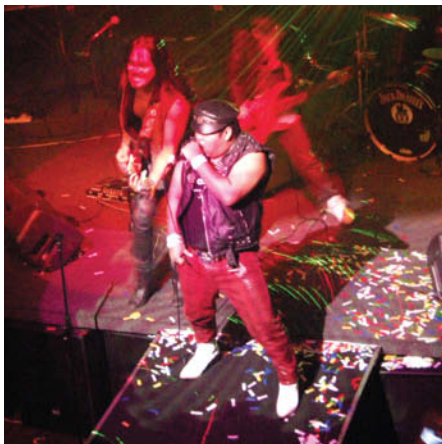


food & entertainment



Dining in Arabian Nights style, revisiting restaurants which have been given another lease of life, and keeping up with the hottest new watering holes in Malaysia and Singapore are all part of this issue's food and entertainment section. Get the low down on what Malaysia hopes to achieve at Bocuse D'Or, who is cooking up a storm where and the newest kitchen and table equipment.



Ramsay Goes To The Orient

Multi award winning chef Gordon Ramsay was in Tokyo recently to launch a new Sunday lunch menu at his Gordon Ramsay at Conrad Tokyo restaurant. The multi-Michelin starred and BAFTA award-winning chef, television celebrity and entrepreneur, also unveiled a special menu available for weddings held at Conrad Tokyo.

Addressing diners at his special seven-course gala dinner, Gordon Ramsay said food writers around the world agreed that

Tokyo was now established as one of the top cities in the world for fine dining. Ramsay said the continued success of Gordon Ramsay at Conrad Tokyo was assured with the recent appointment of new head chef

Shinya Maeda. Born in Japan, Chef Maeda has worked with Gordon Ramsay at his restaurants in London and was hand-picked by Gordon Ramsay to run the Tokyo restaurant. Opened three years ago, Gordon Ramsay at Conrad Tokyo is the first Ramsay restaurant in Asia.

In line with Ramsay's philosophy that Sunday lunch is the most important meal of the week, the new Sunday lunch menu for Gordon Ramsay at Conrad Tokyo allows diners to choose a leisurely three-course set lunch from an exciting brasserie menu. Lunch is rounded off with a selection of delicious desserts from the trolley. **ha**



Donovan Cooke, Chef de Cuisine of Derby Restaurant & Bar

The behind-the-scenes culinary stars of Food Art are Donovan Cooke, Chef de Cuisine of Derby Restaurant & Bar and Bobby Lo, former Executive Chef (Chinese) of Happy Valley Clubhouse who is now Executive Chef at the Beijing Hong Kong Jockey Club Clubhouse. The two celebrated chefs demonstrated some of their signature dishes at today's launch while sharing their tips and secrets. **ha**

Riding High

The Hong Kong Jockey Club has launched its very first cookbook, Food Art, to showcase the fine culinary art and exquisite dining experience that can be enjoyed at its two signature restaurants at Happy Valley Clubhouse – Derby Restaurant & Bar and Fortune Room. Featuring over 60 Chinese and Western recipes from the Clubhouse, the cookbook demonstrates the expertise of the two master chefs of the Club in creating dishes that can be appreciated as fine art.

Food Art has already received an international award in Singapore for "Best Innovative Cookbook – Best Cookbook Photography" at the Gourmand World Cookbook Awards 2007. Originally produced for the Club's Members, Food Art is now available in local Page One bookstores.

Meating The Challenge



Meat busting with Chef Salvatore's meatballs and spaghetti

The highly-anticipated Prego Spaghetti & Meatball Eating Challenge is a fantastic and fast-paced gustatory spectacle that is neither intended for the Guinness Book of World Records nor with the livewire excitement being generated by Formula One. For Head Chef Salvatore and his crew at Fairmont Singapore's Prego Restaurant, this waist-busting and tummy-stretching competition is simply a wonderful epicurean adventure of the Italian kind that is both easy to swallow and is expected to go down well and fast with all pasta lovers and meatball aficionados island-wide. Diners will get to put their gastronomic cravings and eating prowess to the test by consuming Chef Salvatore's special serving of spaghetti and meatball dish, at the fastest time possible. Each attempt would cost S\$12.00 and will be recorded as an official entry time for each contestant or participant. On 30 August, the final day of this challenge, the top 50 contestants will be selected and invited to compete against one another and Fairmont Singapore's own spaghetti & meatball chomping king, Chef Salvatore for a final "Eat-off" on 6 September at Prego's hallowed grounds. The top three spaghetti & meatball eating challengers, with the fastest recorded time will be crowned overall winners. All registered participants will receive a special, limited edition T-shirt and a souvenir photograph to go along with their mouthwatering experience. **ha**

Feeding The Gourmets

Hilton Phuket Arcadia Resort & Spa called on the international expertise of five of its own chefs to create a banquet fit for the Phuket branch of the international gastronomic society, Chaine des Rotisseurs. Chaine des Rotisseurs Bailliage De Phuket chose the Hilton Phuket to host its 2008 Intronization dinner, an evening to welcome new members to the society.

To satisfy the expectations of a society of culinary connoisseurs, five of Hilton Phuket's own chefs from Thailand, German, Belgium, Sri Lanka, and India, collaborated, creating a banquet meal around the theme of Five Chefs, Five Flavours. Hans Kahrs, Executive Chef of Hilton Phuket Arcadia Resort & Spa said a society of food-lovers could be a daunting group to cater for and the chefs focused on creating authentic dishes from their home country that would excite the gourmets. "As well as depth of flavour and creative presentation, a special wine list was chosen to compliment the meal and the catering team decorated each table in traditional decorations from the five countries," he said. **ha**



Seeing black at Prime

Black Is In

It began with chefs in black, then it was lady servers clad in black and now in celebration of its second year, PRIME at Le Meridien unveiled a menu redefining the colour black into an artistic gastronomic experience.

According to Executive Chef Antoine Rodriguez, the Blackout Menu was initially a suggestion from a regular guest who noticed that the chefs and servers were clad in black and jokingly commented to the chef to create a menu

highlighting Black Angus beef and black tomatoes. Little did he know that his words would be taken seriously which later led to the creation of the Blackout Menu. The 3-course Blackout Menu starts with the sweet yet rich and complex Black Tomato Trilogy featuring Black Tomato Pulp with yoghurt and Sarawak crushed pepper, Black Tomato Shot with feta cheese and black ink croutons and Black Tomato Mousse with black olive oil dressing. For the main, the Charcoal-grilled Black Angus beef served with fingerling potatoes and summer black truffle sauce will impress the most discerning taste buds with its soft juicy texture. For a sweet finale, indulge in the rich Black Forest Cake with mouth-watering cherries and dark chocolate sauce. Black coffee and black prunes end the meal perfectly. [ha](#)



Chef Raymund Lim with his winning River Prawn Noodle Soup (right) and Chef Henry Tan with Claypot Chicken stuffed with Glutinous Rice (left).

Singapore's New Dish

From a few thousand entries, chef Raymund Lim from Carousel, Royal Plaza on Scotts came out tops in the Search for The New Singapore Dish" culinary contest, organized by Singapore Press Holdings' (SPH) popular interactive food website, SoShiok.com, which has called for entries to represent the diverse cultures of Singapore.

The winning River Prawn Noodle Soup, inspired by the famed Penang Laksa and Prawn Noodles, tantalized the judges' taste buds with its flavourful fusion. The panel of renowned judges for the competition included the much acclaimed food critic Wong Ah Yoke, Executive Chef of Holiday Inn Atrium Daniel Koh, chef of

Wild Rocket Willin Low and Chef De Cuisine of Charcoal Gourmet and Deli and Bar Soon Yoeng Shon. The combination of the localized spicy gravy and the tinge of sweetness from the river prawns, that perfected the taste, received thumbs up from the judges. Specializing in Chinese dishes, chef Henry Tan was close behind chef Raymund with his Claypot Chicken stuffed with Glutinous Rice as the first runner up. [ha](#)

Moon Walk

Amidst the Mid-Autumn festival's legendary myths and intriguing characters involving an archer that can shoot down celestial bodies, a nocturnal maiden hiding beneath the silhouette of a moonlit sky, and an immortality pill any ageing Hollywood star seeking the elixir of youth would trade their fame and fortune for, one still couldn't help but conjure in their minds vivid images of silky smooth, melt-in-the-mouth snow-skin mooncakes and lip-smackingly flavoursome baked golden nuggets come this August.

Fairmont Singapore's culinary masters, helmed by Szechuan Court's very own "Mooncake Empress" Chef Mandy Yeo prepares to enchant mooncake lovers anew, stretching in unison their imagination, not only to shoot down challengers to the morsels' saporous legend, but to ensure that mooncake aficionados in Singapore and beyond its borders will be put under her magic spell and continue to enjoy Fairmont Singapore's bite size pieces of gastronomic heaven. Renowned for her stellar assemblage of the most desirable mooncakes in town, award-winning Chef Mandy is imbued with a strong sense of passion, taking pleasure in constantly conceiving fresh ideas that often push time-tested and traditional culinary boundaries. [ha](#)



Chef Yong at work

Flame On!

With a knife, a fork, and two flattened metal spatulas serving as his weapons of choice, Chef Eric Yong of Inagiku at Fairmont Singapore promises to cut, stir, season, and divide his succulent and juicy creations with greater agility this August. Watching Chef Yong adroitly flick his wrists over Inagiku's glistening teppan counter, listening to the sizzle of his succulent meats and witnessing his fiery spectacle is a pleasant and mouthwatering sensory experience. Most teppanyaki aficionados eat, drink, and even discuss business whilst watching him in action, and novices may find his performance bewildering at times. With years of experience in this Japanese culinary art, he believes that ultra-light seasoning and the freshness of each ingredient are the keys to phenomenal tasting teppanyaki dishes. Simplicity in cooking is of paramount importance to him because teppanyaki-style cooking is renowned for enhancing rather than concealing the original flavour of its ingredients. These give teppan dishes their added allure, especially for those who seek a fabulous meal, minus the guilt. [ha](#)



The Penang Chefs Challenge 2008 (PCC 2008) is the third instalment of this popular cooking competition endorsed by the State Government as one of Penang's signature events for their yearly calendar of attractions. Rightly so, as it has grown from strength to strength with the participation of a total of 41 professional and student teams. This year also saw the inclusion of contingents from Germany, Taiwan, South Korea and Hong Kong along with competition veterans from Singapore, Thailand and Malaysia. Chefs from the host nation came from Langkawi, Alor Setar, Kuantan, Genting Highlands, Port Dickson, Petaling Jaya, Kuala Lumpur and Penang.

