

HOSPITALITY ASIA PLATINUM AWARDS 2012-2014 INDONESIA SERIES



Curtain Calls



ali, Indonesia 16 August 2013 – On a balmy evening in Bali, a total of over 110 guests graced the beachfront of the Grand Nikko Bali, Indonesia to add sizzle to the Awards Presentation Ceremony of the Hospitality Asia Platinum Awards 2012–2014 (HAPA) Indonesia Series. There were 12 major awards up for grabs, recognizing deserving individuals and establishments in the hospitality industry. This first ever HAPA Indonesia Series already marks a milestone for HAPA as this is the first time a HAPA Awards Presentation Ceremony is held by the beach. Themed Black and White, guests dressed their beachfront best to add casual elegance to the ceremony, beautifully silhouetted by nature.

Organized by World Asia Publishing (WAP) and managed by World Asia Events (WAE), HAPA was launched 12 years ago with the primary objective of recognizing and rewarding deserving individuals and establishments who continuously strive towards excellence in the hospitality industry. The HAPA brand has now gained recognition in Indonesia and the organizers hope to soon include Thailand as a local and regional awards destination.

A total of 24 judges reviewed 48 outstanding nominees which included properties from Jakarta, Bandung, Bali, Surabaya and Jogjakarta. The event was made possible not just by the organizing team at WAP and WAE, but also with the support of our esteemed sponsors, which include PT Batraco, Golden Bird, Moderne Pte Ltd, VingCard Elsafe, Diageo and Dimatique as well as endorsements by some of the best professional bodies in Indonesia; namely Indonesia Spa Association DPD DKI Jakarta, Les Cles d'Or Indonesia, Indonesia Club Manager Association, Bali Spa & Wellness Association and the Jakarta International Hotels Association. Grand Nikko Bali played host and provided the beautiful beach venue for the awards ceremony.

Every year, HAPA selects a CSR component via a charity foundation and this year, Widhya Asih 1 Denpasar Orphanage which cares and provides for 27 children of different backgrounds was chosen as the recipient of our CSR programme. World Asia Publishing would again like to extend its sincerest gratitude and appreciation to the Panel of Judges, whose integrity and generosity were pivotal in making the awards a success, the generous sponsors, professional hospitality associations, supporters and players in the industry for not just making HAPA Indonesia a success, but for making HAPA an Awards Ceremony to look forward to year after year. Till the next HAPA series, keep the HAPA spirit going! ha



Grand Nikko Bali

Perfect Events At An Ideal Destination



fficially renamed as Grand Nikko Bali, the resort is the first of the Grand Nikko brand for JAL Hotels Co Ltd, part of the luxury Okura hotel group. Grand Nikko will be the new face and an extension of the existing Nikko brand and will bring the benefits of synergy from a marketing perspective, thus anchoring the group to the upper scale luxury traveller within the emerging high-end hospitality market.

The resort recently expanded with construction of a new ballroom, a multi-purpose function room, an open air wedding gazebo, and of course, luxury villas.

The new luxury villas include 17 one-bedroom 3,229 square-foot villas, one two-bedroom 5,382 square-foot villa, and one three-bedroom 7,535 square-foot villa, all with private swimming pools, outdoor-indoor living rooms, extra-spacious bathrooms and butler service for the ultimate resort experience. Villa guests can enjoy breakfast or afternoon tea at the new Villa Lounge, centrally-located among the villas, where check-in/check-out services will also be provided. In addition, villa guests will have access to the Nikko Club Lounge, an exclusive lounge for Club-floor guests in the hotel's main building.

The new 11,840 square-foot multi-purpose event facility, called MPF is airy and sunny with large windows providing a magnificent ocean view, is ideally suited for many different types of events, from a wedding banquets to corporate events. It holds 1,000 people theatre-style, 612 classroom-style, and 760 banquet-style. The facility also has three 538 square-foot adjoining rooms, well-suited for use as conference breakout rooms.

The new wedding gazebo, Kamita, meaning love in Sanskrit, is located on the property's grounds and can hold up to 30 people. **ha**





Jennifer Ong

As Founder and Chief Judge, she is the mastermind behind the widely acknowledged, Hospitality Asia Platinum Awards (HAPA). As Publisher and CEO of World Asia Publishing (WAP), her devotion and insatiable zest for improvement has successfully steered Hospitality Asia into one of the most established and essential

communication platforms in the industry.



