

food & entertainment



With the year ending and a hopefully fabulous New Year around the corner, the mood around Asia is celebratory to say the least. Whether you are enjoying Christmas with family, or travelling around the festive season, we keep you updated on where to get comfort food to feed possible year-end blues; new chill out spots to experience and perhaps celebrate New Year's Eve at, and of course, the wealth of industry information for chefs, F&B Directors and Catering personnel looking to make a positive change in the new year with some new equipment.



Chefs With Hearts

Some flood relief is at hand from a most unlikely source. Victims of the Thailand floods which have killed hundreds and made thousands homeless will be able to count on the generosity of an unlikely aid group: World Chefs Without Borders and the Thai Chefs Association. The Thai Chefs association has been mobilized under the umbrella of World Chefs Without Borders and is working with the Thai military to get food and water to flood victims.

World Chefs Without Borders is calling on donations to support the Thai Chefs Association. World Chefs Without Borders is a humanitarian aid initiative by The World Association of Chefs Societies (WACS).

WCWB collaborates with any and all aid agencies and organizations, international, governmental and private.

WCWB is an initiative impartial to race, religion, gender, political views and any other dividing concept.

It aims at saving lives, alleviating suffering and restoring dignity and basic human rights by providing nutritious food and clean water to the hungry and the malnourished, in response to national as well as international situations. WCWB works with employers to ensure that volunteering chefs will have their jobs secure until their return from the field. [ha](#)



The master unveils all – Executive Chef Cepon

that something like this would be great, so that we get to share our experience and create memorable connections with our guests". The Chef's Table is scheduled every other Thursday from 12pm to 2pm while the Cooking Class is scheduled every other Thursday from 11am to 1:30pm. For more details about Sheraton Maldives, connect to www.sheraton.com/maldives [ha](#)

Trading Secrets

The chefs at Sheraton Maldives Full Moon Resort & Spa have literally stepped out of the kitchen for special cooking Classes which teach the resort's guests how to master cooking skills; from preparing signature dishes to tips behind making a perfect barbeque.

Guests of this master class will also have the opportunity to dine with the Executive Chef of Sheraton Maldives, Sven Cepon himself at the 'Chef's Table' where he shares his secrets and tips as he personally guides the guests through the special set menu prepared for the lunch.

Said Cepon, "Many of our guests are very curious by our creations and have a lot of questions on how certain dishes are made and the ingredients used. It's for this reason that you'll see the culinary team and I mingling and talking to the guests during their dining experience. From these interactions, we thought

The Three Master Chefs

In conjunction with Taylor's University School of Hospitality, Tourism & Culinary Arts' (TCHT) 25th Year Celebration, guests were invited to join its educators and board at a 'Symphony of Chefs' gastronomy dinner on November 1 2011 at Taylor's University Lakeside Campus.

Three Meilleur Ouvrier de France (MOF), or better known as Master Chefs from France, were flown in from France to prepare gastronomic meals for 80-odd guests, followed by a birthday celebration for TCHT. The event was attended by Taylor's Education Group CEO Dato' Loy Teik Ngan, representatives from the Embassy of France in Kuala Lumpur and other invited guests from the industry. [ha](#)

The Cool Squad

The St. Regis Shenzhen is pleased to announce the appointment of a seasoned culinary team in preparation for the hotel's grand opening slated for late 2011. The St. Regis Shenzhen has named Ingo Oldenburg as executive chef, Christian Vial as executive pastry chef, and Oscar Martinez as director of food & beverage. Leaders in their respective fields from around the globe, the new team members bring expertise and talent to propel The St. Regis Shenzhen to be the desired address for the most unique and exemplary culinary experiences. [ha](#)



Dream team for St. Regis Shenzhen: Ingo Oldenburg, executive chef, Christian Vial executive pastry chef, and Oscar Martinez, director of food & beverage



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Garth Welsh

Director of Kitchens
The Westin Kuala Lumpur,
Malaysia

Chef Garth Welsh is The Westin Kuala Lumpur's newest addition to its evolving culinary team. As the new Director of Kitchens, Welsh will oversee the overall kitchen operations and menu engineering of the hotel's six signature concept restaurants.

Prior to this, Welsh was the Executive Chef of the Sheraton Full Moon Resort and Spa in Maldives. He spearheaded the team in all the hotel's restaurants – Sea Salt, Feast, Baan Thai and Sand Coast.

Australian-born Welsh served as Executive Chef in charge of Food and Beverage at Amanpulo Resort Philippines – coveted the last two years running by Condé Naste Traveller as the Best for Holiday Locations and listed No 1 in the Zagat Survey's of World's Top Hotels, Resorts and Spas. He started his career as an apprentice chef in Australia, graduating from the Hunter Institute of Technology and worked in some of the most prestigious establishments in the country.

Welsh's culinary adventures have also taken him to Fiji with the Vatulele Island Resort, located on a spectacular island in the Fiji Group and the Amanpulo Resort in Philippines where he is especially well known as a master of developing menus that are unique in concept and creating food, which sets the trends of the day. **ha**

Vindex Valentino Tengker

Executive Chef
The Dharmawangsa Jakarta, Indonesia

Vindex Valentino Tengker is the newly appointed Executive Chef at The Dharmawangsa Jakarta. With 22 years of vast experience and achievements in the world of culinary, his expertise expands to the various gastronomic arts of Asian, Spanish, Mediterranean and American (including Mexican) cuisines, with specialization in Modern Asian and Indonesian dishes. He considers simple dishes with attractive and inviting presentation as the key factors to a successful gourmet cooking.

In his new endeavor at The Dharmawangsa Jakarta Vindex commits to further enhance the Indonesian heritage of the hotel by developing more of its signature traditional dishes through the combination of artistic presentation, authentic recipes, taste and flavor, presented in a



modern way, as he plans in the elegant setting of Sriwijaya. He and his team are presently working and bringing together their creative minds to enrich Jakarta Restaurant's weekly theme dinner events, such as Rotisserie, Garden Barbeque, Epicurean Evening and Sunday Brunch. His agenda also includes evolving The Cake Shop to become one of the finest artisan bread and bakery shops in Jakarta.

Vindex took Hospitality Management in college and started his career at Amandari Resort, Bali, in 1989. He has since gained invaluable knowledge and skill from the various hotels he has worked for in Bali, Mallorca, Spain. He has 17 years work experience with Four Seasons Hotels and Resorts in Bali, Los Angeles and Jakarta before joining The Dharmawangsa Jakarta in 2011. He is President of the Jakarta Association of Culinary Professionals, a position which he has held since 2008. **ha**

Sven Cepon

Executive Chef
Sheraton Maldives Full Moon Resort
& Spa

Sheraton Maldives Full Moon Resort & Spa has promoted Sven Cepon to the position of Executive Chef. Born in Oberhausen, Germany, Cepon began his career at home and served with a number of 5-star hotels in Cyprus and Switzerland for over five years before moving to the Maldives in 2008 as Executive Sous Chef for the W Retreat & Spa Maldives. After having served W Maldives for nearly two years, he joined Sheraton Maldives in 2010.

Cepon says that he is very happy to get the opportunity to take over the position as Executive Chef for Sheraton Maldives and that he is looking forward to working with the highly creative and motivated culinary team in his new capacity.

The promotion comes after the departure of Executive Chef, Garth Welsh who transferred to The Westin Kuala Lumpur, after having completed his assignment at the Sheraton Maldives.

Cepon is very much looking forward to continuing the momentum left behind by Welsh as he refreshes the dining options currently available and introduces new concepts with the culinary team at Sheraton Maldives. **ha**



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Soul Food, Malaysian Style



In Executive Chef Kenneth Chee, Furama Bukit Bintang, Kuala Lumpur, has proven it is willing to take chances. Although he has close to two decades of culinary experience under his pristine whites, he still has a youthful enthusiasm and the derring-do that characterizes the very young, or eternally optimistic.

Although a dab hand at Western cuisine, he shows his 100 percent Asian side when asked to showcase his favourite comfort foods. All the items are available on the ala carte dining menu of Spices@Furama.

