangri-La

Rebak Island Resort, Langkawi
Redang Island Resort, Terengganu
Renaissance Hotel Kuala Lumpur
Renaissance Johor Bahru Hotel
Renaissance Melaka
Resorts World Kijal
Ritz Garden Hotel Ipoh
Riverside Majestic Hotel, Kuching
Ri-Yaz Heritage Marina Resort & Spa, Terengganu
Royaie Bintang Damansara, Selangor
Seri Chenang Resort & Spa Langkawi, Kedah
Seri Pacific Hotel Kuala Lumpur
Shangri-La Hotel Kuala Lumpur
Shangri-La's Golden Sands Resort, Penang
Shangri-La's Rasa Ria Resort, Kota Kinabalu, Sabah
Shangri-La's Rasa Sayang Resort & Spa, Penang
Shangri-La's Tanjung Aru Resort Kota Kinabalu, Sabah
Sheraton Imperial Kuala Lumpur
Sime Darby Convention Centre
Somerset Ampang Kuala Lumpur
Somerset Seri Bukit Ceylon Kuala Lumpur
Sri Costa Hotel Melaka
Sunway Hotel Seberang Jaya, Penang
Sunway Putra Hotel Kuala Lumpur
Sunway Resort Hotels & Spa, Selangor
Sutera Harbour Resort Kota Kinabalu, Sabah
Swiss-Garden Golf Resort & Spa
Damai Laut
Swiss-Garden Hotel Kuala Lumpur
Symphony Suites, Ipoh
Tanjung Jara Resort, Terengganu
The Andaman, A Luxury Collection Resort, Langkawi, Kedah
The Banjaran Hotspots Retreat
The Chateau Spa & Organic Wellness Resort
The Club at The Saujana
The Danna Langkawi, Kedah
The Datau Langkawi, Kedah
The Gardens Hotel & Residences, Kuala Lumpur
The Magellan Sutera Resort Kota Kinabalu, Sabah
The Majestic Hotel Kuala Lumpur
The Majestic Malacca
The Pacific Sutera Resort Kota Kinabalu, Sabah
The Ritz-Carlton Kuala Lumpur
The Royale Bintang Damansara
The Royale Bintang Kuala Lumpur
The Royale Bintang Resort and Spa, Negeri Sembilan
The Royale Chulan Kuala Lumpur
The Saujana Hotel Kuala Lumpur
The Taaras Beach & Spa Resort, Redang Island, Terengganu
The Villas @ Sunway Resort Hotel
The Westin Kuala Lumpur
The Westin Langkawi Resort & Spa, Kedah
The Zenith Hotel, Kuantan
Thistle Johor Bahru
Thistle Port Dickson, Negeri Sembilan
Tiara Beach Resort, Port Dickson, Negeri Sembilan
Tiara Labuan Hotel
Traders Hotel Kuala Lumpur
Traders Hotel Penang
Trades Hotel, Puteri Harbour, Johor
Yeng Keng Hotel, Penang
Zon All Suites Residences On The Park, Kuala Lumpur

HOTELS & RESORTS (SINGAPORE)

