

YTL *life*

The YTL Luxury Magazine

Shanghai Shines

The culinary genius behind Shook!

A Very English Village

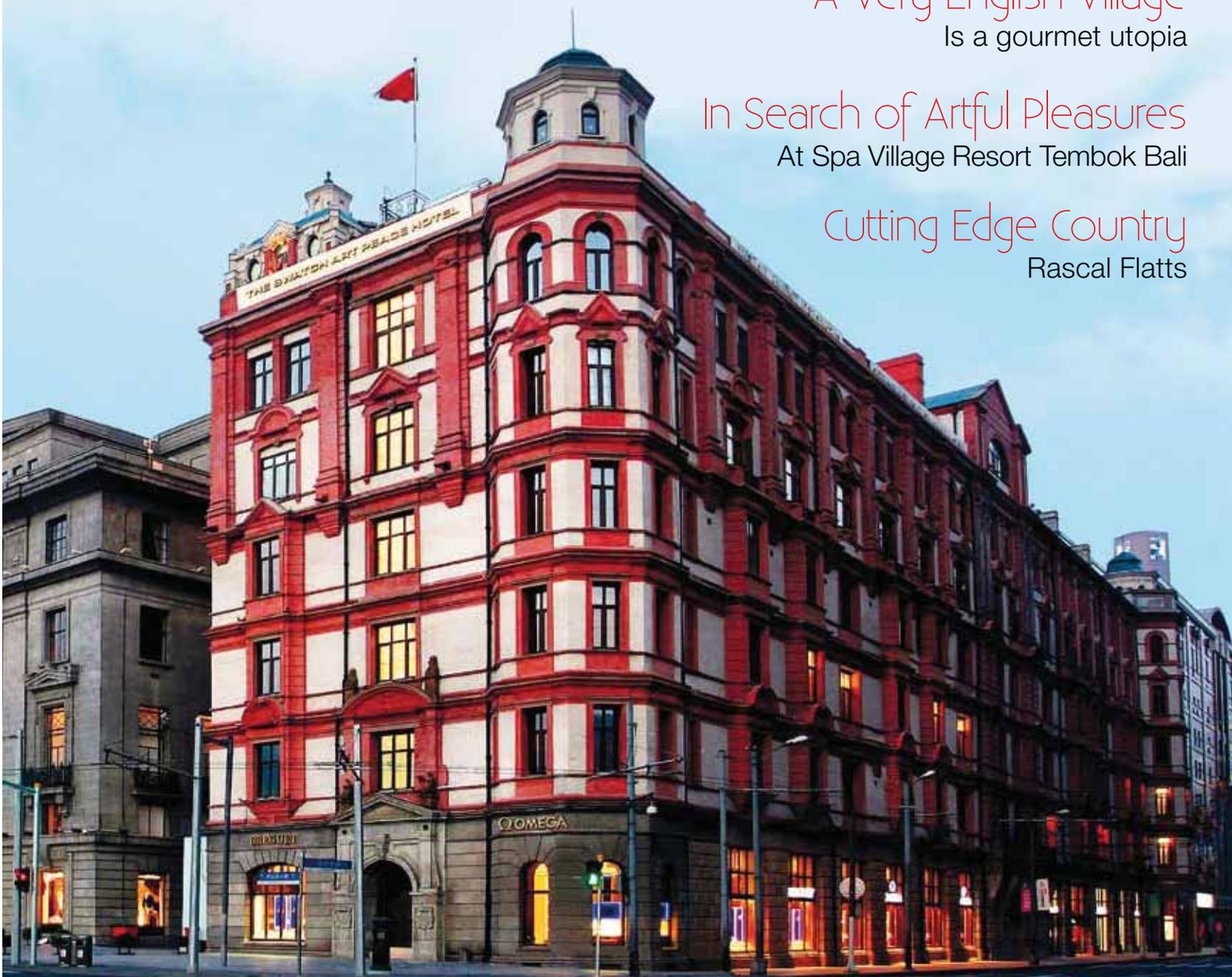
Is a gourmet utopia

In Search of Artful Pleasures

At Spa Village Resort Tembok Bali

Cutting Edge Country

Rascal Flatts



Plus Jimmy Choo's must-have Fall selection and More...

A gallery that's steeped in luxury and swathed in splendour.

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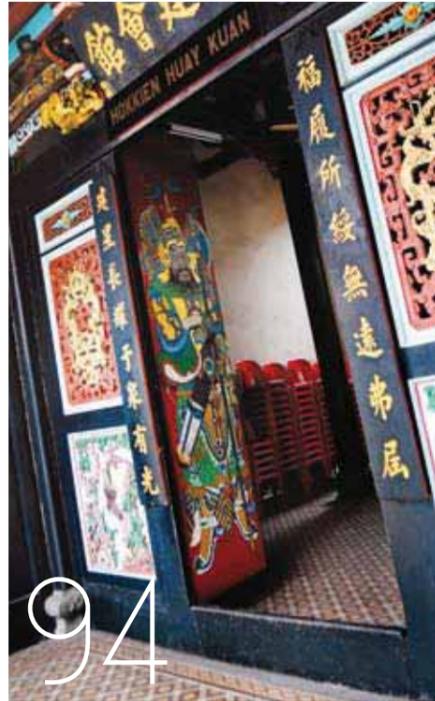


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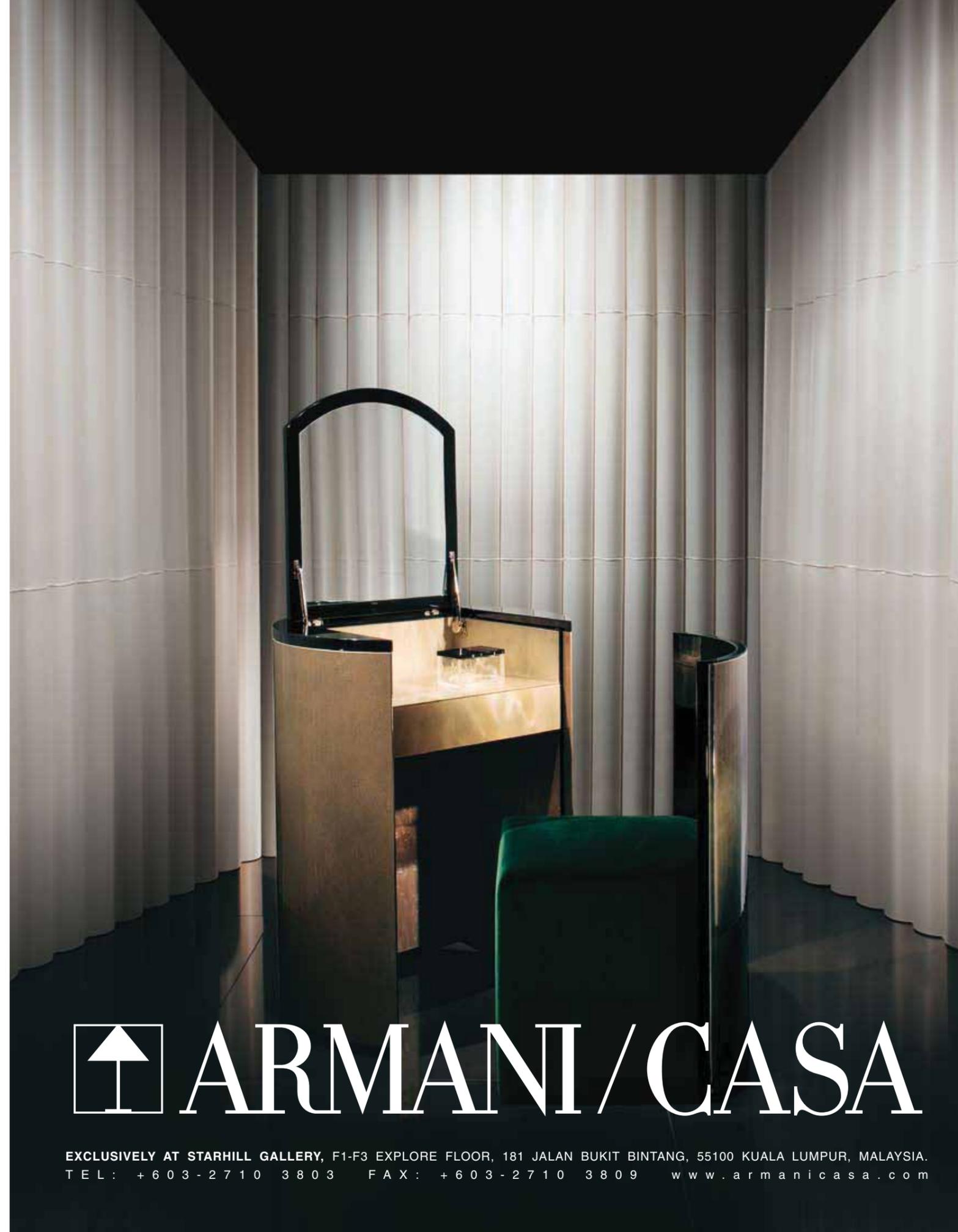
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 **ARMANI/CASA**

On the cover: YTL Hotel's manages The Swatch Art Peace Hotel Residences (opening early 2011) and Shook! Shanghai dining concept (opening November 2010)

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YTL *life*

The YTL Luxury Magazine

Published By

YTL Hotels
11th Floor, Yeoh Tiong Lay Plaza, 55,
Jalan Bukit Bintang,
55100 Kuala Lumpur, Malaysia

Produced By

Blu Inc Media Sdn Bhd
(Company No. 7408-K)
Lot 7, Jalan Bersatu 13/4, Section 13,
46200 Petaling Jaya, Selangor, Malaysia
Tel: +603 7952 7000
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E-mail: ytlife@bluinc.com.my

Colour Separation By

Digiscan Services Sdn Bhd
No. 26, Jalan 4/62A, Bandar Manjalara,
52220 Kuala Lumpur, Malaysia

Printed By

Percetakan Zanders Sdn Bhd
No.16, Jalan BK 1/11, Bandar Kinrara,
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A Note from Tan Sri (Dr) Francis Yeoh

2010 is a particularly exciting year for us at YTL Hotels as we embark on a global expansion of our properties. This July witnessed the addition of the chic Muse Hôtel De Luxe in St. Tropez, France, to our growing portfolio of luxury hotels and resorts, followed by YTL'S soon-to-open award-winning Shook! Restaurant concept in Shanghai's iconic Swatch Art Peace Hotel on the historic Bund. In December, we place the Japanese resort of Niseko on the hot list of international destinations with our inspiring interpretation of alpine luxury at the newly renovated Green Leaf Niseko Village.

This issue of YTL *life* is dedicated to Shanghai, a city that looks to both the past and future, yet still has her eyes firmly fixed on the present. At the top of any must-visit world city listing this year, thanks to multi-million dollar city-wide improvements and the Shanghai Expo 2010 (the biggest expo ever), there has never been a better time to discover this exciting pearl of the Orient. Our collaborations with the Swatch Group in the soon-to-be-unveiled Swatch Art Peace Hotel Residences are yet another significant milestone in an enduring partnership.

Our global outlook is integral to the unique YTL Hotels experience, which, I am sure, many of you have had an opportunity to savour at our wonderful hotels and resorts dotted around the world. Coupled with this is our continued deep commitment to protecting the environment through preserving nature's bounties and resources for future generations. We will continue to strive with boldness and innovation to create authentic experiences that leave an indelible memory that will make each and every guest want to return to our properties, time and time again.



Tan Sri (Dr) Francis Yeoh
Managing Director
YTL Corporation

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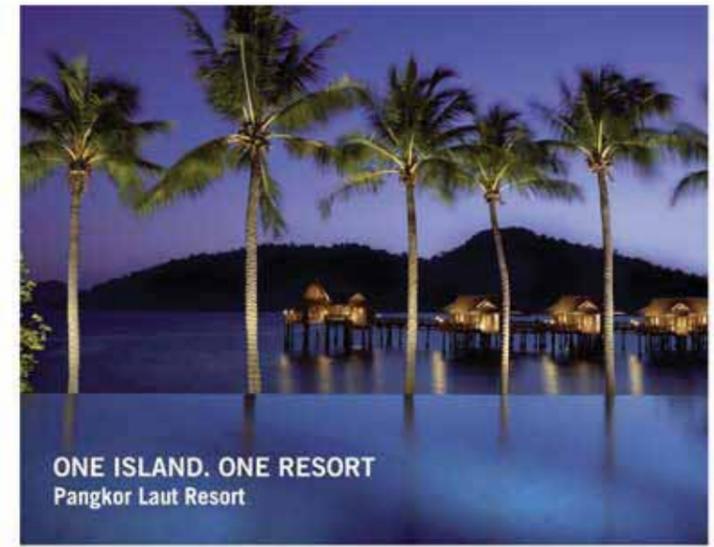
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Welcome to YTL *life*'s invigorating mix of travel, art, food, music, fashion, celebrity and, of course, fabulous resorts in pretty amazing locations.

To celebrate the pending opening of YTL's Shook! restaurant and the soon-to-be-unveiled Swatch Art Peace Hotel Residences on Shanghai's legendary Bund, our cover story is dedicated to the heritage, cuisine and faces of this one-mile riverfront promenade fronted by majestic stone-fronted mansions. From its roots as a small muddy Chinese fishing village, to the swinging 1920s and 30s heyday, the Bund

is once again lavishly dressed and ready to enthrall the world. And there is no better person to fill us in about the Shanghai's most stylish street than long-term Shanghai resident, renowned historian and author Peter Hibbard who shares some of his favourite buildings in this richly historic city.

From the Editor

Maintaining a Chinese tone, our spa pages focus on traditional Chinese healing whose influence has spread further and wider than any other complementary therapy known – with many spa treatments enjoyed in Asia and indeed globally, having roots firmly grounded in ancient Chinese healing philosophies. And why not? It makes so much sense and, in our modern frenetic world, seems the only way to achieve a healthy and balanced mind and body.

I am especially excited to have had the opportunity to interview one of my favourite groups, the multi-award winning Rascal Flatts – from Grammy to the Academy of Country Music – you name it, this gorgeous trio has it and by all accounts they are decent committed family men too. Top of my wish list is their first Asian tour!

In line with YTL's deep respect for our environment we profile the initiatives of Rare, a dynamic organisation that has changed the conservation paradigm by acting at the grass roots level to affect positive change. So impressed is YTL with Rare's efforts that the company recently contributed USD\$2 million to target community-based conservation efforts in Asia through the launch of the 'YTL Fellowship for a Rare Planet'.



On this hopeful note, I will sign off. I hope you get as much pleasure and inspiration from reading YTL *life* as we have in bringing it all together for you...

Salut!

Kate O'Brien

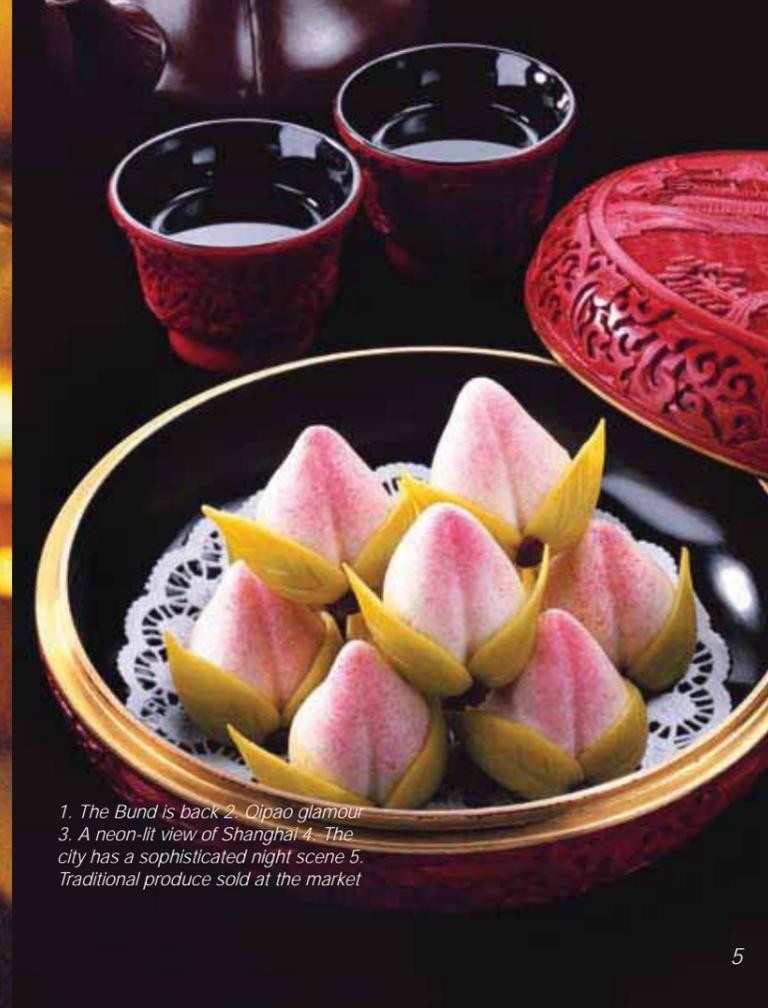
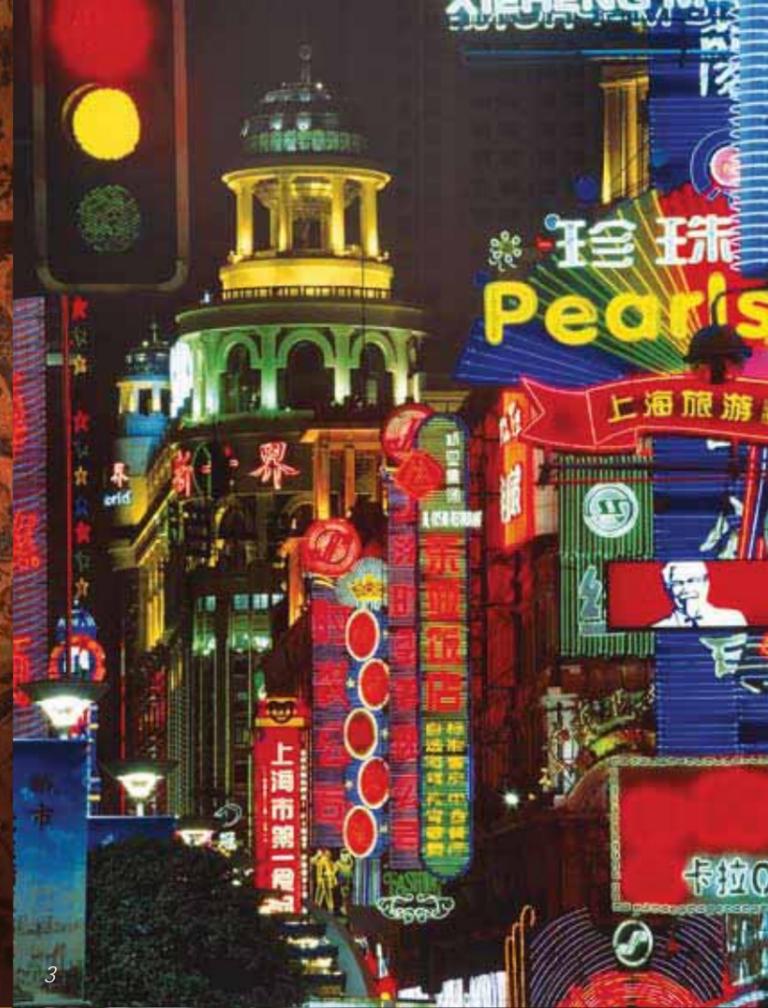
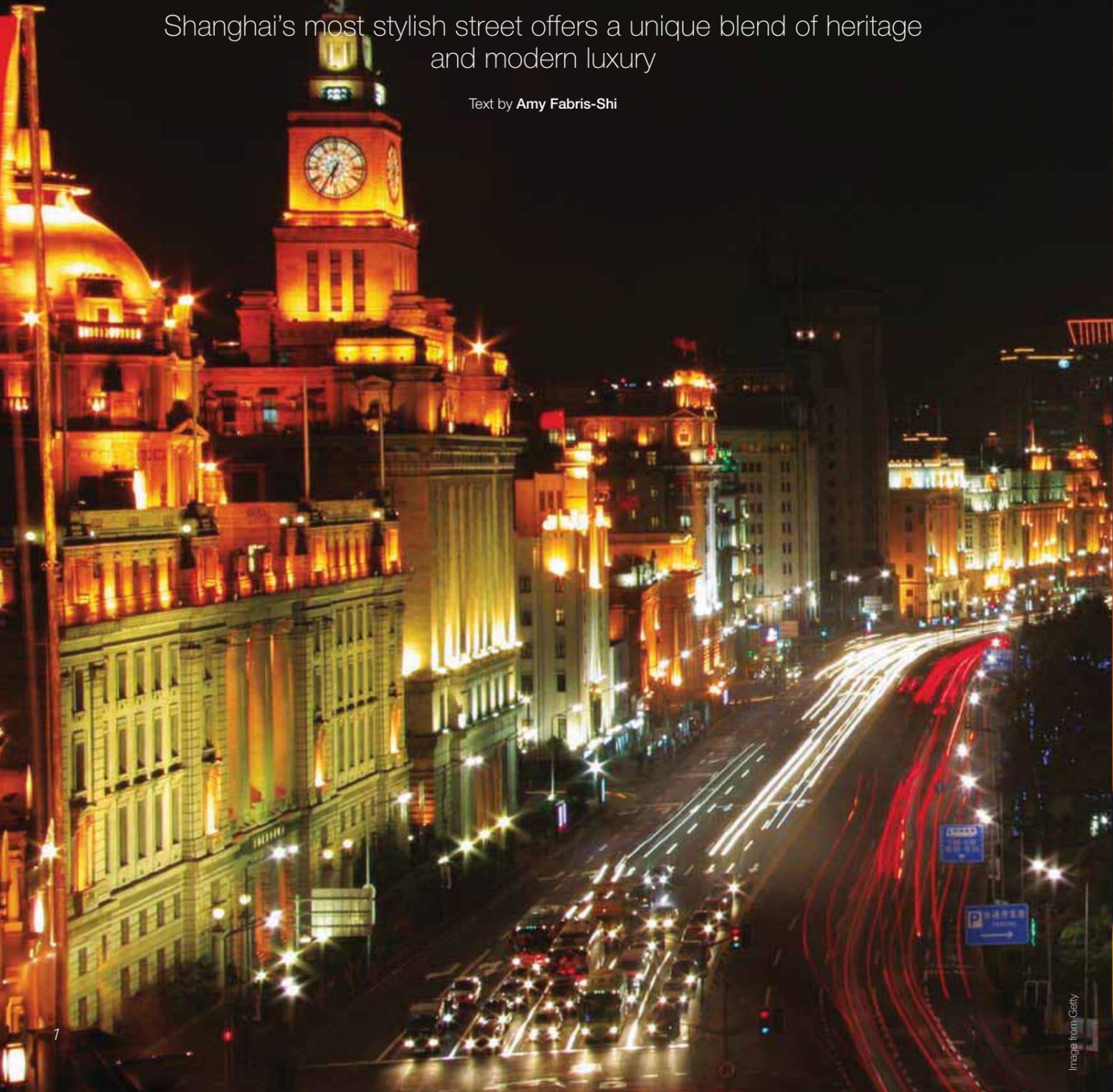
Kate O'Brien
Editor-at-Large

life on the cover //

Rising Star: Shanghai's Bund Shines

Shanghai's most stylish street offers a unique blend of heritage
and modern luxury

Text by Amy Fabris-Shi



1. The Bund is back 2. Qipao glamour
3. A neon-lit view of Shanghai 4. The
city has a sophisticated night scene 5.
Traditional produce sold at the market

1. Shanghai in the early 1900s
 2. The modern face of Shanghai
 3. A young Chinese boy
 4. Hand-embroidered slippers from Suzhou Cobblers, Shanghai



A Shanghai siren with a red-painted pout and tailored cheongsam sips a pink gin on a riverfront terrace while elegant couples stroll along the boardwalk. These scenes could be straight from the glamorous 1930s Shanghai – but they are also thoroughly modern snapshots of the renaissance Bund of today.

Fondly referred to as “The Bund”, the one-mile riverfront promenade fronted by majestic stone-fronted mansions takes its name from a Hindi word meaning ‘muddy embankment’. Today, it is recognized worldwide as the iconic image of Shanghai. It is here that a small Chinese fishing village defied its swampy roots to become a global commercial hub in the 1920s, nicknamed the ‘Paris of the Orient’.

It all began with the First Opium War of 1842, after which China was forced to open Shanghai for international shipping. The city was divided into foreign-governed concessions, known as the International Settlement, and occupied the area on the western bank of the Huangpu River. Strategically located halfway along China’s coast near the mouth of the East China

Sea, the river soon became China’s de facto docking point for merchant ships from around the world.

As business boomed in Shanghai, international banks and trading companies constructed grandiose headquarters along the wide waterfront. Designed by renowned foreign architects using the finest imported materials, the string of architectural gems featured a mix of baroque marble columns, neo-classical domes and fashionable art deco facades.

For many, the Bund was a first glimpse of Shanghai’s colourful diversity and far removed from the stereotypical willow-pattern visions of the Orient. By the 1930s, Shanghai’s heyday was in full swing led by celebrities, entrepreneurs and socialites including Charlie Chaplin and George Bernard Shaw. Gilded travellers were spoiled at the Far East’s most luxurious hotels as gentlemen drank scotch and played billiards in the Long Bar of the exclusive Shanghai Club and the ladies shopped for the latest Parisian and New York fashions which they paraded at hotel high teas, horse races or Broadway shows. By night, (always Shanghai’s

favorite bewitching hours), the cocktail lounges, jazz bars, ballrooms and opium dens weaved their lavish spells.

The Dark Decades

Sadly the good times were short-lived. On 14 August 1937, a pair of misfired Chinese bombs damaged The Palace and Cathay hotels. The carnage presaged dark decades for the Bund with World War II, post-war Nationalist hostilities and the Cultural Revolution. The Bund’s once-proud edifices were requisitioned as barracks and storerooms suffering years of decay. In the early 1990s, some of the celebrated buildings were insensitively renovated and a newly constructed expressway marred the landscape. KFC opened its first China outlet in the Shanghai Club. The Bund’s heritage was under threat.

Born-again Bund

But the late 1990s heralded a new commercial boom bringing a modern financial centre with glassy skyscrapers and sharp, futuristic angles on the Pudong riverbank while The Bund reinvented itself as a centre for the pursuit of luxury. The redevelopment of the city’s iconic

waterfront formed the centrepiece of Shanghai’s US\$45 billion urban makeover ahead of the 2010 World Expo and a US\$700 million three-year facelift saw several traffic lanes diverted underground and the waterfront transformed into a landscaped public plaza.

Today a futuristic international cruise terminal welcomes a new generation of ocean-faring travelers while historic dockyards have re-emerged as contemporary event spaces.

And at the heart of the Bund, several legendary buildings have been transformed by sensitive conversions into luxury hotels, clubs, boutiques, cocktail lounges and swish dining venues. The Bund, famed as the social centre of Shanghai in the swinging 1930s, is once more debonairly dressed and ready to thrill.

The Return of a Hotel Icon

The former Palace Hotel today occupies a pivotal place in Shanghai’s history. Formerly the Central Hotel, it first opened in 1875. As demand grew, the hotel struggled to cater to Shanghai’s growing

numbers of luxury travelers and a larger replacement was commissioned in 1904 that was renamed the Palace Hotel.

This 120-room hotel soon became Shanghai’s largest and most luxurious, hosting several landmark events, including the International Opium Commission in 1909. In December 1911, Dr Sun Yat-sen banqueted here after assuming the Presidency of the Republic of China. In the same room, Dr Sun’s successor Chiang Kai-shek celebrated his engagement to Soong Mei-ling in 1927.

Two years later, the Palace Hotel was overshadowed by the adjacent art deco Cathay Hotel. These two hotels would later become inextricably linked with the opening of the Peace Hotel in 1956, encompassing the Cathay Hotel as the North Wing and the Palace Hotel as the South Wing.

The Palace will soon be reopened as the stunning Swatch Art Peace Hotel. The brainchild of Swatch Group CEO Nick Hayek, the revolutionary project combines luxury shopping, an innovative working contemporary art centre and creative fine dining.

Gilded street-level halls, carefully restored with pure gold paint, are home to flagship luxury boutiques Omega, Blancpain, Breguet and Swatch. The upper levels include 3 uniquely themed suite residences and 4 elegant rooms (all managed by YTL Hotels), plus eighteen atelier spaces where invited national and international artists live, work and display their art. “We offer these to the artists for free and pay for their trips, and in return they leave us a trace of their art,” says Hayek of the unique concept.

