



## food & entertainment







**Olivier Piganiol**  
Executive Chef  
Sofitel Legend Metropole Hanoi, Vietnam

Two generations after his family anchored their working life in colonial Vietnam, a French chef has followed up on his fascination with this legacy to command the kitchens at the country's most storied hotel, the Sofitel Legend Metropole Hanoi. As the hotel's new Executive Chef, Olivier Piganiol will oversee operations at the French restaurant, Le Beaulieu; Vietnamese restaurant, Spices Garden; Italian restaurant, Angelina; and in the hotel's three bars, Le Club, La Terrasse and at the all new Bamboo Bar.

After five years at the landmark Dharmawangsa in Jakarta, the Metropole became an inevitable move for Piganiol, partly because of his family's connection and partly from an affinity for the charm and charisma of a classic property. The Metropole's stature as an historic property will determine the philosophy behind his moves in the kitchen, said the chef.

After graduating with a degree in culinary arts from CFA La Noue in Dijon, Piganiol spent ten years working in restaurants that had won two and three stars from Michelin: At the Bernard Loiseau (3 stars) and Pierre Gagnaire (3 stars), he established his credentials as an apprentice and as chef de partie.

In 2000, Piganiol landed at a Ritz Carlton Hotel, and he's been with hotels ever since, with Hilton, with Rosewood and most recently at the Dharmawangsa. When an opportunity at the Metropole opened up, Piganiol knew it was a move he had to make.

His grandfather was a prominent doctor in the French military who was based in Vietnam for six to seven years in the 1940s. His uncle was born in Lang Son. His grandmother worked as a nurse at the Pasteur Hospital in Saigon. Throughout his youth, Vietnam was frequently talked about, conversation that sowed seeds of wonder that finally found flower in Hanoi. **ha**

**Edmund Toh**  
Assistant Vice President  
Resorts World Sentosa, Singapore

As the Assistant Vice President of Resorts World Sentosa, chef Edmund Toh is responsible for more than 30 kitchens across the Universal Studios, Malaysian Food Street, Casino, six hotels with 1,350 rooms, West Zone's Marine Life Park and the production kitchens, ensuring that the resort delivers world-class food day after day. Previously from Suntec Singapore International Convention & Exhibition Centre, Toh operated the largest banquet kitchen in Singapore that catered to 10,000 guests at any one time.

Garnering over 30 years of experience helming dining establishments at Westin Hotel and Ritz Carlton Hotel in Singapore, as well as Ritz Carlton hotels in Egypt and Shanghai, Toh has cooked for former U.S. Presidents George W. Bush and his father, George H.W. Bush, former Russian Prime Minister, Vladimir Putin, and star golfer, Tiger Woods. A member of the Chaîne des Rotisseurs, the Les Amis d'Escoffier Society, he is actively contributing to the culinary world. In 2009, he led the Singapore National Culinary Team to win the Gold Medal at HOFEX—Hong Kong International Culinary Classic 2009 under the Gourmet Team Competition category.

In Feb 2013, Toh officially took over as President of the Singapore Chefs' Association. This year, he won a host of awards including the At-Sunrice Global Chef Academy Global Chef Award which recognizes his global achievements as a source of inspiration for young chefs; and the At-Sunrice Global Chef Academy Mentor Chef Award from 2010 to 2012 which acknowledges his mission of mentoring the young. **ha**



**Azmi bin Desa**  
Executive Chef cum Food and Beverage Manager  
Philea Resort & Spa Melaka, Malaysia

Azmi bin Desa brings more than 25 years' experience in luxury hotels and restaurants to his role which includes the Executive Chef positions at the Concorde Hotel Shah Alam, Andaman Resort Langkawi, Sheraton Perdana Langkawi and has been with the task force team for the Hyatt Group where he was posted to Indonesia, New Zealand and Brunei.

With his extensive experience in modern and classical cuisines, Azmi has strengthened the reputation of the resort's culinary team and has always striven towards consistency and a high level of service standards with constant trainings and smooth restaurant operations.

Azmi has been recently promoted as the Food and Beverage Manager cum Executive Chef to take the culinary and food and beverage teams, and five food & beverage outlets including room service and banqueting services to another level. **ha**



# Table Dressing With A Twist



**C**hilewich Hospitality is a collection of tabletop products designed especially for hotels, clubs and restaurants worldwide. The range prides itself on cutting-edge designs and specializes in the manufacture of woven vinyl fabrics for placemats, tablemats, woven floor mats, utility mats and others. Chilewich uses vinyl because it is durable, easy to maintain and provides the aesthetic qualities its customers' desire. Over 100 weaves and colours are available in seven standard size placemats and runners with the capability of doing almost any custom size or shape requested. The material is durable and easy to clean.

