

KLifestyle

DECEMBER 2014



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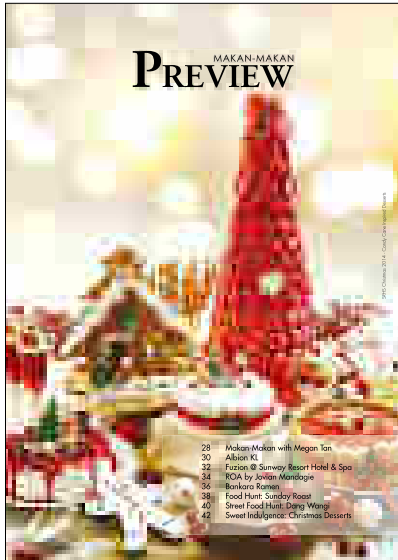


RM16.80

Nobu KL
Exquisite Fine Dining In The City

1 KL lifestyle

MAKAN-MAKAN



SHOPPING



ART & LIVING



HEALTH & BEAUTY



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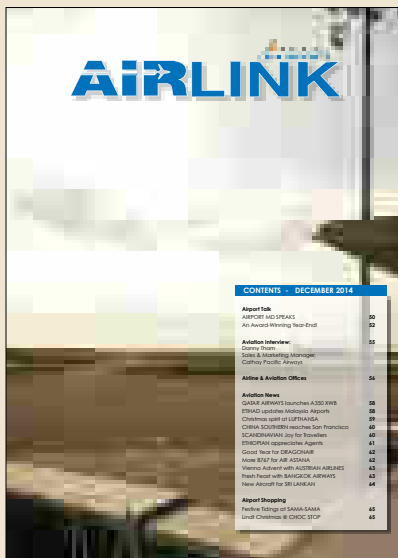
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NOBU KUALA LUMPUR

Introducing a slice of Nobu in Malaysia



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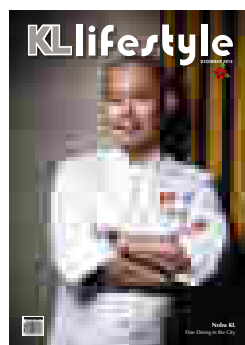


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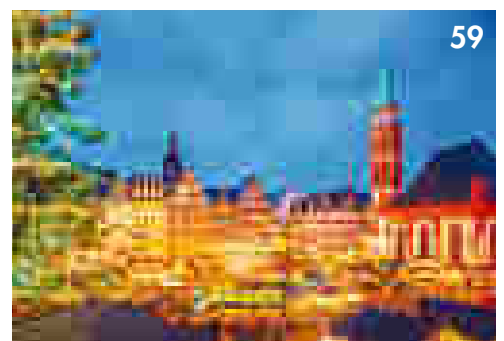
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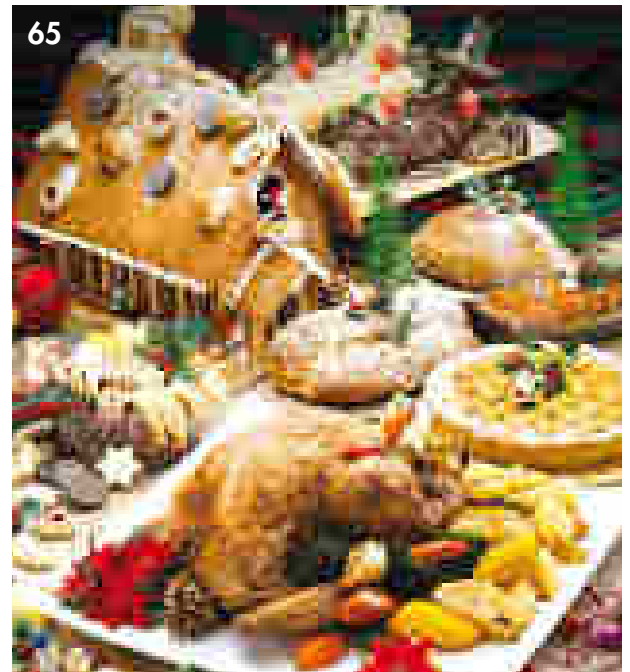
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Save the Date

KLAS ART AUCTION

MALAYSIAN MODERN & CONTEMPORARY ART

AUCTION DAY

SUNDAY, JANUARY 18, 2014

1.00PM

CONNEXION@NEXUS, BANGSAR SOUTH



Zulkifli Yusoff

I will Call My Lawyer, 1997

Acrylic on canvas 213 x 152cm

Kuala Lumpur Full Preview

January 7 - 17, 2015

KL Lifestyle Art Space
150, Jalan Maarof
Bukit Bandaraya
59100 Kuala Lumpur

Open daily from 10am to 7pm

Sneak preview available online at www.kllifestyle.com.my

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Open Daily from 10am - 7 pm

Sunday

Monday



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TOPP DOGG FIRST SHOWCASE 2014 LIVE IN KUALA LUMPUR

Dec 7 @ 12.30pm,
HGH Convention Center



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CARNIVAL!

Dec 13 & Dec 14 @ 8.30pm,
Malaysia Philharmonic Orchestra

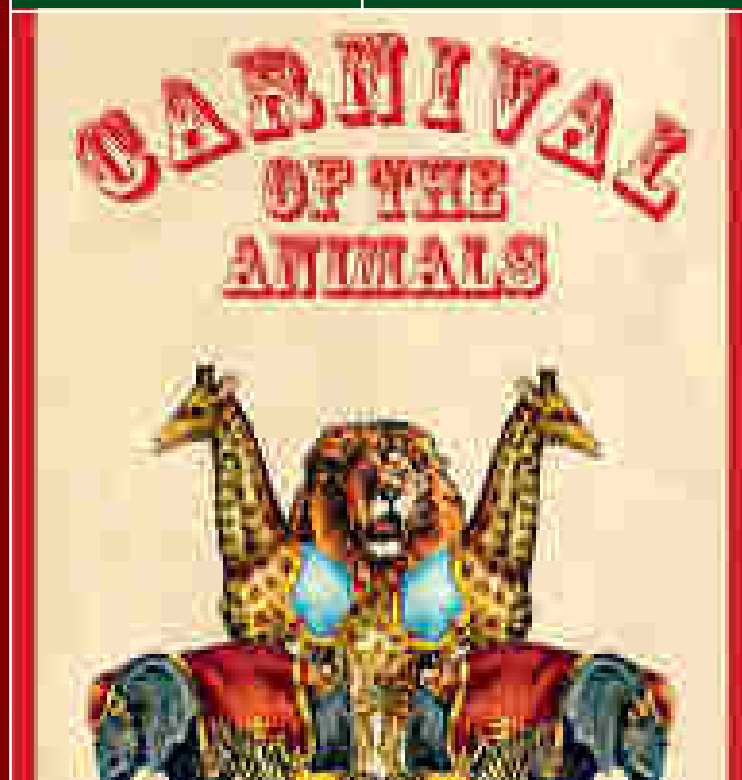
ARIJIT SINGH LIVE IN CONCERT

Dec 14 @ 6.00pm, Dewan Wawasan
Convention & Exhibition Centre

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ENIGMA VARIATIONS

Dec 15 @ Malaysian Philharmonic
Orchestra



GOINGS-ON CALENDAR DECEMBER 2014

Tuesday

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Saturday



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KONSERT AMAL DIRAJA - FORGET ME NOT
Dec 5 @ 8.30pm, Plenary Hall, Kuala Lumpur Convention Centre

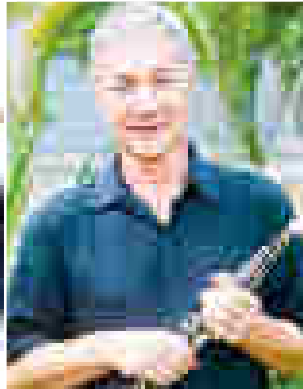
SEMPURNAKAN AKU WITH ANUAR ZAIN
Dec 5 @ 8.30pm, The Majestic Grand Ballroom, The Majestic Hotel Kuala Lumpur

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BACK TO TCHAIKOVSKY
Dec 5 & Dec 6 @ 8.30pm, Malaysian Philharmonic Orchestra

11TH PENANG ISLAND JAZZ FESTIVAL
Dec 6 & Dec 7 @ Bayview Beach Resort, Penang

URBANSAPES 2014
Dec 6 @ Horse Ranch, Resorts World Genting

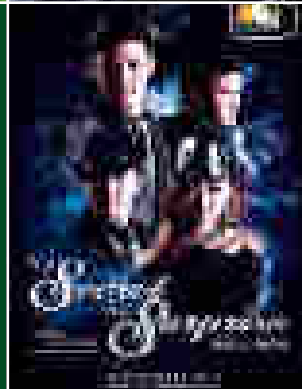


IF HEBE TIEN LIVE IN MALAYSIA 2014
Dec 13 @ 8.00pm, Putra Stadium, Bukit Jalil



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HOME ALONE
Dec 18 & Dec 19 @ 8.30pm, Malaysia Philharmonic Orchestra



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BIG SECRET! BIG SURPRISE! MAGIC SHOW
Dec 20 @ 6.00pm, Mega Star Arena

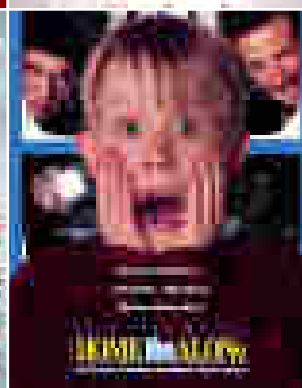
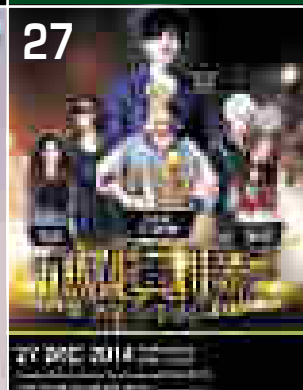
STEFANIE SUN KEPLER WORLD TOUR IN MALAYSIA 2014
Dec 20 @ 8.00pm, Putra Indoor Stadium, Bukit Jalil

LINDA CHUNG "MOST BLESSING" LIVE IN MALAYSIA 2014
Dec 20 @ Arena of Stars, Genting Highlands



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MERRY CHRISTMAS





URBANSCAPES 2014 SATELLITE SHOW WITH TENACIOUS D

Self-styled and dubbed as one of the greatest bands in history by some, American comedy Tenacious D will be featuring actor/musician Jack Black and Kyle Gass in an exclusive Urbanscapes Satellite Show. Tenacious D first started playing together in Gass's studio apartment. But it didn't take long for them to notice their talents and soon, they were making a name for themselves in the industry. This is definitely one of the not-to-be-missed shows of the month.

Dec 1 @ KL Live
Ticket: RM207
www.ticketpro.com.my

MUSIC



ARIJIT SINGH LIVE IN CONCERT

Arijit Singh is an Indian playback and trained classical singer who has performed in many stage shows. First emerged top in a reality-singing series, Fame Gurukul in 2005 and has since made a name for himself in the entertainment industry. Arijit Singh is also best known for his song, Tum Hi Ho that won him the Filmfare and IIFA best male playback singer award in 2013 and 2014 respectively. With more than 200 sold-out shows worldwide, one can definitely expect a spectacular performance from him.

Dec 14 @ 6.00pm, Dewan Wawasan Convention & Exhibition Centre
Tickets: From RM73 to RM703
www.ticketcharge.com.my

KONSERT AMAL DIRAJA – FORGET ME NOT

Konsert Amal Diraja – Forget Me Not is a royal charity concert that is held in conjunction with the 69th birthday of His Royal Highness the Sultan of Selangor, Sultan Sharafuddin Idris Shah. In aid of the Alzheimer's Disease Foundation Building Fund, this concert will be featuring the world-renowned Shanghai Symphony Orchestra. Not only that, special guest performers such as Malaysian multiple award-winning singer/songwriter, Najwa Mahiaddin and world-acclaimed violin soloist, Huang Bin from China will be making their presence in this concert as well.

Dec 5 @ 8.30pm, Plenary Hall, Kuala Lumpur Convention Centre
Tickets: RM200, RM300 and RM500
www.ticketcharge.com.my



HEBE TIEN LIVE IN MALAYSIA 2014

Hebe first made her debut as one of the members of S.H.E and the group eventually became one of the well-known groups in Taiwan. She has since branched out in establishing her career as a solo singer and released albums that further prove her singing talent. There is no way one would resist her mellow voice as she belts out songs that sing one's thoughts and feelings.

Dec 13 @ 8.00pm, Putra Stadium, Bukit Jalil
Tickets: RM198, RM238, RM338, RM398, RM438, RM538
www.ticketcharge.com.my



TOPP DOGG FIRST SHOWCASE 2014 LIVE IN KUALA LUMPUR

Topp Dogg, a 13-member Korean boy band will finally be staging their very first performance in Malaysia. They made their debut in 2013 with "Say It" from their debut album, "Dogg's Out" and has since sparked a lot of public interest as one of the rising stars of KPop. The group is also known for their powerful dance routine and charismatic on-stage performance with catchy songs.

Dec 7 @ 12.30pm, HGH Convention Center
Tickets: RM100, RM180, RM280
www.ticketcharge.com.my

SEMPURNAKAN AKU WITH ANUAR ZAIN

Anuar Zain & Dinner Showcase is held in conjunction with the launch of IJN's Paediatric & Congenital Heart Centre (PCHC) Support Group as well as to raise funds for Tabung PCHC. All the proceeds from this event will be used to assist patients such as providing basic necessities, accommodation, meals, transportation, funeral arrangements and other expenses.

Dec 5 @ 8.30pm, The Majestic Grand Ballroom,
 The Majestic Hotel Kuala Lumpur
Tickets: RM503, RM803, RM1003
www.ticketcharge.com.my



BIG SECRET! BIG SURPRISE! MAGIC SHOW

Big Secret! Big Surprise! Magic Show marked the very first performance by the four siblings, Jorinn, Gelvinn, Melkinn and Raykinn. The multi-talented siblings have been performing internationally as well as receiving accolades and awards for the past eight years. Audiences can look forward to many entertaining magic tricks performed and indulging themselves in a surreal illusion during the performance.

Dec 20 @ 6.00pm, Mega Star Arena
Tickets: RM71, RM103, RM191
www.ticketcharge.com.my



STEFANIE SUN KEPLER WORLD TOUR IN MALAYSIA 2014

Mandapop diva Stefanie Sun finally made her comeback to the entertainment scene after a three-year hiatus to focus on her marriage and family. She named her world tour Kepler, with the name taken after the brightest Kepler's Supernova that appeared in the Milky Way in 1604, as a dedication to her loyal fans from all walks of life. It is a form of appreciation for their continuous support as well as a reminder that she is never alone as she walks down the musical path.

Dec 20 @ 8.00pm, Putra Indoor Stadium, Bukit Jalil
Tickets: From RM231 to RM651
www.ticketcharge.com.my

MUSIC

LE DIV4 LIVE IN GENTING

Le Div4 consists of an ensemble of four Italian sopranos with the aim to present an entirely new singing concept to the public. Instead of the usual conventional performance, the group will be introducing innovative interpretation of the most famous opera highlights by the greatest operatic composers in history such as Mozart, Bellini and Verdi where the pieces will be revised for the four voices.

Dec 25 @ 8.30pm, Arena of Stars, Genting Highlands
Tickets: RM63, RM103, RM143
www.ticketcharge.com.my



CLASSICAL



ENIGMA VARIATIONS

Designed to offer listening pleasure to the audience, this programme will be focusing on Elgar's Enigma Variation. It features fourteen magnificent portraits along with a mysterious theme that runs through the work 'but never appears', according to Elgar. This piece of work has mystified the musical world for more than a century, and it will continue to exude mystery in this programme as well.

Dec 15 @ Malaysian Philharmonic Orchestra
Tickets: RM50 and RM90
www.mpo.com.my

CARNIVAL!

This event will see Fabian Russell conducting a programme of 'carnival' music. Dvorak's overture more often depicts the whirl and frenetic bustle of Carnival season in the late winter of the southern hemisphere. Saint-Saen, on the other hand, portrays a carnival that is attended only by the creatures with features, furs and fins. With a carnival atmosphere, there is no way this programme will not get one to feel excited like a child.

Dec 13 & Dec 14 @ 8.30pm, Malaysia Philharmonic Orchestra
Tickets: RM50, RM70, RM100, RM130
www.mpo.com.my



MUSIC

MEGA SUPER CONCERT

Calling all JJ Lin, Jess Lee, F.I.R and Kimberley fans! Be sure not to miss the Mega Super Concert this year where all four artistes will be performing on stage together. The mixture of different singing styles and genres will definitely keep fans excited as well as keep the adrenaline push going.

Dec 27 @ Subterranean Penang International Conference & Exhibition Centre Arena, Penang
Tickets: From RM98 to RM588
www.ticketpro.com.my





BACK TO TCHAIKOVSKY

Tchaikovsky is loved by many for his works that never fail to entice and charm people. Despite that, his Third Symphony is the least known of this Russian master's works and yet, it is this piece that is worth to be introduced and known to the public. This performance will see Kirill Karabits introducing an unusual programme with Simon Emes as the featured soloist of the day.

Dec 5 & Dec 6 @ 8.30pm, Malaysian Philharmonic Orchestra
Tickets: RM50, RM70, RM100, RM130
www.mpo.com.my



LINDA CHUNG "MOST BLESSING" LIVE IN MALAYSIA 2014

Linda Chung first ventured into the entertainment industry when she was recruited by Television Broadcasts Limited (TVB) after she was crowned Miss Chinese International 2004. A decade down the road, she has become a household name with her starring roles in many drama series. She has also ventured into the music industry – she released her first album, Dinner for One, World for Two in 2008 and earned the title of The Best Selling Female Newcomer that year itself. She shows no sign of slowing down since despite having to juggle between acting and singing.

Dec 20 @ Arena of Stars, Genting Highlands
Tickets: RM63, RM103, RM163, RM223
www.ticketcharge.com.my

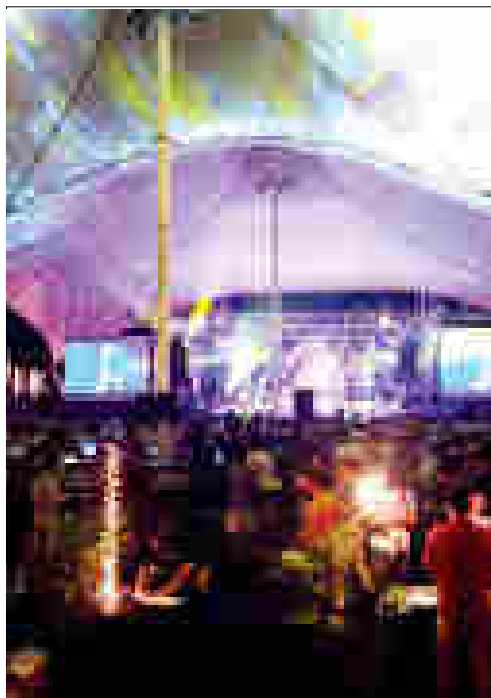
CLASSICAL

HOME ALONE

How can one forget the memorable Home Alone, the beloved family comedy of a young boy who is accidentally left behind when the entire family takes off for a vacation over the holiday season? In conjunction with the coming festive season, there will be a complete screening of Home Alone, together with John William's memorable score that includes the theme song Somewhere In My Memory and several traditional Christmas carols to be performed live by the MPO and MYPO. All you need to do is just sit back and enjoy the music while having a good laugh at the movie.

