

food & entertainment



Street food, fine food,
Urban-ized cuisine and
everything in between.
From raisins to iconic
watering holes, old Swiss
favourites and wines ripe for
the drinking.



Bravehearts In Singapore

The Pan Pacific Singapore got a wee bit Scottish in January when the Global Kitchen presented two of Scotland's finest during a Bravehearts promotion. Two Scottish chefs flew in to join clansman Scottish Executive Chef, Joseph Martin for a magnificent culinary experience at Global Kitchen. Chefs Raymond Capaldi and Martin Wishart collaborated with Martin to present culinary creations incorporating Scottish produce. The renowned chefs' culinary flair was evident in unique creations that were contemporary and unique. Diners had an option to create a personalized tasting menu for lunch and enjoy a degustation dinner for dinner, available with a vintage whisky tasting platter. The chefs were dressed in their traditional kilts while demonstrating their culinary flair.

Among the offerings for lunch were Scottish salmon with sweet onions and white black pudding crumbs by chef Joseph Martin or roasted spatcock, sweet onions, black olive and zucchini by chef Raymond Capaldi or pork belly with coconut noodles and fish coral and laksa by chef Martin Wishart. [ha](#)

A New Era In Traditional Chinese Dining

With more than 30 years of experience under his belt, Master Chef Peter Tsang has earned himself critical acclaim as an authoritative face in Asia's Cantonese cuisine scene. Having spent almost ten years with Shangri-La Hotel, Singapore, he has always been the backbone of the Chinese culinary team as well as Shang Palace operations.

Tsang travelled to Shanghai and Hong Kong for two weeks to acquire the essence of Chinese culture and updated himself with the latest trends in Cantonese and Shanghainese cuisine. The result is an impressive resource library comprising over 50 pages of tasting notes and more than 2,000 digital images. Teeming with ideas and inspired by their research, Tsang plunged straight into an intense creative process to re-invent the classics, innovate Cantonese dining and service sequence. Tireless in his quest, Tsang embarked on a hunt for the best ingredients, products and novel equipment to complement the new Shang Palace. The results have already been getting rave reviews since Shang Palace reopened on 7 November 2007. [ha](#)



Over 20 stoves were used to cook up 15,000 eggs

Egg-troinary Chef's Day

The Penang Chapter of the Chefs' Association of Malaysia celebrated International Chefs Day in an egg-xiting way while also putting across their commitment to be involved in their community in an initiative way. Working on the objectives that the event should be fun, charity related and non-expense heavy, the organizing committee decided to provide complimentary breakfasts to the under-privileged members of the public from various charity homes.

Held at Youth Park in the early hours of the morning, the Chefs Association of Malaysia, Penang Chapter and Majlis Perbandaran Pulau Pinang worked with over 50 chefs from various hotels, restaurants, school tourism clubs and culinary institutes to cook up more than 100 dishes utilizing donated eggs for 3,000 people. [ha](#)

Christophe Bacquie at The Cliff

The Sentosa Resort & Spa saw the return of two Michelin star chef Christophe Bacquie at The Cliff late last year. Bacquie showcased his culinary flair which won him his second Michelin star in 2007 for Restaurant L'Alivu of Hotel La Villa in Corsica, France. Together with The Cliff's Chef de Cuisine, Shawn Armstrong, Bacquie impressed diners with his contemporary Mediterranean cuisine and superbly crafted dishes using the best of fresh produce.

Bacquie discovered his passion for cooking and developed his strong culinary background at a Corsican hotel-restaurant belonging to his step-father. Upon graduation with a diploma in cuisine from Balagne Hospitality School (Corsica) in 1990, he started work in Paris at Montparnasse 25, a one-Michelin-star restaurant followed by the Oasis, a two-Michelin-star restaurant at Mandelieu la Napoule. With a fondness for his hometown, he returned to Corsica in 2000 where he established himself at the helm of Restaurant L'Alivu at the Hotel La Villa. Two years later, Bacquie was awarded a Michelin star and in 2004, the prestigious national title - Best Worker of France. In 2007 Bacquie became the first chef in Corsica to be awarded a second Michelin star.

He presented his specialties grilled half lobster with guacamole, green lemon and melon gazpacho seasoned with espelette chillies, wild seabass served with golden chanterelles, Grenaille de Noirmoutier potatoes and roasted chicken jus, scallops with carnaroli risotto and black truffles. Also in the offering was pan-fried US Black Angus beef tenderloin with fennel, artichoke and anchovy butter emulsion and Williams pear chutney, sorbet poached in tea prepared by his Pastry Chef Eric Colliau. [ha](#)



Mark Best endorsed Taste Matters

Taste Matters

The Westin Kuala Lumpur recently launched Taste Matters – an exclusive community for food epicureans and those who enjoy the ‘good life’ in culinary experiences, particularly in The Westin’s culinary spectrum of cuisine, wine, cooking classes and tasting activities.

The programme for the day was filled with lots of fun-filled activities where members were invited to participate in baking and coffee making classes, Italian and Latin grill cooking classes, wine and tea appreciation sessions and even a salsa class.

The pastry and bakery class with award-winning Executive Pastry Chef Laurent Lherisson was held at Treats, contemporary retail and gourmet market, where participants got hands on experience in making Tiramisu, Boston Cheesecake and Baked Ricotta

Pie. Later in the afternoon, the chocolate making class was also a hot favourite where participants learnt how to make Cocoa Truffle with Belgian chocolate, Mini Rocky Road – marshmallow, crispy milk chocolate and Hazelnut Rocher.

Celebrity chef Mark Best from Sydney flew in to give his endorsement to Taste Matters and support to the hotel’s culinary initiatives. The Westin Kuala Lumpur’s culinary team staged a performance to officiate the launch of Taste Matters by releasing balloons from above, bearing the Taste Matters logo. Complimentary membership by invitation only, this exclusive programme aims to recognize the property’s regular guests and food lovers as part of a special entity and to instil a sense of belonging to The Westin with the privileges that they enjoy. [ha](#)

Raffles Culinary Academy

As an institution that offers a variety of cooking and specialty classes, the Raffles Culinary Academy provide discerning gourmets, food hobbyists and amateur chefs the opportunity to learn the secrets of lifestyle appreciation. The classes are introductory and recreational in nature, with each lasting between two to four hours, allowing patrons the flexibility of planning as few or as many classes as they wish to take. The newly redesigned Raffles Culinary Academy seamlessly marries sophistication in technology together with the inviting comforts of home. It facilitates gastronomic learning in a medley of class style and formats including hands-on cooking, cooking demonstrations, Chef’s Table and a private dining room. Orchestrated by Raffles Hotel’s culinarians, programmes are choreographed around international cuisines and various specialty classes. It is located on the third storey of Raffles Hotel Arcade and is open daily except Monday. To enroll, email rafflesculinary@raffles.com. [ha](#)

Going Japanese

JW Marriott Bangkok’s Tsu and Nami Japanese restaurants holds monthly Japanese cooking classes and work shop on the first Saturday of every month with the outlet’s own Chef Aki. With seats limited to 12 persons per class, individual attention is definitely high on the priority list.

Guests will learn the secret of Japanese cooking and enjoy cool food on a hot plate afterwards. Chef Aki will reveal his secrets from choosing ingredients to semi-hands-on cooking which not only enables guests to learn crucial tips in choosing ingredients and cooking Japanese food but also in enjoying the methodology of Japanese cooking.

Chef Aki has la wealth of experience in traditional Japanese cooking. He began his career in Tokyo, and worked in several traditional Japanese restaurants in Tokyo before moving to gain more experience to New York and Los Angeles for over 13 years. Prior to his present appointment, he was the Head Chef at Wasabi Sabi Restaurant, a famous Japanese Restaurant in Hong Kong. [ha](#)

Cook The Conrad Way

Open to beginners as well as aspiring chefs, Conrad Centennial Singapore’s Culinary Secrets – The Art of Cooking series offers a great opportunity to learn and explore a variety of interesting food topics, innovative recipes and helpful hints shared by a team of professional chefs.

The new cooking series will feature six exciting sessions for the year, with each providing a different topic to discover and a delightful learning and social experience to remember. At S\$68 per person, each participant will also enjoy a welcome drink, sampling of dishes and complimentary afternoon tea voucher for one person at Lobby Lounge. Or enjoy special concessions for any three or six sessions at S\$185 and S\$360 respectively.

Sessions range from The Art of Making Flavoursome Dim Sums, Delightful Savouries For That Perfect Party, The Season of White Asparagus, Barbecue Party Bites, Oriental Delights to Impress to Festive Treats – Tempting Pastries and Desserts.

[ha](#)

Thibault Chiumentti

Chef de Cuisine
The Reflexions Restaurant, Plaza Athénée Bangkok
Thailand

Thibault Chiumentti graduated in the field of cooking at CAP-BEP, Osny, France in 2001. After that he received his training in pastry and dessert at EPMT, Paris, France for two years. Thibault began his first apprenticeship at Ermitage des loges Traditional cuisine, St Germain, France. Then he started to gain more experience as a cook number 2 at the bourse de Paris restaurant, Palais Brognard, Paris, France and 2 years later, he joined Ritz Paris: The Leading Hotels of The World as a clerk cook number 1 in France. Soon, he decided to move to Daniel in New York, the United States of America in 2005 as a Chef de Partie (line cook) which was voted as one of the Best French restaurants.

He has recently joined Plaza Athénée Bangkok, A Royal Méridien Hotel; Starwood Hotels & Resorts as a Chef de Cuisine in The Reflexions restaurant which was chosen as one of Bangkok's Best French Restaurant 2006. 




Terence Lim

Executive Chef
Mutiara Johor Bahru
Malaysia

Chef Terence Lim has been appointed as the hotel's new Executive Chef responsible for food conceptualization and promotion. He will impart his 33 years of culinary and kitchen management experience at Mutiara Johor Bahru's three food outlets - Seri Mutiara

Restaurant, Capri The Continental Restaurant and Meisan Szechuan Restaurant. An avid culinary specialist, Lim has worked in many renowned establishments including 5-star hotels and resorts, both in the local and international scene.

He was also the past President of the Chefs Association of Malaysia (1990-1999), Advisor to Chefs Association of Malaysia and an Honorary Member of Food and Beverage Executive Association. He has won many outstanding culinary awards including gold medallist of IKA Hoga Germany, IGEHO Culinary Competition Switzerland as well as Food and Hotel Asia Singapore.

Besides being actively involved in organizing of competitions such as the Australian Meat Board Hot Cooking Competition and Norwegian Salmon Hot Cooking Competition, Lim was also appointed judge in numerous culinary contests including Chefs On Parade in Philippines, Food and Hotel Asia in Singapore, InterChef in New Zealand and Culinaira Malaysia. 


Paul Lenz

Area Executive Chef
Shangri-La Hotel, Singapore

Chef Paul Lenz was appointed Area Executive Chef of Shangri-La Hotel, Singapore in November 2007. In his capacity, he oversees the kitchen operations of Shangri-La Hotels and Resorts in Singapore. Hotels under his charge include Shangri-La Hotel, Singapore, Shangri-La's Rasa Sentosa Resort and Traders Hotel, Singapore.

