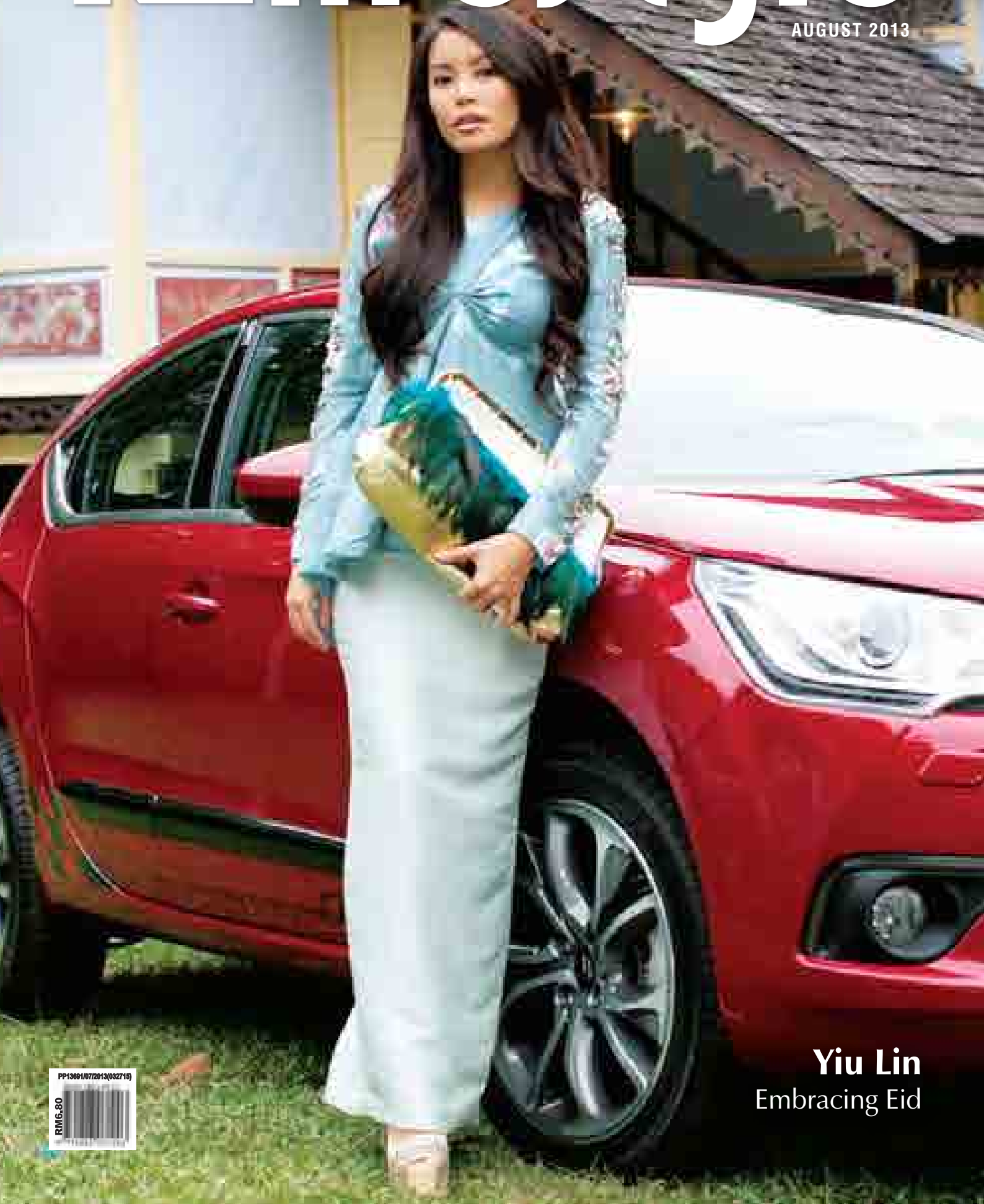


KL lifestyle

AUGUST 2013



Yiu Lin
Embracing Eid

PP13001/07/2013(032710)

RM6.80



1 KL lifestyle

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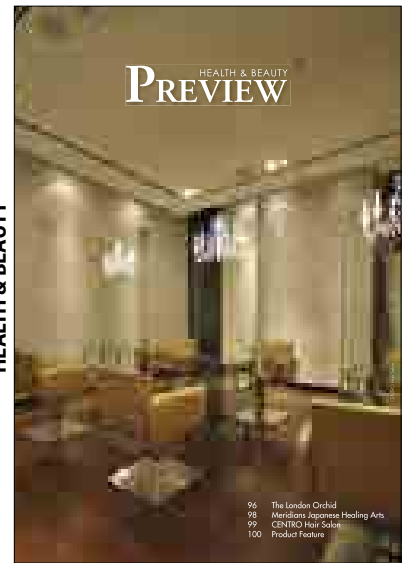
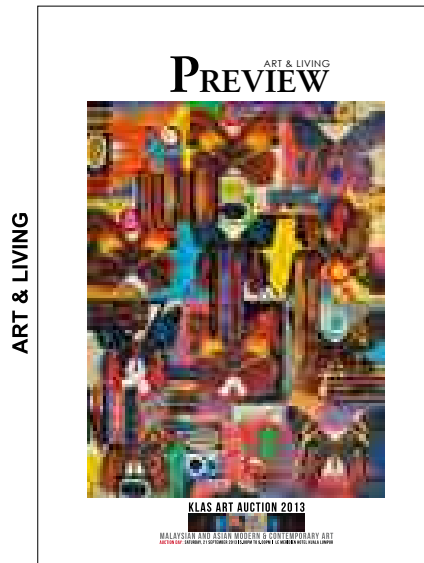
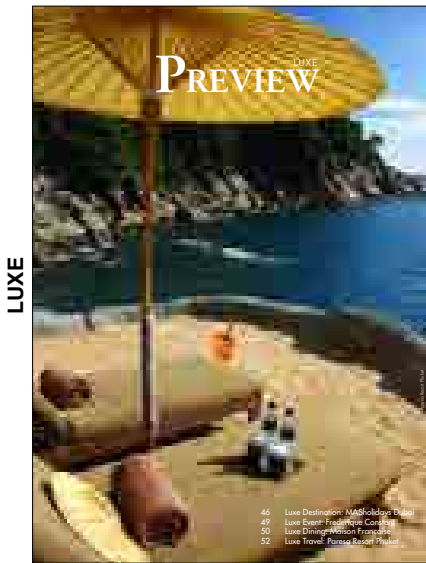
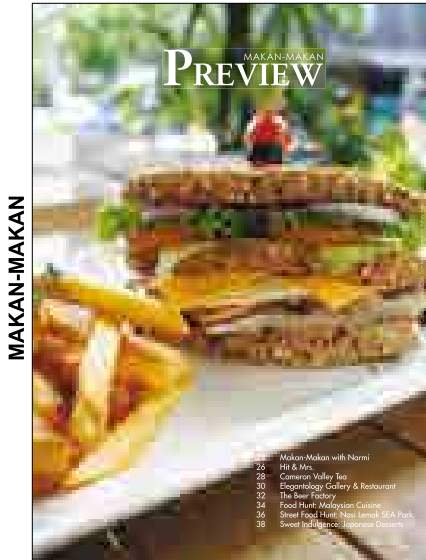
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AUDIT BUREAU OF CIRCULATIONS
(Incorporated in Malaysia)

Certification of average net circulation:
78,098 (from 1.7.10 - 30.6.11)

KL Lifestyle is distributed by MPH Distributor Sdn Bhd and sold at major bookstores at RM6.80 per copy. It is also available at all major hotels, KLIA and Malaysian airports, selected malls, restaurants, popular cafes and coffee chains, hair salons, and leisure and entertainment outlets in Kuala Lumpur.

Endorsed by



How to reach KL Lifestyle
For letters to the editor, subscriptions, advertising, news releases and reproduction permission:

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Printer
Art Printing Works Sdn Bhd
29 Jalan Riong, Bangsar,
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Cover story

SHOE-IN SUCCESS

Renowned fashion entrepreneur and designer, Ung Yiu Lin proves that slaving over passion definitely pays.



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COVER



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Ung Yiu Lin
Photography by:
Victorio Rodrigues
Outfit:
Jovian Mandagie
Location:
Rimbun Dahan
Accessories:
Klunched & Shoes, Shoes, Shoes
Car:
CITROËN DS4



100



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FUSION DANCE MUSIC SHOWCASE

Don't miss out the opportunity to catch this brilliant annual showcase by a Kepong-based performing arts academy.

17 August @ 8pm, PJ Live Arts, Jaya One

Tickets: RM33, RM48, RM53, RM68

017-228 9849
www.tix.my

DANCE

OUTCAST DANCE STUDIO PRESENTS: 2013 STUDENT RECITAL

Outcast Dance Studio presents its annual student recital, headed by power house dance couple Gavin Chan and Sally Oh. Join them for an afternoon of spectacular dance styles ranging from Salsa, Latin Ballroom, Belly Dance, Acrobatic Show Dance, Street Jazz, Pole Dance, and the Argentine Tango.

4 August @ 3pm, Pentas 1, klpac

Tickets: RM43, RM53, RM63

012-249 5785
www.outcastdance.com



Outcast Dance Studio

presents its:

2013 Student Recital

Date: Sun, 4th August 2013
Time: 3.00pm - 4.30pm
Venue: Pentas 1, Kuala Lumpur Performing Arts Centre
Tickets: RM43, RM53, RM63
(Available on the KLPAC website (www.klpac.org) and box office (Tel no: +603 4047 9000))

For more information contact Sarah on +6012 249 5785



ZOMBI SERANG PANGGUNG

IF I WERE A ZOMBIE, I'D EAT YOU FIRST!

ZOMBIE SERANG PANGGUNG

Marcell, Dika & Lynn find themselves alone in an auditorium trying to escape the clutches of the roaming zombies. The situation becomes precarious when Dika allows several strangers to join them in hiding and Marcell subsequently learns that one of these folks has been bitten by the zombies.

28 August to 1 September @ 8.30pm, PJ Live Arts, Jaya One

Tickets: RM25, RM20 (LIVE Cardholders)

017-228 9849
www.tix.my



NIAMAH SUTRA

Malaysia's original Talking Cock-er meets the Cocky Talker! Patrick Teoh and Douglas Lim open the festival in this highly-anticipated double-bill of karmic proportions.

1 to 3 August @ 9pm, PJ Live Arts, Jaya One

Tickets: RM80 (VIP), RM60 (Regular), RM55 (LIVE), RM50 (Economy), RM500 for 10 seats

017-228 9849
www.tix.my

THEATRE

OUR SISTER'S SON - A STORY OF A BOY THROUGH THE EYES OF HIS QUEENS

Our Sister's Son is the story of Ah Mei, who has always known her son, Ah Ren, was not like the other boys. Ah Ren would flee from a football, and found fishing far less exciting than singing Cantopop with his quirky Aunties. Now that Ah Ren has grown up and left the nest, his mother and her sisters are left in their kampung house in Kulim reminiscing and imagining the life that Ah Ren would lead as an 'unconventional' boy.

1 to 3 August, Pentas 2, klpac

Tickets: RM43 (adults) to RM33 (students, disabled, TAS card members)

Tickets for preview night on 1 August are sold at RM33 for all

03-4047 9000
www.klpac.org



THEATRE



14-18

EUGENE IONESCO'S MACBETT

MACBETT explores the irony of ambition through an epic, phantasmagorical dream-turned-nightmare. We invite you to this seismic, scary, seductive, symbolic and scandalous experience. After crushing a violent rebellion for the cowardly Archduke Duncan, loyal generals Macbett and Banco are seduced by two unassuming witches into starting their own revolution. Duncan meets his fate, but the throne is guarded by intruding ghosts, singing nobles and a walking forest. Only one will remain king, but for how long?

14 to 18 August @ 8.30pm, 17 & 18 August @ 3pm, TAS @ KuAsh Theatre, TTDI

Tickets: RM35 (adults), RM25 (students, senior citizens, disabled, TAS card members)

03-4047 9000
www.klpac.org

INVISIBLE FRIENDS, ELECTRIC SKIES AND OTHER MONOLOGUES

The Actors Studio Academy's Children's Ensemble returns with an electrifying collection of stories in a performance that will feature monologues by Roald Dahl, Alan Ayckbourn and even the PussyCat Dolls!

3 & 4 August @ 4pm, Indicine, klpac

Tickets: Entry by minimum donation of RM15

03-4047 9000
www.klpac.org



14-18



17-18

VIPER CHALLENGE

Viper challenge is a 20km challenge course, filled with man-made obstacles that will challenge both heart and spirit. It is Asia's perennial obstacle challenge, like no other. Designed to take you out of your comfort zone, you enter the challenge either as an individual warrior or as part of a team. An inaugural event and Asia's largest obstacles-based running event. The Viper Challenge obstacles are designed in Australia and built onsite to create one of the most unique obstacle-based events in Asia.

