

HOSPITALITY ASIA
PLATINUM AWARDS® 2013-2015
MALAYSIA SERIES

In Celebration Of Passion & Excellence

“Excellence is the gradual result
of always striving to do better.”

~ Pat Riley



HOSPITALITY ASIA PLATINUM AWARDS 2013-2015 MALAYSIA SERIES

Winners Announced At Awards Ceremony

The winners of the prestigious Hospitality Asia Platinum Awards (HAPA) 2013-2015 Malaysia Series were recently announced at a gala awards dinner at One World Hotel. The awards ceremony honoured exceptional establishments and passionate individuals in one of the world's most demanding, yet glamorous, industries. Jennifer Ong, Founder and Publisher of the organiser World Asia Publishing (WAP) paid tribute to nominees in the Malaysia-wide competition, citing, "Hospitality's core strength comes from the passion of every staff member, great and small, contributing to providing an experience that is greater than the sum of its part."

Guest of Honour, YB Dato' Seri Mohamed Nazri bin Abdul Aziz, Minister Tourism and Culture Malaysia said "Visit Malaysia Year 2014 has kicked off and we are working to increase tourist arrivals and achieving higher economic growth. These awards will further boost our efforts."

This year, over 500 nominations were received from establishments and individuals. In recognising the nominees, Ong commented, "In this industry, it's easy to run an operation and provide the minimum, the expected, but another to go beyond the call of duty. All nominees are here tonight because they strive for excellence and that alone is reason enough for celebration." An extensive panel of judges from various professions voluntarily travelled all over Malaysia to conduct over 1,000 on-site audits to determine the winners. These judges visited the nominated outlets as mystery guests to assess the standards of the nominees.

Some of the notable winners on the evening were Yang Berbahagia Tan Sri Dato' Seri Vincent Tan's HAPA Lifetime Achievement Award; King of Kitchens – Chef Justin Hor, Noble Mansion; General Manager of the Year – Anthony Sebastian, The Datai Langkawi; Icon of the Year – Modesto Marini, Marini's on 57 and Lee Teck Kuan, The Geographer Adventurer Restaurant & Bar; Night Spot of the Year – Marini's on 57; Day Spa of the Year – Be Urban Wellness Spa; Spa of the Year – La Sante, The Chateau Spa & Organic Wellness Resort; Golf Experience – Kota Permai Golf & Country Club; Restaurant of the Year – Tamarind Springs and Ltitude Restaurant, Bar & Lounge, Genting Grand; Hotel of the Year – The Majestic Hotel Kuala Lumpur; Resort of the Year – Pangkor Laut Resort; Best Lifestyle Living Experience – Suteria Sanctuary Lodge and Service Excellence – Japamala Tioman Resort.

Sponsors and partners made it possible for HAPA to keep the awards series running and surpass the high quality standards expected, by sparing no expense in providing only the finest quality products for all those at the gala dinner to experience. Sponsors include Hocatsu, Hospitality Resources, Kingkoil, Kian, Security Marketing, Vingcard Elsafe, Aeroshield, Barry Callebaut, Chua Song Seng, Eu Yan Sang, Global Pacific Victory, Gourmet Solutions, Guinness Anchor, Kanika, Smart Registration, Ridzwan Supply and Vintec. One World Hotel provided invaluable assistance as the event partner.

The evening presented several innovations, including a "Chefs & Cuisine Experience" concept, where four HAPA award-winning chefs and two guest chefs from Malaysia, Singapore, Indonesia and Germany showcased their culinary skills. Other firsts on the night included specially designed winner's plaques, customised using diningware from Hocatsu, a GAB island bar, a Giffard cocktail bar, an innovative ballroom setting comprising round and viking tables and individually customised bar-coded invitation cards. Congratulations to one and all for a spectacular event night!

AWARDS ORGANIZER



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Jennifer Ong

"Driven, dynamic, resilient!" These are but a few choice words that describe the Chief Judge and the brainchild behind the acclaimed Hospitality Asia Platinum Awards (HAPA). As Founder and Publisher of World Asia Publishing, this versatile dynamo strives tirelessly to promote and raise the standards of service within the travel, f&b as well as hospitality industry in the region.



Dato' Anne Eu

The lady behind the highly recognized and trusted health and lifestyle brand name, Dato' Anne Eu is responsible for the successful spearheading of Eu Yan Sang at both local and international arenas. Also on the Board of Directors for HAPA, she lives by her "Caring for Mankind" motto being an active philanthropist and is very involved in charity work. She is the mastermind behind the Roti 1Malaysia project.



Cheong Hai Poh

With over 20 years' experience and an extensive portfolio within the Singapore Food and Beverage industry, his accolades include Food and Beverage Manager, World Gourmet Summit 2004 and 2006, People Excellence Award 2004 and Spring Singapore. Cheong Hai Poh sits on the Board of Directors for HAPA and is also the President of the Food and Beverage Managers' Association (FBMA) for the 11th consecutive year.

Amy Beh

Needing little introduction, this household name has many feathers in her cap. From Celebrity Chef to author of best-selling cookbooks, Chef Amy is a renowned food stylist and food columnist with The Star. She has served as judge at Malaysia International Gourmet Festival (MIGF), Culinaire Malaysia and Hong Kong Tourism Board's Best of the Best Culinary Competition.



Dato' Shamsul Falak



A force to be reckoned in the travel and hospitality industry, his leadership in the FAL Group is recognized as a mover and shaker in the development and promotion of tourism in Malaysia. Involved in many trade associations, he is both the current President of the National Tourism Council of Malaysia and Kuala Lumpur Tourism (KLTA) and a board member of PATA Malaysia Chapter.

Foo Yet Ngo

A much sought-after family law practitioner was called to the English Bar in 1980 after graduating from University of Kent at Canterbury, UK. Now, for leisure, she divides her time between work and travels the world sampling the finest in wine and dine as she experiences the hospitality services and offerings from various hotel brands.



David Bowden



David Bowden is a freelance photojournalist specialising in travel, food, wine and the environment. Originally from Australia, he has been based in Asia for almost 20 years. An author of various books and the definitive guide to Malaysia's largest national park entitled 'The Globetrotter's Guide to Taman Negara', David's articles have won him awards for the best travel articles in South East Asia for years 2008 and 2010.

Yau Su Peng

An avid reader who wanted to be a professional pianist but as fate would have it, she is now the driver behind the successful Borders brand in Malaysia as their Chief Operating Officer; and as the General Manager of Special Projects advocates for expansion of new lifestyle ventures for the Berjaya Group.



Muhd Hisham Tan Abdullah



Starting as rank and file with the Genting Highlands Resort in 1984, he is, today, the President of MFBEA, the Malaysian F&B Executives Association. His vision of each person's contribution to make a whole resonates deep in his vision for the MFBEA, which is to serve as a platform for exchanges through partnerships for the collective benefit and growth of the hospitality industry. This passion for partnership was evident in the 2007 formation of the International Food and Beverage Association where Hisham Tan co-founded and serves as treasurer.

Datuk Simon Shim

A lawyer by profession, he sits on the board of many public listed companies in Malaysia, Thailand and Hong Kong. A wine connoisseur, this high profile lawyer unwinds by travelling, golfing and also taken to photography.



Raja Dato' Nordiana Zainal Shah

Raja Dato' Nordiana has more than 20 years' experience in Malaysia Airlines. This iconic and enigmatic personality who is just as passionate for fashion, has a string of accolades that include being listed on Malaysia's Who's Who, Constitution, Government & Politics (2009/10), making the Chief Marketing Officer (CMO) Awards for Excellence in Branding & Marketing (2010) and a member of the NAM Institute for the Empowerment of Women.



Dr Saunthari Somasundaram

Personable Dr Saun as she is fondly known is passionate about cancer since her mother's personal brush with the disease. Dedicated to impact positive changes in her patients, she advocates the psycho-social aspect of cancer. As President/ Medical Director of the National Cancer Society Malaysia, she manages and charts the overall direction of NCSM. She balances work with traveling and indulging in her hobby, baking tasty treats.



Dr Lim Wye Keat

A successful ENT surgeon with a special interest in paediatric ENT, Dr Lim has private practices and is a respected academic and a consultant who is regularly featured in the media. Presently he still lectures at UKM and Monash University Malaysia Sunway.



Mae Ho

A veteran in the local hospitality industry, she began her career at Kolej Damansara Utama (KDU) first as a lecturer, then making the Dean of the School of Hotel & Catering Management. Presently, she is the Chief Operating Officer at the Berjaya University College of Hospitality and is credited for setting up the school. Besides HAPA, she is also a judge for Malaysia Retailer's Association (MRA).



William Tan

A noted veteran with over 25 years' experience in the management and financial planning services industry, and the founder of the renowned William C.H. Tan & Associates, William Tan is a Member of the Malaysian Institute of Accounts and Malaysian Institute of Taxation, and a Fellow Member of the Association of Chartered Certified Accountants (ACCA).



Kiran Dhaliwal

An Advocate and Solicitor by profession, she is an avid reader with a profound fondness for food. Her passion for traveling couple with her ardent sense of adventure has taken her across the globe to enjoy colourful cultures and foods from all walks of life.



Donny Tu

Armed with almost 20 years' experience working at various hotels in the Klang Valley, Donny Tu is now attached to The Royale Bintang Hotels as their Group Purchasing Manager. An avid traveller who enjoys cooking is also the President of the Purchasing Association.



Andy Khoo

Spanning over 30 years in the IT industry, Andy Khoo has worked with the major MNCs and has a proven track record of growing revenues under his steady tutelage. He now helms Hewlett Packard (HP) Malaysia as Country Manager for Enterprise & Public Sector Sales. Big on charity work, Andy served the Rotary KL DiRaja as Club President and, now as District Assistant Governor. He sits on the boards of other charities raising funds for beneficiaries such as the Down Syndrome Association Malaysia amongst a list of others.



Andy Oh

Unassumingly yet fiercely passionate about all things culinary and blessed with an artful eye honed over the past 30 years, Chef Andy remains a familiar personality both regionally and internationally. The creator of the ever-popular "Plates of Pleasure" at the Pan Pacific Orchard, diners sample unlimited petite portion of exquisite dishes which evolves with the seasons, he is still actively involved in the industry lending his creativity and talent to organize the international culinary events gaining international recognition.