Held from June 27-29 2008 at the Penang International Sports Arena, PCC 2008 was a "Team Live Cooking Competition" where four chefs were to prepare a four-course set menu for four persons in 90 minutes. This event is unique in a sense that the main ingredients (meat, poultry or/and



Northern Cooking Storm

Winning Ways At The Third Penang Chefs Challenge 2008



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seafood) is a mystery and is only revealed before each round of competition. Chefs also got different main ingredients at each round of competition, with the organizers introducing special herbs or spices to each round to fit into two of the four courses. Apart from culinary creativity, chefs were marked on butchery, preparation (mise-en-place), cooking technique and presentation not only in hot food but also pastries.

The panel of judges was headed by WACS Global Master Chef Jochen Kern assisted by nine other judges coming from Thailand, Singapore, Malaysia and Hong Kong. The winners (first, second and third place) from the professional category walked away with over Rm11,000, trophies, medals, certificates and gifts. The student category winners received trophy, medals, certificates and gifts and the opportunity to represent Penang at overseas competitions.

After three grueling days, the winners for the professional category were Let Go Magic by the German Culinary Team, HKCA from the Hong Kong Chefs Association, Shang Singapore by Shangri-la Hotel Singapore and The Datai Resort Langkawi, Kedah.

The student category winners in order of placement were Pride and Honor by KDU College Petaling Jaya, Les Gorden Blue by KDU College Penang, All for One and Gherkin from KDU College Penang. **ha**





Choo Eng Tat

Executive Pastry Chef
Royal Plaza on Scotts, Singapore

Chef Choo Eng Tat is an award winning chef who brings with him over 18 years of culinary experience from the unique and diverse hospitality industry. Chef Choo's passion for his profession is evident in his creations, which contain more than the ingredients that go into it. The pastries from Choo have won him the hearts of many guests who have tasted the sincerity in the innovative creations that he has specially created

to suit the various needs of individuals. For instance, his Bailey Chocolate Flourless Cake was created for a gluten-intolerant guest who even requested for the recipe to take back to his country.

Career path-wise, Choo has been on the pre-opening team of The Fullerton Hotel, Merchant Court Hotel Singapore, ANA Hotel, The Ritz-Carlton Hotel and the Raffles. He won a silver medal in plated dessert at Food Hotel Asia International Salon Culinaire in 1994 and was a supporting team member of the Merchant Court Hotel Sydney for the XXVII Olympic Games. **ha**

Yasutoshi Ito

Japanese Chef De Cuisine
Sagano Restaurant,
Renaissance Kuala Lumpur
Hotel

The Japanese chef de cuisine at Sagano Restaurant, Yasutoshi Ito is the newest member to join the family of restaurateurs at Renaissance Kuala Lumpur Hotel. Hailing from The Land of the Rising Sun, the 39-year old Yasutoshi brings to Sagano his devotion to authentic Japanese food.

Yasutoshi was born in Sendai, grew up in Tokyo and underwent his culinary training in Chiba. As a child, he used to help mom in the kitchen and that is where he discovered his passion for food – and it is this very passion that made him decide on a career in the kitchen.

A chef for 20 years, he has worked his way up the culinary ladder to his current position as Japanese Chef. Quiet and unassuming, Yasutoshi prefers to let his culinary creativity do the talking. A skilled master in authentic Japanese cuisine, he executes a unique cooking style where he cleverly balances the foundation of traditional cooking with innovative touches of modern cuisine trends. Leading a team of nine associates in the Japanese kitchen, Chef Ito will continue to pursue perfection in the quality of food served here at Sagano. **ha**



Andrew D. Phillips

Head of Kitchen
Hotel Indonesia Kempinski

Gerhard E. Mitrovits, General Manager of Hotel Indonesia Kempinski, a property that is rich in historical heritage and synonymous with individualistic modern luxury in hospitality has appointed Andrew D. Phillips to lead a team of internationally experienced chefs, ready to offer the unforgettable culinary experience in the hotel.

Phillips is the head of kitchen, who is not only in charge of the production and quality of the food served in ten restaurants, seven kitchens, two spacious ballroom of the 3,000sqm Kempinski Grand Ballroom and the 1,000sqm of historical Bali Room, but also prepares recipes for innovative menus, and provides training for his team members as well.

Phillips, who has vast experience in managing restaurants and hotels for the last 15 years, has worked in Australia, Canada, Hong Kong, Malaysia, Fiji Isles, Vietnam, and had his latest stint in Movenpick, Dubai. The diverse culinary heritage in those countries has enriched his experience and skills; he is now fully set to enrich the Indonesian culinary by adding to it the touch of Asia and Europe.

Phillips, whose hobby is traveling to exotic places, is confident that his international experiences will help him and his team bring Hotel Indonesia Kempinski to be among the renowned hotels in the world with a distinctive culinary heritage. **ha**

Koji Tamaru

Japanese Chef
Hotel Equatorial Melaka, Malaysia

The General Manager of Hotel Equatorial Melaka, Y. Bhg Dato' A. Rahman Alkaff is proud to announce the appointment of Japanese Chef, Koji Tamaru. He will oversee the hotel's award-winning Japanese restaurant Kampachi.

For chef Koji Tamaru, returning to work in a hotel is like a sweet homecoming. After all, he has worked at Hotel Sunset Inn in Palm Springs, USA during his early years in the culinary world; before he went on to join the restaurant business.

He began his culinary journey almost 34 years ago in the kitchen of a sushi restaurant in Kumamoto after graduating from Soyo High School in Kumamoto, Japan. He quickly rose to become a second chef for "Fugu no Nishikawa" as well as a "Gajyo-en" Roytei in Nagoya before moving on to the United States. While he was in Palm Springs, he had also devoted his time to teaching the preparation of authentic Japanese dishes.

Asked on how he plans to institute himself at Hotel Equatorial Melaka, he commented, "I am to cook fresh food in a simple manner and serve each freshly prepared dish in a unique style. I will try to invent new ways to satisfy our guests, incorporating what I consider good concepts without being bound by fixed ideas." **ha**



René Oskam

Executive Chef
InterContinental Bali Resort

InterContinental Bali Resort celebrates the recent appointment of René Oskam as Executive Chef. A Dutch national by birth, Oskam has arrived on the shores of Bali straight from a ten year stint in Thailand where he had the pleasure of working at two prominent resort destinations which helped forge his belief that the secret to culinary success lies in finding the right balance with just a handful of fresh ingredients.

Oskam embarked on a hospitality career by graduating from the Culinary Institute of the Netherlands. Throughout his studies he worked in catering, however it was during his time as Head Chef at a popular Dutch seaside restaurant that his growing passion for seafood became apparent.

In 1999 he accepted his first overseas posting with a management internship at Le Meridien Phuket Beach. He went on to launch the pre-opening of Haad Ngam Boutique Resort as Executive Chef and later joined the SALA Samui Resort & Spa, both on the island of Koh Samui. Finally in 2005, he accepted the challenging role of Executive Chef at Anantara Resort Hua Hin where he assumed total responsibility for six dining outlets.

Oskam's personal culinary philosophy is simplicity without trying to over impress diners with more than three ingredients. He is fascinated by the current organic movement and is looking forward to working with wholesome Balinese ingredients as well as preparing dishes using lesser known varieties of fish available in waters around the island. **ha**

Claudio Cucchiarelli

Italian Chef, Bruschetta Italian
Restaurant
Hotel Borobudur Jakarta

Hotel Borobudur Jakarta has just appointed Claudio Cucchiarelli from Italy to be the chef at the elegant Bruschetta Italian Restaurant. Originally from Italy, Cucchiarelli has been working in the kitchen from his teenage years. He started his cooking experience at 12 years old, working in his family's seafood restaurant, while he also joined culinary school. To refine his culinary skills, Cucchiarelli then moved to more than 20 countries in Europe, Asia, United Arab Emirates and Africa, working in exclusive restaurants and prestigious international hotels.

At the Borobudur, Cucchiarelli with his true passion for cooking will not only keep the menu served at the Bruschetta authentic Italian, but he will also devise new creations and is ready to accommodate special gourmet requests from the guests. Specializing in seafood, fresh pasta, carpaccio variations and regional Italian cuisine, Cucchiarelli will satisfy all lovers of fine Italian cuisine. **ha**



Anton Mosimann is probably the only chef who is more famed for his personality than his culinary pedigree, although his credentials are admittedly very high flying. At 25 he became one of the youngest chefs to receive the coveted Chef de Cuisine Diploma, at 28 while at London's Dorchester Hotel he became the youngest ever Maître Chef de Cuisine.

He was with the hotel for 13 years in which he earned the Dorchester two Michelin stars. In 1988 he founded Mosimann's his own dining club which has continued to draw the biggest name in high society and royalty. He holds a Royal Warrant of appointment from HRH The Prince of Wales for Catering Services and yet at heart, he is still the young boy from Nidau, Switzerland who fell in love with the taste of Emmental cheese.

As part of Genting Highland's Michelin Star Dining at The Olive in 2007, the high-profile chef thrilled diners who flocked to taste firsthand the mastery of the culinary maestro. Not only were appetites satiated, in Mosimann guests found an engaging, down to earth straight talker who waxed as lyrical about his cook book collection as much as his love of cooking for different audiences.

"Food was the earliest influence on me as a child. I still remember the wonderful smell of apricots in season – it was fantastic – coming home from school to find my parents in the kitchen cooking, it all smelt so good. Theirs was basic cooking with seasonal produce. We have lost all that now, products are available all year round and I feel that's a pity, as waiting makes it more worthwhile."

