



food & entertainment



Wang Huee Suan

Chinese Chef

Philea Resort & Spa Malacca, Malaysia

Malaysia's first and largest log resort is proud to introduce a friendly and passionate Chinese Chef, Wang Huee Suan who hails from the historic city of Melaka. Chef Wang brings with him vast experience in all things culinary, specializing in Chinese cuisines. Prior to joining Philea Resort & Spa, Wang was with other international chains locally and has also been a head chef in a restaurant in England.

Wang brings with him almost two decades in the culinary field. He is a well rounded chef who possesses the ability to stand the pressures of a high volume operation while still demanding the highest of food quality. He is focused on guest satisfaction, with a great passion for creating unique and extra-ordinary food presentations. He is always keeping up to date with the most recent food trends and has alleviated the Chinese culinary level of standards in Philea Resort & Spa especially during wedding banquets.

With his extensive experience in Chinese cuisines, Wang has definitely strengthened the reputation of the resort's Chinese cuisine and has always striven towards consistency and high level of service standards with constant updates and smooth operations at all times. **ha**



Michael Koh

Executive Chef

Furama Bukit Bintang, Kuala Lumpur, Malaysia

Furama Bukit Bintang, Kuala Lumpur is pleased to announce the appointment of Michael Koh as its new Executive Chef effective 20 September 2012.

Koh, a veteran chef with more than 29 years of experience in the culinary field, specializes in Japanese cuisine and is also proficient in Asian and Mediterranean cuisines. Koh has served in other prestigious 5-star hotels and was awarded the title of Master Chef during the Kuala Lumpur International Gourmet Festival for two consecutive years in 2002 and 2003.

Koh heads the overall administration and operations of the kitchen including creation of menus and maintaining a moderate food cost while maximizing revenue in the food and beverage division of the hotel. **ha**

Nikolaj Retpen

Executive Chef

W Retreat & Spa - Maldives

Danish born chef Nikolaj Retpen has been appointed as the Executive Chef of W Retreat & Spa - Maldives. Having previously worked at the retreat from 2006 to 2008, Retpen returns as Executive Chef after having worked at Sheraton Maldives Full Moon Resort & Spa in Maldives and The Laguna Resort & Spa, in Nusa Dua of Bali.

On a more personal note, Retpen who speaks five different languages loves to travel and explore. He loves to experiment in the kitchen and enjoys a game of tennis or a visit to the gym or big game fishing to work up an appetite. **ha**



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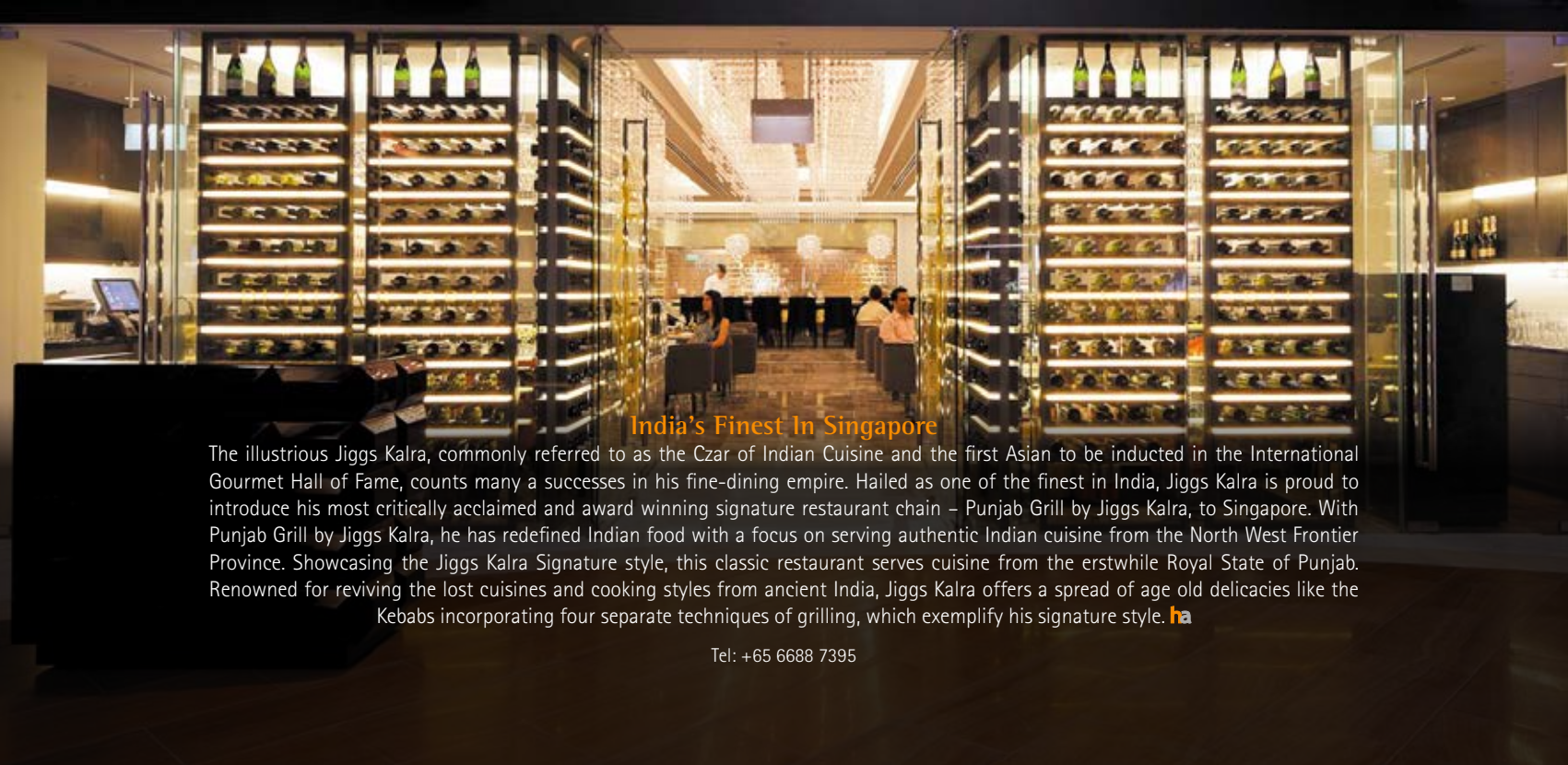
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India's Finest In Singapore