Chern Chee Hoong

His first stint was with the Genting Hotel in 1983. Working his way up, Chef Chern honed his skills and cultivated his intuitive sense of confectionery artistry which has garnered him a string of accolades from a bakery to the palace from around the world. His accreditations include being on the Industry Advisory Panel for Culinary division for Sunway University, certified as Pastry Judge by World Association of Chefs Society, and in 2010, elected as President for the CAM with the task to support, educate and develop the Chefs industry.



Teh Ming Wah

A veteran of diversified background in banking and investments, hotel management and spa & wellness, this former General Manager of Philip Wain Asia earned her recognition as a Leader and Champion of the Global Spa and Hospitality Industry awarded by the prestigious Seven Stars and Stripes Academy.



Audee Cheah

This affable international award-winning chef who is also the Chairman of the Chefs Association of Malaysia Penang Chapter had humble beginnings. All the years of working with various chefs at many prestigious kitchens all over Singapore and Malaysia paid off. Couple with his pure love for (Italian) food and zest to try new things, this unstoppable chef started his own signature F&B establishment to indulge foodies in Penang.



Andy Chong

A seasoned business traveller with over 15 years of travelling experience, Andy Chong's passion in food and travel is a testament to his knowledge on the expectations of a business traveller. Currently the Senior Vice President and Head of Group Marketing at Axiata Group Berhad, he now divides his busy schedule to travel with the family and bike-riding on weekends.





Jean Michel Fraisse

A chef de cuisine by 20 years old, then an executive chef by 23 years old, this virtuoso went on to become the owner of many restaurants and catering businesses in France and Asia for the next 33 years. Now his training and consultancy firm, HTC in Asia, assists clients to maintain a competitive edge. Together with The French Culinary School in Asia, his company aims to support the industry with the highest quality personnel.



Roderick Wong



His love affair with wines began in 1993. Roderick is the founder and President of the first Sommelier Association of Malaysia (SOMLAY) in 2009 and The Wine Academy in 2011. He was responsible in developing and managing the wine list for Hilton Kuala Lumpur into achieving "The Best of Award of Excellence" - 2 Glass Award by Wine Spectator Magazine for three consecutive years. He has trained over 700 team members and is credited in organizing the first Hilton Sommelier Trophy in 2010.

Dato' Kok Wee Kiat

An industry veteran of over 30 years and presently a Chevalier D'Honneur of the Chaîne des Rotisseurs, a member of the International Wine & Food Society, the Founder & Capt Lt. d' Honneur of the Compagnie des Mousquetaires d'Armagnac Escadron de Malaisie, Founder and President of the Amanti della Cucina Italiana, a Special Advisor to the Malaysian International Gourmet Festival and a judge of the Kuala Lumpur Mayor's Tourism Awards, it is no wonder Dato' Wee is often invited to judge hospitality events.



YO Wong



YO Wong has managed a total of 10,000 rooms from 3-star to 5-star deluxe properties and 50 F&B outlets ranging from coffee houses to fine dining specialty restaurants. He was instrumental in the planning and setting up of the world's largest hotel in Genting and several of the nine hotels under his charge. With 39 years' experience in the hospitality industry, Mr Wong has since retired from Genting in 2010 and is now an independent consultant and currently sits on the board of MAHTEC and for his contributions to the industry.

Lens Gwee

Known for his tenacity and industrious personality, together with his pioneering spirit and an eye for innovation, Lens Gwee has left a legacy of new initiatives at all his work appointments. A founding member of the Food & Beverage Managers' Association since 1990, he is currently the First Vice-President. Lens has been invited to many hospitality competitions around the region.



Tammy Toh



Tammy Toh is a seasoned communications practitioner with experience in numerous industries ranging from banking, construction, manufacturing and media. Hailing from Penang, she expects nothing less than the gold standard for the hospitality industry.

Derrick Lee

The man who is crucial to shaping the International Bartenders Association (IBA) to what it is today, Derrick Lee credits his tenure as training officer at the Singapore Hotel Association Training and Education Centre (SHATEC) where he spent 22 years acquiring management skills to influencing his management of the IBA. He was elected the President in 2006. Derrick has also travelled extensively all over the world to judge and lecture in many industry events.



Loi Liang Tok



Chief Operating Officer
GCH Retail (Malaysia) Sdn Bhd

Norlailee Ong Bte Abdullah

Armed with 28 years of experience in housekeeping organization, Norlailee Ong Abdullah is currently the Director of Housekeeping at The Saujana Resort. She is also the appointed President of Malaysian Association of Housekeepers since 2005. Norlailee who is passionate about her job, was responsible for a few hotel grand openings over the years.



Ragu Kumarasamy



President
The Society of Golden Keys Malaysia

Roderic Proniewski

Having developed his penchant for wine at a young age "tasting" his parents' cellar and harvesting the vineyards of Provence, he continuously nurtured his interest first as the Sales & Marketing Director for a boutique Champagne house in Reims, followed by a stint as a consultant for various French wineries, later settling into acting as an Ambassador for French wineries in this region. Since 1996, he has settled in Singapore, frequently conducting wine talks and seminars; and is responsible for the company becoming an icon in the local and regional wine scene.



Rennie Lee



General Manager
Mid Valley Megamall

CHEF THOMAS CHIAM

FRIENDS GOURMET & CATERING GROUP



HAPA's multi awards-winning Chef Thomas Chiam founded the Friends Groups of Companies in early 2005 with the vision to be the top choice for customers in search of healthy, hearty and value-for-money meals. Upholding his motto – "We are in the Business of Making People Happy," Chef Thomas aims to meet the needs of the customers' ever evolving demand for all occasions. From a single restaurant, Friends has expanded to include corporate and home catering.

Originally an IT person who only picked up cooking as a student overseas, Chef Thomas's vivacious personality is inherently evident in his food and his experimentations. Although he is now more focused on catering and culinary consulting, including having his own line of "Ready to Eat" culinary delicacies available in select Singapore supermarkets; and less on his restaurant, the outlet is still packed – a testament to the ever present quality and taste of his creations.

With his fresh concept "Sous Vide" cooking – derived from the French term meaning "under vacuum" – a process of cooking food at precisely controlled temperatures, he has made Friends @ Jelita amongst a sprinkling of F&B establishments to have adopted this method of cooking in the region.



CHEF OLIVER LOPEZ

RESORTS WORLD GENTING

From his humble beginnings, training in the kitchens of Genting Highlands as kitchen apprentice at the age of 26, his diligence and interminable appreciation for food, has led him to being the man in charge of all the Genting Hotel restaurants.

Born and raised in Melaka, our very home grown chef perfected his cooking skills through his attachment and training with the various restaurants at the Resort. Specialising in French and Italian cuisine, his passion and commitment to perfection for fine foods together with his leadership paved the way to earning the title of one of Malaysia's Best Restaurant in 1998/1999 by Tourism Malaysia Award and also Malaysia Tatler magazine for the Peak Restaurant and Lounge.

Later, he was recruited as an Executive Sous Chef for the award-winning fine dining restaurant, The Olive. Chef Lopez was tasked to develop new recipes, planning of the menus for food promotions as well as new kitchen personnel training. It was here that his delectable creations indulgently tantalized and pampered his customers' palate earning The Olive its many honours and accolades including the Best Restaurant of The Year by HAPA Award 2005/2006 and then Best Marketed Restaurant for years 2007 and 2012 besides sweeping a list of honours from Malaysia International Gourmet Festival (MIGF).

With his extraordinary culinary skills, Chef Oliver was appointed the Executive Chef for Genting Highlands and went on to win the coveted HAPA Malaysia Series Best Executive Chef 2010-2012. In April 2013, he was promoted as the Group Chef to manage over 40 F&B outlets including the exclusive G8 Chefs and leading over 850 staff. He also lends his extensive experience to continuously grow and spearhead new F&B outlets and projects, HACCP issues and evolve his culinary offerings.



CHEF ONG SWEE HOCK

ONE WORLD HOTEL



Chef Ong Swee Hock who hails from Kuala Lumpur started his culinary journey in 1990 when he joined Shangri-La Kuala Lumpur as a Commis 2. He worked his way up the ranks with several other hotels in Kuala Lumpur and in 2006; he was a Sous Chef with the Mandarin Oriental Kuala Lumpur.

His international attachments began with the Grand Hyatt Hotel in Macau where he was a Sous Chef. Later his experiences took him to Dubai and eventually returning to his home country in 2012.

With over 20 years' experience, he is now taken to tantalize local taste buds with his appointment as the Chinese Chef at the One World Hotel and recently concocted a variety of a la carte Szechuan dishes for the hotel's Mid-Autumn festival promotion.



DATO' CHEF HAJI ISMAIL BIN HAJI AHMAD

RESTORAN REBUNG

Chef Ismail was inspired by his grandmother growing up in Negeri Sembilan who fuelled his enthusiasm and passion for traditional cooking. Her zest for food rubbed off on him, resulting in his quest to experiment with the herbs and spices as well as the fresh produce from the orchards growing in abundance around him.

Upon completing his studies at Mara University of Technology specializing in Chef Training, he was attached to Hilton International Kitchen for three years eventually leading him to become a lecturer at Taylor's College.

Next he became the Chef in the industrial kitchen at KFC Holdings for seven years before joining Restoran Yasmin as the Executive Chef.

It was there he began his foray into being a highly recognized TV personality hosting cookery programs locally and in Singapore.

His next stint with the MATRADE as the ambassador to promote Malaysian food products took him all over the world conducting cooking demonstrations to promote Malaysian cuisine.

This versatile chef is a sought-after food stylist and is appointed as consultant to numerous new restaurants in town to also create recipes. Because of his expertise and understanding of the food industry, Chef Ismail was also the spokesperson for several food manufacturing companies.

His extensive culinary experience and exposure culminated to opening his own restaurant. The Restoran Rebung Chef Ismail pays tribute to the recipes inherited and pledges to offer patrons the comforting taste of authentic traditional kampong fare.