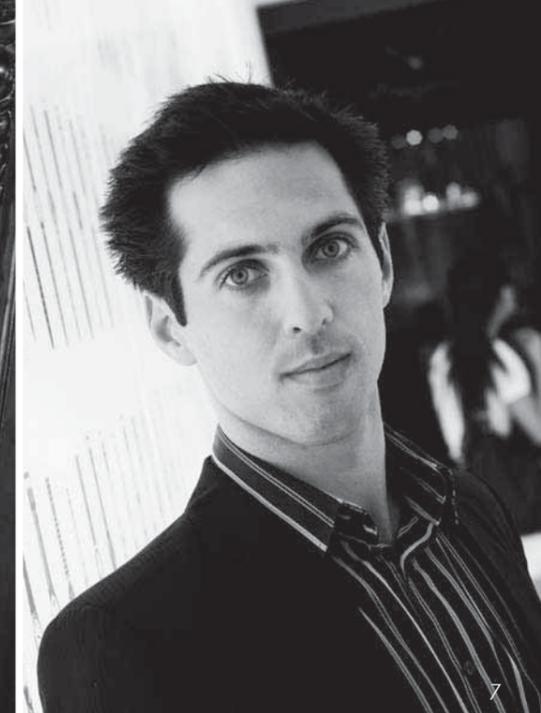
The top floor is home to the first international outlet of Malaysia’s phenomenally popular Shook! restaurant, also managed by YTL Hotels. Bringing Shanghai diners an exciting mix of east and west, the chic interactive dining room leads onto the hotel’s legendary rooftop outdoor terrace – once again the place to sip cocktails and socialise while enjoying the timeless Bund. ■



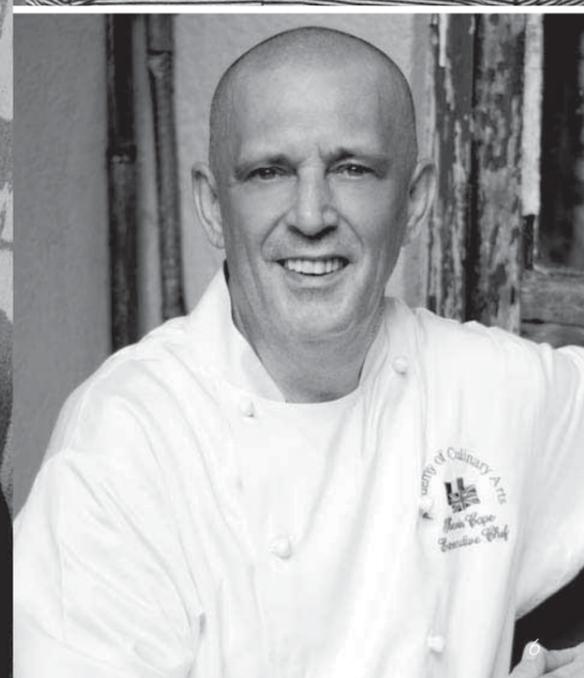
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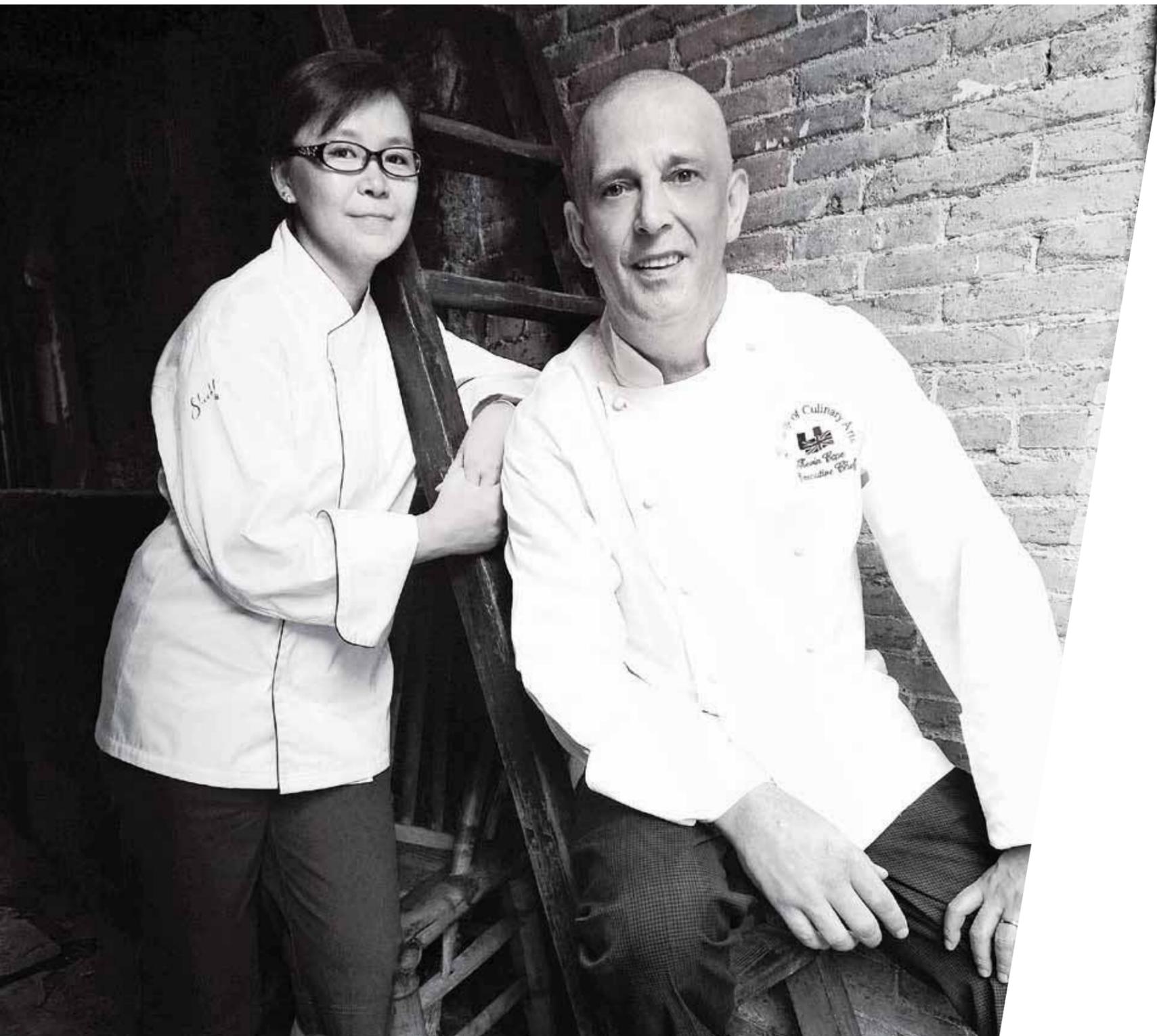
YTL Hotels in Shanghai

Some of the personalities involved in Shook! and The Swatch Art Peace Hotel Residences



1. Antonella Mascimino - Hotel Director
2. Alex McBride-Guest Experience Director
3. Chris Li-Chief Concierge
4. Alicia Mao-Housekeeping Manager
5. Andrew Wu-Shook! F&B Operation Manager
6. Chef Kevin Cape-Corporate Chef YTL
7. Julien Laracine-Director of Food and Beverage Shook Shanghai
8. Jacqueline Qiuqiong-Chef de Cuisine
9. Sara Zhang, Sandra Wang and Wena Chen-Guest Experience Officers





Dining Out in Shanghai:

In Conversation with Shook!'s culinary masters

Text by **Amy Fabris-Shi**

Kevin Cape

British-born Kevin Cape is Executive Chef of YTL Corporation and is currently at the helm of the much anticipated launch of Shook! at Shanghai's Swatch Art Peace Hotel. His prestigious culinary background includes many hard days as the youngest Sous Chef at London's Connaught Hotel (under Michel Bourdin) and being the first Executive Chef of the Eastern & Oriental Express luxury train. Cape masterminded the original and immensely popular Shook! at Starhill Gallery in Kuala Lumpur 11 years ago and is looking forward to taking Shook! "to a new international level" in China's style capital.

Tell us about the cuisine at Shook!

We want to bring back the romance and overall experience of dining. Shook! is all about joyful, friendly interaction between diners, waiters and chefs. Our chic, high-tech open kitchens offer an extensive menu and exciting mix of western, Japanese, Chinese, Thai and Malay cuisines. But it isn't fusion - I strongly believe in the fundamentals and authentic ingredients of each individual cuisine. This is a place where you can have serious food and a bit of fun at the same time.

Is sourcing quality ingredients in Shanghai a challenge?

It is essential that we work with only the very best quality ingredients. Luckily China is a vast country with a great diversity of resources and although we import the finest quality grain-fed meats and lobster from Australia, much of the rest of the food is fresh local produce, most especially

our vegetables and fish. Any herbs and spices that we can't source here, I grow in my own kitchen. The fact that Shanghai has four seasons is something I intend to take advantage of by making my menus as fresh and seasonal as possible.

How does Shook! stand apart from the Bund's other eateries?

Innovation is at the core of our dedication to personal service and providing a diverse dining experience. From an *amuse-bouche* to custom-made plates and trays and having guests choose their own style of chopsticks, every detail of the overall dining experience is carefully considered. The finer touches that make Shook! stand apart are there too, like our chefs carving the meat or preparing salads to taste at the table.

Where else do you like to dine in Shanghai?

The local food in the back streets of the city excites me most. I get a buzz exploring the small neighbourhoods around the Bund and seeing what's cooking. I especially love the soup noodles and Xinjiang kebabs and breads. I could eat these all day long and hope to reflect these timeless influences in my cooking.

Jacqueline Qiuqiong

Shanghai-born Jacqueline Qiuqiong has worked in some of the city's most respected kitchens, including Jean Georges and the Park Hyatt. Excited at the prospect of leading Shook! to dizzy culinary heights in such an historic setting,

Quiqiong is amongst a very niche group of female Executive Chefs in Shanghai.

What attracted you to Shook?

It was definitely the prospect of working in a beautiful heritage building with so many types of cuisine all under one roof. Having spent many years in hotel kitchens, I'm well versed in different cuisine styles and creative catering. Malay food, however, is relatively new to me so I've enjoyed spending time in Malaysia exploring the wildly exotic flavours and learning more about their fascinating culinary culture. I wish we still had as rich an array of street food in Shanghai as they do in Kuala Lumpur.

When you aren't in the kitchen, where can we find you?

I like to go to the Flower Market and tend to my small backyard garden. I'm currently growing salad greens, eggplant, winter melon, cherries, apricots and gooseberries.

How did you become a chef?

As a child I was quite a good volleyball player but to play in the school team my teachers suggested I also join the cooking course. Gradually I became more and more interested in being a chef, although I didn't want to make pastry or work in the 'cold kitchen' like the other girls; I wanted to be in the main kitchen. I don't find being a woman in a man's world daunting, if anything - it's an asset. The boys used to offer to carry heavy trays for me, but I can handle it - maybe that is because of my volleyball training. ■



The historic Bund during the early 1900s

Five More of Shanghai's Best



YTL *Life* talks with Peter Hibbard, historian and president of the Royal Asiatic Society China in Shanghai and the author of *The Odyssey Guide to Shanghai, Beyond Hospitality: The History of The Hongkong and Shanghai Hotels, Limited and The Bund Shanghai: China Faces West*, about the historic Bund. Besides the soon-to-be opened Swatch Art Peace Hotel, Hibbard's favorite heritage buildings on that famed stretch include...

1857 China Merchants Steam Navigation Company Building

The Stone House buildings behind No. 9 on the Bund, built for Russell & Co., date back to 1857 and are the oldest surviving buildings on the Bund. China Merchants Steam Navigation Company - the first Chinese company to establish itself on the Bund - moved here in 1885. They built a stately red-brick mansion in the property's front garden in 1901. This building at No. 9 on the Bund is now home to the flagship boutique of another pioneering local company, luxury Chinese fashion label, Shiatzy Chen.

1911 Shanghai Club Building

The Shanghai Club, the city's most exclusive British gentlemen's club, moved into its whitewashed English Renaissance headquarters in 1911 and quickly became famous for its legendary Long Bar, stretching some 110 feet. Club members also enjoyed bowling alleys, billiard rooms, an oyster bar, barber's shop, two wine cellars, a library and multiple dining halls. China's first KFC opened here in the 1990s. The building later underwent a charming renovation, reopening earlier this year as the Waldorf Astoria Club.

1923 Hongkong and Shanghai Bank Building

The impressive neo-classical banking headquarters designed by Tug Wilson and completed in 1923 more than lived up to the architect's brief to 'dominate the Bund'. Resembling a grand hotel, no expense was spared on the finest materials from around the world, including mountains of Sienna marble. Much of the original decoration has survived, most notably the magnificent Venetian mosaics in the octagonal entrance hall depicting the eight banking centres of the East and West.

North China Daily News Building 1924

Known as the 'Old Lady of the Bund', the headquarters of the Far East's leading British newspaper was opened in 1924 to commemorate the publication's diamond Jubilee. The paper's editorial and printing offices had been established on this site in 1901 rolling off presses right on the Bund. The forerunner of today's global insurance company, AIG, occupied many floors from 1927. The company returned in 1996 and, after a USD10 million restoration, remains the only business to occupy a whole building on the Bund.

Cathay Hotel 1929

When Sassoon House was completed in 1929, its 12-storey art deco facade epitomised the thrusting modernity of 1930s Shanghai. It was home to one of the most luxurious hotels in the Far East - the Cathay Hotel - as well as a high-end shopping arcade and offices. Jewish business tycoon and owner Sir Victor Sassoon lived in the penthouse under the green copper spire and was renowned for his wild parties in the Cathay Ballroom. The hotel recently underwent a three-year restoration and emerged as the Fairmont Peace Hotel. The original stained glass rotunda at the hotel's entrance was revealed once more after being covered up for decades. ■



A Very English Village

A quintessentially English home-from-home is at the heart of Britain's leading gourmet destination.

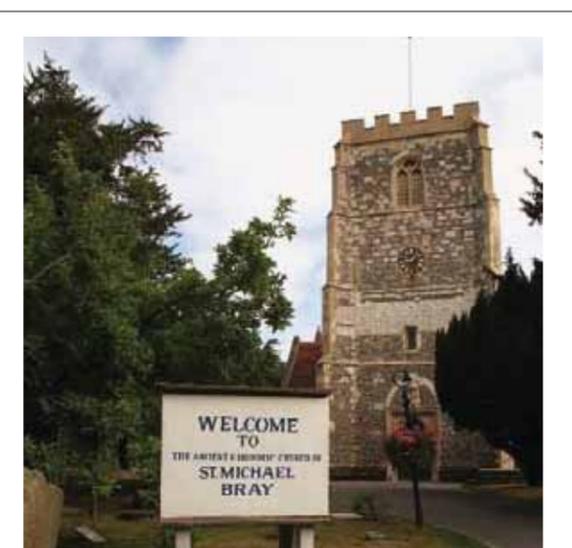
Text by Catherine Shaw

Berkshire's Bray-on-Thames has long been considered one of Britain's most desirable villages benefitting from a pastoral and scenic setting straight out of one of Thomas Hardy's novels complete with idyllic honey coloured stone, thatch cottages and perfectly tended English gardens. And now, thanks to a few world-famous culinary residents bringing their gastronomic excellence and innovation from the traditional local pub to the 'best restaurant in Britain' (according to the influential 2011 Best Food Guide), Bray has snatched the culinary crown from nearby London. Today the 16th century village is home to 2 of only 4 restaurants in Britain to hold 3 Michelin stars – not bad for a rural home to just 8,000 inhabitants.

French chef and author Michel Roux OBE and holder of France's premier order, the *Chevalier dans l'Ordre de la Legion d'Honneur*, was the first chef to fall for Bray's obvious charms, establishing the now internationally renowned Waterside Inn on the banks of the river Thames in 1972. "It wasn't easy to start with", says son and chef-proprietor Alain Roux. "It was only after the restaurant won its first Michelin star in 1974 that people sat up and started to take notice of us tucked away in the village". The Rouxs have famously gone on to usher in a new era of culinary appreciation with their classic French cuisine and impeccable service – holding 3 Michelin stars without interruption for twenty-five years.

Next came the innovative culinary genius of Heston Blumenthal with his three Michelin-starred The Fat Duck, justifiably famous for the owner's cutting edge gastronomic alchemy such as 'snail

Bray House, a YTL Luxury Retreat



porridge', exploding cakes and lickable wallpaper. The self-taught Blumenthal recently purchased The Hind's Head and The Crown, two atmospheric wood-paneled oak-beamed local pubs just a few steps away from the Fat Duck. There is no sign of his famous bacon and eggs ice cream here – simply classic British pub fare delivered with Blumenthal's trademark precise flair.

In Bray it seems that two international celebrities are not enough, as the parish also boasts The Royal Oak, a not-to-be-missed gastropub co-owned by television presenter and author Sir Michael Parkinson and his son, Nick who also manages the excellent restaurant (its Cornish lemon sole with cucumber, brown shrimps, lemon butter and watercress should come with a gourmet warning – it is wildly addictive). Add to this recent ebullient newcomer Giancarlo who has established a very welcome little corner of Italy with Caldesi in Campagna (serving a quite unforgettable *tiramisu al vin santo*) and it is clear that any visit to Bray requires more than a day to fully appreciate its many attractions.

Happily, visitors are spoilt for choice with luxury traditional cottages to a luxury house set within the heart of the village. These homes-from-home have an authentic charm literally oozing a perfect blend of classic style and contemporary comfort. The cottages, sweetly named to reflect their individual nature, are endearingly furnished in keeping with their classic character with tactile fabrics in warm shades and decorated throughout with an attention to detail that makes visitors feel as though they were guests in a private home. The star in the crown, however is the YTL-owned Bray House,

“When it comes to accomodation, happily, visitors are spoilt for choice with luxury traditional cottages to a luxury house set within the heart of the village.”

(l to r) Bray Village, one of Bray House's luxuriously appointed bathrooms, a private courtyard is ideal for elegant al-fresco dining

a carefully restored private house whose unique ambiance is influenced by an eclectic mix of chic contemporary art and timeless classic English style. Think rustic glamour with deep sofas, original fireplaces, a plush velvet-covered reclining chaise longue, heavy silk and linen curtains and a finely stocked art-deco bar. Upstairs are 3 gracefully proportioned bedrooms with beamed ceilings that would not be out of place in an opulent private mansion, each decorated in its own distinctive style. Vases of fresh flowers, a carefully curated selection of interesting books and whimsical ornaments add a cossetting touch while wireless internet, high definition plasma television screens and Bose iPod stations provide for all entertainment needs. Bray House's White Suite with its imposing four-poster ethereal muslin-draped bed and all-white leather and linen accessories is a stylishly serene favourite but all suites come with state-of-the-art bathrooms notable for their extraordinary rain forest showers (one suite also has a fabulous deep bath). Outdoors, adjacent to the fully equipped designer kitchen (complete with a well-stocked refrigerator), is a private secluded courtyard garden and goldfish pond, ideal for relaxed al-fresco dining. A sleekly efficient concierge service is also on hand to provide personal attention from providing a personal chef to hard-to-come by restaurant reservations.

The best news of all? Despite its luxurious attractions and celebrity residents, Bray has happily maintained its traditional charm providing a unique experience of traditional English village life at its very best. ■

GETTING THERE

From London, leave the M4 motorway at exit 8/9 and on the roundabout, take the exit to Maidenhead Central. At the second roundabout, take the exit to Bray and Windsor (A308). Continue for half a mile and turn left at the sign to Bray village (B3028).

ACTIVITIES

Famous nearby attractions include Royal Ascot, Windsor, Savill Gardens, the Thames Pathway, Eton College and the magnificent country estate of Cliveden. Events include Henley Royal Regatta, Windsor Horse Show and Dorney Court. Suitably British outdoor activities such as boating on the river Thames, walking in the countryside, tennis, horse-riding, shooting, fishing and golf are widely available

HISTORY

The historic village of Bray is home to several noteworthy buildings. Besides its famous 13th century Norman church, the Hinds Head, a classic traditional pub dates from the 16th century while nearby, The Crown Inn, another favourite drinking establishment, dates from the 14th century, and is said to have been frequented by King Charles when visiting Nell Gwynn. Bray's ricket club, established in 1798, is the oldest in the county.

CONTACT DETAILS

www.ytlhotels.com or
contact travelcentre@ytlhotels.com.my
Bray Cottages, www.braycottages.com
The Fat Duck, www.fatduck.co.uk
The Waterside Inn, www.waterside-inn.co.uk
The Royal Oak, www.theroyaloakpaleystreet.com
Caldesi in Campagna, www.caldesi.com

YTL's newest events, attractions and not-to-be-missed experiences



01

Massage Under the Stars
Harness the healing powers of the sea with a starlit massage by the water's edge at Spa Village Tembok Bali. Specially prepared herbal oils help release tension from the head, neck, shoulders, feet and hands. This sublimely relaxing 50-minute experience includes aromatherapy inhalation, a gentle rhythmic massage that mirrors the flow of the ocean waves, and the use of locally prepared traditional Balinese herbal oils designed to rebalance the body in time trusted fashion.

02

Honeymoon in Phuket
Located in peaceful seclusion on Pansea Bay, The Chedi Phuket (to be renamed The Surin on November 1) is the perfect respite from life's daily stresses. All honeymooners will receive welcome drinks, a fruit basket, flowers and a rose petal-decorated bed. For honeymooners staying for 4 nights or more, The Surin includes a 50-minute spa treatment for 2 persons and a complimentary room upgrade to the next room category (subject to availability).

03

Discover Scuba with PADI for Kids
Scuba diving is a family affair at Tanjong Jara Resort on Malaysia's east coast where both adults and children can immerse themselves in PADI scuba diving courses on Tenggol Island, off the coast of Trengganu. This is the ideal opportunity for children (aged 10 and older) to discover scuba diving in one of the world's best dive sites.

04

Stay & Dine at Bray House
Guests booking a one night stay at YTL's charming Bray House, in Berkshire's Bray-on-Thames are invited for lunch at the Michelin starred Royal Oak Restaurant, owned by legendary Sir Michael Parkinson and his son Nick. Car transfers and a signed copy of the menu are also included. Guests staying two nights or more at Bray House enjoy dinner at celebrity chef Heston Blumenthal's 18th century Hinds Head or Crown gastro pubs. *Terms and conditions apply.*

05

Chef's Kitchen Experience
Experience the sights, sounds and tastes of the Feast Village kitchen at Malaysia's award-winning Pangkor Laut Resort. As well as enjoying Southeast Asian delicacies such as *roti canai* and *nasi lemak* and international favorites like pancakes and succulent grilled sausages, guests can also learn cooking tricks and techniques first hand from the resort's chefs. The Chef's Kitchen Experience is simply perfect for real foodies who, at the end of the experience are presented with a certificate, apron and bandana.

06

Hilton Niseko Village
This autumn, Hilton Niseko Village celebrates with exceptional value offers of a Hilton Room from 24,000 JPY or a Deluxe Room from 32,000 JPY for two, including the classic Hilton Breakfast and a delicious international Autumn Dinner Buffet – the perfect opportunity to indulge in Niseko's seasonal favourites such as Snow crab, corn and new potato and squid *shio* amongst other delicacies.
For more information on YTL Hotels' events and promotions, log on to www.ytlhotels.com



1



2

Muse Opens In True Saint-Tropez Style

To celebrate the opening of Muse Hôtel de Luxe, YTL Hotels hosted an exclusive dinner event attended by 300 guests who were entertained by the legendary George Benson, the renowned English tenor, Russell Watson and cabaret show La Clique. Amongst the line up of celebrities were Michelle Yeoh, Jean Todt, Goga Ashkenazi, and Olivier Martinez amongst many others who were treated to a delicious selection of ocean flavours and fresh seasonal produce meticulously prepared by Executive Chef Nicolas Le Toumelin. Signature dishes included YTL's classic dancing prawns, Brittany blue lobster thermidor, Andalusia gaspacho with Iberico ham, Sauterne wine foie gras terrine with sautéed langoustine, all accompanied by the very best in fine wines straight from the Muse cellars.

1. The Yeoh family 2. Datuk Michelle Yeoh and Goga Ashkenazi 3. Orianne Collins and Fouad Mejjati 4. Tan Sri Francis Yeoh, Jean Todt and Datuk Michelle Yeoh 5. Goga Ashkenazi



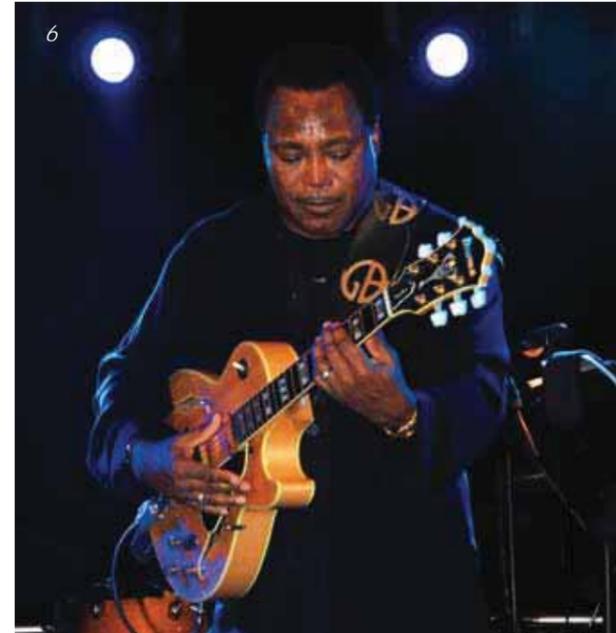
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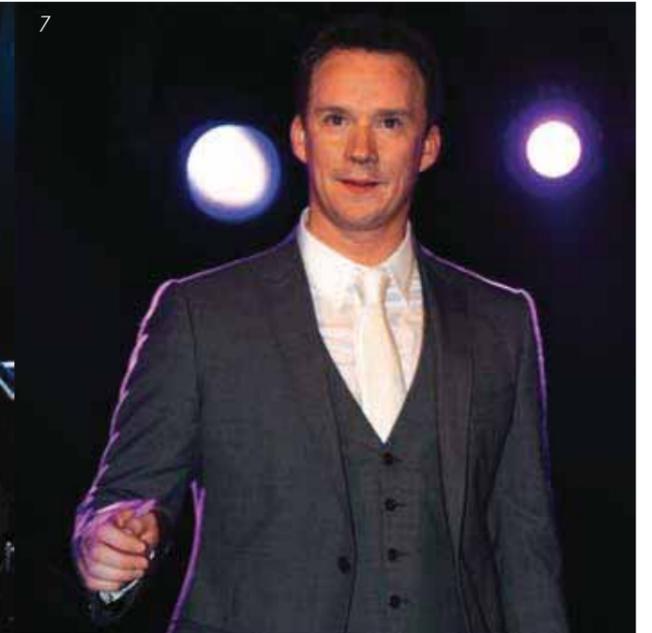
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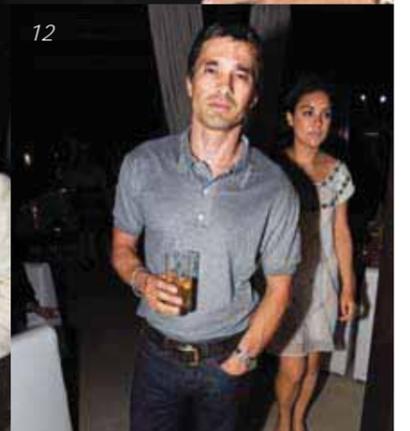
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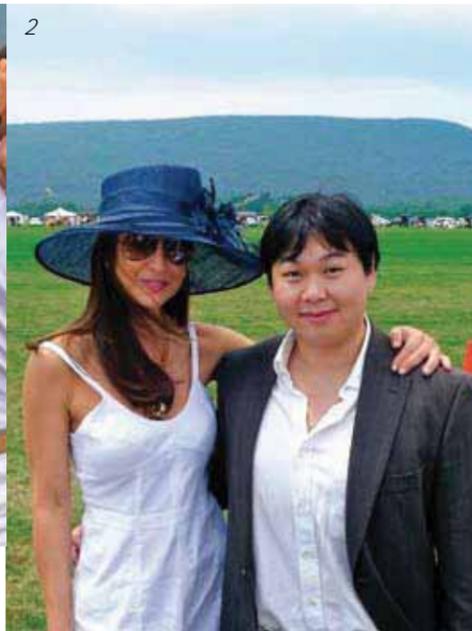
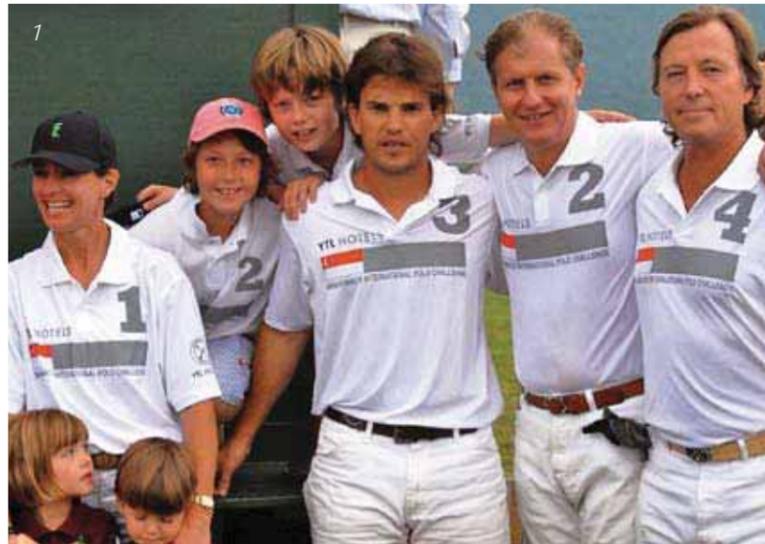


11



12

6. George Benson 7. Russell Watson 8. Tan Sri Francis Yeoh and guests 9. George Benson and guests 10. Performance by La Clique 11. Geordie Grieg, Goga Ashkenazi and James McBride 12. Olivier Martinez



YTL Hotels Polo Team

In June, YTL Hotels sponsored a Polo team at the 13th Annual Mashomack International Polo Challenge held at Pine Plains, New York. The event, a highlight of the region's social calendar, attracted over 500 'Town and Country' patrons and marked the official start of the summer social season in Millbrook.

1. (l to r) Hannah Buchan, Tatin Zubiaurre, James McBride and Bruce Colley
2. Teresa Colley and Joseph Yeoh 3. The YTL Polo Team in action, 4. Joseph Yeoh and James McBride, President of YTL Hotels 5. Participants of the Mashomack International Polo Challenge



Art in Demand

Contemporary Chinese art comes of age with a new wave of artists leading the way in exciting and often controversial ways

Text by **Robin Peckham**

of up-and-coming major artists is looking to change this.

International visibility for contemporary Chinese art has arrived over the last half-decade, fuelled both by a global fascination with the re-emergence of the Chinese underground in the lead up to the 2008 Beijing Olympics and by the unprecedented popular appeal of art within western culture in general. While the recent credit crisis and ensuing recession have curbed the influence of these elements, they have also encouraged Chinese collectors and art investors to assert their presence in these markets, bringing further definition to the function of art as investment and confirming the already established hierarchy of investment-friendly artists. Unfortunately, however, this list continues to be almost inexplicably dominated by kitschy painters of little or no interest to the narratives of international contemporary art. However, a group

Recent major sales at auction in Hong Kong, now recognised as the centre of the secondary market trade in Chinese art, have seen an emergence of noteworthy names alongside the stable standbys of Zhang Xiaogang, Fang Lijun, Yue Minjun, and Zeng Fanzhi, many of whom offer serious potential for interested collectors.

Liu Wei (b. 1972) may be the best representative of this new wave, regularly drawing bids between USD\$60,000 and USD\$80,000 in 2009 and 2010. Most commonly seen on the auction block are his bold paintings, particularly the extensive series entitled Purple Air (2005), which depicts somewhat

“It is clear that despite soaring prices exciting times lie ahead for contemporary Chinese art in all its formats.”



3



5



2



4

1. [previous page] Liu Xiaodong's 'Z's Family,' 2009 2. Ai Weiwei's 'Descending Light,' 2007 3. Zhang Peili's 'A Gust of Wind,' 2008 4. Artwork by Zheng Guogu 5. Artwork by Liu Xiaodong.

Color Wheel (2006) and Sparking (2007), both of which play with pictorial conventions and the roll of light and colour in the framing of the subject.

These three artists are key names to watch over the coming years and are likely to be both critically well received within the art world and popular with private collectors and other buyers.

