



FOOD & ENTERTAINMENT





Hilton Kuala Lumpur's latest restaurant, Graze

CIAO TO THE CHAO PHRAYA

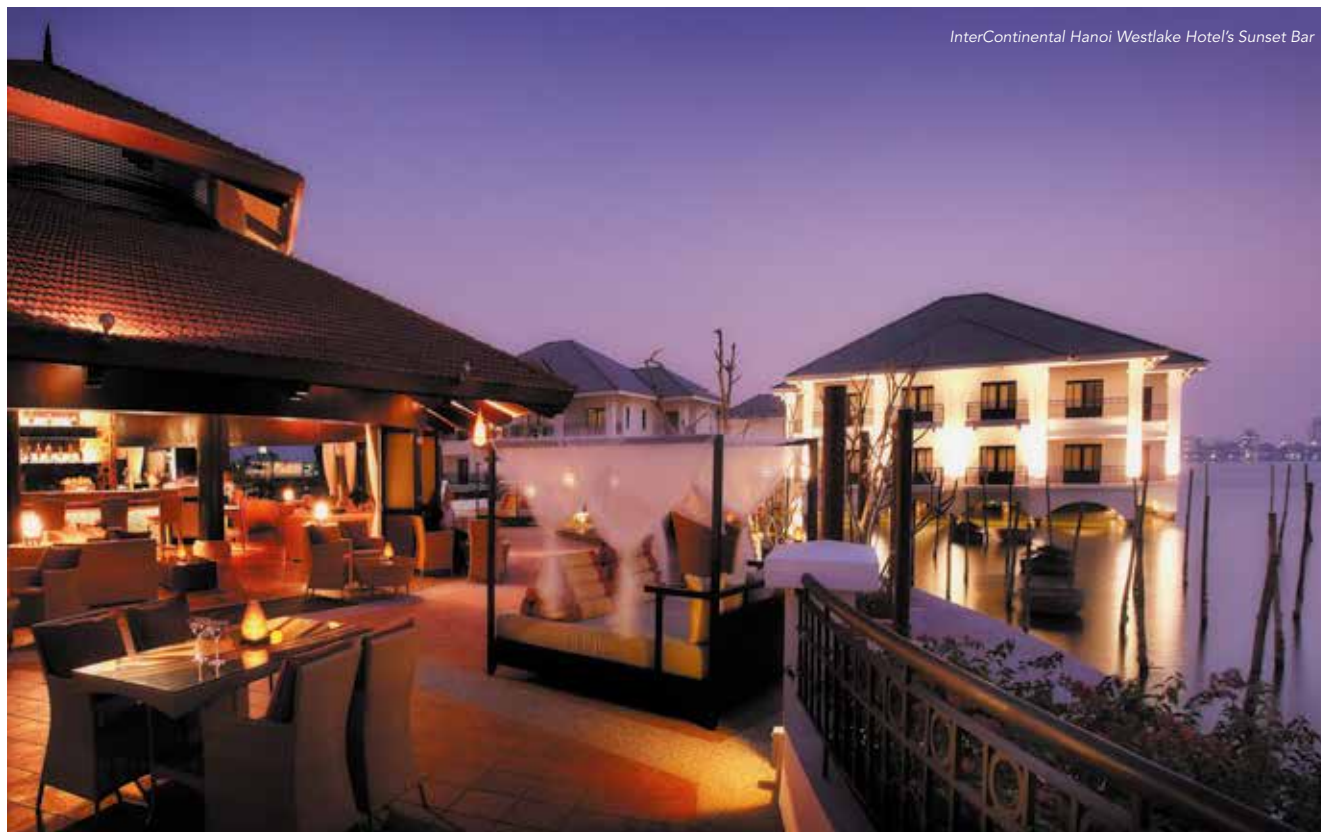
A new riverside Italian restaurant has Bangkok gourmands all excited. Perhaps it's the setting created by Hong Kong-based Fenn Design, the tropical setting or the extensive Italian wine list. Located in the luxurious Mandarin Oriental on the banks of the Chao Phraya River, the relaxed open-air setting doesn't get much better in a city best known for its hustle and bustle. A well illuminated open-sided bar dominates the restaurant while white rattan tables and chairs line the open riverside verandah. Italian tapas or spuntino are served with the Parma ham bruschetta being highly recommended. Try something with a little local flair in the seaweed in slow-poached tiger prawns with pomelo salad. Cheese lovers will enjoy the Luigi Guffanti cheese selection.
www.mandarinoriental.com

NEWLY REVAMPED STRAITS CUISINE AT ORCHARD CAFÉ

Fall 'strait' in love at the Orchard Hotel Singapore with Orchard Café's newly launched Straits Cuisine buffet, complete with live stations and à la minute highlights. Discover the redefined buffet of colourful and rich flavours of Straits Cuisine ranging from authentic Peranakan dishes, traditional roasts, seafood options and all-time local favourites. Executive Chef Paul serves a dazzling array of perfectly prepared Asian roasts ranging from roast pork belly, roast duck to roast chicken and char siew. He showcases signature dishes such as Nyonya Hokkien mee, fish curry, steamed black cod otah, sambal stingray in banana leaves, steamed carrot cake with mushrooms and Chinese sausages, ngoh hiang, cincaluk omelette and the perennial oyster omelette.
www.millenniumhotels.com.sg

GRAZE AT HILTON KUALA LUMPUR

Graze, Hilton Kuala Lumpur's new restaurant, presents a classic European menu inspired by regional specialties as well as fresh, organic ingredients and the best seasonal produce. Diners relax in a stylish but unpretentious setting. With its back to basics philosophy, the food at Graze focuses on delivering authentic dishes with bold, robust flavours from a menu that is refreshed on a regular basis. Signature appetisers at Graze include goat's cheese beignets with sweet millet salad, delicious crispy deep fried choux pastry stuffed with creamy goat's cheese and onion soup made from a rich veal stock for a full bodied flavour, served with a petit baguette layered with Gruyère cheese. Another is steak tartar with hand-cut fries, onion jam and toasted sour dough bread to accompany this classic dish of hand minced top grade raw beef combined with capers, sweet onion and herbs served with an optional raw egg yolk. www.hilton.com



InterContinental Hanoi Westlake Hotel's Sunset Bar



Cobalt on the 30th floor of the new Hotel Pullman Saigon Central is the latest skybar/restaurant in pulsating Ho Chi Minh City

TIME FOR STRAWBERRY SUNDAE

Time, Manila's home for underground house and dance music, has just introduced a new after hour's party concept called Time for Strawberry Sundae. Between 4pm to midnight on Sundays, the club's resident DJs and guests such as UK house legend, Dave Seamen hit the turntables. Party on all levels of this three-storey club located on Makati Avenue in central Manila. www.timeinmanila.com

SUNSET HANOI

Relax as the sun slowly sinks over West Lake at the Sunset Bar in the InterContinental Hanoi Westlake Hotel. Located on its own island within the lake and accessible via a torch-lit bridge in the evening this is the place for a sophisticated evening in the bustling Vietnamese capital. Relax in the chill out plush daybeds and enjoy evening barbecues in the summer months. www.intercontinental.com

URBAN VIEWS

Cobalt on the 30th floor of the new Hotel Pullman Saigon Central in downtown Ho Chi Minh City is the latest sky bar/restaurant in pulsating Ho Chi Minh City. Guests can dine in the air-conditioned interior of the rooftop restaurant or enjoy the sights and sounds of the city from the open terrace. Tapas are served with drinks and the nitrogen ice cream isn't something to be missed. www.pullmanhotels.com

