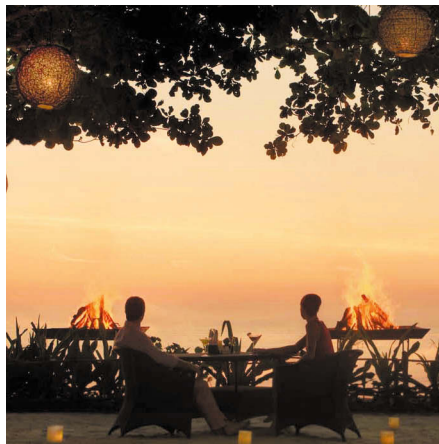


food & entertainment



Live life and live it extra large by getting clued in on the best things to do for a night out in Asia. Discover new restaurants and watering holes; get drunk on life and some wonderful wines and vintages, while eating some of the best culinary offerings in the world. Meet men and women who are reshaping the dining out experience, and learn how to bring home aspects of great entertaining!



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pre-soaking.



The 8 chefs with some of the guests and venue General Manager

Dinner @ 8

Shangri-La's Rasa Sayang Resort and Spa, Penang, recently hosted Dinner@8 - a black carpet event held in conjunction with George Town Festival 2011. The resort's Pelangi Ballroom was bustling with activity as a number of celebrities joined the ultimate dinner party, including well-known personalities and senior industry executives. Among them were New York based Malaysian fashion designer Zang Toi and famed footwear designer Professor Dato' Jimmy Choo. Featuring eight chefs from international hotels and niche stand-alone restaurants, as well as eight courses, Dinner@8 was the ideal culinary platform for chefs to create the perfect fine dining experience. The menu for the affair included deliciously exotic flavours, with courses such as braised Tasmanian lamb rump with tamarind, barley, and raspberry, as well as heavenly plum with palm sugar.

All food and wine were fully sponsored with proceeds going to the Women's Centre for Change, Penang, a non-governmental organization dedicated to gender equality and the eradication of violence against women and children. At the end of the night, with votes determined by feedback from the diners, Chef Dinowan from Traders Hotel, Penang, emerged as the night's champion with the highest score. The exclusive party accomplished three main aims: a chef's competition, a lavish dining affair showcasing culinary excellence, as well as a fundraiser. [ha](#)

Oriental Avant-Garde

Celestial Court at Sheraton Imperial Kuala Lumpur flew in Cantonese gourmet master, Chef Kong Khai Meng from the W Taipei, from 19 September to 2 October 2011 to give diners a taste of Chinese avant-garde dishes.

Backed by more than 23 years of experience, Kong is renowned for turning the old into very new. Kong tantalized diners with a variety of innovative style preparations and contemporary Cantonese specialities whilst preserving their core traditions with dishes which stripped centuries off age-old dishes.

In addition, diners got to enjoy signature cocktails from W Taipei, including specialty cocktails such as Oolong Fizz, Green Tea Mojito, Oolong Martini and Catwalk. [ha](#)



Celebrity host Xandria Ooi with award-winning chef Julie Song

Discovering Perak

New on the Asian Food Channel is a Malaysian travelogue series – Discover Perak, featuring local celebrity Xandria Ooi and award-winning chef Julie Song. The show follows the beautiful and charismatic host, Ooi, as she goes on a gastronomic search for great food and unique specialties and exciting activities in the state of Perak in Malaysia. Viewers will get to see Perak through the eyes of Ooi and her long time friend, Julie Song, who on their journey gain insights to the amazing traditional cuisines of Perak as well as stumble upon extraordinary local characters that brought the show to life.

“We are very pleased to broadcast and present our viewers with more quality content featuring an amazing Malaysian food experience with Malaysia’s very own talent – Xandria, on the Asian Food Channel. We know that foodies across Asia will be extremely thrilled to discover new gastronomical finds in the beautiful state of Perak in Malaysia,” said Maria Brown, Co-Founder and Managing Director of AFC. Ooi also expressed her excitement at becoming part of the AFC family. “The Asian Food Channel is a great platform featuring the most amazing food and food destinations around the world! I’m greatly honoured to be part of this family and proud to be able to showcase what Malaysia, and most importantly, Perak, has to offer on a larger scale, together with Chef Song, the true Perakian ambassador who has been enticing travellers to Perak with her award winning restaurant, Indulgence since 1996! With AFC’s wide reach in Asia, I strongly hope that AFC foodies will enjoy watching Discover Perak as much as I enjoyed filming it.”

Discover Perak premiered on 22 August 2011, 8pm on Astro channel 703. [ha](#)

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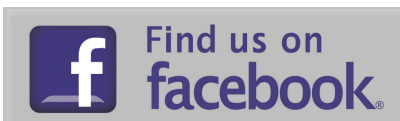
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Expanding beyond the medium of print, Hospitality Asia is now online to provide our valued readers and clients with a means of staying in touch with dining trends, travel news and hospitality development. Through www.HospitalityAsiaOnline.asia, every issue of Hospitality Asia is accessible to discerning travellers, fine food aficionados and industry players across the globe who wish to have regional updates at their fingertips.

The Hospitality Asia Platinum Awards (HAPA) website www.Hapa.asia walks you through HAPA's history, its inception and growth over the last decade with a photo gallery and listing of past winners and participants. You can also befriend us on Facebook at www.facebook.com/HAPAAwards and be in touch with hundreds of other nominees from the industry!

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A little colour will brighten up your table presentation. Fortessa's D&V offers a wide variety of specialty glass for the contemporary beverage programme. D&V glass is about colour, fun, and flair on the tabletop. Our glass is a cost effective way to freshen up any dining room or bar presentation.

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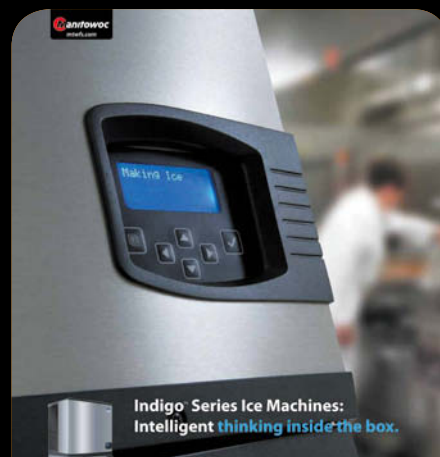


Sweetbird Smoothies

Sweetbird Smoothies, imported from the United Kingdom by CDA, are made with real fruit and a touch of healthy ginseng and green tea extract - and they're 99 percent fat free, 100 percent natural, free from preservatives and GMOs. They come as ready-to-blend mixes, which means they're easier to store and last much longer than fresh fruit. Easy to make - just add water, ice and blend! Sweetbird Blended Fruit Smoothies are the mess free solution to your blended drinks offering. [h3](#)

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Yanagida Tetsuya

Japanese Executive Chef
InterContinental Kuala Lumpur,
Malaysia

Japanese Executive Chef Yanagida Tetsuya of InterContinental Kuala Lumpur spent more than ten years in Malaysia skilfully mastering the art of Japanese cuisine. Renowned for his bubbly disposition, creativity and professionalism, Yanagida-san started his culinary exodus in 1992 working for various establishments across Japan before resuming a position in Nadaman Japanese Restaurant at the Imperial Hotel Branch in Tokyo in 1995. In 2002, his career took flight as he transferred to Nadaman Japanese Restaurant at Shangri-La Kuala Lumpur where he played a pivotal role in the restaurant's transformation to the award-winning Zipangu Japanese Restaurant.

Yanagida-san was appointed as Director and Executive Chef for SKYS21 in 2007; the group which manages MIZU Japanese Fine Dining restaurants and simultaneously was also Director and Executive Chef for Tokyo Tengu Sdn Bhd. With his current position as Japanese Executive Chef at InterContinental Kuala Lumpur, Yanagida-san will oversee the rising of Tatsu to become the city's most sought-after upscale Japanese dining. **ha**



Nachart Tengkanokkul

Executive Chef
Aloft Bangkok – Sukhumvit 11,
Thailand

Aloft Bangkok – Sukhumvit 11 is pleased to announce the appointment of Nachart Tengkanokkul, better known as Chef Nine as Executive Chef. With more than 20 years of experience as a professional chef in Thailand and Australia and an acute sense for fine dining, Chef Nine has compiled an impressive resume and a prestigious list of accolades. Most recently, he was the Thai Executive Chef at Le Méridien Bangkok, where he supervised all functions of both restaurants in the hotel. Prior to Le

Méridien, Chef Nine served as Chef de Cuisine at JW Marriott Bangkok Hotel, where he was responsible for the daily operations of the main kitchen as well as hosting The Golden Hand Chef, a weekly cooking segment on local television. Before JW Marriott, Chef Nine was Executive Sous Chef at the Landmark Hotel in Bangkok, supervising 160 employees in 15 different kitchen departments, as well as developing menus and participating in internal processes such as training, interviewing and translating.