Albert Court Hotel Singapore
Amara Hotel Singapore
Amara Sanctuary Resort Sentosa Singapore
Bay Hotel, Singapore
Berjaya Hotel Singapore
Capella Singapore
Carlton Hotel
Changi Village Hotel
Concorde Hotel Singapore
Conrad Centennial Singapore
Crockfords Tower/Equarius Hotel
Equarius Hotel
Fairmont Singapore
Festive Hotel – Resorts World at Sentosa
Four Seasons Hotel
Furama Riverfront Singapore
Gallery Hotel
Goodwood Park Hotel
Grand Copthorne Waterfront Hotel Singapore
Grand Hyatt Singapore
Grand Mercure Roxy Hotel
Grand Park City Hall
Grand Park Orchard
Hard Rock Hotel Singapore
Hilton Singapore
Holiday Inn Atrium Singapore
Holiday Inn Singapore Orchard City Centre
Hotel 1929, Singapore
Hotel Grand Pacific
Hotel Michael
Hotel Rel @ Pearl's Hill
InterContinental Singapore
Klappsons, The 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 Hotel Singapore
Naumi
New Majestic Hotel
Novotel Clarke Quay Singapore
Oasia Hotel Singapore
One015 Marina Club
Orchard Hotel Singapore
Orchard Parade Hotel Singapore
Orchard Park Suites
Pan Pacific Orchard
Pan Pacific Singapore
Paramount Hotel Singapore
PARKROYAL on Beach Road
PARKROYAL on Kitchener Road
PARKROYAL Serviced Suites Singapore
Peninsula Excelsior Hotel, Singapore
Quality Hotel Marlow, Singapore
Quincy Hotel, Singapore
Raffles Hotel Singapore
Rasa Sentosa Resort, Singapore
Regency House
Rendezvous Hotel
Royal Plaza on Scotts
Shangri-La Hotel, Singapore
Shangri-La's Rasa Sentosa Resort
Sheraton Towers Singapore
Siloso Beach Resort, Sentosa, Singapore
Singapore Marriott Hotel
Swissotel Merchant Court Hotel
Swissotel The Stamford, Singapore
The Elizabeth Hotel
The Fullerton Hotel
The Regent Singapore
The Ritz-Carlton, Millenia Singapore
The Scarlet Hotel
The St. Regis Singapore

HOTELS & RESORTS (SINGAPORE)

Traders Hotel Singapore
Wanderlust Hotel
Wangz Hotel
York Hotel Singapore

SPAS (MALAYSIA)
Andana Spa Kuala Lumpur
Angsana 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
Edes Spa – The Puteri Pacific Hotel, Johor
Elysyle Spa
Energy Day Spa, Ampang, Kuala Lumpur
Gamelan Spa, Kuala Lumpur
Heavenly Spa by Westin
Ishan Spa Langkawi
Jari Jari Spa Kota Kinabalu, Sabah
Jojoba Spa Kuala Lumpur
Kandaman Spa Mabul
M Spa Genting, Pahang
Mandara Spa – Sutera Harbour Resort Kota Kinabalu, Sabah
Mandrayu Spa – Strawberry Park Resort, Pahang
Martha Tilaar Spa Kuala Lumpur
Ozmosis Health and Day Spa, Bangsar, Kuala Lumpur
Qin Spa at Flamingo by the Beach
Royale Spa, The Royale Bintang The Curve
Samsara Spa @ Swiss Garden Hotel Kuala Lumpur
Sembunyi Spa – Cyberview Resort & Spa
Serenity Spa, Shah Alam
Spa Indrani, Starhill, Kuala Lumpur
Spa Manja, Century Garden
Spa Village, Pangkor Laut Resort, Perak
Spa Village, Tanjung Jara Resort, Terengganu
St Gregory Spa – PARKROYAL Penang Resort
Tatami Spa – Berjaya Hills, Pahang
Teratai Spa @ Meritus Pelangi Beach Resort & Spa, Langkawi
Teratak Spa, Penang
Thalia Spa @ Eastin Hotel Petaling Jaya, Selangor
The Andaman Spa – Andaman Datau Bay, Langkawi, Kedah
The Asia Spa
The Frangipani Spa – The Frangipani Langkawi Resort & Spa
The Sompton Spa @ Hotel Istana Kuala Lumpur
The Sompton Spa @ Premiere Hotel The Sompton Spa @ Prince Hotel & Residence Kuala Lumpur
The Sompton Spa at Intercontinental Kuala Lumpur
The Sompton Spa at Novotel Kuala Lumpur City Centre
The Spa – Mandarin Oriental Kuala Lumpur

SPAS (SINGAPORE)
Amrita Spa at Swissotel The Stamford
Aramisa Spa, Singapore
Aviva Spa at Aranda Country Club
Ayuthaya – The Royal Thai Spa @ Gallery Hotel Singapore
Banyan Tree Spa
Earth Sanctuary Day Spa
Essence Vale Aroma Spa
Estheva Spa