DINING OVER THE WATER

The Cliff Restaurant and Bar is the only over-the-water bar/restaurant along the popular Pantai Cenang strip on the Malaysian resort island of Langkawi. Plan to arrive around 7pm to take in Langkawi's legendary sunsets and ensure a table is reserved by the open-sided front. Enjoy some of Langkawi's freshest seafood and freshest produce in the casual ambiance of The Cliff. Anything with lobster and prawns is highly recommended. Order dishes such as green lobster with yellow turmeric curry, wok-fried crab with chilli onion paste and king prawns with creamy cashew curry. An extensive duty free wine list complements the extensive selection of dishes served here.
www.theclifflangkawi.com

SUN SHINES ON THE SUBURBS

Soleil translates as sun in French and a new restaurant of the same name is adding a little sunshine to diners in the Kuala Lumpur suburbs. Belgium chef Evert Onderbeke oversees the kitchen where he specialises in seafood prepared with the delicate spices of Asia. A dégustation menu is available as are set lunches of either two or three courses with the former express lunch being popular with those who require refined dining within a set time. The à la carte menu includes dishes such as herb and tempah crusted barramundi with sautéed leeks and seaweed emulsion and, Portobello mushroom with Black Angus beef cheek. Desserts such as pandan crêpe with banana and gula Melaka or orange sable tart with vanilla jelly and lemongrass ice cream are one of the highlights of a meal here. Japanese sommelier Yuhei Teraoka (ex Cilantro) is in charge of a well-curated wine list including Billecart Salmon Brut by the glass.
Contact: +603 7932 5989.



CLARET AT ALTITUDE

Claret is a New York-styled loft bar on the 24th floor of the stylish Troika in downtown Kuala Lumpur. Strato and Cantaloupe are the culinary members of this trifecta of hospitality brilliance that is classy but not pretentious. Soft lights draw attention to the exterior KL skyline while an extensive wine list, mostly French and personally selected by hospitality luminaries Chris Bauer and Eddy Chew, make for a fine night of wine by the glass or bottle.
www.troikaskydining.com

SUBURBAN HUB

The Roof in the Kuala Lumpur suburbs of Bandar Utama offers five unique experiences in one destination – performance, Stratosphere (grassed helipad Champagne bar), gastro-lounge and bar, malt and cigar lounge and a sports bar. Guests are elevated to a whole new level in one of Kuala Lumpur's hottest entertainment hubs.
www.theroof.com.my

**CBA SEA BAR**

Sunset, sea, sounds and signature drinks are part of the heady mix at Cba located on the sands of this Andaman Sea bar on the Malaysian island of Langkawi. Located in the grounds of the Meritus Pelangi Beach Resort and Spa, Cba is the place to chill out with soothing sea breezes and music under the stars. Feature events are staged each month with Langkawi Live Blues Festival having been recently staged here with several Malaysian blues luminaries performing live at Cba. Dine, drink and dance the night away in this relaxed beachside setting.

www.meritushotels.com

20th ANNIVERSARY
hospitality[®]
asia

SAVE THE DATE : 21 NOVEMBER 2014

For more information, please contact our HAPA Team @ +603 7954 1911

HERITAGE HOSPITALITY

ChinaHouse is the place to be and be seen in Penang. Not only is it Penang's longest dining/entertainment/arts venue, ChinaHouse of three adjoining heritage buildings is home to restaurants serving inviting meals from breakfast to supper, an art gallery, a lively bar with nightly live music and courtyard. This Aussie-styled café serves superb coffee, a multitude of cakes, international wines and meals that will make diners sit up and take notice. The Canteen and Bar is the place to congregate late in the evening for excellent beverages and engaging music.

www.chinahouse.com.my



FUSION FREQUENCY

It's a heady mix at Fusion in Crown Melbourne of hot DJ music, a rockin' dance floor and glamorous guests. Melbourne's biggest night club party is the place to be with Frequency Fridays and Saturday Therapy nights. Party to the best R and B plus 'hands in the air' house music. The party starts every Friday and Saturday from 10pm to late. Enjoy refined cocktails served in three stylish bars or mingle with the big spenders at the exclusive VIP mezzanine lounge.

www.fusionatcrown.com.au



BACK TO OWL SCHOOL

Bangkok's Owl School Bar features nostalgic interiors with a laid back Thai ambiance. Patrons can relive the past with lots of fixtures and decorations from yesteryear. The music is unashamedly classic foot-tapping, sing along style that is obvious but never dominant. The bar's logo is the same as that used on Japan's Hitachino Nest Beer which is served here, icy cold. Local and imported beers are served to accompany a menu of local Thai favourites.

Contact: +66 84 774 464

SUNDAY'S LITTLE SECRET

It's no longer a secret, the British Sunday roast tradition at Latest Recipe in Le Méridien Kuala Lumpur, is the place for food purists to gather every Sunday. The Sunday Roast buffet features a carvery station where 80 days grain-fed prime Australian beef (accompanied by Yorkshire pudding) and a generous leg of slow-roasted Australian lamb take dominance at the expansive buffet. Complementing this are servings of local favourites such as succulent and spicy ayam percik. Healthy free-range chickens are used in the latter. While the meat is the reason for spending time in Latest Recipe every Sunday lunch, the buffet also includes salads, vegetables, sauces, an icy bed of oysters and prawns plus an enticing cheese selection including Spanish Manchego. Generous servings of Asian favourites such as dim sum, sashimi and tandoori meats are also available for hungry diners. Western and Asian desserts are also available including a chocolate fountain, waffles and ice creams with a myriad of sweet toppings.

www.lemeridienkualalumpur.com

BORNEO JAZZ

One of the region's hottest jazz festivals will be staged for the ninth consecutive year in Miri over the weekend of May 9-10. Borneo Jazz, held by the beach in the tropical gardens of Park City Everly Hotel, will feature Iriao (Georgia), Vocal Sampling (Cuba), Brassballett (Germany), Mario Canonge (Martinique), YK Band (Indonesia), Anthony Strong (UK) and local performer Diana Liu.

www.jazzborneo.com

EMPIRICAL EVIDENCE

The newly opened Empirica Event Space and Club provides more empirical evidence that Jakarta is a happening city. Capable of housing 700 dancers or 300 diners the 1,000m² dance space is one of the largest in happening Jakarta. Enjoy the sounds of the in-house DJ as well as guest DJs. Empirica's 38m-long bar provides a focal point for party revellers.

www.empiricajakarta.com



Exciting performers at the Penang World Music Festival

PENANG'S BRAVE NEW WORLD

World Music takes centre stage at the Penang World Music Festival to be staged in the picturesque Botanic Gardens on the weekend of April 12-13. An eclectic programme is featured with bands from around the globe including Davila Trio (Spain/France), Ewa Bulhak and the Ple Ple Band (Poland), Alvorada Pé Vermei (Brazil), Oxus (Uzbekistan), Bulgara (Bulgaria), Mohram (Malaysia), N'Faly Kouyate' and Dunyaken (West Africa/Belgium), Dollu Kunita (India) and Carlos DjeDje and the Protectors (South Africa) taking to the stage to rock the gardens. www.penangworldmusic.gov.my

THAI CUISINE FIT FOR ROYALTY

Located in Paradigm Mall, one of Kuala Lumpur's suburban shopping centres, Fa-Ying by Rama V (which means princess) has a menu that goes beyond typical Thai cuisine. Fa-Ying's menu is unique in that many dishes go beyond traditional Thai styles in to more adventurous Modern Thai cuisine. Many dishes still maintain the unmistakable Thai flavours with which diners are more familiar. To develop their unique concept, Fa-Ying serves an affordable priced menu and some of its first-of-its-kind in Malaysia Thai-styled tapas, barbecued skewers and other Modern Thai treats in a casual and chic setting.
Contact: +603 7451 2933