17 & 18 August, Sepang International Circuit

014-714 0157 / 012-476 3737
www.viperchallenge.com

MISCELLANEOUS



29-31

MALAYSIA MERDEKA ENDURANCE RACE

Introduced at the turn of the millennium, the MMER has been an instant hit with international teams and drivers from world-renowned endurance series including the LeMans 24 Hours, Nurburgring 24 Hours and Dubai 24 Hours. Make your way to Sepang for what is regarded as Asia's Biggest Race.

29 to 31 August, Sepang International Circuit
www.sepangcircuit.com

25



ROMEO & JULIET

James Ehnes, one of the brightest stars of the violin, joins music director Claus Peter Flor in Shostakovich's First Concerto, one of their specialties. Darkly introspective, reflective and sombre in mood, the concerto invariably leaves audiences profoundly moved. Equally moving is Prokofiev's Romeo and Juliet, the most successful full-length, three-act ballet score of the twentieth century. The music contains a wealth of memorable themes, passionate lyricism and compelling rhythmic excitement.

25 August @ 8.30pm, 25 August @ 3pm,
Dewan Filharmonik PETRONAS, Twin Towers, KLCC

Tickets: RM50, RM70, RM100, RM130

03-2051 7007
www.mpo.com.my

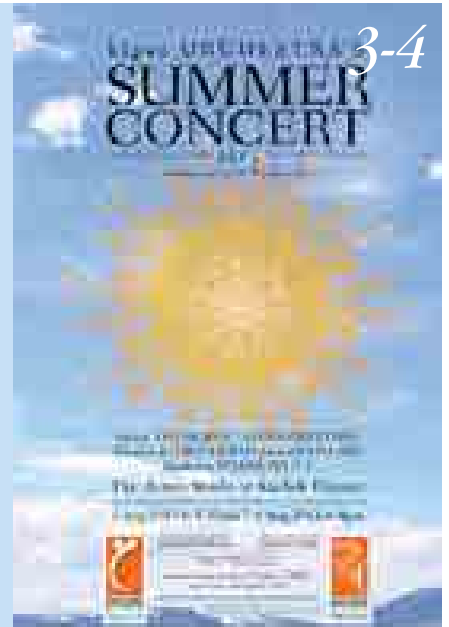
KLPAC ORCHESTRA'S SUMMER CONCERT

The Kuala Lumpur Performing Arts Centre is proud to present the klpac Orchestra's Summer Concert 2013. Feel the warmth of the summer sun as The klpac Orchestra brings you a line-up featuring Rossini's 'The Silken Ladder Overture', highlights from the music of 'Swan Lake' by Tchaikovsky, and Beethoven's 'Symphony No.7'.

3 August @ 8.30pm, 4 August @ 4pm,
TAS @ KuAsh, TTDI

Tickets: RM53 (adults) to RM33 (students, disabled, TAS card Members)

03-4047 9000
www.klpac.org



MUSIC

25

THE LOVER AND THE RASCAL



It is not often we get to hear a concerto for two pianos. This program doubles the pleasure with two concertos, each requiring four hands. Mozart's concerto is probably the best-known example of its type, followed by one written by Poulenc nearly two centuries later and inspired by both gamelan music and Mozart. Framing the concertos, we hear two of Richard Strauss's most popular tone poems, one depicting a legendary lover, the other a rambunctious rascal.

25 August @ 8.30pm, 25 August @ 3pm,
Dewan Filharmonik PETRONAS, Twin Towers, KLCC

Tickets: RM50, RM70, RM100, RM130

03-2051 7007
www.mpo.com.my

17

MALAYSIA IN SYMPHONY 15TH ANNIVERSARY CONCERT



Celebrating the 15th Anniversary of its inaugural concert on 17 August 1998, the MPO premieres a new work from Malaysian prodigy Tengku Ahmad Irfan. Irfan describes his piece as a "fantasy inspired by elements of Malay traditional music." Irfan is also soloist in Prokofiev's fiendishly difficult second Piano Concerto; the concert ends with waltzes from Richard Strauss' opera Der Rosenkavalier.

17 August @ 8.30pm, 18 August @ 3pm, Dewan Filharmonik PETRONAS, Twin Towers, KLCC

Tickets: RM120, RM180, RM230, RM280 (17 August) | RM90, RM130, RM180, RM250 (18 August)

03-2051 7007
www.mpo.com.my



METALLICA LIVE IN MALAYSIA 2013

Metallica, formed in 1981 by drummer Lars Ulrich and guitarist and vocalist James Hetfield, has become one of the most influential and commercially successful rock bands in history. They have sold 110 million albums worldwide and played to millions of fans all over the world.

21 August @ 9pm, Stadium Merdeka Kuala Lumpur

Tickets: RM198, RM353, RM383, RM453, RM553, RM683

03-2282 2020
www.ticketcharge.com.my



GOOD VIBES FESTIVAL

Malaysia's very own music festival for all ages will feature headliners consisting of iconic international musicians, The Smashing Pumpkins, Modest Mouse, Ash and Japandroids who will play exclusively in Malaysia. The headliners will join a host of local acts and tastemaker DJs from around the region.

17 August, Sepang International Kart Circuit

Tickets: RM158 (Pre-sale until 16 August), RM188, RM258 (VIP available until 16 August)

www.goodvibesfest.com

MUSIC



LINKIN PARK "LIVING THINGS" WORLD TOUR LIVE IN MALAYSIA 2013

After nearly a decade of anticipation, Linkin Park returns to Malaysia to kick off their Living Things World Tour. The award-winning, multi-platinum alternative rock band comprises co-lead vocalist Chester Bennington, drummer/percussionist Rob Bourdon, guitarist Brad Delson, bassist Dave 'Phoenix' Farrell, DJ and programmer Joe Hahn and Mike Shinoda, co-lead vocals, keyboards, guitar.

19 August, Stadium Nasional Bukit Jalil

Tickets: RM98, RM198, RM298, RM353, RM453, RM553, RM683

03-7982 5523



AIR SUPPLY WORLD TOUR LIVE IN MALAYSIA 2013

In 2010, the legendary duo, Air Supply played three sold-out shows in Malaysia and gave Penang and Kuantan their first exposure to a full-scale concert by international artistes. After 3 years, this hits-making band will return to Malaysia to dazzle the audience with their romantic and everlasting songs.

17 August @ 8pm, Calvary Convention Centre Bukit Jalil

Tickets: RM183, RM303, RM453, RM653

03-9223 3667
www.ticketcharge.com.my



31

INDEPENDENCE DAY

Hari Merdeka (Independence Day) commemorates the independence of the Federation of Malaya from British colonial rule in 1957.

31 August, Nationwide

www.tourism.gov.my



8-9

HARI RAYA AIDILFITRI 2013

After fasting from dawn to dusk for a month, this is the time to celebrate! Hari Raya Aidilfitri marks the end of the Ramadan month (fasting season) and every year this festive occasion is celebrated on a grand scale in Malaysia. The highlight of this joyous occasion is the open house where the Muslims will invite their friends from various races and cultures to their house to join in the merry making and enjoy traditional Malay favourites such as ketupat, rendang and satay!

8 & 9 August, Nationwide

www.tourism.gov.my

AROUND MALAYSIA

1 MALAYSIA CONTEMPORARY ARTS TOURISM FESTIVAL

This prestigious event gives an insight into Malaysia's fascinating contemporary art scene. The unique platform showcases both established and up-and-coming names in the industry.

2 July to 30 September

03-2693 7111
www.tourism.gov.my



2-30



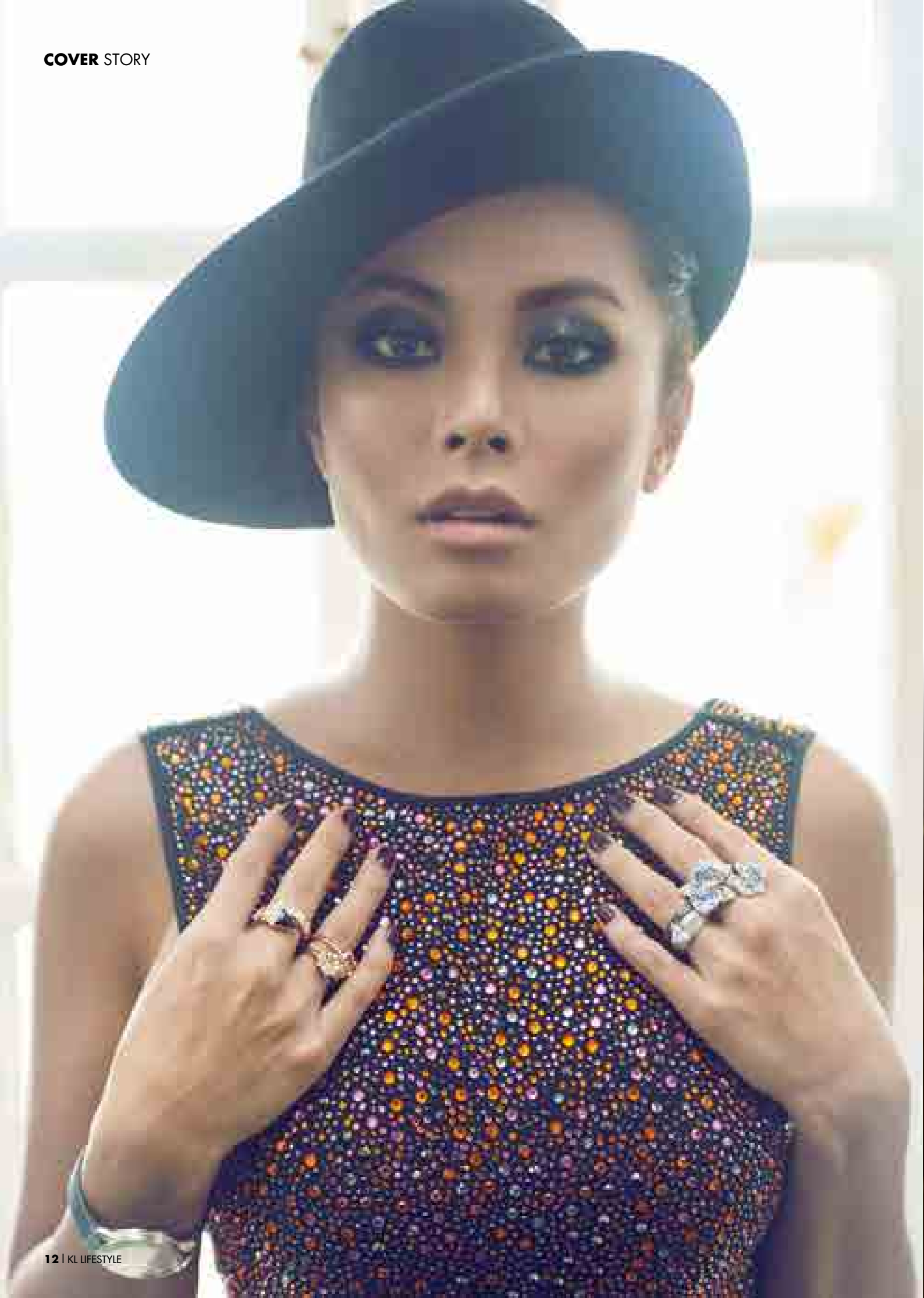
29-1

1 MALAYSIA MEGA SALE CARNIVAL

Shopaholic alert! One of the three major shopping seasons in the country is back with mega shopping excitement, dining options, endless entertainment and fun-filled activities!

29 June to 1 September, Throughout Malaysia

03-2614 8691
www.tourism.gov.my



A SHOE-IN SUCCESS

Renowned fashion entrepreneur and designer, Ung Yiu Lin proves that slaving over passion definitely pays.

By Marlina Azmi

KL Lifestyle's August cover girl, Ung Yiu Lin is the perfect testament of how following one's passion can be very fruitful. At the age of 33, Yiu Lin is the proud owner and designer of Shoes, Shoes, Shoes and luxury bag brand, Klutched. The fashion entrepreneur has successfully expanded her brands presence on the local front and at the international level over the years. In 2013, Klutched made waves by receiving the Parisian fashion industry's seal of approval through Galeries Lafayette Paris' purchase of Klutched's Spring/Summer 2013 collection.

This year's Hari Raya Aidilfitri or Eid celebration will be a special one for the talented lass, as she will be celebrating it for the first time as a married couple with her husband, Azlon Iskandar. With an array of excitement surrounding her life at the moment, we take a look at Yiu Lin's journey of being fashionably successful.

The story of Shoes, Shoes, Shoes

A woman with beauty and brains, Yiu Lin graduated with a Bachelor of Commerce in Accounting and Finance from the University of Melbourne and she also completed her Master's in Applied Finance from Monash University, Melbourne. She didn't jump into business upon graduating but instead returned to Kuala Lumpur and joined a global management consultant firm and spent two years working there. Her job in the corporate world included strategic management

consulting, working with CEOs of well-established companies, travelling around the region, providing consultancy to large companies on projects and on the best practices and operational efficiency. The experience gained was indeed very useful when she finally came up with the idea of creating her own business.

