

# food & entertainment



Food is no longer simple sustenance, it is a lifestyle choice. Where to eat, how it is presented and whom by, all become factors when choosing the perfect place to dine. From whom the best chefs are, and where they're presenting their masterpieces, right down to what to order and what to expect from the ever-evolving F&B trends in dynamic Asia, our F&E section has it all sewn up.

Products for living la vida loco, must have purchases for the wine aficionado, and new wines to try on a night out on the town are also in the section. Take a bite and be inspired!

## Taking It To Another Level

Food industry giants Unilever Food Solutions (UFS) underwent a branding exercise recently, and reaffirmed its commitment to the industry, with their all new Service Brands. Already trusted for well-known kitchen staples such as Knorr, Lipton and Carte D'or, UFS is now promulgating its 'Your Guests, Your Menu, Your Kitchen' philosophy which are collective services for food operators who seek to improve guests satisfaction, ensure repeat visits, offer tasty, consistent dishes, and enhance operational efficiency of their kitchens.

In conjunction with the introduction of its new logo, UFS also presented their World Menu Report which is a survey of eating patterns and trends, as well as insight into what diners are now demanding from their food preparation sources. The launch, held at Berjaya University College of Hospitality, saw Managing Director of Unilever Food Solutions Malaysia, Jason Chan, sharing the company's direction and new propositions to an audience made out of F&B owners and operators, industry decision makers and the media.

In sharing his shared passion for food, Malaysia and UFS' believes, Chan said, "UFS has ideas, we have tips, we have chefs and nutritionists working with us. We promise to deliver 'Inspiration Every Day' as we aim to inspire customers through our Service Brands." **ha**



*Mandarin Oriental's Executive Chef closely guides his team as they prepare the main course*

evening ended on a successfully note, with the organizers realizing not only their fund-raising goal but more importantly, their objective to expose the students to an inspirational mentorship and teamwork experience was achieved. **ha**



*Michelin Star Chef Nicolas Isnard working his magic in the kitchen*

rich and creamy onion soup. The main course was a choice of Loin of Lamb with Eggplant Cannelloni and Garlic Confit paired with Apple Martini or Low-temperature cooked Seabass with Hummous and Ginger-lemon broth paired with Chambord Cosmopolitan. For dessert, Chef Isnard treated the guests to his very own Raspberry and Gingerbread Mille-feuille paired with Grappa Limoncino. Also in attendance was local celebrity couple Xandria Ooi and Yuri Wong who witness together with the media the magnificent creations of Michelin Star Chef Nicolas Isnard. **ha**

## Young Chefs At Work

Held at the Thyme and Tarragon restaurant of Taylors University Lakeside Campus, the Unrenholt Young Chef Event was organized by Chefs Association Malaysia (CAM) and the Young Chefs Club to promote the art of teamwork and mentorship between mentor chefs and students, as well as to raise funds to kick start the Youth Chef Club of Malaysia. Mentoring the 27 students from various culinary schools in Malaysia were five executive chefs from selected 5-star hotels in Kuala Lumpur, including Mandarin Oriental, The Ritz-Carlton and Hilton Kuala Lumpur.

An impressive 5-course dinner with a Southeast Asian cuisine theme was whipped up by the five teams of students who worked closely with their mentor chefs on the pre-selected ingredients. Present at the dinner were 100 guests comprising of sponsors, partners and the media who thoroughly enjoyed and praised the dishes prepared by the young chefs with the professional guidance from the five mentors. The

## 7atenine Indulgence Series

As part of 7atenine's Indulgence Series, Michelin Star Chef Nicolas Isnard was brought in to whip up fusion magic in an intimate cocktail pairing dinner at Seven Spoons – 7atenine's new and enhanced mezzanine floor. Hailing from Burgundy, Chef Isnard made an exclusive visit to 7atenine only for two days; the first day to demonstrate his culinary extravaganza to the media and the second day to present his divinely created four-course dinner paired with cocktails for patrons. The media was also pampered to a preview of 7atenine's 'An Oyster Affair' where they savoured freshly shucked plump juicy Irish oysters specially flown in by Southern Rock Seafood.

The four-course dinner began with a refreshing starter – Scallops Carpaccio with Quinoa and Citrus Fruits, paired with 7atenine's resident mixologist, Frankie P Anthony's own concoction – the Monkey Gland. The next dish was Soupe A L'oignon, which was Chef Isnard's twist to the traditional French onion soup. The soup was poured over a savoury-tasting onion ice-cream which perfectly melted into the broth, creating



### Mauro Gomez

Executive Chef  
W Maldives Retreat & Spa

An Argentinean by birth, Mauro Gomez has been in kitchens since he was 12 years old. His family owned a traditional Argentinean / Italian restaurant in Argentina. Gomez's passion for food, cooking and kitchens has been with him ever since.

With a desire to travel and live abroad, he moved to Miami Beach, Florida, USA in 1999. He later joined The Westin Diplomat Resort & Spa in 2004 where he was responsible for the daily operation of the banquet kitchens servicing 245,000 square feet of meeting space. In 2007, Gomez's travels took him to The Westin Copley Square in Boston where his Clam Chowder was voted the best in Boston. In 2007, he worked with the opening team of the W Atlanta Midtown – the world's largest W Hotel – featuring a Jean-George restaurant, Spice Market.

Backed by a lifetime of culinary experience, Gomez looks forward to revitalizing the menus and dining experiences of the guests at W Maldives Retreat & Spa, one of the worlds' most dreamt of destinations. On a lighter note, he enjoys snowboarding, visiting farmers' markets and is currently listening to Symmetry Live, W Hotels Worldwide's very own music CD compiled by Michaelangelo L'Acqua the chain's global music director. **ha**

### David Pooley

Chef de Cuisine  
Shangri-La's Rasa Sayang Resort and Spa, Penang

Shangri-La's Rasa Sayang Resort and Spa, Penang, has appointed David Pooley as Chef de Cuisine at Feringgi Grill. The Australian chef has over ten years of culinary experience predominantly in Sydney and Melbourne, Australia, and prior to joining the Shangri-La family, he was Sous Chef at the award-winning restaurants Quay and Claude's in Sydney. At these top-ranked establishments, Chef Pooley honed his culinary skills and learned from Australia's best such as Quay's celebrity chef, Peter Gilmore and Claude's Malaysian-born Chef Chui Lee Luk.

Prior to that, Chef Pooley was attached to the Astral Restaurant at Star City Casino, the Hilton Hotel, Sydney during its re-launch and grand opening, and Montegue restaurant in Melbourne. Chef Pooley started his culinary career at age 15 as an apprentice at Sydney's Pacific International Hotel followed by further training in several dining outlets within the state of New South Wales. Desmond Hatton, General Manager of Shangri-La's Rasa Sayang Resort and Spa, Penang is delighted to welcome Chef Pooley on board as his experience in modern fine dining will allow him to enhance classic favourites at Feringgi Grill as well as to bring in new clientele with his culinary know-how and eye for detail. **ha**



### Abraham Tan

Executive Chef  
Royal Plaza on Scotts, Singapore

Chef Abraham is a veteran in his field and has accumulated vast experience in culinary competitions. He is overall champion and gold medalist of the renowned Gourmet Team Challenge in the recent Food & Hotel Asia 2010 (FHA). Dedicated to quality, FHA 2010 Culinary Challenge is every chef's dream to showcase their passion and talent through a series of competitions where only the best emerge. He is also a medal recipient at Singapore's Excellence Service Awards which recognizes individuals who have delivered outstanding service.