Dato' Anne Eu

Dato' Anne Eu, the Chairman of Eu Yan Sang (1959) Sdn Bhd and Deputy Chairman of Eu Yan Sang China Ventures, is responsible for the corporate development and retail aspect of the business in Malaysia and Mainland China. She plays an integral role in bringing the company forward through local and international

marketing strategies and developing business opportunities worldwide. Also on the Board of Directors for HAPA, Dato' Anne lives by the motto "Caring For Mankind" which shows in her most recent charity project – Roti 1Malaysia.



Cheong Hai Poh

Cheong Hai Poh is a highly accomplished and result-driven executive with more than 20 years of food and beverage experience. His achievements include Food and Beverage Manager, World Gourmet Summit 2004 and 2006 and People Excellence Award 2004, Spring Singapore. As President of the Food and

Beverage Managers' Association (FBMA) for the eleventh consecutive year, Cheong has contributed successfully to the growth of the association.



Aditya Indradjaja

Aditya Indradjaja has been involved in the hospitality industry since 1986 and the spa sector since 1996. His passion lies in the Indonesia Spa industry and he has been involved in much of its development over the last 17 years. He is also part of the Indonesian Chamber of Commerce since 1998 and plays an active

role in the Indonesian Spa Association, where he is now in his second term as President of ASPI DPP DKI.



Agung Prabowo

Agung Prabowo has been involved in the hospitality industry since 1999, he focussed primarily on hotel operations and in 2011 he changed his focus to general restaurant development and operations with the Pancious Group, one of the leading restaurant groups in Indonesia. He has worked in international hotel chains

such as Park Lane, Hotel Indonesia Kempinski and Mandarin Oriental Hotel Jakarta. His passion brought him to becoming the Les Clefs d'Or Indonesia Country Representative in 2009 and he is now the advisor of Les Clefs d'Or Indonesia.



Amy Beh

Amy Beh, Celebrity Chef and author of three best-selling cookbooks, the "At Home with Amy Beh" sequel series is a renowned food columnist with regular weekly STAR newspaper and STAR online Cyberkuali columns well received both locally and internationally. Additionally, Amy, a food stylist acts as culinary consultant to

numerous multinationals and regularly conducts culinary road shows. Amy has also contributed significantly in the promotion and development of the culinary industry. Amy has also respectively twice acted in 2001 and 2005 as the Malaysian Food Ambassador under the auspices of the Hong Kong Tourism Board and was also invited to attend The Launching of Hong Kong Food and Wine Events in 2009.



Christine Wiradinata

Christine Wiradinata has extensive years of experience in the golf industry, with her career commencing as Deputy General Manager of P.T. Bintang Indonesia, Ciputra Group. She became the General Manager of PT Damai Indah Golf Tok from 1998 to 2002 and is now the Executive Director. During her time at Damai Indah Golf,

Sian has propelled the golf course to greater heights; being awarded for the Most Favourite Golf Course by Indonesia Tourism Board in 2010 and in 2011, and one of the ROLEX Best Golf Course In The World. She is also a Consultant of Grand Phnom Penh Golf Course, Phnom Penh, Cambodia.



Foo Yet Ngo

Foo Yet Ngo is one of Malaysia's most sought-after family lawyers who has been in the industry for over two decades. Having graduated from the University of Kent at Canterbury, United Kingdom, Foo was called to the English Bar in 1980. When she is not busy solving legal cases, Foo spends her time travelling the

world to experience great hospitality service from various hotel brands and she takes pleasure in wining and dining.



lwan Tjandra

Iwan Tjandra has been involved in the food business industry since 1980. In May 2013, he was awarded "The best Street Food Entrepreneur of the Year (2013)" by the World Street Food congress and also "The best Street Food Eatery Concept (2013)" by Eat and Eat Food Market, Indonesia. He is currently an owner of Ah Tuan

Ee's Place Restaurant, Eat and Eat Food Market, Dante Coffee Shop, Yong Tau Fu Singapore Restaurant, Meat and Sauces Processing and Kerry Yaki Boy Restaurant.