And it will truly be a worthwhile wait for avid fans of this noteworthy chef as he will grace Malaysian shores once more before the year ends. This year the superstar chef will return to The Olive at Maxims Genting from September 25 to 28 2008 to enthrall palates once again. Diners can expect yet another exclusively designed menu featuring the freshest of produce and the most exclusive of recipes from the master chef and his team. Reservations are strongly suggested! [h&a](#)



A Return To Excellence

Anton Mosimann Set To Wow Palates
At Genting Again



Rolled Cat Fish In Spicy Turmeric And Coconut Sauce

Ingredients

500 g	Cat fish fillet	100 ml	Thick coconut milk
1 tbsp	Ginger paste	1 sprig	Local sweet basil
1 tsp	Turmeric paste	100 g	Red bird's eye chilli
2 tbsp	Chopped garlic	50 g	Tamarind soaked in a cup of water
2 tbsp	Chopped shallot		To taste salt and sugar
1 tbsp	Candlenut paste	500 ml	Cooking Oil
200 ml	Thin coconut milk		

Method:

1. Wash cat fish and fillet both sides.
2. Soak in salted tamarind water for 20 minutes. Drain cat fish fillet and dry.
3. Put on chopping board and roll. Tie with cotton string.
4. Heat oil in a deep pan and fry rolled cat fish fillet till brown. Drain and set aside.
5. In the same pan pour 2 tbsp oil, sauté ginger, garlic, shallot paste, ground candlenut, and turmeric paste till well cooked and fragrant. Add thin coconut milk and continue to cook for 5 minutes. Add red chilli, taking care not to break them up. Squeeze out pulp from tamarind and strain into pan. Stir in salt and sugar to taste and sweet basil leaves. Cover and cook on low heat till gravy thickens and pour thick coconut sauce, stir again.
6. To serve, set the sauce in the centre of the plate, cut the string out from rolled cat fish and arrange on top of turmeric sauce, then garnish with fresh local sweet basil leaves. Serve with steamed rice.

Chef Tatang

Executive Chef/Owner
Bricks Restaurant, Jakarta

After his graduation in 1988, he had several job experiences which included Intercontinental Borobudur and Hyatt Aryaduta Jakarta as an apprentice, and commis at Grand Hyatt Jakarta. While at Grand Hyatt Jakarta assisting William Wongso at Lembaga Kuliner Indonesia Jakarta, he was introduced to Master Chef Augusto, the Formula 1 chef from Italy, and assisted him in the opening of Il Punto Italian restaurant at World Trade Centre Jakarta.

Wongso introduced Chef Tatang to Amelia Wijono, owner of Koi at Jl. Mahakam who introduced him to the Parkroyal group, resulting in Tatang being the first Indonesian chef at the Parkroyal Penang as well as sous chef at the Floating Hotel, Ho Chi Minh City, Vietnam.

After he gained several Executive Chef positions in Jakarta, Bandung and Bali, he decided to start his own restaurant and produce his own TV shows beginning in 2000. He has been seen on shows such as Chinese Food on TPI, Cobain Deh on ANTV, Ceriwis on Trans TV, Sekap-Sedap, Koki Kaget, NovaGanza, Cipika Cipiki, Panorama Pagi and many more. [ha](#)



Michael Tan

Executive Chef and Owner
Tanner's Bistro, Kuala Lumpur, Malaysia

In a few short years a cozy little bistro in the Kenny Hills enclave in Kuala Lumpur has become the place for great English gastro-pub food. Credit for this goes to chef and owner Michael Tan, the outgoing 28-year-old of Welsh and Chinese parentage who hails from Segamat, Johor in the south of Malaysia.

Having worked in the hospitality industry from the young age of 13, Tan learnt his craft from a series of apprenticeships at pubs and hotels in the United Kingdom. His love for the kitchen is attributed to watching both grandmothers pottering about in their respective kitchens. A trip home to Malaysia to visit family turned into a career opportunity and noticing the unfilled niche for good English food, Tan decided to base himself in Malaysia and set up kitchen at the Kenny Hills premises where Tanner's opened close to three years ago.

Although Tan's menu changes every two to three months, there have been some absolute favourites which remain. These include his lamb shoulder and the smoked salmon. 🍷



Smoked Salmon And Rocket

Ingredients:

Handful	Wild rocket
Drizzle	Walnut oil
3 pcs	Smoked salmon
Pinch	Cracked black pepper
1 tablespoon	Caviar

Method:

1. Toss rocket in walnut oil
2. Wrap salmon slices around rocket
3. Sprinkle on cracked black pepper
4. Top with caviar and light dash of walnut oil



Crispy Deep Fried Prawn Fritters With Garlic Chili Dipping (Cucur Udang)

Ingredients

50 g	Flour	5 g	Chopped garlic
10 g	Corn flour	1 pc	Tiger prawn 8/10
1 tsp	Local white vinegar	200 ml	Water
10 g	Bean sprout	5 g	Salt
5 g	Local chives	5 g	White pepper powder
2 nos	Egg white	10 g	Turmeric powder
20 g	Chili ketchup	15 g	Unsalted butter.
10 g	Tomato ketchup		

Method:

Dipping Sauce:

1. Sauté garlic until it turns golden brown, then add in chili ketchup, tomato ketchup, salt, local vinegar and sugar to taste.
2. Melt butter cube and add in water if sauce becomes too thick.
3. Chill before serving.

Prawn Fritter:

1. Mix flour with water, vinegar and turmeric powder together to form a batter. Whisk the egg white into a meringue and add in the vegetables. Season with salt and white pepper powder.
2. Peel off prawn shell, coat in batter and deep fry with vegetables until crispy.

Ashar Bin Daud

Executive Sous Chef
The 39 Restaurant
PNB Darby Park, Kuala Lumpur

Ashar Bin Daud was born in 1972 in Kelantan. His early exposure in Food & Beverage was in 1992 when he joined a renowned five-star hotel in Kuala Lumpur as a Kitchen Steward.

Having participated in countless culinary competitions has added value to his work experience in various five-star hotels in the Klang Valley. Among some of the awards he has won in the past include the Silver Medal Penang, Bronze Medal Penang and Silver Medal Malaysia Salon Culinare 2005.

In June 2007, Ashar joined PNB Darby Park as Executive Sous Chef. He takes great pleasure in presenting authentic local recipes to his international guests, and believes that Malaysian food is one of the most delicious ways to introduce the country to visitors. His creations are always based on traditional recipes garnered from the delicious culinary history passed down from the womenfolk of his family. 

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Hail The Conquering Hero



Farouk Othman, Chef Tournant of The Westin Kuala Lumpur

Appointed by the Chef's Association of Malaysia to represent Malaysia in Bocuse d'Or Asia 2008, Chef Farouk Othman, Chef Tournant of The Westin Kuala Lumpur has flair and personality in the kitchen and out. Mentored by the venerable David King, Director of Kitchens at The Westin Kuala Lumpur, the engaging young chef was named silver medallist in Pudong, China, making him eligible for the prestigious biennial Bocuse d'Or finals in Lyon next January.

What were your expectations of Bocuse d'Or Asia 2008 and was the competition as you had imagined it would be?

We could never imagine what it would be like as it was our first time participating in such an event. Of course, we had expected it to be grand live cuisine cooking, and indeed, it was. It was like a game of football in Wembley stadium – fans cheering, crowds making noise, judges milling around, and countdown to kick off kitchen by kitchen. It was very intensive and alive! We had prepared a busy schedule; from final cook/trial out in Westin Bund Centre, Shanghai, to journalist interview sessions, logistics from Shanghai centre to Pudong (competition ground) and packing of our shipment arrangement which brought me to three days of sleepless nights. Of course, with all that happening, we didn't forget to have fun too in between.

Were there any surprises?

Yes, surprisingly all the commis/assistants seemed to work more than the Chefs, which was totally opposite from my game plan. My commis was just cutting and cleaning and strictly, that's all he did. The rest of other team's commis and cooks were cooking and some actually seemed to have more adrenaline than their chefs. If we were to know better, I would obviously turn the tables around.

What did you think of the competition? Was there an entry which really surprised or impressed you?

It was a very good experience and exposure for the Chefs. Japan was very much turned on with their game plan. Vietnam's commis was fast and steady with his cooking and preparations.

What was the most important thing you learnt from the competition?

I will make my commis run as fast and do as much as I do. Keeping in control of our emotions is essential. In Lyon, we will be up against a bigger and louder crowd. So, our sense of motivation has to be at the highest level, no matter what happens. We need a larger crowd and more fans to cheer for our flag and Malaysia's participation to keep a high state of consciousness in the competition arena!

What will your strategy be for the final?

Of course we will go to Lyon, France with the same set of mind as Shanghai; which is to win! We have already spread our contacts around to come and cheer for us. This time we'll have more people to cheer for us than in the Shanghai event. Here's the game plan – firstly, to get through the cold winter at that time in Lyon, then, a final cook-out before the actual competition in our sponsored based residence in Paris, then to travel to Lyon by road from Paris a day before the actual competition. Then, in Lyon it will be just logistics issues as early as 4am with our knives nicely sharpened, shiny silver trays, hearts pumping like a thousand horses on the run; and what's left is just a bright sunny day throughout with the Gold Trophy in our arms. [ha](#)



Pumping up good times at The Pump Room

Brand New Modern Australian At The Pump Room

Sundays are about relaxing and indulging – and where better to enjoy the best of both at The Pump Room, a unique dining and entertainment venue occupying a prime spot in Clarke Quay. Opened in early December 2006, The Pump Room is made up of three concepts that will appeal to anyone looking for a memorable drinking, dining and partying experience – a microbrewery, Modern Australian bistro, and a bar with a live band and room to party.

