

YTL *life*

The Y T L L u x u r y M a g a z i n e

The Changing Seasons

What's Trending This Fall/Winter

Northern Exposure

Bali's Unspoilt, Magical North

'In' Design

Ligne Roset's Enduring Appeal

Ubud Literary Festival • Madrid's Golden Treasure • Shanghai Vignettes

FeastVillage

at STARHILL GALLERY

A destination where cultures are embraced with international flavours



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A Note from Tan Sri (Dr) Francis Yeoh

At YTL Hotels, we are dedicated to crafting personal interpretations of luxury for guests staying at each of our properties. Our staff are expertly placed to create bespoke experiences. These might span organising an early morning dive expedition, arranging an impromptu private beach-front dinner or even a romantic sunset cruise for two. The luxury of choice is yours.

Featured on the cover is Spa Village Resort Tembok, Bali, a property on the island's northeastern coast. Here, as with all our properties around the globe, the idea of living sustainably is a pressing and constant priority. From cuisine to culture, the luxury resort affords guests a delightful sampling of a rustic yet inspiring interpretation of the good life.

Visitors to Starhill Gallery, Kuala Lumpur will notice a stunning transformation. With the opening of Sephora, the upscale shopping mall now brandishes an exciting space-age facade, injecting a new, dynamic presence in the city's retail landscape. On 1 December, the legendary Julio Iglesias will officially launch the 'new' Starhill Gallery. In celebration of this, a fabulous concert will be held on the street at Bukit Bintang. Do keep an eye out for a special ticket ballot for members of the public.

We also hope to see you at Starhill Gallery's 'A Journey Through Time V' event, taking place from 1 – 10 December 2011, appropriately themed 'Time to Celebrate'.



Tan Sri (Dr) Francis Yeoh
Managing Director,
YTL Corporation

A handwritten signature in black ink that reads "Francis". The signature is written in a cursive style and is underlined with a single horizontal stroke.



KENZO

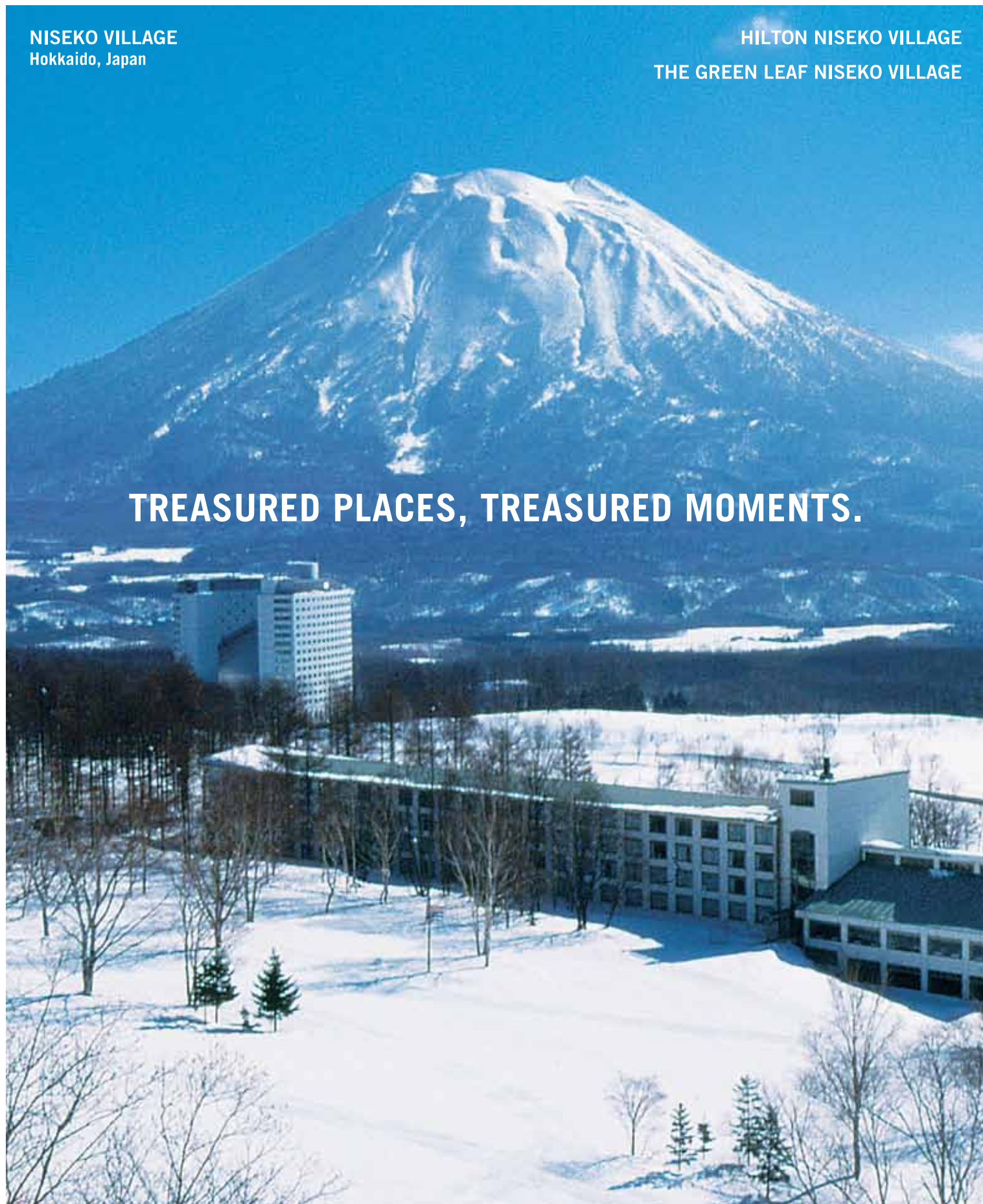
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Glittering Revelation