Now, besides being the brand ambassador of Pensonic to promote intelligent household kitchen appliances, Chef Ismail also ventured into producing a recipe book to document and share his culinary experience in traditional Malay cuisine to ensure the heritage preservation of traditional Malay cuisine.



CHEF GILLES MARX

AMUZ GOURMET JAKARTA



Born and raised in the countryside of Alsace France, Chef Gilles Marx credits his mother for his early training where everyone helped in the kitchen consequently inspiring his love for food. Fresh and natural farm products encouraged him to explore the secrecy of gastronomy encompassed his childhood. His first involvement in culinary world started when he worked at a succession of restaurants during his teenage years while attending to his apprenticeship where he was awarded a diploma at just sixteen years old.

Ever since then, he knew he wanted to be a professional chef driven by the quality of food and service provided to his customers. Pursuing his passion, Chef Gilles Marx spent many years honing his skills at many Michelin –starred restaurants in his home country before moving on to explore Australia and Southeast Asia .These experiences have provided him indubitable skills in serving the best food and wine earning him many appreciations and awards at the countries he worked in. These same skills are now employed at his own contemporary and classic French cuisine restaurant – Amuz- which he successfully opened in Jakarta in 2010.

For Chef Gilles Marx, he deems “Doing what you love is definitely a recipe for success.”



CHEF MANFRED RINDLER

BARRY CALLEBAUT ASIA PACIFIC

He began his career as a patisserie in 1984 at Oesterreichischer Hof, Salzburg, Austria, and gained recognition and reputable standing among world class hotels around the world. Manfred first started studying pastry in 1980 at Café Konditorei Gstoettner in Mattighofen, Austria. Upon graduating 3 years later, he worked as commis patisserie in a hotel pastry department producing high quality Austrian desserts. From 1984 to 1988, he worked in Germany and Bermuda, first as Demi Chef de partie where he was responsible for the production of fine dining desserts. In Bermuda, he assisted and supported the executive pastry chef in managing five F&B outlets and large banqueting facilities within a 700-room hotel.

Later he worked as the Pastry Chef in Ramada Hotel in Dubai and afterwards in Sheraton Limassol Resort Pleasure Harbour in Cyprus. In 1992 he moved to Asia, and gained extensive experience in leading international hotels particularly in China and Thailand.

Subsequently he brought his vast experience to his role as a Sales and Technical Advisor in food production industry taking him to the Philippines and back to China in 2009. Currently as a director with a bakery consultancy, apart from helping with setting up production facilities, he gives training and demonstrations pertaining to pastry and bakery. He is also the Callebaut Chocolate Ambassador for Mainland China since June 2012.



MICROPLANE® - REVOLUTIONARY KITCHEN PRODUCTS



Microplane®, is the premier brand worldwide for exceptionally sharp culinary tools that have revolutionized the way chefs and home cooks grate and zest a wide range of ingredients for flavourful, gourmet style cooking and baking. The family-owned and managed company designs and crafts 40+ Microplane® kitchen tools, applying the most advanced technology and state-of-the-art engineering to maintain its “cutting edge” market leadership, and stellar reputation for excellence among top restaurant chefs, professional bakers, cookbook authors and other culinary experts.

The Professional Series features Microplane®’s signature and patented razor-like edges, that precisely cut through foods without tearing or shredding. Each grater in this series is crafted with an ergonomic handle that fits comfortably and securely in the hand. These sturdy and exceptionally strong graters and shavers offer a laser-welded frame construction that securely fastens the frame to the blade. Providing excellent leverage and control when grating foods at an angle on countertops, cutting boards, bowls and plates, the Professional Series graters also feature a rubber, non-slip footing at their base.

In the same vein, the Artisan Series from Microplane® is a contemporary addition to the collection of paddle-shaped graters. The series features 4 of Microplane®’s most popular blade styles-Fine, Ribbon, Coarse and Extra Coarse- All of which are available in a variety of hues. The Expansive surface area offers ample space to make fast working out of zesting citrus, grating potatoes, carrots, onions, cheese, coconut, chocolate and other foods. The Artisan Series also have ergonomic handles, rubber feet for added stability and reusable cover.



HOSPITALITY RESOURCES

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IT'S ALL ABOUT THE HOSPITALITY



Local market leader, Hospitality Resources has established its position in the industry by constantly staying ahead of the pack. Hospitality Resources is a total supply company for hospitality products and equipments for all food and beverage service industry – hotels, resorts, restaurants, catering industry and entertainment outlets. They are one of the few companies in the industry offering a complete range of products for the front of house F&B solutions fulfilling the needs of the 4-star city hotels to 5-star resorts and 6-star boutique hotels.

The team at Hospitality Resources works very hard to ensure that every brand in their portfolio meets the markets expectation with regards to innovation and value. They are on a constant pursuit of the stylish, qualitative and modern products and travel around the globe and visit the most prestigious of fairs to understand and discover new trends and concepts.

The hospitality business with regards to F&B ware is an industry all of its own. Here durability and practicality are key to withstand the heavy usage these establishments face daily. Trends suggest that today a much more modern spin is required for today's ever changing environment. Shape and colour are being increasingly utilized in a creative way with the added consideration to durability and longevity that is a prerequisite for the hospitality sector.

Hospitality Resources have naturally built their business to cater to the constantly changing styles and tastes of the industry and have invested considerable time and effort into understanding the market's requirements. The company firmly believes that good tableware is as important to the dining experience as the venue and menu. Relegating tableware to an after thought is a bad mistake. Research proves that operators need to consider the presentation of their dishes as part of their overall design and ongoing menu development which are key drivers to repeat business.

Representing some of the top name brands, Hospitality Resources is able to meet any demand from the classic white dinner plates to place mats that merge material and process. Each brand is backed up by many years of experience in design capabilities, market knowledge and production efficiency. This in turn gives the operators the assurance that the products that they have selected is specifically designed to take the strain of hotel and restaurant wear and tear without compromising on style and elegance.

Kian®

THE PINNACLE OF ORIGINALITY



KIAN provides a full suite of services to their clients which begins with skillfully interpreting clients' needs to original designs and proceeds to sourcing, manufacturing, quality testing, packing, delivery to anywhere with installations.

It is the KIAN objective to provide intelligent solutions to all areas within a hotel. From the reception lounge to outdoor areas to the rooms, KIAN has excellent intelligent solutions for everything a hotel would need. For example, KIAN provide solutions to outdoor furnishings that may prove challenging due to tropical weather. There is a large range of furniture that has been tried and tested and KIAN partners with internationally renown brands such as Nardi, Sevelit & Flat to provide intelligent solutions to suit their clients' needs. Nardi carries a wide range of outdoor furniture that can complement the design/theme of hotels all around the world while

Flat offers an intelligent solution to wobbly tables, and have devised a self-levelling table to solve the plague of wobbly or uneven tables for the hospitality industry.

KIAN's range of original designs include the Louvre Chair which is a great fit for the hospitality industry. Inspired by the American Mid-West Shaker look, the Louvre Chair evokes a certain sense of nostalgia with a modern twist. Made with the latest plastic injection technology, it is lightweight, durable, stackable, re-cyclable, easy maintenance & versatile. Not only that, the Louvre Chair, designed by Danny Fang, recently clinched the Design For Asia Award 2013 as a statement to its great design along with its functionality.

KIAN also closely collaborates with several regionally and internationally recognised award-winning designers who challenge conventional notions of furniture design. Their talent, together with KIAN's manufacturing expertise, has put KIAN at the forefront of the furniture industry both in Malaysia and beyond.

KIAN will be at Food and Hotel Asia 2013 in Singapore and involve all to stop by and check out their new products.



SLEEP SOLUTIONS FOR HEALTHIER HOTEL PERFORMANCE



WHY USE PROTECT-A-BED?

Would you purchase a used mattress? The universal answer to this question is NO. Every night a guest sleeps on an unprotected mattress, he or she is sleeping on a mattress used by thousands of people over time. Within two weeks, independent labs can detect fungus, mold and bacteria growing inside a new, unprotected mattress, exposing the hotelier's investment to a premature breakdown of mattress fibres and exposing the guest to breathing in these allergens and human contaminants. Protect-A-Bed encasements provide a barrier that is waterproof, air-vapor porous and hygienic. They present a new, clean mattress to every guest, every night.

Encasements are six-sided, zippered, protective coverings that fit like a second skin, encapsulating the mattress on all six sides. This feature is critical for efficacy when protecting the mattress against bed bugs, dust mites and allergens. Encasements also are the most effective protection from human contamination. This is far better than mattress pads that are usually heavy and difficult to launder, consuming time, labor, water and chemical resources to maintain hygiene from guest to guest.

Protect-A-Bed products are manufactured with quality-control standards implemented at the plant level, assuring production-quality consistency.

The seams are one of the most vulnerable areas of an encasement. Yet side seams are needed to support moisture containment and absorption on the top surface. Double stitched or "French seams" are critical to assure strength, durability and moisture proofing at this vulnerable area. Try pulling apart the seam of an encasement. Double-stitch seams with close, small stitch counts will not separate or show needle holes in the product. Needle holes compromise the products overall capabilities. Protect-A-Bed products feature the Miracle membrane, a polyurethane-laminated layer that creates an air-vapor-porous, waterproof layer that sleeps cool and comfortable.

Added to this and other features is the Bug Lock and Secure Seal, Protect-A-bed's patented features on its encasements. These features secure the zipper at the end point with a safety trench and zip-tie lock, assuring the product to be bed bug entry-exit and bite-proof. Protect-A-Bed products are also pesticide free.

As for the ROI of these encasements, hoteliers' feedback has stated that the Protect-A-Bed encasements have positively contributed to the profitability of the hotel by minimizing the need for replacement-bedding products, as well as reducing housekeeping, utility, water, chemical and labor cost, and decreasing lost room revenue due to room-recovery downtime.



SECURITY SOLUTIONS TO FIT EVERY NEED



Stay First

The maximum expression in minimalistic electronic lock.