Hilton Kuala Lumpur's Chambers Bar and Grill

CHAMBERS FOR MEAT LOVERS

Hilton Kuala Lumpur's recently opened Chambers Bar and Grill introduces an innovative new grill room concept where gourmards can sink their teeth into prime cuts of meat beautifully aged up to 36 days and grilled on skewers à la minute. Prepared over hot charcoal, lava stone or upright in a sandpit around a charcoal pyre in traditional robotayaki style, this innovative grill on a skewer concept has set out to attract serious carnivores seeking new ways to enjoy perfect cuts of meat. Meat enthusiasts will definitely be spoilt for choice as the skewer menu features an impressive selection of top grade cuts including dry-aged Australian rib-eye or sirloin, Black Angus tenderloin, melt-in-the-mouth marbled Wagyu, lamb loin rib, lamb rump and prime rib. www.hilton.com



Fa-Ying's signature Green Curry Chicken

NEW PIZZA RISING

Singapore diners now have a new pizza restaurant to satisfy their Italian cravings. Pizza Mozza in The Shoppes at Marina Bay Sands serves more than pizza with all dishes from antipasti through to desserts being delicious and hearty as Italian chefs know how best to prepare. The setting is spacious with excellent spacing between the tables to provide a sense of privacy for those seeking something a little intimate. Naturally, a wood-fired pizza oven is the feature of the cooking area and this ensures the delicious smell of cooking pizza wafts throughout the restaurant. Thin crust pizza are offered with signature pizzas such as fennel sausage, scallions and red onion pizza or egg, bitter greens, guanciale and gabna cauda are made more delicious with thick lashings of Mozzarella cheese. Entrées include meatballs al forno and Mozza caprese (slow-roasted, vine-ripened cherry tomatoes on top of pesto-drizzled burrata). Save room for the hot chocolate fudge at the end of the meal. Being centrally located in a busy precinct of Singapore, bookings, especially at the weekend are highly recommended. www.pizzeriamozza.com

BEER GLORIOUS BEER

Beer Tavern at Grand Park City Hall in Singapore is awash with icy cold beer including international hops from Holland, Taiwan, Australia and Belgium. Located in an open-air breezy location wooden barrels and bar stools provide rustic charm.

Hard to get beers including Little Creatures from Western Australia and Kronenbourg 1664 are just some of the international beers to tempt those who love to enjoy a cleansing ale or two.

www.parkhotelgroup.com

SHANGHAI MEETS MOULIN ROUGE

For those with limited time in Shanghai, visiting Club Tian Di offers a unique nightlife experience that combines Shanghai of the 1920s and 1930s with all the glitz of the Moulin Rouge. This sophisticated jazz bar in a city once known as the 'Paris of the East' is where 'yesterday and tomorrow meet Shanghai today', features live bands.

Contact: +86 21 6329 7333



Beer Tavern



Waikiki Bar



Pizzas at Naked Restaurant and Bar

THE NAKED TRUTH

Naked Restaurant and Bar opened its doors business four months ago at Plaza Damas in Hartamas. Naked serves an American diner cuisine which features salads, burgers, pizza, meat and fish. The interior is stylish and elegant, yet it has a relaxed atmosphere. There is a bar serving specialised cocktails with little twists to make them different from many other pubs. Its red and black interior colour scheme is striking and inviting and designed for customers to relax and have a good time. The menu includes lots of familiar dishes such as mushroom soup, pizza and beef. The house burger conceived by Canadian chef Nigel Richter is one of the favourite choices. www.nakedrestaurantkl.com

SURFS UP AT WAIKIKI BAR

For a fun night out with a difference, Waikiki Bar is definitely the place to visit. One of the longest established bars in Petaling Jaya, Waikiki celebrates its 17th birthday and is well known for its week-long live band entertainment. Many have made Waikiki Bar their regular as they enjoy the retro music and cool beverages. Resembling a beachfront bar, with a view over a swimming pool, Waikiki lives up to its name. The bar is popular with both locals and expatriates. The bar also serves delicious snacks including sausages, chicken wings and mutton varuvel. It's an ideal spot to unwind with a cold beer while listening to well known hits from the past. www.pjpalms.com

Setting ART on the Table

LEGLE is a family porcelain business dating back over one hundred years. Noted for its glazed porcelain and wonderfully vivid colours, the RUYI collection by LEGLE France was exhibited at FHA Singapore 2014. In China, ruyi is considered to be a symbol of power and luck. The contemporary porcelain series is designed by Peter Ting, an acclaimed ceramics designer, whose work included designing for Thomas Goode, Asprey along with commissions for the British Royal Household.



With this RUYI collection, LEGLE is pushing the boundaries of banqueting, innovation and creating a new sophistication in Chinese dining. For the launch, a unique fine dining menu was created to present Chinese cuisine on the RUYI collection. One of RUYI's dining concept served included matsutake soup, presented with a pumpkin shaped RUYI teapot. There were two small golden saucers on its side, one placed with chopped maw or sea cucumber; the other one with small wonton filling and black truffle. Chicken broth was then poured onto some edible mushroom which had been placed in the LEGLE RUYI GAIWAN, a Chinese lidded bowl used for the infusion and drinking of the soup (a gaiwan consists of a bowl, a lid, and a saucer). This was said to have been invented during the Ming Dynasty when the mode of preparing tea changed from brick to loose leaves. When the broth was ready, the lid was open bringing forth a fragrant aroma.

The Culinary Expert

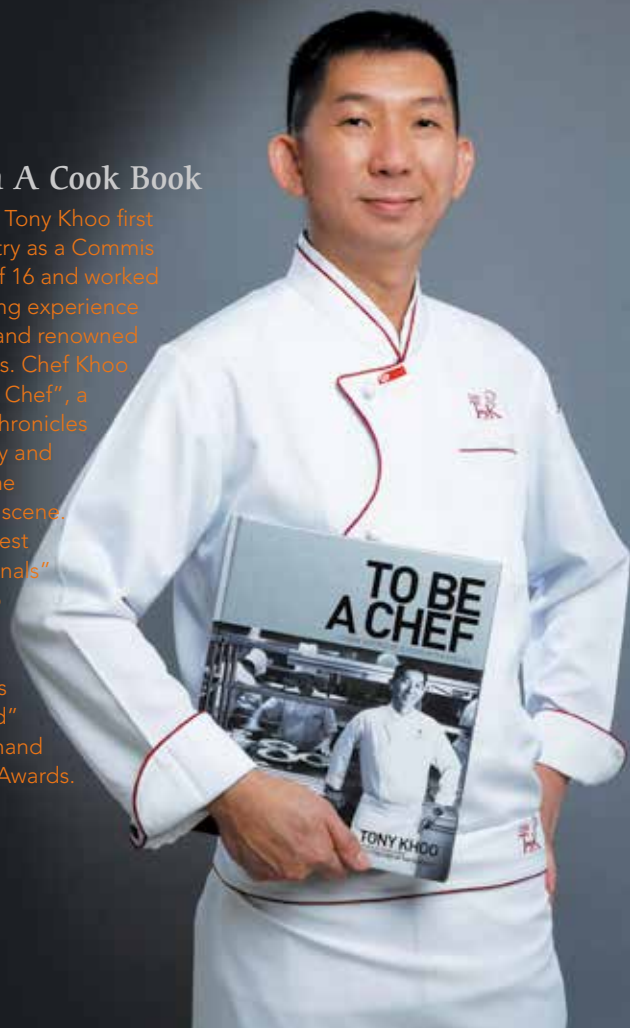
Chef Eric Low, Chef-Owner of Lush Epicurean Culinary Consultancy, provides culinary expertise in multiple disciplines of the trade to major food service equipment and FMCG food manufacturing companies, statutory boards, F & B institutions and private culinary studios. He is one of few local chefs trained at the Culinary Institute of America, Napa Valley USA.

Prior to starting Lush Epicurean, Chef Eric was R & D chef for Nestlé's Research and Development Centre in Singapore from 2003 to 2012.