He is currently the Culinary Executive Chef overseeing all the kitchens in Royal Plaza on Scotts, which includes the award-winning restaurant, Carousel, also selected as Best Buffet Restaurant by SPH AsiaOne People's Choice Awards 2010 and 2009 and Best Buffet Restaurant by The Straits Times. Chef Tan is known for his passion for sharing his culinary skills and knowledge on various local television programmes and publications. He has immersed himself in this field with stints at various esteemed hotels since 1988. **ha**

# Challenging Expectations



Top right: Chicken tandoori  
Above (from the top): Chef Alias Bin Saad;  
Hong Kong style pomfret

Alias Bin Saad is not your run-of-the-mill local Malaysian Sous Chef. The lanky, angular Kedahan confesses to not being the best public speaker, but he certainly knows what he wants to do with food and he is not shy about sharing his expectations with his publics. With 15 years of culinary experience under his trim belt, Alias was recently given the challenge of ensuring banquet offerings at the newly refurbished third floor of Hotel Armada Petaling Jaya, Malaysia was at the same excellent par as the new function area.

With the property being quite the best business-class hotel in the area, Alias' brief was to ensure banquet menus were equally of high quality. He shared, "There is only so much leeway you can have with wedding set menus. However, I wanted to ensure that everything we served is of the best quality possible, and with the most authentic taste. With Chinese menus, preparation time is the biggest factor. Dishes like the steamed Hong Kong style pomfret need to be served on time, or else the flesh will dry out. Organization is everything. I like this dish because it is so simple, but so impressive. The flesh is moist, and the flavour of the

sauce comes from stock that we make from scratch from broiler chickens."

Alias is most pleased with the success of his Indian wedding menus. "I may be Malay but I am glad to tell you that some of the guests who came for food tasting were taken aback when I was introduced as the chef! They asked how I managed to make the tandoori chicken, mutton marsala and bryani taste so authentic!" He grinned and said, "Both Indian and Malay food are very spice-oriented. A recipe may ask for X amount of anise, but a good chef will know to taste the raw products first to ascertain the quality, age, and pungency of the spice before deciding whether to use more or less."

"When I cook for a function, I feel as if I am making a contribution to the success of their marriage, or their event. Now with the new kitchen which is designed like a 5-star set up, with much needed space, it is completely conceivable for us to cater for functions of any kind. Be it with a set menu or something completely original and individual." **h**

# Cuisine From The Heart



Like a true Italian chef, Domenico Piras knew from the very beginning that his calling was to be in the kitchen, whipping up Italian delights to please palates all around the world. His culinary flair is most certainly seen in his passion for cooking, and the skills honed from his various stints across Italy, Singapore and Malaysia. Piras, now head chef of Pontini, is poised to showcase signature fine Italian food for those who want to experience Italia at Grand Copthorne Waterfront Hotel, Singapore.

Risotto lovers will be thrilled to know that Chef Piras makes his risottos in a variety of flavours. However, his mushroom and beetroot risotto make the top of the list. "I worked with Chef Otto Weible for a year. During that time, he tried my risotto and told me that it was the best he has ever tasted. That was a really big compliment for me, coming from a well-known chef like Otto," muses the chef from Sardinia, Italy. True enough, the mushroom risotto with foie gras was one of the best we have ever had. According to Piras, the secret to a good risotto lies in the quality of the rice used. Arborio rice is used because of its short-grain size and high natural starch content

which is released when it's cooked – giving risotto a consistent creamy texture. "Butter is important as well. So is the stock that brings out the flavour in a risotto. It's all about the right amount of moisture," he explains.

Another specialty is the Eggplant Parmigiana he learned from his mentor and one of the all time culinary greats in Italy, Mauro Ernesto. This parmigiana resembles a vegetarian lasagne because of its cheese, tomato puree and eggplant layering. Piras also makes a good Wagyu beef cheek that literally melts in your mouth. The thick brown gravy for this beef is separately cooked for three hours; with chicken stock and red wine as its main aromatics. His cod fish marinated lightly in salt and pepper, then tossed with roasted pine nuts is one dish that will never disappoint. Each layer of the cod glides off gently, as the natural rich oil from the fish seeps out to produce a wholesome taste. Pontini's tiramisu is the best choice of dessert to conclude a traditional Italian meal like this. Not only is the portion generous and made for sharing, but it is decadent as how a traditional tiramisu should be; a fluffy creamy top balanced with a semi-sweet spongy coffee base. [he](#)



Top row (from the left): Wagyu beef cheek; Parma rock melon; Chef Domenico Piras  
Above: Tiramisu



**I**t has been a milestone event of some note for One World Hotel, Malaysia. Hitherto completely captained and staffed by Malaysians, the local 5-star recently named Jordanian Ammar Ibrahim El Ali as its Executive Chef. However, rather than coming in all guns blazing, intent on fault-finding, the craggy faced chef spent his first month sitting, eating and observing both his new clientele and



the men and women who make up his culinary team, and taking down notes in his trusty 555 notebook. His verdict?

"Malaysians are now better informed than they were 15 years ago thanks to Asian Food Channel and other food programmes. It has educated them and now they want to try everything and are willing to pay for it. Dining in a specialty restaurant can sometimes cost RM200 to RM300 but they're willing to pay. However, I would not push experimentation too far," he says of local diners.

As far as kitchen staff are concerned, he reflects, "Staff here are willing to listen and learn, but sometimes they need a little push. I've worked in Malaysia long enough (Ammar has headed the culinary teams of Shangri-La Hotel group, Grand Millennium Hotel and Rebek Island Resort, Langkawi) to know when to push and when to relax. Above all, I want to be a good colleague to them, but I also need to instil confidence in them. My sous chefs are good cooks but they are not brave when it comes to talking to the clients. They need to have confidence in their food and to help them do that I have taken off the tags at the buffet counters so that they are forced to interact with customers who ask them what the dish is," Ammar laughs.

The chef is quite well-versed in the foibles of Malaysians, since he came to the country in 1986 as a student of the Islamic University. His late father was an aircraft engineer with Malaysian Airlines and when he completed his post, he returned to Jordan where Ammar completed his O-Levels, to return to Malaysia, and then leave again in the 1987 financial crisis; returning once more in 2001.

He observes that Malaysians are fickle, wanting something different each time. "In order to keep a crowd, I have to keep up my PR. Retaining diners is now not just about the food. It is about contact, relationship. Rapport is as important as presenting something new each time a diner comes to eat. But saying that I also make sure there is a new treat on the buffet often, such as imported garlic pickles in the Mediterranean section, and the experience of a whole lamb being grilled." **ha**

## A Side Of Irreverence

One foreign Executive Chef is working hard to dispel notions that food needs to be complicated in order to be enjoyed.



Repast to warm the heart at Latest Recipe

### Break Fast In Style

For a heart-warming buka puasa (breaking of fast), invite family and friends for dinner at Le Meridien Kuala Lumpur's Latest Recipe. In addition to Japanese, Western, Chinese and Indian live cooking counters, delight in the Chef's specials such as seafood hot pot, braised spiced beef rendang, wok fried chili Flower Crab, stir fried belacan prawn and clams, traditional delectable sweet kuih, chocolate hazelnut pudding, Indonesian layer cake and more.

