

KLlifestyle

OCTOBER 2026



THE NEW MIDDLE EAST

Where Ancient Heritage Meets Modern Luxury

KLAS ART AUCTION
MALAYSIAN & SOUTHEAST ART

SAVE THE DATE

AUCTION DAY, SUNDAY, 18TH OCTOBER 2026

OPEN DAILY: MONDAY TO SUNDAY | 10AM TO 7 PM

KLAS 31, Jalan Utara, 46200 Petaling Jaya, Selangor
Tel: +603 2201 7668 Enquiries: +6019 333 7668



Abdul Latiff Mohidin

Rock Landscape, 2019

Acrylic on canvas

76 x 76 cm

RM 260,000 - 380,000

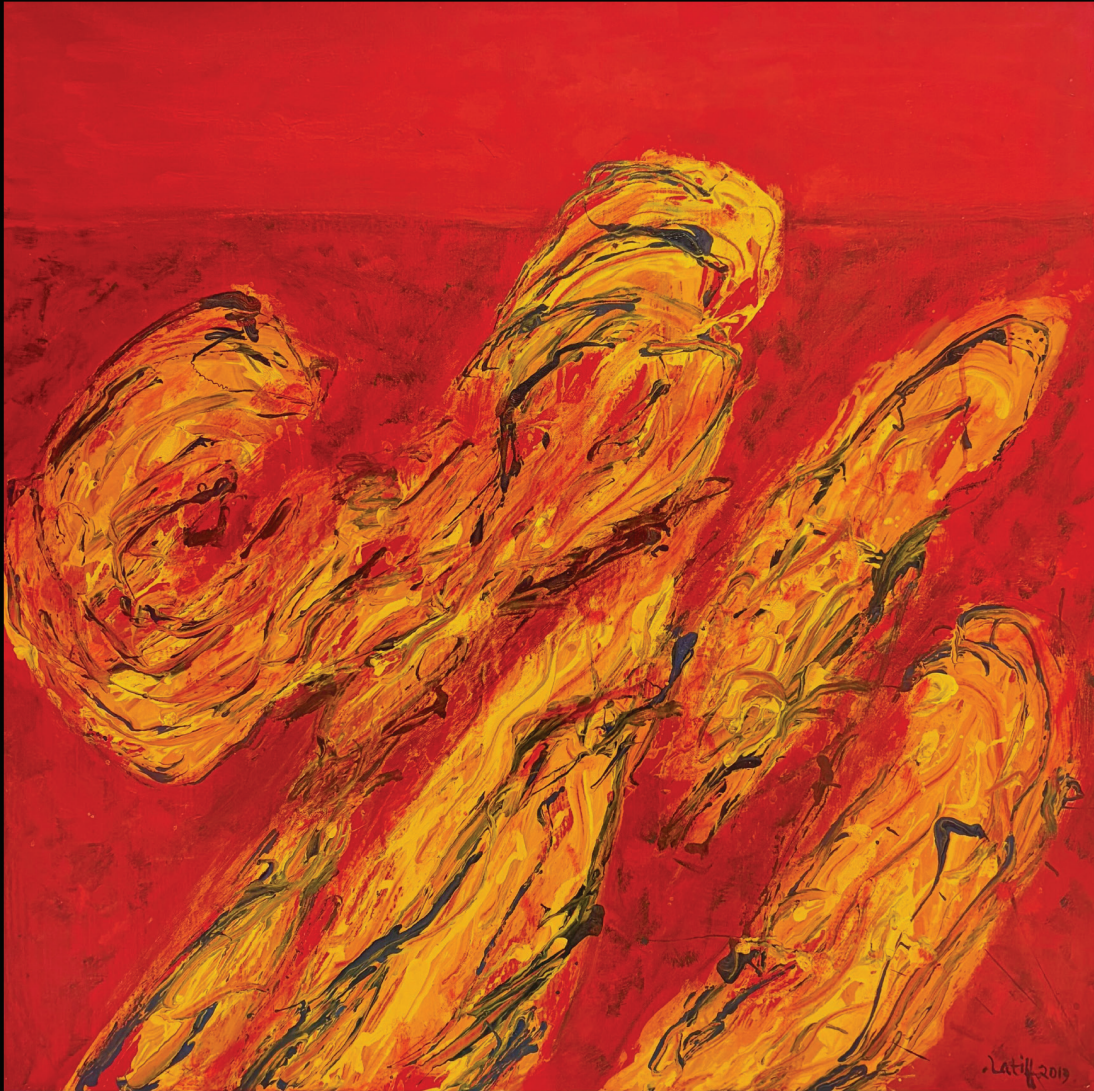


RM9.80

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Yusof Ghani, *Datuk Siri Tari*, 1989/90



ON THE COVER : SAVE THE DATE, KLAS ART AUCTION, MALAYSIAN & SOUTHEAST ASIAN ART 18TH OCTOBER 2026

COVER IMAGE : Sheikh Zayed Grand Mosque ABU DHABI, UNITED ARAB EMIRATES

What’s On in October 2026

YOUR GUIDE TO THE HOTTEST HAPPENINGS IN OCTOBER 2026



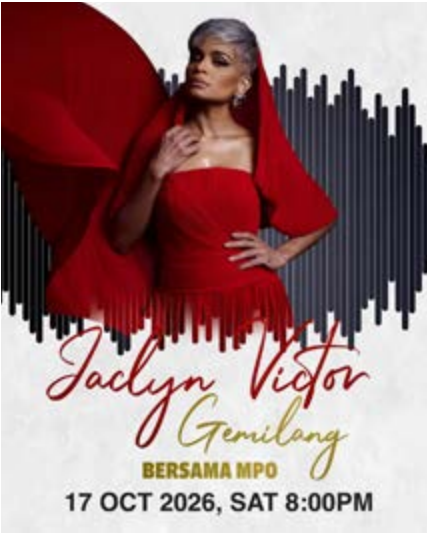
Konsert Tradisional Gema Bumantara Datuk Seri Siti Nurhaliza

Malaysia’s celebrated songstress takes the stadium stage for a grand concert celebrating traditional Malay music and cultural heritage.

Date : 17 October 2026, 8.30pm

Venue : National Stadium, Bukit Jalil

Price : RM 70, RM 100, RM 200, RM 300, RM 369, RM 469, RM 500, RM 569, RM 699, RM 899, RM 1,499, RM 1,699



Jaclyn Victor — Gemilang Bersama MPO

Jaclyn Victor joins the Malaysian Philharmonic Orchestra for an orchestral celebration of her two-decade musical journey.

Date : 17 October 2026, 8pm

Venue : Petronas Philharmonic Hall

Price : RM 249, RM 299, RM 349, RM 399, RM 449, RM 499



MAMAMOO 2026 World Tour [4WARD] in Kuala Lumpur

K-pop powerhouse MAMAMOO reunites for their 12th-anniversary tour, bringing their celebrated vocals and biggest hits back to Malaysian fans.

Date : 10 October 2026, 4pm

Venue : Unifi Arena, Bukit Jalil

Price : RM 388, RM 488, RM 588, RM 688, RM 838, RM 938, RM 1,068



**Henry Lau 2026 “Enjoy the Show”
World Tour in Kuala Lumpur**

K-pop star and multi-instrumentalist Henry Lau brings his latest world tour to Malaysia, combining pop, live musicianship and high-energy production.

Date : 3 October 2026, 7pm

Venue : Idea Live Arena, Petaling Jaya

Price : RM 398, RM 498, RM 598, RM 698



**Eric Chou “Odyssey · Stars”
in Kuala Lumpur**

Mandopop star Eric Chou returns with a spectacular 360-degree stage production combining signature ballads with immersive visuals.

Date : 24 - 25 October 2026, 8pm

Venue : Unifi Arena, Bukit Jalil

Price : RM 298, RM 398, RM 498, RM 588, RM 688, RM 788, RM 888, RM 988



**Jeong Eunji 2026 Solo Concert [Summer, I]
in Kuala Lumpur**

Apink vocalist Jeong Eunji returns to Kuala Lumpur with a solo show showcasing her powerhouse vocals and fan favourites.

Date : 11 October 2026, 7pm

Venue : Zepp Kuala Lumpur

Price : RM 338, RM 438, RM 538, RM 688, RM 738



**Jason Mraz Asia Tour 2026
in Kuala Lumpur**

Grammy-winning singer-songwriter Jason Mraz returns to Malaysia with his uplifting blend of acoustic pop, soul and career-spanning favourites.

Date : 31 October 2026, 7pm

Venue : National Hockey Stadium, Bukit Jalil

Price : RM 358, RM 388, RM 428, RM 488, RM 498, RM 588, RM 688

Festivals & Expo



Kaleidoscope 8: Hands International Drumming Festival

Hands Percussion’s biannual drumming festival returns with six days of rhythm at Sunway City. Highlights include a Malay hand drum performance by 20 players and a free international forum on culture and the arts on 4 October.

Date : 29 September – 4 October 2026 (main shows 2 – 4 October)

Venue : The Grand Theatre, Jeffrey Cheah Performing Arts Centre, Sunway Square



Standard Chartered Kuala Lumpur Marathon 2026

Malaysia’s biggest annual running event and its only World Athletics Elite Label road race. The 10km, 5km and kids’ dashes run on Saturday, while the full marathon and ASICS half marathon take place on Sunday.

Date : 3 – 4 October 2026

Venue : Dataran Merdeka, Kuala Lumpur



World Cosplay Summit Malaysia 2027 National Championship

Malaysia’s official qualifier for the World Cosplay Summit in Nagoya, Japan. Two-person teams take the stage for the right to represent the country, alongside other cosplay competitions under the same roof at NoizuCon 2026.

Date : 3 – 4 October 2026 (National Championship on 4 October)

Venue : Petaling Jaya Performing Arts Centre (PJPAC), 1 Utama Shopping Centre



Asia Cat Expo 2026

Malaysia’s largest international cat expo returns for its ninth edition with over 300 booths, cat competitions, an adoption drive and a special capybara appearance. Free shuttle services run from KL Sentral and Sunway Putra Mall.

Date : 9 – 11 October 2026

Venue : Malaysia International Trade & Exhibition Centre (MITEC)



Fishing Village Open House at Bagan Sungai Yu

An annual chance to step into Kuala Selangor’s fishing villages, with fresh seafood, local flavours and village life along the Selangor River. Listings describe four fishing villages and about thirty seafood restaurants taking part.

Date : 10 – 11 October 2026

Venue : Bagan Sungai Yu, Pasir Penambang, Kuala Selangor



Azul Fest Malaysia 2026

International aerial arts competition that brings aerial dancers from across Asia and beyond to the stage. Organised by Airfit Dance Studio, it welcomes performers of all ages and includes a gala show.

Date : 11 October 2026

Venue : Damansara Performing Arts Centre (DPAC), Empire Damansara, Petaling Jaya



INTAC 2026

A three-day meeting point for the tourism, arts and culture sectors, with exhibition booths, a conference and an Open Stage for live cultural performances and demonstrations. Artists, artisans and organisations from Malaysia and abroad showcase their work and destinations.

Date : 2 – 4 October 2026

Venue : Kuala Lumpur Convention Centre (KLCC), Hall 6



Reptile & Exotic Expo 2026 (Reptile Notes Expo, Snake Chapter)

This edition puts snakes in the spotlight, alongside other exotic reptiles, breeders, supplies and educational talks on responsible keeping. Fun highlights include gecko and corn snake “bodybuilding” competitions that celebrate healthy body condition and proper care. It suits beginners and seasoned keepers alike, and the atmosphere stays family-friendly.

Date : 2 – 4 October 2026

Venue : Hextar World at Empire City, Damansara Perdana, Petaling Jaya

BIG SCREEN THRILLS

OCTOBER MOVIE PREMIERES



VERITY
OCTOBER 1

Struggling writer Lowen Ashleigh lands the opportunity of a lifetime when she is hired to complete the bestselling book series of celebrated author Verity Crawford, who is unable to continue writing after a mysterious accident. Moving into the Crawford family home, Lowen discovers an unfinished manuscript containing disturbing revelations about Verity and her family. As attraction, obsession and suspicion begin to collide, she finds herself questioning what is fiction and what may be dangerously real.

Genre: Thriller / Mystery / Drama
Cast: Anne Hathaway, Dakota Johnson, Josh Hartnett, Ismael Cruz Córdova.



OTHER MOMMY
OCTOBER 8

Young Bela forms a disturbing relationship with a sinister presence inside her home that looks uncannily like her own mother. As the mysterious “Other Mommy” becomes increasingly threatening, Bela and her family are drawn into a terrifying supernatural ordeal. Based on Josh Malerman’s bestselling novel Incidents Around the House, the film brings together director Rob Savage and producer James Wan for a chilling exploration of childhood fear and the darkness lurking within seemingly familiar surroundings.

Genre: Horror / Supernatural
Cast: Jessica Chastain, Jay Duplass, Arabella Olivia Clark, Dichen Lachman.



STREET FIGHTER
OCTOBER 15

Set in 1993, estranged fighters Ryu and Ken Masters are pulled back into battle when Chun-Li recruits them for the World Warrior Tournament. What begins as a brutal competition soon exposes a deadly conspiracy, forcing the former friends to confront formidable opponents, their troubled pasts and ultimately each other. Inspired by Capcom’s legendary video game franchise, Street Fighter brings its colourful roster of iconic fighters and explosive combat back to the big screen.

Genre: Action / Adventure
Cast: Andrew Koji, Noah Centineo, Callina Liang, David Dastmalchian, Jason Momoa.



CLAYFACE
OCTOBER 22

A rising Hollywood actor’s life takes a horrifying turn as he descends from promising star into a monstrous figure consumed by revenge. Set within the world of DC, Clayface explores the loss of identity and humanity, destructive love and the darker consequences of scientific ambition. Directed by James Watkins, the horror thriller offers an unsettling interpretation of one of Gotham City’s most distinctive villains.

Genre: Horror / Thriller
Cast: Tom Rhys Harries, Naomi Ackie, David Dencik, Max Minghella, Eddie Marsan.



KLARA AND THE SUN
OCTOBER 29

Klara is an Artificial Friend searching for the perfect home when she meets Josie, a young girl with whom she forms an immediate and profound connection. Josie and her mother have endured great loss, but Klara’s curiosity, loyalty and innocent view of the world gradually bring new light into their complicated lives. Written and directed by Taika Waititi and adapted from Nobel Prize-winning author Kazuo Ishiguro’s acclaimed novel, the film explores friendship, family, love and what it means to be human.

Genre: Science Fiction / Drama
Cast: Jenna Ortega, Amy Adams, Mia Tharia, Aran Murphy, Steve Buscemi, Natasha Lyonne.

THE NEW MIDDLE EAST

Where Ancient Heritage Meets Modern Luxury



The Middle East has always been a region of contrasts, where ancient traditions meet ambitious skylines and timeless heritage meets contemporary design. From the futuristic energy of Dubai and cultural elegance of Abu Dhabi to the dramatic landscapes of AlUla, the Persian heritage of Shiraz and the timeless grandeur of Cairo, each destination reveals a different side of the region. Here, luxury is found in the contrast between the old and the new, the desert and the sea, heritage and innovation, offering travellers a journey that is as rich in culture as it is in discovery.

DUBAI UNITED ARAB EMIRATES

A City Beyond Imagination

Few cities have transformed as dramatically as Dubai.

What was once a modest trading settlement has become one of the world's most recognisable destinations, defined by soaring architecture, extraordinary hospitality and an energy that rarely seems to slow. From the Burj Khalifa and Downtown Dubai to the beaches of Jumeirah and the traditional souks of the old city, Dubai offers a remarkable range of experiences within a single destination.

Luxury here is expressed through scale. Hotels rise above the coastline, restaurants occupy spectacular settings and shopping becomes an experience in itself. Yet beneath the city's polished surface, traces of its earlier identity remain in its historic neighbourhoods, traditional markets and connection to the Arabian Gulf.

A morning might begin with coffee overlooking the skyline before moving through galleries and boutiques. By afternoon, the city gives way to the desert, where golden dunes stretch towards the horizon.

As evening arrives, Dubai returns to its illuminated cityscape, with fine dining, design and entertainment continuing long after sunset.

It is a destination built on reinvention.

And perhaps that is its greatest attraction.



ABU DHABI UNITED ARAB EMIRATES

Where Culture Meets Contemporary Luxury

Quieter and more measured than its neighbouring emirate, Abu Dhabi reveals a different expression of modern luxury.

The capital balances grand architecture and contemporary cultural institutions with a strong connection to Emirati heritage. Its cultural landscape stretches from the Sheikh Zayed Grand Mosque to the museums and galleries of Saadiyat Island, where global art and Arabian culture meet.

At the heart of Saadiyat Cultural District is Louvre Abu Dhabi, housed beneath its distinctive dome and surrounded by a growing collection of cultural institutions. Beyond the galleries, white sand beaches and luxury resorts offer a slower rhythm, making the island equally suited to days of discovery and days of retreat.

Abu Dhabi invites travellers to take their time.

Explore its museums in the morning. Wander through its architectural landmarks in the afternoon. Then retreat to the coast as the light begins to soften over the Arabian Gulf.

Here, luxury is not simply about grandeur.

It is about space, culture and the freedom to experience both at your own pace.



ALULA SAUDI ARABIA

Where History Rises from the Desert

There are places where the landscape itself becomes the destination.

AlUla is one of them.

Set among dramatic sandstone formations and ancient valleys, this extraordinary destination brings together archaeological heritage, contemporary art, nature and hospitality. The region has been shaped by civilisations including the Dadanites, Lihyanites and Nabataeans, whose legacy remains visible across its monumental landscapes.

Among its most remarkable experiences is Hegra, while the ancient Old Town offers a glimpse into AlUla's layered history. Elsewhere, contemporary architecture appears almost unexpectedly within the desert, creating a striking dialogue between the ancient and the modern.

Days here are made for exploration.

Walk through historic settlements. Discover monumental rock formations. Visit galleries and cultural spaces. Then return to a secluded retreat as the desert turns gold beneath the setting sun.

AlUla does not need to compete with the cities of the Gulf.

Its luxury lies elsewhere.

In silence. In scale. In the feeling of standing somewhere that has witnessed thousands of years pass.



CAIRO EGYPT

Where Ancient Wonders Meet Modern Life

Few cities carry the weight of history quite like Cairo.

Stretching along the Nile, Egypt's capital is a city of movement, contrast and extraordinary cultural depth. Medieval streets, grand museums, contemporary neighbourhoods and the ancient landscapes of Giza all exist within its orbit.

For many travellers, the journey begins with the pyramids.

The Great Pyramid of Giza remains the last surviving Wonder of the

Ancient World, while the nearby Grand Egyptian Museum brings thousands of years of Egyptian civilisation into a monumental contemporary setting. The museum houses more than 50,000 artefacts and offers sweeping views towards the pyramids from its Grand Staircase.

Yet Cairo is not only about looking into the past.

The city has an unmistakable contemporary energy, from its

restaurants and cafés to its galleries, design spaces and sophisticated hotels. Along the Nile, traditional feluccas move across the water as the city lights begin to appear.

Cairo asks travellers to look in two directions at once.

Towards the civilisation that came before.

And towards the city that continues to evolve.