He has been awarded numerous culinary honours over the years, including awards of excellence from the Association of Professional Cooks and Chefs Salon Culinaire and the International Salon Culinaire Restaurant of Champions. Additional professional recognition includes the Park Royal Plaza Hotel's "Award for Performance" and the Events Committee of Life Education Centres' "Certification of Appreciation" as Thai Chef. **ha**

Alessandro Delfanti

Chef de Cuisine
Il Lido, Singapore

Il Lido's newly appointed Chef de Cuisine Alessandro Delfanti, 34, brings to Il Lido a markedly authentic experience of Italian flavours and pleasures to complement the restaurant's famed sunset views and seascape of the South China straits. New to Singapore, Chef Delfanti arrives with the worldly maturity of

a chef who has sharpened his skills across the globe – from Tuscany, as Executive Chef of the exclusive Castel Monastero Resort, to Shanghai, Istanbul and Dubai, Melbourne and the Canouan Islands. Closest to his heart however, remains a passion for the most humble allure of pure Italian cooking. Defining his culinary ethic, he shares, "I believe in exalting the natural flavours of the ingredients I work with – mainly seasonal and native produce from Italy and Europe – and in assembling each dish to evoke the comforting and familiar spirit that is behind all good Italian cooking." **ha**



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Simplicity Is Key



Above (from the top): Bruno Correa, Executive Chef, Four Seasons Hotel Singapore; Sole Meunière served with browned herb butter with roasted artichoke heart and Idaho potatoes

Top right: Alaskan King Crab salad with mango and avocado, lightly tossed with olive oil and pepper

For Chef Bruno Correa, cooking has always been about working with the best ingredients to create a dish that's authentic in flavour. Similar to many great chefs of today, Correa found his calling at an early age when he moved to Colombia, his father's homeland. At five, he began cooking simple dishes at home for his family. Shortly after, Correa and his family moved to Naples where he caught a glimpse of how exciting the culinary world was – seeing the colours and smells of the local food being cooked in front of him on the street. Upon his return to Switzerland – where he was born – the then 15-year-old Correa took serious interest in cooking by enrolling in a three-day cooking trial. The next decade of Correa's profession as a chef saw him working across Asia and the Caribbean, including Hong Kong and Four Seasons Nevis, West Indies to name a few.

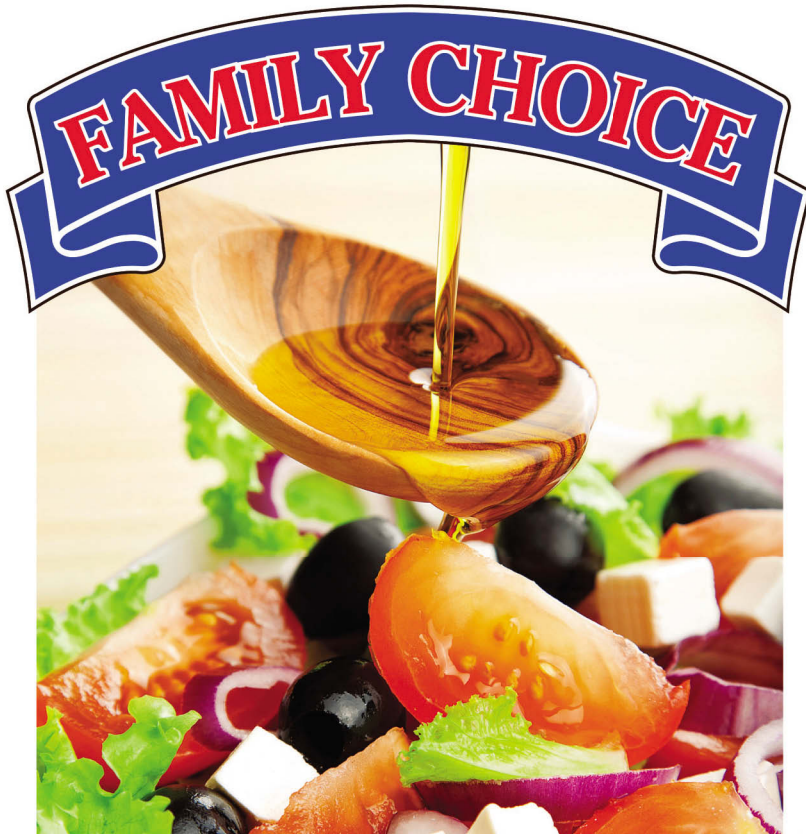
On defining his cooking style, the chef shared, "I definitely like to keep it authentic, simple and true to itself. If I'm making pizza, it will be an authentic pizza. I wouldn't make a Peking duck pizza." Correa showcased his two favourite dishes and a dessert prepared by Four Season's talented pastry chef. The Swiss-born chef demonstrated his belief in using fresh produce with the starter: an

Alaskan king crab salad with mango and avocado. This wholesome green starter had the right balance of sweetness from the mango, a creamy texture from the avocado and chunks of fresh juicy Alaskan king crab, all lightly tossed together with olive oil, vinegar, salt and pepper. Herbs in the salad were picked from their own herb garden; while the mangoes were from India and avocados from Australia. The main course was Sole Meunière served with browned herb butter, roasted artichoke heart and Idaho potatoes. For this, Correa seasons the fish then pan-fries, adding herbs, lemon and butter. The fish is then oven-baked until golden brown and topped with artichokes and potatoes. There's nothing quite as comforting as having a fresh premium fish coated in warm butter.

As a food lover himself, Correa finds time to visit hawker stalls in Singapore to have his favourite Hainanese chicken rice, pepper crab, chilli crab and char koay teow. He particularly likes Malaysian food for its authentic flavours. "The best thing about being a chef is that you get to cook what you like to eat. I want to make the guest happy with my happiness," he smiles. **ha**

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Godiva's chocolate workshop

Godiva Chocolate Story

World renowned luxury chocolate brand, Godiva recently hosted a chocolate making session for media friends to not only indulge but to learn the simple techniques of signature chocolate creations. Held at Godiva in Pavilion Kuala Lumpur, "The Chocolate Story" session began with an introduction to Godiva's history followed by a crash course on how to savour fine chocolate. Next, the media were paired in groups to whip up chocolate creations which they brought home later on. Godiva also introduced its Ramadhan Collection featuring exquisite hampers overflowing with chocolate treats that come in a leather basket. [ha](#)



Chef Adang demonstrating the easy process of making chocolate pralines

Puratos Baking Maestro

Puratos' International Chef Adang Hendra baked up a storm in a media demonstration held recently at the Puratos Innovation Centre in Kuala Lumpur. Chef Adang, technical manager of PT Puratos Indonesia, who has travelled extensively across Europe, Asia and Latin America holding demonstrations, was in town for a demofilled week to share special recipes on bakery, patisserie and chocolate in conjunction with the Hari Raya celebrations. The highlight of his demonstration was Lemon Touch; a combination of cake and macarons using several Puratos easy mix products.

According to Christine Hiew, General Manager of Puratos Malaysia Sdn Bhd, Puratos organizes bakery, patisserie and chocolate demonstrations regularly to share with industry players various baking techniques and also to showcase product innovations by using Puratos' high quality products. Other recipes demonstrated at the session include Kurma (date) bread, cafe praline and French macaroons, as part of Chef Adang's repertoire on Hari Raya specials. [ha](#)



Antipodean Ocean Tastes starter

Prestige Wine Dinner

MasterCard Worldwide recently presented the Prestige Wine Dinner with the view to creating unique and special events for World MasterCard cardholders. Featuring a night of gastronomically fine food and award winning wines in a glamorous setting, the exclusive event showcased the 2011 award-winning wines, all with the alluring ambience set by the Rat Pack theme. Guests were treated to a four-course wine pairing dinner which began with an Antipodean Ocean Tastes starter combining fresh raw fish like blue fin tuna, trout and Hiramasa kingfish paired with Intrepid Marlborough Sauvignon Blanc 2010.

The main course was a delectable confit of Tasmanian Hillside lamb loin served with creamed celeriac, fresh milk curd topped with roasted pine nuts, hazelnuts and quinoa. Complementing this aromatic lamb dish was Craggy Range Pinot Noir Te Muna Road Vineyard Martinborough 2008, New Zealand. Next was a cheese platter accompanied by roasted apples, grilled Murgeuz sausage, fennel and beet slaw paired with Zonnebloem Laureat 2008, South Africa. For dessert, the pastry kitchen at Westin Kuala Lumpur whipped up a fabulous chocolate Jaffa truffle cake coupled with the best overall performance and sweet wine winner, the Henry Martin "Very Old" Port NV, South Australia. [ha](#)



Malaysian goodies take centre stage at Maya Brasserie

Tea Off

Hotel Maya will be introducing an all-new line up for its Malaysian buffet hi-tea at Maya Brasserie beginning September. Spend the afternoon leisurely enjoying a wide buffet selection which includes varieties of salad, soup, sandwiches and fresh seafood. Look out for Malaysian favourites like claypot chicken yam rice, lemongrass prawns, fried seafood yee mee and much more.