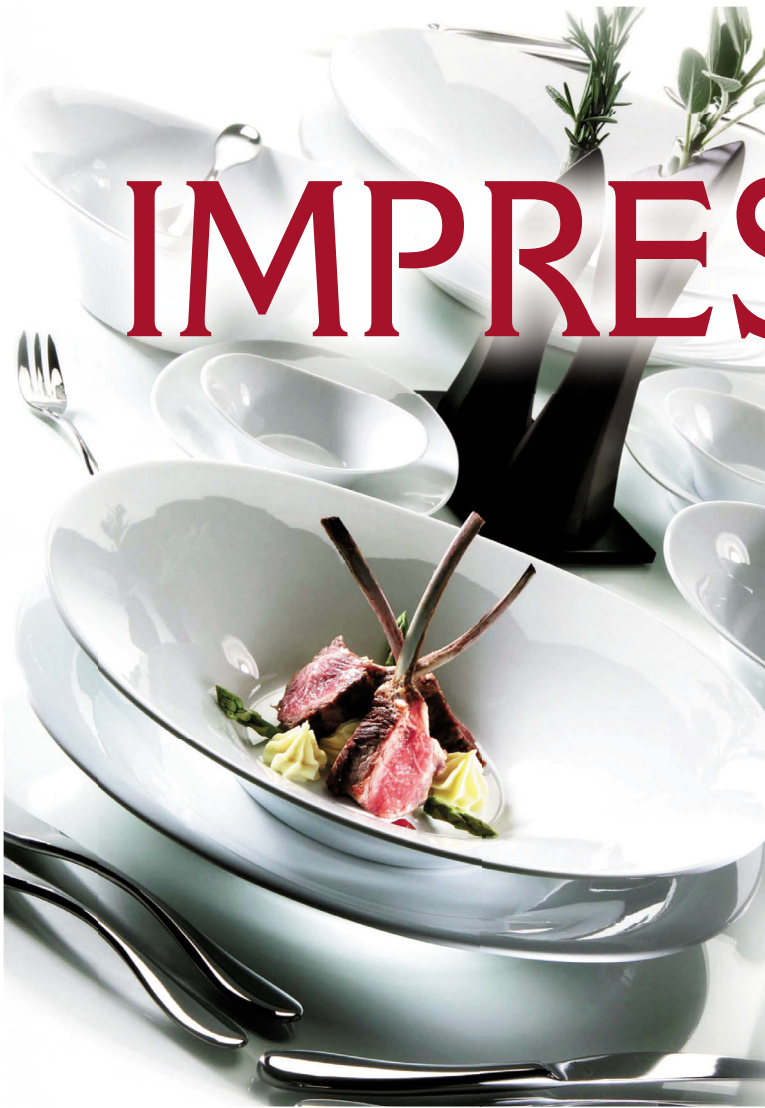
Chee says his favourite soul food dishes are those which have their origins in simple, everyday fare. "In Malaysia there are many dishes which people eat at every meal. They aren't breakfast, lunch or dinner dishes per se. In fact, they are dishes which can be eaten at breakfast, lunch and dinner. Mee Mamak consists of slender yellow noodles fried with peanut sauce in order to give it a rich flavour and crunchy texture. More crunch and texture comes from the home-made cucur udang (a fried flour cake with shrimp), potatoes and tomatoes."

The Nasi Goreng Kampung is a spicy fried rice dish which utilizes shrimp paste as its main flavouring. It is accompanied by *kangkong belacan* on the side, together with pickled vegetables (*acar rumpai*), homemade chicken satay and topped by a perfect sunny side egg.

Chee learnt to make Hainanese chicken rice as a commis. "Everything needs to be handmade to make it taste original," he says. "The rice has to be fried in onion, garlic, chicken fat, pandan leaves and chicken stock, with Planta margarine for flavor and colour."

The most important part of a good Soto Ayam is the sauce, says the sweet-faced chef. "The sauce is made of black soya sauce with birds' eye chilli, sugar, garlic, shallots all blended into a fine paste. The sauce is added to the soupy dish in which cinnamon, star anise, cloves, turmeric and coriander has already been steeped. This flavour infuses the plain pressed rice cubes and the chicken strips." **ha**

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The Asian continent is known for its love of all things sweet. From Thai street hawkers offering grilled bananas in palm syrup and coconut milk, to the iconic Filipino ice confection of evaporated milk-drenched Halo Halo, sweet stuff reigns. To say nothing about the thousands of patisseries which offer up hundreds of French-styled cakes and pastry to the eager Japanese market, which in itself indulges the sweet toothed masses who tuck into Morinaga snacks and candies.

And yet, there are some pastry chefs and dessert manufacturers who believe that Asia's dairy and dessert heyday is yet to come. Arnaldo Sommovigo, Export Area Manager for famed gelato brand Pernigotti was in Malaysia recently to promote one of Italy's leading brands of gelato, and he said, "Asians still need to be taught appreciation of gelato and the true culture behind it. Gelato should not be compared to ice cream because it is not made industrially. It is a fresh product, with a hundred year history. Pernigotti has tried very hard to maintain the quality and tradition of our product by using only natural ingredients, no animal fats, the least possible additives and emulsifiers and most importantly, fresh milk. Gelato has a lower fat percentage than ice cream – about six to seven percent – and it is a fresh product. There is no short cut to making gelato. The process does not use a batch freezer, but is frozen with a whipper or paco jet. Because of this the product begins to degrade after two to three days. Old gelato loses its structure. It loses its air, and becomes flat and hard. Good, fresh gelato has soft peaks with no ice particles. If you see gelato which has a frozen top, or frost, and which is sweating and hard to scoop, you are looking at old gelato."

Pernigotti has a production plant in Italy and offers its brand to hotels, independent kiosks and F&B businesses. It is being distributed by Pastry Pro Sdn Bhd in Malaysia.

Top row: Gelato Peach Ice Cream; Middle row: Freshly made gelato; Last row (left to right): Making chocolate gelato; Kuranda, violet crumble gelato

Sweet Endings, Great Beginnings

Pastry Chef Clement Lim has seen the transition of desserts from plain pound cakes, to creations utilizing lots of milk, cream and cheese. Once the owner of a baking school, he is now Production Manager for Pastry World (formerly known as Biz Café).

Lim and his partners used to operate a café in the upscale Sri Hartamas area in Kuala Lumpur, Malaysia. Offering the daintiest of dainties and the most luxurious cakes and desserts, the business found it a challenge to produce items of high quality at a price the public would pay for. Hence, it was decided that the café would cease operations and the business turn into an OEM manufacturing facility.

Lim said, "Malaysia is still a young market. People do not yet know real quality. Price seems to be the deciding factor, and this makes being a pastry chef a big challenge. If RM6.90 is too pricey for a slice of cake using the best chocolate, then we have a big job ahead of us!"

As Production Manager, Lim is in charge of ensuring the continuity of the supply chain for a series of cafes, and restaurants. He also is in charge of product research and development, though he confesses to it being an uphill task. "Even as near as Singapore, other countries have much higher quality pastries and desserts. Here, the Buttercup brand is used widely and though more cost efficient, does not give authentic taste to the products. But while we need cheaper ingredients to bring down cost, and we do use them when we are able, there are some products that we only buy the best of. Anchor whipping cream is one of them. The quality, aroma, the texture it gives and the stabilization factors make it worth the price. Cheaper whipping cream melts when left to stand, but Anchor is better because of the quality ingredients it contains. True, the price is higher, but we need to pay for quality, because at the end of the day it is better to use better ingredients and provide high product satisfaction, than to use inferior products to make something that fewer clients will buy."



Top: Pastry Chef Clement Lim is now a partner of Pastry World (formerly Biz Café)
Above: Pastry World are experts in OEM pastry, breads and cakes
Far left: Chocolate creations are one of Lim's specialities
Left: Christina Lim, also an accomplished pastry chef working on a bespoke cake

Cream



Fonterra Brands (Malaysia) Sdn Bhd distributes Anchor Whipping Cream. Its other most popular dairy ingredient is Anchor Culinary Cream. The two products are the choice of professional chefs and pastry chefs for their high quality and hundred percent New Zealand dairy content, with the creams being noted for their full dairy flavour, fine texture and stability in the hot kitchen or pastry kitchen.