Within the circle of fully established artists visible at auction, many are already considered to be extremely overvalued and priced far out of proportion to their historical and aesthetic value, though – as always – there are exceptions. Liu Xiaodong (b. 1963), one of the few significant realist painters to emerge alongside the more graphically oriented artists of his generation, is one of the most important of these: his set of paintings Eighteen Arhats (2004) sold at the peak of the market for almost USD\$8 million, and demand for his work shows no sign of receding. With his cinematic yet painterly gaze firmly trained on the social ills of development, Liu is, in terms of quality, worlds away from other competitors for the title of most expensive living Chinese artist at auction. Another key artist of this generation is Zhang Peili (b. 1957), often referred to as the “father of Chinese video art” but severely undervalued on the auction market. His earliest documentation of broken mirrors and wandering hands 30x30 (1988) and his latest large scale self-reflexive video installations like Mute (2008) have made it into the most important institutional collections.

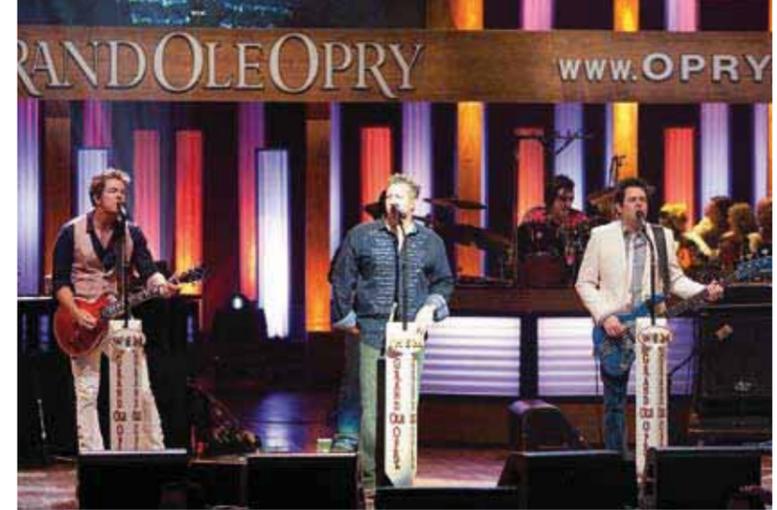
The centre of the commercial Chinese art world has long been Beijing, home to the country's foremost art academy and museums, although Shanghai too hosts a robust system of artists, private museums, and galleries. ShangART, founded by Swiss dealer Lorenz Helbling some 15 years ago, has long been the leading space, representing a list of artists from established painters like Zhou Tiehai and Zeng Fanzhi to emerging young new media and conceptual artists like Zhang Ding. Recently, Shanghai has also seen an influx of competitive new multinational galleries, like the local outposts of New York dealer James Cohan and Hong Kong gallery chain Osage, all of which are known for introducing important international work to the local art scene.

As international appreciation for China's modern artists, from established names to innovative newcomers, spreads, it is clear that despite soaring prices exciting times lie ahead for contemporary Chinese art in all its formats. ■

respected for his work as an installation artist, presenting large-scale architectural configurations like Outcast (2007), a building constructed from old glass-and-wood windows and doors with high-powered fans blowing sand, furniture, and other detritus inside. His latest work has been shown in venues from Beijing's Ullens Center for Contemporary Art to London's renowned Saatchi Gallery.

Zheng Guogu (b. 1970) has been similarly prolific over the past several years, largely offering an examination of the conditions of rural China complementary to Liu Wei's focus on the urban. Typically selling for a similar but slightly wider range between USD\$35,000 and USD\$80,000, his paintings in the Computer Controlled by Pig's Brain (2003-) series examine the inanity of local gossip and popular culture media as filtered through the small town in which the artist resides. Gougu's other major project is Age of Empire (2001), a massive undertaking in multiple media that takes the form of a building site in southern China as well as paintings, videos, and installations.

Yan Lei (b. 1965), another member of this group, is known as a prankster within the art world. He is notorious for an early series of satirical actions that caused much consternation amongst his peers when they were invited to imaginary international exhibitions and found themselves shamed by their lack of knowledge about the wider art world. Regardless of the controversial reception at the time, these projects have propelled his wickedly clever paintings to sums between USD\$10,000 and USD\$40,000, including a range of image-based compositions that detail liminal spaces, from airports to forgotten portraits. Most significant are his recent series



“We get to touch people's lives through music. There's no greater gift in the world.”

Cutting-Edge Country

In advance of their new album 'Nothing Like This' the Rascal Flatts took time out to talk to **Kate O' Brien** about music, friendship and the Grand Ole Opry

If any act embodies the place to which country music has evolved in this century, it's the Rascal Flatts. Since their inception over a decade ago, the trio has helped change the face of popular music. Their trademark sound – Gary LeVox's powerfully emotive lead vocals coupled with the soaring harmonies of Jay DeMarcus and Joe Don Rooney, set amid world-class arrangements and production, have made the band the standard bearers for cutting-edge country.

Drawing on Nashville's best tunesmiths and their own enviable songwriting skills, they have released some of the most important and successful music to come out of Nashville in recent years. Along the way, they have placed ten No1 singles and twenty Top Tens, seen every one of their studio albums go multi-platinum, been the recipient of multiple top vocal awards from both the Academy of Country Music and the Country Music Association.

How would the Rascal Flatts best describe themselves?

We are a country music group. That's what we grew up on with each one of us bringing different influences to the mix to create our unique sound. There's never been a method to our madness. We just cut the best songs we can, and through the years we get better at what we do.

What brought you together?

Joe Don sat in for our regular guitar player in a bar in downtown Nashville one night. From the first moment we sang together, we knew we had something special.

All three were blown away by their collective sound that infamous evening and they began playing as a trio, up to 7 hours a night. Soon, label executives had caught the buzz and were dropping by to see them. And the rest is musical history...

Who writes your songs?

We have always said that the best songs win. By this we mean that while we write many of our own songs, when it comes to selecting the final list of songs for an album, only the best songs are included – whether we wrote them or not.

The Rascal Flatts are committed family men who take their role in the community very seriously. Can the band give YTL Life an insight into the great work being done?

We do a lot of work with 'Make a Wish Foundation' granting young children with life-threatening medical conditions their special wishes. We are also devoted to the Monroe Carell Jr. Children's Hospital in Nashville and are celebrity cabinet members for the American Red Cross. We recently became spokespersons for the Jason Foundation, a national foundation involved in educating teenagers and their families about suicide prevention.

With songs like "These Days," "Bless The Broken Road," "What Hurts The Most," "Take Me There" and "Here Comes Goodbye," the band has released some of the most harmonious and successful country music ever.

At the core, though, is a 3-way friendship and musical partnership dedicated to making records they would want to listen to and putting on shows they would want to attend. It is that approach that has brought so much pleasure to so many fans and given the band such an enviable position in the musical world.

Rascal Flatts will shortly have their own star on the Hollywood walk of fame. Beyond the celebrity status of this what does it really mean to the group?

We feel some validation with this honour: that our music really means something and that we will perhaps leave a legacy of music behind in this world.

Country music has come a long way since Johnny Cash – how will the journey continue?

Being a part of country music means you are part of musical history. No other genre is like country music in its friendships with fellow artists and relationships with fans.

More than ten years on, can the band describe their most memorable experience?

Each of us would have to say that playing at Nashville's Grand Ole Opry was a career highlight.

Tell YTL Life about the new album coming out in November.

We are really excited about this – it will be the first on our new record label and brings a fresh approach in its delivery, which makes us even more excited for fans to hear it.

Any upcoming tours out to South East Asia?

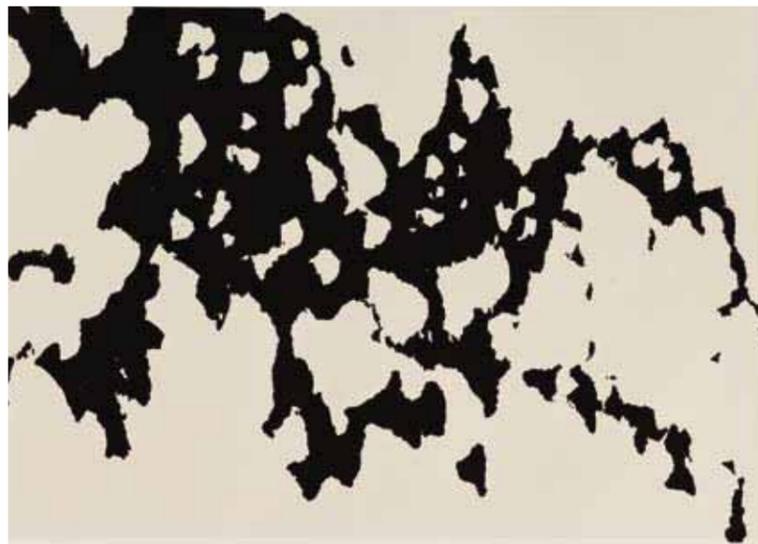
Maybe sometime...

Hopefully for Asia... watch this space. 🎸

Zen and Now: Art and Snow in Niseko

An artful blend of heritage and glamorous modern design redefines luxury at the Green Leaf Niseko Village

Text by Catherine Shaw



With its launch perfectly timed for the 2010-11 ski season, the Green Leaf Niseko Village is set to transform the notion of alpine luxury with its inspired new interiors. Spearheaded by the award-winning New York-based firm Champalimaud Design, the 200-room ski-in-ski-out property in Hokkaido's premier ski village is a sensitive blend of original architectural and interior details with Champalimaud's bold signature style. The result is the ultimate in contemporary comfort with an added touch of cool Japanese zen.

"Niseko is now recognised as a highly desirable international destination," says President and Principal Designer Alexandra Champalimaud who led the redesign project, "and this is a wonderful opportunity to transform a property with an unparalleled location, therapeutic natural onsen and Mount Yotei views into a modern social space attractive to a youthful and global clientele."

The hotel's existing art collection of 195 original artworks by famed Japanese artist Soichiro Tomioka (1922 – 1994) provided the catalyst for the new look interiors. The artist, renowned for his appreciation of and love for pristine forested winter landscapes, created his own signature paint - known as Tomioka White – in an effort to overcome what he believed were the limiting properties prevalent in conventional oil paint. "My first challenge was to process an exceptional paint which would neither turn yellow or crack... I set out to produce a zinc white to bring out the qualities of snow, something no paint maker in the world had been able to do," explained the artist in an article he penned entitled "My World of White". Tomioka's works are widely collected and have been exhibited at New York's Museum of Modern Art and numerous other leading American galleries.

Champalimaud Design pays tribute to Tomioka's unique aesthetic in a series of guestrooms that express the artist's Zen-like works that are in perfect harmony with the surrounding environment, yet add a carefully curated contemporary edge. Think European mountain chic wrapped in a more contemporary overtone and layered with a minimalist Japanese aesthetic.

The design statement starts with the guestroom corridors which portray a forest scene, while each room is designed as the perfect foil to the unobstructed panoramic views of Mount Yotei, ski slopes and the idyllic countryside. Thoughtful room features include a 32-inch flat panel television, Dream Beds and adjustable massage showerheads. Each room comes with its own original Tomioka print and timelessly chic Charles and Ray Eames Shell Chair, while other amenities include high speed

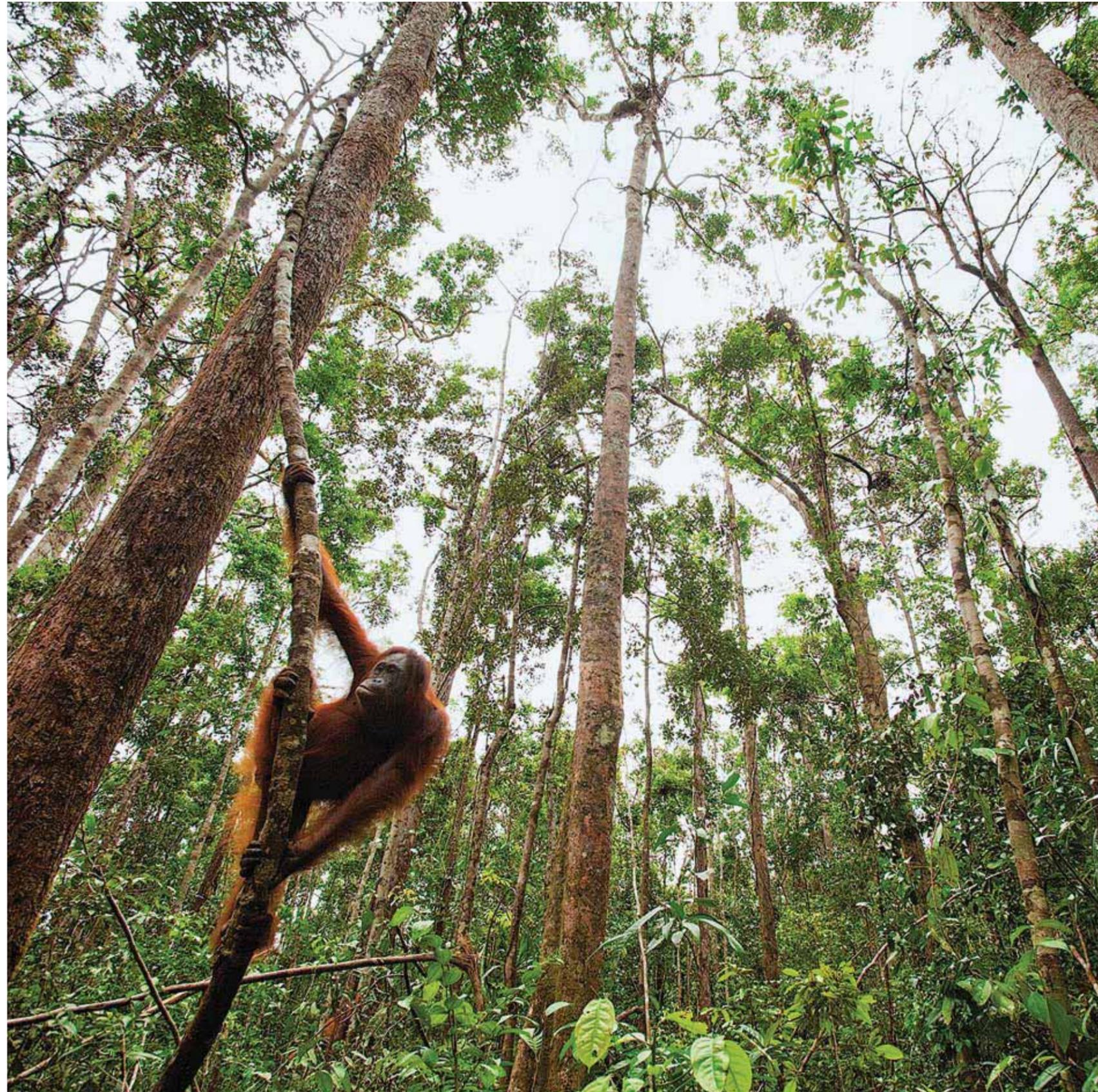
"Afternoons extend into relaxed evenings complete with film screenings in the adjacent skiers' lounge."

wireless internet, a distinctive desk lamp that sports USB plugs, an iPod music player, tea/coffee facilities and a selection of sublime Japanese teas.

The Green Leaf Niseko Village also plays host to artist-in-residence Emi Shiratori, a Sapporo-based graphic designer whose stunning murals are imbued with her unique iconography. Her contemporary works meld seamlessly with the hotel design, from the dramatic lobby entrance and guestroom doors to the façade of the Spa.

The hotel's vibrant Tomioka White lobby lounge is the après ski place of choice, with seating for forty-eight in a contemporary setting surrounding a Scandinavian-style fireplace. Serviced by a full bar, the Tomioka White is the perfect spot to indulge in a cocktail, named after the artist's signature paint. Afternoons extend into relaxed evenings complete with film screenings in the adjacent skiers' lounge. The après ski scene extends to Altitude (the adjacent roof top bar) directly overlooking the slopes with a cossetting wood burning fire pit and two reclaimed gondola cars for more private drinks.

As the winter snows melt away, Niseko reemerges with a host of other outdoor seasonal activities including trekking, horseback riding, kayaking and river rafting, tennis, spring skiing and golf. Here, the Green Leaf Niseko Village is perfectly placed at the heart of the action with its unique blend of landscape, architecture and accomplished interiors. ■



The Wild Life

Modern marketing methods are at the core of an innovative organisation's approach to environmental conservation

Text by **Catherine Shaw**

Ask the chief executive of any of the world's most celebrated brands about the most important part of his or her business and the answer is likely to be, "committed people." When those involved in making, selling and ultimately using products, strongly believe in that product's core value, success is usually guaranteed and sustained. Happily this valuable lesson has now been extended to the complex issue of biodiversity conservation – with dramatic results. With it comes a growing awareness that the world's environmental problems are no longer a concern for environmentalists only, but for the local community, business and government.

This strategic shift in the environmental conservation paradigm is at the heart of leading environmental organization Rare. Originally established in 1973 by Captain David Hill, an American pilot and keen birdwatcher, with a passion for protecting Central America's unique fauna, this organisation of committed environmental

enthusiasts has since expanded to a professional association of eighty working in over fifty countries. The not-so-secret secret to their success (Rare is unusually transparent about their experience) lies with the introduction of modern social marketing skills to the environmental field in order to change 'the way people relate to nature.'

In short, this means bringing marketing techniques and methods that have proven so effective in changing people's attitudes and behaviours in society (like promoting the use of seatbelts, reducing smoking, raising awareness of pollution, minimizing drug abuse and promoting reproductive health) to the world of conservation. Think creative advertising programmes, colourful mascots and Facebook-led projects akin to those used by industry leaders like Coca Cola and McDonalds.

"We have applied the science of behaviour change and marketing to

A rescued orangutan at Camp Rasak in the Lamandau River Wildlife Reserve, Educating the community in Dashanbao, China; Rare Senior Vice President Paul Butler during a site visit in Baima, China



conservation," explains Nigel Sizer, Rare's Vice President of Asia. "But the first step is to change people's understanding: we find local farmers often don't even know they are living next to an area of global environmental significance, or that there may be animals like orangutans living there that may be affected by tree clearing or fires. We start with providing information that changes local knowledge in practical ways. For example, if the forest and the bees that live in it and pollinate nearby fields are destroyed, farms will be directly affected."

In order to change attitudes and behaviour at the local level the notion of pride also needs to be generated, explains Sizer. Rare's year-long intensive "Pride Campaigns," encourage people to take pride in the natural assets that make their communities valuable. "People need to understand and care about the problem," he adds. "This drives motivation and so our campaigns are specifically designed to build a dynamic for change in the community."

Sizer stresses the importance of ensuring that local farmers have realistic alternatives to their previously environmentally destructive practises which were often driven by sheer economic need. "We must remove obstacles that prevent them from changing behaviour so, in addition to marketing, we provide simple and effective training programmes like in organic farming to help them move away from subsistence farming. We also

School visits, like this one in Aceh, Indonesia, are an integral part of Rare's community outreach



help with basic aspects like access to markets. With the barriers to behaviour change removed, conservation results within a very short time period – usually months – but it is pride that ensures this is sustained."

Today Rare is the acknowledged leader in the field of social marketing for biodiversity conservation having trained 158 local leaders and influenced in excess of 6.8 million people living in over 2,400 remote communities primarily in the developing tropics which is home to over half the world's population, rapidly growing economies and one of the richest stores of biodiversity. Over three decades Rare's programmes have promoted more sustainable practices at a variety of critical levels from local grassroots groups and individuals through to governments and other environmental organizations. It has also formed global partnerships with many of the world's largest conservation groups including The Nature Conservancy, Conservation International, Wildlife Conservation Society, Audubon as well as governments (Indonesia, China and Mexico) and the private sector, like YTL Corporation (who provide financial and operational support).

"Ultimately, however, it is the people and communities living near our most threatened natural resources who will determine how well conservation takes root," warns Sizer. "The key to our success is that we train local leaders (whom we call Conservation Fellows), who understand the site's unique social and cultural values, and who are likely to stay in the site long after Rare is gone. We also rely on major investors in each region to support their work."



(Top to bottom of page) The Black-necked Crane mascot in Dashanbao, China; Tan Sri Yeoh Tiong Lay, Nigel Sizer, Dato' Dr. Ng Yen Yen, Tan Sri Francis Yeoh and Ruth Yeoh, Suzieanna Ramlee and Rejani Kunjappan – YTL Fellowship for a Rare Planet; Wang Shuwen (at right), alternative energy expert and Rare consultant, on a site visit in Alxa



HOW IT ALL BEGAN

Originally an acronym for Rare Animal Relief Effort, Rare first collaborated with Friends of the Earth and the Animal Welfare Institute to launch the "Save the Whales" campaign using advertisements, buttons and demonstrations. In the early 1980s Rare formed an alliance with the World Wildlife Fund on outreach and education. By 1986 it had established the RARE Center for Tropical Bird Conservation, focusing on bird conservation in Central America and the Caribbean.

"Pride campaigns" are based upon the work of Paul Butler, one of the first to explore ways of inspiring and motivating communities to actively protect habitats. In a project to save the Saint Lucian parrot in the late 1970s, colourful images, a pop song, billboards and bumper stickers achieved an unprecedented level of community pride saving the species from the brink of extinction. Today it is protected by law. Butler wrote a manual and began identifying conservation leaders to carry his approach forward. This has since evolved into intensive training courses, workshops and a master's degree in communication – all of which address conservation's complex inter-related issues in a holistic way – but always with people at the heart of the project.

Rare does not directly implement campaigns: instead it trains local organisations in social and behavioural change and then relies on them to add an essential understanding of local culture and social norms. Qualified local campaign leaders who complete academic studies and run a successful project in the field receive a Master's Degree in Communication from the University of Texas in El Paso.



YTL Fellowship for a Rare Planet

The current rate of biodiversity extinction is as much a strategic issue for business as it is for environmental scientists: the loss of ecosystems and the increased cost of resources impact all sectors of the economy directly from farming to technology.

Step forward YTL Corporation, which in addition to a track record of environmental commitment across all of its properties, recently contributed USD\$2 million to Rare to target community-based conservation efforts in Malaysia and Asia-wide through the launch of the "YTL Fellowship for a Rare Planet."

"YTL feels passionately that we cannot meet environmental challenges without mobilizing local communities living in and around Asia, building local leadership capacity and providing alternatives to people whose options are already quite limited," says YTL Director of Investments Ruth Yeoh, who also serves on Rare's Board as their youngest Trustee.

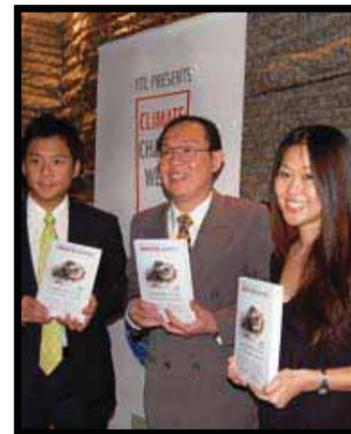
"That is why YTL Corporation is supporting Rare in training Fellows across Asia to run campaigns that raise awareness of the issues and offer communities tools for adapting to and mitigating climate change. We have a once-in-a-lifetime opportunity before us. Given the right tools, Asia's local communities can both contribute to and benefit from conservation of our rich

natural resources, while playing a leading role on the world stage as we tackle the global threat of climate change."

Over the next four years, the "YTL Fellowship for a Rare Planet" will help train local leaders to foster conservation at the community level, while improving their livelihoods. YTL's commitment comes at a critical time, says Nigel Sizer.

"We have gone from a world where resources seemed unlimited to one where we find the climate changing, an ozone layer depleted, most of the world's fisheries in collapse, tropical forests reduced to half their original extent, and water scarcity and contamination casting a dark shadow over millions of people's lives. We now have, I believe, only one more generation – Ruth's generation – and the next 20-30 years, to reverse these trends and find a way to live within the natural limits of this very Rare Planet."

For its 1st year, the Fellowship has already identified 22 sites in the Coral Triangle, one of the world's richest marine ecosystems, to save its dwindling reefs and fisheries. Efforts are already under way at the proposed Tun Mustapha Marine Park in Sabah to gazette the marine protected area and reverse the effects of overfishing that threatening local economic lifelines and ecotourism. YTL Fellow, Suzieanna Ramlee and Rejani Kunjappan, who leads WWF



Malaysia's national team of community outreach specialists, both work on the Tun Mustapha project, helping the local fishermen to better manage their fisheries, not just for conservation but for their own livelihoods.

"If we want conservation to succeed in Asia, we need to invest not only in national policy and better business practices, but also in making sustainable living a reality at the community level," says Yeoh. "We believe Rare offers the most sophisticated tools and training in the world for achieving this goal, and we are dedicated to making them available to Asia's top community leaders." ■

[Top to bottom] Rare street team accompanies "Baby Tiger", mascot for the Tiger conservation campaign in Thailand; Jacob Yeoh (left) and Ruth Yeoh (right) at the launch of WASTEnomics Climate Change Week 2008

"YTL Fellowship for a Rare Planet" will help train local leaders to foster conservation at the community level, while improving their livelihoods."



social media from radio advertisements, pop songs, highly visible billboards and festivals to classroom activities, sermons, press releases, and bumper stickers.

Targeting "shifting subsistence cultivation" farming methods and the selling of land for "quick cash" to oil palm companies have emerged as priority action areas. Initiatives employed to date include raising individual farmer's awareness of the global significance of their land and how their activities affect it, introducing more sustainable and profitable organic farming systems, establishing monitoring groups to prevent and report illegal logging and introducing alternative livelihoods to help preserve the orangutan's habitats.



[Top to bottom] Rare Campaign Manager Eddy Santoso teaching children about conservation during a school visit; Orangutans at Camp Rasak find the volunteers are a great source of transportation

RARE PRIDE IN ACTION: THE ORANGUTAN'S LAST REFUGE

Facing one of the highest rates of forest loss in the world, Indonesia's orangutans are in such rapid decline the species could become extinct in the wild within as little as 15 years. It is well recognized that engaging local communities who play a key role in deforestation through felling trees for farming, fuel and illegal logging is critical in order to rescue this fast disappearing refuge.

Rare Pride has reported significant success in developing an environmental ethic at a local level through a range of

At Lamandau River Wildlife Reserve, Rare has already seen some success through partnering with Yayasan Orangutan Indonesia and Rare Pride campaign manager Eddy Santoso to build environmental Pride in 17 villages, with a total population of 15,000, around the Reserve. The 76,000-hectare forest, designated as a wildlife reserve in 1998, houses a rehabilitation programme that releases orangutans back into their natural habitat. More than one hundred orangutans have already been successfully reinstated.

The impressive entrance to
Spa Village Tembok Bali

life feature //

In Search of Artful Pleasures

Bali boasts a rich tapestry of cultural experiences that speak to both the artistically and culturally inclined.

Text by **Cynthia Rosenfeld**

Art pervades life on Bali where calendars bulge with temple ceremonies decorated by towers of kaleidoscopic rice sweets and participants attired in a rainbow of sarongs. Soon after they learn to walk, Balinese children are taught to elegantly twist their bodies to the fingertips in traditional dance. There is truth to the saying that every Balinese is an artist, be it a sculptor, mask maker or painter. Visitors to the idyllic Indonesian island may not have enough time to learn the art of carving stone into a blissful Ganesha or master Balinese batik making, but the island abounds with enriching experiences to expose the uninitiated to its artful wonders.

Spa Village Resort Tembok Bali's staff shares a myriad of these talents with guests in addition to their day jobs around the lush property in North Bali. Year round, guests learn ornamental woodcarving, candle making, palm leaf weaving and – how to make traditional temple offerings called *canang* and *lontar* and the art of inscribing on dried palm leaves amongst other activities. Those with more active goals can integrate *nyuun* yoga into their workouts. The dramatic Indian Ocean shoreline may draw sun and sanctuary seekers to the award-winning resort but while in residence most set aside time to watch the Tembok villagers perform the *Kecak* dance. This modern form of Balinese dance in which men gather to depict an epic battle of the Ramayana was introduced only in the 1930s but is said to have roots in trance dancing. Other popular performances here include the *Manuk*, derived from the more refined Javanese court dancing and Sundanese styles and the *Sekar Jagad*, meaning flower and earth, typically performed during temple ceremonies. Peaceful days at Tembok give way to enchanted evenings during which live *gamelan* music wafts among the palm fronds. The unique traditional Balinese percussion sounds are said to emit an alpha wave that helps eliminate stress.



A selection of John Hardy jewelry

In addition to the talents among the resort's own staff, Spa Village Resort Tembok seeks out world class practitioners to share their gifts through the Guest Artist Programme. This ongoing schedule of visiting local and international artists allows guests active participation. Visiting masters take up a 2 week to month-long residency at the resort providing their expertise either in the airy art studio or gardens, depending on the art form. Artists like contemporary Impressionist painter Sally Stafford may come from as far away as the United Kingdom or a neighboring village like I Nyoman Suma Argawa, a painter and mask dancer. They teach daily classes open to all guests. Masterpieces created while the guest artist is in residence are showcased around the property and are available for purchase in the boutique. These visitors span the talent spectrum, like the romantic guitar melodies of Oleg Bondarenko, tarot readings geared to release untapped potential from Bali expatriate artist Jan Merrills and *qi gong* with Amalia Wai Ching Lee. Last Christmas the Singapore native led powerful morning energy sessions on the beach, along with private sessions, as well as art classes for children and creative belly dance with Bollywood touches with the resort's yoga teacher Kadek Pradnyea. Of her time in the Guest Artist Programme, Lee reminisces "It was such fun and inspiration for me while I was able to share my gifts with an exciting community of enthusiastic participants."

Someone who knows quite a bit about Bali's artistic traditions is John Hardy. The Canadian expatriate no longer owns John Hardy Jewelry (62-361-469-888; www.johnhardy.com) but credits locals and their ancient traditions for his success. Hardy explains that he was drawn here in 1975 "by a thriving Hindu goldsmith tradition that came down through history from when the kingdom with huge lavish courts held two major holidays each year that required opulent gift giving among the princes and princesses." These days a visit to John Hardy Jewelry in the rice fields about twenty minutes from Ubud reveals around 600 Balinese artisans crafting modern interpretations of traditional Balinese design, like the dot motif that Hardy explains is "a spiritual experience that gives each piece a vibration." Peek inside the sparkling archives

to appreciate how this prestigious jewelry brand sold around the world grew out of traditional Balinese *rantai* woven chain and *jawan*, or granulation. The tour concludes inside Kapal Bambu, a stunning cathedral-like showroom constructed entirely of bamboo. Wearable anywhere are pieces from collections named *Padi* and *Kali*, meaning smooth stones like those found nearby in Bali's holy Ayung River.

After selling his eponymous business two years ago, Hardy and his American wife Cynthia have dedicated their time to building Green School (www.greenschool.org; 62-361-469-875) almost entirely of bamboo and mud in central Bali. They chose bamboo, a highly regenerative resource beloved by environmentalists, to create a sustainable legacy for their own children who attend the Kindergarten through Year 9 programme. Equally innovative are educational projects like the recent arrival of sixty Bali Starling birds. These endangered birds, of which there are thought to be fewer than twenty remaining in the wild, are housed in purpose-built aviaries where students breed the striking white creatures with dramatic blue eye patches. In this way, Green School students learn about endangered species around the world from the perspective of helping to 'grow' one back from near extinction.

