

HIA

HOSPITALITY ASIA . REDEFINED

A portrait of Modesto Marini, a man with short dark hair and a slight smile, wearing a vibrant blue suit jacket over a dark blue shirt. He is seated, with his hands clasped in front of him, and is wearing a black watch on his left wrist. The background is dark and textured, possibly a wall or a backdrop.

Modesto Marini continues to
aim for perfection through
passion and persistence

ZOUK™
K U A L A L U M P U R

「ASIA'S LARGEST SUPERCLUB」

#26 **DJ**
IN THE WORLD TOP 100 CLUBS



The award-winning nightspot Zouk Club KL, the capital of the city's electronic dance music scene is lavishly outfitted with state of the art lighting and sound equipment. Zouk Club KL is the only standalone nightspot in Malaysia endorsed by the Ministry of Tourism and Culture as a venue under the National Key Economic Areas (NKEA).

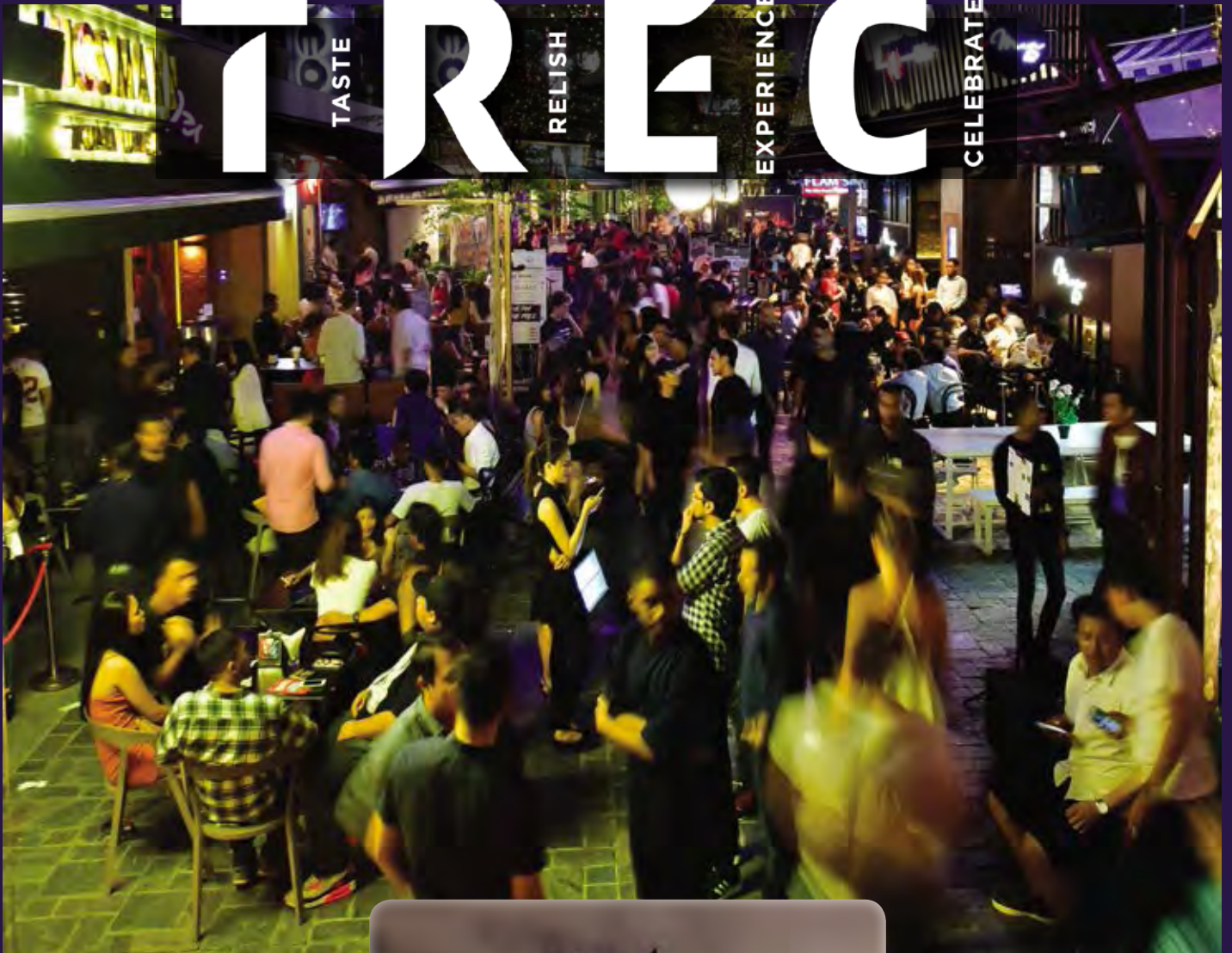
The superclub is ranked No.26 in the world on DJ Mag's Top 100 Clubs, and its most exclusive venue Imperial was the first in Malaysia to be inducted into The World's Finest Clubs, adding another trophy to its glittering shelf of awards, and auguring superbly for the bigger, bolder Zouk Club KL that would yet again usher a game-changing era.

WELCOME TO THE CLUBLAND - ZOUK CLUB KL



TRECC

TASTE
RELISH
EXPERIENCE
CELEBRATE



KL'S LATEST ENTERTAINMENT AND F&B HANGOUT

With more than 30 F&B and lifestyle brands, there's something for everyone at TREC. It is the largest and first purpose-built estate endorsed by Tourism NKEA EPP 8 Programme and part of the Kuala Lumpur Tourism Master Plan 2015 – 2025. TREC is also the only precinct with a licence to operate until 5am.



LEASING

Limited double-storey units at the Hive and the Terraces are still available. These offer a gorgeous view of the Royal Selangor Golf Club, where one can wine, dine and soak in lush green, only at TREC.

436 JALAN TUN RAZAK
KUALA LUMPUR
CALL 03-2110-5095

EMAIL: leasing@trec.com.my



#TRECKL

You Can't Stop the Waves But You Can Learn To Surf!

As we enter the last quarter of 2016, we are confronted with various global challenges, and it doesn't make it any easier for the already challenging conditions faced by the hospitality industry. However, as the saying goes, "For every challenge, there is always an opportunity". In our years as the mouthpiece of the hospitality industry, we have seen all the ups and downs that fate, circumstances and human intention has dealt the market. However, by the sheer unwavering determination of the hospitality players, the industry still manages to survive and strive.



The same applies to us at Hospitality Asia. In our 22 years of existence, we have seen hotels and other hospitality establishments built and torn down, brand names come and go. We have heard all the news, stood away from the gossip, lost clients due to cutbacks, and regained some because they saw the value of our product. If there is one word that sums us up, it would be "resilient". We're not massive, towering oaks; we are tall, far-reaching bamboo, quick to bend with the wind of adversity and generous enough to shelter those seeking shade from the storms of adversity. In any eventuality, Hospitality Asia is here to stay!

It is always exhilarating to publish an edition of Hospitality Asia and see it read by industry professionals and corporate individuals. Each edition is the result of a team effort and involves interviewing key personalities, reporting on the latest news and featuring establishments in the region. With each edition, I take a snapshot of where the hospitality industry is heading. With Hospitality Asia being Malaysia's longest standing hospitality publication, we are committed to continue our valuable role in keeping our readers updated.

The year 2016 marks a great achievement for HAPA as it celebrates its 13th Anniversary with the

HAPA Regional 2016-2018 Series. The awards night will witness a gathering of hospitality professionals from Malaysia, Singapore, Indonesia and Thailand, to celebrate achievements in hospitality excellence. The unveiling of the "new face" of HAPA will be the highlight of the Awards Gala Dinner. The new face of HAPA reflects my vision of acknowledging and recognising people in the industry who make a significant difference in hospitality excellence. The objective of introducing a

new face to the HAPA Awards is to connect the Awards Programme to the people in the industry. Hospitality is essentially a "people" industry – managed by the people for the people, from all quarters. The human element is something that goes hand-in-hand with outstanding hospitality achievement. It is therefore, our honour and privilege to pay tribute to those who have excelled exceptionally through dedication, commitment and performance.

I'm also pleased to announce that the nominations for the HAPA Malaysia 2017-2019 Series have begun and we look forward to welcoming more nominees to what will be another keenly contested series. My team and I are all out to support the hospitality industry with dedication, passion and investment into this glorious, dynamic industry. See you at the HAPA Awards Gala Dinner on 11 November!

Jennifer Ong
Founder / Publisher



WELCOME TO THE EXCLUSIVE WORLD OF SUZIE WONG



OCTOBER 2016

G02, GROUND FLOOR, 86 WISMA LIM FOO YONG, JALAN RAJA CHULAN 50200 KUALA LUMPUR



troopers

Founder / Publisher

Jennifer Ong

jennifer@wapgroup.asia

Director of Marketing

Janice Entaba

janice@hospitalityasia.asia

Journalist

David Bowden

david@hospitalityasia.asia

Creative Director

Pat Seow

pat@wapgroup.asia

Director of Finance & Production

Rachel Law

rachel@wapgroup.asia

Project Manager

Ruben Yap

ruben@wapgroup.asia

Event Plotter

Jacinta Yoo

jacinta@madasia.asia

Senior Admin & Circulation Executive

Nurul Sakinah Binti Sa'dan

sakinah@wapgroup.asia



PUBLISHING • AWARDS • EVENTS



offices

WAP INTL SDN BHD [564376-H]

3 Jalan 14/28, Section 14, 46100 Petaling Jaya

Selangor Darul Ehsan, Malaysia

Tel : +60 3 7954 1911 Fax : +60 3 7954 3911

E-mail: wap@wapgroup.asia

WAP SINGAPORE

10 Anson Road, #10-06 International Plaza

Singapore 079903

Tel : +65 9067 4090

websites

www.hospitalityasia.asia

www.hapa.asia

www.madasia.asia



www.facebook.com/HAPAAwards

printing

PERCETAKAN LAI SDN BHD

1 Persiaran 2/118C, Kawasan Perindustrian Desa Tun Razak

Cheras, 56000 Kuala Lumpur, Malaysia

Tel : +60 3 9173 1111

memberships and endorsements



Penang Chefs Association of Malaysia



Malaysian Food & Beverage Executives Association



Society of Professional Chefs (Singapore)



Singapore Chefs Association



The Society of The Golden Keys Singapore



Les Chefs d'Or Indonesia



Thailand Chef's Association (WACS)



Association of Culinary Professionals Jakarta



Bali Culinary Professionals Indonesia



Macau Culinary Association



Restaurant Association of Singapore



Baking Industry Training Centre (Singapore)



Cambodia Restaurants Association



Food & Beverage Managers Association of Singapore



Singapore Food Manufacturers Association



Singapore Pastry Alliance



International Bartenders Association (IBA)



Association of Bartenders & Sommeliers Singapore



Sommelier Association of Malaysia (SOMLAY)



Jakarta International Hotels Association Indonesia



Association of Rooms Division Executives



Hotel Public Relations Association of Thailand



Malaysian Association of Housekeepers



Club Managers Association (Singapore)



Indonesia Club Managers Association



Asian Golf Course Owners Federation



Bali Spa & Wellness Association



Kuala Lumpur Tourist Association



Hospitality Purchasing Association (Singapore)



Malaysian Association of Hotels (Penang Chapter)



Association of Singapore Housekeepers



Singapore Association of Food Equipment, Manufacturers & Suppliers



Stamford College



Berjaya University College of Hospitality

MY MAGNIFIQUE VOYAGES



Sofitel Singapore Sentosa Resort & Spa

Life is Magnifique in Singapore!





SO Sofitel Singapore



DISCOVER OUR MAGNIFIQUE ADDRESSES IN SINGAPORE

IMMERSE IN THE TRANQUIL SANCTUARY OF SOFITEL SINGAPORE SENTOSA RESORT & SPA, WHERE THE COLONIAL ARCHITECTURE BLENDS WITH WHIMSICAL DETAILS INSPIRED BY ONE OF PARIS' MOST FAMOUS GARDENS – JARDIN DU LUXEMBOURG. EXPERIENCE A CHIC BLEND OF CULTURE AND CUISINE, ART AND ARCHITECTURE AT SO SOFITEL SINGAPORE, WHERE THE 19TH CENTURY FRENCH ELEGANCE MEETS SINGAPORE FLAIR FOR THE ULTIMATE DESIGNER BOUTIQUE HOTEL EXPERIENCE. WWW.SOFITELSENTOSA.COM | WWW.SOFITELSG.COM

DISCOVER ALL OUR MAGNIFIQUE ADDRESSES IN OVER 40 COUNTRIES ON WWW.SOFITEL.COM  

contents



Modesto Marini continues to aim for perfection through passion and persistence



8 CENTRESTAGE

On the cover ~ Restaurateur and entrepreneur Modesto Marini has been on an extraordinary culinary journey for more than 20 years. His passion for food and dedication to his craft has taken the founder and owner of The Marini's Group from humble beginnings to great heights, literally speaking.

20 THE VERDICT

Macau reflects a mix of cultural influences with iconic landmarks and sweeping city views.

30 EXPOSE

Asia's best contemporary dining establishments revealed.

42 MINDSET

Thinking of setting up a restaurant or going into the F&B Industry? HA gets insight from several entrepreneurs to learn of their experiences.

69 TALKING POINT

Visionary development according to Puan Sri To' Puan Shariffa Sabrina binti Syed Akil, owner of Tanah Aina Resort and Dato' Sri Yap Ngan Choy, Group Managing Director for NCT Group of Companies.

72 VIEWPOINT

HA speaks to industry leaders to get their views on property development, management and expansion.

100 LUXE LISTINGS

Lists the most energetic hotel developments in Malaysia.





Ranked #1 on  tripadvisor



RM50,000 CASH GIVEAWAY

(October 2016 - February 2017)




*Non-Halal

Desa Sri Hartamas
Tel: 016-556 4611

SS15 Courtyard
Tel: 012-666 4108

Life Centre
Tel: 019-300 7221

Atria Shopping Gallery
Tel: 019-300 7221

 NaughtyNurisKL

The King of Italian Cuisine

RESTAURATEUR and entrepreneur Cavaliere Modesto Marini has been on an extraordinary culinary journey for more than 21 years. He was most recently conferred Italy's prestigious Ordine Della Stella D'Italia (Knight of the Order of the Star of Italy) award, which carries the title "Cavaliere" and is one of the highest civilian honours of the Italian government. However, it is his passion for food and dedication to his craft that has taken the founder and owner of The Marini's Group from humble beginnings to great heights.



The jewel in the crown of Malaysia's king of Italian cuisine is the iconic rooftop destination, Marini's on 57, which sits 876ft (267m) above sea levels in the heart of Kuala Lumpur and faces the famous Petronas Twin Towers. Marini's on 57, together with the Marble 8 premier steakhouse and elegant M Marini Caffè are Cav. Marini's creations under The Marini's Group.

Food and family are important to Italian culture and Cav. Marini has combined that connection with his drive for excellence and spirit of adventure to create luxury F&B and entertainment establishments with a very personal touch.

Cav. Marini hails from Lake Garda in Italy where he grew up helping his parents in the family vineyards, vegetable and fruit farms. The Marini family has always and continues till today to grow their own produce, although on a smaller scale now. The years of experience tending to farms have given Cav. Marini a unique understanding of what it takes to grow and harvest produce and he has high standards when it comes to quality.

In true Italian tradition, Cav. Marini's family cooked their own meals together, which saw him learning culinary skills from his family. He would later hone them at one of Italy's leading culinary schools in Trento, north of Italy, where Cav. Marini graduated as a chef, with high honours.

Cav. Marini then spent much of his earlier years at some of the most prominent fine dining restaurants in Italy, London, and Singapore before finally making Malaysia his home in the mid-1990s. It was here that he met his wife, Elizabeth Hew – the couple married in 2004 and have two beautiful children.



Marini's on 57 Restaurant

Today, Cav. Marini sources for the best produce for his restaurants, meeting personally with local and international producers to select the freshest fruits, flowers, vegetables, extra virgin olive oil that has to be 100% harvested from Italian olives and balsamic vinegars only from Modena, Italy. In addition to that, Cav. Marini flies in a ton of premium cut beef every month from one of the world's largest family-owned feedlots in Australia.

His passion to provide only the best in his restaurants has also led to him taking the extra effort to exclusively bring in his own house brands of wine and mineral water from Italy. Even most of the fine table and kitchen ware used in his restaurants have been exclusively sourced and flown in from Italy.

Cav. Marini's personal touch extends not just to the food but also to the the décor and settings for his establishments. His tasteful choices are not based on

whim and fancy but practicality. For example, the fine silver Christofle cutlery has the right weight and grip while the larger wine glasses come with wider mouths and broader bottoms to allow more wine surface to be exposed to the air while the wines 'breathe.'

Even the art murals set against the vast walls of the restaurant in Marini's on 57 are from renown Italian artist Rosalba Mangione.

"I am a chef by profession so I believe that passion and the right decisions make the difference in any F&B outlet. It all comes down to the right partners, suppliers, concept, team, location, and communication channels. The correlations of these aspects play an important role in keeping the business going," said Cav. Marini. "Hence, I am very selective and prefer to work only with the best."

It's these little touches that set The Marini's Group of brands apart from many others and the international



Marini's on 57 Bar

community has recognised that. The Marini's Group was recently awarded best brand of the year at the World Branding Awards for the third consecutive year – the only restaurant in Malaysia to have received this award. London's iconic Kensington Palace was the setting for the 2016 awards ceremony on 20th September, which saw 210 brands from 30 countries named "Brand of the Year"; winners such as King Power, Apple, Louis Vuitton, and Rolex.

The Marini's Group also picked up for the third consecutive year, the Signum Vitutis, (Seal of Excellence)



Marini's on 57 Lounge

given by Seven Star Global Luxury Awards, in the Restaurants category. Luxury brands receiving this award have been judged to be truly exceptional based on brand valuation, public online voting and consumer market research.

“Having received both of these awards three times in a row reinforces my belief that through passion and persistence, we can aim for perfection, and that we will never settle for anything less. For a brand like Marini’s on 57 to win these awards also means that we have entered into the arena of the global culinary scene and we will continue to convey our commitment for excellence in service, food and trailblazing entertainment,” Cav. Marini said.

“It really is an honour for both the team and I to have this validation which continues to prove to us that we are on the right path. It is a great acknowledgement of our passion, hard work and commitment to always

bring quality dining and entertainment to our guests,” he added.

Cav. Marini established Marini’s on 57 in June 2012, followed by Marble 8 and M Marini Caffè in 2014. Marini’s on 57 is Kuala Lumpur’s highest rooftop bar, lounge, and contemporary Italian restaurant, which has become a must-visit destination for international celebrities, tourists, and socialites due to the unparalleled level of service, exceptional contemporary Italian cuisine, and views of the city.

Situated in the Suria KLCC shopping centre at the base of the Petronas Twin Towers is M Marini Caffè, Malaysia’s first dedicated champagne and caviar caffè, which provides the city’s most requested signature cold pasta offerings, champagne high teas and authentic Italian desserts.

Marble 8, on the other hand, is situated closeby within the KLCC vicinity as well. Marble 8 is the city’s



M Marini Caffè

premier steakhouse specialising in dry-aged beef where their signature cuts are treated in their own custom-built dry-aging cellar.

Marini's on 57 is also the only luxury F&B venue in the region to have released its own Sunset Hours compilation albums with music greats Jose Padilla, Chris Coco, Afterlife, and Simon Mills. In late September, the venue played host to Defected in the House which saw the legendary Simon Dunmore personally spinning the tracks at the exclusive event. Dunmore is founder and owner of the world's leading independent house music label, Defected Records.

"We are currently the only Asian brand that produces its own music albums – we have had legendary DJ Jose Padilla, Chris Coco and Afterlife compile our albums which are now sold all over the world. The albums, which are available online and in international music stores, have helped to bring our brand and our music to the global market," Cav. Marini expounded. "The

“ *There is no sincere love than the love of food.* ~ George Bernard Shaw ”

European media have called us Kuala Lumpur's answer to Ibiza's Café Del Mar. This sort of recognition is a great motivator, to both myself and The Marini's Group because as a brand we need to push into the international arena."



Marble 8 Prive



Marble 8 Restaurant

*“Pursue excellence and
success will follow.”*

Rancho

HAPA ~ Passion • Excellence • Recognition



HOSPITALITY ASIA PLATINUM AWARDS (HAPA) recognizes and rewards the crème de la crème of the hospitality industry at all levels. Focusing on the people who strive ceaselessly to give guests a hospitality experience bar none, this signature soiree has become a much-anticipated event for all players and businesses who work within the hospitality industry. HAPA, dedicated to recognizing and rewarding personalities and establishments who have shown drive, dedication and passion for excellence. The Award Categories are as diverse as the industry it serves, with personality awards dedicated to service excellence and leadership, to categories ranging from the best experiences to be had in travel, golf, spa, food and entertainment. The Oscars of Hospitality is held annually, with Malaysia and Regional countries taking it in turn to host the event.



REGIONAL SERIES 2016-2018

WAP Announces the Launch of HAPA's New Face

The 13th series of the HAPA Awards, staged at the Berjaya Times Square Hotel Kuala Lumpur on 11 November 2016 witnessed a gathering of hospitality professionals from Malaysia, Singapore, Indonesia and Thailand, to celebrate achievements in hospitality excellence. The unveiling of the "new face" of HAPA was the highlight of the HAPA Regional 2016-2018 Series Awards Gala Dinner which held guests in awe.

The new face of HAPA reflects Founder, Jennifer Ong's vision of acknowledging and recognizing people in the industry who make a significant difference in hospitality excellence. Ong said, "The objective of introducing a new face to the HAPA Awards is to connect the Awards Programme to the people in the industry. Hospitality is essentially a "people" industry – managed by the people for the people, from all quarters. The human element is something that goes hand-in-hand with outstanding hospitality achievement. It is therefore, our honour and privilege to pay tribute to those who have excelled exceptionally through dedication, commitment and performance".

The year 2016 marks a great achievement for HAPA as it celebrates its 13th Anniversary. Ong said, "We just concluded a very exciting HAPA Regional Series that not only recognises stellar service within the industry but also works to discover new talent and establishments. The HAPA Awards are different because it recognises the unsung heroes from both front and back-of-house for their passion, dedication, extraordinary drive and resilient spirit."

The HAPA Regional Awards has been a key event in the hospitality industry in Malaysia and Singapore, and in 2008, included properties and personalities from Indonesia and Thailand where participants came from Bali, Jakarta, Bangkok and Phuket. In the 2011 HAPA Regional Series, other regional destinations participated including those from Ho Chi Minh City and Hanoi, Manila and the Thai entries also

included some from Koh Samui, Chiang Mai and Chiang Rai. A year later, the HAPA Indonesia Series was launched.

This year's nominees had the opportunity to nominate for a number of award categories covering most sections of the industry. HAPA has prided itself in recognising those who work hard in their respective sectors and it is not just about 5-star properties and leading restaurants but a good cross-section of the industry.

Another highlight of the event was the introduction of the new benchmark system whereby the HAPA Awards enables properties and personalities to benchmark themselves in accordance with the criteria set for each category, and nominees who have surpassed the respective category benchmark score receives an Award for Excellence for their achievements.

All on-site assessments were conducted incognito by our panel of auditors comprising hospitality industry professionals, academics, writers, agents, corporate professionals and C-level individuals.

Since the birth of HAPA in 2002, Ong has always maintained the need for the hospitality industry to show its charitable side. Each year, a selected charity foundation is named as the beneficiary of the HAPA Awards Series. The recipient this year is the National Cancer Society of Malaysia in support of the University Malaya Medical Centre and Hospital Kuala Lumpur for cancer children.

At the end of the day, the HAPA Awards Series has created a platform for the industry to benchmark and improve themselves in tune with industry trends and new challenges, and, ultimately enhancing the levels of service among hospitality practitioners. The core strength of this dynamic industry is invariably credited to all the individuals and establishments who contribute in one way or another and is deserving of recognition and reward. This, is the spirit of the HAPA Awards.



REGIONAL SERIES 2016-2018

LIST OF AWARDS

MAJOR AWARDS

- MSEH ★ HAPA Service Excellence ~ Beyond Expectations (Accommodation)
- MSED ★ HAPA Service Excellence ~ Beyond Expectations (Dining)
- MHT ★ HAPA Hotel of the Year ~ Extraordinary Stay
- MRS ★ HAPA Resort of the Year ~ Best Discovery
- MRT ★ HAPA Restaurant of the Year (Hotel/Resort) ~ Destination Restaurant
- MRTi ★ HAPA Restaurant of the Year (Independent) ~ Unique Experience
- MIC ★ HAPA Icon of the Year ~ Hospitality Entrepreneur
- MGM ★ HAPA General Manager of the Year ~ The Ambassador of Hospitality
- MKK ★ HAPA King of Kitchens ~ The Ambassador of Cuisine
- MFB ★ HAPA F&B Personality of the Year ~ Champion of Innovation

HEAVENS OF HOSPITALITY

- MNS ★ HAPA Nightspot of the Year ~ "The Place"
- MIS ★ HAPA Spa of the Year ~ Heavenly Experience
- MGC ★ HAPA Golf Course of the Year ~ Exhilarating Experience
- H5H ★ HAPA Best 5-Star Hotel ~ Exceptional Experience
- H4H ★ HAPA Best 4-Star Hotel ~ Exceptional Experience
- H5R ★ HAPA Best 5-Star Resort ~ Momentous Experience
- HFR ★ HAPA Best Family & Recreational Resort ~ Delightful Experience
- HBQ ★ HAPA Best Boutique Hotel/Resort ~ Exceptional Lifestyle & Living Experience
- HSR ★ HAPA Best Serviced Residence ~ Perfect Living

FLAVOURS OF HOSPITALITY

- FAC ★ HAPA Best Asian Cuisine ~ Flavours of Asia
- FWC ★ HAPA Best Western Cuisine ~ Flavours of the West
- FCA ★ HAPA Best Casual Dining/All Day Dining ~ Most Contemporary Experience
- FCD ★ HAPA Extraordinary Concept Dining ~ Most Innovative Experience

PASSIONS OF HOSPITALITY

- PMA ★ HAPA Asian Masterchef ~ Master of Authenticity
- PMW ★ HAPA Western Masterchef ~ Master of Fine Cuisine
- PMP ★ HAPA Pastry Masterchef ~ Captain of Creativity

HOSPITALITY FROM THE HEART

- DFO ★ HAPA Front Office Excellence ~ Exceptional Service
- DCG ★ HAPA Concierge Excellence ~ The Extra Mile
- DHK ★ HAPA Housekeeping Excellence ~ An Added Touch

Venue Partner



Event Organizer



Associate Sponsors



Supporting Sponsors



For further inquiries, please contact +603-7954 1911 or email us at hapa@hapa.asia



Hospitality Asia is distributed to industry professionals and is also available for browsing at various reading lounges of the following establishments:-

HOTELS & RESORTS (MALAYSIA)

Aloft KL Sentral, Kuala Lumpur
 Ambassador Row Serviced Suites
 Ancasa Hotel & Spa Kuala Lumpur
 Armada Hotel Petaling Jaya
 Ascott Kuala Lumpur
 Avillion Port Dickson, Negeri Sembilan
 Awana Kijal Golf, Beach & Spa Resort, Terengganu
 Awana Porto Malai Langkawi, Kedah
 Batik Boutique Hotel, Kuching
 Bayview Hotel Georgetown Penang
 Bayview Hotel Melaka
 Berjaya Langkawi Resort, Langkawi Island, Kedah
 Berjaya Redang Beach Resort, Redang Island, Terengganu
 Berjaya Times Square Hotel, Kuala Lumpur
 Berjaya Tioman Resort, Tioman Island, Pahang
 Berjaya Waterfront Hotel, Johor Bahru, Johor
 Bliss Western Premier, The Haven Ipoh
 Bliss Boutique Hotel
 Bon Ton Resort Langkawi, Kedah
 Boulevard Hotel Kuala Lumpur
 Cameron Highlands Resort, Pahang
 Campbell House, Penang
 Carcosa Seri Negara Kuala Lumpur
 Casa Del Rio Melaka
 Cherenjin Hill Convention & Spa Resort
 Cititel Hotel Penang
 Cititel Mid Valley Kuala Lumpur
 City Bayview, Langkawi, Kedah
 City Villa Kuala Lumpur
 Club Med Cherating, Pahang
 Colmar Tropicale, Berjaya Hills
 Concorde Hotel Kuala Lumpur
 Concorde Hotel Shah Alam, Selangor
 Corus Hotel Kuala Lumpur
 Cyberview Resort & Spa, Selangor
 Damai Puri Resort & Spa
 De Palma Ampang, Selangor
 Dorsett Kuala Lumpur
 Doubletree by Hilton Kuala Lumpur
 D-Villa Residence Kuala Lumpur
 Eastern & Oriental Hotel Penang
 Eastern Pavilion Boutique Resort & Spa Cherating
 Eastin Hotel Penang
 Eastin Hotel Petaling Jaya, Selangor
 Empire Hotel Subang, Selangor
 Equatorial Hotel Melaka
 Equatorial Hotel Penang
 Evergreen Laurel Hotel Penang
 Everly Resort Hotel Malacca
 Federal Villa Beach Resort Langkawi
 First World Hotel
 Four Points by Sheraton Langkawi Resort
 Four Points by Sheraton Sandakan, Sabah
 Four Points by Sheraton, Kuching
 Four Seasons Resort Langkawi, Kedah
 Fraser Place Kuala Lumpur
 Furama Bukit Bintang
 G Hotel Penang
 Genting Grand
 Georgetown City Hotel, Penang
 Golden Palm Tree Sepang
 Grand Bluewave Hotel Shah Alam, Selangor
 Grand Borneo Hotel, Kota Kinabalu
 Grand Dorsett Labuan Hotel
 Grand Dorsett Subang
 Grand Hyatt Kuala Lumpur
 Grand Lexis, Port Dickson
 Grand Margherita Hotel, Kuching
 Grand Millennium Kuala Lumpur
 Grand Paragon Hotel Johor Bahru
 Grand Riverview Hotel Kelantan
 Grand Seasons Hotel Kuala Lumpur
 GTower Hotel Kuala Lumpur
 Hard Rock Hotel Penang
 Hatten Hotel Melaka
 Heritage Hotel Ipoh, Perak
 Highlands Hotel
 Hilton Kuala Lumpur
 Hilton Kuching, Sarawak
 Hilton Petaling Jaya, Selangor