Helio Asia Spa
Lagunita Spa
Mayoor Ayurvedic Spa, Singapore
Rustic Nirvana Singapore
Spa Botanic at Sentosa Resort & Spa
Spaboutique
Spa Valley
Spa Villas – Resorts World at Sentosa
St Gregory Spa at Marina Mandarin
The Asian Spa at Fullerton Hotel
The Aspara Spa at Goodwood Park Hotel
The Oriental Spa at Mandarin Oriental Singapore
The Spa @ Aranda, Singapore
The Tamarind Spa
Wayan Retreat Balinese Spa, Singapore

RESTAURANTS (MALAYSIA)

7aterine
Al-Amar Lebanese Cuisine Kuala Lumpur
Atmosphere 360
Bagan Bar & Restaurant, Penang
Bianco Kuala Lumpur
Bijan Bar & Restaurant Kuala Lumpur
Bijou Kuala Lumpur
Chili Padi Restaurant
Chin's Stylish Chinese Cuisine, Penang
China House, Penang
Crystal Jade Restaurant @ The Gardens
Dragon-I Restaurant Kuala Lumpur
Ecoba Bar & Restaurant Petaling Jaya
El Meson Spanish Restaurant Kuala Lumpur
Enak Kuala Lumpur
Estilo
Sushi Hinata
Thirty8
Renoma Cafe Gallery
Prego
Amadeus Bistro & Wine Bar
Eu Yan Sang's Zun Kitchenette
Front Page by Treskneetee Sdn Bhd
FUKUYA Authentic Japanese Cuisine
Geographical Adventure Restaurant Bar Club (Menjalara)
Ibunda, Malay Fine Dining, Kuala Lumpur
il Lido Italian Dining + Lounge Bar,
Imperial China by Tai Thong
Imperial City by Tai Thong
Imperial Garden by Tai Thong
Indonesian Corner Fast Food, Johor
Indulgence Restaurant & Living, Ipoh, Perak
Kame Sushi
Kechara Oasis New Age Vegetarian Cuisine, Petaling Jaya
KURA, Petaling Jaya
La Risata Kuala Lumpur
Marini's on 57
MOVIDA – C180, Cheras Selatan
MOVIDA – Changkat Bukit Bintang
MOVIDA – Hatten Square, Melaka
MOVIDA – IOI Boulevard, Puchong
MOVIDA – Scott Garden, Jalan Klang Lama
MOVIDA – Sunway Giza, Petaling Jaya
Mulligan's Pub & Bistro
Noble House Restaurant Kuala Lumpur
Noble Mansion PJ
Oriental Pavilion Restaurant Petaling Jaya
Pak Loh Chiu Chow Restaurant
Passage Thru' India Kuala Lumpur
Pietro Ristorante Italiano
Ploy
QEII The Venue
Restaurant Mao Jia
Royal China Bukit Bintang by Tai Thong
Shook! Restaurant
Sid's Pub-Plaza Damansara
SOHO Country House
SOHO Free House, Penang
SOHO Gastro Pub
SOUled Out Kuala Lumpur
Spring Garden KLCC by Tai Thong
Spring Garden Melaka by Tai Thong

Spring Garden Tropicana by Tai Thong
Sutraa by the Olive Tree Group
Tamarind Hill 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 Ming Room Restaurant Kuala Lumpur
The Olive Tree by the Olive Tree Group
The Pool
The Ship Kuala Lumpur
Top Hat Restaurant
Vanity Mansion Kuala Lumpur
Vansh Kuala Lumpur
Vintry Cellars, Petaling Jaya
Xenni Japanese Restaurant @ Wisma Elken
YUZU Japanese Restaurant @ The Gardens

RESTAURANTS (SINGAPORE)