Setting up a business has always been a lifelong dream for Yiu Lin but at the beginning, she wasn't sure what business she would venture in. "Having known that my calling was always to be an entrepreneur, I just stumbled upon the idea of it perhaps being in fashion when I was in Australia. Australia was going through a wave of independent homemade designers, who did not come from a fashion or design background, but just innate creativity and sheer passion. That was when I realised I was not bound to start a business that I already knew about or studied in school, I just needed to be passionate about it. And I loved fashion by the time I was a young adult in university. That was how Shoes, Shoes, Shoes came about," said Yiu Lin.

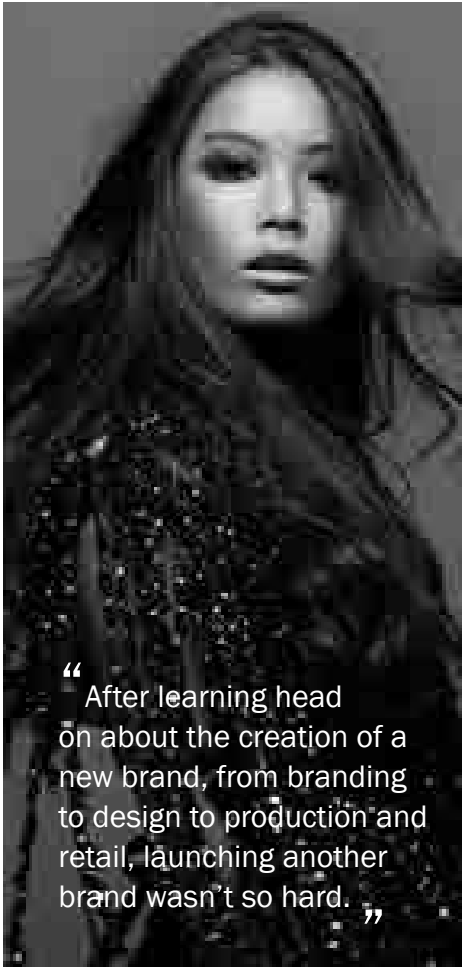
"I noticed that there was such a big gap in the market for affordable and trendy quality women's shoes. Women will either buy cheap uncomfortable shoes for RM99 or pay close to RM700 for a decent leather pair, or pay insane prices for designer shoes. I felt that women should be able to purchase many beautiful shoes at one

go and not feel the big pinch in their purse. Let's not deny that women are obsessed with shoes and sometimes can be irrational about. Those two reasons are why the shoe business made sense to me," she added.

Yiu Lin grew up admiring her mother's shoe collection and like most women, she is a huge fan of it too. Combining her love for shoes and her interest in designing, Shoes, Shoes, Shoes was introduced to the market in March 2006. The flagship outlet in Jalan Telawi 3, Bangsar was launched in March 2006. Earlier, there were minor hiccups like the three-month delay from its targeted date and even the delayed stock that was held up at Customs. This year marks Yiu Lin's seven-year career in the designing industry and to her, designing is only part of the job as she focuses on creating gorgeous shoes, which are also comfortable. Since the opening of the first store in Jalan Telawi 3, Bangsar, the brand opened its second outlet at the Bangsar Shopping Centre in January 2010 and a To-Go Concept Kiosk at The Gardens Mall, Mid Valley City. In early August 2012, it expanded with the launch of two new exciting stores, one at Great Eastern Mall, Ampang and a pop-up store at Publika, Solaris Dutamas. Shoes, Shoes, Shoes is also found in Robinsons, Marina Bay Sands, Trixelina, Millennia Walk and WhatWomenWant in Orchard Road, Singapore and also MIX, Greenbelt 5, Manila, Philippines.



ShoesShoesShoes flagship store in Bangsar



“ After learning head on about the creation of a new brand, from branding to design to production and retail, launching another brand wasn't so hard. ”



Klutched display at Tranoi Trade Show, Paris

Continuing the fashion empire with Klutched

The birth of luxury bag brand, Klutched was a natural progression since Yiu Lin was already doing shoes. She felt it was high time for a Malaysian bag label to break into the international fashion scene, which meant doing something differently by using materials that are very accessible in the region and infusing the unique Asian culture and feel into bags that have an international flavour. Klutched is a result of two good friends combining their passion for designing amazingly gorgeous bags. It began in 2010 when Yiu Lin and Zaireen Ibrahim decided to put their artistic minds into creating clutches and totes that would become objects of love for women

worldwide, with the intention of sharing with them their unique vision of a perfect bag. The partnership between the two showcased a perfect synergy of creative, entrepreneurial, marketing and brand expertise with enthusiasm, fashion savvy, individuality and a whole lot of positive energy. “After learning head on about the creation of a new brand, from branding to design to production and retail, launching another brand wasn't so hard. It was a no brainer from starting with shoes to move on to bags. After all, women also have an insatiable appetite for handbags, don't we?” said Yiu Lin.

In 2011, Klutched was invited to participate in the Tranoi Trade Show during the Paris Fashion Week, an elite fashion scene where people in the fashion industry from around the globe gathered for an intimate party in Paris that also introduced them to the gorgeous Malaysian-made bags. Today, Klutched is known internationally at one of the fashion capitals in the world after spending four seasons in Paris, where it has made its way to Galeries Lafayette. It received the nod of approval from the Parisian fashion industry where it was glamorously paraded along renowned brands like Valentino, McQueen, Kenzo and Valentino Red.

In 2012, Klutched collaborated with StyleLab from London and had a fantastic success at their luxury pop-up event in Croatia as well. In Kuala Lumpur, you will be able to find these breathtaking pieces at M-Women, The Gardens Mall. “Now that we have managed to successfully break into the world fashion scene with the buying of our collection by Galeries Lafayette Paris, I hope to take Klutched to the next level and be the coveted bag brand in all hip stores worldwide,” she said.



Yiu Lin decked in Jovian Mandagie's creation with a Klutched clutch and Shoes, Shoes, Shoes heels

Marital bliss

In December 2012, Yiu Lin married former squash champion, Azlan Iskandar at the very picturesque Casabrina Villa in Raub, Pahang. The gorgeous couple was already dating for five years prior to their wedding. According to Yiu Lin, who had converted to Islam, Azlan proposed to her over two years but due to their demanding work commitments, the wedding could only take place last year. They are seen as the perfect couple as they are equals not just in the looks department, but in their careers as well.

"Being very career focused, I needed a man and partner that would understand my drive, and not only embrace it but understand the importance of my business to me. In a way, Azlan is exactly like me. He is extremely driven, a go getter and a self made person. So that made us somewhat built on the same fundamentals and principles in life. He not only is supportive but he pushes me to be better. We both make each other a better person and I guess that's how I knew he was the one for me."

Just like Yiu Lin, Azlan is successful in doing what he's passionate about. In 2011, he retired professionally from squash and has been busy running his Azlan Iskandar Squash Academy (Aisa). The academy aims to make squash accessible to the public through coaching programmes, classes, clinics and squash camps.

Aside from running the academy, Azlan also organizes squash events and tournaments for kids. His aim was to make the top 10 and make a name for himself, which he has succeeded in achieving.

Azlan left the professional scene after winning 13 PSA Tour titles in 13 years and reaching his highest ranking of No. 10 in March 2011. He made his Malaysia Games debut at the age of 11 before winning gold in 2002, reached the 2010 Commonwealth Games semi-finals in New Delhi and claimed a first Asian Games gold in Guangzhou the same year. He also won the Malaysian Open thrice in 2004, 2007 and 2010, the Kuala Lumpur Open twice in 2003 and 2006 and the 2007 North American Open.

"Married life has been good. We have always been a stable couple due to our honesty with each other. So married life is very much the same as when we were dating," said Yiu Lin.

Celebrating Eid

This year's Hari Raya Aidilfitri/Eid will be their first as a married couple. Yiu Lin and Azlan will be spending a few days of the festive season in Kuching, Sarawak where Azlan is from. "We are excited about celebrating Hari Raya for the first time as a married couple. We are going back to Kuching, Azlan's home town to see his grandmother who's nearly 90 years old and of

course to celebrate it with the rest of his family. I'm really looking forward to going to open houses and plenty of eating that goes with it. Since this is our first Raya as a married couple, we'll also be giving out a lot of Raya packets," she revealed

Women especially, get excited donning new traditional outfits for the day and it's no exception with Yiu Lin. "An excuse to dress up is always good. In light of the recent elections, we have set the Barisan Nasional's blue as this year's Raya colour for our outfits. Rizalman, my favourite designer who also made all my wedding dresses will be making our Raya wear too," enthused Yiu Lin.

Striking a balance

Yiu Lin is indeed one of the busiest women in the country with successful fashion labels under her belt and a marriage to grow. Her calendar might be packed with work but the beautiful entrepreneur has got the answer on balancing her career and married life. "I think the balance shifts at different stages in your life; the weight between family, relationship and career take on different ratios at different stages. At the earlier stages of my life, my career was a big priority and the people around me understood that. Of course now being much older and in a committed marriage, I'm ready to embrace the new stage of my life, whereby the focus shifts more towards building a family. Of course one can't stop and ignore the career that has been built up, but I will have a bigger reliance on my team to continue the good work with of course me supervising very closely," said Yiu Lin.



Yiu Lin with husband, Azlan Iskandar

PREVIEW

MAKAN-MAKAN



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- 36 Street Food Hunt: Nasi Lemak SEA Park
- 38 Sweet Indulgence: Japanese Desserts



NARMI

Discovering his zen spot for work and play

By Nicolette Ng

Imran Fadzil Ishak or Narmi, may seem familiar to those who have been following the local music scene, especially if you're a fan of One Buck Short. The ultra-talented drummer who was in need of a more discerning outlet to express his creativity, decided to venture on a solo stint, displaying fearless honesty in his music. Creating headstrings with his listeners seem effortless as Narmi's songwriting revolves around how he sees the world and putting it into words that paint a picture you'd want to share with people around you.

"Right now, the team and I are finishing up some studio work. I'm doing a duet with a local artiste and also working on the single which we hope to release in the last quarter of the year," explains Narmi.

Narmi's debut EP, *Adventures*, was named as such because he wants his songs to take people on adventures. On top of that, Narmi also posts pictures to Instagram, which he tags as #narmiadventures, so it was a natural move for him.

His hit single "Make Me Whirl" from the *Adventures* EP successfully charted the Hitz Top 40 countdown and remained number one on the MET 10 charts for three consecutive weeks. The quirky song tells a story of the many ways of keeping the love in progress with the

convenience of connectivity such as Skype and Tumblr. When asked what inspired the song, he simply answered with a smile, "A girl."

When it comes to his personal time, Narmi likes a quiet place and he often dines at Sushi Zanmai in 1 Mont' Kiara. "The mall itself is not too busy. Most of my meetings take place there, so it has always been a happy place for me. Salmon Sashimi is a must and I usually have Tenzaru Soba because I love cold noodles!" says Narmi.

Sushi Zanmai is a genuine conveyer-belt sushi restaurant, serving authentic Japanese sushi for as low as RM1.80 per plate. Backed by more than 20 years of experience in Japan, Sushi Zanmai possesses extensive expertise for raw material selection and uses only genuine ingredients coupled with original recipes, to provide dishes that are authentically Japanese.

According to Narmi, the restaurant was where the *Adventures* EP, website, fanpage and concept were "conceived". He plans to get a full-length album out in 2014 and since One Buck Short is also back into writing mode, Narmi foresees next year to be quite an interesting one.



Sushi roll



Sushi Zanmai 1 Mont' Kiara



Comfortable dining area



Salmon sashimi

Sushi Zanmai
 Lot L1-01, 1 Mont' Kiara,
 No. 1, Jalan Kiara,
 Mont' Kiara, Kuala Lumpur
 Tel: 03-6201 8010

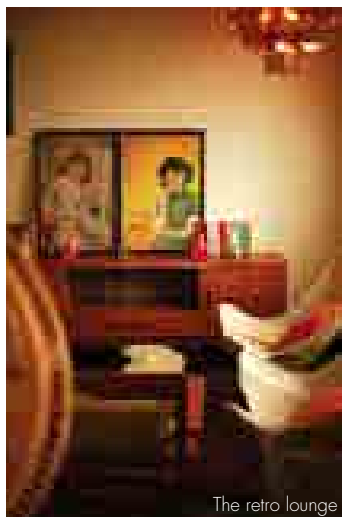
HIT & MRS.

Hitting all the right spots

By Marlina Azmi



15 & 15A, Lorong Kurau, Taman Weng Lock, Bangsar, KL
Opening Hours: Tues-Sun, 7pm-11pm, Saturday & Sunday brunch,
11am - 2.30pm (restaurant), 5pm-11pm (bar)
Contact: 03 2282 3571



The retro lounge

The eclectically elegant Hit & Mrs. restaurant is the BIG Group's first independent outlet that isn't located in a shopping mall. Focusing fully on the art of fine dining, the restaurant finds itself perfectly located on the short strip of shophots along Lorong Kurau in Bangsar.