Mouth-watering desserts will include warm chocolate pudding with vanilla sauce, mango chocolate mousse, lemon meringue tart, assorted scones and Malay kuih. [ha](#)

Burn, Baby, Burn

W Hotels Worldwide, in collaboration with burn studios, an innovative music platform developed by burn, a globally leading energy drink from The Coca-Cola Company, has unveiled the W Hotels and burn studios DJ Lab, a unique approach to supporting rising music talent. The DJ Lab has been designed to bring together the most exciting new DJ talent from around the globe and provide them with tools, information and mentorship to enhance their skills and help them realize their full potential. W Hotels and burn studios, with support from SAE Institute and Avid pro audio equipment, created this original weeklong programme, which will commence at W Barcelona and conclude at the burn studios Hacienda in Ibiza, Spain. The chosen participants will polish their skills during this DJ 'boot camp' in preparation for a global tour hosted by W Hotels in various locations around the world. [ha](#)



The best of India on Malaysian shores, with prices to match

Sushi, Salad & Spice

Looking for a snazzy place for a delicious and delightfully different midday meal? sevenspoons @ 7atenine opens for lunch beginning 12 September 2011. The recently completed cover up at this international destination outlet allows patrons to enjoy a conservatory-like dining experience where one gets the best of both worlds: natural daylight and cool air-conditioned comfort.

Aptly christened Sushi, Salad & Spice, it's a lovely combination for those who seek something lighter with the option of adding on something more substantial. For RM29, one will appreciate a full salad, sushi bar with soup. The salad bar consists of basic greens plus six choices of prepared salads such as Udon & Jellyfish Salad or Grilled Marinated Vegetables with Feta & Pesto. There will be a selection of six types of sushi ranging from the popular California roll to the more exotic Salmon Blossom, made of fresh salmon, cream cheese, kyuri and ikura.

Lunch can be supplemented with wine spritzers at RM5, a pint of Heineken, Tiger, Guinness, and Kilkeny at RM17nett or wines at RM12 per glass. Sushi, Salad & Spice for lunch at sevenspoons @ 7atenine is available from 12pm till 3pm from Mondays to Fridays. [ha](#)

Taste Of India

Aroma Restaurant and Musical Bistro stands out as one of Kuala Lumpur's best Indian dining experiences for a number of reasons. Primarily, because their chefs hail from Kerala, Chennai, Goa, Gujarat and Pakistan, diners are treated to authentic flavours peppered with Malaysianized Indian cuisine.

Located at Radius International Hotel in Jalan Changkat Bukit Bintang, the restaurant also makes affordability a key selling point, with their vegetarian meal of 13 items costing only RM10.

Should a splurge be on the cards Aroma offers Tandoori lobster accompanied with lamb varattal, pillaf rice and salad as well as Kerala style Chilli crabs. Daily lunch and dinner buffets are priced at RM28. [ha](#)

Serenity Spanish Bar & Restaurant
 No.1 Harbourfront Walk #01-98/99
 VivoCity Singapore 098585
 Tel: +65 6376 8185
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Much has been written and shared about one of Singapore's most authentic, vibrant Spanish dining outlets cum nightspot, but words are simply dressing on the cake.

Take for instance their varied, authentic tapas menu. A diner would have to visit a goodly number of times in order to narrow down his favourites. It also takes a strong willed diner to save room for the Spanish specialties such as paella, Spanish-style suckling pig, Jamon Iberico, imported award winning Spanish cheese and chorizo, salads, gazpacho and fideuà (Spanish noodles).

With great food comes fantastic drink, notably but not limited to sangria – of which Serenity offers 24 variants, with the Sangria de Original being the leader of the pack.

Serenity Spanish Bar & Restaurant also offers a full bar selection of specially imported wines, beers and spirits from Spain and around the world, complete with over 120 Spanish wines covering most of the famous Spanish wine regions.

Sample the richness of the liquors of Spain, as you nurse a glass of Orujo and Pancharan, the notable Spanish brandy. Indulge in Spanish gin and vodka, and rejoice when it is the season for specially imported Spanish beers like Mahu and Estrilla. Serenity also serves specially concocted cocktails such as Sangria, Spanish Bullfrog, Ibiza Fantasy to pair with your tapas.

And if all that wasn't enough, an acoustic band plays Spanish and Latin music nightly, with a smattering of flamenco dance performances and Spanish musical performances thrown in for a good measure. **ha**

Spanish Passion

Like the best things in life, the Serenity Spanish Bar & Restaurant needs to be experienced in order to be truly appreciated.

Serenity

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• Paella Valencia

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As beauty is in the eye of the beholder, so is the value of wine determined only by the end consumer. No matter the price tag or the vintage, KADEKA believes that every wine should be treated with respect. In view of this KADEKA wine chillers are designed to offer the best in functionality and the utmost in stylish sophistication.

KADEKA wine chillers are distinctively designed and meticulously crafted with advanced features to bring out the best aromas and taste in wines. Boasting three-layered anti-UV glass doors, storage options of up to 3 independent temperature zones and capacities ranging from 39 to 168 bottles, KADEKA is absolutely the perfect wine storage solution for wine aficionados.

The new Kadeka KA-165T wine chiller comes with contemporary design touches and can store up to 165 bottles. It has 2 separate cabinets which conveniently allow you to store all reds or white in either cabinets, or all reds in the top cabinet and white in the bottom. KA165T also comes with a 3-layered anti-UV tinted glass door, humidity box and odour filter.

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

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

For more on these stylish coolers, log on to www.kadeka.com.sg or email sales@capital.com.sg.

Grape Expectations

ONE, TWO & THREE



Temperature Zones

Kadeka Wine Chillers – Luxury Within Reach

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

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KA 143T
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Chilewich Hospitality

Chilewich Hospitality is a collection of tabletop and flooring products designed specifically for hotels, clubs and restaurants worldwide. Over 100 weaves and colors are available in 7 standard size placemats and runners with the capability of doing almost any custom size or shape requested. Their durability and low maintenance make them cost effective as well as environmentally friendly. These features coupled with a highly sophisticated design sensibility make these table coverings the only contemporary choice.



Cocoon-Concept

Cocoon is a young and innovative manufacturer of high quality contemporary furniture and lightings. Marrying practicality with sleek designs, Cocoon Concepts products reflect the surroundings for which they are created. With a mission to create aesthetically beautiful furniture that defies time, Cocoon designs undergo meticulous inspections to ensure superior material, shape, and colour selection. Underlining their passion for experimentation and beauty, Cocoon Concepts displays its unique and new line of patented outdoor lighting products.

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Exciting New Product Launches At FHM

Hospitality Resources Sdn Bhd, has been in the forefront of innovation in tableware and buffetware supplies with constant introductions of the latest and newest products for the hospitality industry. This year is no different with three new brands and over eight products being launched at FHM 2011.



Fortessa

Fortessa, Inc. is a leading designer, developer, and marketer of quality tableware for the high-end commercial foodservice market globally, as well as for the luxury consumer market. The quality of design has established the brand as the crown jewel of the world's finest tables.

While independent laboratory testing confirms the durability of Fortessa products with high resistance to chipping and breakage, your own eye can confirm its elegance for everyday living and its ability to elevate any dining experience. The graceful designs of our bone china and the trendy elegance of the Fortessa Super White are appropriate for all occasions. Whatever your style, Fortessa has a design to reflect and express it.

Fortessa brings a passion for design and exacting standards of performance to the manufacturing of its metalware. During a meal, few things will be handled with such intimacy as flatware, and it deserves particular attention. Therefore, Fortessa specializes in heavy-gauge 18/10 stainless steel crafted with heft and balance.



Leela Baralee

Imperial Pottery Co. Ltd offers high quality yet affordable fine china with design appeal catered to the needs of the hospitality industry. Leela Baralee comes in a natural pearl white colour with translucent qualities for that sophisticated look. Together with unique designs and features that meet most hotel requirements, Leela Baralee is brand to be reckoned with.



Zieher

Within a relatively short time, Zieher products have established themselves as being "distinctive" works of art. Increasingly, today's F&B operators want to be unique and different and this has made it more necessary than ever for Zieher to remain at the top through innovation and good design.

The development of new products in the table-top and buffet sectors is constantly growing at Zieher. Working with chefs, designers and students, Zieher is able to offer buffet innovations of tomorrow.