Guided walks around the stunning tropical property, including the world's largest freestanding bamboo structure known as Heart of School, take place every Monday and Wednesday at 3 pm and are so popular with environmentally minded students of life

that advance booking is essential. Visitors are led along eco-friendly gravel paths and across the all-bamboo Sibang Bridge suspended across the Ayung River, that links the two sides of this eight hectare spread set among the rice terraces. Daily class is held under along-alang roofs and traditional mud walls. Even the chalkboards have been fashioned from bamboo. Students take notes on recycled paper at their stylish bamboo desks, then at break-time head outdoors to plant tapioca, bananas, corn, chili and eggplant. Students are also responsible for collecting excrement from the school's five water buffalo to feed to the red tiger worms that digest and extract the methane to fuel the school's biogas system. Other sustainable energy solutions at Green School include micro-hydro power, solar power, and natural air-conditioning.

Green School tours held during the first night of the full moon culminate in a performance of Mepantigan (62-361-469-875; www.mepantiganbali.com), an indigenous and highly entertaining performance art created by Taekwondo champion Putu Witsen Widjaya that integrates Judo, Brazilian capoeira, Korean self-defense, Balinese folklore and shadow puppetry with mud wrestling and fire eating. "Throw down to the ground" is the literal translation of this exciting cultural attraction performed across Bali including at Green School's purpose built mud pit. Gamelan music gets louder as performers begin fire eating and dance like Balinese shadow puppets behind a makeshift scrim before jumping in the mud to turn each other upside down while simultaneously acting out a classic Balinese love story.

"Students take notes on recycled paper at their stylish bamboo desks, then at break-time head outdoors to plant tapioca, bananas, corn, chili and eggplant."

Morning Meditation at Spa Village Tembok, Bali



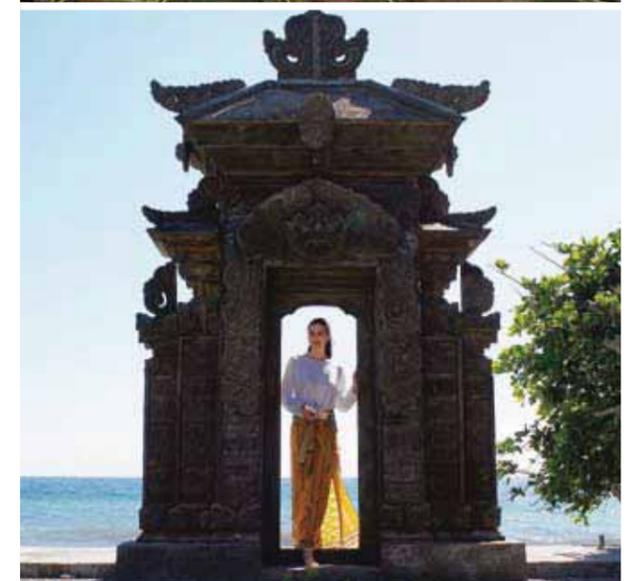
The idea for this cultural novelty on an island already rich in artistic expression came to Putu Witsen who wanted "people to know about the three Balinese harmonies between man and man, god and nature." Early variations took place on the beach with dancers lathered in coconut oil which proved "too slippery to throw one another so mud works much better." The mud pit venue allows Putu Witsen to emphasise the relationship on Bali between artistic expression and the environment.

Artistic expression on Bali extends to the written word, especially since the launch in 2004 of the Ubud Writers & Readers Festival (www.ubudwritersfestival.com). Created by Australian-born Ubud resident and author Janet De Neeffe as a healing response to Bali's first bomb attack two years prior, the annual event has quickly established itself as one of Asia's pre-eminent literary festival, drawing bold face named wordsmiths like Pico Iyer, William Dalrymple and Vikram Seth. Festival events include book launches, writing workshops, food tastings and panel discussions. While the intellectual but thoroughly enjoyable gathering lures global luminaries and their followers to Bali, the festival equally promotes indigenous literary talents to an international audience. Of this unique cultural exchange, founder De Neeffe says "We are extremely proud to see the difference it is making to the literature of Indonesia. Our goal is for the festival to lead to more Indonesian works translated and on sale in bookstores around the world." Meanwhile, this year's event which runs October 6-10th is expected to include writers from as far afield as Russia, Turkey, Israel and Ireland as well as over 2 dozen indigenous masters of the written word.

Those who prefer their Bali art experience more physically engaging get their hands dirty at Gaya Ceramic Art Center (www.gayafusion.com/ceramic_design). The small roadside gallery sells one-of-a-kind works from artists in residence plus dishware similar to the collections Gaya's three dozen Balinese craftspeople spin for international luxury brands like Giorgio Armani. Head deeper into the cavernous studio to where students can take 2 day classes or 2 week workshops held year-round.

After observing the local artisans, most of whom hail from the surrounding village of Sayan, students learn to throw, trim and sculpt clay which is then placed inside a Japanese wood kiln. All excess clay is recycled and while waiting for their finished pieces, students have been known to make tracks to Gaya Gelato, a notable Italian ice creamery from the same owners located just up the road.

All Balinese art is meant to be shared but the art of massage is an especially generous form and what better way to enjoy one of the artful pleasures for which Bali is renowned than a soul restoring massage at Spa Village Resort Tembok, Bali. ■



Clockwise: the serene setting at Spa Village Tembok, Bali; Green School students learn traditional arts; hands-on experience provides lifetime learning; cultural immersion at Spa Village Tembok, Bali

designer life //

First Class Dispatch

High-octane glamour provides a timeless, romantic look and distinctive edge.

Upon reflection

Indulge in a little introspection in a figure hugging '50s-inspired pinstripe wool bustier with velvet strap and full skirt, Louis Vuitton. Patent leather gloves, stylist's own.

Photography **Cher Him** Photography assistants **Robin Ting & Ivan Teo** Styling **Weechee** Styling assistants **Juliana Chang & Karen Ang** Hair **Edward Chong** Makeup **Peter Khor** Model **Olga Trokhova/Andrews Models** Location: **Eastern & Oriental Express**

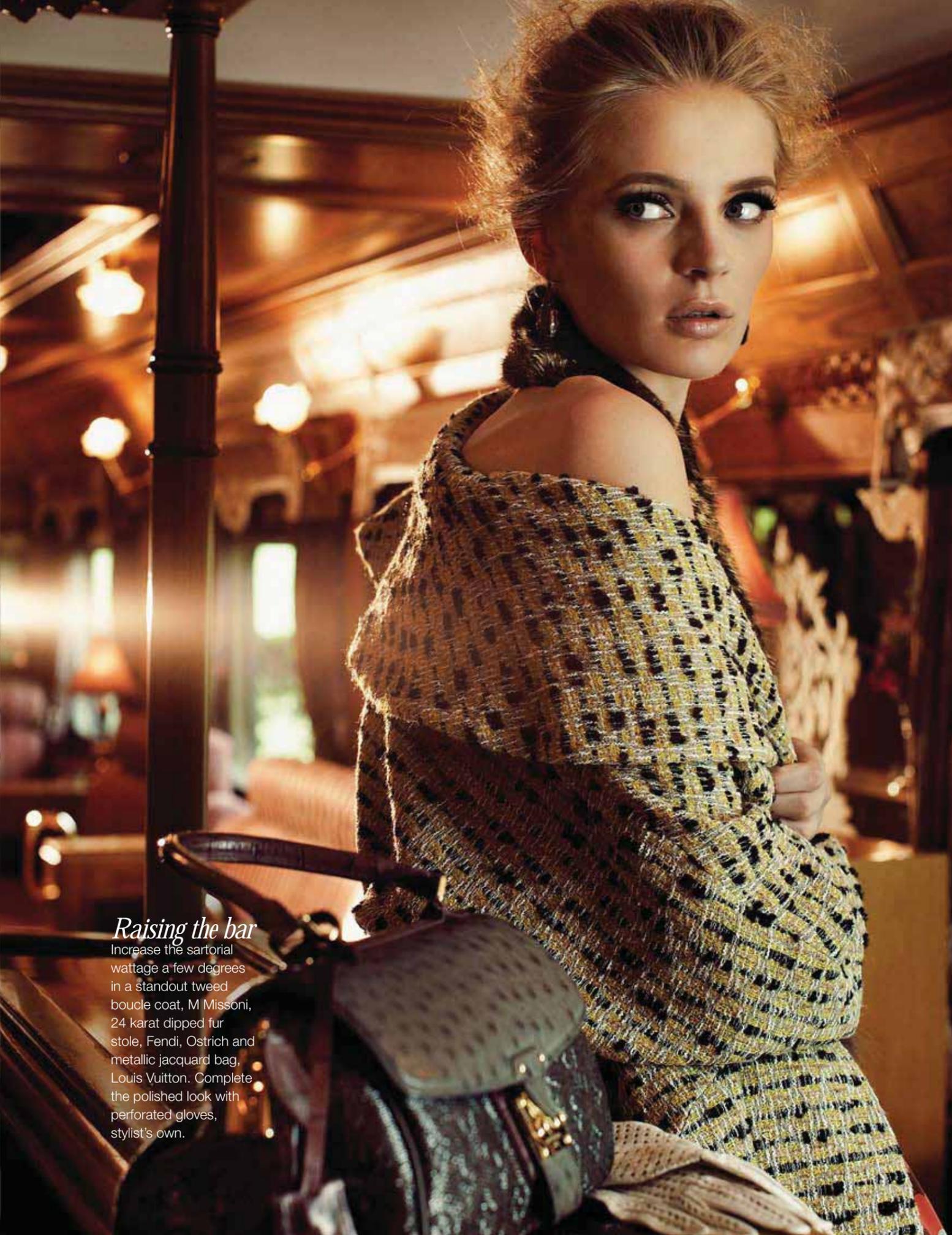
*Reservation
for one*

Channel the classic elegance of Hollywood with a thoroughly modern taffeta and tulle dress, RED Valentino. Tweed bouclé jacket and Ostrich and metallic jacquard bag, Louis Vuitton. A 24 karat dipped fur stole provides a suitably sleek look, Fendi. Scarab earrings, Bottega Veneta, and patent leather gloves, stylist's own.



Raising the bar

Increase the sartorial wattage a few degrees in a standout tweed boucle coat, M Missoni, 24 karat dipped fur stole, Fendi, Ostrich and metallic jacquard bag, Louis Vuitton. Complete the polished look with perforated gloves, stylist's own.



Iconic Journeys

The Eastern & Oriental Express recaptures the golden age of travel

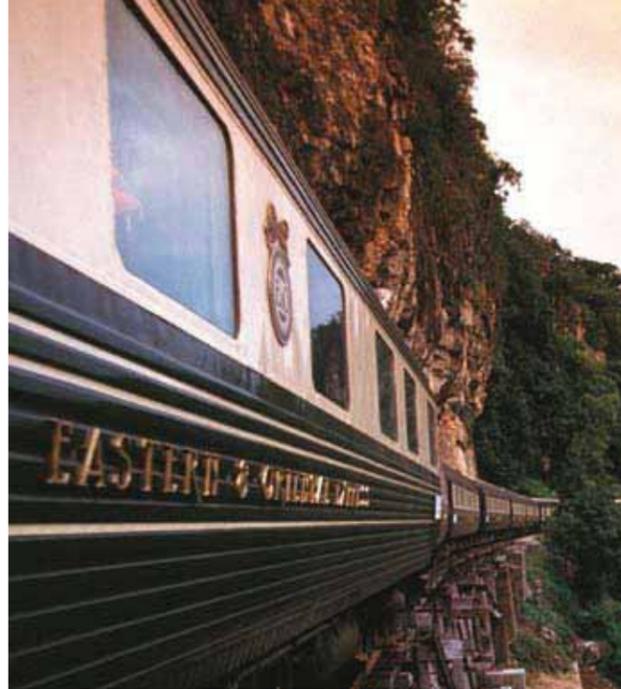
Text by **Fanny Bucheli**

In an age when 'great' travel seems to be all about the destination – and getting there as quickly as possible – taking time to indulge in the journey itself is the ultimate luxury. Add to that the classic elegance and glamour of the Eastern & Oriental Express, the only luxury train in South East Asia, and it is hardly surprising that this unique 'Grand Tour' remains one of the most popular ways to travel from Singapore, through Kuala Lumpur and on to Bangkok.

The faded colonial art deco grandeur of Singapore's Keppel Road provides the perfect introduction to the ultra-luxurious service that awaits. Each cabin comes with its own private steward trained to anticipate guests every need, from a reviving freshly squeezed fruit juice as the train winds its way through modern Singapore's gleaming buildings to the rustic villages of rural Malaysia.

There are three different styles of accommodation all of varying size, all classically decorated with luxurious red and green fabrics and cherry or elm wood paneling and all complete with air-conditioning and en-suite bathrooms. Cosy but chic Pullman Superior cabins convert to upper and lower beds, while the State Cabin and Presidential Suites stylishly transform into spacious two-bed configurations at night.

Lunch is an exceptional affair with an international menu featuring Eastern and European favourites – freshly prepared using the finest seasonal ingredients and served with Michelin-style precision in the Restaurant Car. Chef Yannis Martineau is renowned for his innovative creations such as a refreshing *tom yam* vichyssoise, quail medallion and pan-seared scallop gratin with calamansi-chilli: ideal for a light lunch. A well-balanced wine list featuring the best of Old World and New World wines accompanies meals.



Afterwards, head for the Salon Car and the extensive range of books, magazines and antique maps in the Reading Room or perhaps visit the on-board fortune-teller. Shopaholics will delight in the exclusive Eastern & Oriental Express boutique's eclectic range of souvenirs including Golden Twenties-inspired coasters, elegant silk scarves, fine leather goods, silver and jade jewelry and Limoges porcelain.

In true colonial fashion, Afternoon Tea is taken very seriously – think a culinary smorgasbord featuring delicate puff pastries, mini fruit cakes and local Asian favorites – served in the privacy of each guest's cabin.

The open-decked Observation Car with its traditional veranda furniture, teakwood flooring and potted plants is the perfect setting for pre-dinner cocktails. Don't miss the signature E&O Special – a heady tropical mix of sweet and sour and tangy green.

Guests are encouraged to don black tie for dinner which is an extremely elegant affair. The menu is a tempting blend of international flavours featuring dishes like braised beef cheek with *bah kut teh* herbs or rack of lamb marinated with *tandoori* spices and lentil dahl. The extravagant spice ganache in white chocolate mousse with passion fruit coulis and cotton candy is a must-try, washed down with freshly brewed Doi Chaang coffee or Boh tea from the Cameron Highlands.

The tropical wooden interiors of the Bar Car perfectly epitomize the *belle époque* of train travel providing the ideal setting for a post-dinner drink while listening to the soothing sounds of the resident pianist.

"We love the challenge of meeting and exceeding guest's expectations," says E&O Train Manager Evelyn Kocsis. "When passengers return for a second trip, we welcome them back as family. Some guests meet on the train, some even get married and spend their honeymoon on the E&O. These are our most cherished success stories". ■



The Eastern & Oriental Express' carriages were originally built in Japan in 1972 and operated as the Silver Star in New Zealand. The exquisite interiors were re-modelled and designed by the French team who also refurbished the train's European counterpart, the legendary Venice Simplon-Orient-Express. The train's inaugural journey departed in September 1993, the first and only train ever to transport passengers directly from Singapore and Kuala Lumpur to Bangkok. The E&O's signature itineraries of three-to-four-day trips between Singapore, Malaysia, Thailand and Laos will be complemented by a series of new voyages of seven days each, from January 2011.

www.easternandorientalexpress.com

Look at me

Ensure your journey to chic is complete with this highly desirable tweed boucle jacket and full skirt, Louis Vuitton. A stretch net bodysuit and scarab necklace complete the ensemble, Bottega Veneta.



Make an exit

Turn heads with a jacquard zippered peplum jacket and frayed hem parchment dress, McQ by Alexander McQueen. Shoes, model's own.



A very private indulgence

The super chic E&O cabin provides the perfect setting to linger in a wool tweed shell, pencil skirt, tulle shirt and fur beret, Loewe. Perforated gloves, stylist's own.



Très Chic

Add a sense of fantasy with a dreamy beribboned crepe boucle shift, Valentino.



Oh Baby...

Walk on by with this delicate layered tulle dress and narrow belt, Bottega Veneta



Platinum Limited Edition Omega Skeleton Tourbillon Co-Axial (left); Breguet Crazy Flower (right)

Time And Time Again

The fleeting essence of time is elegantly captured in this year's stunning releases from The Swatch Group

Text by **Kenneth Tan**

OMEGA

According to a recent report, the International Olympic Committee has extended Omega's position as Official Timekeeper of the winter and summer games until 2020 – good news indeed for fans of these inspired sporting-related timepieces. But connoisseurs need not wait until then. This year alone, the Constellation Double Eagle Co-Axial 4-Counters, affiliated to the game of golf, makes its mark with the noble Co-Axial calibre 3890 as the heart driving the four sub-dials staggered across the dial. To enhance the luxe factor, hour markers and the Omega symbol and name are applied with 18K white gold. Ladies will no doubt derive solace in the Constellation's 35mm white quartz, perfect for any event and a must-have in any horological wardrobe.

A more sumptuous offering, in the form of the 35mm with 34 full-cut diamonds paved into the bezel and 11 single-cut diamond hour markers, is certain to have serious collectors suitably spellbound.

In a nod to the historic event of two Omega Speedmasters merged in a galactic handshake between the Russian and American space commanders on the Apollo-Soyuz rendezvous mission 35 years ago, Omega's commemorative model is a chronograph limited to 1975 watches. This covetable piece features a dial created from a meteorite which survived entry into the earth's atmosphere; each watch is unique as the single-cut pieces of the dial are all somewhat different. In the case-back, an etched image of the Apollo and Soyuz spacecraft

appears with an inscription reading, "The First International Space Flight", "Apollo/Soyuz", "July 17, 1975".

This year's release of the Platinum Limited Edition Omega Skeleton Tourbillon Co-Axial is likely to attract the most serious watch collectors. Each piece is worked by hand at Omega's Cellule Haut de Gamme in Bienne by a very select and highly trained group of watchmakers who have mastered the art of an automatic central tourbillon - whereby the titanium cage completely rotates in 60 seconds to offset the effects of gravity. The tourbillon alone requires an investment of 540 hours of a single workman's time and, in the creation of the skeletonised version of the watch, the workman's initials are engraved on the underside of the tourbillon base to assure buyers that each can be returned to the hands of its original maker for servicing. Only 18 pieces of this highly desirable model will ever be produced.

BREGUET

This year's exquisite creations by Breguet, the noble brand of emperors and legendary statesmen, have set new standards in achievement. The outstanding Reine de Naples wristwatch literally dazzles with a bezel of thirty set diamonds on an 18K white gold case – no doubt the beginning of an enviable odyssey in horology. A white mother-of-pearl dial offers a kaleidoscopic shimmer of refracted light while the visible apertures on the dial provide a reminder of this minute-repeater's sonorous complexities. With a

hand-engraved 18K white gold rotor, this exclusive timepiece demonstrates how artisanal dreams, combined with a regal tradition in which no expense is spared, can produce true greatness.

Also of note is the highly covetable Breguet Tradition, an 18K white gold wristwatch with a hand-engraved dial on a rose engine. The delicate jewels, balance spring and gears whirring with meticulous precision are clearly visible on the watch surface, while a sapphire case-back further displays the imperious watch making style which earned Breguet its noble bearing.

The Marine Royale, a sturdy construction of 45mm on the dial, is every sailor's dream with a stunning wave pattern engraved on the silvered gold dial that is achieved courtesy of the highly-skilled manual operation of a rose engine. Luminous compounds on the hands also help with night-time visibility. The self-winding mechanical movement comes complete with an alarm mechanism to ensure the magnificent sunrise is not missed.

Crazy Flower is possibly one of the most ostentatious displays of Breguet's high jewellery watches with a multitude of diamonds literally enveloping the piece: 116 mobile baguette-cut diamonds decorate the case, while the curved dial is paved with 206 inversed diamonds and 20 baguette-cut diamonds. Its flange is set with 66 brilliant-cut diamonds and to complete the dazzling display, the folding clasp is set with 26 diamonds on a black satin strap. ■

look of life //

Fashion Express

Luxe textures, inspired cuts and a heady mix of must-have accessories set the scene for seasonal style-setters.



Act of Liberation

"This season Dior takes up the heroic spirit of French romanticism and Mr. Dior's beloved English riding tweeds. I was inspired by the drape, line and cut as well as the characters of the era. I wanted to create a new luxury, and new lover, in the romance of the seduction libertine of Dior," says John Galliano about his dual inspirations behind the house's *haute couture* and *prêt a porter* collections for Fall Winter 2010.



Beautiful Fall

This season, M Missoni creates a sense of mature beauty and harmony with a striking collection resplendent in personality and grace. Draped sweaters, jacquard knits, openwork boiled wools and woollen lace scarves are versatile statement-making pieces, all inspired by the grace of Caprice and staying true to M Missoni's meticulous consideration for sublime fit and proportion.



Tough Love

Jimmy Choo presents a sturdy yet polished ideal of urban chic capitalizing on strong graphic shapes and bold detail. Think solid log soles and dominatrix-corsetry lacing combined with the brand's signature embellishments such as rivets, snake and fringe. "Inspirational images of women triggered my imagination; those captured by the late, great Helmut Newton, and also iconic style figures such as the sultry actress Anouk Aimee, and a touch of Mrs Robinson from *The Graduate*," explains Tamara Mellon, Founder and President, Jimmy Choo, about the recent collection.



Meeting Point

Van Cleef & Arpels' Les Pont des Amoureux is a romantic tribute to a pair of star-crossed lovers who meet under an autumn sky, with a retrograde movement heralding the passing of time that culminates with a meeting at midnight. Celebrating the notion of eternal love, the timepiece is set on a dial of *contre-jour* enamelling, encased in white gold and set with blazing round diamonds.



look of life //

Valentino prepares for the exhibition celebrating his 30-year fashion career; Valentino Haute Couture Fall/ Winter Collection show.



Style Icon

For over half a century Valentino has reigned supreme as the epitome of red carpet sophistication. YTL Life traces the legendary label's glittering story.

By **Choo Ai Ling**

"Compared to us, the rest are making rags," Karl Lagerfeld reportedly said to Valentino Garavani after watching the latter's couture show depicted in Matt Tyrnauer documentary, 'Valentino – The Last Emperor.' Lagerfeld's laconic observation was no overstatement given Valentino's star-studded client list featuring royals (Princess Caroline of Hanover and Marie Chantal of Greece), style icons (Audrey Hepburn) socialites (Gloria Guinness and Nan Kempner) and a galaxy of starlets past and present (Sophia Loren, Gina Lollobrigida, and Gwyneth Paltrow to name a few). And who

can forget the infinitely elegant black and white vintage Valentino dress worn with such elegant style by Julia Roberts when she received her Academy Award for Erin Brockovich? Indeed, when blue bloods and rock royalty want glamour with a capital G, they turn to Valentino; designer of the ultimate occasion dress.

The Valentino fashion house - synonymous with opulence, extravagance and drama - has thrived for over half a century and is known around the globe simply by the designer's first name. His signature style has endured through the appearance of grunge and deconstruction trends, consistently delivering painstakingly detailed and tastefully body-conscious silhouettes. Never vulgar and always appropriate for the most stylish of occasions, Valentino always made it his personal mission to make each and every woman look her most elegant.

Rome is where the heart is

The style stars were clearly perfectly aligned when Valentino met Giancarlo Giammetti, having asked to share his table at the Café de Paris on the Via Veneto, the epicenter of the chic and beautiful in 1960. Valentino had just moved to Rome after seven years studying fashion in Paris and working for the designers Jean

Dessès and Guy Laroche. Still struggling to establish his own atelier, the designer openly admits that fortune smiled on him when Giammetti and he became friends that evening. Giammetti's entrepreneurial genius combined with Valentino's artistic skills would prove crucial to the worldwide expansion and success of the brand. Shortly after meeting Valentino he abandoned his architectural studies to become Valentino's business partner.

It was Giammetti who engineered Valentino's international debut in Florence, the Italian fashion capital of the day. The first couture collection premiered in 1962 and was an instant success, setting a precedent for the signature show-stopping shade of scarlet that would become known as Valentino Rosso.

By the mid-1960's, Valentino was the undisputed maestro of Italian fashion, so much so that he moved his shows back to Rome. And still the international elite flew in to be outfitted by Valentino - from continental countesses and New York socialites to the starriest of stars of the day, Elizabeth Taylor. When she made her grand entrance to the Rome premiere of Spartacus, Taylor was draped in a suitably Grecian Valentino gown, which she called 'Rudy', as in Rudolph Valentino.

In 1964, Valentino received what he described to *Vanity Fair* as “the biggest gift of my life.” The “gift” was a lifelong friendship with the undisputed style icon of the 1960s, Jackie Onassis. The relationship began when the former first lady attended a party Gloria Schiff (the twin sister of Rome-based Consuelo Crespi) had attended wearing a black organza Valentino dress. Jackie was so taken by the stunning outfit, she bought six couture dresses in black and white which she wore throughout the twelve month mourning period after John F. Kennedy’s death. Valentino’s style was to mark a happier milestone when Jackie married Aristotle Onassis in an ivory georgette-and-lace Valentino dress.

Design of a decade

Valentino spent most of the hedonistic 1970s in New York City where he was *fêted* by the rich and famous of that time including Diana Vreeland, Andy Warhol and Steve Rubell, the founder of Studio 54. This dazzling social circle was key to his success because, while other couture designers drew inspiration from more prosaic sources, Valentino was always inspired by the jet set he surrounded himself with. The aforementioned Crespi (who had made the Jackie O connection and remained part of the designer’s inner circle) attributes Valentino’s extraordinary success to being at the right place at the right time. In an article in *Vanity Fair*, she says: “At that time people would change their clothes three or four times a day. He was made for that period, Rome in the 60s and 70s. And he also had the Arab world—Farah Diba and all these Arab princesses, who adored the clothes so much that they would order everything. It was incredible. He was lucky but also very, very talented. Finally, he and Giancarlo always knew when to change and how to do it. So they stayed on top.”

This blaze of glory continued throughout the 1980s when looking rich was *de rigueur*. In 1986, Valentino was Italy’s top fashion exporter with sales exceeding US\$385 million. Even the 1990s mania for minimalism couldn’t bring the kiss of death. Valentino adapted, staying relevant and garnering more high profile clients including Sharon Stone, Claudia Schiffer and Princess Diana. Three days before her fatal car crash in Paris in August 1997, the princess had lunched with Valentino and Giammetti on their yacht in Saint Tropez. After Diana’s death, Valentino talked to celebrated fashion journalist Suzy Menkes, of *The International Herald Tribune*, about the moment when he realized that the relationship had transcended mere professional attachment: “She came to my little brownstone in [London’s] Egerton Crescent for tea, and we chatted like old friends. You know royals: when they decide you have become friends, they don’t shake hands; they kiss you.”

In good company

With the millennium on the horizon, Valentino and Giammetti sold the company for approximately \$300 million to Holding di Partecipazioni Industriali S.p.A. Just four years later, Valentino S.p.A. with revenues in excess of \$180 million, was sold by HdP to Marzotto Apparel, a Milan-based textile giant, for \$210 million.



By then the Valentino portfolio was distilled to its very essence comprising a couture collection, *prêt-a-porter*, menswear and a diffusion ladies brand called RED. Licensing agreements had also been drastically trimmed to perfumes, sunglasses and jeans.

In 2007, to the shock of loyal fans across the globe, Valentino announced his imminent retirement. The *Last Emperor*, (which made the Oscar shortlist) traced Valentino’s last 2 years with the fashion world and culminated in a lavish tribute - a celebration said to be “worthy of the Sun King” – while the *New York Times* described it as “the final party on a princely scale done with absolute taste and a passion for beauty.” Valentino’s final show in 2008, held in the grounds of the Rodin Museum in Paris, was a suitably magnificent close to a spectacular career. The event ended with a sea of 30 stunning models flooding the runway, all wearing the same iconic red gown.

The next generation

Filling Valentino’s impeccably polished shoes proved difficult especially since the maestro had not groomed a successor. Former Gucci designer Alessandra Facchinetti had the unenviable task but, after two tepidly received collections, was shown the exit.

Maria Grazia Chiuri and Pier Paolo Piccioli, who had previously designed accessories for the label, were named creative directors with the blessing of Valentino who told *The Daily Telegraph*: “They are two serious capable professionals that I had alongside me for many years. They always demonstrated an enormous respect and love for my work. There is an existing archive with thousands of dresses where they can draw and take inspiration from to create a Valentino product that is relevant today.” The duo, who have worked together for more than 20 years, first as handbag designers at Fendi before moving on to Valentino, stayed true to the brand’s legacy in their January 2009 couture show which signaled a return to many Valentino signatures like tailored suiting, lace, rosettes, and of course, red.

Chiuri and Piccioli have since continued to play to the brand’s classic strengths of immaculate tailoring and all-out glamour, albeit with a contemporary twist. Hemlines have migrated northwards and prettiness subverted for cool. Nowhere is this more telling than on the red carpet where a new generation of starlets like Jennifer Aniston and Rachel Weisz have embraced the “new” Valentino. Even Chloë Sevigny, an actress renowned for her fashion fearlessness, recently accepted her first Golden Globe in a lilac Valentino gown. ■

“The final party on a princely scale done with absolute taste and a passion for beauty.”

– the *New York Times*

Valentino Garavani photographed in 1991



look of life //

In bloom

At first glance, this simple black suit from Kenzo (Jacket RM3925, Pants RM975, shirt RM1515) appears quite commonplace but as Choo points out, the raised embroidery on the lapels of jacket add an unexpected twist: "I love the floral embroidery; it makes this suit fun and young."

Hip to be Square

Choo was taken by the Louis Vuitton Speedy Large Automatic Chronograph's (RM22,600) vibrant yellow second hands and chequered embossed back saying: "The yellow is a nice accent for the black and the Damier pattern is an understated way to wear LV".

The Missing Links

To add a touch of finesse to his shirt sleeves, Choo is torn between the Motif Ovale 925 and the Collection 925 silver cufflinks from Christofle (both RM1260): "I adore the organic bean shape of the former, while the latter, designed by Andrée Putman, is also unique as the finish of the circle is not completely flat."

Neck to neck

A long-term aficionado of Kenzo, Choo's must haves include these distinctive print scarves: "This floral motif (RM855) is great for layering on a simple outfit."

Scents and sensibility

"This is a perfume for attracting people," Choo says of Kenzo Power (RM215), a masculine yet floral perfume that adds the final touch to a polished appearance.