Dec 18 & Dec 19 @ 8.30pm, Malaysia Philharmonic Orchestra
Tickets: RM90, MR120, RM150, RM180
www.mpo.com.my





11TH PENANG ISLAND JAZZ FESTIVAL

The Penang Island Jazz Festival is back! Over the years, this festival has been one of the most anticipated annual events of the year by music lovers, particularly jazz junkies. This year's festival will see powerful performers such as Carmen Souza, Crystal Bowersox, Monoswezi, Laila Biali Trio, Jo Yeong Duk Trio and JazzHats being in the line-up. The audience can certainly look forward to a spectacular evening. Aside from the performances, they can also take part in various activities held on that day such as After Hours Jazz Jam, Creative Malaysia Fringe Stages and the Island Music Forum that will see the attendance of speakers such as Professor Tony Whyton (director of the Salford Music Research Centre at University Salford) and Victor Kye (assistant artistic director of Jarasum International Jazz Festival, Gwangju World Music Festival and Jarasum Rhythm & BBQ Festival).

Dec 6 & Dec 7 @ Bayview Beach Resort, Penang

Tickets: RM80

www.ticketpro.com.my



CHRISTMAS

The joyous time of the year is finally here! Apart from it being an annual commemoration of the birth of Jesus Christ, Christmas is the time where bonds are strengthened as well. This season will see family and friends get together for a lot of catching up session. Laughter and joy fill the air with the Christmas carols ringing through the festive season. It is a season of giving back for many as well – whether helping the needy or giving a token of appreciation to your loved ones. With lots of Christmas goodies along with a good dose of happiness, one can't help but to look forward to celebrate this joyous time of the year.

Dec 25

MISCELLANEOUS

URBANSAPES 2014

One of the most anticipated festivals is back in town! Urbanscapes will take place at the cool and chilly Horse Ranch, Resort World Genting. With an expanding line-up of the best creative talents from around the world, festival goers can look forward to an unforgettable, experience-filled day!

Dec 6 @ Horse Ranch, Resorts World Genting

Tickets: From RM157 to RM227

www.ticketpro.com.my



NOBU KUALA LUMPUR

First in Southeast Asia

By Jane Bee

Started by chef Nobu Matsuhisa and international celebrity Robert De Niro in 1994 in New York, Nobu has since become a Michelin-starred titan in the world of sushi, sashimi and tempura. It took the world by storm and has since won the hearts of many food critics with its extraordinary dishes that are comforting and heavenly at the same time.

When Nobu decided to open its 29th outlet in Kuala Lumpur, food connoisseurs across the nation were excited with anticipation. After all, Nobu Kuala Lumpur will be the first branch in Southeast Asia with a dramatic 360-degree view of the KL city skyline. Nobu also brought in head chef Philip Leong who previously worked at Nobu Berkeley St to helm the KL kitchen.

Nobu is known for its unique modern Japanese cuisine, creating a genre that defies the norm of global fine dining. Known for experimentation and fluid incorporation of multicultural ingredients, Nobu seeks to

constantly push the food envelope, drawing in a wide variety of people with different taste preferences and backgrounds. It infused Japanese cuisine with Latin American flavours, thus creating dishes that are so intriguing and alluring to the palate.

No other chef can so gracefully pair the precise and delicate Japanese techniques with the colours and zest of Peruvian cuisine aside from Nobu Matsuhisa (aka Nobu-san).

One of its signature dishes, dubbed Salmon Sashimi New Style, is what many consider as extraordinary. Not only it showcases the sushi chef's knife skills and timing, this plate of sashimi is designed to suit palates that shy away from raw fish. The sashimi are flash-seared with sesame oil for the slightest of char that eliminates the seafood pungency without ruining its natural creaminess. The fish is then soaked in splashes of yuzu-soy emulsion and topped with thin slivers of green onion – offering the diner a glimpse of aquatic paradise.

The Black Cod Miso is a dish that is synonymous with the name Nobu. Marinated in Nobu's signature miso sauce for two to three days, the Black Cod Miso presents a tender and succulent piece of roasted cod fish with a distinctive texture and robust flavour. This particular dish never ceases to amaze the palates of diners who visit Nobu restaurants around the world.

Its Chilean Sea Bass with Jalapeno Miso and ais kacang is worth checking out as well. The ais kacang, for example, is a lovely concoction of shaved Calpico ice topped with caramelised yuzu lemon, cincau, azuki beans and house-made green tea mochi. These two dishes are examples of the perfect infusion of Malaysian-Japanese influenced cuisine.

And these are just a few of the dishes that wow food connoisseurs.

Everything about Nobu is perfection – from the food to the service and the ambiance. Unlike its New York or Vegas counterpart that



Leong would consider it as a coincidence that he ended up working at a traditional sushi restaurant. He started off as a sushi helper and learned all the skills to make sushi in a very conventional way. He spent the first six months just cleaning and sharpening the chef's knives and taking care of the sharpening stone. From there, he moved on to washing and polishing plates before spending another three months washing only sushi rice. Leong then spent months learning how to cut thin slices of spring onion, cucumber, white radish and carrot.

It was from there that Leong developed a passion for Japanese cuisine.

"Japanese cuisine is not complicated. And yet, there's a lot of stories behind each dish. I like the way I was taught there – the appreciation of the kitchen tools and everything that you put on the plate as well as how the process itself is more important than the end product.

"It would normally take 10 to 15 years of experience to be qualified as a sushi chef. Even now, I wouldn't call myself a sushi chef, instead, I consider myself a sushi helper. That is because, I never really complete my training – I have the skills to make sushi, but I would need to practise the skills everyday in order for me to master it," said Leong.

He ended up spending three years working at the Japanese restaurant in New York before returning to Malaysia to complete his studies

in interior architecture. Upon graduation, Leong chose to pursue his career as an architect where he was involved in multiple projects such as the Khoo Hooi boutique as well as being part of the team that was responsible in designing the concept for Zuok Kuala Lumpur.

One would think that Leong would stick to the stable profession of an architect. However, Leong decided to drop the bomb after spending three years as an architect. He decided to give up everything he had achieved so far in his career and packed his bag to Europe to pursue a career in culinary art. He was 28 years old at that time.

"I have always like cooking and experimenting with food. So, I decided to apply for the holiday visa under the Work/Travel Programme in UK and I was granted a three-year visa," he said.

From there on, Leong embarked on a culinary journey in Europe where he learned all the cooking skills by himself and through the experience he gained along the way.

Leong secured a job at a Japanese restaurant, Itsu, in London but decided to quit after spending a month there. He then decided to travel to Berlin, Germany where he joined the Sushi Project – where a sushi store was set up behind the bar counter every weekend and people would pay for the selected sushi. He only lasted for two months in Berlin.

incorporates edgier and sleek looks, Nobu KL chooses to play with the wood. From the casual sushi bar area, lush private dining area and to the club member area, wood is used in various forms and displays a various degrees of dimness. In an instant, patrons never fail to feel that they are whisked away to Japan from the moment they step into Nobu. Not only that, patrons will be able to enjoy the naked view of the Petronas Twin Towers as well as a sweeping view of Kuala Lumpur.

Splendid food, excellent service and spectacular view – one can definitely expect an unforgettable dining experience at Nobu.

Chef Philip Leong

One thing for sure, chef Philip Leong is not your typical-looking chef. With his dreadlocks and tattoos, he might raise a lot of eyebrows. But that did not stop the small town lad from making a name for himself as one of the celebrity chefs in town.

Looking at where he is now, success is sweet. However, behind the sweet success, lies a long journey that involves a great deal of determination, patience, perseverance and courage to pursue his passion in culinary art.

Before becoming a chef, he was an architect. Leong had always wanted to be involved in the designing field. He pursued his studies in interior architecture at Lim Kok Wing University. However, he decided to take a gap year between his studies and moved to New York to be with his mother.



Rock Shrimp Tempura

COVER STORY

"I was running out of money and barely survived there. Plus, I didn't understand their language at all. Thus, I decided to return to London," said Leong.

Despite that, Leong was having difficulty landing a job in London. He finally secured a position at Yo! Sushi. But to his dismay, he found himself making sushi with a machine and there was no motivation and passion involved.

The turning point of his career came when he spotted an ad while walking around Mayfair on his off day. Nobu, then already widely known for its signature Peruvian-influenced Japanese cuisine was hiring. Leong decided to submit his resume and was called for an interview by Mark Edwards, Nobu's executive chef.

Edwards managed to convince Leong to work in the kitchen instead of being a sushi chef as the positions were all filled up. Thus, Leong found himself back to square one – as a commis at the age of 31, spending another year polishing plates and cooking food for the staff. For some people, this situation might lead to frustration and dissatisfaction.

But not for Leong.

"Even if we were just cooking food for the staff, we were actually being taught the basic skills by the head chef. However, a lot of people didn't understand it and ended up doing the job halfheartedly. There is always a reason and theory behind each lesson," he said.

Despite working with colleagues who were way younger than him at that time, Leong did not let his pride get in his way in gaining more knowledge. "I didn't feel awkward working alongside younger people at all. In fact, we actually learned from each other. They were experienced in the hot kitchen while I had the knowledge and skills in making sushi. So, we just exchanged our knowledge with each other," said Leong.

Becoming a chef requires a great amount of passion and patience. And these are the values he learned from Nobu-san himself. Under Nobu-san's guidance, Leong found himself enjoying cooking and the process of making food more than ever. From there, Leong learned about umami palate, the fifth taste. "Umami is something like MSG. Food like tomato, seaweed and miso contain natural MSG that are good for your body," he said.

When Leong first learned about the Peruvian-influenced Japanese dishes from Nobu, the taste itself excited him. He never tasted something as interesting as this before and most importantly, the flavour brought along a wave of nostalgia – reminding him of his roots back in Malaysia.

"Working in Nobu is indeed a privilege. We just have to think and take things in the positive way," said Leong.

When he was given the opportunity to lead the kitchen in Nobu Kuala Lumpur, the idea to come back to Malaysia excited him. However, that excitement came with the pressure of sourcing for the right staff and

ingredients as well. There weren't many Peruvian products and that forced them to import most of the basic ingredients needed.

Also, hiring the right staff was a daunting task. "We were looking for a passionate and patient chef. However, the people that we interviewed only make a good cook. For a cook, there's no passion involved as all he does is complete the job and collect his salary. But a chef is different – he would go out and try various kinds of food and seek to project the experience on the plate in his own style. There's no asking for overtime as all this is done purely for passion in the culinary field. That's what makes a real chef," said Leong.

To this day, Leong still practises the Japanese philosophy of continuous improvement and self-reflection. In Nobu, everyday is a learning process where everyone exchange knowledge with each other regardless of their position and they work as a team.

When asked about his lowest point in life, Leong chuckled. "I would consider my off day as my lowest point in life. Simply because I am bored and I have nothing to do! I'm the type that likes to move around so even on my off day, I would just drop by the restaurant to say hi and watch the chef prepare the food," said Leong.

When Leong is not spending his time in the kitchen, he can be found at his favourite mamak or hawker stall. "I prefer street food like Maggi mee goreng, roti canai, teh halia and wantan mee. I actually like street food instead of sitting in the restaurant," he confessed.



Main Bar

CAPTIVATING PHUKET

That delightful and fascinating little paradise

By Jane Bee

There is always something for everyone in Phuket.

Dubbed as the 'Pearl of the Andaman', this island of inimitable beauty and a strong presence of vibrant cultural traditions is irresistible. It looks like a teardrop-size island on the map, but Phuket is pretty big that one rarely gets the feeling of being surrounded by water.

Its famed pristine beaches and stunning scenery offer serenity and tranquillity that is hard to come by in the city. But, Phuket has more to offer than just sandy beaches and stunning sunsets. The superb golf course, exciting nightlife, tantalising cuisine, colourful culture and traditions are just some of the few things that one can enjoy in Phuket.

That is to say, regardless of whether one is looking for excitement and adventure or seeking to understanding the finer things in life, Phuket has sorted it out for you.

Let's just say it is a must-go to Soi Romanee that is located in Phuket town. Once a red light district from the turn of the 20th century, Soi Romanee features a row of houses that bears fascinating architectural design. As you walk along the soi that connects Thalang Road with Dibuk Road, you would discover many fascinating Sino-Portuguese style shophouses. It is also regarded as one of the most romantic lanes on the island – where it is common to catch sight of young couples dressed in full wedding regalia for their pre-wedding photo shoot around Soi Romanee.

A visit to Mingmongkol Buddha would definitely leave you in awe with the site offering a 360 degree spectacular panoramic view of Phuket, the islands and the Andaman Sea. Made from reinforced concrete that is covered in white marble and standing 45-metre high and 25-metre wide at the base, this temple is situated atop a 380-metre hill in Nakkerd Hills. It was built as a dedication to His Majesty King Bhumibol Adulyadej in conjunction of his 80th birthday. It is here that tourists are able to get the best of both worlds – splendid architecture as well as stunning scenery.

If you are all about shopping, the Wang Talang Complex is just among the few shopping paradise available in Phuket. It is the one place where you can lay your hands on local goodies such as Thai silk, handmade souvenirs and precious stones. Make some time to visit the shopping complexes around the island, Tesco and Big C in particular. Don't be surprised to find yourself going all hyped out at the sight of local goodies, especially the local instant noodles selling at rock-bottom prices.

You can't really say you've been to Phuket if you never try out their water activities. With a wide range of water activities available - such as scuba diving, sea kayaking, boat charter, cruises and whitewater rafting, there is always something for everyone. Be sure not to miss island hopping for this is where you will discover the hidden marvels around Phuket such as Phang Nga Bay, Phi Phi Islands and the Krabi coast.

Any visit to Phuket must also be wrapped up with the Phuket Fantasea Show. This colourful extravaganza will certainly whisk you away to Las Vegas. What could make your dinner better and memorable other than being entertained with various performances that carry a touch of modernity without losing the essence of Thailand such as regional classical dances, magical illusions, aerial ballet and a performance that features over 44 elephants?

Didn't want to miss any of these? Golden Holidays has assembled a 4-day-3-night Taste of Phuket package that is designed specially to cater to different holiday demands from all types of travellers without compromising on the quality of the holiday experience.

The package includes a return Economy class all-inclusive flight on Malaysia Airlines, 3-night accommodation with breakfast, meet and greet at the airport, return airport transfer and half-day city sampler from RM1,720 per person on a twin-sharing basis. This offer is valid until Dec 31, 2014.

For more information, visit <http://holiday.malaysiaairlines.com>, call +603 2272 2160 / +603 2272 2163 or email to goldenholidays@malaysiaairlines.com.

Golden Holidays is now nearer to you with its flagship Service Centre at KL Sentral. It is open from Monday to Friday from 10.00am to 7.00pm.





LEO SAYER

Pop rock legend - 40 years at the top

By Siti Wajihah Kholid

As the gift-giving season approaches, the Leo Sayer concert would make the perfect Christmas present for anyone whose parents grew up with his songs or simply for those who love the melodies of the old-school. Even if you are of the new generation and are not familiar with Leo Sayer, it is about time that you do.

Leo Sayer was born Gerard Hugh Sayer on May 21, 1948, to Thomas Sayer and Teresa Nolan at Shoreham-by-Sea, Sussex, in England. He took his first steps in showbiz in the late 1960's where he frequently played

the harmonica in Soho and Kensington folk clubs. Over time, he and his mates formed a group called 'Patches' and as a group, they performed all over the south coast.

In the early 1970's, he was then known as Gerry Sayer, the vocalist and harmonica player of Patches. His career took a pivotal change when he won an audition organised by promoter-cum-songwriter, David Courtney for a talent contest. It was at this point that the partnership between them developed and the name 'Leo', the horoscope symbol of lion, was given by Courtney due to his distinctive ginger

curls. Despite the difficulties faced, Sayer was then successfully booked into London's Olympic Studios to make his first single. His collaboration with Courtney included works such as 'One Man Band', 'The Hour is Love' and 'Giving It All Away', which marked the beginning of his musical journey as Leo Sayer.

After witnessing Sayer's performance in Brighton, Joe Smith, the head of Warner Brothers records in America signed him up for a 10-album deal in the USA, Canada and South America. Then Chrysalis Records UK signed him up for the rest of the world. He gained even more fame when he appeared as the Pierrot on a TV rock show, 'The Old Grey Whistle Test'.

It was his major hits such as 'The Show Must Go On', 'One Man Band', 'Long Tall Glasses', 'Endless Flight' and 'How Much Love' that raised him to global fame. The summer of 1976 saw Sayer's collaboration with co-writer, Vini Poncia on his biggest success to date, 'You Make Me Feel Like Dancing', which became Sayer's first number 1 hit in America. However, it was the song "When I need you, I just close my eyes and I'm with you..." that dominated the world charts and brought him to being the number 1 in Australia, Canada, New Zealand, South Africa and many other countries, and received a coveted Grammy Award for best Rhythm & Blues song in 1977. It is a timeless piece that even until today, remains evergreen in the hearts of his fans.

With 25 chart singles and 18 chart albums in almost five decades, Sayer has won awards in Britain (a BPI award and a TV Times award), Canada (a Juno award), and Europe (Belgium's Golden Lion), had his own prime time special on the BBC and played at Windsor Great Park in conjunction with the Queen's Silver Jubilee, where he was presented to Her Majesty. With phenomenal credentials, there is no doubt that Leo Sayer is truly a man with musical sentiments and success, and is beloved by many generations and cherished by the music industry.

Presented by The British Theatre Playhouse and HOMME Productions, Kuala Lumpur will be celebrating the New Year with Leo Sayer's Malaysian debut concert for one-night-only showcasing his 40 years of success at the top on Jan 20, 2015. The concert will be held at 8.00pm at The Plenary Hall, Kuala Lumpur Convention Centre, Kuala Lumpur.

Tickets are priced from RM141 to RM591, inclusive of a RM3 processing fee, and are on sale from now at <http://www.ticketcharge.com.my/en/component/k2/leo-sayer-live-in-kuala-lumpur-40-years-at-the-top>.

www.ticketcharge.com.my HOTLINE: 03-9222 8811

LEO SAYER

40 YEARS AT THE TOP

TUESDAY

20 JANUARY 2015

Plenary Hall - KLCC

FIRST TIME IN KL - FOR ONE NIGHT ONLY

"MORE THAN I CAN SAY". "WHEN I NEED YOU". "YOU MAKE ME FEEL LIKE DANCING". "THUNDER IN MY HEART".