Surrounded by residential areas, Hit & Mrs. gives its customers a comfortable and relaxing environment away from the hustle and bustle of commercial business locations. Comprising two tiers, the ground floor caters to its diners while the first floor houses its nostalgia-themed bar, which caters to patrons who are more interested in chilling out with a couple of drinks in their hands.

Divine decor

Hit & Mrs. reminds us of old houses complete with rattan chairs, frosted panes and peeling cabinets. The unique interior decoration featured in Hit & Mrs. plays a big role in enhancing its customers' dining experience. They have incorporated various elements and it is evident from the retro 60s-themed bar and lounge upstairs, the al fresco industrial finish of the dining room to the open kitchen and serving counter.

The open kitchen is part of the dining area and from within its vicinity, the team work with quiet efficiency without disturbing the diners. The simple but stylishly dressed tables dominate the semi open-air atrium that is also air-conditioned. Moving on upstairs, the well-stocked bar provides its customers with not only deliciously yummy drinks, but also entertainment in the form of old P.Ramlee movies screened on its TV and music from similar era.



Home cured salmon and squid in focaccia

Dining details

The menu at Hit & Mrs. changes on a monthly basis to give its customers more time to get a taste of the featured dishes. The prices vary from RM35 for starters and appetisers to RM55 for main dishes and RM25 for desserts. An eight-course tasting menu for the whole table is too available for RM175, enabling diners to indulge in a culinary adventure across the menu. If you don't fancy anything on the menu, the chef will be more than willing to create something on the spot that will tickle your taste buds.

Aside from dinner, Hit & Mrs. opens its doors on weekends from 11am to 2.30pm to serve its customers the weekend brunch special. Just like its dinner menu, the brunch selection features uniquely sumptuous dishes like the Quinoa Granola, Pana French Toast, Pisang Emas and Chantilly, a traditional Fry Up breakfast and Scrambled Eggs, Home Cured Salmon and Squid Ink Focaccia. Making prior reservations is highly recommended for both dinner and brunch.

Delectable dishes

The food featured on Hit & Mrs. eclectic menu are a combination of several influences including French, Italian, Asian and everything else that could possibly taste amazing. What makes the food one of a kind is the techniques and ingredients used during the cooking process. Some of the restaurant's signature ingredients are flown from overseas to ensure its customers are served with nothing but the best. For instance, foie gras and scallops are

flown all the way from France while meat products such as lamb and beef come from New Zealand.

Our culinary adventure began with the amuse bouche where we were served a mango and coriander shooter served with white peach jelly, infused apple and pear alongside cranberry gel and cherry foam. The combination of these ingredients presented us with something fresh and perfect as a palette cleanser.

We kicked off the real adventure with two amazing starters, which included the marinated raw scallops served with beetroot and truffle jelly and the chicken leek terrine with raisin jam and spiced pears. The combination of the scallop plate was simply divine while the chicken leek terrine's flavour was successfully enhanced with the addition of the raisin jam and spiced pears.

After tasting the impressive starters, we really did have high expectations of the main course and we were definitely not disappointed. The Barramundi

served with leek and tomato risotto was a definite win for us. The fish was cooked to perfection and it went very well with the tomato risotto and leek. If you're not a fish fan, Hit & Mrs. is also awesomely good with its red meats. Our second dish was the beef tenderloin with squid ink speazle and beetroot mash. Speazles are odd-shaped tiny pasta and it was delightful to eat it with the tenderloin that lived up to its name as the meat was cooked nice and tender.

All good things must come to an end and we were more than satisfied with the final presentation. Despite our doubts on the combination of ingredients, the mint cake served with white chocolate and celeriac ice-cream and yuzu granite was an eye opener and awesomely delicious. We were continuously spoiled with the valrhona-inspired cake served with salted caramel ice-cream, which was rich in flavour and full of character, a testament of what Hit & Mrs. is all about.



Beef tenderloin with squid ink speazle and beetroot mash

CAMERON VALLEY TEA

Comforting tea tales

By Nicolette Ng



*Bangsar:
28, Jalan Telawi 5, Bangsar Baru, Kuala Lumpur
Tel: 03-2202-2155*

*Publika:
A2-G2-01, Solaris Dutamas, Publika No 1, Jalan Dutamas 1, Kuala Lumpur
Tel: 03-6206 1354*

“ Today, the company's tea plantations stretch over 1,600 acres and Bharat Group exports its fine products to over 24 countries. ”



Cameron Valley Club Sandwich

The Bharat Group is a diversified, Malaysian conglomerate with special focus on tea. The company was founded by an Indian immigrant, Shuparshad Bansal Agarwal, and it began life in 1933 in scenic Cameron Highlands. Its first, carefully tended and lovingly nurtured crop of unprocessed tea leaves was sold to a factory next door before the company grew tremendously in size and scale as it went through the ebbs and flows of the twentieth century.

Today, the company's tea plantations stretch over 1,600 acres and Bharat Group exports its fine products to over 24 countries. Initially a wholesaler of tea supplying leading Malaysian and international brands, the company has grown its retail presence through brands like Cameron Valley and into food and beverage with two cafes located in Bangsar and Publika respectively.

With the existence of Cameron Valley Tea in the Klang Valley, there's no need to drive all the way to Cameron Highlands for a taste of the exquisite brew of pure highland tea by Cameron Bharat Plantations.

At Cameron Valley Tea, the tea goes beyond a simple blend served in fancy chinaware. Here you can experiment with fruit-flavoured teas and their house specialty teas, which include Cardamom Tea and Masala Tea that are served in a simple brew or be adventurous with their tea smoothies and local specialties like Strawberry Teh Tarik and Orange Teh Tarik.



Teh Tarik Float

Personally, I would recommend you to try the Teh Tarik Float. The taste of the freshly brewed tea that's pulled with milk to create a thick layer of bubble, topped with a scoop of vanilla ice-cream is exactly what you need, especially to satisfy your craving for a glass of teh tarik on a hot day.

A must-try for meat lovers is the Deep Fried Chicken Chop. Served with rosemary potatoes and garden vegetable, their chicken chop is fried to crisp on the outside and tender and juicy on the inside, making it a perfect combination of texture in every bite. It's no wonder this dish is a best seller at Cameron Valley Tea. And for the sauce, you can have mushroom sauce or black pepper sauce, or even both with your chicken chop as they're served together on your plate.

Besides the tea, Cameron Valley Tea also cooks up a wide selection of wholesome comfort food for you to choose from. Their food menu includes pasta, sandwiches, salads, desserts and many more. Among the must-try are the Cameron Valley Club Sandwich, Aglio Olio Seafood with Chilli Flakes and the Waldorf Salad.

On weekends, the Cameron Valley Tea in Publika has a busker performing at night. So if you're a fan of good live music, it is time to gather your friends and flock down to the cafe for a chill-out time and sink into beanbags with great company combined with good food and of course, a great cup of tea.



Bean bag area



Deep Fried Chicken Chop

ELEGANTOLOGY GALLERY & RESTAURANT

Fine food served with style

By Nicolette Ng



35, Level G2, Publika, Solaris Dutamas, 1, Jalan Dutamas 1, Kuala Lumpur
Tel: 03-6206 5577



Scallop Soup

Elegantology Gallery & Restaurant took a different approach by opening in an up and coming location, Publika.

While most fine dining outlets seem to shine in high-rise buildings and in high-profile places, Elegantology Gallery & Restaurant took a different approach by opening in an up and coming location, Publika. Combining a restaurant and a boutique, Elegantology is poised to set fashion and culinary trends, housing a couture gallery featuring exclusive men's fashion and lifestyle collections created by reputable local designers alongside a gastronomic haven helmed by celebrity chefs Johnny Fua and Sherson Lian.

The dynamic duo who gained fame through Asian Food Channel's "Great Dinners of the World", works very closely to create an impressive menu that changes every two weeks to make sure its diners experience something new every time. Johnny and Sherson will also be regularly collaborating with rising, as well as renowned guest chefs to refresh the menu and explore new culinary trends.

Elegantology does not serve a specific cuisine, but a lot of Asian flavours are incorporated

into the dishes, which are a creative combination of unique and surprising ingredients that one wouldn't typically see in a dish together. Eager to explore the exclusivity that Elegantology has to offer, I put on my killer heels and made my way to the restaurant for a night of fine dining.

Making its way to my table first was a bite-sized serving of foie gras mousse that was torched and infused with mushroom and truffle oil. The combination of strong flavours blended well and was balanced off with the light greens that were used as garnish.

After tickling my taste buds with a luxurious treat, I was presented with a serving of scallop soup. Sipping on a spoonful of the broth, I was hit with a familiar taste, which I couldn't quite put my finger on. Failing to recognise the taste, I decided to just enjoy the freshness of the perfectly cooked scallop that was well complemented by the broth.

As I went into the third dish, the cod fish, I had the honour of speaking to the two executive chefs about



Gallery

the dishes that I had. According to them, the theme for that week was actually Malaysian street food and the familiar taste from the scallop dish that I couldn't figure out was inspired by the famous fish head noodle. The cod fish that I was having was an upscale version of the asam pedas from Melaka and I must say they did a good job turning something as simple as asam pedas into an elegant dish with a fresh slice of cod fish and clever play of spices.

Next, I had the privilege to sink my teeth into a generous cut of Master Kobe beef, charred to perfection at medium rare. Who would have thought a simple marinade of soy sauce could make a piece of meat stand out like it did at Elegantology. With every slice that melted beautifully in my mouth, I got a burst of flavours that lingered even after the meat disappeared down the throat.

Dessert was very much an easy one to figure out as it shouted "sai mai lo", which is a Chinese style dessert that consists of shaved ice, sago and fresh fruits. The Elegantology version, however, combines shaved watermelon-flavoured ice with fine slices of rock melon, jackfruit and blueberry and topped with honeydew-flavoured cream. This refreshing dessert is definitely the perfect way to end my meal.

As far as fashion is concerned, the collections carried at Elegantology feature timeless elegant pieces in limited numbers that are tailored for the most sophisticated of tastes. The current collections available at Elegantology are designed by both upcoming and established local fashion designers, including Beatrice Looi, Daniel Chong, Hayden Koh, Ian Chang, Jason Zeck Lee, Joe Chia, Justin Yap, Michael Ong and Venie Tee.



Bar

THE BEER FACTORY

The food pros and beer experts (Non-Halal)

By : Ravinder Kaur



Ground & Mezzanine Floor, Sunway Giza, 2 Jalan PJU 5/14, Kota Damansara.
Opening Hour: Mon-Thurs, 5pm-2am; Fri-Sat, 5pm-3am; Sun, 5pm-2am



Pork Satay



Dancing Nachos



Pork Ribs

Consuming alcohol on the premises of a factory would definitely be frowned upon, but at The Beer Factory it's not only encouraged, it's highly expected. At first, I couldn't help but feel a little guarded as I sipped on my ice-cold beer. The edges of the walls that tower around me were adorned with black and yellow stripes, exerting caution to all those within the area. The oblong-shaped red lights on the wall, enveloped in a wire covering, gave me a sense that something was indeed brewing inside the 'factory'. This coupled with a large gear above the bar top that moved in a circular motion around the majestic Guinness logo.

There was a fleet of waiters, ensuring each customer's glass never went empty. My attention was swiftly shifted as the food arrived. Being a Malaysian, the ever-familiar fragrance of lemongrass enticed my taste buds. The waiter served us a classic Malaysian cuisine, satay. It was redefined of course, for the skewered meat was far different from the skinny versions we're used to on the streets of Malaysia. There was ample cubes meat on each stick served up with a side of spicy peanut sauce, sliced onions and rice. Instead of the usual chicken and mutton, this tender and delicious satay was made from pork. Along with the satay came 'The Dancing Nachos'. It complemented the beer nicely, for the salty nachos were covered in cheese and minced beef sauce.

Then, a plate of Portobello mushrooms was served up. These tasty treats were sprinkled with pieces of bacon and covered in melted cheese. Balsamic vinegar in the dish added that nice tart edge to each bite.

The next dish we had a go at was the sticky pork ribs served on a bed of sautéed potatoes. The tasty meat that fall the bone tender and

fragrantly smoked with a hint of mesquite. The chef's signature dish soon arrived, the pork knuckle. They say good things come to those who wait, and that was indeed the case with the pork knuckle. It took the chef 35 minutes to prepare the dish. When it finally arrived at our table, the knucklebone stood grandly on top of a heap of crispy, briny shredded meat. As we picked away at the meat, the layer of mash potatoes was revealed. A scoop of mash potato coupled with a slice of the pork, dipped in the mushroom gravy, created that perfect bite for this dish.

So, if you're looking for a place with a great selection of imported beers, music and tasty grubs – this is it!

“The edges of the walls that tower around me were adorned with black and yellow stripes, exerting caution to all those within the area.”