Shook! Shanghai makes its sensational debut on the illustrious Bund.

1. The glittering Shanghai cityscape. 2. A Shook! Shanghai chef in action. 3. Guests sampling the fine wines on offer.

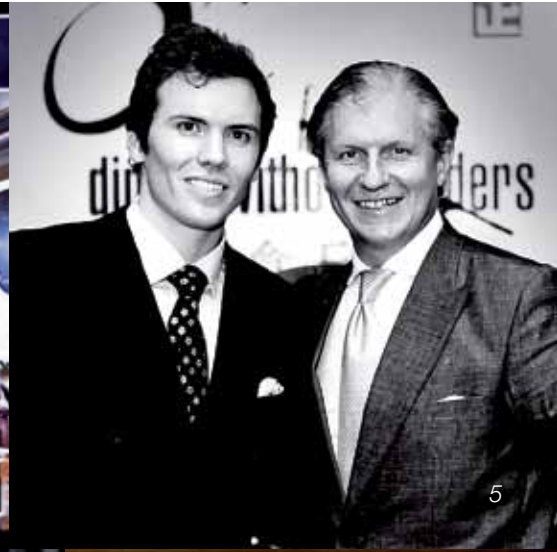


Shook!

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Shook! Shanghai, located at the historic Swatch Art Peace Hotel, opened its doors on 29 June. Over 400 of the city's most illustrious were served champagne, an array of the very best food from Shook's live theater kitchen, DJ, a jazz band, and stomp performances by the team of Shook! chefs. The event, a highlight of the city's social calendar was officiated by Susan Chen, President of Swatch Group China, and James McBride, President of YTL Hotels. Guests had the opportunity to sample executive chef Kevin Cape's exquisite cuisine as well as preview The Swatch Art Peace Hotel Terrace, a rooftop balcony with sweeping views of the iconic Bund.



4. Chefs working their magic in the live theatre kitchen
 5. Alexander McBride and James McBride 6. Mehmet Yildirimli, Antonella Mascimino and Serena Chiesura.
 7. A guest savouring the panoramic view. 8. The evening's jazz entertainment. 9. Rupert Tan, Chef Kevin Cape and Tai Cape.