Using the least amount of energy possible, Chilewich creates modern, durable, and easy-to-clean vinyl textiles for a remarkable range of applications. Chilewich products are washed with water and bio-degradable detergents, are made in the USA and have a long life cycle, which helps the user reduce both energy use and costs while maintaining a sophisticated and modern aesthetic.

Using Chilewich mats in lieu of the traditional tablecloths helps hotels and restaurants cut down on energy and laundry costs. Their durability and low maintenance make them cost effective as well as environmentally friendly. These features coupled with a highly sophisticated design sensibility make these table coverings the only contemporary choice. **ha**





# Man Of Steel

## Vietnam crowns its first Iron Chef

Vietnam is a country where good food is a daily priority. Vietnamese are passionate about their food and make time for it at all hours: potent iced coffee swings from thousands of motorcycle handlebars, vendors push carts of coconut-sprinkled sweets, pork and pate rice baguettes, and fragrant pandan wafers; and on every corner, locals crouch on miniscule plastic stools over steaming bowls of broth and noodles.



Enjoyed worldwide for its delicate flavours and liberal use of fresh ingredients, Vietnamese cuisine is nowhere more appreciated than in the bustling cities of Vietnam itself. In an environment where food is given such status, cooking shows and culinary competitions take on another dimension.

In downtown Ho Chi Minh City Le Xuan Tam, Sous Chef of Reflections Restaurant at the Caravelle Hotel and the winner of the inaugural The Next Iron Chef Vietnam competition is riding high. The 38-year-old was born to quite a poor family in Quang Binh Province, and was raised by his father as his mother passed away when he was just a boy.

"After I graduated from Gia Hoi high school in Hue in 1992, I moved to Phan Thiet where I spent a few years working as a fisherman. The fishing life wasn't really for me, so in 1995 I moved to Ho Chi Minh City and took a job in a Russian restaurant. One of my relatives was a chef there and she was the first person who encouraged and supported my culinary talent. The kitchen of that restaurant on Nguyen Dinh Chieu Street is where I first became interested in cooking," Le recalls.

Pondering on his culinary teachers and education, Le muses that he was, "Extremely lucky to have worked with chef Lê Ngọc Lân (former Executive Sous Chef at the Sofitel Saigon Plaza, where Le worked in 1998.) He is an amazingly talented chef, a clever manager and great teacher. His instruction helped me a great deal. My time at L'Oliver Restaurant at the Sofitel Plaza Saigon was crucial to my career, as were the two years I spent working in Singapore at Le Tonkin Restaurant. I also remember clearly the day I joined the Caravelle."

Describing his cooking as 'creative, whole-hearted, passionate', Le believes the best part of being the sous chef of Reflections Restaurant is loving what he does. "Creating and cooking new dishes is a big part of what I do. I also appreciate the chance to work in an international environment, which not many Vietnamese chefs have the opportunity to do."

The chef who finds it hard to choose a handful of favourite ingredients, and indeed, favourite dishes, certainly had the crowd eating from his hand at Iron Chef Vietnam 2012, but did he really think he had a chance of taking home the title?

"Actually, when I entered the competition my goal was not to win the trophy but to learn from other chefs and to discover things about myself. I wanted to find out how much pressure I could take and what sort of challenges I could conquer. When they announced I was the winner, my mind went to all the teachers and coworkers and friends who have encouraged and taught me, and I thought about how much I appreciated them. That includes the team at the hotel who supported my decision and gave me time off to take part in the competition." As hot as the competition was, it was always down to the judges, and Le

said he most wanted to impress David Thái. "He is a great chef and was with the competitors throughout all the challenges. Also, I talked to David a few times and always learned so much from him, so I really respected his opinion about my food. The hardest challenge, but also the challenge I enjoyed the most, was the 'Memory' challenge, where competitors had to cook something related to memory. The main ingredient was pork. At first I had no idea what dish to cook that would reflect memory and at the same time impress the judges.

All of the dishes in my memory are simple dishes from the fishing village in Central Vietnam where I grew up. After lots of thought, I chose canh khe thit heo (pork and sour star fruit soup). This dish was connected to a dear memory of my father from when I was a little boy. It was the cold season when my father could not go fishing and we had nothing left to eat. For two days I went to school with an empty stomach. While I was at school on the third day, my father helped a neighbor slaughter a pig and as thanks the neighbor gave him some of the pork. My father used the pork to make canh khe thit heo. When the soup was ready, he came all the way to my school to call me home to eat together."

Though he has the title of Iron Chef to his name, Le is still self-effacing when asked about his advantage over the other competitors. "I thought everyone had an advantage over me! Actually, everyone had their own advantages; the older ones were more experienced, while the younger ones were dynamic and creative. I would have to say my only advantage was my confidence, which came from years of working with top chefs, Vietnamese and foreign."