The bountiful buffet spread at Latest Recipe keep patrons coming back yearly. Consistent cuisine quality and decorations resembling a bustling night bazaar allows one to enjoy hearty traditional Malay delights and International fare in true muhibbah spirit. **ha**



A Champagne & Oyster Soiree



Villa Danieli is a cozy trattoria-style Italian restaurant

### Lunch Is Served

Villa Danieli is a cozy trattoria-style Italian restaurant housed on level 5 of the Sheraton Imperial Kuala Lumpur Hotel. The hotel believes in serving true Italian cuisine that stimulates appetites and leaves one comforted with this authentic rendition of the best of Italy.

This July Villa Danieli invites you to enjoy a well balanced menu which offers an exceptional burst of palatable flavours that have been created specifically to tempt your taste buds. Look forward to freshly imported products and herbs as Italian Chef, Simone La Gamba chooses only the best for each of his skilfully prepared dishes.

At an attractive price of RM55.00++ per person, the first menu includes a light and refreshing smoked chicken salad with potato fondant, arugula and mustard dressing to open up your appetite. Thereafter, feast on spinach and mascarpone risotto with crisp parmesan cheese. Lastly, end your meal with homemade Gelato Ice cream. **ha**

### Bubbles And Pearls

Zatenine made the most of World Oyster Day when it presented the country's first Oyster Festival. Dubbed 'A Champagne & Oyster Soiree', the event was one of genteel gluttony as invited guests downed glasses of bubbly with a free flow of marvellous mollusks. To cap off the gastronomy, there was also a pearl-centric fashion show, celebrity appearances, live jazz and truly fun oyster trivia. Guests were presented with an exclusively-crafted mother of pearl door gift, in keeping with the theme. A lucky winner also walked off with an exclusive RM6,000 pearl necklace compliments of South Sea Pearl's Edward Kong.

International seafood importer/supplier Southern Rock Seafood sent representatives to seed guests with interesting oyster facts and fancies, running the gamut from oyster farming, the marketing of these popular buffet items and their preparation. **ha**

### Hardly A Trifle

Tourism Malaysia's Food Ambassador, Datuk Chef Wan, will be at the Mundaring Truffle Festival 2011 in Western Australia on the weekend 30 and 31 July to excite visitors with the unique flavours of Malaysian cuisine.

Sponsored by Tourism Malaysia, The Malaysian Experience venue with seating for 100 people will feature Chef Wan presenting two free demonstrations of truffle-themed Malaysian dishes each day with audience tasting. Colourful traditional dancing and other cultural activities will be part of the vibrant Malaysian stand. Chef Wan's new book, 'The Best of Chef Wan' will have its Australian launch at the Festival. Visitors can purchase a copy and have it signed.

Now in its fifth year, the annual Festival attracts over 21,000 local, national and international visitors over the weekend. There will be more than 30 chefs in action, including Australia's doyenne of food Stephanie Alexander, highly awarded chef and acclaimed Melbourne restaurateur Philippe Mouchel, and Alain Fabregues, owner of The Loose Box and creator of the Mundaring Truffle Festival. Visitors can meet them at the Buy West Eat Best Cooking Zone, Food for Thought panels, daily Long Table Truffle Lunches, Truffle Masterclass, The Hub cooking demonstrations, Licensed Food Piazza, Watershed Café and other venues. **ha**



*Cheese-maker Neil Willman*

### Australian Cheese Please

The Australian Trade Commission (Austrade) recently held a half-day seminar on Australian cheese which was conducted by dairy and cheese expert, Neil Willman. With over 27 years of experience in cheese-making and education, Willman is known around the world as a pre-eminent cheese consultant and grader, and an author for many training manuals in the Australian cheese industry.

During the seminar, Willman touched on some very insightful topics such as the different types of cheeses, how to present and serve them, cheese pairing with food and wine, and what sets Australian cheese apart from the rest of the world. Part of the seminar programme was a delightful cheese tasting session where attendees were privileged to sample a vast range of Australian cheese. At the end of the seminar, attendees adjourned to a networking dinner where they had the opportunity to meet and greet Neil Willman, while building their networks with importers and distributors of Australian cheese. **ha**



*The award-winning Carousel restaurant at Royal Plaza on Scotts*



*Seb's Bistro caters to various kinds of event settings*

### Come Out To Play

Nestled in Rochester Park, Seb's Bistro & The Playhouse was opened in 2010 with the idea of combining the best of both worlds - food and play – making it the most family oriented hang out spot in Singapore. A place where parents can dine-in, while the kids play-in, Seb's Bistro comes from the humble man who had successful ventures in Sebastien's and Picotin. Sebastien Reullier, until today, still believes in the personal touch with his customers and creating a pleasurable dining experience for everyone. Introducing his French menu, the bistro serves breakfast and all day dining till late. Seb's has also specially designed a kid's menu where the dishes all are handmade. Seb's Bistro is an ideal venue for wedding, corporate and charity events. Occasionally, you can look out for screening of sports channels and themed-nights. Nothing beats the cozy ambiance, accompanied with good comfort food and drinks while you know your kids are well taken care of. If you are looking for a place to chill and relax with some friends, Seb's Bistro is the place to be. **ha**

### Carousel Wins Again

Carousel is proud to announce its second consecutive win at SPH AsiaOne People's Choice Awards 2010, topping the Best Buffet Restaurant list. Organized by AsiaOne, Singapore Press Holdings' leading news and lifestyle website, the awards is a public acknowledgment of the best brands and products in Singapore and the region. The People's Choice Award validates the concept behind Carousel, a buffet restaurant that is made up of many minute details that are contributed by the people. The formula for success from the first day of opening was to serve the guests with what they would like to have. The award-winning culinary team led by Chef Abraham, continues to reinvent dining experience, by integrating requests of guests and recommendations from hotel associates into Carousel seamlessly. **ha**

### Thai-Italian Chamber of Commerce

The best Italian restaurants in Thailand were awarded at the Ospitalita' Italiana ceremony recently held at Swissotel Nai Lert Park Hotel, Bangkok. The Thai-Italian Chamber of Commerce extended the invitation to food lovers and connoisseurs to witness 14 premium Italian restaurants in Thailand bestowed the certification of genuine Italian restaurant. All 14 of these Italian chefs were given the opportunity to cook some exceptional dishes for guests. Ospitalita' Italiana is an initiative realized by the Thai Italian Chamber of Commerce in collaboration with Unioncamere, the Association of Italian Chambers Abroad, and ISNART, the Italian organization for the promotion of tourism. The goal of the project is to evaluate Italian Restaurants abroad, and certify the ones which maintain and promote authentic Italian gastronomic culture. Among the 14 finalists were Giusto, La Bottega di Luca, La Grappa, Mamma Mia, Opus, Spasso and Zanotti. **ha**

Featuring a night of mingling, sipping on cocktails and savouring canapés, the launch of Villa Samadhi at Neo Tamarind was truly an evening to remember. In true exotic style, guests were welcomed by Tamarind's Apsara dancers for the opening gambit, thereafter they previewed some delicious canapés prepared by top chefs from across Asia in five stations: Villa Samadhi, Amuz Gourmet, Bo Lan, Malabar House and Neo Tamarind. In celebration of the launch of Villa Samadhi, top chefs from other Relais & Chateaux properties flew in to cook. So it was a culinary extravaganza. We had Bo Lan (one of the restaurants represented), which is a very famous ancient Thai cuisine restaurant from Bangkok," shares Maple Asaro. As owners of Samadhi Retreats, Maple and her husband Federico Asaro took the opportunity to promote Relais & Chateaux – a prestigious hotel and restaurant association in France – which Japamala, their first award-winning resort in Tioman is already a part of. Villa Samadhi is the latest addition. Also gracing the event was Director of Relais & Chateaux Asia, Stephane Junca, who gave a welcome address together with the owners.