Lenz joins Shangri-La Hotel, Singapore from the Shangri-La Barr al Jissah Resort and Spa in Muscat, Oman where he held the same position of Area Executive Chef since March 2005. There, he led culinary operations in developing dining experiences via original food concepts. He also assisted Shangri-La Hotels and Resorts Corporate Office with development plans, kitchen layout reviews, visitations and operational support for the properties, as and when required.

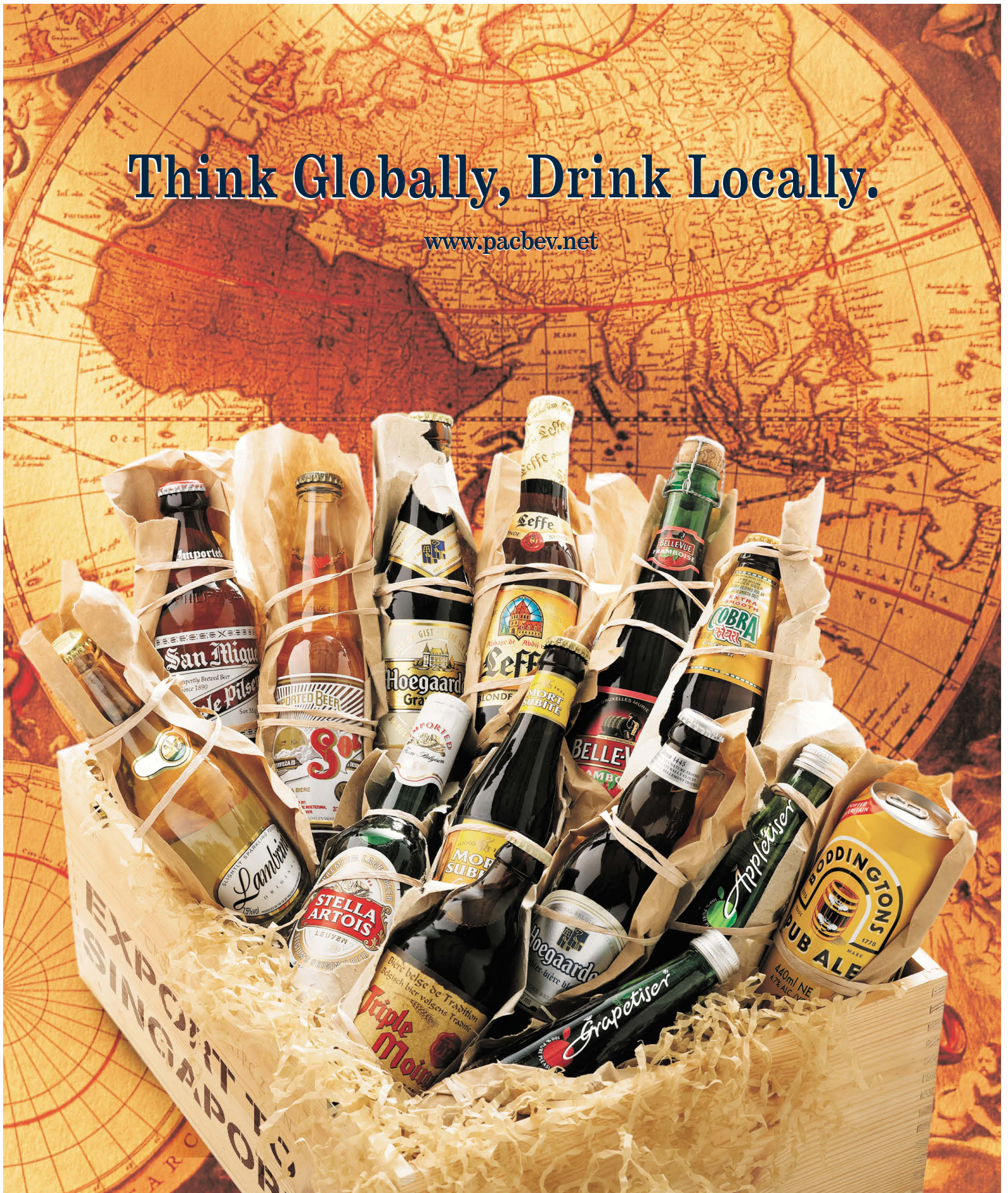
A German native, Chef Lenz was raised in Heidelberg, Germany. He was inspired by his father's interest in cooking and as a 16-year old, he started working at the famous Hotel Loewen. At the same time, he completed his studies at The Culinary Institute. In the course of his career, he worked in Lausanne, Florida, Hong Kong, Manila, Mauritius and Dubai.

Some of the highlights of his career included learning traditional French and Swiss cuisine at Restaurant La Terrasse at the famed Grande Hotel Victoria Jungfrau in Interlaken, Switzerland, and Asian cooking in Hong Kong and Manila. In particular, his wanderlust brought him aboard a cruise ship – the legendary ocean liner, the Queen Elizabeth 2 where he served as sous chef and chef de cuisine. 



Think Globally, Drink Locally.

www.pacbev.net





Anchalee Pongrungsit

Head Chef
Four Seasons Hotel Bangkok
Thailand

Regional Vice President and General Manager Patrick Ghielmetti of Four Seasons Hotel Bangkok is pleased to announce the promotion of Anchalee Pongrungsit as Head Chef of Madison, its award-winning stylish American steakhouse.

Prior to the promotion, Anchalee was the acting head chef since January 2006. She joined Four Seasons Hotel Bangkok as a trainee at the bakery kitchen in 1992 followed by an apprenticeship at the pastry and dessert section the year after. She left the hotel to join stand-alone restaurants but made her way back to Biscotti, the hotel's award-winning Italian restaurant as Commis 1 and gradually moved up the ranks as Demi Chef and Chef de Partie, and finally found her way to Madison as Junior Sous Chef prior to this promotion.

With no formal cooking background but with a love of cooking since childhood, Anchalee had set her eyes on the culinary world and the fruit of her labour paid off with this recent promotion.

Anchalee's responsibility is to mainly oversee the operation of Madison and maintain its reputation as one of the top steak houses in Thailand. **ha**

Lucas Spoel

Executive Chef
InterContinental Singapore

Lucas Spoel was recently appointed Executive Chef at InterContinental Singapore. In his role at InterContinental Singapore, Spoel will oversee all culinary operations and menus for Olive Tree, Aroma, Man Fu Yuan, KO, Lounge, Victoria Bar, and Aqua Pool Bar as well as the banqueting department.

Originally from Amsterdam, Holland, Spoel discovered his passion for food while helping his mother and sisters prepare family meals for ten. Answering the call for his love for food, he began his apprenticeship at Ac-Oud Leusden, a restaurant in the Netherlands in 1978. He went on to study and received his S.B.B.O. diploma at the prestigious Hotel & Restaurant School in the Netherlands. Spoel's culinary style leans towards combining fresh ingredients and integrating modern European flavours, providing guests with a memorable dining experience.

With his culinary experience spanning over 15 years at award-winning restaurants and hotels in Australia, Korea, the Netherlands and New Zealand, Spoel won many awards, such as the MLA Black Box Culinary Challenge and Awards in August 2007. Spoel was recently the Fine Dining Chef de Cuisine at Grand InterContinental, Seoul where he managed all aspects of food operations in fine dining and signature restaurants such as Table 34 and Silk Road Club designed by Toni Chi. **ha**



Jeremy Harris

Executive Chef
The Miri Marriott Resort & Spa
Sarawak, Malaysia

The Miri Marriott Resort & Spa has appointed American Jeremy Harris as its new Executive Chef. A graduate of the prestigious Culinary Institute of America in New York, Harris brings with him more than 10 years of experience working with leading hotels and restaurants in New York, New Orleans and San Francisco. This wealth of expertise and knowledge will go a long way in his development of innovative specialty menus and dining concepts for the Miri Marriott Resort & Spa's F&B outlets, which include its very popular Zest all-day dining restaurant and Borneo Baking Company bakery and delicatessen. As the new Executive Chef, Harris is geared up to take the Miri Marriott Resort & Spa's culinary team to new heights and build on its reputation for innovative, high quality cuisine.

Prior to coming to Miri, he was part of the re-branding team for the JW Marriott Hotel San Francisco. In 2003, while with Marriott's flagship hotel in New Orleans, he was instrumental in its restaurant winning the 'Most Improved Restaurant' title, and its banquet kitchen ranking tops within the brand in North America. Also whilst in New Orleans, he played a supporting role to the American Culinary Olympic Team – a special experience he says he will cherish always.

Sheer Artistry

Donatella Zampoli Brings Italian Passion Into A Michelin Kitchen

How did you enjoy being the only woman in the line-up of Genting's Michelin Star Dining 07?

I've done it for so long now that it's very normal to me! When I was 25 years old surrounded by male chefs and not one of them who believed I could be a chef too – that was hard. Now it is more common to find a woman in the professional kitchen and I'm very comfortable with that. It also helps that I've grown into a 'big Mama' from the skinny girl I used to be! I used to say that I was skinny because I had to work three times harder than anyone in order to be recognized.

What would you do if you didn't cook anymore and dedicated yourself to more consultancy work?

Life would still be full. There is the opera, my daughter, the arts, theatre, expos, travel. I love just getting into the car and driving from Florence to France with no determined address. I'm a free spirit – sometimes too much of one that my daughter complains. I received my star when I was 27; it made a lot difference to me. Even the rest of my family came into prominence because of it. It changed my life, but it is not the only thing that matters. I could still have a star if I didn't enjoy my work, but that would not satisfy me. A Michelin star is great, but it is not everything.

Has your culinary taste and your offerings changed much over the years?

I still stick to my roots. But creativity is still important for authentic cuisine. I'm not too adventurous, not into molecular or nouvelle cuisine. I think of these kinds of food as a modern art picture – nice, but at the end you go with something you are familiar with. In my own restaurant I make a mix of foods, but when I am touring I am expected to do the Italian which I am known for and that is fine with me.


What does it take to be a really good Italian chef?

You just need to have a good heart! I sometimes eat better Italian food out of Italy. Passion, precision of time and the ability to feel from the heart is what is needed. The difference between a cook and a chef is heart. You need to be less like a machine and more like someone who wants to create in order to be a good chef.

What do you think of the new breed of celebrity chefs on TV?

I like Jamie Oliver! He's funny! I've never met him, but he has got great personality and the nicest smiling face. He steals a lot from Italian food – a lot of rustica, but that's how cuisine is – it is full of cultural ideas.

What do you think of chefs with attitudes?

I feel very sorry for them. Food is joy. When I cook, I give somebody something from me. Food should be fun. Eating in a cathedral-like setting where no one moves and everything is formal is terrible. This snobbish attitude about food – I hate it! 



Donatella Zampoli brings everything which is great to a Michelin dining experience

She is one of few female chefs with a Michelin star to her name. From eight successful years at Mas del Saugo where she won her Michelin star, to her consultancy with La Cantinetta Antinori, Santa Cristina Estate, Castello della Sala for wine producer Marchesi Antinori of Florence, Italy, Donatella Zampoli has had quite a journey.