Armed With A Cook Book

Singaporean Chef Tony Khoo first entered the industry as a Commis Cook at the age of 16 and worked his way up amassing experience in five-star hotels and renowned culinary institutions. Chef Khoo released "To Be A Chef", a cookbook which chronicles his culinary journey and contributions to the Singapore cuisine scene. It was awarded "Best Book for Professionals" and first runner up in the category of "Best Book for Food Professionals - Best of the World" at the 2012 Gourmand World Cookbook Awards.



A Mechanic At Heart And A Chef By Chance

Chef Wong Lian You joined the InterContinental Kuala Lumpur as the Executive Chinese Chef in January 2012 to spearhead the conceptualisation of Tao Chinese Cuisine. His career in the culinary scene started when he was 19 years old, by default rather than design. Chef

Wong's initial dream was to become a mechanic due to his love of motorbikes. However, that dream was put on the back burner when he accepted a temporary position as a kitchen helper while waiting for his high school results. Some of his many achievements include participating in the Top Five Chefs in Nestlé Recipe Cook Book, Gold Medal at the World Master Chef Championship in Jiangyin, China as well as winning four gold medals at the Malaysian World Golden Chef Competition in the team special and individual hot cooking category.



French Fascination

Lanshu Chen studied languages and literature at the National Taiwan University before swapping books of fiction for those of a more gastronomic bent and followed her passion for French cooking. She first trained in France at the famed Ferrandi School of Culinary Arts in Paris and in pastry at Le Cordon Bleu before working with Pierre Hermé and at Les Ambassadeurs at the Hôtel de Crillon. Chen also did a stint at Thomas Keller's The French Laundry in California.



CHAR SIEW SALMON

Accomplished British chef Kevin Thompson heads a kitchen team of 132 in overseeing the Singapore Marriott Hotel's five restaurants, lounges in-room dining and MICE functions. He is responsible for all menu development and food and beverage quality control. Chef Thomson fell under the spell of cooking from a very early age and has since honed his passion, never settling for second best. He brings with him over 20 years of experience and this is reflected in his signature dish of char siew salmon.

www.marriott.com



HERB AND TEMPEH-CRUSTED BARRAMUNDI

Evert Onderbeke was born in Ghent, Belgium in 1976. From an early age he was fascinated by the restaurant experience and at just 15 years of age began his studies at Belgium's most famous culinary school, Ter Duinen in Koksijde. Four years in Malaysia, including one at an island resort, has allowed Belgian chef Evert Onderbeke to get a firm understanding of local taste buds. Today, he is crafting his dishes in the months-old Soleil, a fine-dining restaurant tucked among bungalow houses and two condominiums in Section 17, Petaling Jaya, Malaysia. His signature dish is the herb and tempeh-crusted barramundi in clear lobster broth with prawn wonton and broccolini.



TRADITIONAL SALMON PAELLA

Chef Pedro Luis Diaz Avila of Estilo Publika has been cooking for 13 years. His grandmother was a great influence in preparing him for the culinary world. He started his career in Spain working in restaurants there and then made his way to Malaysia several months ago. He enjoys cooking and specialises in Spanish cuisine. His challenge is learning new recipes and cooking to the palates of different cultures. His signature dish is a traditional salmon paella and the chef has made an art of creating a sophisticated, flavourful one-pot paella from humble ingredients.

www.estilo.com.my

A UNIQUE PEKING DUCK

Chef Hairi Maarof started his career as an apprentice chef 32 years ago. He began as a kitchen hand with the Holiday Inn Group and worked his way up to a head chef after 12 years. In 2001, he joined the Social Bangsar as Head Chef. Chef Hairi cooks up a robust crispy duck accompanied by cucumber, spring onions, a tasty plum sauce with chilli oil and a handmade pancake that is use to roll them all into one. www.thesocial.com.my

Modernisation of Traditional Tandoor

Executive Chef at the Punjab Grill in Marina Bay Sands, Chef Javed has recently implemented a modernised version of the traditional tandoor oven. This very traditional piece of equipment has been used in Indian homes for centuries but like many things in the world it has been modernised for greater convenience and efficiency. The tandoor clay oven became very famous in large scale kitchen cooking operations throughout the Indian subcontinent. Chef Javed claims, "The tandoor oven is an age-old traditional way of cooking on the subcontinent but it is now becoming more popular in the modern world. I currently use a moveable clay copper oven and find it ideal for our purposes."

The tandoor is a very versatile cooking implement as it is possible to prepare a variety of dishes. This means that several types of meats can be grilled in this clay oven while vegetarian dishes can be cooked simultaneously. It is a very healthy cooking method as the fats from the meat are cooked off. Heat from the tandoor is traditionally generated by charcoal which burns within the tandoor itself. This means that the food being cooked is exposed to live-fire as well radiant heat cooking and hot-air convection cooking. Smoking also occurs as the fat and food juices dripping on to the charcoal generate smoke. Temperatures in a tandoor can approach 480° C and it is common for tandoor ovens to remain lit for long periods to maintain the high cooking temperature. The tandoor design is something of a transitional form between a makeshift earth oven and the horizontal-plan masonry oven. Chef Javed claims, "This oven is perfect for the Kashmiri food we serve in the restaurant and has helped us to be recognised as one of the best Indian restaurants in Singapore."



Chilean Crab

Imported Chilean crab is now an important ingredient for Executive Sous Chef Sebri Rahman at the Meritus Pelangi Beach Resort and Spa Langkawi. Despite Langkawi being an island with many luxurious resorts, Chef Sebri is pleased that only the Meritus Pelangi is offering this exclusively to its guests. In the past, the hotel served locally farmed flower crabs but Chef Sebri claims the quality was not always consistent.

With the new chilled crabs from Chile and sourced by local importer, GST Seafood Fresh Langkawi, the resort can now supply year-round quality crab to its guests. "We take this on a weekly basis from the supplier and currently we are using 50kg per week but expect this to increase as we only recently started selling Chilean crabs," enthuses Chef Sebri. He claims the flesh is soft and the supply chain is so good that the meat is always fresh. Being an island resort, seafood is always a popular item especially with overseas guests. "While we would prefer to offer our guests local crab, we also need to serve quality ingredients and this is what the Chilean crabs offer," states Chef Sebri.

Chilean crab is sold on an à la carte basis with the chef preparing it in several ways. "I like to prepare this grilled with just a little garlic marinade and then served with a freshly prepared barbecue sauce. However, because we are a Malaysian resort, many of our guests like us to prepare it Malaysian-style so we suggest a few styles such as with asam sauce and so far, we have received positive feedback," comments the chef.



For Mee, It's In The Noodles

For Four Points by Sheraton Kuching Executive Chef Liou Chong Yaw, Sarawak is famous for its wide range of noodle dishes which are eaten around the clock. Foochow mee which originated from Sarawak's Foochow clan is one of the signature dishes served in the hotel. Chef Liou has improvised its authentic taste to ensure this delicacy appeals not only to kids but also to the younger generation. According to Chef Liou, "The most important part in preparing this dish is the cooking technique which, in this case is braising. The texture of Foochow noodles makes them suitable for braising with chicken essence." He continued: "However, I find that Foochow noodles aren't as light as some other noodle varieties such as rice noodles." Fresh seafood and chicken essence also play an important part in the preparation. "We must ensure that the ingredients are fresh and juicy. The fragrance from steamed chicken meat slices also complements the taste of the noodle." "We use light and high quality soya sauce for the gravy and this makes it stand out from those sold in many hawker stalls in Kuching," said Chef Liou. Upon request, the kitchen staff are able to add some fresh water prawns in their favourite Foochow noodle.





SuperFood Westin

Westin's commitment is to assist guests live their best lives and to develop healthy habits so it comes as no surprise that Executive Chef Chandran Narayanan from The Westin Langkawi Resort and Spa has adopted the SuperFoodsRX philosophy. "Eating well is one of the six pillars of wellness advocated by the Westin and at our Seasonal Tastes outlet especially, we have adopted SuperFoodsRX-inspired buffet breakfasts. These health-enhancing choices ensure that what we serve is high in antioxidants and phytonutrients," claims the chef.