SHIRAZ IRAN

Where Persian Heritage Comes Alive

Shiraz is a city where history, art and Persian craftsmanship come together in a distinctly intimate way. Known for its poetry, gardens and beautiful architecture, the city offers a glimpse into a cultural heritage shaped over centuries.

One of its most captivating landmarks is the Nasir al Mulk Mosque, where

colourful stained glass transforms the interior as sunlight moves across its intricate tiles and carpets. Beyond its mosques, Shiraz is filled with historic gardens, courtyards and traditional buildings that reveal the delicate artistry of Persian design.

The city is best experienced slowly. Wander through its historic streets,

pause beneath the shade of a Persian garden and take time to admire the details found in its architecture.

In Shiraz, luxury is not about extravagance. It is found in craftsmanship, culture and the beauty of a place that has preserved its character through time.

BECAUSE IT'S RARE, WE CARE

Creating a more supportive future for children and families living with rare diseases

For families living with rare diseases, the journey can often begin with uncertainty. A child may experience symptoms that are difficult to explain, leading to repeated hospital visits, investigations and referrals before a diagnosis is reached. At the same time, the cost of genetic testing, treatment and long term care can place significant emotional and financial pressure on families.

It is within this space that Suriana Welfare Society Malaysia has developed Because It's Rare, We Care, a dedicated programme supporting children and families affected by rare diseases. The initiative recognises that receiving a diagnosis is only one part of the journey. Families also need information, medical support, financial assistance and guidance as they navigate what comes next.

The programme is built around five key areas: awareness and advocacy, diagnostic testing, financial support, genetic counselling and lifelong care. Together, these areas aim to create a more connected support system for families navigating complex medical and financial challenges.

CREATING A PATH TOWARDS EARLIER DETECTION

Awareness is an important starting point. Through social, digital, print and broadcast advocacy, Suriana works to encourage greater understanding of rare diseases and the importance of earlier detection. The programme also advocates for genetic testing and earlier referrals, while working with healthcare professionals, policymakers, the media and patient advocacy organisations.

One of its key initiatives is the Genetic Testing Support

Fund, created to help reduce financial barriers to genetic testing. Eligible children are referred through collaborating paediatric geneticists, with support coordinated alongside the UMMC Social Welfare team. The aim is to help families move from testing towards a clearer clinical pathway and better informed care planning.

But support does not stop at financial assistance. Genetic counselling provides families with guidance around diagnosis, inheritance patterns and care options, helping parents better understand their child's condition and prepare for decisions with their healthcare team.

SUPPORT THAT CONTINUES BEYOND DIAGNOSIS

Rare diseases can require ongoing care. Children may need specialist treatment, rehabilitation, monitoring and therapies, while caregivers may need practical education and emotional support.

Through its focus on lifelong care, Suriana seeks to support families beyond diagnosis and treatment. This includes connecting families with care resources, supporting medical equipment and therapies when funding permits, and encouraging caregiver education, peer connection and greater community inclusion.

At its heart, Because It's Rare, We Care is about recognising that rare does not mean insignificant. By bringing together awareness, access to testing, financial assistance, counselling and continued care, Suriana is working towards a support system where families do not have to face the journey alone.



HARMONY OF THE RARE & BRAVE

An evening of music in support of a greater cause

Bringing the mission into the community, Suriana will host Harmony of the Rare & Brave, a musical charity concert dedicated to supporting genetic testing for children with rare diseases.

Taking place on Saturday, 21 November 2026, from 7.30pm to 9.30pm, at Auditorium Dewan Sivik MBPJ, Petaling Jaya, the evening brings together music, dance and performance in support of a cause that reaches far beyond the concert hall.

The programme promises a vibrant mix of musical genres spanning different generations, with performances by Selangor Kuala Lumpur Orchestra & Choir, JAN1513, KL Traders, Nightbirds and more. Rather than simply being an evening of entertainment, the concert offers a platform for the community to come together around the experiences of children and families affected by rare diseases.

The concert is a community

fundraising initiative under Because It's Rare, We Care, supporting the Genetic Testing Support Fund and individual medical aid cases. It also serves as an opportunity to raise awareness through music, storytelling and shared community action.

Admission is by donation from RM200 per person, with the event poster stating that the donation is tax exempt.

For Suriana, the concert represents another way to bring people into the conversation. While genetic testing and specialist healthcare can feel complex, music offers a universal language through which people can gather, connect and contribute.

MUSIC WITH A PURPOSE

Corporate partners, healthcare professionals, patient advocacy groups, families, donors and members of the public all have a role to play in creating a stronger support system for children living with rare diseases.

Suriana's programme is built around this spirit of collaboration. Its work includes partnerships with healthcare professionals and organisations, while its Genetic Testing Support Fund is being developed in collaboration with paediatric geneticists and the UMMC Social Welfare team.

The organisation also recognises the importance of patient advocacy groups in strengthening information sharing, family connections and referral support. By listening to lived experiences and amplifying the voices of patients and caregivers, Suriana hopes to contribute towards a more connected ecosystem for families affected by rare diseases.

To secure your tickets and be part of this meaningful evening, simply scan the QR code provided.



Picasso in Paris

Where Art Became Part of France's Heritage

Pablo Picasso was born in Málaga, Spain, but some of the most enduring chapters of his artistic story unfolded in France.

Today, in the heart of Paris, the Picasso Museum stands as a remarkable testament to the artist's extraordinary life and work. Yet the story behind its collection is almost as fascinating as the masterpieces hanging on its walls. It is a story where art, inheritance, and French cultural heritage came together in an arrangement unlike any other.

When Picasso died in 1973, he left behind an immense artistic legacy consisting of paintings, sculptures, drawings, prints, ceramics, and a vast archive of personal and professional material. The question of inheritance inevitably followed: how could such an extraordinary estate be handled when much of its value existed not in cash, but in works of art?

The answer was found in an unusual French mechanism known as payment in kind.

Instead of settling inheritance taxes entirely with money, artworks from the estate could be transferred to the French state in payment of the taxes due. A substantial portion of the works subject to taxation ultimately entered public ownership, creating the foundation for what would become one of the world's most important collections devoted to a single modern artist.

It was an extraordinary exchange. Art that had once belonged to Picasso became part of the cultural inheritance of France.

The result is far more than a museum. It is a permanent record of Picasso's creative journey, bringing together works from different periods of his career and revealing the extraordinary



Still life with Head of a bull
1958

range of an artist who continually reinvented himself.

Trying to place a precise monetary value on the collection, however, is almost impossible.

Its holdings extend across paintings, sculptures, drawings, prints and ceramics, alongside photographs, manuscripts and other archival materials. While individual works by Picasso can command enormous sums on the international art market, many of the museum's treasures are rarely, and in some cases effectively never, offered for sale. Any attempt to calculate the collection's total market value is therefore necessarily speculative.

Even so, its value is widely regarded as reaching into the billions of euros.

But perhaps its greatest significance



Woman with Outstretched Arms
1961

cannot be measured in euros at all.

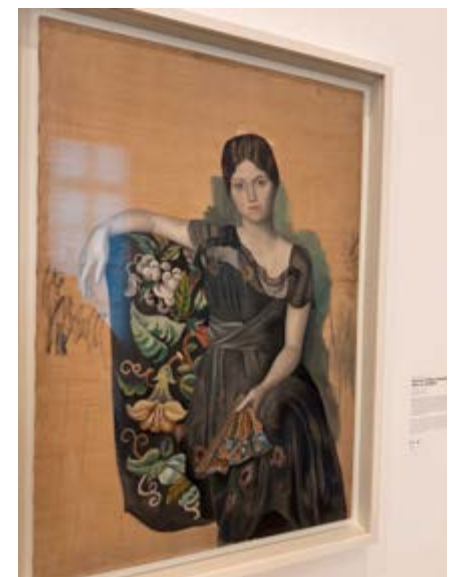
The collection represents a remarkable moment when private wealth, taxation and cultural policy converged to preserve an artist's legacy for generations to come. What might otherwise have remained scattered among private owners became part of a public cultural treasure.

Walking through the Picasso Museum today is therefore not simply an encounter with the work of a Spanish-born artist who transformed modern art.

It is also an encounter with a unique chapter of French history: a story in which masterpieces became tax payments, an inheritance became a national collection, and Picasso's art became, in a very real sense, part of France's cultural heritage.



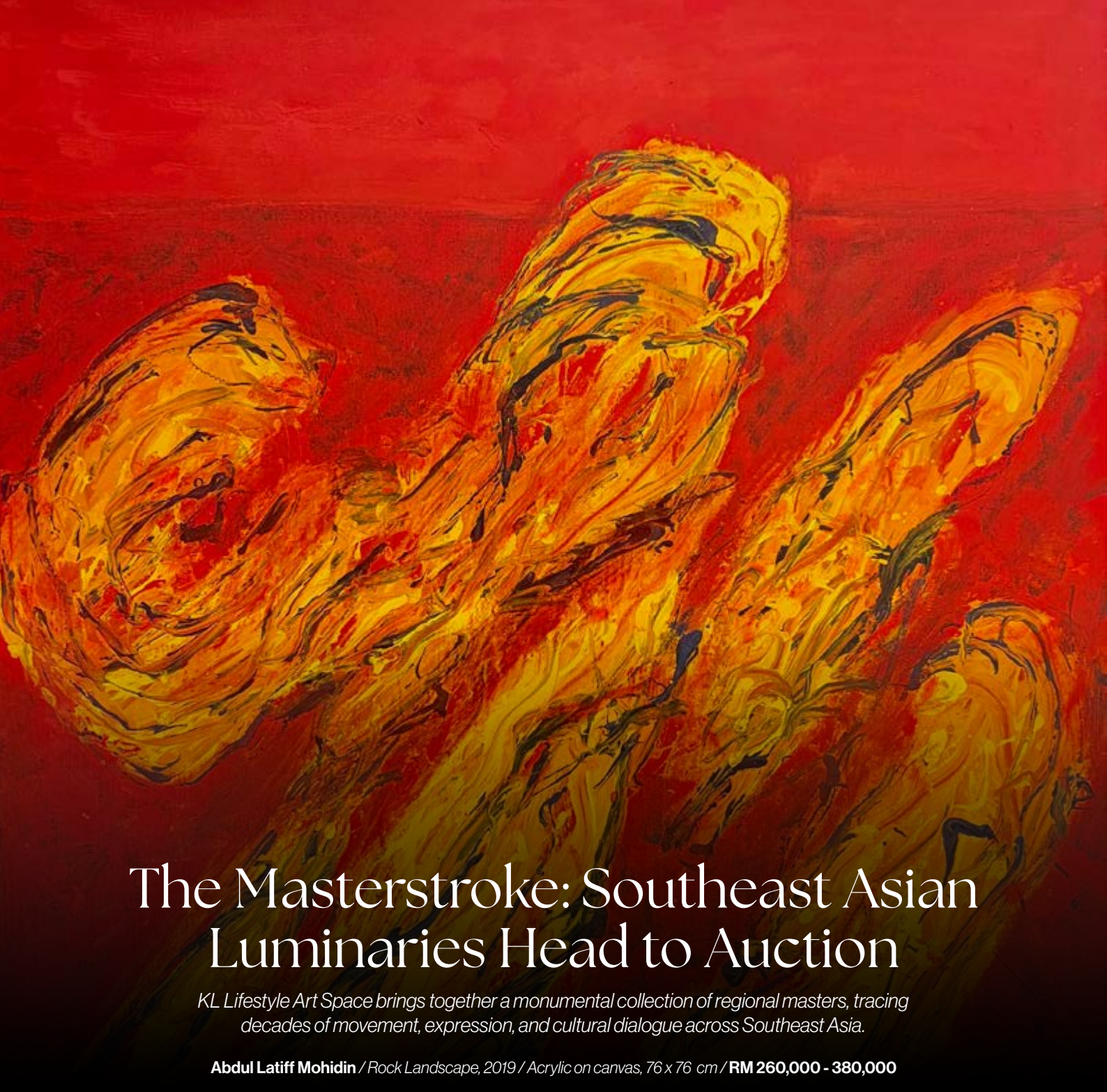
The Village Dance
1920



Portrait of Olga in an armchair
1918



Musée National Picasso-Paris
5 rue de Thorigny, 75003 Paris, France.



The Masterstroke: Southeast Asian Luminaries Head to Auction

KL Lifestyle Art Space brings together a monumental collection of regional masters, tracing decades of movement, expression, and cultural dialogue across Southeast Asia.

Abdul Latiff Mohidin / Rock Landscape, 2019 / Acrylic on canvas, 76 x 76 cm / RM 260,000 - 380,000

There is a palpable tension in the air whenever a collection of this calibre comes together under one roof. Across Southeast Asia, modern and contemporary art has moved past its formative decades of regional discovery and firmly established itself on the global stage. What we are witnessing today is not merely a reflection of heritage, but a secondary market driven by deep appreciation, scarcity and undeniable artistic provenance.

In its upcoming auction, KL Lifestyle Art Space presents a curated selection of works that serve as a living archive of the region's defining visual movements. From the gestural intensity of Malaysian modernism to the evocative folk narratives of the East Coast and the cross-border abstractions of Southeast Asian contemporaries, this sale offers seasoned collectors and prospective buyers a rare window into the masterworks shaping our visual history.

Bringing together works of cultural and artistic significance, the collection reflects the diversity of voices that have shaped Southeast Asian art. Each piece offers its own perspective on identity, heritage and modernity, while highlighting the enduring relevance of the region's most influential artistic expressions. For collectors, it presents an opportunity to engage with works that carry not only aesthetic value, but a deeper connection to the visual history of Southeast Asia.

Gestures of Power: Abstract Expressionism & Kinetic Energy



Yusof Ghani, Datuk
Siri Tari, 1989/90
Mixed media on canvas,
84 x 145 cm
RM 180,000 - 300,000

At the heart of Malaysian modern art lies an enduring obsession with form, motion, and raw emotional resonance. Few artists have captured this dynamic energy quite as fiercely as Datuk Yusof Ghani. Renowned for his iconic Siri Tari and Topeng series, Datuk Yusof Ghani transforms the canvas into an arena of rhythm and resistance. His lines do not merely trace figures; they slice through space, recording the urgency of movement and human impulse. In this sale, his featured works demonstrate the exquisite balance between chaos and structure that has made his market presence so formidable.

Standing alongside him in the pantheon of Southeast Asian giants is Abdul Latiff Mohidin. A poet and painter whose influence stretches across decades and continents, Latiff Mohidin remains a central pillar of regional abstraction. His famed Pago-Pago era redefined how Southeast Asian artists engaged with Western modernism, offering instead a visual language rooted in indigenous architecture, nature, and organic forms. The piece presented in this auction captures that power, serving as a masterclass in spatial tension and fluid geometry. Its restrained composition invites contemplation, revealing a dialogue between structure and movement. It exemplifies the artist's ability to transform cultural memory into modern visual language.



Abdul Latiff Mohidin
Red Landscape, 2014
Oil on canvas,
168 x 244 cm
RM 830,000 - 1,350,000



Awang Damit Ahmad
Belatak Rapuh, 2010
Mixed media on canvas,
91 x 91 cm
RM 35,000 - 60,000

Continuing this dialogue of structured abstraction is Awang Damit Ahmad. Deeply rooted in memory, agriculture, and the changing landscape of his native Sabah, Awang Damit's rich, textured surfaces carry an archival weight. His work engages with the passage of time, using organic earth tones and raw tactile impasto to evoke the beauty of soil, struggle, and survival. Each layered surface becomes a meditation on place and belonging, connecting personal memory with the wider landscape. The result is work that feels both deeply rooted and quietly contemporary.



Awang Damit Ahmad
Garis Mega "Di Sini Ku Berteduh", 2016
Mixed media on canvas,
183 x 182.5 cm
RM 100,000 - 160,000

Narratives of Identity: Figures, Landscapes & Local Realism

While abstraction captures the visceral rhythm of the era, figurative and narrative works provide the soul of regional art history.



Khoo Sui Hoe
Many Faces, 1990
Watercolour on paper,
62 x 62 cm
RM 7,500 - 15,000

Khoo Sui Hoe offers a world of serene, poetic solitude. His signature stylised figures, often depicted in profile against vast, tranquil colour fields, invite the viewer into a realm of dreamlike contemplation. With clean contours and an unwavering sense of balance, Khoo's compositions remain instantly recognisable, holding an enduring appeal for collectors who value grace and spatial harmony.

In stark contrast to Khoo's quiet dreamscapes is the vivid, light-filled world of Ismail Mat Hussin. A master of the batik medium, Ismail Mat Hussin spent decades capturing the everyday



Ismail Mat Hussin
Durian Seller at Siti Khadijah Market, Kota Bharu, 2011
Batik,
30.5 x 47 cm
RM 20,000 - 32,000

rhythms of East Coast life. His portrayal of local markets, fishermen along the shore, and village gatherings radiates warmth and nostalgia. Through intricate wax-resist techniques and rich dye saturation, his canvases elevate traditional coastal scenes into enduring monuments of regional heritage.

The human figure takes on a different form altogether under the brush of Khalil Ibrahim. Equal parts draftsman and colourist, Khalil Ibrahim had a rare gift for capturing body language and human posture with deceptive ease. Whether rendering figures in ink,



Khalil Ibrahim
East Coast Series, 2006
Watercolour and ink on paper,
44 x 56 cm
RM 4,000 - 10,000

watercolour, or acrylic, his work reflects a deep reverence for form, movement, and the quiet dignity of everyday life in the Malay archipelago.

Rounding out this figurative narrative is Jalaini Abu Hassan (Jai), one of the most provocative and versatile figures in contemporary Malaysian art. Jai's work bridges historical commentary with personal mythology. Utilising mixed media, bitumen, and layered imagery, his canvases critique modern sociopolitical realities while honouring traditional story-weaving techniques.



Jalaini Abu Hassan
From M. Rumi's Poem, 1999
Watercolour on paper,
56 x 76 cm
RM 7,000 - 12,000

The Regional Canvas: The Interwoven Heritage of Vietnam, Singapore & China

A true collection cannot exist in isolation. The strength of this auction lies not only in its tribute to Malaysian legends, but in its inclusion of masterworks from across the broader East and Southeast Asian artistic axis, highlighted in this sale through exceptional works from Vietnam, Singapore, and China.

These three artistic realms share an extraordinary historical and visual dialogue. Vietnam's modern legacy, born out of the prestigious École des Beaux-Arts de l'Indochine, represents a delicate fusion of French impressionism and indigenous medium mastery, renowned worldwide for its luminous lacquers, ethereal silk paintings, and poetic portraiture.

Standing alongside it is the formidable Nanyang legacy of Singapore, where pioneer artists blended traditional Chinese ink aesthetics with Western post-impressionism to capture the tropical spirit of the archipelago. This regional narrative is anchored by classical and modern masterworks from China, whose rich lineage of ink brushwork, calligraphic structure, and deep philosophical realism continues to serve as a foundational pillar for collector interest across Asia.

By bringing together delicate Vietnamese silk and lacquer works,



Bui Huu Hung
Portrait of A Lady, 1999
Lacquer on wood,
122 x 122 cm
RM 35,000 - 75,000

structured Singaporean Nanyang compositions, and monumental Chinese brushwork under one roof, the auction highlights the fluid cross-pollination of technique and heritage across borders.