VingCard Elsafe, the world's leader in security solutions for hotels has their products installed in more than 42,000 properties worldwide and securing some 7 million hotel rooms. VingCard Elsafe is part of the ASSA ABLOY Group, a publicly listed company and leader in security and hospitality systems.

VingCard has been providing numerous electronic locking system solutions since 1979, including the traditional magnetic-strip, smartcard systems, RFID electronic locks that are compatible with main ISO standards: ISO 14.443A (MIFARE), ISO 4.443B, ISO15.693 and NFC-compatible (Near Field Communication), fully integrated PMS interface software solutions, a full range of E-cylinders, as well as minimalistic wall-mounted solutions removing all hardware from the door.

VingCard is also one of the top in the industry in providing wireless online locking solutions for hotels and is based on the ZigBee secured open platform, VISIONLINE by VingCard.

Elsafe, is the hotel safe range and VingCard Elsafe provides the first UL-listed (1037) hotel safe series on the market today in keypad and card-based models. Elsafe safes include a UL-listed internal power outlet to support recharging of laptops and camcorders, full wireless online capabilities and RFID versions that are compatible with the VingCard system.

In addition, VingCard Elsafe offers a complete new range of Energy Management Solutions, Orion which dramatically helps hoteliers save energy while ensuring guest comfort and promotes green initiatives. Orion by VingCard Elsafe can also be integrated into the same wireless VISIONLINE platform.

VingCard Elsafe offers worldwide service and support in more than 166 countries, including Malaysia. In Malaysia, VingCard Elsafe is supported by Security Marketing Sdn Bhd who are the pioneers in supplying VingCard to the Malaysian market since 1988. They also provide after sales services like service contracts and customer support to all VingCard customers.

Security Marketing Sdn Bhd has more than thirty years of business experience in providing the highest quality and most innovative security solutions to the Malaysian market. Their philosophy is simple: to provide customers with the most appropriate and cost-effective security products and solutions to fit their needs, backed-up with prompt service and after-sales support.



THE SPECIALISTS OF SPECIALTY



Always-fresh
chocolate
with the easily
reclosable
choclock™

AEROSHIELD – Established in 1994, Aeroshield Sdn Bhd is a leading specialty food importer and distributor which sources its products from all over the world and is based in Kuala Lumpur servicing Peninsular and East Malaysia with a network of distributors. Aeroshield’s range of clients includes hotels, restaurants, cafes, juice bars, gelato operators, airlines and theme parks. The company has a mission to continuously source for new products of highest quality with competitive prices and to contribute to the growth of the food service industry. It also promises that they will strive to improve their services and maintain the quality of the products from the country of origin right into your kitchen.

As Aeroshield are speciality food importers and distributors, their products range from chocolate and pastry ingredients to frozen fruits and purees. They also have baking moulds and equipment brands as well as gelato making ingredients under their list of products. Some of the brands under the Aeroshield flag are; Callebaut, Sicao, Chocolate Master, Dirafrost, Komplet, RaviFruit, Caullet and Deco Relief.

Callebaut® – For more than 100 years, Callebaut® has been making chocolate in the heart of Belgium and is still one of the rare chocolate makers to select, roast and grind cacao beans into its own secret and exclusive cocoa mass – the most important ingredient for chocolate couvertures. Callebaut® was established in 1850 in Belgium as a malt brewery and dairy company. It produced its first chocolate bars in 1911 and began production of chocolate couverture for Belgian chocolatiers soon after. Callebaut® began exporting its products in 1950 to craftsmen all over the world and is part of Barry Callebaut, the world’s leading manufacturer of high-quality cocoa and chocolate.



Since 1939
CHUA SONG SENG

GIFFARD – WORLD RENOWNED LIQUERS



The world renowned liqueurs and sirops producer, Giffard was founded by Emile Giffard who started as a dispensing pharmacist in the Loire Valley.

Emile Giffard was at that time a dispensing pharmacist in Angers (Val de Loire). Inventive, curious and gourmet, he undertook research on the digestive and refreshing properties of mint in 1885. As a result, Giffard invented a pure, clear and refined white mint liqueur which he tested with the Grand Hotel's customers, in order to relieve them from heat. Success came at once. Emile changed his pharmacy into a distillery and called his liqueur MENTHE PASTILLE, referring to the mint sweets that were very popular at that time. Four generations later GIFFARD is still in the hands of the same family and keeps quality as a motto from the origin.

Today, Giffard offers more than 120 years of know-how in producing high quality liqueurs and syrups. The production process mixes traditional methods (slow fruit and plant maceration) with the latest techniques, in order to enhance the true taste of fruit. The quality of these products is ensured by a family management system which spans over four generations.

Giffard is one of the rare producers that offers a high quality level in both syrup and liqueur ranges dedicated to the bar industry. To find out more about Giffard liqueurs, please visit www.facebook.com/giffard.liqueursetsirops or www.giffardliqueurs.wordpress.com



THE TRADITION OF HEALTH



Eu Yan Sang is a leading healthcare company with a focus on Traditional Chinese Medicine (TCM) and has earned an unrivalled reputation as a household brand in Asia.

They combine years of TCM wisdom and knowledge with modern science to validate and maintain the consistent quality and efficacy of their products and services. Today, their offerings extend beyond retail stores, TCM clinics and concept lifestyle stores with the aim of keeping TCM relevant as a part of mainstream healthcare and the modern lifestyle.

Eu Yan Sang is a progressive consumer healthcare brand built around a commitment to product excellence and innovation in TCM. Starting out in 1879 with the intention of benefiting mankind through the provision of the finest natural products, this altruistic philosophy remains the company's core principle today.

They are guided by their vision to be the leading and most trusted integrative healthcare and wellness company with a unique heritage in TCM. Their mission is to continue on giving care to mankind by helping their customers realize the benefits of lifelong health. It is this mission that makes Eu Yan Sang ensure that all their products at all stages - from the harvesting to the manufacturing process - emphasize on quality to guarantee efficacy and more importantly, safety.

The Eu Yan Sang corporate vision and mission are pillared by five key core values which are: Caring, Quality, Responsibility, Progressiveness and Leadership. Since their early beginnings, Eu Yan Sang has focused on providing Chinese medicine and herbs of the finest quality to customers. With over 1,000 different types of Chinese herbs in store, they are probably the best-stocked TCM retailer in the region. With their ever-growing product range, they currently market over 280 proprietary products under the Eu Yan Sang brand, including flagship products such as Bak Foong Pills and Bo Ying Compound.

Eu Yan Sang believes that traditional wisdom, modern science and technology can work together to create new and more effective Chinese Proprietary Medicine. That is why they are constantly innovating and setting new benchmarks for the industry. An example of how Eu Yan Sang makes use of technology to validate the efficacy of TCM is through Herb Fingerprinting. In this process, advanced facilities analyse and identify herbs by their unique compositions, allowing better control and consistency of herb sourcing and grading, as well as production processes.

Eu Yan Sang has an extensive distribution network comprising 300 retail outlets in China, Hong Kong, Macau, Malaysia, Singapore and Australia. Its products are available in drugstores, pharmacies, medical halls, supermarkets, convenience stores, hospitals, health clubs and spas worldwide. Eu Yan Sang also operates a chain of 29 TCM Clinics in Singapore and Malaysia, and 2 Integrative Medical Centres in Hong Kong.

G·A·B[®]
GUINNESS
ANCHOR
BERHAD

GAB: AN ICONIC PORTFOLIO WITH LASTING APPEAL



Each of the brands within Guinness Anchor Berhad's (GAB) award-winning portfolio is a distinctive entity itself, owning a voice and personality that distances it from others within its category. From the ferocious energy of Tiger, the unmistakable refinement of Guinness and the progressive cutting-edge vibe of Heineken, to the category-shaping tastes of Paulaner, Strongbow and Kilkenney, as well as the sheer comfortable familiarity of Anglia, Anchor and Malta, our brands continue to grow in popularity and prestige.

With a portfolio of iconic brands, GAB ensures the quality of their brands is delivered to the end consumer. GAB launched GAB Professional Solutions (GABPS), the quality and innovation vehicle to equip trade partners with intensive quality training and innovative methods of delivering the perfect customer experience via GABPS Academy and GABPS Consultancy.

Guinness Anchor Berhad: www.gab.com.my
GAB Professional Solutions: <http://tinyurl.com/gabpsoverview>

GOURMET SOLUTIONS



AUGUSTUS
 AUSTRALIA'S FINEST BEEF

RENOWNED IMPORTERS AND DISTRIBUTORS OF FINE FOOD



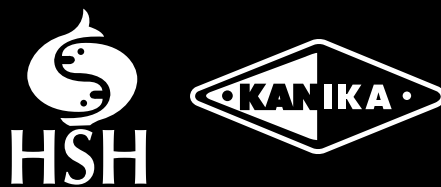
Global Pacific Victory or better known as GPV are one of the most prestigious and renowned fine food importers and distributors in the world. The company has been present in Malaysia for almost 15 years, starting their business here in 1999. GPV has always been a point of reference for imported fine foods and a professional company for the supply of its products to consumers. GPV distribute their products to a range of hotels, catering companies and hypermarkets in Malaysia.

As an ever expanding company they have launched some new brands such as Jindi dairy, Elegre antipasto and Augustus beef to their portfolio that holds some of the most well-known brands in fine foods, including Granoro Pasta, Olitalia, Beaufor, Galbani and Happy Cow cheese.

Granoro Pasta

Pasta of unmatched quality has a steady cooking; it is firm and compact even a few hours after straining. A long cooking time is not a synonymous of quality: it depends on the thickness of the pasta sheet, well done outside and underdone inside, i.e. "al dente". Granoro Pasta has a fair thickness that is gauged in order to get an even cooking. Moreover, it is elastic and firm; in other words, it is "al dente".

Pasta is a food easy to digest, eaten alone or accompanied with a sauce. All nutritional properties are maintained as long as they are not released in water during the cooking. A long cooking time is the result of an inexact thickness, which causes the release of starch in the water (making pasta "furred"). As a result, the Granoro Pasta undergoes a checking process, as to reach the optimum ratio between thickness and cooking time. As the modern nutritional science suggests us, 65% of calories should come from carbohydrates. Selected durum wheat semolina is rich in gluten: one portion (50 g.) of cooked pasta produces about 200 kcal (818 kJ). The Granoro Pasta keeps its nutritional properties because it is made of selected durum wheat semolina and the entire manufacturing process is submitted to severe and regular checks.