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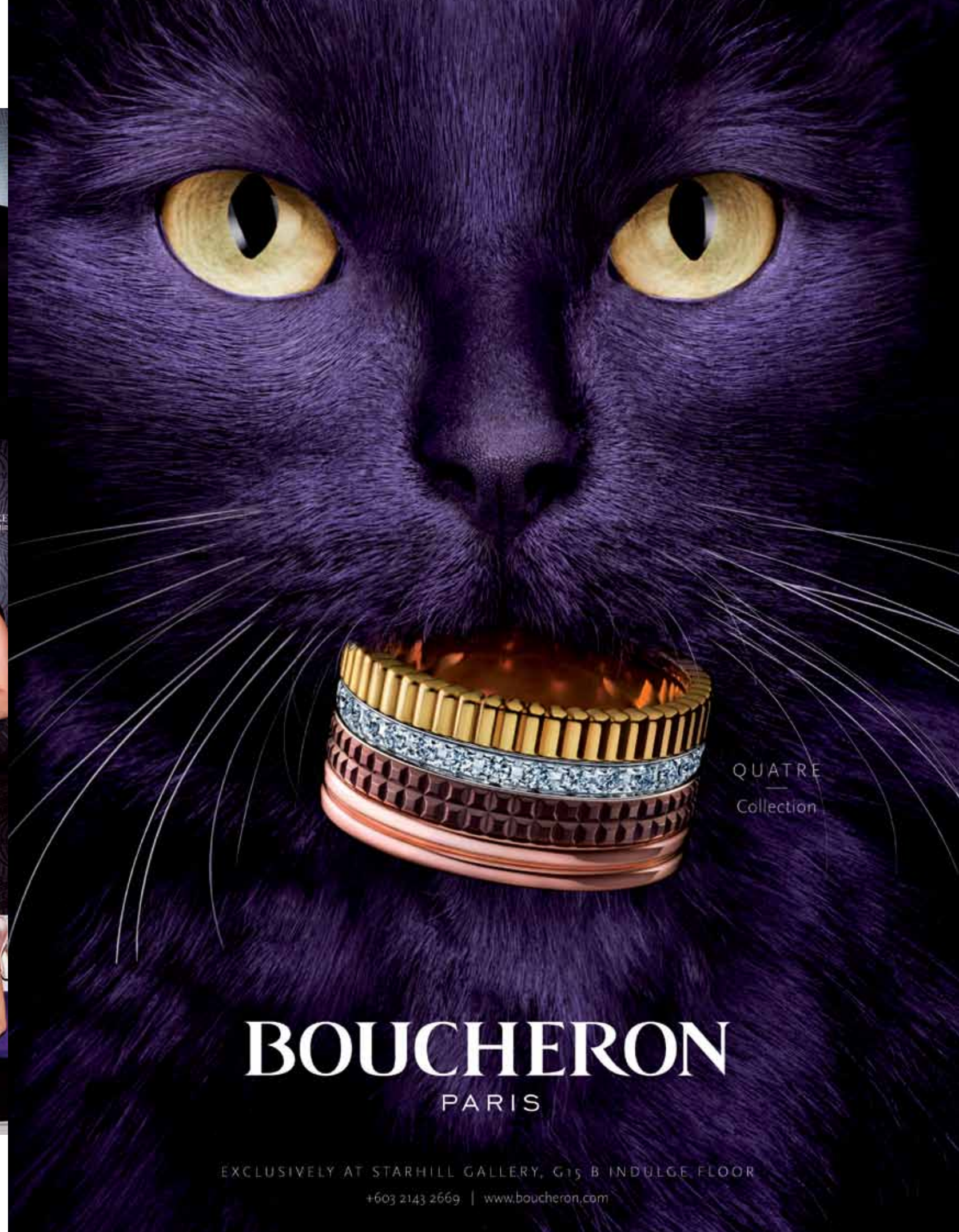
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MISSONI



Culinary Elements

As the finale of this year's Midsummer Nights' Feast, Shook! at Starhill Gallery, Kuala Lumpur played host to the Five Elements Gala Dinner, which was held in conjunction with American Express. Guests sampled the creations of eminent master chefs Benoit Vidal, Moshik Roth, Manabu Ogawa, Jason Koppinger and Wai Look Chow, all of whom marshalled their considerable culinary powers to manifest dishes inspired by the five elements of Earth, Water, Fire, Air and Space.