Deliciously local

By Marlina Azmi

Indulge in these sumptuous spread of Malaysian delicacies at these lovely locations



Enak KL

Tucked away behind Luk Yu Tea House on the Feast Floor of Starhill Gallery is a warm, cosy restaurant specialising in traditional Malay cuisine with a fine dining twist. Enak KL, owned and managed by Sharena Razaly, is adorned with a beige palette and furnished with tikar table mats, red batik cloths, rustic bamboo blinds and oil lamps, giving a nice balance kampung-style charm and modern Malay accessories. The menu features a variation of Malay cuisine including some Indonesian dishes as well. Most of the recipes originate from Sharena's parents and relatives from different part of Peninsular Malaysia.

To maintain the quality of the food, Sharena's mother assists in the process of purchasing the ingredients, tasting the dishes and training of the cooks. Among some of Enak's signature dishes are the Udang Raja Lemak Merah, Sup Ekor (oxtail soup), Rendang Padang and Daging Bakar Asam Jawa (grilled tenderloin marinated with herbs). As for dessert, you would be crazy to not indulge in the Banana Caramel and Manisan Kelapa Muda Enak (young coconut in custard topped off with meringue).

Address:

LG2, Feast Floor, Starhill Gallery, 188 Jalan Bukit Bintang, Kuala Lumpur
Tel: 03 2141 8973

Opening Hours: Open daily, 12noon-12midnight



Kerabu asparagus, terong balado and bayam goreng kampung



Braised shatin chicken stuffed with Chinese liver

The Han Room (Non-Halal)

The Han Room at The Gardens Mall opened its doors in January 2011. The restaurant, located at the main entrance of the mall, showcases the finest and latest dishes inspired by traditional Chinese cuisine with a modern twist. Some its new specialities include the Braised Shatin Chicken Stuffed with Chinese Liver Sausage, Charcoal-Grilled Spanish Pork Roll, Han Treasures Pouch, Braised Egg Noodles with 'Soon Hock' and Braised Abalone Cubes in Lotus Root Boat.

The restaurant is divided into two sections – the Chefs Private Rooms and Tables and the Main Dining Hall. With an elegant and sophisticated setting, The Han Room is truly a tantalising experience for your taste buds and eyes. Not to be missed is the wide variety of dim sum that's available from lunch to 4.30pm on a daily basis.

Address:

lot G243, G246 & G247, Ground Floor, The Gardens Mall, Mid Valley City, Lingkaran Syed Putra, 59200 KL.

Tel: 03-2284 8833

Opening hours: Mondays to Fridays 11.00 am – 11.00pm, Saturdays, Sundays & Public Holidays 10.30am – 11.00pm.

Makan Kitchen, DoubleTree by Hilton KL

Makan Kitchen is a true showcase of Malaysia's diverse dining culture. Here, the chefs prepare the food from their open kitchen at the restaurant. Aside from the better-known Malay, Chinese and Indian cuisine, there is also the authentic Malaccan-Portuguese, Nyonya and Iban food that customers can indulge in. Guests will get to dine in between three distinct live interactive show kitchens, each mirroring the cuisine served with strong ethnic influences, making it a culinary journey in more ways than one.

While at Makan Kitchen, try the Full Makan Kitchen Experience buffet available for lunch and dinner where diners will be able to savour over 200 local delights from the three live interactive kitchens. Over the weekend, the restaurant serves a sumptuous Malaysian high tea spread with some 60 classic favourites. The restaurant also has an iconic Malaysian a la carte menu.

Address:

The Intermark, 348 Jalan Tun Razak, Kuala Lumpur.

Tel: 603-2172 7272

Opening hours: 6am - midnight, daily



Chinese kitchen



Iban/semi private dining room



Sarawak laksa

White Rajah Borneo Cafe

White Rajah Borneo Café is possibly one of the most relaxed and cosiest restaurants in Bukit Bintang with its white-panelled floor-to-ceiling windows lined with flowers as its façade. This cute café features around 60 items on the menu consisting of Foochow, Sarawakian, Sabahan and Indonesian cuisine. The Foochow bagels (also known as kong piang) are one of the highlights. Served warm and available plain or stuffed with fried shallots, the chewy bagels are a delightful starter. Another dish that's highly recommended is the Anjau Duck, braised duck served with a thick coating of anjau, which comprises residual glutinous rice and red rice yeast that has been used to make red rice wine.

The Sarawak Laksa also packs a nice flavour that complements the vermicelli noodles very well. To eat this famous curry noodle dish, the sambal made of prawn paste, chilli and other spices is a very important element. It plays a dual role of making the laksa spicier and enhances the taste of the soup at the same time. No East Malaysian restaurant is complete without the ubiquitous Kolo Mee, a plain noodle-and-minced-meat dish that has won the hearts of many Malaysian foodies.

Address:

White Rajah Borneo Cafe,
Piccolo Galleria, Bintang Walk,
Jalan Bukit Bintang, Kuala Lumpur.

Tel: 03-2144 9466

Opening hours: 11am-2am, daily



Nasi Lemak SEA Park

Located in Jalan 21/11b SEA Park, Petaling Jaya this popular nasi lemak joint goes by many names such as Nasi Lemak Bumbung, Nasi Lemak SEA Park and the most popular one, Nasi Lemak Babi. It is in actual fact Nasi Lemak Ayam and Kambing. Everyone just calls it Nasi Lemak Babi because there is a pork market and a Bah Kut Teh outlet nearby.

By : Marlina Azmi

Nasi lemak ayam

The nasi lemak ayam is the main reason for this stall's fame. Despite a large number of customers every night, they will serve this wholesome plate of goodness within a couple of minutes, with everything nice and warm. You'll get the standard nasi lemak condiments, which include ikan bilis (anchovies), fried peanuts and sambal. The icing on the cake is the perfectly fried chicken and a very nicely done sunny side-up egg. The sambal caters to everyone's taste as it isn't overly spicy and has a hint of sweetness. The chicken itself is deliciously deep fried with crunchy and crispy skin. As for the egg, anyone who loves a runny yolk would not want to miss this. At RM5 for a plate, the nasi lemak is a steal!



Fried Kuay Tiaw

The stall doesn't just serve nasi lemak to its customers. There's a whole list of fried food to indulge in as well like the fried kuay tiaw. For RM3.50 a plate, you'll be treated a flavourful serving of noodles. The dish is as simple as it can get as it features a combination of fried tofu, green veggies and eggs in it. If you're a fan of spicy food, this dish will definitely be a stomach pleaser. If it's too plain for your taste, you can always add the fried chicken and fried egg as a side dish.





Nasi goreng

Those who fancy their rice fix but not in the mood for nasi lemak can always opt for a plate of hot nasi goreng. Not many people know this but the nasi goreng here is very tasty and flavourful. This version of the dish tastes similar to the ones you get in a regular 'mamak' stall or restaurant but the difference is definitely in the flavour. The best part about ordering a plate of fried rice here is that you'll automatically get a nice piece of fried egg and if that's not enough, the fried chicken alongside a touch of sambal tumis will complete this into a melting pot of flavours. The nasi goreng with a fried egg will just cost you RM3.50 a plate.

Limau Ais

We initially ordered the 'teh o ais' to accompany our meal but we were told to try out the limau ais instead. You might be wondering why a glass of lime juice deserves a mention here but we beg to differ. Unlike the usual watered down version you get at most places, the limau ais here is what we deem as the perfect concoction. You'll get the full flavour of the lime without it tasting too sour as it is balanced off with the right amount of sugar and ice. This is the only drink that we think you should order alongside all the plates of goodies that are on the menu.



Nasi Lemak SEA Park
Jalan 21/11b in SEA Park,
Petaling Jaya

Japanese Desserts

At the mention of Japanese cuisine, the things that come through our minds are usually sushi, sashimi, teppanyaki and bento boxes. But little did we know, the Japanese have some delicious sweet treats to offer too. Here are some and you might find one of these familiar.



Dorayaki

Made famous worldwide through Fujiko Fujio's Japanese manga character, Doraemon, the Dorayaki consists of two small pancake-like patties made from castella, wrapping a sweet filling that's usually the Azuki red bean paste. The Dorayaki is similar to the Imagawayaki, but the latter has its batter completely surrounding the bean paste filling and often served hot. If you're craving for one, it is available at the Isetan FoodMarkets or AEON Supermarkets.

Address:

Isetan FoodMarkets and AEON Supermarkets



Mochi

Mochi Sweets has successfully turned mochi, a well-loved traditional Japanese rice cake made from glutinous rice flour, into a luxury dessert that has become popular across Asia. Traditionally filled with red bean or cream, the mochi from Mochi Sweets have been improvised with flavourful cream or mousse filling wrapped in chewy mochi skin with just the right thickness, moisture and stickiness. In Japan, the mochi is eaten all-year round and now so can you.

Address:

Mochi Sweets, Lot F1-100C, 1st Floor, Orange Atrium, Sunway Pyramid



Green Tea Ice-Cream

Unlike the traditional green tea ice-cream or matcha ice-cream, this specific dessert has undergone a total facelift at Ten Japanese Fine Dining. Instead of infusing the flavour in the ice-cream, the chef at Ten pours the Japanese green tea mixture on top of the mascarpone cheese ice-cream before serving it to you. The combination of flavours may sound unusual, but the taste of it is definitely worth it for those who are adventurous enough to try.

Address:

Ten Japanese Fine Dining, A-G-1, Marc Residence, Ground Floor, No.3 Jalan Pinang, Kuala Lumpur

SHOPPING PREVIEW



Joytan Mandagie

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Fashion forward labels

KL Lifestyle's cover girl, Ung Yiu Lin has continuously churned out success stories with her brands, Shoes, Shoes, Shoes and KLutched. Check out why these labels are a huge hit in the fashion scene.



From KL to the rest of the world

KLutched showcases a series of highly crafted self-designed bags made entirely of plus exotic skins and leathers. From ready-to-party clutches and heart-gripping totes, to soft slouches and oversized envelopes, each bag is well thought out to accommodate your daily and evening essentials. The brand is now known internationally at one of the fashion capitals in the world where after spending four seasons in Paris, it made its way to Galeries Lafayette. KLutched has received the nod of approval from the Parisian fashion industry where it was glamorously paraded along renowned brands like Valentino, McQueen, Kenzo and Valentino Red. Aside from the world's fashion capital, KLutched can also be found in Hong Kong, Singapore, Abu Dhabi and the Philippines.



Shoes, glorious shoes

Shoes, Shoes, Shoes first opened its flagship store in the hip Telawi area of Bangsar in March 2006 and the second store, located in the Bangsar Shopping Centre, was opened for business in January 2010. The brand carries a range of beautiful shoes for work, play and evening do's. Nothing but good quality materials are important and this is evident in the use of calf leather, lamb leather, snakeskin and imported fabrics. The gorgeous pairs are available at RM150 to over RM300.

With an increase of interest in the brand, Shoes, Shoes, Shoes launched brand extensions with Shoes, Shoes, Shoes Bridal in 2010 and Shoes, Shoes, Shoes Bambini in 2011. To cater for the ever growing fan base, they also launched a higher-end range of shoes, namely Shoes, Shoes, Shoes L U X E, featuring an array of premium styles using the best quality leather and other materials.

"When picking shoes and bags always make sure you have the classic styles in the classic colours first. Then, once you have that in your wardrobe, go crazy and experiment with new designs and colours! Life's short, be fun and live it." Ung Yiu Lin

ShoesShoesShoes
Bangsar Shopping Center, Telawi 3 Bangsar,
Great Eastern Mall Ampang and Publika
(T) 0322870608
(E) online.ShoesShoesShoes@gmail.com
(Instagram) ShoesShoesShoe5

KLutched
M Women, Gardens Mid Valley
(E) info@klutched.com
(Instagram) KLutchedBags



Eid Essentials

Complete your festive season look with these gorgeous selections of goodies.



Exquisite beauties

The jewels of Carrera y Carrera, which are famous for their exclusive design and gold work, are made with the detailed and perfect possessed by only a handful of true craftsmen. The Spanish brand is famous amongst international stars like Mariah Carey, Scarlet Johansson, Helena Christensen, Giselle Bundchen and more.

A momentous time piece

Designed to celebrate Oron's 75th Anniversary, this pave dial watch is a true collector's item. With an elegant band and a pave diamond face, style this watch as a piece of jewellery in itself or layer with your favourite bracelets. It comes in a designer-stamped leather box and gold packaging. Price: RM1,250



Pastel perfection

The colours of the Caribbean and primadonas of Malay 70's films inspire Syomir Izwa's ready-to-wear EID '13 collection. The relaxed silhouette makes it easy to wear and easy to move around in during the festive season. These lovely creations are ready for purchase at RM450 to RM550 while stocks last.