This means serving fresh ingredients such as bananas, oatmeal, salmon and even chocolate which are all very nutritious. "This is not a diet, but a lifestyle. We also make available foods such as avocado, spinach, beans, berries, green tea, broccoli, nuts, honey and low-fat yoghurt," adds the chef.

The restaurant serves on average 500 breakfasts per day and to add to the experience, fresh juices with vegetables are made as and when guests want them to ensure the freshest product possible. The chef claims that obtaining organic produce on the island of Langkawi is difficult but their supplier on the island, Hegner, imports farm-fresh produce from farms in Western Australia which is air-freighted and received on the island within two days of being harvested. "While this adds to the cost, Westin thinks it is important not to compromise on quality as our research suggests that this is what many guests expect these days," adds the chef.

Italian Chef Sizzles with Charcoal

In the global village that most of us now live in, it comes as no surprise to find an Italian chef barbecuing with Japanese charcoal in Singapore. Massimo Pasquarelli, Executive Chef at the Ritz Carlton Millenia Singapore uses this white charcoal which is known as binchotan in Japan. Chef Pasquarelli is impressed that it is produced from timber sourced from white oak trees which are prized for its clean burning properties which makes it almost smoke-free. "This seals in the natural juices of the food produce, and adds a beautiful sear while imparting its rich aroma," he enthuses. He continues, "The aroma of the burning binchotan is pleasantly subtle and enhances the flavours of the food we prepare on the grill."

At the last edition of SuperBrunch which took place on 16 March, Chef Pasquarelli created a custom-made large grill and used binchotan to cook a fine selection of meats, poultry and seafood such as Wagyu tomahawks from Mayura Station located along South Australia's Limestone Coast, Kurubota pork ribs, Iberico suckling pig, Boston lobsters and much more. This was one of the highlights of SuperBrunch, which has been established as one the most decadent brunch buffet in the region.

Healthy Vegetarian

PARKROYAL Penang Resort's Pastry Chef Paul Richard has recently created a selection of healthy vegetarian cakes for the resort's themed buffet dinners. Based upon his 20 years experience and experimentation with his recipes he has produced a vegetarian semolina cake, English fruit cake, carrot cake and chocolate cake. According to Chef Richard, these cakes are baked without any eggs and butter.

The Chef claims "With more and more people seeking a healthier lifestyle, vegetarian cakes are becoming more popular and we are responding to the demand. Aside from these vegetarian cakes, Chef Richard has also created an egg-less cheesecake to cater to those on special diets. In line with the healthy trend, the chef likes to use Australian canola oil in his carrot cake because it contains omega-6 and omega-3 unsaturated fatty acids. "My flour preference for our cheesecakes is imported Italian farina flour because of its fine granular consistency. Being a milled cereal grain, made from wheat germ and the inner part of the wheat kernel, it too is very healthy and the guests appear to appreciate the effort we take in attending to their health needs," he claims.



DYNAMIC DUO CHAMPION SOUTH AFRICAN CUISINE

Chef-owners Dave and Debby Solomon started cooking together in the South of France from where they hail. They moved to Malaysia in 1994 and starting literally from scratch, the duo built up their own restaurant in Ampang with the help of Debby's parents. Out of Africa Restaurant followed with it opening in March 1995. The passion displayed by this dynamic duo has led to Out Of Africa in Petaling Jaya, surviving for a solid 19 years. Both work in the kitchen till today to ensure the high quality of their South African cuisine is retained. Debby says being a chef and owner is very challenging but also very satisfying. "I see the rewards from my labour in the kitchen especially when customers keep coming back." Her husband, who now focuses more on the operations, says it is a tough business and it is important for us to constantly control the food quality and customer relations. "We love cooking and love that we also own the place," he claims.

They both agree that as owners and chefs, it was important to constantly be at the restaurant and not leave it for long periods of time. Out of Africa has a very unique



concept and is very different from other cuisines. The challenges they both faced in the past were teaching their cooks about South African cuisine. Through persistence the dynamic couple have managed to operate and run their long standing restaurant with great success. Whether Dave and Debby are working with suppliers to procure the finest ingredients or developing new menu items with their staff they never lose sight of their goals. The goals are, to provide excellent products to their guests, a great work environment for their staff and to be proactive in the community.

CELEBRITY BELGIUM CHEF

Belgian Chef, Emmanuel Stroobant, started his career at the tender age of 16 with humble beginnings, as a dishwasher at one of Belgium's best restaurants. Two years later, he enrolled in a hospitality institute where he gained invaluable experience while training at several Michelin-starred restaurants. By the time he was 23, Stroobant had opened his first restaurant, Le Bal in Belgium. He later moved to Australia and Malaysia and finally ending up in Singapore to continue his passion to cook. Stroobant opened Saint Pierre Restaurant in Singapore. That was the beginning of his rise to prominence in the culinary world.

Both he and the restaurant have won many awards.

Stroobant has also written two cookbooks. He has also starred in his own television series, Chef in Black I and II. It is evident that Chef Emmanuel has both celebrity status and a long list of achievements under his belt. Today, Stroobant owns a number of restaurants in Singapore including Saint Pierre, Rocks Urban Grill + Bar, a fine-dining modern Italian restaurant. Another restaurant is Brussels Sprouts, which offers Belgian cuisine and the family-style eateries Picotin and Sque Rotisserie & Alehouse.

MODERN BRITISH CUISINE AND CLASSIC FRENCH TECHNIQUES

Chef-owner Ekachai Urairat was born in Thailand and studied catering in Britain. He and his wife started several restaurants in London in 1993. Urairat was head chef of all these restaurants, created the menus and was very much involved in the kitchen. He said being a chef and owner gives him a huge sense of achievement although it is tiring. Urairat started cooking at a very early age, helping his mother in the kitchen. He said the trademarks that led him to owning his own restaurants were keeping his cooking simple and as classic as possible. He finds constant innovation very exciting. Urairat now owns four restaurants in Kuala Lumpur and they include Social Bangsar, Social Publika, Etillo and El Meson. He is still very much involved in the menus and kitchen though he has hired several chefs to help him while he continues to expand. He is inspired by modern British cuisine using old classic French techniques, cooking methods and presentation.



Warm Asian Hospitality



Roen Cian Nagapan

No doubt, you have seen references to warm Asian hospitality. If you work as a public relations practitioner in hospitality, there is a very good chance that you have used the term many times in your media releases and advertising. As Asia plays catch up with the rest of the world and, while many Asians try to emulate the West, service levels in many hospitality outlets are coming under pressure. With service being one of the essential ingredients of hospitality it seems timely that Hospitality Asia should ask some of the industry's leading providers of hospitality just how important service is to their operation.



Michelle Kwok

Is there a problem with the way hospitality service is perceived?

Nagapan replies "In the hospitality industry, quality of food and service goes hand in hand. If you have good food but terrible service, the whole hospitality experience is affected. There is no concrete solution to having perfect service but certainly it improves as the business grows over time."

Echoing these thoughts, Judy Choong comments "I believe in achieving the optimum service whereby it should come from the heart. Good service starts from the heart and an experienced manager should be mindful of what I call the three A's – alertness, attentiveness and assiduousness at all times." Choong continues that every business has its flaws and problems and

that service levels will never be able to be resolved completely. "I have been in the F& B service and entertainment business for 18 years and yet the problems associated with service are still not 100% resolved," she adds.

Kwok sees things slightly differently in claiming that the concept of service in Asia is equated with being a 'servant' and that this is an emotive word associated with caste, and race and status.



Judy Choong

What are the problems with service levels these days?