The illustrious Jiggs Kalra, commonly referred to as the Czar of Indian Cuisine and the first Asian to be inducted in the International Gourmet Hall of Fame, counts many a successes in his fine-dining empire. Hailed as one of the finest in India, Jiggs Kalra is proud to introduce his most critically acclaimed and award winning signature restaurant chain – Punjab Grill by Jiggs Kalra, to Singapore. With Punjab Grill by Jiggs Kalra, he has redefined Indian food with a focus on serving authentic Indian cuisine from the North West Frontier Province. Showcasing the Jiggs Kalra Signature style, this classic restaurant serves cuisine from the erstwhile Royal State of Punjab. Renowned for reviving the lost cuisines and cooking styles from ancient India, Jiggs Kalra offers a spread of age old delicacies like the Kebabs incorporating four separate techniques of grilling, which exemplify his signature style. **ha**

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Caffè B is the nouveau Italian fine dining restaurant and bar concept that marries the best of Italian tradition, style and cuisine with the soul and sensibilities of the Japanese culture. Located at the strategic stretch of The Shoppes at Marina Bay Sands near the Convention Centre, Caffè B offers premium quality and authentic modern Italian delicacies and exclusive, fine Italian wines in a setting resplendent with the romantic old world charm of Italy. **ha**

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Kampachi Resurgence

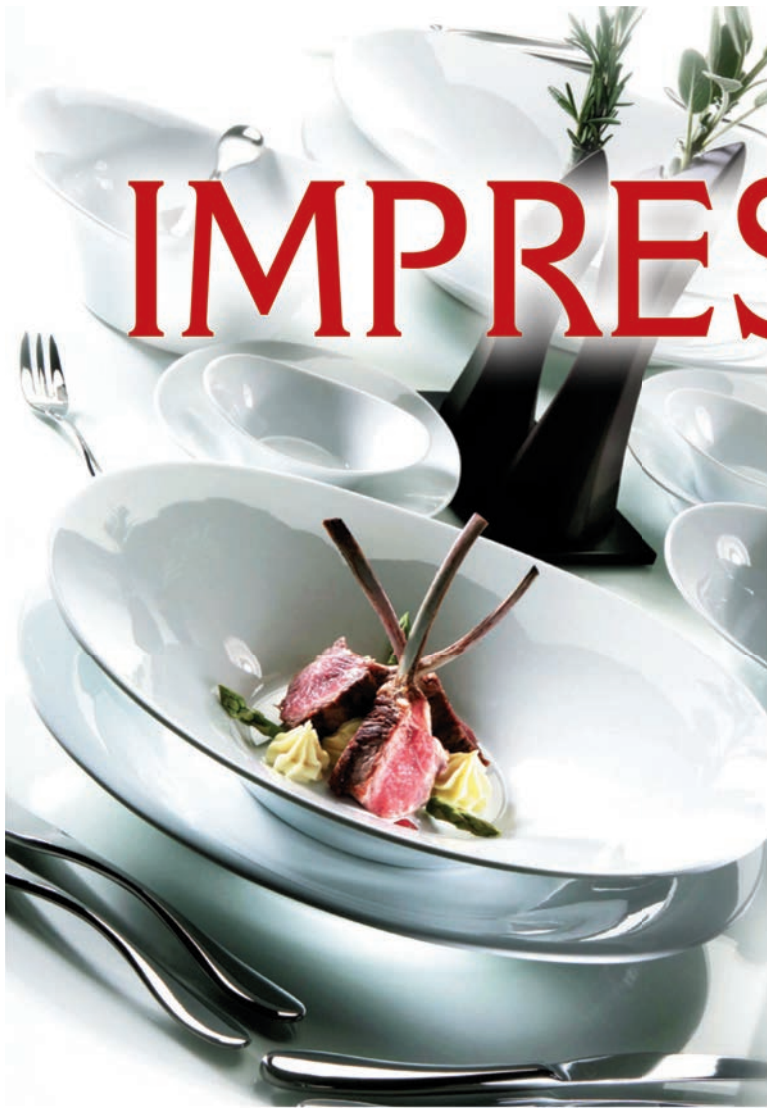
When Kuala Lumpur's landmark Hotel Equatorial was demolished last year for an exciting redevelopment and a new-look hotel under the same ownership, many thought that the hotel's iconic F & B outlets would be lost forever along with the original hotel. Prior to the announcement of the redevelopment, the iconic Kampachi Japanese restaurant concept had already sprouted wings and opened in the prestigious Pavilion Kuala Lumpur shopping mall. Japanese cuisine aficionados associate Kampachi with haute cuisine and as a place for discerning gastronomes who also appreciate elegant design and surroundings. Executive Chef How Yoke Seng capably matches all this with a comprehensive selection of the best that Japanese cuisine has to offer including air-flown premium sashimi from the renowned Tsukiji Market in Tokyo. Kampachi has always been credited with one of the city's finest wine lists and is a name and concept to always be associated with Malaysia's freshest and finest Japanese cuisine. – David Bowden **ha**

Kampachi @ Equatorial Hotel Kuala Lumpur. Tel +603 2161 7777

Kampachi @ Pavilion Kuala Lumpur. Tel +603 2148 9608



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Say goodbye to polishing.



Good luck a-plenty at Sheraton Imperial Kuala Lumpur's Celestial Court.

Snake Bites

In conjunction with the Year of the Snake, Sheraton Imperial Kuala Lumpur's Celestial Court Executive Chinese Chef, Ho Boon and Dim Sum Chef, Ken Liew, have created specially-crafted menus and mouth-watering dishes fit for an emperor. Start off the Lunar New Year with the must-have Yee Sang. Toss for prosperity and good health with four delightful Yee Sang selections that incorporate elements from the East and West. From Japanese octopus to Norwegian salmon and from traditional plum sauce to apple plum sauce, the Yee Sang selections are set to tease your tastebuds and roll in the good luck.

Indulge and feast on 'auspicious' dishes like braised assorted dried seafood and sea moss served with winter melon; pan seared beef tenderloin cubes served with chef's special recipe Et shimeiji mushrooms and sautéed osmanthus clam and shrimps served with XO sauce and garden greens, to name a few.

The Chinese New Year menus will be available from 7 January to 24 February 2013. [ha](#)

Adding Spice To The Table

Cassollettes is a revolutionary new cast-aluminum cookware available now and only from Fortessa. This versatile line of ultra-lightweight cookware features a non-stick surface and rust free composition for a truly unique experience. Take them straight out of the oven to the table for a dynamic presentation alternative.