Lisa Surihani



Complete palette

Sephora's Two Faced special edition palette features 15 products handpicked to celebrate Sephora and Too Faced's birthdays! The 15 products for 15 years include a glamour guide for 15 looks incorporating the use of the 10 exclusive eye shadows, each named after a Sephora and Too Faced iconic moment, person or memory. Price: RM168



Sexy sandals

Stuart Weitzman is the pioneer in the world of clear jelly sandals and the Nifty stays true to the brand's love of this timeless design. A flirty bow and tough studs accent the metallic t-strap of this simple pair. It's the perfect choice for this year's Eid celebrations. Price: RM750

Jovian Mandagie's lovely lebaran

Jovian Mandagie collaborated with starlet, Lisa Surihani for her special lebaran collection known as 'Lisa Surihani for Jovian'. Each of the 20 designs is named after the women who have had an influence in her life. The range features modern dresses, baju kurung and baju Kedah with retro vintage patterns.



Simply chic

Iconic details, innovative materials and inspirational hues headline in Marc by Marc Jacobs' new eyewear collection. Featuring the Marc by Marc Jacobs bird on the left temple bar, these girlish frames mirror the iconic bird image from the designer's handbags and accessories.



Perfect patchwork

Add impact to your outfit with Givenchy's statement-making patchwork collection. Whether you're donning day-to-day casual wear or heading out to a fancy dinner, the classic combination of colours will never go out of style



FOR HER

A trip to the wild side

Black, gold and touches of animal prints are central themes to Emilio Pucci's Fall/Winter 2013 collection. A hint of the accessories is enough to bring your whole outfit to life. Peter Dundas presents a Fall 2013 accessories collection that is distilled down to the very essence of the Pucci girl.



A touch of class

Trinket boxes from the Georgian era inspired Anya Hindmarch's Duchess clutch. This striking evening bag features faceted front and back panels inlaid with luxurious silk and shagreen. It's a favourite amongst famous Hollywood starlets like Olivia Wilde.



Olivia Wilde



Sexy heels

A gorgeous pair of shoes never goes out of style so it's always good to invest in a pair of luxurious goods. The classic Saint Laurent high-heeled booties with angled top edge, elastic panels and internal platform aren't just edgy, but also comfy at the same time.

Beautifully beaded

Farah Khan's creations have always been guaranteed head turners and the gorgeous dresses from the Fall/Winter collection is no different. The dresses are cut at the knee or lower, and sleeved, in-line with a burgeoning new sensuality. These beauties point to a refined elegance, held by longer, more body-con dresses.



Pre-Fall 2013 Givenchy - Maison Givenchy

Exude understated suaveness with Givenchy's new 'Maison Givenchy' designs. Our personal favourite is this oh-so-macho yet stylish black leather wallet.



Coach Fall 2013 Collection

Coach Men takes its collection to an even higher level this fall with new designs incorporating bold colours, fresh materials, graphic patterns and more functionality than ever before.



OMEGA Seamaster Diver ETNZ Limited Edition

The new OMEGA Seamaster Diver ETNZ Limited Edition boldly celebrates Emirates Team New Zealand's campaign to claim sailing's greatest trophy with a screw-in caseback embossed with the ETNZ logo.



Celcom Portawifi

Celcom First Data brings new meaning to seamless access with PortaWiFi. Whether you're on the road, in the office or on the go, this device lets you stay connected to your business wherever you are on a secured WiFi with the wide coverage of Celcom Territory.

HUGO Fall 2013

Whether it's a muted lustre or a glossy shine, the surface makes an impression. This fall we see dense wool and soft leather paired with nylon in a collection that takes a stand in favour of dark luxury.



Admire them in our wallets, or safeguard their future?

Egg poaching and consumption are just two of the many dangers that turtles face in their lifetime. Patrolling efforts to stave off poachers have helped, but limited funds aren't enough to protect the species.

Be a guardian for turtles today by SMSing <WWFRM10> to 33998 to donate RM10.

Every RM10 helps WWF buy back 5 turtle eggs from licensed egg collectors, saving them from ending up in the market for consumption. Let's give the turtles a fighting chance for survival.

Together, we can ensure that their legacy means more than a feature on our currency.

For more information about our turtle programmes, visit wwf.org.my/about_wwf/what_we_do/species_main/turtles/turtles_projects/



Scan code or
SMS <WWFRM10>
to 33998
to donate RM10

Terms and Conditions

1. RM10 will be charged for each SMS sent
2. Maximum 1 SMS per day per phone number
3. Telecommunication charges apply
4. For the full Terms & Conditions, visit wwf.org.my





PREVIEW

LUXE

- 46 Luxe Destination: MASHolidays Dubai
- 49 Luxe Event: Frederique Constant
- 50 Luxe Dining: Maison Francaise
- 52 Luxe Travel: Paresa Resort Phuket

MASHOLIDAYS OFFER DAZZLING DUBAI PACKAGE

First thing on the itinerary: the 124th Floor



The Atlantis

One moment you're at the airport, and the next thing you're zooming up the world's tallest building. Take in the spectacular sights from the top of Dubai before you continue the rest of your travel across the land. An exotic blend of Arabian culture and Western lifestyle, Dubai makes an inviting destination for fun-loving travellers. Travelling at your own pace, the Dazzling Dubai package lets you explore the kaleidoscope of old and new, traditional and modern, east and west.

MASHolidays, the travel and tour arm of Malaysia Airlines, is offering two exclusive yet incredibly competitive tour packages to Dubai in conjunction with the national carrier's commencement of services to the United Arab Emirates' capital.

Beginning August 5, 2013, flight MH162 will depart Kuala Lumpur daily at 11.30pm to arrive in Dubai at 2.20am the next day. The return flight MH163 departs Dubai at 4.10am to arrive in Kuala Lumpur at 3.25pm. The Kuala Lumpur-Dubai return service will be mounted daily via MH162 and MH163 using the Boeing 777-200 aircraft.

MASHolidays always puts forth customers' needs and wants in tailoring quality packages that allows customers to experience the best of each place, either on a short getaway or a long holiday.

"Dubai has always been a fascinating holiday destination and it's a joy to package this amazing city into a 3-night experience where the old and the new, traditional and modern, east and west blend seamlessly to produce an exciting and mysterious place of distinct personality of its own," said Fadhilah Mustafa, MASHolidays Senior Manager, who had just returned from Dubai.

The package "City of Merchants" tour will bring guests to experience several iconic landmarks in Dubai including the famous Burj Khalifa. They will be taken right to the top of the 124-floor.

From there, proceed to the magnificent Burj Al Arab, Dubai's landmark hotel and Majlis Al Ghorfat, a magnificent structure constructed in 1955 and recently restored. The Majlis was originally the summer residence of the late Sheikh Rashid bin Saeed Al-Maktoum. Driving past modern palaces, there will be stops at the Jumeirah Mosque for a photo opportunity. The route then takes you to Dubai's Bastakiya area to admire the old wind-towered houses, which were built by wealthy merchants, passing the magnificent Zabeel Palace on the way.

Further on, visit the Al Fahidi Fort, a 200-year-old structure that houses the Dubai Museum and records the city's past as an important pearl diving and trading centre. This tour is not complete without experiencing the soothing



Experience life in the desert

LUXE DESTINATION

traditional "abra", across the Creek, offering sights of a modern metropolis, with splendid architecture on its banks, dwarfing the bustling alleys of your next destination – the gold and spice souks.

For shopaholics, there will be a stop at the Dubai Mall to fulfil the shopping adrenaline for good items, beautiful mementos and many luxurious branded items before heading off to Hotel for dinner and overnight.

Now moving on with the new and futuristic iconic landmarks of Dubai, the second full day tour commencing on Day 3 is the "New Dawn – Experience the Future of Dubai" tour. Customers will enjoy Dubai's rich traditional Bedouin heritage mingled with today's futuristic skyline of Dubai that continues to amaze the world.

The tour covers iconic landmarks and architectural wonders that make Dubai distinctive today. Highlights:

- Visit Atlantis, The Palm and walk through the Lost Chambers
- A drive around the Dubai Marina and Jumeirah Beach Residence Area
- A ride on The Palm Jumeirah monorail
- Visit to the Dubai Mall and Souk Al Bahar
- Burj Khalifah ticket to the observation deck - At The Top

All the above can be experienced from 5days/3nights Dazzling Dubai from:

- RM3, 200 for Economy Class at Trader's Hotel 4-star and
- RM6, 500 for Business Class at Movenpick Ibn Battuta 5-star

Sale period : Aug 5 - Dec 31, 2013
Travel period : Aug 13 - Dec 31, 2013

In addition to the above, the package includes return air ticket on Malaysia Airlines inclusive of airport tax and fuel surcharge, three nights' accommodation at a 4-star/5-star hotel with breakfast, airport handling service upon arrival and send-off in Dubai, fascinating city tour of Dubai, English-speaking tour guide, luxury coach transportation and travel Insurance (MHinsure). With this package, customers can also choose to include the Sundowner - Dune Dine Safari, which is famous in Dubai. This is offered as an optional tour and can be purchased separately.

These packages offer amazing value for money and are available all year round with selected surcharges applicable during peak periods.

Dubai is a tourism, trade and logistics hub, which has earned itself the reputation of being the gateway between the east and the west. Home to just over two million people of more than 200 nationalities, Dubai is one of the most cosmopolitan cities in the world. With world-class shopping and leisure facilities, Dubai is a preferred destination for business and leisure. It is also a hub for restaurants serving virtually



Jumeirah Mosque

every national cuisine from around the world, including many specialising in Dubai's own Arabic delights.

MASHolidays is the tour operating arm of award-winning Malaysia Airlines, with decades of experience in arranging exciting and memorable holidays.

Get Dazzling Dubai from your travel agent or visit <http://holiday.malaysiaairlines.com>.



Dubai Mall Interior

FRÉDÉRIQUE CONSTANT

Swiss watchmaker mark epoch times with gala dinner celebration



Amber Chia, Deborah Henry, Elaine Daly, Peter Stas, Xandria Ooi, Lynn Lim and Henry Golding



Swiss watch brand Frédérique Constant celebrated epoch times for the watch brand and announced a new Southeast Asia subsidiary office in Kuala Lumpur, Malaysia reinforcing the brand's determination to grow further in the region, taking the brand to new heights. To mark the occasion, Frédérique Constant recently hosted an exclusive gala dinner at the prestigious Mandarin Oriental Kuala Lumpur. More than 100 selected media, retailers, and friends from Malaysia and around the region attended the black-tie dinner.

Gracing the momentous occasion was founder and CEO, Peter C. Stas who flew from Geneva to Kuala Lumpur, accompanied by Regional Director, Dora Ho from the Hong Kong office. A bevy of celebrity friends of the brand also joined its jubilant celebration. They included Amber Chia, MMA 2012 champion fighter, Peter Davis, Henry Golding, Elaine Daly, Xandria Ooi and many more.

In his welcome address, Stas said: "We see tremendous potential in the South East Asia region. Malaysia, with its strategic location to the neighbouring countries, has been our choice market to begin a subsidiary as we see vast possibilities here especially in the accessible luxury watch segment. "With a new subsidiary, we look forward to heighten the brand's growth in Malaysia and in the region. We know we will have the right people and the right resources to build positive long-term relationships with good partners and a strong retail network."



MAISON FRANCAISE

Authentic French cuisine indulgence in the heart of city

By Marlina Azmi

Located in Changkat Kia Peng, Maison Francaise (French House), a three-tiered bungalow decked with porches and terraces surrounded by a lush garden and swimming pool, is the perfect gastronomic hideaway for French food lovers. Owned by Korean expat, Sainy Chun, the residence-turned-restaurant is adorned with elegant chandeliers, black table settings and glimmering glassware creating an authentically modern European feel to it.

The main dining area is on the ground floor while the top floor and lower ground floor cater to the increasing demand of corporate event and function bookings. However, Maison Francaise can only accommodate 100 to 150 patrons at any one time. The top and lower ground floor might not be open during regular business hours but the swimming pool is accessible to its customers. It is also the perfect distraction for patrons with children as they can enjoy their meal while the kids indulge in some swimming pool action.



Maison Francaise

5 Jalan Changkat Kia Peng, KL

Tel: 03 2144 1474

Opening hours: Tuesday – Sunday
from 12noon-12midnight



Smoked salmon

“ The delicious spread at Maison Francaise comes from the culinary creativity of Executive chef, Chef Franck Lamache, who hails from Normandy, France. ”

The menu consists of authentic French dishes like foie gras terrine with onion and apple chutney, roasted snails in red wine sauce with fried onion rings and crêpe Suzette. Degustation menus of varying prices are available for those who would like friendly introductions to French cuisine. Aside from lunch and dinner, Maison Francaise gets a lot of traffic on weekends as its brunch and high-tea menus are as enticing as ever. All the food are 'homemade' creations, from its lovely bread and rolls to its signature smoked salmon and pastries. The menu changes every three months to enable its patrons to savour a wide range of flavours constantly.