1. Chef Benoit Vidal, Mink Ong and Francois Renard. 2. Rashid Sidek and Johnson Thian. 3. Kelly Chin and CH Nyeow 4. Selina Yeop Jr. and Dr Rajiv Bhanot 5. Chef Moshik Roth, Chef Manabu Ogawa, Lim Su Ching, Chef Wai Look Chow, Chef Jason Koppinger and Chef Benoit Vidal. 6. Tan Sri Othman Merican and Puan Sri Shazia Merican. 7. Ronnie Tan and Lillie Tan



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Chefs For A Day

Twenty-four children from House of Joy were treated to a gastronomical adventure at Starhill Gallery where they became chefs for a day. Feast Village Junior was inspired by Mr Joseph Yeoh, Vice President of YTL Hotels, in conjunction with the annual Midsummer Night Feast event. Also on hand to lend their support were Malaysian celebrities Andrea Fonseka, Bernie Chan, Hans Issac and Harith Iskander. **▼**

1. David Lai, Andrew Lee, Harith Iskander and Andrea Fonseka 2. Bernie Chan, Yulia Domitova, Andrea Fonseka, Hans Isaac and Will Quah 3. Bernie Chan and Joseph Yeoh 4. Chef Jason Koppinger, Joseph Yeoh and Chef Benoit Vidal 5. Hans Isaac and the children of House of Joy 6. Participants of the Feast Village Junior event. 7. Andrea Fonseka with the junior chefs.



THE

GREEN LEAF

Niseko Village

PERFECT POWDER SKI HAVEN



Niseko Village rests at the base of Mount Niseko An'nupuri, Japan; a land of powder white slopes, natural onsen and dramatic landscapes. The Green Leaf Niseko Village is a vibrant ski-in ski-out hotel, contemporarily redesigned to embrace the creative touch of renowned local artists. For enquiries or reservations, please email YTL Hotels Travel Centre at travelcentre@ytlhotels.com or call +60 3 2783 1000.

YTL's latest news, events, attractions and not-to-be-missed experiences.



01

Getting Connected

Introducing Family C@nnect, a specially created function linked to the YTL Hotels Facebook page. Here, guests have convenient options to make new posts with details of their upcoming stay and to connect with other families with the use of the comment box. Guests also have the option of gleaning information from Facebook comments posted by other guests. The Family C@nnect function links the following properties in a convenient user-friendly network: Malaysia's The Majestic Malacca, Cameron Highlands Resort, Tanjong Jara Resort and Pangkor Laut Resort; The Green Leaf Niseko Village, Japan and The Muse Hotel in Saint-Tropez, France.

02

A Ski Winner

Ski season arrives in December at Niseko Village with activities unique to the Japanese ski destination beckoning skiers and adventure-seekers alike. The resort was voted by CNNGo.com as the Best Ski Resort. Also, the Green Leaf Niseko Village was placed in the Best New Hotels category by Travel+Leisure; while the hotel's spa was listed as one of the 40 Best New Spas In The World by Condé Nast Traveler United States. With acclaimed interiors developed in collaboration with artist Emi Shiratori, the Green Leaf Niseko Village combines timeless design with a Japanese aesthetic. For more information, contact the YTL Travel Centre on +603 2783 1000.

03

An Internet Sensation

The recently opened Shook! Shanghai, located in the Swatch Art Peace Hotel, a Renaissance-inspired 1906 heritage hotel in the historic Bund area, currently ranks in the upper echelons of the Tripadvisor website rankings, a highly respected travel resource amongst business and leisure travellers alike. Shook! Shanghai's recognition heralds it as the latest culinary hot spot in a city with a vast selection of fine dining restaurants. Its menu features the skills of four chefs with cuisines spanning East and West; Chinese, Japanese, Thai, and French.



04

Pangkor Laut Resort Shines

The latest Travel + Leisure's World's Best Awards 2011 Readers' Survey ranks the award-winning Pangkor Laut Resort amongst the Top 15 Resorts in Asia as well as in the Top 10 Hotel Spas in Asia. The 300-acre private island resort is placed at the heart of a spectacular two million-year-old rainforest. Featuring 140 villas and eight estates, the luxury resort is famed for its private setting. Pangkor Laut's cornerstone attraction is its exquisite flora and fauna, which guests are afforded an introduction to by the resident naturalist.