The Pump Room's 'A la Buffet' Sunday Brunch promises a delicious day out for the family. For a fixed price, guests will enjoy a semi-buffet style brunch, whereby starters of cold cuts, soup, breads and salads, as well as desserts are offered buffet style, with one main course to be ordered from the ala carte brunch menu. Prices start at S\$38++ per person including a free flow of soft drinks. An additional S\$10 includes a free flow of microbrewery beer, while S\$98++ allows for unlimited pampering with Louis Roederer champagne. **ha**

Jack Daniel's GBOB Challenge Is Back In Malaysia!

The world's biggest live music competition returns to Malaysia in 2008! GBOB – The Global Battle of the Bands – is sponsored by Jack Daniel's Global Tour. GBOB made its Malaysia debut in 2007, providing raw as well as established Malaysian musicians the opportunity to showcase their talent on the international music scene.

Last year, a local band emerged as national champions and represented Malaysia to battle with bands from over 30 countries and conquer the world stage in London for the coveted US\$100,000 cash prize, a world tour and international stardom.

In 2008, Malaysia will be one of 36 countries participating in the GBOB Challenge. GBOB

represents the world's biggest live music competition for bands of all genres, professional or amateur, signed or unsigned by a recording label. The World Finals will be held in London, in December 2008, where our Malaysian entrant will be pitted against bands from other countries. The World Champion pockets US\$100,000, worldwide promotions and recognition as the 'Best New Band in the World'.

Since its launch in 2004, previous winners have already been signed publishing deals and major recording contracts. GBOB has been recognized as the one true global competition and breeding ground for emerging musical talent by the world's most respected figures in the international music scene. It is truly the most formidable award an aspiring musical group could hope for with the most attractive rewards in terms of artistic gratification, monetary prizes, global exposure and every band's dream for a world tour!

The search for a Malaysian representative this year will kick-off with a nationwide series of qualifying heats in Kuala Lumpur, Penang, Johor Bahru and Kota Kinabalu, to build up to a National Final in Kuala Lumpur. The Grand Prize for the National Champion will be RM50,000 and an all-expense paid trip to London as the official Malaysian representative to the GBOB World Finals.

As the main sponsor of GBOB, Jack Daniel's Global Tour seeks to provide local markets with a flexible brand-building platform focused on activating the brand's relationship with pop culture through music. The brand values that Jack Daniel's represents are independence, authenticity, masculinity, fraternity and integrity, which delivers a significant change in the music scene today. **ha**



This is what GBOB is all about – A Malaysian band delivering an enthusiastic rock performance

Chatterbox Takes Flight

Fans of the legendary Meritus Mandarin Chicken Rice can savour the award-winning dish with a panoramic view of the city atop the heart of Orchard Road. Relocating to the 38th/39th floor of the Grand Tower, Chatterbox will take over the premises of the now defunct Top of the 'M' Revolving Restaurant.

Inheriting Top of the 'M' Revolving Restaurant's classic European lines and elegance, Chatterbox will further add on its personal touch of its signature bright red vibrancy. The dining layout, set against the floor-to-ceiling windows, is arranged such that each guest enjoys an unhindered view of the island's manicured greenscape and feels the buzz of Orchard Road as much as possible.

Chatterbox's history goes way back to the year 1971, in conjunction with Meritus Mandarin Singapore's grand opening. It quickly became the talk of town because it was the first time local hawker fare was served in a hotel. Hainanese chicken rice was served on its menu as it was one of the favourite local hawker dishes. As this dish grew in popularity, it became branded as "The Mandarin Chicken Rice", as Chatterbox's signature dish, due to its widely publicized fragrant rice, specially bred chicken, special-graded soya sauce as well as its house-made chilli sauce and grounded ginger. **ha**



The torrential storm did little to dampen the great mood and good vibes at Hospitality Asia's Cocktail Party for Public Relations Professionals 2008 which was held on 19 June 2008 at Pacific Regency's Luna Chill Out Bar. The annual event was the publication's way of showing its appreciation to the Public Relations and Marketing professionals of the hospitality and related industries for their support of the 14-year-old magazine whose entire staff including Founder/Publisher Jennifer Ong-Toh were present to meet and greet the guests.

Over 200 PR professionals took the opportunity to catch up and hang loose at the newly refurbished Luna Chill Out Bar which was booked exclusively for the event. The gorgeous setting and magnificent cityscape was a fabulous foil to the specially planned menu thoughtfully designed by Luna's culinary team. From sushi, satay and grasshopper green cocktails, the finger food on the buffet and the nibbles offered by attentive service staff fuelled guests who came from all the city's leading properties, including Westin Kuala Lumpur (who introduced new Director – Sales & Marketing Janine Watton), Palace of the Golden Horses, the ZON All Suites Residences, Pearl International Hotel, Holiday Inn Glenmarie Kuala Lumpur, Novotel Hydro Majestic Kuala Lumpur, Hotel Equatorial Kuala Lumpur, Renaissance Kuala Lumpur, Le Meridien Kuala Lumpur and The Legend Kuala Lumpur.

In keeping with the light mood, formalities and speeches were kept to a minimum, with Hospitality Asia's Editor-In-Chief Karen-Michaela Tan briefly making a casual address and a toast to the 'hardest working department in the hotel' and thanking the guests for the many great years of mutual cooperation and support. **ha**

Night Of The Stars

Hospitality Asia Fetes Public Relations Professionals At Annual Party



CHILL OUT BAR

Enjoy chill out music with a magnificent view of the city skyline at our rooftop bar. It is an ideal venue for product launches, private parties, get-togethers and social gathering with a splendid ambience to relax and unwind



luna mezzanine



luna

Award for Excellence, HAPA Entertainment Concept of the year for 2007-2008
Award for Excellence, HAPA "Best Night Spot" 2005-2006



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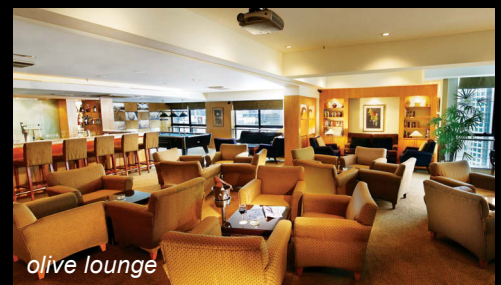
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soi 23

Chic and intimate, Soi 23 is
the perfect place to enjoy
the finest Thai cuisine



olive lounge

Family and business lounge



Tokyo Talking

Opened on 15 May 2008, Takumi Tokyo presents two renowned traditional cooking styles in one venue. Diners will have the opportunity to experience top notch Japanese dining – a combination of the finest ingredients and Japanese décor elements amid a modern Japanese ambience with charming hospitality – in the unique waterfront locale of Marina at Keppel Bay, Singapore.

Specialist robata-yaki and teppanyaki chefs will work their magic on specially sourced ingredients from Japan, ensuring that top-notch seafood, meats and vegetables are given an aromatic lift from the cooking methods, yet retaining their intrinsic flavours. At Takumi Tokyo, only the finest seafood selected by the chefs from the world's biggest renowned fish market 'Tsukiji' is used. In addition, special attention is given to putting together a superb range of Japanese wine and sake to complement the meal, making each experience an unforgettable one.

This concept is presented by veteran Japanese F&B operators K's Culinary Planning, which is a renowned restaurant management group behind the well-established MAD Oy teppanyaki restaurant in Tokyo and ten other stylish dining destinations in the capital and Yokohama city. The combination of teppanyaki and robata-yaki cooking in one venue is a first for the group, whose repertoire includes fine dining, robata-yaki, and teppanyaki restaurants. Carefully conceptualized, these restaurants represent the art of Japanese dining which marries the cuisine with a fine range of sake and wines. **ha**



An old classic revisited

The Modern Cuppa

Launched for the first time in Singapore, OChaCha pioneers an innovative way of green tea enjoyment with its one-of-a-kind trendy matcha café concept at Raffles City Shopping Centre. Tea lovers will be pleased with OChaCha which specializes in matcha – otherwise also known as premium green tea that is traditionally served at a Japanese tea ceremony. The name OChaCha is actually derived from 'O-Cha' which means green tea in Japanese, and 'Cha' which is tea in Chinese.

A truly unique marriage of different cultures, OChaCha seeks to popularize and revolutionize the tea drinking culture by offering refreshing, original matcha latte recipes as well as traditional ocha in a contemporary café setting to suit the increasingly discerning taste buds of modern consumers.

At OChaCha, customers will be pleased with the variety of inventive hot and cold drinks, and delectable dessert creations using premium matcha that is sourced and imported directly from Japan. The fine quality of green tea used is apparent from the vivid green and smooth, rounded flavour of the beverages across the board. **ha**

Bubble Bliss

The Terrace at Conrad, Chicago's premier al fresco dining experience, has reopened and is tipped to be the city's new hot spot. This season, the Terrace at the Conrad Chicago offers guests refreshing spirits from the exclusive 'Bubble Bar,' which provides effervescent blended alcoholic and non-alcoholic drinks, including several trendy new bubble teas.

Also new at The Terrace this season is Executive Chef Zafar's StaxX menu: an innovative menu bringing dinner to new heights by stacking multiple meal selections in separate eco-chic bamboo steamers.

The Bubble Bar, a new addition to The Terrace at Conrad's full bar, includes several varieties of bubble tea, a beverage of Taiwanese origin that is quickly rising to fame in North America, which combines a tea (usually black or green) with a variety of fruit juices, ice, pulp and occasionally milk. In addition to bubble tea, the bar offers several blended mixtures of fresh fruit juices and purees, syrup, shaved ice, spirits (optional), creating a smooth and refreshing cocktail. The distinctive garnishes of all the Bubble Bar drinks are homemade tapioca pearls, which create the necessary "bubbling" effect. **ha**

Small Bites, Big Taste

Wish you could have a smorgasbord of appetizers to start your meal, followed by tasting portions of entrees, and end on a sweet note with a delightful platter of luscious desserts? Have it all with the Small Bites concept at One-Ninety restaurant, Four Seasons Hotel Singapore.

In an attempt to offer guests a greater variety of taste and flavours in one meal, Chef de Cuisine Philip Mimbimi has put together a menu of popular international and local dishes from One-Ninety's current selection in smaller tasting portions. Whether dining with a partner or in a larger group with friends or family, guests may now share a variety of appetizers, allowing for greater interaction and excitement for the senses.