Asked about his triumphant return to Caravelle after the Iron Chef experience, Le said simple, "It felt good, happy, exciting to be back. More people know who I am now, but at the end of the day, I count Iron Chef as one more positive, memorable experience. Life is back to its normal routine, but I have gained valuable skills and experience from being on the show. My goal is to keep learning as much as I can to improve my cooking. I would also like to master my English speaking skills to be able to communicate well with the people I cook for and with chefs from all over the world." **ha**





Her entrepreneurial skills have been showcased delectably with her 2am: dessertbar; while the innovationist in her has driven her to create 2am:lab, a non-profit expansion of 2am:dessertbar's philosophies which offers workshops, private dining and which functions as a experimental kitchen from which come out some amazing ideas.

Little wonder that the Kochi Prefecture of Japan sought her out to help disseminate the goodness, versatility and quality of Kochi's yuzu. Yuzu, a Satsuma-sized citrus belonging to the tangerine family is not a new food export. Kochi is the largest producer of yuzu in Japan, and the aromatic fruit has a cemented place in Japanese cuisine.

Kochi Prefecture worked with chef Wong to raise the profile of the fruit in Singapore, with the production of the Kochi Yuzu Recipe book. As part of the yuzu-fication process, Wong held a tasting session at 2am:lab, open to trade and media, where she and her stunningly creative team presented some of the items found in the book, each of which demonstrated the adaptability of yuzu in various shapes and forms, including as dressing, cooking liquid, edible paper and beverage.



It was an exquisite feast of the senses, with Wong's team bringing every possible adaptation of the yuzu to the table. Guests were welcomed with Cucumber Gin Sparkling made with yuzu juice and syrup and cucumber juice, and slowly slipped into the revolutionary mindset with Onsen Egg with yuzu mayonnaise, grilled octopus with yuzu ketchup and stuffed shishito utilizing yuzu juice, segments and peel.

The desserts were an undoubted high point, with parfait and sorbet, white chocolate ganache, cheesecake, and an innovative yuzu cotton candy, spun by the equally innovative consulting resident chef at 2am:lab, Jonathan Sparber who has worked for Culinary Concepts by Jean-Georges Vongerichten at Spice Market London, and Amsterdam's Roberto's Amsterdam Hilton, Restaurant Toscanini, Restaurant Vermeer and Restaurant La Rive.

The creativity of the recipes, the convivial atmosphere of food-lovers sharing a new Next Big Thing was heightened specifically by the care and dedication demonstrated by Kochi's representative office's secretary, Ong Lay Hoon, who ushered guests, passed round samples and effortlessly made visitors feel at home. **ha**

## The Scent Of Greatness



**S**ingaporean Janice Wong is a shoo-in for the best culinary thing to come out of Southeast Asia. Not only does she have impressive paper creds (Le Cordon Bleu Paris, mais oui!), she has the air miles to back up her time in Paris, New York, Chicago, Madrid, Barcelona, San Sebastian and Majorca with chefs such as Gunther Hubrechs, Loretta Fanella, Oriol Balaguer, Arzak, Will Goldfarb, Alex Stupak and Pierre Herme.

### Respectable 14th

Malaysia took the 14th place out of 22 countries in the Coupe de Monde de la Patisserie- World Pastry Cup 2013, the world's top prestigious pastry-making competition. The Malaysia Team consisted of Team Manager Jess Chiam Ko Seen who is Executive Pastry Chef, Sunway Resort Hotel & Spa, Team Captain Kong Yik Hong, Pastry Chef, Academy of Pastry Art Malaysia, and members Tan Wei Loon (assistant pastry chef, Academy of Pastry Art Malaysia and Gold Medalist of FHA2012, Otoman Teh Chee Siang, Pastry Chef De Partie, Hotel Maya KL and Team Assistant, Yap Kean Chuan, pastry commis, Hotel Maya KL. The team's coach and advisor was Chefs' Association of Malaysia's President, Chern Chee Hoong, who is Executive Pastry Chef at Resort World Genting. May Foo, Consultant Pastry Chef of Fonterra Malaysia was Team Promotion Manager. Bernard Lee, Director of Training at Cilantro Culinary Academy was advisor of cargo and logistics. **ha**

### Mango Tango

Pastry chef Sarah Yap from Hotel Maya Kuala Lumpur is giving foodies a chance to sample the creation which won the third place in the California Raisins Baking & Pastry Contest 2012. Her chocolate mango yuzu cake combines the flavours of mango with the tangy yuzu in a chocolate cake base. The cakes go on sale in May at Ramah Tamah for RM 105 per kg or RM 13 a slice. **ha**



The chocolate mango yuzu cake from Hotel Maya's chef Yap.



inITALY's Mario Caramella.