One culinary ingredient which chef Emmanuel Stroobant remembers from his childhood is California Raisins. The Belgium award-winning chef who owns/co-owns Singapore restaurants Saint Pierre, Townhouse, San Marco and Brussels Sprouts remembers the iconic little red California Raisins snack boxes which he used to be given during break time at school. “It was a sweet part of my childhood,” smiles the chef who is also seen on Chef In Black on the Asian Food Channel.

California Raisins are healthy and nutritious fruit snacks that can be enjoyed naturally or cooked as part of some great recipes. Here Stroobant shares an original gourmet recipe which uses the cholesterol and fat free raisins to great effect. This dish, he says, is all about texture and flavour which matches savoury and sweet, using California Raisins to match the sea sweetness of scallops. [h3a](#)



Seared King Scallop With Pistachio-Raisin Salsa And Raisin Foam

Ingredients:

Salsa:

- 50 g California Raisins
- 50 g Pistachio (peeled, chopped coarsely)
- 1 pc Tomato (peeled, seeded and diced)
- 3 pcs Shallot (peeled and diced)
- 3 tbs Olive oil
- 2 tbs Basil (finely chopped)
- Black pepper to taste
- Fleur de sel to taste

Foam:

- 20 g Green tea
- 100 ml Water
- 50 g California Raisins
- 5 g Lecithin
- 3 ml Lemon juice

Tuile:

- 2 pcs Filo sheet
- 3 tbs Clarified butter
- 20 g Pistachio
- Fleur de sel to taste

Scallop:

- 2 tbs Clarified butter
- 8 pcs Scallop

Method:

1. Melt shallot with olive oil, add pistachio, California raisins and tomato. Season to taste and cook at a very low temperature over the stove for 30 minutes. Remove from heat and set aside. Add basil.
2. **Foam:** combine all the ingredients except lecithin. Bring to a simmer under low heat for 8 minutes. Strain. Add lecithin to the collected liquid and foam with hand blender.
3. **Tuile:** cut the filo pastry to a desired shape. Brush with butter. Top with pistachio and add a second coat of filo. Brush again and bake for 25 minutes at 160°C.
4. **Scallop:** heat butter in a pan to 190°C; pan-seared the scallop on each side for 1 min.



Sun-kissed Flavour

An Award-Winning Chef Takes A Walk Down Memory Lane With California Raisins



Cameron Stuart

Chef

Da Maurizios, Baan Rim Pa Phuket
Cameron Stuart started his career at Peppers Guesthouse in Australia's Hunter Valley. After three years of working for a classic French chef he ventured to Sydney's Rockpool at the Rocks – famed for unusual ingredients and the freshest of produce. After one year working for Neil Perry, Stuart was asked to head the kitchen of the Museum of Contemporary Art. A 'front of house' experience at Mezzuluna, Potts Point, followed.

He was then approached by Alby Sedaitis who invited Stuart to transform his 100 seat Canberra restaurant Fringe Benefits into fine dining for 40 people. Within three months the restaurant received an applauding review from the Sydney Morning Herald Good Food Guide. The following year it received a Chef's Hat Award and featured in Gourmet Traveller Magazine with a double page spread.

A similar result for Tosollini's of Canberra followed and then a move back to Sydney where he turned over a Bondi restaurant called Bocca. A further challenge came when he helped open Henri's Brasserie in the small country town of Singleton, which went on to be featured in the Sydney Morning Herald Good Food Guide and SMH 52 Weekends

Away lift out. 



Herb Crusted Seabass with Asparagus and Prosciutto Sauce

Asparagus Sauce

- 200 g asparagus
- 2 pcs red shallots (finely chopped)
- 1 pc clove of garlic (finely chopped)
- 50 ml cream
- Vegetable stock
- Olive oil

Method:

1. In a saucepan add some olive oil and on medium heat. Sweat the shallot and garlic until soft but without colouring.
2. Add the asparagus and sweat for a few more minutes then add the vegetable stock just to cover the asparagus, add cream and simmer until asparagus is cooked and soft, blend and add salt and pepper to taste.

Herb Crust

- 3 tbs olive oil
- 3 tbs butter
- 4 pcs red shallots (finely chopped)
- 2 pcs clove garlic (finely chopped)
- 1 pc anchovy (finely chopped)
- 1 tbs capers (chopped)
- 1 tbs parsley (chopped)
- 1 tbs basil (chopped)
- 1/2 tbs sage (chopped)
- 1 tbs semi-dried tomato (julienned)
- 1 loaf white bread crumbed (fresh)
- 2-3 tbs parmesan (grated)

Method

1. In a heavy base pan, heat the butter and olive oil on a medium heat.
2. Add the shallot and garlic until soft. Add anchovy and capers and simmer for about 5 minutes. Add herbs and semi-dried tomatoes and cook slowly for a further 5 min.
3. Add the bread crumbs (mixture should hold together if too dry add more butter if too wet add more bread crumbs).
4. Turn off the heat and add the parmesan
5. Flatten on a tray thin and allow to cool

Extra ingredients

- 4 pcs 200g seabass
- 2 slices prosciutto

Assemble

1. Cut the herb crust to the size of the fish portions and place on top of each portion.

2. Place in the oven at 180 degrees for 7-10 minutes until the crust is golden brown and the fish is cooked through.
3. In a pan heat the asparagus sauce and add the shredded prosciutto.
4. Place some sauce on the plate and the fish on top and drizzle with a very good quality olive oil



Sea Treasures

Ingredients

Scallop & Squid Shavings
 Freshest sashimi grade scallops
 Freshest sashimi grade squid
 Shiso leaves

For the Dashi
 1 litre water
 10 g konbu seaweed
 30 g dried smoked bonito

For the Yuzu Foam
 100 ml yuzu juice
 Soy lecithin
 Salt and pepper to taste

For the Dressed Crab
 350 g cooked Dungeness
 crab meat
 1 pc mintargo roe
 (Japanese cured
 spicy mullet roe)
 150 ml wasabi mayonnaise
 1 tbs daikon burnoise,
 blanched
 2 tbs finely chopped chives

For the Ponzu
 4 tbs soy sauce
 8 tbs rice vinegar
 2 tbs caster sugar

For the Yuzu Ponzu Jello
 50 ml dashi
 50 ml ponzu
 1 tbs yuzu juice
 0.2 g Iota Carrageenans

Method:

For the Scallop & Squid Shavings – Clean the scallops and squid. Pat dry the scallops and squid. Open up the squid to a flat sheet. Layer with shiso leaves, then place scallops along the squid and roll up to a cylinder. Tie up the squid roll in cling wrap and place in freezer till frozen. Shave on a slicing machine as carpaccio. Layer shavings diagonally on a flat glass square plate.

For the Dressed Crab – Mix all ingredients together in a large basin. Adjust seasoning with salt and pepper.

For the Dashi – Heat the water and konbu together slowly in a saucepan over a medium heat. Just before the water boils, take out the konbu and add in the bonito flakes and turn off the heat. Leave the stock until the bonito flakes have sunk to the bottom of the pan and then strain.

For the Ponzu – Mix the ingredients together in a bowl and leave overnight to infuse.

For the Yuzu Ponzu Jello – Combine yuzu, ponzu and dashi together in a saucepan. Blend in the iota carrageenans and bring to the boil. Remove from heat and allow to set. This will form a soft jello. Use a spoon or fork to roughly stir the jello.

For the Yuzu Foam – Mix all ingredients together. Use a hand held blender to froth up the mixture.

Assembly – Season the scallop & squid shavings with sea salt. Place the dressed crab along the carpaccio to divide the carpaccio into 3 parts. Place 2 uni roe (sea urchin) in between the dressed crab. Top the uni with yuzu foam. Garnish the dressed crab with micro sprouts.

Patrick Dang

Chef de Cuisine
 Urban, Hotel Istana Kuala Lumpur

Patrick Dang promotes a cuisine that is controversial but harmonizes with the ordinaries. As a little boy, he often broke the rules for "taste". Dang's professional training started at Wolfgang Puck's legendary Spago at Potts Point, Sydney. Ingredients, cultures, history, nature, science, art and passion are the '7 circles' of his philosophy towards cooking.

He travelled half the globe to search for elements of inspiration, to satisfy his curiosity which led him to some of the best restaurants in Australia such as MG Garage & Salt Restaurant. He later took up Chef de Cuisine positions in Longitude 131 (a signature resort voted as one of the world's top 12 small luxury hotels), then the Landmark Mandarin Oriental in Hong Kong, Executive Chef of T8 Restaurant in Shanghai (one of the top 50 hottest restaurants in the world nominated by Conde Nast).

Today his cuisine is very much influenced by the diverse characters from many different cultures. He always sees some gastronomic values in all ingredients and strives to make food witty yet comfortable, surprising and inventive. [ha](#)

Chomping For Roasted Chestnuts



Jack Frost may not be nipping at tropical noses, but chestnuts certainly do roast on open fires at the Taman Tun Dr Ismail night market in Kuala Lumpur each Sunday. One of the last stalls to set up, the chestnut hawker waits for the sun to go down before firing up his gas tank to heat the charcoal beads he uses to roast his chestnuts in.

Imported from China, the chestnuts are prime specimens – larger than average, with a harder shell which protects very meaty, yellow-white seeds. Mixing sugar in with the charcoal results in a sweet, acrid aroma which carries on the evening breeze. The sugar also

penetrates the chestnuts, giving them a smoky caramel flavour which is very tempting. Sold in brown paper bags of varying weights ranging from RM5 to RM20, the nuts stay fresh overnight in the shell and are still good to chomp on in the day. [ha](#)

The chestnut hawker is located on the food row of the night market opposite the row of eating shops. The Taman Tun Dr Ismail night market is on every Sunday night from 5pm to 10pm

Skewers Of Delight



There are quite a few satay hawkers trading at the night market near the Kelana Jaya headquarters of the Football Association of Malaysia in Selangor, but those in the know head for a particular stall at the intersection of the lane between the housing estates because of the signature peanut sauce. This stall offers both beef and chicken skewers which are grilled on a traditional coal fire, unlike some of the more modern satay vendors who use electric grills.

The meats are chunky and well-marinated, full of the flavour of Malay spices, but it is the accompanying peanut sauce which takes the cake. The sauce is bursting with gently roasted peanuts, coarsely chopped and well-seasoned with sugar, lemongrass, galangal and coconut milk. Creamier than regular sauces because of the addition of coconut milk (most vendors do not use it as it means that the sauce may spoil faster); it also is a lot less

spicy and oily than other peanut sauces. Pair the sauce with some of the stall's homemade pressed rice cakes (ketupat) and you have a complete meal. [ha](#)

The satay seller is always parked at the junction of the road which runs parallel to the nearby housing estate. The night market is on every Saturday from 5pm till 10pm

Casual Modern European Dining

Cozy, casual and welcoming – Friends at Jelita, which opened close to a year ago, is a much-welcome respite in western Singapore. Located in an idyllic locale just three minutes from Holland Village, this 80-seater restaurant offers guests a comforting combination of quality Modern European cuisine at affordable prices, a comprehensive wine list and personalized service that goes beyond the call of duty.