Start the meal with a choice of New England clam chowder, an exotic Caesar salad with spicy lemongrass dressing, and freshly baked brioche served with roasted duck and foie gras terrine. Alternatively, opt for the truly sumptuous 190 Degrees Seafood platter featuring a selection of fresh and grilled oysters, clams, prawns, crabs, squids, fish and scallops served with an assortment of sauces. Follow up with tasting portions of entrees, and again select a few for variety of flavours and taste.

The sweet offerings to seal the meal are extremely tempting by themselves. The signature Hazelnut Royaltine is top on the list. Other favourites include warm chocolate cake served with passion fruit and lemon sorbet, vanilla crème brûlée and strawberry and tomato cobbler with homemade vanilla ice cream. **ha**

It's easy to be carried away at Le Meridien's Al Nafourah and give way to flights of fancy where lapis lazuli reflecting pools beam back images of exotic doe-eyed creatures of the seraglio daintily nibbling on sweetmeats and awaiting the summons of the Sultan. After all, the whole restaurant looks like it belongs in the Arabian Nights. And when whimsy gives way to a whetted appetite, Al Nafourah does its best to continue the theme of feasting and repasts amid silk dining tents and appropriately costumed waiters.

The cuisine, of course, is Middle Eastern with all its subtle spices and gently roasted meats which are preluded by mezzeh (appetizers) like tabbouleh, fattoush (vegetable salad), hommus (pureed chickpeas with sesame paste, lemon juice and olive oil) and babaghanouj (chopped grilled eggplant with bell peppers, tomato and olive oil). Warm mezzehs include the deep-fried cracked wheat dumpling filled with minced lamb and pine nuts (kebbeh maklieh) and pastry dough filled with minced meat, pine nuts and pomegranate sauce (sambousek lahmeh).

The kebabs are naturally the centrepiece of the meal, with patrons given the choice of either a nine or 12 inch kebab stuffed with the filling of choice ranging from minced or sliced lamb, lamb cutlet, beef tenderloin or mince, and chicken breast. All are served on pide bread oven baked on premise. For something different, consider the swordfish kebab or the tiger prawn or rock lobster variant. Sauces include spicy Harissa, saffron garlic aioli, tahina, Oriental herb tomato, dried fig, roasted bell pepper with sumac or mint yogurt sauce.

Those wanting a prolonged repast can select from a variety of side dishes (couscous, ragout, mashed potato, grilled Oriental vegetables), breads (Lebanese open face dough, flat Arabic bread, traditional grain flour stone bread) to be enjoyed with the other ala carte menu items.

The desserts are legendary – rosewater makes an appearance in the creamy milk pudding Muhalabiah, while the crisp filo pastry of baklava

cocoons nuts and sugar syrup. There is also a selection of ice creams with the flavours of the Middle East – Turkish coffee, saffron, mint, sesame seed, almond and honey and cinnamon. Talk about Ali Baba's cave of delights! **ha**

For more information, contact:
Al-Nafourah
Le Méridien Kuala Lumpur
2 Jalan Stesen Sentral, Kuala Lumpur
Sentral, Kuala Lumpur 50470, Malaysia
Tel: +60 3 2263 7888



Clockwise from the top: A selection of grilled seafood; The traditional dessert of the Middle East, baklava; A selection of mezzeh; Dining in the luxury of the Ottoman empire

Ambiance Is Everything

Feasting In A Fabled Setting

For more information, contact:
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Email: info@kul.equatorial.com
www.equatorial.com/kul



Clockwise from the top: Enter the realm of the phoenix; Seafood is a must at the Golden Phoenix; Great new look, same good taste; A touch of Japanese with your dim sum

Goodbye old, hello new is the case for the Golden Phoenix Chinese restaurant at the Hotel Equatorial Kuala Lumpur. Since the time of over the top kitsch Chinese décor of the Eighties is over, this long-standing establishment has also changed to keep up with the times. The look of the restaurant now is ultra-modern, chic and linear, with nary a dragon urn in sight. The still auspicious yellow is a sunny shade which blends with the earth tones of the furnishing and the hand-painted lampshades featuring the restaurant's namesake – the legendary bird of flames, the phoenix.

One thing that has not changed is the quality and selection of food. The Golden Phoenix still serves up great dim sum courtesy of dim sum expert chef Yau Kim Yew who offers tried and true old favourites alongside newly created morsels such as the interestingly named steamed Golden Phoenix Sand Buns which are little rolls with a salted egg yolk and custard and milk filling. The 'sand' is the slightly gritty egg yellow amid the creaminess of the custard. Other interesting creations are the dumplings with red cabbage and prawns which features a tiger prawn on the outside and white prawn inside. The natural juice of the red cabbage gives the dumpling its interesting colour. There is a distinct Japanese influence in the dumplings with octopus and prawn which utilize the small cephalopods so beloved by Japanese food enthusiasts, and the deep fried seafood banana rolls with wasabi.

The main menu, and domain of Chinese Executive Chef Alfie Hoh, features authentic Chinese hand pulled noodles (la mien) prepared in an assortment of ways, with the most notable being the spinach variety with diced meat and carrot. Expect carefully prepared dishes abundant in flavour when choosing from the ala carte menu, with items such as the herbal steamed cod fish and deep fried prawn with lotus root and a teriyaki sauce. Desserts, especially, are far from ordinary with the gorgeous chilled aloe with butter paste and either mango or durian pancakes. **ha**

Taste Flies High

New Look For An Old Favourite At
Hotel Equatorial Kuala Lumpur

Dava And Cuvaision

The Ritz-Carlton, Bali Resort & Spa hosted a wine dinner at the resort's contemporary restaurant, Dava featuring Cuvaision premium wines. The spectacular evening began with a cocktail reception at the open air Eastern-inspired C-Bar lounge, which offered an incandescent Oriental atmosphere, relaxation zone plus silk-canopied opium-beds which set a delightfully opulent contrast to the contemporary décor of Dava which accompanied the indulgent menu. Guests started their gastronomical adventures of the evening with an exquisite canapés selection.

An array of exotic and luxurious produce was carefully selected to complement each of the Cuvaision fine wines including the rare collection of Oakville Cabernet. The menu showcased Dava Chef de Cuisine Dean Keddell's highly individual style and the modernistic Asian influence Dava is renowned for. South Australian black truffles, foie gras, yabbies, line caught barramundi, white asparagus, golden chanterelles and Valrhona chocolate surprised and delighted guests.

Cuvaision has "Two Locations" and "Two Experiences" for tasting. The Historic tasting room is located at 4550 Silverado Trail just south of Calistoga and is open to the public, the Carneros tasting room is at 1221 Duhig road just off Highway 121 and is by appointment only. [ha](#)



Cliff Royle, Chief Winemaker of Voyager Estate

Hey Moomba!

An iconic Australian-style restaurant in Singapore since 1996, The Moomba celebrated its 12th anniversary with two sold-out Voyager Estate winemaker's dinners in recently. Their special guest was Cliff Royle, Chief Winemaker of Voyager Estate who flew in to unveil the much awaited Voyager Estate 2004 Cabernet Merlot, alongside The Moomba's commemorative six-course degustation dinner menu. Available from 28 April to 30 June 2008, the sumptuous set (at S\$80++) comprises some of their past signature dishes such as Tuna Maki, Blue Swimmer Crab Bisque and Foie Gras on Braised Daikon. Wine lovers also enjoyed a tasting flight of six excellent wines from Voyager Estate, an established vineyard in the famous Margaret River wine district in Western Australia. Recently launched in Australia, this 2004 vintage has already been nominated as 'Wine Of The Year' by the WineStar Journal (12 March 2008) which called it "simply a wine of gigantic proportions". Even Cliff Royle has announced that "this is the best red wine made at this estate" – even though the last six vintages have garnered many accolades. Visit www.themoomba.com for more information. [ha](#)

Wine Appreciation Talk Highlight Of Cocktail



Guests had a taste of New Zealand wines at Miri Marriott Resort & Spa's latest Marriott Cocktail

Guests attending the Miri Marriott Resort & Spa's latest Marriott Cocktail were treated to a talk on wines by wine speaker John Cope, owner of Kuala Lumpur-based JC Wine, which is responsible for introducing award-winning Giesen Estate wines from New Zealand to Malaysia.

His entertaining talk included the history of Giesen Wines and the intricacies of producing its best-selling Giesen Sauvignon Blanc, Riesling and Pinot Noir wines, which were featured during the cocktail. In addition to highlighting

the unique qualities and the aging and bottling processes of each wine, Cope touched on the pairing of the wines with different types of food. A wine-tasting session during the talk allowed the guests to discover for themselves how wines compliment various dishes, giving them a better insight into the true appreciation of wines. The Miri Marriott Resort & Spa holds regular cocktails to thank its top customers, business associates and guests for their continued loyalty, and also enhance its ties with the local community. [ha](#)

VINEXPO ASIA-PACIFIC 2008 Success Confirmed By Final Figures

The success of Vinexpo Asia-Pacific 2008 in Hong Kong reveals how much the Asian wine and spirits professionals were awaiting the event. The attendance of large numbers of important buyers, importers and distributors, alongside the international press and renowned experts, who spoke at the seminars and led tastings, confirms the leadership of Vinexpo Asia-Pacific in this area.

The exhibition held at the Hong Kong Convention & Exhibition Centre, welcomed 8,868 exclusively professional visitors, exactly 28.8 percent more than in 2006. 45 percent of these came from Hong Kong and Macao, while 55 percent were from 19 other Asian-Pacific countries: continental China (2,254) led with twice as many visitors as in 2006, followed by Korea (657), Taiwan (438), Japan (209), Singapore (203), Australia (175), Thailand, the Philippines, Malaysia, Vietnam, Indonesia, India and other countries in the region. These visitors represented all the different business sectors: importers, wholesalers, retailers, sommeliers and food & beverage managers, duty free and airline purchasers, and the hospitality sector. 375 journalists from Asian press, radio and TV covered the event as well as a number of European and US general and trade press correspondents. 692 exhibitors from 32 countries presented the largest range of wines and spirits ever put on display at a single venue in Asia-Pacific and had around 70,000 bottles available for tasting. [ha](#)

The Camus At Conrad experience held recently at Conrad Centennial Singapore's Salon By The Pool and hosted by the Food & Beverage Managers' Association of Singapore was an enriching experience all around. The cognac dinner, as opposed a regular wine dinner, was superbly planned and presented specifically to introduce and educate gourmets to cognac as a great match with food and a fresh new mixer for cocktails.