### Signature Wines

A consummate wine lover and true traditional Italian, chef Mario Caramella believes no Italian meal is complete till there's a glass of vino (or two) in front of each person at the table. Indeed, Italian wines are made to go with food; high acidity levels - quite literally - make your mouth water, cleansing the palate and preparing you for the next irresistible mouthful.

Wanting to share the pleasures of this essential Italian experience with his guests at inITALY, Caramella proudly presents his very own Caramella Selection range of wines, specially curated to pair perfectly with his signature cuisine. Each wine hails from the private harvest of boutique wine growers in Piemonte, Italy, and is personally tasted and selected by the chef before being bottled. His initial portfolio encompasses five quintessential Piemontese wines - Barolo, Barbaresco, Nebbiolo d'Alba, Dolcetto d'Alba and a Moscato d'Asti. **ha**

### Janice Does Stockholm

Chef Janice Wong was invited to Stockholm's Jonas Restaurang to participate in a one-day only promotion for 70 guests on January 25. Wong presented three of her signature desserts from 2am: dessertbar Singapore and two desserts which she created upon her arrival in Stockholm.

All desserts were paired with Wong's cocktail creations. As it was -20 degrees at the time, Wong designed the desserts from a light pickle to a smoky one, followed by more familiar tastes of chocolate and cheese. **ha**





*Pan-roast Wagyu skirt steak with shallot red wine sauce is Thursday's dish at Red Sky.*

### Red Sky's The Limit

Chef Mikko Kataja and his creative kitchen team have launched their new menu of daily specials that make every day a real urban bistro treat at Red Sky, Centara Grand & Bangkok Convention Centre at CentralWorld.

Available from now until the end of April 2013, the menu feature White stew of Kurobuta pork cheeks with morels, veal shank braised in white wine, tomatoes and herbs, charcoal grilled Wagyu rib-eye, pan-roast skirt steak with shallot red wine, whole fresh Atlantic lemon sole pan-fried in Echire butter and flat parsley, Bouchot mussels with white wine, garlic, thyme and parsley and French Charolais beef tenderloin baked in puff pastry, slice of foie gras, red wine sauce – a dish each for each day of the week, to be enjoyed on the 55th floor rooftop setting, with Bangkok as a spectacular backdrop. [ha](#)

### Taste Of Investment

With foreign direct investments making up the bulk of Vietnam's gross domestic product, the government has devised different ways to attract more foreign companies to capitalize in Vietnam, and to encourage local industry professionals to start new businesses.

Franchising has been earmarked as one of the key areas for growth in Vietnam.

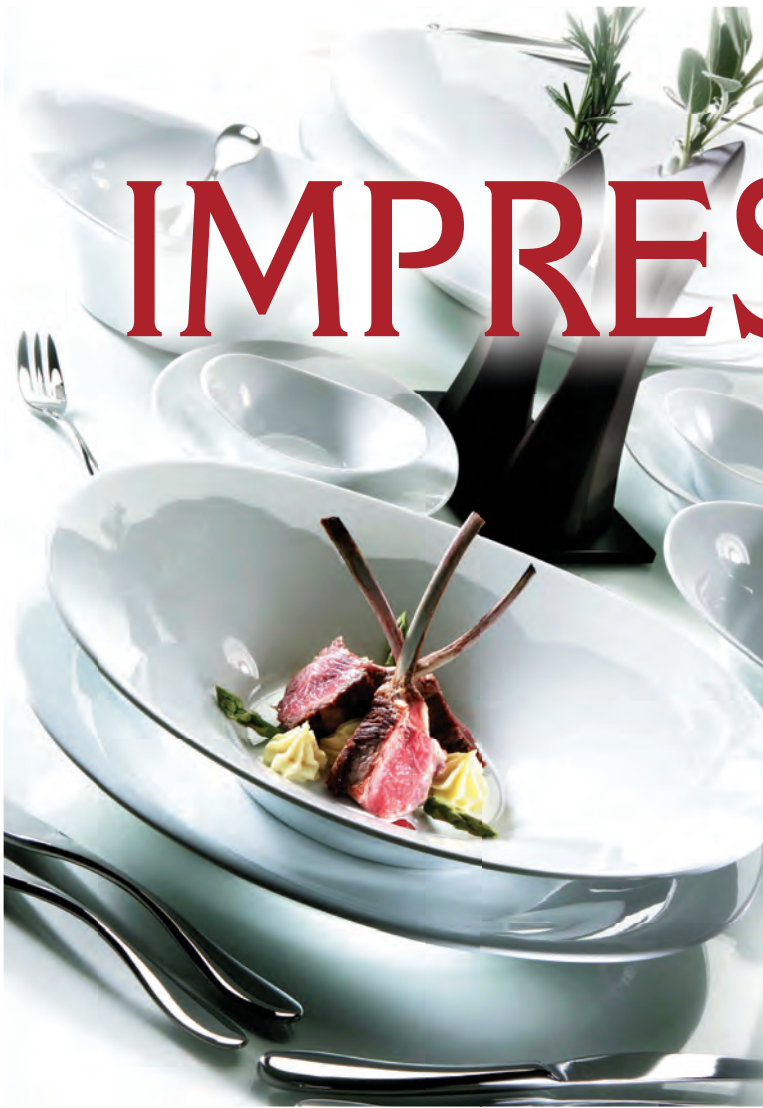
To help meet the growing demand, VietAsia Law Firm, the representative office of Asiawide Franchise Consultants for Vietnam, together with the organizers of the Food & Hotel Vietnam, is inviting aspiring entrepreneurs in Vietnam to attend the coming franchise seminar titled, Meeting the Current Business Challenges & Getting Ready for the Recovery via Becoming a Franchisee.