This philosophy is carried through from the flagship Friends at Chomp Chomp, which was established in Serangoon Gardens in 2005 by husband-and-wife team Thomas and Jane Chiam. Friends at Jelita is an ideal venue for casual gatherings of friends and family, corporate lunches and wine dinners.

Guests can look forward to a well-crafted menu of recognizable European favourites with Group Executive Chef Peter Boon's innovative touches, honed from over ten years of experience in French, Mediterranean and Australian cuisine. Very often, unique seasonal ingredients are used in his dishes, accompanied by sauces meticulously made from scratch. His creations are then simply yet elegantly presented to the guest. Deeply passionate about his craft, Chef Peter personally oversees kitchens in both outlets and is also more than happy to tailor a menu for guests with special requests or for special occasions. **ha**



The new kid on the all-day dining block, Latest Recipe

A Taste of Discovery

Making its debut to the Kuala Lumpur dining scene is Latest Recipe. Formerly known as One On One, this new all day dining restaurant which serves buffet breakfast, lunch and dinner, reveals an innovative dining concept unlike any other. Lively live-cooking with unusual gastronomic delights and interactive chefs are just some of the daily activities at Latest Recipe. Experience this culinary adventure on level 5 of Le Méridien Kuala Lumpur.

At Latest Recipe, diners can indulge in popular dishes that are prepared 'a la minute' with personalized and individual servings of Malay, Indian, Chinese, Japanese and Western delights. The restaurant is concentric in design with a high ceiling and its centrepiece is a dramatic eight-metre long, multi-coloured glass mosaics, cast in Kobe, Japan, which flows into the lobby. The juxtaposition of simplistic and contemporary decor exudes an aura of tranquillity throughout the restaurant. Akin to a Zen ambience, the serene feeling is further accentuated with new age Asian music. Floor to ceiling glass windows allow guests to enjoy views of the Lake Gardens and The National Museum. Natural sunlight sweeps across the restaurant providing warm, natural lighting by day while nightfall opens up a magical evening landscape to impress all. Unlike the usual buffet restaurants, there are no bulky chafing dishes in sight. Instead, the food is presented in cast iron pans, woks, chinaware or served in individual portions. **ha**

The Next Big Move For IndoChine Group

Villa Santi, a newly established luxury resort and villa development in Phuket, signed an agreement to partner with the IndoChine Group – a Singapore-based company which operates fashionable bars, restaurants and nightclubs around the region and in Europe – to open IndoChine Villa Santi next month.

The IndoChine Group, a veteran in stylish and sophisticated bars, restaurants and entertainment in Asia and Europe, currently has 15 outlets in Singapore and establishments in Kuala Lumpur in Malaysia, Hamburg in Germany, New Delhi and is now expanding to Phuket, Thailand. The company already has a strong reputation for successfully organizing jet-set parties and events, and will bring their popular brand to local and international guests visiting the island.

IndoChine Villa Santi expects to soft open with 26 villas and 11 Gaya studios by mid December 2007, 19 apartments in January 2008 and eight Sky Pavilions and 24 hotel rooms in March. The second floor features Opium Bar offering tapas style food, late afternoon dining, a chill-out and late night get together place. The third floor and the rooftop will be the signature IndoChine Waterfront dining concept comprising of their renowned cuisine from Vietnam, Cambodia and Laos. Overall, this extraordinary designed landmark building will have a combined capacity of 310 seats for both indoors and alfresco. **ha**



On a roll... Tsu's new menu gets raves

New Menu At Tsu

Tsu, the contemporary traditional Japanese Restaurant of the JW Marriott Bangkok, introduces a new a la carte menu, adding over 30 new dishes exclusively created by Head Chef Akihiro Izumi. New menus include the starter menu such as Cold Silky Tofu and Dynamite Seafood, and three more choices of salad namely Grilled Japanese King Crab Cabbage Salad, Healthy Mountain Yam Salad and Spicy Blue Fin Tuna Salad. New age soups such as Creamy Vegetable Miso soup also make an appearance. Indulge in innovative rolls such as King Crunchy Roll, Hawaiian Roll, Yaki Tuna Roll and sashimi creations which include Tataki Blue Fin Red, Tataki Blue Fin Medium Fatty and Yellow Tail Dreams. Additions to the main menu include deep fried chicken with spicy Asian sauce, Japanese beef cutlet, Age mackerel, sautéed eel and foie gras. **ha**

SPICE UP YOUR EVENTS

WE HAVE ALL THE RIGHT INGREDIENTS



Design
CONCEPTS
CONSULTANCY
Visual
CARPENTRY
Entertainment
Roadshows
PRIVATE FUNCTIONS

GAMBITS
media
Audio
Project Management
FABRICATION
Holographics
Dinners
WEDDINGS

From concept, project management till the event proper, we at Event Chefs have the ingredients to cook up a storm! Whatever the industry, our diversified portfolio over the years has gained us the experience and knowledge to help you launch your projects and events professionally with exceptional results. Contact us today, and we will concoct a presentation to meet your requirements.

EVENT
CHEFS

• CAPTIVATINGLY • HAPPENING • EVENTS • FABULOUSLY • SERVED •

EC EXPERIENCE (M) SDN BHD

D-13A-12A Flora Damansara, Jalan PJU 8/9, Bandar Damansara Perdana, Bukit Lanjan, 47820 Petaling Jaya, Selangor Darul Ehsan, Malaysia.
Tel/Fax: +60 3 7710 5912 HP: Pat 012 2733 912 or Alex 012 3777 391 E-mail: patloh@ecxp.biz or alexewe@ecxp.biz

Accessibly French



Delifrance
G-048 Ground Floor
Mid Valley City
Lingkaran Syed Putra
59200 Kuala Lumpur
Malaysia
Tel: +60 3 2284 5658

The Delifrance chain has enabled nearly every Asian a window into some of France's most quintessential dishes. From croissants to baguettes and quiches, right down to the French bottled juice Orangina, chances are that Delifrance was the first place the items were savoured. Delifrance has added two new concepts to its initial one of a French café. The original DéliFrance Café is a café bakery offering a self-serve menu of DéliFrance signature sandwiches and premium French bakery products.

The two new incarnations are Delifrance Express Corner and Bistro Delifrance. The former provides convenience on the go and is located conveniently at several Petronas petrol service stations. Bistro Delifrance is a new casual dining concept serving a wide variety of French gourmet hot meals, signature sandwiches and desserts, throughout the day. The new chic interior and layout comes complete with pendant lightings, booth seating, self-serve bakery, and table service allowing customers to place their orders at leisure. For trade and the hospitality industry, DéliFrance Asia Wholesale supplies a comprehensive range of European par-baked frozen breads, viennoiseries, danishes, pastries and savouries to hotels, restaurants, cafés, supermarkets, airlines, and ship chandlers, ensuring a Delifrance experience is never far from hand. **h&h**



CUNG DINH VIETNAM RESTAURANT

One Bangsar, No. 63 D-G, Jalan Ara, Bangsar Baru, 59100 Kuala Lumpur
Tel: 03 2283 5088 Fax: 03 2282 0146 E-mail: enquiries@cungdinh.com
www.cungdinh.com



CUNG DINH VIETNAM
RESTAURANT



Exquisite Vietnamese Cuisine



For those who get frustrated with the inability to taste various wines with their meal at reasonable prices, check out the recently opened, Tasting Room in Bukit Bandaraya tucked away in suburbia near Bangsar. One of the most alluring features of this relaxed and comfortable bistro cum wine bar is that they serve some 30 excellent wines by the glass as well as 300 labels by the bottle.

Recommending a wine is not a problem for the bistro staff as they are all sourced and supplied by Wine Cellar (www.winecellar.com.my) located immediately below the Tasting Room. These cellars have been supplying informed wine connoisseurs for the past ten years and have earned a solid reputation for being one of the best wine suppliers in the country. Their success has also fostered the development of a noteworthy 'food street' with several restaurants now located here.

It seemed only natural that Wine Cellar should branch out into the Tasting Room as several of their owners are also involved in the F&B industry. The excitement for guests is the range of drinking and dining options as well as the opportunity to really mix and match things. They offer flights of food, wines (priced from RM16-25/glass), single malts (15 by the glass), mocktails, coffees, teas, boutique beers, grand cru chocolates and, cheeses. For example, they offer a 'Sweet Tooth' flight of three Australian stickies and dessert wines (3 x 30cl glasses) for just RM25. So diners can taste all dessert wines choose the one they like best of all – Chambers Muscat, Chambers Tokay or an Allandale Semillion/Sauvignon Blanc. The wines are maintained in premium condition through the use of a nitrogen seal system which prevents oxidization and deterioration.

Chef Max has prepared a pork-free, contemporary European menu with many popular Italian and Spanish favourites with changes being made every quarter. Each dish is matched with a suitable wine. Both lunch and dinner is served. The venue is intimate holding just 30 patrons

and comfortable lounges complement the tables and chairs. There is a smoking balcony and the background music of jazz and Latin rhythms does not dominate conversation. [ha](#)



Tasting Room
65-1 (1st Floor)
Jalan Bangkung
Bukit Bandaraya
59100 Kuala Lumpur
Tel: +60 3 2092 4404
www.tastingroom.com.my

Open: Tues-Fri, 11.30 – late,
Sat, Sun and public holidays, 5pm – late.



Clockwise from the top: Enjoy over 30 wines by the glass at The Tasting Room; These cellars have been supplying informed wine connoisseurs for the past ten years; Wine and dine in comfort, privacy or in company – whatever suits your mood

A Taste Of The Tasting Room

David Bowden

Urban
Hotel Istana Kuala Lumpur
73 Jalan Raja Chulan,
50200 Kuala Lumpur
Malaysia
Tel: +60 3 2141 9988
Fax: +60 3 2144 0111



Clockwise from the top: Scallops, sea urchin and ponzu jelly makes a visually arresting appetizer; Something fishy done really swell; Australian grain-fed lamb; The humble dumpling all dressed up

In a case of out with old and in with the new, Hotel Istana has breathed new life into its Urban restaurant with the infusion of new blood via talented incoming chef de cuisine Patrick Dang. Apart from an unrelated honours degree in finance, Dang brings with him a new way of looking at food, not to mention a creative spin on tastes, flavours and presentation.

The 33 year old who counts Claridge's as just one of the stops on his impressive career run, is outspoken and passionate about what he does. "Food to me is a slice of my memory. It is the evolution of my experience. As I travel and my mind opens up and becomes less stubborn about the set norms of food, I see a peaceful message in food – the idea that different people and cultures can sit down and be united by food on a table."

And so Dang presents a constantly evolving menu of dishes which are distinctly multicultural in origin and flavour. He uses scallops in a carpaccio style and pairs it with sea urchin topped with wasabi and ponzu jelly for a refreshingly different appetizer. His chilled ajo blanco gazpacho is heavily reduced in white wine with Sardinian capers, grapes and country bread croutons, and completely nouveau in a very good way. And this is before one relishes the salt sweet Atlantic oyster on the side.