Stolze Lausitz

Table culture not only has a big tradition, but is today part of a lifestyle that leads to a feeling of well being. The Stölzle Lausitz glasses are the automatic perfect contribution to the culture of wine drinking. The brand Stölzle stands for innovation and quality: lead free crystalline glass, brilliance, high breakage and dishwasher resistance (certificated for 1,000 rinse cycles) as well as an ideal price/quality ratio.

Stolze Lausitz GmbH is one of the few glass manufacturers who have mastered the manufacturing process to produce a one piece stem and bowl. The results are machine made glasses with the features and elegance of mouth-blown glassware – like the lines Grandezza, Experience and Exquisit. Not only do you discard the unsightly joint lines but more importantly produce a far stronger glass. This is particularly important to the catering industry, where durability is a key factor. Professional design guarantees optimum performance and appreciation of each beverage in its relevant glass. Sommeliers, hotels, restaurants and winemakers benefit from these characteristics of Stölzle glasses.

To view these and many other unique and delightful presentations, please drop by the Hospitality Resources booth at Hall 6, stand no. 6301 at FHM 2011.
Tel: +603 7980 8075 Website: www.hospitality.com.my

Clockwise from the top: Chew Eng Hoe, Managing Director of Chew's Agriculture Pte Ltd; Chew's farm / chicken coop; Advanced machinery used; Kee Song's farm and factory



With the ascending trend of a health conscious lifestyle, savvy consumers are restocking their pantries and diets with eggs and poultry made with Sakura technology. For Chew's Agriculture, the decision to produce a new range of healthy eggs came easy four years ago. Explains Chew Chee Bin, Chairman of Chew's Group, "Imagine having a farm with 20,000 chickens. Diseases are bound to spread easily. So instead of adding antibiotics into the feed – which may leave residue in the poultry – we replace the feed with probiotics containing lactobacillus bacteria, among the other food safety contents."

Having more than 30 years of history, Chew's Agriculture is one of the leading producers of fresh eggs in Singapore, specializing in the production and sale of Designer Eggs, which contain specific and value-added nutrients, as well as generic eggs. They operate a layer farm that spans over 20 hectares and currently have about 490,000 layers producing approximately 340,000 eggs per day. Chew's Agriculture supply about eight per cent of Singapore's egg consumption and to-date, has produced more than 120, 000, 000 eggs per annum for distribution to wholesalers, F&B outlets, supermarkets and hypermarkets in Singapore.



Eggs and poultry are considered to be staple foods in almost every part of the world. But how well do we know the nutritional contents and food safety elements in these foods we are consuming on a daily basis? Chew's Agriculture and Kee Song Brothers are market leaders in their field, catering to the rising demands of food safety and nutritional benefits in eggs and poultry.

A Chicken And Egg Revolution

Although the retail sector has been their primary market, Chew's Agriculture is penetrating into the trade – specifically hotels and F&B outlets who are aiming to reinvent their approach to cooking. “There is a common misconception that healthy ingredients cost more. If there is more awareness and demand for our products amongst chefs and buyers, then of course we as suppliers will bundle up a lower cost,” Chew points out. “We just want to encourage hotels to use a different approach in cooking. Start giving customers a choice for healthy eating and this could serve as a unique selling point (USP) for chefs. Hotels should capitalize on healthier food,” he advises. Recent market surveys have shown that Sakura eggs are a hit amongst housewives who enjoy using it in their cooking.

Chew's Agriculture specializes in Designer Eggs which basically feature a 30 percent lower cholesterol level as compared to the usual 426 mg per 100g of edible egg. They also contain additional Vitamin E and fat contents totalling to less than 10 percent. Among their best sellers is the Cordyceps fresh egg that is formulated with cordycepin, a key component in cordyceps sinensis. Other Designer Eggs include Organic Selenium fresh, Beta-Carotene, Omega 3, Omega 6, Sakura and Zeaxanthin; each containing their very own unique nutrients, taste and colour.

“Eggs are commonly used in our daily preparation of food. Despite the high amount of protein, eggs contain a huge percentage of fat and cholesterol. Therefore, most of us are concerned about eating eggs in moderation. With the fast development of technology in egg production, you can now safely enjoy a nutritious meal with eggs,” shares Chew Eng Hoe, Managing Director of Chew's Agriculture Pte Ltd.

Similar to how the eggs are produced, Sakura chickens are farmed in the most favourable micro-ecosystem that minimizes salmonella or other harmful bacteria colonies. In this environment, the chickens will have a better balance of microbes and enzyme activities in their bodies. Based on the brand's mission “Healthier Food for Healthier Life”, Sakura Chicken is produced with a tailored diet consisting of a unique Lactobacillus strain to replace medicine, so the chickens reach full size in a natural way. Because of this natural diet, the chickens are less susceptible to diseases thus antibiotics are no longer needed.

Sakura chickens are also reared in a temperature-controlled, hygienic environment with ample space for them to roam about. Like the cows that (before turning into Kobe or Wagyu beef) enjoy a good life, Sakura chickens are tuned in to Mozart symphonies in the chicken coop throughout the day to help calm and make them



happier. Lighting and air conditioning are also at a specific level to create an atmosphere where the chickens are at ease.

One of the exterior benefits you will find in Sakura chickens is that they do not permeate an unpleasant odour commonly found on chicken meat as the Lactobacillus content reduces gaseous contents in the chickens' intestines. It contains a 30 to 70 percent higher content of amino acids compared to normal chicken. Sakura chickens also have clean taste that is a result from the higher contents of natural glutamine and inosine. At the Kee Song farm in Malaysia where Sakura chickens are bred, a team of specialists are onsite to strictly supervise all aspects of this organic farming process, ensuring that the highest food safety standards are achieved. Consumers can now be confident of the safety and nutritional value of Sakura Chicken in contributing to a healthier diet. [ha](#)

Clockwise from the top: Sakura chicken; Packaging process of Chew's Eggs; Latest packaging for Sakura chicken; Stringent packaging and quality control at Kee Song's farm

For twelve consecutive years, The Malaysian Association of Hotels (MAH) has successfully organized its annual Corporate Social Responsibility programme – the Charity Jam. Jointly organized by Chefs Association of Malaysia (CAM) and Malaysian Association of Housekeepers (MAHIR), the event was once again held at RP Entertainment Centre of The Saujana Hotel Kuala Lumpur on Saturday, 2 July 2011 from 2pm until 1am. The 11-hour live music shindig featured 12 acts including local bands Sensation,

Union, V Experiment, Artstream, Bonfire, Corn Cake Kings, Small Stones, Joe ‘Elvis’ Rozario, D’Stags, Carbolic Smokeball and Shahrin Band, all of whom contributed their time and talent in the name of charity. New on the ‘jam stage’ were Roshan Singh Mali on Dhol and mesmerizing belly dancer, Aiza.

This year’s event raised a staggering amount of RM 37,152.70, bringing the 12-year grand total to RM 451,033.95 from 2002 to 2011 for the Paediatric Intensive Care Unit of University Malaya Medical Centre. As with the past years, funds were raised from ticket sales via F&B coupons priced at RM10 each. With these coupons guests were able to purchase beverages and food sponsored by some of the local hotels. Following the eventful Charity Jam Session, a cheque presentation ceremony was held on 16 August 2011 where Y.Bhg. Datuk Hj Mohd Ilyas, President of Malaysian Association of Hotels (MAH) presented a cheque of RM38,445.20 to Professor Dr. Lucy Lam, Consultant of Paediatric Intensive Care Unit (PICU). Lam explained that the funds have been used to upgrade facilities in the ward and purchase life-saving equipment over the years. “PICU is grateful to MAH for their tireless support over the years. Their contribution and passion for the needy children of PICU is admirable,” said the soft-spoken professor.

Y.Bhg. Datuk Hj Mohd Ilyas said, “This year marks the final year MAH will be raising funds for the children of the Pediatric Intensive Care Unit (PICU) of University Malaya Medical Centre. It has been a pleasure to be able to assist in such a worthy cause.” He added, “The charity jam is the longest running charity in the country and has now been listed as one of the events in the Tourism Malaysia Website for 2011.

Organizing committee chairman for the past 12 years, S.S. Raja recounts his time with Charity Jam and is proud to have undertaken this worthy event which has also recognized talented local musicians to the hospitality industry. He believes that the new chairperson taking over will achieve greater things in future especially now that it has been given a National Event status. The next Charity Jam Session in 2012 will be held in Penang. **ha**



*Right (from the top): Members of the organizing committee join in the fun; Delicious hotel food offered at reasonable charity prices
Above (from the top): Local bands performing; Sponsors, hotel organizers and committee raise their glasses to charity; Cheque presented to PICU*

Celebrating The Final Year With PICU

For FBMA, turning 21 was all about style, good fun and reminiscing two decades of history-making in Singapore's F&B industry. Every year, the Food and Beverage Managers' Association (FBMA) Singapore celebrate their existence through a dinner and dance affair, while creating networking opportunities for those in the industry. With a Viva Las Vegas theme this year, guests were dressed to the nine in high-roller outfits and ready to party the night away. The night's humorous emcee got everyone laughing profusely over his comical statements and highly-entertaining games. Most memorable was the Human Jackpot game which involved four blindfolded men on stage, carrying a basket of fruit each. Individuals from the floor who contributed to the pool of money were given the opportunity to shout a particular word and when that happened, all four human jackpots had to raise a fruit up. Given all fruits raised were the same, that person wins all the money. After several attempts without hitting jackpot, the money was distributed equally among all four volunteers.