To help pastry chefs and dessert makers to become more innovative and creative, Fonterra holds workshops conducted by high-profile Master Pastry Chef, Jean Francoise Arnaud. Fonterra also shares upcoming trends in other countries where Fonterra is present with its clients. Himself a perfectionist, having trained in Taiwan, Australia and Japan, Lim concedes that taste is sometimes not paramount where customers are concerned. He laments, "People look for pretty things. Presentation is tops and people will pay up to RM4 for one cupcake. My goal is to create pastries which taste and look great. Dessert is the last thing someone eats and if they get something beautiful which also tastes wonderful, then it means repeat business for the companies I supply. Which in turn means business for Pastry World which not only produces pastry and French pastries, but also cookies, tortes, chocolate pralines, breads and anything that a client can ask from us."

Pastry World (formerly known as Biz Café) supplies leading café chains and is currently seeking inroads to more hotel business. Lim can be reached via bizcafe_07@hotmail.com or via www.bizcafe.com.my. **ha**



Above (from the top): New Zealand's best from Fonterra; Only the best fresh fruit does good gelato justice; Pernigotti has a 150 year history in gelato manufacturing
 Right (from the top): A chocolate creation Lim calls Pyramidian; Christmas-theme French pastry
 Far right: Good gelato always elicits a satisfied smile



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Bamboo Bar offers a redesigned drink menu with a new ice tea and fruit juice mocktail selection

Metropole Debuts Le Balcon And Redesigned Bamboo Bar

In time for its 110th anniversary, the landmark Sofitel Legend Metropole Hanoi is on the verge of two significant debuts. The first is a complete reconstruction of the Bamboo Bar, and the other is a 300-square-metre rooftop garden lounge, Le Balcon.

The re-opening of the popular Bamboo Bar in September follows an extensive makeover to enhance the poolside watering hole. Patrons can now gather around a central island bar or pair up in cozy corners that have been recently revamped to accommodate 20 additional seats, bringing the bar's total seating capacity to 52.

At the same time, the Metropole will unveil its brand-new rooftop garden lounge, Le Balcon, which will serve as a tropical oasis of calm in the heart of the historic property. In step with the French colonial aesthetic of the Metropole, Le Balcon is positioned to be an ideal venue for weddings, fashion shows, intimate dinners and private events. **ha**



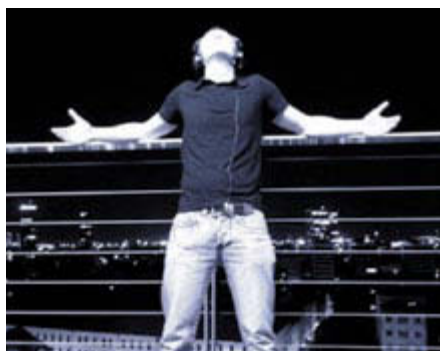
The ante is upped at Souled Out Ampang

Souled Out In Ampang

Malaysia's most iconic dining and chill out establishment has spread its wings to yet another prestigious address. Souled Out first debuted in the expat community of Sri Hartamas, and has, since its introduction to the social scene 15 years ago, retained the top spot as a food and casual meeting place.

Its new arm, on the ground floor of Menara HSC on Jalan Ampang, promises the same chic, welcoming, friendly atmosphere as the original venue. Designed by renowned interior specialist Ed Poole, Souled Out Ampang features shadow pillars, teak butcher blocks and traditional Asian hardwood bakau posts lining the ceiling.

Food remains the most important of the brand's values, with the new outlet continuing the well-loved tradition of comforting soul food. The outlet also boasts four kitchen catering to Western, Asian, Northern India and pizza, churning out all the favourites, including fried beef noodles, sang har mein, sheikh kebab and new additions like gourmet sandwiches and shepherd's pie. The bar offerings are equally impressive, with their signature Classic Mojito and Lychee Martini being hot favourites, along with a range of detox juices. **ha**



DJ Albi



Party in seductive style at lebua

New Year lebua Style

Bangkok's most exclusive celebration venue, the Tower Club at lebua is offering a wealth of exciting and wonderful venues to celebrate New Year's Eve 2011. Indulge in a fabulous gala dinner prepared by The Dome's internationally awarded cuisine with an exquisite selection of world renowned top fine dining restaurants and bars as well as superb entertainment for your party night.

Start the evening at Flute Bar on the 64th floor with complimentary champagne by our executive team from 7pm – 8 pm for guests who book at Mezzaluna, Breeze, Sirocco or Distil; followed by a spectacular gala dinner. Celebrate the countdown to 2012 with a dazzling fireworks extravaganza at The Dome. A midnight after party will continue until the early hours with International DJ's spinning music at Distil and Café Mozu. **ha**

Winter Party

W Maldives has announced that DJ Albi and DJ Anna will take to the decks as Resident DJs over the upcoming year end festive season. W Maldives, complete with its own underground night club – 15BELOW – has stayed true to its passion for music over the years welcoming DJs from around the world. Both DJ Albi and DJ Anna hail from Eastern Europe and will be in residence from 15 November 2011.

DJ Albi is looking forward to setting the scene musically around the Retreat and playing to the Retreat guests at the various W Happenings events. W Happenings are held regularly around the Retreat. Retreat + Surrender allows guests to this jetsetters island paradise to lounge under a star-lit sky, enjoy cocktails and shishas and chill to the beats of the DJ who plays next to a burning bonfire. Havana Nights, a Brazilian spin on a sunset beach party allows guest to celebrate the move from infinite days to infinite nights as the Retreat takes on a new personality at night, complete with stylish Mojitos, Cuban cigars and a sexy sunset. **ha**

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It's a matter of deciding whether you want your just desserts now or later at Serenity Spanish Bar & Restaurant. This amazing restaurant bring the heat, heart and soul of Spain to Singapore via a delicious conduit beginning with authentic Spanish food ranging from a wide selection of tapas. The little plates of appetizers channel the flavours of the Adriatic, with influences from France, Italy, Portugal, and the Mediterranean making each little portion a geographical taste extravaganza.

The little morsels go perfectly with the special house Sangria, some exclusive Spanish wines, or, if you prefer, Erdinger Weis, Kilkenny, Tiger and Heineken on tap and Tiger, Sol, San Miguel, Corona, Stella, Asahi, Sapporo, Samuel Adams, James Boags, Guinness Stout, Konig and Duvel by the bottle.

Serious drinking calls for serious eating. Grazers and waistline watchers can choose lighter options from the salads (ensaladas) and soups (sopa). A big hit is the ensalada de colores which looks similar to a pizza but uses a crispy tortilla as a base, sprinkled with various toppings, while the gazpacho is the most favoured soup for its tangy chilliness.

Big meals range from traditional paella made as it is ordered, Spanish suckling pig made fragrant with Spanish herbs and spices, and jamon iberico which will have you ordering more and more in order to enjoy the tender, paper thin slices of Spanish black pig.

Those preferring a savoury end can choose from a wide range of Spanish cheeses, though it is almost sinful to miss out on Spanish desserts like the deep-fried churros accompanied by decadent chocolate sauce and a range of wine-infused fruit. Entertainment (participation in voluntary) is in the form of live music with a Spanish and Latin bent, with the odd flamenco performances peppered in for good measure. **ha**

Food & Art



Langham Place
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Capital International Airport
Beijing, China 100621
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Langham Place, Beijing Capital Airport is situated right next to Beijing Capital International Airport's iconic Sir Norman Foster-designed Terminal 3. The first 'airport lifestyle hotel' features DJs in the lobby, loft-style apartments and a 24-hour high-tech environment for work and play in its 372 rooms, two-storey Club L lounge, five exciting restaurants and bars – and leading Art Gallery. A 'Gourmet Art' menu inspired by the 'Portrait of a Woman' exhibition is being served at Langham Place, Beijing Capital Airport. Fashioned by Langham Place's gourmet artists – Executive Sous Chef Erik Ye and Head Pastry Chef Fernando Qiu – each course is inspired by elements of a different featured artwork. The latest seasonal contemporary art showcase is also titled 'Portraits of a Woman' and features cutting-edge contemporary paintings and sculptures by five exciting Beijing-based artists.

The 'Gourmet Art' menu includes roasted sea scallops, cauliflower purée, and muscatel vinegar, inspired by the soft, white flesh of Su Zhijie's corpulent beauty. Crab salad, apple jelly, Bloody Mary cream incorporates the colours of the Red Guard's uniform in Wu Yujuan's portrait, plus the sense of comfort the young girl finds in her toy.