Holiday Inn Glenmarie Kuala Lumpur
 Holiday Inn Melaka
 Holiday Inn Resort, Penang
 Holiday Villa Alor Star, Kedah
 Holiday Villa Beach Resort & Spa Cherating
 Holiday Villa Beach Resort & Spa Langkawi
 Holiday Villa Hotel & Suites Kota Bharu
 Holiday Villa Hotel & Suites Subang
 Holiday Villa Subang, Selangor
 Hotel Equatorial Bangi-Putrajaya
 Hotel Equatorial Kuala Lumpur
 Hotel Excelsior Ipoh
 Hotel Istana Kuala Lumpur
 Hotel Jen, Penang
 Hotel Maya Kuala Lumpur
 Hotel Novotel Kota Kinabalu 1 Borneo
 Hotel Novotel Kuala Lumpur City Centre
 Hotel Penaga, Penang
 Hotel Royal Kuala Lumpur
 Hyatt Regency Kinabalu, Sabah
 Hyatt Regency Kuantan Resort
 Imperial Hotel, Miri
 Impiana Cherating Resort, Pahang
 Impiana Hotel, Ipoh
 Impiana KLCC Hotel & Spa Kuala Lumpur
 InterContinental Kuala Lumpur
 JapaMala Resort, Tioman
 Jerejak Rainforest Resort
 JW Marriott Hotel Kuala Lumpur
 Klana Resort Seremban
 KSL Resort Johor Bahru
 Kuala Lumpur Convention Centre (KLCC)
 LÉ Meridien Kuala Lumpur
 LÉ Meridien Putrajaya
 Lone Pine Hotel, Penang
 Majestic Hotel Kuala Lumpur
 Mandarin Oriental Hotel Kuala Lumpur
 Maxims, Genting Highlands, Pahang
 Maytower Hotel & Serviced Residences Kuala Lumpur
 Melia Hotel Kuala Lumpur
 Meritus Pelangi Beach Resort Langkawi, Kedah
 Meritz Hotel, Miri
 MiCasa All Suite Hotel
 Mid Valley Exhibition Centre, Kuala Lumpur
 MINES Wellness Hotel
 Miri Marriott Resort & Spa, Sarawak
 Nexus Resort Karambunai, Sabah
 One World Hotel Petaling Jaya, Selangor
 Oriental Crystal Hotel Kajang, Selangor
 Pacific Regency Hotel Suites, Kuala Lumpur
 Palace of the Golden Horses, Selangor
 Palm Garden Hotel, Selangor
 Pangkor Laut Resort, Perak
 PARKROYAL Kuala Lumpur
 PARKROYAL Penang
 PARKROYAL Serviced Suites Kuala Lumpur
 Pearl International Hotel Kuala Lumpur
 Philea Resort & Spa Melaka
 Piccolo Hotel Kuala Lumpur
 PNB Darby Park Executive Suites Kuala Lumpur
 Premiere Hotel Klang
 Pulau Springs Resort, Johor
 Pullman Bangsar, Kuala Lumpur
 Pullman Kuala Lumpur City Centre Hotel & Residences
 Pullman Kuching
 Pullman Putrajaya Lakeside
 Pullman Sandakan
 Putra World Trade Centre Kuala Lumpur (PWTC)
 Putrajaya International Convention Centre (PICC)
 Putrajaya Marriott Hotel
 Putrajaya Shangri-La
 Ramada Plaza Kuala Lumpur
 Redang Island Resort, Langkawi
 Redang Island Resort, Terengganu
 Renaissance Hotel Kuala Lumpur
 Renaissance Johor Bahru Hotel
 Renaissance Kota Bharu, Kelantan
 Renaissance Melaka
 Resorts World Kijal
 Ritz Garden Hotel Ipoh
 Riverside Majestic Hotel, Kuching

Ri-Yaz Heritage Marina Resort & Spa, Terengganu
 Royale Bintang Damansara, Selangor
 Samadhi Retreats Kuala Lumpur
 Sama-sama Hotel KL International Airport, Sepang, Selangor
 Seri Cenang Resort & Spa Langkawi, Kedah
 Seri Pacific Hotel Kuala Lumpur
 Shangri-La Hotel Kuala Lumpur
 Shangri-La's Golden Sands Resort, Penang
 Shangri-La's Rasa Ria Resort, Kota Kinabalu, Sabah
 Shangri-La's Rasa Sayang Resort & Spa, Penang
 Shangri-La's Tanjung Aru Resort Kota Kinabalu, Sabah
 Sheraton Imperial Kuala Lumpur
 Sime Darby Convention Centre
 Somerset Ampang Kuala Lumpur
 Somerset Seri Bukit Caylon Kuala Lumpur
 Sri Costa Hotel Melaka
 St Giles Boulevard Kuala Lumpur
 St Giles The Garden Kuala Lumpur
 St Giles Wembley Penang
 Summit Hotel Bukit Mertajam, Penang
 Summit Hotel Subang USJ, Selangor
 Sunway Hotel Seberang Jaya, Penang
 Sunway Putra Hotel Kuala Lumpur
 Sunway Resort Hotels & Spa, Selangor
 Sutra Harbour Resort Kota Kinabalu, Sabah
 Swiss-Garden Golf Resort & Spa Damai Laut
 Swiss-Garden Hotel Kuala Lumpur
 Symphony Suites, Ipoh
 Tanjung Jaya Resort, Terengganu
 The Andaman, A Luxury Collection Resort, Langkawi, Kedah
 The Banjaran Hotspings Retreat
 The Chateau Spa & Organic Wellness Resort
 The Club at The Saujana
 The Danna Langkawi, Kedah
 The Datali Langkawi, Kedah
 The Gardens Hotel & Residences, Kuala Lumpur
 The Magellan Sutra Resort Kota Kinabalu, Sabah
 The Majestic Hotel Kuala Lumpur
 The Majestic Malacca
 The Pacific Sutra Resort Kota Kinabalu, Sabah
 The Ritz-Carlton Kuala Lumpur
 The Royale Bintang Kuala Lumpur
 The Royale Bintang Resort and Spa, Negeri Sembilan
 The Royale Chulan Kuala Lumpur
 The Saujana Hotel Kuala Lumpur
 The Taaras Beach & Spa Resort, Redang Island, Terengganu
 The Villas @ Sunway Resort Hotel
 The Westin Kuala Lumpur
 The Westin Langkawi Resort & Spa, Kedah
 The Zenith Hotel, Kuantan
 Thistle Johor Bahru
 Thistle Port Dickson, Negeri Sembilan
 Tiara Beach Resort, Port Dickson, Negeri Sembilan
 Tiara Labuan Hotel
 Traders Hotel Kuala Lumpur
 Trades Hotel, Puteri Harbour, Johor
 Tune Hotel – 1 Borneo, Kota Kinabalu, Sabah
 Tune Hotel – Danga Bay Johor
 Tune Hotel – Downtown KL
 Tune Hotel – Downtown Penang
 Tune Hotel – DPulze Cyberjaya, Selangor
 Tune Hotel – KLIA2, Selangor
 Tune Hotel – Kota Bharu City Centre, Kelantan
 Tune Hotel – Kota Damansara, Petaling Jaya, Selangor
 Tune Hotel – Kulim, Kedah
 Tune Hotel – Taiping, Perak
 Tune Hotel – Waterfront Kuching, Sarawak
 Vivatel Kuala Lumpur
 Weil Hotel, Ipoh
 Yeng Keng Hotel, Penang
 Zon All Suites Residences On The Park, Kuala Lumpur

HOTELS & RESORTS (SINGAPORE)

Albert Court Hotel Singapore
 Amara Hotel Singapore
 Amara Sanctuary Resort Sentosa Singapore
 Bay Hotel Singapore
 Berjaya Hotel Singapore
 Capella Singapore
 Carlton Hotel Singapore
 Changi Village Hotel
 Concorde Hotel Singapore
 Conrad Centennial Singapore
 Crockfords Tower Singapore
 Dorsett Singapore
 Equarius Hotel Singapore
 Fairmont Singapore
 Festive Hotel – Resorts World at Sentosa
 Four Seasons Hotel Singapore
 Furama Riverfront Singapore
 Gallery Hotel Singapore
 Goodwood Park Hotel Singapore
 Grand Copthorne Waterfront Hotel Singapore
 Grand Hyatt Singapore
 Grand Mercure Romy Hotel
 Grand Park City Hall
 Grand Park Orchard
 Hard Rock Hotel Singapore
 Hilton Singapore
 Holiday Inn Atrium Singapore
 Holiday Inn Singapore Orchard City Centre
 Hotel 1929, Singapore
 Hotel Fort Canning, Singapore
 Hotel Grand Pacific
 Hotel Michael
 Hotel Rel @ Pearl's Hill
 Hotel Sofitel So Singapore
 InterContinental Singapore
 Klapsons, The Boutique Hotel
 Landmark Village Hotel Singapore
 Link Hotel Singapore
 M Hotel Singapore
 Mandarin Orchard Singapore
 Mandarin Oriental Singapore
 Marina Bay Sands Singapore
 Marina Mandarin Singapore
 Moon Hotel Singapore
 Naumi Hotel Singapore
 New Majestic Hotel
 Novotel Clarke Quay Singapore
 Oasia Hotel Singapore
 One015 Marina Club
 Orchard Hotel Singapore
 Orchard Parade Hotel Singapore
 Orchard Parksuites
 Pan Pacific Orchard
 Pan Pacific Singapore
 Paramount Hotel Singapore
 Park Hotel Clarke Quay
 Park Regis Singapore
 PARKROYAL on Beach Road
 PARKROYAL on Kitchener Road
 PARKROYAL Serviced Suites Singapore
 Peninsula Excelsior Hotel, Singapore
 Quality Hotel Marlow, Singapore
 Quincy Hotel, Singapore
 Raffles Hotel Singapore
 Rasa Sentosa Resort, Singapore
 Regency House by Far East Hospitality
 Rendezvous Hotel Singapore by Far East Hospitality
 Royal Plaza on Scotts
 Shangri-La Hotel Singapore
 Shangri-La's Rasa Sentosa Resort
 Sheraton Towers Singapore
 Siloso Beach Resort, Sentosa, Singapore
 Singapore Marriott Hotel
 Swissotel Merchant Court Hotel
 Swissotel The Stamford, Singapore
 The Elizabeth Hotel
 The Fullerton Hotel
 The Regent Singapore
 The Ritz-Carlton, Millenia Singapore
 The Scarlet Hotel
 The St. Regis Singapore
 The Westin Singapore
 Traders Hotel Singapore
 W Singapore, Sentosa Cove Singapore

Wanderlust Hotel
 Wangz Hotel
 York Hotel Singapore

SPAS (MALAYSIA)

Andana Spa Kuala Lumpur
 Angsana Spa Kuala Lumpur
 Be Urban Wellness
 Bella Luna Sdn Bhd
 Biossentials Puri Spa
 Borneo Spa – Nexus Resort Karambunai, Sabah
 Chi, The Spa
 Danai Spa @ Tanjung Bunga Penang
 Edes Spa – The Puteri Pacific Hotel, Johor
 Elysyle Spa Kuala Lumpur
 Energy Day Spa, Ampang, Kuala Lumpur
 Gamelan Spa, Kuala Lumpur
 Heavenly Spa by Westin
 Ishan Spa Langkawi
 Jari Jari Spa Kota Kinabalu, Sabah
 Jojoba Spa Kuala Lumpur
 Ka'andaman Spa Mabul
 M Spa Genting, Pahang
 Mandara Spa – Sutra Harbour Resort Kota Kinabalu, Sabah
 Mandrayu Spa – Strawberry Park Resort, Pahang
 Martha Tilar Spa Kuala Lumpur
 Ozmosis Health and Day Spa, Bangsar, Kuala Lumpur
 Qin Spa at Flamingo by the Beach
 Royale Spa, The Royale Bintang The Curve
 Samsara Spa @ Swiss Garden Hotel Kuala Lumpur
 Sembunyi Spa – Cyberview Resort & Spa Serembyan, Shah Alam
 Spa Indrani, Starhill, Kuala Lumpur
 Spa Manja, Century Garden
 Spa Village, Pangkor Laut Resort, Perak
 Spa Village, Tanjung Jara Resort, Terengganu
 St Gregory Spa – PARKROYAL Penang Resort
 Tamam Spa – Berjaya Hills, Pahang
 Teratai Spa @ Meritus Pelangi Beach Resort & Spa, Langkawi
 Teratak Spa, Penang
 Thalia Spa @ Eastin Hotel Petaling Jaya, Selangor
 The Andaman Spa – Andaman Datali Bay, Langkawi, Kedah
 The Asia Spa
 The Frangipani Spa – The Frangipani Langkawi Resort & Spa
 The Geo Spa at Four Seasons Langkawi
 The Sompton Spa @ Hotel Istana Kuala Lumpur
 The Sompton Spa @ Premiere Hotel
 The Sompton Spa @ Prince Hotel & Residence Kuala Lumpur
 The Sompton Spa at Intercontinental Kuala Lumpur
 The Sompton Spa at Novotel Kuala Lumpur City Centre
 The Spa – Mandarin Oriental Kuala Lumpur
 The Spa Village at the Ritz-Carlton KL
 V Botanical Spa at The Andaman Langkawi
SPAS (SINGAPORE)
 Amrita Spa at Swissotel The Stamford
 Aramsa Spa, Singapore
 Awia Spa at Aranda Country Club
 Ayuthaya – The Royal Thai Spa @ Gallery Hotel Singapore
 Banyan Tree Spa
 Earth Sanctuary Day Spa
 Essence Vale Aroma Spa
 Estheva Spa
 Helio Asia Spa
 Laguna Spa
 Maanyou Ayurvedic Spa, Singapore
 Rustic Nirvana Singapore
 Spa Botanic at Sentosa Resort & Spa
 Spa Valley
 Spa Villas – Resorts World at Sentosa
 St Gregory Spa at Marina Mandarin
 The Asian Spa at Fullerton Hotel

The Aspara Spa at Goodwood Park Hotel
The Oriental Spa at Mandarin Oriental
Singapore
The Spa @ Aranda, Singapore
The Tamarind Spa
Wayan Retreat Balinese Spa, Singapore

RESTAURANTS (MALAYSIA)

Al-Amar Lebanese Cuisine Kuala Lumpur
Amadeus Bistro & Wine Bar
Atmosphere 360
Belanga Café, Mid Valley
Bianco Kuala Lumpur
Bijan Bar & Restaurant Kuala Lumpur
Bijou Kuala Lumpur
Celestial Court, Kuala Lumpur
Chilli Padi Restaurant
China's Stylish Chinese Cuisine, Penang
ChinaHouse, Penang
Cilantro Restaurant, Kuala Lumpur
Crystal Jade Restaurant @ The Gardens
Dining In The Dark KL
Dragon-1 Restaurant Kuala Lumpur
El Cerdo Kuala Lumpur
El Meson Spanish Restaurant, Kuala Lumpur
Enak Kuala Lumpur
Estilo
Eu Yan Sang's Zun Kitchennette
Front Page Sports Bar & Grill
Fuego Troika Sky Dining
FUKUYA Authentic Japanese Cuisine
Geographic Adventure Restaurant Bar Club
-Menjalara
Iberico Kitchen, Petaling Jaya
Imperial China by Tai Thong
Imperial City by Tai Thong
Imperial Garden by Tai Thong
Indonesian Corner Fast Food, Johor
Indulgence Restaurant & Living, Ipoh, Perak
Kame Sushi
Kechara Oasis New Age Vegetarian Cuisine,
Petaling Jaya
KURA, Petaling Jaya
La Risata Kuala Lumpur
M Marini Caffé
Mama San Kuala Lumpur
Mandi-Mandi By Samadhi
Marini's on 57
MOVIDA – C180, Cheras Selatan
MOVIDA – Changkat Bukit Bintang
MOVIDA – Hatten Square, Melaka
MOVIDA – IOI Boulevard, Puchong
MOVIDA – Scott Garden, Jalan Klang Lama
MOVIDA – Sunway Giza, Petaling Jaya
Mulligan's Pub & Bistro
Naughty Nuri's @ Desa Sri Hartamas
Neo Tamarind By Samadhi
Noble House Restaurant Kuala Lumpur
Noble Mansion PJ
Nobu Restaurant, KLCC
One Seafood @ Bukit Bintang
Oriental Pavilion Restaurant Petaling Jaya
Pak Loh Chiu Chow Restaurant
Passage Thru' India Kuala Lumpur
Pegaga Restaurant, Kuala Lumpur
Pietro Ristorante Italiano
Ploy Damansara
Ploy Publika
Prego @ The Westin KL
Prime Steak Restaurant, Kuala Lumpur
QEII The Venue
Renoma Café Gallery
Royal China Bukit Bintang by Tai Thong
Sagar Restaurant Hotel Istana
Shook! Restaurant
Sid's Pub-Plaza Damansara
SOHO Country House
SOHO Free House, Penang
SOHO Gastro Pub
Soju Auto City, Penang
Soju Kuala Lumpur
Soju Penang
Soju Sunway
SOULed Out Kuala Lumpur
Spring Garden KLCC by Tai Thong
Spring Garden Melaka by Tai Thong
Spring Garden Tropicana by Tai Thong
Sushi Hinata, Kuala Lumpur
Sutraa by the Olive Tree Group
Tamarind Hill Kuala Lumpur
Tamarind Springs By Samadhi

Temptation by the Olive Tree Group
That Little Wine Bar, Penang
The Beer Factory (Setiawalk)
The Beer Factory (Sunway Giza)
The Bierhaus (Taman Johor Jaya)
The Bierhaus (Taman Sentosa)
The Geographer Adventure Restaurant and
Bar, Puchong
The Ming Room Restaurant Kuala Lumpur
The Olive Tree by the Olive Tree Group
The Pool, Kuala Lumpur
The Roof, Petaling Jaya, Selangor
The Ship Kuala Lumpur
THIRTY8 Restaurant, Bar & Lounge, KL
Vanity Mansion Kuala Lumpur
Vansh Kuala Lumpur
Vintry Cellars, Petaling Jaya
Xenri Japanese Restaurant @ Wisma Elken
YUZU Japanese Restaurant @ The Gardens

RESTAURANTS (SINGAPORE)

1-Altitude
Au Petit Salut
Caffe B
Capricci Italian Restaurant
CÉ LA VI Singapore
Chinois
Choupinette
Club Chinois
Coriander Leaf
Crystal Jade Golden Palace (Paragon)
Dolce Vita at Mandarin Oriental
Forbidden City restaurant and bar
Fratini La Trattoria
Garibaldi Italian Restaurant & Bar
Iggy's at the Hilton Hotel
Il Lido, Sentosa Golf Club
Indochine Restaurant Club Street
JAN at Swissotel the Stamford
L'Atelier de Joël Robuchon at Resorts
World Sentosa
Lantern @ Fullerton Bay Hotel Singapore
Le Papillon
Lei Garden Restaurant Chijmes
Les Amis, Singapore
Majestic Restaurant & Bar
Marina at Keppel Bay
NOX – Dine in the Dark
One on the Bund
Original Sin
OSO Ristorante
Osteria Mozza
Paddy Hills
Paradise Pavilion
PerBacco Italian Restaurant & Bar
PierSide Kitchen & Bar
Punjab Grill by Jiggs Kalra
Rang Mahal
Relish Burger @ Cluny Court
Restaurant Andre, Singapore
Restaurant Madame Butterfly
Ristorante Amaroné
Saint Pierre
Salt Grill & Sky Bar by Luke Mangan
Savanh Bistro & Lounge
Senso Ristorante & Bar
Serenity Spanish Bar & Restaurant
Shinji by Kanesaka - Raffles Hotel
Si Chuan Dou Hua Restaurant
Sky Dining @ Singapore Flyer
Sky on 57 @ Marina Bay Sands
Taste Paradise
Tawandang Microbrewery @ Dempsey
The Cliff Restaurant
The Rabbit Stash
The Song of India
Tóng Là Private Dining
TungLok Signatures
TWG Tea Salon & Boutique
Waku Ghin at Marina Bay Sands, Singapore
Ying Yang Rooftop Bar

EMBASSIES IN MALAYSIA

Australian Trade Commission
British High Commission
Canadian High Commission
Embassy of Belgium
Embassy of Brazil
Embassy of Chile
Embassy of Denmark
Embassy of France
Embassy of Ireland

Embassy of Japan
Embassy of Mexico
Embassy of Peru
Embassy of Romania
Embassy of Spain
Embassy of Sweden
Embassy of the Federal Republic of
Germany
Embassy of the People's Republic of China
Embassy of the Republic of Indonesia
Embassy of the Republic of Italy
Embassy of the Republic of Korea
Embassy of the Republic of the Philippines
Embassy of the Socialist Republic of
Vietnam
Embassy of the Union of Myanmar
Embassy of the United States of America
French Embassy
High Commission of Brunei Darussalam
High Commission of the Republic of
Singapore
Indian High Commission
New Zealand High Commission
Royal Danish Embassy
Royal Embassy of Saudi Arabia
Royal Thai Embassy
The Italian Trade Commission
The Royal Norwegian Embassy

EMBASSIES IN SINGAPORE

Australian High Commission
Chinese Embassy
Embassy of Argentina
Embassy of Austria
Embassy of Belgium
Embassy of Cambodia
Embassy of France
Embassy of Germany
Embassy of Indonesia
Embassy of Italy
Embassy of Japan
Embassy of Lao PDR
Embassy of Myanmar
Embassy of Spain
Embassy of Thailand
Embassy of The Philippines
Embassy of the Socialist Republic of
Vietnam
Embassy of United Arab Emirates
High Commission of Brunei Darussalam
High Commission of Canada
High Commission of India
High Commission of New Zealand
Saudi Arabia Embassy
Taipei Representative Office
U.S. Embassy

HOSPITALITY SCHOOLS (MALAYSIA)

Ascot Academy
Berjaya Higher Education Sdn Bhd
Giantro Culinary Academy
HELP College of Art & Technology
INTI International University & College
KDU University College
Tunku Abdul Rahman University College
Kuala Lumpur Metropolitan University
College (KLMUC)
Limkokwing University
Lincoln University College
Nilai School of Hospitality & Tourism
Olympia College (Malaysia)
RANACO Education And Training Institute
(RETI)
SEGI University
Sunway University College
Taylor's University College
UCSI University
YTL International College of Hotel
Management

HOSPITALITY SCHOOLS (SINGAPORE)

At-Sunrice GlobalChef Academy
Dimensions International College
Raffles Campus
Raffles Hospitality School
SHATEC Institutes
Singapore Culinary Institute
Temasek Culinary Academy
The Tourism Academy @ Sentosa
William Angliss Institute Singapore

GOLF & COUNTRY CLUBS (MALAYSIA)

Awana Genting Highlands Golf & Country
Resort
Berjaya Hills Golf & Country Club
Bukit Beruntung Golf & Country Club,
Selangor
Bukit Jalil Golf & Country Resort, Selangor
Cinta Sayang Golf & Country Resort, Kedah
Clearwater Sanctuary Golf Resort, Perak
Dalit Bay Golf & Country Club, Sarawak
Damai Laut Golf & Country Club, Perak
Darul Aman Golf & Country Club, Kedah
Glenmarie Golf & Country Club, Selangor
Horizon Hills Golf & Country Club
Kelab Golf Perkhidmatan Awam, Kuala
Lumpur
Kota Permai Golf & Country Club, Selangor
Kuala Lumpur Golf & Country Club
Mercurie Johor Palm Resort & Golf
Pulau Springs Golf & Country Club, Johor
Royal Selangor Golf Club, Kuala Lumpur
Saujana Golf & Country Club, Selangor
Sultan Abdul Aziz Shah Golf Club, Selangor
Sutera Harbour Golf & Country Club, Sabah
Tanjong Puteri Golf Resort, Johor
Tasik Puteri Golf & Country Club, Selangor
The Mines Resort & Golf Club
Tropicana Golf & Country Club, Selangor

GOLF & COUNTRY CLUBS (SINGAPORE)

Jurong Country Club/Keppel Country Club
Laguna National Golf & Country Club
Marina Bay Golf Course
Orchid Country Club
Raffles Country Club
Safrat Resort & Country Club
Seletar Country Club
Sentosa Golf Club
Singapore Island Country Club
Tanah Merah Country Club
Warren Golf & Country Club

BANK LOUNGES (MALAYSIA)

Alliance Bank Privilege Banking
CIMB Private Banking
Hong Leong Priority Banking
HSBC Premier
KFH Priority Banking
Maybank Private Banking
OCBC Premier Banking
Public Bank Red Carpet Banking
RHB Bank Premier Banking
Standard Chartered Priority Bank
The Bank of Nova Scotia Berhad
(Scotiabank)
UOB Private Banking

BANK LOUNGES (SINGAPORE)

ANZ Signature Priority Banking
DBS Asia
ICICI Bank

TRAVEL AGENTS (MALAYSIA)

AF Travel
Bestour & Travel
De Mawardah Travel & Tours
Discovery Overland Holiday
Dream Destination Travel & Tours
GSI Travel
Holiday Tours & Travel
Pacific World Harmony Tour & Travel
Mayflower Acme Tours
Pacific World Destination East
Sedunia Travel Services
Udara Travel & Tour
Worldspan Travel

TRAVEL AGENTS (SINGAPORE)

Air Sino-Euro Associates Travel
American Lloyd Travel Services
Chan Brothers
City 99 Asia Travel
Commonwealth Travel Service Corporation
Farmosa Holiday Tours
Nam Ho Travel Service
Seiki Travel
Shengyan Tours & Travel
ZUIJ Travel

AIRLINE OFFICES IN MALAYSIA

Air France
Air India
Air Mauritius
Air New Zealand
All Nippon Airways
Berjaya Air
British Airways
Cathay Pacific Airways
China Airlines
Emirates
Firefly
KLM Royal Dutch Airlines
Lufthansa Malaysia
Malaysia Airlines
Myanmar Airways International
Philippine Airlines
Qantas
Royal Brunei Airlines
Singapore Airlines
Swire
Thai International

AIRLINE OFFICES IN SINGAPORE

Air France
Air India
Air Mauritius
All Nippon Airways
Asiana Airlines
Bangkok Airways
British Airways
Cathay Pacific Airways
Continental Airlines
Emirates
Garuda Indonesia
Gulf Air
Indian Airlines
Japan Air Lines
KLM Royal Dutch Airlines
Korean Air Lines
Kuwait Airways
Myanmar Airways International
Nippon Cargo Airlines
Pakistan International Airlines
Royal Brunei Airlines
Royal Jordanian
SAS Singapore
Saudi Arabian Airlines
Sempati Air
Singapore Airlines
South African Airways
Sri Lankan Airlines
Thai International Airways
Vietnam Airlines

AIRPORT/AIRLINE & OTHER LOUNGES

Cathay Pacific Lounge, KLIA
Dynasty Lounge, KLIA
Golden Lounge Domestic KLIA
Golden Lounge Kota Kinabalu, Malaysia
Golden Lounge Kuching, Malaysia
Golden Lounge London, UK
Golden Lounge Melbourne, Australia
Golden Lounge Penang, Malaysia
Golden Lounge Perth, Australia
Golden Lounge Regional, KLIA
Golden Lounge Satellite KLIA
Golden Lounge Singapore
Golden Lounge Sydney, Australia
Kris Flyer Gold Lounge, Singapore Changi
Airport
Plaza Premium Lounge, LCCT
Silver Kris Lounge, KLIA
Silver Kris Lounge, Singapore Changi
Airport

ONBOARD

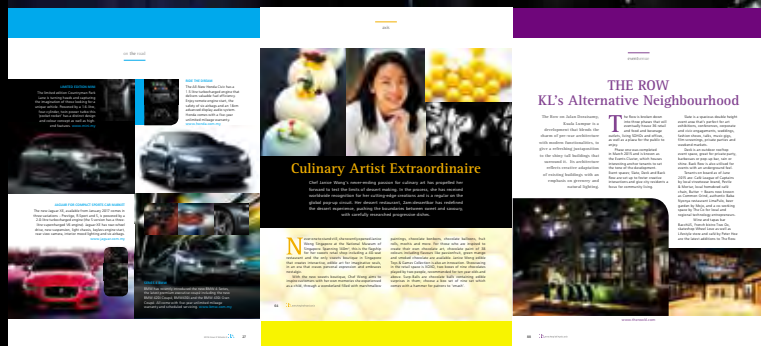
First Class and Business Class Flights on
Malaysia Airlines

Travel, Golf & Spa Food & Entertainment Hospitality & Events

HA
HOSPITALITY ASIA . REDEFINED



Modesto Marini continues to aim for perfection through passion and persistence



I WOULD LIKE TO SUBSCRIBE TO HOSPITALITY ASIA

YES!! Please send me the following issues commencing:

Issue 1 Issue 2 Issue 3

SUBSCRIPTION RATES (EXCLUDING POSTAGE)

	3 Issues	6 Issues
<input type="checkbox"/> Malaysia	<input type="checkbox"/> RM 54	<input type="checkbox"/> RM 108
<input type="checkbox"/> Singapore & Brunei	<input type="checkbox"/> S\$ 27	<input type="checkbox"/> S\$ 54
<input type="checkbox"/> Asia Pacific (except Hawaii)	<input type="checkbox"/> USD 24	<input type="checkbox"/> USD 43
<input type="checkbox"/> Europe & Middle East	<input type="checkbox"/> USD 24	<input type="checkbox"/> USD 43
<input type="checkbox"/> Other Countries	<input type="checkbox"/> USD 24	<input type="checkbox"/> USD 43

POSTAGE RATES / HANDLING FEES (COMPULSORY)

	3 Issues	6 Issues
<input type="checkbox"/> Malaysia	<input type="checkbox"/> RM 18	<input type="checkbox"/> RM 36
<input type="checkbox"/> Singapore & Brunei	<input type="checkbox"/> S\$ 30	<input type="checkbox"/> S\$ 60
<input type="checkbox"/> Asia Pacific (except Hawaii)	<input type="checkbox"/> USD 25	<input type="checkbox"/> USD 50
<input type="checkbox"/> Europe & Middle East	<input type="checkbox"/> USD 42	<input type="checkbox"/> USD 84
<input type="checkbox"/> Other Countries	<input type="checkbox"/> USD 54	<input type="checkbox"/> USD 108

SUBSCRIPTION APPLICATION

Name : _____ Gender : _____

Occupation : _____

Company : _____

Mailing Address : _____

City : _____ State : _____

Postcode : _____ Country : _____

Tel : _____ Fax : _____

Email : _____

What other magazines are you currently subscribing to?