The usual problems with service that you would receive on a daily basis are mostly operational suggests Nagapan. "Some examples include guests trying to make a reservation when the hotline doesn't get through, getting orders mixed up or even taking too long to serve the food. These are the usual encounters any F&B outlet experiences," he suggests.

Hospitality Asia caught up with Michelle Kwok (SOULed Out, Kuala Lumpur), Judy Choong (Group Managing Director with trendMatrix Enterprises which operates some of Kuala Lumpur's most popular clubs) and Roen Cian Nagapan (The Roof, Kuala Lumpur).



(left) The comfy interior at WIP, (right) still waiting for photo to be identified, (below) Signature by the Hill - Bar & Lounge concept

He continues "The lack of quality staff is a real problem as being a server in the hospitality industry isn't seen as a profession that's glamorous or rewarding. This means there is a high turnover which causes employers to have to constantly seek out and train new staff."

For Kwok "Working in the F&B industry means long hours, a lot of standing and hard, hard work. Unlike in the countries of Europe, America and Australia where being a wait staff equates to good money, fun and very much a respectable, professional job, in Malaysia, it's really just a means to an end for most."

What is the solution?

Nagapan suggests there are many solutions to explore. "For example, venue owners can improve the service levels of front liners by providing constant training. Another solution is receiving feedback from your customers on the areas of their operations that require improvement. One can also explore collaborations with the hospitality schools where internship can be offered training directly with F&B establishments."

Kwok thinks that one of the solutions is to establish a more professional approach to service as a means to an end and not a reflection of subservience. She claims that the Ritz Carlton Group of hotels sums it up well with their call to their staff, "Ladies and Gentlemen serving Ladies and Gentlemen."



What do you do in your establishment (s) regarding service?

"At The Roof, we ensure our front liners are capable of attaining the level of service expected by our customers. We hire skilled part-timers to meet the service demand. We also reward our employees well to retain staff and provide a happy working environment. Investments are also made to hire legalised foreign staff," claims Nagapan.

Choong asserts that there is no guaranteed solution to raising the levels of service in the industry. "However, an employer can eliminate many problems by employing dedicated staff," she suggests, "It is always advisable to conduct a background check prior to hiring new staff. Despite the person's initial honesty, sometimes he/she may be influenced by greed especially if

the managers are not on top of the situation," adds Choong.

How important is service in your total operation?

Kwok sees service and business as being inextricably linked. She elaborates: "We stress the importance of service in our business success. We discuss with each employee the importance of their job in the total company structure. Importantly, we train them to be confident to interact and communicate with customers in order to minimise the stress that ignorance can often cause. This means to instill a sense of pride in the industry, the organisation and the individual."

This also means that the management of SOULed OUT needs to stand behind their staff to protect them as much as possible from abusive superiors and customers.

"Our mantras are to train, train, train and explain, explain, explain. We think it is important for us as employers to share with them our successes and failures," says Kwok.

For Nagapan, there is a need to emphasise the importance of service in its operations as it is the face of their business. He adds: "Interaction with customers and meeting the needs for a high service levels are the essence of our business."



Is the solution to service and training yours alone or should others be involved and if so how (e.g. government)?

Choong thinks the F&B training colleges need to play their part too. "Our group places strong emphasis on quality and attentive service in our establishments. In some cases, I will punish staff and pull them into line if they digress. There are many F&B colleges but most of them have forgotten to teach students the small details of the job. They seem to be taught too much theory and not enough practical knowledge. To me, this isn't enough and I can say with all honesty that those who last in one of my outlets will be able to survive in larger establishments should they ever seek employment there."

Nagapan suggests that every business owner has their own approach to managing service. He adds: "But as an industry, everyone should cooperate and this includes supporting government agencies. We need a coordinated approach to offering the best service possible throughout the country."

Kwok takes a slightly different approach. "Culturally, the idea of service has to be eliminated as a 'dirty'

job. Service industries make a valuable contribution to the nation's wealth. The nation needs to educate everybody and to elevate the status of these positions as they do in Europe and the USA," she states.

How do you keep and reward good staff?

"Rewarding a staff is essential and it comes in many types of incentives but mostly monetary or in kind," says Choong. She continues, "Being fair is part of the reward system while discipline is tight in our group right through from attendance to service. I personally don't believe in a laid back mentality. Dedication, commitment and alertness provide the recipe for an excellent staff. A good staff member is one who doesn't need to be reminded."

For Kwok, the need for the employer to incorporate and embrace staff into the vision and direction of the company is essential.

"It is important that staff see that they are important to the organisation. It is our goal to give each and everyone an equal and fair chance to succeed and progress in the organisation," she concludes.



Far left (from the top): The ground floor at Tujo Bar-sserie & Grill, Al fresco dining at SOULed OUT Ampang, The mezzanine floor at SOULed OUT Sri Hartamas. Left: The popular Beach Club by trendMatrix Enterprises. Below: Dance the night away at Stratosphere by The Roof.





STUDY IN GASTRONOMY

The Study has just opened in a smart location in Singapore's Chinatown. Inspired by British café culture and cuisine, this casual 30-seater bistro concept is a showcase for the talents of Michelin-starred chef Jason Atherton. Located at 49 Keong Saik Street, The Study is close by to Atherton's other acclaimed outlet, Esquina. This is his third outing in Singapore with Pollen Restaurant occupying the Flower Dome at Gardens by the Bay. Located on the ground floor of Naumi Liora modern heritage hotel, The Study also serves breakfasts for hotel guests. The illustrative menu provides an introduction to British cooking in serving dishes such as fried salt and pepper squid, baked bone marrow, parsley, snails and grilled sourdough, braised ox cheek, grilled tongue, horseradish mash and pepper sauce. www.the-study.sg

NAHM NUMBER ONE IN ASIA

Naam, the restaurant from acclaimed chef David Thompson, has been voted the number one restaurant in Asia in the 2014 50 Best Restaurants List from San Pellegrino and Acqua Panna. This year, naam situated on the ground floor at the iconic Metropolitan Bangkok by COMO overtook Narisawa and fellow Bangkok restaurant, Gaggan, to top the list. Influenced as much by Bangkok's street food as by centuries-old cookbooks belonging to private Thai households, Thompson's style combines big, bold flavours with meticulous attention to detail, fresh local produce and traditional cooking methods. www.comohotels.com/metropolitanbangkok



DINING WITH ELEGANCE AT NEO TAMARIND

Located in the heart of Kuala Lumpur city, NEO Tamarind is an innovative concept centred on a stylish luxe-lounge restaurant. Its long bar is the perfect place to relax and unwind. NEO's kitchen cooks up an interesting selection of fine dining delights from the 'Tamarind' menu (Thai and Indochinese) and includes some European cuisine with an Asian twist. NEO Tamarind has an open air dining section and an air conditioned area covered by glass. Quiet and elegant, the restaurant is located on a hill away from the hustle and bustle of busy Jalan Sultan Ismail. www.samadhiretreats.com

CHEF'S TABLE @ SAMUI'S BEACHFRONT H-BISTRO

The Chef's Table at Koh Samui's H-Bistro in the Hansar Samui caters for 8-20 diners in the fabulous beachfront restaurant where dinner is served on an exquisite hand-made table of solid golden teak. It offers an innovative dining option for a group of family, friends or business associates. Overseeing the culinary team at Hansar Samui is Canadian Chef, Stephen Jean Dion who was once the private chef to His Majesty the King of Jordan. Market fresh vegetables of the highest quality are used from the hotel's own organic garden, as well as the famous Royal Project farms in Chiang Mai. Advance bookings of seven days are required to ensure that only the best is served. www.hansarsamui.com



ADVENTUROUS *Dining*

The Geographic Adventure Restaurant and Bar was established three years ago with a very unique concept. The owner who designed the outlet put a lot of emphasis on different places around the world to ensure when guests walk in, they feel in touch with nature and geography. The global décor is meant to educate patrons. The owner, Mr. Lee Teck Kuan, was awarded Icon of The Year at the Hospitality Asia Platinum Award 2013-2015 series in January 2014. The food served includes an array of seafood such as oysters and meat dishes from a variety of cultures. Among the dishes served, crispy salted lotus root makes the perfect accompaniment to beer. Osso buco is slow-cooked with wine and served with boiled vegetables. The Geographic Adventure is also a great place to relax for coffee and drinks.