05

About the Oracle

Amidst the peaceful serenity of the Spa Village Resort Tembok, Bali, the Oracle Retreat, a life-transforming experience, takes place from 22 – 29 October 2011. It is a unique opportunity to rebalance, renew and refocus one's life priorities. Under the skilful guidance of wellness practitioners like Diana Manilova, Marc Cofer and Dewi Hopley, participants are encouraged to explore healing modalities and therapies that help foster new lifestyle perspectives. For more information on the week-long retreat visit www.oracletreat.com

06

On the Coast

From 1 November, Tanjong Jara Resort on Malaysia's east coast reveals its annual year-end 'Everybody Loves Rain' programme. The exclusive package features stays from two nights or more at the award-winning property, with return flights from Kuala Lumpur or Singapore on Firefly. The highlight is the pampering 'Raindrop Retreat' spa experience, which is composed of specially selected traditional Malay therapies. Also included are return airport transfers and delicious meals at the resort's restaurants. For more information, contact the YTL Travel Centre on +603 2783 1000.

For more information on YTL Hotels' events and promotions, go to www.ytlhotels.com



Simple yet Sublime

As a cultural and culinary hot spot, the Spa Village Resort Tembok, Bali is a magical hideaway known for its peace-inducing powers.

Text by **Mark Lean** Photography by **Yong Keen Keong**

The black volcanic sandy beach that forms the coastal outline of Spa Village Resort Tembok, Bali, is unique to this part of the island. In the distance are the majestic Mount Agung and Mount Batur, two of the highest peaks and active volcanoes on Bali, an area stretching 153km wide and 112km from north to south. The area is known as Tembok (Indonesian for 'wall') for, at the very spot where the resort is situated, lays a fort embankment physically demarcating two ancient kingdoms that once were at war. In the present day, however, absolute peace reigns in this region; guests at the resort are introduced to a way of life that is simple yet remains true to the artistic and cultural sensibilities of the island.

The Balinese believe that life is often chaotic and unpredictable as symbolised by the epic struggle between good and evil; dark and light. It is personified by the tempestuous dance and struggle between Rangda, the female *leyak* (witch), and *barong* (the monster protector). As a reflection of this, modern life is filled with similar challenges. Here at the resort, the

The Spa Village Resort Tembok, Bali is located on the island's magical north.

opportunity to recalibrate one's inner equilibrium is within convenient grasp.

While the bustling areas of Kuta and Seminyak present a dizzying selection of bars, clubs and restaurants, and the cultural and spiritual heart of Bali resides in Ubud, at Spa Village Resort Tembok, Bali, one can unplug from life's endless buzz and surprises.



"The resort has its special way of allowing guests to experience the natural beauty of Tembok," says resident manager Sharron Hopley. Everything is sourced locally and made fresh. This includes the ingredients used at the spa to the fruit juices served fresh off the presser at Wantilan, the open air restaurant that overlooks the brilliantly blue swimming pool.

The semblance of luxury is understated and thoughtfully conceived in the 31-room resort. In tune with its original spa personality, the coconut-tree fringed property merges harmoniously with its surroundings. Upon arrival at the resort, after a two-and-a-half hour journey traversing Bali's narrow coastal terrain and steep mountain region, visitors are greeted by the smiling Gede, who ensures that the in-room check-in is quick and efficient. Prior to this, as is custom, guests are treated to a foot scrub with sand from the beach as well as a welcome neck and shoulder massage.

Introducing the New Chef

Each part of the resort experience has been carefully considered, including its cuisine. Chef Made Siharta is the resort's new executive chef. Based previously in Ubud, he has spent the past 16 years learning the finer accents of international cuisine. He has since perfected the art of blending cooking techniques, crafting tastes that remain true to local traditions and, in the process, winning the appreciation of diners. Many of the tantalising condiment and herb-rich creations he devises speak of the island's illustrious culinary traditions, a history teeming with time-honoured recipes that have been guarded, preserved and passed down through the generations. "We use less spice when preparing dishes at the resort," says the amiable chef, who's all in favour of maximising the use of local produce and ingredients.

"Almost all our supplies are sourced from the local area, except perhaps for imported cheeses. Chicken is available from nearby farms, while fish is caught fresh twice a day and delivered by boat straight to the kitchen," he adds. When it comes to the latter, the catches of the day usually comprise red snapper,



Left to right: Chef Made Siharta; Wantilan offers elegant resort dining at Spa Village Resort Tembok, Bali; innovative, healthful cuisine.



This page: An aerial view of traditional Balinese rice terraces. Next page: Fresh herbs and spices are a mainstay of Balinese cuisine.

mackerel, *mahi mahi*, tuna and barracuda. "The north-eastern Bali coast, where the resort is located, doesn't afford a constant supply of shellfish, which explains why they are not available on the menu," says Chef Made.