Come 25 April 2013, industry professionals, which include investors, major retailers and property developers, attending Food&HotelVietnam2013 (FHV2013) can be a part of a not-to-be missed Franchising Seminar event that is specially designed to outline to local and foreign companies the necessary steps professionals and enterprises need to know in order to enter Vietnam's market through franchising.

Albert Kong, Chief Executive Officer of Asiawide Franchise Consultants– the expert franchising and business consultants for booming Asian economies, organizer of the Franchising Seminar and Workshop, will provide industry professionals with a deeper understanding of franchising opportunities and trends, and offer insights on how to go start a franchised business. [ha](#)



# IMPRESSIONS



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Grant Burge belongs to one of the most respected winemaking families in South Australia's famous Barossa Valley. Burge and Barossa are synonymous with fine family winemaking traditions. The Burge Family winemaking heritage dates back five generations when John Burge emigrated from Hillcot near Pewsey in Wiltshire way back in March 1855. It wasn't long after arriving in the colony of South Australia that he started working in Hillside Vineyards and so the Burge family winemaking heritage commenced.

## Grant Burge Sees Red

By David Bowden

**N**ow one of the Barossa's most respected names in a valley of many great winemakers, Grant Burge heads up a multi-million dollar winemaking business that is best known for his iconic Shadrach Cabernet Sauvignon, Meshach Shiraz and Abednego Shiraz, Grenache and Mourvèdre blend.

With over 2,400ha under vine and 50 wine labels in the Grant Burge stable, there's a wine for every palate and every occasion from sparkling through to table and fortified wines. Burge claims that the future of the company and the Barossa Valley is in producing wines that it does best and for this reason Burge is seeing red. The company is best known for its full-bodied reds with

Burge believing that wines are born in the vineyard. This means he places importance on the individual characteristics of each vineyard to which he then matches the grape variety.

The Barossa remains as the repository of the world's oldest Shiraz vineyards some of which date back to the original plantings of the 1840s. These treasured cuttings were brought from Europe and the gnarled old vines contribute that special Barossa mystique to the wines. Producing full bodied, intensely concentrated fruit flavours that are mellowed in small oak barrels is a hallmark of Barossa Shiraz. Robert Parker notes of these wines: 'Be warned, these wines are not for everyone. Those who prefer more delicate, European-style aromas and flavours may find these reds too





intense and flamboyant. Nevertheless, they have no competition in the world for what they are!

Burge started out making wines with his father and others at Krondorf Cellars. Quality and integrity are two values upheld by the company. While Krondorf was taken over by a large multinational winemaker the new label Grant Burge has been in existence since 1988. While Burge has repurchased the Krondorf vineyard, he no longer owns the label.

While Burge is more than happy to talk about his wines, it is others who confirm him as one of the leading winemakers in the Barossa. James Halliday, for example, maintains a premium five-star rating for the winery in his *2013 Wine Companion*. In that, Halliday is most impressed with Burge's 2009 Corryton Cabernet Sauvignon which is an interesting departure from Shiraz for which the Barossa is best known. Both the flagship Meshach and Filsell are premium Shiraz wines. Corryton is a cool climate location in the Eden Valley that is recognized for producing Bordeaux-styled reds and Halliday gives the Corryton Cabernet Sauvignon 96 out of 100 and claims it is an elegant wine with excellent but not jammy fruit which will only improve with a bottle age of at least five years.