"Asian cuisine was one of the main emphasis of the night, that's why we had three top chefs brought in to showcase culinary magic. Our group is largely recognized for our restaurants and the special authentic Asian cuisines that we serve. So we incorporated that Asian food element into the celebration because it goes hand-in-hand with our villas. In Villa Samadhi, we decided to open our Mandi-mandi outlet – which serves undefined modern Asian cuisine," explains Asaro. Based on the tagline "From your dinner table, to an overnight sensation" Villa Samadhi is poised to offer guests an all-inclusive experience. "The combination of the villa and our restaurants create the Villa Samadhi experience. All our guests have a driver at their disposal; they are invited to dine at our restaurants and from there be whisked away into a tropical retreat," she describes.

The overall theme of Villa Samadhi is rustic Asian contemporary. "It's Malaysian in so many ways. You'll find Malay tribal elements and Chinese pieces as well. We use a lot of bamboo and most of the furniture and fittings are handmade – including the doors. And we use only salvaged-timber." Villa Samadhi, like its sister property, is

built eco-consciously as the owners firmly do not support deforestation. The meaning of Samadhi is 'State of mind' derived from Sanskrit. As put plainly by Asaro, "The philosophy ties in to our resort in Tioman; which is really not just about the place, but a state of mind."

At Villa Samadhi, there are several room types to choose from. Some built with kitchens so you can have your own private chef to come in. "Because we have so many restaurants in KL, our guests can actually book a chef from any of our restaurants to cook for them in their villas," Asaro discloses. Other rooms come with private gardens and plunge pools, so the essence of being in a villa exists albeit the location is within the city. In its full completion, Villa Samadhi will consist of 21 villas. **ha**

Bookings can be made online or directly at the villa. For more information, visit the website [www.samadhiretreats.com](http://www.samadhiretreats.com) or call +60 3 2143 2300 for inquiries.

*Clockwise from the top left: The in-villa plunge pool; The rooftop lounge and bar; The facade of Villa Samadhi*



## Exotic Villa In The City



**W**ines deserve to be stored at optimal temperatures in order to develop and express their aromas, flavours and character.

The impeccable KADEKA range of wine chillers do just that with advanced features that provide storage options of up to three temperature zones. Together with 3-layered anti-UV glass door design and capacities from 39 to 168 bottles to choose from, this is one luxury wine lovers simply cannot afford to do without.


Aesthetically designed with a contemporary touch, KA-143T comes in a classy black exterior design. The blue LED light on the control panel and white light found in the interior of the chiller, completes the stylishness of the latest Kadeka KA-143T wine chiller.

With storage capacity of 143 bottles, KA-143T comes with three temperature zones that allow you to indulge in the luxury of storing wines at their ideal serving temperature. This model comes with a 3-layered anti-UV tinted glass door to block harmful ultra-violet rays. It is equipped with humidity tray and odour filter to ensure the air circulated remains clean.

The new Kadeka KA-165T wine chiller comes with a contemporary design touch and can store up to 165 bottles. It has two separate cabinets which conveniently allow you to store all reds or white in both cabinets, or you can also arrange to have all reds in the top cabinet and white in the bottom.

Kadeka KA165T also comes with a 3-layered anti-UV tinted glass door, humidity box and odour filter.

Other innovative features includes stainless steel door frame and handle, charcoal filter, humidity box, wooden shelves, Celsius and Fahrenheit reading, auto defrost, anti vibration and lock.

Established in 1998, Capital Marketing (S) Pte Ltd was the first to introduce an affordable 30-bottle wine chiller under the Kadeka brand. The brand has showcased its profound knowledge in wine storage, evidently shown in its range with the introduction of a 3-zones and 2-zones wine chiller. For more information check out [www.Kadeka.com.sg](http://www.Kadeka.com.sg). 

# Luxury Within Reach

# ONE, TWO & THREE



## Temperature Zones

### Kadeka Wine Chillers – Luxury Within Reach

The best wines deserve to be stored at optimal temperatures in order to develop and express their aromas, flavours and character. The impeccable Kadeka range of wine chillers do just that with advanced features that provide storage options of up to three temperature zones. Together with three-layered anti-UV glass door design and capacities from 39 to 168 bottles to choose from, this is one luxury wine lovers simply cannot afford to do without.

Kadeka makes **Father's Day** more exclusive! Promotion details at [www.kadeka.com.sg](http://www.kadeka.com.sg) or join Kadeka Singapore 

*every Grape journey  
ends in a Kadeka*



#### KA 165T

- 2 temperature zones with independent settings



#### KA 143T

- 3 temperature zones:  
upper 5 - 18°C  
middle 5 - 12°C  
lower 12 - 18°C

Kadeka range of sleek wine chillers is available at Audio House, Best Denki, Carrefour, Courts, Gain City, Harvey Norman, Robinsons and all authorised Kadeka dealers.

**KADEKA CO. LTD (JAPAN)** 2-15-1 Shibuya-ku Tokyo 150-8944 Japan  
Marketed by **CAPITAL MARKETING (S) PTE LTD** 21 Ubi Road 1 #01-01, Singapore 408724  
Tel: 6288 9190 | Fax: 6288 5869 | [sales@capital.com.sg](mailto:sales@capital.com.sg) | [www.kadeka.com.sg](http://www.kadeka.com.sg) |  
Operating Hours 9am - 5.30pm (Mon-Fri), 9am - 1pm (Sat), Closed on Sun & PH



Right: The classy interiors of Sarong  
Above: Twice cooked octopus with green mango hot and sour salad



### Sarong Bali

Sarong Bali is a one-stop destination for discerning gourmards to sink their teeth into some explosive culinary creations by owner and chef, Will Meyrick who gathers most of his inspirations from street food he has savoured across Southeast Asia. Sarong is Bali's most sought after Asian cuisine fine dining establishment, so on most days bookings are encouraged because the 120-seater venue may be packed to the brim. The menu boasts a comprehensive selection of Southeast Asian cuisine – Indian, Thai, Chinese and Indonesian – to name a

few. We started our meal with the seared scallops which was garnished with sweet crispy duck, Thai basil, young coconut, peanut and green nam jim. While scallops are usually best cooked with minimal seasoning, the tangy combination of this worked well to tease our appetites for the next dish. Next, we had the popular Chinese dumpling with shrimp and pork filling wrapped in wheat dough and steamed to perfection. Like the dumplings you'll find in Hong Kong or Chinatown, these steamed wontons disperse a sensational aroma that is well paired with chilli vinegar. For the main, we tried the lamb shank cooked twice in western Sumatran spices served with sambal dabu-dabu. The dish had an Indian flavour to it, which can be credited to the Sumatran spices used. We also tried the Padang-grilled barramundi fillet marinated in chilli, kencur, lime leaf and accompanied with the well-loved sambal matah: an Indonesian spicy onion condiment used in many local dishes. If you like a heavier meal, try their garlic or cheese naan to pair with your spicy gravy dishes. Remember to leave some room for the last course as Sarong has a tempting selection of Asian desserts. **ha**

Sarong Bali  
Jl. Petitenget No. 19x  
Kerobokan, Bali Indonesia  
Tel: +62 361 737809

## The Asian Cuisine Excursion



Right: Garden terrace at Oasis  
Above: Oasis offers the widest range of a la table flambe in Indonesia



### Oasis Restaurant

The history of Oasis Restaurant dates back to 1928 during the Raffles period. Early in 1970 it became the OASIS Restaurant, and quickly gained its reputation as one of Jakarta's finest restaurant for both traditional Indonesian and continental cuisine. Great teakwood beams span the ceilings of the rooms, while the floors gleam in white and black tiles. The strong colours are softened by incandescent wall lamps and sparkles from the magnificent crystal chandelier. Apart from bringing you into a bygone era, the cuisine in Oasis takes you on an unforgettable culinary journey.