Please specify _____

Where did you get this magazine from?

- Exhibitions Major Restaurants
 Embassies Hotels/Resorts/Clubs/Spas
 F&B Outlets/Nightspots Hospitality-related Associations
 Others, please specify _____

TERMS & CONDITIONS

- All paid subscriptions are non-refundable. Proof of postal is not proof of receipt.
- The Publisher does not bear responsibility for lost copies in the event of any changes in mailing address. Minimum subscription term is 3 issues.

Malaysia: Please make cheque payment in favour of WAP INTL SDN BHD.

3 Jalan 14/28, Section 14, 46100 Petaling Jaya, Selangor, Malaysia. +603 7954 1911

Singapore: Please make cheque payment in favour of WAP SINGAPORE.

10 Anson Road, #10-06 International Plaza, Singapore 079903. +65 9067 4090

Other Countries: Please make payment via Telegraphic Transfer in favour of WAP INTL SDN BHD.

For bank details, kindly contact +603 7954 1911 or email wap@wapgroup.asia

WAP INTL SDN BHD. 3 Jalan 14/28, Section 14, 46100 Petaling Jaya, Selangor Darul Ehsan, Malaysia.

Tel: +603 7954 1911 Fax: +603 7954 3911 E-mail: wap@wapgroup.asia

www.hospitalityasia.asia www.hapa.asia





MALAYSIA SERIES 2017-2019

LIST OF AWARDS

CREAM OF HOSPITALITY

- CSH ★ HAPA Service Excellence ~ Beyond Expectations (Accommodation)
- CSF ★ HAPA Service Excellence ~ Beyond Expectations (F&B)
- CHT ★ HAPA Hotel of the Year ~ Extraordinary Stay
- CRS ★ HAPA Resort of the Year ~ Best Discovery
- CRT ★ HAPA Restaurant of the Year (Hotel/Resort) ~ Destination Restaurant (Hotel/Resort)
- CRTi ★ HAPA Restaurant of the Year (Independent) ~ Destination Experience (Independent)
- CIH ★ HAPA Icon of the Year ~ Hospitality Entrepreneur
- CIF ★ HAPA Icon of the Year ~ F&B Entrepreneur
- CHL ★ HAPA Hospitality Leadership Award ~ Walk the Talk
- CGM ★ HAPA General Manager of the Year ~ The Ambassador of Hospitality
- CKK ★ HAPA King of Kitchens ~ The Ambassador of Cuisine
- CFB ★ HAPA F&B Personality of the Year ~ Champion of Innovation
- CNS ★ HAPA Nightspot of the Year ~ Best Entertainment Concept
- CIS ★ HAPA Indulging Spa of the Year (Hotel/Resort) ~ Heavenly Experience
- CDS ★ HAPA Day Spa of the Year (Independent) ~ Blissful Experience
- CGC ★ HAPA Golf Course of the Year ~ Exhilarating Experience

HEAVENS OF HOSPITALITY

- H5H ★ HAPA Best 5-Star Hotel ~ Exceptional Experience
- H4H ★ HAPA Best 4-Star Hotel ~ Exceptional Experience
- H5R ★ HAPA Best 5-Star Resort ~ Momentous Experience
- H4R ★ HAPA Best 4-Star Resort ~ Momentous Experience
- HFR ★ HAPA Best Family & Recreational Resort ~ Delightful Experience
- HBQ ★ HAPA Best Boutique Hotel/Resort ~ Exceptional Lifestyle & Living Experience
- HCH ★ HAPA Concept Hotel ~ Unique Experience
- HSR ★ HAPA Best Serviced Residence ~ Perfect Living

FLAVOURS OF HOSPITALITY

- FAC ★ HAPA Best Asian Cuisine ~ Flavours of Asia
- FWC ★ HAPA Best Western Cuisine ~ Flavours of the West
- FCA ★ HAPA Best Casual Dining/All Day Dining ~ Most Contemporary Experience
- FCD ★ HAPA Extraordinary Concept Dining ~ Most Innovative Experience
- FBC ★ HAPA Best Café ~ The Best Indulgence

PASSIONS OF HOSPITALITY

- PMA ★ HAPA Asian Cuisine Masterchef ~ Master of Authenticity
- PMW ★ HAPA Western Cuisine Masterchef ~ Master of Fine Cuisine
- PMP ★ HAPA Pastry Masterchef ~ Captain of Creativity
- PSC ★ HAPA Best Sous Chef ~ The Next Head Chef
- PLC ★ HAPA Best Local Chef ~ True Malaysian Taste

HOSPITALITY FROM THE HEART

- DFO ★ HAPA Front Office Excellence ~ Courteous Efficiency
- DCG ★ HAPA Concierge Excellence ~ The Extra Mile
- DHK ★ HAPA Housekeeping Excellence ~ An Added Touch
- DSE ★ HAPA Security & Engineering Excellence ~ Safe & Secure
- DMC ★ HAPA Marketing Communications Excellence ~ The PR Stars

JUDGES AWARD (NOMINATED BY JUDGES)

- JGE ★ HAPA Green Effort ~ Green Hotel/Resort
- JTA ★ HAPA Tourist Attraction of the Year
- JKS ★ HAPA Best Kept Secret ~ Best Discovery Boutique Resort/Villas
- JPC ★ HAPA Promising Chef ~ The Next Big Thing
- JFA ★ Founders Award ~ Outstanding Employee

Note: The above Awards listed are subject to change and/or removal and final confirmation by the HAPA Committee. CSH and CSF is a compulsory category for Accommodation and F&B establishments.

For further inquiries, please contact +603-7954 1911 or email us at hapa@hapa.asia

Iconic Macau

While tourism in Macau reassesses its direction, hotel construction continues to cater to an ever-changing clientele in offering an extensive range of options. David Bowden checks in to check out five of the Macau's iconic hotels ranging from waterfront properties to those on the vibrant Cotai strip.



Macau Landmark

For a centrally-located deluxe hotel in the downtown shopping centre, look no further than The Landmark Macau, located in the heart of Macau's entertainment and shopping district. Its 439 rooms covering 22 storeys are meticulously decorated in traditional British design and all have carpeted floors, an ornate antique writing table and an excellent lounge chair with footrest for watching television. Petrus serves the finest Cantonese cuisine with dim sum lunches while King of Kings offers regional Chinese and Japanese cuisine around the clock. There is a Roman-styled swimming pool, full-equipped gym and business centre. A prestigious shopping arcade features global watch brands and designer boutiques on first floor. For a well-established hotel, the maintenance is exceptional.

VERDICT

Well-established hotel with classic styling located in the central business district and with comprehensive services and facilities. www.landmarkhotel.com.mo

Harbour Views

Harbourview Hotel has a sophisticated and exquisite grandeur based on 18th century Prague. Its exterior reflects period architect while the interior is grander with marble, ornately-detailed woodwork and chandeliers. While the hotel opened in 2015, artisans created a heritage ambiance that makes it look like it's been around forever with a classic atmosphere. Cream-coloured rooms with black and white carpet and marble floors feature in the 444 guestrooms. Ornate wall detail is featured as is a claw-legged antique bathtub. Excellent lighting, superb working tables, business centre and complimentary wi-fi keep guests connected. Classic European design is the theme in the Praha Restaurante and Bar. The indoor heated pool and jacuzzi baths are very smart.

VERDICT

Classic styling, refined spaces and European heritage surroundings ensure this new hotel delivers a refreshing change to Macau's contemporary-styled hotels. www.harbourviewhotelmacau.com



Personalised St Regis Butler

Located along the vibrant Cotai strip between Taipa and Coloane Islands, St. Regis is the latest luxurious accommodation offering in Macao's hottest entertainment destination. St. Regis is renowned for discrete elegance and sophisticated refinement with its guests transformed into a world where hospitality takes on a new meaning. The 400-room hotel with lavishly appointed guestrooms and suites, ranging from 53m² to 477m², has elevated Macao's luxury hospitality scene with its uncompromising experiences, exceptional culinary outlets and grand design underpinned by the St. Regis brand legacy. To further enhance the guest experience, the hotel offers the signature St. Regis Butler Service providing 24-hour anticipatory service, customised for each guest.

VERDICT

Refined elegance in a classic-styled property and personalised service are hallmark features of the St Regis experience. www.stregismacao.com

On The Rocks

There's something nostalgic about the 72-room The Rocks located at Fisherman's Wharf by the waterfront in downtown Macau. In its waterfront setting, backed by a sea of contemporary buildings, the hotel's scale and classic design impresses. Its design is old Lisbon as the artwork, ceiling fans and chandeliers reflect a bygone era of colonial charm that's so refreshing in Macau where many properties typify modern China. The Rocks is a wonderful place to admire the hotel for more than just a place to rest but rather a venue to take time out to absorb the moment. Guestrooms feature honey-coloured furniture, botanical artwork, wrought-iron verandahs and a spacious bathroom featuring an antique bathtub.

VERDICT

Stay in The Rocks to journey back to old Lisbon with its charm, refinement and elegance while enjoying superb accommodation with absolute waterfront views of Macau Harbour. www.rockshotel.com.mo

Stylish Sofitel

Hotel Sofitel Macau at Ponte 16 has a different perspective to most Macau properties as it overlooks Macau's bustling inner harbour and mainland China and is within walking distance of the historic city centre. Five-star luxury combines French design with Macanese accents with the rooms fitted out with a dreamy Sofitel MyBed, LCD television and DVD player. There are five creditable food and beverage outlets. The preferred rooms are those on the Executive Floor with access to the prestigious and exclusive club lounge. Art work in the public areas provides a touch of French flair and the So Spa is a refuge from a day's sightseeing around Macau.

THE VERDICT

Located away from the hustle and bustle of the city but close enough to walk to leading heritage sites, this glamorous hotel is graciously designed and professionally staffed. www.sofitel.com



PERUVIAN FOOD FESTIVAL

Peruvian food is 'hot' at the present moment and the biggest feast of all is reserved for Mistura staged along the coastline in Lima. Celebrate the variety of Peruvian produce like quinoa, coffee, potatoes and chillies while enjoying Pisco, local wines and creative beers in a fun party atmosphere with huge crowds lined up for tasty Peruvian barbecue. Staged from 2nd to 11th September 2016.

www.mistura.pe



BOSTON SHUCKS OYSTERS BY THE SEASHORE

Boston is all shuck up with oysters and other seafood at the Boston Seafood Festival, Massachusetts. The event is staged in August at the historic Boston Fish Pier which becomes the venue to enjoy the fruits of the sea in all its glory.

www.bostonseafoodfestival.org

Food Festivals

Is there anyone who doesn't love food? One of the great joys of travel is to sample new food and food festivals provide the incentive to visit many destinations around the globe. It's even better if local wines are also offered to accompany the food. Here are some famous and some lesser known food festivals around the globe.



FICKSBURG CHERRY FESTIVAL

This is one of South Africa's oldest festivals and now in its 48th year (from 17th-19th November, 2016). Enjoy the sweetest cherries in the world and an exciting programme focussed on the stone fruit in this small town at the gateway to Lesotho. Enjoy the small town setting and the finest cherries and asparagus imaginable.

www.cherryfestival.co.za



A TRIFLE OF TRUFFLES

One of the great gourmet foods, white truffles from Piedmont's Alba region in Italy creates much interest during the White Truffle Fair from 8th October to 27th November, 2016. Take in the aromas, enjoy dishes cooked with truffles, watch the famous auction and buy other local produce during the festivities.

www.fieradeltartufo.org



BARIO FOOD PESTA

Possibly one of the world's smallest food festivals, this event is held in the Kelabit Highlands of Sarawak. Enjoy organically-grown Bario rice and the unique food of the longhouse communities. Go on treks, star-gaze and generally slow down to enjoy rural Borneo. To be staged in late July, 2017.

www.sarawaktourism.com



A TASTE OF GREAT SOUTHERN

Taste Great Southern Food and Wine Festival is a great local event in the Western Australian wine regions of Albany, Denmark, Mount Barker, Frankland River and Porongurup. The region hugs the pristine southern waters of the state and into the hinterland behind Albany. Enjoy localised events from 23rd March to 19th April, 2017.

www.greatsouthernwaste.wa.com



TASTING AUSTRALIA

Australia is well-known for its fresh produce, fruit-driven wines and craft ales and the annual Tasting Australia event staged in South Australia has evolved into a must-visit event focussed on Adelaide. To be staged from 30th April to 7th May, 2017.

www.tastingaustralia.com.au

Mangala Resort

An Auspicious Foray into Nature



A different world awaits just three-hour's drive away from the hectic urban life of Kuala Lumpur. Welcome to Mangala Resort and Spa, a beautiful five-star resort located within 120 hectares of oil palm estate on Malaysia's East Coast at Gambang, Pahang. This luxurious nature-centric resort currently comprising 31 deluxe villas, offers visitors a tranquil and scenic ambiance that's designed to help world-weary travellers find their inner 'zen' away from the madding crowd.

Mangala, derived from Sanskrit simply means 'auspicious well-being' and the resort strives to share this with its guests by creating a nature-inspired sanctuary that helps guests disconnect from the outside world the moment they check-in.

Unobtrusive private villas are located around the resort within natural niches that offer an unobstructed view to the property's natural landscape of lakes, wetlands and beautiful verdant landscapes. The villas are undeniably sumptuous and well-equipped, with the pièce de résistance being the

outdoor tub and shower where guests can choose between a long luxuriant soak or shower under the open skies.

The undulating tropical landscape of rolling hills and valleys with ubiquitous tracts of oil palm trees that snake around the periphery and through the resort grounds beckon to be explored and best done on a resort bicycle. Alternatively, take a canoe out onto the lake or channel your inner Katniss Everdeen on the archery course. Don't miss taking a dip in the resort's infinity edge pool set against a background of the tranquil lake.

Mangala Spa offers an array of spa packages and body massages incorporating Balinese and traditional Malay influences. A signature massage uses a candlenut scrub for an invigorating combination of body moisturising treatment and a deep relaxing massage.

There is always a fascinating view that makes guests want to stop in their tracks to appreciate nature in all its splendor. Mangala Resort and Spa is a heady mixture of luxury and comfort, while lending credence to the belief that nature and people can harmoniously co-exist.

www.mangalaresortandspa.com

JETLAG RELIEF AT NOVOTEL SUVARNABHUMI

It is appropriate for an airport hotel that one of the signature spa treatments in VOUS Spa is its Jetlag Aroma Relaxing Massage. Using 100% natural and hot aromatic oil and full palm gliding strokes helps to improve blood circulation as well as relax the body after a long flight. Fly into the airport for an immediate transfer to the Novotel Bangkok Suvarnabhumi Airport Hotel and make a reservation as early as possible as the spa is very popular with those suffering jetlag and insomnia. www.novotelairportbkk.com



REGAL SPA AT ST. REGIS MACAO

Perched on top of the new 38-storey The St. Regis Macao is The Iridium Spa covering 372m² and with panoramic views over the Cotai entertainment strip. An oasis of refinement with design elements that include stone, metal and wood with a palette of colours including cream, browns and blues, the spa has seven treatment suites, a Thai massage room and two single treatment rooms fitted out in a blend of classic and contemporary St. Regis style. Customers are assigned oils that match their mood with one memorable experience being the holistic gemstone programme that includes Gemology Cosmetics massage oils to help in aligning the body and mind. www.stregismacao.com

LUSCIOUS LAO

Le Spa Sofitel Luang Prabang presents a collection of body treatments, scrubs and facials designed for optimal guest benefit. Treatments combine ancient Lao healing techniques with local organic products and the latest international skin care advances.

Le Spa is set in a serene traditional Lao home surrounded by natural elements where guests can relax and recharge their body. Treatments include Indian head massage, Hin Hon hot stone massage and Lao wisdom massage (acupressure applied to specific points along the body's meridian lines to release muscle tension and clear energy blockages).

A blind massage from a member of the Lao Blind Association is something unique.

www.sofitel.com





GOLF IN HERITAGE LUANG PRABANG

Luang Prabang Golf Club is a world championship golf course located just 15 minute's drive from the town centre. This strategic and challenging 18-hole, par 72 championship course of 7,443 yards has a course layout reminiscent of an established mountain links and impressive views over the picturesque heritage town. The signature par three, 17th hole stretches along the mighty Mekong River.

LUANG PRABANG GOLF CLUB

Southbank, Mekong River, Luang Prabang, Laos.
T : +856 71 260-912
E : lpbgolfclub@gmail.com

NORTH ADELAIDE GOLF IN THE CITY

There are few cities in the world that can boast a 54-hole course within a 15-minute walk of the city centre. Located in the parklands immediately adjacent to the northern banks of the tranquil Torrens River this leafy course also has spectacular city skyline views. There are three courses to play with the championship, par 71 South Course being the preferred course.

NORTH ADELAIDE GOLF CLUB

Strangeways Terrace, North Adelaide, South Australia.
T : +61 8 8203-7888
www.northadelaidegolf.com.au



GOLF WITH THE GODS

The Angkor Golf Resort of 7,239-yards was designed by Nick Faldo with the second and the 13th being considered the most memorable holes. The course provides a sufficient test even off the shortest white tees (6,000 yard course). While the fairways are generous in width, there is a lot of water on the course to make it sufficiently challenging.

ANGKOR GOLF RESORT

Kasekam Village, Sra Nga, Siem Reap, Cambodia.
T : +855 63 767-688
www.angkor-golf.com



LIMITED EDITION MINI

The limited edition Countryman Park Lane is turning heads and capturing the imagination of those looking for a unique vehicle. Powered by a 1.6-litre, four-cylinder, twin power turbo this 'pocket rocket' has a distinct design and colour concept as well as high-end features. www.mini.my



RIDE THE DREAM

The All-New Honda Civic has a 1.5 litre turbocharged engine that delivers valuable fuel efficiency. Enjoy remote engine start, the safety of six airbags and an 18cm advanced display audio system. Honda comes with a five-year unlimited mileage warranty. www.honda.com.my



JAGUAR FOR COMPACT SPORTS CAR MARKET

The new Jaguar XE, available from January 2017 comes in three variations – Prestige, R-Sport and S, is powered by a 2.0-litre turbocharged engine (the S version has a three-litre supercharged V6 engine). Jaguar XE has rear-wheel drive, new suspension, light chassis, keyless engine start, rear view camera, interior mood lighting and six airbags. www.jaguar.com.my



SERIES 4 BMW

BMW has recently introduced the new BMW 4 Series, the latest premium executive coupé including the new BMW 420i Coupé, BMW430i and the BMW 430i Gran Coupé. All come with five-year unlimited mileage warranty and scheduled servicing. www.bmw.com.my



THEME PARK ♦ HOTEL ♦ SPA

SUNWAY

6 WAYS TO GET THE MOST OUT OF YOUR HOLIDAY

Malaysia's premiere action and adventure destination delivers in spades when it comes to putting smiles on your faces.

A wholesome family experience awaits you behind our majestic walls with everything you could possibly want from amusement park rides to eco-adventure thrills! That's not all, we're also located in one of Malaysia's most historic town rich with culture and heritage. More than just a themepark, we're a destination.



Terms and conditions apply. For more details & online purchase:

☎ **605-542 8888**



www.sunwaylostworldoftambun.com



[lostworldoftambun](https://www.facebook.com/lostworldoftambun)

Sunway Lost World Water Park Sdn. Bhd. (240342-P) Sunway Lost World Hotel Sdn. Bhd. (862578-V) No. 1, Persiaran Lagun Sunway 1, Sunway City Ipoh, 31150 Ipoh, Perak Darul Ridzuan, Malaysia.



Laugh-out-loud fun and games at the amusement park.



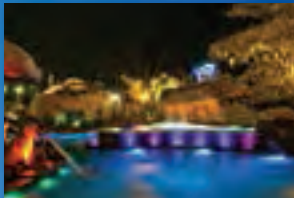
Splash around all day long in pools and race down amazing water slides.



Learn, interact and experience a unique and engaging petting zoo.



A journey back in time to the glory days of tin at Tin Valley and Dulang Tea House.



Relax and unwind at the best natural hot springs pools and spa in the country!



For a more colloquial taste, take a stroll down Lost World Ipoh Street.

Operation Hours:

LOST WORLD OF TAMBUN

Weekdays (Mon-Fri): 11.00am - 6.00pm,
Weekends (Sat-Sun), Public Holidays, School Holidays: 10.00am - 6.00pm
Close every Tuesday (except Public Holidays & School Holidays)

LOST WORLD HOT SPRINGS AND SPA (BY NIGHT)

Open nightly: 6.00 pm - 11.00pm

LOST WORLD HOTEL



Wake up to great mornings at Lost World Hotel located just walking distance from the greatest adventure of your life. Spend the night and reward yourself with a good rest only to awaken refreshed with the park's crisp fresh air and a spectacular view of lush hills encapsulated with morning mist and the abundance of nature.

IT'S THE FAMILY VACATION YOU'VE BEEN DREAMING ABOUT.

Find out more at our website or look us up on Facebook!



**WORLD GOLD WINNER
IN RESORT CATEGORY
THE FIABCI PRIX D'EXCELLENCE
AWARD 2015**

To the Manor Born

The Manor in St. Regis Macao is a contemporary dining space and not English as the name implies.

Under the guidance of Sicilian-born, Executive Sous Chef Gaetano Palumbo the 150-seater, restaurant offers prime imported meat cuts and the finest seafood sourced from the world's cleanest waters and with minimalist preparation. There are five spaces within what is the hotel's only dining concept. The Verandah resembles an indoor garden with a fresh and tempting crustacean bar while The Dining Room is grander, more formal and cosmopolitan with its Wine Gallery. The Library has just ten seats and The Penthouse Kitchen has additional seating but with a show kitchen. Being an accredited sommelier, Chef Palumbo believes it's important to understand wine pairings like Portuguese red wine with seared Spanish rib-eye, spiced eggplant, rose harissa, gherkin and cumin mayonnaise.

www.themanormacao.com



Sheraton Amsterdam Food Pairings

Located in Sheraton Amsterdam Schiphol Airport Hotel, The Gate is great for relaxing over beers and snacks and is adjacent to Voyager where substantive meals are served. Inspired by global cuisines and local culture, beverage pairings are made for some dishes. Choose from Parma ham, spring rolls and barbecued pork or the local bitterballen (creamy veal ragoût, coated in deep-fried breadcrumbs, served with tangy mustard and paired with Heineken beer). The name bitterballen is derived from types of herb-flavoured alcoholic drinks or 'bitter' in Dutch that are served as savoury snacks with drinks. There's a wine list by the glass/bottle and craft beers like Jopen Adriann and Texels Skuumkoppe dark white beers. www.sheratonamsterdamairportohotel.com

Dining with the Governor

The Governor's Grill in the Sofitel Luang Prabang is styled as a colonial tent with a canvas cover and open-sides for guests to admire the gardens of the former French Governor's residence in the royal capital of Lao PDR. There's a gracious colonial charm to dining where guests enjoy locally-sourced produce with a specialty dish being buffalo meat cooked in various ways from grilled fillet to larb-style. Diners can begin with a local salad accompanied by Lao-produced blue cheese and finish with sorbets of coconut and mango. A selection of imported wines complements the dishes with local-produced rice wine being available. www.sofitel.com





On the Level

Not surprisingly, 22 Kitchen and Bar is located on the 22nd floor but what is surprising is that the venue was here before Bangkok's other trendy restaurants with elevation. The legendary Dusit Thani opened 46 years ago and the hotel's summit has seen several incarnations from the Tiara Restaurant to the d'Sens Restaurant. It now serves stylish Pacific Coast cuisine with Lumpini Park views, cocktails and visually appealing dishes like 'sunny side up' scallops, Peruvian ceviche and cinnamon-sugar churros. This classic space features turquoise seating and chill music fast forwards patrons into modern Bangkok.

www.dusit.com



Naughty but Nice

Naughty Nuri's made its mark in Bali and is now available in Malaysia and soon for other offshore destinations. First-timers have little choice in dining at Desa Sri Hartamas, Subang Jaya (SS15 Courtyard) or Kuala Lumpur (Life Centre) as the staff will not let them escape without ordering the famous signature barbecued pork ribs. Lip-smacking good, the juicy flesh falls off the bone and the sambal sauce adds all the spice of Bali. Various other interpretations on ribs are available as are tapas dishes, salads and nasi/mee goreng. Cocktails such as bunga kantan lychee mojito, chilled beers and wine add to the general merriment in a casual warung setting.

www.facebook.com/nnkualalumpur



Lao at Three Nagas Luang Prabang

The fine-dining restaurant in this boutique Lao property specialises in exquisite Lao cuisine made from locally-sourced farm produce. Soak up the colonial ambiance in the open-air setting beneath shady frangipani trees. View the colourful monk procession before breakfast and delicious Lao dishes such as Asian salad and fresh spring Lao spring rolls for lunch or dinner.

www.accorhotels.com



Siem Reap's Finest Chinese Cuisine

While Khmer food is having a resurgence in Cambodia's Siem Reap, culinary experts agree that the finest Chinese cuisine is served in L'Auberge Restaurant in the Angkor Howard Hotel. Hailing from China, Chef Gao has been a chef for 18 years having cooked in Beijing, Shanghai and Guangzhou before moving to the Angkor Howard. He specialises in Cantonese cuisine with signature dishes including deep-fried pork with sweet and sour sauce, deep-fried prawns in creamy sauce and peach punch dessert. Diners can dine in the spacious air-conditioned restaurant or around the pool.

www.angkorhoward.com

Hunters and Collectors

The 329-room, five-star, Table Bay Hotel by the Atlantic Ocean at the V & A Waterfront is where Executive Chef Jocelyn Myers conducts her 'hunters and collectors' cooking workshop in Camissa Brasserie. Participants work for their dinner as they forage for wild plants on Cape Town's famous Table Mountain with Charles Standing, an expert on edible hibiscus, nasturtiums and dune spinach used in several dishes prepared by the chef hotel. Num-nums (local coastal fruit) are incorporated into a signature dish of pork belly dish.



Spicy Stop Over at Novotel Bangkok Airport

Layovers at Bangkok International Airport are made all that more enjoyable by the excellent Sala Restaurant located at the lobby level of the lively four-star Novotel Airport Hotel within minutes of Suvarnabhumi Airport. Open for lunch and dinner, interiors of vibrant colours set the scene for some excellent dishes including spicy seafood salad and crispy rice crackers with minced pork.

www.novotelairportbkk.com



Cocoon-Tree Pod Dining in Khao Yai

For some, dining in a standard restaurant is so yesterday.

For those who want to really get closer to nature the new Cocoon-Tree Pod private dining is just the thing to impress someone special.

This custom built dining space is perched high up in a tree above the beautiful landscaped grounds of the DusitD2 Khao Yai Resort close to Khao Yai National Park in Thailand. Couples and small groups can dine in the fresh air with bird's eye views of the resort and the mountainous surroundings. Various set menus of international favourite dishes are available daily from 6pm to 10pm.

Festive Fiesta

Bintan Island's largest integrated resort recently announced the launch of its latest restaurant, Fiesta. The aim is to celebrate food in a festive atmosphere so entertainment is included. Buffet counters are equipped with live cooking stations so food is freshly cooked in front of diners. Its cuisine is varied to cater to an international clientele so there's Western, Indonesian, as well as an Asian corner serving Japanese and Korean cuisines. Fiesta also has micro-themed restaurants - Little India (Indian food), Mangia (pizza and pastas) and Chop Chop (Chinatown street food). Fiesta is perched overlooking Bintang Lagoon Resort pool and patrons enjoy sea views too. The entertainment is as varied as the cuisine with live bands and entertainers at lunch and dinner. This massive complex is open daily from 6.30am to 11pm and seats 650 diners. Located in over an hour's ferry ride from Singapore, Bintan Lagoon Resort is a 470-room fully-integrated beach, golf and spa resort. www.bintanlagoon.com



Japanese at Nagisa Hyatt Regency Kinabalu

Japanese cuisine is very popular in the Sabah capital of Kota Kinabalu and Nagisa at the Hyatt Regency Kinabalu is consistently ranked as the premier dining venue in the city. Like many Japanese restaurants, a minimalist interior dominates but the tables by the window offer views over the hotel's pool and the South China Sea. While set meals are popular it's à la carte dishes are where the chefs really shine. Sashimi features fresh local fish sourced from the fish markets immediately opposite the hotel. One of several signature dishes is Nagisamaki of crunchy fried eel with avocado, egg roll and sushi rice.

www.kinabalu.encyhyatt.com





Antara Restaurant by Isadora Chai

Celebrity Kuala Lumpur chef Isadora Chai has branched out with the recent opening of Abacus Bar and Antara Restaurant housed in a new development centred on several restored colonial buildings at the base of Kuala Lumpur Tower. As well as the sensational views of the tower, diners can enjoy a creative take on some classic Malaysian dishes such as belachan-asam chicken wings, dried scallop popiah, marrow lobster in Sarawak laksa, sweet and sour soft shell crab and mango pavlova with Chantilly cream and lime rind. Creative cocktails are served on the second floor Abacus Bar. www.antararestaurant.com

ChinaHouse Opens in Kuching

ChinaHouse took Penang by storm and has now branched out across the South China Sea to the Sarawak capital of Kuching. This expansive outlet is located in the gracious heritage building that was once the Court House which features two grassed courtyards. ChinaHouse really is the play to see – coffee, chardonnay, creative hub, courtyards, community hall, cakehouse, cathouse, cocktails, cold drinks, chenin blanc, comfort food and creative cuisine. Cakes at ChinaHouse are legendary and while casual cuisine dominates, there's also smart dining in the evening. Follow this with weekend music in The Canteen. www.chinahouse.com.my



Thai at Dusit Thani

The Dusit Thani in Bangkok is one of the well-established international hotels in bustling Bangkok and Benjarong is one of the most respected five-star Thai dining experiences in the capital. Contemporary Thai cuisine is served in the royal splendour of this recently revamped restaurant. Enjoy a set Indulgence Signature Tasting Menu paired with wines to appreciate the kitchen's creativity. Dishes include a salad of Wagyu beef with tomato and seared foie gras with tamarind while several local GrandMonte wines from Khai Yai complement the dishes. www.dusit.com

Cafés Richard

Coffee and Teas for Trade Professionals



Coffee consumption in Asia has grown exponentially in recent years and the market keeps developing in being one of the most dynamic in the world. Cafés Richard, as the traditional French-style coffee roaster, has an important role to play.