OUR OCEAN CATCH AT ITS FROZEN BEST



HSH Frozen Foods Sdn Bhd has been established for over 40 years and are the premium specialists in supplying wide ranges of products such as seafood products such as air flown fresh salmon from Norway, assorted air flown fish from Japan (Hamachi, Hirame, Kanpachi & Madai), cod fish and blue mackerel, surimi-based products, value-added seafood products, Japanese items (frozen & dried), western products and meat.

HSH Frozen Foods' core business is on seafood and for the last 4 decades they have expanded their business and are active in wholesale, Horeca, Japanese restaurants, hotels as well as supermarkets. Their distribution network coverage includes Peninsular Malaysia as well as East Malaysia. Besides remaining active in the wholesale market, they have diversified to other market segments such as retail chained stores, restaurants, hotels, bakeries and many more. Their biggest business partners include GCH Retail (Malaysia) Sdn Bhd, Sushi King Sdn Bhd, Sakae Sushi, Aeon Topvalu Malaysia Sdn Bhd, Jaya Grocer, Village Grocer, Hero Market, Parkroyal hotel, KL Hilton Hotel and One World hotel.



BORDERLESS BLACK GLASS DESIGN



Vintec, the leading specialist in climate-controlled wine cabinets, is unveiling a total of 12 new models as part of 2 new ranges, which is available in Asia since 2013. The two new ranges have been designed in association with architects and interior designers to achieve a new purity of the design – with no visible handles and new minimalistic glass door designs:

- “Noir” series – featuring a sophisticated Borderless Black Glass door and Crystal White LED lighting (code name BK)
- “Seamless Stainless Steel” series – featuring a new sleek and seamless door trim and the signature Vintec Blue LED lighting (code name S3)

The Noir “Bk” Series In A Modern Home

As wine cabinets are fast becoming a standard appliance in high-end kitchens, wine lovers now have a wider scope of sleek designs to integrate them in the kitchen layout, by enhancing the purity of the wine cabinet designs. Vintec believes in the importance of listening to professional recommendations from wine makers and Sommeliers when it comes to the design, conceptualization and manufacture of wine cabinets.

For the hospitality industry, in collaboration with the various sommelier associations in the regions Vintec has developed the now famous V1902e: a large wine cabinet that combines storage and service capabilities, thanks to the inventive single and multi-temperature settings. The smart shelving system displays of all kind of bottles shape, whether laying the bottles flat or straight up for immediate access and recollection of the wine. This new V190BK has now a very smart light feature: the Assistive light that gently lights up the whole surrounding of the seamless black door to enhance the visibility of the labels. The new lines will complement the existing Danish-designed Allure series, and will all function with R600a cooling gas, which is more energy-efficient than the current R134a, with zero ozone depleting properties.

The releases of the new ranges follows a series of initiatives by Vintec to provide enhance service, expertise and added-value to its customers. VINTEC wine cabinets are brought to you exclusively by Kitch (M) Sdn Bhd. For more information, please visit www.kitch.com.my

SMART REGISTRATION SERVICES AND SOLUTIONS

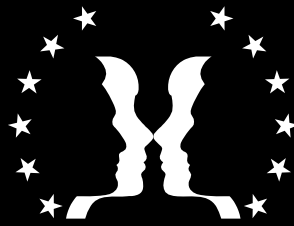


“Do it right the first time. Customer satisfaction is our ultimate goal,” is the mantra of Melvin Shu, Project Director of Smart Reg System Sdn Bhd (SRS). Obviously the company has been doing it right because there are many satisfied customers. If not, how else does one account for the meteoric rise of SRS from its humble beginnings in 2005 to become one of the most respected and sought after company in database management service and solutions. A quick glance at SRS’s client listing will show that SRS has vast experience and expertise managing various registration services amongst the most prestigious and biggest trade fairs, consumer events and conferences in the country.

Over the years SRS reputation has grown in the Industry and has continuously remain true to the core values of the company. SRS has stayed focused, providing specifically to data solutions needed by the industry, namely for registration services and solutions.

Engaging SRS services allows any Event Organizers to alleviate tedious registration process and in result provides them ease and peace of mind. Our technically proficient staffs are trained to support your needs with a wide variety of services such as; fully integrated and customized show registration services and solutions i.e: Online Pre-Registration, Online and Onsite Registration, Touch Screen Kiosk Registration, Tracking System, Badge Printing, Lead Retrieval Management, Data Analysis, Special Customization for Surveys and Reports as well as event materials supplies.

With SRS as your Registration Solutions Partner, Event Organizers will be assured that our professional staff will see to it that everything runs smoothly to achieve customer satisfaction.



HOSPITALITY ASIA
PLATINUM AWARDS® 2013-2015
MALAYSIA SERIES

On behalf of the HAPA Board of Directors and Committee,

THANK YOU



*YB Dato' Seri Mohamed Nazri bin Abdul Aziz
Minister Tourism and Culture Malaysia*

for officiating the

*Hospitality Asia Platinum Awards 2013-2015
Malaysia Series*

*Awards Presentation Ceremony
at One World Hotel*

9 January 2014

MAJOR AWARDS

HAPA SERVICE EXCELLENCE

- BEYOND EXPECTATIONS

Winner : Japamala Tioman Island (93.50)

Best 5 :

The Chateau Spa & Organic Wellness Resort (92.50)
The Andaman Langkawi (91.25)
Parkroyal Serviced Suites Kuala Lumpur (89.00)
Miri Marriott Resort & Spa, Sarawak (89.00)

HAPA HOTEL OF THE YEAR

- EXTRAORDINARY STAY

Winner : The Majestic Hotel Kuala Lumpur (93.00)

Best 5 :

The Club At Sunway Resort Hotel & Spa (91.25)
One World Hotel (86.50)
GTower Hotel Kuala Lumpur (86.25)
InterContinental Kuala Lumpur (86.00)

HAPA RESORT OF THE YEAR

- BEST DISCOVERY

Winner : Pangkor Laut Resort (94.40)

Best 10 :

Japamala Tioman Island (93.00)
The Datai Langkawi (90.00)
The Westin Langkawi Resort & Spa (90.00)
The Andaman Langkawi (88.90)
Cyberview Resort & Spa (87.25)
The Magellan Sutera Resort (86.00)
The Banjaran Hotsprings Retreat (85.50)
Cameron Highlands Resort (85.35)
Miri Marriott Resort & Spa (83.50)

HAPA RESTAURANT OF THE YEAR

- DINING EXPERIENCE (HOTELS/RESORTS)

Winner : Ltitude Restaurant, Bar & Lounge,
Genting Grand (96.00)

Best 10 :

Fisherman's Cove, Pangkor Laut Resort (94.90)
Ferdinand's, The Magellan Sutera Resort (90.25)
Tanzini Upper Deck, GTower Hotel Kuala Lumpur (89.00)
Ee Chinese Cuisine, Eastin Hotel Petaling Jaya (88.50)
Zest Lifestyle Restaurant, Putrajaya Marriott Hotel
& Spa (88.00)
Eyuzu Japanese Cuisine, Eastin Hotel
Petaling Jaya (87.00)
Hard Rock Café Penang, Hard Rock Hotel
Penang (86.75)
Jala Restaurant, The Andaman Langkawi (85.90)
Spice Island, The Sutera Harbour Marina, Golf &
Country Club (85.70)

HAPA RESTAURANT OF THE YEAR

- DINING EXPERIENCE (INDEPENDENT)

Winner : Tamarind Springs Kuala Lumpur (88.50)

Best 10 :

Marini's On 57 (88.20)
Chin's Stylish Chinese Cuisine (88.00)
Restoran Mao Jia (88.00)
Ploy (87.00)
Pak Loh Chiu Chow (86.50)
Noble Mansion (85.50)
Tamarind Hill Kuala Lumpur (85.00)
Kura Japanese Restaurant by One World Hotel (85.00)
Geographer Adventurer Restaurant.Bar.Club (84.50)

HAPA GENERAL MANAGER OF THE YEAR

Winner : Anthony Sebastian, The Datai
Langkawi (95.50)

Best 5 :

Ganaesan Subramanian, Genting Grand (94.00)
Mary Ann Harris, Eastin Hotel Penang (93.60)
Phil Riley, InterContinental Kuala Lumpur (90.50)
Christina Toh, Dorsett Regency Kuala Lumpur (90.50)

HAPA BEST LIFESTYLE LIVING EXPERIENCE

Winner : Sutera Sanctuary Lodge,
Kinabalu Park (93.25)

Best 3 :

The Chateau Spa & Organic Wellness Resort (93.00)
Genting Grand (91.60)

HAPA INDULGING SPA OF THE YEAR

- TEMPTING EXPERIENCE (HOTELS/
RESORTS)

Winner : La Sante, The Chateau Spa & Organic
Wellness Resort (93.00)

Best 10 :

Spa Village, Pangkor Laut Resort (92.75)
Spa Village, Cameron Highlands Resort (92.05)
The Spa At The Datai, The Datai Langkawi (91.00)
Heavenly Spa, The Westin Langkawi Resort
& Spa (90.00)
M Spa, Genting Grand (88.75)
Spa Village, The Majestic Malacca (87.75)
Sembunyi Spa, Cyberview Resort & Spa (86.50)
Avi Spa, Avillion Port Dickson (85.00)
The Majestic Spa, The Majestic Hotel
Kuala Lumpur (83.50)

HAPA INDULGING DAY SPA OF THE YEAR

- BLISSFUL EXPERIENCE

Winner : Be Urban Wellness (85.00)

Best 3 :

The Sompoton Spa At Prince Hotel & Residence
Kuala Lumpur (76.25)
Jari Jari Spa (74.70)

HAPA GOLF EXCELLENCE

- EXHILIRATING EXPERIENCE

Winner : Kota Permai Golf & Country Club (92.50)

Best 3 :