Interestingly enough, Burge has also set the wine world on fire with the recent successes he has had with fortified wines such as the 20 year old Tawny which just won at the *Decanter World Wine Awards* staged in London. The win is a record fourth time (2004, 2007, 2010 and 2012) in the best sweet fortified wine category (over £10).

The estate is also dabbling in some Italian red varieties such as Nebbiolo and Dolcetto. White wines aren't neglected with Chardonnay, Sauvignon Blanc, Pinot



Gris, Riesling, Frontignac and Moscato being produced. Several red and white sparklers are made including a blend of Pinot Noir and Chardonnay, a Dolcetto and Shiraz Frizzante plus a sparkling Shiraz/Cabernet Sauvignon blend. Burge's Benchmark wines offer great value for money as price entry wines.

You couldn't meet a nicer winemaker and person than Grant Burge. His delightful wife, Helen, is a force to be reckoned with too. Her reputation as a cook is well

known in the valley and she oversees the fine restaurant situated at *Grant Burge @ Krondorf*. Grant and Helen come from a family with strong agricultural traditions and they are sheep farmers as well as wine producers. While Grant always wanted to be a winemaker, he also had a burning ambition to be a farmer. Burge planted his first vines with his father in the 1970s but on his mother's advice, he also ran sheep on the remainder of the property. His initial flock of 70 sheep has grown to over 5,000 and both take their annual 'holidays' to help out with the sheep shearing.

Grant Burge ([www.grantburge.com.au](http://www.grantburge.com.au)) wines are sold all over the world and are well represented in Asia – Calbeck Macgregor (Malaysia), Enoteca (Hong Kong, Japan, South Korea, Singapore), Touch Commercial Holding (Thailand), Shanghai Yanlong International Trade (China) and Wine Warehouse (Philippines). **ha**

*At the top: Decorative fountain at Grant Burge Barossa Valley. Second row (left to right): The welcoming sign to Grant Burge Barossa Valley, A box of Grant Burge Wines. Above (left to right): Enjoy wine in the garden at Grant Burge Barossa Valley, Autumnal grapevines.*

### Backstage Access

Sunway Resort Hotel & Spa Malaysia recently played host to guests and artists of the Future Music Festival Asia (FMFA 2013). Attaining VIP First Class backstage access for the show on Saturday, 16 March 2013, John Autelitano, Group General Manager of Sunway Resort Hotel & Spa which was the Official Hotel for the event, was sighted mixing and mingling with stars prior to their respective performances.

Autelitano's light-hearted personality shone through as he took the opportunity to strike up a conversation and be captured on camera with the likes of international star PSY, whose Gangnam Style with infectious beats has taken over the world. The avid music enthusiast also exchanged notes with Moots, the lead singer of Pop Shuvit before the group's Naughty by Nature set thrilled the audience. Equipped with a strong understanding and background of audio as well as musical instruments, Autelitano further took the opportunity to view the sound system and try a hand at some of the instruments set on stage. **ha**



### Making A Marque

No matter what your beachfront event plans are, at Centara Chaa Talay Resort & Villas Trat there is a brand new marquee on the sand in front of the resort that is perfect for every purpose.

Ready by the end of April, and with a 1.5 million baht investment, this enormous canvas structure will hold up to 300 guests for a cocktail reception, which makes it ideal for weddings, company gatherings, and special-interest group events.

With theatre-style seating the marquee will hold 200, with enough space left to set up a buffet lunch or dinner. A classroom seating will accommodate 200 people, so presentations and seminars will also fit comfortably inside. The marquee is also suitable for banquets, with room for 20 tables at 10 persons per table, adding up to 200 guests.

The area of the square-shaped marquee can be adapted, with three sizes available, so those planning a smaller event will find themselves in an appropriate space. The total area available is 300sq m. **ha**



Right (from the top): Psy meets John Autelitano, Group General Manager of Sunway Resort Hotel & Spa; Centara Chaa Talay Resort & Villas Trat's gorgeous new marquee.





### Logs Of Romance

If getting married out of the Malaysian capital is on the cards, couples should consider Philea Resort and Spa in Melaka, now one of the most sought-after wedding destinations in the historical state, famous for spectacular lush greenery, splendid beauty and panoramic views.