**THE GEOGRAPHIC ADVENTURE
RESTAURANT AND BAR**

IOI Boulevard Puchong
A-G-38, IOI Boulevard Puchong,
Jalan Kenari 7, 47100 Puchong,
Selangor
Contact: +603 8079 0605



I GEDE SUJANA

Director of Food and Beverage at Hotel Borobudur, Jakarta

I Gede Sujana, who is currently the Director of Food and Beverage at the Hotel Borobudur Jakarta, has worked in some of Indonesia's most prestigious properties. He considers customer service and guest satisfaction are just as important for the operations under his charge as profitability. Ensuring profitability is one of the key goals for the Jakarta-based professional. After graduating from SHATEC Hotel and Tourism Academy in Singapore he worked in properties such as The Empire Hotel and Country Club Brunei, The Four Seasons Jakarta, The Ritz Carlton Jakarta and W Retreat and Spa Bali.



THERDSAK PAWITPANICH

Director of Food and Beverage at Chatrium Hotel Riverside Bangkok

Thersdak Pawitpanich joined Chatrium Hotel Riverside Bangkok in 2009 as Director of Food and Beverage. An experienced hospitality food and beverage professional with over 20 years operations experience; his work experience includes being Assistant Director of Food and Beverage at Grand Hyatt Erawan, Bangkok. He brings a fresh perspective and dynamic management style while overseeing the operation of six dining outlets, a ballroom, seven meeting rooms plus catering with a team of 120 people. He is continually focused on customers and fulfilling their needs and believes that the perfect meal cannot be completed without remarkable service. To this end he initiated the 'WoW' concept at hotel's River Barge Restaurant.



MARTIN MAGDEBURG

Assistant Director of Food and Beverage at The Mandarin Oriental Singapore

Martin Magdeburg joined The Mandarin Oriental Singapore in 2013. He is an experienced food and beverage management professional with extensive international knowledge. His previous postings has taken him to Austria, Germany, Saudi Arabia and the United States of America. A strong background in financial administration further boosts his management of operations, overseeing all outlets and banquets. Magdeburg brings with him added knowledge in wine operations as well. His international experience attest to his self-initiative drive towards change and being an effective team player.



RAJAGOPAL SHUNMUGAN

Director of Food and Beverage at Hotel Maya Kuala Lumpur

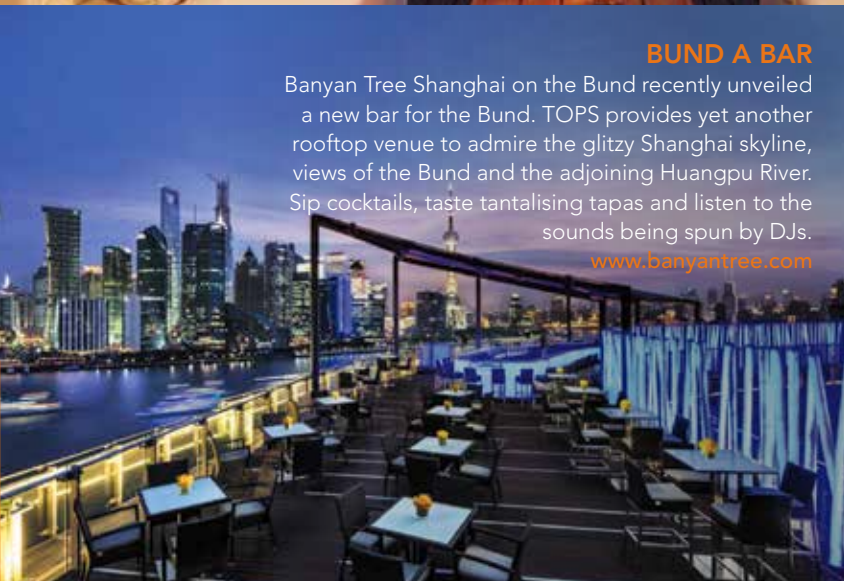
Rajagopal Shunmugan has been the Director of Food and Beverage at the Hotel Maya Kuala Lumpur since 2005. He is a well respected member of the profession and has worked in hotels in Kuala Lumpur including the Prince Hotel and Residences and the Hilton Petaling Jaya. He attributes his success to diligence, hard work and teamwork. During his time at the Hilton Petaling Jaya he set up the newly renovated Paya Serai Restaurant as well as to take charge of room service, minibar and poolside bar operations. He was also part of the opening team for what was the Seremban Hilton.





CLOUD NINE AT NAUMI

Another roof top to recently open is Cloud Nine perched on top of the Naumi Hotel in Seah Street in downtown Singapore. This smart designer hotel is home to a rooftop infinity pool and the intimate Cloud 9 that accommodates just 45 revellers. Enjoy Champagne by the pool or a glass of wine as the sun sets over vibrant Singapore.
www.naumihotel.com



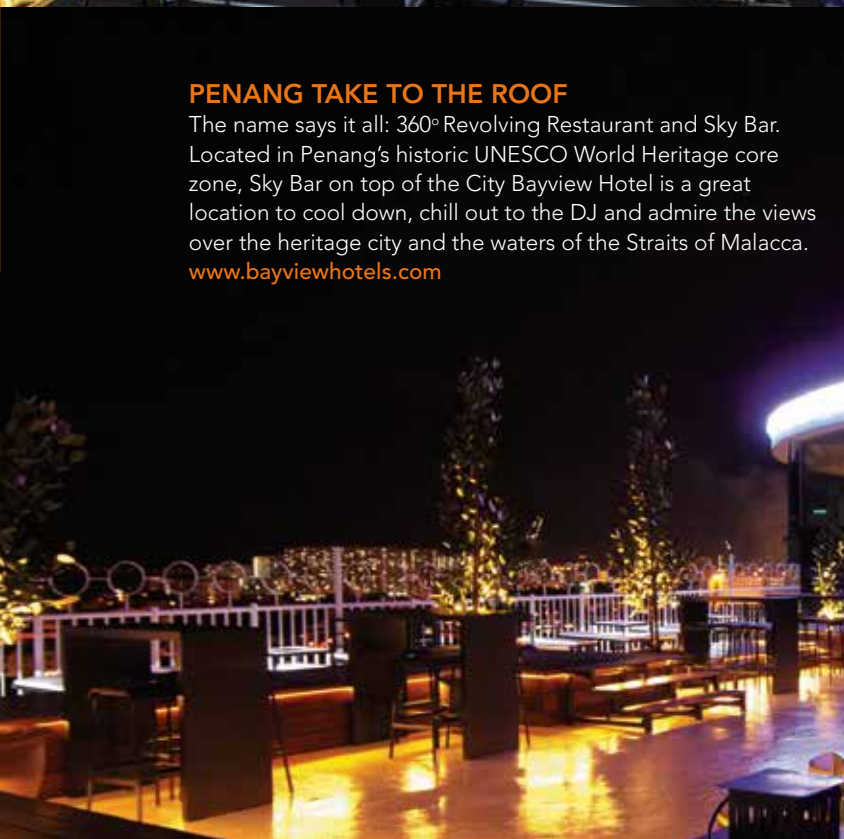
BUND A BAR

Banyan Tree Shanghai on the Bund recently unveiled a new bar for the Bund. TOPS provides yet another rooftop venue to admire the glitzy Shanghai skyline, views of the Bund and the adjoining Huangpu River. Sip cocktails, taste tantalising tapas and listen to the sounds being spun by DJs.
www.banyantree.com