New Year's Eve : The Best Places to Countdown

Still haven't decided where to spend your New Year's Eve? Or looking for an entirely new experience where you get to sing 'Auld Lang Syne' with a bunch of strangers in a foreign land? If yes, be sure to check out our compilation of some of the best places for the New Year's Eve countdown.

By Jane Bee

1 Malaysia

It is compulsory for one to spend at least one New Year's Eve in Kuala Lumpur. After all, what can be better than watching the splendid fireworks display with the iconic Petronas Twin Towers in the background? Plus, since you're actually in the heart of the city, you can just drop by any nearby pub or restaurant and party away after the countdown.



2 London

London is undoubtedly one of the best places in Europe to usher in the New Year. The chimes of Big Ben, the fireworks display from The London Eye and the barges along the River Thames – one can definitely expect a spectacular show against a splendid background. Since good viewing spots are limited as they are usually filled up by 9pm and road closures in the area will start early in the evening, it does pay to be there earlier.



3 *Hong Kong*

If you think the view of Victoria Harbour on a normal day is stunning enough, wait till you join in the New Year's Eve countdown. Hong Kong is known for hosting one of Asia's best fireworks displays during that period. That's not just it – you'll get to watch an eight-minute pyromusical display lighting up the skies above the iconic Hong Kong Convention and Exhibition Centre as well. Just that fact alone, you can expect a magnificent view that would definitely take your breath away. Be at the shoreline for the best viewing spot though.



4 *New York City*

Be they New Yorkers or visitors, they are more than willing to brace the traffic and the freezing temperature for the sake of spending New Year's Eve in Times Square. After all, this is the place where the famous illuminated Waterford Crystal Ball is dropped with fireworks exploding and the streets bathed in confetti. You can expect the possibility to see yourself on television since this is a televised event with fantastic pyrotechnic light show and big celebrity music acts.

5 *Dubai*

There is no ending to the grandeur and opulence displayed by the wealthy emirate of Dubai. Having to secure a spot for itself in the Guinness Book of Records for having the largest fireworks in 2014, Dubai has certainly set a whole new level when it comes to the New Year's Eve celebration. From fireworks displays to NYE parties and performances by international superstars, we can certainly expect something even more mesmerising this year.



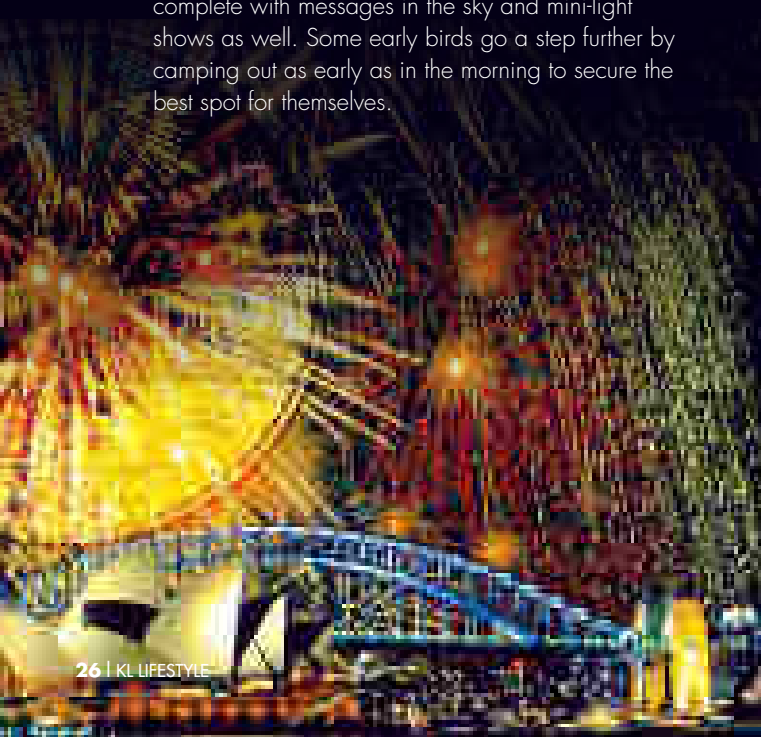
6 *Rio De Janeiro*

There's nothing we love more than a carnival and celebration during New Year's Eve. And nothing would fit the picture better than Copacabana Beach in Rio de Janeiro. Oh, it is customary to wear white in Rio on New Year's Eve – they believe that this is to bring you luck for the New Year. You can look forward to getting doused with champagne by strangers. The musical line-up is usually well-guarded but you can expect big Brazilian stars, carnival samba schools and international deejays gracing the stage along with the 15-minute fireworks display fired from barges out at sea.



7 *Sydney*

Sydney Harbour, where the iconic Sydney Opera House and Sydney Harbour Bridge are located, is known for the most dramatic and magical fireworks display every New Year's Eve. Millions of people would visit Sydney just for the sake of watching the fireworks. But you can expect to see aerial flyovers complete with messages in the sky and mini-light shows as well. Some early birds go a step further by camping out as early as in the morning to secure the best spot for themselves.



8 *Taipei*

Every year, thousands of people from Asia will gather at the heart of celebration, Taipei 101 in ushering the New Year. The iconic skyscraper in Taiwan's capital has been providing magnificent firework displays for years with the previous performances involving launching the fireworks from the lower to the upper section in pitch darkness.



MAKAN-MAKAN PREVIEW

SRHS Christmas 2014 - Candy Cane Inspired Desserts



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MEGAN TAN

Sharing a dosage of
happiness and positivity

By Jane Bee



Feugo

Address: Troika Sky Dining, Level 23A,
Tower B, The Troika 19 Persiaran KLCC, 50450 Kuala Lumpur
Tel: 03 - 2162 0886

Website: www.troikaskydining.com

Megan Tan is pretty much like sunshine. Doesn't really matter whether you are feeling down or devastated, her bubbly character and contagious smile will never fail to brighten up the mood.

We met Megan at one of her favourite restaurants, Fuego, at Troika Sky Dining. Located on the 23th floor, Fuego does not only offer you a stunning, scenic view, but it also serves food that would leave you wanting more of it.

"Not only you get good food here, but look at the breathtaking scenery – the close view of the Petronas Twin Towers and Kuala Lumpur city. How can you not be in awe?" said Megan.

Megan wouldn't consider herself an adventurous foodie. "I would give it a try but I'm not the type of person who would constantly go out on food hunt. I usually check out dining places based on recommendations by friends or acquaintances. Most of my friends had been going gaga over Fuego – in fact they just couldn't stop raving about how awesome this place is!" she revealed.

Any visit to Fuego will not be complete without trying its signature dishes. We decided to kickstart the meal with a selection of Fuego's signature light yet zingy appetisers – Super Spicy Guacamole (RM20), Fuego Ceviche (RM30) and Grilled Watermelon (RM30). Megan has always loved spicy and flavourful food – the Super Spicy Guacamole and Fuego Ceviche certainly brought back waves of nostalgia for her.

"I have always loved spicy food. My dad taught me to eat cili padi when I was just five years old. I grew up in a family where we had curry as the main dish for almost every meal. Since my dad is a good cook, he would always cook really spicy curry," she said.

The Super Spicy Guacamole was packed with fresh and creamy diced avocado, green chilli, tomato, cilantro, garlic and lime and came with an assortment of thinly sliced banana, lotus root and sweet potato chips that were crispy and crunchy. It was very appetising and Megan just loved the hint of spiciness that was left lingering in the mouth.

Fuego Coconut Ceviche that consisted of raw slices of Barramundi cooked with coconut tiger's milk, shiso gremolata, vinegar puy lentils and toasted coconut gave a kick to the palate. It was very savourish and appetising as each bite gave a blend of flavours and a hint of Thai food.

The Chermoula Chicken (RM120) was simply irresistible. "I don't usually take chicken breast, but boy, this dish is a well-done job. The meat is so tender, juicy and flavourful that I don't feel like I'm eating chicken breast at all!" said Megan. Add a bowl of Fresh Leaves (RM25), a mixed salad bowl with charcoal-roasted onion and tossed in lime and ginger dressing, nothing could get anymore perfect.

Our meal was complete with the extremely gratifying Fuego Churros (RM35). Dip the light cinnamon dust Churros into the Dulcey Cremeux and Salted Caramel Espuma, and it's a perfect dessert to end the meal.

"Fuego is the one place where you get both nice ambiance and good food without having to burn a whole in your pocket. The price is absolutely reasonable and the portion is so satisfying. Some fine dining restaurants serve really intimidating portions, but that's not the case with Fuego," said Megan.

"I'm one of those people who dislike eating alone. Thus, I appreciate the company I'm with whenever I'm having a good meal. I usually spend Christmas with my immediate family and loved ones. We would take the opportunity to have a get-together for a good meal."

It's not hard to understand why Megan would fall in love with Fuego. After all, what could be more romantic and cosy than dining under the moonlight, served with excellent food and with the view of the Petronas Twin Towers as the backdrop?

About Megan

Have you always been bubbly and easy going since young?

This might be a little hard to believe. But I was very rigid when I was young. I liked to make plan for everything – I even made a timetable for my daily schedule and actually stuck to it! As I grew up, I met a lot of people and with the nature of my work, I slowly learned to be more flexible and open-minded.

How has 2014 been treating you?

2014 has been really good to me. I was involved in a Malay feature film, *Antara Satu*, in one of the supporting roles. And it was a challenging, yet exciting project for me. I learned a lot about acting from the cast, Remy Ishak, for example, and I started to fall in love with acting because of it.

What are you looking forward to from this project?

Hopefully, this project will help me in rebranding myself. I do hope people would see that I'm capable in acting aside from hosting. It would be great if I could take up acting as a career from here.

What is it that you like about hosting?

I can be myself in front of the camera. But I guess, it is because I like the idea of making people happy and putting a smile on their faces – it kinda suit my bubbly and chatty personality.

Can you imagine yourself doing other things?

No! I love hosting and can't imagine doing anything else. I hope I will be able to do this for as long as I can.

Any New Year resolutions?

For the past few years, I have been making a lot of vague resolutions – nothing specific. And when I did try to have a specific resolution – say to avoid fast food the whole year, it was sort of forgotten halfway through. So now, I prefer to set short-term goals that are more realistic and achievable.



ALBION KL

British cuisine at its best

Non-Halal

By Jane Bee



Honeyed Roasted Duck Breast

31 Jalan Berangan, Changkat Bukit Bintang, 50200 Kuala Lumpur
Opening Hours: Tuesday to Saturday (12.00pm to 3.00pm & 5.00pm to 11.00pm),
Sunday (12.00pm to 10.30pm), Closed on Monday
Website: www.albionkl.com
Tel: 03-2141 9282



Seared King Scallops



Roti Babi

One thing for sure, Albion KL is definitely not one of the overrated restaurants for it certainly lives up to its reputation and expectation where food and service is concern.

Tucked away in Jalan Berangan, Albion offers the opposite of the crowded and happening scene at Changkat Bukit Bintang despite it being a modern British restaurant and bar. It was surprisingly relatively quiet and peaceful, with no trace of the busy city life at sight. The restaurant carries a simple and straightforward design that incorporates mainly the red colour that gives a warm and cosy feeling while remaining chic and sleek at the same time. The table setting and the ambiance make everything feel so intimate – making it an ideal place for a romantic dinner or a reunion.

Despite not having an extensive and flashy menu, the Albion KL offers enough variety that highlights its best without limiting the patrons' choices. Being first timer at this restaurant with no expectation in mind, we decided to leave our meals to the hands of the owners, Colin KH Yap and James Grierson. And boy, we sure glad we did that.



From Left - Rococo Peace and Dali La La



Iced Cranachan Parfait

All it took was the first bite of our starter to leave us in awe and amazement. The Seared King Scallops (RM31) that comes with Aubergine caviar and roasted cauliflower was done in perfection. All the six giant scallops were almost in the same size and with every bite, we could feel each and every strand of the texture that was so tender and juicy. The Aubergine caviar that provided a faint sour taste complemented well the smoky taste of the scallops, making the dish savourish.

The Beetroot Cured Salmon (RM29) caught us by surprise too. The salmon that was finely sliced certainly exhibited the skill possessed by the chef. And who would have thought that salmon marinated with beetroot would taste so good? The cucumber and dill salad served as a perfect neutraliser for our taste buds as well.

Now, the main course served in Albion might look small in portion but it is best not to underestimate it for it will leave you feeling so full at the end of the meal. The Honeyed Roasted Duck Breast (RM39) is definitely a must-not-miss dish. The duck breast was

prepared in medium, just perfect in retaining the tenderness and chewiness of the texture. The passion fruit sauce, baby French beans and Anna potatoes, when eaten together created a whirlpool of tingling sourness, sweetness and saltiness while infusing a little crunchiness at the same time.

The Pan Fried Grouper and Seared Scallop (RM49) is another good choice. Just like the Seared King Scallops, the grouper used was so fresh and perfectly fried that we could see and taste the fine texture the fish. And no, there was no trace of oil and the size of the fish would leave you astonished at the generosity of the restaurant.

Albion's cuisine might be British, but it does cater to the local taste with its special lunch menu. Its Nyonya Laksa Lemak (RM18) with crabmeat and prawn and Roti Babi (RM18), fried bread stuffed with pork and crabmeat are some of the impressive choices served only during lunch hours.

A dining experience at Albion KL must end with dessert and a glass or two of its virgin cocktails. It is the one place where we were able to get hold of the rare Scottish dessert, the Iced Cranachan Parfait (RM19) made from oats, whisky and berry sorbet. Its Sticky Toffee & Date Pudding (RM19) was equally enticing and unforgettable.

Do not miss its cocktails Rococo Peace (RM18) is a mixture of dragon fruit puree, lychee syrup, fresh lime juice and pink guava juice while Dali La La (RM16) consists of red grape juice, orange juice, vanilla syrup and lemonade. Sounded bizarre but it was unexpectedly refreshing and made a perfect thirst quencher.

Albion KL is the perfect proof that good food don't have to cost a bomb. Everything is made affordable here without compromising on quality – making every ringgit spent here worthwhile for such outstanding and marvellous food and service.

FUZION @ SUNWAY RESORT HOTEL & SPA

Indulging in a jolly good meal

by Siti Wajihah Kholil



Duck Ballantine with Cranberry Jelly, Roasted Potato Wedges, Asparagus and Grilled Zucchini



Santarita

As the year-end approaches, everybody is looking forward to the festive season as Christmas is just around the corner. Fuzion of Sunway Resort Hotel & Spa begins its celebration with "It's Beginning to Look a Lot Like Christmas", inviting diners and guests to be part of the most wonderful time of the year from Dec 15 to 25, 2014. With time-honoured dishes and a tantalising buffet spread, the eatery will feature a Countdown Feast that will satisfy you with the best taste of Christmas.

In the spirit of Christmas, the culinary team at Sunway Resort Hotel & Spa has set out an expansive spread of classic and festive favourites to delight diners at Fuzion. The hotel's executive chef, Melvin Kong, is leading the Countdown Feast to Christmas, showcasing an extensive menu filled with traditional Christmas dishes at Fuzion, the hotel's all-day dining restaurant. Here is a chance to indulge in Fuzion's range of buffet miracles.

Among the many classic dishes is the delicious Duck Ballontine. Light and tasty, those with gentle palates will surely enjoy it. The cranberry jelly, roasted potato wedges, asparagus and grilled zucchini on the side provide a perfect balance to the overall dish. You can also opt for the Chicken Ballontine which gives off a savoury taste and has a crumbly texture with its chestnut stuffing. Served with braised green cabbage and young carrots, it is a great choice for a delightful meal.

One's days of awaited Christmas would not be complete without a timeless recipe with a dish such as Lamb Shank Stew with rosemary. The tender marinated lamb is cooked amazingly, that it dissolves in your mouth. When you top it off with its sauce, accented with fresh herbs, it will surely entice your appetite. Be sure to pamper your taste buds with a slice of tender roasted sirloin. Succulent in every bite, you will be able to savour the delicious herbs that have been



Roasted Sirloin with Herbs, Mustard Crust and Yorkshire Pudding

well-infused into the meat as well as the mustard crust, followed by Yorkshire pudding on the side.

Alternatively, you may want to try Fuzion's delectable sautéed sea bass with Porcini mushroom and white asparagus. The sea bass is lightly seasoned and is pan-seared to perfection, so it is soft and tender in texture. Add on its special tomato sauce and squeeze out some lemon juice to liven up the taste.

The Countdown Feast to Christmas at Fuzion is available for lunch and dinner and priced at RM85++ per adult for the lunch buffet and RM110++ per adult for the dinner buffet. Children aged between 6 and 12 years dine at 50% discount off the buffet price.

On Dec 24, 2014, Fuzion will bring out the excitement of Christmas Eve with its "T'was the Night Before Christmas", featuring celebratory seasonal favourites like slow-roasted potato with caramelised Spanish onions as well as buttered assorted festive vegetables. Having dinner on Christmas Eve at Fuzion will see the merry and joyful performances of the hotel's very own carollers and a strolling band to serenade diners, followed by mesmerising magic performance by an illusionist. "T'was the Night before Christmas" lunch buffet is priced at RM85++ per adult while the dinner

buffet is set at RM158++ per adult. However, as Christmas finally arrives on Dec 25, Fuzion continues the celebration with "The Bells Ring on Christmas Day" which not only features an extensive buffet, but Santa Claus will also be making a special appearance to liven up the atmosphere and cheering up the kids for RM95++ per adult for lunch, RM120++ per adult for dinner and 50% off for children aged between 6 and 12 years.

Throughout these festive feasts at Fuzion, be sure to try out its range of quenching Christmas beverages. Comprising both warm and cold drinks (mocktails and cocktails), the drinks feature Sazzy Rina, Christmas Cosmo, Winter Wonderland, Mrs Claus' Mulled Apple, The Elves' Hot Cocoa, Winter Cooler, Berry Merry Christmas and more. The 12 drinks of Christmas are priced at RM30++ per cocktail and RM20++ per mocktail and are available at Fuzion from Dec 1 to 25.

Fuzion also has a dessert bar which showcases red macaroon tower, strawberry yule log cake, winter wonderland cake, tiramisu with strawberries, and three mouthwatering chocolate fountains in red, white and dark chocolate. Explore it all at the candy wonderland corner of a vast variety of delectable desserts and have a jolly good Christmas.



Desserts in a Cup

ROA BY JOVIAN MANDAGIE

Authentic traditional taste of Manado

by Siti Wajihah Kholil

Ayam Rica Rica

1A, Jalan Kristal K / 7K Seksyen 7, Shah Alam
Open daily 8am - 12am

Who knew that one of Malaysia's most prominent fashion designers, Jovian Mandagie would dive into the food and beverage industry? After gaining much success and recognition for his much sought-after fashion line, he is now ready to take his name to a whole new level by sharing his family recipes and personal favourites with the public through his very own restaurant, Roa by Jovian Mandagie.