The delicious spread at Maison Francaise comes from the culinary creativity of Executive chef, Franck Lamache, who hails from Normandy, France. Chef Lamache has an extensive experience of working in many renowned outlets like the three star rated Michelin restaurant, Crillion hotelin, Paris (les embassadeurs), Alain ducasse and Le taillevent. He has also lent his skills in South Korea,

America and Bora Bora. Lamache's style of cooking can be described as light, refined and healthy, yet all his dishes are authentically French. He believes in combining high quality ingredients and classical French techniques to create a unique, haute dining experience for guests.

I was treated to an amazing dinner set meal that consisted of four courses of dishes. I started out with the Crab and Asparagus Salad served with sliced oranges, salmon caviar and crème fraiche. Eating the items on the plate separately will not do justice to the whole dish. The best way to taste all the flavours is to pile everything onto your fork and when it hits your taste buds, the combination just explodes in your mouth. The first entrée dish that was served was the Grilled Swordfish Fillet Gratinated with Sabayon Foam. Gratinating is a process where food that is prepared au gratin has a topping of crumbs and also high-fat product such as butter, cheese, cream, or eggs. My first experience trying out swordfish was indeed a



Cheese platter

delightful one. The fish was grilled to perfection and the clams soaked in butter were the perfect complement to the dish.

The next entrée was really the highlight of my dinner. I was served Seared Glazed Duck Breast with Honey and Spices served alongside zucchini, roasted tomatoes, and caramelised onions, beetroot with a reduction sauce from the duck's juices. Thinking that this was as good as it could get, I was proven wrong when the waiter brought me a plate of cheese and the restaurant's homemade bread. The cheese platter consisted of goat cheese, Pont l'évêque, Reblochon, figs and walnut. Satisfied would be an understatement of what I felt at that point. The finishing touch of my already flavourful meal was a specially-made dessert that wasn't listed in the menu. The Apple Tatin or in plain English, apple tart was the perfect end to my French escapade.



Seared Glazed Duck Breast with Honey and Spices

PARESA RESORT PHUKET

Heaven of all heavens

By Nicolette Ng





Paresa Resort Phuket

49 Moo 6, Layi-Nakalay Road,
Kamala, Kratu, Phuket 83150 Thailand
Tel: +66 76 302 000
www.paresaresorts.com

Aqua Pool Suite

Have you ever felt like you want to disappear from the city and revive yourself somewhere where there's an alternative dimension to civilisation? Somewhere you can stay for a while, but long enough to refresh yourself, recharge your energy, and heal your mind from the burdens of daily life?

I made myself disappear from Kuala Lumpur, the buzzing metropolis, into the peaceful sanctuary of Paresa Resort Phuket. Arriving on the island at the break of dawn, I was greeted by the fresh morning breeze and a breath of fresh air the moment I stepped off the plane. As the morning light kicked in through the arrival gates, I found my Angel patiently waiting to take me on my 30-minute drive to the resort.

The ride was a quick one as I slept through it, but the excitement took over as we turned into the driveway of the resort. Walking down the stairs from the driveway, I came to a spacious lobby that was simply decorated with a shallow pond on each side of the stairs and a long table where the Angels checked me into my private suite.

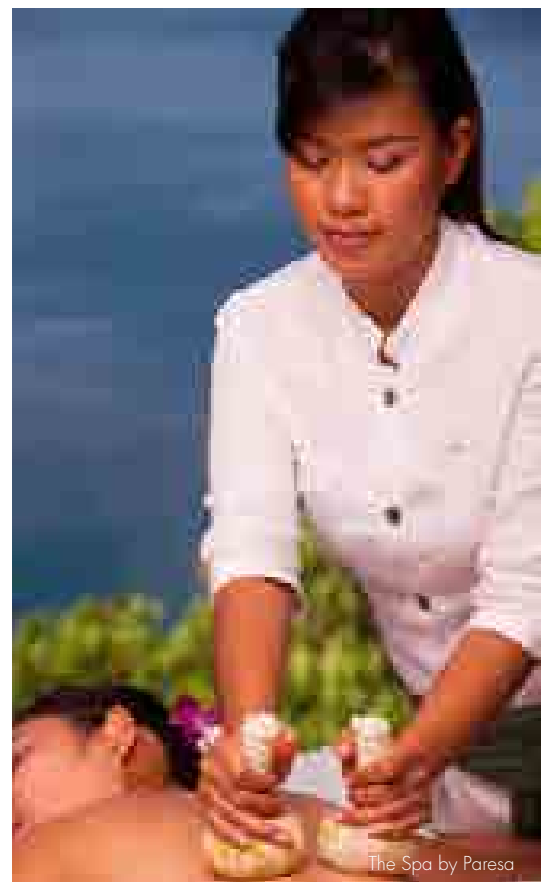
Then it was time to adjourn to my crib. An Angel led me to a huge wooden door with a gigantic gong hanging on the wall beside it. I was told to hit the gong to announce my presence before opening the door to reveal a

posh-looking golden floor where I made my first step into heaven. The breathtaking view from Paresa's Miracle Lawn definitely assured me that I was in for a treat.

Extending out from the stunningly sculptured cliff tops of Kamala overlooking the spectacular azure waters of the Andaman Sea and surrounded by lush tropical forests and gardens, Paresa embraces the exclusivity of its natural surroundings to create an oasis of tranquillity and unrivalled luxury. Sitting gloriously at Phuket's most sought-after address, "Millionaires' Mile" at Kamala Bay, it is a secluded retreat offering unrivalled indulgence, cocooned from the daily throng of life.

The architectural design of Paresa effortlessly evolves out of and blends into the natural surroundings of lush tropical vegetation. Drawing from southern Thai cultural traditions, Paresa is a modern-day representation of Southern Thai architecture and design that is understated yet elegant. This was very well represented in my 140 square-metre Aqua Pool Suite that came with my very own private infinity pool.

Inside the suite was a large daybed where I had planned to sink into my book of the month after a quick swim later in the evening. The bathroom was nothing less than impressive with a specially allocated 'his' and 'hers' walk-in closet attached



The Spa by Paresa

LUXE TRAVEL

– a fine touch that any couple would have appreciated. If the weather does not permit, the huge bathtub overlooking the Andaman Sea makes a great substitute for the infinity pool.

After a tiring flight in the wee hours of the day, the comfortable king-sized bed in my suite was just too hard to resist. So I jumped into what felt like a pool of clouds for a nap before anything else. With that said, it really felt like I was in heaven.

Waking up from what seemed to be one of the best sleeps I've had in a long time, I had room service for lunch and just lazed in my suite throughout the day.

As day two kicked in, I was ready to explore the resort further. With my trusty beach bag slung across my body, I went for breakfast at Diavolo, which offers sophistication combined with fresh modern and traditional Italian flavours, all throughout lunch and dinner. Diavolo shares the same venue with Talung Thai, which is famous for authentic Thai cuisine and both menus run all-day long, giving you an option to have both Italian and Thai cuisine at the same time.

With a satisfied smile from breakfast, I was ready for a trip to the Patong market to get ingredients for my cooking class at Recipe. Chef Noon was my chaperone at the market, making sure I didn't go overboard with the ingredients and also to make sure I picked the best. The Patong market had an amazing

selection of fresh seafood and local vegetables, herbs and spices, I wouldn't even know where to start if it wasn't for Chef Noon.

Back at Recipe, the ingredients were sliced and diced to prepare an Ayutthaya menu that included Larb Moo, which is a warm ground pork salad, Tom Yum Goong, Gaeng Kiew Wan Gai, otherwise known as green curry and Khao Neow Dam Piak, which is black sticky rice in coconut milk for dessert. Chef Noon's step-by-step method of teaching made the cooking process look so easy, even for an amateur cook like me. And at the end of the day, I was proud to say I cooked the dishes as they tasted oh-so-good.

After the endless meal, it was time to burn some calories at the fitness centre. Working out had never been more pleasant with a calm ocean view and my favourite tracks blasting from my iPod via the docking station in the gym. For those who resent heavy workouts and would prefer a nice pamper instead, The Spa by Paresa is a heavenly sanctuary inspired by Thai ancient healing art using natural, luxurious Thai ingredients and products by "Panpuri" to purify your senses.

Dinner was exclusively special as it was served under the stars at the infinity pool, which had fibre optic light sparkling below – the perfect way to end my stay. It was an amazing experience with a posh menu which included salmon carpaccio and lobster mains. The only thing missing was my company.



Grilled Prawns at Talung Thai

Leaving heaven was hard, and I reluctantly did it with a heavy heart. One thing's for sure, I'll definitely be back one day and this time, I'll bring company. The Cielo Residence would be the perfect choice of accommodation then, as it is able to accommodate up to 12 adults at a time and it comes with a private infinity pool, living and dining pavilion, spacious verandah, fully equipped kitchen with wine cellar as well as a personal butler to cater to your every need.



Infinity Dining

Siti Nurhaliza in sweet symphony

History was made when the Malaysian Philharmonic Orchestra (MPO) performed with Malaysia's singing sweetheart, Datuk Siti Nurhaliza in a three-night musical extravaganza that took place in early July at Dewan Filharmonik PETRONAS (DFP), KLCC. Well into the DFP/MPO's 15th anniversary, this MPO's latest collaboration was the most awaited showcases as Siti Nurhaliza herself is an established household name, not only in Malaysia but also in this region, with 20 successful albums under her belt and 18 years of experience in the music industry. This was her second collaboration with the MPO; the first was as a guest artist in Tan Sri SM Salim's concerts with the MPO in 2001.

Her performances with the MPO brought the audience on a musical journey, from her humble beginnings in Kuala Lipis, Pahang, to her present stature as one of the most notable singers in this region. Fans were enthralled with the MPO's symphonic interpretations of some of her biggest hits such as, Kau Kekasihku, Muara Hati, Senandung Semalam, a song composed by M. Nasir and made popular by the group Alleycats, and Cindai. Siti also paid tribute to legendary artiste Tan Sri P. Ramlee by singing a medley of his songs – Malam Bulan Dipagar Bintang (from the movie, Pendekar Bujang Lapuk) and Tiada Kata Secantik Bahasa (from Anakku Sazali). The Malaysian Philharmonic Orchestra (MPO), with conductor Kevin Field at the helm, also deserved praise for making this concert memorable.

Save the Date

KLAS ART AUCTION 2013 MALAYSIAN AND ASIAN MODERN & CONTEMPORARY ART

AUCTION DAY

SATURDAY, 21 SEPTEMBER 2013 | 5.00PM TO 9.00PM | LE MERIDIEN HOTEL KUALA LUMPUR



Ibrahim Hussein, Datuk Untitled 1981 | Acrylic on paper | 48 x 69 cm | RM 45,000 - RM 70,000

Singapore Preview

August 30 – September 1, 2013
Chan Hampe Galleries
328 North Bridge Road
#01-20/21 Raffles Hotel Arcade
Singapore 188719

Penang Preview

September 6 – 8, 2013
Island Gallery
No 6, Phuah Hin Leong Road
10050 Georgetown
Penang

Kuala Lumpur Full Preview

September 10 – 20, 2013
KL Lifestyle Art Space
150, Jalan Maarof
Bukit Bandaraya
59100 Kuala Lumpur

For enquiries, please call:

LYDIA TEOH +6019 260 9668 | SHAMILA +6019 333 7668 | info@mediate.com.my

Presented by



150, Jalan Maarof, Bukit Bandaraya, 59100 Kuala Lumpur, Malaysia

T: +603 2093 2668 | F: +603 2093 6688

www.kl-lifestyle.com.my/artauktion

THE CURVE TREATS SENIOR CITIZENS TO AN EARLY RAYA



In the spirit of sharing, the Curve feted a group of senior citizens with a buka puasa. The 20 guests from Rumah Jagaan & Rawatan Orang Tua AHKhlas, Puchong, along with their guardians were greeted by the Curve management team and escorted to the Centre Court that had been transformed into a mini replica of Jalan Tuanku Abdul Rahman in the 60s, in keeping with the theme. Decked in their Raya best, celebrities Vanidah Imran and Lynda Roslan heightened the festive atmosphere as they walked around greeting the guests, many of whom were thrilled to meet the local stars for the first time.

The guests were thoroughly entertained by the popular dance moves from the 60s, combining traditional Malay dance forms with a contemporary twist. On top of the duit Raya and goodies, male guests also received kain pelikat and prayer rug while the female guests received batik sarong and telekung, courtesy of the Curve management. Several household items were also presented to the home. The other sponsors included Ronasutra, Nusantara Creations, La Divine and Ema Delights.

CELEBRITY COLOUR TIPS BRIGHTEN UP AKZONOBEL'S BUKA PUASA CELEBRATION



In conjunction with the sacred month of Ramadan, Akzo Nobel Paints (Malaysia) Sdn Bhd (formerly known as ICI Paints (Malaysia) Sdn Bhd) hosted a buka puasa treat for media friends to show the company's appreciation in helping AkzoNobel uphold its reputation as a leading global paint and coating company. Also present at the event were Dynas Mokhtar, Malaysia's talented actress and Dr Eric Leong, international renowned interior designer and Dulux brand ambassador who shared refreshing ideas and colour inspirations to enthuse media members to refresh their homes for a colourful Raya this year.