Kiran Dhaliwal

Kiran Dhaliwal is an Advocate and Solicitor, called to the Malaysian Bar in 1992. She graduated from the University of Leicester, United Kingdom and is a member of Middle Temple. During her free time, Kiran enjoys travelling, eating and reading. As a well-travelled individual, Kiran has seen and savoured different cultures and food

across Southeast Asia and Europe, while her adventurous palate is evident in her love for the South African Braai and French Nouvelle cuisine.



Dr Lim Wye Keat

Dr Lim Wye Keat is an ENT Surgeon in private practice in two hospitals in the Klang Valley. He is a general ENT Surgeon with an interest in Children's ENT problems. He has worked in General Hospitals KL and Ipoh while gaining his ENT qualifications from the Royal College of Surgeons of Edinburgh in 1999. He returned

to Melbourne in 2001/2002 for his Paediatric ENT fellowship. For four years from 2003 to 2007 he was Senior Lecturer at University Malaya Medical Centre. In UMMC he was involved in teaching medical students and postgraduate trainees, but still lectures to UKM Family Medicine postgraduate trainees and Monash University Sunway undergraduate students.





Lulu Susiana Widiaia

Lulu Susiana Widjaja worked for 10 years in Jakarta's hotel industry before moving to Bali in 2000 to become Project Coordinator for a Shiseido Spa project known as Kirana Spa. There, she was involved in the planning, recruiting and opening of the spa, and in 2008 she was promoted to Operations Manager and Executive

Representative for Shiseido Spa. Lulu has moved on to Mandara Spa where she oversees four of its spas in Indonesia, while she also serves as President of the Bali Spa Wellness Association, and representative in APSWC (Asia Pacific Spa and Wellness Coalition).



Mae H

Mae Ho has been in the hospitality industry for the last 25 years. She made her first step towards the hospitality industry as a lecturer and as the Dean of the School of Hotel & Catering Management at Kolej Damansara Utama, Petaling Jaya. She is currently the Chief Operating Officer of Berjaya University College

of Hospitality, and was responsible for setting up the University College with her team of devoted colleagues. Apart from HAPA, Mae sits on the panel of judges for the Malaysia Retailers' Association (MRA), and she is a Council member of the National Council of the Confrerie de la Chaine des Rotisseurs, Bailliage de Malaisie.



Raja Dato' Nordiana Zainal Shah

Taking leave from her previous life of more than 20 years in Malaysia Airlines, YM Raja Nordiana continues her zest for life with HAPA as she pursues her role as a member of our distinguished panel of HAPA judges. An enterprising personality proficient at developing and managing high-profile brand-based marketing

programs, the string of accolades to her name includes a listing in Malaysia: Who's Who, Constitution, Government & Politics (2009/10) and the Chief Marketing Office (CMO) Awards for Excellence in Branding & Marketing (2010). She is also a member of the NAM Institute for the Empowerment of Women.



Philip Utam

Philip Utama started his career with an international fast food chain, but later focussed his career in the international shipping and logistics industry. His career in international logistics has given him the opportunity to travel, see and interact people from various part of the world. Active in sport since early childhood, golf

is now the sport of choice that he pursues with passion.



Dr Saunthari Somasundaram

Dr Saunthari Somasundaram studied medicine at the Royal College of Surgeons in Dublin, Ireland and obtained her MBA at the Malaysian Institute of Management/University of Bath in the UK. In 2000, she became the Medical Officer at the National Cancer Society Malaysia's Cancer and Health Screening Clinic. As

President, Dr. Saun as she is fondly known, oversees the overall direction of the NCSM. As the Medical Director, she manages the running of the operations of the Cancer Control Division in both clinical and educational services. Good-humoured and sociable, Dr. Saun admirably balances work and home life. Making the best use of her leisure time, she bakes delectable cakes and is a passionate globetrotter.



Dato' Shamsul Falak

Dato' Shamsul Falak currently leads the FAL Group which is involved in various tourism and hospitality businesses ranging from resort development and management, timeshare vacation, travel and tour agency and consultancy services, to event management and marketing. He is recognised as one of the leaders

of the tourism industry having actively played many roles in the development and promotion of tourism in Malaysia. He is involved in many trade Associations and is currently the President of the National Tourism Council of Malaysia (NTCM), President of the Kuala Lumpur Tourism Association (KLTA) and a board member of PATA Malaysia Chapter.