Jovian's family has been active in the food and beverage industry for many years in Jakarta, Indonesia. What started as a beauty salon transformed into a restaurant when Jovian's grandmother, Sintje Mandagie Eman, would cook traditional Manadon dishes for the waiting customers which gained massive attraction. Being the creation of a descendent of a family which comes from Manado, Indonesia, Roa serves the purpose of spreading the undeniably delicious Manadon cuisine throughout Indonesia. Due to the positive response, Roa (known in Indonesia) has now officially opened in Malaysia as Roa by Jovian Mandagie. Here is an eatery that no one should miss as the recipes were created by Jovian's very own grandmother.

One of the highlights is hands-down the Sup Asam. Its broth is unbelievably clear while the taste is an amazing kick-start to your meal, as the tang entices your palate to wanting more. There are also chunky fish pieces that are

tenderly cooked, served as its protein. With a generous amount of leafy greens, tomatoes and lime, here is a healthy soup that is bound to get your health on track. For those who are health-conscious, this is your ideal dish at Roa.

Another dish that will take your taste buds by surprise is the Ayam Tuteuruga. The dish is composed of pieces of chicken meat and potatoes cooked beautifully in coconut milk curry. In terms of taste, it is not only plentiful in flavours, but the consistency of the sauce is thick and rich. Savoury with a dash of sourness, this is the one dish that will mesmerise your palate. It possesses the kind of taste that will retain in your memory and make you crave for it.

A dish that is also worth mentioning and is well-known for its fiery flare is the Ayam Rica Rica. This dish is surely a hot one and caters to the taste of the majority of the locals who love delicious, spicy food. Ayam Rica Rica is chicken cooked in coconut oil, onions, chillies and lemongrass. Those who love a dish with a spicy oomph will definitely return to experience this flaming delight again and again. The flavours of the onions, chillies, lemongrass as well as all the added seasonings are well infused into the chicken, so you can savour the flavours in every bite. Even when you eat it with white rice, the taste just explodes in your mouth.



Roa's skewered fish

Last but not least is of course the eatery's signature dish and specialty, Roa Saos, which means garfish and is also the name chosen for the restaurant. This dish is very popular. The garfish is finely chopped and is then fried with chilli, shallots and garlic. Fragrant and usually eaten as a side dish, it adds a slight savoury saltiness and spiciness when eaten with rice and other dishes. Roa Saos is indeed the pride of the restaurant and its appetising taste is no doubt an oriental indulgence. If you are not fond of spicy food, there are non-spicy dishes that are flavoursome such as Cumi Cah Hitam, which is a unique dish whereby the squid sautéed with its ink and other ingredients, Perkedil Jagung, Mie Cakalang, Cakalang Saos, Ikan Bakar and Rica Rado.

Do note that the dishes are served in an open spread, similar to 'nasi campur' style, so patrons can simply select their preferred dishes. However, there are also ala carte items in the menu. Therefore the price varies and depends on your choice.

Roa as a whole is a personification of Jovian Mandagie. Holistically, Roa emanates a café-like, modern interior with a touch of vintage feel in an alfresco setting. The décor involves his personal touches with antiquated items such as an old mailbox, old luggage cases, wooden chairs and lamp. On the other hand, the lighting and the dining formation and design are rather modern and contemporary. During the day, it is a very relaxed venue where you can enjoy a great eating session while chit-chatting with your friends or family. At night, however, the restaurant transforms into a romantic mood with ear-soothing live music and dreamy starry lights. With a distinctive spread of Manadon cuisine that is simply out of this world, there is no reason to not stop at Roa by Jovian Mandagie.



Roa Saos

BANKARA RAMEN

Serving you a piece of Japan

Non-Halal

by Jane Bee



Tsukemen

Lot 2-7, Level 2, Avenue K, 156 Jalan Ampang, Kuala Lumpur
Opening Hours: 10.00am to 10.00pm
Tel: 03-2181 8618



From the left: Tori Karage, Horenso Goma Ae, Tsumami Menma

Mention Japanese cuisine and most of us would rave about the best sashimi or sushi we have in town. But, when it comes to ramen, it is often met with a question mark or silence, simply because most of us haven't found any ramen place that is good enough to make us going gaga over it.

When Bankara Ramen finally opened its flag store at Avenue K, Kuala Lumpur, we were bewildered. Having heard of so many good reviews about Bankara Ramen, Thailand, we couldn't help but to immediately check on the place in search of an authentic Japanese ramen experience.

And Bankara Ramen did not let us down.

The moment we stepped into Bankara Ramen, it sure felt like we were whisked away to Japan. The arrangement of the restaurant was inspired by the Samurai house and traditional warehouse vaults. The restaurant's kitchen is positioned at the entrance – providing you the full view of food preparation from the outside. The loud yet welcoming 'Irasshaimase' (an expression in welcoming someone) from the friendly staff, the wooden interior, Japanese paintings, wood carvings and the calligraphy that was handwritten by the founder of Bankara Ramen himself – all carried a strong essence of Japan.

Being a first timer, we were overwhelmed by the choices of ramen available. But we were lucky as Aaron, the owner of the restaurant was there to offer us some guidance. We decided to heed his recommendations and started off the meal with Tsumami Menma (RM8.50), Horenso Goma-Ae (RM5.00) and Tori Karage



Buta Miso

(RM10.00). And boy, these simple appetisers certainly whetted our appetite.

Most of us would frown at the bamboo shoot – simply because it reminds us of the ammonia smell. However, that's not the case at Bankara Ramen. Its Tsumami Menma (Japanese bamboo shoot tossed with secret fragrant oil and topped with Japanese onion) was crunchy, savourish and you just couldn't pull yourself away from it once you started eating it.

The Tori Karage (deep-fried marinated chicken), on the other hand was succulent, tender and juicy. Despite being deep-fried, there was no trail of greasiness. It was marinated to perfection where not only the skin was flavourful, the meat itself absorbed the flavour as well. It was such a simple starter and yet, they all brought a special tingling taste that was left lingering in our mouth long after – the

enticing and mysterious flavour that kept us pondering what it was.

We then proceeded with a selection of must-try ramen for first timer and we started off with Kakuni Bankara (RM30). The ramen was cooked with special pork bone broth that was infused with specially refined Shoyu and served with medium thickness Tokyo-style noodles. Everything about this bowl of noodles was simply goodness – the porky taste was not overwhelming and brought along a hint of saltiness and sweetness that leaves you wanting more of it. The ramen had a very chewy texture and paired it with Kakuni (braised pork belly) that melted in our mouth like butter, it certainly had us going 'Ooohhh' and 'Aaahhh'.

Tonkotsu Chashu (RM28), on the other hand, employed a slow boiled technique that created a milky and rich flavour pork bone soup and served with thin Hakata style noodles. Those who prefer a stronger flavour in their food would definitely find this a simple delight. The broth is slightly creamier in texture and carries a stronger pork essence compared to Kakuni Bankara.

If you are looking for an extra kick in Kakuni Bankara and Tonkotsu Chashu, feel free to experiment with the condiments that are available on the table, particularly the pickled ginger and fresh garlic. You would be surprised at how adding either one of the condiments would bring forth an entirely different depth and flavour to your bowl of ramen.

Buta Miso (RM31) got us excited as well. Instead of using the commercialised and ready-made miso paste, the original miso paste from Japan was used in the broth preparation. The combination of slight sweetness and the fragrant aromatic oil gave a sharp and distinctive taste. The signature stir-fried pork belly slices made this bowl of ramen extra savourish. We loved how we could get different flavours from just one bowl of ramen for the noodles tasted entirely different when eaten on its own and when paired with the pork slices.

If you are looking for the best of both worlds, Tsukemen (RM22) is a must-try. It is basically thick cold yet springy and chewy noodles served with Chashu, bamboo shoot and dried seaweed. The noodles are not soaked in broth, instead, we would need to dip the cold ramen in the hot spicy broth. It brought a hot and cold sensation in our mouth. At the same time, the mixture of thick miso overwhelmed our palate with a strong flavour while the cold noodles toned down the flavour at the same time.

We wrapped up our meal with a perfect dessert, Annin Tofu (RM7). This Japanese almond jelly did a good job in neutralising and refreshing our taste buds – clearing off any lingering aftertaste in our mouth.

Now, who said we have to go all the way to Japan when we can have a slice of it at Bankara Ramen?

Sunday Roast

Originally the British meal, Sunday roast is commonly known to be traditionally served on Sundays, but it can be eaten at any day of the week and is a celebrated meal during Christmas. Sunday roast consists of roasted meat topped with gravy with sides such as roasted potatoes or mashed potatoes, Yorkshire pudding and vegetables. As time passed, the preparation for the meal too has varied. Hence, allowing you to have more choices of the various Sunday roasts.

by Siti Wajihah Kholil

Australian Roast Prime Rib of Beef (Buffet item – RM120++ per adult)

If festive buffet is high on the family agenda, Serena Brasserie is the place to go to for a splendid Christmas brunch or dinner. One of its highlights is the Australian roast prime rib of beef. The beef is well marinated, every bite is so savoury and juicy. The slightly crusted edges of the beef have such a satisfying flavour. Add on Yorkshire pudding, roasted root vegetables and potatoes, and your meal is complete.



Roast Turkey with Apple Chestnut Stuffing (Buffet item – RM120++ per adult)

To add variety for its patrons, Serena Brasserie has also prepared Roast Turkey with apple chestnut stuffing. A slice of its tender white meat is heavenly moist and scrumptious. Pair it with delicious apple-chestnut stuffing that is crumbly in texture. It is sure to get you happily fulfilled. Do not forget to top it off with cranberry sauce with orange essence and giblet gravy.

*Serena Brasserie InterContinental Hotel
165 Jalan Ampang, 50450 Kuala Lumpur*



Roast Beef Sirloin with Yorkshire Pudding

(RM45)

Another eatery that offers a great Sunday roast on a daily basis is The Smokehouse restaurant. Its roast beef sirloin with Yorkshire pudding is one that many people come here for. With three pieces of succulent beef, perfectly seasoned along with a large-sized Yorkshire pudding, cucumber, carrot and hash potatoes on the side, indulge in the savoury bliss.

The Smokehouse
67G & 67-1, Jalan Telawi 3,
Bangsar Baru 59100
Kuala Lumpur

Spit-Roasted Chicken

(RM30 for half chicken)

There are those who prefer to eat chicken more than anything else, hence, Ben's General Food Store is one eatery that caters to your poultry needs with its famous spit-roasted chicken. The crispy skin pampers your taste buds with a delectable crunch while its white meat is moist and flavoursome. Top it off with its gravy to liven up the flavours. The dish also comes with mashed potato as well as a selection of salad of your choice. So what are you waiting for? Go and have a jolly good roast!

Ben's General Food Store
UG1 – 1A, Level UG1,
Publika, Solari Dutamas



Dang Wangi

One might say there's nothing much at Dang Wangi except for a mix of old and new buildings that are occupied by various companies. While it might be true that this area is usually patronised mostly by people who work there, Dang Wangi is not exactly a boring place to be. In fact, it actually makes a good place for a food hunt – simply because most of the stalls are hidden away in the alley and that requires you to explore around.

By Jane Bee

Chicken Chop Rice

RM7.00

Kuen Café serves perhaps one of the best traditional chicken chop rice in town. Not only they are generous enough with the portion, the chicken chop is very succulent and appetising. Also, the texture and the flavour is nicely retained even if not eaten immediately – unlike some chicken chop that tend to turn soggy and tasteless if not eaten immediately. And we love how we can actually taste the caramelised onion mixed in the chicken chop gravy as well!

Kuen Café
57 Jalan Dang Wangi
50100 Kuala Lumpur

Mee Rojak

RM5.30

If you think the usual mamak rojak didn't do any justice to your appetite, why not go for mee rojak instead? The mee rojak served at Asyiq's Mee Rebus is an eye opener. Its robust and flavourful gravy pretty much did a good job in kickstarting our appetite. Add in noodles, tender boiled potatoes, fried tofu, dough fritters and a generous serving of shredded turnip and cucumber, it certainly makes a filling and satisfying meal.

Asyiq's Mee Rebus (just next to Yut Kee Restaurant)
Off Jalan Dang Wangi
50100 Kuala Lumpur





Roti Babi *(non-halal)*

RM9.00

Mention Dang Wangi and it would immediately ring with Yut Kee Restaurant. After all, Yut Kee is one of the oldest kopitiam in the Kuala Lumpur kopitiam scene as it was established 1928. The queue can be really overwhelming at times, but people more often are more than willing to put up with it. While we favour its pork chop, its roti babi remains one of our all-time favourites. The minced pork and sliced onions that are sandwiched between two slices of bread and dipped into egg mixture before deep-fried is simple goodness that we can't get enough of.

Yut Kee Restaurant
No 1 Jalan Kamunting, Kuala Lumpur

Mee Hun Soup

RM6.00

If you are looking for something that is less spicy, be sure to try out the mee hun soup at Syed Bistro. It comes in a large portion with plentiful of ingredients such as shredded cabbage, long beans and carrot. Everything about this bowl of noodles is very mild, but the tingling saltiness and the hot and soupy sensation would definitely leave you satisfied.

Syed Bistro
Jalan Dang Wangi
50100 Kuala Lumpur



Mee Rebus Sotong

RM5.30

The mee rebus served here is simply irresistible. To begin with, this plate of mee rebus is not to be judged by the look itself. We certainly can't get enough with the savourish thick potato gravy. The tender squid adds some extra kick to the mee rebus by introducing a hint of spiciness that plays hide-and-seek with your taste buds. And you actually get one hard-boiled egg instead of slices of egg as well!

Asyiq's Mee Rebus (just next to Yut Kee Restaurant)
Off Jalan Dang Wangi
50100 Kuala Lumpur





Christmas Desserts



Malaysia is already prepped up for Christmas as the jolly season is set to feature a variety of Christmas desserts in the hotel buffets and eateries around town. A few outlets were spotted for their lively display of both traditional and new, innovative sweet delights to celebrate the awaited holiday.

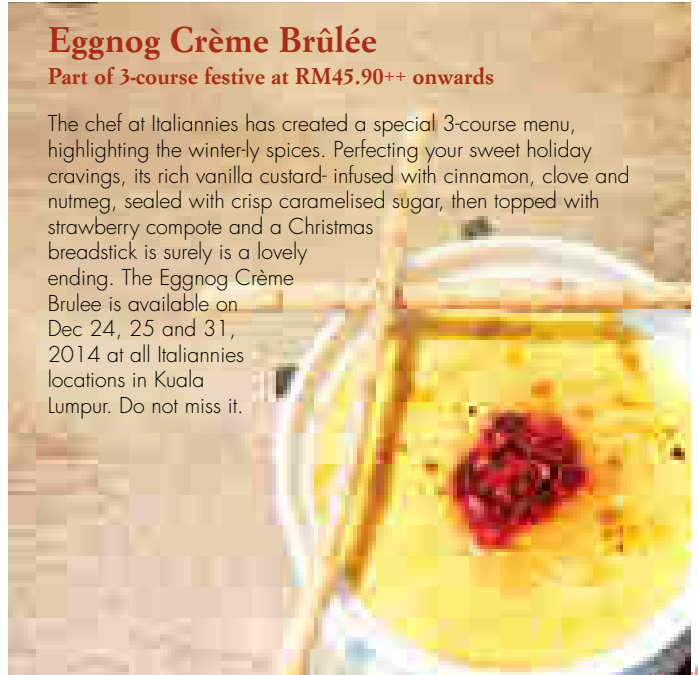
by Siti Wajihah Kholil



Rudolph Choco Pumpkin Pie

RM12.90++

Especially for the kids and 'kidults' amongst us - The Apartment created this playful dessert truly in the Christmas spirit. Delicious pumpkin cinnamon custard in a chocolate crust served with vanilla cream. Luscious and creamy, tis' is definitely the season to be jolly with such a delicious, sweet indulgence. The Rudolph Choco Pumpkin pie is available from Dec 16 - 31, 2014 at The Apartment in KLCC and The Curve.



Eggnog Crème Brûlée

Part of 3-course festive at RM45.90++ onwards

The chef at Italiannies has created a special 3-course menu, highlighting the winterly spices. Perfecting your sweet holiday cravings, its rich vanilla custard- infused with cinnamon, clove and nutmeg, sealed with crisp caramelised sugar, then topped with strawberry compote and a Christmas breadstick is surely is a lovely ending. The Eggnog Crème Brulee is available on Dec 24, 25 and 31, 2014 at all Italiannies locations in Kuala Lumpur. Do not miss it.



Strawberry Wonderland

RM10.90 / slice, RM128 / whole

Do not miss out on your local coffee houses with their in-house creations of Christmas cakes, sweetmeats and desserts. The Coffee Bean & Tea Leaf presents the Strawberry Wonderland, an elegant three-layered moist vanilla pound cake, filled with velvety strawberry mousse and topped with chocolate shavings. Those who love a simple and light, yet delicious piece of cake for Christmas, this is the ideal choice for you.



Croquembouche

Buffet item - RM120++ per adult

The Christmas season also features the croquembouche, a French dessert eaten on festive occasions. It has since become part of the many desserts enjoyed by families across Europe and other parts of the world who are celebrating Christmas. Malaysians too can enjoy this delectable turret of profiteroles. Made of choux pastry balls stuffed with rich cream filling and piled in a thread of caramel.



Mincemeat Pie

Buffet item - RM120++ per adult

Tracing back to the 13th century, the mincemeat pie (also known as mince or Christmas pie) has survived through the test of time, making it one of the most traditional Christmas desserts of all time. Made of minced meat, suet, fruits and various spices, such as cinnamon and nutmeg, this British sweetmeat is one that should not be missed on your Christmas.



Serena Brasserie, InterContinental Hotel, 165 Jalan Ampang, 50450 Kuala Lumpur

PREVIEW

SHOPPING



TODS' Spring/Summer 2015 Collection

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CHRISTMAS DELIGHTS AT *the Curve*

Sharing Christmas joy with shoppers

By Jane Bee



In conjunction with Christmas this season, the Curve, Malaysia's first pedestrianised lifestyle mall, is sharing the spirit of the festive season with loyal shoppers through 'A Christmas Encounter' from Nov28, 2014 to Jan 1, 2015. One thing for sure, shoppers can definitely look forward to loads of excitement, songs, dance and laughter throughout this festive period.

Visitors can immerse themselves in a whimsical Christmas wonderland at the special Christmas log cabin at the Curve's Centre Court. With the cabin surrounded with snowmen, Christmas trees and a warm fire crackling in the cabin itself, it certainly emits the ethereal Christmas joy in the air.

The quaint Christmas cabin will also serve as the stage for A Christmas Encounter Musical production. The heart-warming story of friendship and joy will be featuring lively gnomes and carollers gathering at the cabin as they spread the cheer of Yuletide to the audience. Don't be surprised if you find yourself singing along as well during the performance. The live musical performance will take place twice a day during weekends, public holidays and on Christmas Eve, and once a day on Fridays and New Year's Eve.

Various musical performances such as The Saxobeat Musical, the Trio Celeste, The Cheery Carollers and The Carolling Dance Crew will take place throughout the day. That aside, shoppers will be able to meet Santa and Pixies that will be walking around the mall. The

Creation Station at the Curve's Christmas workshop, on the other hand, will enable children to flaunt their creativity all while having loads of fun as well.