As collectors increasingly look beyond national boundaries to build comprehensive, regional-grade portfolios, this preview stands as a testament to the enduring depth of

East and Southeast Asian art history.

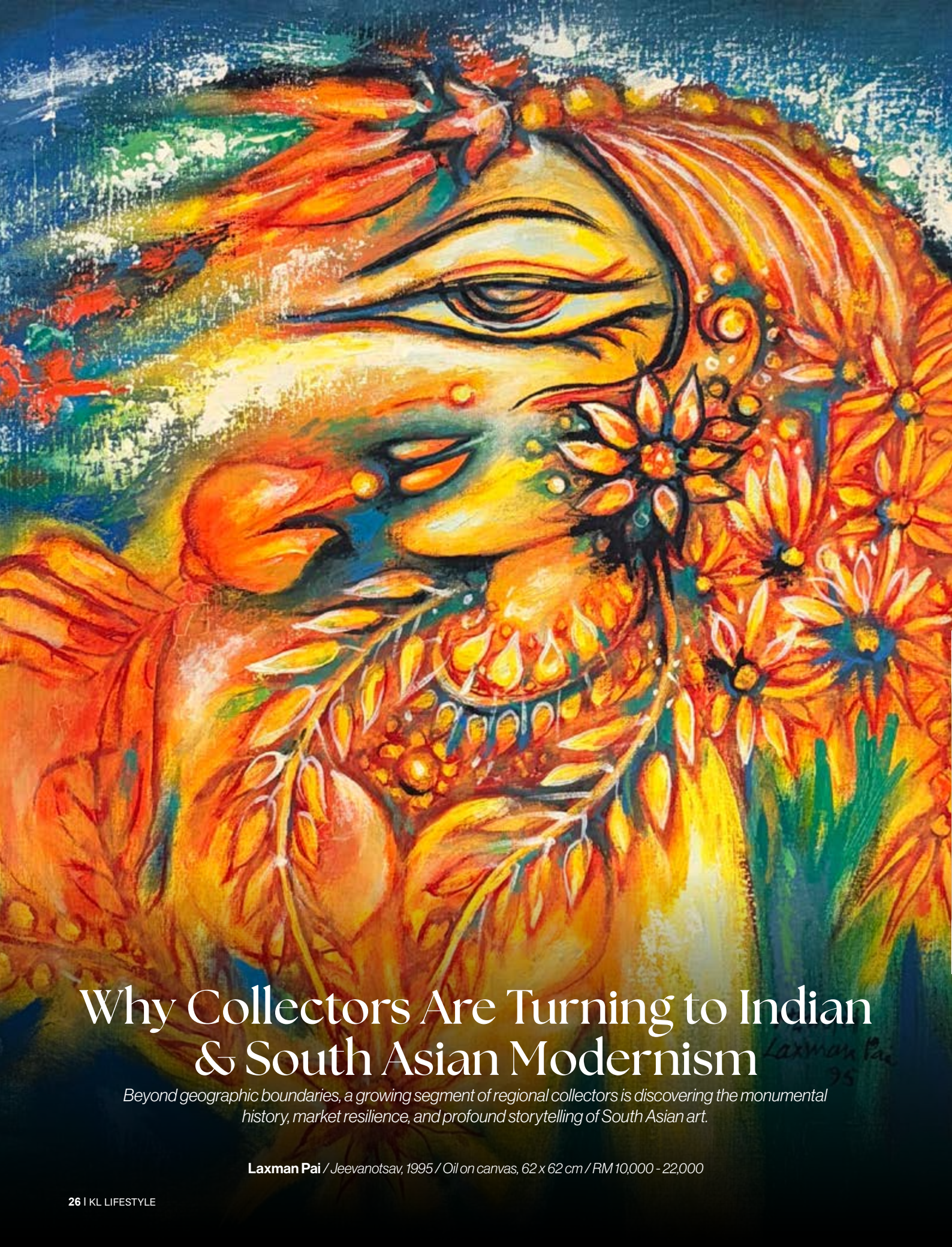
Viewing for the collection opens ahead of the sale at KL Lifestyle Art Space in Kuala Lumpur, where complete catalogue details and consignment enquiries are available to attendees.



Ong Kim Seng
Nepal
Watercolour on paper,
52 x 72 cm
RM 14,000 - 25,000



Chen Wen Hsi
Gibbons
Chinese ink and colour on paper
137 x 66 cm
RM 55,000 - 75,000



Why Collectors Are Turning to Indian & South Asian Modernism

Beyond geographic boundaries, a growing segment of regional collectors is discovering the monumental history, market resilience, and profound storytelling of South Asian art.

Laxman Pai / Jeevanotsav, 1995 / Oil on canvas, 62 x 62 cm / RM10,000 - 22,000

This momentum is driven by a fundamental shift in how history and value are perceived. A new generation of collectors is actively re-evaluating Asian art history through an interconnected lens, recognising how centuries of trade, migration, and political movements closely bound South Asia and Southeast Asia together.

At the same time, major retrospectives at premier international institutions such as Tate Modern and Centre Pompidou, alongside major international events such as the Venice Biennale, have brought mid-century South Asian pioneers into the global spotlight, cementing their historical importance.

Coupled with robust secondary market performance, South Asian modernists offer a compelling combination of undeniable heritage and enduring value for collectors looking to diversify their holdings.

In this auction, KL Lifestyle Art Space introduces a focused selection of works from legendary Indian and South Asian

masters, opening a vital cross-cultural dialogue right here in Kuala Lumpur.

The Masters of Narrative & Form: Laxman Pai & Sakti Burman

Laxman Pai occupies a distinctive place in Indian modernism, bringing together folk traditions, classical music and a highly disciplined approach to line and colour. Drawing deeply from his Goan roots, Pai developed a visual language shaped by rhythmic contours, luminous palettes and carefully structured compositions. His works often carry the cadence of music, with lines and forms arranged almost like visual ragas, allowing movement, emotion and symbolism to unfold across the surface.

This balance between structure and expression gives Pai's work a distinctive clarity. Rather than relying on raw gesture, he builds his compositions through precision, repetition and harmony. The result is a body of work

that feels deeply connected to Indian cultural traditions while remaining unmistakably modern in its formal language.

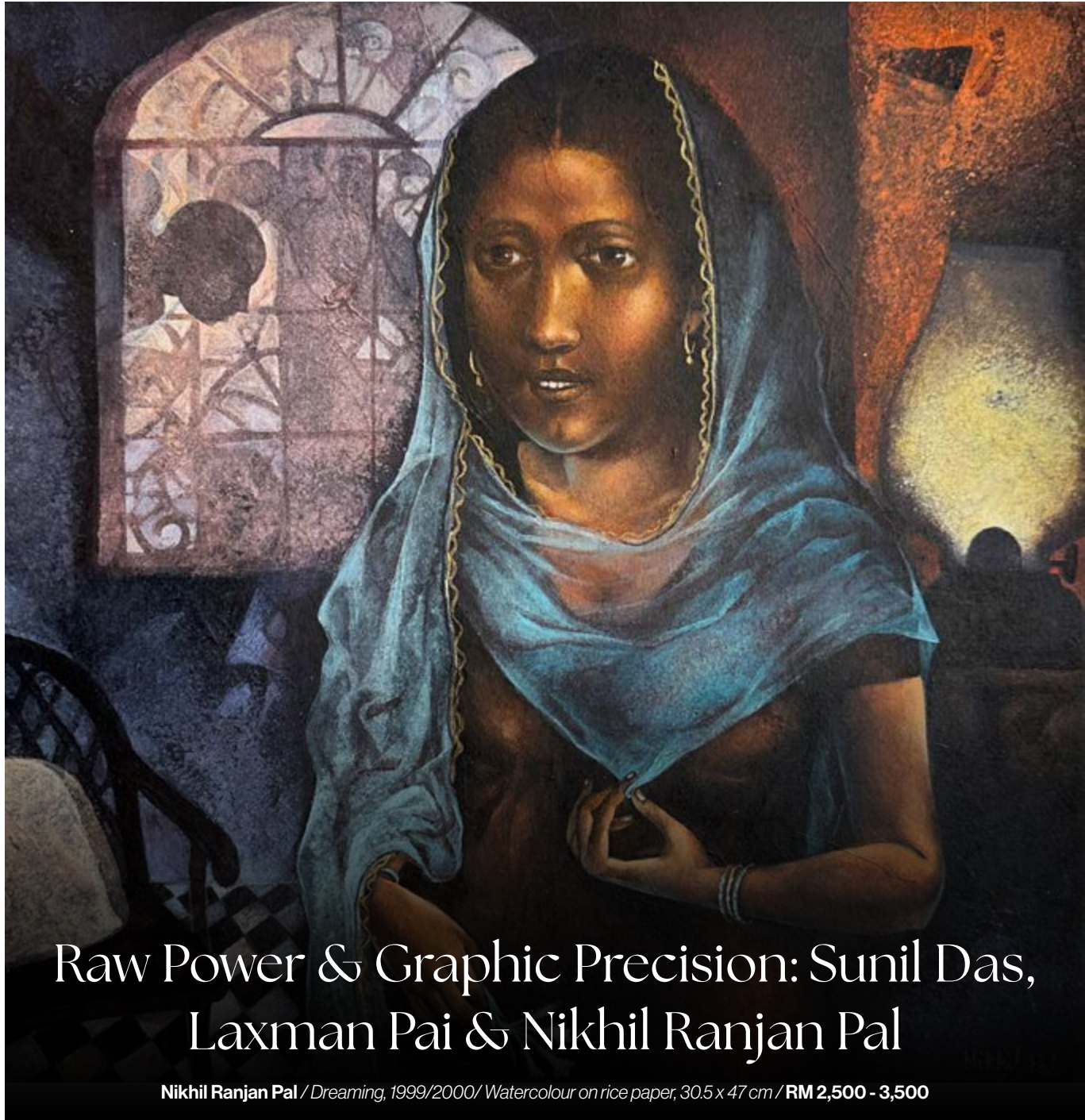
Sakti Burman approaches modernism through a more dreamlike and narrative lens. Splitting his career between Paris and India, Burman developed an unmistakable technique that gives his oil paintings the delicate, weathered quality of ancient frescoes. His compositions blend Indian mythology, Renaissance classicism and European surrealism, creating imagined worlds populated by figures, animals and symbolic forms.

For collectors, the contrast between Pai and Burman offers two distinct approaches to South Asian modernism. Pai's work is grounded in rhythm, structure and formal discipline, while Burman creates layered, poetic narratives shaped by memory, mythology and fantasy. Together, their works demonstrate the breadth of Indian modern art and the different ways artists translated cultural heritage into modern visual language.



Sunil Das
Gallopings Horses I, II, III
Charcoal on paper,
60 x 90 cm
RM 7,000 - 15,000





Raw Power & Graphic Precision: Sunil Das, Laxman Pai & Nikhil Ranjan Pal

Nikhil Ranjan Pal / *Dreaming*, 1999/2000/ Watercolour on rice paper, 30.5 x 47 cm / **RM 2,500 - 3,500**

To understand the sheer versatility of mid-century Indian art is to explore the stark contrast between raw expressionism and precise structural draftsmanship.

Few artists captured raw kinetic power quite like Sunil Das. One of India's preeminent post-independence modernists and a prominent member of the Society of Contemporary Artists, Das gained international acclaim for his iconic, unrestrained depictions of horses and bulls. Captured in bold charcoal strokes and swift ink lines, his figures radiate primal energy and movement. Das moved away from idyllic academic painting, choosing instead to portray the visceral reality of life, motion, and intensity, making his works prized highlights in any modern art collection.

In contrast, Laxman Pai brought a vibrant, linear discipline to Indian modern art. Drawing deeply from the folk traditions of Goa, Indian classical music, and tribal motifs, Pai's work is celebrated for its rhythmic line work and luminous colour palettes. His structured compositions feel like visual ragas, where every line carries musicality and every hue corresponds to emotional moods.

Completing this mid-century showcase is Nikhil Ranjan Pal, whose contributions to modern Indian art emphasise rigorous formal balance and evocative figuration. His works demonstrate the mid-century urge to break free from colonial academicism while retaining a deep reverence for draftsmanship, character study, and spatial composition.

Building a Cross-Regional Portfolio: The Art of Strategic Acquisition

For established and emerging collectors in Malaysia and Southeast Asia, acquiring South Asian masterworks represents a natural evolution in portfolio building. Successfully navigating this expanding market requires paying close attention to the structural details that define true masterpiece quality.

When evaluating works at auction, provenance and authenticity remain paramount. Reviewing documented exhibition histories, gallery labels, and literature references is essential, particularly for mid-century masters where documented origins carry significant market weight. Equally crucial is placing the work within its historical context, identifying the key creative periods, post-independence modernist movements, or diasporic phases in Paris and London that marked the artist's peak output.

Ultimately, the true strength of acquiring across these borders lies in the cross-regional dialogue it creates. South Asian figurative and narrative traditions naturally complement Southeast Asian collections, resulting in a richer, more cohesive regional story on the wall.

By bringing together Southeast Asian masters alongside distinguished Indian and South Asian artists under one roof, KL Lifestyle Art Space offers an unprecedented opportunity to view these visual traditions in active conversation. Whether drawn to the dreamlike narratives of Sakti Burman, the rhythmic compositions of Laxman Pai, the visceral lines of Sunil Das, or the enduring legacy of Abdul Latiff Mohidin and Datuk Yusof Ghani, this sale stands as a landmark moment for regional collecting.



Syed Thajudeen / *Moon of Ramadan*, 1986/ Oil on canvas, 85 x 85 cm / **RM 10,000 - 18,000**



POWERING THE AI ERA

Behind every AI breakthrough is a power source. YTL wants to be it.

YTL Power looks towards the future as artificial intelligence reshapes the region’s demand for energy

As artificial intelligence transforms industries around the world, another infrastructure story is unfolding behind the technology. Data centres, cloud computing and AI systems require enormous amounts of electricity, creating a new generation of demand for reliable power.

In Southeast Asia, Malaysian infrastructure group YTL Power International is positioning itself at the centre of this shift.

YTL Power is planning more than 5.2 gigawatts of gas-fired power generation capacity across Malaysia and the wider Southeast Asian region. The planned projects span Malaysia, Indonesia, Thailand and Vietnam, with the company’s total installed generation capacity expected to approach 11 gigawatts once completed.

POWER FOR A NEW ECONOMY

The expansion comes at a moment when the relationship between energy and technology is changing rapidly.

AI data centres require significant and continuous electricity to operate the computing infrastructure behind everything from cloud services to advanced AI models. As the region experiences a rapid expansion of digital infrastructure, dependable power has become an increasingly important part of the equation.

YTL Power and Ganda Power recently strengthened their position with Siemens Energy, securing four additional SGT-9000HL gas turbine units through reservation agreements signed on 14 September. Together with three units previously secured, the arrangements bring the total to seven turbines supporting projects with a combined capacity of more than 5,250 megawatts.

For YTL Power Managing Director Dato’ Seri Yeoh Seok Hong, the connection between energy and technology is increasingly direct.

“Energy is the foundation of the AI economy,” he said, describing the group’s strategy of bringing together its experience in power generation with its growing capabilities in data centres and AI.

FROM POWER TO DIGITAL INFRASTRUCTURE

The move is part of a broader transformation within YTL Power.

Alongside its traditional power generation businesses, the group has been expanding into digital infrastructure, with plans to significantly increase its data centre capacity by 2030. Its existing operations include the YTL Green Data Center Park in Kulai, Johor, while a further gigawatt-scale development is

planned at Sedenak Tech Park.

The group has also developed its presence in AI computing through YTL AI Cloud, which provides accelerated computing infrastructure powered by NVIDIA technology. YTL AI Labs has further expanded into AI applications, including ILMU, a Malaysian home-grown multimodal large language model developed for local needs.

Together, these businesses reveal a wider strategy: building not only the digital infrastructure that enables AI, but also the energy infrastructure required to support it.

A REGIONAL VISION

The scale of YTL Power’s latest plans reflects the changing role of Southeast Asia in the global digital economy.

Malaysia, in particular, has become an increasingly important destination for data centre investment, with electricity demand rising alongside the sector’s expansion. In August 2026, data centres accounted for a record 9.3 per cent of Malaysia’s electricity consumption during the second

week of the month, according to Reuters, citing figures from the Energy Commission. Their share of Peninsular Malaysia’s electricity demand could reach 31 per cent by 2035.

For YTL Power, the opportunity extends beyond Malaysia.

With planned generation projects across Indonesia, Thailand and Vietnam, the group is looking towards a region where digital infrastructure, industrial expansion and electrification are creating new requirements for power.

A recent analyst estimate put the potential investment associated with YTL Power’s planned gas-fired expansion at more than US\$10.5 billion, although the company itself has not disclosed an investment figure for the projects.

BUILDING WHAT COMES NEXT

The latest expansion represents another evolution of a family business that has grown far beyond its original roots.

YTL began as a Malaysian construction company founded by the late Yeoh Tiong Lay, before expanding across utilities, cement, property, hospitality and infrastructure. Francis Yeoh has led the wider YTL Group since 1988, transforming it into an international integrated infrastructure business.

Today, the group finds itself at the intersection of two defining forces: energy and technology.

As artificial intelligence continues to reshape how businesses operate and how digital infrastructure is built, the demand for the electricity behind that transformation is only becoming more significant.

YTL Power’s latest expansion reflects that shift. It is no longer simply about generating power. It is about building the infrastructure that allows the next generation of technology to exist, scale and move forward.

And in the emerging AI economy, that infrastructure may prove just as important as the technology itself.



Growing Up: How Malaysia Is Learning to Manage Its Data Centre Boom

As RM385.7 billion flows into Malaysia's data centres, MIDA is putting guardrails on power, water and land use, while pushing to turn the boom into real opportunity for local businesses and workers.

Malaysia's data centre boom is impossible to miss. Between 2021 and the first half of 2026, the country recorded RM385.7 billion in data-centre-related investments, with global names like AWS, Microsoft, Google, Bridge Data Centres, DayOne, AirTrunk and Vantage Data Centres setting up or expanding in Greater Kuala Lumpur and Johor. At Data Centre Nexus (DCN) 2026, the annual gathering hosted by the Malaysian Investment Development Authority (MIDA) recently in Kuala Lumpur, the mood was less about celebrating that number than about what comes next: keeping the sector growing without letting it grow unchecked.

That shift came through clearly from the stage. Deputy Minister of Investment, Trade and Industry YB Tuan Sim Tze Tzin set the tone in his keynote, telling delegates that "the next phase must carry us from building capacity to building capability, from attracting investment to creating value, and from single projects to a whole ecosystem." Success, he said, would be measured by the capabilities Malaysia builds and the opportunities it creates for Malaysians, not by the investment or capacity it attracts.

Behind that ambition sits a deliberate system of checks. The Data Centre Task Force (DCTF), co-chaired by MITI and the Ministry of Digital, governs how data centre investments are approved, with MIDA as the single focal point for new and expansion applications. Projects are assessed against Power Usage Effectiveness (PUE) and Water Usage Effectiveness (WUE) metrics, alongside renewable energy schemes such as the Corporate Green Power Programme, Large Scale Solar and the Corporate Renewable Energy Supply Scheme. With demand projected to exceed 5,000 MW by 2035, the logic is simple: approvals should track real,



secured demand, not speculative land-banking, so growth does not outpace what the grid and water systems can carry.