Cafés Richard currently supplies its premium coffee to Hong Kong, Macau, Korea, Cambodia, Malaysia, Lao PDR, Indonesia, Singapore, Thailand, Myanmar, Australia and the Maldives. China and Taiwan will be supplied in 2016 and, in 2017, India, Sri Lanka and Vietnam will join the Cafés Richard community.

Evolving from the Parisian family-owned Maison Richard founded in 1892, Cafés Richard is a traditional French-style coffee roaster and a guardian of the art of coffee linked to the French gastronomy and French art de vivre.

A GLOBAL BRAND

By providing premium hot beverages solutions Cafés Richard maintains its position as a leader in France's food service market and now reaches coffee and tea lovers around the world through a network of selected distributors in more than 35 countries.

Among the best coffee master blenders in the world, its experts pay particular care and attention to the

selection of beans from the best plantations as well as to the delicate blending of different crus selected according to their variety and terroir. The heritage of the French-style traditional roasting know-how, fully devoted to quality, is also its second production secret.

TRADE AND RETAIL

To meet all customer demands, Cafés Richard offers an extensive range of premium products for hotels, restaurants and cafés as well as retail. This includes unique blends, pure origin specialty coffees, single dose solutions for making the perfect espresso, exclusive Ville de Paris organic coffee retail range, the finest collection of teas and herbal teas, gourmet chocolates, sugar and other delicious treats.

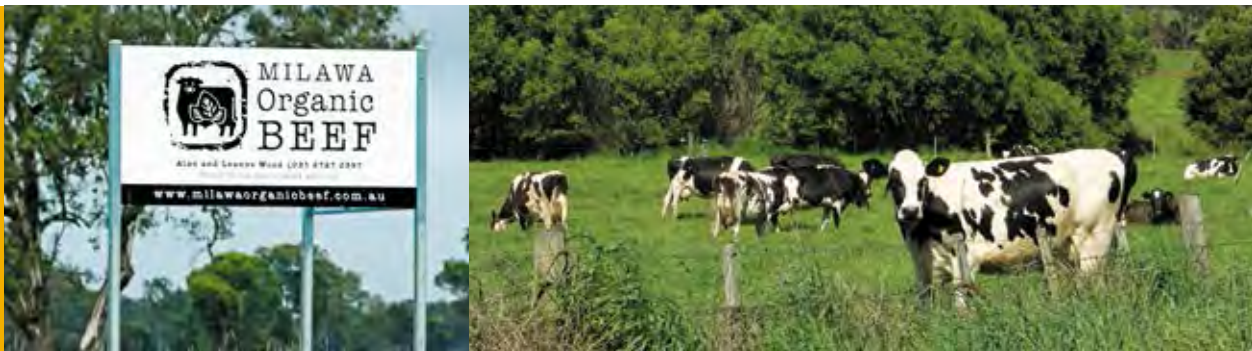
This culture of excellence and passion over many decades has given Cafés Richard a solid reputation of coffee and tea expertise. The Académie du Café (accredited to deliver barista certification) and the Universithé (tea training), both located in Paris; share their know-how through a wide range of services and professional trainings.

www.cafesrichard.com

International Trade

Australia's Premium Produce

Maybe it's the history, geography, good value, aggressive and persistent marketing or a clean and green image. No doubt the high representation of Australian produce in Asia is due to a combination of all these factors plus a few more. In addition to the Australian private sector marketing its products in Asia, Austrade provides assistance, grants and key industry research to Australian companies seeking to expand their business overseas and helps match foreign companies seeking Australian suppliers.



A total of A\$1.62 billion worth of food was exported from Australia to Malaysia in 2014. This is due in part to the access arrangements under the Malaysia Australia Free Trade Agreement (MAFTA) which started in 2013. Promotions have been successful with the top three food exports by value being cereals (A\$360 million), meat (A\$302 million) and dairy (A\$205 million).

In collaboration with Austrade Kuala Lumpur, TESCO Stores launched its first ever Australian Fresh Produce Fair in 53 Malaysian stores, offering over 40 types of new and fresh foods including premium beef, mutton, pears, carrots, cauliflowers, broccoli, sweet corn and seafood. In-store bakeries produced Australian speciality breads and cakes such as Australia's favourite; lamingtons.

The fair was launched by TESCO Malaysia Commercial Fresh Food Director, Simon Ng; Australian Trade Commissioner to Malaysia, Naila Mazzucco and the

Australian Vegetable Industry representative, Jim Trandos.

Austrade Kuala Lumpur and Tourism Australia partnered to host their own master chef competition with Malaysia's talented up-and-coming chefs. The competition, 'Masak di Malaysia, Makan di Australia' ('Cook in Malaysia, Dine in Australia'), saw 17 students submit a three-minute video demonstrating their cooking skills for a chance to be short-listed for the finals.

The winner travelled to Sydney to sample some of its finest restaurants, attend a masterclass with a leading Australian chef and visited markets and destinations. Malaysia's renowned food personalities, Richmond Lim (KLCC) and Takashi Kimura (Cilantro) guided the students.

Australia, being a large country with many different climatic zones and geographical regions, has a huge diversity of produce on the land and from the sea. For example, this means that the range of commercial

When the best meets the best

We, the leadership team of Malaysia's No.1 school for Hospitality, Tourism & Culinary Arts* only make half of this extraordinary school. The other half is made up of the industry's best—those who have been working closely with us to provide students with a taste of the real world.



Thank you for your continuous support and friendship.
Here's to another 30 extraordinary years!



Some of our industry partners:

- Air France-KLM • Club Med • Compass Hospitality • Crowne Plaza Hotels & Resorts • Dorsett Hotels & Resorts • Empire Group of Hotels • Four Seasons Hotels and Resorts • Hilton Worldwide
- Holiday Inn Hotels & Resorts • Ibis Hotels • Ingridion America • InterContinental Hotels & Resorts • Kuala Lumpur Convention Centre • Le Méridien Hotels • Mandarin Oriental Hotel Group
- Nestlé Professional • Novotel Hotels • Pacific Asia Travel Association (PATA) • Pullman Hotels and Resorts • Restaurant La Bergerie, France • Restaurant Le Parc, France
- Restaurant Le Puits Saint Jacques, France • Restaurant Maison Bras, France • Shangri-La Hotels and Resorts • Sheraton Hotels & Resorts • Sodexo • Sofitel Hotels • The Coca-Cola Company
- Tune Hotels • Westin Hotels & Resorts • W Hotels Worldwide • And over 500 more organisations around the globe

QS Stars Rated for Excellence & University Ranking by Region



Performance Rating by Ministry of Education



*The only institution awarded the Tier 6: Outstanding rating by the Ministry of Higher Education's Discipline-Based Rating System (D-SETARA) 2012.

Putra Brand Gold Awards



Reader's Digest Trusted Brand Gold Awards



Taylor's University Lakeside Campus JPT/BPP101008-701/502131 DA023181
No.1, Jalan Taylor's, 47500 Subang Jaya, Selangor Darul Ehsan
Tel: 603-5629 5000 Email: admissions@taylors.edu.my Website: www.taylors.edu.my/university

Taylor's Education Counselling Centres

- Penang: 604-899 9396 • Johor: 607-351 3692 / 3694 • Pahang: 609-566 3709
- Sabah: 6088-486 936 / 937 • Sarawak: 6082-345 807 / 808



TAYLOR'S UNIVERSITY
Wisdom • Integrity • Excellence

IT'S IN YOU TO **OWN THE FUTURE**

livestock is extensive and that meats from organic to grass-fed and grain-fed can be raised.

Passion for Premium Produce

Australians are as passionate about food as most Asians are and, many are interested in the source of this produce and the journey it has taken to be served in fine restaurants. Sustainability is important and many consumers seek organically-grown produce.

Food and wine have become an important focus for visitors to Australia with recent surveys suggesting Australia is ranked highly by tourists for its food and wine experiences. 'Restaurant Australia' is a promotion by Tourism Australia that highlights Australian food, beverages, their origins and the many unique places in which they're served.

Uniquely Australian produce such as lean kangaroo meat and barramundi fish plus indigenous condiments like lemon myrtle, aniseed myrtle and mountain pepperberry have attracted the attention of chefs around the globe.

There are several leading premium meat exporters to Asia with companies like Mulwarra, Stanbroke Beef and H.W. Greenham and Sons being well respected in the marketplace. Many Australian companies have halal status to further extend their sales reach.

Most beef is raised on natural pastures to provide a more wholesome product and few locations are as natural as the wild and windy northwest of Tasmania. The air at Cape Grim is considered some of the world's cleanest and the rain that falls comes off the Southern Ocean with Antarctica the next point of landfall to the south. Here H.W. Greenham and Sons raise the fine beef that is traded under the Cape Grim label. Consistent year-round rain enables the livestock to be raised on lush green grass to produce premium beef that is sold in many of Australia's finest restaurants and is exported throughout the world to eager consumers.

Australian dairy products are exported throughout the region from fresh Australia milk to cheeses, yoghurts and ice creams. Many artisanal products offer a premium product to connoisseurs with King Island cheese having created a keen awareness for dairy products produced in a clean and green environment.

A growing number of consumers throughout the region now seek reliable products that they can trust. For example, from 2014 to 2015, fresh milk air-freighted into China became the fastest growing category of dairy imports into China, increasing by over 50%.



Australia Fresh

Australia's proximity to Asia means that it is able to export fresh produce quickly thus maintaining quality and freshness. The range of climatic zones in the country ensures that fresh fruits and vegetables are available year-round. This means fresh cherries, asparagus, stone fruits, mangoes, citrus fruits and apples. In addition to fresh fruit, juices and dried fruits are also available.

The Macadamia Nut or the Queensland Bush Nut is endemic to Australia and now keenly sought around the world. Another new gourmet product being sourced in Australia is truffles with the Truffle and Wine Company in Manjimup, Western Australia being the largest exporter of truffles in the world.

Honey is also produced with several uniquely Australian honeys, such as King Island Ligurian and Tasmanian leatherwood being popular.

Sensational Seafood

Australia has one of the largest maritime borders in the world and this is good news for those who love seafood. Menus in Australian restaurants feature seafood delicacies such as King George Whiting, John Dory, Dhufish, Coffin Bay or Barilla Bay Oysters, Moreton Bay Bugs and Marron.

Discerning consumers seek out seafood that is branded and sold based upon its geographical origin. Others are visiting the sources of Australia's seafood with the Seafood Seduction tour in Hobart being very popular with Asian visitors.

Tas Live Abalone, Petuna Seafoods, Tassal and 41 Degrees South Tasmania sell lobster, salmon and trout to the world. On remote Kangaroo Island, Ferguson Australia has been sourcing for three generations Southern Rock Lobster captured in traditional lobster pots from the pristine cold waters of the Southern Ocean. They export to Asia's finest restaurants which expect and demand the best.

Another uniquely Australian crustacean is the marron which originates in Western Australia but is now produced in other states too. The flesh from this small-sized gourmet freshwater crustacean is eaten like lobster but with its own unique taste.

Vine to Wines, Barley to Brews

Jeremy Oliver, one of Australia's leading wine authorities, claims that Australia is the logical local supplier of wine to Asia. He adds: "Wine is such a precise reflection of a country's culture. Australian culture is energetic, industrious, creative and innovative. We like our good life."

Every Australian state grows grapes and produces wines (even in the harsh conditions of the Northern Territory). Wine tourism is very well developed and many consumers become acquainted with the fruits of the wine through tasting wines at the cellar door, in on-site restaurants or restaurants around Australia that proudly promote local wines.

While Shiraz and Chardonnay dominate, there is a full spectrum of wine varieties and styles produced in the





country. The industry is evolving to accommodate more sophisticated Asian wine palates. Sustainable viticulture, organic and biodynamic farming techniques are now the catchphrase for some producers.

Australia was a pioneer wine exporter to Asia and as such brands like Penfolds, Lindemans, Henschke, Jacob's Creek, Leeuwin Estate, Seppelt and Wolf Blass are well respected in all markets. Australia's iconic red, Penfolds Grange is one of the most collectable wines in the world. Now boutique wineries are making inroads into Asia to offer breath to the nation's wine offerings.

Palates are changing in Australia and globally and while Australia produces several iconic beers, boutique craft beers and ciders have seen a resurgence.

Boutique spirit production is on the rise and there is intense global interest especially after whiskies such as

that produce at Tasmania's Sullivans Cove recently won the world's best single malt whisky.

Festive Foods

Food, wine and craft beverages are celebrated in everyday Australian life but especially during food and wine festivals that are staged in every Australian state on an annual basis. Some of the leading festivals include: Taste of Tasmania (December and January), Melbourne Food and Wine Festival (March), Tasting Australia (Adelaide, May), Good Food Month (Sydney, October) and Margaret River Gourmet Escape (November).

Australia has gone way beyond the 'throw another shrimp on the barbie' in offering premium and gourmet products to consumers and connoisseurs around the globe.

RENEWED LOOK



RENEWED EXPERIENCE




DORSETT
KUALA LUMPUR

(formerly Dorsett Regency Kuala Lumpur)

172 JALAN IMBI, 55100 KUALA LUMPUR, MALAYSIA

T: +60 3 2716 1000 F: +60 3 2715 5000 E: info.kualalumpur@dorsetthotels.com

www.dorsetthotels.com/malaysia/kualalumpur

DORSETT KUALA LUMPUR IS OWNED BY DORSETT RESIDENCE HOTEL Sdn Bhd (100% FRENCH)
AND ASSOCIATED BY DORSETT HOSPITALITY INTERNATIONAL



[dorsettkualalumpur](https://www.facebook.com/dorsettkualalumpur) [dorsett_kualalumpur](https://www.instagram.com/dorsett_kualalumpur) [#DORSETT1](https://twitter.com/DORSETT1)

Lessons Learned

Thinking of setting up a restaurant or going into the food and beverage industry? Hospitality Asia spoke to several entrepreneurs to learn of their experiences.



Location, Location, Location

Alfred Low, Managing Director with S.H. Maju Sdn. Bhd. who established the very successful The Cliff Langkawi, claims that anyone considering establishing a restaurant needs to look at the location. He added, "In the case of The Cliff, we probably have one of the best locations in Langkawi."

His Manager, Mohan Naidu oversees the operations at The Cliff. He added that, "Business at The Cliff has been better than expected although lunch time business is usually very slow but dinner attracts good numbers. Most of the diners are from the nearby resorts along Pantai Cenang as well as quite a few from other five-star resorts like The Westin, The Datai and The Andaman."

One of the big challenges though is hiring good staff and retaining them but Maidu suggested that the entire country is faced with the similar challenges.

"Furthermore being an island, most of the skilled staff are not willing or comfortable coming to Langkawi as they deem this island to be less exciting, so the turnover of staff is very high. This is very tiring for the management as they spend lots of their time and energy training these staff and they go off to another job," he exclaimed.

Both Low and Naidu claimed that the uniqueness of doing business on Langkawi is due to its duty-free status coupled with beautiful beaches, sunset and tropical forests which are millions of years old.

It's All about the Ribs

Don't even think about dining in Naughty Nuri's without ordering the ribs. This signature dish is a pre-requisite for those who visit one of now three outlets in Kuala Lumpur (Desa Sri Hartamas), Subang (SS15) and the Life Centre (city). Naughty Nuri's is a success story that's now

set for regional expansion. Co-owner Peter Khor started travelling to Bali in 2001 as he loved the island's beaches, scenery and food. He found the food similar to Malaysian with its spices and, with over 3,000 restaurants, there was tremendous variety.

He discovered Naughty Nuri's in Seminyak (now closed), saw the queue and appreciated its popularity. After queuing, smelling the aromas and taking in the atmosphere he finally tasted the ribs to realise they were the best he'd eaten.

Wanting a slice of the action, he approached the principals in 2013 and had discussions lasting eight months and discovered they were also speaking to other Malaysian entrepreneurs.

After protracted negotiations, Khor and his business partner Sam Vijendra, secured a licensing agreement with the owners that enabled them to use the logo and all rib recipes and supplement these with their own Balinese creations.

"Initially the menu wasn't quite right, so we tweaked it and do so every three months but even then, you never get it right. Our Balinese dishes need to be original; no fusion as we must maintain authenticity," said Khor.

Both Khor and Vijendra studied the demographics before opening in Desa Sri Hartamas and then other outlets. Khor explained, "Each outlet needs to address

the demographics for those who have been to Bali and who enjoy Balinese cuisine and the high numbers of expatriates was important especially for the first outlet."

"We had to buy out an existing business and the kitchen expense was high so our first six months were tough," explained Vijendra.

There are many factors in the success of Naughty Nuri's is to consistently deliver quality products in a fun atmosphere but also in finding a niche market. There are few Balinese restaurants so, Naughty Nuri's is unique.

Management believes that if they take care of staff, the staff will take care of the customers. Both partners started from the bottom as waiters so they know the industry from top to bottom.

"Problems occur in partnerships when there's more than one captain; Peter is the boss and, I'm the wing man," claimed Vijendra. Both believe that the cracks shouldn't develop and small issues need dealing with before they become major ones. Their guiding principle is something Steve Jobs said, "Love what you do and you don't have to work a day in your life".

Khor added, "Be ready to have fear – if you don't have passion, don't do it."

With Phuket, Shanghai, Macau, Singapore and Melbourne, Naughty Nuri's is working hard on becoming synonymous with Balinese cuisine.



Getting the Drift

Having lived on and off in Malaysia since 2007, Australian Robert Gilliland the owner of Drift Restaurant in Kuala Lumpur, watched and observed the Kuala Lumpur dining and drinking scene and eventually identified a need for something between a vibrant bar and white-table clothed, fine dining restaurant.

While holidaying in Uganda in 2013, he hatched a plan for Drift Dining and Bar. "I wanted a place that created an atmosphere and feeling; somewhere to enjoy the kinds of conversations with friends that I love so much. I called it Drift which means, a slow continuous movement between one place and the next," he commented.

He mused that everything in Drift is carefully thought out starting with the service and of course the food designed and created by Angus Harrison. However, this ethos is well exemplified by the focus on protecting the customer experience through things that are less discussed but no less important from music and lighting, the use of vertical space with high and low tables, creating a more intimate atmosphere, to the use of the long, entered bar and creating different areas that add to the buzz without taking away from an intimate table for just two diners.

He accepted the challenges that Malaysia presented from its cultural differences to processes and administration, and a perceived staff and human capital challenge.

"Many lessons were learned from this set up. We did things very slowly so that each step would be a learning experience to ensure that we constantly improved the customer experience. What I've learnt so far: focus and listen to every customer," he explained. He added: "It also means total commitment to staff because if they aren't happy then our customers won't be and this means to trust them, invest in them and their lives and always provide opportunities for their development, even if that means helping them find their next job if you can't provide the opportunity they deserve."

He also believes that if there is something you don't know, learn about it before you hire someone to do it. This may mean obtaining five quotes asking each person the same questions regardless and then use the information learned to go back and learn more before making a decision.

Gilliland invested slowly and carefully in advertising. "I believe every dollar spent on advertising is three dollars wasted if you don't provide a consistent amazing experience to customers who will in turn have negative things to say to other potential customers. This is also why we pride ourselves on providing everyone with great service and food," he reflected.

"Tom Ford once said that when designing clothes you must do it with a very specific person in mind, they can be real or imagined but you must know them intimately, where they go what they watch who their friends are and what they do for fun. Others will also like it but you must always protect the vision and not try to be everything to everyone. I think that applies to all business and Drift is no different," concluded Gilliland.





Keeping Zouk Fresh and New

For Cher Ng, Executive Director and the face of Zouk Club KL, keeping the product fresh and new is important. The Singaporean, now based in Kuala Lumpur, has been instrumental in steering the super club on its journey.

He began this career 20 years ago as resident DJ at Zouk Singapore but left with aspirations to further his music career. This was followed by an incubation period that honed his entrepreneurial skills and helped lay the foundations for Zouk KL. Under his stewardship, the club earned the endorsement from the Ministry of Tourism under the National Key Economic Areas in 2011. Zouk KL is now ranked Number 26 in DJ Magazine's Top 100 Clubs in the World. These achievements amplify Zouk KL's status as the city's epicentre of electronic dance music and in raising the bar on the city's entertainment scene.

Perseverance is an important quality for the entrepreneur's journey to success, having navigated it

through major transitions over its 12 years of operation. This has meant the club's 2004 launch, 2008 revamp and launch of TREC KL. "Going through a series of roller coaster rides in your career can break or make you," he claims.

Observing and listening to customers is another quality as it's important to observe good consumer behavior, understand their preferences and tastes and listen to the good and bad. "Foremost on our mind when conceptualising the new Zouk KL was the need to cater to choices. We understand what they want and why they've been visiting Zouk KL regularly and what we've learnt, we have applied towards improving our amenities and services," he maintains. Furthermore, entertainment has fickle-minded consumers and it's important to be ahead of the curve and be responsible and adaptable to change. In 2017 there's the possibility of expanding regionally and establishing another Zouk somewhere in South East Asia.



Kent Chua Raises the Bar

Born and raised in Kuching, Sarawak, Kent Chua had little idea of what his calling would be in his professional life. About half a decade ago, the current Executive Director of Rhombus Group, one of Malaysia's fastest growing food and beverage brands, was on his way up the corporate ladder in a prominent auditing firm.

"There's a part in me that said the corporate ladder wasn't for me. I wanted to do more for people; after all, life isn't just about paying bills and not fulfilling one's passion," he reminisced. He quit his auditing job and started the Rhombus Group and entered the unknown world of food and beverage.

Chua opened The Beer Factory in 2010 in Sunway Giza when he was just 24 years old. It quickly grew and after just six months, he recovered his capital and broke even. However, the success of one of Malaysia's acclaimed bars didn't come without a price. There was lack of faith from many while securing the venue and operating it was a challenge.

Apart from recovering his investment, The Beer Factory sold its second outlet for one million ringgit the following year. Under the Executive Director's guidance, the company expanded its turnover from RM2 million in 2010 to RM48 million in 2015.

In 2014, during the economic downturn, consumer spending power dipped and many businesses were forced to reevaluate their operations. He commented: "It was about sustaining the longevity of the business and this meant sticking to your goals and making tough decisions. The measures needed to be strategic so I implemented total quality management, multi-level cost cutting, increased guerilla marketing strategies and the winning formula was to renegotiate favourable terms with key suppliers," he claimed.

This worked and enabled him to grow the business further in 2015 with the rebranding and relaunching of two key outlets, expansion into northern Malaysia and making two acquisitions – The Library and Geoventure.

In just six years, Chua and visionary Rhombus Group partners have a vision to become the trusted, influential and diversified food and beverage business leader in South East Asia. Now 13 brands and 29 outlets operate in Malaysia and regionally, it has made its mark in Myanmar, Singapore and Vietnam.

"There is no resting as we're in the ever-changing business of quality dining and experiential lifestyle. It's the passion, happiness and purpose that motivates us," he concluded.

Northern Indian Cuisine's Restaurateur Extraordinaire

In 1999, Leslie Gomez from The Olive Tree arrived in Malaysia from India to work for a local food company. In 2003 he started his first restaurant, the Pride of India. It wasn't easy but he learned the basic concepts of running his own business and found his footing. He then forged ties with Tourism Malaysia and worked closely with travel companies bringing in Indian tourists.

He started his second restaurant, Ghazal Mahel in 2006 on Changkat Bukit Bintang, Kuala Lumpur and The Olive Tree followed in 2007. "We branded it, Olive Tree as we wanted to cater to markets including India, Japan, Europe and Australia," said Gomez. He believes that the name plays a crucial part in business. "There's nothing wrong with selling Indian food but you need to package and market it to diverse markets," he explained. "The Olive Tree was our turning point as the business grew and outlets increased," enthused Gomez. Ghazal Mahel was rebranded in 2009 and changed to a bar called Sutraa. After that rebranding, a bar initially called Temptations and now Public House was opened on Changkat Bukit Bintang.

Gomez's most recent outlet, Olive Kitchen and Bar in Johor Bharu, is a collaboration with Traders Hotel. "It's a new concept; we have a fine dine restaurant and a bar exposed to the outdoors which is new to Johor Bharu. We took this concept to Penang, where we opened The Olive Kitchen + Bar and a Beach Bar; two different concepts. The new brand is Rock Bottom on Changkat and also Bangsar and Melaka. This brand offers a new face to the Olive Group with plans to expand throughout South East Asia as a homegrown franchise.

When asked if it was his dream to open his own restaurant, Gomez says he never thought about it, things just worked out that way. "I started managing a food company and subsequently discovered I had no room for advancement. My eagerness to grow eventually led me to my friend, who is now a business partner," said Gomez. "It's better to operate a business that you're familiar with than doing something new."

"When I arrived in Kuala Lumpur Malaysia, there were only seven Indian restaurants. Now there are 50 along with several southern Indian restaurants," he claimed. He explained that it is importance to provide great customer service and maintain high standards of cleanliness. "Having the best food won't help if the service is bad." He added that it's important to convert walk-ins to regulars.

"To own and grow a business isn't easy however I believe one needs a fighting spirit to succeed. Always let the food and service do the talking. When the food is good, people will come to you. Advertising spreads the news, but a truly satisfied customer's recommendation by word of mouth is the best," claimed Gomez. Gomez believes the only constant in life is change and business is no exception. Achievement to him will be when he has opened 25 restaurants. Now with ten restaurants, he's well on the way.



WINE PAIRING

Matching or pairing wine with food is advocated by the wine industry around the world and to learn more, make a reservation for a Master Class Food and Wine Matching class at the famous Jacob's Creek Visitor Centre in South Australia's Barossa Valley. Guests enjoy six estate wines from sparkling to red, white and dessert wines sampled together with an experienced staff member. At the end of the master class, it's time for lunch with more renowned Jacob's Creek wines. www.jacobs creek.com



BUSHMAN ROCK

Zimbabwe is well-known for wildlife safaris, but wine? Yes, wine is made in this land-locked southern African nation on the 14ha Bushman Rock Estate Vineyard just to the east of the capital, Harare. Several classic grape varieties such as Merlot, Semillon, Cabernet Sauvignon and Cabernet Franc along with Muscadelle, Syrah and Pinotage are planted. The vineyard offers complete cellar door facilities such as sales and a restaurant with onsite accommodation also being available. www.bushmanrock.com



FIZZOLOGY @ SINCLAIR'S GULLY

Sparkling wines are everybody's favourite but the opportunity to contribute to making your own sparkling wine is reserved for a few especially those who participate in a Fizzology workshop at Sinclair's Gully Winery in the Adelaide Hills. Winemaker and co-owner Sean Delaney leads participants through the process of making sparkling wine while enjoying a tasting flight. Included is hand-disgorging, dosage and labelling your own bottle of the 94-point sparkling 'Rubida' (one of Australia's top sparkling wines) to take home.

www.sinclairsgully.com





REGAL RIESLING

Wirra Wirra Vineyards in the South Australian McLaren Vale region also makes excellent wines from fruit sourced from other parts of the state. The Adelaide Hills have a cooler microclimate where Riesling thrives and Wirra Wirra's Lost Watch Riesling is a special wine to seek out. Riesling is considered a noble grape variety and the perfect accompaniment to food. The wine has a long, fruity and delicate aroma of lime, lemon and Granny Smith apples.

www.asiaeurowines.com.my

SEDUCTIVE SEAFOOD AND BEAUTIFUL BUBBLES

Tasmania is renowned for producing the grapes that contribute to some of Australia's finest sparkling wines. Jansz from northern Tasmania produces a classic Premium Cuvée that can be enjoyed on an all-day gourmet Tasmania Seafood Seduction cruise that departs daily from the Hobart docks for the pristine waters surrounding Bruny Island. Divers catch fresh abalone and sea urchin and guests dine on freshly shucked oysters and tender lobster while sipping fine wines like the Jansz sparkler, craft beers and ciders and fresh Tasmanian juices.

www.seafoodseduction.com.au



BAY OF FIRES, SOURCE OF COOL CLIMATE GRAPES

Australian cool climate locations such as around Tasmania's Bay of Fires are ideal for producing, among other varieties, the grapes that are essential for much of the country's sparkling wines. Pinot Noir also has an exalted reputation while the House of Arras traditional method sparkling wine made by Ed Carr sets the benchmark for most Australian sparkling wines. Other sparkling wines from this picturesque northern Tasmanian site include the Sparkling Tasmanian Cuvée Brut and the Cuvée Rosé. Both are blends of Pinot Noir and Chardonnay grapes.

www.bayoffireswines.com.au



PREMIUM WESTERN AUSTRALIAN CAB SAV

The Howard Park Abercrombie Cabernet Sauvignon has long been considered one of the nation's finest wines. The bulk of the fruit for this premium red wine was sourced from the Great Southern region (20% originates from Margaret River) with some of Australia's coolest growing conditions. Many consider this to be made in a Bordeaux style but there are still distinctive Western Australian elements to the aroma, palate and finish. This is the flagship red from the Burch Family of winemakers.

www.burchfamilywines.com.au

STYLISH SHOWER CONTROLS BY AXOR ONE

Developed by Axor and renowned London-based designers Barber and Osgerby, Axor One is an all-in-one interactive control element consolidating temperature, water volume and water outlet controls into one. Axor One is as visible as required with special finishes ranging from subdued chrome to bold red-gold being possible upon request.

www.axor-design.com



INNOVATIVE KITCHEN SINK MIXER

The new Axor Citterio Select kitchen mixer relies on high-quality design paired with convenience and freedom of movement at the kitchen sink. A 'select' button located on the front end of the mixer controls the temperature and volume of water flowing from the mixer and it can be pre-set.

www.axor-design.com



DING, DONG DINGGLY

Dinggly, the world's smartest call-for-service button has been launched in Asia. Aside from ensuring a speedier response to customers in restaurants, hotels and other 'at table' service venues, its value is the real-time business intelligence generated. Dinggly's metrics track operational productivity and customer opinion ratings. Armed with this information, operators can deliver better service by facilitating more efficient turnaround and ensuring customers are happy. This, in turn, helps to increase revenue.

www.dinggly.com



PE'TYE RUSTIC

This rustic design is derived from pressured brush and swirled technics combined to produce gradients of similar shade as the base. Brown specks were then splatter artistically across the porcelain and later finished with a self-dyed asymmetrical rim effect to artistically pull off this range of porcelain. PE'TYE is a reliable Thai brand produced by Home Pottery which uses the fine quality raw materials. PE'TYE porcelain dinnerware is microwave and dishwasher safe as well thermal shock resistant from 0°C to 220°C.

www.siahuat.com





UPSTER FROM MEIKO

Germany-based dishwashing technology specialist Meiko has launched a new range of machines under the 'Upster' brand to cater to constantly changing customer segments. Meiko is based on 88 years of innovative leadership,

leading technology and global experience. All models are affordably priced for start-ups as well as for industry specialists keen to try something new. Upster includes under-counter models for glass and dishwashing as well as pass-through and rack-type dishwashers which come in a special modular design to ensure a faster production process. Meiko's Upster K is also the first rack type machine on the market which doesn't require an exhaust air connection.

www.meiko-asia.com



MULTI-FLEX BUFFET TABLE

The Multi-Flex Buffet offers flexibility at its best. It is efficient, saves storage space and offers endless options. The beauty of the ultimate system is that the chef can make easy setup, changes in no time according to the function requirements. By mix and match of the 1/1, 1/2, 1/4 modules and the panels, buffet tables are now transformed. www.sicoinc.com

SIA HUAT IMPORTS CRYSTAL GLASSWARE

Sia Huat Pte. Ltd. proudly welcomed established crystal glassware manufacturers Spiegelau and Nachtmann into its portfolio in early 2016. Spiegelau has been a time-honoured brand since 16th century, with a dedicated commitment to uphold Bavarian artisan craftsmanship. Spiegelau is a well-known European brand to restaurateurs and hoteliers noted for its impeccable quality and for continuously developing new and contemporary designs to meet the needs of modern dining concepts. Together with Spiegelau, Sia Huat also represents Nachtmann, a brand synonymous with brilliantly designed fine cut crystal ware for retail channels.

www.siahuat.com



Coast



Datuk Judy Ng
Group Managing Director,
Trend Matrix Enterprises Group



Heritage.