The impeccably planned menu allowed the flavour and character of each Camus label to

shine through, demonstrating the versatility of a spirit most Asians would normally relegate to wedding toasts. The broad objective of the night was to encourage diners to be innovative in the way they enjoyed cognacs, and drink it in whatever ways, however unorthodox, that each individual wished.

Executive Chef Wolfgang Ranner's bold menu was a nudge to such unorthodox ways. Instead of presenting an easily pairing of cognac and Western food, the award winning chef rolled out a Chinese-fusion meal to prove the ease to which cognac could be adapted. This included the almost unheard move of serving some of the cognacs chilled in order to better compliment the food and to open both taste buds and minds.

The opening gambit was Sri Lanka crabmeat and lobster tian with vine tomato confit, mesclun mix and truffle vinaigrette paired with VSOP Elegance glace. The distinctly aromatic cognac is contemporary tasting and easy to drink, lightly wooded and low in tannins which makes it a subtle accompaniment to the shellfish. Its floral and fruity notes with hints of grapefruit and almonds complemented the fresh flavours of the dish and set the bar high for the rest of the evening.

The double-boiled chicken soup with sea whelk and dried scallop served in whole coconut was presented with Camus' XO Elegance which highlighted the fragrance of the coconut and the delicate oriental aromas of this traditional soup. Subtle and elegant on the palate, the XO Elegance's plum and hazelnut flavours and its liquorice and spicy notes were a perfect match to the dish.

The Extra Elegance – a harmonious blend of very old cognacs including eaux-de-vie at the very peak of their ageing, Grande Champagne and Petit Champagne – was a dramatic accompaniment to the miso marinated cod served with green pea mash, butter glazed baby vegetables and mirin emulsion. The meal ended with a revisit of the VSOP Elegance with oriental lychee-baked samosa, hazelnut streusel and vanilla parfait. **ha**



Redefining Elegance

Subtlety And Versatility In Camus Cognac



A Real Character

Château du Bousquet's estate grounds comprise 70 hectares; 64 hectares of which have a planting density of 6,500 vines. The grapes grown are diverse: 60 percent Merlot, 30 percent Cabernet Sauvignon, 5 per cent Cabernet Franc and 5 percent Petit Verdot.

The deep limestone and clay soil is a real asset for the sloping vineyards – it provides coolness and irrigation even in the hottest weather. Perfect conditions for the crisp, fruity wines produced by the Château du Bousquet.

The unique quality of the fruit is what makes the Château du Bousquet wines stand out. The bouquet is fresh, powerful and evocative, while on the palate it is intensely flavoursome and, typically for a Bourg wine, superbly balanced and elegant.

The 2005 harvest produced a superb, highly appealing wine, with great intensity and depth of colour. The bouquet entices with delicate berry fruits, leading to gooseberry and strawberry alongside notes of blackberry and vanilla while the well-rounded palate strikes the perfect balance between fruit and oak with menthol overtones. The tannins are silky, powerful and elegant. And the finish: evocative and aromatic, at ease with its terroir. Serve with charcuterie, pork, beef, dishes in sauce and mature cheeses. **ha**



The Fruits Of Labour

Sourced from the many vineyards in Marlborough throughout the Wairau and Awatere Valleys, the combination of high amounts of sunshine coupled with cool nights results in a long, flavour intensifying ripening period that gives Villa Maria Private Bin Sauvignon Blanc 2008 its unique flavour.

The diverse range of climatic conditions and soils results in an array of fruit flavours and blending options in the wine – with ripe gooseberry, citrus lime, tropical melon and exotic aromas coming to the forefront.

Fruit parcels are harvested at varying levels of ripeness (between 21-24 brix). The fruit is crushed in a pneumatic press, cold settled at 6°C for 24 hours before being racked clean for fermentation. Aromatic yeast strains are used to inoculate the clear juice before fermentation is conducted at cool temperatures of 12-14°C to maximize retention of delicate flavours and aromatics.

The 2008 vintage will be remembered for a hot and dry summer. Excellent weather early allowed the grapes to mature slowly and evenly, and the result is fruit flavours of an intense nature. With an ageing potential of three years, this wine is best served chilled and pairs well with seafood, shellfish, salads or just enjoyed on its own. **ha**



Tradition Of The Templars

If one estate more than any other has reason to pride itself on its ancestry, that estate must be Château d'Arcins. Its roots can be traced back to 1300, when a vineyard was established here under the instructions of the Knights Templar.

The property comprises more than 170 hectares, 100 hectares of which are planted with vines, at a density of more than 9,000 plants per hectare. The vines are tended with great care. The sandy gravel of the terroir has its own role to play in bringing out the characteristic style of Château d'Arcins. The varietals grown are 55 percent Cabernet Sauvignon and 45 percent Merlot.

Château d'Arcins 2005 has a beautiful, intense colour. It displays aromas of ripe fruit, blackberries, vanilla and spices. In true Médoc style, this distinguished wine is powerful and plump on the palate, expertly balancing red and black fruits. The long-lasting finish is evocative of its terroir. Undoubtedly, one of this year's greatest success stories. Serve with home-made terrines, good cuts of red meat, game and mature cheeses. Best served at room temperature, after one to two hours in a carafe. This wine can be enjoyed straight away, or laid down in a cellar for six to eight years, away from direct light. **ha**

The Great Outdoors

Outdoors Café & Bar
180 Orchard Road, Peranakan Place
Complex, Singapore 238846
Tel: +65 6732 8898
Opening Hours: 11am – 2am (Sun - Thur)
11am – 3am (Fri, Sat & Eve of Public
Holidays)
Happy Hour: 11am – 7pm daily



An alfresco bistro and bar located right along Orchard Road, Outdoors Café & Bar is the perfect idyllic retreat for anyone looking to unwind after a long day or to wind up for the night.

The best of East and West cuisines are prepared daily by Executive Chef William Ang and his team of experienced chefs, who whip up varieties of mouth-watering dishes from Shitake mushrooms in light cream sauce, spaghetti Aglio Olio with cilantro prawn and Tiger Prawn Hokkien mee. There is also a full menu ranging from

bread, appetizers, soups, salads, sandwiches, pastas, pizza, main courses and desserts such as lemon meringue tart, New York cheesecake, and various sundaes which use Ben and Jerry's ice cream.

With a full bar available all day, Outdoors Café & Bar offers one of the best Singapore Slings, Sangria, coldest Tiger Beer around town and an extensive wine list that complements the tantalizing menu. Beers are three for S\$25 (Kronenbourg Blanc, Erdinger, Heineken, Victoria Bitter, Fosters, Sol, Crown Lager) during Happy Hour. Piped in music and live music alternate. **ha**

The Acid Test

Acid Bar
180 Orchard Road, Peranakan Place
Complex, Singapore 238846
Tel: +65 6738 8828
Opening Hours: 5pm – 2am (Sun – Thur),
5pm – 3am (Fri, Sat & Eve of PH)



Housed within a quaint restored shop house, the open-concept Acid Bar draws you in with its cozy ambience and soothing melodies. With its inviting acoustic rhythms of resident bands from 7.00pm daily, complemented by the generous lounge space and bar seats, it is also the perfect gathering place for intimate parties.

Acid Bar is an oasis for barflies and music lovers alike. Come for the glamour of a sterling Martini, Lychee Martini, refreshing Mojito, and dark night conversation while enjoying the acoustic

sounds of the talented vocalists on stage.

You cannot miss the irresistible 1-for-1 on House Pours and Heineken and Erdinger Draught Beer during happy hours from 5pm to 9pm, Mondays through Saturdays and all night on Sundays. Bar snacks like Cantonese Wings, calamari and Crispy Torpedo Prawns add bite to the beverages. **ha**

The Dip Plate

Dudson has launched a new item called the Dip Plate. This new piece is manufactured in the Dudson Finest Vitrified body which is dishwasher and microwave safe, extremely strong and durable with flatware and plates having a reinforced 'rolled' edge for increased chip resistance. This product is manufactured to the standard of ISO 9001:2000 and carries the BS4037 Kitemark on every piece.



The Dip Plate, size 11"/27.9cm is extremely versatile. With a centre 'well' to hold dip sauces or a sauce dish containing a dip, this item is perfect for buffet presentation, from soup to seafood and for people who love to share. **ha**

Dudson Ltd

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www.dudson.com

Durobor

Durobor from Belgium is one of the rare industrial operators that are able to toughen its glasses. In 2008, Durobor decided to find a way of tempering all the types of glass it manufactures. It has succeeded in perfecting a process that will catapult it to a position of world leadership in the domain of tempered glassware. Durobor opens the door of creativity by pushing back the limitations on tempering in terms of shape and offering the possibility to decorate and temper a range of glasses which couldn't be tempered before.

Continual cultivation of its own creativity has always kept the company ahead of market trends. The majority of its designs have become the best-sellers. Durobor produces ranges designed specifically to meet the requirements of the hotel, restaurant, cafe and catering sector. Within the range, Durobor are able to offer our professional customers within this sector individual solution to best serve and suit each different type of drink: desserts, fruit drinks, cocktails, long drinks, aperitifs, wine, whisky, brandy, milk-shakes and even up to unlimited F&B imagination. **ha**



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Lavazza Espresso Point Coffee System

Italpoint is the sole distributor in the Far East of the famous Lavazza espresso point coffee system, specially engineered and designed to ease the making of coffee and espresso in office and F&B environments, without compromising the freshness and the aroma of an excellent cup of coffee.