Star Selection

Master shoe designer Jimmy Choo's must haves for a fabulous fall

Text by Choo Ai Ling

Jimmy Choo needs no introduction – shoemaker to the late Princess Diana, name checked by Lady Gaga and beloved of Sex and the City's Carrie Bradshaw – his exquisite footwear has been *fêted* the world over. With a love for aesthetics, an unerring eye for detail and a deep understanding of the relationship between form and function (after all shoes are made for walking), Choo tempers his impeccable taste with a down-to-earth appreciation of what actually works, sartorially and practically. Describing his style as elegant yet casual, he is a big fan of low maintenance dressing explaining: "I like to dress in light and easy pieces which still look good."

As many designers are wont to do, Choo inclines towards the monochromatic end of the spectrum when faced with colour choices. However the designer insists on individualistic details to punctuate his outfits, eschewing fads for classic timeless pieces with a twist. YTL Life went shopping with Choo at Starhill Gallery in his native Kuala Lumpur and discovered what's on his wish list. **✎**

Bare Faced Chic

The future looks radiant armed with the latest technologically advanced skincare products and make-up shades inspired by Mother Nature



Sundari Neem Restorative Facial

Sundari is synonymous with Ayurveda, the centuries-old and trusted Indian science that seeks to establish complete balance between mind, body and spirit. The new Sundari Neem Restorative Facial elevates skincare to a new level using the profound restorative benefits of the Neem plant, long recognized for its benefits on the skin. The plant's high levels of organic Sulfur, an essential building block of collagen, combine with a nourishing tonic of vitamins and herbs to dramatically restore the skin's elasticity and firmness, leaving it looking and feeling radiant.

The anti-inflammatory benefits of Neem render this facial especially beneficial for sensitive skin, rosacea or skin that has been treated with peels or microdermabrasion. This beautifully restoring facial is now available at YTL Spa Villages Pangkor Laut and Kuala Lumpur.



Gold Standard

Packed with supremely potent ingredients sourced from the Himalayas' Golden Champa flowers, Sublimage Essential Revitalizing Concentrate gets straight to work targeting skin cell reconstruction. Toxins are swiftly eliminated while skin cell metabolism is instantly revived. This exceptional product encourages skin to look and feel its best and is ideally paired with the Sublimage Essential Regenerating Cream, infused with the "green treasure" extract of *Vanilla planifolia* from Madagascar.



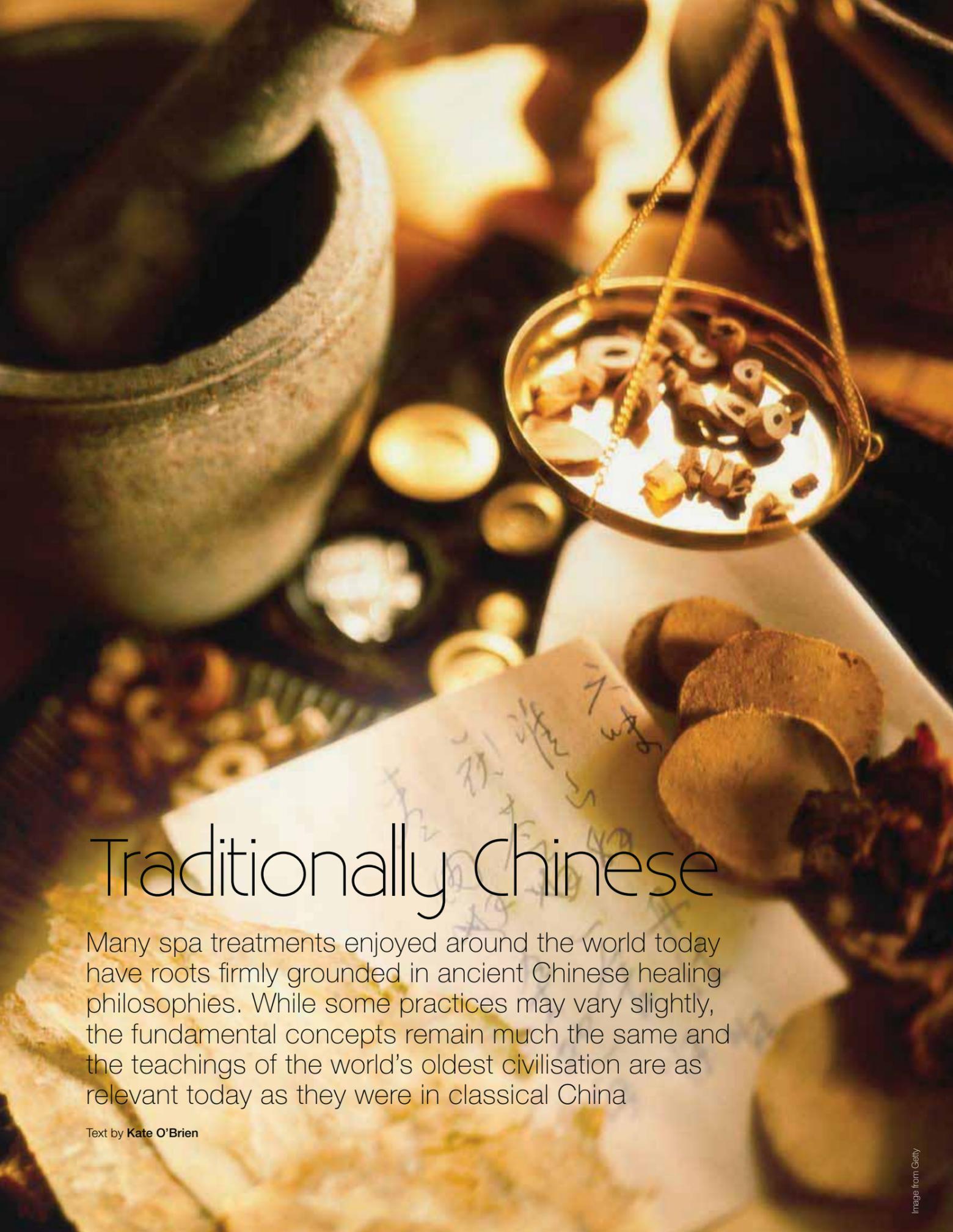
Laser Precision

Face up to fine lines, wrinkles and sun damage with Clinique's Repairwear Laser Focus Wrinkle & UV Damage Corrector. This exclusive formula comprises potent anti-aging ingredients designed to improve skin texture and reveal a more youthful complexion within a few short weeks.



Seeing Change

Revitalise tired-looking eyes with La Mer's latest cult offering, The Eye Balm Intense. Utilising a state-of-the-art bio-fermentation process this exciting new balm specifically targets the fragile eye area and works by speeding up the skin's natural rejuvenation process. Its core ingredients include sea kelp, vitamins and minerals and with regular use, the eye area becomes firmer and smoother as the skin is gently comforted and puffiness is reduced.



Traditionally Chinese

Many spa treatments enjoyed around the world today have roots firmly grounded in ancient Chinese healing philosophies. While some practices may vary slightly, the fundamental concepts remain much the same and the teachings of the world's oldest civilisation are as relevant today as they were in classical China

Text by **Kate O'Brien**

Image from Getty



Opening page: Herbs used in traditional Chinese medicine
This page: A traditional Chinese herbal medicine dispensary

Chinese medicine follows a holistic and preventive approach to health focusing on diet, movement, spiritual and emotional well-being. It treats the body as a whole and aims to prevent illness by maintaining overall health and balance. From massage therapy to acupuncture, moxibustion, herbal remedies and *Tai Ji Quan*, the cultivation of these ancient practices continues to be encouraged not only as therapy, but also as an essential component of daily living to preserve vitality, longevity and good health.

The concept of *qi*, the 'vital energy' or 'life force' is fundamental to the understanding of Chinese healing. The ancients believed that getting vital air or *qi* to the tissues and cells through a continuously circulating blood supply was the basic physiological function of the body. When a person is in good health the movement of *qi* and blood through the body is harmonious. However, if *qi* or blood is blocked or slowed, the organs, tissues and cells are deprived of the power needed to function at their best. Traditional therapies and exercise routines work to remove blockages thereby encouraging a smoother flow of energy through the system.



The practise of Tai Ji has a host of health benefits; Gu Fang Xun Shen or body smoking alleviates negative energy and reharmonises the body

Traditional Chinese therapies include:

Moxibustion

Moxibustion (*jiu fa*) is the burning of the herb moxa (*Artemisia vulgaris*) that can be traced back to Chinese peasants who burnt herbs for pain relief. The most common form of moxa used today is the moxa stick, a compressed moxa leaf resembling a mini cigar which when lit is held or rotated above the skin of the affected area causing heat to enter the body. This stimulates the circulation of blood and qi and helps restore harmony and balance through the body.

Acupuncture

When correctly performed acupuncture rebalances disrupted *qi* and realigns the body in the most natural way possible. This precise balance is achieved by inserting needles at specific points along the body's meridians and pulsing the body with a low electric current to release blocked energy. Acupuncture gained worldwide recognition in 1979 when the World Health Organization (WHO) issued a list of health conditions appropriate for acupuncture therapy including digestive complaints, gynaecological and respiratory ailments,

headaches and migraines, tennis elbow, insomnia and muscular pain. While western medicine remains unsure of exactly how acupuncture works, they know in certain situations it does by producing measurable changes in the brain.

Tai Ji Quan (or Tai Chi)

Literally translated as 'supreme ultimate reality', *tai ji quan* is an extensive system of therapeutic breathing, postural and moving exercises, designed to circulate energy and nurture inner stamina. Tai chi exercises include those that help to regulate the body, the breath and the mind and with regular practice stamina and strength are developed along with grace and flexibility.

Cupping

An ancient form of therapeutic massage, cupping (*ba guan*) is an effective means of moving stagnant energy and invigorating the system. Small glass jars are strategically fixed at various points on the skin using a pump to create a vacuum. The suction created increases the local circulation of *qi* and blood, dispelling cold and dampness and relieving conditions such as joint stiffness and inflammation.

Tui-Na An-Mo (Massage)

Literally translated as 'press and rub,' *tui na* ' is the oldest and most common form of Chinese massage. It uses gentle manipulation of the acu-points in the body to treat a range of conditions including colds and headaches, insomnia, intestinal upsets, menstrual irregularities, low back pain and stiff neck. The technique can be applied to the whole body, although sensitive areas such as the face and neck may require more gentle movements.



Tai Ji Quan is literally translated as 'supreme ultimate reality'.



considered which together determine what herbalists call their "natural affinities". For example, herbs used for liver problems share an affinity with the liver. When the herb is broken down in the body, its therapeutic action targets the liver directly. Chamomile (*Matricaria chamomilla*) for instance is prescribed for stomach and spleen disorders as the herb's natural affinity is for these organs.

In ancient China, large prosperous households often retained their own herbalists who were paid when the household was healthy, and not when there was illness. ■

SPA VILLAGE PANGKOR LAUT

In an area where the rainforests enjoy unequalled biological richness and diversity the sustainable use of natural resources is top priority. At YTL's award-winning Spa Village Pangkor Laut this is taken very seriously indeed. More than 80 per cent of the land remains as was centuries back with jungle trails weaving through the dense untouched vegetation and nature's apothecary ready to be molded into time-trusted recipes designed to restore and enhance health and vitality.

Spread over four acres on a secluded bay between the sea and this bountiful rainforest the Spa Village at Pangkor Laut continues to woo all who visit. With emphasis firmly on traditional Chinese, Malay, Indian and Thai practices, the eclectic range of therapies and complete programmes blend seamlessly into the nurturing environment. The Spa Village is a self-contained spa utopia comprising healing huts (including Chinese Ayurvedic and Malay) Thai pavilions, a wrap house, nap gazebos, bathhouses, yoga pavilion, lap pool, restaurant, boutique and over-water spa pavilions. Holistic wellness is at the heart of the Spa Village philosophy with nature being its gentle healing guide. With resident Chinese, Ayurvedic and Malay healing experts on hand to diagnose, prescribe and customize a course of herbal remedies, diet, exercise and spa therapies, it is the perfect respite for those seeking to restore and realign body, mind and spirit in the most natural way possible.

Gu Fang Xun Shen

Body smoking is an ancient form of aromatherapy prevalent in many cultures and used primarily as a means of dispelling negative energy and reharmonising the body. The entire body is wafted with incense, the major ingredient of which is acorus root. The efficacy of the technique is believed to come from the incense aroma in addition to the rising smoke emitted and the accompanying body smoking ritual.

Herbal Medicine

Herbal medicine is the prime orthodox medicine in China today where hundreds of ingredients contribute to common cures. Chinese dispensaries stock herbs from animal, plant and mineral sources in their raw form as extracts and tinctures, oils and potions, as well as preparations ground to create ointments or poultices.

In Chinese medicine herbs are classified according to their nature (hot, warm, cool or cold), taste (sour, bitter, sweet, pungent, salty and bland), effectiveness and preparation. In addition their basic composition and medicinal effects are

Healing Heritage



As part of our continuing Healing Heritage series, YTL Chinese medicine consultant and Chinese treatment expert Jok Keng Lee shares his introduction to and lifelong love of traditional Chinese healing. Born in Malacca, Jok Keng lives in Kuala Lumpur with his wife and young son.

My father was an expert in first aid and I vividly recall accompanying him as he taught members of the St John's Ambulance. Though I was just 7, my passion for healing was perked. Master Tan was the family's Chinese herbalist whom I hung out with at every opportunity. Before he died, the 10 hand-copied herbal books he inherited from his Chinese monk-teacher who lived in a Penang temple in the late 19th Century were handed on to me, along with the advice to 'dig deep and learn'.

Today, more than a decade after inheriting these books, it isn't the content that is etched deep within, but those seemingly insignificant moments spent with Master Tan: Accompanying him to the fish market; teaching his daughters English; massaging his son's fractured thighbone; learning Mahjong from the expert; catching barn chickens for one his numerous healing rituals; and listening intently as he reminisced about the monkeys in the Pahang jungle that were hunted in the name of scientific research.

I was lucky enough to benefit from both formal Chinese medicine education and the world of hands-on healing. Treading both these worlds has been possibly my greatest learning experience. While formal education is a must for everyone, the path of apprenticeship, while at times seemingly long and disorganized, is truly invaluable. During my seven-year training with Master Tan I learnt the very best hands-on healing from a true expert - as I bought and harvested herbs, massaged his patients, carried his pills, incense and amulets, prepared his wet ink-slab for him to write his herbal prescriptions and gave instructions to his morning patients while he locked himself away with his daily newspaper! Sandwiched between this was a deep camaraderie, periodic swearing, tears and much memorable laughter.

My 30 plus years experience as a Chinese medicine expert has taught me that true healing (of the body as a whole), must occur in the right setting - a space filled with peace and integrity - so the spirit can rest well and both the body and mind can calmly reharmonise to full health. One cannot rush a disease but one can certainly nudge it towards completion. To facilitate this, the host (patient) has to accept that he has a problematic 'guest' and be able to accept the challenges at hand. This is a perfect example of Yin and Yang. Only then can the healer act as an ambassador for nature, restoring balance and harmony in body, mind and spirit. ■



Hands-on healing the traditional Chinese way

Teeq Chic

A rooftop location, stunning views and fabulous cuisine, Teeq Brasserie redefines Kuala Lumpur's vibrant dining scene

Text by **Eugene Ng**



1



2

1. Starters comprising Caesar salad, salmon sashimi and seared scallop 2. Teeq's tiramisu with a twist 3. The restaurant's stylish interior

Teeq Brasserie has it all: this dramatic green sanctuary complete with fitness centre, performance theatre and nightclub is prestigiously situated in the city's Lot 10, perched 8-storeys above the newly revamped shopping centre's crowning glory "Forest in the City". From this lofty vantage point, Teeq's full-length glass windows offer spectacular views, particularly at night when the buzz of the city takes on a glamorous urban overtone.

Designed by multi-award winning Japanese architect and designer Yuhkichi Kawai of Design Spirits, the interiors are equally intriguing. The undulating ceiling grabs the eye with its long wooden slats running across the entire length, almost as if forming the skeletal frame of the space. Royal purple and its accents form the primary colour palette while an outside bar entices elegant *al fresco* pre-dinner drinks amidst spectacular views.

As one of the gastronomic pillars of the recent Lot 10 renaissance (along with the Lot 10 Hutong and Shabu Shabu), Teeq Brasserie also offers exceptional culinary fare with a modern European twist inspired by its creator Chef Kevin Cape. The menu features Japanese, Chinese, Malaysian, Thai, French and Italian influences, designed to reflect the city's highly nuanced cosmopolitan nature.

With Chef Leong at the helm, the stunning restaurant features three signature dishes. Symphony of Teeq for starters: a petite Caesar salad nestled next to a sliver of the freshest salmon sashimi; a gratin of prawn and avocado and then the *pièce de résistance*, a single perfectly seared

succulent scallop crowned with a delicious sambal of lemongrass, chillies, turmeric and *bunga kantan*.

The perfectly executed 7-hours braised grain fed beef cheek infused with *hoisin* sauce and *miso* paste is a main course must. This extremely tender beef is served with a parcel of stewed Chinese cabbage, the perfect complement to the rich meat and glistening spiced *jus*. The pairing is heightened with the sharp sweetness of purplish red chopped onions marinated in grenadine syrup.

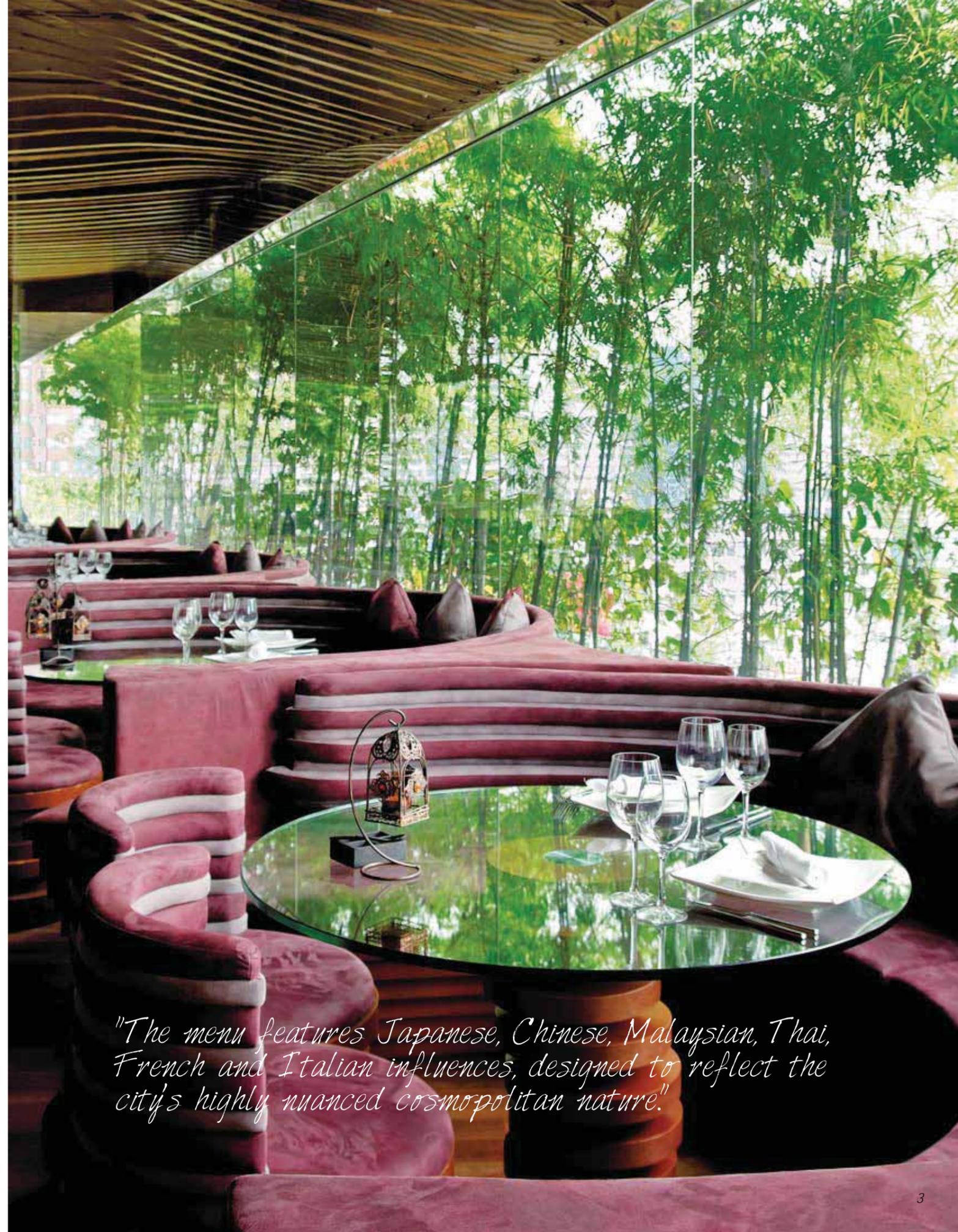
Completing the signature *troika* is the tribute dish, Forest in the City, the restaurant's version of lamb shank. Encrusted with a mix of Mediterranean herbs and pimento, the shank is served on a bed of wild mushroom and avocado risotto. While this may sound typical of a French brasserie, Teeq's interpretation subtly suggests the Orient as wafts of cumin, curry powder and coriander powder reveal themselves to the discerning nose.

Teeq also features an extensive wine list ideal for pairing with dinner or simply to enjoy while city-gazing on the Lot 10 Rooftop. To culminate a perfect dining experience Teeq offers an irresistible selection of six spectacular sweets including the excellent tiramisu with a twist and serious chocolate brownies with fresh raspberry *coullis*. **■**

Also on Lot 10 Rooftop...Rootz

With a lavish interior echoing the great Baroque architecture of Russian museums and palaces and the largest selection of champagnes on offer in the city, Rootz has already become one of the most coveted clubs for KL's well-heeled and the playground for both local and visiting celebrities (including a recent visit by Lionel Richie).

During the week local DJs take to the console, with Rock Da House, with Joey G on Fridays and local hip-hop duo Too Phat on Saturdays. For reservations, +603 2782 3555/3571 www.rootz.com.my



"The menu features Japanese, Chinese, Malaysian, Thai, French and Italian influences, designed to reflect the city's highly nuanced cosmopolitan nature."



"The maze-like colourful 'alleyways' of the gourmet village are designed to capture the atmosphere of traditional Beijing neighbourhoods, hence the inspiration for its name."

Hutong

Soul Food

At Lot 10 Hutong, Malaysian street food steps into the 21st century while remaining true to tradition.

Text by **Eugene Ng** Photography **Leon Bin Yee**

Malaysian street food is renowned for its sheer variety, reflecting the country's multi-cultural heritage. The hundreds of thousands of Chinese and Indians who traversed oceans risking their lives in order to reach these shores a hundred or so years ago, brought with them a depth and breadth of culinary history spanning thousands of years.

Today street food in Malaysia is something that all Malaysians are fiercely passionate about. Food lovers go to great lengths to find special places to eat even if it requires hours of travel through dusty small towns to small alleys lined with makeshift hawker stalls or into weathered *kopitiams* (coffee shops). This is food as culture and a legacy bestowed upon locals by their parents, grandparents and beyond.

Modernisation has, however, brought the threat of extinction and over the past 20 years many unique culinary treasures have been lost, some from a lack of younger, well educated generations willing to continue the family trade. Many recipes are fiercely-guarded family secrets: if it doesn't stay in the family, it goes to the grave.

“Today street food in Malaysia is something that all Malaysians are fiercely passionate about.”

A TASTE OF LOT 10 HUTONG

Kim Lian Kee (since 1927)

The grand dame of the Hutong serves up Kuala Lumpur's signature street version of *Hokkien mee* (thick yellow noodles fried in dark soya sauce) as has been done for four generations. The original stall on Petaling Street is still a hotspot but in this 21st century setting, the sound of woks clanging over charcoal fires rings in a new dawn.

Ho Weng Kee (since 1935)

The humble *wan tan mee* is brought to new heights in the hands of Ho Weng Kee proving that true culinary integrity can be found in the simplest of ingredients. Perfectly prepared noodles with a choice of sweet tender char siew, melt-in-your-mouth beef brisket, robust pork ribs and novel char siew chicken thigh bear the mark of three generations of chefs whose culinary philosophy has always been to only cook simply the best food.

Hon Kee Famous Porridge (since 1949)

Nothing says “comfort food” more than a piping hot bowl of home-made porridge making Hon Kee the grandmother of the Hutong with her thick, smooth, tasty and oh-so-wholesomely wonderful fare.

Imbi Road Original Pork Noodles (since 1943)

The bite-sized rectangular-shaped pork balls prepared from back leg pork meat and salt has ensured this stall's status as a perennial city favourite. Those in the know will always recommend the dry noodles without *'hak yau'* (black soy sauce).

Chong Hwa Hainanese Chicken Rice (since 1976)

Hainanese chicken rice is perfectly represented by this Setapak original whose owner mastered this Malaysian favourite as a young man working in various hotels and restaurants. More than thirty years on, the free-range *'pak cham kai'* (chicken steeped in stock), soya chicken and roast pork is celebrated throughout Malaysia for its crispy mouth-watering skin.

Traditional Teochew Porridge (since 1967)

With Chef Alex Au from Starhill Gallery's acclaimed Chinese restaurant Pak Loh Chiu Chow at the helm, diners are treated to simply superb food including long beans with minced pork, steamed white pomfret Teochew-style, piquant preserved plum with olive seed and the exceedingly good pig's blood with peanut and sesame sauce. ■

The sensational Lot 10 Hutong addresses this issue head-on. Created by YTL Corporation as a 'Gourmet Heritage Village', it features over twenty-five stalls in the Lower Ground Floor of the newly-revamped Lot 10. The ten stalls personally handpicked by YTL's Managing Director Tan Sri Francis Yeoh form the centrepiece of this very modern food adventure.

The maze-like colourful 'alleyways' of the gourmet village are designed to capture the atmosphere of traditional Beijing neighbourhoods, hence the inspiration for its name. The long overdue act of culinary preservation offers visitors to the city a unique opportunity to taste a slice of authentic Kuala Lumpur cuisine (and specifically non-*halal* Chinese street food) in an accessible and modern environment.

The project benefits both those who enjoy good food, and many others who now bring their once-localised businesses to a wider audience. Some, like the Hon Kee Famous Porridge are now experiencing rapid expansion from a single outlet for sixty-one years to 6 outlets spread out over neighbourhoods in Petaling Jaya and Kuala Lumpur. The two sons of the shop's founder left jobs in engineering and Information Technology to assist the family business. “We have to thank Tan Sri (Francis) for showing us the potential for our business,” says Herbert Wong, the elder of the pair.

For Ho Weng Kee, a *'wan tan mee'* stall dating back to 1935, the gourmet village was a lifeline. Originally from Petaling Street and later based out of SS2, a suburb on the outskirts of Kuala Lumpur, the brand might very well have disappeared altogether as none of the owner's four children have followed in his footsteps “They have their own lives to lead so Lot 10 Hutong was the perfect solution,” says 61-year old owner Ho Chan Thong. This ripple effect is just one of the reasons why the Hutong has proven to be an enormous success. Critically none of the food has lost anything in the transition, establishing the perfect blueprint for similar gastronomic ventures in the future. The vision – and appetite – of one man, whose impeccable taste for Malaysian street food and its inextricable connection to his soul has ensured that this culinary legacy will be enjoyed by generations to come.



Left to right: Signage for the Kong Tai stall, famed for its Singaporean Hokkien noodles; gourmards have vast local cuisine choices at Hutong; The art of making 'popiah' or spring rolls.

Simple Pleasures



Niseko's exceptional seasonal produce is best enjoyed when harvested before sun-rise

Although more widely known as one of the world's best ski and adventure travel destinations, Niseko, like most of Hokkaido, remains largely agricultural delivering a diverse quality of fresh seasonal fare that has justifiably led to the island being referred as the 'breadbasket' of Japan.

Fertile volcanic soils and extreme variants between day and night temperatures create the perfect environment for a treasure-trove of fresh produce. As cooler months draw near, gourmands look forward to indulging in unique local specialties such as morning-picked corn (*asamogi tokibi*). Niseko has 4 different kinds of corn but as the name suggests, when picked very early in the morning (before the sun rises) and eaten on the same day it has a distinctive sweet flavor. If picked after sun-rise the corn tastes completely different. "Asamogi corn can be eaten raw, just as it is, it's absolutely amazing," says Hilton Niseko Village Executive chef, Rob Shipman.

Another unique seasonal delight that attracts gourmet travellers is the Yotei melon. When ripe and again picked before sunrise the melons are deliciously sweet. Shipman recommends eating them just as they are, perfectly chilled. "Yotei melons paired with a good cured ham are nothing less than a marriage made in heaven," he says although the fruit is equally delicious in a refreshing chilled melon and mint soup. The delicate flavour and aromas are best protected by serving melons at between 6 to 10 degrees Celsius.



SHIRIBESHI FOOD FESTIVAL "MIKAKU FESTA":

As Niseko's reputation as a dining destination grows, its annual Shiribeshi Food Festival has become a firm fixture on the culinary calendar. Scheduled for November 2 this year, the event will be hosted by the Hilton Niseko Village and will draw chefs from all over the region to create a spectacular buffet of bite-sized delicacies.



Afternoon tea with a twist

The Ritz-Carlton, Kuala Lumpur adds a bubbly twist to its traditional English Afternoon Tea with the introduction of Laurent-Perrier champagne to complement the different teas, sandwiches, scones and pastries served in the contemporary elegance of The Lobby Lounge. The champagne has proved the perfect accompaniment to the creative three-tier English Afternoon Tea set of freshly baked butter scones, biscuits of chocolate lavender, mouth-watering finger sandwiches and oh so delicate pastries. The choice of forty teas from black leaf to fruit and herbal infusions is enough to satisfy even the most exacting tea connoisseur.

The timeless tradition of taking tea takes a decidedly modern turn at The Ritz Carlton, Kuala Lumpur.



Hairy Crab takes centre stage

China's hairy crabs are synonymous with autumn's clear blue skies and bracing weather when this unusual delicacy is at its most succulent and flavoursome. The season is keenly awaited by hairy crab enthusiasts - the delicate crustacean is available only from the ninth to the eleventh months in the Chinese lunar calendar. To celebrate its arrival, the award-winning Shanghai restaurant at the JW Marriott Kuala Lumpur has created a mouthwatering variety of meticulously prepared dishes including steamed Shanghaiese hairy crab, braised superior shark's fin soup with hairy crabmeat and roe, fried bamboo fish filets with hairy crabmeat and roe, steamed Shanghaiese dumplings with hairy crabmeat and roe and the specialty: braised pork meatball with hairy crabmeat and roe in a mini casserole. Don't take our word of it - try it for yourself while it is still available.