FOR THE SAKE OF SAKE

Not surprisingly, sake is the beverage of choice at Shiro Sushi and Sake Bar in Seminyak, Bali. Warm wooden features dominate the restaurant's interior while an excellent selection of traditional Japanese sakes such as Hokusetsu Daiginjo and Kannoko Barley are served to accompany tempting Japanese cuisine.
www.shirobar.com



PENANG TAKE TO THE ROOF

The name says it all: 360° Revolving Restaurant and Sky Bar. Located in Penang's historic UNESCO World Heritage core zone, Sky Bar on top of the City Bayview Hotel is a great location to cool down, chill out to the DJ and admire the views over the heritage city and the waters of the Straits of Malacca.
www.bayviewhotels.com





Spanish Sparkler

Spanish Cava doesn't always receive the recognition it deserves. It's often in the shadows of other better known sparkling wines especially those from France. Codorniu Winery in Spain silences the critics with this excellent sparkling wine at an affordable price that most will appreciate. The Anna Codorniu Blanc de Blanc is recognised for its freshness, fruitiness and finesse. This predominantly Chardonnay based sparkler includes three other varieties – Xarel-lo, Parellada and Macabeo. These combine to create a delicious wine with good acidity, freshness and citrus floral aromas. Its colour is brilliant yellow and its persistent bubbles provide the essential ingredient for enjoyment.

www.luenheng.com

Bountiful Bulgarian

Even excluding the new latitude wine nations of Myanmar, Thailand and Bali (Indonesia), wines are produced in over 40 nations around the world from Greece to Zimbabwe and Moldova to Macedonia. Even in nations such as Bulgaria, wines are produced. While the winemakers of Burgundy produce legendary wines; those of Bulgaria (the world's 22nd largest wine producing nation) are lesser known and more difficult to source here in Asia. Well, that was until recently but now Malaysian importer, AsiaEuro has taken the bold move to add Bulgaria to its portfolio. With a wine history dating back 4,000 years, the Bulgarians know a little about making wines. A continental climate moderated by maritime influences from the Black Sea and limestone soils have proved ideal for producing some sterling wines. Stephan de Neipperg from Bordeaux's Chateau Canon la Gaffelière and La Mondotte has been attracted to Bulgaria where he established Enira Vineyard in Bulgaria's Bessa Valley in 2001. It is considered Bulgaria's best winery and the pioneer of innovation and technique in the country. Plantings of several noble grape varieties (including Cabernet Sauvignon and Syrah) have resulted in some impressive wines being produced such as the 2009 Merlot by Enira. This is an expressive wine that is well worth exploring especially for those who like to think outside the box. www.asiaeurowines.com.my



New Zealand Pinot

While Burgundy has staked claim to the world's best Pinot Noir wines for centuries, New World countries such as New Zealand are giving the French a good run for their money. Lighter, fruit-driven wines such as Pinot Noir are perfect for the hot tropics and those produced by Felton Road in the Central Otago region of the South Island are leading the New Zealand charge. Winemaker Blair Waters likes to produce a Pinot of great elegance and finesse. The style is full of cherry notes on the palate, with smooth and silky flavours and restrained tannins. Many wine connoisseurs consider Pinot Noir to be the pinnacle of red wine making and that those from Felton Road are making Pinot-philies in Burgundy sit up and pay attention.

www.asiaeurowines.com.my



Great 2014 Harvest for Margaret River

Lonely Planet has named Western Australia's Margaret River as one of the world's top ten regions to visit. The region is noted for its warm gentle summers, mild frost-free winters, ample rainfall, rich soils and consistent growing season. Combine these essential natural elements with advanced winemaking skills plus the enthusiasm of its winemakers and the result is some of the world's leading wines.



Margaret River produces the 'best of the best' when it comes to Australian wines. While only contributing 3% to the total crop it provides 10% of the nation's premium wines. With a climate similar to France's Bordeaux, it's not surprising that Margaret River's wine reputation is derived from Cabernet Sauvignon and Chardonnay. Other grape varieties that do well are Sauvignon Blanc, Semillon, Chenin Blanc and Riesling. Harvesting has just finished in Margaret River and vignerons expect 2014 to be another quality vintage.

Michael Kerrigan, winemaker at Hay Shed Hill comments, "There must be a big chunk of bad luck getting stored up for the winegrowers in Margaret River as the weather for the 2014 vintage was just perfect for the eighth straight season in a row. This much good fortune has to be paid back at some stage." He continued, "The scourge of growing grapes is rain during ripening; after a wet winter, we haven't had a single drop of rain since November 2013. The weather has been warm but not too hot and unlike the blistering temperatures experienced in South Australia, our summer has been warm and mild with perfect clear blue skies."

This moderate heat with good sunshine has produced even and consistent ripening across all varieties in the Margaret River region. The white wines are fresh and delicate and the red grapes still to be harvested are already showing amazing colour and flavour development. Kerrigan is looking forward to some excellent top class Cabernet Sauvignon and Shiraz in from 2014 Hay Shed Hill Margaret River.

Echoing these comments are those from Virginia Willcock, Chief Winemaker at the famed Vasse Felix Winery. "2014 looks like another textbook vintage; the eighth consecutive great vintage. The differences between this and the last seven vintages will be measured in fine detail and micro subtleties. This could be the best vintage yet although we will only know this when we bottle the wine. The Chardonnay is looking beautiful and the yield was reasonable. A decrease in night time temperatures and mild sunny days provided the ideal recipe for a slow and steady finish to the reds."

Robert Mann, Senior Winemaker and Estate Director at Cape Mentelle claims that this year's vintage is another outstanding vintage despite being the warmest and possibly the driest on record. He commented on the harvest, "The whites were all harvested in a rush and now look fantastic, fermenting in barrels and tanks. We then commenced harvesting the reds and typically they excel in a warm dry vintage with Cabernet Sauvignon looking exceptional."

At Rockcliffe in Denmark in the adjoining Great Southern wine region, Chief Winemaker, Coby Ladwig commented, "Vintage started here in late February with Chardonnay coming off first. We had fantastic ripening weather with no hint of rain. It will be a great vintage for Pinot Noir as the cool nights and mornings and hot dry days allowed plenty of fruit expression. Yields were slightly above normal but high acids seem to be a trend this vintage for the whites which will give great structure to the resulting wines."



DECORATIVE PVD COATED WMF CUTLERY

Monochrome is so dated with the availability of WMF's new PVD coatings. Bring old cutlery back to life with colour. PVD coated cutlery combines functional advantages with entirely new design possibilities. Give your table spread a distinctive look by adding some exciting colour accents.

www.advancehotelsupplies.com.my
Contact: +603 9173 1888



STYLISH TABLEWARE

Choose stylish tableware from the PURE EXCLUSIV 'Colour me!' label. The WMF new series creates the perfect atmosphere and experience for new gastronomic delights. Create dazzling table designs from an extensive colour palette. Add sophistication and individuality for your guests. www.advancehotelsupplies.com.my Contact: +603 9173 1888

MONIN COCKTAIL MIXER

Le Fruit de Monin Green Apple is made from Granny Smith green apples that are crisp, juicy and tart-sweet.

This is a product that is so easy-to-use anyone can conjure up zingy green apple cocktails, lemonades, sodas and iced teas quickly and easily.

www.monin.com
Contact:
+603 6099 0999



WINTERHALTER PASS-THROUGH DISHWASHERS

The innovative technology with VarioPower, elliptical wash fields and full-flow filtration system of the new Winterhalter PT Series delivers brilliant washing results. The active energy management system and waste water heat exchanger ensures fast washing results and provides energy saving which significantly reduces operating costs.

www.winterhalter.biz
Contact: +603 7803 6621