The Lavazza espresso point is an extremely user-friendly system that eliminates any typical difficulties normally encountered when making a good cup of coffee. Thanks to the single-dose pre-filled premium blends coffee capsule inserted into the machine, the coffee is brewed automatically. The system then ejects the used capsules into a drawer for quick disposal. It is the cleanest, quickest and easiest way to obtain a professional quality coffee. **ha**

Italpoint Sdn Bhd

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Image courtesy of Olssen's Garden Vineyard



Image courtesy of Pernod Ricard NZ

From the top: Harvest time at Olssen's Garden Vineyard; New Zealand wines are putting the country on the oenology map

Wine commentator Lionel Lau attributes their popularity to the excellent match between flavours in New Zealand wines and Asian food. "Asian cuisine reflects a real mix of influences and the flavours are generally robust and strong. The same applies to many New Zealand wines, which also have strong aromas and flavours. New Zealand wines are not overwhelmed by Asian cuisine and appeal to the Asian palette."

Surprisingly, says Lau, in a market traditionally dominated by red wines, New Zealand whites are often sought after by Malaysian wine drinkers. A few years ago, New Zealand wines were most often seen in boutique outlets or offered by restaurants and hotels but Lau says they are becoming more mainstream.

Sauvignon Blanc from the Marlborough region was the first New Zealand wine to capture the world's attention and has gone on to establish a new international benchmark for the varietal. Roderick Wong, Chief Sommelier for the Hilton Kuala Lumpur says it remains the best known New Zealand wine available in Malaysia with customers ordering Sauvignon Blanc often requesting a New Zealand brand. Pinot Noir from New Zealand also has a well established profile and Wong says other, lesser known varieties, are coming to the fore.

The hotel recently ran a week long showcase of New Zealand food and beverage and Wong says many customers enjoyed discovering that New Zealand Rieslings and Chardonnays also offer a fine, wine drinking experience.

New Zealand red wines available in Malaysia, in addition to Pinot Noir, include Merlot, blends of Merlot and Cabernet and Merlot and Syrah and Cabernet Sauvignon.

Wong says a decade ago, New Zealand wines were little known in Malaysia and often confused with those from Australia. "That has changed with New Zealand wines having a strong profile of their own and seen as fresh and exciting."

New Zealand has wine growing regions spanning the latitudes of 34 to 47 degrees and covering the length of 1600 kilometres, with grapes grown in a diverse range of climates and soil types. These range from the warmer

A Fine Vintage

New Zealand Wines Take Off

and more humid regions of Northland, Auckland and Gisborne, to the world's most southerly wine growing region, Central Otago.

The temperate, maritime climate has a strong influence on the country's predominantly coastal vineyards with vines warmed by strong, clear sunlight during the day and cooled by sea breezes at night. The long, slow ripening period helps to retain the vibrant, varietal flavours that make New Zealand wines so distinctive.

New Zealand has over 500 wineries in 10 main winegrowing regions with a grape producing area that covers 24,000 hectares. Exports of wine earned NZ\$700 million in 2007, and the industry is on track to achieve exports sales of NZ\$1 billion by 2010.

Most of New Zealand's winemakers and viticulturalists have studied winemaking and worked in Australia, Europe or North America. The industry is technologically advanced and makes a significant investment in research and new technologies. For example, the Sauvignon Blanc Flavour and Aroma programme is the largest ever wine research project in New Zealand, spanning six years and aiming to work out what kind of flavours international buyers want and creating wines with those aroma profiles. Other research programmes are focusing on biological control agents and sustainable growing practices.

The pungent and zingy flavours of New Zealand Sauvignon Blanc have dazzled wine critics throughout the world. The first Sauvignon Blanc vines were planted in the Marlborough region in 1973 and, 20 years later, it was firmly established as New Zealand's flagship wine. There are two main regional styles of New Zealand Sauvignon Blanc – northern styles (from Hawke's Bay and further north) tend to be riper and richer while southern styles are typically lighter and crisper.

New Zealand is acknowledged as one of the few countries to have successfully come to grips with the challenges in producing world-class Pinot Noir. Since the grape was first planted in the mid 1970s, Pinot Noir has gone on to become the most widely planted red grape in New Zealand and one of the country's most prestigious and acclaimed wine styles. It is most widely grown in Marlborough, Nelson, Canterbury and Central Otago, regions with the cool temperatures and low rainfall.

Other New Zealand white varieties include Chardonnay, which is grown in every New Zealand wine region, and Riesling which has been dubbed the unsung hero of New Zealand wine. Riesling favours cool climates and long sunshine hours and



Image courtesy of Palliser Estate Wines of Martinborough



Image courtesy of Palliser Estate Wines of Martinborough

is most common in the South Island where there is a diverse array of region styles, ranging from steely, dry Riesling to intensely sweet, lush, botrytis-affected wines. Plantings of Gewürztraminer and Pinot Gris are also increasing.

Amongst the red wines, Merlot and Cabernet Sauvignon are star New Zealand performers, particularly those made in the warmer, northern regions with dry-free ranging soils.

A feature of wine making in New Zealand is the innovative practices used by winemakers to deliver quality wines, in a sustainably and environmentally friendly manner. A pioneering set of industry standards has been developed, known as Sustainable Winegrowing New Zealand, giving companies a framework for improving all aspects of their performance in terms of environmental, social and economic sustainability. [h&h](#)



Image courtesy of Pernod Ricard NZ

From the top: A feature of wine making in New Zealand is the innovative practices used by winemakers to deliver quality wines, in a sustainably and environmentally friendly manner; Pinot being picked by hand; Wines from New Zealand are being featured in more and more F&B establishments in Malaysia

To find out more about New Zealand wine, visit www.marketnewzealand.com or www.nzwine.com



Roy Tan

Executive Assistant Manager,
Food & Beverage
Meritus Mandarin Singapore

Backed by 20 years of experience in the hospitality industry, Roy Tan joins the Meritus Mandarin with effect from 3 July 2008, as the Executive Assistant Manager (EAM), Food & Beverage, where he will oversee the day-to-day operations of the Food & Beverage division including the Food & Beverage outlets, Room Service, Catering and Banquet operations.

Tan has built up extensive F&B experience by helping key positions in renowned hotels such as Sofitel Jin Jiang Oriental Pudong in Shanghai, Swissotel Le Concorde in Bangkok and Crowne Plaza North Beijing / Crowne Plaza Beijing in China. He has also held positions in hotels such as the M Hotel, Raffles Hotel Singapore and Hyatt Regency Singapore. .

In his new capacity, Tan will be tasked to inject vibrancy and innovation into the hotel's culinary offerings, especially with the hotel's upcoming presentation of a new F&B concept, following the completion of renovation works in the third quarter of 2009. He will also be responsible for maintaining the hotel's finest level of hospitality through the consistent delivery of its signature Asian grace, warmth and care. **ha**

Laurent Branover

Director of Food and Beverage
Shangri-La Hotel, Singapore

Laurent Branover has been appointed as Shangri-La Hotel, Singapore's Director of Food and Beverage. Branover joined the hotel in May 2008 and is responsible for all aspects of the hotel's food and beverage as well as banquet operations. He joined Shangri-La Hotel, Singapore from Sofitel Wentworth Sydney, Australia, where he held a similar position. Prior to that, he made his mark with hotels in China and Europe such as Sofitel Jin Jiang Oriental Shanghai, China; Royal Barrière in Deauville, France; and Hotel Byblos in Saint Tropez and Courchevel, France.

Some of his professional accomplishments include steering Restaurant L'Etrier at Royal Barrière to receive a Michelin one-star rating, developing the first cigar lounge in Hotel Byblos, Courchevel and establishing the outside catering arm for Hotel Byblos, Saint Tropez and Courchevel. In particular, he worked with the Alain Ducasse Group for the consulting of the hotel's restaurant, Spoon in Saint Tropez.

Branover is a graduate of the Hospitality School of Toulouse with a specialization in culinary arts, table and service. He has also trained under such renowned chefs as holder of the esteemed title of Meilleur Ouvrier de France, Dominique Toulousy, from the Michelin two-star Les Jardins de L'Opera, Toulouse and Jean Claude Plazzotta of Au Pois Gourmand, Toulouse, recipient of a 17/20 rating by gourmet guide Gault Millau. **ha**



Bernard Seoh

Kitchen Manager
Olio and Dome Cafes

Bernard Seoh began his career with the group 10 years ago in June 1998 and his hunger and passion continues to be just as strong. Starting out at as a Demi Chef in 1998, he worked his way up to the Junior Sous Chef position, followed by becoming the Sous Chef within four years and is currently the Kitchen Manager for all Olio Cafés and Dôme Cafés in Singapore.

Bernard divulges that his first culinary experience was working for a Chinese restaurant in order to help out his family. Whilst working there, he realized his passion for cooking and decided to take a course in culinary skills to broaden his knowledge and gain expertise. After attaining a diploma in culinary skills, he went on to train and work further.

He is in charge of coming up with all-new dishes for Olio and Dôme menus, liaising with the suppliers on pricing, products as well as training the kitchen staff when it's time to implement new menus. Being only 34 years young, his food creations are infused with a sense of youth, vibrancy and excitement. Everything looks delicious, and the constantly surprising nature and burst of flavour found in the foods truly reflects his infectious jovial nature **ha**.



Ying Ong

Director
Novus Restaurant, Bar, Cafe &
Courtyard, Singapore

At only 23 years of age, the articulate Ying Ong joins her brother Yung as the Director of Novus Restaurant, Bar, Cafe & Courtyard.

After graduating with a law degree from London's King's College, she returned home to quickly learn the ropes of the industry through managing the operations and marketing aspects of Peranakan Place hangouts Alley Bar, Acid Bar and Outdoors Café & Bar. She fondly refers to her stint at Peranakan Place as "time spent in business school", with invaluable lessons taught by patient teachers, among them her parents, brother and the staff.