"Every year, the Curve strives to create a memorable Christmas for our shoppers with great performances and fun activities. During this festive month, we hope that visitors will be having a wonderful time at the Curve – particularly with our specially choreographed musical," said Jazmi Kamarudin, centre manager of the Curve.

Don't miss all the Christmas goodies that will be sold at the Centre Court as well. With participating vendors such as Bonzour Home, Clarity, Earth Care Soap, L'Occitane, Famous Amos, Mark & Spencer, Suzanne Pin & Petals and Walk-In Studio, you will find a variety of goodies ranging from delectable cookies and cakes to toys that would make perfect holiday gifts for your loved ones.

Shoppers who spend a minimum of RM450 in a maximum of two receipts (Maybank credit cardmembers only need to spend RM400) will get to redeem an exclusive complimentary Season's Greetings Towel Pack made from high-quality soft cotton.

For more information on the Curve's Christmas campaign, feel free to contact the Curve Customer Care officers at 03-7710 6868 or visit www.thecurve.com.my or the Curve's Facebook page at www.facebook.com/theCurveShoppingMall.

the Curve

A breath of fresh air



brings you

A Christmas Encounter

28 November 2014 - 1 January 2015

Come hear our jingle bells ring, with beautiful voices caroling, friends humming and gnomes dancing at our Christmas cabin. Everyone is happy and bright, oh what a beautiful sight! Celebrate with us and watch a spectacular musical unveil this Christmas.

Musical Delights

Let your spirits soar this season with

A Christmas Encounter Musical, as you delight in a song and dance extravaganza.

Christmas Moments

Enjoy a fun-filled day with our special line up:

- Creation Station, a Christmas workshop for children
- The Saxobeat Musical performance
- Trio Celeste performance
- The Cheery Carolers
- The Caroling Dance Crew performance
- Santa and Pixies walkabout



A Gift of Love

Spend a minimum of RM450, and only RM400 for Maybank Cardmembers to redeem your special Season's Greeting Cotton Bamboo Towel Pack*.

*Terms & Conditions apply.

Official Bank Partner:



www.facebook.com/theCurveShoppingMall

Facebook is a registered trademark of Facebook, Inc.

Boustead Curve Sdn Bhd (103320-D)

No. 6, Jalan PJU 7/3, Mutiara Damansara, 47810 Petaling Jaya, Selangor, Malaysia. Customer Care : 603 7710 6868 Website : www.thecurve.com.my

the Curve



1

1. Nothing Like Dior

MyDior Electric Rubber collection certainly adds a different kind of touch to sportswear. The collection is bold and yet, there's a hint of femininity and playfulness in the sunglasses through a combination of summer colours, deep sky blue and pale pink hues. The house's iconic cannage motif, the house logo is engraved on the sunglasses in pop pink, making it look classy without losing its sporty edge at the same time.

Price: RM1,200

2. Ostentatious Art

Carrera Y Carrera's Velazquez collection is all about grandiloquent and whimsical art. With a generous volume and rich decoration, the Velazquez pendant in yellow gold with diamonds and amethyst gives a delicate touch to grandeur and opulence. This piece of necklace might look simple but not to be underestimated.



2



3

3. Pinch of Purple

Purple. The colour of many essences, it is able to emit a sense of maturity without being overwhelming feminine and sensual. And that is what is carried by (Bag's name) from Salvatore Ferragamo. While the colour purple is a delicate colour that requires a good coordination of colours in the attire, that doesn't make people love it any lesser. After all, if that means we could pull the style with edge, we don't really mind doing a little extra work at all.

4. Ice Ice Baby

One thing we love about Ice Watch's Chamallow collection is the bright colour that brings out the glee and joyfulness of the wearer. Available in four colours - neon blue, cokatoo, neon pink and purple, this collection is suitable for both men and women. Bold and colourful, this watch will definitely liven up your watch collection with its vibrant essence - just in line with the festive spirit.

Price: RM309



4

5. Ballerina Touch

They say one would have to sacrifice comfort over style, particularly shoes. But Cole Haans begs to differ. Cole Haans is a world-renowned brand that produces stylish and classic, yet comfortable shoes. Its Avery Ballet is no exception. Its simple, sleek suede heels easily add adds on a touch of grace to any attire. Flexible and comfortable, this versatile pair of flats will be sure to leave one's feet feeling cosy all day long.

Price: RM775



5



Red THE COLOUR OF CELEBRATION AND JOY



1



1. Oh, What A Coat!

Monki's Karen Coat definitely adds excitement to your outfit of the day. The bright red is not only bold and loud, it also brings joy to this festive season. This oversize beauty is one of the softest, luxurious and wooly textured coats from Monki. Simple and sleek, this coat can go with almost anything – definitely one of the main reasons why this piece of coat is just so worth investing in.

Price: RM350



2. Dance of Elegance and Grace

Nothing describes a woman and her beauty better than the Titan's Garden of Eden collection. Dragonflies and flowers do not merely capture the moments in the woodlands. With the timepiece crafted in gold and rose gold and adorned with colourful Swarovski crystals on the bracelet, it also reflects a woman's elegance and grace that comes along with joy and simple happiness.

Price: RM1125

2



3. Going Vintage

If you are all about going vintage, be sure not to miss this pair of shades. This pair of contemporary acetate sunglasses introduce a new colour-blocking effect such as opal burgundy front with dark pink, light pink and white temples and it certainly makes it easier for you to add a touch of vintage to your attire without losing the style and edge.

Price: RM1,160



3



4. Independent woman is just... Sexy

An independent woman is like a cheetah. Not only she possess the ability to take care of herself, she also knows what she wants. Standing tall with confidence, wisdom and grace, challenges and obstacles never deter her. This type of woman is not intimidating, instead, she is the new kind of sexy woman. And that is why, the _____ from the Salvatore Ferragamo collection captures the heart of the courageous woman, one who dares to redefine what makes one sexy.

4



5



5. Two in One

MCM certainly takes it to a whole new level when it comes to the season's key accessory, backpack. Instead of the usual backpack we see on the street, MCM decided to come up with a reversible version instead. That is to say, you can pretty much enjoy the best of both worlds – one moment you can be all about simple and sleek, and just turn the bag inside out to obtain a bolder, stylish look. Plus, it is crafted from durable nylon with leather accents that would give your wardrobe a more urban uplift – another plus point.





1



1. Warm in Green

Munsingwear is ready to roll with its latest collection this Christmas. You will find yourself spoilt for choice with its range of stylish active wear that would be a great gift for the festive season. Well-fitted, cute and comfortable in look and design, this green sweater makes its wearer look youthful and warm.

2. Dior So Electric

Celebrating a fusion of modern and retro, one of the world's renowned brands presents Dior So Electric sunglasses for the upcoming Cruise 2015 show. It features a majestic gold tone metal wire frame topped with white acetate eyebrows to make its wearer distinct from others. The open work temples and earpiece shows elegance. Most importantly, the grey lenses ensure 100% UV protection.

3. Red Check

The Herschel Red Check Backpack combines the classic alpinism exterior with the functionality of modern day practicality. It features functions that are useful for the user with its contoured straps and magnetic strap closure with metal pins, as well as ventilated air mesh back padding and a 15-inch laptop sleeve pocket. It is made of 100% cotton. So get ready to go red in light of the Christmas spirit. **Price: RM619**

2



4



3



4. Levi's Genuine Leather Belt

Less is many of the times, more. With such a simple accessory, one is able to accentuate the look with an added accessory such as the Levi's Genuine Leather Belt. Featuring a large silver tone buckle paired with dark brown genuine cow leather, this timeless design is never out of fashion. It also consists of five pin holes and a single keeper for easy, practical wear. **Price: RM179**

5. Democrata's Manly Mirage

With experience, innovation and modern day lifestyle in mind, Democrata from Brazil surely does not disappoint when it comes to producing shoes that are stylish and comfortable. Democrata's Mirage is the ideal footwear for those who are metropolitan in style. It is a shoe for the modern and refined gentleman as it is elegant, sophisticated yet comfortable. This unique Tabaco is one to get for its adaptability for various occasions.

Price: RM479

5



ART & LIVING PREVIEW



KHALIL IBRAHIM, Portrait of a Balinese Girl, 1970, Batik 55 x 46 cm

KLAS ART AUCTION

MALAYSIAN MODERN & CONTEMPORARY ART



SUNDAY, JANUARY 18, 2015 | 1.00 PM | CONNEXION@NEXUS, BANGSAR SOUTH

2014 A RECORD-BREAKING YEAR FOR KLAS

By Jane Bee



ABDUL LATIFF MOHIDIN
Landscape (Gelombang Series), 1991
Oil on canvas 96.5 x 152.5 cm
SOLD RM 451,000
Edition VIII, April 6

Started in 2012, KL Lifestyle Art Space aims to promote the visual art industry, to encourage a stable secondary market for artworks as well as to function as a respectable mediator between artists and the audience. The first KLAS Malaysian Modern & Contemporary Art Auction was held on Sept 30, 2012. Two years down the road, KLAS celebrated its anniversary with the 11th Art Auction that was held on Sept 28, 2014 at Connexion@Nexus.

KLAS has since auctioned off many art masterpieces from the greatest modern and contemporary artists and emerging artists in Malaysia and the region whose works are highly regarded in the local art scene. It wrapped up the 2014 calendar with its 12th edition of KLAS Art Auction.

Looking back, KLAS has certainly achieved a lot throughout 2014. This year, KLAS held six art auctions where most of the artworks were bought by passionate art aficionados, art connoisseurs and collectors. Not only that, some of the paintings sold actually set new records in the country's art scene.

Yusof Ghani's *Siri Tari VII*, 1984 and Khalil Ibrahim's *East Coast Series*, 1973, for example, were sold at a staggering RM 176,000 and RM 132,000 each respectively at the KLAS Art Auction edition VII. The *Landscape (Gelombang Series)* that was painted in 1991 by Abdul Latiff Mohiddin, who is well known for his abstract artworks, also set a new record when it was hammered at RM 451,000 at the KLAS Art Auction edition VIII.

The KLAS Art Auction edition IX that was held in June 2014 had all the highlights and focus on Cheong Soo Pieng's *Untitled (Water Kampung Night)* that was painted in 1961. This particular artwork saw many bidders, both on site and through the phone, all pumped up and eager to outbid each other. It also set a new record when it was hammered at RM 125,000. The same artist again stole the limelight when the *Fishing Village – Johore*, 1961 that was painted with ink and colour on paper was hammered at RM 170,000 at the KLAS Art Auction edition XI.

Aside from Cheong Soo Pieng, all eyes were fixed on Abdul Latiff Mohidin's *Mindscape – 27*, 1983 and Jolly Koh's *The Red Dreaming*, 2004 at the KLAS Art Auction edition XI. Bidders and art collectors showed tremendous interest in both artworks and the auction ground was turned into a bidding war zone as each bidder was more than determined to own those paintings. Both artworks were hammered at RM 220,000 and RM 130,000 respectively.

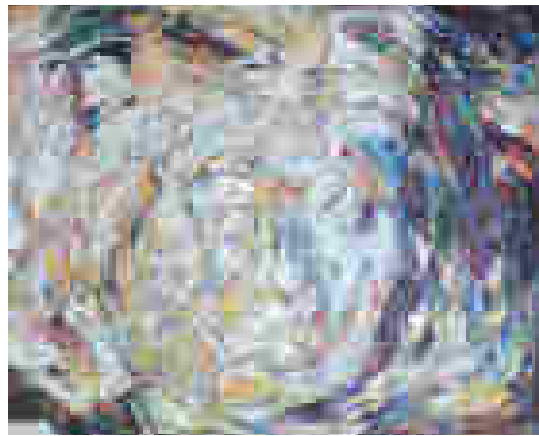
A lot of paintings were hammered at a record setting price such as Awang Damit Ahmad's *EOC Series I*, mixed media on paper, 1994 and Khoo Sui Hoe's *Day of Ceremony*, 1990 which were hammered at RM 22,000 and RM 72,000 respectively at the KLAS Art Auction edition XII.

A compilation of the best selling artworks is included in the following list as well.

Art aficionados, collectors, art connoisseurs and bidders can certainly look forward to more exciting art pieces in the coming auction – with the 13th edition taking place in January 2015.



KHALIL IBRAHIM
East Coast Series, 1973
Batik 90 x 60 cm
SOLD RM 132,000
Edition VII, January 19, 2014



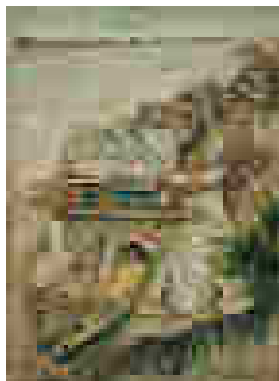
YUSOF GHANI
Siri Tari VII, 1984
Oil on canvas 153 x 183 cm
SOLD RM 176,000
Edition VII, January 19, 2014



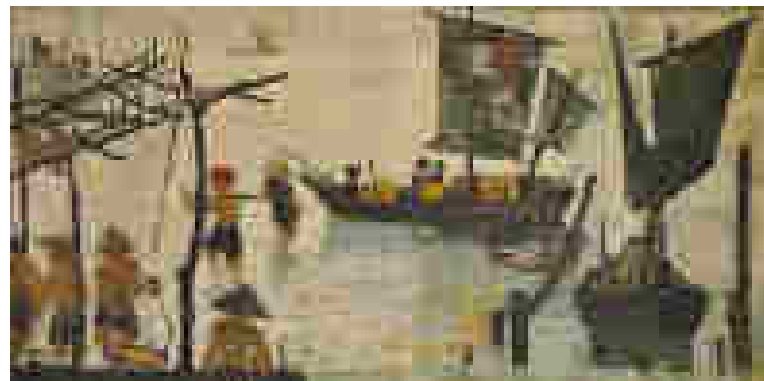
SYED THAJUDEEN
Waiting for the Lover, 1970
Oil on canvas 61 x 58 cm
SOLD RM 30,800
Edition VII, January 19, 2014



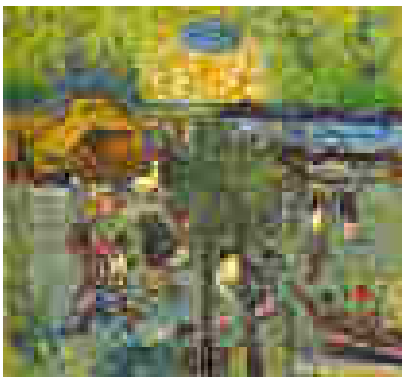
SEAH KIM JOO
Two Women, Undated
Batik 91 x 60 cm
SOLD RM 11,550
Edition VII, January 19



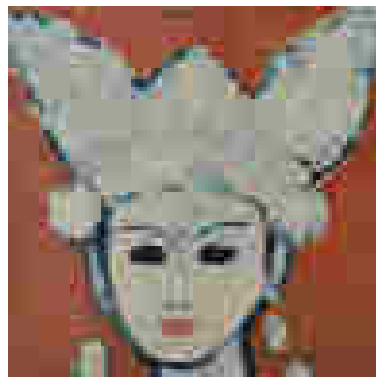
NG ENG TENG
Sunny Day at Raft Houses, 1960-64
Oil on canvas 74 x 54.5 cm
SOLD RM 35,200
Edition VIII, April 6



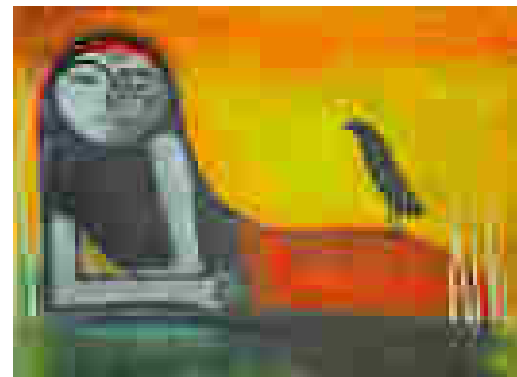
LAI FOONG MOI
Boats in the Sea, 1981
Oil on canvas 49 x 99 cm
SOLD RM 39,600
Edition VII, January 19



KWAN CHIN
A Day at Work - Green Series, 2012
Batik 74 x 74 cm
SOLD RM 11,550
Edition VII, January 19



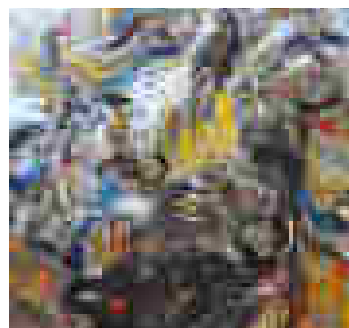
JEIHAN SUKMANTORO
Face, 1998
Oil on canvas 45 x 45 cm
SOLD RM 7,700
Edition VII, January 19



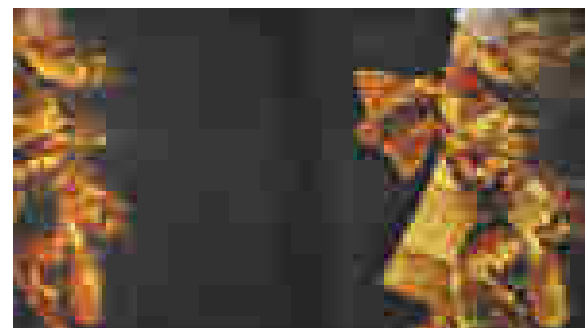
KHOO SUI HOE
Girl with a Flower, 1968
Oil on board 61 x 81 cm
SOLD RM 66,000
Edition VIII, April 6



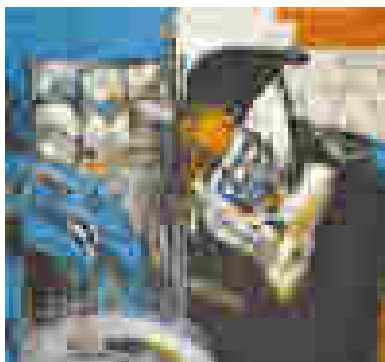
ZAO WOU-KI
L-Orchidee, 1986
Silkscreen after a watercolour on
porcelain plate 25 cm diameter
SOLD RM 22,000
Edition VIII, April 6



YUSOF GHANI
Biring IX, 2006
Oil on canvas 158 x 158 cm
SOLD RM 104,500
Edition VIII, April 6



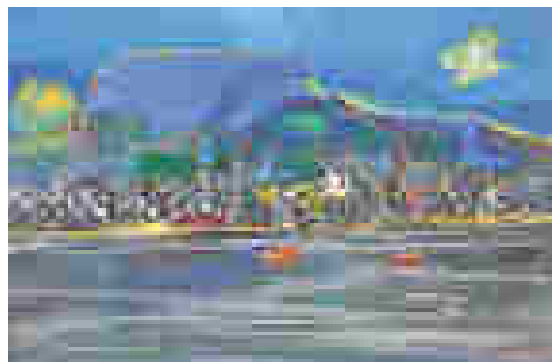
AHMAD ZAKII ANWAR
Legong 6, 1998
Acrylic on canvas 120 x 180 cm
SOLD RM 143,000
Edition IX, June 21