1-Altitude
Au Jardin
Au Petit Salut
Boathouse Restaurant
Caffe B
Cas Born Vento
Chinois
Choupinette
Club Chinois
Coziander Leaf
Crystal Jade Golden Palace (Paragon)
Friends at Jelita
Garibaldi
Garuda Padang
Halal Restaurant
Helipad @ Clarke Quay
Il Lido, Sentosa Golf Club
Indochine Restaurant Club Street
Indochine Waterfront
Ivory
Jaen, Swissotel The Stamford
Ku De Ta Singapore
Lantern @ Fullerton Bay Hotel Singapore
Le Papillon
Lei Gardens (CHUMES)
Les Amis
Majestic Restaurant & Bar
My Humble House
One on the Bund
Orchard Lei Garden
Original Sin
OSO Ristorante
Paddy Fields
Paradise Pavillion
Pierside Kitchen & Bar
Prive, Keppel Island
Punjab Grill by Jiggs Kalra
Rang Mahal
Relish Burger
Restaurant Madame Butterfly
Saint Pierre
Salt Grill & Sky Bar, ION Orchard
Savanh Bistro + Lounge
Senso
Serenity Spanish Bar & Restaurant
Si Chuan Dou Hua Restaurant
Sky Dining @ Singapore Flyer
Sky on 57 @ Marina Bay Sands
Taste Paradise
Tawandang Microbrewery @ Dempsey
The Cliff
The Forbidden City
The Jewel Box, Mount Faber
The Song of India
Tong Le Private Dining
Tung Lok Restaurant, Singapore
TWG Tea Salon & Boutique
Vansh
Ying Yang, The Club Hotel

EMBASSIES IN MALAYSIA

Australian Trade Commission
British High Commission
Canadian High Commission
Embassy of Denmark
Embassy of Ireland
Embassy of France
Embassy of Brazil
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
France Embassy of Malaysia
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
The Italian Trade Commission
The Royal Norwegian Embassy in Kuala Lumpur

EMBASSIES IN SINGAPORE

Embassy of Argentina
Australian High Commission
Embassy of Austria
Embassy of Belgium
High Commission of Brunei Darussalam
Embassy of Cambodia
High Commission of Canada
Chinese Embassy
Embassy of France
Embassy of Germany
High Commission of India
Embassy of Indonesia
Embassy of Italy
Embassy of Japan
Embassy of Laos
Embassy of Myanmar
High Commission of New Zealand
Embassy of The Philippines
Saudi Arabia Embassy
Embassy of Spain
Taipei Representative Office
Embassy of Thailand
Embassy of United Arab Emirates
UK Embassy/High Commission
U.S. Embassy
Embassy of the Socialist Republic of Vietnam

HOSPITALITY SCHOOLS (MALAYSIA)

Ascot Academy
Berjaya Higher Education Sdn Bhd
Ciantrou Culinary Academy
Genting Int'l International College
Kolej Damansara Utama (KDU)
Kolej Tunku Abdul Rahman
Nilai School of Hospitality & Tourism
Ranaco Training & Education Institute
Sunway University College
Taylor's University College
YTL International College of Hotel Management

HOSPITALITY SCHOOLS (SINGAPORE)

At-Sunrice GlobalChef Academy
Dimensions International College Pte Ltd
Raffles Campus Pte Ltd
Raffles Hospitality School
SHATEC Institutes

Singapore Culinary Institute (SCI)
Temasek Culinary Academy
The Tourism Academy @ Sentosa
William Angliss Institute Singapore

GOLF & COUNTRY CLUBS (MALAYSIA)

Awana Genting Highlands Golf & Country Resort
Berjaya Hills Golf & Country Club
Bukit Beruntung Golf & Country Club, Selangor
Bukit Jalil Golf & Country Resort, Selangor
Cinta Sayang Golf & Country Resort, Kedah
Cleanwater Sanctuary Golf Resort, Perak
Darul Aman Golf & Country Club, Kedah
Glenmarie Golf & Country Club, Selangor
Horizon Hills Golf & Country Club
Kelab Golf Perkhidmatan Awam, Kuala Lumpur
Kota Permai Golf & Country Club, Selangor
Kuala Lumpur Golf & Country Club
Mercurie Johor Palm Resort & Golf
Pulai Springs Golf & Country Club, Johor
Royal Selangor Golf Club, Kuala Lumpur
Saujuna Golf & Country Club, Selangor
Sultan Abdul Aziz Shah Golf Club, Selangor
Tanjong Puteri Golf Resort, Johor
The Mines Resort & Golf Club
Tropicana Golf & Country Club, Selangor