Ying complements her brother perfectly with her energy and enthusiasm. Her exposure to other social climates and cultures during her overseas study stint translates into her cosmopolitan outlook and ideas. From the menu, to daily operations, to overseeing events held at the outlets,

Ying hones and flexes her creativity, knowledge and managerial acumen. Ying's imprint can be witnessed from the extensive wine collection at Novus to the fine details like cutlery, tableware, linen and the floral arrangements. It's hard work, but she has no complaints, relishing the challenge as her demanding work keeps her on her toes. Outside of work, her loves include fashion, travel, and food. [ha](#)

Andrea Zampolini

Manager for Prego
Fairmont Singapore

Andrea Zampolini has been appointed as the new Manager for Prego at Fairmont Singapore. The 30-year-old Milanese brings with him his own charming and classy Italian brand of enthusiasm and energy, which he hopes to spread amongst the restaurant's already passionate culinary and service staff. Zampolini will oversee the overall operations of the restaurant whilst spearheading the strategic planning of Prego's multifarious food & beverage promotions.

Having worked as Assistant F&B Operations Manager at the illustrious Dolce&Gabbana Gold in Milan, has equipped Zampolini with priceless business acumen coupled with the right amount of confidence, customer relationship savvy and flair in consistently providing premium service.

A graduate of the Sciaky Business School in Milan, he has immersed himself in the fast-paced world of restaurant operations since he was a teenager in his native Italy, where he started as a self-trained bartender in Spoleto for eight years. He then moved to London in 2002, where he worked for four years as a Bar & Restaurant Manager both for the Hampshire Hotel and The Sussex Hotel, where he personally supervised the launch of the swanky Nova Bar.

Zampolini's immediate goal is to enhance Prego's appeal and to spread the Italian Bellissimo service to a much wider clientele.



Lawrence Yeo

Assistant Director of F&B
Meritus Mandarin, Singapore

Lawrence Yeo, who joined the Meritus Mandarin with effect from 2 May 2008, has amassed an impressive track record of 22 years in Food & Beverage, having held positions in various five-star hotel properties including The Ritz-Carlton Millennia Singapore, Raffles Hotel Singapore and the Westin Stamford and Westin Plaza Singapore.

Over the course of his hospitality career, Yeo has gained international exposure by working at the Jerudong Park Hotel and Polo Club, Brunei Darussalam and The Asmara – Heavenly Residence in Bali, as Resident Manager where he was in charge of the luxury villa's operations and room sales.

Prior to his return to Singapore, he has been instrumental in developing and executing a project relating to the impending Beijing Olympics as the Director of Food & Beverage at the Beijing International Hotel in China. With his current portfolio, Yeo will assist the Executive Assistant Manager (EAM), F&B in managing the Food & Beverage outlets in the hotel and ensuring that guests enjoy top notch wine and dine experience at the Meritus Mandarin. [ha](#)

Dynamic Team Up

Indonesia's Culinary Specialists Join Forces For The Greater Good



Each is an entity unto its own, and the Association of Culinary Professionals, Jakarta (ACP) and Bali Culinary Professionals (BCP) have both grown in stature and size as Indonesia enjoys greater culinary recognition from the world. Now for the first time, as both organizations have Indonesian chefs as Presidents, the two associations have come together for greater collaboration and a concerted push towards promoting the profession as a worthwhile career choice.

The two new Presidents are well-known culinary personalities who are passionate about their careers and the industry as a whole. ACP President Vindex Tengker is the Executive Chef of

Four Seasons in Jakarta. He began his career in Amandari and joined his present property in 1992 and has worked in Los Angeles and Spain.

I Made Putra, the new President of BCP recently addressed an elite audience of food professionals at the World Association of Chefs as the Indonesian representative and is excited about working with young professionals in the business. The Balinese chef who was Vice President of BCP before assuming the helm is the Executive Chef at Laguna Resort and Spa in Nusa Dua, Bali. Together, the two Presidents, with their new committees, are striving to continuously uphold the upward trajectory of Indonesian gastronomy and culinary excellence. **ha**

The new committee for the ACP and BCP for 2008-2010 is as follows:

Association of Culinary Professionals, Jakarta:

President - Vindex Tengker
 Vice President 1 – Tatang Muchtar
 Vice President 2 – Petrus Nugraha
 Secretary – Mia P. Budoyo
 Treasury 1 – Andika Ernanda
 Treasury 2 – Amelia Nita
 Event Coordinator 1 – Bambang Murtianto
 Event Coordinator 2 – Heru Johannes
 Education and Training Coordinator 1 – Ade Sjaffrudin
 Education and Training Coordinator 2 – Asep Suhaya
 Public Relations Coordinator – Travel Works Communication

Bali Culinary Professionals:

President – I Made Putra
 Vice President - Darren Lauder
 Treasurer – Carlos Vinas
 Newsletter/TASTE/website – Jeremy Cooper
 Chefs lunch – Hermann Feigl
 Social event/activity – Markus Krickelberg & Hermann Feigl
 Educational/scholarship/Competition – Stefan Mueller, Andreas Krampfl, Josef Zopf
 Social affairs – Made Putra & Josef Zopf
 WACS liaison officer – Markus Krickelberg
 Membership recruitment + benefits – Darren Lauder & Made Putra
 Technical advisor – Rick Bolt & Bill Busch
 VIP Membership card – Stefan Mueller & Carlos Vinas
 Sponsorship – Darren Lauder & Markus Krickelberg
 Young chefs club – Wayan Wenten & Nyoman Wirata
 BCP Secretariat – Travel Works Communication



Where Business And Pleasure Mix

Wine & Gourmet Asia Sets The Mood For Food


Wine & Gourmet Asia is a trade exhibition for the fine wine, gourmet, hospitality and foodservice industry, combined with a series of epicurean events. This unique concept of an all-inclusive trade event will bring all industry players and fine wine and gourmet connoisseurs together for greater contact. Events outside the trade fair will include industry seminars, wine tastings, culinary master classes, cocktail theatre and competitions, culinary competitions, pastry displays and dinners.

The event will be held from 5-7 November 2008 at the Cotai Strip™ Convention and Exhibition Centre at The Venetian® Macao, currently the largest one-stop business and leisure venue in Macau with the latest state-of-the-art facilities, with its complex covering 100,000 sq m.

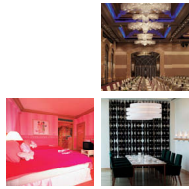
Wine & Gourmet Asia is a trade fair which is long awaited by many hospitality players in Asia. The wonderful combination of high quality culinary experiences and supporting programs put together by the organizer has marked a major milestone in Macau and Asia's culinary scene.

Exhibitors are impressed by the all-round event concept of Wine & Gourmet Asia which allows them to take on an active role not only on the exhibition floor but also to network with the F&B industry in a very effective way through many different types of activities in the supporting program.

Wine & Gourmet Asia 2008 has received overwhelming response from international hospitality suppliers. With the strong support and active involvement of recognized government agencies and associations such as Macau Government Tourist Office, Macao Trade and Investment Promotion Institute, China Hong Kong Bartenders Association, Macau Culinary Association, Macau Institute for Tourism Studies and Wine Society of Macau; Wine & Gourmet Asia is aptly tagged as the leading premium food & wine exhibition in Asia. The trade fair will showcase foreign contingents from Australia, China, Japan, Portugal, Singapore and USA. China, Japan and Portugal are joining for the first time.

For more information visit www.wineandgourmetasia.com. 

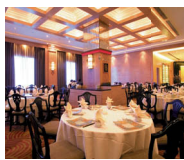




Hotel lobby that has been renovated with a new look. The lobby is now more spacious and brighter with a new lighting scheme. The lobby is now more spacious and brighter with a new lighting scheme.



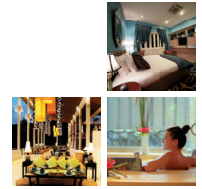
Heavenly Treasures at the Hotel lobby



Hotel room with a bed, desk, and chair. The room is spacious and comfortable, with a view of the city.

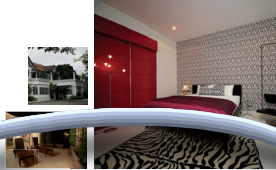


THE OLIVE A New Experience in Contemporary Dining



Check out the view from the hotel room. The view is beautiful and relaxing.

Designed For Success



Designed For Success. A modern hotel room with a bed and a desk. The room is spacious and comfortable, with a view of the city.



Maxims Club, Suites and Residences, Genting - A Class Above The Rest



Hotel room with a bed and a desk. The room is spacious and comfortable, with a view of the city.

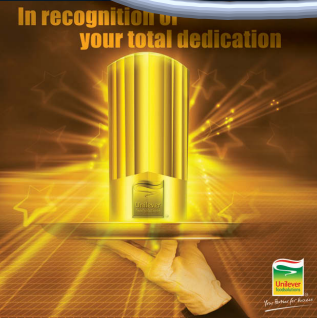


Ming Ren, Genting Chinese Fine Dining At Its Best

We salute you... for your great Passion & Commitment



Awards and trophies. The awards are a testament to the hard work and dedication of the staff.



In recognition of your total dedication



Food and drink items. The food is delicious and the service is excellent.



Golden Lotus, Kuala Lumpur Distinctively Good and Different



Sea Treasures



Pure Bliss at the M Spa & Fitness



Tehsilal Chinnai

Tehsilal Chinnai is a chef and a member of the staff. He is a talented chef and a member of the staff.



Tanveer Lim

Tanveer Lim is a chef and a member of the staff. He is a talented chef and a member of the staff.



Memberships and Endorsements



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Alan Yusoff

Alan Yusoff is a chef and a member of the staff. He is a talented chef and a member of the staff.



Phuket Tanah

Phuket Tanah is a chef and a member of the staff. He is a talented chef and a member of the staff.



Phuket Tanah

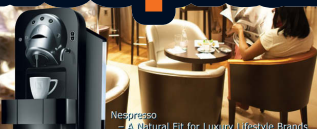
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Phuket Tanah

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Nespresso A Natural Fit for Luxury Lifestyle Brands



A Taste Of The Tasting Room



Tables, the Royal Touch



Tables, the Royal Touch