A Viva Las Vegas themed dinner would not be complete without a parade of showgirls decked in

bright feathery costumes gracing the stage, and so guests were given the exact performance as seen on the Vegas stage. An attractive line up of lucky draw prizes was also presented on the night, while Conrad's renowned F&B team served up a delicious Chinese dinner.

Cheong Hai Poh, President of FBMA Singapore addressed the crowd in his opening speech with a number of exciting highlights and upcoming plans from the association. Among them is the 2nd run for Singapore National Skills Competition (SNRSC) 2012 which will take place early next year. Prior to the competition, training workshops will be conducted by FBMA to provide acceptable and proper standards of service quality to all competitors. Cheong also announced the start-up of FBMA's online career portal which he attributed to WDA's support; a follow-up meeting in Kuala Lumpur for the MOU signed last year; and their recurring partnership with MP International for Wines For Asia 2012. Lastly, the cordial president gave recognition to the FBMA Youth Wing for not only playing a pivotal role in supporting the main wing's activities, but also for the dedication they have shown towards re-energizing the industry. **ha**

*Below: Dancers dressed to entertain
Bottom: Committee members and guests
strike a pose in front of the casino
backdrop*



21 And Getting Better

Kin No Mizu
Lot 211, Level 2, The Intermark 182 Jalan
Tun Razak
50400 Kuala Lumpur
Tel: +60 3 2166 2888

Right: Pan-fried foie gras with simmered
radish
Below: Yellowtail carpaccio dressed in chilli
padi and wasabi



Mizu Moments

Following the success of its first outlet in Bangsar Village 1, Kin No Mizu opened its second branch mid this year at level two of The Intermark in Jalan Tun Razak, Kuala Lumpur. Combining the treasured qualities of modern Japanese cuisine, Kin No Mizu offers a chic dining ambience coupled with a menu played up with quirky twists to traditional favourites. Kick start your meal with their popular appetizer - yellowtail carpaccio dressed in chilli padi and wasabi. Meat lovers will appreciate the tenderly braised ox cheek meat in Kin No Mizu's special brown sauce. A dish that could never go wrong is their simmered cod fish with house blended miso sauce; but if you're craving for something extra luxuriant, order the pan-fried foie gras with simmered radish served in a delicious stock. For those with a larger appetite, go for the Japanese style fried spaghetti cooked with succulent scallops and prawns, topped with seaweed. **ha**



Tantalizing Tatsu

InterContinental Kuala Lumpur steals the spotlight yet again with the introduction of Tatsu – the city's newest upscale Japanese restaurant. Apart from serving up well-loved Japanese dishes, Tatsu commands a stunning Zen ambience accentuated by bespoke interior decorations and a calming blue theme. Diners can choose to either dine at the sushi bar, a teppanyaki room, a private room, the main dining area or a cozy lounge. Our favourites were the tiger prawn and Eryngi mushroom sauté immersed in Soba gravy and the volcanic stone grilled wagyu beef which is grilled to perfection in front of your eyes. Dessert was no less spectacular as award-winning Japanese Executive Chef Yanagida Tetsuya reinvents the use of tempura by having tempura dried fruits skewered on lollipop sticks to dip into a melting chocolate and red bean fondue. There is also an extensive cocktail list to accompany the finely constructed Japanese food. We recommend the chocolate martini highly! **ha**



InterContinental Kuala Lumpur
165 Jalan Ampang,
50450 Kuala Lumpur, Malaysia
Tel: +60 3 2782 6188

Above: Tiger prawn and Eryngi mushroom
sauté in Soba gravy
Left: The Zen-inspired ambience of Tatsu

Frangipani Restaurant & Bar
25 Changkat Bukit Bintang
50200 Kuala Lumpur, Malaysia
Tel: +60 3 2144 3001

Right: Dark Valrhona chocolate ganache
with Crème Chantilly, candied hazelnuts,
toasted almonds and French meringue
Below: Pan seared foie gras with apple
rendang served as a strudel

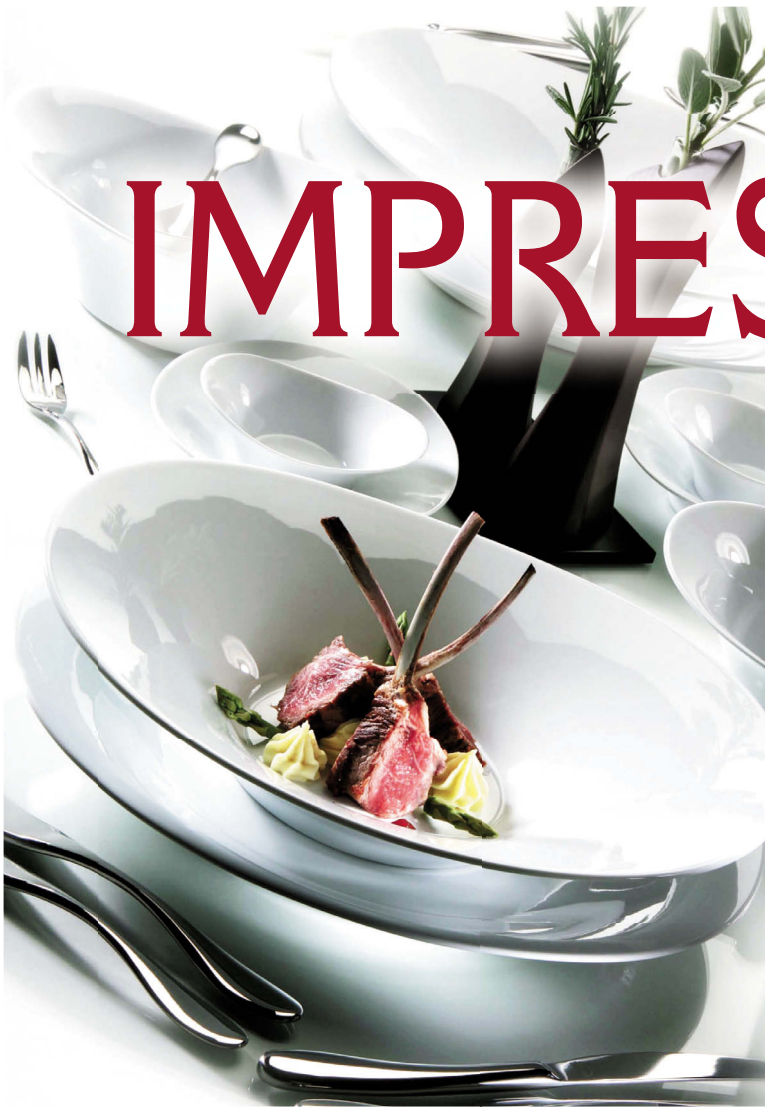


Fragrant At Night

Over the past ten years, Frangipani Restaurant & Bar has been a household name for private parties, bar nights and gastronomic pleasures. Managing Director and Executive Chef, Chris Bauer, has kept the menu dynamic all these years; adding his sense of spontaneity and charm to the mostly French-inspired dishes. Below the up-tempo bar upstairs is a very elegant and understated fine dining area that is matched with a discerning service crew. To entice our palates, Chef Bauer presented his very unique appetizer – soft potato blinis with sour cream, caviar, lemon and cauliflower black truffle foam. Though the combination may be hard to comprehend, each ingredient works well to lend a pleasant aroma to this foamy-textured appetizer. Be sure to try classic favourites at Frangipani like the warm tea smoked salmon with confit potatoes crème fraiche, the pan seared foie gras with apple rendang (served as a strudel) and the black rice risotto with grilled fresh water prawn, baby squid and oyster. Our guilty pleasure had to be Chef Bauer's romantic dessert creation – dark Valrhona chocolate ganache with crème chantilly, candied hazelnuts, toasted almonds and French meringue. **ha**