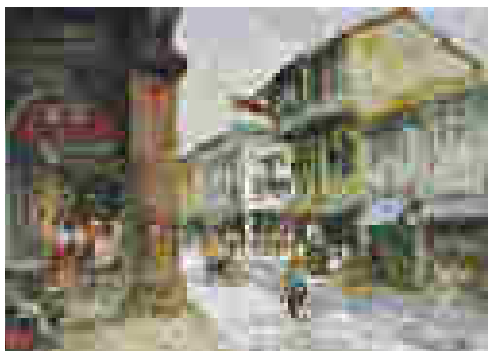
AWANG DAMIT AHMAD
 Perjalanan Utara-Jejak Waktu Broken Gate II, 2011
 Mixed media on canvas 107 x 107 cm
SOLD RM 63,840
 Edition X, August 10



ISMAIL MAT HUSSIN
 Wau Series, 1983
 Batik 94 x 105 cm
SOLD RM 56,100
 Edition IX, June 21



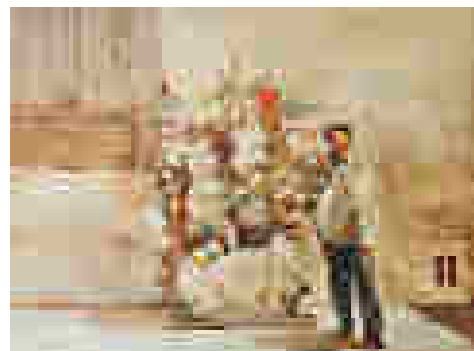
RAPHAEL SCOTT AHBENG
 Seaside, Undated
 Acrylic on canvas 60 x 90 cm
SOLD RM 10,450
 Edition IX, June 21



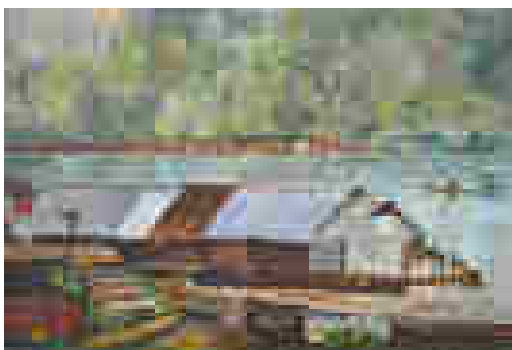
TONG CHIN SYE
 Chinatown, Smith Street, 1970s
 Watercolor on paper 72 x 108 cm
SOLD RM 19,600
 Edition XI, September 28



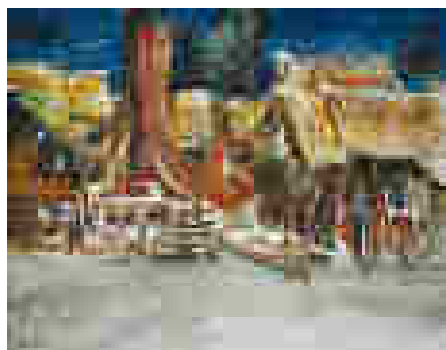
LIMTZE PENG
 Thian Hock Keng Temple, Circa 1970s
 Brush and ink with watercolour on paper 67 x 66.5 cm
SOLD RM 84,000
 Edition XI, September 28



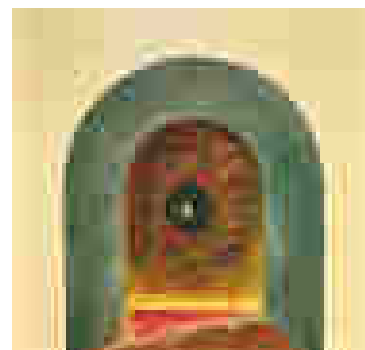
ONG KIM SENG
 Man with Opera Masks, 1985
 Watercolour on paper 52 x 72 cm
SOLD RM 29,120
 Edition X, August 10



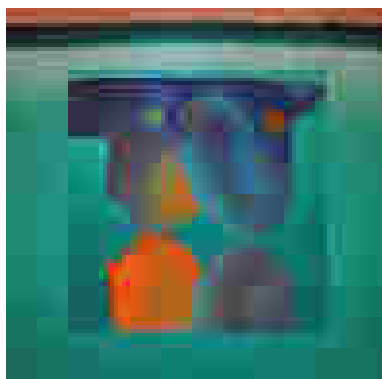
KHALIL IBRAHIM
 Kota Bharu Boathouses (Rumah Rakit Kota Bharu), 1960
 Oil on canvas 40.5 x 61 cm
SOLD RM 56,000
 Edition XI, September 28



HO KHAY BENG
 Fishing Village, 1973
 Oil on canvas 60 x 75.5 cm
SOLD RM 14,560
 Edition XII, November 8



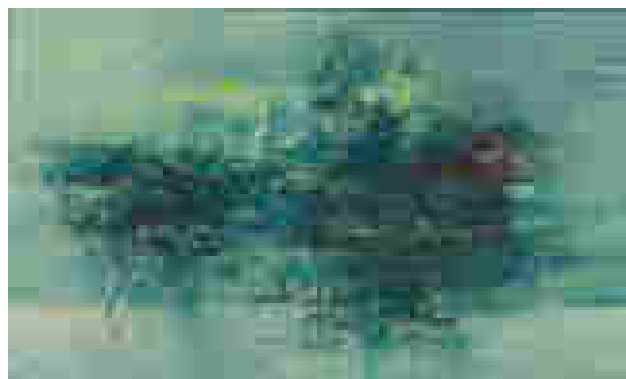
ABDUL LATIF MOHIDIN
 Mindscape - 27, 1983
 Oil on canvas 89.5 x 90 cm
SOLD RM 246,400
 Edition XI, September 28



KHOO SUI HOE
 Day of Ceremony, 1990
 Acrylic on canvas 128 x 128 cm
SOLD RM 80,640
 Edition XII, November 8



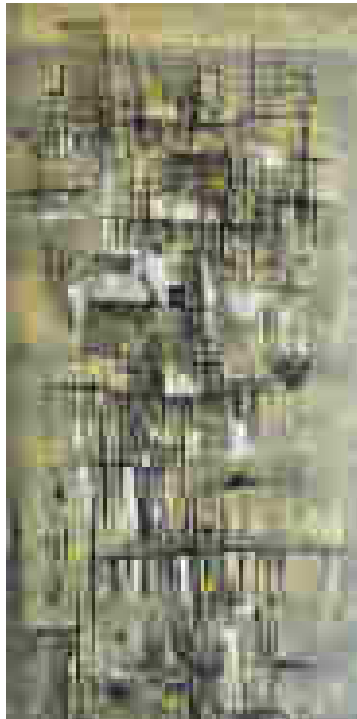
IBRAHIM HUSSEIN, DATUK
 Untitled, 1974
 Acrylic on canvas 60 x 50 cm
SOLD RM 109,760
 Edition XI, September 28



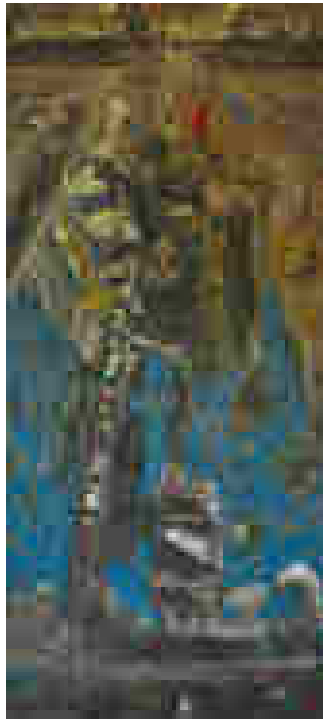
CHOO KENG KWANG
 Houseboats Along the River, 1970s
 Oil on canvas 61 x 101 cm
SOLD RM 47,040
 Edition XII, November 8



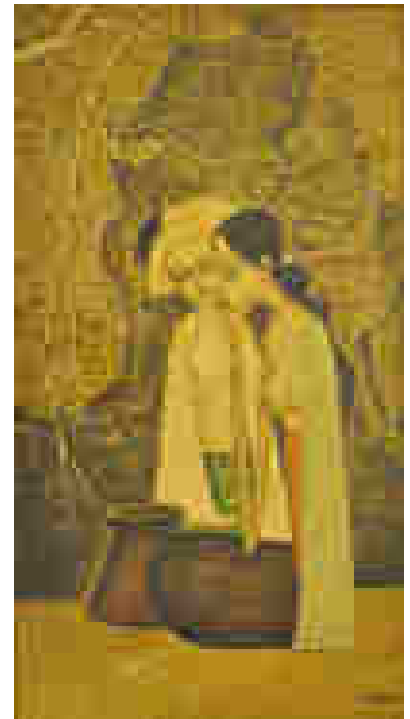
ZHAO SHAO'ANG
Flowers and Birds, 1978
Chinese ink and watercolour on paper 83.5 x 30 cm
SOLD RM 53,760
Edition X, August 10



CHEONG SOO PIENG
Fishing Village - Johore, 1961
Ink and colour on paper 91 x 45 cm
SOLD RM 190,400
Edition XI, September 28



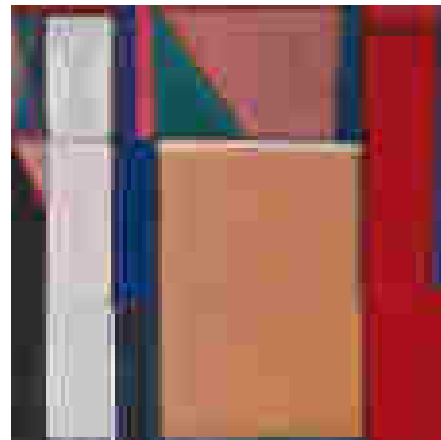
AWANG DAMIT AHMAD
EOC Apa Khabar Ledang I, 1992
Mixed media on canvas 183.5 x 81.5 cm
SOLD RM 82,880
Edition XII, November 8



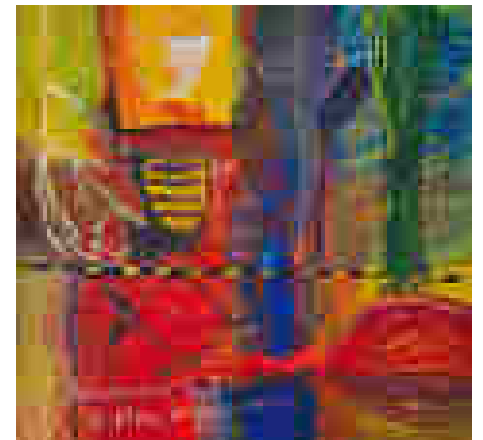
LYE YAU FATT
Two Sisters in Conversation, 1980s
Mixed media on paper 77.5 x 42.5 cm
SOLD RM 14,560
Edition XI, September 28



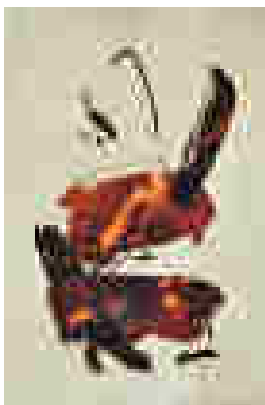
ZULKIFLI YUSOFF
Happy Mood III, 1995
Acrylic on canvas 145 x 145 cm
SOLD RM 50,400
Edition XI, September 28



TAJUDDIN ISMAIL
Innerspace - Structure II, 1988
Acrylic on canvas 125 x 125 cm
SOLD RM 48,160
Edition XI, September 28



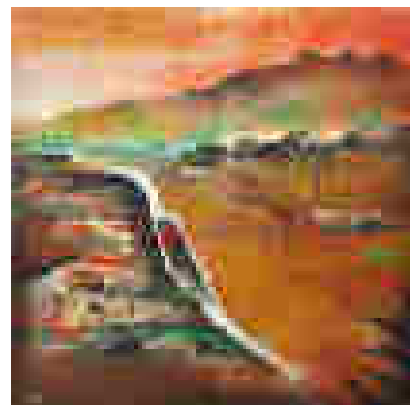
JAILANI ABU HASSAN
If you ever find a place in your heart, 1997-2013
Oil on canvas 91 x 91 cm
SOLD RM 34,720
Edition XII, November 8



TANG DA WU
S 98, 1987
Ink and watercolour on paper 56 x 37.5 cm
SOLD RM 12,320
Edition XII, November 8



CHEN WEN HSI
Gibbons, Undated
Chinese ink and watercolour on paper 69 x 75.5 cm
SOLD RM 56,000
Edition XI, September 28



THOMAS YEO
Mountain Village, Undated
Mixed media on paper 59 x 59 cm
SOLD RM 10,080
Edition XI, September 28



NG ENG TENG
Pottery Head, Undated
Stoneware 22 x 9 x 9 cm
SOLD RM 13,440
Edition XI, September 28

KLAS ART AUCTION MALAYSIAN MODERN & CONTEMPORARY ART EDITION XIII



AUCTION DAY : SUNDAY, JANUARY 18, 2015 | 1.00PM | CONNEXION@NEXUS, BANGSAR SOUTH

Kuala Lumpur Full Preview

January 7 - 17, 2015

KL Lifestyle Art Space

150 Jalan Maarof, Bukit Bandaraya, 59100 KL

Open daily from 10am to 7pm

KL Lifestyle Art Space is back again with its thirteenth edition of KLAS Malaysian Modern & Contemporary Art Auction. What could be better than welcoming the New Year 2015 with brand new paintings decorating your walls?

It will be held on January 18, 2015 at Nexus 3 Ballroom, Level 3A, Connexion@Nexus, No 7, Jalan Kerinchi, Bangsar South City, 59200 Kuala Lumpur.

This auction is definitely an opportunity for art aficionados, collectors, art connoisseurs and bidders to own art masterpieces from the greatest modern and contemporary artists as well as emerging artists in Malaysia and the region.

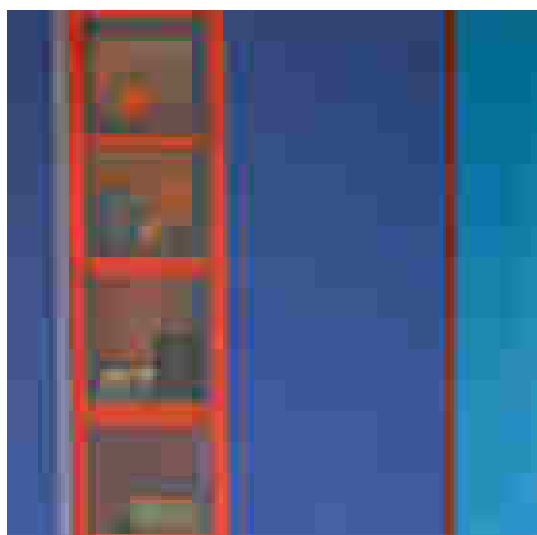
The auction will be featuring artworks from artists such as Yusof Ghani, Ong Kim Seng and Khalil Ibrahim where the works are known for their elegance, charm and appeal. Other familiar and emerging names whose works will be exhibited include Khoo Sui Hoe, Awang Damit Ahmad, Tan Choon Ghee and more.

For those who like to have a sneak peek of the artworks, they may do so during the full preview at KL Lifestyle Art Space from January 7 to 17 at 150 Jalan Maarof, Bukit Bandaraya, Kuala Lumpur. The gallery opens daily from 10am to 7pm.

Interested bidders or for further enquiries on the auction, contact Lydia Teoh +6019 260 9668 or Shamila +6019 333 7668.



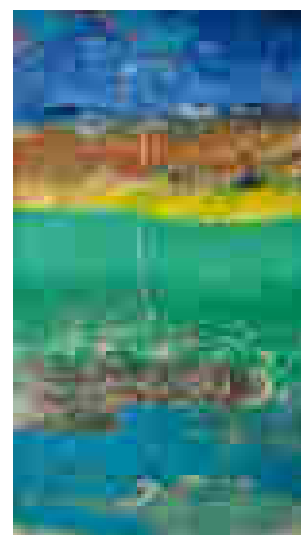
ZULKIFLI YUSOFF
I Will Call My Lawyer - Reformasi Series, 1997
Acrylic on canvas 213 x 152 cm
RM 18,000 - RM 32,000



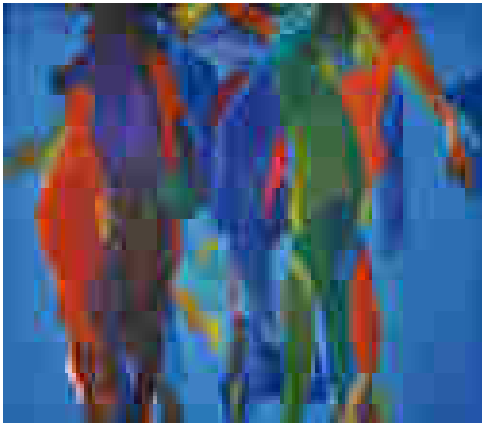
TAJUDDIN ISMAIL
Interior Still Life IV, 1988
Acrylic on canvas 122 x 122 cm
RM 10,000 - RM 22,000



YUSOF GHANI
Segerak Series, 2005
Oil on canvas 183 x 165 cm
RM 90,000 - RM 130,000



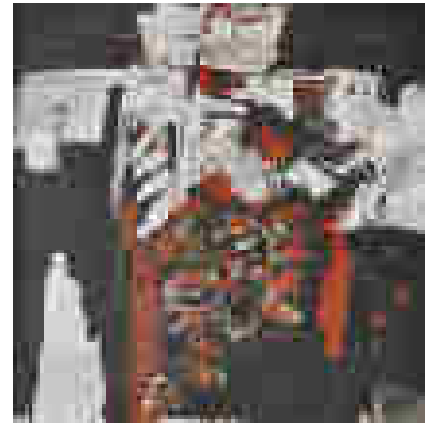
THOMAS YEOH
Magic Trees, 1980
Mixed media on paper 76 x 42.5 cm
RM 5,000 - RM 9,000



KHALIL IBRAHIM
Velocity IV, 2003
Acrylic on canvas 59 x 69 cm
RM 6,000 - RM 12,000



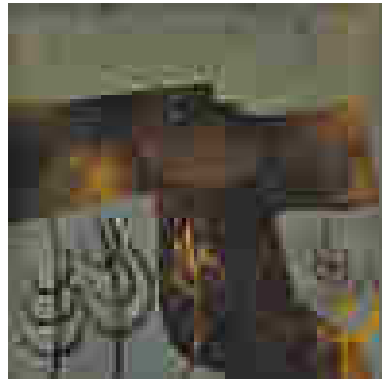
YUSOF GHANI
Maya 6 - Siri Topeng, 1996
Oil on canvas 25 x 25 cm
RM 4,000 - RM 7,500



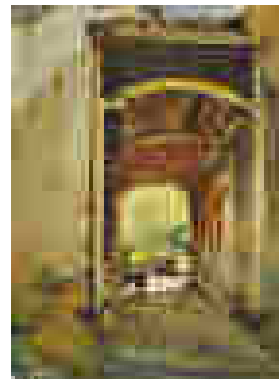
AWANG DAMIT AHMAD
Marista Peredaran Musim 1/97, 1997
Mixed media on canvas 100 x 90 cm
RM 22,000 - RM 34,000