Fortessa Chinaware and Flatware is distributed exclusively by Hospitality Resources, a market leader in the supply of tabletop products. For further information, please visit www.hospitality.com.my. [ha](#)

All The Bubble, With No Halal Trouble

Ambrosia Trading launched a new series of premium non-alcohol beverages from France and South Africa. The 1688 Grand Rose (France) and Inah series (South Africa) are pure fruit juices promising a whole new world of gastronomical pleasures as attested by Dato' Chef Ismail's creation of several recipes fusing 1688 Grand Rose and Inah beverages in an exclusive media lunch event held at Rebung Restaurant recently. Among the dishes presented were Mediterranean roast chicken, stewed lamb, caramel apam, Nyonya style prawns and a specially-designed Rebung Tea Splash with 1688 Grand Rose. [ha](#)

Experienced Culinary Professional Joins Latest Luxury Collection Property

Vana Belle, a Luxury Collection Resort, Koh Samui, is pleased to announce that Dario Congera has been appointed Director of Culinary and Service. With more than twenty years of experience in luxury hospitality and the culinary arts, Congera brings considerable training and talent to this combination role, comprising the duties of both Executive Chef and Director of Food and Beverage. Exquisitely nestled in a stunning cove overlooking the Gulf of Siam near Chaweng Beach, Vana Belle, Koh Samui is a private haven of luxury offering an enchanting getaway and memorable experiences.

Congera hails from The Westin Taipei, where he held the position of Executive Sous Chef for two and a half years. Previously, Congera served as Executive Sous Chef at Shangri-La Hotels and Resorts Taipei and as chef at The Westin Bundcenter in Shanghai. Of Italian origin, Congera has also worked in France, Egypt and Indonesia. [ha](#)

Congera looks forward to upholding the tradition of excellence of The Luxury Collection by developing a culinary programme at Vana Belle that showcases authentic Thai flavours.



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Hot Ticket At The Keraton

Starwood Hotels & Resorts is pleased to have on-board I Gede Sujana as Director of Food & Beverage for Luxury Collection® Hotel, The Keraton at The Plaza in Jakarta.

"I am very excited about the international and local delights we are introducing to our guests here at The Keraton at The Plaza," said Sujana. "Dining options at The Keraton at The Plaza seek to bring our guests on a cultural journey – from the epicurean cuisines infused with rich local flavors, to classic cocktails and signature Luxury Collection favorites, all amidst settings that exude both luxury and a sense of homeliness."

The immersive indigenous experience at The Keraton at The Plaza includes Bengawan, an authentic five-star Indonesian restaurant featuring a customized menu of Indonesian cuisine that incorporates the local flavors and ingredients of the islands. Located on the seventh floor, Bengawan is a spacious indoor-outdoor restaurant with spectacular views of Jakarta below. The restaurant has a natural open feel with lush green foliage, soothing water features and outdoor seating on the balcony. At The Keraton Lounge, guests can spend the afternoon enjoying traditional Indonesian High Tea featuring a menu of local teas and delicacies. In the evenings, The Keraton Lounge offers classic cocktails and signature Luxury Collection favorites. [ha](#)

I Gede Sujana has extensive pre-opening experiences and is passionate about recruitment and training like-minded staff who enjoy challenging new frontiers in the F&B world.



Chef Ismail showing how to enhance dishes with the new fruity beverages.

Getting Fresh

The Asian Food Channel (AFC) in collaboration with Berjaya University College of Hospitality hosted a special media preview session with Celebrity Chef Anna Olson, host of Bake With Anna Olson, which exclusively premiered on Tuesday 16 October 2012 at 9.00p.m. A professionally trained pastry chef with over fifteen years of experience in the culinary field, Anna Olson began her career as a pastry chef at a premier winery restaurant located in the midst of prime Niagara farm and wine country named, 'Inn on the Twenty'.

At the preview Olson spoke about her new cookbook Fresh With Anna Olson and demonstrated the tourtiere and pumpkin crème brulee tarts recipes from it. Olson shares her talents with the world through award winning cookbooks, opening culinary businesses and starring in television shows such as Bake with Anna Olson, Sugar and Fresh with Anna Olson, all of which air on the Asian Food Channel. Bake with Anna Olson and Sugar, both feature her dessert-making skills and her ability to create deliciously sinful goodies. With degree in political studies and sociology from Queen's University of Kingston, Ontario, Olson is a graduate of a culinary programme at Johnson & Wales University in Denver. [ha](#)

Rising Star

Hotel Maya Kuala Lumpur's chef Tay Chee Siang is rapidly becoming a promising figure on the pastry scene. Tay started off studying at Malaysian Institute of Baking (MIB) with an initial passion for baking breads. From there, he received valuable exposure to competitions which led him to a newfound passion for sugar and chocolate showpieces. After graduating with outstanding results, he then joined Hotel Maya as a Commis III in the pastry department. He has since climbed the ladder to be Demi Chef. At only 24 years of age, he has participated in and won many prestigious competitions. The years at Hotel Maya has given him invaluable hands-on experience and more involvement in pastry and baking competitions held locally and internationally. Among his recent notable achievements in 2012 were Most Outstanding Chocolate Showpiece in Asian Pastry Cup, Medalist in the IKA Culinary Olympic Erfurt, Germany and Team Malaysia Silver Medal in the Asian Pastry Cup, ranking number two in Asia. **ha**



Hotel Maya General Manager, Danny Goh with Demi Chef, Tay Chee Siang with the recent awards won.

New Face At The Park Lane Jakarta

The Park Lane Jakarta announces the arrival of new team member, Ardian Yulianto as Food & Beverage Manager. Ardian's experience in Food & Beverage spans more than 14 years in 5-star hotel in Jakarta and Jogja. He was previously one of the pre-opening team of the hotel in 1998 as Banquet Operations Manager. **ha**

Right: Ardian Yulianto is impressed with the undergoing renovation of The Park Lane Jakarta and is looking forward to making the team stronger.



Marc Matar will be creating some amazing dining experiences for guests of The Westin Resort Nusa Dua, Bali.