For a grand wedding affair, Philea Ballroom is the ideal choice to impress all guests. The ballroom is pillarless and seats up to 500 people. Different themed weddings suit every need, while a high level of customization is also available. [ha](#)

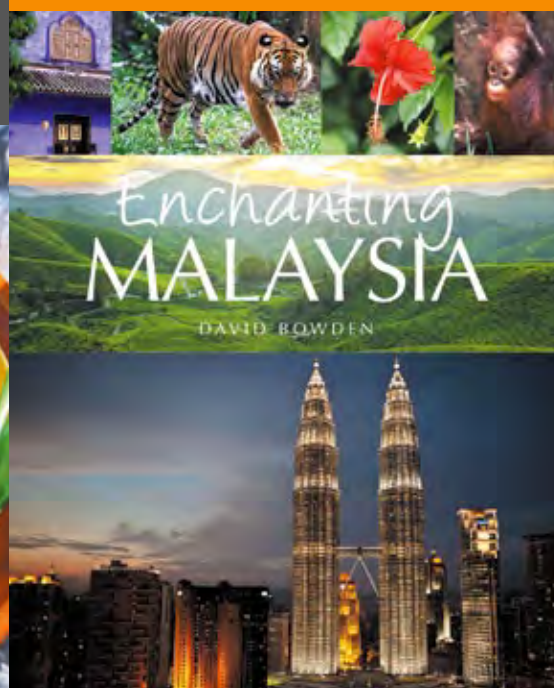
### Treat And Treat

Mothers will leave the Mother's Day Hi-Tea at Maya Brasserie, Hotel Maya Kuala Lumpur with more than full stomachs. The hi-tea, to be held on 12 May 2013, promises not only delicious food, but a relaxing shoulder massage for mum at the hotel's tranquil Anggun Spa after the feasting. [ha](#)

*Above: Philea Resort and Spa is Melaka's most stunning wedding location.*

*Left: Mums get goodies at hi-tea and a special rub at Hotel Maya Kuala Lumpur.*





### The Best Of Street Fare

Eccucino, the all-day dining outlet at Prince Hotel & Residence Kuala Lumpur is featuring an Asian Street buffet dinner in March and April 2013. The buffet brings together different Asian street food into one venue to share the vibrant food culture from around Southeast Asia, a region known for its tasty and adventurous flavours in food.

"We have made elaborate preparations for this promotion and carefully developed a menu that will give our diners a true taste of Asian street food. It's going to be an enjoyable dining experience for families and friends because street food is always fun and exciting," said Jason Manson, Chef De Cuisine who curated the buffet menu.

While the buffet features a wider selection of Malaysian street food, it also features favourites from countries in this region such as Singapore, Thailand, Indonesia and Philippines amongst others.

ha

### Hospitality Asia Contributor Produces New Book

Enchanting Malaysia, written by Australian-born, Malaysian based writer and photojournalist David Bowden and published by John Beaufoy Publishing of the United Kingdom is available via Pansing Marketing Sdn Bhd at the recommended retail price of RM39.90. Enchanting Malaysia is part of a ten-book collection of the leading tourist destinations in the region.

ha



### Sand Artistry

W Retreat & Spa Maldives amplifies its beach experience with the announcement of its upcoming 'W HAPPENINGS' where guests are invited to build iconic sand sculptures with endless views of the Indian Ocean.

Sand sculpture is no longer a children's only activity. As the sun shines over the Indian Ocean, Peter Redmond, an Australian Sand Sculpture artist will be assisting guests at the Retreat to create and customize their very own sand art. Equipped with sculpting tools Redmond will perform daily at Fire beach from the 6th to 10th April 2013. Guest at the Retreat can stop by for sand sculpting workshops while he reveals the art of sculpting.

With a background in Graphic design and illustration, Peter Redmond's passion for sculpture came at young age while competing with his brothers on who would finish the first sand sculpture on Frankston Beach, Australia.

ha

At the top (left to right): Eccucino's Balinese offering at Prince Hotel. Enchanting Malaysia is one of the many books authored by Hospitality Asia contributor David Bowden. Above: Make your own work of art at W Retreat & Spa Maldives.





### Waldorf Astoria Berlin Celebrates Grand Opening

Some 800 high-profile guests from the world of showbiz, society, business and media attended the exclusive grand opening of Waldorf Astoria Berlin this week.

Well known performers including Elisa Schmidt, Claudia Lahmann & Orchestra, Malvin Louis & Band and DJ Chan entertained guests at the glamorous event which also featured breathtaking performances by aerial dancers who illuminated the new landmark hotel.

Setting a new standard in luxury for Berlin and the wider German market, Waldorf Astoria Berlin marries the timeless elegance of the legendary flagship, Waldorf Astoria New York, with a unique design inspired by Berlin's vibrant and contemporary personality. **ha**



At the top: Jazz singer Elisa Schmidt pictured with Friedrich Niemann, General Manager, Waldorf Astoria Berlin.  
Above: (Left to right) The judges check in: Stephen Webster, Caroline Issa, Stephen Jones, Nicolas Oakwell.

### Fashion And Hospitality

Established in 2010, the annual Dorchester Collection Fashion Prize was created to discover emerging fashion talent and build on Dorchester Collection's own established fashion heritage. It is the first award of its kind developed by a luxury hotel company.