Most popular at Oasis is the Rijsttafel – Dutch word for rice table - which is an elaborate meal adapted by the Dutch from the Indonesian nasi padang. This feast is uniquely served by a gliding procession of waitresses in neat Kebaya and batik sarongs, each holding one dish for guests to select from. Rijsttafel features Indonesian dishes from mild to strongly spiced and it usually includes a soup or soto, fluffy crabmeat omelette, fish fillet in spicy turmeric sauce, lamb stew cooked in coconut milk, grilled chicken with chilli and garlic, beef and lamb sate, stir-fried baby corn and lastly, a local dessert. If you crave something more western, the Oasis serves a tasteful selection of premium steaks and seafood dishes like the scrumptious Lobster Thermidor. After a hearty meal, get your dose of caffeine from the Oasis Coffee Trolley which offers a range of java, sanko and cappuccino coffees, or opt for something stronger like traditional Irish coffee, cafe Brazil, cafe d'amour, cafe royal and the famous cafe Oasis. **ha**

Oasis Restaurant, Jakarta  
Jalan Raden Saleh 47  
Jakarta Pusat 10330  
Tel: +62 213 150646

### Tawandang Microbrewery

Tawandang Microbrewery opens its second outlet in Singapore at Suntec City, following the success of its first outlet at Dempsey Hill. Tawandang was first established in Thailand before hitting the shores of Singapore to be voted the Best Thai German bar and restaurant in the world by Time Magazine. Today, the establishment has recorded a total of 180,000 birthday parties and private celebrations hosted in the Thailand and Singapore outlets combined. It has become a one-stop venue for beer lovers to quaff some very special house brew and for gourmands craving spicy authentic Thai food. Though many are still unaware of this pairing, spicy food and a mug of icy cold beer are a match made in heaven, and this you will surely experience at Tawandang. Choose your favourite brew or try all three signature beers - Lager, Weizen and Dunkel. The Lager contains five percent alcohol and is the best selling beer, appreciated for its mild flavour and pleasant aroma of hops. The Weizen boasts a foamy texture with fruity notes derived from malted barley and fruit, whereas the Dunkel has a deep reddish brown colour that leaves a sweet tantalizing scent of roasted malt.

Food wise, Tawandang is most popular for its Deep-fried Pork Knuckle which has reportedly sold over a million plates in both Thailand and Singapore. Resembling the crispy outside and tender inside texture of a suckling pig, the pork knuckles are served with an *über* delicious homemade garlic chilli sauce. Of course, one must not leave out the classic tom yum soup because no one does it better than the Thais themselves. We also recommend the steamed seabass with spicy and sweet sauce and the stir-fried morning glory with garlic. Desserts come in a sweet variety of mango rice and homemade red ruby, to name a few. **ha**



Left: House-brewed Weizen, Dunkel and Lager to accompany a spicy tom yum soup  
Above: Tawandang's best selling pork knuckles

Tawandang Microbrewery,  
Suntec Singapore  
1 Raffles Boulevard,  
Suntec Convention Hall  
Unit 01-01A/B, Singapore 039593  
Tel: +65 6243 2291

When it comes to unforgettable flavours and creative twists, look no further than glorious Asian cuisine. Hospitality Asia ventured across Southeast Asia to discover the various interpretations of Asian cuisine and here we present our best finds from Bali, Jakarta, Kuala Lumpur and Singapore.

### My Elephant

My Elephant is a quaint Thai restaurant tucked away in the residential area of Happy Mansion in Petaling Jaya. The hidden location of the restaurant is reflective of the "hidden gem" qualities of its cuisine. Many who taste My Elephant's food will realize that they have discovered Kuala Lumpur's best and most authentic Thai restaurant, whilst the chic and contemporary atmosphere is the cherry on the cake. With almost everything on the menu tasting delicious, patrons will have to return several rounds to complete savouring the entire menu of truly decadent Thai specialties. The motto at My Elephant is "serving quality Thai food with a healthy twist - healthy eating, healthy living" so you will find most of your dishes, including the spicy ones, garnished with fruits like grapes and star fruit.

Essentially, you must try the Tom Ka which is a semi sweet galangal-lemongrass soup with aromatic herbs and coconut milk. This tummy-warming soup is best served with chicken. Other than obvious crowd-favourites like green curry chicken and tom yum soup, My Elephant has other signature dishes like the Gaeng Phet Yaeng – roasted duck curry with seasonal fruits, the high-on-demand 'Snow fish' baked in salt and served with their special green chilli sauce, the special egg omelette with fish otak-otak called Khai Jiao Ho Mok and the stir-fried fern tips in belacan sauce. The beverage menu is equally special; featuring thirst-quenching drinks like their popular Pandan cooler, Krachiap "Roselle" cooler and even a variety of mocktails bursting in fresh, zesty flavours. The second outlet of My Elephant is now open at 20-2, Jalan Sri Hartamas. **ha**



Left: Red shrimp curry  
Above: Stir-fried fern tips

My Elephant  
C-G-4 Happy Mansion  
Jalan 17/13 Section 17  
Petaling Jaya, Malaysia  
Tel: +6010 2201283



*Right: Chef Motomatsu in action  
Above: Kagoshima Kurobuta Rilette Salad  
with pickles and baguette*

Matsu Contemporary Japanese Cuisine  
1 Nanson Road  
#02-02A Gallery Hotel  
Singapore 238909  
Tel: +65 6836 1613



### Matsu

Matsu Contemporary Japanese Cuisine is tucked away on the second floor of trendy Gallery Hotel – Singapore's first art-inspired hotel. The atmosphere is private and elegant, as if one is dining at a private party and in the intimacy of a master chef's cozy kitchen bar. Dining at Matsu is an experience rare as a gem, where you are guaranteed to be welcomed by the perfect hostess who intricately describes the food on your plate and where the chef himself, Motomatsu will be preparing fine Japanese-French cuisine in front of you – a feast both for the eyes and the palate.

By chance, Hospitality Asia visited Matsu during the Kagoshima festival where the menu was inspired by Kagoshima's fresh produce. For starters, we had the Kagoshima Kurobuta Rilette Salad with pickles and baguette which is a recommended 'green' start to any hearty meal.

Next was Cream of Burdock soup drizzled with truffle oil. The blend was divine; subtle in taste but rich in texture. The following dish was our personal favourite: Pan-fried Terrine of Cod, Surimi, Kagoshima Ebiimo with Mushroom Dashi sauce. Like how all terrines should be, each ingredient is layered sophisticatedly to produce full flavours, while the accompaniment of the mushroom dashi sauce lent the right amount of moistness. The fourth course was Kagoshima Kurobuta Pot au Feu which is a pork rendition of the classic French beef stew, followed by Kagoshima Kei Han which is Japanese chicken rice in consommé. Dessert was simple yet satisfying; an assortment of fresh fruits served with homemade coconut ice-cream presented in a coconut shell. The coconut ice-cream was so sensational that we even wanted takeaways. **ha**

## Long Live Japanese Cuisine

While there still may be a percentage of people frowning at the thought of having Japanese food after the recent disaster and threat towards the local food supply, Hospitality Asia reveals in this issue that the well-loved cuisine is not only highly safe for consumption but is still living up to its high epicurean standards. Here, we savour two of Singapore's best kept secrets – Matsu and Hokkaido Sushi.