The Westin Resort Nusa Dua, Bali's New F&B Director

Marc Matar has been appointed to the role of Director of Food & Beverage of The Westin Resort Nusa Dua, Bali. Matar is a French national who brings a wealth of experience to the resort. He had the opportunity to develop his skills across various departments for a number of luxurious hotels whilst studying for his diploma and MBA in Hospitality Management. He is no stranger to the Starwood brand and he arrives at the resort direct from a two year stint as Director of Food and Beverage at Hotel Le Meridien Beach Plaza, Monte-Carlo, Monaco.

Passionate about good food and wine, Matar will now be responsible for revitalizing all dining concepts at The Westin Resort Nusa Dua, Bali. He is well aware that quality cuisine cooked with integrity can enrich each and every stay. **ha**



Indonesia's Finest

At the forefront of the halal dining scene in Singapore, Furama RiverFront's Kintamani Indonesian Restaurant never ceases to exceed expectations when it comes to an authentic Balinese dining experience. Her two battling chefs, Kaler (the Traditionalist) and Noldy (the Modernist) are constantly pushing the limits with what is considered Balinese Cuisine.

Living up to the presentation of simple things with great heart, one of the outlet's signature dishes is the Tauhu Telor, a fragile nest of finely spun egg, flash fried into a delicate webbing which encompasses a cake of fresh tofu. The layering of the dish is a great melding of crunchiness and airiness, grounded by the rustic feel of the soy in the tofu. Served with its companion 'kecap' (sweet black sauce), it is a great appetizer, both visually as well as gastronomically. **ha**

Tel : +65 6739 6463



Get Crabby

Majestic Bay is all about fresh seafood. The Bay's Signature "Kopi" Crab is its signature dish which is flambéed at the table with coffee liqueur. This adds a dramatic dimension to the presentation of the dish and also adds a lovely smoky aroma to the crab. Inspired by his love for coffee, this signature creation showcases chef Yong Bing Ngen's unique take on the much-loved crustacean. "I wanted to think up a signature dish for Majestic Bay Seafood Restaurant that can be just as famous around the world and instantly recognizable as Singapore's Chilli Crab. But it also had to be something unique that no one else has done before." An avid coffee lover, the idea of combining coffee and crabs came to him. After three months of experimentation, trying out different coffee beans with the crabs, Yong finally decided on a blend of Brazilian, White and Arabica coffee beans that are a perfect blend of flavour and aroma to really bring out the flavours of crab. Says the innovative chef, "In the end, we called it "Kopi" instead of "Coffee" to imbue the dish with a local Singaporean flavour." **ha**

Tel: +65 6604 6604



Split Personality

Tai Zi Heen, the Chinese restaurant at Prince Hotel & Residence Kuala Lumpur, Malaysia is doing swimming business, in no little part thanks to dishes like the Yin Yang Prawns. The two-styles-on-one-plate dish begins with large, succulent prawns, completely shelled. The dark version is a seductive burst of caramel and salt and Chinese spices, while the brighter variant has a sweet sour formulation on its base, and is ensconced in a crispy coat of peppery crunchiness.

As befitting Cantonese cuisine, the flavours are straightforward and simple, with the focus always being the freshness of the produce used. Tai Zi Heen's cozy, casual setting mirrors the non-nonsense approach to food that its chef, Michael Wong presents. Tai Zi Heen is 100 percent pork free, making the outlet perfect for business luncheons and dinners. **ha**

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Tiffany presents itself as the perfect interplay of two design elements: a classical round shape and a purist relief pattern. The basic motif of the fine relief is composed of two intertwined circles, which are repeated with subtle variations on the various tableware items. Tiffany plays in a very virtuoso manner with gentle forms and contours, joins them to a harmonious whole, but nobly restrains itself at the same time. This composition reveals an unequalled harmony of a modern appeal paired with a classy, elegant touch. The excellent tableware range is made of high-quality, dishwasher safe porcelain.



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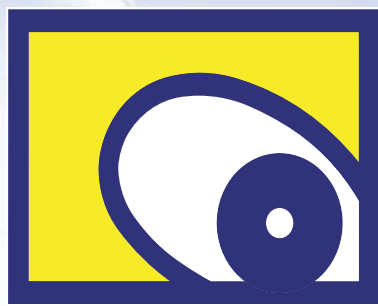
The company's latest offering for 2013 is the very popular colored FSW Asian wares from Indonesia for the Asian section of the coffee house or stand alone Thai, Indonesian or Asian outlets. This selection is available in Saffron (yellow), Cilantro (green) and Cayenne (red) in various sizes of plates, bowls and dishes.

FortaliteT Cassolettes is another of our latest product. Introducing Cassolettes, revolutionary new cast-aluminum cookware available now and only from Fortessa. This versatile line of ultra-lightweight cookware features a non-stick surface and rust free composition for a truly unique experience. Take them straight out of the oven to the table for a dynamic presentation alternative.

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They are the kind of tag team movies are made out of. Silver-haired Benson Koh, Chief Executive Officer of the Unique Seafood group is mentoring the heir apparent to the family business, the young, modish Ken Wong who is taking the reins as Chief Operating Officer of Unique Seafood, a group which consists of three concept restaurants and a thriving fresh live seafood wholesale business.

Building On A 12-Year Legacy



Ken Wong
Chief Operating Officer



Benson Koh
Chief Executive Officer

Koh is the consummate F&B professional, having started businesses, struck out and then made it big in various food operations, with his last post being Vice President of Food & Beverage of the mammoth Resorts World Genting where he oversaw multimillion dollar F&B sales and concepts. Wong is the most forward of the Wong second generation, a young man whose drive is grounded by his open, honest demeanor.

"Unique Seafood will be celebrating its 12th anniversary this year. In these years we have become a major seafood supplier and a chain of restaurants which marry seafood and local cuisine. Most of the Malaysian restaurants which offer fresh fish offer it in Cantonese cuisine, but Unique Seafood lends both a local and international flavour to our menu offerings, with items such as geoduck, Alaskan crabs as well as snow crabs. We offer our Alaskan crabs or snow crabs braised in superior stock, as well as baked with cheese, and our geoduck can be served as sashimi as well as dipped in a hot pot. After 12 years the food side of the business is well established, and time has come to look at the business and branding side of the operations," said Koh, who joined the group on October 1 2012 and who is tasked with grooming the next generation for the business.