GOLF & COUNTRY CLUBS (SINGAPORE)

Jurong Country Club/Keppel Country Club
Laguna National Golf & Country Club
Marina Bay Golf Course
Orchid Country Club
Raffles Country Club
Safra Resort & Country Club
Seletar Country Club
Sentosa Golf Club
Singapore Island Country Club
Tanah Merah 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)

DBS Asia
ICICI Bank
ANZ Signature Priority Banking

TRAVEL AGENTS (MALAYSIA)

Bestour & Travel (M) Sdn Bhd
Discovery Overland Holiday Sdn Bhd
Malaysian Harmony Tour & Travel Sdn Bhd
Mayflower Acme ours Sdn Bhd
Pacific World Destination East Sdn Bhd

TRAVEL AGENTS (SINGAPORE)

City 99 Asia Travel (S) Pte Ltd
Farmosa Holiday Tours (S) Pte Ltd
Nam Ho Travel Service (S) Pte Ltd
Seiki Travel Pte Ltd
Shengyan Tours & Travel

AIRLINE OFFICES IN MALAYSIA

Air France
Air India
Air Mauritius
Air New Zealand
All Nippon Airways Co Ltd
Berjaya Air
British Airways-Qantas
British Airways Malaysia
Cathay Pacific Airway
China Airlines – CAL
Emirates
Firefly
KLM Royal Dutch Airlines
Lufthansa Malaysia
Malaysia Airlines - MAS - Malaysia Airline System Berhad
Myanmar Airways International – MAI
Philippine Airlines
Royal Brunei Airlines
Singapore Airlines – SIA
Thai International Airways
Vietnam Airlines

AIRLINE OFFICES IN SINGAPORE

Air France
Air India
Air Mauritius Ltd
All Nippon Airways Co. Ltd
Asiana Airlines
Bangkok Airways Co. Ltd
British Airways PLC
Cathay Pacific Airways Ltd
Continental Airlines/Emirates
Emirates
Gulf Air Co.
Indian Airlines Ltd
Japan Air Lines Co. Ltd
KLM Royal Dutch Airlines
Korean Air Lines
Kuwait Airways Corporation
Myanmar Airways International Co. Ltd
Nippon Cargo Airlines Co. Ltd
PT Garuda Indonesia
Pakistan International Airlines
Royal Brunei Airlines
Royal Jordanian
SAS Singapore
Saudi Arabian Airlines
Sempati Air
Singapore Airlines Ltd
South African Airways
Sri Lankan Airlines Ltd
Swissair
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 (MAS)

wassup!



Passion • Excellence • Recognition

It has been more than a decade since HAPA has brought the forerunners of the hospitality industry into the limelight and come 2015, we will be running the third instalment of the HAPA Regional Series which is HAPA Awards' 13th year running.



in the region where top hoteliers and industry professionals gather at one time. This proves to be one of the many benefits of participating in a HAPA Regional Series that nominees have come to appreciate and look forward to. The grand finale to HAPA Regional Series 2015-2017 will not be any different and an

Through HAPA, an impressive list of award recipients have all, in one year or another, helped raise the standards of the hospitality industry in their respective countries and we could not be more proud to bring you this next round of nomination calls. The contending for HAPA Regional Series 2015-2017 has already begun and already we will be calling for nominees from Malaysia, Singapore, Thailand, Indonesia, Vietnam and the Philippines.

The HAPA Regional Series' List of Awards for 2015 has an approximate number of 32 award categories and this is meant to bring more excitement and interest to the regional nominees. It must be stressed that HAPA has never been just an awards programme where awards are given away easily every year but it is, till today, known to be an assessment programme that requires a lot of commitment from the Organiser and Committee, nominees, judges, sponsors and not forgetting the entire hospitality industry.