*Right: Chef Thomas Kok, Singapore's  
pioneer Japanese chef  
Above: Fukahire Chawanmushi (Steamed  
Custard Egg with Shark Fin)*

Hokkaido Sushi Restaurant  
81 Anson Road  
Level 9, M Hotel  
Singapore 079908  
Tel: +65 6221 3075



### Hokkaido Sushi

Hokkaido Sushi sits on level 9 of M Hotel Singapore and offers a tempting selection of authentic Japanese cuisine prepared by Singapore's pioneer Japanese Chef Thomas Kok and his team. The restaurant lived up to its famed reputation and portfolio of accolades in that the quality of ingredients used and service provided was impeccable. Chef Kok prides himself on using only premium imports from Japan, so his sushi and sashimi dishes are as fresh as it gets. A must-try appetizer at Hokkaido Sushi is the Hassen platter comprising of Fugu Mirin Boshi (dried puffer fish jerky), Tatami Iwashii (baby sardine net) and jelly fish with seaweed. If you love your raw foods, try their Shima Aji with truffle oil, yellowtail, tuna belly, sea urchin and the Akagai which is a Japanese cockle.

Do not miss the Hotate Karayaki which is a grilled scallop presented in its stunning enormous shell that dually functions as a bowl to contain the aromatic soup of sake and soy; and is placed over fire. Another delectable dish is the Kaki Omuretsu, better known as Oyster Omelette, which is a perfect union between a fluffy omelette and a succulent fresh oyster topped with crisp garlic. Beef lovers will surely enjoy the Wagyu Tenderloin with Foie Gras sauce for the simplistic way it's cooked to retain the natural flavours. And lastly, their Teppanyaki Foie Gras is a fine example of how all foie gras should be cooked: lightly pan fried to have that crispy outer layer texture and a soft, melting centre. At Hokkaido Sushi, diners can opt to sit at the Teppanyaki counter to watch some live action or they could to sit in the private room if not the general dining area. **ha**



Since the last "Battle" in 2009, the 12th Penang International Salon Gastronomique better known as the "Battle of The Chefs" competition, many of our chefs have gain tremendous exposure in top quality competition and garner many more major honors. Some have even move up to high position in their respective organization. This augurs well with our objective of producing, training and guiding more local chefs into challenging the rapidly improving Hospitality industries.

Chefs will battle in different categories such as main course (poultry or game, fish or seafood), dessert, ice and fruit and vegetable carving, bartending and even vied for the top awards for Penang char kway teow and lamain (Chinese noodles)!



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13th Penang International Salon Gastronomique 2011 | Address: 26B, Rangoon Road, 10400 Penang | Call: 012- 4990626 / 604-2268659





From the top: The judges carrying out their duties of testing and scoring; Award recipients posing for a group photo; Most Outstanding Ghee Hiang Asian Cuisine Award presented to Thailand Culinary Academy

Many new records were set during this three-day battle among culinary contenders from across the world. With over 800 participants competing in 44 classes of events and more than 1000 entries received, the organizers pronounced this year's event as the biggest turnout to date resulting in a 37.5 percent increase compared to last year's participation. Among the participating countries were Russia, the United States of America, Taiwan, South Korea, Thailand, the Philippines, Singapore, China and several states from Malaysia.

Gracing the panel of judges were highly-qualified veterans from the F&B industry including Malaysian celebrity chef, Amy Beh; culinary consultant, Otto Weibel; Asian food analyst, Helen Ong and President of the Malaysian Food & Beverage Executives Association (MFBEA), Hisham Abdullah, to name a few. This time around, the organizing committee introduced several exciting new competitions such as the Traditional Ketupat & Rendang Competition which encouraged participants to unearth their talents and love for local traditional dishes. Proving to have that crowd-stopping element were the Noodle-pulling, Barista and Bed-making competitions which once again showcased the diversity of competitions hosted by the organizing committee.

Organizing Chairman of Battle of the Chefs 2011, Chef William Tong addressed the committee's enthusiasm for the competition, saying "This biennial event is a Penang Signature Event and is endorsed by the State Government of Penang. It is in recognition of our efforts in contributing towards the total well being of the Tourism Industry. It also serves as a platform for chefs in the Southeast Asian and East Asian Region in particular and the whole world to come together in acquiring new acquaintances and to strengthen existing bonds and friendship. It is to achieve a better understanding of people holding the title "Chef". I earnestly hope and wish that this little contribution of ours from the Chefs Association of Malaysia, Penang Chapter will serve as a catalyst for the betterment of society at large."

## Cooking Up A Storm

The 13th Penang International Salon Gastronomique – Battle of the Chefs – recently took place at Straits Quay, the latest prime waterfront venue in Penang.



After three days of intense battle, a total number of 24 gold, 112 silver, 238 bronze medals and 269 diplomas were bestowed by the panel of international judges to the deserving winners. Bagging the most prestigious award was Thailand Culinary Academy who took home the Penang Governor's Challenge Trophy. The award came with a cash reward of RM3000 and was presented to Thailand Culinary Academy for being the best overall team throughout the competition. The Nestle Overall Best Chef was awarded to Partiben Muniandy who hails from Paradise Sandy Beach Hotel, while the Nestle Most Outstanding Apprentice Chef was awarded to yet another Thai competitor, Krisada Phaming from Thailand Culinary Academy. Bagging the Most Outstanding Artist award was Pranom Muekhuntod also from Thailand; the Most Outstanding Patisserie award was given to Mukhris Manggeng B. Abdullah from First World Genting. Meanwhile, Rashidi Bin Mohd Admad from Eastin Hotel Penang deservedly took home the Most Outstanding Live Cooking Chef award. The Most Outstanding Western Hot Cooking Team went to Putrajaya Shangri-la Hotel. Other exciting awards that were presented include the Most Outstanding Ghee Hiang Asian Cuisine Award, the Most Outstanding Roselle Supreme Dress The Cake Chef, the Most Outstanding Idaho Potato Cooking Chef, the Most Outstanding Pacific West Seafood Cooking Chef, Maggi Imperial Award, Nestle Gourmet Ice Cream Creation Award and last but not least, the Flair King Bartender's Competition won by Finnegan's Mohd Elias Bin Husin.

Simultaneously happening was the trade exhibition which took place at the same venue, with 35 well set-up booths from companies like Asahi Kitchen Equipment, Idaho Potato Commission, Lucky Frozen, Nestle Professional, Pok Brothers, Unilever and USA Poultry & Egg Export Council, all of whom displayed their products to more than 6000 visitors of the trade and the general public.

Like previous years, Battle of the Chefs 2011 was once again endorsed by World Association of Chefs Societies (WACS) as the Regional Culinary Competition and was named by the Penang State Government as a Penang Signature Event. The organizing committee recognizes and thanks YB Danny Law, Penang State Executive for Tourism Development for his encouragement and support towards the event. [ha](#)



Top row (left to right): Nestle Most Outstanding Apprentice Chef awarded to Krisada Phaming from Thailand Culinary Academy; Nestle Overall Best Chef Award presented to Partiben Muniandy from Paradise Sandy Beach Hotel  
Second row (left to right): Penang Governor's Challenge Trophy awarded to Thailand Culinary Academy; Nestle Gourmet Ice Cream Creation Award  
Above: Organizing committee member, Audee Cheah posing with two international participants



The wine in its sleek carry case

### Expressing Italy

Amarone is, with no doubt, the finest wine of the Northeast of Italy and, along with Barolo and Brunello di Montalcino, represents the highest expression of Italian oenology.