Champagne and pineapple sorbet reflects the atmosphere of fun and celebration in Li Changhai's pop art painting, complete with a blue ribbon of sugar; while slow roasted chicken breast, chestnut stuffed chicken legs, potato pave, gingered mustard Sauternes sauce was inspired by Wang Jingwa's family portrait in the field, using rich, wholesome ingredients to reflect a bountiful harvest. Praline Mille Feuille and mango coulis mimics the colours of Zhang Qitian's drawing embellished with a lone woman figure in dark chocolate. **ha**



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This elegant, fine white wine is made from Cortese grapes grown in the specific area of the village of Gavi. It stands out for its straw-yellow colour with greenish highlights, and for its typical white flower bouquet. Well bodied, fresh and dry, it has an inviting, harmonious taste featuring bitter almonds.

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The Knolls is an unforgettable dining space which melds colonial architecture with a warm Mediterranean colour palette. Inspired by its seafront setting, a refreshing Mediterranean dining experience complete with a spectacular sea view is now available at The Knolls at Capella Singapore.

The Knolls' new a la carte menu featuring classic dishes with thoughtful twists bears testament to the chefs' profound culinary experience and dedication to hearty and healthy dining. The new Mediterranean menu fills the charming restaurant with luscious bold flavours using the freshest produce. Signature items include the grilled marinated rack of lamb with North African spice "Ras el hanout," couscous

salad with fresh mint and bell peppers and the pan-seared sea bass with black truffle risotto and baby vegetables.

Those who would prefer to enjoy their Mediterranean meal in company of the soft sea breeze can sit at The Knolls' alfresco dining space that overlooks Capella's cascading swimming pools and the South China Sea. There are also indoor semi-private partitions with a delightful view of the outdoors flanked by large floor-to-ceiling glass doors that seat two to six diners. The restaurant is also uniquely distinguished with its Peranakan, Japanese and Western afternoon teatime offerings, complemented by a specialty tea bar with a showcase of over 40 varieties of premium teas. **ha**

Legendary In All Way



Chatterbox
Mandarin Orchard Singapore
333 Orchard Road
Singapore 238867
Tel: +65 6831 6288



When Mandarin Orchard Singapore first commenced operations in August 1971, it also opened its 24-hour coffeehouse, Chatterbox. From the moment it opened, Chatterbox was the talk of the town. Its menu featured a spread of local hawker fare, which was the first for any hotel dining outlet in Singapore. The most popular dishes then (and even now) were the Mandarin Chicken Rice, and the coconut ice-cream served in a young coconut.

Many new looks later, the present day Chatterbox offers new ambience and food presentation style, while retaining its authentic recipes and time-honoured tastes. To make the Mandarin Chicken Rice, Chatterbox uses COBB 500 chickens, which are the most popular broiler chickens in America. They are known to yield a meaty breast that is low in fat. While the average chicken is sent to the market after 50 to 55 days, those used by

Chatterbox are between 65 and 70 days old, and weigh about two kg.

Only four chicken rice servings are made out of each chicken used by Chatterbox. Each order of chicken rice comprises of succulent, tender deboned chicken with fragrant rice, bean curd soup, freshly made chilli sauce, specially-blended dark soya sauce and ground ginger

Other than its award-winning Mandarin Chicken Rice, Chatterbox also serves Asian signatures and Western favourites. **ha**



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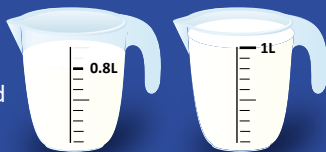
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What's the most important thing business owners need to know when it comes to purchasing tableware?

It is important to know the factors that will affect your budget such as the different types of materials, the general manufacturing process, and the main purpose for the dinnerware. For example, Bone China is considerably more expensive due to its complex manufacturing process and offers a unique translucent whiteness in the finished product. Porcelain has a delicate feel but is more durable and non-porous. Within the porcelain range of dinnerware, price varies depending on the number of firing stages the dinnerware goes through. Single-fired china offers affordability but loses the benefits of the vitrifying process that is only achievable with two-stage firing. This means the china will have tiny air holes all over its body and is therefore more prone to chipping.

Many large scale banqueting operations use plain white ceramic ware. How can their table settings be jazzed up at minimum cost?

Plain white ceramic ware is commonly used in banquet operations given its durability. One way to jazz up table settings without incurring additional costs is to present the dish in a novel way. For example, present bite-sized dishes using a spoon instead of serving on a plate.



How important is it for small businesses to have the whole length and breadth of cutlery - from fish forks to sorbet spoons? What would be a good number to invest in?

Depends on the type of food establishment and the clientele it hopes to attract. A small niche high-end restaurant targeting gourmards would need a wider range of cutlery in order to satisfy sophisticated tastes.

What would be the most conservative purchasing options for a new cafe owner starting up?

Buying a versatile dinner plate that can serve a variety of dishes from sandwiches to steaks can help to keep costs to a minimum. Breakage is an important consideration and the new café owner should buy slightly more than required.

Some cool designs look good for a time, then lose their effect as 'statement pieces'. As such, do you think they are worthy expenses for smaller businesses?

A small, fine dining restaurant may do well to have statement pieces in order to stand out from the increasingly competitive dining scene.

Does it turn you off when you walk into a dining place and find they use Ikea bought flatware?

Customers look for ambience when they dine at fine dining establishments and tableware plays an important part. To present something that is commonly available, especially when they are the same generic ones used at home, would probably leave the customer feeling 'short-changed'. Unless the intention is to portray home style cooking. As a market leader in foodservice supplies servicing restaurants and hotels for many years, Sia Huat offers a wide variety of commercial-grade tableware ranging from budget to premium wares.

If an owner could afford one thing to make a good table setting statement, what would it be?

If money is an issue, I would recommend having at least one statement piece. This could be a unique plate in a western restaurant or a distinctive side plate in a Chinese one. **ha**

Business On A Plate

CB Tan, Managing Director of Sia Huat Pte Ltd not only holds the rudder of one of Southeast Asia's most respected F&B presentation houses, he is, by nature of the long years he has spent in the industry, one of the most well-versed men when it comes to the selection of tableware. In this Hospitality Asia exclusive, Tan gives tips and pointers on how to maximize food presentation impact without blowing the dining ware budget.



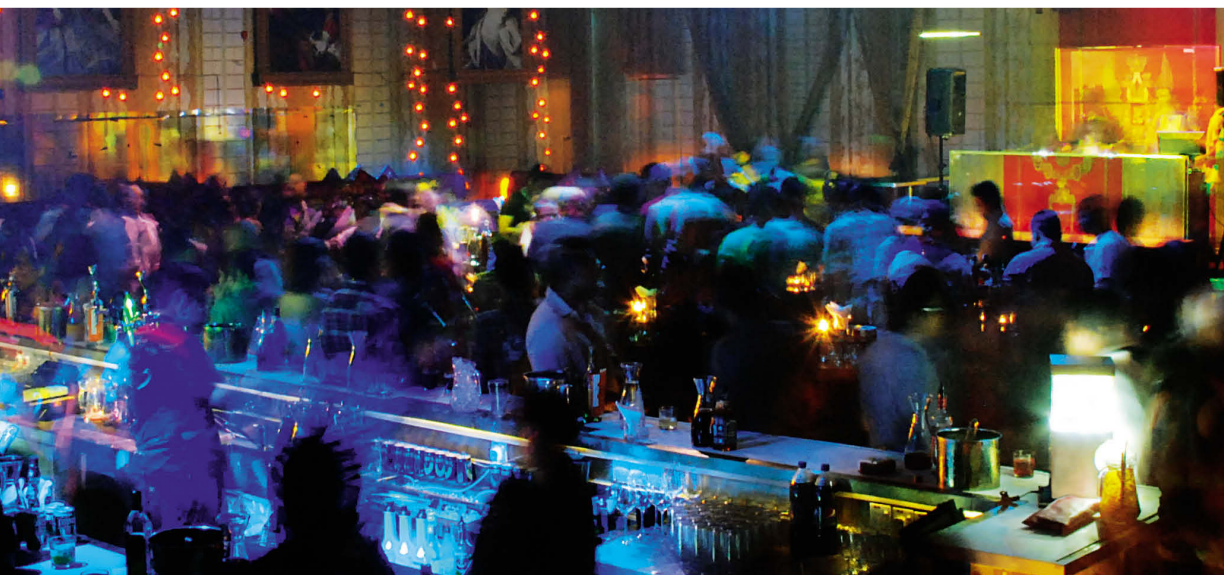


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BEST OUTLETS 2011
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HORECA SCHOOL OF EXCELLENCE



Above (from the top): SATS Ltd (SATS), which serves about 80 percent of the scheduled flights at Singapore Changi Airport; SATS hires more than 1,600 catering staff

Singapore Changi Airport is poised for another record breaking year, having attracted 38.1 million passengers in the first 10 months of 2011, an 11 percent increase over the same period in 2010. The airport is well on course to end the year with a total passenger haul of more than 45 million, exceeding last year's record of 42 million.