Luxe Living

Sophisticated creations by Christofle made especially for your dining pleasure.



Atomic strategy

A welcome addition to every home, this vase from the Atomes D'argent collection is imbued with an elegant yet minimalist aesthetic.



Light show

This Richard Hutten-designed candelabra, made from a cluster of silver spheres, is one of the highlights of the Atomes D'argent collection.



To the point

Dine in style with a selection of exquisite black lacquer cutlery from the Talisman Collection embracing timeless design as well as a high regard for form and function.

The Timeless Tradition of Tea

First introduced to Malaysia by BOH Tea, the pleasures of premium teas endure

Text by **Mark Lean**

The story begins in 1929 when Malaya's first commercial tea-growing area was created through a joint collaboration between John Archibald Russell, who saw the potential of tea as an important crop for Malaya, and A.B. Milne, a veteran tea planter and owner of a Sri Lankan tea plantation. Together they applied for and were granted a concession of land in Cameron Highlands where, using a single steamroller, some laborers and several mules, they transformed steep jungle slopes into the first highland tea garden in the country.

The cool hillsides of Cameron Highlands proved the ideal environment for the early beginnings of an industry which today stretches across four tea gardens including Boh, Sungai Palas and Fairlie in Cameron Highlands and Bukit Cheeding in Selangor.

Both Plantations, named after Russell's inaugural plantation, produce 4 million kg of tea a year (the equivalent of 5.5 million cups per day). Thanks to Russell's foresight and passion, the tradition of tea-drinking in multi-cultural Malaysia continues to thrive today. There is no better place to experience the rich and rewarding taste of tea than the Cameron Highlands Resort, just minutes from the highland plantations. Here, guests indulge in one of life's greatest pleasures in an idyllic setting that seamlessly retains the elegance of decades past. ■



Afternoon Tea served at Cameron Highlands Resort.

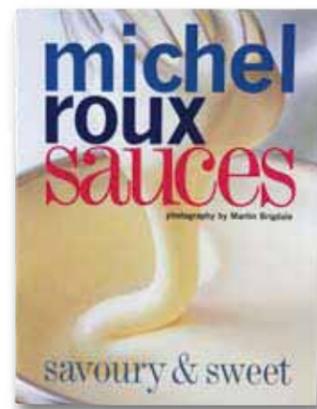
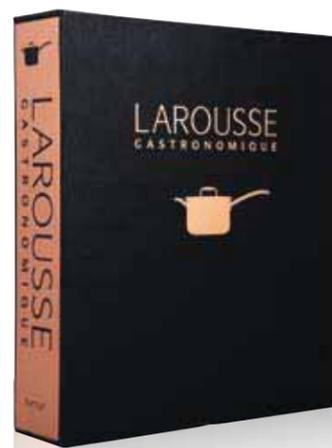
A Family Affair: Alain Roux

Chef Alain Roux talks to YTL Life about the books and music that inspire and inform his culinary expertise

Text by Catherine Shaw

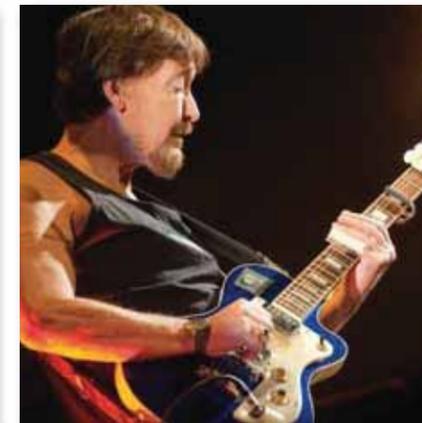
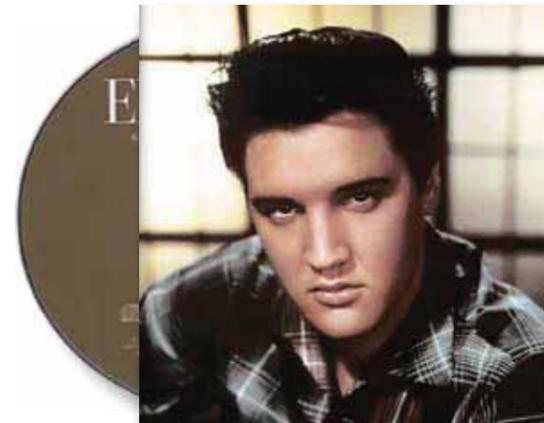


Alain Roux Renowned as the godfathers of modern cuisine in Britain, Roux brothers Albert and Michel put the country on the culinary map with their Michelin-starred restaurants, award-winning television series and numerous books. Today Michel's son, London-born Alain Roux, a culinary legend in his own right, reigns as Chef Patron of the Waterside Inn in Bray (which has held three Michelin stars continuously since 1985), and continues the French cooking dynasty with his passion for classic French cuisine and desserts in particular. The Waterside Inn nestled on the banks of the River Thames is the only member of Relais Dessert in the United Kingdom.



My favorite book in the world is **Larousse Gastronomique**. It is undoubtedly the very best cook book in terms of teaching one about classic techniques and ingredients. One of my best friends, Jacques Bertrand, who ran a 2 star Michelin restaurant in France gave it to me as a present when I started work at my first restaurant in France. It's a very beautiful and expensive book but its real value to me was having France Gall and Michel Berger sign it for me while I was working at the Elysee Palace in Paris in 1988. I've always appreciated Berger's work and to be honest, have always fancied her a little!

I shouldn't say my father's book; **Sauces** is one of my absolute favourites as he would be too happy to hear that! But jokes aside I do love his books, especially the latest series which focuses on eggs, sauces and pastry. He has a way of writing that reflects what he has been telling me for many years. He always provides step-by-step instructions because while he believes that cooking is not difficult, he is adamant that readers need the detailed guidance that is often missing in cookbooks. For professionally trained chefs the process and techniques may seem



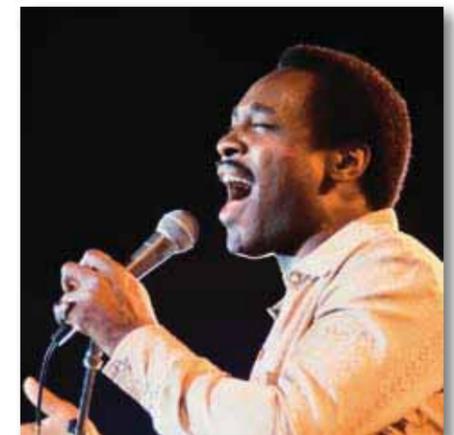
natural but for non-chefs he is particularly good at including the finer details along with his passion for a classic approach to basic recipes. He also includes his personal cooking style so you can always adapt to what is available in the market, the seasons or even different countries.

Working at the Waterside Inn I don't have much time to read novels but I did read my father's autobiography **Life Is A Menu-Reminiscences and Recipes from a Master Chef**, which is half-food memoir and half-French recipe collection. It was particularly interesting for me as my parents divorced when I was ten and we moved to France where my dad was extremely busy building his restaurants. The book helped me understand and appreciate him in a different way.

I have a very eclectic taste in music, which ranges from classic to modern, French and English. We often play music in the kitchen - usually rock and roll like **Elvis Presley** or

Bono but I also like **Chris Rea** as he dines at the Waterside quite often. I always enjoyed his music when I was younger so it is great to have him as a regular guest. Like many other French people, I like **Johnny Hallyday** but I also listen to jazz like George **Benson's Breezin** and modern artists like **Lady Gaga's, The Fame**. To me, music depends on my mood and where I am. If I am stressed I need something relaxing like **Le Grand Bleu** by Luc Besson.

The Waterside Inn, Ferry Road, Bray, Berkshire SL6 2AT, is about 45 minutes from West London by car or around one hour by train (Paddington-Maidenhead). www.waterside-inn.co.uk



A selection of Roux's favourite musicians: Elvis Presley, Chris Rea, Bono and George Benson.

Interiors Now

YTL *Life's* pick of the newest and most collectable buys

Listen Up

Supreme acoustics are *de rigueur* with Bang & Olufsen's BeoLab 11, a new miniature subwoofer showcasing superb bass quality in a stylish sculptured aluminium body. Suitable for use with any small to medium loudspeaker setup, this outstanding acoustic marvel includes frequencies as low as 125 Hz, while also adding a striking style statement.



Versatile Style

Armani/Casa latest creations draw inspiration from the 1930s with a studied use of lighting and colour to instil a subtle yet opulent design aesthetic. A three-panelled adaptable modular bookcase/screen Candide, adds versatility with the potential for a multitude of different arrangements and the addition of more modules. It can also be used as a stylish freestanding room divider and the modules are all mounted on castors for extra ease of movement. The structure presents in metallic grey lacquer and the shelves are clad in greige techno fabric, while the vertical shelf dividers are in contrasting matt-black nickel.



Loud and Clear

The V Collection from Vertu seamlessly blends state-of-the-art technology with a refined appreciation of form and function. Crafted from stainless steel and high quality resin, the V Bluetooth Headset hits just the right note for design aficionados, with six hours of talk-time that extends to a lengthy 15 hours when charged. A patented ear bud mechanism guarantees perfect sound quality every time.



Kitchen Confidential

As the recipient of Chicago Athenaeum's coveted Good Design Award, the iF Design Awards, as well as the highly prized Red Dot Prize for Design Innovations, Gaggenau's newest induction cooktop CI 491 sets the pace for modern kitchen style. On trend features include a patented AT 400 backsplash ventilation system and highly efficient built-in 200 series ovens. The materials used lend further to the swish features with tempered glass, brushed stainless steel and solid aluminium. In all, the perfect choice for every *haute cuisine* kitchen.

moments //

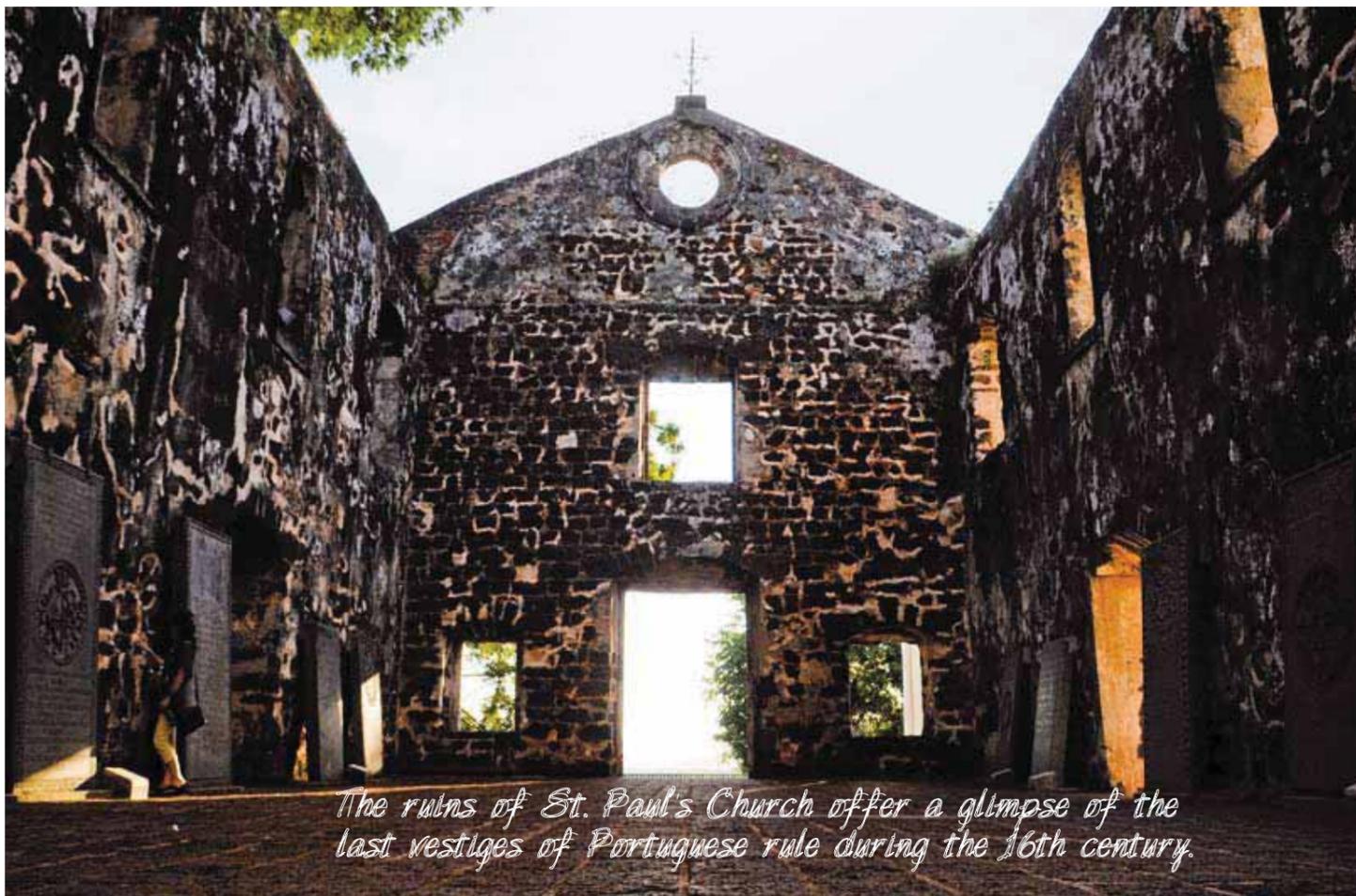
Vibrant lanterns hint at Malacca's Chinese heritage that dates back to the 15th century.

An Eye On History

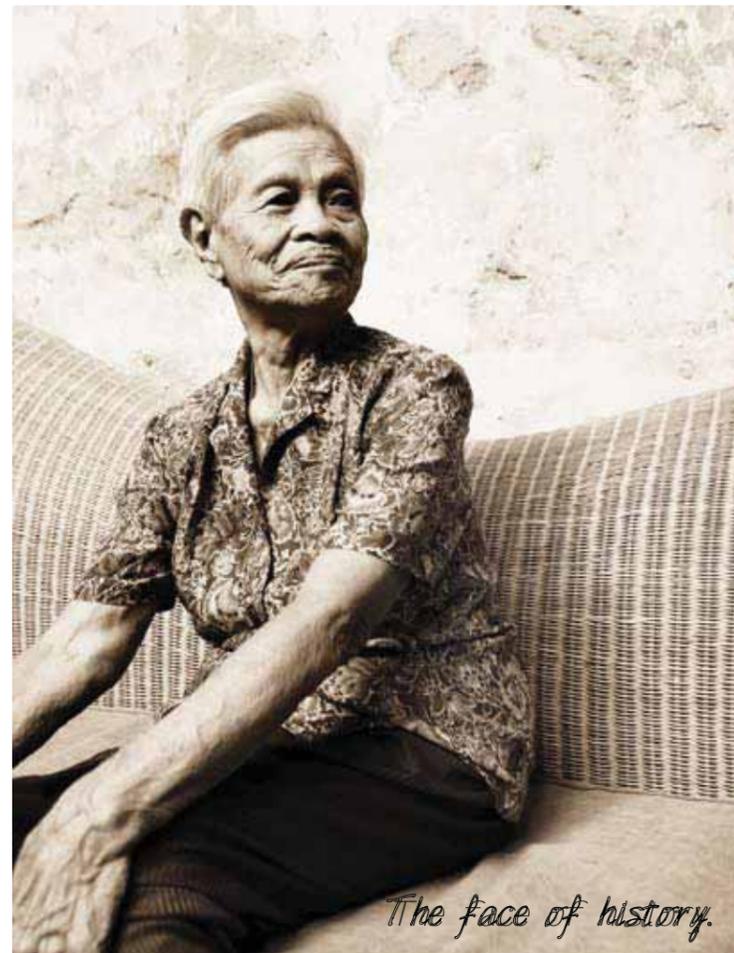
Once an important trading port, the city of Malacca continues to capture travellers' imaginations with its wealth of cultural, artistic and culinary riches. Kuala Lumpur-based photographer Sharon Lam embarks on a mesmerising visual journey through the city.



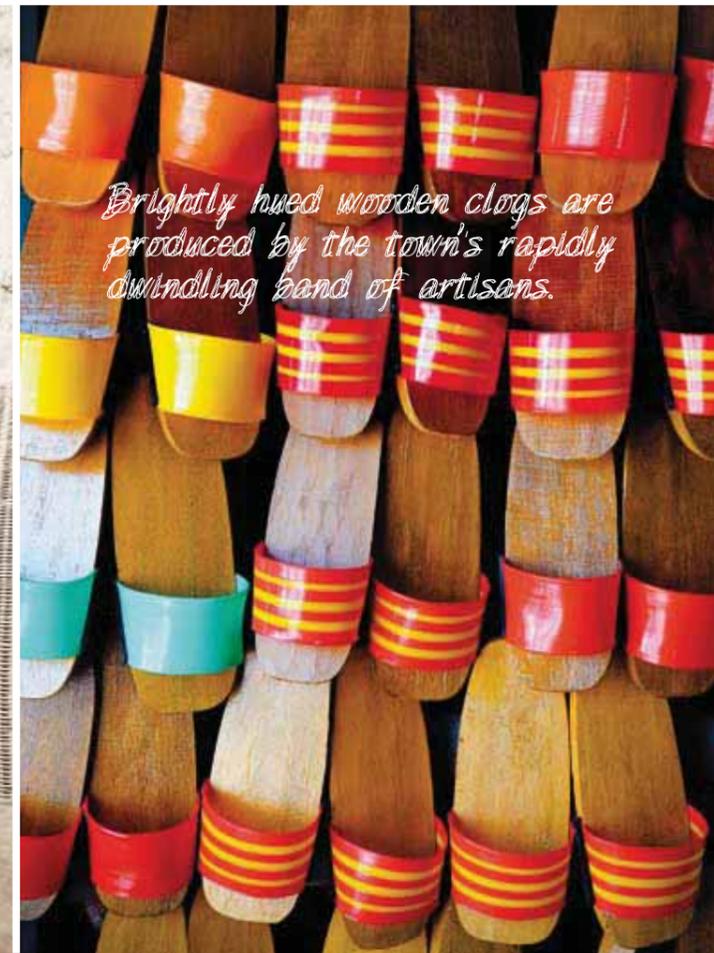
The Majestic Malacca effortlessly blends Old World luxury with new world comfort and style.



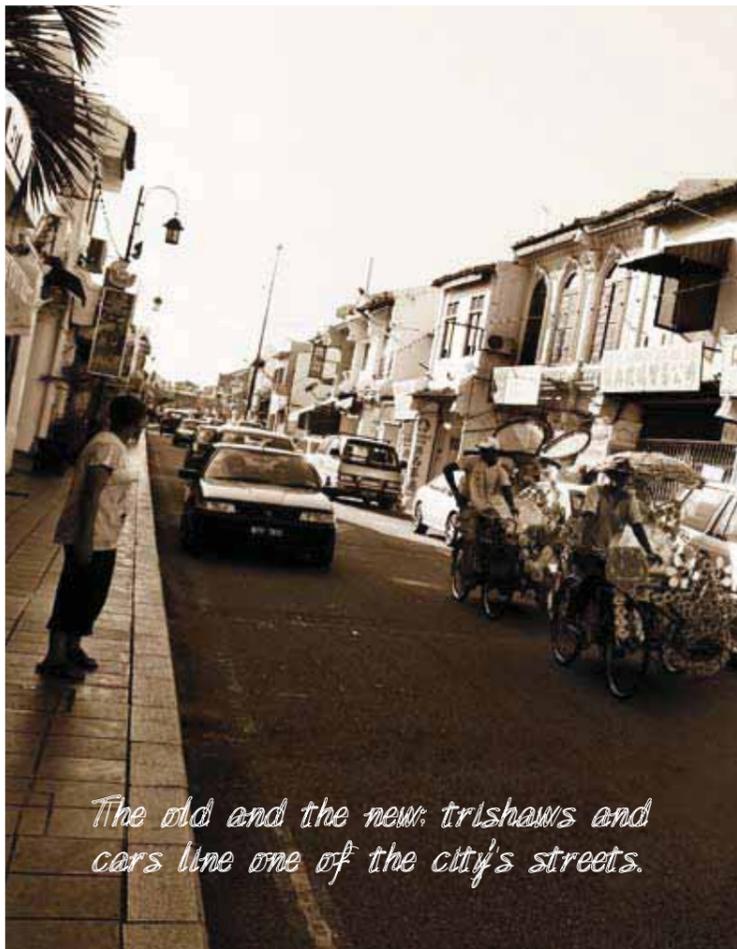
The ruins of St. Paul's Church offer a glimpse of the last vestiges of Portuguese rule during the 16th century.



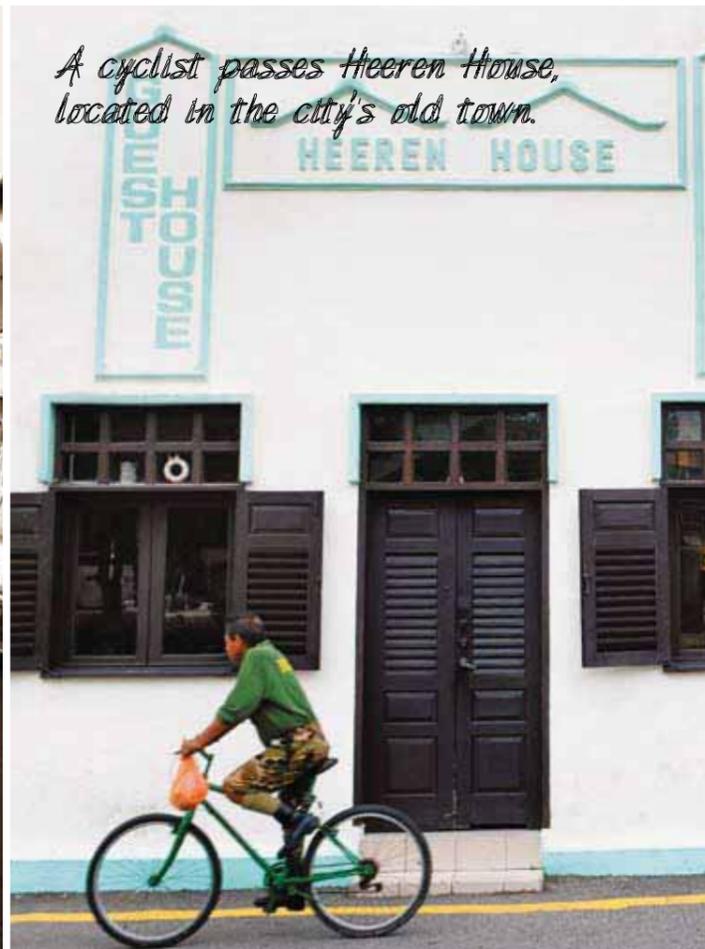
The face of history.



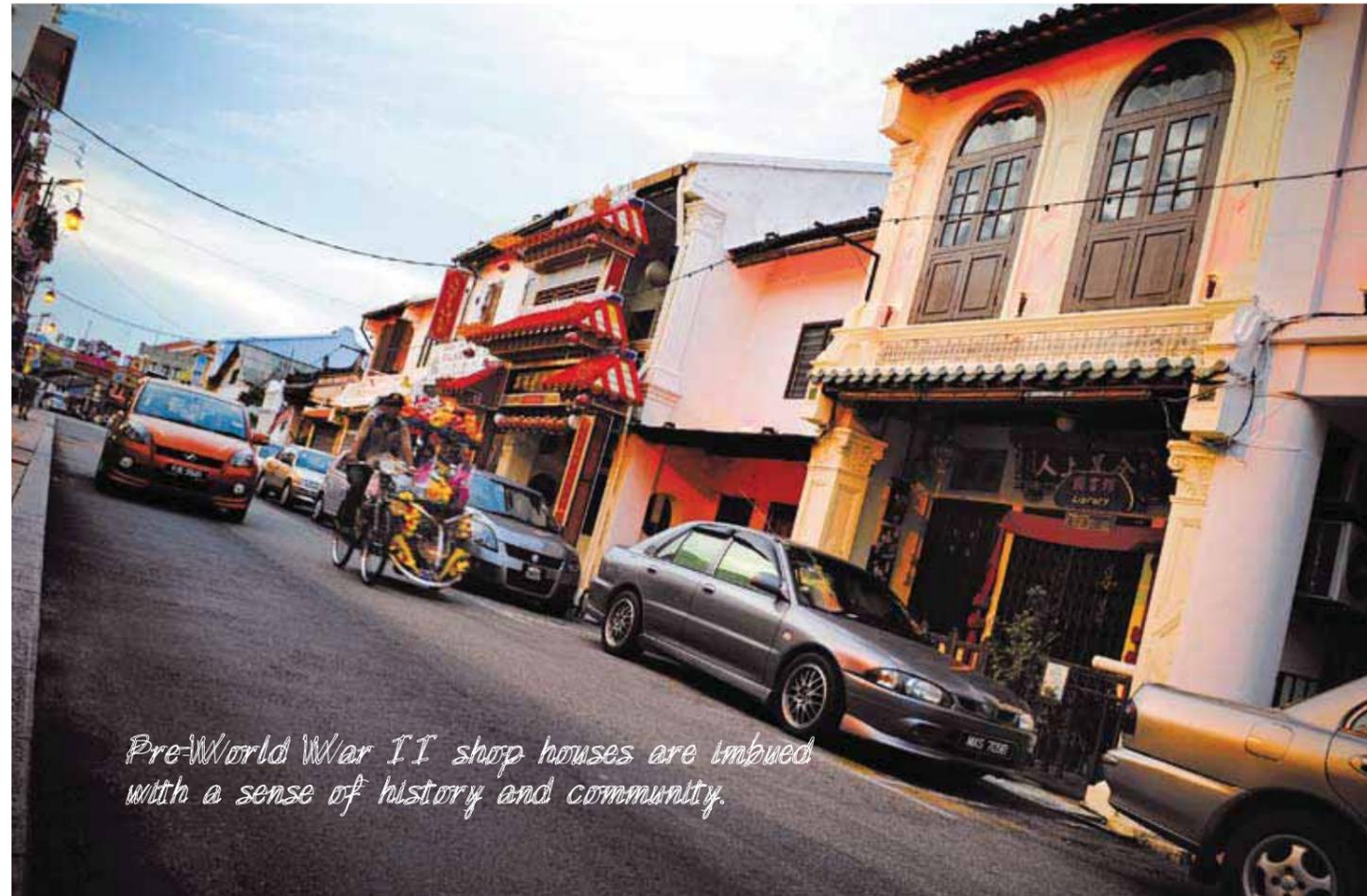
Brightly hued wooden clogs are produced by the town's rapidly dwindling band of artisans.



The old and the new: trishaws and cars line one of the city's streets.



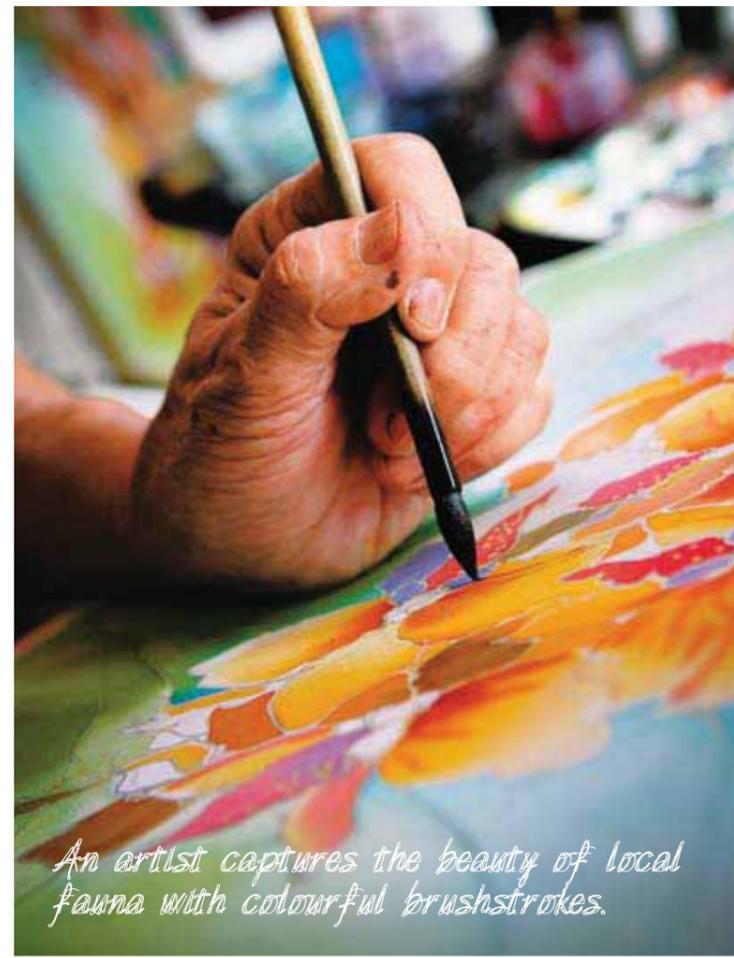
A cyclist passes Heeren House, located in the city's old town.



Pre-World War II shop houses are imbued with a sense of history and community.



An ancient warrior guard from the Taoist pantheon of gods lays a watchful eye over the Hokkien Huay Kuan clan house.



An artist captures the beauty of local fauna with colourful brushstrokes.



Spa ingredients used in the Peranakan hair ritual.



Old School utilitarian household products are readily available at the local markets.

Explore The World of YTL Hotels...



SHOOK! SHANGHAI AT THE SWATCH ART PEACE HOTEL

CHINA

(Opening November 2010)

Perched on a space of symmetry and proportion, Shook! Shanghai features the skills of 4 epicurean chefs with 4 distinct cuisines. A show kitchen – dubbed the ‘Ferrari’ of kitchens, is where its signature dishes are created around the senses. The menu flirts with seasonal trends and boasts an adventurous journey of East and West, from Chinese, Japanese and Thai, to French Provencal. Another highlight at Shook! Shanghai is the showcase of the world’s finest wines and champagnes, including rare vintages from 1945 through 2008. Shook! Shanghai also houses The Time Bar and The Swatch Art Peace Hotel Terrace on the roof top overlooking a stunning backdrop of the Pudong skyline.

The Swatch Art Peace Hotel Residences which YTL Hotels will manage, opens early 2011.

Tel: +86 21 23298500
www.ytlhotels.com



GREEN LEAF NISEKO VILLAGE

JAPAN

(opening December 2010)

Located in the heart of Niseko Village in Hokkaido, the Green Leaf Niseko Village aspires to be the premium contemporary resort in Niseko, appealing to guests who want to enjoy a seamless experience of stay, snow and ski. The 200 room ski-in, ski-out resort is currently undergoing a renovation and will reopen in early December in time for the start of the ski season.

During the white season, guests can dine in a variety of dining options including the Lookout Café and the hotel’s rooftop bar, Altitude or relax in the forested onsen, a therapeutic natural volcanic hot spring to soak away tension and time.