Horizon Hills Golf & Country Club (91.50)
Tropicana Golf & Country Resort (89.00)

HAPA NIGHT SPOT OF THE YEAR

- OUTSTANDING CONCEPT

Winner : Marini's On 57 (92.15)

Best 10 :

The Pool (91.50)
View Rooftop Bar, GTower Hotel Kuala Lumpur (86.00)
Bridge Bar, GTower Hotel Kuala Lumpur (84.75)
MOVIDA – Scott Garden (84.63)
The Geographer Adventure Restaurant & Bar (84.50)
Geographic Adventurer Restaurant.Bar.Club (83.50)
The Beer Factory – Sunway Giza (82.00)
The Mix, Holiday Inn Kuala Lumpur Glenmarie (80.50)
Hugo's on 6, Best Western Premier Dua Sentral (76.38)

HAPA ICON OF THE YEAR

- HOSPITALITY ENTREPRENEUR

Winner :

Lee Teck Kuan, The Geographer Adventure
Restaurant & Bar (93.00)

Modesto Marini, Marini's on 57 (93.00)

Best 5 :

Geoffrey Siddle, Sid's Pub (90.00)
Roger Hew, MOVIDA-Sunway Giza (89.00)
Sherena Razali, Enak Kuala Lumpur (86.75)

HAPA KING OF KITCHENS

- THE AMBASSADOR OF CUISINE

Winner : Chef Justin Hor, Noble Mansion (93.00)

Best 10 :

Chef Federico Michieletto, Marini's on 57 (92.50)
Chef Yau Kok Kheong, Dorsett Regency
Kuala Lumpur (91.00)
Chandran Narayanan, The Westin Langkawi Resort
& Spa (90.00)
Chef Liou Chong Yaw, Four Points By Sheraton
Kuching (89.50)
Chef Darrell O'Neill, InterContinental
Kuala Lumpur (89.00)
Chef Jacky Lim Bee Lin, Imperial China Restaurant by
Tai Thong Group (88.50)
Chef Mohd Khairussahri Bin Ghazali, Hard Rock Hotel
Penang (88.50)
Chef Johnny Fua Chia Tau, GTower Hotel
Kuala Lumpur (88.00)
Chef Kong Wai Kee, The Geographer Adventure
Restaurant & Bar (87.00)

HEAVENS OF HOSPITALITY

HAPA 5-STAR HOTEL

- EXCEPTIONAL EXPERIENCE

Best 5 :

The Majestic Hotel Kuala Lumpur
Genting Grand
The Club At Sunway Resort Hotel & Spa
InterContinental Kuala Lumpur
Holiday Inn Kuala Lumpur Glenmarie

HAPA 5-STAR RESORT

- EXCEPTIONAL EXPERIENCE

Best 10 :

Pangkor Laut Resort
Japamala Tioman Island
The Datai Langkawi
The Villas At Sunway Resort Hotel & Spa
The Magellan Sutera Resort
The Andaman Langkawi
Cameron Highlands Resort
The Westin Langkawi Resort & Spa
Cyberview Resort & Spa
Tanjong Jara Resort

HAPA 4-STAR HOTEL/RESORT

- EXCEPTIONAL EXPERIENCE

Best 5 :

Four Points By Sheraton Sandakan
Four Points By Sheraton Kuching
Hard Rock Hotel Penang
Eastin Hotel Penang
Eastin Hotel Petaling Jaya



HAPA FAMILY & RECREATION HOTEL/RESORT

- DELIGHTFUL EXPERIENCE

Best 5 :

Resorts World Genting
The Westin Langkawi Resort & Spa
Miri Marriott Resort & Spa
Cyberview Resort & Spa
Hard Rock Hotel Penang

HAPA SERVICED RESIDENCE

- PERFECT LIVING

Best 3 :

Parkroyal Serviced Suites Kuala Lumpur
Somerset Ampang
Ascott Kuala Lumpur

PASSIONS OF HOSPITALITY

HAPA MASTERCHEF (WESTERN)

- MASTER OF THE FINE CUISINE

Best 5 :

Chef Federico Michieletto, Marini's on 57
Chef Johnny Fua Chia Tau, GTower Hotel Kuala Lumpur
Chef Valmurugan Subramaniam, Berjaya Times Square Hotel Kuala Lumpur
Chef Jaffery Othman, Best Western Premier Dua Sentral
Chef Mohd Al-Muhaimin bin Nordin, The Royale Bintang Kuala Lumpur

HAPA MASTERCHEF (ASIAN)

- MASTER OF AUTHENTICITY

Best 10 :

Chef Justin Hor, Noble Mansion
Chef Andy Seng Lup Meng, Genting Grand
Chef Yong Kam Wah, Eastin Hotel Petaling Jaya
Chef Ricky Hui, Eastin Hotel Petaling Jaya
Chef Alex Au Ka Wah, Pak Loh Chiu Chow
Chef Sombot Kokasemkul, Neo Tamarind
Chef Aun Chin Poh, Restoran Mao Jia
Chef Wei Kee Soon, Pullman Kuching
Chef Rihazul Othman, The Datai Langkawi
Chef Thitikorn Chenwitichu, Berjaya Times Square Hotel Kuala Lumpur

HAPA MASTERCHEF (PASTRY)

- CAPTAIN OF CREATIVITY

Best 5 :

Chef Katok Tompong, Four Points by Sheraton Kuching
Chef Howie Lim Haw Yuan, GTower Hotel Kuala Lumpur
Chef Wee Soo Ling @ Chef Chlov, Marini's on 57
Chef Syeriff Hafizal Bin Effendy Bala, One World Hotel
Chef Anthony Pereira, Miri Marriott Resort & Spa

HAPA F&B PERSONALITY

- CHAMPION OF INNOVATION

Best 5 :

Geoffrey Siddle, Sid's Pub
Conor Hadlington, InterContinental Kuala Lumpur
Roger Hew, MOVIDA-Sunway Giza
Peter Teng, Marini's On 57
Chef Jacky Lim Bee Lin, Imperial China Restaurant by Tai Thong Group

FLAVOURS OF HOSPITALITY

HAPA CONCEPT RESTAURANT

- MOST INNOVATIVE GUEST EXPERIENCE (HOTELS/RESORTS)

Best 5 :

Ltitude Restaurant, Bar & Lounge, Genting Grand
Freedom, The Westin Langkawi Resort & Spa
Hard Rock Café Penang, Hard Rock Penang
Contango, The Majestic Hotel Kuala Lumpur
Jala Restaurant, The Andaman Langkawi

HAPA CONCEPT RESTAURANT

- MOST INNOVATIVE GUEST EXPERIENCE (INDEPENDENT)

Best 5 :

Chin's Stylish Chinese Cuisine
Restoran Mao Jia
Marini's on 57
Geographic Adventurer Restaurant.Bar.Club
Ploy

HAPA FLAVOURS OF ASIA

(HOTELS/RESORTS)

Best 5 :

Tiara Seafood Restaurant, Tiara Labuan Hotel
Eyuzu Japanese Cuisine, Eastin Hotel Petaling Jaya
Tao Chinese Cuisine, InterContinental Kuala Lumpur
Ee Chinese Cuisine, Eastin Hotel Petaling Jaya
Spice Island, The Sutera Harbour Marina, Golf & Country Club

HAPA FLAVOURS OF ASIA

(INDEPENDENT)

Best 5 :

Restoran Mao Jia
Noble Mansion
Pak Loh Chiu Chow
Tamarind Springs Kuala Lumpur
Tamarind Hill Kuala Lumpur

HAPA FLAVOURS OF THE WEST

Best 5 :

Fisherman's Cove, Pangkor Laut Resort
Marini's On 57
Ferdinand's , The Magellan Sutera Resort
The Olive, Genting Grand
Villa Danieli, Sheraton Imperial Kuala Lumpur

HAPA CHIC & CASUAL DINING

(HOTELS/RESORTS)

Best 5 :

Ltitude Restaurant, Bar & Lounge, Genting Grand
Cinnamon Coffee House, One World Hotel
The Eatery, Four Points by Sheraton Sandakan
Mandi Mandi Restaurant, Japamala Tioman Island
Pahn Thai Restaurant, Berjaya Langkawi Resort

HAPA CHIC & CASUAL DINING

(INDEPENDENT)

Best 5 :

Restoran Mao Jia
Chin's Stylish Chinese Cuisine
Ploy
Baan26 Restaurant & Bar
Boathouse Restaurant & Bar

HOSPITALITY FROM THE HEART

HAPA FRONT OFFICE EXCELLENCE

Best 10 :

Genting Grand
The Magellan Sutera Resort
Japamala Tioman Island
Holiday Inn Kuala Lumpur Glenmarie
One World Hotel
Miri Marriott Resort & Spa
Putrajaya Marriott Hotel & Spa
The Andaman Langkawi
The Westin Langkawi Resort & Spa
GTower Hotel Kuala Lumpur

HAPA HOUSEKEEPING EXCELLENCE

Best 10 :

Miri Marriott Resort & Spa
Holiday Inn Kuala Lumpur Glenmarie
Cyberview Resort & Spa
The Andaman Langkawi
GTower Hotel Kuala Lumpur
Four Points by Sheraton Sandakan
Sunway Seberang Jaya Penang
InterContinental Kuala Lumpur
Putrajaya Marriott Hotel & Spa
Furama Bukit Bintang

HAPA CONCIERGE EXCELLENCE

Best 10 :

Genting Grand
Four Points by Sheraton Sandakan
The Pacific Sutera Resort
Eastin Hotel Penang
InterContinental Kuala Lumpur
The Royale Bintang Kuala Lumpur
Seri Chenang Resort & Spa Langkawi
The Andaman Langkawi
The Westin Langkawi Resort & Spa
One World Hotel

HAPA HUMAN RESOURCE EXCELLENCE

Best 3 :

Intercontinental Kuala Lumpur
The Royale Bintang Kuala Lumpur
Dorsett Regency Kuala Lumpur

INDUSTRY RECOGNITION AWARDS

HAPA HOSPITALITY SCHOOLS

- ACADEMIC EXCELLENCE

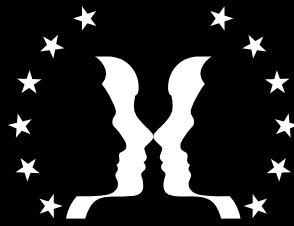
Recognition Award :

Academic & Reseach Excellence – Taylors University
Culinary Excellence – Berjaya University College Of Hospitality

HAPA PUBLIC RELATIONS EXCELLENCE

Recognition Award :

Best Branding – Corporate Marketing & Communications Team, Berjaya Hotels & Resorts
Best Media Relations – Seri Chenang Resort And Spa Langkawi
Best CSR & Events – Hard Rock Hotel Penang



HOSPITALITY ASIA
PLATINUM AWARDS® 2013-2015
MALAYSIA SERIES

On behalf of the HAPA Board of Directors and Committee,

CONGRATULATIONS!