With industry watchers predicting that Asia will continue to be a bright spot even as air passenger traffic numbers in North America and Europe slow down on the back of economic uncertainty, this trend looks set to continue, and caterers are capitalizing on it.

One such company is leading food solutions and gateway services provider, SATS Ltd (SATS), which serves about 80 percent of the scheduled flights at Singapore Changi Airport. The company in November 2011 announced that it saw a 6.1 percent year-on-year growth in airline meal volumes for the six months from April to September 2011. While these meals go to full service carriers only, high growth rates of the low-cost carrier (LCC) passenger traffic in Singapore – some 26 percent over January to September 2011 - have seen this segment assume increasing importance.

The caterer noted that its dedicated low-cost handling unit Asia-Pacific Star, which provides ground handling as well as meal solutions targeted at the specific needs of LCCs, has turned in profits in less than two years since it started operations. SATS is well-placed to present a comprehensive service offering to this growing segment through Asia-Pacific Star.

Ready to meet growing demand – SATS by the numbers:

- More than 1,200 weekly menus
- Ethnic specialty kitchens and a team of international chefs producing various cuisines including Chinese, Indian, Indonesian, Italian, Japanese, Middle Eastern and Thai
- Dietician-designed special menus to suit all nutritional needs
- 2 Executive Chefs, more than 20 Executive Sous Chefs, 92 Sous Chefs & Chefs de Partie, 198 Cooks, and more than 1,600 catering staff

Catering To The World

Singapore, as one of the four original Asian Tigers, seems to always exceed expectations. In April 2011 the Lion City forecasted 12 to 13 million visitor arrivals. As 2011 draws to a close, it is looking like tourism receipts have surpassed the initial US\$17.5 billion, in part thanks to the new tourism lures of Sentosa.



SATS currently has two state-of-the-art inflight catering facilities which have a combined capacity of 90,000 meals per day. Underpinning this capability is the extensive use of technology such as automated storage and retrieval systems, ware-wash machines, and cart transport systems.

Meanwhile, a dedicated team mans a R&D centre equipped with a development kitchen, a laboratory, sensory room, and a simulated aircraft cabin, to ensure the highest levels of food safety and continued innovation to meet the needs of the SATS' customers.

Airline catering is not the only avenue where rising visitor numbers have delivered knock-on benefits to the companies catering to these arrivals. Recent international events driving tourism numbers have also delivered increased business to caterers with the scale to cater to thousands at a time.

Leveraging its food solutions capabilities, SATS has won contracts in catering for the large-scale tourism events Singapore has seen recently, such as the Youth Olympic Games and the Singapore Grand Prix.

With Singapore's position as a key financial centre, along with the impending launch of tourism products such as the Gardens by the Bay and Asia's first River Safari in 2012, along with developments in the cruise industry, passenger arrivals look set to enjoy steady growth. And caterers like SATS are more than ready to capitalize on these opportunities.

Food Made Personable

While SATS dominates the market as the well-oiled, rippling Goliath of food services, the Singaporean market has taken to heart some smaller players and popular individuals who run their own catering outfits.



Thomas Chiam, chef and catering maestro began Friends At Jelita on Holland Road in 2005 as a complete newbie to the business. "New as we were to the restaurant business, we felt that being a restaurant alone was going to be hard when it came to sustaining a long term business. Hence Friends At Jelita was designed with the capacity to be a catering service at the same time. Friends Catering Services Pte Ltd is positioned at mid to bespoke catering services, with our sales team focusing on corporate clients with regular catering needs. These use Friends as an outsourcing partner for all their F&B needs, as do high net worth families or individuals who use our services regularly."

Friends Catering has provided small family meals to spearheading events which cater to thousands of guests, including presidential functions at the Singapore Palace, numerous occasions for the Prime Minister at his residence, Ambassadors and High Commissioners at their embassies and official residences and private banking events. The Friends Group has also developed The Chicken Rice Company and Friends Prata – two successful food franchises in Singapore.

Clearly a man who loves food, both for food's sake, and for the magic he can create with it, Chiam believes that success in the catering business boils down to communication. "When a customer is able to communicate their needs to us, we can work to meet all their requirements. It only gets challenging when the customer does not express all their needs in detail to us. When that happens, the sales team will need to take time to better understand our customer's requirements," he shares. [ha](#)



Clockwise from the top: SATS currently has two state-of-the-art inflight catering facilities; SATS boasts ethnic speciality kitchens; Bespoke cuisine by Friends Catering; Friends At Jelita is a restaurant with the capacity for catering; The charismatic, talented Thomas Chiam of Friends



Cut It Out

A chef is as only as good as his knives. And no knives are as sleek and sexy as the Best Cut X55 series by Giesser. Forged from one piece of high carbon content steel and vacuum hardened for optimum sharpness, durability and rust resistance; with bevelled bolsters for perfect handling and ergonomic handles for more control and a higher degree of accuracy, these knives are a wannabe Master Chef's dream. For more on the series, and other knives from the Chef's Choice brand, check out www.siahuat.com.sg.

Blend In, Stand Out

Vitamix blenders are the gold standard in blending technology. Durable, energy efficient and oh-so-good at what they do, there is a Vitamix blender for every purpose and establishment. The Quiet One® is a powerful, premium blender that provides unparalleled sound reduction, exceptional blends for consistently superior product and significantly improved speed of service.

Designed specifically with coffeehouses and high-end bars in mind, The Quiet One fits perfectly (and quietly) into front-of-house operations thanks to its dramatic sound reduction capabilities.

The Vitamix XL is a premium blender featuring a powerful 4.2 peak horsepower motor and unparalleled 192-ounce real blending capacity designed to reduce prep time and create multiple servings in one batch while making preparation faster by reducing unnecessary chopping.

The Vita-Prep 3 has more power to handle the thickest, toughest ingredients! Grind meats for pâté or chop tough vegetables for authentic Mexican salsa without overheating! Use the variable speed for perfect purées, savory soups and delicious frozen treats. The Vita-Prep 3 is a must in kitchens where volume and quality are key ingredients to a successful back-of-the-house.



Kitchen Not So Confidential

Blame it on cable TV, but it seems that everyone wants to be an Iron Chef these days. Happily, though talent is honed only with practice, there are some super sleek machines and extra-efficient tools which can make a home kitchen feel like a professional one. Of course professional kitchens always welcome tools which make work quicker and more efficient, so whether it's kitting out a home kitchen or revving up productivity in a commercial one, here are some things which make it to Hospitality Asia's Must Have list.



Turn Up The Heat

Unox is an Italian professional oven manufacturer for the gastronomy, confectionery, deli and fast food chain segments. Unox ovens are designed to meet every chef or baker's needs in a complete and versatile system. Quality, competitiveness, and ease of use are the main features that distinguish all Unox ovens. Find out more from Unox (Asia) Sdn Bhd at www.unox.com.

For green warriors in the kitchen, ecoCooking by Convotherm is a new cooking programme that can save energy and improve product quality. The principle behind this is as simple as it is ingenious: The ACS (Advanced Closed System) already integrated in all Convotherm combi ovens hardly allows any heat to escape from the oven to the outside during a cooking process.

ecoCooking uses this advantage and also cooks in programmed pulses. The food itself continues to cook normally by using the existing residual heat in the oven until you get your perfect result. For the first time a proven energy saving of up to 25 percent can be achieved with ecoCooking in direct comparison with standard procedures! For more on this breakthrough, surf on to www.convotherm.com.