Tel: +60 3 2783 1000
www.thegreenleafhotel.com



THE MAJESTIC MALACCA
MALAYSIA

The historic city of Malacca is steeped in a rich tapestry of multicultural influences reflected in its heritage architecture, diverse lifestyles and eclectic cuisine.

Located on the banks of the river which in yesteryear teemed with Chinese junks and spice-laden vessels from all over the world, The Majestic Malacca provides a glimpse into the splendid saga of an extraordinary empire.

The Majestic Malacca is an integral part of Malacca's colourful history. The original serene mansion, dating back to the 1920s, remains at the heart of the hotel, whilst a new building has been created, mirroring the original architecture, to house 54 spacious rooms and suites.

From the original porcelain flooring, teakwood fittings, intricate artwork and antiques, to the finely crafted Nyonya cuisine, every aspect echoes the history of the region, and offers a beguiling journey through this enchanting heritage.

Tel: +60 3 2783 1000
www.majesticmalacca.com



CAMERON HIGHLANDS RESORT
MALAYSIA

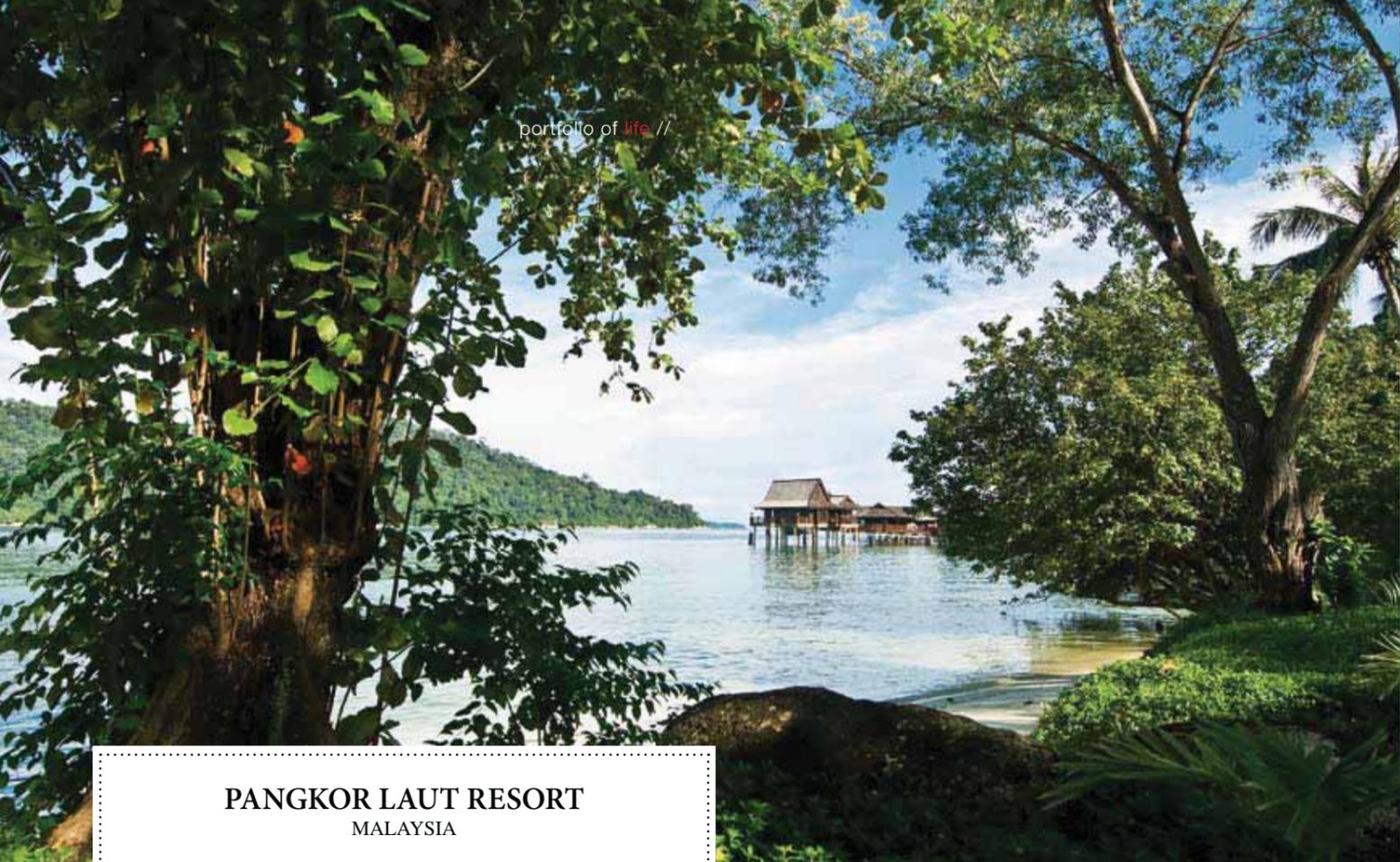
Set amidst tea plantations and rolling hills, this tranquil hideaway promises visitors all the splendour, romance and nostalgia of Cameron Highlands' grand colonial heritage.

Cameron Highlands is Malaysia's largest hill resort and is largely unchanged since its colonial heyday, this 'little corner of England in Asia' is still dotted with Tudor-style cottages, a place where scones and afternoon tea will not seem out of place.

The resort with its tall French doors, timber-beamed ceilings, plantation shutters and a fireplace add old-world charm to the surroundings. It also houses a Spa Village as well as an eighteen hole golf course and 56 luxuriously appointed rooms and suites which weave in wondrous colours and textures of Jim Thompson's famous silks.

Tel: +60 3 2783 1000
www.cameronhighlandsresort.com





PANGKOR LAUT RESORT MALAYSIA

Pangkor Laut is a privately owned island located three miles off the west coast of Malaysia along the Straits of Malacca. This piece of paradise has been 2 million years in the making, and it is here one finds one of the world's premier award-winning resorts nestling in the shade of forest giants as old as the land.

There are no other resorts – just secluded bays curled around pristine beaches, evening skies woven with colour, and a deep sense of serenity reserved exclusively for guests. A combination of luxury, natural beauty and age-old wilderness woven together to produce an environment where peace and magically memorable moments are the currency.

Of the island's 300 acres, only a fraction has been developed to house the resort and its eight estates. Wooden buildings blend seamlessly with the forest as if nature had been the architect dictating how walls curve around foliage, and roofs open up to allow trees to continue on their journey to the sky.

Tel: +60 3 2783 1000
www.pangkorlautresort.com



THE ESTATES AT PANGKOR LAUT RESORT MALAYSIA

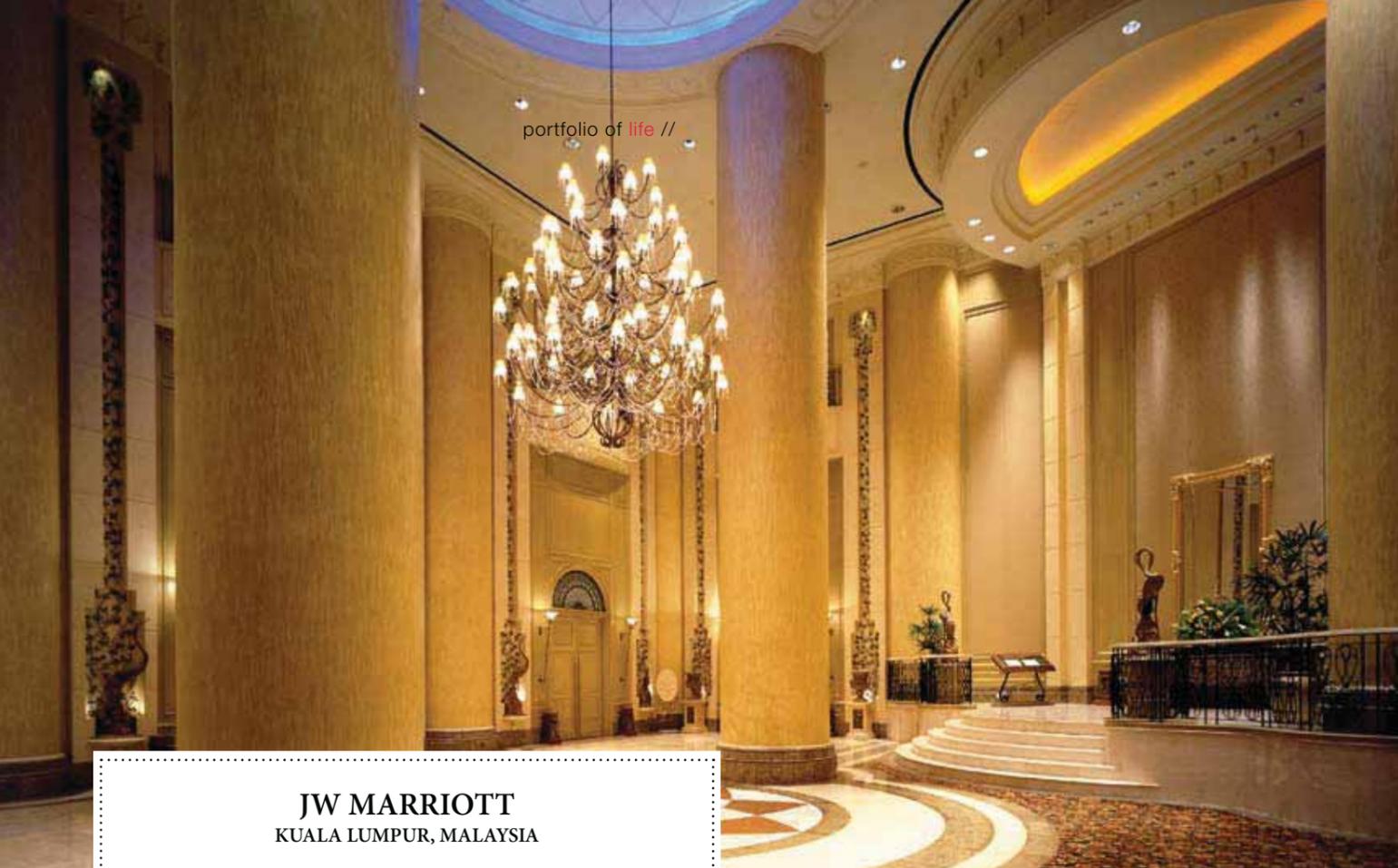
In a small secluded cove near Pangkor Laut Resort rests the eight wonders that comprise The Estates. Each of these individually crafted enclaves is reminiscent of the traditional south east Asian way of living of days gone by, when an 'estate' was made up of a number of special purpose buildings placed amidst gardens of astounding beauty.

Comprising two, three or four bedrooms, each Estate offers a private infinity-edge pool, as well as pavilions in various adaptations of Malay architectural traditions.

There is also a private vehicle and driver assigned to each Estate should guests decide to leave the seclusion of their villa to dine at one of the resort's restaurants or to go for a treatment at the Spa Village.

Tel: +60 3 2783 1000
www.pangkorlautestates.com





JW MARRIOTT KUALA LUMPUR, MALAYSIA

Guest rooms at JW Marriott Kuala Lumpur offer the ultimate in comfort and convenience, designed with the discerning business traveller in mind. An ample work area with adjustable desk lighting and ergonomic chair provides a comfortable environment for executives. Desk-mounted electrical outlets, two-line speaker telephones with call-waiting facility, fax modem and voice mail make for easy communication around the world.

Accommodation comprises 561 guest rooms with 294 Deluxe Kings, 172 Deluxe Twins, 25 Executive Deluxe Rooms, 19 Studio Suites, 32 Junior Suites, 2 Executive Studio Suites, 2 Executive Junior Suites, 8 One bedroom Suites, 3 Two-bedroom Suites, 2 VIP Suites, a Chairman's Suite and a luxurious Presidential Suite.

The 29-storey hotel recently opened three new floors comprising mainly suites with contemporary design and luxury fittings. Marriott Marquis Platinum and Gold card members and guests occupying suites enjoy access to the JW Lounge – with its complimentary breakfast, light refreshments and evening cocktails.

Tel: +60 3 2715 9000
www.marriott.com



THE RITZ-CARLTON KUALA LUMPUR, MALAYSIA

Discover the exclusive Ritz-Carlton, Kuala Lumpur and experience a place where ancient rivers converge and a modern city beckons guests to explore the sights, sounds and flavours of Malaysia. Located downtown in the Golden Triangle business district, this distinctive five-star luxury hotel in Kuala Lumpur is conveniently accessible to upscale shopping, dining and entertainment. At The Ritz-Carlton, Kuala Lumpur, guests can indulge in soothing spa treatments, award-winning cuisine or simply relax in the exceptional comfort of their rooms and take in the best the city has to offer.

The Ritz-Carlton, Kuala Lumpur is the city's first award-winning full-buttler hotel featuring 250 guest rooms including 30 suites. The fresh style of The Ritz-Carlton, Kuala Lumpur is influenced by a variety of themes reflecting Malaysia's diverse artistry of ethnic cultures. The dark toned woods with angular designs reflect masculinity while details like brass inlays add a touch of elegance. Rich earthy tones in the carpet and wall coverings are used to create a cosy, warm home-away-from-home ambience, while hidden modern technologies add a modern yet subtle flair.

Tel: +60 3 2142 8000
www.ritzcarlton.com





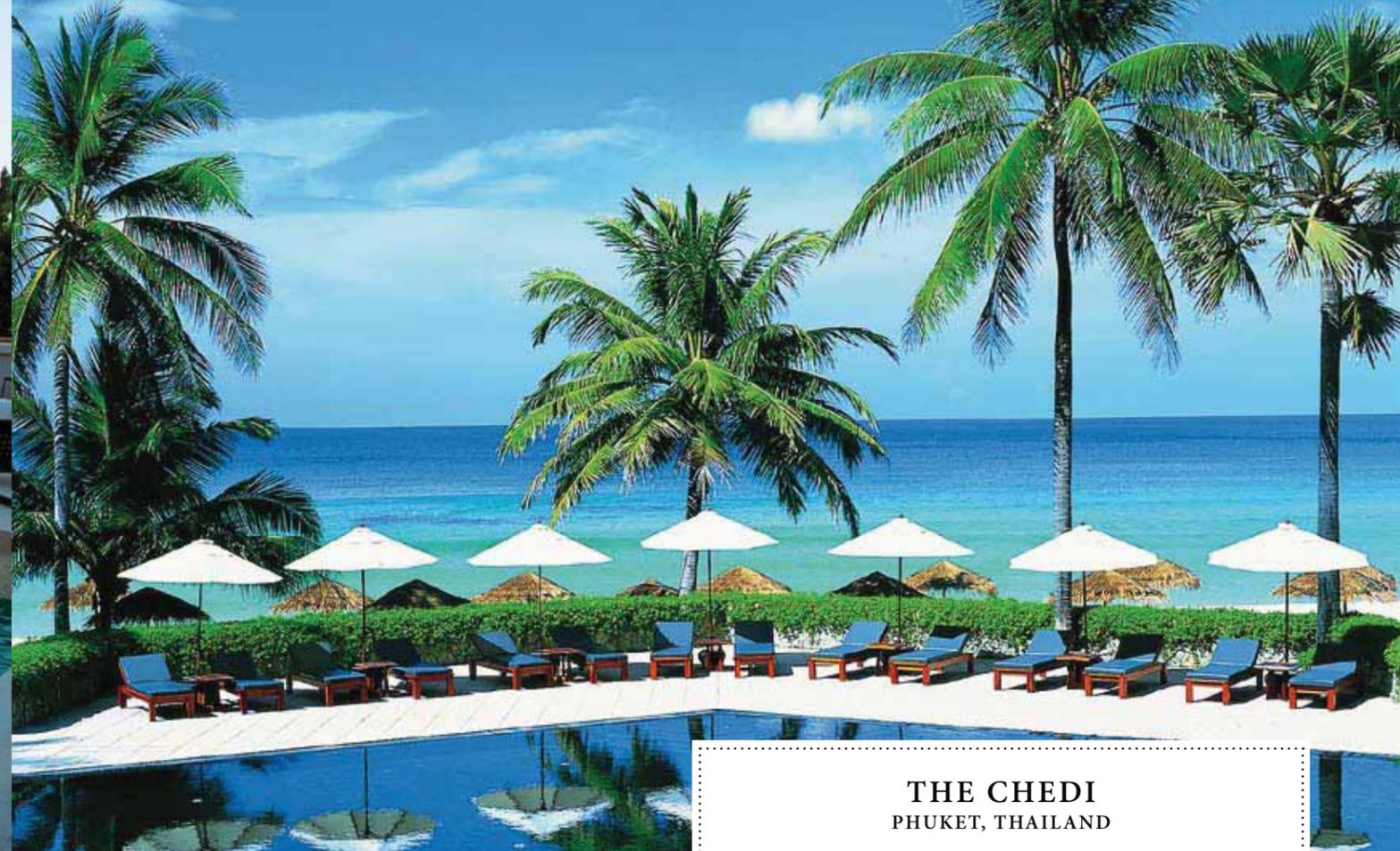
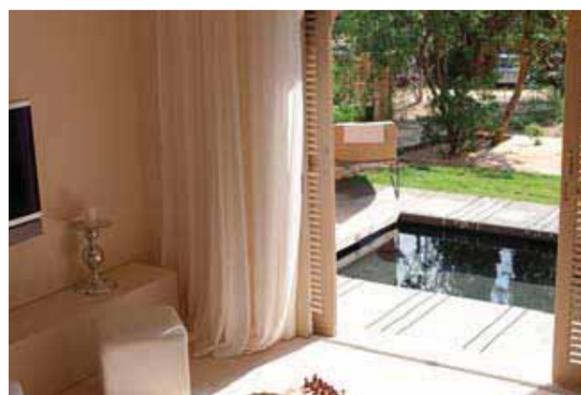
MUSE HÔTEL DE LUXE FRANCE

Bardot would no doubt approve of Saint Tropez newcomer, Muse Hôtel De Luxe, just minutes from the Place de Lices by car, situated on the stunning Ramatuelle 'route de plages' road set amongst an ecological landscape of terraced gardens.

Fifteen ultra chic suites (ten featuring private plunge pools) are dedicated to famous muses such as 'Edith', after Edith Piaf, 'Catherine', after Catherine Deneuve and 'Lauren' after Lauren Bacall. Each suite sports a unique interior but all blend seamlessly with cool stone floors and mamorino wall finishes. Thoughtful touches include a 42" Loewe plasma screen with over 100 channels, a PlayStation, iPad and iPhone.

Designed with pure lines, a cool elegant reception area and outdoor water cascades, the hotel is a reflection of architectural simplicity, immediately stamping its original and stylish signature on the Saint-Tropezian landscape.

Tel: +334 94 430 440
www.muse-hotels.com



THE CHEDI PHUKET, THAILAND

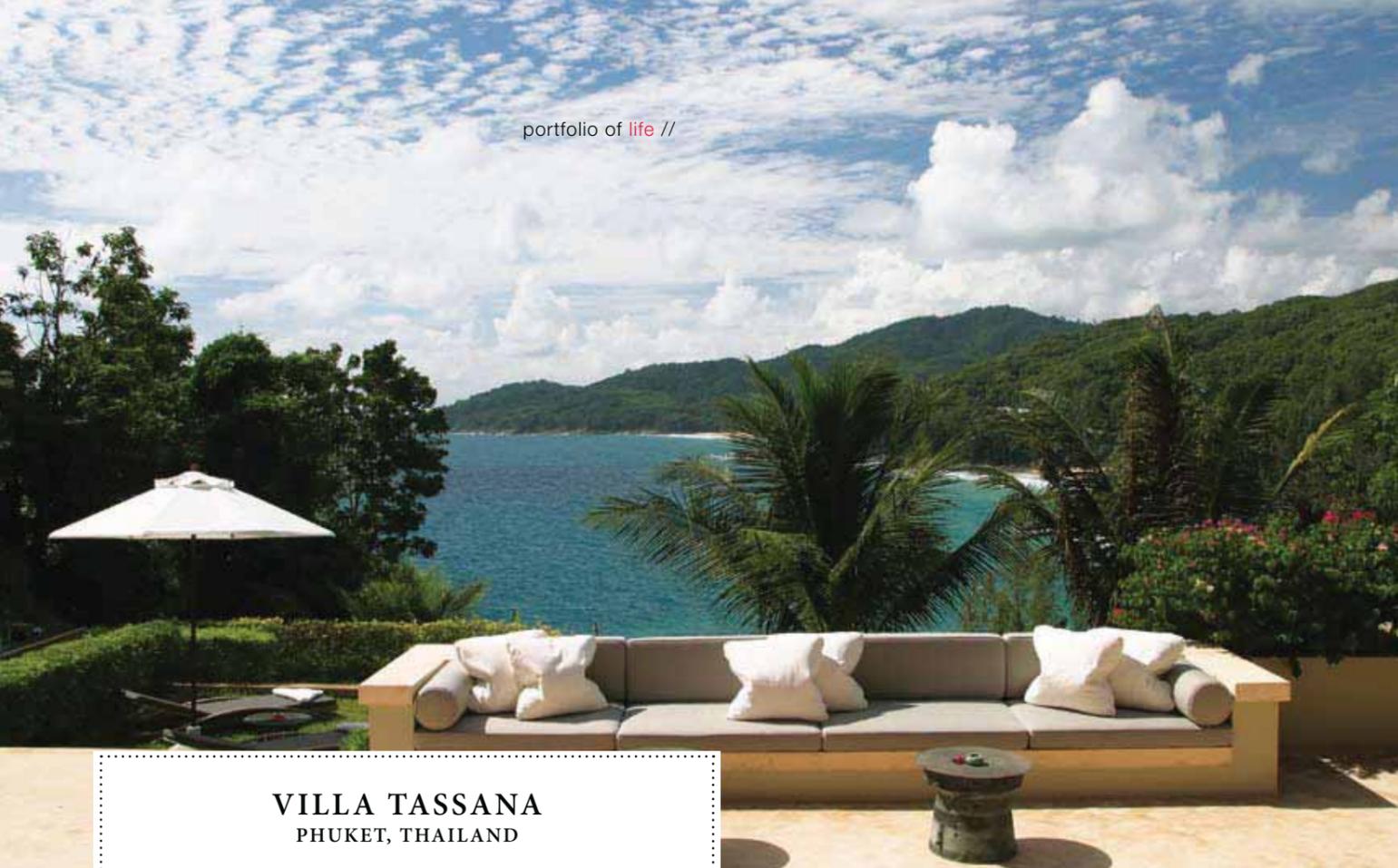
The Chedi Phuket (to be renamed The Surin on November 1) offers guests a choice of 108 thatched cottages that sit cosily under a canopy of coconut groves, where landscaped slopes gently descend to meet a private stretch of sandy shore.

The appeal of the spacious 89 one-bedroom and 19 two-bedroom cottages is further enhanced with private verandahs, secluded sun decks, and handcrafted teak floors.

Renowned for its warm island hospitality and rustic serenity, The Chedi Phuket also provides spa services, dining venues, meeting facilities and recreational activities. The Chedi Phuket – a veritable gateway to a tropical island paradise.

Tel: +60 3 2783 1000
www.chediphukethotel.com





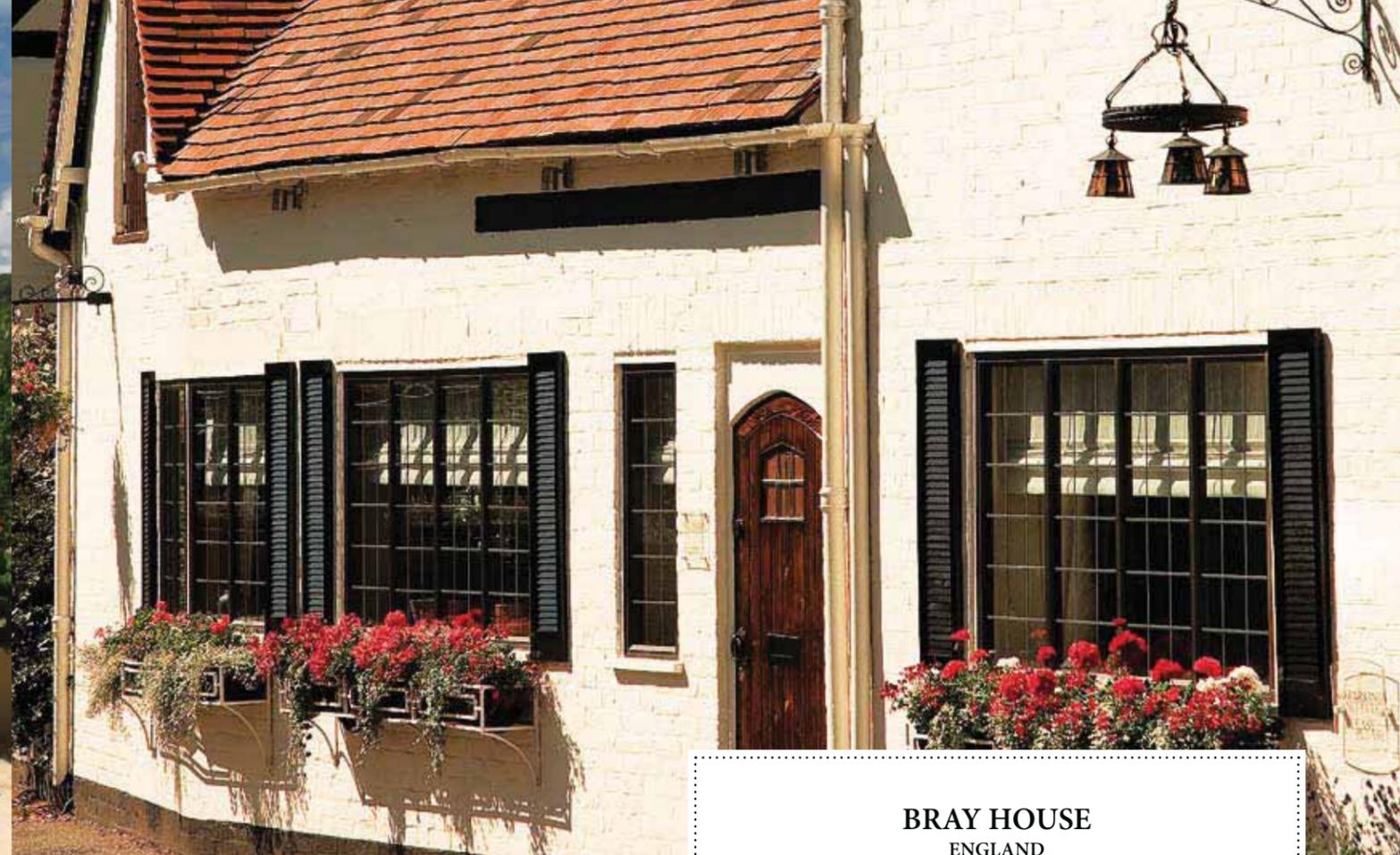
VILLA TASSANA PHUKET, THAILAND

Set amidst a tropical forest on a craggy cliff overlooking the beautiful emerald green of the Andaman Sea is a gem on the YTL Hotels portfolio of luxury holiday destinations. Located just 15 minutes away from Phuket International Airport on the island's quiet, undeveloped North Western coastline, Villa Tassana offers guests a vacation of modern sophistication married with Thai hospitality.

Spread over a generous 2,800 square metres, the villa features 2 large bedrooms with ensuite bath and dressing areas, a 15 metre swimming pool, separate living and dining pavilions, a kitchen and a maid's room. For those looking to get away from it all, Villa Tassana is staffed by one dedicated attendant and a chef specialising in delicious home-style Thai dishes.

Guests can also enjoy the first-class spa and sports facilities located at the nearby Trisara Hotel. There are three excellent golf courses nearby, including the exclusive Blue Canyon course, and a range of luxury motor yachts available to explore Phuket's many bays, islands and dive locations.

Tel: +60 3 2783 1000



BRAY HOUSE ENGLAND

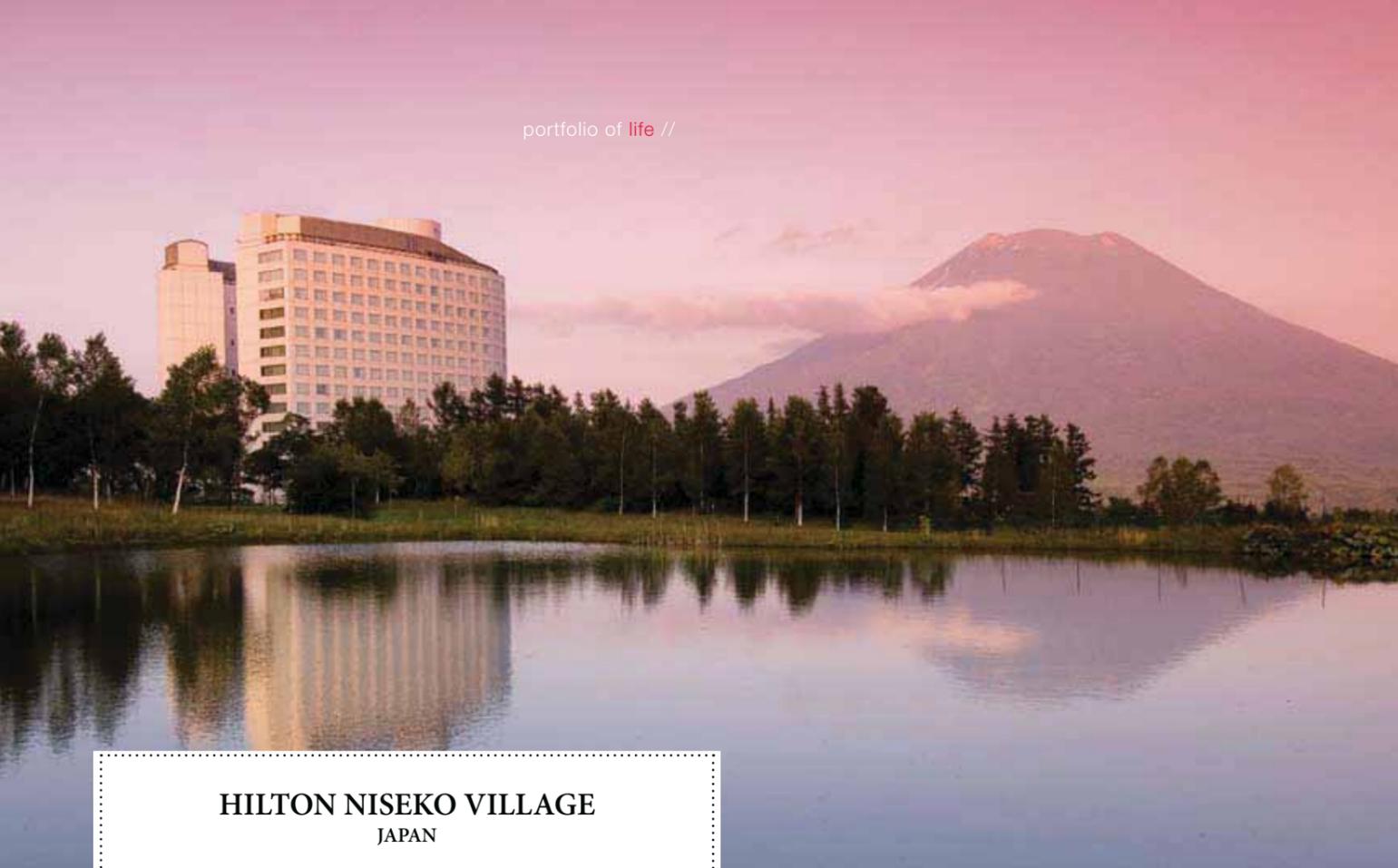
An elegant private home dating back to the late 17th century, Bray House has been restored and transformed into an elegant, high design boutique home stay. Featuring an eclectic mix of interiors spanning the Art Deco period of the early 1900s, Bray House is a unique experience of the gentrified English lifestyle complete with bespoke service and intimate atmosphere.