ISMAIL LATIFF
Mystic Red Mountain, 2006
Acrylic and mixed media on canvas 65 X 65 cm
RM 6,000 - RM 12,000



KHOO SUI HOE
Wind Dance, 2002
Oil on canvas 80 x 80 cm
RM 18,000 - RM 24,000



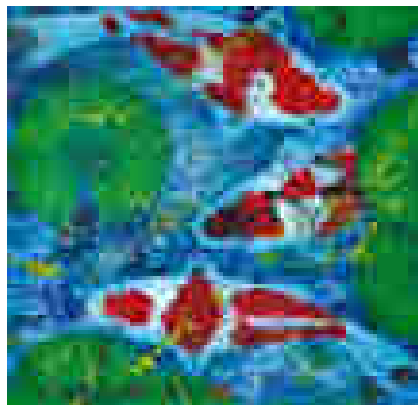
ONG KIM SENG
Heritage Buildings
- Nepal Series, 2008
Watercolour on paper 38 x 28 cm
RM 4,000 - RM 7,000



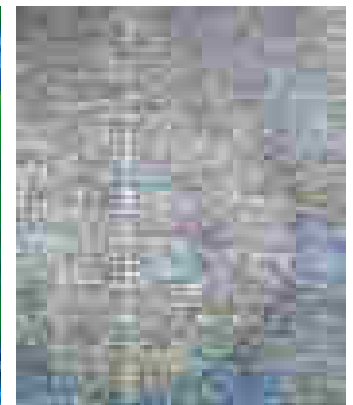
TAN CHOON GHEE
Paris, 1981
Chinese ink on rice paper
67 x 45 cm
RM 7,500 - RM 12,500



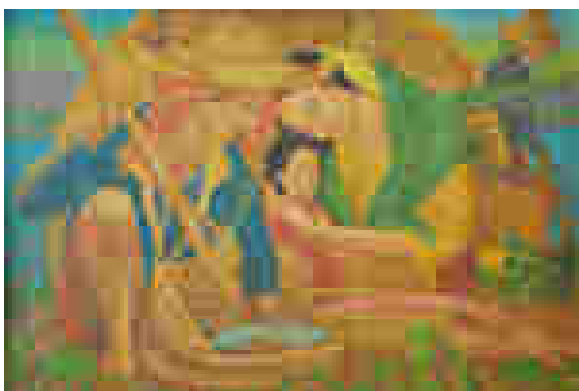
A. B. IBRAHIM
Kampung Scene, undated
Watercolour on paper 27.5 x 38 cm
RM 2,000 - RM 3,500



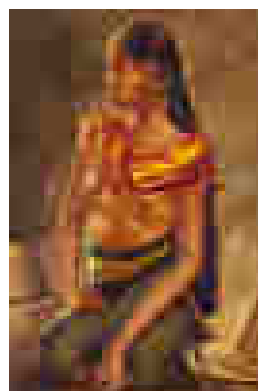
JEHAN CHAN
Koi Fish, 2001
Oil on board 24.5 x 25 cm
RM 1,800 - RM 3,200



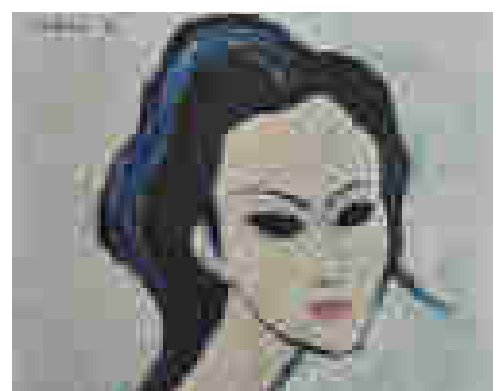
NIZAR KAMAL ARIFFIN
Siri Pohon Beringin - Daerah #10, 2012
Acrylic on canvas 167 x 137 cm
RM 6,000 - RM 9,000



TAM AUSTRIA
Fisherman's Family, 1994
Oil on canvas 61 x 91 cm
RM 5,000 - RM 10,000



HASIM
Balinese Lady, undated
Oil on canvas 87 x 59 cm
RM 8,000 - RM 12,000



JEIHAN SUKMANTORO
Wajah, 1991
Oil on canvas 40 x 50 cm
RM 5,000 - RM 7,500

PAOLO GRASSI

Providing the best of BATA for Malaysians

By Siti Wajihah Kholil



With many years of experience in one of the world's most renowned retail organisations, Paolo Grassi has climbed up to the top from being a store manager to managing director of BATA in Malaysia. He rightly deserved so. His creative mind, determination and striving for success have not only contributed in many aspects to the organisation, but he is also an exemplary worker who ought to be admired for his great service and respectable work ethics. His character that is full of friendliness, wisdom, humility and compassion makes him warm and approachable.

UNWRAP

Bata

THIS CHRISTMAS!



Wishing all our customers Merry Christmas And a Happy New Year

available at selected **Bata** stores

1. Where are you originally from and how was your hometown?

I was born in Italy in a small village that was most drained from the fascist regime during the Second World War by Benito Mussolini, the dictator of Italy at the time. It went through a major purification from malaria and various diseases in order to create a clean environment. In the 1970's, my family moved to Padova, which is 20 km from Venice. I was living there throughout my life until 2006, when I was posted to Singapore.

2. When did you arrive in Malaysia and what was your first impression?

When one year ago, my family and I arrived in Malaysia, we found the people to be very nice, open and friendly. I felt like I was in my country in a sense that I felt alive and free. I do not see any rules that constraint the expats to live in any particular way here. Malaysians are very hospitable and are good at making people feel welcome.

3. What do you like about Kuala Lumpur?

The city is very scattered. What I mean is that even though Kuala Lumpur has a lot of skyscrapers, there is still a lot of greenery. I like this very much. However, the traffic did

scare me in the beginning and I notice that people in Malaysia rely on cars a lot, which is similar to the case in Italy.

4. How did you begin with BATA?

During my study in the university, I had few working experiences, working in very different areas , from door-to-door salesman to sales assistant in a book shop. Then I got my University degree in Business & Administration and I started looking for a job that could grant me a dynamic and challenging working environment with some good career opportunity and this is how I came in contact with Bata.

Bata "philosophy" is that, whatever is your education, your previous experience, you have to start from where the business is made: the Stores. I decided to take the challenge, starting as sales assistant to become in 4 months Store Manager and I was posted in the store of Venice and at the beginnings I was facing the difficulty of selling shoes and of being a "top sellers". After few warnings from my Store Manager I found the right internal motivation to go ahead and to become of the top performer of the Team.

5. Do you ever get homesick?

I have to say that there are days when I go back home, I wonder why am I here. But I learned to tell myself not to think about it because it is just temporary. I keep reminding myself that because of what I did, I was able to travel out of Italy to Singapore and now, Malaysia.

6. Tell us about your family.

My wife, Giuseppa Emanuela Enrica or more known as Pina is from Sardinia, a beautiful island of Italy in the Mediterranean Sea. I met her while I was working with BATA and she was training the store managers at Padova. After six months of getting to know each other, I had to transfer to Singapore. Despite the distance, we stayed in touch through Skype. Later on, we got married and she was such a wonderful, understanding wife for wanting to be with me by following me to wherever I was posted.

She is always the one who keeps me alive. Together we have a beautiful son, Giulio. My boy is growing healthily and is adapting so well, and my wife is such a tender mother to our son. I am very happy and lucky to have my family here with me.

7. Who is your biggest inspiration?

My biggest inspiration is my experience. It is important to be inspired by your experience, whether it is successful or unsuccessful. To me, my experience has taught me a lot, personally and in my career. My achievements tell me that I can do it because I have endured and made it in the past. Experience is the best teacher.

8. Any funny stories or interesting experience that happened while you have been here?

One thing about Italians is that we love our bread. I was in a restaurant and I was very hungry, so I ate up all the bread in front of me. I called the waiter and asked, "Can I have another one of these?" while pointing at the empty plate. When I meant "these", I meant more bread. After ten minutes, the waiter came back and gave me an empty plate. This was a clear example of miscommunication, but it was funny to me.

9. What is the secret to your success?

The secret to success is to believe in what you do, and continue to believe it against all odds. This is what I hold on to. Never slow down and keep a positive energy at all times.

10. What is your upcoming project for BATA?

Of course, I will keep working for the success of BATA. But for the coming year, my focus is to create a super team of Malaysians in BATA. So in the next month we plan to hire a lot of people. I would like to bring in more talent to the BATA organisation and create a team of 30 to 40 people from various backgrounds and profiles. There will be real job opportunities waiting for many different positions, from store manager to merchandiser to buyer. I would be happy to make this possible and my role here will be to guide, so that when I leave one day, I know that BATA will be in good hands.



'CHRISTMAS MAGNIFICENCE' AT PAVILION KUALA LUMPUR



In conjunction with the coming festive season, Pavilion Kuala Lumpur has decided to bring its Christmas decorations to life with dancing Santa Claus, interactive elves, Christmas bears and singing snowmen. Shoppers will be ushered by rows of enchanting Christmas trees that are adorned with giant snowflakes and oversized presents upon entering the mall from the Bukit Bintang entrance. There will be lots of activities taking place as well with the Magical Light Show being the highlight of the season. The light show is set to be the biggest Magical Light Show in Bukit Bintang and will take place daily at 8pm from Nov 28, 2014 to Jan 4, 2015.

MARVELLOUS JAY CHOU



Jay Chou is never short of tricks when it comes to wooing and mesmerising his audience. Having a good grasp of cinematic and theatrical elements certainly has enabled Chou to pull more stunning tricks at his concerts – and that included him descending from the stage in a glittering diamante robe, rocking Dragon Fist while traditional flag-dancers took to the stage as he ascended from below the stage as well as engaging a pair of musclemen to spar with sabres as if they were in a Chinese online fantasy game.

Together with fellow guest performers – Cindy Yen, Gary Yang, Darren Chiu and Nan Quan Mama, Chou entertained and wowed the audience with more than 37 songs that included 12 of his latest songs as well as an unprecedented triple encore complete with change of props and costumes.

Novotel Phuket Karon Beach Resort & Spa

Everything you need for a perfect getaway

By Jane Bee

It doesn't really matter if you are looking for pure relaxation, pampering sessions or the happening nightlife in Phuket, Novotel Phuket Karon Beach Resort & Spa has everything sorted out for you.

Located on the popular Karon Beach by the turquoise waters of the Andaman Sea, Novotel Phuket Karon Beach Resort & Spa is a newly built 224-room resort by Accor, the largest international hotel operator in the Asia Pacific and Thailand.

As expected from Novotel, one can look forward to spacious rooms that come in a contemporary design. Everything is kept simple and the incorporation of wood elements into the design certainly helps in drawing out the essence of serenity that would definitely ease and calm one's heart. One can't help but subconsciously leave all the worries behind and immerse oneself in pure relaxation.

The 224 well-appointed guest rooms include 16 Plunge Pool Suites, 20 Suites, 56 Deluxe rooms, 30 Family Deluxe rooms, 9 Superior Plunge Pool rooms, 45 Superior rooms and 48 Standard rooms where each type of room is carefully and meticulously designed to cater to various needs of the guests. Each room is

equipped with high-end technology and a full range of amenities that include high-speed Internet access, 42-inch Flat Screen TV, in-room safe and coffee and tea-making facilities that will sure keep the guests comfortable and cosy in their own room.

Guests will not have to worry when it comes to food as well, for there are various selection of food offered at the resort. The Horizon is an all-day dining restaurant that features a show kitchen offering a selection of Thai and international buffet cuisine – the perfect pick for those who prefer a variety of food selection. If you are looking for exotic dishes, be sure to check out Tai Restaurant for it serves exotic dishes from a selection of Thai and Pan-Asian cuisines.





Joe Kool's Pool Bar and Grill offers much more casual dining by the poolside. Now, what can be better than spending the entire day lazing by the pool while you indulge in pizza, pasta, smoked ribs, burgers and local snacks in between. Sports fans would find the Champion's Sports Bar a blessing in a foreign land. It serves as a perfect place to catch the latest scores and action on the big screens. So sports fans don't have to worry about missing their favourite games while on holiday. Plus, they get to enjoy the game while indulging in a good selection of house wine and gourmet snacks.

For those who are reluctant to leave their cosy and comfy room, fret not as the resort also has a 24-hour in-room dining service. All you have to do is pick up the phone, make your order and just sit back and relax while waiting for the food to be sent to your doorstep. While most of the hotels have only one swimming pool, Novotel Phuket Karon Beach Resort & Spa have three outdoor swimming pools that come with water sliders. You can choose to jump into the Lagoon Pool, Oasis Pool or the Kids Club Pool (only if you are a kid!). The Lagoon Pool is designed to complement the resort's landscape while the Oasis Pool offers a chill-out feel and butler service – perfect for those who seek luxury while on holiday.

For adults seeking some 'me-time', they can keep their children occupied with the Kids World and Teen Hangout. Children will get to enjoy timeout with a variety of games and activities under the close supervision of trained staff while parents will be able to have some time off from taking care of their children and indulge in pure relaxation. Definitely a win-win situation for both parents and children!

No vacation is complete without getting any massage and pampering session in Phuket.

Be sure to check out the resort's InBalance Spa which it offers an extensive range of Thai spa therapies with treatment rooms and experience masseuses. If you want to get a little sweaty and some workout, drop by the InBalance Fitness that provides a convenient workout space along with qualified trainers and modern equipment.

With everything so cosy, enjoyable and pleasant at Novotel Phuket Karon Beach Resort & Spa, there is no reason to give this place a miss when you're in Phuket.



Malaysia has a consumption rate that exceeds the global average

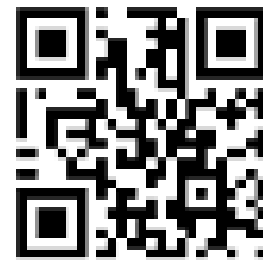


Photo by ©WWF-Malaysia / Eric Madeja

Divers and turtles



WWF Malaysia - Take action with WWF's online ef...
<http://wwf.org.my/support>



<http://kaywa.me/9DGmm>

Download the Kaywa QR Code Reader (App Store & Android Market) and scan your code!

The Living Planet Report 2014 indicates that globally, populations of fish, birds, mammals, amphibians and reptiles have declined 52 per cent in the 40-year period measured by the report. The WWF report released recently shows that the decline of biodiversity in the wider Asia-Pacific region ranks only behind Latin America in the same period. For nearly two decades, WWF's Living Planet Report, produced in collaboration with the Global Footprint Network, Water Footprint Network and the Zoological Society of London, has monitored the health of our planet.

The report also shows our Ecological Footprint – a measure of humanity's demands on nature – continuing its upward climb. Taken together, biodiversity loss and our unsustainable footprint threaten natural systems and human well-being, but can also point us towards actions to reverse current trends.

Globally, humanity's demand on the planet is more than 50 per cent larger than what nature can renew, meaning it would take 1.5 Earths to produce the resources necessary to support our current Ecological Footprint. Malaysia has a consumption that exceeds this global average and is reported as needing 1.7 Earths to meet our consumption needs.

The biggest recorded global threats to biodiversity are habitat loss and degradation, fishing and hunting, and climate change. For the thousands of species tracked by the report, tropical regions show a 56 per cent loss across populations compared to 36 per cent in temperate zones. In our country, a survey

was released recently that there may be 250-340 wild Malaysian tigers left and probably on a downward path. The bearded pig and pangolin are facing the same fate, while the Sumatran rhino and leatherback turtle populations are no longer viable in the wild.

"The Living Planet Report tells us the cumulative pressure we are putting on the earth, and the consequent decline in the health of nature around the world. We should rise to the challenge that the report presents to us, we should create a prosperous future that the earth can sustain," said the executive director/CEO of WWF-Malaysia, Datuk Dr Dionysius Sharma during the launch of the report at the regional level yesterday.

This year, Malaysia has documented several conservation wins that include the Larapan Island's coral cover in Semporna which increased from the baseline of 53% Good Condition to 86% Excellent Condition. WWF-Malaysia has also taken up initiatives to boost marine turtle conservation.

August this year witnessed the Sabah state government publishing a Letter of Intent to gazette Tun Mustapha Park measuring almost 1 million hectares. As part of the wider Coral Triangle, the park harbours one of the richest marine flora and fauna complexes in the world and is also home to more than 80,000 coastal dwellers that depend on a healthy and sustainable supply of marine resources.

August also saw the Sarawak government's move in getting the state's major timber licence holders to obtain internationally-recognised forest

management certification by 2017. Dionysius explained that forest certification ensures that protection of significant wildlife species and their habitats are complied with.

The Ministry of Agriculture and Agro-Based Industry and the Fisheries Department, on the other hand, are calling on restaurateurs and hoteliers to ban the serving of shark's fin soup in support of their 'Say No to Shark Fin' campaign. They have also announced to stop serving shark's fin at government official functions. It is one of the most important and positive policy decisions made by the federal government for marine conservation in recent years.

The government is also revising the National Biodiversity Policy of 1998 to meet the global biodiversity targets set by the Convention on Biological Diversity (CBD) for 2020 called the Aichi Targets. At the same time, it has been announced that one of the 6 thrusts for the 11th Malaysia Plan is Mainstreaming Environmental and Natural Resources Management.

Protecting the wildlife populations and meeting global expectations on conservation come hand in hand in Malaysia's pursuit towards achieving a developed country status. Additionally, Malaysia needs to embrace smart urban development and better consumption choices to secure healthy, sustainable communities and lifestyles.

For complete report visit: http://www.wwf.org.my/media_and_information/publications_main/?18165/WWF-Living-Planet-Reports

About WWF-Malaysia:

WWF-Malaysia (World Wide Fund for Nature-Malaysia) was established in Malaysia in 1972. It currently runs more than 90 projects covering a diverse range of environmental conservation and protection work, from saving endangered species such as tigers and turtles, to protecting our highland forests, rivers and seas. The national conservation organization also undertakes environmental education and advocacy work to achieve its conservation goals. Its mission is to stop the degradation of the earth's natural environment and to build a future in which humans live in harmony with nature, by conserving the nation's biological diversity, ensuring that the use of renewable natural resources is sustainable, and promoting the reduction of pollution and wasteful consumption. For latest news and media resources, visit http://www.wwf.org.my/media_and_information/media_centre/



HEALTH & BEAUTY PREVIEW

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TOYAKO LOFT

Fabulous hair is no longer a distant dream

By Jane Bee

He brushed through my hair with his fingers before saying nothing. Meanwhile, I just stayed still and felt awkward, with my eyes fixed on his expression.

"Okay, you need to perm your hair. That would fix the problem you have with flat hair while adding volume to it," said Nicholas.

And that caught me by surprise. The hairstylists I went to would normally frown and shake their head in disagreement whenever I mentioned my intention to perm my hair. And now, here I am, at Toyako Loft with Nicholas telling me straight to my face that straight flat hair would not do the trick in camouflaging my face shape.