He pays tribute to his Asian heritage with the steamed siao mai of chicken and crab filled with water chestnut, truffle coulis, pea shoots and crustacean foam. Hardly a humble dumpling! Dang chooses to use Mediterranean sea bass for its stronger flavour, and he serves it with artichoke heart and seafood alio. The Australian grain-fed lamb with chanterelles, vinegar reduction, tarragon jus and tortellini with oxtail is a delicate play of flavours and textures which he excels at.

Though pleased at the reaction he has been receiving, Dang is quick to underplay his mastery in the kitchen by saying, "Cooking is sharing. If you had the most expensive truffle but you were eating it alone, it wouldn't be good. You can't be a great chef if you're too focused on yourself." **ha**

Urban Escape

New Flavour And Vibe At Hotel Istana's Contemporary Dining Outlet

The Chalet Swiss Restaurant at Kuala Lumpur's Hotel Equatorial is an institution. More hip eateries may come and go, with the It People following suit, but the Chalet remains one of the few establishments in town which have weathered the fickle crowds to become one of the city's culinary icons.

Some scoff because the menu is a constant presentation of authentic Swiss favourites – no quick set lunches here, thank you very much! – but it is specifically this that makes the restaurant stand out. Where else can one be assured of air dried beef and salami which is truly as Alpine in consistency as the Chalet's Viande de Grison et Salami? Some pretenders to the throne may offer melted cheese but only Chalet can present Raclette Valaisanne in the traditional manner with baby potatoes and cornichons.

Unfair it is to state, however, that the restaurant is pigeon-holed and rigid in its offerings. A gourmet will find some of the best examples of European cuisine on the menu, including Escargots de Bourgogne (Burgundian vineyard snails in garlic butter), terrine with Waldorf salad, Ossetra caviar served on ice and Bisque de Homard.

The menu is expansive if not eclectic, with choices ranging from seafood to poultry and meat, all of the very highest quality. As an authentic restaurant does, Chalet presents the best of Swiss food in the manner most consistent to a diner's gastronomic pleasure. Hence, expect Fondue Bourguignonne (beef tenderloin in hot oil with a variety of sauces), Fondue Suisse au Fromage and Fondue du Pêcheur (scallops, prawns, mussels and kurau dipped in fish broth) to be as heavy and thick as they would be in Switzerland, with as expansive a wine selection as can be found in a good Swiss restaurant.

The dessert selection pays homage to the Malaysian love of sweets with choices ranging from Crêpe Suzette, Cherries Jubilee, dark Guanaja chocolate mousse with mango sauce and the famed Sabayon du Chalet. [ha](#)

The Chalet
Equatorial Hotel Kuala Lumpur
Jalan Sultan Ismail
50250 Kuala Lumpur
Malaysia
Tel: +60 3 2161 7777
Fax: +60 3 2161 9020



Clockwise from the top left: Fondue Suisse au Fromage; Escargots de Bourgogne; Viande de Grison et Salami

Swiss Bliss

Old Is Gold When It Comes To The Chalet

La Trattoria Italian Restaurant
 Dusit Thani Laguna Phuket
 390 Srisoontorn Road,
 Chergntalay, Talang
 Phuket 83110
 Thailand
 Tel: +66 76 362 999
 Email: dlprsvn@dusit.com



Clockwise from the top left: Authentic Italian with creativity; The best produce from the Andaman Sea is used; Ambiance is just one part of La Trattoria's charm

Across the Dusit Laguna, not more than a few meters from the beach, sits La Trattoria, the resort's Italian bistro where Giordano, an Italian chef from Bologna, waits to prepare authentic family style regional cuisine. He is joined by Renato Coco who manages La Trattoria and between them and the sounds of the Andaman Sea outside, guests are bound to have a memorable evening. Overlooking the sea and swimming pool, the open-air Italian restaurant has dome shaped roofs and neo-Italian painted fresco ceilings giving the impression of a tropical Mediterranean paradise.

The Italian chef presents innovative Italian cuisine which include such pasta specialties as spaghetti Aragosta with Phuket rock lobster, parsley and chili, cannelloni ai carciofi or pasta stuffed with spinach and sautéed artichokes and parmesan and linguine vongole with clams, broccoli, white wine and extra virgin olive oil. Chef Claudio's specially created menu is superb, offering a mouth-watering selection of authentic Italian cuisine, originated from Trento north of Italy, including homemade pasta and desserts.

Some of the world's most famous Grappa is also available. Renato has expanded the range of after dinner grappa available to nine labels and there's also an exciting range of Italian coffee cocktails such as the Café Gennaro with Sambucca, rum bianco, coffee and whipped cream. La Trattoria also offers a selection of outstanding wines available by the bottle or by the glass.

Carefully chosen white linen, simple white chinaware designed to show off food, classic cutlery, modern yet simple custom-made water glasses, soft tan leather menu covers and a suede-capped bonbon box have all been selected with the belief in the design trinity of 'simplicity, style, elegance'. The outlet embodies the spirit of the Italian kitchen with an entirely new spirit in its quest to offer a truly memorable authentic Italian dining experience – something decidedly contemporary yet comfortingly familiar. **ha**

The Italian Sensation

A Taste Of The Mediterranean At Dusit Laguna

Rakuzen at Time2 @ Millenia Walk really lives up to its name which means 'to enjoy eating'. A dining experience at this authentic Japanese restaurant is hard to beat, especially when compared to a similarly priced outlet. Opened in August 2006, the restaurant has already made a name for its delectably fresh seafood which is flown in directly from Kyushu twice a week. No middlemen means additional freshness and the dishes which fly out of the Rakuzen kitchen are testimony to that.

The new menu offers a range of appetizers, salads, sashimi, grilled items, noodles and rice. And it's no ordinary calrose rice they're serving. Rakuzen offers brown rice specially imported from Akita Prefecture in Japan and is milled on premise to produce white rice. The brown rice (genmai) is nutty and subtly rich – a perfect foil to the fresh crispness of home pickled vegetables (Nukazuke Moriawase).

If a Japanese outlet is judged on its sashimi, Rakuzen gets full points with the gorgeously fresh and Zen-fully inspired presentation. The Ofune features eight kinds of sashimi including tuna belly, scallops, sea urchin, and whatever is freshest in season. The Maguro Avocado Yukke is a timbale of raw tuna, diced avocado and raw egg with a Korean-style sesame sauce which leaves one hungry for more.

Potato salad may sound ordinary, but when served Rakuzen style, it comes in raw, finely shredded form with a choice of either miso, sesame, oba (herb) or Rakuzen special sauce. If sushi is your thing, the Shime Saba Oshizushi (vinegered mackerel pressed sushi) is a must-try, being more-ish yet immensely satisfying.

The grilled offerings retain the Japanese sense of delicateness along with wholesome flavor, best exemplified by the Sushiyaki Moriawase which features skewers of salmon belly, shitake mushrooms, scallops, rolled pork and asparagus, ox tongue, minced chicken balls and chicken and leek. Palate cleansers are the ubiquitous green

tea ice cream, as well as either the creamy black sesame or clean, astringent yuzu. If a meal like that doesn't bring tranquillity, nothing else will. **ha**

Rakuzen
#01-16 Millenia Walk
9 Raffles Boulevard Downtown Core
Singapore
Tel: +65 6333 1171



From the top: Assorted skewered grill; Maguro avocado yukke; Vinegered Mackerel Pressed Sushi

Zen Cuisine

Rakuzen Rolls Out New Menu

DIY Cocktails

Conrad Hotels & Resorts, the global contemporary luxury hotel brand, has introduced a bespoke cocktail service, Conrattini, which enables guests to create their very own martini or cocktail and even become their own master mixologists.

While most restaurants and bars offer standard martini and cocktail menus, this modern bar alternative allows guests to order and mix their cocktails exactly as they wish, without worrying about finding the best combination of their preferred ingredients or sacrificing their interest in a peach martini because of their aversion to lime juice. Furthermore, each hotel and resort has created its own Conrattini menu to reflect the cultural preferences of location and local customs.

Whether guests prefer a gin base or vodka, juice or carbonation, nectars, syrup, a martini shaken, stirred, strained, on ice, extra dry or with a kiwi, in a martini glass or highball, Conrattini offers guests a personalized service and the luxury of choice.

Conrattini provides everything necessary to create the perfect cocktail. Guests are invited to take a seat at the bar and create an individual concoction with as much or as little assistance as desired from Conrad's own talented mixologists. **ha**

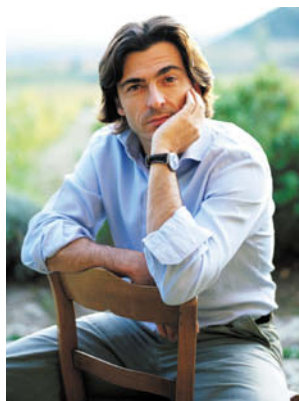
Oh Maria!

Villa Maria's Wine Club degustation dinner held at their Auckland Winery featured Villa Maria's chef Mark Nicholls' exciting menu paired to a selection of Villa Maria's finest wines. In attendance was Corey Ryan, Villa Maria's Senior Winemaker, who spoke about how this fantastic selection of quality wines was produced. Ryan joined Villa Maria in 2002 as Senior Winemaker. He completed a Bachelor of Science with majors in Molecular and Microbiology, a Master of Oenology, and a Graduate Diploma in Wine Business from the University of Adelaide. Prior to joining Villa Maria Corey worked as a winemaker throughout Europe and on his return to Australia spent six years at Henschke in South Australia's Barossa Valley.

Nicholls career has seen him work in some of the world's most renowned restaurants including L'Escargot in London and Auckland's own French Cafe. To start he rolled out a prawn, grapefruit, fennel and watercress salad paired with Villa Maria Reserve Clifford Bay Marlborough Sauvignon Blanc 2007 which showed powerful aromas of currants, wild grass and fresh lime with a generous, fleshy mouthfeel and a long, steely finish.

The spiced pork belly with slow roasted grapes and kumara puree was an ingenious match to Villa Maria Single Vineyard Ihumatao Gewurztraminer 2006 which featured perfumed rose petals with an intriguing complexity of perfumed rose petal and Turkish Delight notes underpinned by a mealy and exotic aroma – a 5-Star winner from Winestate Magazine 2007 and indeed, all around.

Two recent releases Villa Maria Reserve Marlborough Pinot Noir 2006 and Hawkes Bay Syrah 2005 were fielded. The Pinot displayed an elegant, refined, and concentrated palate, possessing richness, generosity and finishing long and fine. This is a harmonious and balanced wine which, complemented by fine silky tannins, will entice and intrigue for several years to come. The Syrah was in a darkly brooding style; nose tight knit, brambly and spicy. An equally dense, chewy palate emerges of pepper corn, cassis, licorice and complex savoury oak making it one to watch. **ha**



Telmo Rodriguez is one of Spain's pioneer winemakers

Viva Espana

The Conrad Maldives Rangali Island's gourmet event calendar goes from strength to strength this March with the visit of acclaimed Spanish wine producer Telmo Rodriguez and celebrated Spanish Chef Ramon Freixa from 20th to 23rd March 2008.

Telmo Rodriguez is one of Spain's pioneer winemakers. Since the early 1990s he has travelled the country searching for unique sites, resuscitating native grape varieties and advocating biodynamic traditional methods.