Tengku Datuk Seri Utama Zafrul Tengku Abdul Aziz, Chairman of MIDA, put the underlying tension more memorably in his luncheon remarks. "We call this

business 'the cloud', a lovely, weightless word for an industry that, in practice, drinks water like a small town and runs on enough electricity to light one up," he said. "If the cloud had a school report, it would read: excellent at storage, still learning moderation. Our task this afternoon is to help it grow up."



He pointed to what "gold standard" looks like elsewhere: in Hamina, Finland, Google converted a decommissioned paper mill into a data centre cooled by Baltic seawater, recovering waste heat to warm nearby homes; in Odense, Denmark, Meta's data centre now feeds surplus heat into the city's district heating network. "These are not charity projects," Zafrul said. "They are proof that circularity and capacity can grow together. Malaysia should aim as high."

The safeguards are only half the story MIDA is telling; the other half is spillover. "Data centres are a critical driver of our digital and compute economy, but their true measure of success lies well beyond the data halls themselves," Zafrul said in MIDA's media release marking the event. "Attracting investment was only ever the first step. Our responsibility now is to build an industry that is sustainable, inclusive and enduring. Ultimately, we will not measure our success by the scale of investment we attract, but by the value we build around it — stronger Malaysian businesses, deeper local capabilities, and lasting opportunities for our people."

That value chain is already widening. The ecosystem spans engineering, construction, electrical systems, cooling, telecommunications, cybersecurity and logistics work. Malaysian firms are increasingly positioned to capture. DCN's business-matching sessions show the trend: from 8 data centre

companies and 17 supply chain firms at the inaugural 2025 event, this year's session connected 15 host data centre companies across 14 tables with 46 local supply chain firms, through 121 meetings. Through InvestLokal, MIDA is deepening ties between global hyperscalers and Malaysian SMEs, while talent programmes such as Amazon Web Services' re/Start, which has trained local workers for data centre and cloud careers in Ireland and

Singapore, offer a model for building the skilled workforce the sector needs.

The message from MIDA, in short, is that Malaysia's data centre story is no longer just about how much capital walks in the door. It is about whether that capital leaves behind a grid that still works, water that is still shared fairly, and Malaysian businesses and workers with a real, beneficial stake in the industry they helped build.





Akar

A QUIET ROOT IN TAMAN TUN DR ISMAIL

Akar

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Tel: +60 18-277 0597

Some restaurants announce themselves from the street. Others hide behind a rusted metal door between a burger joint and an air-conditioning contractor, and let the food do the announcing once you are already inside. Akar belongs firmly to the second kind.

Tucked into a modest shophouse in Taman Tun Dr Ismail, Akar takes its name from the Malay word for root, a fitting title for a restaurant built almost entirely around Malaysian produce. Chef-owner Aidan Low opened the restaurant in 2020, and after years of quiet refinement, including a significant renovation in 2024, Akar earned its first MICHELIN Star in the 2026 edition of the MICHELIN Guide Kuala Lumpur

and Penang, following several earlier years on the Selected list.

Low's own training runs through Osaka and Lyon, and that dual lineage shows clearly in the food. European technique gives the cooking its structure, Japanese sensibility gives it restraint, and Malaysian ingredients, sourced exclusively from within the country, give it its centre of gravity. Low is not interested in Malaysian cuisine as a fixed reference point so much as raw material to be studied, aged, fermented and rebuilt from the ground up.

That philosophy is visible before a single dish arrives. Guests walk past a row of refrigerators and ageing cabinets holding the week's ingredients, then into an open kitchen decorated with floral arrangements and greenery, where the head chef greets each guest personally and explains what they are about to eat. Every ingredient on display is locally sourced, meant to be

seen, touched and smelled before it becomes dinner.

The dining room itself stays quiet on purpose. Wood dominates as the main decorative element, fermentation jars sit along open shelves, and dark wooden furniture keeps the space feeling grounded rather than showy. The entire team is young, and the cooks,



Palm Sugar
Coconut yoghurt, garden herbs

including Low himself, take on much of the service, delivering and explaining dishes personally rather than leaving that job to the team.

One dish captures Akar's approach particularly well. Low's reinterpretation of ketupat, the traditional woven rice parcel, keeps the familiar shape but rebuilds the filling and sauce from scratch. Local silver catfish stands in for the usual filling, wrapped in a crisp outer pastry with betel leaf still intact for its herbal edge, then finished with a fish butter emulsion that balances umami, spice and coconut sweetness in a single sauce. It is the dish inspectors singled out first, and it functions almost as a thesis statement for everything else on the menu.

Dessert continues the same conversation between memory and technique. Apam Balik, inspired by the classic street-side peanut pancake, arrives with the original snack served alongside it for direct comparison, an interactive touch that lets diners taste exactly how far the reinterpretation has travelled, wrapped in a mochi-like coating of crushed peanut and coconut. A second dessert, Pasir Puteh Cacao, is built entirely around cocoa sourced from a single plantation in Sabah, combining cacao fruit sorbet, chocolate mousse and a pink apple and kombucha pairing into something closer to a study of one ingredient than a typical sweet course.

Throughout the meal, technique quietly reinforces the storytelling. Beeswax cooking, dry-ageing and claypot searing all make appearances, less as displays of skill than as ways of drawing more flavour out of ingredients that are already doing most of the

work. The wine list follows the same logic, mixing international bottles with local Malaysian rice wines, and the sommelier offers two separate pairings, one built around grape, the other around rice, so the drink can match the dish rather than the other way around.

For all its conceptual depth, Akar never loses sight of being a restaurant first. The reinterpretations work because they still taste right on their own terms, independent of the history behind them. Diners without any context for ketupat or apam balik still leave full and satisfied. Diners who do recognise the references simply get a second layer to think about on the way home.

Akar's rise also says something about where Kuala Lumpur's dining scene is heading. Many of its young staff trained abroad before choosing to bring that experience home, part of a wider generation of chefs, sommeliers and cooks building an international perspective into distinctly local menus. What began as one chef's passion project in an unglamorous shophouse has become one of three Michelin-starred addresses now clustered within the same quiet TTDI neighbourhood.



Cuttlefish
Ensabi and burnt allium jus

At Akar, roots are treated as something to be examined rather than simply inherited. Local produce is studied, aged and reshaped until it says something new, without ever losing the thread back to where it started. Sometimes the most honest way to honour where something comes from is to take it apart and put it back together with more care than tradition alone would demand.

Word tends to travel fast in a city this size, and Akar's has moved further than most. Reservations that once opened without much notice now fill within minutes, and the modest shophouse that once needed a Michelin sticker on the door to be found has become something guests actively plan a trip around. For a restaurant built on the idea that roots deserve a second, closer look, that kind of attention feels less like a departure from Low's original intent and more like proof that it worked.



Ketupat
Silver catfish, fish butter emulsion



Kabu Turnip
Turnip ice cream, caviar and curry leaf oil

ATAS by GU:UM

Mezzanine Floor, The RuMa Hotel and Residences, 7 Jalan Kia Peng, 50450 Kuala Lumpur
Tel: +60 12-923 2278

The return of GU:UM, a contemporary Korean steakhouse by Singapore-based MICHELIN-starred Korean chef Louis Han, for a four-month residency from 1 August to 30 November 2026 at ATAS. Key Tables draw inspiration from the spirit of MICHELIN Key hospitality.

The curated dining experience here has been thoughtfully designed to be intimate and complemented by a hospitable team that shares with its discerning diners what goes into each plate, allowing for warm human connections and discoveries to be made.

A memorable meal is forged at this fine-dining restaurant, which means ‘upstairs’ or ‘upper class’ in Malay, where diners can engage in deeper conversations with the staff on how such a modern Korean food concept is prepared and the ingredients used as diners delve into its culinary culture.

At ATAS, GU:UM’s residency menu revolves around fire and togetherness as this Korean word, which means “to grill, roast or cook over fire” is built around Chef Han’s belief that a memorable meal is about connection as much as technique.



Its menu offers starters such as Yukhwae Jeon, where Korean beef tartare meets potato pancake. Highly recommended were its Mulhwaee, a refreshing sashimi with cold salad soup, and KFC which stands for Korean



Fried Cauliflower and has nothing to do with your Kentucky Fried Chicken fast food.

We opted instead for its Torched Jackfruit Burrata comprising turkey ham with omija berry vinaigrette but found the white cow’s milk cheese made from mozzarella and cream too intensely rich for our Asian palate.

The menu’s Steak and Seafood section features signature charcoal-grilled centrepieces such as Hanwoo Lower Loin, consisting of Korea’s prized beef cuts from MiGyeongSan Hanwoo, renowned for its premium quality and rarity, defining what luxury dining is all about.

Another melt-in-your-mouth dish is its Woodae Galbi Short Rib, while its SURF & TURF Platter offers a variety of cuts from the land and sea for your selection, and is served with fresh lettuce for wrapping and side dishes.



ATAS by GU:UM

A KOREAN GASTRONOMY SOJOURN INSPIRED BY MICHELIN-STARRED STANDARDS



Good for two to three persons, this platter reimagines Korean barbecue through the refined culinary techniques of the staff at ATAS by GU:UM.

Under its Rice, Noodles and Sides section, its Uncle Lulu’s Fried Rice and GU:UM’s Cold Japchae are highly recommended. The portion for the fried rice, comprising stir-fried kimchi, grilled squid and fried beef bacon, is huge and can be shared by two or three persons. By the way, Uncle Lulu is a nickname given to Chef Han by his goddaughter.

GU:UM’s Cold Japchae, on the other hand, is umami glass noodles tossed in

perilla oil, a popular finishing vegetable oil used in Korean cooking.

Other dishes under this section such as the Sujebi Mac ‘n Cheese and Doenjang Jjigae, a soybean paste stew with beef and vegetables, also evoke the nostalgic flavours of Korean food.

Offering a lighter end to the dining experience at ATAS by GU:UM, Hotteok, Mandarin Bingsu, Koguma Mousse and BAE in the Desserts section of its menu are highly tempting. We finally selected Hotteok, a pan-fried Korean pancake topped with burnt honey ice cream and accompanied by dried apricots, cranberries, candied pecans and walnuts.



Befitting the restaurant’s fine-dining setting, the Cellar Selection in its menu has Champagne from France, red and white wines from Spain and Germany respectively as well as soju, a low-alcohol Korean spirit, and makgeolli, a traditional Korean rice wine, for diners to select from to go with their Korean cuisine.

Those seated near its floor-to-ceiling glass windows amid its cosy setting can watch the world go by as they unwind over a glass of wine and enjoy their Korean culinary experience.

GU:UM, birthed in 2024, is Chef Han’s masculine counterpart to his first restaurant, NAE:UM, which he opened in 2021 and relaunched in August 2025 after entirely upgrading its menu.

The Korean restaurateur and chef founder of NAE:UM Group’s debut appearance at ATAS was in 2025, marking GU:UM’s first extended collaboration in Kuala Lumpur.

For his current residency, ATAS by GU:UM, which opens daily from 6pm, can be reached by taking a lift or walking up the spiral staircase to the Mezzanine Floor of The RuMa Hotel and Residences.

USHI

The St. Regis Kuala Lumpur
Level 3A, No. 6, Jalan Stesen Sentral
2, Kuala Lumpur Sentral, 50470
Kuala Lumpur
Tel: +60 3-2727 6688

A Refined Celebration of Japanese Wagyu

For diners who appreciate the finer details of Japanese cuisine, USHI offers an experience centred around one of Japan's most prized ingredients. Located within The St. Regis Kuala Lumpur, the intimate restaurant is dedicated to Ozaki beef, a premium Wagyu from Miyazaki Prefecture known for its delicate marbling, depth of flavour and exceptionally tender texture.

USHI's dining experience is built around a traditional Japanese approach, with an omakase kaiseki menu that presents the beef through a considered progression of courses. Rather than relying on a single preparation, the menu explores different

cooking techniques, allowing the character of the Ozaki beef to come through in dishes that are stewed, grilled, fried and prepared in other traditional styles.

The restaurant itself reflects the same sense of intimacy. Its compact dining room places guests at the counter facing the cooking station, creating a closer connection between the chef, the ingredients and the final dishes. The setting is understated and refined, allowing the food and the craft behind it to remain at the centre of the experience.

At the heart of USHI is Ozaki beef, sourced from cattle raised on a single farm in Miyazaki and managed by Mr. Muneharu Ozaki. The cattle are raised with a carefully developed feeding programme and are matured longer than many Japanese Wagyu cattle, with the aim of developing greater depth of flavour while avoiding an overwhelming richness.

The menu changes the way diners encounter this prized ingredient, moving beyond the traditional steakhouse approach. From delicate preparations to dishes cooked over charcoal, each course highlights a different quality of the beef while remaining rooted in Japanese culinary traditions.

USHI's offering extends beyond beef as well, with seasonal ingredients and seafood incorporated into the dining experience. A selection of sake further complements the cuisine, creating a dining journey that is measured, detailed and distinctly Japanese.

Recognised by the MICHELIN Guide as a selected restaurant, USHI offers a focused interpretation of Japanese fine dining, where premium ingredients, traditional technique and an intimate counter setting come together in one carefully considered experience.



A decadent and intensely savoury blanket of Wagyu engulfs Ise Ebi



All images courtesy of USHI's Instagram page (@ushi.kl).

SEED BY WHITEGRASS



Seed by Whitegrass
Block E, L1-04, The Five@KPD
Jalan Dungun, Bukit Damansara,
50490 Kuala Lumpur
Tel: +60 10-552 6891

Where French Technique Meets Japanese Sensibility

In Kuala Lumpur's evolving dining scene, Seed by Whitegrass offers a considered interpretation of modern dining through the meeting of two distinct culinary traditions. Located in The Five@KPD in

Bukit Damansara, the restaurant brings together French cooking techniques and Japanese ingredients, creating a style of cuisine that feels refined without becoming overly formal.

The concept is rooted in bistronomy, with an emphasis on fresh ingredients, thoughtful preparation and a dining experience that remains welcoming and unpretentious. Rather than treating French and Japanese cuisine as separate influences, Seed allows the two to work naturally together, using seasonal Japanese produce and flavours

alongside the techniques and structure of French cooking.

The setting reinforces this approach. With earthy tones, cool neutrals and a wave-shaped counter surrounding the open kitchen, diners are given a close view of the culinary process. The restaurant has 28 seats, including 20 counter seats, creating an intimate atmosphere where the preparation of each course becomes part of the experience.

At the centre of the experience are Seed's course menus, which change with the

seasons. Rather than ordering individual dishes, diners are taken through a sequence of carefully composed courses designed to build from one flavour and texture to the next. Current menus include both lunch and dinner selections, with dishes that reflect the restaurant's French-Japanese culinary language.

Seafood has become a particularly expressive part of Seed's cooking, with Japanese ingredients given a French interpretation. Past menus have included dishes such as Hokkaido scallop with

citron beurre blanc and Japanese mackerel with fennel tapenade, while more recent menus continue to explore seafood, meat and seasonal produce through changing preparations.

The connection to Singapore's Whitegrass also forms part of Seed's identity. As its sister restaurant, Whitegrass has established its own reputation for combining Japanese produce with French culinary techniques, while Seed brings the philosophy into a more relaxed Kuala Lumpur setting. The result is a restaurant

that places technique and ingredients at the forefront, while allowing the experience to remain comfortable and approachable.

For diners looking beyond conventional fine dining, Seed by Whitegrass offers a more intimate interpretation of the tasting menu experience. With its open kitchen, seasonal approach and meeting of French and Japanese influences, the restaurant presents a dining journey that is precise in its execution yet relaxed in its surroundings.



The Art of Taking Tea

FIVE KUALA LUMPUR HOTELS, FIVE ROOMS AND FIVE DISTINCT IDEAS OF HOW THE AFTERNOON SHOULD UNFOLD.

In Kuala Lumpur, the hours between lunch and dinner are taken seriously. High tea, as it is widely known here, is less about appetite than about pause: a tiered stand, a pot of something fragrant and a room that encourages you to stay longer than planned.

At the city’s leading hotels, the ritual has settled into distinct personalities. Some stay faithful to English tradition with a Malaysian accent, while others rewrite it with local ingredients, botanical themes or a view from the seventy-fifth floor.

The Majestic Hotel Kuala Lumpur, Autograph Collection: The Tea Lounge



For the classic version, the Majestic remains the reference point. The Tea Lounge sits in the Majestic Wing of a hotel that dates to 1932, open to the breeze of the lawn fronting the building. Old-fashioned grid ceilings, cut-glass lighting and antique brass fittings set the tone, while armchairs and the soft glow of table lamps make the room feel more like a private sitting room than a hotel lounge.

The Majestic Afternoon Tea follows English lines, with a local twist woven into the menu. It is served daily, from 3pm to 6pm on weekdays and with an additional 12pm to 2.30pm sitting at weekends. Two other rooms within the wing offer the same ritual in different settings: The Drawing

Room, a private lounge with a touch of colonial nostalgia, and The Orchid Conservatory, which suits more intimate occasions and rewards reserving ahead.



The St. Regis Kuala Lumpur: The Drawing Room

The St. Regis takes a more theatrical approach. Its Drawing Room is organised around two focal points, a custom-made five-tier crystal chandelier and a specially commissioned horse sculpture by the Colombian artist Fernando Botero. The décor takes its cue from the rolling hills of Malaysia’s tea plantations, and the ritual itself follows the St. Regis tradition of afternoon tea associated with Mrs Astor in the nineteenth century.

The menu does not stand still. Since 7 May 2026, The Drawing Room has served The Botanist’s Study Afternoon Tea, inspired by the layered landscapes of Perdana Botanical Gardens. The



concept reinterprets the gardens’ nine distinct environments as edible specimens of flavour, texture and form, and closes with freshly baked plain and hazelnut raisin scones served with mixed berry jam and clotted cream. It runs daily from 12pm to 6pm and is priced at MYR 208 nett per adult and MYR 108 nett per child.



Four Seasons Hotel Kuala Lumpur: The Lounge at Four Seasons

At Four Seasons, the mood is contemporary and unhurried. The Lounge sits just off the lobby, with live piano, a list of artisanal teas and generous views of KLCC Park and the skyline beyond. The room feels polished without being stiff, and it is here that the hotel’s pastry team makes its case for Malaysian ingredients.



The kitchen is led by Executive Pastry Chef Partha Bose, who brings more than two decades of experience from kitchens across India, the Middle East and Central Asia. His approach begins with the ingredient itself and asks how fine pastry can give it a contemporary form without losing its identity.

That thinking shapes the Jewels of Malaysia Afternoon Tea, available since 29 May 2026. The sweets read like a tour of the country’s larder. Tropical Pandan Bliss turns the breakfast favourite of pandan kaya toast into a pandan panna cotta with pandan brioche toast, house-made kaya, coconut jelly and gula melaka. Golden Bean draws on Malaysia’s cacao-growing heritage, layering 70 per cent dark chocolate from Chemor and Kelantan with coffee and praline. Sun-Kissed Mango Delight presents Harumanis mango



as a bavarois with salsa, finished with mint and pistachio, while The Thorned Crown places Musang King durian in choux pastry with coconut and citrus.