The opening of Beach Club Café Hong Kong shows the evolution of the entertainment & nightlife entity first pioneered by my husband, the late Ronnie Choong, and I am proud that the legacy we started in 1999 has grown beyond even Ronnie's expectations.

to Coast...

*"Beach Club Café
Expanding its Horizons"*



**“ SINCE RONNIE PASSED,
I WAS DETERMINED THAT HIS LEGACY
WOULD NOT BE CONTENT TO STAY
STAGNANT. ”**

After all, the Beach Club logo is a shark, and a shark never stops swimming. But the voyage to bring BCC HK to life was not always smooth sailing. We faced waves of negativity, uncertainty, economic fluctuations while AT THE SAME TIME I was fighting a personal battle with serious illness AND juggling several other companies.

HONG KONG
“The Original Since 1999”

But it's those 'do or die' times that make you realize: everyday is a new day, and I've got to come out fighting.

There is no time for even an ounce of self-doubt, or permitting anything that would hold me back. Because Ronnie had established a heritage that was now my responsibility, and with great responsibility, comes hard work.

I had an idea and vision for what the Beach Club Café brand could become, and with the unwavering support of my crew and my partners- we braved that storm, until we reached that distant shore.

The sky's the limit from here. The legacy will live on.

Craft Beers at PAUS

Not all beers are equal as craft beer drinkers well know. PAUS in suburban Taman Tun in Kuala Lumpur has assembled 50 premium, thoughtfully-curated craft beers by the bottle initially from Australia and New Zealand but soon to be more global. The craft-beer loving management and owners have assembled an impressive selection of labels including Murrays, Clare Valley, Holgate and Gage Roads with styles such as summer wheat, King Kong stout, whale ale, Fred IPA, Atomic pale ale and small batch lager. Creative fusion bar bites and a welcoming atmosphere add to the appeal in catering to real beer connoisseurs.

www.facebook.com/thetipsygroup

Forbidden City Vintage-Glam Lounge

Forbidden City, a private sanctuary with live music and premium beverages has opened in Kuala Lumpur. As the latest addition to the gastronomic experience offered by the Werner's Group, the sultry vintage glam-lounge features daily live music and vinyl-only sessions from Tuesdays to Saturdays. Located above Opium KL on Changkat Bukit Bintang, it offers a refined and exclusive ambiance where guests can indulge in live music performances.

www.forbiddencykl.com



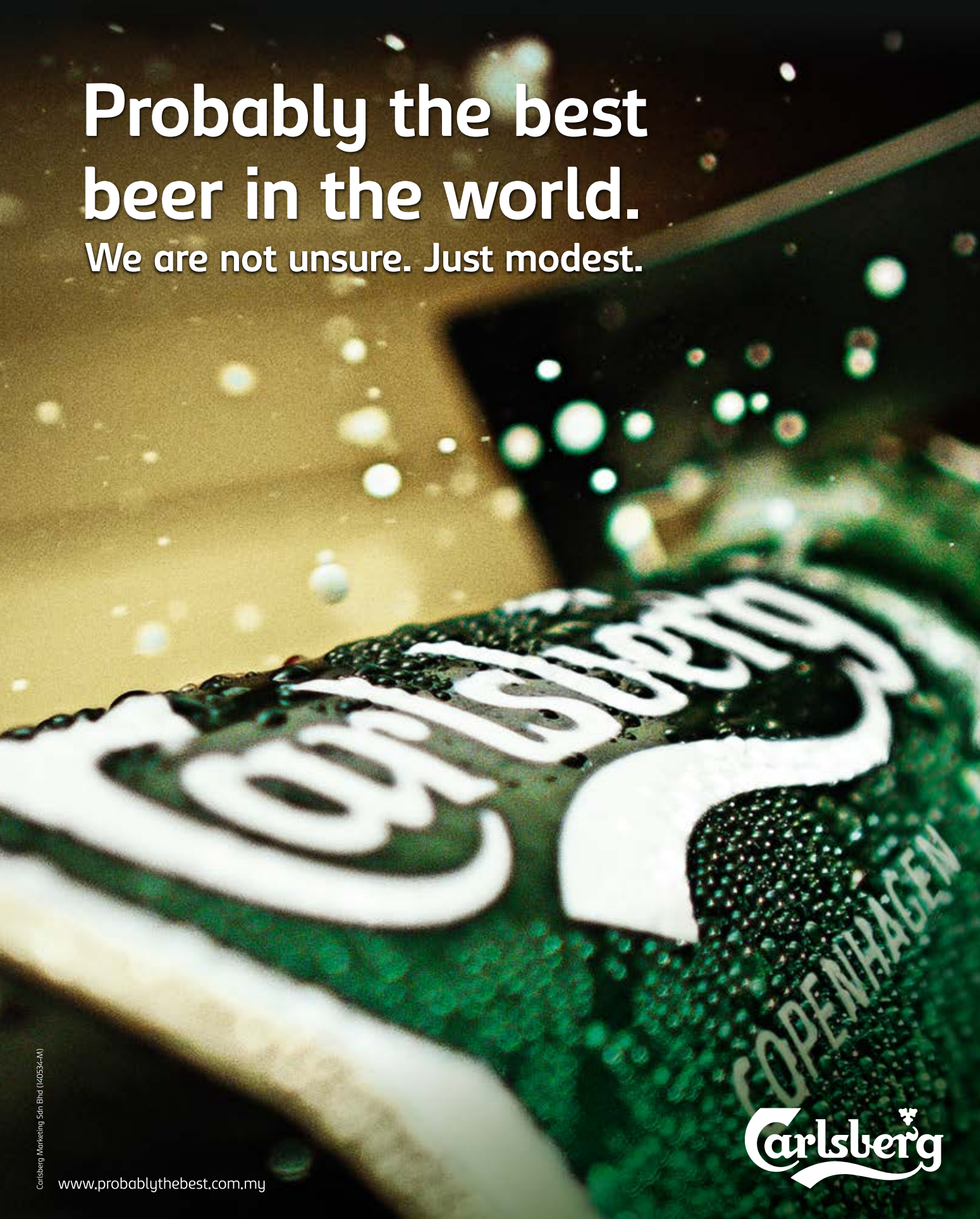
Colonial Setting in Temple Town

For many, Angkor in Cambodia is still a journey of exploration and the Explorer's Tales Bar in the Hotel Sofitel Angkor Phokeethra Golf and Spa Resort is where contemporary travellers rest, exchange tales and enjoy refreshingly cool beverages. The French colonial ambiance is as inviting as signature cocktails such as eau de martini and ciroc lime drop.

www.sofotel.com

Probably the best
beer in the world.

We are not unsure. Just modest.



Brew of the Gods

The gods would be crazy not to enjoy a few cold ales at the Siem Reap Brewpub located close to the famous 'Pub Street' and not far from the acclaimed temples of Angkor. This microbrewery under the guidance of Brewmaster Neo Say Wee from Singapore produces excellent craft beers at friendly prices. Relax in the beer garden under shady trees and enjoy ales made from the finest imported and local ingredients. Beers include Indian pale ale and honey weiss (a wheat beer that includes local honey). There is a restaurant too for a total beer dining experience.

www.siemreapbrewpub.asia



Naturally Nant at RP Entertainment

Rumah Peranakan (RP) Entertainment Centre at The Saujana Hotel Kuala Lumpur has been reinvented, revitalised and re-energised with the opening on the second floor of Asia's first Nant Whisky Bar.

Nant is one of several Tasmanian whiskies that have captured the attention of those who enjoy a wee dram. Whisky is the hero at RP with 145 whisky labels on offer from

Scotland, Japan, Taiwan and Australia. Nant Whisky Bar is a joint venture between The Saujana Hotel Kuala Lumpur and Tasmania's Nant Whisky and is the exclusive Malaysian location to enjoy Nant Whisky.

www.shr.my



Where Everything's a Breeze

Breez Bistro Bar is a popular outlet on the fourth floor of the Grand Mercure Singapore Roxy Hotel that has just been renovated and extended with a new breezy East Coast image to match the name and setting. Fresh air now flows through the restaurant and an elevated deck surrounding the pool offers casual alfresco dining under sheltering umbrellas. A tempting selection of draught, canned and bottled beers are sold alongside cocktails, mocktails, wines and spirits including a comprehensive list of flavoured Absolut vodkas. Bar snacks and more substantive meals are served.

www.grandmercuroxy.com.sg



WOLF BLASS

**INTERNATIONAL
WINE CHALLENGE**

**RED WINEMAKER
OF THE YEAR
2016**



HERE'S *to the* CHASE

sizzlers

HARD WORK SECRET TO CHEF YAP'S SUCCESS

Born into a family with eight siblings, Chef Jacky Yap Sak Choong was raised by a hard-working, widowed mother and started as a cook's apprentice as soon as he could. Now Chinese Chef at the Genting Palace in Resorts World Genting he's committed to creating the best dish from any ingredient he's given to work with. Chef Yap who joined Resorts World Genting in 2005 loves to experiment with ingredients and one of the most popular dishes served in Genting Palace is his dish of mixed fruit prawn salad with mayonnaise served in passionfruit. Those who crave traditionally prepared deep-fried prawns aren't disappointed while those craving a new flavour profile love the additional of locally-grown passionfruit which provides a tart sweetness. The dish fits into the chef's philosophy of providing comfort food interspersed with something new and exciting.



SHANGHAINESE TREATS BY JADE ORCHID CHEF

Head Chef Fred Yam has over 30 years experience as a chef and he puts this to good use in preparing mostly Shanghainese specialty dishes for discerning customers at Jade Orchid Restaurant in the Harbourview Hotel on Macau Fisherman's Wharf. Shanghainese food is not well represented in Macau but since the hotel opened in 2015, the restaurant has attracted keen interest from many local Macanese people as well as hotel guests with the dishes being especially popular with young diners seeking something different. One of the chef's special dishes that's very popular in the restaurant is honey-glazed ham with lotus seed. The ham and a thin slice of fried tofu are served within a thin pow sandwich. Salty ham flavours are nicely balanced with the sweetness of the lotus seed served on the side.



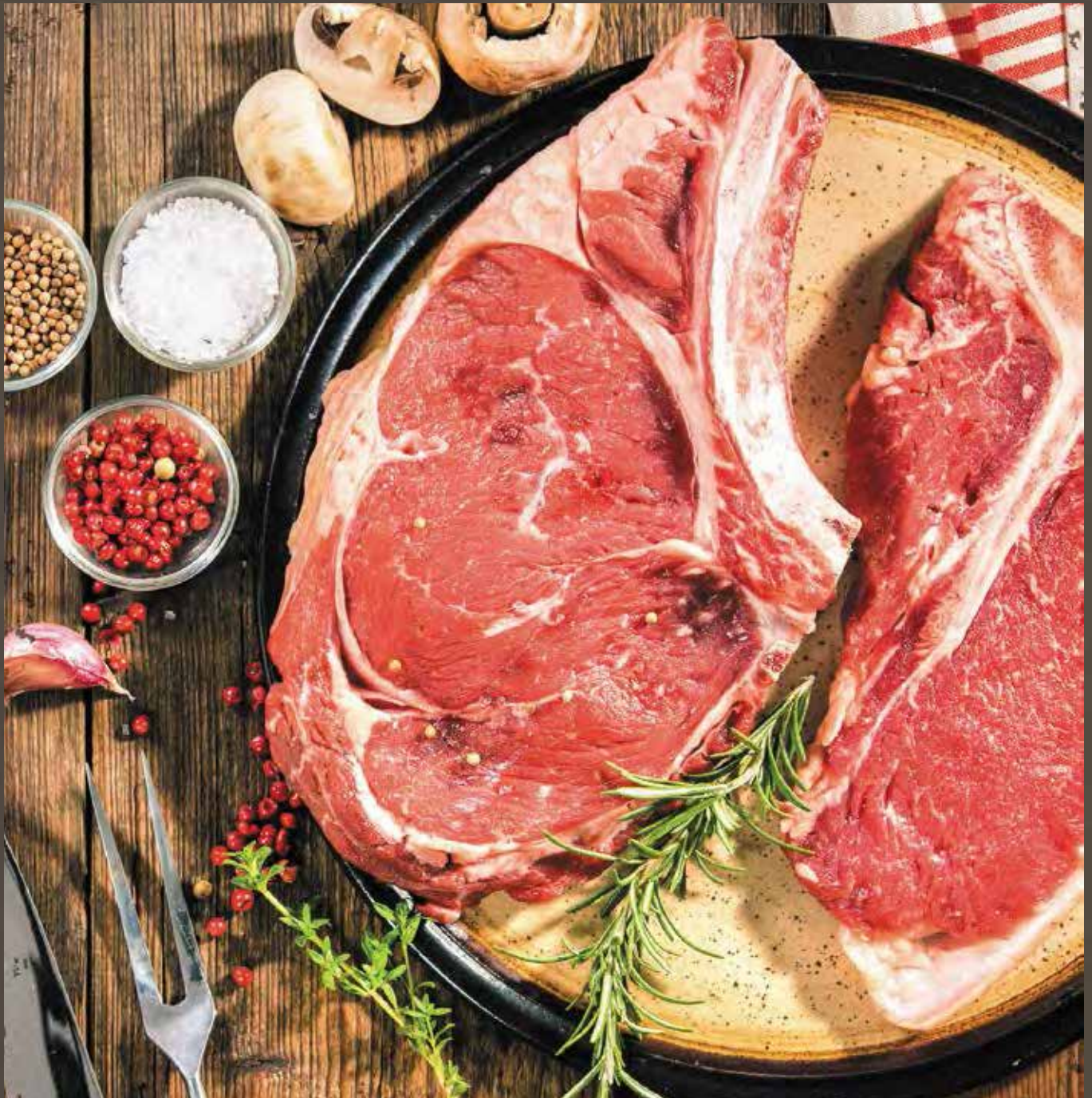
MIRI CHEFS COMBINES LOCAL AND IMPORTED PRODUCE

Chef Auli Ramadhan, Executive Chef at the Miri Marriott Resort and Spa loves combining unusual local produce with the finest imported global foods. The young Indonesian chef who graduated from his culinary college in Bandung, Indonesia in 2001 worked in prestigious properties in Java, the United States and Bali before taking up his current position as Executive Chef. In 2013 he won the Rising Star Chef for Marriott Asia Pacific. He enjoys French-styled cooking plus Asian and fusion cuisine that incorporates local ingredients with premium imported produce. Two dishes he loves to prepare are house-cured salmon with quinoa, beetroot and roselle and, Wagyu beef with local fern and umbut (palm tree heart).



GLOBAL PACIFIC VICTORY

*Source to International
Quality Fine Foods*



sizzlers

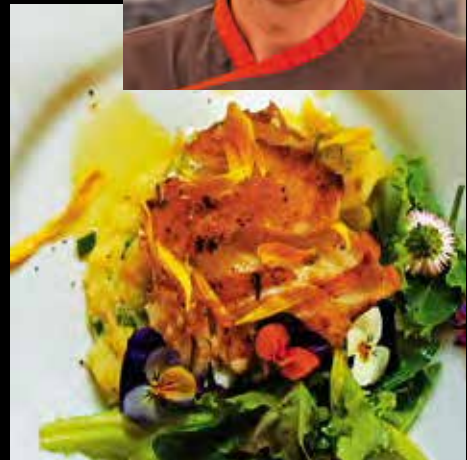


MIRACLE AMOK FROM KHMER CHEF

Amok is a classic Khmer dish of fish, thick coconut cream, spices and gnhor leaf combined and then steamed in a banana leaf. Considered by many to be Cambodia's national dish, it's one that Executive Sous Chef at the Angkor Miracle Resort and Spa, Chan Sovanvireak has had in his cooking inventory since he was young. In addition to amok, Chef Chan loves to cook other Khmer favourites for guests at the resort located midway between Siem Reap Airport and the town. The young chef of 12 years experience hails from Siem Reap and he enjoys preparing amok with fresh fish caught in the nearby Tonle Sap Lake. He serves the dish in either a banana leaf cup or a young coconut by itself or with plain or sticky rice.



FOOD WITH FLOWERS AT TAMARILLOS
French Chef Philippe Chapon honed his skills with Guy Savoy for over a decade but has opened his own petite restaurant in the centre of historic Montpellier. Chef Chapon is known for his cooking and plating that incorporates fruit and flowers and it only seems appropriate that the address for his Tamarillos Restaurant is Place du Marché aux Fleurs. His gastronomic experience includes dishes like plancha of tiny cuttlefish with a risotto of saffron buds, langoustines with strawberry juice and a signature seafood dish of cod served with fine herbs and fresh flowers. The double Champion of Desserts is well-known for desserts like roasted figs delicately-flavoured with roses. Located in the famous Languedoc wine region of France, it's only natural local wines are proudly served.



PORTERHOUSE FOR PULLMAN CHEF

Executive Chef Brian Chong is always looking for new produce and innovative ways to present his cuisine to guests at the just-opened Pullman Miri Waterfront in Sarawak, East Malaysia. Sourcing produce isn't as easy as it is in larger cities but despite this Chef Chong is able to offer his guests a one kilo portion of grass-fed Australian porterhouse steak which is a feature platter dish in the hotel's ground floor Pullman Kitchen outlet. He serves the dish as a platter for several diners with a side portion of salad and garlic potatoes topped with beurre de Paris. He lets the flavoursome meat do all the talking and as such, simply char-grills the meat. Trained in Kota Kinabalu, Sabah, the young chef worked overseas with Shangri-la Hotels before returning to Malaysia. He likes to not only keep pace with culinary trends but to try and be one step ahead and set new benchmarks. Currently, he's exploring how best to incorporate Sarawak's native foods into the dishes served at the Pullman Miri.



fresh and hygiene

Hygienically-raised in advanced technology boiler farm and professionally handled with care. We ensure fresh and hygiene birds for your everyday cooking!



Establishment No: 03

Jimat Jaya Sdn Bhd (128516-T)
8, Jalan Segambut Lentang,
51200 Kuala Lumpur, Malaysia.
Tel: +603-6258 2114 / 5 Fax: +603-6251 5540



www.cab.com.my



DURIAN DELIGHT AT GENTING'S IMPERIAL RAMA

There's a saying that, 'if it ain't broke, don't fix it' and in the culinary world this translates as don't replace the popular dishes. So popular is the durian tempura at the Imperial Rama at Resorts World Genting that Executive Sous Chef, Ang Ka Chew dare not do anything but continue to serve the ever-popular durian tempura. Having cooked professionally since 1983, Chef Ang describes himself as a flavour architect who enjoys cooking popular Cantonese dishes in



a restaurant that also serves classic Thai dishes. This self-taught food carver also likes to decorate his dishes with his own creations. The secret to the chef's signature dish is to sourcing the finest durian and making a batter that holds the durian in place while it is quickly deep-fried. His plating technique is contemporary with a shooter glass of soursop granita on the side.



CHEF'S ULTIMATE BURGER

Chef Louie Espiritu started his Accor career at Ibis Singapore Novena in 2012 as a Junior Sous Chef. Prior to this he was culinary consultant back in the Philippines and China for four years. He grew up with a culinary flair in Western cuisine specialising in Italian dishes and honed his culinary skills when he developed his interest in cooking Asian dishes after joining Ibis Novena Singapore in 2012 as the Head Chef. He went on to become the Head Chef of Chat & Chow Casual Dining Restaurant at Ibis Styles on Macpherson Singapore 2016. His ultimate burger features a seared beef patty infused with herbs and spices. It is finished with, greens, tomatoes, egg, bacon, cheese and caramelised onions on a charcoal sesame bun.

RUSTIC PORTUGUESE CUISINE IN PRIME LOCATION

Chef Martinho Moniz hails from the small village of Barreira located near Fatima in northern Portugal. He now prepares what he calls rustic Portuguese dishes in The Rocks Hotel located by the harbour on the Macau peninsula. Born into a farming family his cooking style was initially guided by home-styled cooking prepared on the farm but he went onto hone these skills with a French-trained chef in the Portuguese capital Lisbon when he was 25 years old. Now heading up the Portuguese kitchen in The Rocks he loves to present traditional cuisine but with contemporary plating styles. In 2010, he headed off to Hong Kong to open Casa Lisboa, the first Portuguese restaurant there. Within six months this became very successful and he then moved to Macau to open a Portuguese fine dining restaurant called Guincho a Galera. In late 2015 he joined The Rocks and is helping in the development of a Portuguese restaurant there. A simple but popular dish he loves to serve is ovo mexido com farinha de ovos e salsa laminada of scrambled egg prepared with marinate sausage and served in an egg shell.





CALLEBAUT

BELGIUM 1911

CALLEBAUT

FINEST BELGIAN CHOCOLATE
811

Make your creations shine with the Finest Belgian Chocolate

Callebaut's Finest Belgian Chocolate is crafted in one of Belgium's oldest cocoa roasteries and made from the best ingredients: Sustainably grown cocoa beans, premium grade sugar and milk and 100% cocoa butter. What's more: this chocolate is crafted for you. To help you bring your culinary creations to perfection. And to impress your customers with a chocolate taste loved and praised by connoisseurs all over the world. Maybe that's why it has become many chefs n°1 preferred chocolate.



GET THE STORY, FIND INSPIRATION
WWW.CALLEBAUT.COM

#CALLEBAUT





Culinary Artist Extraordinaire

Chef Janice Wong's never-ending passion for culinary art has propelled her forward to test the limits of dessert making. In the process, she has received worldwide recognition for her cutting-edge creations and is a regular on the global pop-up circuit. Her dessert restaurant, 2am:dessertbar has redefined the dessert experience, pushing the boundaries between sweet and savoury, with carefully researched progressive dishes.

Never one to stand still, she recently opened Janice Wong Singapore at the National Museum of Singapore. Spanning 140m², this is the flagship for her sweets retail shop including a 40-seat restaurant and the only sweets boutique in Singapore that creates interactive, edible art for imaginative souls, in an era that craves personal expression and embraces nostalgic.

With the new sweets boutique, Chef Wong aims to inspire customers with her own memories she experienced as a child, through a wonderland filled with marshmallow

paintings, chocolate bonbons, chocolate balloons, fruit rolls, mochis and more. For those who are inspired to create their own chocolate art, chocolate paint of 38 colours including flavours like passionfruit, green mango and smoked chocolate are available. Janice Wong edible Toys & Games Collection is also an innovation. Showcasing in the retail space is XOXO, two boxes of nine chocolates played by two people, recommended for ten year olds and above. Surp-Balls are chocolate balls containing edible surprises in them; choose a box set of nine set which comes with a hammer for patrons to 'smash'.

Confectionary without Borders

The chef sums up her philosophy as: "There are no rules, no boundaries in my world. My disciplines are culinary, pastry, fashion and art. The history and classic techniques ground me. Toys and games play an intricate role in our creativity. Some games such as Jenga give a longer emotional satisfaction and some such as giving a child a balloon satisfies instantly. No one has really launched games which you can taste. Not only will it satisfy emotionally, it also educates. Now the real fun begins with a huge responsibility, we are creating memories not only for this generation but for the future."

"There are over 70 types of sweets from which to choose and I hope the interesting presentation of these nostalgic flavours and whimsical creations will give customers a familiar yet exciting time at our sweets boutique," shares Wong. 2016 also marked the launch of a Mod-Chinese savoury menu collaboration between Chef Ma Jian Jun (co-author of Dim Sum book launched in 2013). The restaurant will also be serving ten of 2am:dessertbar's signature progressive award-winning desserts as well as a full beverage menu with wines, cocktails, coffees and teas.

“Your world is your imagination!”



Janice Wong Singapore, 93 Stamford Road, National Museum Singapore. www.janicewong.com.sg

Masterful Mentors

The native Singaporean has learned from some of the world's best chefs, including United States luminaries Thomas Keller and Grant Achatz, virtuoso Spanish chocolatier Oriol Balaguer and prodigious French pastry chef Pierre Hermé. She was named Asia's Best Pastry Chef; for the second year running by the prestigious San Pellegrino Asia's 50 Best for 2013 and 2014.

As a visionary, artist, author, culinary stylist and photographer, Chef Wong's philosophy is a continuous inspiration for her world of edible art. In September 2011, she fashioned seven amazing edible art installations that completely transformed the studio space: with edible items as her only tools, Janice conceptualised and designed edible installations such as marshmallow ceilings and gumdrop covered walls. She has since been commissioned by galleries, restaurants and clients both locally and overseas to craft interactive art. Playing with a multitude of colours, textures, flavours and even perceptions, her strikingly unconventional artworks are constantly evolving as people interact with them.

Her ideas are threaded by a commonality: a pursuit for perfection in imperfection, and an appreciation of imperfection in perfection, presenting an artistic, gastronomic world of flawless imperfection and flawed perfection. Such is the beauty of art and Janice Wong's creations.

With an eye for modern aesthetics, she catalyses a paradigm shift in the design of confections, starting with her own collection spanning chocolate paints in the spectrum of a painter's palette to hand-painted bon bons resembling faceted jewels. With the spirit of a revolutionary she re-imagines textures, flavours and combinations, redefining for patrons what desserts – and now, dim sum – can be. The chef injects freedom, joy and love into everything she does - the freedom to imagine like a child, the joy to create without limitations and the ability to love wholeheartedly.



PestBusters

Making an International Presence

Experienced hotelier Praba G. Menon talks about his move into his new position as Group Managing Director (GMD) at PestBusters headquarters in Singapore.

PestBusters is a global company aiming to establish a new quality standard in pest management. Founded in 1991 by Chairman and CEO Thomas Fernandez, PestBusters has emerged as Asia's leading pest management company with growing international presence, achieving excellent exposure in hospitality and health care.

There's not much that veteran hotelier Praba G. Menon doesn't know about hospitality so it's no surprise that hotels are now one of his main clients in his new position. "I moved from a sexy business to a non-sexy business but being an experienced hotelier in many destinations, I appreciate how pests can impact upon hotel operations," he shared.

The GMD continued: "One pest is one too many. Pest management is typically considered minor in hotel operations, yet it does the most damage to brand image. Social media is now powerful and hoteliers need to be alert; not only in upgrading services, but in pest management."

Regional Expansion

Menon is now responsible for mergers, acquisitions and growing PestBusters internationally. The brand has a presence in the Philippines, Vietnam, Cambodia, Malaysia and plans to expand to India, Sri Lanka, United Kingdom, Thailand and Indonesia.

Building the Brand

With Menon in charge, PestBusters founder and CEO, Thomas Fernandez is now devoting more time to corporate social responsibility programmes, mentoring and market branding. While PestBusters has good brand image and market share, the GMD considers an important task is to

bring more corporate quality to the brand and take it to the next level. This means bringing in heightened corporate identity and quality management initiatives.

As a progressive employer, PestBusters takes pride in its human capital investment and believes that the skills of associates are an integral business strategy. A learning culture is integral and PestBusters considers it critical to nurture and develop associates as ambassadors for pest management.



Industry Innovation

The industry is moving from dated pest control measures with PestBusters committed to environmental sustainability in embracing greener alternatives that cause no harm to non-targeted organisms.

The company is introducing skills-future technologies to deliver impeccable service. Its Command Centre monitors its field teams and liaises with clients in real-time. Its vehicles and assets are GPS-enabled, offering rapid responses and fast service by connecting them to the nearest field team. Its workforce is equipped with

body-worn cameras, providing access to real-time streaming video and digital recording for personnel monitoring and safety advisory for immediate rectification to emergency situations.

Through innovation application, PestBusters uplifts its workforce capabilities. In promoting 'out-of-box' thinking, encouraging new technology experimentation and learning, associates are excited to learn. Such technology-enabled learning provides opportunities to continually learn. In a manpower-lean climate, PestBuster prepares itself to accept future business through leveraging technology and skills.

www.pestbusters.com.sg

Can-I, Can Do

When it comes to refurbishing and transforming the interiors of five-star hotels and other prestigious properties in Malaysia and the region more and more companies are seeking the professional services of Can-I, the company that can do.

When Can-I Interior Fit-Out Sdn. Bhd. (Can-I) started it had just four experienced but passionate professionals on its team but has now expanded to over a Kuala Lumpur headquarters' staff of 80 and some 300 skilled workers on project sites around the region.

"The company specialises in bringing to life the creative vision of designers, developing ways to implement seemingly complicated ideas and turning artistic concepts into living breathing reality. We take that creativity genius of the designer to turn the dream into reality by building and installing the physical components of a job," claimed Tan Goo Can, the founder of Can-I Group of Companies. This means anticipating and resolving problems during the production and installation phases.