As such, the winemaker has been a major force in elevating Toro to one of the most in vogue wine regions of Spain as well as establishing exceptional sites in Rioja, Ribera, Malaga, Madrid and Alicante amongst others. From affordable entry-level wines, to more complex offerings, which are in some cases crushed by foot to achieve gentle extraction, Telmo Rodriguez is renowned for the character and quality of his wine.

Chef Ramon Freixa Riera is a leading light of Spanish gastronomy, foodie celebrity, author of several bestselling cookery books, and award-winning chef, voted as the 'Best Cook of the Year' by the 2007 'Gourmetour Guide'.

Riera currently oversees Michelin starred restaurant El Raco D'en Freixa in Barcelona, also voted as the best restaurant of 2007 by 'Gourmetour Guide', as well as providing creative direction to Barcelona's acclaimed Actual Restaurant and the Messana in Marbella, which was awarded a Michelin star in 2007. **ha**



The Wine Cellar set two-metres underground was one of the locations for the French feast

French Gastronomy In The Maldives

The Conrad Maldives Rangali Island brought a taste of France to the Maldives when it played host to Bordeaux's famous wine producer Château Cos D'Estournel and acclaimed chef Mathieu Pacaud of L'Ambrosie in Paris in February.

Jean-Guillaume Pratt, owner of the prestigious wine house Château Cos D'Estournel and Executive Chef Mathieu Pacaud of the three Michelin starred restaurant L'Ambrosie, hosted a series of dinners in three of the resort's most renowned dining establishments. Events took

place in the newly refurbished Wine Cellar set two-metres underground; Ithaa, the world's first all-glass under-sea restaurant and fine-dining restaurant Vilu, set on the edge of the lagoon.

Château Cos D'Estournel is one of the oldest of Bordeaux's wine producers dating back to 1849. During the last 30 years, the producer has once again enjoyed great success and prestige, with Robert Parker, the worlds' most powerful wine critic, rating it on par with the First Growths of Bordeaux.

Jean-Guillaume Pratt is CEO of Domaines Reybier that includes Saint Estèphe Château Cos D'Estournel, Château Marbuzet and the new high end brand Goulee. He is the fourth generation of his family to be involved in the management of the prestigious estate and is a leading figure in the French wine industry.

The bijou L'Ambrosie is one of the leading dining establishments in Paris, favoured by well-known gourmets for its culinary perfection and use of seasonal produce. Executive Chef Mathieu Pacaud is the son of founders Bernard and Danièle Pacaud and an acclaimed chef and food authority in his own right, whose wealth of experience includes time at Parisian favourite Jamin, formerly owned by Joel Robuchon. [ha](#)

Bushmans Kloof's Three For Three

For the third consecutive year, Bushmans Kloof Wilderness Reserve and Retreat has been named recipient of South Africa's top wine list tribute – the coveted 2007 Diners Club International Wine List of the Year - Award of Excellence (from among 27 restaurants in the Western Cape).

According to the conveners of the Diners Club International Wine List of the Year Awards, the standard of entries this year was much higher than last year, with the number of game lodges entering having notably increased.

Stringent Award of Excellence prerequisites, which Bushmans Kloof fulfilled, were a score of at least 85 percent; a trained wine steward; an air-conditioned wine cellar; and a range of wines extending to imports that include at least one Champagne (French), a Port (Portuguese), a Cognac (French), plus four foreign table wines (two white and two red).

M.J. Birch, Assistant General Manager of Bushmans Kloof, and Wine Concepts compiled the Bushmans Kloof wine list. Complementing the superb wine list is a menu designed by the exceptional Food and Beverage team, just bursting with fresh, home-style Cape Contemporary Cuisine that features selected home-grown fruit and vegetables from the lodge gardens.

Signature dishes include the use of Fynbos and Rooibos tea as ingredients - proudly showcasing the regional cuisine, together with some traditional Cape Malay flavours to provide an authentic South African dining experience in various breathtaking venues on the reserve.

Located at the foothills of the Cederberg, just 270km from Cape Town, this South African Natural Heritage Site lies within the Cederberg Wilderness Area, which forms part of the Cape Floral Region, a World Heritage Site. [ha](#)

The Italian Connection

Flam's Restaurant and Wine Bar offered a wine pairing dinner with Italian Michelin star chefs Francesco Cacciatori and Sonia Visman recently. Both own Albergaccio di Castelina in Tuscany which was awarded a Michelin star in 1988. The duo offered excellent fine cuisine steeped in local tradition, enlivened with their signature creativity.

The set dinner was an option of a three or four course with three or four wines respectively. Diners tucked into a Maremma style soup with soft boiled eggs paired with Chianti Classico 2005 or a choice of cabbage and faro bean flan with white cannellini bean cream, bruschetta and bresaola. The pastas were a choice of either silverbeet Gnudi dumplings or Pici with duck sauce ragout served with a Chianti Classico Reserva 2004.

Gourmets had their pick of lamb loin morsels with saffron sauce (served with Chianti Classico Cuvee Ponte Rosso 2001) or duck flavoured with Vin Santo with caramelized figs which was matched to the Toscana Barullo 2003. The almond pudding with Vin Santo zabaion wrapped up with the Vin Santo Del Chianti Classico 1993. [ha](#)

Saints Alive!

Saint Clair's first wines were only produced in 1994 but their reputation as one of New Zealand's leading wine companies with an exceptional quality record is growing fast. The quality of their wine received immediate recognition from the first vintage in 1994, when their first three wines won medals including gold for the Saint Clair Marlborough Sauvignon Blanc. Since then Saint Clair has won 20 New Zealand and International Trophies and over 55 Gold Medals (as at March 2006). They recently bagged the Trophy Innovation in Wine Presentation in International Wine and Spirit Competition 2006, Trophy Best Winery of the Show in NZ International Wine Show 2006, Trophy for the Best New Zealand Wine Producer in International Wine and Spirit Competition, 2005. The Saint Clair Reserve Range is Saint Clair's finest, harvested at optimum ripeness and hand-crafted by the winemaker to produce wines of exceptional character. Saint Clair Wairau Reserve Sauvignon Blanc 2007 won a trophy in the 2007 Tri-Nations Wine Awards and a gold medal at the 2007 NZ International Wine Show. [ha](#)



All Rise

The Gunderloch Nackenheim Rothenberg Riesling Auslese 2003 has beautiful clarity and expression with bright aromas and flavors of peach, pineapple, grapefruit and minerals. Intense, structured and with fine length, it scored 94 points by Wine Spectator and 19/20 by Jancis Robinson. Its culinary matches are light fish or poultry and summery salads without too robust a dressing. Call The Wine Cellar at +603 2093 1919 for more information. [ha](#)

Exotically Fruity

The Clos Henri Sauvignon Blanc 2005 (Marlborough) rolls out the big fruit flavours of passion fruit, guava and exotic flowers which dominate the nose. The palate continues with its passion fruit character and adds ripe white pineapple and an underlying grapefruit rind. The Clos Henri really sets itself apart from other Sauvignons in the area by its palate weight, roundness and depth and persistence of flavour and should age well for the next five years at least. The Wine Cellar stocks this wonderful wine. Call +603 2093 1919 for more information. [ha](#)



Bountiful Barren

The Cape Barren Old Vine Shiraz 2005 was in exceptional company when it was awarded a Gold Medal in Class 37 – The Shiraz Trophy, at the 2007 National Wine Show, considered to be one of Australia's most competitive wine shows and requires certain qualifications in order to compete. 'The Shiraz Trophy' was only open to wines which had previously been awarded a gold medal at another capital city wine show. The flagship Shiraz not only proved what outstanding value it is but that it is a constant performer. This award follows its Gold Medal win in Adelaide along with many other reviews and accolades to its name including Gold Medal, 2007 Royal Adelaide Wine Show, 93Points out of 100, Robert Parker Jnr, The Wine Advocate, USA October 2007, 91 Points out of 100, Stephen Tanzer's International Wine Cellar. [ha](#)

Asian Connection

If you're looking for a different wine to complement a spicy Asian dinner, consider the Dopff & Irion Gewurztraminer Grand Cru Vorbourg 2000. This wine is a superb, deep and bright, golden yellow in colour with white pepper and flowers with hints of preserved fruit. Straightforward on the palate, with fruitier notes in the glass, it strikes a nice balance between roundness and freshness on the aftertaste. It goes fabulously with smoked salmon and smoked meat, matches very well with spicy Oriental cuisine and brings ethnic cuisine (Indian, Thai, Chinese, North African) to new heights. Call The Wine Cellar at +603 2093 1919 for more information. [ha](#)



Berry-ed Treasure

As a wine producer HM Wines source grapes from the Barossa Valley, McLaren Vale and Riverland regions to ensure an interesting blend of fruit to offer commercial and complex wines. The Henry Martin 2004 Shiraz is medium-body Shiraz full of subtle, yet complex flavours derived from cooler climate terroir and short-term wood-aged prominent fruit. With a mouth full of delicate blackcurrant, aged berries and firm tannins, this mellow red combines to give a delicious rolling and lengthy finish which is best suited to classic European pastas, antipasto and grilled quail basked with lemon pepper. [ha](#)

Henri Bourgeois Quincy Blanc AOC 2005

This is a wine that is fresh and lively, yet round on the palate – a truly well-balanced wine with delicate citrus white flower aromas. Its fruity and aromatic aspects add to its fine and elegant structure. Brilliant with a crisp salad, freshly grilled fish, citrus based sauces; it's something one can enjoy throughout the day. Call The Wine Cellar at +603 2093 1919 for more information. [ha](#)



Post Perfect



Sip on a little piece of history when you visit Singapore Changi Airport's newest terminal, where the iconic Post Bar of The Fullerton Hotel Singapore will open a sister outlet on 9 January 2008. With trademark sleek designer furniture, including an underlit honey onyx bar, standing artichoke lamps and a soothing water feature above the bar, the concept and design of this stylish venue extends from the current popular Post Bar located at The Fullerton Hotel, Singapore's historic landmark in the financial and districts.

Post Bar
The Fullerton Hotel Singapore
Changi Airport's Terminal Three
Singapore
Tel: +65 6533 8388
www.fullertonhotel.com

Situated in Terminal 3's most premier location, Crossroad, directly in front of the Departure Hall on Level 2, the new Post Bar enjoys the perfect location where travellers can meet and have a signature cocktail before catching their flights, while enjoying views of boutique retail outlets and the newly constructed runway.

Open 24 hours, Post Bar's quality food and beverage may be enjoyed in relaxing comfort round the clock. A range of signature cocktails for which Post Bar is renowned, such as the zesty Mojito, beautifully-presented Caipiroska and full-bodied Caipirinha will be introduced to the world. To add to these beverages, the professional bartending team will also serve a wide variety of classic and modern martinis, aperitifs, spirits, fine wines, champagne and ice-cold draft beer. Original concoctions such as the Fullerton Hairpin and White Cosmopolitan, favourites with many Post Bar regulars, may also be enjoyed at the plush bar. **ha**

Bedding Down



The Bed Supperclub in Bangkok is truly something to experience. A restaurant which is also a great bar which is also an artist's space, the live entertainment facet of it has been designed for guests to experience dance music in the most thrilling conditions. The interior design, DJs, staff and a state-of-the-art integrated sound, lighting and projection system make Bed Supperclub arguably the most sophisticated nightclub in the city.