"Benson will be assisting me in the setting up of SOPs, and the handling of the management team. We are looking at opening

overseas – there has been a lot of interest from Dubai, and we are expanding our business in Malaysia," shared Wong, who believes food consistency is key to the success of the group. "Really good food starts with really fresh seafood, which is why we have a team of experts maintaining the show tanks which are a signature in all our restaurants. They make sure the seafood is kept in optimum conditions, so that each dish is caught live and cooked fresh for maximum taste and satisfaction," said Wong, who is the eldest of five siblings.

Wong's goal is to share his love for food with as many diners as possible, ("Do you know snow crabs don't turn red when they are cooked?") but Koh's mission is to ensure the second generation is well taken care of, with enough fair division of specialties so that each member of the family can diversify into different cuisines and concepts.

"Human resource is very important. The challenge of a restaurant serving fresh seafood is to actually love seafood, which Ken does. The love for the core product is the foundation of everything else and I feel that the next few years will be one of exciting developments, both as a restaurant chain which offers new, exciting dining options and experiences, and as a Chinese, family-run business which is moving into corporate management," predicted Koh.



Above (left to right): (top row) The Unique Seafood group owns and operates Unique Seafood Restaurant, Cheers Palace and Pantai Seafood Restaurant; (second row) Benson Koh with celebrity guest Mark Lee; Mr and Mrs Wong Keong Fook, owners of Unique Seafood Group of Restaurants at the 12th year anniversary launch; Ken Wong, Mark Lee and Alex Wong; (third row) Board of Directors and Management of the Unique Seafood Group and celebrity guest Mark Lee toasting the event; (last row) Signature dishes – Steamed Scotland Scallop with Garlic Paste, Baked Spider Crab with Salted Egg Yolk, Stir-fried Australian Abalone with Oyster Sauce & Fried Ginger.

The Unique Seafood group owns and operates Unique Seafood Restaurant which specializes in live seafood selections and localized Cantonese cuisine; Pantai Seafood Restaurant, known for its casual dining and attap roofed premises, and Cheers Palace which adds

large banqueting facilities catering up to 60 tables for weddings, and functions to its offering of localized Cantonese styled cuisine with dim sum selections. **ha**

Wines Divas Of McLaren Vale

South Australia is one of the most important wine states in Australia producing almost half of the nation's total wine production. Wine regions include the Barossa Valley, Clare Valley, Coonawarra, Eden Valley, Adelaide Hills, Adelaide Plains, Limestone Coast, Mount Benson, Padthaway, Riverland and Kangaroo Island.



Above (left to right): Paul Bottin, Vigna Bottin Vineyard McLaren Vale; d'Arry Osborn, Darenberg Wines McLaren Vale

One of the state's 'quiet achievers' is the McLaren Vale region located just to the south of the South Australian state capital, Adelaide. The locals know the McLaren Vale very well but for some reason the better known regions seem to capture more of the limelight than the McLaren Vale where wines were first planted in 1836. Thomas Hardy was one of the pioneers and helped put the wines of the region on the palates of eager English consumers in the late 19th century.

Leading Lights

Being the modest people that they are, few winemakers here would refer to themselves as wine divas but to outsiders, there are several well-respected wineries and winemakers. Seek out Beresford, Chapel Hill, Clarendon Hills, Coriole, d'Arenberg, Fox Creek, Kay Brothers, Maxwell, Pertaringa, Pirramimma, Rosemount, Wirra Wirra and Yangarra Estate to appreciate what the McLaren Vale has to offer.

In addition to outstanding Shiraz, Cabernet Sauvignon and Grenache varieties winemakers aren't afraid to work with lesser

known grapes for the region such as Touriga Nacional, Tempranillo and Nebbiolo.

The senior statesman for the McLaren Vale is undoubtedly Francis d'Arenberg Osborn better known as d'Arry Osborn who presides over the 100ha d'Arenberg property. Famous for its red-striped label, d'Arenberg produces an extensive range of wines with Shiraz, Grenache and French white varieties such as Viognier and Marsanne being well respected. Chester Osborn has taken over the reins for much of the winemaking but d'Arry is never too far away when it's vintage time. Maybe quirky wine names such as The Laughing Magpie, The Galvo Garage, Dead Arm Shiraz, and The Feral Fox Pinot Noir have also contributed to d'Arenberg's international success.

Some new wineries making an impact include Brash Higgins, Danshi Rise, Vigna Bottin and Petagna Wines. Brad Hickey ventured out from his native United States and travelled to the McLaren Vale where he fell in love with it and is now producing a stable of very innovative wines. He produces a co-fermented Grenache-Mataro wine as well as Nero d'Avola which is best known as a Sicilian

native variety. All are marketed under the Brash Higgins label.

Steve Daniel from Danshi Rise is owner, grower and winemaker all rolled into one. His wines produced in the foothills above Willunga are sold mostly via word of mouth. Personal recommendations from friends is proving to be a valuable source of information with his Shiraz, Cabernet Sauvignon and Tempranillo wines being keenly sought after by those in the know.

Paul Petagna at Petagna Wines makes several delicious wines including Petagna Dio which is a classic GSM blend of Grenache, Shiraz and Mourvèdre. His Petagna Diavolo comprises Shiraz and Cabernet Sauvignon while his Rosé-style labeled with its Italian name of Rosato is made from Grenache.

It's not surprising that Vigna Bottin champions several Italian varieties in the wines that it produces. Winemaker Paolo Bottin's father migrated from Treviso in northern Italy to Australia in 1954. Over



Above (from the top): Diavolo Red from Petagna Wines McLaren Vale, Brash Higgins Wines McLaren Vale.

Left: Rosemount Estate McLaren Vale.

Right: The vines & hills of Danshi Rise Vineyard McLaren Vale.

the years the family has supplied larger vineyards in the region but recently Paolo has returned to his roots and now produces Vermentino, Sangiovese and Barbera wines under his Vigna Bottin label. Barbera and Cabernet plus Sangiovese and Cabernet appear under the Paolo and Bone label. Paolo's wines are successfully marketed using the catchy 'Italian vines, Australian wines' tagline.

Wine Touring

South Australia is perfect for wine touring and with the McLaren Vale being under an hour's drive from Adelaide, many make the trip as a day visit but an extended stay is recommended. Discover some of the hot new winemakers with Wine Diva Tours whose owners Greg and Dee Linton provide introductions to wineries such as Brash Higgins, Ruffulli, Longwood and J & J Wines to name but a few.

Gill Gordon-Smith at Fall From Grace located in the main street of McLaren Vale

is a retail outlet for a few of the region's smaller producers and lesser known wines such as the award-winning Tempranillo Touriga blend from Pannell Wines.