The savouries follow with equal care. Pai Tee with Percik Chicken reworks the Nyonya top hat snack with aromatics and micro-herbs, and a charcoal croquette hides slow-braised beef rendang beneath its jet-black shell, finished with truffle mayonnaise and nasturtium leaf. Imperial Borneo & Avocado Craquelin pairs Sabah lobster with avocado and a hint of fragrant heat from bunga kantan, or torch ginger flower. The set serves two and is priced at MYR 500.

This October, the tea takes on a more personal note. To mark Breast Cancer Awareness Month, The Lounge presents the Pink October Afternoon Tea daily from 1 to 31 October 2026, with a touch of pink in every creation. A portion of the proceeds goes to the Breast Cancer Welfare Association,



a Malaysian nonprofit dedicated to raising awareness and supporting patients, survivors and their families.

The menu carries the theme with some wit. Rose Élan builds on litchi, rose and French craftsmanship, and Bloom of Courage is a delicate pavlova served with hibiscus confit, alongside a raspberry tart. On the savoury side, a chilled strawberry gazpacho leads to a Sakura Choux Tuna Tartare, a Po’ Boy Lobster and a Ruby Croquette that reimagines beef rendang with truffle and nasturtium. A rose-hued mocktail and a choice of fine tea or coffee complete the set, priced at MYR

520 for two guests. Pink pastries are also available to take away through the month, including an Ispahan of rose, raspberry and lychee macarons and a pistachio and raspberry tart, each at MYR 39.



The calendar continues into the festive season. From 1 to 31 December, the tea is paired with a hands-on batik painting experience, and the sweets turn wintry, with a Winter Wonderland Opera finished with Earl Grey frost among them. Elsewhere in the hotel, Bar Trigona ranks among Asia’s 50 Best Bars for an eighth consecutive year, and the property retains one Michelin Key in the 2026 Michelin Guide hotel selection.



Mandarin Oriental, Kuala Lumpur: Lounge on the Park



Between the Petronas Twin Towers and KLCC Park, Lounge on the Park suits those who prefer their elegance relaxed.

Floor-to-ceiling windows, plush sofas and an island bar beneath oversized hanging lights combine Chinese

Park Hyatt Kuala Lumpur: Park Lounge



For altitude, nothing in the city compares. Park Lounge is on Level 75 of Merdeka 118, the 118-storey tower beside Stadium Merdeka, where Malaya's independence was proclaimed in 1957. The hotel occupies the tower's upper floors, and the lounge places its guests high above the city and its history.

heritage with a classic hotel sensibility. A pianist plays through much of the afternoon service, which runs from 2.30pm to 6pm from Monday to Saturday and from 3pm to 6pm on Sundays.

The lounge specialises in themed



The afternoon tea here follows a set-course format, with handcrafted pastries and confections served tableside from a dessert trolley.

afternoon teas that change through the year, with a list of 15 premium teas alongside them.

The current edition, Flavours of the Tropics, launched on 1 July 2026 and looks across Southeast Asia. Signature desserts from the group's hotels in Bangkok, Singapore and Jakarta appear alongside exclusive creations from Kuala Lumpur, turning the tea stand into a small regional journey.



The teas include premium loose-leaf and sparkling options, as well as an exclusive house blend. Service runs daily from 2.30pm to 5.30pm, with last orders at 5pm, and prices start from MYR 218 plus tax per person.

Reservations are recommended, and required at weekends, when walk-ins cannot be accommodated.

What ties the five together is a shared understanding of time. Each room asks the guest to slow down, whether beneath a chandelier, beside a park or above the clouds.

The choice comes down to mood: the heritage of the Majestic, the ceremony of the St. Regis, the local produce at Four Seasons, the regional ambition of Mandarin Oriental or the skyline at Park Hyatt. In a city that rarely pauses, the afternoon tea remains one of its most graceful excuses to do so.

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KLIA Retains Fourth Spot Globally as Most Connected Megahub in 2026

KL International Airport (KLIA), or KUL, remains the world’s fourth most connected international airport after Istanbul (IST), London Heathrow (LHR) and Amsterdam (AMS, according to OAG’s Megahubs Index 2026.

KUL also ranked first in OAG’s Low-Cost Megahubs index. with almost 15,000 possible low-cost connections across 154 destinations. AirAsia (AK), the dominant carrier, accounted for 34% of all flights at the airport.

OAG’s Megahubs 2026 report also provides a regional breakdown of the world’s most connected airports. Among the top 25 Low-Cost Megahubs, the regional distribution remains unchanged, with Asia Pacific (APAC) accounting for 64% of the share and KUL leading the APAC list as the most connected Megahub.

The OAG report said KUL’s overall capacity grew by 6.9%, supported by the expansion of its airline network.

“This is the highest capacity growth rated among its peers in Southeast Asia except for Hanoi which is growing at 11.8%,” it added.

To date, KUL has welcomed seven new scheduled airlines and 31 new services, opening new connections to destinations such as Algiers, Jinan and Riyadh, operated by Air Algerie (AH), Shandong Airlines (SC) and Riyadh Air (RX), respectively.

Following the launch of Gulf Air’s (GF) direct Bahrain (BAH) to KUL service on 30 September 2026, using the Boeing 787-9 Dreamliner to support fans travelling to the Formula 1 Bahrain Grand Prix at Sepangis set to expand its network further in October.

Additionally, the country’s national carrier, Malaysia Airlines (MH) strengthened its links with Japan through its new direct Fukuoka (FUK) to Kuala Lumpur (KUL) service, which recently commenced operations.

More scheduled flights are expected to come from airlines such as Hainan Airlines (HU), ZIPAIR (ZG), Thai Vietjet (VZ) and Lufthansa

(LH). Like GF, LH is also set to return to KUL from Frankfurt (FRA), with five weekly frequencies.

ZG, a wholly-owned subsidiary of Japan Airlines (JL), recently strengthened its strategic ties with Tourism Malaysia to boost visitor arrivals ahead of its new direct daily service from Toyko Narita (NRT) to KUL, slated to commence on 20 October 2026, using the Boeing 787-9 Dreamline with 290 seats.

To capture more traffic from Japan to the country under its Visit Malaysia 2026-2027 campaign, Tourism Malaysia also signed a memorandum of collaboration with JTB Corporation, formerly Japan Tourist Bureau, on 24 September 2026, covering the period until December 2027, with efforts also focused on capturing the business events segment, among other areas.

In the first-half of 2026 (1H2026), Malaysia received 200,579 Japanese visitors, up 7.2% year-on-year (YoY). KUL, the main gateway to the country, alone handled 31.7 million passengers in 1H2026, up 5.4% YoY.

According to Dato’ Mohd Izani Ghani, Managing Director of Malaysia Airports, growth at KLIA is not simply about adding more destinations but about ensuring the airport continues to deliver a seamless experience as passenger traffic, airlines and connectivity grow.

“KLIA’s standing among the world’s most connected Megahubs reflects the strength and breadth of our aviation network, built through the combined efforts of our airline partners, airport teams and industry stakeholders.

”

DATO’ MOHD IZANI GHANI

Managing Director
of Malaysia Airports

Dato’ Mohd Izani added, “The continued expansion of airline connectivity and KLIA’s standing among the world’s leading Megahubs reinforce Malaysia’s role as an important regional aviation gateway.”

Reiterating Malaysia Airports’ ambition is to further strengthen KUL’s position as the most connected Megahub in Asia Pacific, he said efforts were made to ensure that its service excellence kept pace with the flagship airport’s growth.

Recent initiatives included upgraded check-in and self-service bag drop facilities, enhanced kerbside traffic management through the Vehicle Access Management System and the new e-hailing system introduced at KLIA Terminal 1 in August 2026 to improve operational performance.

New E-hailing Enhancements

The new features included a license plate recognition integrated with a passenger information display system, self-service kiosks, dedicated passenger waiting lounges, structured pick-up bays and on-ground marshals to assist passengers and facilitate traffic flow.



Within a month of the implementation of the enhanced e-hailing system, Malaysia Airports reported that 99.3% of e-hailing drivers completed their passenger pick-ups and exit within the allocated 10-minute grace period, up from 49.4% previously.

Daily vehicle volume entering the pick-up lanes also decreased by 13.5% from 8,124 to 7,024 vehicles, reflecting improved control of e-hailing operations with reduced unauthorised activities, unnecessary vehicle circulation and prolonged idling.

The enhanced e-hailing system increased peak-hour processing capacity from 302 to up to 660 vehicles per hour, enabling faster vehicle turnaround and smoother passenger pick-up operations.

A standardised entry fee of RM2, inclusive of tax, for e-hailing vehicles across Terminals 1 and 2 was implemented on 16 September 2026.

Abd Hasman Abd Muhimin, Senior General Manager for Passenger Experience at KLIA said the continued enhancements to KLIA’s e-hailing facilities reflect the airport operator’s commitment to improving the overall passenger journey while ensuring that airport operations remain orderly, efficient and responsive to evolving needs.



Meanwhile, at KLIA Terminal 1, the Aerotrain achieved 100% compliance in August 2026 against the prescribed Quality of Service target for the two-train service availability. This follows the completion of the Comprehensive Action Plan in May 2026, which included system-wide inspections and rectification, recalibration, stress testing, endurance runs and enhanced maintenance and monitoring.

Sabiha Gokcen International Airport

One of the highest climbers in OAG’s Low-Cost Megahubs Index 2026 is Sabiha Gokcen International Airport (SAW) which serves Istanbul in Turkiye.

Also managed by Malaysia Airports, SAW rose to third from seventh place last year, with Pegasus Airlines, the Turkish-based low-cost carrier (LCC) accounting for 64% of its LCC capacity, which rose by 10% year-on-year.

Ten new destinations were added, bringing the total number served by SAW to 162, spanning domestic and short- to medium-haul international destinations across Central Asia, Europe and the Middle East.

SAW handled 5.2 million passengers, up 6.8% month-on-month, bringing Malaysia Airports’ total group traffic for the first eight months of 2026 to 101.3 million.

In OAG’s Megahubs Index 2026, SAW was ranked 21st globally and seventh among the top 10 airports in Europe.



Sun PhuQuoc Airways Strengthens Malaysia-Vietnam Connectivity

Sun PhuQuoc Airways (9G) recent inaugural direct flight from PhuQuoc (PQC) to Kuala Lumpur (KUL) marks a significant milestone in boosting regional air connectivity and strengthening bilateral tourism ties between Vietnam and Malaysia.

Operated by the Airbus A321neo with a 236-seat capacity, the new route started daily service from 1 September 2026, providing greater accessibility and convenience for travellers from PhuQuoc and southern Vietnam to discover Malaysia's diverse attractions, culture, gastronomy and immersive travel experiences.

Additionally, the new service offers Vietnamese travellers easier access to the other destinations, such as Penang (PEN), Langkawi (LGK) and Melaka (MKZ), while also facilitating smoother travel for Malaysians visiting 'PQC'.

Mohd Amirul Rizal Abdul Rahim, Director General of Tourism Malaysia said, "Improved air connectivity will play an important role in supporting our efforts to regain momentum in this market, particularly during Visit Malaysia 2026-2027."

Tourism Malaysia will continue to work closely with airlines and industry partners in Vietnam to maximise the potential of this new connectivity and further promote Malaysia as a preferred tourism destination among Vietnamese travellers and the broader ASEAN region.



Malaysia received 156,747 Vietnamese visitor arrivals from January to June 2026, making Vietnam the seventh international market served directly by 9G.

In the first eight months of 2026, Vietnam received nearly 16 million foreign visitors, up 14.4% year-on-year (Y-o-Y) and equivalent to 63.6% of its full-year target, according to the Vietnam National Authority of Tourism.

By region, Asia remained its largest source market, with about 11.8 million during the eight-month period, accounting for nearly 74% of the total and increasing 7.4% Y-o-Y.

As part of 9G's broader growth strategy, the airline reportedly plans to expand its international network in 2026 with more new routes to destinations across Northeast Asia, India, Russia and the Middle East while strengthening connectivity between Vietnam's key economic centres and tourism destinations.



The airline also aims to grow its fleet to 32 aircraft by the end of 2026 and reinforce its commitment to deliver a five-star international travel experience.

For more information, visit www.sunphuquocairways.com



Japan Airlines Strengthens Regional Revitalisation with Other Carriers

Japan Airlines' (JL) latest strategic partnership with Korean Air (KE) will elevate the strong cooperation that both airlines have cultivated to the next level, creating new value and customer experiences in the global market.

Reaffirming the deep trust and historical ties built over more than 60 years between Japan and South Korea, Mitsuko Tottori, JL President and Group Chief Executive Officer (CEO) signed a memorandum of understanding with Walter Cho, KE Chairman and CEO recently.



The deepened large-scale, comprehensive collaboration between the two airlines will include the expansion of its existing partnerships and improvements to its codeshare and frequent flyer cooperation.

JL has been leveraging its resources and partnerships with other airlines to support the Japanese government's goal of welcoming 60 million international visitors by 2030 and to help revitalise local economies by bringing international travellers directly to Japan.

As part of the second phase of JL's efforts in revitalising its regional routes, JL started codeshare sales on 7 August 2026 on the resumption of its route between Fukuoka (FUK) and Kuala Lumpur (KUL) operated by Malaysia Airlines (MH) on 2 September 2026.

Operating on a Boeing 737-8 aircraft, MH flight posted an encouraging load factor (LF) of 88% for its outbound leg to FUK while its inbound leg on 3 September recorded a LF of 90%.

The resumed FUK-KUL route also involved domestic codeshare expansion where MH adds its code to JL-operated domestic flights originating from and arriving at FUK.

This not only significantly enhances flight connectivity across Japan for inbound travellers but also strengthens FUK's position as an international gateway.

Meanwhile, JL's new digital experience project aimed at transforming the airline's digital touchpoints has rolled out its renewed official booking website on 18 August 2026.

JL completely redesigned the interface and structure of the airline's homepage and key, high-traffic pages across its regional sites, including 14 languages, to deliver an intuitively user-friendly experience for all.

Moving forward, JL plans to further transition additional key sections to its latest, intuitive design, including certain international flight booking pages.

For more information, call **+603-2287 6888** or visit www.jal.co.jp/my/en



Malaysia Airlines Increases Regional Capacity

In response to growing travel demand, Malaysia Airlines (MH) will increase capacity on its routes from Kuala Lumpur (KUL) to Brisbane (BNE), Fukuoka (FUK) and Surabaya (SUB).

The national carrier’s BNE services, which increased from six weekly flights in August 2026, will operate daily from 25 October 2026 using its new Airbus A330neo aircraft.

Following the resumption of its FUK route on 2 September 2026, MH, the only carrier offering direct flights on the route, will increase its services from five weekly flights to daily operations in December.

To provide greater access to East Java’s commercial, cultural and natural attractions, the airline will increase its services to SUB from 14 to 16 weekly flights, effective 1 November 2026.

Since mid-July 2026, MH has also expanded its codeshare partnership with Cathay Pacific Airways (CX), covering several routes from Hong Kong (HKG) to destinations across the United States, including Boston (BOS), Chicago (ORD), Dallas/Fort Worth (DFW) and Seattle (SEA).

Meanwhile, to enhance its onboard experience, MH has progressively introduced new in-flight products for younger travellers from 1 September 2026.

These products include the Malaysian Safari activity pack, children’s headphones and baby blankets, all thoughtfully tailored to different age groups and flight durations.

Additionally, the airline renewed its International Air Transport Association (IATA) Operational Safety Audit (IOSA) registration, extending its certification through to July 2028.

“Safety underpins every aspect of our operations and remains a shared responsibility embraced by every employee across our organisation.”

BYRAN FOONG

Chief Executive Officer of Airline Business
at Malaysia Aviation Group (MAG)

Following an independent assessment of its onboard standards and operational practices, MH was recently awarded the Seven Star PLUS safety rating by AirlineRatings.com.

Its sister airline, Firefly (FY) under the Malaysia Aviation Group (MAG), also maintained its Seven-Star Safety Rating and IOSA registration, with the latter valid through February 2028.



In terms of operational performance in the first half of 2026 (1H2026), MH achieved an average On-Time Performance (OTP) of 90.8%, consistently exceeding its operational targets and peaking at 93.8% earlier in April.

Meanwhile, FY recorded a five-year-high average OTP of 92.5% during 1H2026, reaching a peak of 94.2% in March.

Improved schedule reliability also contributed to a nearly 50% year-on-year reduction in feedback related to flight delays.

For more information, visit www.malaysiaairlines.com and www.fireflyz.com.my



New Cabin Retrofit for flydubai

As part of flydubai’s (FZ) next phase of growth, it has launched a new cabin retrofit programme in September 2026 to enhance the onboard experience across its Boeing 737 MAX fleet.

The airline is also set to take delivery of 11 additional Boeing 737 MAX aircraft in 2026, expanding its fleet beyond 100 aircraft as part of its long-term growth and fleet modernisation plans.

Over the next 12 months, a total of 21 aircraft currently fitted with recliner Business Class seats will be retrofitted with FZ’s signature lie-flat seats, offering greater comfort to passengers.

The programme will also replace existing overhead bins replaced with Boeing’s larger Space Bins, which can accommodate up to six standard-sized baggage compared with four before.



Building on FZ’s previous multimillion-dollar retrofit investment, which involved a full cabin refresh across its next-generation B737-800 fleet, including the introduction of lie-flat Business Class seats, new Economy Class seats and in-flight entertainment, these latest enhancements represent a major step towards greater product consistency across its growing fleet.

FZ will take delivery of 11 additional aircraft in 2026, comprising seven B737-9 MAX and four B737-8 MAX aircraft, as part of its long-term fleet modernisation plan to operate a younger and more fuel-efficient fleet.

Its B737-9 MAX aircraft feature 16 Business Class and 156 Economy Class seats, compared with 10 Business Class seats on some Boeing 737-8 MAX aircraft.

This additional premium capacity allows the airline to meet strong demand for Business Class on key international routes, capture more high-yield traffic and deploy capacity more efficiently across existing flight frequencies.

“Despite the challenging operating environment, we have remained focused on restoring our network safely and efficiently, adding capacity where we see demand while opening new markets.”

GHAITH AL GHAITH

Chief Executive Officer at flyDubai

To-date, the airline has restored operations to 85% of its network, demonstrating the agility of its business model and ability to progressively adapt to a changing operating environment.

This flexibility has enabled FZ to grow to more than 125 destinations across its network in 56 countries

across Africa, Central Asia, the Caucasus, Central and Southeast Europe, the Gulf Cooperation Council and the Middle East, South Asia and Southeast Asia.

For more information, visit www.flydubai.com



Cathay Pacific Expects Strong Third Quarter to Continue in 2026

Driven by robust travel demand during the second half of the summer peak season and healthy cargo demand across key markets, Cathay Pacific (CX) expects travel to pick up again closer to its National Day Golden Week holiday period from 1 to 7 October 2026.

According to Lavinia Lau, CX Chief Customer and Commercial Officer, August 2026 was another positive month for its passenger and cargo businesses, despite elevated jet fuel prices resulting from the prolonged crisis in the Middle East.

Continuing its '80 Years Together' celebration with Hong Kong this year, CX carried 2.83 million passengers, up 5.4% from August 2025 while Cathay Cargo transported over 150,000 tonnes of cargo, 9% more than the same period last year.