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Italy In Your Hands

The Regent Singapore brings to you a hearty slice of Italy at its renowned Basilico Italian restaurant. With two Italian chefs whipping up the best of their homeland dishes, the menu at Basilico will not disappoint even the most discerning of critics. This 236-seater restaurant serves antipasti, handmade pasta, rotisserie meats, wood fired oven pizzas and classic Italian desserts. Basilico is most famous for its buffet dinner and Sunday brunch, proving to be Singapore's most sought-after Italian restaurant for those seeking truly authentic Italian food. We highly recommend the Livorno's style seafood soup with scallop, lobster, tiger prawns, clams, fava beans and Daterrini cherry tomatoes. You must also try the risotto with black truffle and porcini mushroom; an Italian classic that shouts perfection. Apart from having an impressive ala carte menu, the buffet's antipasti and dessert counters are some of the most widespread we've seen – boasting premium cold cuts, pizzas and homemade gelato. **ha**



Basilico
The Regent Singapore
1 Cuscaden Road Level 2
Singapore 249715
Tel: +65 6725 3232

*Above: Livorno's style seafood soup with scallop, lobster, tiger prawns, clams, fava beans and Daterrini cherry tomatoes
Left: Alfresco dining by the poolside*



Cafe L'Operetta
83 Duxton Road, Ground floor of Berjaya
Singapore Hotel,
Singapore 089540
Tel: +65 9854 6509

*Above: A truly decadent French cream puff filled with vanilla cream
Right: Baked fish from the lunch a la carte*

Cafe Culture

Under the L'Opera Group, Cafe L'Operetta, along with its sister outlet Pizzeria L'Operetta, are two quintessential restaurants in Singapore for French and Italian fare. The latter serves authentic pizzas made of pita bread with great consistency topped with a homemade San Marzano tomato base. A unique quality to this group of restaurants is that it is run by Japanese owner Katsumi Mizutani, who has a team of Japanese chefs highly trained and experienced in Italian and French cuisine. At Cafe L'Operetta, lunch is served via a set menu consisting of an antipasti buffet, an ala carte main course (fish, pasta or meat) and fine Parisian desserts brought to you on a platter by the pastry chef. Menu choices are kept unfussy but rest assured ingredients used are of the best quality and produce. There is also a cozy wine cellar for those wish to select some award-winning wines to complement their French cafe experience at L'Operetta. **ha**



Garden Of Prosperity

After a \$1.5 million refurbishment, Man Fu Yuan returns to surprise diners across Singapore with a plush interior and a reinvented Cantonese menu. Since 1995, Man Fu Yuan which means 'garden of prosperity' has been a perennial favourite amongst Cantonese cuisine lovers. With a sweet pastel milieu of floral motives on the wall and custom-designed butterfly chandeliers, the new Man Fu Yuan provides an intimate setting for diners to enjoy their favourite handcrafted dim sums or specialty Chinese teas. On the menu are mouth-watering signature delights such as stewed noodles with lobster, ginger and spring onion; pan-fired goose liver and scallop roll; poached red garoupa 'fisherman style'; and deep-fried glutinous rice dumpling - a classic favourite hardly found anywhere else in Singapore. Those who appreciate the art of tea pairing will find that the tradition is reignited at Man Fu Yuan, as their trio of master chefs collaborate with Singapore's premier purveyor of fine Chinese teas to present an authentic Cantonese dining experience. **ha**



Man Fu Yuan
InterContinental Singapore
80 Middle Road
Singapore 188966
Tel: +65 6825 1087

*Above: Stewed Noodles with Lobster, Ginger and Spring Onion
Left: Semi private dining area*

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El Meson
61-63 Jalan Telawi 3
Bangsar Baru
59100 Bangsar
Kuala Lumpur, Malaysia

Right: Chocolate macaroons
Below: El Meson's cozy interior



A Spanish Table

For a cuisine loved by many, especially for its tapas, Spanish fare is still hard to come by in Kuala Lumpur. Thankfully, we have El Meson Espanol to satisfy our cravings for paella, suckling pig, tapas, cold cuts or a traditional sangria. El Meson has been delivering quality Spanish food since opening one and a half years ago, and today has become a popular night spot for its full-fledged bar. Start your meal with a tantalizing platter of cold cuts featuring Iberico, Serrano, Parma, Speck, Chorizo and Salchichon with melon, olives and homemade bread on the side. Off the hot tapas menu, our favourites were the Champinones (sauté button mushrooms in garlic, wine and cream sauce) and Gambas Al Ajillo – prawns simmered in garlic and chilli. No Spanish meal is complete without a hearty serving of paella. El Meson offers a variety of paella combinations so choose yours depending on your preference for seafood, meat or vegetarian. **ha**



Myriad Of Cuisines

Dine on 3 is Shangri-La's Rasa Sentosa Resort, Singapore's new all-in-one dining destination featuring three unique restaurants - Casserole, Silver Shell Cafe and 8 Noodles. Located on level three of the resort, these outlets offer a medley of cuisines ranging from Chinese, Southeast Asian, Western to Indian and even Moroccan. Casserole's menu encompasses classic dishes served in its namesake casserole – a large, deep dish traditionally used in the oven or for serving. Silver Shell, the casual all-day dining section, boasts six live cooking stations with Singapore's first dedicated buffet counter for children. Themed buffets dinners are available apart from a sumptuous spread of international delights. On the other hand, 8 Noodles is popular choice for those who enjoy piping hot bowls of noodles served in a setting that's 1960s in style. Must try is the fish udon in herbal soup that comes with springy thick noodles made with fresh fish meat and flour immersed in a tummy-warming herbal broth of red dates and wolf berries. **ha**



Dine On 3
Shangri-La's Rasa Sentosa Resort,
Singapore
101 Siloso Road
Sentosa 098970 Singapore
Tel: +65 6275 0100

Above: Casserole food shot
Left: Seafood buffet

My CookBook
A-12 Sunway Giza,
2 Jalan PJU 5/14,
Kota Damansara
47810 Petaling Jaya, Malaysia

Right: House special chicken rice
Below: King prawn noodles in rich prawn bisque



Edible Art

My CookBook is the first modern Malaysian restaurant offering a contemporary twist to national dishes in a casual stylish ambience. The chefs at My CookBook place great emphasis on the taste, texture and visuals of the food, ensuring that it is a feast both for the eyes and the senses. Most popular is their chicken rice which is deboned and turned neatly into rolls served with a specialty chicken soup on the side. Other popular local fares re-created here are the king prawn noodles in prawn bisque better known as hokkien mee, char koay teow and curry chicken served with barley-pandan rice. Desserts here are equally tempting, especially the refreshing lemongrass jello with fresh fruits served in a tall glass and chilled avocado puree with yam ice-cream and black sesame beancurd. My CookBook also offers private dining rooms that come in Scandinavian and French themed designs. The top floor serves as a fully-integrated function room which can adapt to any party themes. **ha**



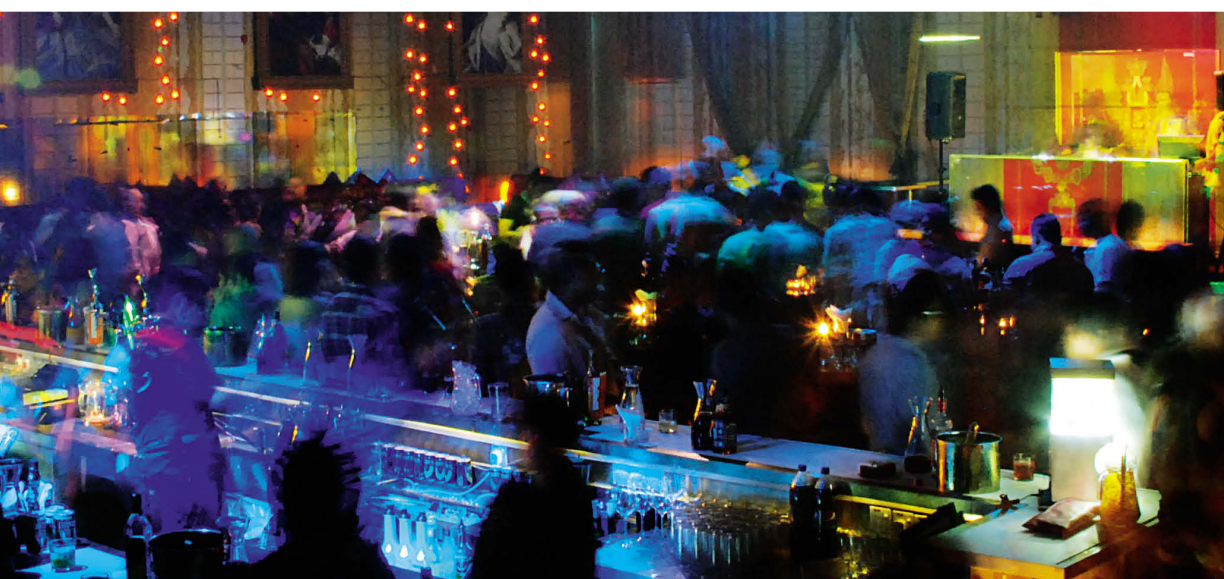


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Going For Gold

The Bottega Gold keeps on meeting great success with customers all over the world. Beyond the traditional size bottle, the magnum and the jeroboam, Distilleria Bottega increases its Gold family presenting the newly born Birillo, a mini bottle of 20 cl created to target a young audience for distribution in nightlife: discos, clubs and bars. Fashion and trendy, in shimmering gold and easy to carry around.