Local produce features at restaurants such as d'Arry's Verandah, Salopian Inn, Ekhidna and the Star of Greece with the latter perched high above Port Willunga Beach. Nearby Maslin Beach is perfect for those who prefer their swimming au naturel as it's Australia's longest established nude beach.

The Saturday Willunga Farmers Market is very popular and visitors can expect to buy the freshest local produce such as cheeses, artisanal breads, olives, olive oil and almonds. Intimate accommodation and conference facilities are available at Chapel Hill Gourmet Retreat. This facility includes ten bedrooms, conference facilities and cooking classes conducted by Rebecca Stubbs. McLaren Vale Motel and Apartments is another smart property in the region. – David Bowden [ha](#)





The Battle of the Chefs 2013 which will be held from 12-15 June 2013 at Straits Quay Convention Centre, Penang, Malaysia has already begun on a high note. The outpouring of support from Malaysian companies and the culinary professions have made the World Association of Chefs Societies (WACS) decide to endorse the Battle of the Chefs 2013 as a Continental Category Event for this year, partly in a move to continue to elevate standard of Asian culinary skills. Malaysia's Ministry of Tourism, and the Penang State Government have also endorsed this event as a National and State event respectively and placed it in the Tourism Calendar 2013 in order for it to gain international and domestic publicity.

Drawing The Battle Lines

The Battle of the Chefs 2013 will incorporate the theme "Celebrate Our Heritage." Participating chefs are expected to prepare dishes with traditional and native ingredients to highlight the diverse ingredients of the region. The event will see about 60 classes of competition events, with over a thousand chefs, food and beverage personnel and housekeeping staff battling it out for the various top honors.

As the biggest culinary event ever held in this region, Battle of the Chefs 2013 will also incorporate the Penang Chefs Challenge (live team of four chefs, hot cooking), Greenhorn Chefs Challenge (apprentice level culinary competitions), Master Chefs Challenge (professional level culinary competitions), and the Malaysian Association of Hotels (MAH) Penang Chapter Hospitality Challenge which will encompass bed-making, table-setting, fruit flambé, Flair King Bartender (for the preparations of cocktails and mocktails), and The Lighthouse Asian Coffee "Battle of the Barista" Challenge. Other featured competitions include the Tourism Malaysia Waiter Race. There will also be a Food, Food Ingredients, Services & Equipments Exhibition.

The panel of international judges will be selected from the pool of WACS Approved Judges. Contact penangchefs@gmail.com or log on to www.penangchefs.com for more information and updates. **ha**





Ronge greets Itthiphol Kunplome (second from left), with a souvenir gift in appreciation of the mayor's support of Pattaya's tourism industry.

Laying Groundwork

Dominique Ronge, General Manager of Centara Grand Resort & Spa Pattaya paid a courtesy call to Pattaya City mayor Itthiphol Kunplome to introduce himself after starting work to prepare for the opening of the resort, which is scheduled for mid 2013. [ha](#)

Film Azure

Filmed on location at W Retreat & Spa – Maldives using 35mm film; *The Mirror Between Us* directed by Kahlil Joseph is a story of two young women embarking on a dream-like adventure through the islands of the Maldives. The scars of living through a Los Angeles earthquake remain, but they find hope anew when they visit W Retreat & Spa –Maldives.

Intel Corporation and W Hotels Worldwide launched in August "Four Stories," an innovative screenplay competition curated by acclaimed film director and screenwriter Roman Coppola and his award-winning production company, The Directors Bureau. "Four Stories" is the first collaboration from The Ultrabook Experience, a new initiative from Intel that features collaborations with innovative brands, emerging and established artists, and designers and entertainers that use the Intel-inspired Ultrabook devices to do extraordinary things.

After receiving nearly 1000 scripts by the month of September, the judges have decided on four winning scripts. Each script has been developed and transformed into 10-minute shorts inspired by the intense energy of the global jet-setter. [ha](#)

Global Industry Wine Merchants Tipping Glasses Towards Asia

Global wine consumption is projected to reach 26 billion litres by 2015. However, the growth in wine consumption is shifting from traditional markets in Europe to the emergent regions of Asia. Wine consumption in Asia is expected to increase by 25 per cent from 2011 to 2015, a consequence of growing consumer affluence, awareness of health benefits from wines, and pursuit of greater levels of sophistication.

Continuously striving to be on the forefront of industry's outlook, Wine&SpiritsAsia2014 (WSA2014) will feature an even stronger representation of international wines and spirits when the biennial trade event returns to the Singapore Expo from 8 to 11 April 2014.

WSA draws buyers from different facets of Asia's hospitality and foodservice sectors, including wine & spirits and related accessories importers, distributors and retailers; wine & spirits influencers; purchasers from airlines, specialty wine boutiques, hotels, restaurants and many more.

The last edition of WSA in 2012, together with FHA (Food&HotelAsia), played host to some 60,000 trade attendees from more than 90 countries/regions. [ha](#)

Kickstarter

Known for its top quality products and services, as well as excellent craftsmanship of beverages, The Coffee Bean & Tea Leaf® continues to surprise consumers by offering premium coffee and tea products on-the-go. Its latest Ready-To-Drink line-up features 100% Arabica Columbian Ready Coffee,

Ready-To-Drink Iced Tea which comes in three bursting flavours, the refreshing Sparkling Iced Tea that is made from premium Black Teas as well as the 100% garden grown and hand plucked 'Fresh Leaf' Tea Bag Line.

Present internationally in over 25 countries and 835 stores, The Coffee Bean & Tea Leaf® has pledged to maintain the quality of its products with stringent quality management, which includes choosing from only the world's top 1% Arabica beans, hand plucked leaves from exclusive tea estates, and the careful roasting and blending of their own coffees and teas. **ha**



It's A Kids' World

Photo on the right – Jonas Sjostedt (far left), General Manager of Centara Koh Chang Tropicana

Resort pictured taking care of his youngest guests at the new Kids' Club and adventure playground, completed as part of the renovations and remodelling that have also transformed the entrance, lobby, restaurant, reception and spa, and created a new lobby bar. **ha**



Inside Informant

W Retreat & Spa Maldives has announced the appointment of Ku Nakanelua as the retreat's W Insider. W Hotels' adaption of a concierge, the W Insider gives the retreats guests access to all that Maldives has to offer in terms of W Happenings, entertainment, sightseeing and once in a lifetime activities whilst in the Maldives.