Lau said, "We were honoured to fly more than 50 horses from Liège (LGG) to Hong Kong (HKG) earlier in September for CAVALLUNA's debut equestrian performance outside Europe, showcasing our expertise in transporting live animals."

"Looking ahead, demand is expected to remain strong, supported in part by high-tech product launches and rising demand as we enter the traditional air cargo peak season."

She added that the Group's passenger airlines, CX and HK Express (UO) together achieved a new all-time record in August 2026 by carrying more than 3.6 million passengers, a 4% increase year-on-year (YoY).

The first eight months of 2026 saw Hong Kong's flag carrier, CX, carrying 21.6 million passengers with a load factor (LF) of 87.4% while its wholly-owned low-cost carrier, UO, carried 5.7 million passengers with a LF of 81.1%.

While the summer travel demand for the third quarter remains strong, Lau said the Cathay Group is cautiously optimistic for the rest of the year, subject to changing geopolitical situation and other macroeconomic factors.

"We continue to make important investments in the future of Cathay and have already committed around HKD150 billion in investments into our fleet, cabin and lounge products and digital innovation."

"Looking ahead in the next 10 years, we target to have 150 new aircraft join our fleet and a network serving 150 destinations, if the market conditions are favourable."

Meanwhile, from March 2026, CX has increased its daily service to Kuala Lumpur (KUL) from three return flights daily to four, enhancing connectivity for its customers.

For more information, visit www.cathaypacific.com and www.cathaycargo.com



Qatar Airways' Immersive Showcase at the Arabian Travel Market 2026

Showcasing its latest advancements in premium travel and digital innovations at its immersive pavilion at the three-day Arabian Travel Market (ATM) 2026 in Dubai, United Arab Emirates, Qatar Airways (QR) revealed how customer experience is evolving across at every stage of their journey.

Through a series of interactive screens, the airline highlighted the emerging technologies shaping travellers' experiences, through its digital and loyalty programmes, including Q Search, Infinite Awards as well as the airline's first digital destination, QVerse Island in Fortnite.

On the sidelines of the recently concluded ATM 2026, Qatar's national carrier also broadened its tourism partnership portfolio by signing new Memoranda of Understanding (MoU) with several key tourism boards and promotion bureaux from Jordan, Kenya, Malaysia, Maldives, Sri Lanka and Newport Beach of California, United States.

The objective is to boost global travel via the country's multiple-award-winning Doha hub, Hamad International Airport, and to explore new opportunities for tourism promotion through various leisure channels in key markets.



Hendrik Abraham du Preez, QR Vice President of Africa and Global Leisure Sales signed the MoU with Mohd Farharuddin Hatmin, Director of Tourism Malaysia Dubai office.

Meanwhile, the airline capped four titles and retained its 5-Star Airline rating at the recent Skytrax World Airline Awards 2026.



The awards were for World's Best Business Class for the 13th time, Best Airline in the Middle East for the 14th time, World's Best Business Class Lounge for the eighth time.

The airline advanced its services across the ME this winter season, with daily flights increasing by 14%.

For the first time, QR also received an award for the World's Best Onboard Wi-Fi in recognition of the fast and free of charge Starlink Wi-Fi onboard over 150 of its widebody aircraft.

Hamad Al-Khater, QR Group Chief Executive Officer said, "These awards belong to our people. Sixty thousand colleagues deliver the best experience in the world for our passengers daily and they have done so through a particularly challenging year."

For more information, visit qatarairways.com



Eraman's Eat and Win 2.0: Rewarding Every Dining Journey

Eraman's Eat and Win 2.0 Contest, which offered a total prize pool worth over RM150,000, saw Sofian A. Ghafar emerge as the Grand Prize winner, taking home a 150-gram 999.9 pure gold bar, reinforcing its commitment to rewarding customer loyalty and creating memorable airport experiences.



At the recent prize-giving ceremony held at Sama Sama Hotel, KLIA, the other contest winners received prizes, including an iPad, DJI Osmo Pocket and a robot vacuum.

Held over three cycles, Eraman's Eat and Win 2.0 Contest ended in January 2026, rewarding diners at the Food Garden, located on Level 2 of KL International Airport Terminal 1 (KLIA T1), with many exciting prizes.

Md Fadzwain Abdul Rahim, General Manager of Malaysia Airports (Niaga) Sdn Bhd, a wholly-owned subsidiary of Malaysia Airports, said, "At Eraman, we believe that every journey deserves to be rewarded."

"Through campaigns like Eat and Win, we strive to go beyond shopping and dining by creating meaningful experiences that delight our customers and make every airport journey more memorable."

This latest campaign recorded more than 50% increase in participation compared to the previous Eat and Win contest, reflecting strong customer engagement and the growing popularity of Eraman's dining promotions.

Md Fadzwain said that as passenger traffic at the airport continues to grow, Eraman remains committed to introducing more exciting campaigns and exclusive promotions, while encouraging travellers to enjoy its diverse food and beverage offerings before their journey.

He also expressed his appreciation to both customers and business partners for their continuous support.

Meanwhile, Malaysia Airports is undertaking a benchmarking exercise on Eraman's duty-free and travel retail business against its regional counterparts.

Eraman currently operates over 40 retail and food and beverage outlets across KLIA T1 and T2, Kuching International Airport (KCH), Kota Kinabalu International Airport (BKI), Penang International Airport (PEN) and Langkawi International Airport (LGK).

Malaysia Airports recently upgraded Eraman's Duty Free Emporium at KLIA T2 to elevate the airport retail experience through strategic brand curation and immersive customer engagement with its experiential zones.

For more information, visit www.eraiman.com.my



All Nippon Airways Launches Green Pokémon Jet's Maiden Service

Green Pokémon, the second aircraft as part of All Nippon Airways' (ANA) 30th anniversary special project with The Pokemon Company, entered into its inaugural international service from Tokyo Haneda (HND) to Honolulu (HNL) on 18 September 2026, carrying 246 passengers and seven infants.

The distinctive Green Pokemon design features the electric yellow mouse Pikachu alongside grass-type Pokémon creatures.

Akira Tamura, General Manager of ANA Malaysia said that this special livery painted on its Boeing 787-9 aircraft will be seen on its Kuala Lumpur (KUL) to HND route from late October 2026 until 27 March 2027, giving customers opportunities to enjoy the airline's new brand travel experience.

The immersive Pokémon experience begins when passengers step onboard, bringing the world of Pokémon to the skies with specially themed cabins featuring original artwork and ANA-designed amenities.

These amenities include the commemorative boarding stickers for passengers, headrest cover designs showcasing Pokémon, limited-edition cups featuring Pokémon characters and the 30th anniversary logo as well as custom cocktail napkins:

2026 has been a year of milestones for the Star Alliance member airline. Besides being the 30th anniversary of the release of the Pokémon Red and Pokémon Green aircraft, it is also the 40th anniversary of the launch of ANA's international flights.

To celebrate this momentous double anniversary, the airline specially designed ANA PokéStops and Gyms at 14 selected airports across Japan for players to experience the excitement and fun in their journey with Pokémon.

As part of ANA's 2026 Pokémon aircraft series, the airline planned for three specially designed jets, with the final Blue Pokémon scheduled to join the airline's domestic network during winter 2026.

Also deploying a B737-800 aircraft, it will follow the Red Pokémon that began domestic operations in July 2026.

For more information, call **+603-2032 1331** or visit www.ana.co.jp/group/en/my



Ethiopian Airlines Bags Three Accolades at 2026 Skytrax World Airline Awards

Ethiopian Airlines (ET) has reaffirmed its position as the Best Airline in Africa for the ninth consecutive year at the recent 2026 Skytrax World Airline Awards held in London.

Besides this recognition, the continent's leading carrier also received accolades for Best Economy Class Onboard Catering in Africa and Best Business Class in Africa.

ET Group Chief Executive Officer Mesfin Tasew said, "These achievements reflect the confidence that our valued customers place in us, the dedication of our employees, and our continued commitment to delivering world-class service."

Over the years, the Star Alliance member airline has continued to invest in modern aircraft, digital innovation, network expansion, and service improvements aimed at enhancing the overall customer experience.

ET, which operates ultra-modern aircraft such as the Boeing 737s, 777s, 787s, Airbus A350-900, A350-1000 and De Havilland Q400, aims to become one of the world's top 20 most competitive and leading aviation groups.

Embracing a Pan-African spirit, the airline is pursuing a multi-hub strategy through hubs in Lomé, Togo with ASKY (KP); in Lilongwe, Malawi with Malawi Airlines (3W); in Lusaka, Zambia with Zambia Airways (ZN) and in Kinshasa, Congo with Air Congo (4H).

Meanwhile, ET and Boeing have successfully concluded the fourth edition of their six-week STEM School programme, equipping grade 11 students with the skills and inspiration to pursue careers in aviation and engineering.

With Africa requiring an estimated 75,000 new aviation professionals over the next 20 years, Henok Tefera Shawl, Boeing managing director for Africa said the STEM School is expected to help build a connected community of future leaders for the next chapter of aviation growth in Ethiopia and across the continent.

For more information, call **+603-2022 0168** or visit www.ethiopianairlines.com



Tourism Malaysia Continues Drive for Its Promotions and Programmes as Visit Malaysia Campaign Extends to 2027

Entering the final quarter of 2026, Tourism Malaysia has stepped up efforts to strengthen Malaysia's tourism and aviation ties with overseas counterparts and regional markets, in line with the national Visit Malaysia (VM) 2026-2027 campaign to boost international visitor arrivals into the country.

With a focus on mitigating recent shifts and regional situation in the Middle East (ME) that have temporarily impacted aviation connections and tourism trade, the primary objective of its recent working visit to Dubai in the United Arab Emirates (UAE) was to foster collaboration with leading airlines, travel agencies and key tourism industry stakeholders.

Led by Chua Choon Hwa, Deputy Secretary General (Tourism) from the Ministry of Tourism, Arts and Culture, the working visit from 13 to 17 September 2026 comprised a series of high-level engagements with stakeholders from the ME and the broader Gulf Cooperation Council (GCC) region.

Chua engaged in discussions with prominent airline partners such as Emirates (EK), Qatar Airways (QR), Air Arabia (G9), Gulf Air (GF) and Etihad Airways (EY).

Memorandums of Understanding (MoUs) were signed with EK and QR by Tourism Malaysia Director General, Mohd Amirul Rizal Abdul Rahim, strengthening cooperation in tourism promotion and joint marketing efforts, while paving the way for increased tourist traffic from the ME to Malaysia.

The initiatives are expected to enhance air connectivity, expand market access and create new commercial opportunities.



“Our priority is to build stronger and more practical partnerships that can directly support tourism growth. Air connectivity is fundamental to this effort.”

CHUA CHOON HWA

Deputy Secretary General (Tourism)
at Ministry of Tourism, Arts and Culture (MOTAC)

SPECIAL COVERAGE

Key international flight hubs such as Dubai (DXB) and Abu Dhabi (AUH) are also expected to open up more opportunities for Malaysia to reach and tap into markets in the African continent and Europe, he added.

From January to June 2026, Malaysia welcomed 30,257 visitors from the ME and GCC region, with travellers increasingly seeking unique and high-value-for-money experiences.

In tandem with the VM2026-2027 theme of ‘Surreal Experiences’, Malaysia’s diverse tourism landscape aligns with the evolving preferences of these travellers looking for family holidays, luxury travel, Muslim-friendly tourism, shopping, wellness, gastronomy, nature and experiential travel.

Malaysian Pavilion at Tourism Expo Japan 2026

Setting its eyeball on the Japanese market, which has continued to gain momentum, Malaysia participated in Tourism Expo Japan (TEJ) 2026, held at Tokyo Big Sight from 24 to 27 September 2026.

The Malaysia Pavilion was officially launched by Samuel Lee Thai Hung, Deputy Director General (Promotions II) of Tourism Malaysia in the presence of Zainal Azlan Mohd Nadzir, Deputy Chief of Mission/Minister, Embassy of Malaysia in Tokyo.

Key local tourism industry partners supporting Malaysia’s presence at TEJ 2025 included Sarawak Tourism Board, Persatuan Pengurusan Homestay Malaysia, Batik Air, AirAsia, Equatorial Hotel, Pan Pacific Hotel, National Association of Private Education Institutions (NAPEI) and Cosmos Plan, a Malaysia My Second Home (MM2H) agent.

Several initiatives aimed at strengthening Malaysia-Japan tourism cooperation included the signing of a Memorandum of Cooperation between Tourism Malaysia and JTB Corporation and the launch of Edu+ 2.0 in collaboration with the NAPEI.

A gourmet book, Tabetai, Aitai, Malaysia, highlighting Malaysia’s diverse culinary offerings and gastronomic experiences was also launched at TEJ 2026,

At the Malaysia Pavilion, business-to-business (B2B) sessions and visitor engagements were also held to introduce the Japanese market to Malaysia’s diverse tourism offerings, including education tourism, sport tourism, wellness, nature-based tourism, culture and gastronomy.

“Japan remains an important and valued tourism market for Malaysia, with continued growth recorded in recent years.”

SAMUEL LEE THAI HUNG

Deputy Director General (Promotions II) at Tourism Malaysia

Malaysia recorded a 7.2% increase in Japanese visitor arrivals to 200,579 in the first half of 2026, compared with the previous corresponding period. It welcomed 416,492 Japanese visitors in 2025, up 13.4% from a year earlier.

This performance is supported by the strong air connectivity, with 78 weekly flights carrying 20,321 seat capacity between Malaysia and Japan.

The recent commencement of Malaysia Airlines’ (MH) direct Fukuoka (FUK) to Kuala Lumpur (KUL) together with the upcoming ZIPAIR daily Tokyo Narita (NRT) to KUL service, are expected to further enhance accessibility and provide greater convenience for Japanese travellers visiting Malaysia.

AIRLINK

Excitement at Citrawarna Speed Festival 2026

On home ground, the Citrawarna Speed Festival 2026, running from 23 September to 4 October 2026, brings together Malaysia’s rich cultural arts and the thrills of motorsport.

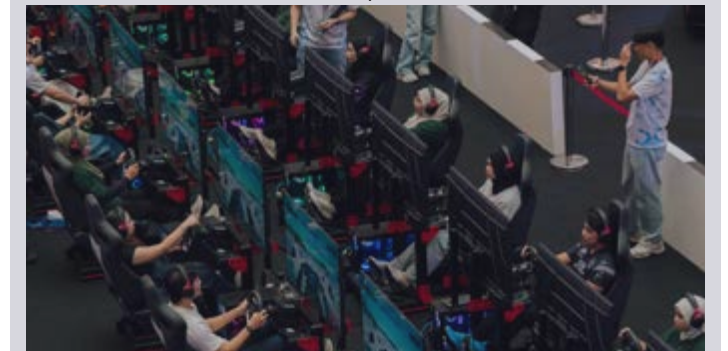


Held at three main locations - IOI City Mall in Putrajaya, KL International Airport Terminal 1 (KUL T1) and Sama-Sama Hotel KLIA, the event follows after the Citrawarna 2026 held at Dataran Merdeka in Kuala Lumpur in July 2026.

Citrawarna Speed Festival 2026 introduces a new, dynamic and interactive expression of Citrawarna or Colours of Malaysia.

At IOI City Mall Putrajaya, touted the largest shopping mall in the country, the event is organised across four main zones.

Zone A (Colours of Speed) is an interactive space bringing the thrills of motorsport to life through a Simulator Competition and offering visitors to test their skills and win attractive prizes.



Zone B features booths from Tourism Malaysia, Tourism Selangor and the Sepang Municipal Council while Zone C (Colours of Art and Culture) has 14 interactive stations showcasing traditional arts, crafts and live cultural performances.

Zone D (Colours of Parade) is where cultural performances, virtual reality elements as well as meet-and-greet sessions with VM2026-2027 mascots, Wira and Manja, are held.

Meanwhile, KUL T1 and Sama-Sama Hotel KLIA are welcoming visitors to Malaysia with cultural dance performances, automotive exhibitions, racing simulator sessions and traditional games such as gasing and congkak in conjunction with the festival.



Additionally, guests at Sama-Sama Hotel KLIA will receive specially designed Citrawarna Speed Festival edition room key cards.

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ALIA BASTAMAM

The Art of Modern Femininity

Founded in 2010, Alia Bastamam has become a defining name in Malaysian fashion, celebrated for its fluid silhouettes, refined femininity and effortless approach to luxury. Drawing from culture, craftsmanship and contemporary life, the brand creates pieces that balance sensuality with sophistication, from elevated ready-to-wear and resortwear to bespoke bridalwear and demi-couture. At the heart of the house is a distinctive understanding of the modern woman, expressed through graceful forms, considered details and an unmistakable sense of ease.



RIZMAN RUZAINI

A Malaysian Legacy on the Global Stage



Two students.
One vision.
20 years of couture.

In the world of Malaysian fashion, few names embody the artistry of couture quite like Rizman Ruzaini. Established in 2005 by designers Rizman Nordin and Ruzaini Wan Jamil, the fashion house began with a shared dream in Kuala Lumpur and has since evolved into a celebrated name in couture and bridal elegance.

Over the years, the duo have built their reputation through a dedication to signature silhouettes, intricate craftsmanship, and an unwavering attention to detail. From superior fabrics and exquisite embellishments to the precision of every stitch, each creation reflects the designers' commitment to quality and refined design.

What began as a humble fashion venture has grown into a brand recognised among Malaysia's fashion and entertainment circles. With a clientele that includes some of the country's most celebrated personalities, Rizman Ruzaini has established a distinctive identity rooted in elegance, craftsmanship, and a passion for creating unforgettable moments.

From Kuala Lumpur to the World

While its roots remain firmly planted in Malaysia, Rizman Ruzaini's vision has always extended beyond the local fashion scene. A defining moment came at Dubai Fashion Week in 2023, when supermodel Naomi Campbell closed their show wearing the handcrafted Naomi Cape.

Requiring more than 600 hours of work, the creation featured Malaysian songket motifs inspired by the Seri Gumum legend of Tasik Chini. More than a statement of couture, the cape represented a meeting of Malaysian cultural heritage and international fashion.

Its journey continued beyond the runway when the Naomi Cape was featured in the Naomi: In Fashion exhibition at London's Victoria and Albert Museum. The achievement marked a significant moment for Malaysian fashion, bringing the artistry of Rizman Ruzaini into one of the world's most recognised cultural institutions.

The label's international visibility continued to grow, with Campbell later wearing another creation by the designers and Lady Gaga appearing in a Swarovski-covered Rizman Ruzaini gown during her Las Vegas residency.

A New Chapter in Luxury

Building on its couture and bridal heritage, RR by Rizman Ruzaini brings a refined ready-to-wear vision to the modern wardrobe. Through timeless designs and thoughtful craftsmanship, the label extends the house's signature elegance beyond the grandest occasions.

From Kuala Lumpur to the global fashion stage, Rizman Ruzaini continues to celebrate Malaysian creativity, artistry, and the enduring beauty of dressing with confidence. Its latest chapter reflects a commitment to making timeless sophistication part of everyday life.





Khoon Hooi

The Art of Modern Elegance

Where Malaysian Craftsmanship Meets the Power of Modern Femininity

In the world of modern luxury, true elegance lies not only in what we wear, but in the artistry and individuality behind every creation. For Khoon Hooi, this philosophy takes shape through exquisite occasionwear that celebrates the woman who wears it. Founded in 1999 by Malaysian designer Lee Khoon Hooi, the label has grown into a distinctive name in contemporary fashion, bringing a fresh perspective to luxury for women around the world.