Can-I was involved in The St. Regis Kuala Lumpur interiors which meant rigidly sourcing specific materials and colours identical to the original design. The installation team

was continuously involved on lots of round-the-clock co-ordination with the clients, international designers and overseas suppliers. One of the highlights was the golden herringbone tiles in the wine cellar which were hooked to a dome-shaped ceiling with metal frames and expanded mesh.

One of Can-I's more prestigious regional projects was the fit out for the Shangri-La Hambantota Resort and Spa in Sri Lanka. The project included extensive use of local teak to create a warm and welcoming ambiance. Can-I sourced for these and other materials to flawlessly bring the designers' ideas to fruition. The project also involved sourcing local handicrafts such as Watakeyu weave textiles to include elements of the local culture, to minimise costs and to provide eco-friendly touches.

Other prestigious projects for Can-I have included Mosaic at the Mandarin Oriental Kuala Lumpur and Meritus Pelangi Beach Resort and Spa Langkawi.



www.can-i.com.my

MEIKO for Convention Centre

Richmond Lim, Executive Chef in the Culinary Division at the Kuala Lumpur Convention Centre (KLCC) is all praise for their Meiko professional warewashing technology.



One of the big plus points for installing Meiko warewashing technology in KLCC is that power consumption for this operational function has shown reductions of approximately 30% according to Executive Chef Lim. This reduction wasn't only in the flight dish equipment itself but the Meiko technology also helps the air-conditioning with an input of fresh air ventilation which ensures the staff stay refreshed in their work place. It also means that maintenance costs for the air-conditioning have been reduced as well.

"Working conditions used to be quite challenging before we installed Meiko technology as before, it was warm, humid and misty due to the steam generated during washing from our previous equipment that was ten years old," claimed the chef. "Now working conditions are far superior with a better environment and even our stewarding team is a lot happier due to the greater efficiency and productivity generated by the entire workforce in the kitchen," added Chef Lim.

The chef particularly likes the brilliant touch screen panel which helps staff monitor and provide valuable information for any maintenance work that occasionally needs to be carried out on the equipment.

“ It is very important for banqueting to have the entire cleaning and washing process dealt with by the integrated technology that Meiko is able to deliver. ”

~Chef Lim

Hospitality Asia recently caught up with the owner of Tanah Aina Resort in Raub, Puan Sri To' Puan Shariffa Sabrina binti Syed Akil to learn of her passion for nature.

A Love Affair with Nature



Puan Sri is the owner of several boutique eco and beachfront resorts in Pahang and Johor with her latest venture, Tanah Aina Resort reflecting the lifestyle that she leads.

She comments: "I've loved nature since I was young and especially outdoor activities in the forest. But, I have been actively advocating saving our environment since 2008 when I purchased jungle land near Raub with a vision to protect the jungle."

Puan Sri grew up in Penang when forests were still abundant and she enjoyed jungle walk. She knew that one day she would like to have a jungle house where she could listen to the sounds of the environment.

Malaysia has beautiful jungles rich in flora and fauna with Raub, Pahang being Puan Sri's favourite destination along with Sabah. She especially likes Sabah's Danum Valley and Perak's, Belum.

She claims Malaysia is her favourite country because it has the most beautiful and oldest rainforest but she admires the Vietnamese and Thai governments for preserving their forests through strict environmental policies and practices.

A Resort Like No Other

Tanah Aina was developed in the rainforest to protect the surroundings and a place where family and friends could holiday and relax. Afterwards, it was decided to share the resort with all nature lovers.

The difference between Tanah Aina and others is that it was built without using big machinery and cut and fill techniques. Construction followed the contours with no unnecessary tree cutting with traditional chalet design to blend in with the environment. Fresh filtered stream water is used and organic vegetables are grown.

Puan Sri reads books and gets design ideas from life's experiences. She added: "My instructions were not to cut the trees, move stones or cut hills and ensure everything stays in place. I use simple designs that blend in and also optimise natural airflow for ventilation."

Electricity consumption is minimised because the design is more natural and there's no air conditioning because the forests keep things cool. Local villagers work in the resort and the local economy benefits as many supplies are sourced locally.



"We need strong leadership to ensure sustainable usage of resources."

Visionary Development

According to Puan Sri, some of Malaysia's environmental laws are outdated, unsuitable or not implemented.

"Malaysian's must do more to protect nature and we need strong leadership to ensure sustainable usage of resources. To be developed, we must maintain at 30% forest cover", she added.

She also heads Pertubuhan Pelindung Khazanah Alam Malaysia (PEKA) which advocates implementing higher fines and taxes and initiating major reforestation by the major deforestation culprits (logging and palm oil). Puan Sri concluded: "We need more lobbyists to assist with this cause and we need to strive for a balance between development and forest preservation."

Best Western In The Highlands



The Genting Highlands is about to witness the opening of the new Best Western Premier Genting Ion Delemen which is being developed by Dato' Sri Yap Ngan Choy's NCT Group of Companies (NCT). Hospitality Asia spoke to Dato' Sri Yap about the group's first hotel development.

Located at the summit of the Genting Highlands, the Best Western Premier Genting Ion Delemen will open soon with the first 300 rooms being made available to the public. This mountainous area is a resort destination where the weather and location are ideal for holidaymakers seeking a destination that is cooler than the tropical lowlands of Malaysia.

According to Dato' Sri Yap Ngan Choy, Group Managing Director for NCT Group of Companies, the Genting Highlands are unique in being mostly untapped for tourism and located within ancient and pristine rainforests. The first stage of the hotel opened at the beginning of October followed by the second stage in December.

"Despite knowing that it would be a challenging dream, my first sense was that it was a beautiful project with mountainous views over the canopy of the rainforest, with clouds swirling overhead and offering a totally relaxed setting. It needed a good design so that

guests would feel like they were part of this heavenly environment," he enthused.

Home To Five Elements

The concept was conceived in 2011 and because of the scale of the development and located in difficult terrain it has taken a long time to evolve. There were many challenges in building the new property with the high altitude requiring additional transportation which resulted in some 30% higher costs than if it were on flat land.

"Prior to purchase, we had the nation's most well-known feng shui master assess the property as it is something that is important to me and NCT," claimed Dato' Sri Yap. The five elements theory is a Chinese philosophy used to describe interactions and relationships between things. These are wood, fire, metal, earth and water and they were all assessed by the feng shui master in selecting the best block of land to purchase and develop.



Best In The West

Dato' Sri Yap wants the new resort to become the most popular hotel in the world and therefore, needed an aggressive hotel management company so he signed a contract with Best Western Hotels and Resorts, the world's biggest hotel family. While the brand is not yet well-known in Malaysia, all properties are owned and operated independently. This means each owner retains their independence while tapping into the group's global reservation system.

While there is already a wealth of accommodation in the Genting Highlands, the Best Western Premier Genting Ion Delemen will set about offering memorable service so that once guests arrive they will be known to staff immediately as there is only one entrance. The hotel needs

NCT is recognised in the market as a boutique developer. "Some are surprised that we developed the land in the Genting Highlands and as such we have maintained our reputation for developing a quality product and this branding and reputation is important to us," claimed Dato' Sri Yap.

While the Best Western Premier Genting Ion Delemen is NCT's first venture into hotels, they also intend to open a three-star, 210-room property in Sungai Petani in about four years time. NCT has not really been affected by the downturn in the Malaysian economy and considers the opening of the 20th Century Fox Theme Park adjoining the Best Western Premier Genting Ion Delemen will be beneficial and is therefore very optimistic about the future.



Left to right: Best Western's Sky Garden, Sky Lobby and Hugos

to work on return guests and, as it offers apartments, it will cater to a wide market. Children will be taken care of so that parents can have some free time and thus, want to return to enjoy this.

Hotel owners and management consider that the hotel will extend the appeal of the Genting Highlands so that all properties on the mountain will benefit.

"We will add a refreshed look at the Genting Highlands by offering new facilities such as art weekends. In addition, we will do things that our neighbours aren't doing so we believe both developments will complement each other. We have set out to offer a funky hotel as we aren't a corporate property," claimed Dato' Sri Yap.

Boutique Developer

NCT is a boutique developer because, compared to the big developers, they develop smaller properties. There is a need to position their developments appropriately and

From The Ground Up

There are few in the construction industry who understand every step of a development, from the ground up, as Dato' Sri Yap does. He started as a tiler some 30 years ago and then slowly built his company. NCT is now the biggest tiling contractor in Malaysia and recognised by those in the industry as the market leader.

Ten years ago it became a complete construction company with its first major development in Melaka. NCT has had success in redeveloping abandoned projects due to it being an approved contractor.

"There is no shortcut to success and I attribute what I have achieved to hard work. The highest education level I obtained was just form five but I don't think that has held me back. I get up early each day and go home late. Family is also important to me with my best partner being my brother and now my three children are also in the business," claimed Dato' Sri Yap.

Rocking the Foundations of Hospitality

Hospitality Asia interviewed Leong Wy Joon, Senior Vice President, Hotel Development Asia and India at Hard Rock International about the company's regional developments.

Since its 1971 inception, Hard Rock has been a music authority. The company has excelled by staying true to its musical roots and infusing music into every aspect of the Hard Rock Hotels experience. From the minute guests arrive and are greeted by iconic lyrics and possibly a guitar, the property distinctly says 'Hard Rock' and lets them know they've arrived. Because music is multi-generational, the brand appeals to many travellers.

Artist-inspired designs are another experience where guests experience bold contemporary design, vibrancy and murals that blend with music memorabilia. All properties take into consideration location and local culture and work with design and memorabilia teams to determine the best items for the property.

EXPANDING THE BRAND

The brand will soon welcome Hard Rock Hotel Shenzhen, which will be the first Hard Rock Hotel in Mainland China. Located at Mission Hills Centreville, the 258-room hotel features a Body Rock fitness centre, signature restaurants, lobby lounge and more. It is located one hour from Hong Kong and 40 minutes from the city centre and set in gardens with access to Mission Hills Golf Club; the world's largest golf club.

Development of Hard Rock Hotel Dalian and Hard Rock Hotel Haikou continues. Dalian is a 200-room beachfront destination set to rise on Golden Beach in China's northeast. It will feature brand amenities, like The Sound of Your Stay music amenity programme, Body Rock fitness centre and Hard Rock Roxity Kids Club.

Hard Rock Hotel Haikou, the second Mission Hills collaboration, will be located in Mission Hills Haikou



and comprise 272 rooms. It is located in the Hainan Island Town Centre development and will complement the resort's golf, shopping, dining and entertainment facilities.

Due to China's soft economy, operating performances in certain gateway destinations, like Singapore and Hong Kong, have been adversely affected, making it less financially feasible to develop new hotels there.

"Although current sentiments are somewhat weighed down by the weak regional economies and currencies of certain Asia Pacific economies, I expect 2016 to be strong led by Japan, Thailand and Australia with India offering great promise and opportunities", claims Leong.

As a single brand with a focused product differentiation, Leong is confident that offering a unique value proposition sets them apart from the competitors, as the industry continues consolidating brands.

KEY SKILLS

The Hard Rock brand is instilled in key attributes, like authentic, passionate, unpredictable, democratic and philanthropic. Most Hard Rockers are passionate about music and making the world better in abiding by the 'Love All, Serve All' motto.

Berjaya Hotels Focus on Quality

While Malaysian tourism arrivals are increasing, hotel rates reflect quantity rather than quality but the new CEO for the Berjaya portfolio aims to change this.

Hanley Chew has recently been appointed as Chief Executive Officer with Berjaya Hotels and Resorts. The accountancy professional started in sales and marketing with Marriott Hotels and recently has worked with Sunway Hotels and Destination Resorts and Hotels as well as operated his own hospitality consultancy before taking over the Berjaya portfolio.

Chew sees the challenge for Malaysia isn't only getting tourists here and increasing the arrival numbers as is the current situation but also to develop tourism rather than trying to create tourism. This means changing and developing the mindset. He thinks that one of the best ways to do this is to convert convention travellers to return with their family as tourists. "Many foreigners travel to Malaysia for business or for conferences and we should be aiming to get these people back with their families to enjoy a holiday here," he enthused.

In order to do this, Chew also thinks the Malaysian tourism industry needs to attract more big conventions. "While we have the convention planning hardware we need to pull out all stops from the very top in attracting big conventions and follow what other countries are doing," he claimed.

Properties such as Berjaya will benefit along with other hotels when tourism arrivals in all price segments increase. "Berjaya is a 25 year-old company operating mid-scale hotels and, as such, it does well in bad times as well as when the economy is bubbling along," said Chew.

Currently Berjaya rates are stable and there's a focus on targeting markets where tourists enjoy relaxing island holidays and in creating value for money for guests. Chew is focused on maximising returns for all outlets and rooms in the hotels under

his charge. He is encouraging all General Managers to think as entrepreneurs with Berjaya Langkawi now having a Starbucks in its lobby, as an example.

At the same time the CEO is looking for new opportunities and concepts to roll out. Two new brands are being unfolded in Ansa and thelivingroom. Ansa is more casual and cheerful and less conventional while thelivingroom will introduce room flexibility in resembling more a living room through incorporating a bed that recedes into the wall when not in use. Chew believes this will appeal to young adventurers with young family and one is planned to open in Johor in 2018 and another in Kuala Lumpur in 2019.

Chew concluded, "Hoteliers need to measure performance differently and we need to cater more to guest needs and this means creating experiences not just hotel rooms."



A Unique Experience

Hospitality Asia spoke with Arthur Kiong, Chief Executive Officer of Far East Hospitality to discover that he's one who believes that each guest is unique. To him, it's important to delve into the psychographics of travellers to craft an experience that resonates with them while addressing their needs and wants.

WHAT MAKES OASIA SUITES KUALA LUMPUR UNIQUE?

Oasia Suites KL is an apartment-style hotel offering hotel rooms and one and two-bedroom apartments that can be combined to form larger units for big groups. Each unit is equipped with apartment facilities for business and leisure travellers who seek to journey well within the comfort and familiarity of a city. With elements of nature imbued throughout the hotel, we inspire and empower our guests to refresh, refuel and recharge.

WHY WAS THE PROPERTY OPENED IN KUALA LUMPUR?

Malaysia attracts strong tourism numbers with over 27 million inbound arrivals in 2014 and Kuala Lumpur is a commercial and business focal point, as well as a popular tourist destination. Oasia Suites KL offers business travellers and families on vacation respite in the city. Malaysians are placing greater emphasis on health and wellness too and there's a growth in importance of health and wellness, which presented an opportunity for Oasia to expand here. The unique cul-de-sac that's set against the backdrop of Bukit Nanas makes it perfect for increasing numbers of wellness-conscious travellers.

HOW DOES A SINGAPORE BRAND COMPETE WITH INTERNATIONAL BRANDS?

Country gateways are our main focus and we're searching for opportunities and will hopefully expand in the coming years. The mid-tier market is highly differentiated with varied traveller psychographics, all of which can belong to the mid-tier market and have different needs. What sets us apart from other international brands is that we know and understand the mid-tier market and cater our brands to suit different traveller psychographics.

WHO IS YOUR TARGET MARKET?

With an increasing trend of millennial travellers who are more wellness-conscious, well-travelled and astute, we offer a quiet getaway in central Kuala Lumpur that will resonate with them.

HOW SUCCESSFUL HAS THE BRAND BEEN TO DATE?

Oasia has proven popular among business and leisure travellers in providing the sanctuary they seek in urban settings achieving a steady occupancy rate in the high-80s since opening.



Taylor's University

Empowering Future Hospitality Professionals

For Taylor's School of Hospitality, Tourism & Culinary Arts (TCHT), this goal is achieved through hiring the best in the industry and fostering close collaboration with industry partners, providing students with the much needed industry exposure before they even step into the working world.

For 30 years, Taylor's School of Hospitality, Tourism & Culinary Arts has been a leader in hospitality and tourism education and training. As one of the largest and most established hospitality and tourism management schools in South East Asia, the School takes pride in consistently producing high calibre, industry-ready graduates who can deliver excellent performance in their workplace. Its quality and commitment are reflected in the numerous awards the institution, faculty and students have received over the years, including the 2015 PATA (Pacific Asia Travel Association) Grand Award for Education and

Training, Hospitality Asia Platinum Awards (HAPA) 2013-2015 for academic and research excellence; as well as BrandLaureate 2012 Best Brand in Education - Hospitality, Tourism and Culinary Arts. The School is also rated the highest recognition of 'Tier 6: Outstanding' by the Ministry of Higher Education (MOHE) in D-SETARA rating exercise.

2016 also marks a 30 extraordinary years partnerships of Malaysia's number one school of Hospitality, Tourism & Culinary Arts with over 500 industry's best from around the world. These partnerships provide students the platforms, through various programmes, to be trained and nurtured to be a class above the rest. Students are exposed to the industry even before they leave the university, adding an extra dimension to their education, giving them comprehensive training experience to groom them into a successful professional in their chosen fields.



At Taylor's University, its teaching philosophy is centred on equipping students with future-ready advantage by equipping them with skills that help them to thrive in all circumstances, incorporating world-class education with engaging and holistic learning experiences that equip students with greater knowledge, essential experiences and life skills.

www.taylors.edu.my/hospitality

Club Med Champions Experiential Holidays

Club Med is well-established in the Premium All-inclusive Package Holiday segment of the travel market and continues to promote experiential holidays for all the family as Hospitality Asia discovered when it spoke to Vijay Sharma, the Country Director for Singapore and Malaysia.



Vijay Sharma is a sales professional with an extensive career in the travel industry with an exposure to India and South East Asian markets. He started his career in 1998 as an intern with Club Med in New Delhi, India. Throughout his career he has worked with a number of travel brands such as Thomas Cook, KUONI and MakeMyTrip.com in India and specialised in the outbound travel market. He joined Club Med India in 2012 and came to Malaysia towards the end of 2014 to head up the Malaysia and Singapore commercial teams.





“Club Med’s uniqueness and warm hospitality is our point of differentiation from the cluttered competition!”

~Vijay Sharma

“It is important for Club Med to keep relooking at experiences. For example, at our Cherating Beach Resort it’s cool to get close to turtles so we offer this as an experience to all GMs (Gracious Members). Our food and beverages offered can and need to be innovative as does our evening entertainment for which Club Med is well known,” said Sharma.

The Country Director is enthusiastic about how unique Club Med is through being all about the total experience. The concept of GO Teams which offer unique activities such as the flying trapeze, sailing and rock climbing are as important as the resorts being located in unique places.

No one can afford to be complacent these days and Club Med also continues to champion all-inclusive packages and activities for all members of the family. “Visitors know what they have paid and what they will get in return but the challenge for us is to go beyond their expectations so that every member is catered to and therefore, wants to return,” he added.

MOVING WITH THE TIMES

Club Med has changed with the times with all four and five trident resorts and villas in its portfolio catering some 60% globally to families. The repeat customers’ rate is about 35% and something that Sharma says he and the organisation wants to get to a higher level despite the figure being considered good for the industry. Kids are the key to people returning with programmes being conducted for young people aged from just four months of age to teenagers.

Sharma also noted that guests who choose Club Med have also changed and in Malaysia, for example 70% of the population have access to the internet. Opportunities now exist on the internet with 45% of travellers having used online platforms. “This is encouraging for Club Med especially as 35% of the population bought something online last month,” he commented.

Customer loyalty programme are important too and Club Med is investing in digital programmes to stay in touch with its customers.

EXPANDING CLUB MED

Club Med is expanding with another property being planned in Malaysia. Langkawi has been suggested although Kota Kinabalu is also a possibility. Sharma claimed that while accessibility is important in selecting sites for new properties, there also has to be something exceptional about each location to give guests a reason for travelling there.

There are already 70 Club Med properties around the globe with nine new resorts now under construction. Some 15 are currently being developed with plans for three to five resorts per annum from now on with Asia being central to this expansion. New properties are planned for China (four) as well as Sri Lanka, Khao Lak (Thailand), Lombok (Indonesia), the Philippines and São Paulo (Brazil).

Club Med is also the biggest ski operator in world with two properties in Asia (Hokkaido, Japan and Yabuli, China) and a new one opening later this year at Beidahu, Jilin Province, China. Another opens next year in Hokkaido and all properties are especially appealing to Asians.

Currently the Maldives and Mauritius are hot destinations with travellers. Following the premium repositioning, existing properties are constantly being upgraded. Club Med Bali for example, has renovated room and kids facilities and there’s a new addition in an adult-only Zen pool. In addition, rooms at Club Med Kani in the Maldives have been renovated. Club Med Cherating Beach will also be renovated within the next two years.



Homegrown Brands to the World

The Ri-Yaz Group under the guidance of Group Managing Director Dato' Shaheen Shah Sidek has already rolled out three hotel concepts and has plans to expand all three plus related business.



“ *Being hoteliers, our strength is in hospitality, building hotel and resort brands and also, operating these brands once construction has been completed.* ”

~ Dato' Shaheen Shah Sidek

Malaysia's Ri-Yaz Hotels and Resorts commenced operations in 2008 as a multiple, international business operator with its core business being hotels and resorts but more recently, global food brands. It handles hotel management contracts, owns and operates its own concepts and now builds and operates its own brands – Ri-Yaz, The Pure, dash and Tan'Yaa.

Dato' Shaheen Shah Sidek and Dato' Nurulhidayah Ahmad Zahid are the driving force behind the group and are supported by a strong design and operations team. “Being hoteliers, our strength is in hospitality, building hotel and resort brands and also, operating these brands once construction has been completed,” commented Shaheen.

While a young company, the track record is impressive with dash Hotel in Seminyak Bali, which only opened in 2015, having already won many awards and accolades (it just won the concept hotels award at the 2016 World Luxury Hotels Award presented in Doha). Its trendy urban design is very appealing not only to young Millennials but a whole range of travellers. “Travellers seek different experiences when they travel and conceptual hotels are all the rage now with every piece of dash being designed and interactive for today's Smart Phone generation,” enthused Shaheen.

One of the priorities for Ri-Yaz is to have clearly defined multiple brands to cater to different market segments. While The Pure (premium) and Tan'Yaa (apartment hotel) are what most would consider conventional hotels, dash Hotels is intentionally different in order to garner attention from travellers seeking a property that thinks outside the box.

Each dash property is linked to a signature bunny theme with Bali being the Red Bunny. The next dash Hotel is destined for Langkawi at the southern end of Pantai Tengah. This property of 104 rooms will open in March 2017.

Ri-Yaz is currently looking to expand the brand in Koh Samui and Gurney Drive, Penang.

DEVELOPMENTS IN CYBERJAYA

Malaysia's focus for the Multimedia Super Corridor, Cyberjaya is an area well-known to Ri-Yaz. It now operates two hotels, from two different brands, a dash and a Tan'Yaa with an expansion of Phase Two for dash in early 2017.

Dash Box Hotel Cyberjaya is situated within the MaGIC Village opened a year ago with 42 rooms. Since it's opening, dash Box has been running at 90% occupancy because the luxury container hotel appeals to creative entrepreneurs who visit the adjoining Malaysian Global Innovation and Creativity Centre (MaGIC).

For phase one, this innovative property includes rooms created from luxuriously appointed shipping containers while phase two includes chalet rooms housed beneath a barn-shaped space enclosed by corrugated iron. Facilities include a restaurant, gym, swimming pool, pool bar, ballroom, meeting rooms and property-wide wi-fi to provide exactly what young entrepreneurs want. Phase two with the additional of 45 rooms, will be completed by December this year.

Tan'Yaa Hotel by Ri-Yaz, Cyberjaya is at the centre of all the activities and surrounded by some of the major landmarks in Cyberjaya. You can literally park yourself at the hotel and hop over to Starbucks and the food haven is just a leisurely stroll within the area. The 84 spacious rooms are all equipped with kitchenettes and suitable



from short to long term lease. A 90-room Tan'Yaa Hotel will also open in Ipoh by June 2017.

THE PURE HOTEL SUNGAI PETANI

The Pure Hotel in Sungai Petani, Kedah, just opened as a four-star property that is operated by Ri-Yaz on a management contract. So far the response to the hotel has been very good due to the large number of factories there with many operated by multinational companies. Weekend weddings are also doing well for the property.

A second The Pure management contract is anticipated for a 240-room hotel under construction in Kuah, Langkawi and is scheduled to open by 2018.

ASSOCIATED BUSINESSES

The group has just launched a global loyalty programme for independent hotels around the world. This will feature a cash back app and has already garnered the support of several hotels since its recent launch.

Ri-Yaz also has the Indonesian, Malaysian and Singaporean license for Galitos, a South African-based quick service grilled chicken concept. The first outlet will open in the first quarter of 2017 at The Curve Kuala Lumpur. Ri-Yaz is actively seeking similar franchisee arrangements. While a homegrown Malaysian company Ri-Yaz is aiming to be seen as an international management company with a Malaysian address.





Celebrate Chef Paul Bocuse Week at Berjaya

BERJAYA University College of Hospitality celebrates the life and cooking of Paul Bocuse with a comprehensive gastronomic festival.

BERJAYA University College of Hospitality (BERJAYA UCH), currently the 17th and only Malaysian-based member of the Institut Paul Bocuse Worldwide Alliance, will be hosting the International Chef Paul Bocuse Week from 14th to 26th November 2016. This global event features two weeks of exciting events, workshops and exhibitions, all activities will be held at BERJAYA UCH, Kuala Lumpur and this annual festival will be held simultaneously across 16 other locations worldwide by international Alliance members.

This event is the second edition of the Chef Paul Bocuse Week and as a tribute to the life and work of Chef Paul Bocuse, each member campus will present a series of events and activities that expresses the four fundamental principles of the Alliance – ‘Guest’ featuring fellowship through networking and inter-exchange of knowledge amongst Alliance members; ‘Product’ educates the public about the culinary arts through demonstrations, conferences and workshops; ‘Teamwork’ showcases promotions jointly undertaken, friendly competitions and engagement contests; and lastly the principle

of ‘Entrepreneurship’ that aspires to inspire through the sharing of the life and works of Chef Paul Bocuse via exhibitions, conferences, special courses, alumni meetings and testimonies.

These will be communicated through the themes of Gastronomy, Culture, Education and Sharing with the core intention of building and honouring the Alliance values to uphold trust, respect, commitment and generosity.

BERJAYA UCH will be engaging in all the themes to bring the spirit of its values and principles across to the public and students through its network of resources.

SHARING AND CARING

Kicking off the festivities in the spirit of sharing and generosity, BERJAYA UCH will be partnering with ‘The Lost Food Project’, a non-profit organisation that collects surplus food from Malaysian supermarkets and gives it to those in need. This is a worthy cause as 3,000 tonnes of disposed edible food, equivalent to six million meals, helps those who need it most.

“ *Students learn by doing and we work tirelessly to provide international exposure for our students by bringing in renowned chefs. These collaborations have made us the most visited institution of higher learning in Malaysia.* ”

~ Mae Ho





Staff and students will also manage a one-day activity of providing and cooking lunch for 30 sponsors from refugee schools with the support of various NGO's and diplomatic missions.

PUBLIC EVENTS

Many public events are planned such as a 'Cookies and Pralines' Class, a special Chef Paul Bocuse Week Brunch at Samplings on the Fourteenth, a Boulangère Workshop and, mind-expanding experiences from 21st to 24th November for a series of events to introduce Peruvian culture, cuisine and spirits in collaboration with the Embassy of Peru.

BERJAYA UCH will collaborate with both the CIVB L'École du Vin Bordeaux and the BIVB L'École des Vins de Bourgogne to stage a series of wine workshops including wine initiation sessions, technical certification seminars, as well as dégustation lunches and dinners.

Besides being able to attend, enjoy, experience and learn from all the above events and activities, guests should also know that throughout the event, they can also participate in an online picture contest via Facebook to showcase their creativity and understanding of 'happiness is in the kitchen'.

STUDENT ADVANCEMENT

Students will be able to increase their knowledge and experiences in all the activities as well as participate in an international contest that is only open to students from the participating Alliance members. They will be able to learn from professors from other countries in the exchange professor programme. A finale Gala Networking Dinner will enable them to apply Paul Bocuse techniques.

Executive Director/CEO of Berjaya Higher Education Sdn Bhd, Mae Ho commented, "Students learn by doing and we work tirelessly to provide international exposure for our students by bringing renowned chefs such as Gordon Ramsay, Chuck Hughes, Emmanuel Stroobant, Tarek Taylor, Chef Alvin Leung, Yan, Hide Yamamoto and most recently, Anna Olson in July 2016. These collaborations have made us the most visited institution of higher learning in Malaysia."

She continued, "This alliance enables the students of BERJAYA University College of Hospitality to be enriched by being exposed to multicultural world-class gastronomic education. Being an exclusive alliance of Institut Paul Bocuse has numerous benefits for our students and it is a life changing experience. It further enhances the learning curve for our students not only through the appreciation of their culinary heritage but also through cross-cultural promotion of gastronomy, culture and education built on Institut Paul Bocuse's values of trust, respect and commitment."



www.berjaya.edu.my

Le Méridien Introduces Sophistication to Putrajaya

A new Le Méridien property opening is of interest to the growing business, leisure and conference business in Malaysia's ever-developing administrative capital of Putrajaya.



Le Méridien Putrajaya is conveniently located adjacent to IOI City Mall, Palm Garden Golf Course and 30 minutes from the Kuala Lumpur International Airport. This makes it an ideal destination for both business and leisure. The design is a blend of Le Méridien sophistication and architecture of the Putrajaya administrative capital.

General Manager, Kumar Renoo remarked, "Our 353 rooms and signature amenities promise a memorable stay. The hotel design reflects the Putrajaya surroundings and local culture. At every turn, guests are able to discover design elements that are abstracts of the traditional wau, national hibiscus flower, contour map of Putrajaya and even traditional poetry. We work towards creating experiences and memories for our guests, so that they leave feeling that they've made a unique discovery; one to be shared with friends and family."

He added, "As such, we curate a variety of guest packages - for families, we have the Le Méridien Family Programme, which offers Kids Club facility where children can play and learn through cultural and educational activities."

With more than 3,800m² of abundant natural light event space, the property is a preferred MICE hotel. Meeting packages are tailor-made to ensure all business needs are catered to and spacious meeting foyers invite networking. The grand ballroom 2,500m² is supported by a dedicated event planning team and advanced audio-

“ *Our 353 rooms and signature amenities promise a memorable stay.* ”

~Kumar Renoo

visual equipment. Avid golfers will enjoy golfing packages at the adjoining 18-hole Palm Garden Golf Course.