To further highlight Dr Eric's inspiring Raya colour trends, Dynas Mokhtar showcased how Dr. Eric had added colours to her home with Dulux. Dynas Mokhtar was looking at bringing the sea closer to her home as she explained her love for the beach, "My husband and I love the beach. Instead of buying a beach home, we decided that painting our house with the help of Dulux and Dr Eric will bring the sea closer to us."



1Malaysia Contemporary Art Tourism Festival 2013

July – September 2013



**“Malaysia,
Your New
Art Tourism
Destination”**

From sculptures inspired by old legends of the land to contemporary paintings that cradle cultural sensibilities with modern gusto, Malaysia's artistic offerings are as diverse as her nature. Contemporary galleries in the capital represent the country's brightest talents and the enthusiastic pounding of the hammer at art auctions signal a booming trade. Don't miss out on the chance to be amazed by her art via tours, talks, auctions and exhibitions at the 1Malaysia Contemporary Art Tourism Festival. Contemporary Malaysian art is yours for the taking and Malaysia welcomes you with open arms, in anticipation of Visit Malaysia Year 2014.

EVENTS LISTING

<p>8 July - 1MCAT Official Launch Venue: Kuala Lumpur Convention Centre</p> <p>Nationwide 1MCAT Exhibitions</p> <p>BALAI SENI VISUAL NEGARA (National Visual Arts Gallery) Jalan Temerloh, Kuala Lumpur</p> <p>3 Jul - 13 Oct - Pancawarna Exhibition of Selected Works by Sharifah Fatimah Syed Zubir 1990-2012</p> <p>23-25 Aug - Balai Seni Visual Negara's 55th Anniversary</p> <p>26 Aug - 17 Sep - Selamat Hari Jadi Malaysia 'M50 Art Festival'</p> <p>1-30 Aug - MAH MERI UNESCO SCULPTURES EXHIBITION Venue: MATIC, Kuala Lumpur</p> <p>Jul - Sep - MALAYSIAN HANDICRAFT DEVELOPMENT CORPORATION Jalan Conlay, Kuala Lumpur</p> <p>29 Jun - KELANTAN, Percikan Getting Venue: Kg Geting, Tumpat, Kota Bharu</p> <p>24 Aug - 23 Sep - JOHOR, Seni Kontemporari Venue: Galeri Seni Johor, Johor Bahru</p> <p>Jul - Sep - MELAKA Venue: Balai Seni Lukis Melaka</p> <p>14-15 Sep - PAHANG Venue: Hyatt Regency Hotel, Kuantan</p> <p>7 Jul - year end - Asia Pacific Folk Mask Exhibition / Malaysia - Canada</p>	<p>Exhibition / Colours of Sabah Venue: Muzium Seni Pahang</p> <p>16 Aug - 30 Sep - PENANG, Georgetown Art Trail Venue: Seven Terraces, Stewart Lane, Georgetown</p> <p>Aug - Sep - PERAK, PIOR 'Art Made In Perak' Marathon Venue: Kinta Riverfront, Ipoh</p> <p>KEDAH 16 Sep - Venue: Seri Chenang Resort & Spa, Langkawi</p> <p>30 Aug - 5 Sep - Art Boot Camp Venue: Alor Setar</p> <p>30 Aug - 5 Sep - PERLIS, Art Boot Camp Venue: Kangar</p> <p>SABAH Jun - Sep - Monsopiad Art & Craft Corner Venue: Monsopiad Cultural Village, Penampang</p> <p>Jun - Sep - Tamparuli Art Corner "Tampat Melukih" Venue: Balai Seni Lukis Sabah, Kota Kinabalu</p> <p>Jun - Sep - Kota Belud Art Corner Venue: Apansol Art Studio, Kota Belud</p> <p>6 Jul - 11 Aug - Free Range by Gana Sorokina Venue: South Sea Sanctuary Spa, Kg Air</p>	<p>12 Jul - 23 Sep - Women's Art Exhibition Venue: Balai Seni Lukis Sabah, Kota Kinabalu</p> <p>1-31 Aug - Ethnic Treasures Exhibition Venue: Lavinia Private Art Gallery, Kota Kinabalu</p> <p>2-30 Sep - Reign of Nature Venue: Borneo Sunrise Home Gallery & Artist Studio, Papar</p> <p>7-8 Sep - 1MCAT - The Golden 50 Venue: Balai Seni Lukis Grounds, Kota Kinabalu</p> <p>14-15 Sep - The 2nd Naive Artists Showcase Venue: The Jesselton Hotel, Kota Kinabalu</p> <p>Jul - Sep - SARAWAK Venue: Galleria, Kuching</p> <p>1MCAT Exhibitions at Shopping Complexes (July - Sep 2013)</p> <p>SURIA KLCC - Galeri Petronas Theme: 'Convergence'</p> <p>PAVILION KL Theme: 'Masa Art'</p> <p>STARHILL GALLERY Theme: 'Odyssey'</p> <p>fahrenheit88 Theme: 'Spark + Art'</p> <p>SUNGAI WANG PLAZA Theme: 'Colour Me Eco-Friendly'</p>	<p>PUBLIKA Theme: 'M50 Art Festival' & UKM 'Colours of Sabah'</p> <p>CENTRAL MARKET Theme: 'Art for Grab' & 'Percikan Rasa' Art Exhibition</p> <p>'Pop-up Art Space' - TM Mobile Road Show</p> <p>• Kelantan - Pantai Irama, Bachok • Negeri Sembilan - Teluk Kemang, Port Dickson • Perlis - Terminal Feri Kuala Perlis • Perak - Zoo Taiping • Selangor - Batu Caves • Terengganu - Pantai Batu Burok, Kuala Terengganu</p> <p>Nationwide Art Competition</p> <p>Jul - Sep - Theme: 'Contemporary Art - The Futurist'</p> <p>Art Fairs & Exhibitions</p> <p>18-22 Sep - Art Malaysia Art Tourism Fair Venue: Viva Home Shopping Mall</p> <p>19-22 Sep - Art Expo Malaysia 2013 Venue: MATRADE Exhibition & Convention Centre</p> <p>20-25 Sep - Art Exhibition & Launch of 1001 Malaysian Artists e-Directory Venue: Viva Home Shopping Mall</p> <p>Art Auction</p> <p>Sep - Henry Butcher Art Auction</p>
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New kid on the block



In true camaraderie, members of the media, celebrities, a host of KL's serious trendsetters, style mavens and fashion enthusiasts attended the launch of premium denims brand, Nusantara Denims. Located at the buzzing area of SS15, Subang Jaya, the store was founded early this year as an attempt at creating a whole new option in the country's denim culture. Afiq Iskandar, founder of the store, mentioned that the idea to set up Nusantara Denims came from his travels and the people that he has associated himself with through his journey as a musician and entrepreneur.

The outlet houses denim brands from all over the region such as Pot Meets Pop, Old Blue, Zevin, BNV and LTHKRFT from Indonesia, Doku, Indigoskin and Fifth Requisite from Thailand; and Field Trip, Locka and Tarik Jeans from Malaysia. Other than denim products, the store also offers accessories, leather goods and shoes that would go very well with the wearing of denim. In the pipeline is the plan to produce Nusantara Denims' very own collection of apparels.

Gems galore at Pavilion KL



Lifestyle hub Pavilion KL celebrated the start of the annual 1Malaysia Mega Sale Carnival (1MMSC) with a magnificent showcase of gems and jewellery. Held at TWG, guests and members of the media were treated to an exclusive up-close and personal look at handcrafted masterpieces while enjoying a mouth-watering high tea. In line with the BBLCC 'Bejewelled' theme, Pavilion KL's "Gems of Shopping" Jewellery High Tea featured the finest and most prestigious masterpieces by jewellers La Putri, Poh Kong and Tomei.

The mall's unprecedented showcase gave guests a feast for the eye with collections of top-grade untreated jadeite; diamonds; unheated natural sapphire; natural untreated pink sapphires; as well as enchanting natural-coloured South Sea pearls. Launched by Tourism and Culture Minister Datuk Seri Nazri Aziz on 28 June, the sale will take place until September 1.

Lampe Berger launches pop up stores



In conjunction with the 1st anniversary celebration of Lampe Berger Malaysia in retail, Jubilant Prestige Sdn Bhd, the exclusive sole distributor for Lampe Berger Paris in Malaysia, launched a nationwide tour of its pop-up stores with latest products and featuring selected unique collectors' lamps. Since going retail a year ago in Malaysia, Lampe Berger is now sold direct to customers from authorised Lampe Berger outlets or pop-up stores in major shopping malls throughout Malaysia. Successfully opening 12 outlets within a year, the company is targeting to have 20 outlets by mid-2014.

In conjunction with its 1st anniversary, Lampe Berger Malaysia pledges to support the breast cancer cause by running a one-year fund raising campaign through sales of products. To kick-off the campaign, a RM10,000 initial donation was presented to Puan Sri Akmal Saleh who represented the Breast Cancer cause in Malaysia.

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More than Just A Theme Park

LOST WORLD OF TAMBUK

No 1, Persiaran Lagun Sunway 1, Sunway City Ipoh, 31150 Ipoh, Perak Darul Ridzuan, Malaysia.
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LOST WORLD OF TAMBUK
WINNER OF THE BRANDAUTHORITY AWARDS 2012-2013
LEISURE & RECREATION - RESORTS & THEME PARKS



R.I.P.D



Opening: August 1

After detective Nick Walker (Ryan Reynolds) is killed by accident, he is taken to join the undead police division and is assigned to be the partner of Roy Pulsipher (Jeff Bridges), a veteran officer of the R.I.P.D – the Rest In Peace Department, a department of dead police officers dedicated to protecting and serving the living from arrogant, malevolent, bloodthirsty evil spirits who refuse to move into the afterlife.

Cast: Ryan Reynolds, Mary-Louise Parker, Jeff Bridges and Kevin Bacon.

Kick Ass 2

Opening: August 8

Inspired by Kick-Ass (Aaron Taylor-Johnson) and the events of the first movie, other people don masks and begin to fight crime. One of these, Colonel Stars and Stripes (Jim Carrey), forms a team and asks Kick-Ass to join them, while Hit-Girl (Chloë Grace Moretz) 'retires', and tries to have a normal life as a schoolgirl. Meanwhile, following the death of his father, Red Mist (Christopher Mintz-Plasse) is reborn as The Mother F****r and plans to exact revenge on Kick-Ass for his father's death.

Cast: Aaron Taylor-Johnson, Chloë Grace Moretz, Christopher Mintz-Plasse, Morris Chestnut, John Leguizamo, Donald Faison and Jim Carrey.



Percy Jackson Sea of Monsters



Opening: August 8

Based on the best-selling book, Percy Jackson: Sea of Monsters continues the young demigod's epic journey to fulfil his destiny. To save their world, Percy and his friends must find the fabled and magical Golden Fleece. Embarking on a treacherous odyssey into the uncharted waters of the Sea of Monsters, they battle terrifying creatures, an army of zombies, and the ultimate Evil.

Cast: Logan Lerman, Alexandra Daddario, Brandon T. Jackson, Leven Rambin, Jake Abel, Douglas Smith, Anthony Head, Nathan Fillion and Stanley Tucci.

Smurfs 2

Opening: August 8

In this sequel to the hybrid live action/animated family blockbuster comedy *The Smurfs*, the evil wizard Gargamel creates a couple of mischievous Smurf-like creatures called the Naughties that he hopes will let him harness the all-powerful, magical Smurf-essence. But when he discovers that only a real Smurf can give him what he wants, and only a secret spell that Smurfette knows can turn the Naughties into real Smurfs, Gargamel kidnaps Smurfette and brings her to Paris, where he has been winning the adoration of millions as the world's greatest sorcerer.

Voice-overs: Neil Patrick Harris, Brendan Gleeson, Jayma Mays, Sofia Vergara and Hank Azaria.

Cast: Katy Perry, Jonathan Winters and Christina Ricci.



Elysium

Opening: August 22

In the year 2159, two classes of people exist: the very wealthy, who live on a pristine man-made space station called Elysium, and the rest, who live on an overpopulated, ruined Earth. Secretary Delacourt (Jodie Foster) will stop at nothing to preserve the luxurious lifestyle of the citizens of Elysium – but that doesn't stop the people of Earth from trying to get in by any means they can. Max (Matt Damon) agrees to take on a life-threatening mission, one that could bring equality to these polarised worlds.

Cast: Matt Damon, Jodie Foster, Sharlto Copley, Alice Braga, Diego Luna, William Fichtner and Wagner Moura.



The Purge

Opening: August 22

The Purge is a 2013 American sci-fi, horror thriller set in the year 2022 when the United States has become a nation reborn, with crime and unemployment rates hitting an all-time low. This is a result of the government having instituted an annual 12-hour time period called The Purge, during which all crime is legal and emergency services are suspended, allowing the people to vent their negative emotions.

Cast: Ethan Hawke, Lena Headey, Max Burkholder and Adelaide Kane.