Ku, a native of Hawaii brings to the Maldives a wealth of experience, including eight years of service with W San Francisco and W Hollywood in the United States. With a passion for fashion Ku created her own modeling agency. Ku left America for the fashion capital of Milan, where she was able to learn Italian whilst studying German and Japanese. **ha**



At the top: Mohd Feroz (Director of Franchise Operations Asia Pacific) and Nadiah Ong Abdullah, General Manager of The Coffee Bean & Tea Leaf unveiling The Coffee Bean & Tea Leaf's RTD beverages.
Left: W Insider Ku Nakanelua.



Chillax Lounge, Royal Plaza
on Scotts.

Staff Haven

Royal Plaza on Scotts (RP) launches Chillax Lounge, after sinking S\$70,000 into creating a chill-out space for its employees. This is in celebration of the hotel's sixth win as Asia Pacific's Best Independent Hotel at the recent TTG Travel Awards, in recognition of the associates' continuous support to bring the organization to the top yet again.

Associates are able to bond with other colleagues and watch movies or television programmes in a mini theatre within the lounge that was fixed up with a projector screen. A live aquarium was specially installed so associates can enjoy the calming view while relaxing in massage

chairs. Those who prefer some quiet moments can surf the internet, read books, newspapers and magazines in the lounge. Associates were also involved in the project to create a logo design for the new Chillax Lounge. The winner from the Front Office department walked away with S\$300 cash.

The creation of the lounge is in sync with the hotel's Employee Value Propositions, which are to celebrate and recognize the successes of each individual and team and to create fun in the workplace. The hotel recognizes that people are its best assets and it is the passion and genuine warmth of the associates that distinctly differentiate the class of service delivered to guests. **ha**



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Lebua Lauded

Bangkok luxury hotel brand, lebua Hotels and Resorts and Bangkok luxury hotel, Tower Club at lebua won two prestigious international awards from World Luxury Hotel Awards in an award presentation ceremony in Kuala Lumpur, Malaysia recently.

World Luxury Hotel Awards officially announced that lebua Hotels & Resorts and Tower Club at lebua won in two categories in the 2012 World Luxury Hotel Awards: Luxury Hotel Brand and Luxury Hotel in Thailand. **ha**

New Zealand Pinot Noir Selected For World's Finest Wine Glasses

A New Zealand Pinot Noir from Misha's Vineyard in Central Otago has been selected to demonstrate some of the finest crystal glasses crafted for Pinot Noir by 250-year old Austrian glass company Riedel, the world's leading designer and producer of luxury glassware.

The Riedel Glass Tasting was in Ho Chi Minh City in Vietnam, one of South-East Asia's newly emerging wine markets, and was hosted by Riedel's 10th-generation company President George J Riedel. Tickets for the event which was held in the city's leading international 5-star hotel, the Caravelle Hotel, were priced at US\$110 a seat and were sold out.

Misha's Vineyard is available in Malaysia from Finlux Sdn Bhd, their exclusive distributor. **ha**

MICE And Trendy

Two of Thailand's coolest new hotels Pullman Bangkok Hotel G and Pullman Pattaya Hotel G are spicing up meetings and events with a refreshing blend of chic contemporary style and creative venues for out-of-the-box MICE gatherings in 2013. Funky restaurants, bars and parties complement the alternative events experience, from gourmet burgers and Michelin-quality fine dining in Bangkok to Pattaya's liveliest beach club.

In the heart of Bangkok's business and entertainment district on Silom Road, Pullman Bangkok Hotel G is a magnet for the creative crowd tailoring events accordingly for the design, entertainment, architecture and fashion sectors.

The hotel's intimate venues are ideal for product launches, fashion shows and team building – complemented by creative in-house event organizers tailoring all arrangements to personal request and some of the trendiest dining concepts and in-vogue bars in Bangkok.

Pullman Pattaya Hotel G is an ideal place for company outings, corporate parties and weddings, with its own private beach and renowned Beach Club. The resort not only offers beach parties like no other, but some of Pattaya's largest and most flexible event venues. The grand Infinity Ballroom takes centre stage with theatre capacity for 420, banqueting for 340 and cocktail receptions for up to 600.

For slightly smaller gatherings of up to 140, Gemini I and Gemini II venues are similarly equipped and adaptable to any type of meeting set-up requirements. **ha**

Top left: Marco Metge, General Manager of Tower Club at lebua, Marinique de Wet, Director of the World Luxury Hotel Awards, Deepak Ohri, CEO of lebua Hotels & Resorts, Kanokrat Kirkland, Director of Public Relations of lebua Hotels & Resorts. Above: Misha's Vineyard The High Note Pinot Noir 2008 is distributed by Finlux in Malaysia. Photo courtesy of Misha's Vineyard.



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Sunsets And Sofas

There is nothing like a romantic surprise to make a holiday unforgettable, and the three Sand Sofa dinner options offered by Centara Koh Chang Tropicana Resort will ensure a memorable evening with the sunset providing the perfect backdrop.

With its beachfront setting the resort offers privacy along with the sumptuous Sand Sofas, and with butler service all three options are real barefoot luxury.

Each of the three options is for two persons, with prices at Baht 950, Baht 1450, and Baht 1950 per person, service and government tax included.

The Sand Sofas are prepared at sunset, with the table set with candles and flowers. Each Sand Sofa option offers the choice of a Thai or Western dinner, and depending on the option selected there is live music and entertainment. **ha**

Above: Centara Koh Chang Tropicana Resort's ultimate dinner retreat.

Left: Gaathafushi island is up for rent to W Maldives guests.

My Own Private Island

W Maldives guests have their own tropical playground when reserving Gaathafushi. The island is yours, for the day or for an overnight 'Robinson Crusoe' experience.

Indulge in exquisite serenity while exploring the surrounding silent lagoon or hang out on the signature W Bed under a thatched roof. Unwind like never before while your own private chef sets up a special candle light BBQ as the sun dips over the horizon. Wake up as the sun rises and sample innovative breakfast cuisine. **ha**

Live Your Own Soundtrack

W Hotels gives you insider access to HOLIDAY LOUDER cocktail recipes, allowing you to be your very own mixologist and mix signature HOLIDAY LOUDER cocktails as created by W Hotels Director of Cocktail Culture, Joseph Boroski.