Getting to grips with the idea of sustainability is essential when understanding the spirit in which things are done at the resort. Vegetables are bought at the local market, while the juicy strawberries that are tossed

in zesty salads or sit prettily atop scoops of ice cream are plucked from the northern mountains of Bedegul, and the freshly-brewed coffee is grown on the Kintamani mountain range, an hour's drive away. Dana, the resort's pastry and dessert expert makes the strawberry jam served along with the home-made mini croissants and orange rind muffins.

"We try to think and live as sustainably as possible," says Chef Made. "This

also means that we have to be creative when it comes to cooking techniques and preparation methods." And while the kitchen might only cater to a maximum of 80 diners at any one time, Chef Made is also tasked with creating over 140 different dishes a week. "Many of our guests enjoy local cuisine. But we adapt the tastes to their palates. We take a Western approach with local dishes. We use minimal oil and we deep-fry less, preferring to oven-bake instead."

"Absolute peace reigns in this region; guests at the resort are introduced to a way of life that is simple yet remains true to the artistic and cultural sensibilities of the island."





Clockwise, from top: Serenity reigns at Spa Village Resort Tembok, Bali; lounging in luxury is a given; visits to nearby temples and places of interest are a must while in Bali.

As such, local favourites like *ayam pelalah*, or spicy chicken salad tossed with sliced shallots, red chilli, kaffir lime, sambal and blended tomato, have been recast in amazingly appetising ways. Taking inspiration from spa cuisine, the flavours each dish embodies are both light and satisfying. For soups, the *sapi cramcam* is the Balinese take on a spicy turmeric and coconut milk version of traditional beef consommé. Like all of Chef Made's dishes, the soup's portions are not overly

large, allowing ample opportunities for diners to sample a more extensive variety of dishes. While for mains, the *paepaes ikan* – barracuda stir-fried in garlic, shallots and ginger, for example, is served with rice. For dessert, local delicacies like *kalopon*, or Balinese glutinous rice with palm sugar centre and grated coconut, have become a favourite of diners. "But, if guests prefer, we also offer a delicious home-made ice cream. The chocolate flavour is very popular," says chef. ■



THE GUEST ARTISTS' PROGRAMME

On land, meanwhile, the resort plays host to international guest artists like Tiziano Colombo, an acclaimed illustrator and body painter. The Milan-resident has, for many decades, combined a career in advertising as an art director for visually-driven stalwart Italian brands like Lavazza and Campari, with his artistic pursuits and exhibitions, as well as his passion for mountain climbing. At Spa Village Resort Tembok, Bali, Colombo guides guests down the creative route with body painting activities held on the lawn in the afternoons.

"Painting images on a person's body brings it to life; the process is akin to a massage with colour. The artworks look and feel fluid when they glide on the skin like fine silk. The paintings become three-dimensional, shifting and shaping with each movement of the body," says Colombo. The resort's guest artists programme has, in the past year, hosted an assortment of therapists and creative types who, in return, offer their expertise and time. Creative activities take place on the lawn next to the pool during the afternoons, with the body painter's subject and design being topics that spark light-hearted chats amongst guests.

The experience is intrinsic to the Balinese experience for artistic pursuits run on a parallel stream to spiritual endeavours. In fact, the island's residents regard all art as a means of self-cultivation, an illuminating mediation on perfection's many guises.

A Hotbed of Creativity

Sea adventures and creative pursuits are activities that draw guests to Spa Village Resort Tembok, Bali.

It's half-five in the morning. The air is slightly chilly and the sky remains snugly wrapped in a seductive coat of darkness. We make our way down the steps leading towards the beach, a mere two-minute walk from the central resort complex. An attendant, who woke up even earlier than we did, hands my photographer and I a life vest each. Half asleep and still clutching my warm cup of coffee hijacked from the room, I allow the attendant to fasten the jacket. On the beach, the fine grains of sand have a tickling effect on my feet even when clad in rubber Croc-inspired sandals. We're then asked to climb aboard the narrow hull of the *jukung*. The motorised canoe is a Balinese invention, traditionally used for fishing on tranquil waters such as these.