Yang Berbahagia Tan Sri Dato' Seri Vincent Tan
Founder and Chairman of Berjaya Group

for receiving the

HAPA LIFETIME ACHIEVEMENT AWARD –
HOSPITALITY DEVELOPER OF THE YEAR

Hospitality Asia Platinum Awards 2013-2015
Malaysia Series



LIVE IN THE MOMENT.

DO GOOD.

Celebrate Life!

Can a hotel truly make you feel at home?

Can a complete stranger passionately care for your every need?

Can a new place make you feel good and inspire you to do well?

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"It's not about winning but my passion to bring the best out of an individual by helping them to reach and stretch their potentials to the maximum in becoming a better person in work and life."

– Elisha Lee, Human Resources Manager, Dorsett Regency Kuala Lumpur



"We are so proud that Jari Jari Spa was voted the top 3 day spas in Malaysia. This also means we are the best day spa in East Malaysia!"

– Datin Jeanette Tambakau, Co-Owner Of Jari Jari Spa

"Much credit goes to the staff of our Jari Jari family. We couldn't have done it without their commitment and support!"

– Jennifer Chan-Lee, Co-Owner Of Jari Jari Spa



"Our various culinary and hotel teams always look forward to the awards in anticipation, as they are the benchmarks to use in the industry. The award evening culinary offerings and organisation are always indicative of the standards we all want to project and it is a great place to meet fellow passionate service industry leaders and innovators. It is events like the HAPA awards that contribute to the improvement of the industry in Malaysia."

– Edward Arthur Holloway, Resorts World Berhad






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PLATINUM AWARDS® 2014 - 2015
MALAYSIA SERIES



Ms. Christina Toh, Area General Manager
Best 5 in Malaysia for HAPA General Manager of the Year
Ambassador of Hospitality

Chef Yau Kok Kheong, Executive Chef
Best 10 in Malaysia for HAPA King of Kitchens
Ambassador of Cuisine

Ms. Elisha Lee, Human Resources Manager
Best 3 in Malaysia for HAPA Human Resources Excellence

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"Kura Japanese Restaurant is proud to be in the HAPA Restaurant of the Year Dining Experience Top 10. We will continue our commitment – to provide the highest standards of Japanese Food Dining to our valued customers."

– Ken Tan, Division Manager, Kura Japanese Restaurant at One World Hotel



"These awards would not be possible without the excellent service and commitments from our fantastic team members at all levels – be it at the hotels/resorts and the Corporate Office, as well as the endless support from our Founder Tan Sri Dato' Seri Vincent Tan who truly is an inspiration to all of us. HAPA recognises and rewards the crème de la crème of the hospitality industry at all levels. Focusing on the people who strive ceaselessly to give guests the best hospitality experience, this signature soiree has become a much-anticipated event and is dedicated to recognising and rewarding personalities and establishments who have shown drive, dedication and passion for the hospitality industry. Thank you, HAPA for rewarding Berjaya Hotels & Resorts with these notable recognitions."

– Abel Nelson Nang, Group Director for Marketing & Communications – BHR.

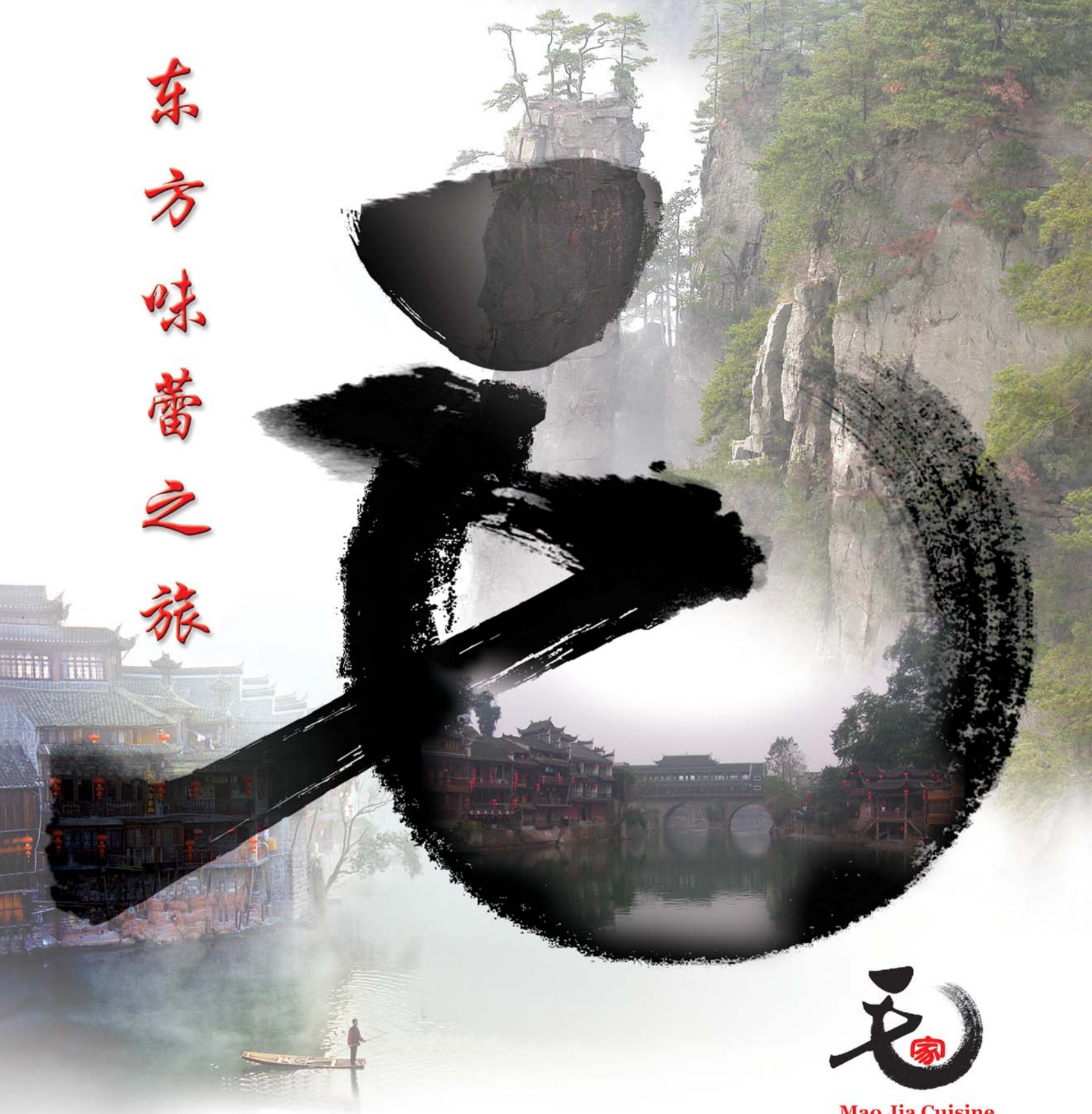


"We are glad and delighted to receive multiple recognitions. Management sees this as achieving another milestone to keep up with our high standards. It is indeed a huge encouragement for us to continue surpassing our expectations. The Judging Reports and the judges' suggestions will be incorporated into our future work. We wish to thank everyone at HAPA for organizing a great recognition award in the industry."

– Lee Teck Kuan, Executive Director, The Geographer Adventure Sdn Bhd / Geographer Adventure Restaurant.Bar.Club / Restoran Mao Jia



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"Thanks for making the HAPA event so worthwhile! Thought you may like to know, I have heard nothing but praise from all who attended. You did a fantastic job of keeping the event moving, I am sure the winners & participants came away from each establishment with a renewed sense of motivation and enthusiasm. A memorable occasion!"

– Dave Chin, Founder & CEO, SOHO Group



"The success story of a leading organization is none other than the people. Hence, my Dorsett family have come a milestone with me in achieving this prestigious award, and I'd like to dedicate this to them"

– Christina Toh, Area General Manager, Dorsett Regency Kuala Lumpur



"A picturesque evening for the people of the industry by an immaculate organisation!"

– Ungku Raad, Food & Beverage Manager, BEST WESTERN PREMIER Dua Sentral





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Website: www.hhgcc.com.my
E-mail: general@hhgcc.com.my



"I am thankful and grateful to HAPA for organising this event to honour chefs in Malaysia for a chance to be recognised and to be in the limelight. It was such a successful and high profile event. WELL DONE, HAPA TEAM!"

– Chef Justin Hor, Group Executive Chef, The Oriental Group of Restaurants



"It was a memorable evening where hoteliers from all parts of the country were recognised for their HARDWARE and HEARTWARE! Inspirational acceptance speeches given by many leaders and entrepreneurs."

– Sharmini Moganasudram, General Manager, PARKROYAL Serviced Suites Kuala Lumpur



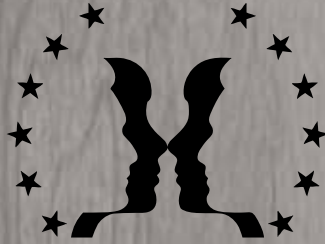
gallery | hospitality asia



"Chefs with a clear purpose gives pride and empowerment to the profession in aiming to emphasize the importance of being a Chef ultimately strengthens the recognition of the culinary field, Thank you HAPA!"