Operate In A Vacuum

The first packaging machine designed and created by Orved, the VM/13, made history in the external air suction vacuum packaging sector. This machine implemented and redesigned vacuum technology. Compared to the classic and well-known chamber system, it offers many advantages including reduced costs, lower maintenance, smaller size, extreme versatility and greater vacuum speed.

Each machine is built in compliance with the strictest international regulations, CE and ISO 9001:2000 certified both for the production of packing machines and vacuum bags. Four rounded angles on chamber vacuum machines and easy and secure removal of welded bars guarantee simple and safe cleaning.

Among the choices for sous-vide (vacuum cooking) method are the Cuisson CSV 31n and VM 16n. Packed with features, including patented dater coder, which allows the printing of the date of the packing and the batch number on the border of the bag, patented sealing bar 'easy release' levers to allow easy cleaning, digital control panel, sensorial and ultra vacuum, Soft Air and gas options.



Say goodbye to
pre-soaking.



All Washed Up

With many years of experience and expertise as a specialist of commercial washing, Winterhalter now offers a tried-and-tested, high-quality and reliable range of detergents and dishwashing hygiene products which has been tested and found to be effective and precise.

Each product is designed for a specific purpose. New container colours and labels correspond to a systematic, language neutral system that offers a quick source of information about the products and their application. For more information about their warewashers which range from the new under counter UC series of warewashers, to their pass-through dishwashers, single tank rack conveyor dishwashers and more, check out Winterhalter (M) Sdn Bhd at www.winterhalter.com.my.



Cut And Dried

Sparkling wine flutes are no longer a rarity! The NICEM drying system is just perfect for drying conical glasses for wine, and eliminates all water marks and streaks without repeated washes, clearing all detergent chemical residue, leaving the glasses in optimum condition and ready to be used at anytime!

Success Sealed

Cling film and aluminium foil may be a chef's best friend. A recognized brand is Crystal Wrap, whose products are food safety tested and certified, ensuring peace of mind in the kitchen.

Cling film is low migration film which provides a soft, flexible film with high cling properties. CrystalWrap Professional EasyCut is a new dispensing system that is speedy to use in four easy steps.

Designed to eliminate the frustrations associated with dispensing cling film from traditional cutter boxes, it comes with a disposable safety blade which dispenses a perfect tangle-free cut every time. It also incorporates a mechanism that holds the end ready for the next use, so there is no more film wastage. **ha**



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www.winterhalter.biz

Wining And Dining In Hong Kong

Organized by the Hong Kong Tourism Board (HKTB), the Hong Kong Wine and Dine Festival made its comeback to the West Kowloon Waterfront Promenade from 27-30 October 2011.

In its third year running, the event featured some savoury new programmes, including the Spanish Night and the Japanese Night. A bigger Grand Tasting Pavilion was set up for oenophiles' enjoyment in a spacious, classy environment.

Dining is an important spending item among visitors in Hong Kong. In the first half of this year, overnight visitors spent more than HK\$8.6 billion on dining outside hotels, a year-on-year growth of more than 30 percent. Highlights of the Hong Kong Wine and Dine Festival 2011 included two internationally themed parties, namely the Spanish Night (28 October) and the Japanese Night (29 October), during which wines and cuisines, as well as folk performances from the two countries were showcased.

There was a non-stop repertoire of performances on the main stage by jazz musicians and pop singers, including record producer and singer Hanjin Tan, Asian jazz sensation Eugene Pao, erhu performer Jessie Hou, pop singers Mimi Lo and Bondy Chiu, and local jazz singer Angelita Li, as well as roving performances in the venue. **ha**



Leslie Variyan, offering a custom designed dress

Man, Oh Man!

The Great Man Auction event at 7atenine Restaurant & Supperclub kicked off the outlet's fifth anniversary celebrations which saluted five years of pure indulgence.

Owner Michelle Kwok said, "Two years ago we held our first Man Auction which raised RM60,000 for the Women's Aid Organization. It was such a fun event and the attendees from two years ago had been clamouring for us to have another, so we decided that we would hold one every two years. This year we hoped to surpass the amount raised in 2009 for another very worthy cause, the "Nourish to Flourish" programme by the Soroptimist International Club of Ampang which supports charities working for the empowerment of women and children.

The inimitable Joanne Kam Poh Poh reprised her auctioneer's role for ten men of various backgrounds with unique offerings. The attendees started the afternoon with a lavish high tea spread with bubbly and wines followed by a fashion extravaganza by renowned designer Leslie Variyan who showcased his latest collection under the label of VARIANTE. Variyan was also one of the ten men whose services were up for auction. By the end of the afternoon, the amount raised for charity was a whopping RM70,000. **ha**



Dasha Logan was one of the Malaysian artistes performing at the festival

Music For Mother Earth

Langkawi Live – One Earth Music Festival 2011 was staged on November 11 and 12 2011. It included an innovative and exciting list of the region's most prominent musicians. Leading Malaysian jazz pianist Michael Veerapen was featured, with the support of several other artistes from around the region including Valtinho Anastacio (vocalist and percussionist from Brazil), Tengku Ryo (violinist from Indonesia), Isaac Entry from Sydney, and Malaysians The Solianos, Dasha Logan, Az Samad and Junji Delfino.

The festival setting was the picturesque beachfront of the Frangipani Langkawi Resort & Spa with the music timed to start each day as the sun set. In addition to the music the festival aimed to promote Langkawi internationally as an eco-friendly holiday destination and to encourage the local community to keep the island clean and green. Programmes were organized throughout the day and exhibition booths set up for local craftspeople to showcase their efforts in protecting the environment. Groups located on the island promoting organic farming, natural soap making and local artists using natural materials also participated. **ha**

Celebrating Kitchen Mastery

The Chefs Association of Malaysia (CAM) held its 22nd Annual Dinner at the Grand Ballroom of the Palace of the Golden Horses in Kuala Lumpur in July. Necessarily a buffet dinner, in order to free up as many chefs as possible, the event saw an awards presentation and showtime helmed by Malaysian veteran impresario Helmi. Lucky draws rounded up the night, with CAM President Chern Chee Hoong impressing on the assembly the need to cultivate new talent by ensuring each chef was updated in skills and willing to pass on their knowledge to a younger generation. **ha**

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The Siam Mary

The St. Regis Bangkok, Thailand's first St. Regis hotel, is delighted to intrigue guests with the introduction of the Siam Mary, a unique interpretation of the classic St. Regis Bloody Mary. The famed cocktail has been a part of St. Regis history since 1934 when Fernand Petiot, bartender at the King Cole Bar in The St. Regis New York, introduced the "Red Snapper," which would later be renamed the Bloody Mary. Since its creation 77 years ago, the Bloody Mary has been imitated and adapted endlessly, but the original recipe remains one of the most beloved cocktails ever created. As such, it has become one of the rituals for St. Regis Hotels & Resorts around the world to infuse the original Bloody Mary recipe with native flavours and transform the drink into a reflection of local cultural tastes. Served in a 14-ounce silver goblet, the fiery red liquid stands in stark contrast to the greens and yellows of the Thai basil stem, lemongrass stalk, and lime wedge that serve as ornamentation. A dynamic drink, the Siam Mary balances the spice of Thai chili and wasabi with the zest of lemon, coriander and tomato, and emerges as a perfectly refreshing cocktail. Guests are welcomed to enjoy the Siam Mary during Bloody Mary Brunch at Viu restaurant, overlooking the Bangkok cityscape, on weekends, and every day amid the refinement and style of The St. Regis Bar. [ha](#)



The Senorita Mojito is one of the resort's signature drinks

that life is better when shared and felt that sharing the recipes with our guests was a truly memorable experience which they get to take back home and impress their friends and family."

The cocktail classes are scheduled every Sunday from 3pm to 5pm at the Anchorage Bar – Sheraton Maldives Resort. [ha](#)

Cocktail Classes

Sheraton Maldives Full Moon Resort & Spa has introduced Cocktail Classes to share the recipes of their most requested and signature cocktails. Executive Assistant Manager for Food & Beverage Moon Kang said, "A lot of our guests are enticed by the signature cocktails that have been conjured by our skilled bartenders. We wanted to go the extra step and connect with our guests by showing how to make their favorite drinks as well sharing the recipes. After all, we at Sheraton always believe

Grand Hotel de Bordeaux Launches New Wine Concierge



Discover the best of the great wines with Grand Hotel de Bordeaux's wine concierge

Cellar doors to the most legendary and historic Châteaux in the celebrated Bordeaux wine region of France are exclusively opened to privileged guests of the historic Grand Hotel de Bordeaux & Spa located in the centre of the world's wine capital.