Designer furniture, vintage accessories and vivid splashes of colour create an atmosphere that marries the modern and the classic. Each of the bedrooms has its own theme: a lullaby of white or a symphony of Tuscany red in another. Bray House also features a private courtyard and a natural spring found in the garden.

The idyllic village of Bray, near Windsor, is quintessentially English with its period houses, traditional pubs with beamed ceilings and fireplaces and a beautifully restored church dating back to 1293.

Tel: +44 162 858 3505



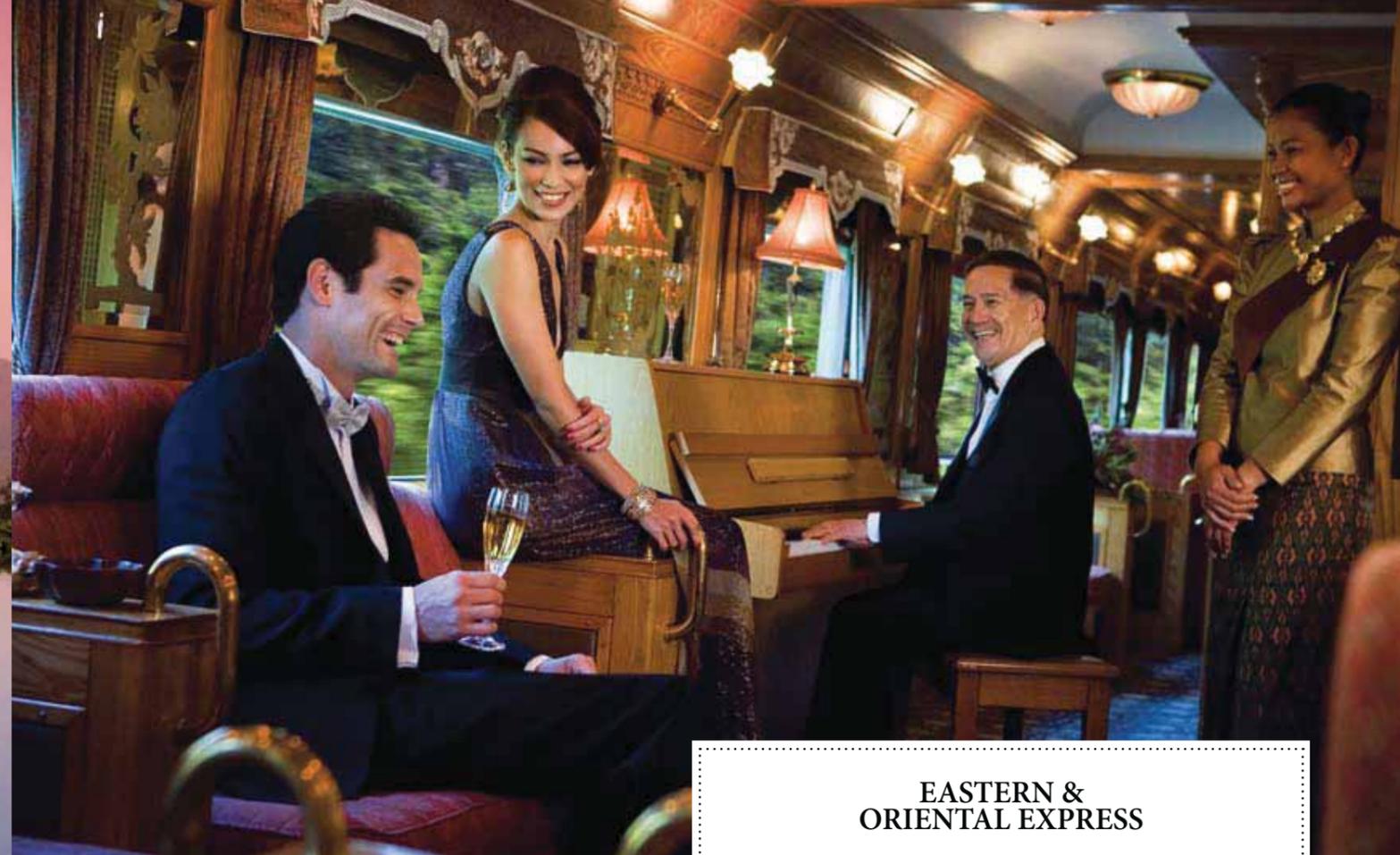


HILTON NISEKO VILLAGE JAPAN

Set at the foot of the Niseko Annapuri Mountain, the Hilton Niseko Village is the perfect base from which to enjoy a huge variety of outdoor activities throughout the year. Ski on powdery slopes during the winter season, and enjoy family-friendly facilities such as the Niseko Ski Village ski school, Niseko Kids ski programme, a luxurious spa, and five restaurants.

There are also two 18-hole championship golf courses nearby (one designed by Arnold Palmer), a tennis complex, an equestrian centre and a unique nature-based activity area called 'PURE' complete with tree-trekking and beginners golf.

Tel: +81 136441111
www.niseko-village.com



EASTERN & ORIENTAL EXPRESS

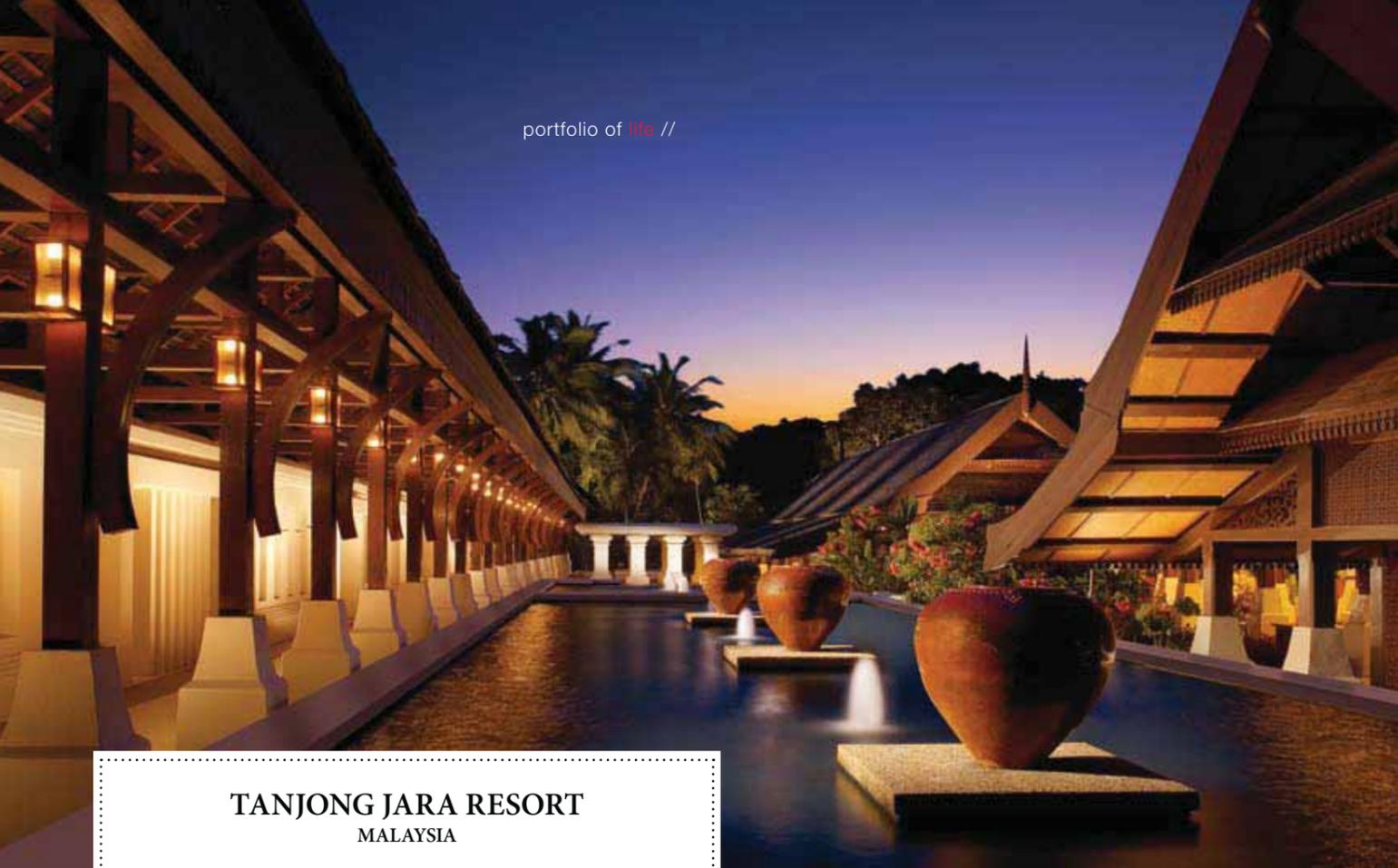
The Eastern & Oriental Express is more than a train service: at its maximum length the quarter of a mile in length train is a haven of comfort, style and luxury and the perfect vantage point from which to tour the region. The Restaurant Cars, Saloon Car and Bar Car are located at the centre of the train, while the Observation Car with its open deck area is located at the rear.

The interior walls of the compartments are panelled with cherry wood and elm burr, with decorative marquetry friezes and intricate design inlays. The delicate embroidery work was done in Malaysia, and the bespoke carpets hand-tufted in Thailand. While guests dine at night, the steward transforms the compartment from a living room to a luxurious bedroom.

Chefs onboard the E&O Express are internationally renowned for their tantalising variety of Eastern and European dishes, using the finest fresh seasonal ingredients.

www.easternandorientalexpress.com





TANJONG JARA RESORT MALAYSIA

Located on the east coast of peninsular Malaysia, Tanjong Jara Resort is a sanctuary of luxury and well-being steeped in age-old Malay traditions. Designed to reflect the elegance and grandeur of 17th Century Malay palaces, Tanjong Jara is a 99-room resort embodiment of the gentle Malay art of service and hospitality.

The philosophy of the Resort is as unique as the Resort itself. Based on the Malay concept of Sucimurni, which emphasises purity of spirit, health and well-being, Tanjong Jara encourages true rejuvenation of both body and spirit.

Tanjong Jara is an opportunity to withdraw from the pressures of this ever-changing world by offering a chance to immerse oneself in a sanctuary of serenity and beauty.

Tel: +60 3 2783 1000
www.tanjongjararesort.com



SPA VILLAGE RESORT TEMBOK BALI, INDONESIA

Dawn rises and an indigo curtain of stars is drawn back from the sky, exposing a dramatic landscape of soaring peaks that sweep down across grassy lowlands to the black volcanic sand that kisses the blue of the Bali sea. You are in Spa Village Resort Tembok, Bali and the day has just begun.

Inspired by the award-winning Spa Village Pangkor Laut, Spa Village Resort Tembok Bali embraces the same healing ethos of celebrating the local culture, honouring the ancient remedies of the region and infusing each visit with the essence of the surrounding scenery.

Spa Village Resort Tembok, Bali is a place of peacefulness and calm, combining the therapeutic value of its beautiful location with an ancient and rich cultural heritage. Reflecting the spirituality of ages the environment here is soft and serene; its people go about their days in a caring manner that brings calm to the harried and peace to the stressed; here, at Spa Village Resort Tembok, Bali it is possible to recapture one's sense of self.

Tel: +60 3 2783 1000
www.spavillage.com



1. Spa Village Kuala Lumpur Malaysia

This unique retreat offers the world's most sophisticated therapies integrated with traditional healing practices of the region. Paying tribute to Malaysia's fascinating cultural diversity and rich healing heritage, this most stylish of spas seamlessly blends ancient and modern practices, using natural local ingredients to deliver blissful relaxation and rejuvenation.

2. Spa Village Tanjong Jara Malaysia

At Spa Village Tanjong Jara, time-tested health and beauty traditions are revived in the most comforting surrounds. Guests can benefit from a comprehensive programme of therapies created using unique ingredients from indigenous herbs and plants, along with the skills of resident Malay healers.

3. Spa Village Malacca Malaysia

The Spa Village Malacca is the world's only spa to base its therapies on the healing heritage of the Baba-Nyonya or Peranakan culture – a unique combination of Chinese and Malay influences. The spa is spread across the first two floors of the new wing and provides a serene environment in which one can rest, recuperate and rejuvenate in the care of some of the world's best therapists.

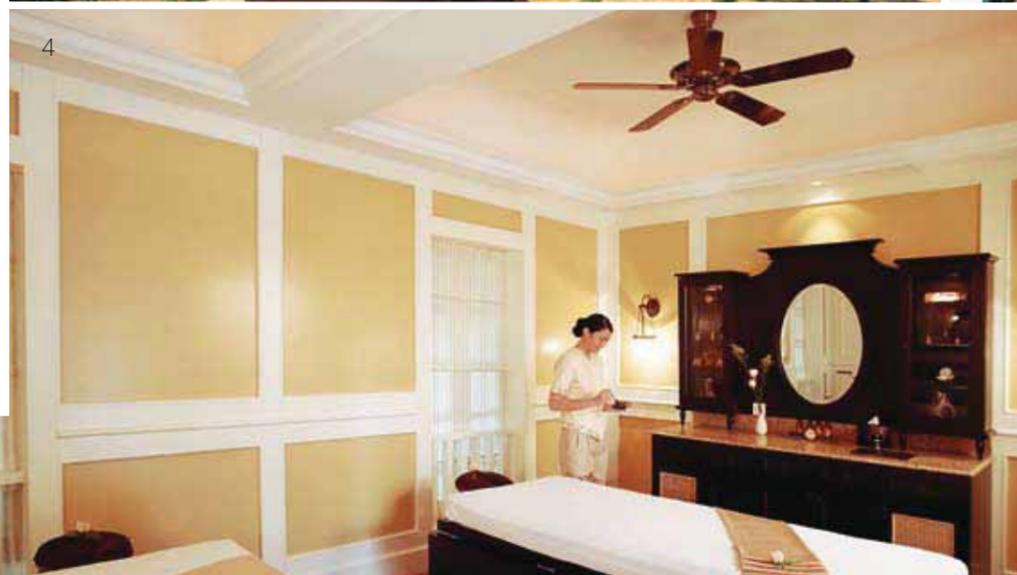
4. Spa Village Cameron Highlands Malaysia

Cameron Highlands Resort features the third wellness centre of the award-winning Spa Village brand with a wide range of sophisticated treatments and healing therapies inspired by the restorative properties of tea. Each guest luxuriates in a signature tea bath before every treatment. Cameron Highlands Spa Village offers tranquil indoor and outdoor treatment rooms, tea bath rooms and a fully-equipped gymnasium.

5. Spa Village Pangkor Laut Malaysia

The Spa Village at Pangkor Laut Resort is a unique ultra-exclusive retreat that extols the healing cultures of Malaysia's diverse history of people and cultures and vast abundance of exotic natural resources. The abundance of Malay, Chinese, Indian and Thai practices make this the ideal tranquil setting for complete rejuvenation of body and soul.

Tel: +60 3 2783 1000
www.spavillage.com





portfolio of life //

FEAST VILLAGE
KUALA LUMPUR, MALAYSIA

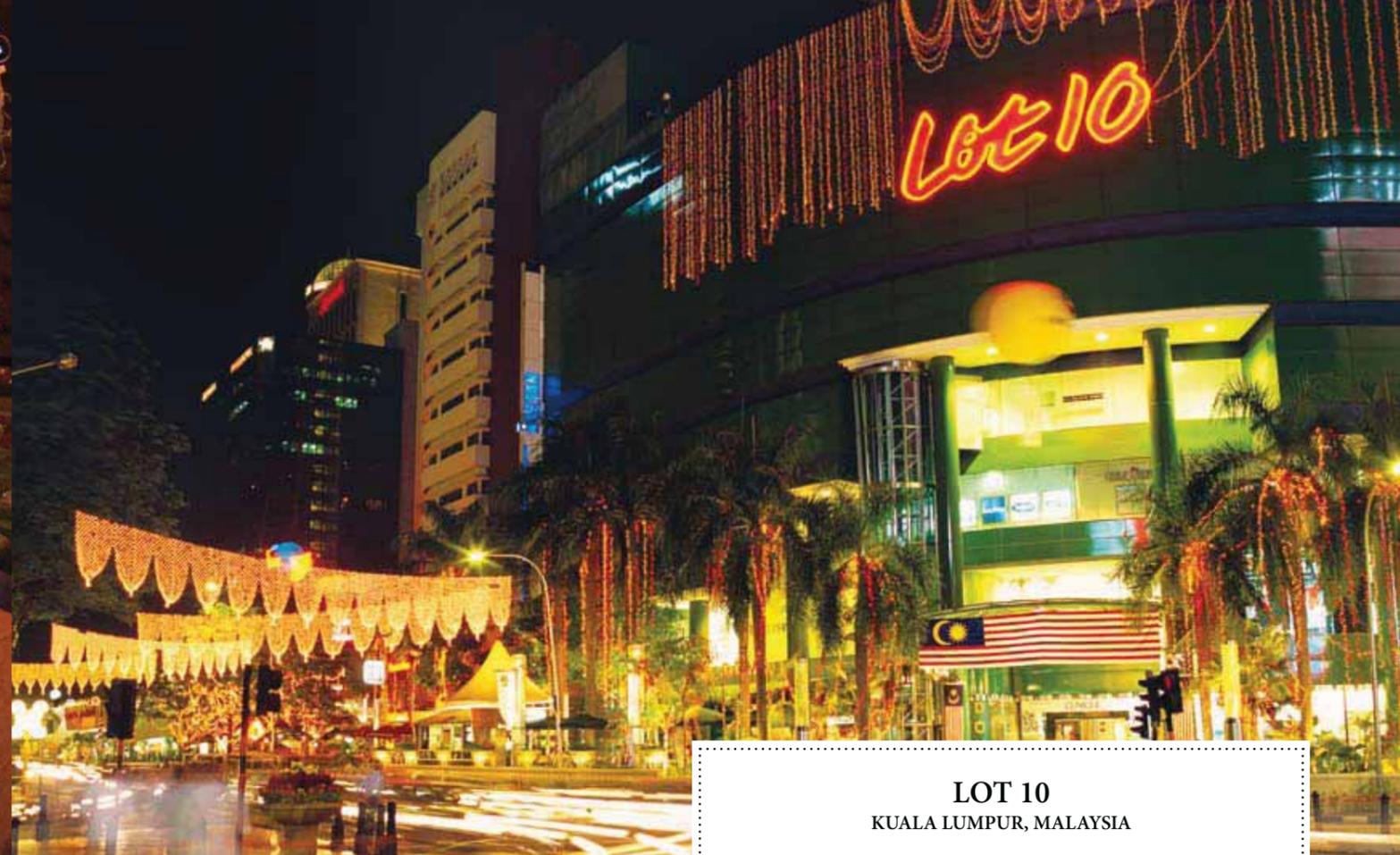
Feast till your heart is content in our Feast Village, a dramatic, stylish dining haven with a village charm. Here, you will find 11 uniquely designed restaurants serving a mix of world-class cuisine and providing a display of culinary skill embodied in a chic and contemporary atmosphere.

Restaurants and bars at Feast Village include Fisherman's Cove, Luk Yu Tea House, Pak Loh Chiu Chow, Tarbush, Sentidos Tapas, Shook!, Jake's Charbroil Steak, Vansh, KoRyo Won, Enak, My Thai and Village Bar.

The design of Feast Village is inspired by nature. Walls are asymmetrical and serve not to separate, but rather to provide peace enclaves where people may relax.

Rice paper from Japan combines with slate and ikat from Indonesia, granite from China, silk from Thailand, and timber on Myanmar to create the essence of Asia from a design perspective, making Feast Village truly one-of-a-kind.

Tel: +60 3 2782 3855
www.starhillgallery.com



LOT 10
KUALA LUMPUR, MALAYSIA

An iconic architectural landmark since the 1990s, the shopping and lifestyle destination, Lot 10, has undergone significant renovation from its basement to its rooftop bringing in a new age of modern style.

The Forest in The City theme is immediately apparent in the inspiring drama of the rooftop of Lot 10. Mature trees of dappled barks and emerging foliage rise above manicured shrubs to greet the guests with a refreshing welcome of abundant green.

A dramatic landscape that emulates towering cliffs of overhanging ferns and flora, and a variety of tropical plants against the skies of Kuala Lumpur serve as the stunning backdrop for a unique host of urban lifestyle pursuits and experiences that are exclusive only to Lot 10 at the rooftop.

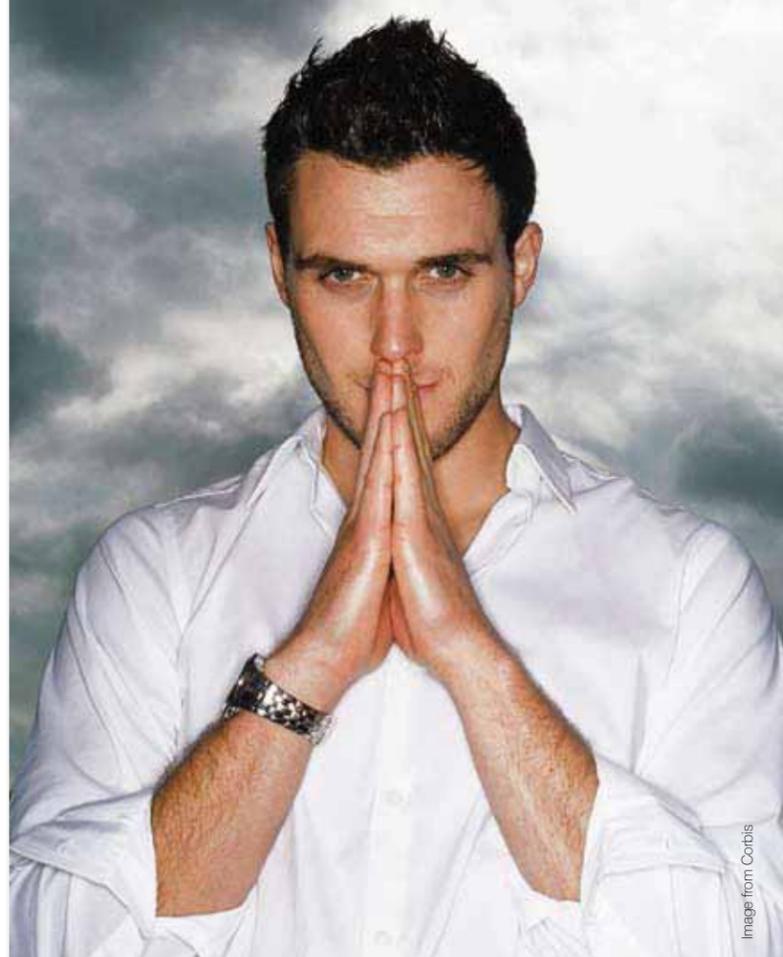
www.lot10.com.my



Star Picks

my life //

Welsh actor Owain Yeoman stars in the hit television series *The Mentalist*. A spokesperson for PETA's vegetarian campaign, he has also appeared in the Oscar-nominated film *Troy*. He speaks with YTL *Life* about the sights, sounds and tastes that make his world.



An indulgence I never forego is...my morning cup of strong black coffee. After that I'm ready for anything.

My favourite room is...the back garden! In Los Angeles the garden feels like an extra room in the house. I'm sitting there as I write this.

The books on my bedside table...are "Party Animals: A Hollywood Tale of Sex, Drugs, and Rock 'n' Roll Starring the Fabulous Allan Carr," written by Robert Hofer. It's the incredible real-life story of the producer of "Grease" Alan Carr through the 1970's and 1980's. I'm also reading Vikram Seth's "An Equal Music" - a book I have read at least ten times - it's a love story between estranged musicians and in my opinion is one of the finest love stories ever written. And of course, "The Mentalist" episode script of the week is usually on my bedside table too.

In my fridge you will always find...New Zealand Manuka honey. It has medicinal qualities and tastes fantastic. I eat it straight from the pot but if my wife is reading this, I must add that I always use a spoon!

My favourite way to relax is...working out. My mind is always racing, even when I get any quiet time I am always thinking about

what I need to do but when working out all I think about is getting through my next set of exercises. I find that strangely calming and focussing.

Music: I don't have a specific kind of music that I'm into although many of my favourite artists are female singers with powerful haunting voices like Tori Amos and Kate Bush. I also love Citizen Cope and Eminem. **My playlist includes** Eminem's new album "Recovery", is perfect for my car. "Bullet and a Target" by Citizen Cope and "Word Up" by Willis is one of my favourite tunes.

The people who have inspired me most are...my parents and my wife. From my dad I learned a sense of calm and diplomacy. I've never heard him swear. From my mum I learned to be passionate about the people and things I care about. My wife Lucy has taught me the importance of patience and consideration for others. She inspires me daily.

What makes me smile... is my dog Gracie - she is always happy and always greets me ecstatically on my return.

The projects I am currently working on are...playing Agent Rigsby in "The Mentalist" and I have just written my first feature.

The most memorable cities I have

travelled to are Rome and Barcelona - both have great food, drink and a vibrant night life. New York always excites me as does London, my favourite city.

A lasting memory from my childhood is...promising to catch my sister Ailsa as she cart wheeled out of the back of my mum's car. Of course I dropped her, she cracked her head open but bless her, I think she has forgiven me! And no, my dad didn't swear.

When life doesn't go my way... I find screaming and shouting pointlessly for a few minutes is cathartic. After a good sulk nothing is as bad as I first thought.

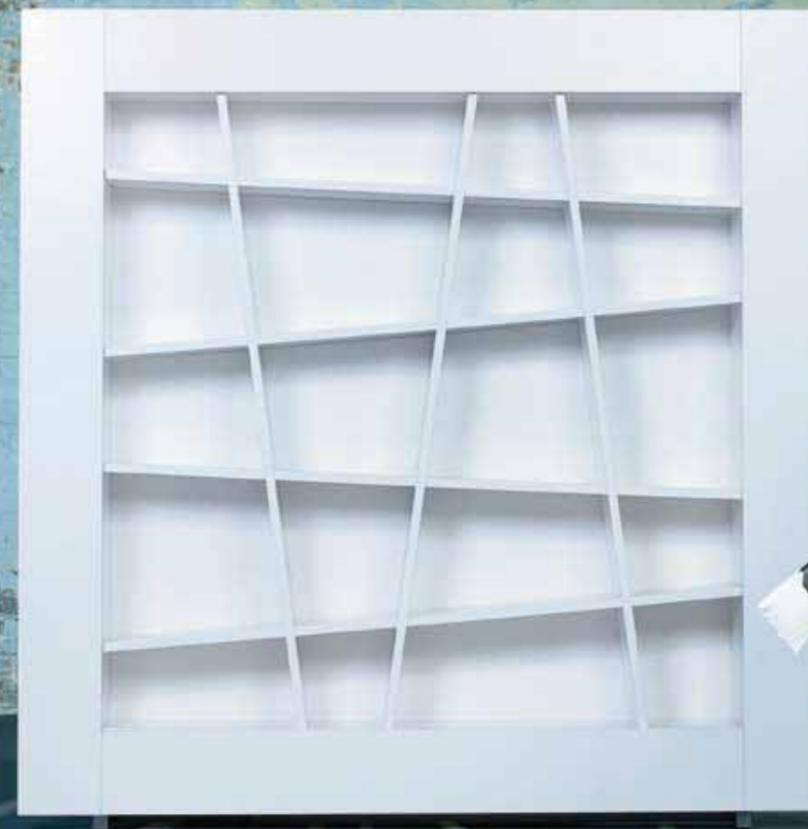
If I wasn't an actor I would probably be a...chef. I acted as a chef in "Kitchen Confidential", a television adaptation of Anthony Bourdain's book in 2006, uniting 2 things I love: acting and cooking. The only thing is the insanely long hours, acting as a chef was far easier!

My next dream holiday would definitely be spent at...the new YTL Muse Hôtel De Luxe in Saint-Tropez: an amazing combination of stylish finery and luxurious relaxation in the town of ultimate opulence. That is going to be my "Mentalist" end of Season 3 getaway for sure. ❧

LINES storage furniture. Design: Peter Maly.
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Artist's impression

sandy island

by claudio silvestrin

Life at the top is best defined by a dream. A dream of an island enclave, so rare and exclusive that it sets the pinnacle of refined living.

Sandy Island is a rare collection of 18 unique villas. Each villa is a signature work of art designed by world celebrated Italian architect, Claudio Silvestrin with multi-award winning Australian landscape designer, Jamie Durie.

Located in the southern precinct of the prestigious Sentosa Cove, each waterfront villa enjoys a private berth and is nestled within a lush rainforest setting reflecting an oasis of privacy and calm.

Designed for the most discerning, Sandy Island is a home so coveted that it has the hallmarks of a timeless classic.

Live your dream.

one island. one vision. true artistry.



Artist's impression

www.sandyisland.com.sg

*Foreigners are eligible to purchase landed property exclusive to Sentosa Cove and nowhere else in Singapore**



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For a private appointment to view the Sandy Island collection, please contact +65 6309 5688

*Subject to terms and conditions

Developer: Sandy Island Pte Ltd Co. Reg. No.: 200703851D Developer License No.: C0427 Tenure of Land: 99 years leasehold from 13 June 2007 Location: Lots 01976A, 01977K, 01978N, 01979X, 01980K, 01981N, 01982X, 01983L, 01984C, 01985M, 01986W, 01987V, 01988P, 01989T, 01990V, 01991P, 01992T, 01993A, 01994K MK 34 at Sandy Island, Sentosa Cove Planning Approval No.: P071207-32A3-2000 dated 17 June 2008 Building Plan No.: A1370-00013-2007-BP01 dated 11 July 2008 Expected date of TCP: 28 February 2012 Expected date of Legal Completion: 28 February 2015