– Chef Yau Kok Kheong, Executive Chef, Dorsett Regency Kuala Lumpur





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- HAPA Flavours of Asia (Hotels/Resorts) - Ee Chinese Cuisine (TOP 5)
- HAPA Flavours of Asia (Hotels/Resorts) - Eyuzu Japanese Cuisine (TOP 5)
- HAPA Masterchef (Asian) - Master of Authenticity - Chef Ricky Hui (TOP 10)
- HAPA Masterchef (Asian) - Master of Authenticity - Chef Yong Kam Wah (TOP 10)
- HAPA Restaurant of the Year - Dining Experience (Hotels/Resorts) - Ee Chinese Cuisine (TOP 10)
- HAPA Restaurant of the Year - Dining Experience (Hotels/Resorts) - Eyuzu Japanese Cuisine (TOP 10)

EASTIN HOTEL PENANG

- HAPA 4-Star Hotel/Resort - Exceptional Experience (TOP 5)
- HAPA General Manager of the Year, The Ambassador of Hospitality - Mary Ann Harris (TOP 5)
- HAPA Concierge Excellence (TOP 10)

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"Great to meet the industry at this prestigious event and to be part of the gala occasion."

– Ian Hurst,
General Manager, BEST WESTERN PREMIER Dua Sentral



"The HAPA awards is the most notable recognition given to the participants in the hospitality industry in the region. We at Berjaya Times Square Hotel, Kuala Lumpur are honoured to be acknowledged among the best service providers in Malaysia. The industry recognition drives the hospitality standards higher each year – ensuring the main players are always on top of their game!"

– Mondji Mecja, General Manager, Berjaya Times Square Hotel, Kuala Lumpur



"Winning this is truly an honour for me personally. I thank HAPA for the accolade and the opportunity to be a part of this prestigious Hall of Fame awards ceremony for us who are in the hospitality business."

– Modesto Marini, Owner, Marini's on 57



"It was a terrific evening spent with industry colleagues and we were overwhelmed with the 6 awards received for Hard Rock Hotel & Hard Rock Cafe Penang. Great way to cap off a very successful year."

– John Primmer,
General Manager, Hard Rock Hotel Penang



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"It was a spectacular awards ceremony by HAPA, the evening was accompanied by a great team and fantastic cuisine.....and we won!"

– Jaffery Othman,
Executive Chef, BEST
WESTERN PREMIER Dua
Sentral



"A heartfelt thanks to HAPA for organizing the successful award night. It is indeed an honour to be one of the Top 10 for King of Kitchen Award."

– Chef Liou Chong Yaw, Executive Chef of Four Points by Sheraton Kuching, Sarawak



"Nothing quite feels the same or more rewarding than being awarded a HAPA as an accolade. It becomes a proud testimony of our commitment to up the hospitality standards of Malaysia F&B scene and serves as a powerful motivation to push ourselves further as prove of being deserving of such an esteemed award."

– Kent Chua, Brand Director, The Beer Factory



"I am truly honoured to receive this recognition among all the talented finalists this year. The awards was an exhilarating experience that I am proud and grateful to be a part of. The acknowledgement gives us more motivation to elevate the standards of our service each year!"

– Chef Thiti, Thai Chef, Berjaya Times Square Hotel, Kuala Lumpur

"I am humbled to receive an award that has in the past recognised some exceptional individuals who I personally admire. It is an honour to be recognised by my peers in Malaysia and by the HAPA committee. The highly-regarded HAPA awards is always much anticipated by our team!"

– Chef Val, Chef de Cuisine, Berjaya Times Square Hotel, Kuala Lumpur



"It's not about the WIN's, it's about the fellowship of passionate restaurateurs and hoteliers all taking time out of their busy schedules to mingle and be merry. A big Hip-Hip Hooray F&B!!!! And a big Hip-Hip-Hurray HAPA!!!"

– Adelyn Lim, Boathouse Restaurant & Bar





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CYBERVIEW
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"The 2014 HAPA Gala Dinner evening was spectacular, in with the accolades we have seen tonight. The Concierge Team of The Pacific Sutera Hotel is indeed honoured to be part of it."
 – Ramsabri Wahed, Concierge Supervisor, The Pacific Sutera Hotel



"The awards were a mark of distinction and serves as great motivation for the team to continue to provide the highest level of service to our guests in line with the InterContinental standards."
 – Phil Riley, General Manager, InterContinental Kuala Lumpur

"A lovely evening....it was great catching up with good friends."
 – Sudesh Sharma, Director of Food & Beverage, The Magellan Sutera Resort



"It was truly an honour for us to receive the award. This tremendous recognition brings us lots confidence to perform and serve better to all valuable guests."
 – Kueh Lian See, Executive Assistant Manager, The Magellan Sutera Resort

"I am indeed very honoured and delighted to receive the HAPA 2013-2015 Malaysia Series award for Best General Manager of the Year. To be named the top General Manager in Malaysia by industry colleagues is indeed a huge recognition and is a testament to the hard work and professionalism of my team at the resort as without them, I would not have been bestowed this award. This award is for them. Thank you HAPA for a great event and the recognition of our resort's many achievements underlines where we stand amongst our peers. I believe that the combination of our passion for the industry, excellence in service, professionalism and service delivery by my team at the resort makes The Datai Langkawi the preferred resort to stay when in Langkawi."



– Anthony A. Sebastian, General Manager, The Datai Langkawi



"With the series of awards in hand, we hope to bring GTower Hotel and the various F&B outlets that we have to greater heights in the city's culinary and hospitality scene. Our success is the result of continued innovation and growth and these awards are a further acknowledgement of our team's commitment. Sincerely, I am proud of our achievements and am sure that our team of professionals will strive to better our standings at the next round of HAPA".

– Colin Ng, Executive Director, GTower Hotel Kuala Lumpur



"aVi Spa receives the title of HAPA Indulging Spa in Malaysia with pride and glory. This achievement is made possible by our valued guests and our dedicated service team of the spa. Without you, tonight would not be possible and as glorious as it is now for aVi Spa. We also thank HAPA for honoring us with this award. It is a recognition of our efforts and a motivation to continue with our passion of delivering nothing but the best spa experience to all guests."

– Andre Jean Sibert
Managing Director, Avillion Hotels International



"This accolade is a testament to TCHT's effort in graduating students who are able to make a mark in the industry. I couldn't be happier about this achievement as it is a validation from the industry. This endorsement from HAPA and the highest rating of "Tier 6:Outstanding" in D-SETARA awarded by the Ministry of Education to us recently have reaffirmed TCHT's standing as the leading hospitality, tourism and culinary arts school in Southeast Asia and an institution of an international repute. It also underlined the recognition of our contribution in the field of higher education particularly in academic and research."

– A.R. Neethiahnanthan, Dean Of School of Hospitality, Tourism & Culinary Arts (TCHT), Taylor's University



"Winning the HAPA Best Lifestyle Living Experience for Sutera Sanctuary Lodges is a wonderful acknowledgement of the staff's hard work and truly exceptional spirit, we feel honoured to be a part of the Hospitality Asia Platinum Awards 2013-2015."

– Christina Lam, Senior Sales Manager, Sutera Sanctuary Lodges



"It was an awesome evening in Kuala Lumpur and it was an honour and pleasure to be amongst so many professionals from the industry. Special thanks to Jennifer who put together a fantastic rundown with the HAPA Team. Well done to all and many thanks."

– Michael Schlueter, General Manager, The Westin Langkawi Resort & Spa



"I am thankful and grateful to HAPA for organising this event to honour chefs in Malaysia for a chance to be recognised and to be in the limelight. It was such a successful and high profile event. WELL DONE, HAPA TEAM!"

– Chef Justin Hor, Group Executive Chef, The Oriental Group of Restaurants



"To be recognised as one of the best 4-Star hotels in Malaysia over our peers in the industry is indeed an honour. Winning this award was only possible due to the passion, commitment and hard work of the Eastin team. They are the deserving stars who have worked tirelessly to deliver Service from the Heart which embodies the spirit of the HAPA Platinum Awards 2013-2015 tagline 'In Celebration of Passion & Excellence'. Further recognition of our Ee Chinese & Eyuzu Japanese restaurants and the respective Masterchefs is testimony of the high quality cuisine available. The hotel has recently been awarded a 5-Star rating by Tourism Malaysia and we will continue to strengthen our reputation as the best business hotel of international standards in this region."

– Jane Suppiah, General Manager, Eastin Hotel Petaling Jaya



"We believe that this avid Award is one of the most lucid and inspirational Awards of our time in Malaysian hospitality."

– Rehman Shariff, Front Office Manager, The Magellan Sutera Resort



"The learning experience for me was the opportunity to meet with the judges, the heavyweights in the industry of hospitality and service. I learned so much just by speaking with them during the judging process! I didn't expect to be a Finalist at all, especially when I saw who else had entered the Icon Of The Year. I am honoured that HAPA believes that I have what it takes to bring Enak KL to the next level, and I will go on that journey light-hearted because I know that HAPA believes I can do it!"

– Sherena Razaly, Enak KL



"Big thanks to HAPA for organizing this fabulous event as platform for networking! Besides, we gain good reputation as finalist as Best Day Spa."

– Megan Tan,
Managing Director,
The Sompoton Spa



"I was enormously humbled to have been given these prestigious awards in front of so many of my peers, many of whom I have the utmost respect for as leaders in the hospitality industry."

– Geoff Siddle,
Managing Director,
Sid's Pub



"It is wonderful to be recognized by the industry and we at Eastin are elated with our HAPA awards. Being only 4 years only, it is a testament to the diligence of our team and a reward for their efforts."

– Mary Ann Harris,
General Manager,
Eastin Hotel Penang



"We are indeed extremely honoured to receive several awards, particularly the Hotel of The Year award, considering the hotel has only been in operations for slightly more than a year. As we like to say "sometimes the resurrection of a hotel can herald a second renaissance", these awards are a great indication that we are on course to return this grand dame to its glory days and I couldn't be more proud of the team's dedication and hard work. The HAPA awards has always been well recognised and prized in the hospitality industry and we hope to be able to repeat our success at the next awards."

– Jeffrey Mong, General Manager, The Majestic
Hotel Kuala Lumpur





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