Il Vino dei Poeti Gold is a special sparkling wine from Glera grapes, which features an exceptionally aromatic bouquet. This wine comes from a selection of grapes picked in the Prosecco area of the Treviso province, located in Eastern Veneto, about 25 miles from Venice. In this area, which has a special vine growing vocation, the soil guarantees a high concentration of mineral salts. The exposure of the vineyards leads to a strong temperature difference between day and night, thus facilitating the slow maturing of the grapes. The result is an enrichment of the fruity bouquet, which is emphasized by the sparkling of the fresh must, giving the wine an intriguing symphony of tastes of Golden apple, pineapple and mango.

The gilding of the bottle, besides its aesthetic impact, protects the wine against any source of light, keeping the features of the Prosecco unchanged for over 12 months. This wine, good as an aperitif as well as with cocktails, it goes particularly well with starters, first courses, fish and poultry. **ha**



Yap Swee Leng, Marketing Director of GAB (centre), with the Top 4 HEROs. (L-R) S. Suresh Sinasamy (New Orleans Genting), Clarice Chau (Skybar), Sudeep Singh (Santini TCM) and Florian Nigen (WIP)

has been increasing service levels of the hospitality industry for three years. Over this period, the HERO programme has trained over 4,000 staff from over 500 outlets in Peninsula and East Malaysia.

Through this initiative, GAB hopes that their trade partners will be able to deliver extraordinary service levels, creating a perfect drinking and dining experience for all their customers. **ha**



Oven roasted salmon steak with olive, thyme and hollandaise sauce to accompany Greppone Mazzi Brunello Di Montalcion.

The alternative set was grilled lamb chop encrusted in crushed pistachios, grilled tomato, onion-red wine sauce (accompanied with Greppone Mazzi Brunello Di Moontalcino DOCG). The delicious meal closed with spiced panna cotta with grilled orange wedges and gingerbread served with Ruffino's Serelle Vin Santo del Chianti DOC. **ha**

Wine With CHI

CHI Hotels&Resorts, exclusive operator of the Corinthia Hotels brand, in collaboration with the Academy of Food&Wine Service (AFWS), the UK's professional body for front-line food and beverage servers, continues to develop its Corinthia Sommelier training programme. Last year, over 300 Corinthia food and beverage team members were trained in basic wine and upselling service skills at the foundation level. The delegates came from 12 hotel properties managed by CHI Hotels&Resorts in various locations around Europe including Malta, Lisbon, Tunisia, Prague, Budapest, and St. Petersburg.

The second step, taken this year, saw 14 of the best "level one" 2010 candidates take up further training for levels "two" and "three" of the sommelier programme. Teaming up with the renowned Court of Master Sommeliers Worldwide (COMS), the candidates were introduced to the advanced wines skills training required for them to achieve the Court's Introductory Sommelier Certificate and to eventually sit for the Certified Sommelier examination.

The 14 candidates from CHI Hotels&Resorts in Malta, Budapest, Prague, Lisbon, and St. Petersburg did exceedingly well, managing to pass the very testing three-day theoretical and practical course with flying colors. Candidates who eventually made it to level three then underwent further advanced theory, tasting and practical tests. **ha**

Heroes Awarded

Guinness Anchor Berhad (GAB), the brewer of winning brands such as Tiger, Guinness and Heineken, recently recognized the Top 10 service staff in the Malaysian hospitality industry at its second 'HEROs (Hotel, Entertainment Outlets & Restaurant Operators) of the Year' award ceremony held at GAB's in-house pub, The Tavern. The Top 10 winners were selected from a group of 300 participants from this year's GAB Academy's HERO programme. The training programme, which is the first of its kind for the Malaysian beer industry, is offered exclusively to GAB's trade partners such as restaurants, entertainment outlets and hotels. The programme

has been increasing service levels of the hospitality industry for three years. Over this period, the HERO programme has trained over 4,000 staff from over 500 outlets in Peninsula and East Malaysia.

Through this initiative, GAB hopes that their trade partners will be able to deliver extraordinary service levels, creating a perfect drinking and dining experience for all their customers. **ha**

Some Like It Ruff

Sheraton Imperial Kuala Lumpur Hotel hosted a wine dinner by Italy's renowned wine brand; Ruffino recently. Italian Chef Simone La Gamba paired the premium wines with his mouth-watering creations, to evoke the taste of Italy. Nestled in the beautiful countryside of the rolling hills of Tuscany, Ruffino's eight estates have been producing fine wine for 130 years. To complement the marvelous wines, La Gamba and his culinary team prepared a five course Italian dinner menu comprising of queen scallops with marinated zucchini and black truffle served with seafood butter sauce (paired with Ruffino Orvieto Classico DOC); Tuscany-style seafood soup with toasted garlic-bread served with Ruffino Orvieto Classico DOC; shrimp ravioli with tomato crab sauce (paired with Ruffino Aziano Chianti Classico DOCG); oven roasted salmon steak with olive, thyme and hollandaise sauce served with Greppone Mazzi Brunello Di Montalcion DOCG. The alternative set was grilled lamb chop encrusted in

crushed pistachios, grilled tomato, onion-red wine sauce (accompanied with Greppone Mazzi Brunello Di Moontalcino DOCG). The delicious meal closed with spiced panna cotta with grilled orange wedges and gingerbread served with Ruffino's Serelle Vin Santo del Chianti DOC. **ha**

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Sunset Forever

Perfect for a casual 'feet-in-the-sand' dining experience or a place to unwind over drinks and a picture perfect sunset, Sunset Bar on the beach at InterContinental Bali Resort has been revamped, refreshed and launched just in time for the summer season.

Sunset Bar is a modern interpretation of a classic open-plan Balinese pavilion with a traditional thatched rooftop. The central serving station sits beneath a stylish light fixture and is surrounded by high rattan stools. Comfortable outdoor table settings are scattered across the white sand, shaded from direct sunlight by mature trees adorned with lanterns that cast a soft glow as evening descends.

Sunset Bar is just a few metres from the shoreline of Jimbaran Bay where each day on the island ends with a glorious Balinese sunset, courtesy of Mother Nature. Bali's sunset is a celebrated tourist attraction and Sunset Bar at InterContinental Bali Resort provides front row seats.

Open for lunch and dinner every day, Sunset Bar offers two distinct menus of classic beachside fare. Sandwiches are served for lunch with home-made potato wedges along with a selection of contemporary seafood bites, a 'create your own' salad bowl and Mediterranean favourites.

After dark, Sunset Bar specializes in a selection from the grill and fresh seafood skewers. Couples can enjoy a romantic set menu, featuring fresh lobster and chilled Sangria. Throughout the week Sunset Bar also hosts a number of regular events including The Spirit of Bali, a cultural tribute to local dance, music and cuisine.

Sunset Bar is a fantastic spot to unwind and soak up the Resort's relaxing ambience over a social drink or two. An extensive bar menu includes popular brands of beer, boutique wines, spirits, non-alcoholic beverages and thirst quenching juices. Bartenders are on duty to mix delicious, exotic cocktails. Most importantly, Sunset Bar is an unpretentious 'come-as-you-are' venue for a memorably laid back experience. No dress code applies – ever! **ha**



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www.barkode-singapore.com

Revolutionizing Cocktails



Skip the hustle and tussle of crowded pubs and long queues into clubs, and make your way to BarKode Cocktail Bar & Cafe to cut loose with friends and sip on some bespoke cocktails not found anywhere else in town. While the unconventional location may puzzle some, BarKode's unassuming entrance immediately impresses upon one that this is no run-of-the-mill bar. Think: a cozy house party with great company and just the right selection of cocktails to ignite a lively scene.

Within the four walls of this mixology den is a bare-minimum and minimalistic interior design which subliminally draws attention to the bar itself where all the mingling and mixing take place. Complementing BarKode's modish ambience is a medley of cocktail creations such as the highly-recommended Pisco Passion which is a blend of pisco, egg white, freshly squeezed lime and lemon juice with half a passion fruit. Of the 12 cocktails on the menu, nine will be reinvented every three months to constantly surprise the taste buds of customers. Those thirsting for some luxury spirits can expect to find top tier brands like Ketel One, Johnny Walker Black Label, Don Julio and Flor De Cana which will come in a perfect serve with a bottle of Fever Tree Botanical Mixer. BarKode also prides itself in offering award-winning vodka and gin such as Uluvka, Martin Millers and Kauffman. If you're feeling extra creative, know that BarKode takes customized cocktail orders. Do we hear a challenge? Soon to come is a breakfast and lunch menu which will be available Tuesdays to Sundays, from 8am to 2pm. **ha**

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Above (from the top): Buschenschank Styria Austria; Traditional fan in Styrian vineyard

Despite the sea of wine flooding the markets of the world, wine production forges ahead in most existing and many new regions. Wine is produced in climates as diverse as tropical Thailand and Bali to cool temperate locations such as Denmark and the Netherlands.