The modern IOI City Shopping Mall is adjacent and offers the latest in fashion and leisure activities. District 21, located in the mall, is ideal for team building activities, while a skating rink invites a new experience. Guests are also treated to contemporary cuisine at the hotel's dining outlets and invited to enjoy signature illy coffee plus cocktails at Latitude Bar.

The hotel is eco-friendly, with all 353 rooms being smoke-free, making it ideal for families with children. In line with a healthy lifestyle, recreational facilities include a pool and a special kids' pool.

The exclusive Club Lounge on the 20th floor offers panoramic golf course views and nearby surroundings. Privileged lounge guests are invited to start their day with signature breakfasts, selected specialty beverages throughout the day and evening cocktails.

The General Manager is very enthusiastic about business so far. "We are pleased that business is ramping up since we opened our doors on August 18th. We have hosted numerous corporate and government groups since opening and September was busy with the Grand Prix," enthused the General Manager.



MBA

Enhance your career prospects



Global Master Chef

The ultimate international certification
for culinary professionals

Intake Dates

January | May | September

ACADEMIC PROGRAMMES OFFERED BY BERJAYA UNIVERSITY COLLEGE OF HOSPITALITY

Foundation • Diploma • Degree • Post-Graduate

- Accounting
- Business Information Systems
- Business Management
- Culinary Arts
- Events Management
- Finance
- Heritage Cuisine
- Hospitality Management
- Human Capital Development
- Marketing
- Master of Business Administration
- Patisserie
- Public Relations
- Retail Management
- Tourism Management

PROGRAMMES OFFERED BY BERJAYA COLLEGE

Academic • Professional • Skill-based

- Food & Beverage Service Operation
- Food Preparation and Production
- Guest Service Operations

*Scholarships
and Study Grants
available!*
(Terms & Conditions Apply)



St. Regis Raises The Bar

General Manager of The St. Regis Kuala Lumpur Samuel Wong brings with him vast experiences in the Asian luxury hospitality industry. His understanding of the market, operations and procedure, coupled with the depth of brand knowledge has allowed him to dynamically lead the hotel team.



“ The main challenge in the hotel is to deliver the correct message about our facilities and our services to potential guests. There are many amazing stories that everyone needs to know about the hotel and it takes a physical presence to be able to justify its beauty. ”

~Samuel Wong

St Regis has always been an aspiring international brand recognised for its luxury qualities and amazing legacies brought forth by the founders from over a century ago. A few examples of their rituals and culture that are still being practiced in every St. Regis today include afternoon tea, Champagne sabering, butler service and signature Bloody Marys.

The brand creates an avenue to partner with Kuala Lumpur’s existing tourism platforms creating and introducing new concepts and standards in luxury hospitality.

“St. Regis isn’t just adding to Kuala Lumpur’s luxury hotel options but it’s also setting a new standard of what luxury services are, and how it can be expanded,” claimed Wong.

The hotel features one of Malaysia’s largest standard guestrooms, each with a walk-in wardrobe and combines modern day glamour with old-world elegance. They chose only the best chefs to curate exceptional guest menus.

Apart from its facilities, the hotel has introduced six eclectic food and beverage venues serving varied cuisines in the Drawing Room, The Brasserie, Taka by Sushi Saito,

The Astor Bar and Decanter and Crystal. Taka by Sushi Saito features Tokyo’s youngest sushi chef who was awarded a three-star Michelin rating and this is his only venture outside Tokyo.

With over 100,000m² of convention facilities, thoughtfully planned and highly personalised spaces cater to all business and event needs. Special attention to detail and design has been tailored to cater to diplomats, dignitaries and industry leaders. The Grand Ballroom’s seamless projection LED screens offer a unique digital canvas for transforming event spaces. The 47 LED panels create a 270° surrounding allowing space for creativity in conceptualising events.

To date, guests have been very happy in the level of excellence shown by the hotel team. According to the General Manager, the future is looking great and the whole team is excited to see the hotel setting new industry standards.



*“Pursue excellence and
success will follow.”*

Rancho

HAPA ~ Passion • Excellence • Recognition



HOSPITALITY ASIA PLATINUM AWARDS (HAPA) recognizes and rewards the crème de la crème of the hospitality industry at all levels. Focusing on the people who strive ceaselessly to give guests a hospitality experience bar none, this signature soiree has become a much-anticipated event for all players and businesses who work within the hospitality industry. HAPA, dedicated to recognizing and rewarding personalities and establishments who have shown drive, dedication and passion for excellence. The Award Categories are as diverse as the industry it serves, with personality awards dedicated to service excellence and leadership, to categories ranging from the best experiences to be had in travel, golf, spa, food and entertainment. The Oscars of Hospitality is held annually, with Malaysia and Regional countries taking it in turn to host the event.

Life In The Glasshouse

Seputeh is an unlikely setting for an innovative event space and trendy café but it has been chosen by two sisters for what they call Glasshouse.



Glasshouse is an innovative multi-storey hospitality development backed by lush secondary forest just minutes away from the busy thoroughfare of the Federal Highway in suburban Kuala Lumpur. The first event was staged in December 2015 and things have been hectic ever since.

The concept has been developed by two sisters, Huen Su San and Huen Su Yin who are directors of Design Finish (M) Sdn. Bhd. It has been built on family-owned land but both think the location and surroundings are ideal for their concept. The concept was conceived after Su Yin, who had been making creative wedding cakes for years, noticed that the city lacked venue spaces for garden weddings and events.

Huen Su San heads up the event and activities space in Glasshouse and busily assists product launches for exclusive customers such as Porsche, Mercedes-Benz, Chanel, Versace, Clarins and AirAsiaX and weddings that are particularly popular on most weekends.

The airy space is mostly illuminated by natural light and floor-to-ceiling windows and this appeals to wedding couples while guests and event planners appreciate the natural setting plus its raw and industrial ambience.

While the building was architect-designed both women played big roles in the building's design and construction that has event space on the ground floor and café and production kitchen on the first floor. The event hall is unique in being high enough to enable aerial dancers and acrobats to hang from the ceiling. Future plans include the development of a rooftop area.

Events for 500 people are possible and there is parking for up to 220 vehicles with car jockeys assisting with offsite parking.

Simply Delectable

Huen Su Yin is the face of the successful Delectable by Su Cake Shops (two in The Gardens Mall, Mid Valley, one in the Pavilion Kuala Lumpur and now the Glasshouse).

Patrons can select favourite offerings such as cookies and playboard, banana peanut butter ala mode and an edible terrarium that includes layers of cake, mousse, praline croquet, dark chocolate ganache and hand-piped butter cream cactuses. Other dishes include mushroom spaghetti, kiddy burger and lasagna.

The café opens from 10am to 6pm Monday to Thursday and from 10am to 11pm on Friday to Sunday. It is popular with locals and even those from further afield who enjoy the cakes and desserts plus light and casual snacks.

www.glasshouse.my

UOA Hospitality Opens The Vertical Bangsar

Building on the 2014 first phase, this expansion at The Vertical Bangsar South, encompasses the total facilities of Connexion@Nexus and the new The Vertical facilities.

The launch of the phase two is timely as Malaysia aims to break into Asia-Pacific's top five in the International Congress and Convention Association's global rankings, by 2020. Apart from a wide variety of spaces, the CCEC features an event planning team and new facilities built to fulfil the demand for a central venue suitable for many activities including business, social and leisure. With its central location between Bangsar, Kuala Lumpur and Petaling Jaya, the CCEC has wide appeal.

"At CCEC, we have always believed in making a connection with our guests, since we first launched Connexion@Nexus in 2014. Our location in Bangsar South has given us unparalleled opportunities to grow further as there are more offices and hotels

coming up in this vicinity over the next 12 months," said Anita Khoo, Head of UOA Hospitality.

Khoo added, "Over the last two years, we have honed our versatility and capabilities by catering for a wide variety of events. We are confident that we can offer CCEC as a venue of choice with the space options we have."

Facility Features

In total, five ballrooms encompassing three ballrooms at Nexus and two ballrooms at The Vertical, range in seating capacity from 250 to over 500 each. The Grand Nexus ballroom at Nexus has a capacity of 2,100 while the Grand Summit ballroom at The Vertical accommodates 1,000, making CCEC a venue for many events.

In addition, 15 function rooms in Nexus and The Vertical offer solutions for many events. Each room features modern facilities, while at Nexus, the four function rooms can be joined to create a larger space. The Zenith Banquet

UOA Hospitality Sdn Bhd (UOA Hospitality), a subsidiary of Malaysian property developer UOA Group (UOA), has expanding its events and conference portfolio with the newly rebranded Connexion Conference and Event Centre (CCEC) offering 18,500m² event space.

Hall with floor-to-ceiling glass windows caters for over 180 guests.

A 298-seater auditorium in Nexus is equipped with an extensive audio-visual system and stylish three-tier seating.

Intimate gatherings and cocktail receptions are possible at CCEC's Gazebo; an outdoor venue seating 20 in landscaped garden. Three VIP rooms provide a relaxed atmosphere with sofas seating.



www.connexionceec.com

THE ROW

KL's Alternative Neighbourhood

The Row on Jalan Doraisamy, Kuala Lumpur is a development that blends the charm of pre-war architecture with modern functionalities, to give a refreshing juxtaposition to the shiny tall buildings that surround it. Its architecture reflects creative adaptation of existing buildings with an emphasis on greenery and natural lighting.

The Row is broken down into three phases that will eventually house 36 retail and food and beverage outlets, living SOHOs and offices, as well as a plaza for the public to enjoy.

Phase one was completed in March 2015 and is known as the Events Cluster, which houses interesting anchor tenants to set the tone of the development. Event spaces; Slate, Deck and Back Row are set up to foster creative interactions and give city residents a focus for community living.

Slate is a spacious double height event area that's perfect for art exhibitions, conferences, corporate and civic engagements, weddings, fashion shows, talks, music gigs, film screenings, private parties and weekend markets.

Deck is an outdoor rooftop event space, great for private party, barbecues or pop-up bar, rain or shine. Back Row is also utilised for events with an underground feel.

Tenants on board as of June 2015 are: Café League of Captains by local streetwear brand, Pestle & Mortar, local homebred café chain, Butter + Beans now known as Common Grind, authentic Baba Nyonya restaurant LimaPulo, beer garden by Mojo, and a co-working space by The Co for local and regional technology entrepreneurs.

Wine and tapas bar BacchUS, French bistro Two Ox, skateshop Wheel Love as well as Lifestyle store and café by Peter Hoe are the latest additions to The Row.



www.therowkl.com

*“Others have seen what is and asked why.
We have seen what could be and asked why not?!
We make events happen!”*

The architect of innovation!

Yes, we're



We Make A Difference.

WAP INTL SDN BHD • 603 7954 1911 • mad@wapgroup.asia



EXPERIENCE REIGNS SUPREME AT BATANG AI

Experienced Sarawakian hand Keith Pointer has taken over the reins of the recently renamed Aiman Batang Ai Resort and Retreat in remote Sarawak near the Kalimantan border. Born in the UK, he started his hospitality career with the Innkeeper Group before moving to Malaysia in 1997 to manage properties including opening two hotels. He successfully managed both resort and business hotels as well as highland retreats. His last position was CEO of Destiny Properties (Bintulu) encompassing New World Suites and ParkCity Mall. He also held the position of Chairman of the Malaysian Association of Hotels Sarawak Chapter and has sat on the Sarawak Tourism Board and has been a board member of The Malaysian Association of Hotels in Kuala Lumpur.



PULLMAN SANYA APPOINTS SAM TIAN

Pullman Sanya Yalong Bay Villas and Resort has appointed Sam Tian as the resort's General Manager. He has almost 30 years experience in hospitality after graduating from Beijing's Capital University of Economics. During his career he has worked in sales and marketing for hotel groups such as Kempinski and Sheraton. Before this appointment, he was General Manager of Wanda Realm Maanshan. The Beijing-born will bring his rich experience and unique point of view to the resort and bring it to its next level of excellence.



ISLAND TO ISLAND

Starwood Hotels and Resorts recently appointed Thomas Schwall as General Manager of The St. Regis Langkawi. A French national, Schwall will oversee all management functions and hotel operations of this luxurious Langkawi property. His last position was as General Manager for the opening of the Sheraton Deva Golf and Spa Resort in New Caledonia. He has enthusiastically commenced leading his team in bringing St. Regis' signature luxury amenities and



flawless service to the new property. His career in hospitality began as a culinary arts apprenticeship based in Paris followed by an MBA in Hospitality Management with Cornell University and ESSEC Business School. He has held management positions in Italy, the United States, Australia and Singapore.

PARKER HELMS ROSEWOOD SANYA

Michael Parker has been appointed Managing Director of Rosewood Sanya, which will open early 2017 as the first China resort for Rosewood Hotels and Resorts. A British native, he has 23 years hospitality experience and held senior management positions in both mainland China and the United Kingdom, most recently as Managing Director at Banyan Tree Shanghai on the Bund, and previously with Wanda Hotels and Guoman Hotels, as well as at The Grosvenor Hotel in London. Rosewood Sanya's opening represents the collection's second Asia resort joining Rosewood Phuket which is also due to open early 2017.



**NEW RESIDENT MANAGER AT RENAISSANCE
KUALA LUMPUR HOTEL**

Kamal Munasinghe has taken up the position of Resident Manager at Renaissance Kuala Lumpur Hotel. In this new role, he is responsible for assisting the hotel General Manager with the smooth and profitable running of the hotel. The Sri Lankan born Swiss national, brings a wealth of experience and industry knowledge gained over more than 20 years experience having worked through the ranks in Switzerland, Sri Lanka and Vietnam. With his strong management and leadership skills coupled with his philosophy of exceptional service, he's able to build strong relationships with clients and associates.

Armed with a Hotel Management Diploma from Schiller International University, Switzerland, he is sales focused and results driven. Prior to joining Renaissance Kuala Lumpur Hotel, he was Director of Operations at the Renaissance Riverside Saigon Hotel, Vietnam.



**ASCOTT'S NEW THAI
ASSET**

International serviced residence owner-operator, The Ascott Limited has appointed Koen Vermeersch as Area Manager for its Thailand properties and General Manager for Somerset Park Suanplu Bangkok. He brings with him extensive experience from real



estate management and securities investment funds to property operations management. Before moving to Thailand, he was National Director Asset Management and Investments for the SK China Real Estate Fund, where his responsibility was directed to improving the assets, increasing revenue and attracting acquisitions. A Belgian national, Vermeersch also speaks fluent Dutch, French, English and Mandarin.

MICHAEL WEISS LEADS PULLMAN MIRI WATERFRONT

German national, Michael Weiss has been appointed General Manager of an upscale hotel in Miri, Sarawak. The 328-room, five-star Pullman is ideally located in the hub of the Miri waterfront commercial centre beside the Miri River and the South China Sea. He has an extensive career with over 35 years global experience under numerous hotel groups from the United Kingdom to Germany, Hong Kong, Malaysia, the Philippines, Thailand and China. His most recent role was as the Area



General Manager for the Intercontinental Group in Beijing. No stranger to Malaysia, he was previously with the Holiday Inn Penang and Kuching. He sees his expertise in hotel operations and management as one who crafts a long-term vision for the future of properties in providing direction, coaching and mentorship to achieve the desired results.

**SOFITEL FOREBASE
CHONGQING APPOINTS
NEW HEAD**

AccorHotels has appointed Arno Moretto as the General Manager of Sofitel Forebase Chongqing. Austrian born, the General Manager has more than 28 years experience in international hotels,



such as The Taipei Ritz, Banyan Tree Desert Spa and Resort Bahrain and the Anantara Qasr Al Sarab Desert Resort Abu Dhabi. He has the experience and ability to create unique innovative events and will introduce new stylish features in Chongqing, which should bring the Sofitel Forebase Chongqing to greater heights.

RESIDENT MANAGER APPOINTED

A British native and a respected hospitality professional, Sarah Hess brings over 25 years experience in hospitality to her new role as Resident Manager of Best Western Premier Genting. Hess's recent appointments include positions at the Hilton Melbourne, Hilton Sydney and Hilton London Gatwick Airport where she contributed to the hotel's successful opening. During her tenure in previous positions, she has been seen as results-oriented and driven and one who was able to lead her team towards achieving measurable results. In her new role, she will oversee the hotel's operations and focus on driving service and performance excellence.



NEW GM FOR SOFITEL GUIYANG HUNTER

David Baldwin has been appointed General Manager of the upcoming Sofitel Guiyang Hunter.

With 30 years global luxury hotel experience, Baldwin has held general manager positions in prestigious hotels in countries like Mexico, the Philippines, Indonesia, Thailand and his native

USA. This marks an enthusiastic return to China for one who began his career with Accor and Sofitel in Shanghai in 2007. He believes the deluxe property will add to the emerging hospitality market in Guiyang famed for its beautiful climate and scenery.



NEW FRIENDLY NEIGHBOUR

Shangri-La Hotels and Resorts' new Kerry Hotel, Hong Kong has announced the appointment of Nicholas Smith as General Manager. Smith was instrumental in the opening of Kerry Hotel, Pudong in 2011 and brings a wealth of knowledge and experience, paving the way for the brand's regional success. The new General Manager wants the hotel be the friendly and helpful

neighbour who will always be there to satisfy a variety of needs for nearby residents. It will be one where residents and visitors alike will enjoy the facilities and intuitive services, from expansive harbour-view spaces, interactive sports and recreation to family vacation packages and simply a venue to recharge and refresh.



WILKINSON NEW GM AT NOOSA

AccorHotels has appointed Mark Wilkinson to the position of General Manager, Sofitel Noosa Pacific Resort. The General Manager commenced with AccorHotels in 2002 as Executive Assistant Manager and Food and Beverage Manager, Novotel Palm Cove Resort

before his first General Manager appointment at Sofitel Queenstown in 2005. He later became General Manager of the Sofitel Gold Coast Broadbeach and then Novotel Twin Waters on the Sunshine Coast, before moving to dually manage both the Mercure and Ibis Brisbane hotels in 2012. His most recent role was General Manager, Pullman and Mercure Brisbane King George Square.



NEW LEADER AT FOUR POINTS BY SHERATON PENANG

Starwood Hotels & Resorts SEA has appointed Norliza Omar as its General Manager of the 220-room Four Points by Sheraton Penang. She brings a wealth of resort operation and front of the house experience to this role.

She will oversee all management functions and will be instrumental in driving further revenue growth in both business and leisure segments and maintaining the hotel's premier positioning. With over 20 years hotel management experience, she first ventured into hotels as a personal butler at

Kuala Lumpur's Carcosa Seri Negara. Later, she worked various COMO properties before being promoted to General Manager at Abu Dhabi's Zaya Nurai Island Resort.

Her hope is to lead the team in providing a warm and friendly environment by creating engaging experiences from within.



MALHOTRA HEADS UP GRAND MERCURE MYSURU

Sachin Malhotra is the new General Manager of Grand Mercure Mysuru. He spearheads the hotel's business operations, overall implementation and business development at the 146-room property. A hotelier with over 15 years experience across a broad spectrum of hospitality operations, his AccorHotels journey began in 2009 and he has held leadership positions across various locations, the most recent being Hotel Manager at

Mercure Lavasa and Lavasa International Convention Centre. He has hands-on operational knowledge especially in hotel pre-openings and managing financial sustainability. Malhotra holds a Diploma in Business Administration and Marketing and a certificate from AccorHotels India Leadership Development Programme.



WOMAN POWER AT W TAIPEI

W Taipei has announced the appointment of Vivian Lin as Hotel Manager and also, W Hotels Taiwan's first female Hotel Manager. She is responsible for the hotel's strategy and operations and reports to the General Manager Cary Gray.

With 20 years hotel experience, especially in food and beverage, she started with Starwood in 2010. She returns to the W Taipei after being Director of Food and Beverage at Le Royal Méridien Shanghai. Lin graduated from Shih Chien University and, after working in a CPA firm, she changed careers and studied hotel management at Switzerland's Glion Institute of Higher Education.



NEW HEAD AT LE MÉRIDIEN SINGAPORE SENTOSA

Jason Leung has taken over the position as General Manager at Le Méridien Singapore Sentosa. Previously with The Westin Resort Nusa Dua Bali he has 14 years hospitality experience including being part of the team overseeing

the renovation of the Bali International Convention Centre. He started with Starwood as Director of Sales at Four Points by Sheraton Sydney, Darling Harbour. Tentatively scheduled for November 2016, the hotel aims to transform the Galleria into 'Le Méridien Hub' as a social gathering place.

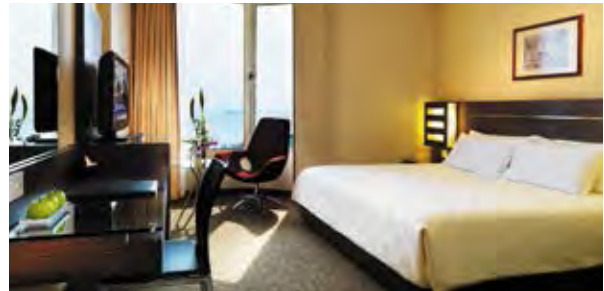


Three Great CHM Hotel Choices in Historic Penang

Business and leisure travellers can take advantage of three strategically located city hotels managed by Cititel Hotel Management (CHM Hotels), a subsidiary of IGB Corporation Berhad. The group's flagship hotel, Cititel Penang is located on Penang Road, The Wembley on Magazine Road and Cititel Express on Noordin Street. All three hotels are in the heart of historic George Town.

Citel Penang

The four-star, 451-room Cititel Penang stands 16-storeys tall to offer commanding city views plus the port and the iconic Penang Bridge. Guests can enjoy Cititel Penang's dining and entertainment facilities including the 24-hour Main Street Café, Zhonghua Gourmet Restaurant, Kirishima Japanese Restaurant, Citi Lounge and Platinum City KTV Lounge. Other services and facilities include wi-fi, laundry, wellness centre, gym, indoor pool with jacuzzi, steam room, sauna and convenience store.



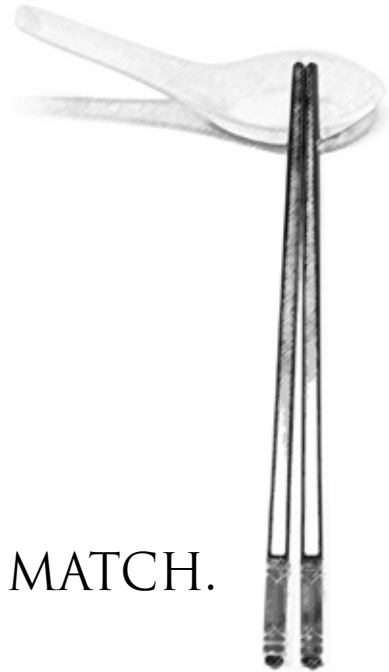
The Wembley, a St Giles Hotel, Penang

The Wembley is a four-star hotel offering 415 comfortable rooms inclusive of suites and executive rooms. The Wembley's extensive dining and entertainment facilities include the 24-hour Wembley Café and the Lobby Lounge. The hotel's Executive Lounge, DSRT Sky Room and Penang's first helipad outlet are located on levels 30 and 31 to offer panoramic George Town and Penang Island views. Services and facilities include hotel-wide wi-fi, saltwater infinity pool, gym and covered parking. The Wembley Grand Ballroom, one of the largest pillar-less ballrooms in Penang, can seat 1,000 delegates.

Citel Express, Penang

Adjacent to The Wembley, is the all-new Cititel Express, Penang, which is the epitome of a smart, clean and simple hotel. Cititel Express has 234 rooms including family rooms that include all the essential amenities for a refreshing experience and, at great value. The hotel appeals to busy executives seeking affordable accommodation and friendly service. Rooms are equipped with a 32" LED-colour television, air-conditioning, attached bathroom, electronic safe and wi-fi. The hotel's Enoshima Japanese Restaurant offers delectable cuisine.





A PERFECT MATCH.

HA
HOSPITALITY ASIA . REDEFINED

wap@wapgroup.asia

The Rise of the Millennial Traveller

Hospitality Asia spoke to Vathsala Subramaniam, General Manager, Hotel Jen Tanglin Singapore to get an insight on the impact of Millennials on the brand.

Today, 1.8 billion people out of seven billion can call themselves Millennials, they are the largest generation ever to live and have emerged as a significant travel market. A Millennial traveller is typically someone who is born after 1980. They are digital natives, the first generation to have been brought up and together by the internet. When it comes to travel, they value experience and authenticity, preferring to conduct significant research and seek opinions of family, friends and bloggers before deciding where to stay and visit. Highly tech and social media savvy, Millennials value self-expression and like to share their experiences with others.

However, Hotel Jen also targets guests who have the 'Millennial mindset'. "We find that many of the characteristics detailed above are being adopted across age ranges, not just among those born post-1980," claims Subramaniam. Travellers today are seeking out new and different experiences in the cities and countries that they visit. Like Millennials, they value fuss-free simplicity and easy efficiency – but not at the expense of quality. These days it is all about exploring off the

beaten path and getting to know the host country better through more immersive activities.

Hotel Jen Tanglin Singapore is cognisant of these desires but there is also an emphasis on important present day concerns that are aligned with the hotel's vision. These include collaborating with local businesses and artistes to bring more awareness to subjects like personal well-being, conscious living and sustainability. This year the hotel has worked with local businesses that specialise in superfoods, wellness services and sustainable products, to bring events and special staycations designed to raise awareness for these aspects of life for both the general public and our guests. The latest project saw the entire hotel staff being taught the science of composting, as part of educational efforts to create a culture of conservation and to give the waste generated by the hotel new life through the composting bins located in our Spice Garden.

This is the future of the hospitality industry, where going above and beyond traditional service standards is expected, and creating a niche identity that targets and uniquely caters to target travellers is the new normal.



www.hoteljen.com



Spice Market Restaurant @ Meritus Pelangi Beach Resort & Spa, Langkawi



Decanter @ The St Regis KL



Lobby Lounge @ Shangri-La Hambantota Resort & Spa, Sri Lanka

CAN-I

No. 1, Jalan PJS 1/33, Petaling Utama,
Petaling Jaya 46150, Selangor Darul Ehsan
T +6(03) 7785 5887 F +6(03) 7783 0887
projects@can-i.com.my www.can-i.com.my



The Brasserie @ The St Regis KL



Mosaic @ Mandarin Oriental KL

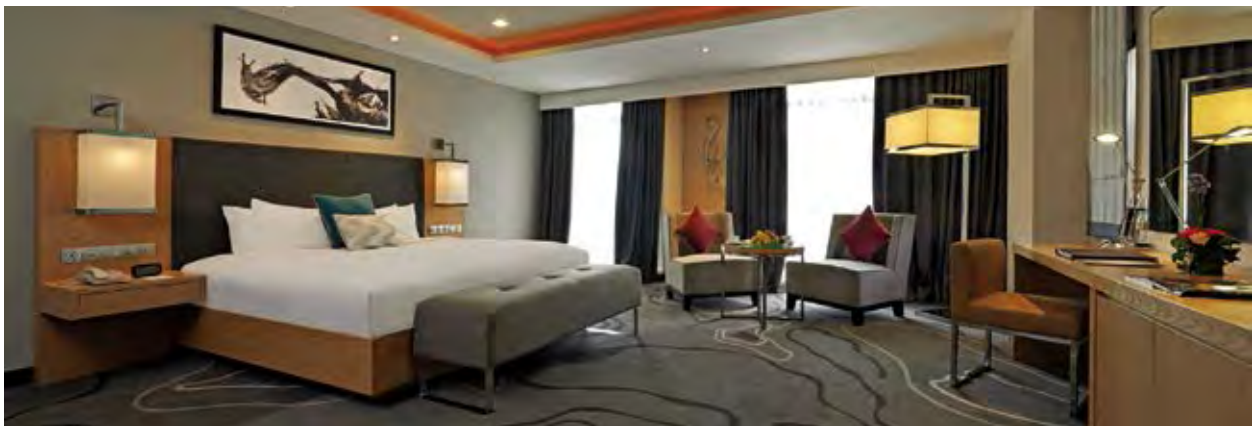
Centrally Located Berjaya Times Square Hotel



Berjaya Times Square Hotel Kuala Lumpur towers majestically over the city skyline and is ideally situated right in the heart of Kuala Lumpur's liveliest entertainment hub and most happening shopping districts. It is just 15 minutes away from the city's premier landmark and world-famous Petronas Twin Towers. Embodying a classic New York look and feel throughout its décor, design, interiors and overall setting, this hotel brings new meaning to the term 'urban living'.

With a total of 650 rooms and suites of warmth, modern elegance and contemporary comfort, guests can expect to be pampered and have all their needs attentively attended to throughout their stay. The hotel is complete with a ballroom, meeting rooms, business centre, gym and swimming pool facilities as well as food and beverage outlets featuring sumptuous cuisine choices in different dining styles.

This prominent five-star landmark strategically located in the heart of the city is conveniently linked and is easily accessible by various modes of road transportation. By car, the hotel is 45 minutes and 30 minutes away from Kuala Lumpur International Airport (KLIA) and Sultan Abdul Aziz Shah Airport (SkyPark Terminal, Subang) respectively. Alternatively, by train, it takes approximately 28 minutes from KLIA to arrive at KL Sentral (the city's transportation hub) where guests can transfer to the monorail to reach Berjaya Times Square Hotel, Kuala Lumpur which is just six minutes away from KL Sentral.



www.berjahotel.com • bth.rsvn@berjahotel.com



ENJOY YOUR 3RD NIGHT ON US

Indulge in a luxurious 3 nights stay but pay only 2 nights in our exquisite Club Premier room where you can decide on your check-in and check-out times at no additional charges! Book now and enjoy exclusive Club benefits for all 3 nights.