At the heart of Khoon Hooi is a thoughtful balance between technical craftsmanship and an artisanal spirit. Each creation reflects a dedication to detail, while bold silhouettes, expressive prints, and confident colour play define the brand’s unmistakable aesthetic. The result is occasionwear that feels both refined and expressive, designed not simply to complement a moment, but to make it memorable.

Since 2010, Khoon Hooi has showcased at the Paris Fashion Week trade circuit, marking an important chapter in its international journey. Through its distinctive approach to design, the label has earned recognition beyond Malaysia, establishing a presence within the global fashion landscape.

Its creations have also graced red



carpets at some of the world’s most celebrated events, including the Screen Actors Guild Awards, Golden Globes, and Vanity Fair’s Oscar Parties in Los Angeles. These appearances reflect the brand’s ability to translate its signature craftsmanship and confident design language into looks suited to the world’s most glamorous occasions.

Yet, beyond the spotlight, Khoon Hooi’s appeal lies in its understanding of modern femininity. The label embraces women who appreciate the beauty of thoughtful design, the confidence of a striking silhouette, and the individuality expressed through colour and print. Its occasionwear offers an interpretation of luxury that feels personal, one where elegance is never confined to a single aesthetic.

As Malaysian fashion continues to make its mark on the international stage, Khoon Hooi stands as a testament to the creative vision and craftsmanship emerging from the region. With a distinctive design language and a commitment to contemporary luxury, the label continues to celebrate the art of dressing beautifully.

For the modern woman, Khoon Hooi offers more than an occasionwear wardrobe. It offers a way to enter a room with confidence, express individuality through design, and embrace the enduring allure of modern elegance.

CHIC & LOCAL

The season's finest pieces from Malaysia's leading luxury labels

RIZMAN RUZAINI

Zara Cape & Sleeveless Dress
RM 75,000.00

A striking crepe dress paired with a vibrant cape featuring intricate songket-inspired floral motifs.



RIZMAN RUZAINI

Albi Dress
RM 70,000.00

Strapless black Chantilly lace dress with asymmetrical layers and a sequinned waist.



KHOON HOOI

Bellini
RM 9,750.00

A sophisticated silk jacquard gown with a sculpted bodice and flowing silhouette.



RIZMAN RUZAINI

Begonia Dress
RM 70,000.00

A statement in soft beige velvet and tulle, adorned with intricate embellishments for a regal finish.



KHOON HOOI

Camille
RM 8,930.00

A graceful Chantilly lace gown with a satin lined bodice and flowing chiffon skirt for timeless elegance.



KHOON HOOI

Satine
RM 8,360.00

A sleek satin gown with a sculpted silhouette and elegant draping, designed for effortless sophistication.



ALIA BASTAMAM

VESTRA
RM 3,800.00

A liquid satin ensemble featuring a gathered cocoon top and elegant fit to flare skirt.



ALIA BASTAMAM

CALMA
RM 4,600.00

A refined gown with delicate draping and a graceful silhouette, embodying modern femininity.



ALIA BASTAMAM

SUTRA IN CREAM
RM 4,200.00

Double-breasted kebaya with a peplum and embellished waist, paired with a back-slit column skirt.



KHOON HOOI

Roxanna
RM 6,480.00

A sophisticated floral gown with an elegant off shoulder neckline and graceful silhouette.



KHOON HOOI

Este
RM 7,500.00

A refined off shoulder gown with intricate floral embellishments and a graceful flowing silhouette.



KHOON HOOI

Valentina
RM 7,200.00

A romantic gown featuring delicate floral embellishments and a sculpted silhouette for timeless elegance.



BUFORI CS8

A GRAND TOURER, BUILT BY HAND

Some cars are built to move people quickly and comfortably from one point to another. Others are built almost entirely by hand, in small numbers, by a company still willing to argue that a car can be a genuine piece of craftsmanship. The new Bufori CS8 belongs unapologetically to the latter.

Presented in Kuala Lumpur during Malaysia's Merdeka week and unveiled in partnership with Affin Bank at Menara Affin in TRX, the CS8 represents a significant new chapter for the marque. Described by Bufori as an Ultra High Performance Grand Tourer, it combines genuine performance credentials with the bespoke, made-to-order philosophy the company has built its reputation on for nearly four decades.

The result is a different kind of Bufori. Rather than leaning purely on the retro coachbuilt silhouette the brand is known for, the CS8 is engineered from the ground up as a serious performance machine, built for owners who want both exhilarating capability and the individuality of a car made specifically for them.

Bufori has spent close to four decades building its name on cars such as the Geneva and the La Joya, low-volume coachbuilt models styled after an earlier golden era of motoring and assembled almost entirely by hand in Malaysia. The CS8 keeps that same commitment to handcraft while pushing the company in a noticeably more contemporary, performance-focused direction.

At its heart sits a front-mid-mounted 6.4-litre supercharged V8 producing an extraordinary 810 horsepower, with 750 horsepower reaching the wheels. Power is sent to the rear axle through a high-performance eight-speed paddle-shift transmission, tuned to deliver fast, confident gear changes whether the driver is cruising or pushing hard.



That powertrain gives the CS8 genuine straight-line drama while still preserving the relaxed, mile-eating comfort central to any true grand tourer. Michelin high-performance tyres underpin the package, providing assured grip in both wet and dry conditions.

Underneath, a carbon-Kevlar monocoque body marries advanced engineering with lightweight construction, delivering exceptional rigidity without compromising agility. With a curb weight starting at 1,550 kilograms depending on specification, the design achieves 25 per cent weight distribution at each corner, supported by an adaptive multi-link front and rear suspension tuned for cornering precision

and long-distance comfort alike.

Braking duties fall to Brembo six-piston monobloc callipers, offering uncompromising stopping power throughout.

Inside, the CS8 trades old-world formality for a more focused, driver-centred cabin. Electrically adjustable Recaro bucket seats are wrapped in some of the finest leathers available, while exposed structural carbon-fibre panels hint openly at the car's performance intent. Traditional artisanal techniques meet contemporary materials throughout, producing an interior that feels both current and unmistakably handcrafted.

As with every Bufori, the CS8 is built entirely to order. Owners can specify their own paint finishes, hand-stitched upholstery and personally selected trim materials, meaning no two examples will ever be identical. Each car becomes, in effect, a direct reflection of the individual who commissions it.

Bufori founder Gerry Khouri described the CS8 as the clearest expression yet of the company's design and engineering ambitions, built for owners who value quality, attention to detail and uncompromising performance in equal measure. It is a grand tourer capable of inspiring confidence whether crossing a continent or tackling a demanding mountain road.

General Manager Felix Haller framed the CS8 as more than simply a new model, describing it instead as the result of years of vision and development. It is aimed squarely at drivers who want to cross continents in both style and speed, arriving just as composed as when they set off.

The launch carried symbolism beyond the car itself. Timed to Malaysia's national celebrations, it served as a reminder

that the CS8 was designed, engineered and handcrafted entirely within the country, continuing a tradition Bufori has maintained since its earliest days.

At this level, mass appeal was never really the point. By combining genuine grand-touring performance with the individuality of true bespoke coachbuilding, Bufori has created something deliberately singular — a car built not to blend in, but to be commissioned one owner and one specification at a time.

For a marque built on the idea that a car can still be handmade in an age of mass production, the CS8 offers a clear statement: there need be no trade-off between performance and craftsmanship, provided someone is still willing to build by hand.

The CS8 also signals where Bufori intends to take the brand next. Since its Merdeka week debut, the car has continued its public rollout, appearing before crowds at the 2026 Penang Autoshow as part of a broader push to introduce the model beyond its initial unveiling and into showrooms and events across the region. For a company that has historically built its reputation quietly, through word of mouth and a small, loyal ownership base, that kind of visibility marks a deliberate shift in ambition.

Ordering a CS8 follows the same unhurried process that has defined every Bufori for decades. Prospective owners work directly with the company's designers and craftsmen, choosing everything from paint and leather to trim and stitching details, a conversation that can stretch across months before a single panel is shaped. It is closer to commissioning a piece of furniture or a tailored suit than buying a car off the showroom floor, and that pace is treated as part of the appeal rather than an inconvenience.

That approach places Bufori in a curious position within the luxury performance market. Where most grand tourers, however exclusive, still come from factories building hundreds or thousands of units a year, the CS8 comes from a workshop where the craftspeople who build each car are likely to remember it — a smaller, slower kind of exclusivity measured less in horsepower than in attention.

Nearly forty years after Bufori first began handcrafting cars, the CS8 suggests the company has no intention of trading that identity away for scale. It has doubled down instead, wrapping serious performance around a process that stays stubbornly manual, leaving little doubt about what Bufori still believes a car should be.



Rixos Borovoe

KAZAKHSTAN'S ANSWER TO THE
GREAT OUTDOORS



Rixos Borovoe

Address: Shchuchye Lake South
Eastern, Building 50, Akmola Region,
021700 Shchuchinsk, Kazakhstan

Tel.: +7 7163620100

Website: www.rixos.com

There's a moment, somewhere along the drive from Astana, when the flat steppe gives way to pine forest and the first glimpse of Lake Shchuchye appears through the trees. It catches most visitors off guard. Few expect Kazakhstan to hide something this green, this still, this close to what feels like an alpine postcard tucked into the middle of Central Asia.

Rixos Borovoe sits right in the heart of it, nestled among the pines of Burabay National Park on the lake's edge. The resort doesn't try to compete with the scenery around it; it simply works with it. Rooms open onto forest or lake views, walking paths wind naturally through the grounds, and the whole property seems arranged around one clear idea: nature should always be visible, never blocked out by concrete or glass.



Inside, the rooms and suites lean comfortable rather than showy. Deluxe rooms come with king or twin beds and generous views over the trees or water, the kind of outlook that makes waking up early feel worthwhile.

The suite categories climb from Junior to Junior Premier, then up to the Burabay Executive and Penthouse options, each adding a separate living



area and, in some cases, a private balcony built for slow mornings with coffee in hand and nowhere particular to be.

Families tend to gravitate toward the Family Suite or the standalone Family Villa, the latter tucked slightly apart from the main building with its own layout and forest views, offering a bit more breathing room for those travelling with children.

Food at Rixos Borovoe covers surprising ground for a resort this far from any major city. Silk Way brings together Georgian, Kazakh, Russian and Uzbek specialties, while L'Olivo serves as the main buffet restaurant with sweeping lake views. For something quieter, the Chalet Restaurant leans into mountain lodge warmth, complete with a fireplace and a menu built for lingering.

When the weather cooperates, the resort's outdoor grill houses turn into a proper steakhouse experience, smoke curling up against a backdrop of pine trees and still lake air. The Summer Café, right on the shoreline, keeps things more relaxed with fresh seafood and a lawn big enough for kids to run wild while the adults linger over lunch. And as evening settles in, Sunset Terrace becomes the spot everyone quietly angles for, an open-air dining

space timed almost perfectly for the lake's best light.

What sets Borovoe apart is how much there is to do without ever leaving the grounds. Guests can hike, cycle, fish, or try an all-season wake park, along with a trampoline centre and climbing wall for those chasing more adrenaline. Tennis courts, a football field, and volleyball nets keep larger groups active, while mini-golf suits anyone after a gentler pace. Come winter, the same trails turn into ski and sledding routes, so the resort essentially runs on two very different calendars depending on the season.

The Rixy Kids Club keeps the younger crowd busy with indoor games, arts and crafts, and movie sessions, giving parents an easy window to slip away to the Spa & Wellness Centre. Treatments here draw on regional traditions rarely found elsewhere in five-star Kazakh hospitality, from Crimean Baths and sea algae wraps to more familiar Thai and Turkish massages.

For bigger occasions, Rixos Borovoe also handles weddings, conferences, and private events, with flexible banqueting spaces and a team used to pulling off both intimate gatherings and larger celebrations.



AUYL

NOMADIC CUISINE REIMAGINED IN THE MOUNTAINS

Every label carries a personality, a family history, and a tradition behind it, and that intentionality comes through even before the first sip.

The interior design deserves its own mention entirely. Handled by Elvira Bakubayeva and Aisulu Uali of NAAW, working alongside designer Assel Nusipkozhanova, the space reads almost like a quiet monument to applied arts.

Chairs, carpets and decorative pieces are largely handmade and left to age naturally rather than being protected from wear, developing patina the way traditional objects always have. That balance between honouring the past and pushing toward something new runs through everything at AUYL, where tradition serves as a starting point, not the finish line.

The goal isn't nostalgia dressed up as fine dining; it's evolution that still respects where it came from, keeping both history and taste intact along the way.

Getting there means heading up into Medeu itself, away from the usual restaurant strip, which only adds to the sense that AUYL wants to be a destination rather than a convenient stop. There's something fitting about experiencing nomadic-inspired cuisine in a space that already feels a little removed from the city's everyday rhythm.

For anyone exploring Almaty's dining scene beyond the obvious spots, AUYL offers something genuinely distinct. It doesn't chase trends or try to fit comfortably into any existing category.

It creates a space of its own, grounded in fire-cooked food, storytelling drinks, and a design language that treats craftsmanship as seriously as flavour.



AUYL

Address: Kerey Zhanibek Handar 586, Medeu District, Almaty, Kazakhstan

Tel.: +7 705 586 7711

Website: auyrestaurant.com

Up in the Medeu mountain district, past where Almaty's usual restaurant scene starts to thin out, AUYL sits waiting for anyone willing to make the trip. It calls itself a neo-nomad restaurant, and the label fits better than most restaurant taglines do.

This isn't a themed space borrowing loosely from Kazakh tradition for aesthetic effect. It's a genuine attempt to take nomadic culture seriously, then build something forward-looking on top of it.

The project comes from an unusually wide creative collaboration, bringing together architects, artists, artisans, designers, and creative producers under one roof. That range shows in how the space feels once you're inside it.

It reads less like a restaurant with a design theme bolted on and more like an immersive environment where gastronomy and performance sit on equal footing. Every element seems to have been considered with the same level of intention, from the food on the table to the chair you're sitting on.

Cooking here happens the old way, largely by fire. Most dishes draw on three ingredients considered central to

nomadic cuisine: water, flour and meat, and are prepared using methods that predate modern kitchens entirely.

A qazan, the large traditional cauldron, does much of the heavy lifting, alongside a mangal grill and a tandoor oven working in rotation. The results taste familiar in the best way, rooted in something recognisable, yet each dish carries its own twist.

That twist keeps it from feeling like a straightforward recreation of the past. Some of the produce even comes from a small kitchen garden right on the property, closing the loop between what's grown and what ends up on the plate.

Drinks follow the same philosophy, built to immerse guests in Kazakh culture rather than simply quench thirst. The cocktail list leans into sensory detail, considering the smell, sound, and tactile feel of each glass alongside its flavour and appearance.

Bartenders come armed with the story behind every drink, and they're clearly happy to share it. It turns a simple order into a small narrative moment rather than a transaction.

Wine gets treated with equal care. The list here isn't chosen for volume or trend; it's built to showcase the entire life cycle of a bottle, tracing the journey from the grapevine and the winemaker's philosophy to the moment it finally lands in the glass.

Hand-stretched noodles, marbled beef, shiitake, garlic knots, spicy tomato sauce.



Gruppo 63

Address: 220/3 Nazarbayev Avenue,
Almaty, Kazakhstan
Tel.: +7 (777) 933 0063

Some bars borrow a mood. Gruppo 63 borrows an entire movement, then pours it into a Negroni glass. Tucked into the heart of Almaty, the bar takes its name from the real Gruppo 63, a group of Italian writers and critics who came together in 1963, restless with tradition and hungry for something new.

That same energy runs through the room today, built for drinking rather than debating literature, though the intellectual edge never quite disappears. The influence of Federico Fellini's 8½ hangs over the whole space, less decoration and more a mood the room keeps circling back to, all neo-avant-garde style and 1960s Italian flair.

At the centre of it all sits the Negroni. The signature pour, La Notte di Negroni, starts with London dry gin, sweet vermouth, and bitter aperitivo, then folds in blood orange, dried cherry, and warm spices.



Served over ice in a low glass, it lands bitter and aromatic, built for slow sipping rather than rushing.

Colour carries the same intention throughout. Warm orange nods to the Negroni itself, cool grey adds contrast and restraint, and soft beige brings in a sense of history, like worn stone or old paper. Typography follows suit, bold display lettering echoing vintage Italian posters, paired with a handwritten accent that feels almost personal.

Beyond the aesthetics, Gruppo 63 is clearly built for regulars. A private cigar room comes with individual bottle lockers, while a closed Telegram group keeps loyal guests looped into private events and special pours. Intimate tastings and curated music nights round out a calendar built around connection, not just turnover.

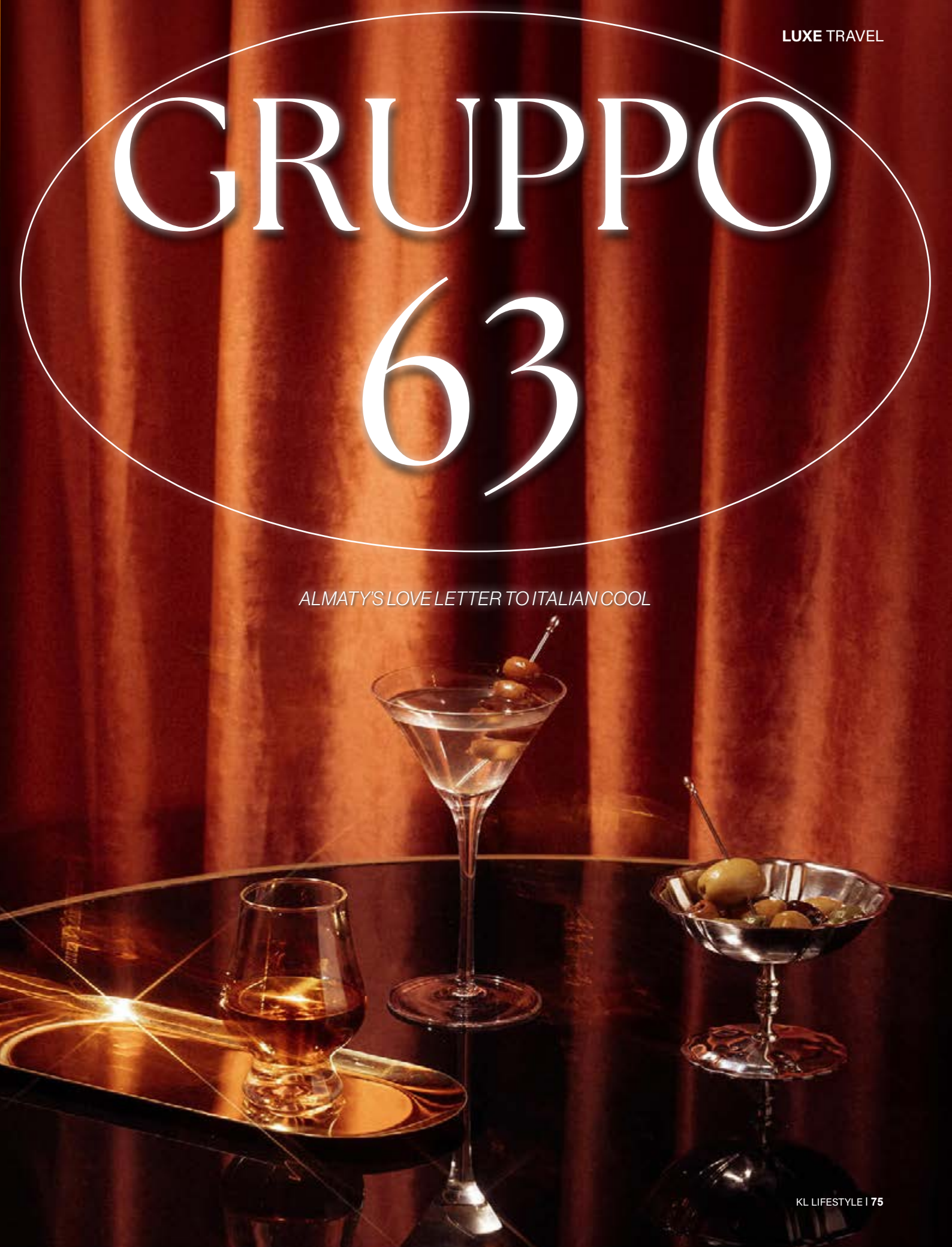
What Gruppo 63 ultimately offers is a rare kind of specificity in a city full of cocktail bars chasing broad appeal. It commits fully to one cultural reference point and builds every detail around honouring it properly, best experienced slowly, Negroni in hand.