The Bed Supperclub
26 Sukhumvit Soi 11
Sukhumvit Road, Klongtoey-nua
Bangkok 10110
Thailand
Tel: +66 2 651 3537
Fax: +66 2 651 3538
Email: info@bedsupperclub.com

Its bartenders regularly succeed at competitions organized by liquor brands to identify regional talented and creative mixologists. A VJ operates from within the crowd on the upper floor and projects hypnotic visuals on the huge oval window above the DJ located downstairs.

Up to date Bed has already lined-up a significant list of critically acclaimed international DJs, namely: Miguel Migs, Kenny Dope, Gilles Peterson, DJ Gregory, The Amalgamation of Soundz, Lenny Fontana, Martin Solveig, DJ Disciple, Blaze, Ian Carrey, Robert Owens, Lisa Loud, Stephane Pompougnac, Audiowhores, Charles Schillings, Copyright, Zero dB, ALEXkid leading the growth of the Bangkok club scene.

In addition, going beyond just delivering funky house and electro house music DJs, the club brought in some of the most sought after hip-hop, funk and R'N'B turntablists. Their legendary weekly Tuesday hip-hop nights have inspired a new breed of entertainment venues in town.

Wednesdays are Models Night. Hosted by a group of models turned PRs, Models Night caters to the most beautiful people in town, making Bed the sexiest spot in Bangkok on Wednesday nights. **ha**

Raghu Menon

Director of Food & Beverage
The Ritz-Carlton Jakarta, Pacific Place
Indonesia

The Ritz-Carlton Jakarta, Pacific Place proudly appoints Raghu Menon as Director of Food & Beverage. With his new appointment, Menon will direct all food service within The Ritz-Carlton Jakarta, Pacific Place, including the daily operation of the banquet services. He will also ensure a pleasant dining experience by collaborating with the Executive Chef in creation of menus and menu pricing.

Prior to his appointment, Menon had over 10 years of management experience in food and beverage operations across Australia, Middle East and the UK with companies such as Hyatt and Hilton. He brings with him many years of experience in the Food & Beverage field and started his career as a food & beverage trainee in Melbourne, Sydney and Adelaide in the Hilton from 1995 to 1997. He then moved to Oman, Middle

East, joining the opening team of the restaurant in Grand Hyatt Muscat. He concentrated in the area of food & beverage and project management, holding many positions throughout these years in many restaurants and international chain hotels. 




Glen McGrath

Food and Beverage Manager
Fairmont Singapore

Fairmont Singapore is proud to announce the appointment of Glen McGrath to the position of Food and Beverage Manager effective January 21, 2008. Under his purview, McGrath, a Canadian, will direct a team of food and beverage outlet professionals to ensure

outstanding results in customer satisfaction, owner return, colleague engagement, as well as the successful implementation of the Fairmont brand standards given the recent property re-brand.

McGrath's new post in the Lion City, and his first assignment outside North America is a welcome challenge and a career milestone for the 36-year old. Given his extensive experience in the hospitality trade, spending 17 solid years in the company assuming various leadership capacities in Catering, Restaurant Management, Banquet Operations, Audio-Visual, Food and Beverage and Contracted Services, McGrath is well-equipped to deliver consistent operational and guest satisfaction results. Prior to this appointment, McGrath served as the Food and Beverage Manager of Fairmont Hotel Macdonald, the sole four-diamond hotel in the capital city of Edmonton in Alberta Canada as well as Banquet Manager for Fairmont Jasper Lodge, where he began his career.


McGrath was recently certified as an approved Facilitator for the Alberta Server Intervention Program, holds Property Expert level Point of Sales systems programming and data base management, as well as certification from the American Hotel and Motel Association. 

Faiz Alam Ansari

Food & Beverage Manager
Le Méridien Kuala Lumpur
Malaysia

Faiz Alam Ansari holds the position of Food & Beverage Manager at Le Méridien Kuala Lumpur and has 14 years of experience in the hospitality industry. Although a true born Indian, he gained most of his experience in Singapore, speaking a range of languages from English, Hindi, Urdu, and Malay to basic Mandarin.

Alam graduated from Singapore Hotel Association Training & Education Centre (SHATEC) with a Higher Diploma in Hotel Management in 1997. He began his path to success even before he gained his diploma, working as a Housekeeping Supervisor at a service apartment in Brunei for three years. He then proceeded with his diploma for two years, and with that achievement and drive to realise his ambitions, he started his career in managerial positions with various hotels from Assistant Manager, Restaurant and Room Service Manager, Bar Manager and then to Assistant Food and Beverage Manager of the legendary Raffles Hotel, Singapore prior to joining Le Méridien Kuala Lumpur.

He is responsible for creating the wow factor and a lasting impact on guests who patronize the restaurants and bars as well as hosting private banquets or conference events with Le Méridien Kuala Lumpur. He aims to develop a culture where every associate strives to contribute in setting a benchmark in every detail of their responsibilities. This includes every aspect from greeting the guests to undertaking everything in their ability to ensure that every guest of the hotel departs happy and contented from their stay. 





Byron Chong

Director of Food and Beverage
Four Seasons Hotel Singapore

A native of Hong Kong, Byron Chong began his career with Four Seasons Hotels and Resorts in 1996 at The Regent Hong Kong where he was Banquet Sales Manager. He then moved up the ranks to Assistant Catering Manger, Assistant Director of Catering and Conference Services and then Director of Catering and Conference Services. In 2001, he moved over to greater China and headed the pre-opening team as Director of Catering and Conference Services of Four Seasons Hotel Shanghai.

Two years later, he moved from a sales role to operations and assumed the position of Assistant Director of Food and Beverage. In January 2006, Chong traded his sharp city suits and sailed off to the tranquil and picturesque atolls of Maldives, where he was promoted to Director of Food and Beverage of the Four Seasons Resort Maldives at Landaa Giraavaru, which opened in December 2006. Recently, the call of city life beckoned and he has arrived to lead the charge in food and beverage operations at Four Seasons Hotel Singapore. He is a graduate of the Hotel Management School 'Les Roches' in Switzerland, where he worked in the early years of his hotel career.

Chong is excited about his move to Singapore and looks forward to bringing the food and beverage activities at Four Seasons Hotel Singapore to greater heights. In his new position, he will be in charge of the daily operations of the hotel's One-Ninety and Jiang-Nan Chun restaurants and The Bar. he is also responsible for the entire Banquet and Catering operations at the hotel. [ha](#)

Kumaran Govindarajoo aka Mixon

MED.@Marché Manager
Renaissance Kuala Lumpur Hotel
Malaysia

Better known as Mixon, the charismatic young manager of MED.@Marché Manager hails from Ipoh, Perak and joined the Renaissance Kuala Lumpur Hotel in April 2000 as a waiter at the then Tempts Restaurant. Known for his passion for food and service, the young server quickly rose through the ranks and collected accolades such as Associate of the Month, Supervisor of the Quarter and Supervisor of the Year in his rise to his present position.

His current aim is to make MED.@Marché a happening place and a preferred dining venue in Kuala Lumpur. Having attended the Bar Art training provided by Marriott International, Inc. in Hyderabad recently, Mixon has many new cocktail tricks he would like to share with the patrons of MED.@Marché. As manager, Mixon's job scope involves the daily operations of MED.@

Marché, ensuring that the daily revenue is met, and handling wine orders for the entire hotel.

He also facilitates training for his team of nine associates at MED.@Marché.

He sees himself as Food & Beverage Manager in four to five years and given the opportunity would love to return to France to gain even more in-depth knowledge on the wine-making processes. [ha](#)



James Hewitson

Director of Food & Beverage
InterContinental
Bangkok and Holiday
Inn Bangkok
Thailand

IHG has appointed James Hewitson as InterContinental Bangkok and Holiday Inn Bangkok's Director

of Food & Beverage since January 2008. Hewitson has been extremely busy during the past few weeks getting to know Bangkok and acclimatizing to his new surroundings. He has been working with InterContinental Hotels Group for the past eight years and has gained experiences in the Middle East and most recently in Europe at InterContinental Hotel in Malta where he managed 14 restaurants in a 451-room hotel.

The hotelier is very much looking forward to personally welcoming discerning diners in Thailand as well as all of InterContinental Bangkok and Holiday Inn Bangkok's loyal Priority Privilege 50/30 members to all eight of the hotels' renowned restaurants and bars. [ha](#)



Clockwise from the top left: Pinot Noir grape – one of two noble grapes of France; Winemaker Domaine Thibault Liger Belair; La Pousse d'or vineyard in Burgundy

To many connoisseurs, Burgundy (or Bourgogne) produces the world's best Chardonnays and Pinot Noirs. Very few drinkers get to appreciate this simply because the finest Burgundies are expensive and hard to obtain. As such, appreciation of the premier Burgundies belongs to an elite club whose entry is through purchasing expensive wines at auction. Over the past three years Wine Spectator reports that American collectors have propelled the auction price of the finest Burgundies into the stratosphere. Prices have increased 100 percent in this period and now, over 20 percent of the premium auction market is devoted to Burgundy wines.

Despite the high prices, Wine Spectator advises that buying fine Burgundies can be somewhere between a treasure hunt and an obstacle course because of regional diversity and convoluted vineyard ownership.

Grape Varieties

The two noble grapes of Burgundy are Chardonnay and Pinot Noir. Forget the big fruit driven, oak-dominated Chardonnays of the New World as basic un-oaked Burgundian Chardonnays are dry but well-rounded and exhibit lemon, quince and green apple flavours. The top Chardonnays are matured in oak to give them a more nutty and creamy character.

One of the hardest grapes to grow anywhere is Pinot Noir but vigneron from Burgundy master the art best of all. Young Pinot Noirs are full of strawberry and raspberry characters and mellow with age into those with hints of chocolate, truffles and coffee on the palate and nose.

Certified and Classified

Understanding the wines of Burgundy was never meant to be easy. Burgundy is a highly fragmented and complicated region with several hundred appellations. Complex inheritance laws introduced during Napoleon's time complicate ownership as assets are divided equally amongst all children.

The Burgundy Wine Maze

David Bowden



Official Importer : -

ASIAEURO WINES & SPIRITS SDN BHD (43988753)

No. 1&3 Jalan PJU 3/49, Sunway Damansara, 47810 Petaling Jaya, Selangor, Malaysia.

Tel: (603) 7883 2828 Fax: (603) 7883 2929 Website: www.asiaeurowines.com.my



Purveyor of Fine Wines & Spirits



Top left: Chateau Corton in Burgundy
 Top right: Vines in Taupenot-Merme,
 Burgundy
 Above: Barrels in the cellar of Domaine
 Taupenot-Merme, Burgundy

This has resulted in many small plots of vines (called *climats*) owned by lots of people. Vineyards (or *domaine* in Burgundy) may also be owned by different people. This division of ownership means that those who now tend a few rows of vines appreciate every little nuance there is to know about winemaking. It's true that winemakers here understand the importance of virtually every grain of soil in the vineyard.