The esteemed panel of judges evolves year to year and has included world renowned and critically-acclaimed members of the fashion elite including Manolo Blahnik, Daphne Guinness, Yasmin Le Bon, Stephen Jones, Kenzo Takada, Marchesa's Georgina Chapman and Keren Craig, Francisco Costa, Thom Brown and Elizabeth Saltzman.

The 2013 Dorchester Collection Fashion Prize has launched at The Dorchester with a high profile

panel of international judges from the world of fashion including Daniella Helayel, Caroline Issa, Stephen Jones, Nicholas Oakwell, Rupert Sanderson, and Stephen Webster.

Following the worldwide interest that the prize has generated in the fashion industry, the prize has widened to invite applications from young design talent of ready-to-wear or premium accessories brands based in countries where there are Dorchester Collection hotels: the UK, France, Italy, Switzerland and the US.

The 2013 Dorchester Collection Fashion Prize carries an endowment of £25,000 to help establish the designer's brand, a two night stay at a Dorchester Collection hotel and, in a new element launched this year, the prospect of one-to-one mentoring from a selection of the judges. **ha**



### One Night Stand

W Retreat & Spa Maldives swung to new beats when Resident DJ & Artistic Director of W Singapore Mr. Has, performed for one exclusive night in the Maldives on 1 April 2013.

Mr. Has performed Cuban rhythms at the iconic property while guests sipped on signature Mojitos created by Gahir, the Retreat's Mixologist and teased their palettes with Cuban Tapas by Executive Chef Nikolaj Retpen.

Mr. Has was recently crowned Singapore's Best DJ, while playing in the internationally renowned Singaporean Zouk club. After spending four years as Music Director with Lo & Behold Group, DJ Has is today, the Artistic Director of the new W Singapore Sentosa Cove. On the side, he also runs the digital label - Rawjak, promoting local & international electronica artistes. His debut album - Ten Kingdoms won him the Best Electronic Dance Music Producer of 2010 by Juice Magazine. **ha**

### Flavours Of China

Hilton Worldwide announced the launch of a new tour package in China - Flavours of China - allowing tourists to effortlessly enjoy the endless experiences found throughout China. From the Forbidden City and the Terracotta Warriors to the Bund and Victoria Harbor, the tour package is now available at Hilton HHonors hotels located across all of Greater China's major tourist destinations. The tour package is part of a series of promotions celebrating Hilton Worldwide's 25th anniversary in China.

Flavours of China is arranged for two, providing bookers with one night accommodation, breakfast for two and a pair of tickets to a local attraction.

Bookers have the option of choosing itineraries from 34 hotels in 20 cities in Greater China.

To take advantage of this deal, guests must make their reservations between March 27, 2013 and December 31, 2013 for stays to be completed by January 1, 2014 at participating hotels. **ha**

### DJ Boot Camp

W Hotels Worldwide, in collaboration with burn studios held the second DJ Lab 'boot camp' at the beachside retreat, W Bali Retreat & Spa.

Turkish DJ, Dogus Cabakcor, one of six DJs chosen globally participated in the mentorship programme. Following completion of the W Hotels & burn studios DJ Lab, the 2012 class jetted off to perform at select W destinations around the world, including: London, Paris, Barcelona, Bali, Singapore, and Taipei. Now, miles from everywhere, Dogus Cabakcor will perform at the iconic W Retreat & Spa Maldives.

Jetting into the Maldives aboard the new direct flights between Istanbul and the Maldives, DJ Dogus Cabakcor will perform not to be missed sets. The private island retreat will unveil a different beat on Wednesday 1 May, as DJ Dogus performs under moonlight, beside an open fire pit on FIRE beach. The following day signature cocktails, Cigars and Shishas create a spin at WET. On Friday 3 May, Dogus amplifies the sunset experience aboard ESCAPE, W Maldives yacht as he performs chill out mixes. Dance the island night away in the Maldives only underground night club, 15BELOW on Saturday 4 May. **ha**

### For Love Of Art

Seychelles' first Arts Fair has been crowned a real success. The Arts Fair was officially opened on April 5, 2013 on the grounds of the National Cultural Centre, and it was set to build momentum for artists from the Seychelles visual arts community to have greater visibility and to be better able to promote their art works. The Seychelles Arts Fair has attained its objective of pushing to the forefront the country's integral part of its creative industry.

In its setting on the grounds of the National Cultural Centre in Victoria, the Arts Fair has introduced fresh and professional local talents to the general public. **ha**

*Above: Mr. Has had the audience in his hands at W Retreat & Spa Maldives.  
Below: DJ Dogus Cabakcor will perform under moonlight, on water and under at W Retreat & Spa Maldives.*