Widely prized even outside National and continental borders, it became a symbol of "savoir vivre".

On this basis American stylist Denise Focil, creator of the collection Alpinestars by Denise Focil, designed for Distilleria Bottega a fashion bottle of huge and immediate impact.

The union between glass and leather has spawned an object which has an unconventional and elegant charm. The traditional bottle has been enhanced with a label imprinted on a white leather rectangle, framed by a sequence of metal studs. The stylist created a bottle-sized case in leather, with a strap meant for carrying.

The contents of the bottle is an absolutely excellent wine – a special vintage of Amarone, which originates from Corvina, Rondinella and Molinara grapes, harvested in the most elevated zone of Valpolicella, at about 600 meters in height. In this way the fruits reach full maturation, after the half of October. **ha**



A depiction of Nespresso's charming cup of espresso

which has been designed to expand the repertoire of the sommeliers' coffee knowledge, guiding them towards offering unique flavour experiences in the fusion of all food and beverages served throughout the meal. First launched in 2009 at the Bocuse D'Or, Lyon, the Nespresso Coffee Sommelier programme is part of Nespresso's on-going commitment to culinary education and development in Singapore, where this initiative is seen providing coffee and tea education to students and will become part of the At-Sunrice curriculum. **ha**

### Wining The Wandering Palate

Renowned wine specialist Curtis Marsh, celebrity wine connoisseur Sam Neill, award-winning winemaker Josh Jensen and Burgundy expert Allen Meadows gathered for 'A Wine Evening to Remember' at The Datai Langkawi. Uniquely situated in the tropical rainforest of Langkawi Island, the award-winning resort teamed up with world-renowned wine writer and commentator, Curtis Marsh to host two wine dinners and a wine lunch showcasing celebrity wine connoisseur, Sam Neill, Burgundy expert, Allen Meadows and award-winning winemaker, Josh Jensen. This exclusive gourmet experience was presented as an all-inclusive stay package featuring two nights of accommodation and entertainment, with the option to extend stays at preferred rates. **ha**

### The Marriage Between Art And Wine



Wine sampling at Vinexpo 2011 in Bordeaux

of their favourite season. Spring, Summer, Autumn and Winter was therefore the recurrent theme of this outdoor exhibition laid out over the entire Vinexpo site.

The 4 Seasons by Konrad Loder, Clearing by Roland Cognet and Rocks Strangers by Arne Quinze serve to introduce works by Rotraut and William Sweetlove whose monumental coloured sculptures cannot fail to attract the attention of visitors taking a break between two appointments. For Vinexpo's 30th anniversary, it was essential to significantly pay respect to Nature and especially the seasons, which set the pace for the work of winegrowers all round the world. **ha**

### The Nespresso Sommelier Campus

Nespresso continues to lead coffee education initiatives for professionals in the Asia Pacific region with the second edition of the Nespresso Sommelier Campus in Singapore. Held at the recently established Nespresso Coffee & Tea Academy in At-Sunrice GlobalChef Academy, the two-day session was once again led by Wine and Coffee Subject Matter Experts, Giuseppe Vacarrini and Edouard Thomas, following the successful Singapore launch of the programme in August 2010. This year's programme comprises 10 selected professional sommeliers from Australia, China and Singapore.

The Nespresso Coffee Sommelier Campus was launched as part of a global initiative aimed at building additional coffee knowledge while facilitating coffee culture among professional sommeliers. The training is based on the complete methodology and standard for tasting coffee – the Nespresso Coffee Codex –

## Chic Is Quube

Le Méridien Taipei has debuted Quube, Taipei's newest and trendiest nightspot. Quube offers guests and locals a casual yet elegant atmosphere to enjoy an evening filled with creative cocktails and great company. Located on the fifth floor and adjacent to the hotel's aerial terrace, Quube boasts commanding views of Taipei's magnificent skyline.

Guests of Quube are invited to savour not only the delicious cocktails but also the unrivalled atmosphere. Keeping with Le Méridien brand's emphasis on aesthetics and design, the décor of Quube is contemporary and chic, with elegant black and white motifs creating a distinctive style. What's more is that Quube is one of the few bars in Taipei with an outdoor seating area, allowing guests to unwind and enjoy the night scene of Taipei five floors above the ground.

While the ambiance is chic and enticing, the signature cocktails are what make Quube Taipei's most popular new hotspot. Even the most discerning guests will savor Italian master mixologist Ernesto Lechthaler's ingenious series of cocktails created exclusively for Quube. Each of Ernesto's artisanal cocktails uses only one type of basic liquor coupled with a selection of all-natural elements, such as seasonal fresh fruits and vegetables and exotic spices, to create a modern and healthy cocktail. Influenced by Ernesto's creativity, the innovative cocktails at Quube are expected to launch a trend of health-conscious cocktails in bars around the world.

ha



Quube, Le Méridien Taipei  
38 SongRen Road, Xinyi District  
Taipei, 110 Taiwan  
Tel: +886 2 6622 8000

## Savouring Spain

Serenity Spanish Bar & Restaurant is situated in VivoCity, Singapore's largest lifestyle and retail destination, encompassing a waterfront location that overlooks the scenic Resorts World Sentosa. The restaurant is best known for its delectable Spanish fare that offers a wide selection of tapas, salads, paella and other authentic Spanish delicacies. In the quaint ambiance of Serenity that is adorned with blue and white Greek decor, patrons are invited to partake in a Spanish feast and drink to their heart's content with the impressive array of specially imported wines, beer and spirits from Spain and the rest of the world. Whether you are there to dine or purely to drink, do not miss out on their house specialty Sangria which goes well with some mouth-watering tapas or even the tummy-warming paella. If you fancy some bubbly, select from their tempting Cava, Champagne and Wine menu; but if you prefer your drinks 'on the rocks' or neat, opt for some popular Spanish liqueur like the Pacharán which is made from the berries of the blackthorn or sloe bush, resulting in a delicious plummy taste.

To keep guests entertained, Serenity's three-piece acoustic band plays not only Spanish and Latin hits, but music of the 60s and 70s that will surely set the mood for your evening. The Serenity Acoustic Trio plays every Monday to Saturday from 7pm to midnight. Another entertainment highlight is the flamenco dance organized by Serenity where professional flamenco dancers perform in their vibrant outfits while they engage the crowd to clap to the rhythm and beat of the flamenco music. ha



Serenity Spanish Bar & Restaurant  
#01-98/99 VivoCity  
Singapore 098585  
Tel: +65 6376 8185



Above (from the top): Hahndorf Hill vineyard and cellar door; Hahndorf Hill Winery set amongst the rolling hills

Visitors to Hahndorf Hill Winery in the Adelaide Hills maybe a little taken back to see Germanic wine varieties such as Trollinger, Grüner Veltliner and Blaufränkisch selling alongside the more familiar varieties such as Shiraz and Chardonnay. To add to the confusion, owners Larry Jacobs and Marc Dobson hail from South Africa. So nestled in a tranquil glade in the Adelaide Hills is a winery where two South Africans are producing wines more typical of Austria and Germany.