The most basic wines of the province are labelled *Bourgogne Blanc* or *Rouge* meaning a white or red sourced from anywhere in the region but definitely not the best areas. Entry level Burgundies can be uncomplicated wines and if this is as far as a novice drinker advances along the Burgundian wine continuum, they will wonder why such a fuss is made over these wines.

Advance a step higher to the blended village wines – like *Côte de Nuits* (an area northeast of Dijon; the gateway city to the province) and *Côte de Beaune* (pronounced bone, an area to the southwest of Dijon).

Then there are the *hautes* wines which are similar to the village wines but which are grown in the slightly higher slopes (hence cooler) above where most grapes are grown. The best of these are the red *Hautes Côtes de Nuits*.

One step up on these wines are those from the individual wine villages. *Appellation d'Origine*

Contrôlée is applied here because the grapes are grown in better soils than those of the more generic wines. These are further divided into *Premier Crus* (First Growths) and *Grand Crus* (Great Growths) for the second best (*premier*) and, the ultimate (*grand*) wines which are all named after the actual vineyards in which the grapes are grown.

Glittering Golden Wines

The best known wine district in Burgundy is that of the *Côte d'Or*, a 50km north-south stretch from Dijon to Chagny. The region's most prestigious estates are located here near villages such as *Santenay*, *Chassagne-Montrachet*, *Puligny-Montrachet*, *Meursault*, *Volnay*, *Beune*, *Pernand-Vergelesses* and *Corton-Charlemagne*.

Some of the finest houses include – *Domaine de la Romanée-Conti*, *Dujac*, *Jacques-Frédéric Mugnier*, *G. Roumier*, *Henri Jayer*, *Comte Georges de Vogüé*, *Taupenot-Merme*, *Olivier Leflaive* and *Thibault Liger Belair*.

After working your way through the appellation minefield, appreciating Burgundies gets down to a matter of taste but reaching a conclusion is made difficult due to the high prices commanded by the best wines. They are worth seeking out though as the lighter-styled, low tannic Burgundies are arguably the best red wines for the hot tropics.

ha

For more information on the wines of Burgundy contact: *Bourgogne Conseil Régional* – www.cr-bourgogne.fr, *Sopexa Singapore* – www.sopexa.com and, *Confrérie des Chevaliers du Tastevin* – www.tastevin-bourgogne.com

The Clear Choice

Dudson have recently launched eight ranges of glassware in association with Dartington Crystal offering a variety of shapes for wine, liqueur and water and a glass for any modern bar requirement. By complementing their industry knowledge and design skills with the manufacturing expertise of Dartington, Dudson are able to bring a professional, coordinated performance product to your table. This association offers the marketplace high quality crystal glassware which achieves the levels of excellence expected from today's dining experience. All ranges offer superior durability to withstand the toughest conditions. Glass shapes are designed to be elegant yet functional to suit every drinking requirement. Fine rims enhance wine enjoyment whilst flat finished bases offer maximum stability. The superior clarity of the high-quality crystal glass allows a true appreciation of the wine colour and condition. All glass is dishwasher safe for long term durability and lasting brilliance. **ha**

Dudson Ltd

Tel: +44 (0) 1782 819337
 Fax: +44 (0) 1782 813230
 E-mail: info@dudson.com
 E-mail: info@hospitality.com.my



The Real Thing

From the cocoa plantations of Costa Rica, Ecuador, Papua New Guinea, Peru and Venezuela, Belcolade's Origin Range will help bakers, chocolatiers and pastry chefs alike to capitalize on the rising demand for single-origin chocolate.

Belcolade's Origin's Range is selected from the finest, most distinctive cocoa varieties that best reflect the flavour profile of each region, allowing customers to create truly authentic taste associations in their products. The range comprises of four dark and two milk chocolates, with each offering a clearly defined flavour that chocophiles everywhere will love.

The growing demand for single-origin chocolate reflects how consumers have developed a taste for, and perceive best quality in foods of provenance. Consumers value 'terroir' – how a region's botanical, geological and climatic forces shape the taste of foods – and authenticity. Just as they might recognize and prefer the taste of pure Costa Rican coffee over something mass produced, the same applies to their chocolate. Belcolade presents a real opportunity for customers looking to add value to their products as single-origin chocolate offers a distinctive, pure taste. It is the chocolate lover's equivalent of a single malt whisky, and something one is prepared to pay a premium for. **ha**



A Different Touch

Kahla introduces the world's first porcelain with a velvety-soft surface design – for a uniquely sensual and fascinating experience. With its special, three-dimensional coating in a shining red, warm orange or elegant black and dark blue, as well as trendy pink and blue, touch! offers additional functional properties like heat

protection and noise reduction. Also, the patented design meets the demands of a modern household: it has successfully passed extensive testing and is dishwasher safe, microwave resistant and suitable for use with food. Award-winning, also for innovative material combinations. **ha**

Kahla

Tel: +49 (0) 36424 79282 Fax: +49 (0) 36424 79283
 www.kahlaporzellan.com

Puratos Malaysia Sdn Bhd

Tel: +60 3 2120 6510
 Fax: +60 3 6125 1109

The Big Bang

Food&HotelAsia Poised To Return This Year With Wider Food & Beverage Showcase

Drawing from the success garnered in 2006, Food&HotelAsia2008 (FHA2008) promises to return with a wider food and beverage showcase in its specialised FoodAsia, Bakery&Pastry and Wine&SpiritsAsia events, when the show commences this year from 22 – 25 April 2008 at the Singapore Expo.

FoodAsia2008, an event dedicated to the food and beverage industry held within FHA, serves as a comprehensive one-stop food and beverage (F&B) marketplace, hosting thousands of international trade buyers from the F&B industries under one roof. FoodAsia2008 will incorporate several exciting features alongside its exhibition, namely the FHA Culinary Challenge (FCC), the FHA Imperial Challenge, the Halal Food Pavilion, and the first Asia Barista Competition. Each Asian country planning to compete in the World Barista Competition will be invited participate in this competition which seeks to raise the skill standards, educate and spread awareness of the Barista profession in Asia.

The FCC is Asia's most recognised culinary competition, attracting the world's best in culinary profession to gather and compete with their peers at this industry challenge. Backed by a tremendous success in its first showing in 2006, the Halal food pavilion will return the second time running at FoodAsia2008. The pavilion, which aims to reach out to the growing local and international halal market, will comprise of two features – the halal food and beverages aspect, and the business aspect such as financial and consultancy services.



Above (from the top): World-class judges at the Wine & Spirits Asia Challenge; Winners of the Asia Pastry Cup; The equipment booths at the exhibition gets the crowd's attention





Bakery&Pastry2008 is dedicated to provide Asia's professional bakers and pastry chefs an ideal platform for pastry professionals to congregate and exchange ideas on their skills and profession. The Asian Pastry Cup is a spin-off from the internationally acclaimed World Pastry Cup which puts the artistic abilities of Asia's finest pastry chefs to the test.

Wine&SpiritsAsia2008, an international exhibition of wine, spirits and beer, serves to bridge leading wine and spirits buyers with prominent international sellers. The FHA2008 Wine&SpiritsAsia Challenge, where wine entries will be judged by influential wine connoisseurs, strives to raise the knowledge, prestige and commercial value of winning wines to the world.

FHA2006 recently beat strong competition to triumph in the Exhibition of The Year category of the first Singapore Business Events Awards (SBEA) organised by the Singapore Exhibition and Convention Bureau (SECB) of the Singapore Tourism Board (STB).

FHA2008 will run from April 22-25 2008 at Singapore Expo. This business and trade event is the biennial mega trade event for the food and hospitality industry, and the biggest international event of its kind in Asia, with more than 80 percent of the exhibitors coming from international markets. FHA2008 specialized events encompass all the significant sectors of the food and hospitality industry namely FoodAsia, Wine&SpiritsAsia, Bakery&Pastry, HotelAsia, HospitalityTechnology and HospitalityStyleAsia. Each event is specially tailored for the increasing sophisticated needs of the food and hospitality industry. Please visit www.foodhotelasia.com for more information. **ha**

Counter clockwise from the top:
Diners sample the food prepared in the culinary challenge;
The Boncafe booth at the exhibition floor;
A stunning chocolate display from the Malaysian participants at the Asian Pastry Cup

Mind Your Manglish

David Bowden

Sometimes we hit the jackpot and sometimes we don't. These days, it would seem that anyone born in an English-speaking society has already made a pretty good start in life. English, for better or worse, is the language of commerce and the mode of communication adopted by most travellers.

Learning another language is never easy and the older one gets, the more monumental this task becomes. One interesting phenomenon noted in my travels is the assumption by some people that if you speak painfully slowly and several thousand decibels above the roar of a jumbo jet, people who don't converse in the same language as you, will suddenly understand you. This phenomenon is best portrayed by immigration officials scattered around the world.

Being able to speak a second language is admirable but the art of communicating is a virtue. The latter calls upon the best qualities of theatrics, gesticulation and animation, to pass onto other people those thoughts lurking in the dark recesses of your brain. Or, it can be accompanied by mime and hand gestures, usually to the great amusement of

the viewing audience.

In Malaysia, the term 'Manglish' has been coined to explain the concept of mangled-English that has resulted from people trying to communicate in a language that is often unfamiliar to them. I have great admiration for these efforts and find Manglish to be very effective. Naturally, the purist in the English faculties of our universities will disagree and argue that people should use

proper English. Yes, correct, but if this is about communication, good luck to all those who try to speak a language that is full of inconsistencies and tongue-twisters.

Anyone who has travelled through a country where English is not the main means of communication will be constantly enlightened by the attempted use of English words and phrases. Recently I travelled through Myanmar and came across a few gems to add to my growing list.

My travel notes detailed that the Thai Yai Restaurant in Mandalay will be immortalized for its Manglish rather than its culinary achievements. A few dishes stood out on the menu. The highlight was 'chicken parts preserved in the fridge' which actually turned out to be a rather dull, chicken sausage. Another gem was the 'cold sandwich'.

The Battambang Riverside serves some creditable Thai and Western dishes including such delicacies as – 'chicken get angry curry', 'steal salad', 'race horse', 'chicken laughing', fried fog with garlic', 'fried shrimp tempura ponder' and, 'beef cark with poch eggs'. Your guess is as good as mine!

In neighbouring Vietnam there's another memorable restaurant. Dalat, in the Vietnamese highlands, is a delightful hill resort that should be on everyone's travel itinerary. The Can Do Restaurant near the centre of the town is one of the better reasons for visiting.

Here foodies can savour the delights of – 'half-done beef sprayed with lemon juice', 'fibrously torn chicken', 'spareribs in sticky swed', 'eel stir fried to the point', 'eel in chicken's mental fat rolls' and, 'carced fish sautéed with cauliflower'. The short answer is, I didn't try any of these and settled for a respectable pho, so sadly I cannot comment on the culinary merits of these dishes.

Sometimes just being there is as entertaining and stimulating as the dining experience. If you ever dine in the above three establishments, please don't spoil my fun and offer any editorial assistance on the Manglish. [ha](#)