The gala events that HAPA organises and hosts have been labelled to be one of the largest networking events

exclusive Awards Presentation Gala Dinner will be hosted in one of the participating countries. All nominated establishments and personalities will be invited to grace the event and witness this 'Oscar-style' Awards presentation.

Since its inception in 2002, HAPA has never deviated from its primary belief in honouring the most outstanding and deserving establishments and individuals in the hospitality industry. HAPA has always made tireless efforts in enhancing the levels of service among the hospitality practitioners.

HAPA has also stood firm in acknowledging that the core strength of this dynamic industry is invariably credited to all the individuals who contribute in one way or another, and who as true pillars of the industry, they need to be singled out for the utmost recognition and reward.

With that, we invite you to come join us in keeping the spirit alive with the HAPA Regional Series 2015-2017. For further inquiries, please email hapa@hapa.asia.



LIST OF AWARDS

MALAYSIA • SINGAPORE • INDONESIA • THAILAND • PHILIPPINES • VIETNAM

MAJOR AWARDS

MSE	★	HAPA Service Excellence - Beyond Expectations (Accommodation)
MSE	★	HAPA Service Excellence - Beyond Expectations (Dining)
MHT	★	HAPA Hotel of the Year - Extraordinary Stay
MRS	★	HAPA Resort of the Year - Best Discovery
MRT	★	HAPA Restaurant of the Year (Hotel/Resort) - Destination Restaurant (Hotel/Resort)
MRTi	★	HAPA Restaurant of the Year (Independent) - Unique Experience (Independent)
MIC	★	HAPA Icon of the Year - Hospitality Entrepreneur
MHL	★	HAPA Hospitality Leadership Award - Exceptional Achievement
MGM	★	HAPA General Manager of the Year - The Ambassador of Hospitality
MKK	★	HAPA King of Kitchens - The Ambassador of Cuisine
MFB	★	HAPA F&B Personality of the Year - Champion of Innovation
MNS	★	HAPA Nightspot of the Year - "The Place"
MIS	★	HAPA Indulging Spa of the Year (Hotel/Resort) - Heavenly Experience
MDS	★	HAPA Day Spa of the Year (Independent) - Blissful Experience
MGC	★	HAPA Golf Course of the Year - Exhilarating Experience

HEAVENS OF HOSPITALITY

H5H	★	HAPA Best 5-Star Hotel - Exceptional Experience
H4H	★	HAPA Best 4-Star Hotel - Exceptional Experience
H5R	★	HAPA Best 5-Star Resort - Momentous Experience
H4R	★	HAPA Best 4-Star Resort - Momentous Experience
HFR	★	HAPA Best Family & Recreational Resort - Delightful Experience
HBQ	★	HAPA Best Boutique Hotel/Resort - Exceptional Lifestyle & Living Experience
HSR	★	HAPA Best Serviced Residence - Perfect Living

FLAVOURS OF HOSPITALITY

FAC	★	HAPA Best Asian Cuisine - Flavours of Asia
FWC	★	HAPA Best Western Cuisine - Flavours of the West
FCA	★	HAPA Best Casual Dining/All Day Dining - Most Contemporary Experience
FCD	★	HAPA Extraordinary Concept Dining - Most Innovative Experience

PASSIONS OF HOSPITALITY

PMA	★	HAPA Asian Masterchef - Master of Authenticity
PMW	★	HAPA Western Masterchef - Master of Fine Cuisine
PMP	★	HAPA Pastry Masterchef - Captain of Creativity

HOSPITALITY FROM THE HEART

DFO	★	HAPA Front Office Excellence - Exceptional Service
DCG	★	HAPA Concierge Excellence - The Extra Mile
DHK	★	HAPA Housekeeping Excellence - An Added Touch

Note: The above 32 awards listed are subject to change and final confirmation by the HAPA Committee. MSE is a compulsory category for Accommodation and Restaurant categories.

For further inquiries, please contact +603-7954 1911 or email us at hapa@hapa.asia

*“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.