Maybe this is not so surprising, as Australia has one of the most multicultural populations in the world. This is no more apparent than a stroll along Adelaide's main food strip of Gouger Street where Chinese dim sum restaurants adjoin Spanish tapas and a United Nations of other culinary delights. Drop into the enticing Central Market here where fresh food from around the globe is sold.

### Germanic roots and vines

For those who delve a little deeper into the history of the vineyards surrounding Adelaide, it's easier to appreciate the Germanic roots of vineyards such as Hahndorf Hill. Close by to the winery, the village of Hahndorf is the oldest German community in Australia.

Neighbouring Barossa Valley was established by the state's first Surveyor General Colonial William Light (son of Captain Francis Light who founded Penang in Malaysia).

Subsequently, the Barossa Valley was settled in 1842 by English and German settlers with the latter escaping religious persecution back in their homeland. The village of Langmeil for instance, was settled in 1843 by a pioneering group of German Lutherans. Later groups migrated to the Barossa Valley because of economic hardship back in Germany.

However, grape vines were not the first agricultural crop grown in the valley; with the early settlers producing a range of crops. Johann Gramp planted the first grape vines in 1847 near the now famous Jacob's Creek site. Other great winemakers of this era and whose names still live on as some of Australia's most famous

# Wines With A Multicultural Heritage

by David Bowden



Left: ChocoVino tasting room at Hahndorf Hill Winery  
Bottom row (from the left): Larry Jacobs in the vineyard:  
Blaufränkisch; Blaufränkisch Rosé; Larry Jacobs of  
Hahndorf Hills



brands were Englishman Samuel Smith who established Yalumba and German migrant Joseph Seppelt who gave his name to Seppelt Wines.

### Historic varieties

The previous owners of Hahndorf Hill planted the German wine varieties of Trollinger and Lemberger (called Blaufränkisch in Austria). Another of Austria's most famous varieties, Grüner Veltliner has been added to the mix to make Hahndorf Hill one of just a handful of Australian wine growers to produce these two exciting varieties that are now creating a storm in the worldwide wine community.

### Growing with Grüner Veltliner

One of the problems with Germanic wines is the often unpronounceable names of the grape varieties. In the case of Grüner Veltliner (grew ner velt lee ner), the Americans simply call it Grüner ('gree ner'). At Hahndorf Hill,

the now sold out 2010 vintage is simply called 'Gru'. If you can lay your hands on a bottle you'll appreciate why it was rated highly by many in the know in the Australian wine tasting business. Noted wine writer Huon Hooke compares it favourably with Austrian Grüner Veltliners for its delicate balance of acidity and minerality.

### Blooming with Blaufränkisch

Red wine drinkers will love this variety. Hahndorf Hill uses it in two ways – as a straight red table wine as well as combining it with Trollinger grapes to make their 2010 Rosé.

The estate's Blaufränkisch 2008 (also sold out) is made from the only batch of this Austrian variety grown in Australia. It is an intense wine with elegant balance and a strong hint of berries on the palate. Leading wine journalist Jancis Robinson refers to Blaufränkisch as the 'Pinot Noir of Central

Europe'. For something more delicate, the 2010 Blaufränkisch Rosé is salmon-pink in colour with a palate of raspberries, quince and cider apples and is perfect as an apéritif, with seafood, spicy Thai curry or even dark chocolate.

### Complementing chocolates

Visitors to the cellar door can also experience the Hahndorf Hill ChocoVino Experience where fine gourmet chocolates from around the world are matched with the estate's premium wines. This is a fun, interactive and exciting experience that uses a comprehensive range of the finest gourmet and artisanal chocolates produced.

Hahndorf Hill Winery ([www.hahndorhillwinery.com.au](http://www.hahndorhillwinery.com.au)) and a select range of Hahndorf Hill wines are available in Singapore through Barrique Connections ([www.barriqueconnections.com.sg](http://www.barriqueconnections.com.sg)). **ha**



### Stefan Mueller

Director of Food and Beverage  
Nikko Bali Resort & Spa, Indonesia

Director of Food & Beverage at Nikko Bali Resort & Spa, Stefan Mueller began his career in the kitchen as Commis Chef in 1985, where he worked in various deluxe 5-star properties like Kempinski, Hilton International and Moevenpick. In 1993, he became the restaurant chef of Shangri-La Hotel in Jakarta and was overseeing room service as well as the Pool and Horizon Club's food and beverage. Two years later, he rose to the position of Executive Sous Chef at Shangri-La Hotel Surabaya, Indonesia before having a three-year stint as Executive Chef in various Shangri-La properties in China, Singapore, Bangkok and the Philippines.

With his hands-on culinary experience, Mueller now spearheads the F&B department of the award-winning Nikko Bali Resort & Spa, to upkeep and steer the resort's food and beverage into greater heights. The German native speaks four languages - German, English, Indonesian and French – and is a judge at several internationally renowned competitions like Salon Culinare Bali and Food & Hotel Asia (FHA). During his free time, Mueller enjoys scuba diving as he is certified diver, and he engages in various sports like tennis, football and golf. **ha**



### Ernst Lechthaler

Mixologist Consultant  
Le Meridien Taipei, China

Born in South Tyrol, Ernst Lechthaler was raised speaking German and Italian. After High School, he got a degree from a hotel management school and passed various international bar/wine/cocktail courses; then came several years of apprenticeship in Italy (Abano Terme), England (Park Lane Hilton Hotel London), France (Hilton Hotel Paris) and Switzerland (Kulm Hotel St. Moritz). In 1985, he went to Munich as a young barkeeper, where he ran the Park Hilton Hotel piano bar for 13 years.

During the 1998 Football World Cup in France, he was in charge of the VIP Lounge service in the Paris Bristol Hotel on behalf of the International Football Federation FIFA – with cocktails and drinks, in a dedicated high-end lounge/bar for the FIFA delegation and international guests.

Based on his own experience and long-standing contacts, he opened a number of bars in Munich in 1999. In the T.com Lounge of the Bayern Munich Stadium, Lechthaler and his experienced team attended to VIP guests during football matches, typically with cocktails and alcohol-free sports drinks rich in vitamins.

In 2005, Ernesto Lechthaler retired from operative practice and decided to fully focus on his creative activities. These activities include consulting services for beverage and alcohol firms as well as bar-specific consulting for top-class hotels such as the Burj al Arab Hotel in Dubai, Hyatt Hotels, Hilton Hotels and, most recently, Starwood Hotels such as the Sheraton in Taipei. **ha**



### Charlie Lin

Official W Insider  
W Taipei, China

The new W Taipei is pleased to announce that it has appointed one of Taipei's brightest personalities, Charlie Lin, as the official W Insider – a clued-in concierge to connect the hotel's savvy guests to Taipei's hottest events, happenings and entertainment. In addition, W Taipei also introduces the first W Insider Guide for W hotels in Asia – the W Taipei Insider Guide; the quintessential guide for all that is cool, fun, eclectic and interesting in Taipei.

With its grand opening in February, W Taipei is quickly becoming one of the city's go-to destinations for fashion, design and entertainment. Charlie Lin and the Insider Guide will help W guests extend that experience beyond the hotel into Taipei city, providing the ultimate insider's knowledge of the best the city has to offer. The Insider Guide will be available for TWD600 in the Munchie Box self-service minibar in all W Taipei guestrooms.

A Taipei native, fluent in English and Mandarin, Charlie Lin brings an insider's perspective from years of developing high-profile promotional and marketing events around the globe featuring mega-watt celebrities, corporate CEOs and government officials. She is uniquely suited to creating one-of-a-kind experiences exclusively for W Taipei guests. **ha**