Datuk Simon Shim

Datuk Simon Shim is a lawyer by profession. He spent 7 years studying law in England and graduated with a Masters Degree in Law from the University College London, and was called to the Bar of Lincoln's Inn, London in 1983. Datuk Shim is an independent director of several public listed companies in Malaysia, Thailand

and Hong Kong. He was awarded the prestigious title of Jasa Panglima Negera (PJN) which carries the title of 'Datuk' by the Yang Di-Pertuan Agong in 2001. He is also a wine connoisseur, and he especially enjoys Bordeaux, Napa Valley, Henschke and Third World wines, while his favourite pastimes are travelling, golfing and photography.



Stephanie Ong

Stephanie had her first taste in publishing when she helped her father, Johnny Ong to write and publish children's books more than 10 years ago. Her love for writing was born then and continued after exploring the world of marketing and public relations where she worked for a few diverse companies.



William Tan

Tan Chuan Hock, Malaysian, aged 52, is the Executive Proprietor and also the Founder of William C.H.Tan & Associates, a Chartered Accountants firm. Tan is a member of the Malaysian Institute of Accountants, Malaysian Institute of Taxation and is a Fellow Member of the Association of Chartered Certified Accountants

("ACCA"). He has more than twenty-five years of experience particulary in financial reporting, auditing, taxation and planning, company secretarial as well as corporate management and advisory services.



Wout Kalis

Wout Kalis has been in the financial industry for 13 years and in the hedge fund industry for 11 years. He is currently leading the Alternative Investment Services division of Citi's Securities Services for the Asia Pacific region, where he started in October 2010. In Asia, his job has positioned him in Singapore, Jakarta and

Padang. Prior to his stint in the financial industry, Wout worked in several bars, restaurants and hotels, and even owned his own event catering company.



Yau Su Peng

Yau Su Peng currently holds the positions of General Manager of Special Projects at Berjaya Corporation Berhad, the Chief Operating Officer of Borders in Malaysia and Chief Operating Officer of Berjaya Radioshack Sdn Bhd. She brings to her roles, varied experience from the payments, financial, government and

legal services industries.



Assa Abloy

Intelligent Security Solutions



he First Invisible Lock – Essence by VingCard revolutionizes the electronic lock industry by housing all lock components, including the reader, inside the door and therefore, reaching the maximum minimalistic expression, the true Essence of an electronic lock. Essence by VingCard takes the definitive step in minimal hardware on the door and truly blends with any design requirements, enhancing the style of your hotel and taking the user-interface experience to a new level. You cannot see it, but you will experience the true essence of a secure and reliable electronic lock.

Energy Management – Orion by VingCard Elsafe is an intelligent and innovative energy management solution that allows operations to manage guestroom temperatures remotely from a single, central location, and to automatically control temperature settings as guests travel in and out of guestrooms.

ASSA ABLOY is the largest global supplier of intelligent locks and security solutions. Its products account for more than one in ten of all lock and security installations worldwide. Since its formation in 1994, ASSA ABLOY has grown from a regional company into an international group owning operations in over 70 countries.

The Group's strength is the variety of traditional and new products that can be combined to create a large number of different door environments. ASSA ABLOY has products for different climates, different types of buildings and differing security and safety requirements. By combining hundreds of thousands of components to meet the needs of consumers, architects and installers, the Group creates products with the right quality, design and price, which are ideal for both new buildings and renovations. **ha**



PT Batraco Raya Sejahtera - Bali

Beyond The Needs Of Today's Professionals



sk any Balinese hospitality or culinary professional of a reputable and reliable vendor and the company that comes to mind is PT Batraco Raya Sejahtera, better known as Batraco. Established over 40 years ago in a small and humble shop in Denpasar Market, Batraco now offers more than 30,000 products including room amenities, housekeeping equipment, kitchenware, tableware and foodservice products. The company operates from an office with a 5,000 square feet showroom in the heart of Kuta, and has warehouses spanning over 30,000 square feet in Bali, distributing over 30 renowned brands throughout Indonesia.