Guests of the newly-restored 17th century palace receive a VIP welcome to the famed wine region's finest wineries – including tastings, wine dinners and personal meetings with winemakers. The Grand Hotel de Bordeaux & Spa provides a

gateway to Bordeaux wine through its newly launched 'Wine Conciergerie', specifically created for individuals or groups enthusiastic to discover the best that the Bordeaux region has to offer.

Prior to arrival, the dedicated wine concierges will take care of all arrangements, scheduling invitations to private tastings, châteaux visits, wine dinners and celebrations. They recommend the best opportunities to experience the great wine estates – and take care of any consignment orders and deliveries. [ha](#)

Making Malaysian Wine History

The Wine Academy together with Berjaya University College of Hospitality has launched the renowned and highly accredited Courts of Master Sommelier programme. Regarded as the most recognized and important Sommelier programme in the World, it is also officially endorsed by the Sommelier Association of Malaysia (SOMLAY).

Three Master Sommeliers, namely Brian K. Julyan, Evan Goldstein and Nigel Wilkinson were on hand to conduct the programme which was held at Sampling's Restaurant, Berjaya Times Square. The programme was history making as it meant that Malaysia now has its first group of Certified Sommeliers who were accredited on home soil. [ha](#)

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Hong Kong's newest nightlife hotspot, Armani/Privé has two parts, an up-beat lounge and a chill-out rooftop terrace with skyscraper city views placing one firmly on the pulse of neon-lit Hong Kong and reminiscent of a scene from Blade Runner. Hong Kong is Armani/Privé's fourth location after Milan, Tokyo and Dubai.

At the helm of Armani/Privé's music is renowned DJ and producer Hallex M from France. He has played alongside names such as Danny Krivit, Tahiti 80, Nickodemus and Bob Sinclair amongst many others around the world from Paris to New York, and is already getting rave

reviews from those who party at the Chinese-red-meets-cool-sleek-black-with-plush-velvet-and-seductive-lighting joint which opened on August 24 2011.

Apart from sexy sounds and a super chic ambience, the hotspot is also gaining a reputation for its modernized classics and the way it is restoring the lost art of cocktails. Fresh ingredients are used in the bar menu, with mixologist Manuel Soro, one of London's most celebrated bartenders and mixologists, at the helm.

For the last year, the 28 year-old Italian has been delighting customers at aqua London, voted the best bar in 2010 at the prestigious London Lifestyle Awards. Soro was also voted Best UK Bartender of the Year 2008 by Class magazine, and won the television contest 'Market Kitchen Beach Cocktail Challenge'. He also won the Effen Vodka Competition heading the 'Best Bar team in England' in 2008 and the prize for 'Best Cocktail Technique' in the UKBG National Cocktail Competition in 2007. Signature cocktails include AQUA Gin Martini, Wasabi Green Apple Martini, Lollipop Caipirinha, Teriyaki Bloody Mary and Shochu Negroni Sbagliato. **ha**

Up On The Roof



Rooftop Garden
141 Nguyen Hue Boulevard
District 1, Ho Chi Minh
Vietnam
Tel: + 848 8293115
www.rexhotelvietnam.com



Located in the heart of Saigon, Rooftop Garden on the 5th floor of the Rex Hotel is a popular address that diners should not miss. Acknowledged as "One of the Best Bars Of South East Asia" by Newsweek Magazine in 1996, one of "1000 places to see before you die" listed by Patricia Schultz - the American Travel Writer, and one of the world's best bars by Michelle Woo on CNNgo.com.

Overlooking the very heart of the city, the Rooftop Garden is the place where memories still remain, especially the tradition of "Five O'clock Follies", when international correspondents covering the Vietnam war, U.S officers and GIs had their drinks during the 1960s.

The Rooftop Garden continues to serve round-the-clock meals, as well as a good selection of snacks and bites which go perfectly with a beer or a favourite cocktail at sunset. The drinks menu is as long and varied as the venue's history, and provides something for everyone, be it a hardcore Scotch and water man, a flirty socialite, or a corporate warrior soothing his frazzled nerves after a long day. **ha**

Buttering It Up

The Butter Factory is an imaginative, bold and ground-breaking party blend of hip hop, R&B, urban grooves, alternative vibes and street art. The club has a crucial mission that its patrons must have fun!

The premise is also an art gallery where over 300 international artists display character art submitted to The Butter Factory upon invitation to participate in the project. The art space has placed the nightclub amongst the large names in the international art scene.

The venue at One Fullerton hosts two dance rooms. The main room, Bump, continues to offer a huge dose of groovy hip-shaking Hip Hop and R&B music. Recently, Bump received a facelift with revamp walls decorated with the artwork by world renowned lifestyle and design brand, Tokidoki.

Dedicated to the more alternative club sounds, Fash plays host to a variety of award-winning local club nights, as well as a myriad of international DJs. From electro to alternative rock, the room is constantly filled with energetic vibes. **ha**



The Butter Factory
One Fullerton
1 Fullerton Road,
#02-02/03/04
Singapore 049213
www.thebutterfactory.com

Drink It In

The W Retreat & Spa Maldives, located on Fesdu Island of the North Ari Atoll, to the west of Male', the capital of Maldives, is a first-class luxury resort tucked away in the warm, blue waters of the Indian Ocean.

With perfect weather and endless sunshine, W Maldives is an idyllic retreat and water sports playground.

Sip, at the W Retreat & Spa – Maldives is a dream chill out place. Lounge over the house reef while watching beautiful sunsets with accompanying breezes off the Indian Ocean. The views are boundless and so is the experience.

Other than the wind, the air is filled with clear chill out sounds which set the mood for the decadent pleasure of a glass of champagne, just because. Of course, the signature Martini has also to be sipped or swirled, and every item on the nibbles menu savoured and relished while lounging in ultra plush large divan sofas to accompany the extensive cocktail and wine menu. Live DJs perform six days a week, and when hunger strikes, nearby Fish, is the place to go for a full-on meal. **ha**



Sip
W Retreat & Spa – Maldives
Fesdu Island, North Ari Atoll
Republic of Maldives
Tel: +960 665 0222 / +960 665 0223
Fax: +960 665 0228
Email: reservations.wmaldives@whotels.com
com



Above (from the top): Gates to Chevaliers-Montrachet; Florian Garcenot Bourgogne Evasion

To most wine connoisseurs, to drink the wines of Burgundy is to enjoy the best of the best. To consume the best of the best is to enjoy the Grand Crus wines produced in various parts of Burgundy with none better than along the Côte d'Or; a 50 km-long stretch of vineyards that extends from Chagny in the south to just near Dijon in the north. The region's most prestigious domaines (estates) surround the villages of Meursault, Volnay Santenay, Puligny-Montrachet, Morey Saint-Denis, Beune, Volnay, Pernand-Vergelesse and Corton-Charlemagne.

Burgundy (or Bourgogne) produces arguably the world's finest Pinot Noirs and Chardonnays (66 percent of the wines of Burgundy are white). The benchmark Burgundy wines at auction and the ones that most wine connoisseurs dream about sampling one day are those produced at Domaine de la Romanée-Conti. Sotheby's recent autumn auction in Hong Kong saw wines from this domaine fetch up to \$US10,000 per standard bottle.

Vintage Burgundy

Declaring the vintage in Burgundy is always important as the growing conditions tend to determine the wine prices for the current vintage and how these prices will hold up at auction in years to come. While it is still early days, a recent visit to Burgundy just after the crop was harvested suggests that 2011 is going to be another good vintage along the lines of 2008, 2009 and 2010.

The vintage commenced with a cold winter and in parts of the Côte d'Or rains in mid July through to most of August resulted in three times the amount of average rainfall for this period with some 20 percent of the crop being lost to rot. Harvesting was done in early September for most domaines and in places like Côte de Nuits there was less juice but more concentrated fruity flavours. There are indications of rich raspberry and cherry aromas and flavours already. As Romain Taupenot from Domaine Taupenot-Merne puts it, "Nature is smiling on Burgundy lovers."