Visit W Hotels from Singapore, Koh Samui, London, Paris & the Maldives to sip on HOLIDAY LOUDER cocktails at the iconic Living Room or WET decks. Chill to W Hotels very own HOLIDAY LOUDER playlist created by Global Director of Music, Michaelangelo L'acqua. **ha**



Above: Gricia Gan, Executive Director, Avillion Hotel Group with Gary Quah, professional landscape and street photographer at the Avillion 2013 Calendar Launch.
Right: Angus Wong is the Artistic Director of W Hong Kong, committed to bring the New/Next in Music to Hong Kong's thriving music scene.

Avillion And Gary Quah In Charitable Collaboration

Avillion Hotel Group has collaborated with Gary Quah, renowned Malaysian photographer, to introduce the Avillion 2013 Calendar with Quah's stunning shots of Malaysia's sceneries, natural environment, culture and lifestyle. Avillion Hotel Group has a long standing history of Corporate Social Responsibility community programmes. Every year, the Avillion team undertakes a series of funds raising campaigns and charity events, and the Avillion 2013 Calendar is one of its highlight projects in 2012 to raise charity funds.

Gary Quah, a professional photographer who loves nature and the environment, collaborates with Avillion this year to care for the underprivileged community. He is sharing the amazing sceneries, lifestyle and culture of Port Dickson and Malacca through the calendar. The calendar will be made available for purchase in all Avillion hotels for the convenience of guests who would like to be part of the movement. **ha**

Here's The Beef

W Retreat & Spa Maldives will rock to a familiar beat as the retreat welcomes back Artistic Director and Resident DJ of W Hong Kong, Angus Wong, to perform over the Lunar New Year; 9 to 11 February 2013.

DJ Angus, a pioneer member of W Hotels & burn studios DJ Lab has been jetting around the world and performing at select W destinations including: Hong Kong, Koh Samui, Barcelona, London, St Petersburg, New York and Doha. W Hotels Worldwide, in collaboration with burn studios recently held the second DJ Lab 'boot camp' at the beachside retreat, W Bali Retreat & Spa.

Now, miles from everywhere, he will perform at the iconic W Retreat & Spa Maldives from 9 to 11 February. Playing in the Maldives for the third time, DJ Angus Wong will bring guests of the retreat together to celebrate the Lunar New Year.

The private island retreat will unveil a different beat on Saturday, 9 February, as DJ Angus performs under the moonlight, beside an open fire pit at FIRE beach. On Sunday, 10 February the sunset experience is amplified at SIP as DJ Angus spins chill out mixes. The tunes then await in the Maldives only underground night club, 15BELOW to dance the island life away. Signature cocktails and Brazilian rhythms create the spin at WET on Monday 11 February. **ha**



Nod To Pods

Recently named the Best New Business Hotel (Worldwide Category) by Business Traveller UK, The Fullerton Bay Hotel Singapore will continue to captivate with three newly launched floating event pods. The only event spaces custom built on the glistening waters of Marina Bay to hold intimate events, the newly built floating pods will introduce a striking and unique experience in the heart of the city supported by the personalized service of the property's event specialists.

Sited on water in the harbour of The Fullerton Bay Hotel, the event pods are reminiscent of trading boats docked in a modern day setting.

Evocative of the spirit of adventure and romance of maritime, the pods are named Compass, Voyage and Port of Call. Designed with unrivalled distinction, the sophisticated pods are well suited for exclusive events such as boardroom meetings, high fashion soirees, private jewelry and timepieces viewing, wedding solemnizations and intimate celebrations. The 44 square metres pods can accommodate 30 people theatre style, 40 for receptions, 15 in a classroom style, 20 for boardroom meetings and 20 in a banquet configuration. Each pod has a 55-inch HDTV, built-in sound system, automatic blinds and an attached bathroom. **ha**

Sake Sparkle

Refreshing and fruity, with a unique sweet aroma crafted in the traditional brewing style, with rice, water and Koji, Mio Sparkling Sake appeals to a wide range of tastes as a new sake for a new age.

With only 5% alcohol content, Mio boasts a slightly sweet flavour reminiscent of grapes and pears with a pleasant sensation of refreshing bubbles. To achieve these features, Takara Shuzo Co., Ltd. masterfully incorporated their original fermenting technique and low temperature brewing system into traditional sake brewing methods. This resulted in an easy to drink sake, accessible even to beginners "It is a sake with a flavour like never before. Even those who have never tried sake or disliked sake can drink it," says Hirokazu Nishikawa, Marketing Senior Manager of Takara Sake USA Inc.

Mio is such a versatile beverage it can be enjoyed in many ways. Great as an aperitif, it can stand alongside savory appetizers like olives, cheeses and nuts, as well as serve as a digestif with desserts such as strawberries or chocolate. Mio is distributed by Kirei Japanese Food Supply (Pte) Ltd. www.kireifood.com.sg **ha**



Cask Away

Quaich Bar, a pioneer of fine whiskies in Singapore, is proud to launch Quaich Bar @ Resorts World Sentosa, Asia's largest whisky bar located at Resorts World Sentosa. Spread over 8,000 square feet in a two-storey building, Quaich Bar @ Resorts World Sentosa is set to offer unrivalled whisky experiences designed for novices to connoisseurs. Boasting a comprehensive selection of more than 1,000 labels with over 95% from Scotland and a selection from Wales, Japan, India, America and South Africa, the choices run from artisanal distilleries such as Springbank from the almost extinct region of Campbeltown, to an impressive fine and rare selection. The first level of Quaich Bar @ Resorts

World Sentosa is a multi-concept space where whisky lovers can come together and discover the world of whiskies. Other than a generous bar area offering a very comprehensive list of a selection of over 1,000 whiskies, Quaich Bar @ Resorts World Sentosa has introduced Singapore's first ever whisky blending and bottling showcase, the Master Blender Experience (\$60 per pax).

Customers will be encouraged to taste and nose from a range of 12 single malt whiskies that display various whisky characteristics. Customers will then go through a blending exercise that allows them to stick on their own label and personalize their take-home bottle. Each individual's recipe will be keyed into the Quaich Bar system, and can be easily retrieved and blended on the spot, as long as the recipe number is submitted. **ha**



Above (from the top): Quaich Bar has been at the forefront of championing whisky experiences that have shaped Singapore's whisky appreciation culture; A perfect accompaniment to a wide variety of dishes, and perfect by itself.