Tourists and locals, restaurateurs and hoteliers, and street vendors and professionals can be found shopping at Batraco daily.

To reach out to the rest of Indonesia, the company collaborates with distributors in Jakarta and other major cities.

Representing worldwide brands such as De Buyer, Legle, Arcoroc, Moderne, Modular, Tonney, Tonon, Martellato, Arcos, Ritzplas, Spulboy, Alto-Shaam, Robot Coupe, Roller Grill, Virtuose, Cooper-Atkins and Hatco, Batraco offers innovative and quality products at excellent value to discerning hospitality and food & beverage professionals today. ha



Moderne

Simplistic Elegence For Every Use



stablished in 1981, MODERNE is a world-leading manufacturer and supplier of award-winning, inspirational table top ranges for the local and international hospitality industry. The company's core chinaware products are manufactured at its factory in Chaozhou, China. The company also has operations in Singapore and Hong Kong, as well as 4 branch offices and companies located strategically in Asia Pacific. Xiahe Porcelain's yearly production capacity is in excess of 50 million pieces of tableware. They are now the 3rd largest supplier to the European Markets, exporting 120 containers of chinaware per month.

MODERNE has been producing many prestigious brand names of tableware in the world, such as Ritzenhoff & Breker (Germany), ARC International (France), Maxwell & Williams (Australia) and LENOX (USA) to name a few. The brand name, MODERNE has been recognized as the most popular chinaware among homes, hotels and restaurants internationally.

Xiahe Porcelain produces "Strengthened Bone China" which is well-known for its quality and modern designs that have gained worldwide recognition.

Constantly on the lookout for new ideas to expand the collection, their designers set out every day in pursuit of inspiration, seeking to generate revolutionary designs oozing with simplistic elegance that is a hallmark of the brand.

In 2005 MODERNE decided to set up a regional HQ in Singapore, and began to introduce more products to satisfy the growing needs of our local FEtB industry. With that in mind, they began to widen their product range. As of now, apart from chinaware, MODERNE also carries products such as glassware, cutlery, kitchen utensils, buffet wares and Chefs uniforms.

MODERNE have in total a storage space of over 36,000 sqft. With such an inventory, they are able to work closely with regional partners in Indonesia, Australia, India and the Philippines to create an effective distribution network. For more information, visit www.moderne.com.sq ha



Virtuose

Presenting Passion With Style



ulinary art has been one of the most prominent parts throughout the history of hospitality industry all over the world. It is highly important for professional chefs as culinary artists, to be equipped with artisan quality cookware to complement their passion in presenting the best on each plate.

The establishment of Virtuose begins with a team of highly innovative and creative maestros, who are passionate for crafting the ultimate cookware dedicated to all professional chefs, aspiring cooks, and gastronomy enthusiasts, seeking for the artistry of excellent craftsmanship, quality, durability, ergonomic design, comfort, and precision.

Every development stage from material selection, forming, to finishing is processed precisely with sophisticated engineering and decades of experience that ensure our exquisite artisan quality.

With the finest material selection, uncompromised durability, safety and ergonomic design, impeccable multiply base, excellent drip-free rims line, and the signature professional non-stick cookware line, Virtuose is truly an ultimate complement to culinary talent, skill, and artistry. Each of the Virtuose series is beautifully designed with individual technology and innovation.

Supreme Chefs, the premium series from Virtuose has an extensive range of professional cookware that uses brazing technology to produce an impeccable 3-Ply base. The Supreme Chefs Luxor series brings our Supreme Chefs series to the next level of gastronomy sophistication. The addition of Impact Bonding Technology is applied on each base of the cookware for more refined culinary experience.

With our selected 3-Ply premium stainless steel clad material, the series surely illuminates its luxurious sophistication aura to the fascinating world of gastronomy. Virtuose is distributed by PT. Batraco Raya Sejahtera in Bali and PT. Indonesia Horea Sejahtera in Jakarta. **ha**



Diageo

Distinctive Taste, Distinctive History



ilkenny, the Red Beer of Ireland, has a history that is as distinctive as its taste. Originating from Kilkenny in Ireland, the city has a long, illustrious tradition of brewing great beer. Kilkenny is also brewed in the oldest operating brewery in Ireland, the St. Francis Abbey which started brewing almost 300 years ago. Known for its distinctive features and strong Irish quality credentials, Kilkenny is coloured a unique ruby red colour and features a clean, smooth, and full-flavoured taste. It is this unique, satisfying taste has earned it five gold medals in the famous Monde Selection beer tasting competition.