I was stunned and stared hard at him while my brain was doing the calculation on whether to take the risk or not.

Nestled in Fahrenheit 88 is Toyako Loft, a sleek and professional salon that prides itself on quality of service and passion for hair. The salon is helmed by Nicholas Chua and Marcus Chin. Hearing so many good reviews about the salon as well as spending some time stalking their social media, I was enticed by their chic yet edgy style and approach where they take the time to consider face shape, hair texture and grooming habits before giving some suggestions.

So, here I was, still in a state of shock at Nicholas's suggestion. It wasn't long before I

snapped out of my confusion and gave him the green light to proceed, of course after some assurance from him that I wouldn't end up looking older than my age. Since I'm finally ditching my boring straight hair (the only style I've known all this while) and Nicholas somehow put me at ease with his professionalism, I decided to go all out and be adventurous by having Nicholas to be in charge of my hair makeover.

And that was the best decision I made in my life, so far.

Nicholas spent some time analysing my hair and the nature of my work and my personal style before deciding on the cut and colour. For Nicholas, hairstyle should compliment

one's personality, where in a way, it reflects the individual's personality as well. He suggested to me a style where I could get the best of both worlds – half of my hair coloured in a darker earth colour while the other inner half in red with strands of purple. And I happily obliged.

We started off with Nicholas trimming my hair to chest level – the length where according to Nicholas, would allow the curls to add in volume to my hair. Seeing the way Nicholas worked left me in awe. The movement was smooth as silk and the precision and attention to details when he trimmed my hair further hyped up my excitement and anticipation over my new hair.

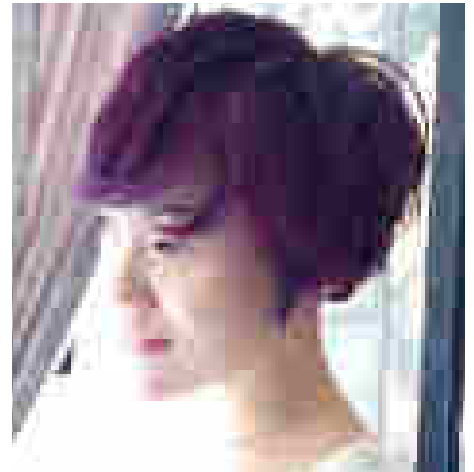
Then, we proceeded to the process where my hair was bleached, permed and lastly, coloured. Toyako Loft uses only products from Redken, one of the best haircare brands known for their high quality, thus, it caused very minimal damage to my hair despite having to undergo so many steps. The products were gentle to my hair and scalp for I hardly felt any stinging sensation and my hair was not as dry as I thought it would be.

I was not kept in the dark throughout the process for the staff would always keep me well informed of the process – from the functions of the products to the reasons behind their every action. Also, the staff were knowledgeable in answering every question I raised during the process.

My colleague, on the other hand, wanted a pixie hair cut initially. But, she ended up going for Marcus's suggestion instead – pixie bob cut with a tweak in colour. Marcus patiently addressed the cause and solutions when he analysed her hair. It certainly



Address: F1.07.00, 1st Floor, Fahrenheit 88 Shopping Mall, Jalan Bukit Bintang, Kuala Lumpur
Tel: 016-330 8933
Website: www.facebook.com/ToyakoLoft



enlightened my colleague who found herself learning more from Marcus about the root of the problems she was facing: split ends, oily hair and hair fall.

And just like Nicholas, Marcus worked fast yet meticulous at the same time.

We ended up spending seven hours at the salon – something neither one of us would do on a normal basis. But, both Marcus and Nicholas certainly made the wait worthwhile. For when we were presented with the end results, we were more than delighted that we literally lost sight of everything around us, except our hair.

Gone were the days where we had to put up with damaged, boring straight hair. I got what I was looking for – fabulous healthy looking chic hair where the curls made me look more feminine and younger. My colleague got the chic rocker pixie bob cut that she always wanted. We couldn't help but remained seated at our place for minutes, staring into the mirror and admiring our hair.

We left the salon happy to the point we didn't even mind the fact that we were literally starving and feeling thirsty. Now that we could finally have fabulous hair and flip our hair every now and then, it certainly made the long hours in the salon worthwhile.

That is to say, we can't wait for our next visit to Toyako Loft. And of course, neither of us would let anyone else style our hair other than Nicholas and Marcus.



BREAKOUT

The exceptional and remarkable escape game

By Jane Bee

L2-16 (Level 2), Avenue K,
156 Jalan Ampang, Kuala Lumpur
Tel: 03-2181 1835
Website: <http://www.breakout.com.my>
Reservation: info@breakout.com.my

We all love escape game for the same reasons - how the game offers much fun-filled adventure without costing a bomb, there isn't a need to sacrifice comfort and convenience and above all, it serves as a good platform to build teamwork as well.

With so many places offering their very own tweak of escape game, it might be hard to pick the one that best suit your wants and needs. But lucky you for we recently discovered one of the best escape games that offers an entirely different experience. The usual escape game concept would be locking the players in a small room where players would need to find all the clues hidden inside the room itself.

But, Breakout begs to differ.

Opened in May this year, Breakout brings a total new experience for fans when it comes to escape game. Breakout is the first escape game that enables players to immerse themselves in a surreal ambience that is similar to selected scenes in a movie. While you can play this game with a minimum of two people, we would advice to go in a group of six to eight. Aside from making it merrier, it would be just nice for the role playing involved during the game. Each player is required to assume one of the five roles in each game - The Lightbringer, The Scholar, Time Bender, The Oracle and LockMaster, with assigned item specially for specific the role.

From the outside, there's nothing fancy about this place. With black as the theme colour,

the interior design does resemble a prison - with a simple registration counter, benches and five themed posters hanging on the wall. It is pretty straightforward and it is this simplicity that evokes curiosity, leaving us in anticipation on what to expect from the game.

Before the start of the game, we were briefed by the staff on all the do's and don'ts in the game. For every question asked, it was met with simple but clear instructions. In a way, it did reflect how efficient, helpful, friendly and easy-going its staff were. Once the roles were decided, the person who is The Oracle are required to memories the clue given in 5 minutes time. One would need to memorise the sequence of the clues





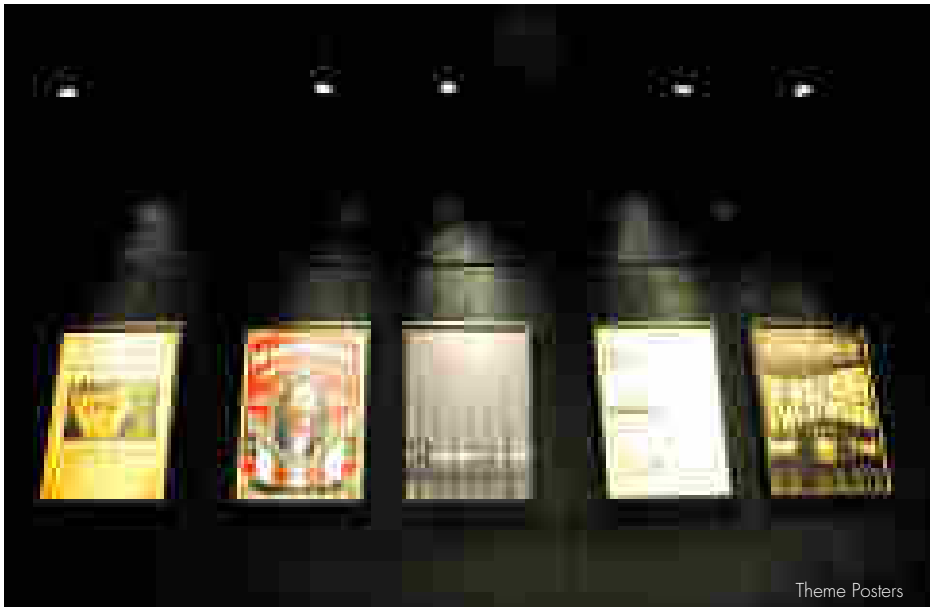
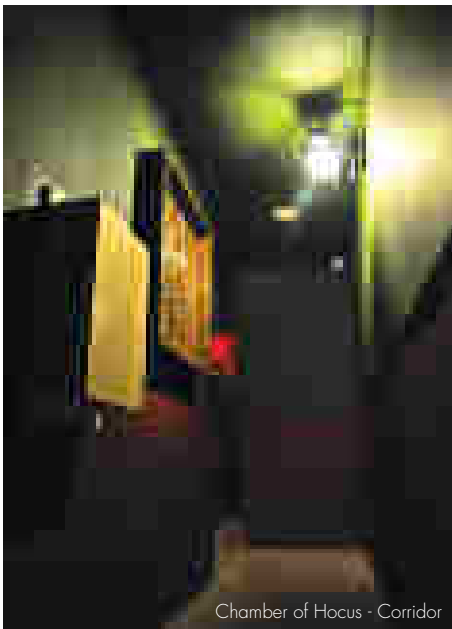
the hidden rooms and the hidden passage, they were carefully designed with precision with attention to little details. Even the furniture used resemble those antique ones. Add in the background music, there is no way one could escape the waves of suspense and excitement throughout the game in hope that we would capture the villain of the game, Mr Hocus.

While the Chamber of Hocus made us feel like detectives in action, Project Fallout was a different story. Never in the world would we think that we would actually be cuffed at the beginning of the game itself! And above all, each of us would be stuck in a separated cubicle with our hands cuffed. Imagine the restlessness and anxiety that overwhelmed us while trying hard to stay calm and look for the clues to set ourselves free. It was funny as well how the six of us decided to cram in a small secluded computer room in the last part of the game. After all, not every time we got to cram ourselves like this, in a hidden.

The Chamber of Hocus and Project Fallout made us feel smart. But, Mr Oswald's Greatest Show? Let's just say this room gave us a nice smack of reality. The room itself was creepy. And the background music complimented the room like a missing puzzle where it slowly disturbed your mind. The puzzle itself required us to think out of the box, meticulous and with great attention to details as well.

At the end of the game, we were given badges that carry different symbols of the role playing. It actually got us excited and suddenly, all of us had a mission to complete the collection of the badges itself. Don't be surprised to find yourself fighting for a role in a game simply for the sake of getting the badges.

Excellent rooms and surreal breakout experience – with two more rooms to try out, it certainly won't be long before we find ourselves back for more excitement.



shown in the album. That is to say, it is best for forgetful people like me to give this role a miss.

There are five themed rooms available in Breakout: Chamber of Hocus, Project Fallout, The Infinity, Mr Oswald's Greatest Show and The Greatest Murder of Westwood with difficulties ranging from Level 1 to Level 5. There are no two same rooms as each room carries a complete different essence, ambiance as well as a stand alone storyline.

Breakout promises surreal experience in its escape game. And they certainly didn't disappoint. For from the room itself to the furniture and background music, it did make us believe that we were transported inside the story itself once we're in there.

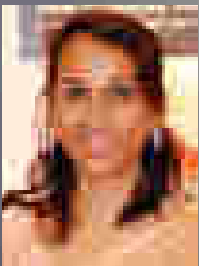
The Chamber of Hocus felt like a secret chamber within a room. From the walkway,





AGGRESSOR IN DISGUISE

Ever wonder how a person can be an angel at some point of time and a devil at another? Associate Professor Datin Dr Sharmilla explains.





Passive aggressive behaviour is a common form of covert abuse. We know about physical, sexual and emotional abuse. Passive aggression often results in emotional abuse. When we think of aggression, we think of someone who is shouting or hitting. This kind of abuse is obvious and easily identified. However, covert abuse is subtle and disguised by actions that may appear to be normal, and at times even loving and caring! The passive aggressive person is a master at covert abuse.

Passive aggressive behaviour stems from an inability to express anger in a healthy way. This person's feelings may be so repressed that sometimes even he doesn't realise that he is angry. A passive aggressive person drives people around him crazy and may appear sincerely dismayed when confronted with this behaviour. As children, these people might have been taught that expressing anger was not acceptable, so now they express it in a well-disguised manner.

One of its functions is that it allows the person with passive aggressive traits to deny his anger and frustration while still communicating that anger and frustration to his target object.

The passive aggressive is usually attracted to someone who can be the object of his hostility. He needs someone whose expectations and demands he can resist. A person with passive aggressive traits is usually attracted to co-dependents, those people with poor self-esteem and people who tend to easily make excuses for the bad behaviours of the passive aggressive partner.

It can be frustrating to be with a passive aggressive partner as he never follows through on agreements and promises. He will dodge responsibility while at the same time making it look as if he is a very loving partner. The unfortunate thing is, it is easy to believe that you are loved and adored by a person who is completely unable to form an emotional connection with anyone.

Other features of passive aggression are obstructionism, blaming others, forgetfulness and procrastination. Passive aggressive behaviour also has some elements of manipulateness. The passive aggressive person ignores all problems in the relationship, and views things through his own skewed sense of reality.

If you are the one receiving passive aggressive communication, it is possible to try to resolve it by encouraging the person involved to talk more directly about his or her negative emotions, which will allow more constructive approaches to managing the situation. However, when dealing with passive aggression, confrontation often results in denial as well as increased conflict. Indirect methods work more effectively.

Associate Professor Datin Dr Sharmilla can be contacted at sharmilla_kanagasundram@yahoo.com.



The Perfect Christmas Gift!



The Pink And The Practical

Forget scarf, bracelet and necklace. A woman would be more than delighted if you get her a pampering set that is not only travel-friendly, but comes with cute packaging as well. And that is what Soap & Glory's Think Pamper is all about. Featuring mini size of six Soap & Glory all-time fruity-floral Original-Pink-scented classic: Clean On Me Creamy Moisture Shower Gel, Heel Genius Foot Cream, Hand Food Hand Cream, The Scrub of Your Life Body Smoothing Scrub, The Righteous Butter Body Butter, Glad Hair Day Shampoo and a super-smoothing Body Polisher, all these lovely goodies packed in a cute, collectable pink toiletry bag that will be sure to please every lady.

Price: RM119



The Make Up Wonder

In case you didn't know, Make Up Forever is indeed a lady's best friend. Give your lady Make Up Forever's Beauty Kit and you'll see her feeling on cloud nine. The perfect make-up kit comes with a stunning black case with a magnetic closure and fixed with a mirror along with six of the brand's bestsellers: HD Primer Base, HD Powder, Black Aqua Eyes Pencil, Smoky Extravagance Mascara, Aqua Lip Pencil and Rogue Artist Natural.

Price: RM135



The Perfect Skin

What could make a perfect gift other than one that could make your dream of having smooth, healthy-looking skin come true? Tarte's Sweet Dream that features the Maracuja Oil, Vitamin E and C-Brighter Technology will definitely turn such a dream into reality. Each product contains ingredients that contribute to firmer, brighter and smoother skin aside from hydrating and combating the signs of ageing. Plus, it comes in a cute packaging as well.

Price: RM72



Chocolaty Christmas Must Have

Our love for chocolate is as deep as the ocean's depth. This is the reason why we just can't miss Too Faced's Christmas Party Must Have for it is just like a box of chocolate delights in the form of cosmetics. This exclusive collection features Chocolate Soleil Matte Bronzer, Primed & Poreless Skin Smoothing Face Primer, Shadow Insurance and above all, the all-time favourite Better Than Sex Mascara. With chocolate as the main theme, let's just say make-up can never get any more interesting than this.

The Pyramid

Opening: December 4

A team of archaeologists unearthed an ancient pyramid that was buried deep beneath the Egyptian desert. The discovery made the news headlines and many considered it as the discovery of the year. However, strange things happened even from the beginning of the discovery. In the pursuit for an answer, the team decides to venture into the pyramid's depth – only to discover they are hopelessly lost in the dark and endless catacombs. And things go spiral downwards when they realise they are being hunted by unknown beings during their desperate quest to seek daylight again.

Cast: Ashley Hinshaw, James Buckley, Denis O'Hare McGrath and Andy Ritcher.

Alexander And The Terrible, Horrible, No Good, Very Bad Day

Opening: December 4

From the moment he wakes up, nothing goes as planned for Alexander Cooper. He finds gum in his hair and everyone in the family is busy sorting out their own life. Nobody seems to pay attention to Alexander when he tries to share his day with the family. On his birthday, Alexander wakes up to find his family in more chaos than usual. With so many bad things happening, everyone seems to forget about Alexander's big day. And it gets him thinking if he will ever see an end to this terrible, horrible, no good and very bad day.

Cast: Steve Carell, Jennifer Garner, Ed Oxenbould, Dylan Minnette and Kerris Dorsey.



Paddington

Opening: December 11

A young Peruvian bear decided to travel to London in hope to search for a new home and a new life. However, he finds himself lost and alone at the Paddington Station upon his arrival. He then realises that city life is not what he had imagined all along. Lady luck must have been smiling at him for he meets the kind Brown family – who then decide to offer him a temporary haven after reading the label around his neck. Everything seems to be in great place until he catches the eye of a museum taxidermist.

Cast: Ben Whishaw, Hugh Bonneville, Sally Hawkins, Julie Walters, Jim Broadbent, Peter Capaldi and Nicole Kidman.



The Hobbits: The Battle Of The Five Armies

Opening: December 18

When Bilbo Baggins, Thorin Oakenshield and his company of dwarves unwittingly unleash a deadly force into the world, it leaves Smaug enraged. He rains his wrath upon the men, women and children of Lake town – causing chaos and misery. In the midst of the chaos, wizard Gandalf and Sauron return to the Middle-Earth. No one realise their presence and they take this opportunity to send forth the legions of Orcs to attack the Lonely Mountain.

Cast: Martin Freeman, Ian Holm, Ian McKellen, Elijah Wood, Richard Armitage, Benedict Cumberbatch, Orlanda Bloom and Evangeline Lilly.



Night At The Museum: Secret Of The Tomb

Opening: December 25

Following the two successful and unforgettable Nights at the Museum, Ben Stiller and company are back for more exciting and adventurous night. Shortly after the opening of the new Planetarium in New York, Larry realises that his museum friends are losing control of their minds and bodies as the tablet that brings them to life slowly deteriorates. They then embark on an adventure to the famed British Museum of Natural History where they have to risk everything to uncover the secret to the magic tablet before Larry loses his museum friends forever.

Cast: Ben Stiller, Ricky Gervais, Rami Malek, Patrick Gallagher, Owen Wilson, Steve Coogan.



Seventh Son

Opening: December 31

The story revolves around the unlikely young hero, Thomas, whose life changed forever when he finds out that he is the last Seventh Son, the prophesized hero that is born with incredible powers. He then becomes Spook's apprentice and learns to fight evil spirits. When the powerful Mother Malkin escapes her confinement during Spook's absence, Thomas finds himself embarking on a daring adventure with his mentor in the quest to vanquish the dark queen and the army of supernatural assassins that were dispatched to ruin the kingdom.

Cast: Julianne Moore, Kit Harington, Jeff Bridges, Ben Barnes, Anije Traue and Djimon Hounsou