Route de Grand Crus

by David Bowden



Château Corton André

Burgundy is a highly fragmented and complicated wine region as there are hundreds of wine classifications mostly based upon the terrior. Appellation d'Origine Contrôlée applies for the best areas as these grapes are grown in better soils than those bottled as generic regional wines and labeled Bourgogne Rouge and Bourgogne Blanc. The AOC wines are further divided into Premier Crus (First Growths) and Grand Crus (Great Growths) for the second best (premier) and, the ultimate (grand) wines which all bear the names of the actual vineyards in which the grapes are grown.

The best place to appreciate the finer elements of Burgundy wines is in visiting highly respected wine domaines such as Château Corton André or Château de Meursault.


Château Corton André produces wines from some 80 appellations including Aloxe-Corton, Savigny-les-Beaune, Corton and Corton-Charelmagne and the estate's old château and tasting rooms are one of the landmark buildings along the Côte d'Or. Its distinctive yellow, brown and black patterned roof tiles and steep spires are a feature of many heritage buildings in the region.

Pierre André is their brand dedicated to the retail trade around the world and available throughout Asia. Their white wines are a wonderful expression of Burgundy Chardonnay – full and round on the palate with beautifully complex bouquets of fruit, white flowers and spices. They have a perfect balance of fresh acidity and richness.



In Burgundy, Pinot Noir is king and Pierre André's red wines capture all the complex characteristics of this delicate grape variety. Winemaker Ludivine Griveau brings out the best in the fruit so that the wines that initially exhibit discrete and supple tannins that over time develop more complex spicy tones with a hint of musk.

The vineyards of Corton Hills produce for Château Corton André both Grand Cru red (Corton) and Grand Cru white (Corton Charlemagne). These exceptional Grand Crus parcels of land are the very essence of Pierre André; Corton Chaumes, Corton Renardes, Corton Charelmagne and Corton Clos du Château.

If you can, visit the wine cellars in Burgundy to enjoy a tasting; with one of the most interesting ways to visit being on a bicycle tour of the Routes de Grand Crus along the Côte d'Or. For those who can't visit in person, seek out the wines of Burgundy as they are well distributed throughout Asia. As a general rule, red wines from Burgundy are very suitable for drinking in the tropics as they are lighter-styled and lower in tannins. For more information on the wines of Burgundy contact Bourgogne Conseil Régional at +65 6735-5523 or visit www.cr-bourgogne.fr. 

Clockwise (from the top left): Spires Hospices de Beaune; Route des Grands Crus Burgundy; Chardonnay grapes in hand; Glass of white Burgundy; Tasting Chateau de Corton Andre



Roslan bin Abd Razak

Food & Beverage Manager
Holiday Inn Resort Penang, Malaysia

With 22 years of working experience in the hospitality industry, Roslan bin Abd Razak joined the Holiday Inn Resort Penang, Malaysia team six months ago and is making positive impact in the F&B service deliverables in the Penang resort.

Having worked his way up from the grassroots, Roslan has shaped himself into a true practitioner of the food service excellence after more than two decades worth of experience with hotels around Malaysia. These include the Sheraton brand, Avillion Hotel, and Sunway Hotels.

He is happy to bring his brand of F&E service and hospitality to the Pearl of the Orient. Holiday Inn Resort Penang was renovated in 2010, and now comprises of the seven-floor Beach Wing and 23-storey Ferringhi Tower that are connected by a sky-bridge. Beach Wing guest rooms are exotic retreats, steps from the palm-fringed waterfront.

Guests can sip cocktail aperitifs with views over the Malacca Straits at Hari's pool bar before feasting at the Terrace Café's waterfront beach barbecue, with live music entertainment at the pool-view Lobby Lounge. [ha](#)



Anders Hallden

Director of Food & Beverage
InterContinental Asiana Saigon, Vietnam

Vietnam Leading Hotel 2011, InterContinental Asiana Saigon, welcomes Anders Hallden as the new Director of Food & Beverage, in charge of both the hotel and residences. Prior to his Vietnam move, Hallden has been working throughout Asia for InterContinental Hotels & Resorts, holding various positions.

In his new role the Swedish national will be responsible for managing the hotel and residences' five restaurants and bars, along with the extensive conference and banqueting facilities. "A seasoned hotelier with over twenty years experience in the international hotel industry and solid culinary expertise, Anders Hallden will bring his in-depth experience to this new position. Having previously served in top jobs for InterContinental Hotels & Resorts, he will contribute enormously to the growth of InterContinental Asiana Saigon in terms of designing new and innovative menus, set ups, meetings and dining experiences and will further drive in additional revenue," commented Thomas Schmelter, Regional General Manager – Vietnam and Cambodia.

Hallden said "It is an honour to be part of InterContinental Asiana Saigon as it is a rising property in the region. I strongly believe with my experiences and support from the great F&B and management team, we are moving further forward in terms of operations and attracting more business for our dining venues." [ha](#)



Min Ching Lin

Food & Beverage Director
Luxury Resort Paresa Phuket, Thailand

Luxury Phuket fine dining resort Paresa has appointed Min Ching Lin as Food & Beverage Director. He will

oversee two of the island's most celebrated restaurants, Thai-style Talung Thai and signature Mediterranean fine dining venue Diavolo, renowned for its calendar of gourmet events.

Paresa is also famed for its gastronomic 'Infinity Experience' – with intimate dining under the stars on 'private island tables' over a fibre optic-lit infinity pool.

Min joins Paresa from Langham Place Samui, where he successfully opened new dining experiences in the same role. A Nicaraguan/Taiwanese native, he is fluent in both Spanish and Chinese and holds an international business degree in Hospitality and Tourism from the famous Swiss hospitality & tourism school, Cesar Ritz.

He has worked in Nicaragua, Switzerland and the United States before first moving to Asia as Food & Beverage Manager for the Sofitel Silom Bangkok.

Paresa is a stylish oasis of tranquility and unrivalled luxury on Phuket's most spectacular coastline. The stunning luxury resort amid lush tropical gardens with breathtaking ocean views features 49 elegant pool villas and Paresa Spa, a heavenly sanctuary inspired by ancient Thai healing treatments for pampering, holistic wellness and detox programmes. [ha](#)

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GIFT A X 3 (worth \$138)



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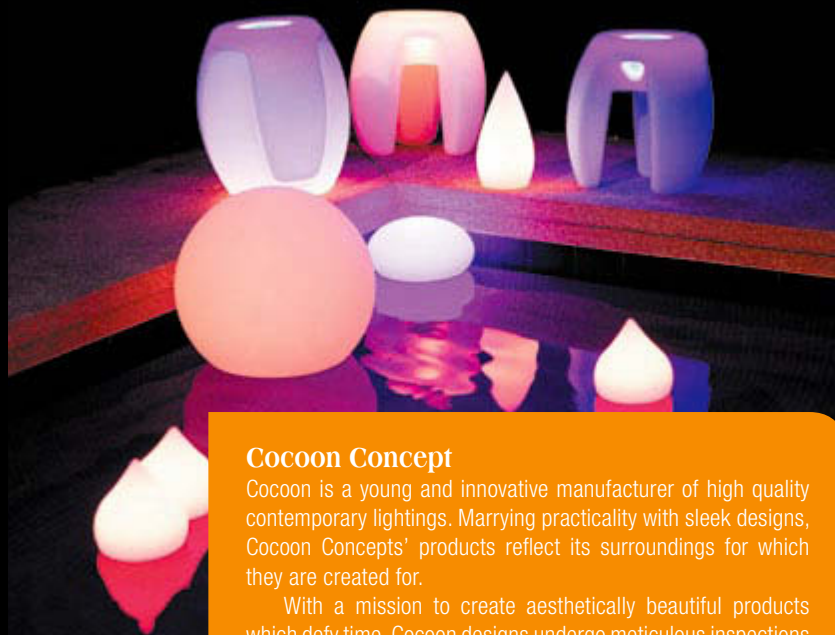
Krombacher Pilsener

Krombacher Pilsener beer is the number one selling premium pilsener in Germany. It is brewed only in Germany, hence maintaining its high quality production and abiding to the German Purity Law of 1516. The consistent top quality of the beer is brought about by the usage of low mineral spring water coupled with other high quality ingredients, brewed in a way as natural as it can be. The result is a fresh and full-flavoured taste beer.

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