Almost 300 years later, Kilkenny has become one of Ireland's most internationally successful beers. Both the raw ingredients and final brew are meticulously examined, ensuring quality that is second to none. Kilkenny is now available across the world in more than 30 countries, with Indonesia becoming one of the most recent additions.

Kilkenny arrived in Indonesia in 2011 directly from its Irish homeland and gives consumers a new distinct offering for those who want a new unique drinking experience. Kilkenny sets itself apart from other beers by having a velvety smooth head and a rich ruby red colour and is currently the only such beer in the Indonesian market. The brand has continued to grow in popularity since its arrival to Indonesia and is now available in bars, restaurants and hotels across the four cities of Jakarta, Bandung, Surabaya and Bali. ha



Dimatique

Pioneers Of Wine Culture



Dimatique International is a part of the PT Dima Group that focuses most of its business on the marketing and sales of wines with the highest quality of services. PT Dima Group itself has been importing and licensing quality products such as Guinness, Kilkenny, Smirnoff Ice, Gilbeys, and Pokka since 1953.

Dimatique was established in 2010 as a licensed distributor of imported wines in Indonesia and they now serve a wide range of hotels, restaurants, fine dining establishments and clubs. Dimatique is spread across Indonesia's most vibrant key cities such as Jakarta, Bandung, Surabaya & Bali. They provide the advantage in services with their excellent supply chain management (through temperature controlled condition), competitive pricing, and their commitment to having 100% compliance to regulations and law. To further add to their portfolio, Dimatique has been working with fine wines and well-established wine producers from all over the world and currently manage a total of 62 brands with 396 SKU from 12 countries.

They believe that with the right information and training, Indonesia could emerge as a country with a promising wine-market growth and they promote this objective through on ground activities such as wine classes, wine training, wine tasting and hosting wine dinners. Dimatique aims to be the pioneers in creating a wine culture in Indonesia. **ha**



Winner's List

12 MAJOR AWARDS

(SVE) HAPA SERVICE EXCELLENCE

Winner: The Samaya Seminyak Bal

The Samaya Seminyak Bali (95.20) The Laguna, A Luxury Collection Resort & Spa, Bali (94.50) Villa De Daun, Bali (92.50)

Sheraton Bandara Hotel Jakarta (90.50) W Retreat & Spa Bali, Seminyak (90.00)

(HTY) HAPA HOTEL OF THE YEAR

Winner: Hotel Borobudur Jakarta

Hotel Borobudur Jakarta (82.35) The Papandayan, Bandung (81.00) Grand Aston Yogyakarta Hotel & Convention Center (74.50) Aston Primera Pasteur Hotel & Conference Center

Bandung (73.50) HARRIS Hotel & Conventions Kelapa Gading, Jakarta (69.95)

(RSY) HAPA RESORT OF THE YEAR

Winner: The St. Regis Bali

The St. Regis Bali (92.80) The Samaya Ubud Bali (92.75) W Retreat & Spa Bali, Seminyak (92.75) The Samaya Seminyak Bali (90.55) Grand Nikko Bali (90.25)

(RTY) HAPA RESTAURANT OF THE YEAR

Winner: Kayuputi Restaurant, The St. Regis Bali

Kayuputi Restaurant, The St Regis Bali (92.8) The Shore Restaurant & Bar, Grand Nikko Bali (92.75) Mama San Restaurant, Bali (92.50)

Sarong Restaurant, Bali (87.50) Amuz Gourmet Restaurant Jakarta (86.50) Starfish Bloo, W Retreat & Spa Bali, Seminyak (86.50)

(GMY) HAPA GENERAL MANAGER OF THE YEAR

Winner: Andreas Rud, Sheraton Bandara Hotel Jakarta Best 5:

Andreas Rud, Sheraton Bandara Hotel Jakarta (90.75) Jean-Charles Le Coz, Grand Nikko Bali (90.75) Wayan Suambara, The Samaya Ubud Bali (90.75) Craig Seaward, W Retreat & Spa Bali, Seminyak (90.00) Stephane Varoquier, Holiday Inn Resort Baruna Bali (86.75) Poul F Bitsch, Hotel Borobudur Jakarta (86.75)

(CTY) HAPA EXECUTIVE CHEF OF THE YEAR

Winner: Chef Eduard Betz, Hotel Borobudur Jakarta Best 3:

Chef Eduard Betz, Hotel Borobudur Jakarta (91.90) Will Meyrick, Mama San Restaurant, Bali (88.00) Attila Kormoczi, Grand Nikko Bali (87.75)

(ETY) HAPA HOSPITALITY ENTREPRENEUR OF THE YEAR

Winner: Marc Steinmeyer - TAUZIA Hotel Management Rest 3:

Marc Steinmeyer - TAUZIA Hotel Management (88.35) Gilles Marx, Amuz Gourmet Restaurant Jakarta (88.00) Wulan Tilaar Widarto, Martha Tilaar Center Kuningan

(STE) HAPA SIGNATURE STAY EXPERINCE

Winner: W Retreat & Spa Bali, Seminyak

W Retreat & Spa Bali, Seminyak (93.50) The Laguna, A Luxury Collection Resort & Spa, Bali (93.00) Sheraton Surabaya Hotels & Towers (85.34) Hotel Borobudur Jakarta (81.45) The Papandavan, Bandung (80,75)

(SBQ) HAPA SIGNATURE BOUTIQUE RESORT/VILLAS

Winner: The Laguna, A Luxury Collection Resort & Spa, Bali

The Laguna, A Luxury Collection Resort & Spa, Bali (93.50) Kupu-Kupu Barong Villas & Tree Spa Bali (89.00) The Samava Seminvak Bali (86.90)

(SFR) HAPA SIGNATURE FAMILY & RECREATIONAL RESORT

Winner: Grand Nikko Bali

Grand Nikko Bali (90.05) The Westin Resort Nusa Dua Bali (89.50) The St. Regis Bali (86.75)

(SSE) HAPA SIGNATURE SPA EXPERIENCE

Winner: Spa at Maya, Maya Ubud Resort & Spa Bali Best 5:

Spa at Maya, Maya Ubud Resort & Spa Bali (90.60) AWAY Spa, W Retreat & Spa Bali, Seminyak (90.50) Martha Tilaar Center Kuningan Jakarta (87.70) Mandara Spa, Grand Nikko Bali (87.55) Spa at Samaya, The Samaya Ubud Bali (87.50)

(SGC) HAPA SIGNATURE GOLF COURSE

Winner: Nirwana Bali Golf Club

Best 5:

Nirwana Bali Golf Club (89.35) Damai Indah Golf Jakarta - PIK Course (85.50) Imperial Klub Golf Jakarta (79.80) Damai Indah Golf Jakarta - BSD Course (79.40) Riverside Golf Club Jakarta (78.85)

PERSONALITY AWARDS (MCW) HAPA MASTER CHEF - WESTERN CUISINE

Recognition of Excellence: Agung Gede, The St. Regis Bali Gilles Marx Amuz Gourmet Restaurant Jakarta

(MCA) HAPA MASTER CHEF - ASIAN CUSINE

Recognition of Excellence:

Will Mevrick, Mama San Restaurant, Bali

Chef Willy Nursasili, Aston Primera Pasteur Hotel & Conference Center Bandung

(IFB) HAPA MOST INNOVATIVE F&B PERSONALITY

Recognition of Excellence:

Harald Wiesman, The St. Regis Bali Will Meyrick, Mama San Restaurant, Bali

CULINARY AWARDS (EDE) HAPA MOST EXQUISITE DINING EXPERIENCE - WESTERN CUISINE

Recognition of Excellence:

Kayuputi Restaurant, The St. Regis Bali The Shore Restaurant & Bar, Grand Nikko Bali Amuz Gourmet Restaurant Jakarta

(ACR) HAPA MOST AUTHENTIC ASIAN CUISINE RESTAURANT

Recognition of Excellence:

Sarong Restaurant, Bali Mama San Restaurant Bali

Benkay Japanese Restaurant, Grand Nikko Bali (TBR) HAPA MOST TRENDY BAR

Recognition of Excellence:

Mama San Restaurant, Bali

Vanilla Sky Lounge, Grand Aston Yogyakarta Hotel &

Envy, Holiday Inn Resort Baruna Bali

DEPARTMENT AWARDS

(FOC) HAPA BEST FRONT OFFICE

Recognition of Excellence:

Sheraton Bandara Hotel Jakarta

(CCG) HAPA BEST CONCIERGE

Recognition of Excellence:

Villa De Daun, Bali W Retreat & Spa Bali, Seminyak Sheraton Bandara Hotel Jakarta

(HSK) HAPA BEST HOUSEKEEPING

H

OF APA

Recognition of Excellence: Sheraton Bandara Hotel Jakarta

Villa De Daun, Bali

TS Suites Surabaya



















BEYOND EXPECTATION

Finally drawing a line in the sand between business and leisure.

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thelagunabali.com



























THE SAMAYA



The Samaya Ubud





The Samaya Seminyak

Winner of HAPA:

Signature Spa Experience General Manager Of The Year-Wayan Suambara

Best:

5 of HAPA Resort Of The Year

Winner of HAPA:

Service Excellence

Best:

5 of HAPA Resort Of The Year3 of HAPA Signature Boutique Resort /Villas







An award winning location is better when it's yours

Sheraton Bandara Hotel is where people gather and experience a tranquil stay.
Adjacent to Soekarno Hatta International airport.
The lush green surrounding this colonial style hotel
Accentuate the uniqueness not found else where in Jakarta.

Room rate starts from USD 160 ++ / room / night

spg.

AMERICAN VA. Man.

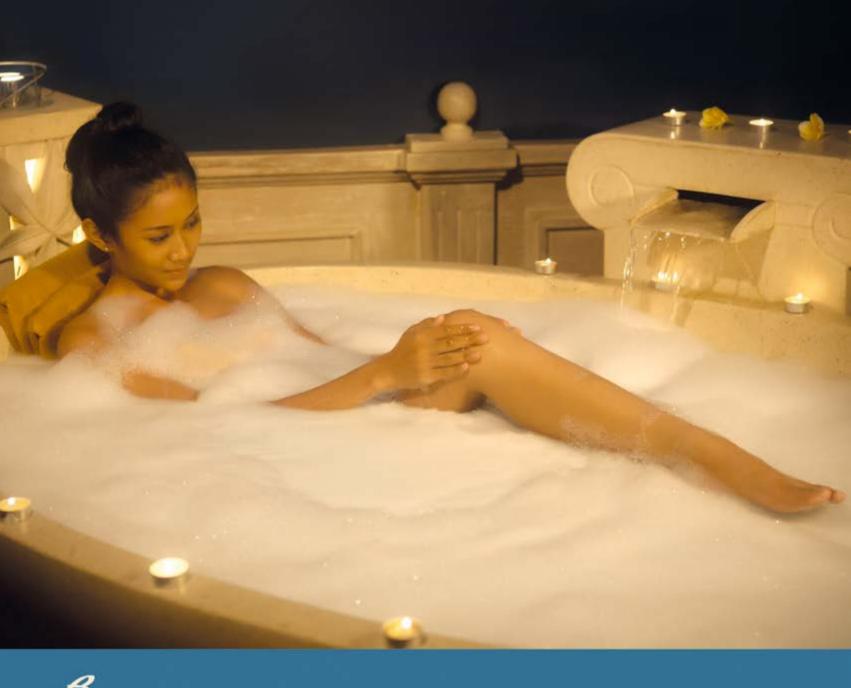
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THE LOCALINE

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ali welcomes you with all its exotic natural beauty and traditions. This island is definitely a place for you to enjoy a holiday. Your getaway in Bali would never be complete without spending a day with relaxing treatment. Eastern Garden Martha Tilaar Spa invites you to indulge yourself with a unique spa treatments that you will never find anywhere else.

We present you only the best quality of exotic herbs and spices taken from the Eastern Gardens with the healing hands of therapists trained in our special massage techniques and our formulations realeaseshealing touch. This splendid combination will bring you to a memorable spa experience.













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