**Terms & Conditions apply*

BENEFITS:

- Check-in anytime from 12.01am on day of arrival
- Check-out anytime till 11.59pm on day of departure
- Personalised check-in and check-out
- Complimentary breakfast at 7th Avenue from 6.30am to 10.30am
- Complimentary evening cocktails at Broadway Lounge with a canape platter from 5.30pm to 8.00pm
- Complimentary local calls to land lines
- Complimentary daily 2 pieces of pressing, non-accumulative
- Daily turndown service with chef's daily treats
- Complimentary Wi-Fi internet access in room and public spaces
- 20% discount on food and beverage, excluding promotional items, alcohol and tobacco
- Valid until 18th December 2016

For reservations, please call + 60 (3) 2117 8000 or email bth.rsvn@berjayahotel.com

BERJAYA TIMES SQUARE HOTEL, KUALA LUMPUR - MALAYSIA
managed by Berjaya Hotels & Resorts (BHR), a division of Berjaya Land Berhad (201765-A)

1 Jalan Imbi, 55100 Kuala Lumpur, Malaysia

📞 + 60 (3) 2117 8000 📠 + 60 (3) 2143 3352 📧 bth@berjayahotel.com

www.berjayahotel.com



Hotel High Life

Asia is experiencing some of the most energetic hotel development ever seen in order to cater to increasing numbers of business and leisure travellers. While not as frenetic as China and India, Malaysia is seeing growth with new hotel construction and extensive renovations to existing properties. Here's an update on several Malaysian properties.



An Elegant City Address for St. Regis

St. Regis recently opened its 38th property, The St. Regis Kuala Lumpur in the prestigious Kuala Lumpur Sentral Precinct (KL Sentral). It combines contemporary glamour with old-world elegance, encompassing thoughtful design elements for convenience, privacy and security and offering unrivalled luxury and sophistication. The property has magnificent vistas including the Lake Gardens, as well as the National Museum and Houses of Parliament.

Inspired by a luxurious Manhattan apartment, with interiors and architecture by G.A. Design, the hotel features a timeless design scheme created within its historical context and a sense of opulence with an exquisite art collection.

It includes 208 gracefully appointed guestrooms from 63m² (suites 138m²) with a walk-in wardrobe. The hotel offers the brand signature St. Regis Butler Service which presents discreet, personalised and anticipatory attention, including complimentary daily pressing, unpacking and packing and in-room morning coffee and tea service.

The St. Regis Kuala Lumpur features six distinct restaurant and bar venues including Taka by Sushi Saito, the first restaurant to open outside Tokyo by three Michelin-starred Chef Takashi Saito. The Brasserie delivers a European café experience during the day and transforms into a contemporary French-Mediterranean bistro at night, while The Astor Bar and Decanter serve cocktails and wines. On the rooftop, Crystal Bar provides an elegant drinking space, whilst The Drawing Room presents afternoon teas.

For recreation, guests can enjoy Iridium Spa, fitness centre, yoga room and a pool.

www.stregiskualalumpur.com

Dash Destined for Langkawi

The next dash Hotel is destined for Langkawi at the southern end of Pantai Tengah. This property of 104 rooms will open in March 2017.

Currently, Dash Box Hotel Cyberjaya is located within the MaGIC Village. Since its opening a year ago, this luxury hotel appeals to creative entrepreneurs who visit the adjoining Malaysian Global Innovation and Creativity Centre (MaGIC).

Phase Two for dash in 2017 will include chalet rooms housed beneath a barn-shaped space enclosed by corrugated iron. Facilities include a restaurant, gym, swimming pool, pool bar, ballroom, meeting rooms and property-wide wi-fi. www.ri-yaz.com





RI-YAZ
HOTELS & RESORTS

DELIVERING MEMORABLE EXPERIENCES



Ri - Yaz Hotels
LUXURIOUS



Dash Hotels
UNIQUE



Pure Hotels
REJUVENATE
YOUR SENSES



**Tan'Yaa Apart
Hotels**
CLOSER TO HOME

www.ri-yaz.com



The St. Regis Langkawi

The St. Regis Langkawi is an elegant resort located on Langkawi. Situated in an exclusive enclave and tranquil private cove, the resort is the pinnacle of elegance beside the Andaman Sea. It offers a 600m-long private sandy beach overlooking the emerald waters of the Andaman Sea and is just a 20-minute drive from the Langkawi International Airport.

Graciously appointed with artistic detailing, guests can enjoy the sophisticated comforts afforded to each of the 85 suites and four over-water villas. Each suite is distinct in design with bold accent hues and imaginative local paintings. The elevated amenities in the generous marble bathroom with dual vanity, paints a flawless island scene.

The alluring rainforest scents and unobstructed sea views from spacious terraces, distinguish the resort's premium suites. Linger over exquisite meals with picturesque views and indelible offerings from six dining venues, including the specialty over-water restaurant, Kayuputi, designed by renowned landscape architect, Bill Bensley. Spanning some 800m² of tranquil space, the renowned Iridium Spa offers truly pampering treatments and salon services. The well-equipped Athletic Club is available to enhance the wellbeing of guests. www.stregislangkawi.com

Best Western Premier Genting Ion Delemen Arrives

Set to open in the fourth quarter of 2016, Best Western Premier Genting Ion Delemen will be the first international hotel brand to open in the fast-growing Genting Highlands. The 300-room property is a full-service hotel comprising deluxe and one bedroom suites for individuals or couples, while families can book two or three bedroom suites with private bedroom, separate living area and kitchenette.

Operated by Ion Delemen Hospitality Sdn Bhd, a subsidiary of NCT Group of Companies, the hotel will be managed under a franchise agreement.

The hotel offers six food and beverage outlets, meeting spaces, teambuilding facilities, fitness centre, heated pool and spa. The hotel is well located minutes from famous tourist sites, including Chin Swee Cave Temple, Highlands Mushroom Walk, Gohtong Strawberry Leisure Farm and Genting Casino. In addition, the Genting Premium Outlet and Sky Avenue Mall Genting are due to open in late 2016, whilst the world's first 20th Century Fox Theme Park will open in 2017. A complimentary scheduled shuttle service from the hotel to pre-designated destinations will connect guests to many sites.

It is the fourth hotel under the world's largest hotel chain and will

also participate in Best Western Reward, the company's free-to-join guest loyalty programme. www.bestwesternasia.com

Big Mountain Retreat at Dusit D2

Khao Yai (or big mountain) is best known for the famous Khao Yai National Park identified since 2005 as a UNESCO World Heritage Site. Khao Yai has always been popular with local tourists who enjoy the cool mountain air, nature, golf and a few new latitude wineries. The just-opened Dusit D2 Khao Yai property of 83 rooms offers a chic take on a modern-rustic theme. All rooms include a balcony with deluxe rooms being 36m², the two D'corner suites at 72m² and the two duplex suites at 69m². Guests enjoy the finest facilities including complimentary wi-fi and dining outlets such as Musi Grill (all-day dining), Cocoon Tree-pod private dining, Gourmet de Khaoyai, The Lounge and the Pool Bar. Dusit D2 is located just minutes from nearby attractions including vineyards, golf courses, an adventure park and the national park with waterfalls, hiking trails and wildlife observation zones. Taking its cues from the surrounding natural landscape, visitors can experience nature the D2 way at the Dusit D2 Khao Yai, just a two-hour drive from Bangkok. www.dusit.com





You could be sitting here relaxing and enjoying the stunning views and crisp climate of the Genting Highlands...Let us reward you. Kids stay and dine for free*

Stay with us from 1 October to 31 December 2016 and enjoy up to 60% off the rack rate.

**Exclusive
Opening Rate**

starting from

RM 288 nett

per room per night for a Deluxe Room
inclusive of buffet breakfast
for 2 persons

Upgrade to a 1 Bedroom Suite for an additional RM100nett per room per night**

* Offer only applicable for booking of 1 Bedroom Suite and for kids aged 6 years and under.

** Enjoy 10% off total food bill at all Food & Beverage outlets.

Terms & Conditions Apply

• All rates are NETT and inclusive of 6% GST • Rates are quoted in Ringgit Malaysia (MYR) • Reservations are subject to a surcharge of MYR100nett per room per night for bookings on school holidays and holiday seasons • Full prepayment upon booking is required • Offer is not applicable for group bookings • Check-in time is from 3.00 pm onwards and check-out time is by 12.00 noon • Best Western Premier Genting Ion Delemen may change these terms and conditions without notice • Reservation is non-cancellable, non-amendable and non-refundable

For reservations and enquiries

T: 1800 22 8218/ +603 9226 2848 E: info@delemengenting.com/ reservations@delemengenting.com

Genting Ion Delemen

Jalan Ion Delemen 1, Genting Highlands, 69000, Pahang Darul Makmur, Malaysia. T: 1800 22 8218 E: info@delemengenting.com
www.gentingiondelemen.com

Pre-Opening & Sales Office

40-3, Jalan Metro Pudu, Fraser Business Park, Off Jalan Yew, 55100 Kuala Lumpur. T: +603 9226 2848 F: +603 9226 0772

Welcome To The Premier Life.®

Each Best Western® branded hotel is independently owned and operated.



Colourful Mercure Touches Down in Bugis

The 395-room Mercure Singapore Bugis has just opened in the heart of Singapore's cultural and arts precinct of Bugis. Its striking rainbow palette façade of red, blue, yellow and green sets the scene for a contemporary hotel that will especially appeal to those who want to maximise their stay in this hip and happening part of the island nation. The contemporary vibe continues through the lobby and into the guestrooms where guests have access to complimentary wi-fi and over 5,000 global newspapers and magazines in 55 languages via a Press Reader app. Facilities in the hotel include 24 hour gym access, lap pool and dining in BARTistry and Sauces by Chef Daniel. Mercure Singapore Bugis is just five-minute's walk from Bugis MRT station. www.mercure.com

The Light Hotel Illuminates A Delightful Experience

Inspired by its classic design with a touch of modern ambiance, The Light Hotel Penang provides a venue suited to meet the many needs of

guests for business, conferences and meetings as well as tourists and travellers.

The Light Hotel's elegant driveway and porte cochere are perfect for grand arrivals and its spacious high ceiling lobby interior harks back to a more gracious era with magnificent chandeliers and artistic artefacts.

All 303 tastefully appointed guestrooms and suites incorporate the best of Malaysian hospitality and timeless elegance with the latest contemporary comforts such as a minibar, complimentary wi-fi access, high definition LED televisions with satellite channels and a high quality audio system.

This five-star premier business hotel in Penang incorporates iconic architecture and is situated strategically in Penang's Seberang Jaya City Centre. It is at the gateway to industrial estates and the intersection of the North-South and East-West Highways.

Leisure options include swimming pool, gym, Kiddies Club, steam and sauna and spa that specialises in traditional Balinese rejuvenating treatments.

Executive Lounge privileges exclusively for executive rooms and suites feature personalised check-in and check-out at the Executive Lounge, daily buffet breakfasts, evening canapés and cocktails, complimentary minibar and shoe shine service upon request.

www.thelighthotelpg.com

Deluxe Pullman Opens in Miri

The Pullman Miri Waterfront is the only five-star city hotel in the oil city located in Sarawak. The 24-storey high hotel is the Miri's highest building and for visitors staying in the 328-room hotel, the Miri riverfront is the happening part of the city.

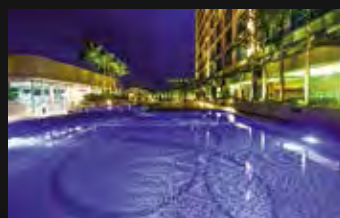
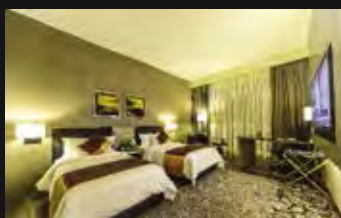
All rooms are decorated in colours of grey, white and purple creating a contemporary ambiance fitted out with all the latest facilities including flat-screen television, mini bar, coffee/tea making facilities, safe, work station, wi-fi, iron/ironing board and robes.

The Executive Lounge on the top floor offers private breakfasts, daytime beverages and sunset canapés, wines and other beverages. There's a private meeting room, an open verandah, compact library, television monitors and comfortable seating.

Dining is possible in Pullman Kitchen with an extension called the Dining Room. Sharing platters are a feature of the menu with offerings like the 'long house' of braised beef ribs, rib eye steak, lamb chops, sausages, salad and roasted potatoes on a platter. The Lobby Café has a selection of coffees, teas, juices, beers and freshly-baked cakes. Guests can relax by the pool on the sixth floor with its riverside views, enjoy soothing massages in the spa and work out in the gym.

www.pullmanhotels.com





Explore a new address in Province Wellesley, Penang. There is such a fantastic fusion feeling about this 5-Star Premier Business Hotel. Amazing ambiance, 303 elegantly appointed guest rooms, distinct open air or closed meeting venues, one-of-a-kind location for once-in-a-lifetime occasion. Menu of full indulgence and a host of exclusive services.

DELIGHTFUL MIX OF BUSINESS & COMFORT

THE LIGHT HOTEL (M) SDN BHD (887114-P)

Lebuh Tenggiri 2, Bandar Seberang Jaya, 13700 Seberang Jaya, Penang, Malaysia

Tel: +60 4 382 1111 | Fax: +60 4 399 9333 | Email: info@thelighthotelpg.com | Web: www.thelighthotelpg.com

Stylish Addition to Putrajaya

Le Méridien Hotels and Resorts, part of Starwood Hotels and Resorts Worldwide recently unveiled Le Méridien Putrajaya in the heart of Malaysia's Federal Administrative Centre. Marking the brand's third Malaysian property after Le Méridien Kuala Lumpur and Le Méridien Kota Kinabalu, the hotel offers signature amenities and contemporary design that resonate with travellers seeking enriching new experiences.

With its culturally-refined design and atmosphere combined with impressive views of IOI Resort City, the hotel is sure to impress and attract travellers. It features 353 contemporary styled guestrooms and suites, with expansive city or garden views. Every space showcases a timeless European style through an artful Malaysian perspective with local motifs. Upon arrival, guests encounter a complete sensory experience in the signature Le Méridien Hub, which reinterprets the traditional hotel lobby into a social gathering place to build on the brand's arrival experience and coffee culture.

The hotel also offers 15 versatile venues for meetings, conferences or

social gatherings. A grand ballroom comprises nearly 2,500m² of function space supported by an event planning team and technologically advanced audio-visual equipment. Recreational facilities include a pool and kids' pool. As part of the Le Méridien Family programme, the hotel offers Le Méridien Family Kids Club facilities.

The signature restaurant Latest Recipe serves à la carte and buffet selections with interactive cooking stations featuring innovative global flavours and locally-inspired cuisine, while specialty restaurant Le Mei offers new interpretations of fine Chinese cuisine.

Just 15 minutes from downtown Kuala Lumpur by high-speed rail and 30 minutes by car from Kuala Lumpur International Airport, Le Méridien Putrajaya is close to Putrajaya's key commercial and retail districts.
www.lemeridienputrajaya.com

New Dorsett in Administrative Capital

This urban mid-scale hotel opened its doors in early 2016. Conveniently located in the heart of Malaysia's federal administrative capital, this chic hotel is within walking distance



of government offices such as Perbadanan Putrajaya, National Registration Department, Customs Department, Ministry of Health, Ministry of Entrepreneurship and the Federal Court.

For Leisure travellers, the hotel is close to several places of interest like Tuanku Mizan Zainal Abidin Mosque, Perdana Putra, Putrajaya Maritime Centre, Putrajaya Lake Club, Taman Pancarona, Taman Seri Empangan and is adjacent to the soon-to-open Palladium Mall. Dorsett Putrajaya also features all-day dining with panoramic views of the scenic Putrajaya Lake to enhance Chef Shamsul Rizal's dishes. Other outlets include a casual deli with snacks and beverages and a rooftop bar overlooking Putrajaya's city skyline. Its pillarless ballroom seats up to 300 delegates while five meeting rooms are also available.

It also houses Putrajaya's first rooftop infinity pool and a rooftop gym. To complete the rejuvenating experience, a spa welcomes hotel guests and the public.

Putrajaya's ERL station is ten-minute's drive away and Kuala Lumpur International Airport is 30 minutes away.

www.dorsetthotels.com



New Bangkok Riverside Property

The 248-room AVANI Riverside Bangkok Hotel has opened as the first purpose-designed AVANI property, bringing the brand's contemporary style and modern hospitality to Bangkok's Chao Phraya riverside. From the top of the 26-storey hotel at the rooftop bar and pool, to the lobby, the hotel offers guests a place to relax and a base to explore riverside neighbourhoods.

The 11th floor open plan lobby blends reception, lounge, meeting, chill and restaurant spaces. The Long Bar serves refreshments, guests can enjoy breakfast or dinner at Skyline and The Pantry offers comfort food and deli snacks. ATTITUDE, on the 26th floor, is Bangkok's latest rooftop venue. During the day, the rooftop terrace is for city views while relaxing around the pool. All rooms face the river with expansive Bangkok views.

The new multi-purpose events complex on the tenth floor offers over 4,500m² of flexible space including the Grand Riverside Ballroom which can accommodate 900 guests banquet style, 1,200 for staged performances and 1,500 theatre style. www.avanihotels.com

Oasia Oasis in Kuala Lumpur

Oasia Suites Kuala Lumpur is the first expansion of the Oasia brand by Far East Hospitality in Malaysia. Redefining and setting new standards to city hospitality experiences as the destination of choice for wellness-conscious travellers in Kuala Lumpur, Oasia Suites KL offers a restorative city respite that inspires and empowers guests to journey well when travelling through the three pillars of wellness – refresh, refuel, and recharge.

The hotel is strategically located within the 'Golden Triangle' with



easy access to the city's key business infrastructure and tourist attractions. Located adjacent to Bukit Nanas Forest Reserve, the last surviving patch of primary rainforest in the city, the property commands panoramic views of this green sanctuary. Guests can unwind at the idyllic rooftop garden featuring a swimming pool and city skyline views.

With 247 guestrooms including 163 apartments that come fully-equipped with a kitchenette, living area and wi-fi, the hotel is a great new choice for wellness-conscious travellers. www.stayfareast.com

North Hill City Resort in Chiang Mai

North Hill City Resort is a new five-star luxury resort incorporating contemporary design that embraces Chiang Mai style. Its design highlights the beauty of the resort's serene location that is still close to tourist destinations and captures views of Doi Suthep.

Only 20 minutes from the city, the boutique 42-room property's primary design element is the surrounding green space. The resort maximises outdoor spaces with an expansive amphitheatre alongside

a pool and deck. This outdoor area serves as a venue for functions, meetings, weddings and also features a barbecue area.

With a modern design highlighting traditional Thai design, rooms feature neutral colours with earthy brown and tan tones complemented by elegant stone and wood. Additionally, the rooms feature luxury amenities like 40" LED television, an area with a wooden desk and workspace and windows offering resort views. Guests enjoy luxurious bathrooms, including a large marble tub and a shower panel with rainfall shower and body massage nozzles.

Perfect for groups of five to 300, the resort's meetings facilities have much to offer. The Merit Conference Room is ideal for groups of up to 30 people while the Glory Room is perfect for weddings or functions.

The Spa has a contemporary Thai design where luxury meets northern Thai influences. Consisting of three private rooms and four Thai massage rooms, guests can indulge in the ultimate relaxation. Guests will also enjoy a jacuzzi, steam room and sauna.

www.northhillcityresort.com

FHA2016 Generates Regional Interest



Another very successful Food and Hotel Asia (FHA), organised by Singapore Exhibition Services (SES), was staged in Singapore in the middle of April, 2016. FHA2016 helped position Singapore as a main sourcing hub for an extensive array of products within the food and beverage sector.

Lindy Wee, Chief Executive of SES proudly announced during FHA2016 that the exhibition had broken all previous records in occupying the entire ten exhibition halls as well as an outdoor extension

which was added at FoodAsia to accommodate the extra demand. This also included 900 new exhibitors at the six speciality exhibitions of Bakery&Pastry, FoodAsia, HospitalityStyleAsia, Hospitality Technology, Hotel-Asia and SpecialityCoffee&Tea.

International Interest

Buyers were attracted from over 19 countries especially from China but also from within ASEAN, Africa, Sri Lanka, Japan and Russia. Many first-time exhibitors also joined the event with some benefitting from the VIP Hosted Buyers Programme

that assists local companies access overseas markets faster.

Some 65,000 trade attendees visited the event to check out the latest in technology, productivity, innovation and value creation.

Attendees were aided by self-guided trails through sectors including Dairy/Gelato/Ice Cream, Hospitality Essentials, Meat and Poultry, Seafood, Halal Food and Beverages and Health and Organic to name some. This made it easier for buyers to connect with exhibitors.

There were several concurrent events with FHA Barista Challenge

2016, for example, being staged alongside SpecialityCoffee&Tea2016

Bake Off

The Asian Pastry Cup, held every two years in conjunction with FHA, was also staged this year. This live competition saw 11 national teams battle it out for the winner's cup that was established in 2006. The cup is also the official selection platform for the World Pastry Cup held in Lyon, France. Team Japan was also present as an exhibition team as well as performing a live ice carving exhibition. Celebrity Pastry Chef Pierre Herme, and international president of the jury, also conducted a conference for 350 eager students and professionals.

Each team had to produce a plated dessert, a chocolate cake, a chocolate showpiece and a sugar show, live in front of the public

and all within eight hours. Team Singapore was the overall winner in the final. The team was managed by Chef Alex Yen and included Yam Hock, Desmond Lee and Pang Yun Kian. Team Malaysia received the silver and Team India, the bronze.

Halal Supermarket

Halal-certified food and beverage products made a debut at FHA2016 as the Halal Supermarket. This exhibit was co-organised by Malaysian-based DagangHalal and featured high-quality global halal products which linked manufacturers and buyers.

Wine Review

A new event, ProWine ASIA was staged in Hall 10 concurrently to FHA2016. Jointly organised by Singapore Exhibition Services and Messe Düsseldorf Asia, ProWine

ASIA was modelled after ProWein, the globally recognised wine and spirit trade fair staged in Düsseldorf. Singapore is considered one of the leading wine hubs in the region and the natural place to stage the event.

ProWine ASIA attracted some 250 established wineries and distributors from 30 countries. All see the rising Asian middle class as a natural avenue for their products. Country pavilions included Australia, Austria, Portugal, Italy, Canada, France, Chile, Hungary, Singapore, Spain and South Africa.

Noted wine publisher Ch'ng Poh Tiong also conducted wine education classes and sampling events for wines from around the world.

Managing Director for Messe Düsseldorf Asia, Gernot Ringling was reported in the FHA2016 Show Daily as claiming that: "The success



of ProWine ASIA was validation that we are meeting an important market need.” He added: “The market growth is not surprising as wine consumption goes hand-in-hand with an appreciation of the good things in life and the development of an environment where people are eating and living better.”

He also mentioned that Asia will remain a key region for the long-term development of the global alcohol market. Ringland is confident that the total number of exhibitors will increase by some 30% at ProWine ASIA 2018.

SICO Showcases the Latest

Many exhibitors provided positive feedback on the exhibition. For example, attending FHA 2016 was critical for SICO as the company is a global leader for hospitality mobile, folding and rolling equipment. The

event itself attracted international attendees so the company had the opportunity to attend to customers who they had not met before. SICO has exhibited at FHA on eight previous occasions and knowing the quality of the attendees’ as well as the numbers is something SICO always assesses before deciding to participate in any tradeshow.

“When exhibiting at one of the largest tradeshows in Asia, we always take this opportunity to launch, promote SICO’s latest or newly improved products and to share ideas with our clients,” commented Lynn Poon, Marketing Executive for Asia.

She added that over the years, SICO can see that similar events are expanding in other Asian countries like Thailand, Malaysia, Myanmar, Vietnam and Taiwan. This means that the numbers of attendees and crowds are being scattered all

around other countries compared with previous FHA shows. However, the tradeshow is still critical for a global company like SICO to grow its clientele base and increase brand awareness.

Premium Refrigeration Liebherr Displays

Liebherr participated in FHA 2016 as it is deemed an important fair in the Asia region to showcase their products. The event was a good platform for the company to keep in touch with customers and it’s also interesting to observe the market trends and the other products that have been developed by other suppliers.

This year the company promoted and introduced into the Asia-Pacific region a range of forced-air display freezers and storage freezers. Liebherr is one of the world’s most recognised names in premium





refrigeration providing an extensive range of refrigerators, freezers and wine cabinets throughout Europe. These units rapidly cool down products and maintain a uniform cooling temperature throughout the interior,

For Liebherr, the market is still optimistic with a notable presence of competition and that customers now have various choices of selection.

Meiko Showcases New Product Range

FHA is the biggest foodservice show in Asia Pacific that is staged every two years and according to Rudi Kitzbichler, Managing Director for MEIKO Solutions (SEA) Sdn. Bhd. this provides the company, as the technology leader for warewashing, a good platform to show its innovative warewashing solutions. FHA2016 was also used to launch

the new Upster product range to Asia-Pacific customers.

According to Kitzbichler, FHA always brings something new. "The central location in the Asia-Pacific region and the diversity makes FHA perfect to bring customers from all over the regions together. For example we have a lot of customers from Middle East, who are mainly here for the show, but also love the rain in Singapore," he enthused.

Assessing the benefits for MEIKO was a little more difficult to say, because shows are always a big investment and difficult to, later on, measure the benefits he added. "Never the less, there were a few customers who were so keen on our new Upster range, that they bought the machine directly from our booth," he added.

Kitzbichler stated that they were generally able to create more awareness for MEIKO's sustainable

and energy-saving warewashing solutions, which will benefit the company in the long term, as well strengthen its brand recognition in the Asia-Pacific region.

According to Kitzbichler, the market is a bit slow at the moment, specifically for the hotel sector, which is affected by outside factors like oil prices and currency exchanges. However, MEIKO through its new economical Upster range is able to provide good and valuable warewashing solutions to its customer, even though budgets have been tightened.

FHA2018

The 2018 edition of FHA will be expanded into two locations – Suntec Singapore and the current Singapore Expo. It is expected that the next exhibition will be 20% bigger than the last one with more overseas exhibitors.

Asia Food Festival and Battle of the Chefs 2016

The Penang Chefs Association (PCA) recently staged the biennial Asia Food Festival 2016 (AFF 2016) from 18th to 21st August at the SPICE Arena in Penang. AFF2016 was held alongside the 16th edition of the Battle of the Chefs and included the launch of the International Curry Gourmet Summit. The Battle of the Chefs 2016 competition is recognised by the World Association of Chefs Societies as the WACS Continental Competition.

AFF2016 has evolved into an exciting range of culinary and hospitality events, activities, seminars and workshop. In the Battle of the Chefs 2016, more than 1,500 chefs and associated staff competed in over 65 competition classes that started as early as 5am and ended late into the evening.

AFF2016 hospitality and related food and beverage conference and seminars included presentations entitled 'Housekeepers Seminar by Slumberland' and 'Spices Seminar – Origins and Benefits of Spices'.

The event was also a platform for a retail exposition with more than 130 participating booths from all over Malaysia. The second Military Field Cooking Showcase was conducted by army personnel from MINDEF.

Apart from the Battle of the Chefs Competition, many exciting events were staged. Photographers were attracted to the Creative and Interactive Food Art display with its realistic display of Penang street food. Cooking demonstrations



plus another cooking competition for the family, formed part of the Surabi Harmonious Curry Challenge. The inaugural International Curry Gourmet Summit included both domestic and international curry styles and was attended by guest chefs from the India Culinary Forum in New Delhi.

A Food and Beverages Career, Education and Counselling Forum was also presented by representatives from the hospitality industry and hospitality colleges.

Various events were sponsored by the Norwegian Seafood Council, Surabi, ENRICO'S Spices by Raviraj Sdn Bhd, MAGGI, ACHERO, Lucky Frozen Penang, The Arabica Estate, California Raisins, Potatoes USA, Cheng Hiap Ch'ng, Peace Brand, Mae

Pranom, GBA Corporation, San Remo, Ghee Hiang and Malaysian Exhibition Services. Hospitality Asia was one of the official publications.

The PCA works closely with the food and beverage and the hospitality and hoteliers community particularly the Malaysian Association of Hotels (Penang Chapter), the Food and Beverage Association of Malaysia, and various partners including Ministry of Tourism and Culture Malaysia (MOTAC), Penang Global Tourism (PGT), Penang Convention and Exhibition Bureau (PCEB), Penang Hoteliers Association (PHA) and hospitality colleges in Penang to further enhance and raise Penang's hospitality, food and beverage and tourism industries.

For more information and continuous updates of the AFF and related events visit www.asiafoodfestival.com.my and www.battleofthechefs.com.my



AWESOMENESS AWAITS AFTER SUN DOWN

The action and adventure continue after dark with new and exciting attractions and performances. Experience the night brought to life at Lost World of Tambun.



LOST WORLD HOT SPRINGS & SPA

Relax and unwind in 12 pools and attractions of natural hot spring waters. Achieve complete relaxation at most exotic hot springs and spa in Malaysia.



LOST WORLD PETTING ZOO BY NIGHT

Caiman, bearcats and many forest friends await you at this night zoo. Experience the mighty jungle in the cover of night!

TALES OF THE TRIBE

Witness the legendary story of Makalani and the lost tribe through the art of song and dance.



IPOH STREET

This replica of old Ipoh town brings with it a myriad of delicious local favourites not to be missed.



LOST WORLD TIN VALLEY

Learn about the glorious story of tin mining steeped with Malaysian history and culture.

DULANG TEA HOUSE

Feast on tea, coffee and other scrumptious bites in the style of yesteryear.



FLAMING PERCUSSION

Groove to the rhythm of drums in this spectacular display of music and fire!



LOST WORLD WATER PARK

For some more action, splash around at Jungle Wave Pool or Explorabay.

LOST WORLD HOT SPRINGS AND SPA BY NIGHT OPERATION HOUR:
Daily 6.00 pm-11.00pm



Terms and conditions apply. For more details & online purchase:

☎ 605-542 8888



www.sunwaylostworldoftambun.com



[lostworldoftambun](https://www.facebook.com/lostworldoftambun)

Sunway Lost World Water Park Sdn. Bhd. (240342-F)

Sunway Lost World Hotel Sdn. Bhd. (862578-V)

No. 1, Persiaran Lagun Sunway 1, Sunway City Ipoh, 31150 Ipoh, Perak Darul Ridzuan, Malaysia.

SUNWAY®



Time to get

UPSTER



meiko-upster.com

Professional warewashing technology for a new generation:
Cleaner. Faster. More economical.

UPsters like to keep things moving. Don't mess around – make the decision and do it! *UPsters* have some great ideas, but right now their budget is limited. Time to bring on great quality at fair, entry-level prices! *UPsters* don't want any fuss. They want easy access to all the key information online. Plus a partner who'll give them all the support they need. *UPster*: there's a whole new generation getting down to work in the hotel, restaurant and care industries. MEIKO has the clean technology they need: MEIKO *UPster*. The perfect introduction to the world of professional warewashing technology. **Cleaner. Faster. More economical.**