That commitment is what makes it worth visiting twice over. First for the drink itself, then for everything sitting quietly around it: the colours, patterns and small rituals that never feel forced. Almaty has no shortage of new bars chasing attention. Gruppo 63 seems far more interested in earning it.



GRUPPO 63

ALMATY'S LOVE LETTER TO ITALIAN COOL



Horse Riding

KAZAKHSTAN'S OLDEST LOVE STORY



in the saddle. More experienced riders can push further out, covering longer distances at a faster clip, sometimes venturing toward quieter corners of the national park rarely seen by anyone arriving by car.

Horse riding in Kazakhstan is less about speed and more about perspective: seeing the steppe as it has always been seen, with no engine or windshield in between. Summer brings green pastures and quiet rides, while winter turns the trails snowy, and some resorts add sleigh rides for those who'd rather skip the saddle.

Traditions like kokpar, a mounted contest over a goat carcass, still draw crowds at regional festivals. Kumis, a slightly sour, lightly fizzy fermented mare's milk, remains another enduring part of Kazakh food culture.

For a culture-focused itinerary, a ride deserves a place early on, connecting visitors to a bond between people, land, and horses that spans thousands of years.



Long before Kazakhstan built glass towers in Astana or opened five-star resorts along its lakes, it built its identity on horseback. This is, after all, home to some of the earliest evidence of humans working with horses, stretching back roughly 5,500 years to the Botai culture in the country's north. That history doesn't sit quietly in a museum somewhere. It moves, quite literally, across the steppe every single day, and for visitors, climbing onto a horse here feels less like a tourist activity and more like stepping into something ancient still very much alive.

The scale of the landscape helps explain why horses matter so much. Kazakhstan is enormous, one of the largest landlocked countries on earth, and much of it unfolds as open steppe, rolling hills, and vast stretches where roads simply don't reach. For centuries, nomadic tribes moved through this terrain on horseback, and that relationship never really faded; it just adapted.

Today, horses remain deeply woven into Kazakh identity, celebrated in festivals, folk songs, and everyday rural life far from the capital's skyline.

For travellers, the Burabay region around Lake Shchuchye offers one of the more accessible ways into

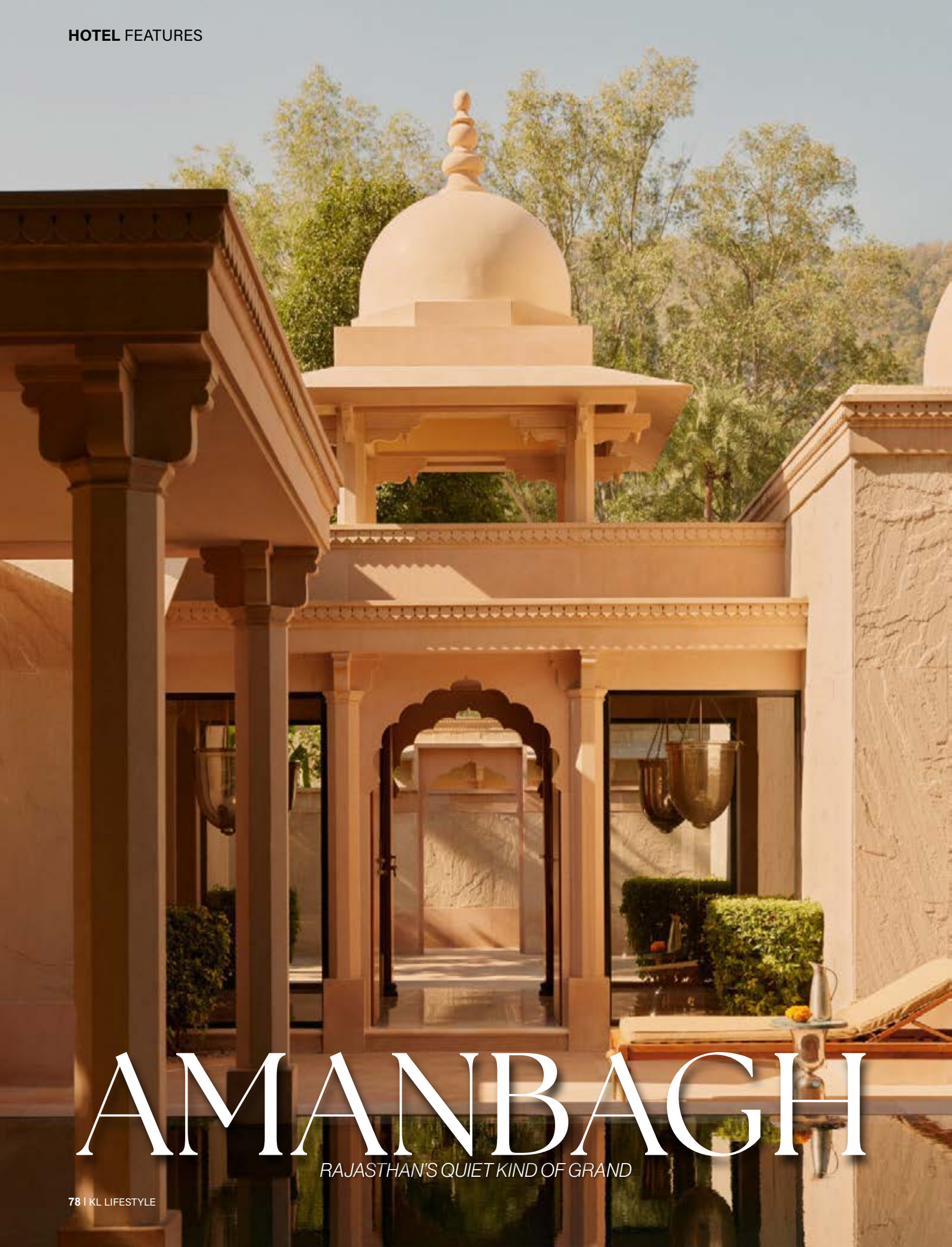
this world. Pine forests give way to open meadows, and riding trails wind through terrain that shifts from dense woodland to wide, breathable plains within a single afternoon. Guides here



tend to know the land intimately, often growing up around horses rather than simply training to lead tours, and that difference shows in how they read the terrain and the animals themselves.

Beginners needn't worry about being left behind. Most operators offer gentle introductory rides suited to first-timers, moving at an easy pace along well-worn trails with plenty of time to adjust





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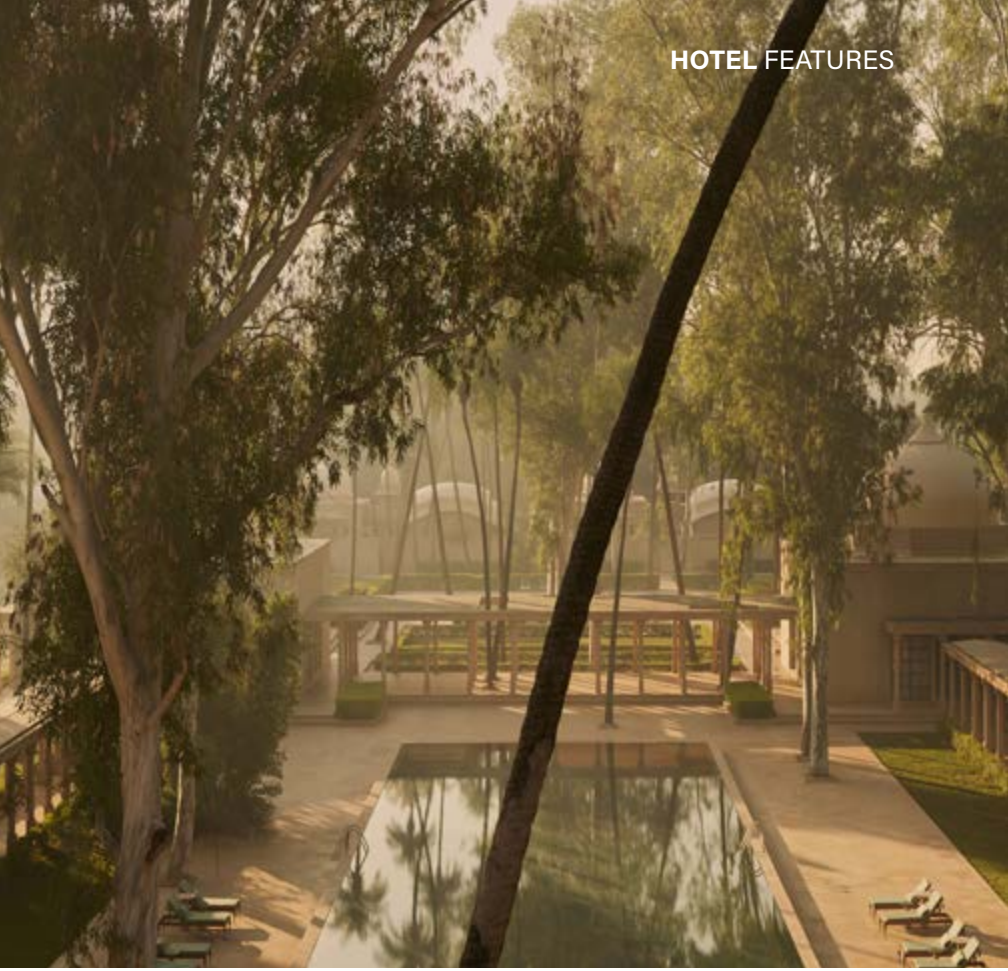
There's a particular kind of quiet that settles over the Aravalli Hills, one that feels older than the sandstone forts scattered across this stretch of Rajasthan. It's here, tucked into a garden oasis once used as a staging ground for royal tiger hunts, that Amanbagh makes its case for being one of India's most understated luxury retreats.

You arrive through gates that open onto rose-hued cupolas and vaulted entrances, Mughal-inspired architecture that rises straight out of the greenery like it belongs there. Nothing about the place feels loud. Even the pool, framed by arched colonnades and warm stone, seems to hold its breath.



The Suites and Pavilions sit beneath soaring domed ceilings, each one a light-filled retreat with its own private terrace or courtyard. Some come with their own plunge pools, so guests barely need to step outside to feel like they've disappeared somewhere entirely private.

It's the kind of privacy that doesn't announce itself. It simply is. There's no fanfare to it, no grand gesture. Just space, light, and stillness, arranged with quiet intention.



Dining here leans into ceremony without ever feeling stiff. Breakfast happens beside Somsagar Lake while mist still clings to the water, and dinner might unfold on the Polo Lawn under the glow of a thousand candles, or beneath a chhatra pavilion draped in red silk as the desert night closes in. Every plate carries the imprint of local culinary tradition, prepared with care and served without fuss.

Amansanti, the resort's spa, draws deeply from India's Ayurvedic roots, offering both single treatments and multi-day wellness immersions. The domed treatment rooms, wrapped in carved wooden screens, feel less like a spa and more like a place built specifically for slowing down.



Just a short distance away lie the ruins of Bhangarh, one of India's most storied abandoned forts. Guests can practise yoga among its ancient temple ruins at dawn, when the light turns gold and the crowds haven't arrived yet. For those craving more of Rajasthan's wild side, Amanbagh pairs beautifully with a stay at Aman-i-Khás in Ranthambore, home to tiger safaris and open wilderness.

Getting there is refreshingly simple for a resort that feels this far removed from everything. Amanbagh sits roughly two hours by private car from Jaipur, and keeps its own heliport for guests travelling from New Delhi who'd rather skip the road altogether.

Benefits of Head Spas

WHY HEALTHY HAIR MAY START WITH A HEALTHIER SCALP

The elaborate head-spa videos filling social media feeds are undeniably satisfying: microscopic scalp cameras, clouds of steam, deep cleansing and the now-familiar halo of water cascading around the head. But beyond the spectacle, is a head spa actually good for your hair?

Originating largely from Japanese scalp-care traditions and subsequently popularised throughout Asia, modern head spas treat the scalp with the attention normally reserved for facial skin. Treatments vary, but typically combine scalp analysis, cleansing, exfoliation, massage, masks or serums and sometimes steam.

In Malaysia, the concept has particular relevance. Heat and humidity can leave the scalp feeling oily, while sweat, styling products and frequent washing can contribute to build-up or irritation. A thorough cleanse may help remove excess oil and product residue, leaving the scalp and hair feeling fresher.

Massage is another major part of the experience. Beyond simply feeling good, scalp massage encourages temporary blood flow to the area and can help release tension around the head, neck and shoulders. For many clients, this relaxation element is as important as the beauty treatment itself.

Exfoliation may also help loosen dead skin and buildup, although more is not necessarily better. Aggressive

scrubbing or frequent exfoliation can irritate a sensitive scalp, particularly for people with existing skin conditions.

Then comes the biggest claim surrounding scalp treatments: hair growth.

A clean, comfortable scalp provides a good environment for healthy hair care, but a head spa should not be confused with a medical treatment for hair loss. Hair thinning can have numerous causes, including genetics, hormonal changes, nutritional deficiencies, stress and medical conditions. Massage and cleansing cannot correct all of these.

Persistent hair loss, bald patches, significant itching, inflammation or severe flaking are therefore better assessed by a dermatologist rather than repeatedly treated at a salon.

Where head spas arguably shine is in bringing attention to an area that has long been overlooked. We routinely cleanse, exfoliate and moisturise the skin on our faces, yet often think about our scalps only when something goes wrong.

The head-spa trend is changing that. And even without miraculous promises of thicker hair, a cleaner scalp, a relaxing massage and an hour away from the noise of the city may be benefits enough.

The HYROX Movement

THE GLOBAL FITNESS RACE MAKING ITS MARK IN KUALA LUMPUR

Running has had its moment. Strength training is firmly mainstream. Now, a rapidly growing fitness movement is bringing the two together.

HYROX is a competitive fitness race built around a standardised format: eight one-kilometre runs, each followed by a functional workout station. Participants move between running and challenges including the SkiErg, sled push, sled pull, burpee broad jumps, rowing, Farmers Carry, sandbag lunges and wall balls.

Unlike obstacle races, there is no mud,

climbing or unpredictable course. Every HYROX follows essentially the same format, allowing competitors in different cities to compare their results.

That accessibility is central to its appeal. HYROX may look intimidating, but it isn't reserved for elite athletes. Events include individual, doubles and relay categories, while different divisions allow participants to choose an appropriate level of challenge.

Now the movement is gaining serious momentum in Malaysia. Fitness clubs and independent gyms around the

Klang Valley are introducing hybrid training sessions, while runners who previously focused primarily on distance are adding strength work in preparation for the demands of competition.

The timing is significant. Kuala Lumpur is set to host its first HYROX event in December 2026, giving Malaysia's rapidly expanding hybrid-training community something concrete to work towards.



HYROX also reflects a broader change in fitness culture. Where gym-goers once tended to identify as either runners or strength-training enthusiasts, hybrid fitness encourages both. Cardiovascular endurance matters, but so does the ability to push, pull, carry and move efficiently while fatigued.

There is a social element as well. Training towards a defined event gives exercise a purpose beyond

appearance, while doubles and relay formats make competition accessible to groups of friends and training partners. Much like the running and pickleball communities that have flourished across KL, HYROX turns exercise into something shared.

It remains a demanding event. Anyone starting from a sedentary baseline should build fitness progressively rather than jumping directly into race-level training, particularly given the

combination of repetitive running and weighted movements.

Still, its arrival feels well timed. Malaysians have embraced running clubs, boutique fitness, pickleball and increasingly specialised workouts. HYROX brings several of those impulses together: competition, community and measurable progress.

Come December, Kuala Lumpur will find out just how big the movement has become.



Know Your Normal

Most beauty routines already involve a quiet moment of contact with the body. Body lotion is smoothed on after a shower, oil is worked into the skin before bed, a mirror is checked without much thought. This October, during Breast Cancer Awareness Month, those small habits carry a second purpose. They are a natural time to notice what is usual for you.

Breast awareness, as doctors describe it, is less a technique than a familiarity. It means knowing how your breasts normally look and feel, so that a change stands out. Malaysian clinical guidance treats self-examination as a way of raising awareness rather than as a screening method in itself, which is a useful distinction. The aim is not to search anxiously for problems but to become the person who would notice one.

The changes worth mentioning to a doctor are specific. A new lump or area of thickening, a difference in size or shape, dimpling or redness of the skin, nipple changes such as inversion or discharge, and pain that persists all merit an appointment. Most breast changes turn out not to be cancer, but that is a conclusion for a clinician to reach, and a prompt visit is always the better course than waiting.

Awareness works alongside screening, not instead of it. Malaysia's Ministry of Health offers clinical breast examinations to women aged 35 and above and recommends a mammogram every two years for women between 50 and 74. For those in their forties, the advice is to discuss individual risk factors and the benefits of screening with a healthcare provider, and many private hospitals encourage

THIS OCTOBER, SELF-CARE STARTS WITH PAYING CLOSER ATTENTION TO THE BODY, AND KNOWING WHEN TO ASK A PROFESSIONAL.

annual mammograms from 40. A family history of breast or ovarian cancer changes the picture, and women with one are advised to raise it with a doctor earlier.

Access is often the real obstacle, and there are ways around it. Government clinics with mammogram facilities charge modest fees, and subsidised and free programmes, including those supported by the National Cancer Society Malaysia, are available to eligible women aged 40 and above. Availability changes from year to year, so it is worth confirming current details with the society or a local clinic.

None of this asks for much. A booked appointment, a conversation with a doctor and a few unhurried minutes of attention are enough to make a difference. Breast cancer is among the cancers most commonly diagnosed in Malaysian women, and the outcome is generally better when it is found early.

Perhaps that is the truest form of self-care. It is not a product or a treatment, but the decision to look after oneself before there is a reason to, and to encourage the women around us to do the same.



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