While most seek out familiar wines from the Barossa Valley, Bordeaux and Burgundy, adventurous wine drinkers are looking to Lebanon, Uruguay, Japan and Luxembourg to satisfy their wine curiosities. Production in many of these less commonly known areas is often small and therefore there is little to export in order to enlighten the wine world.

For many, Austria is a new wine producing nation despite production going back to Roman days. Today, Austria is one of the most progressive and innovative wine-producing nations driven by the successes of indigenous grape varieties such as Grüner Veltliner (white) and Blaufränkisch (red). These are complemented by a handful of other local varieties and better known grapes such as Pinot Noir, Sauvignon Blanc and Chardonnay which make it easier for non-Germanic speakers to get their tongues around Austrian wines.

Sauvignon Blanc Makes Its Mark

Styria or Steiermark is not as well known as the Wachau and Kremstal but it quietly goes about pushing the envelope with a few varieties, mainly Sauvignon Blanc and Blauer Wildbacher.

Sauvignon Blanc needs little introduction and the Styrian style produced on steep weathered shell-limestone soils has been compared with the world's best. Multi-layered aromas and fresh ripe acidity are hallmarks of Styrian Sauvignon Blancs. Erwin Sabathi Winery (www.sabathi.com) located near Leutschach, within a stone's throw of the Slovenian border, is one of Austria's best wineries producing benchmark Sauvignon Blanc styles from its smart and contemporary cellar door.

Sabathi blends Sauvignon Blanc with Welschriesling in their Classic Sabathini wine as well as selling it as a straight varietal and from single vineyard sites. Their flagship Sauvignon

Styrian Sauvignon Blancs and Schilcher

by David Bowden



Blanc called Merveilleux is produced from the best locations in single sites and fermented in small new oak barrels for 15 months.

The architecturally impressive winery and tasting room is an essential stop on a scenic wine touring trail that starts and ends in the provincial capital Graz. The roads pass through rolling hills with vines growing on steeply-sloping ridges. Buschenshank is a name commonly seen at many vineyards and it refers to the simple, local farm-grown produce that they serve to accompany the wine. The concept is similar to the heuriger situated in the hills surrounding the capital Vienna.

A Wine For All Seasons

Blauer Wildbacher is a versatile red grape variety that can be turned into a white wine (through no contact with the skin), Rosé (minimal skin contact), red wine or a variety of sparkling styles. However, it is the Rosé style called Schilcher that has put West Styria on the world's wine map. Origin and quality are carefully controlled and a 'white horse' logo can only be applied to Schilcher of the highest quality.

Translated, the name means 'shimmer' and this refers to the shimmering pink of the Rosé. Langmann Winery (www.l-l.at) near St. Stefan produces the finest Schilcher in Austria and was recently awarded the national title of Winery of the Year 2011. The vineyard started making wines in 1746 and now Stefan Langmann runs the operation and produces a fine crisp and mineralic

Schilcher made entirely in stainless steel. The winery also produces a sparkling Schilcher called Schilchersekt.

Not far away in Wernersdorf, Johannes and Luise Jöbstl (www.brennerei-joebstl.at) are fine Schilcher exponents while Johannes's father produces some of Austria's most sought after schnapps. Their spacious and modern cellar door overlooks sloping fields of vines that form part of the Schilcher wine road or Schilcherberg.

Although vines have been grown on the estate for decades, the family only started its own wine production in 1987. They produce both still and sparkling Schilchers as well as other wines made from grapes including Sauvignon Blanc, Morillon (Chardonnay) and Zweigelt. A well-stocked local produce store also sells the famous Styrian pumpkin seed oil, cider vinegar and freshly-squeezed juices.

Dessert wines also lead the Austrian wine push to the world as they are regular international medal winners. Their appearance on Asian wine lists is becoming more common. Famous dessert wines such as those from Alois Kracher (www.kracher.at), Willi Opitz (www.willi-opitz.at) and Höppler (www.hoepler.at) are listed on the world's smart wine lists.

Labels such as Tement (www.tement.at) from Styria are distributed in Asia by Austrian Fine Brands (www.austriafinebrands.com), with other importers of Austrian wines being Luen Heng F & B (www.luenheng.com) and A & L Adventure and Leisure (www.a-and-l.com). 



Top left: Vineyards in Styria
Above (from the top): Schilcher Rose Styria; Sabathihof and vines Styria



Massimo Zaretti
Restaurant Manager
Jojo, St. Regis Bangkok

The St. Regis Bangkok is pleased to announce the appointment of Massimo Zaretti as Restaurant Manager of Jojo, the upscale Italian restaurant and bar located on the ground level of elegant new hotel.

Zaretti will focus on ensuring Jojo's high standard of service and on maintaining a seamless collaboration with the kitchen. A ideal selection to oversee the unparalleled dining experiences for which The St. Regis is known, Zaretti's restaurant career was set in motion at the five-star, AAA four-diamond, Michelin-starred restaurant Fleur de Lys at Mandalay Bay in Las Vegas.

Most recently, Zaretti served as the junior Assistant Food & Beverage Manager at Forte Village in Sardinia, and prior to that as Front Of House Manager at the Wolfgang Puck Bar and Grill at the MGM Grand in Las Vegas.

Passionate and uncompromising, Jojo offers an exceptional menu of traditional Italian cuisine in elegant, contemporary surroundings. Serving prima colazione (breakfast), pranzo (lunch) and cena (dinner), Jojo is one of the first Italian restaurants in Bangkok to offer Italian breakfast cuisine. A wide selection of imported premium Italian cold cuts, D.O.P. cheeses and a variety of extra virgin olive oils is meticulously selected to ensure an enticing and memorable Italian dining experience. **ha**



Suwanich Kanjanakunya
Executive Assistant Manager
Food and Beverage
Eastin Grand Hotel Sathorn Bangkok,
Thailand

John Westoby, Managing Director South East Asia of Absolute Hotel Services and General Manager of Eastin Grand Hotel Sathorn Bangkok is pleased to announce the appointment of senior executives of the pre-opening team for the Eastin Grand Hotel Sathorn Bangkok, a 32-story, 390-room deluxe property, connected to BTS Sky Train (Surasak Station), which will open in December 2011.

Suwanich Kanjanakunya joins the team as Executive Assistant Manager – Food and Beverage. Suwanich has a very strong background in the sales and catering arena with almost 20 years' experience in leading hotels such as Mandarin Oriental Hotel Bangkok and Conrad Hotel Bangkok. Prior to joining, she was Director of Catering at Four Seasons Hotel Bangkok.

Eastin Grand Hotel Sathorn Bangkok features 390 rooms which consist of 322 Superior rooms, 35 Executive Superior rooms, 30 Executive Deluxe rooms and 3 Suites. Other facilities are an all-day dining restaurant, a Mediterranean restaurant, a Chinese restaurant, a lobby lounge, a swimming pool, a fitness centre, an internet corner, a family floor, a Play Room and an executive lounge. For meeting and celebrations the 1,200 sq m fully-equipped grand ballrooms can be divided into three small rooms, three meeting rooms and two boardrooms. **ha**



Azmi Kamsari
Executive Assistant Manager
Food & Beverage
Westin Langkawi Resort & Spa,
Malaysia

With ten years of experience in the hospitality industry, Azmi Kamsari, Executive Assistant Manager – Food & Beverage at The Westin Langkawi Resort & Spa brings his expertise to developing the five F&B outlets: Seasonal Tastes, Tide, Breeze, Float and Splash. Kamsari had his first taste of the F&B world at 25, where he joined Shangri-La Hotel Singapore's Coffee Garden as Assistant Manager.

In Singapore, he was the Restaurant Manager in the Fullerton Hotel and the calling attracted him back to Shangri-La Hotel in 2002 as Restaurant Manager overseeing the all day dining restaurant which can accommodate up to 500 pax and the Californian restaurant, famous for its live Jazz repertoire. In 2004, Kamsari joined the InterContinental Hotel Singapore as the Assistant Director of Food & Beverage. Because of his excellent performance, Kamsari earned the next level of promotion in 2007 within the group, as the Director of Food & Beverage. Now, Kamsari continues to be at the forefront of Westin Langkawi's F&B scene, uniquely transforming each of the outlets to become sophisticated places for guests to savour different cuisines and enjoy a variety of ambiances. **ha**