The waters that look like a rippling satin blanket are calmer than in the evenings. Our craft slices through the water efficiently and precisely. The destination: a perfect vantage point to witness the spectacular postcard-worthy sunrises, a signature offering on the island of the gods. And, as if on cue, a tiny yet perceptible streak of light pierces the cover of night. As with

most mornings, the presence of clouds is virtually unnoticeable. Minutes pass, the breeze warms up and the sky transforms into a glowing orange orb. As we make our passage back to shore, we encounter a similar vessel belonging to fishermen hauling in the morning's catch, which will be served at lunch the same day.

The sea-based activities at Spa Village Resort Tembok, Bali, take place on-site as well as further afield. Snorkelers and beachgoers alike have full run of the beach, while diving enthusiasts make the 30-minute trek to Tulamben, the site of the *Liberty* shipwreck, a 120-metre World War Two freighter destroyed by the Japanese. In 1963, when Mount Agung erupted, the ship was nudged to its present location, 30 metres from Tulamben beach. Now, the wreck is sheathed in anemone, gorgonia and coral.

Also a regular presence in these clear waters are anglerfish, neon nudibranches, ghost pipefish, garden eels, multi-coloured clouds of anthias and damsels, and schools of sweetlips, batfish, fusiliers and butterflyfish. At Amed, a striking coral garden located in Bali's eastern coast, various varieties of sponges and gorgonians, along with gobies, shrimp, anemones, clownfish, barracuda and blue spotted rays, populate the dynamic coral outcrops.



Clockwise, from top: A traditional jukung boat; a young Balinese boy wearing headgear made from kain poleng—the traditional black and white-checked cloth; Bali's waters are teeming with marine life; the waters off Tembok are home to pods of friendly dolphins.

Dining Au Naturel

Michelin star chef Benoit Vidal is as serious about nature as he is about cuisine. He marries the two harmoniously, bringing together dishes that are not only wonderful on the palate, but also taking environmental concerns into consideration.

Text by **Hasnah Abdul Rahman**

Born and raised in the mountains of Perpignan, in the south of France, Chef Benoit Vidal has a strong connection with Mother Earth. It is a throwback to his childhood spent riding bicycles and collecting produce from the nearby forests for his mother and grandmother to prepare their special dishes in the family kitchen. "It was they who inspired me to take up cooking as a profession and it was my childhood that led me to appreciate nature in all its elements and pay homage to it in most of my dishes," he says.

It's little wonder then that when Starhill Gallery came up with this year's theme "The Five Elements" for the annual Midsummer Nights' Feast event, its choice of chef representing the earth element was, of course, Vidal. He engages the five senses with his cuisine – in the ingredient's crunchiness; the produce's freshness and zesty aromas; the passion in the preparation; and the wholesome tastes.

Inspired by the mountain setting, the 37-year-old is noted for using prized fungi as his star ingredient, a produce that became the emblem of L'Auberge de Marcon, the restaurant in Auvergne where he currently works as chef de cuisine. He favours 13 varieties of mushrooms with different preparations and different flavours, complemented by the freshest fish and seafood, vegetables and dried fruits.

"They are all differently shaped and seasoned. I make something with fish and seafood using these mushrooms and



Dorade fillet with baby carrots.

"There is just too much pollution. Human values have to change. Otherwise, there will be nothing left for the next generation."



other assorted vegetables and dried fruits. I also make desserts with mushrooms.”

Vidal creates mushroom ice-cream and chocolate mushroom for dessert, along with a delicious sabayon. Most of the mushrooms offered on the menus for the event are brought from France. He marries these with local vegetables like *bok choy* and local asparagus, varieties of vegetables which are sweet and crunchy in texture. Another specialty dish offered for the Midsummer Nights’ Feast is the dorade fillets with baby carrots where he makes the latter crispy, tempura-style. He does not season with zeal as the sweetness is derived beautifully from the carrots.

Cumin, fennel and garlic are some of the natural provisions he uses frequently. As for the lamb dish served at the Earth-themed dinner, *Couci Couca D’Agneau de Pays Au Praline de Cepes* (melting pot of lamb served with praline flavoured mushroom), the sweetness of the couscous originates from the raisins and not from sugar – something which augurs well for the health-conscious.

Having worked in the most renowned restaurants in France like *Les Pres D’Eugenie*, sharpening his culinary skills among the best, Vidal says his craft is constantly an on-going lesson.

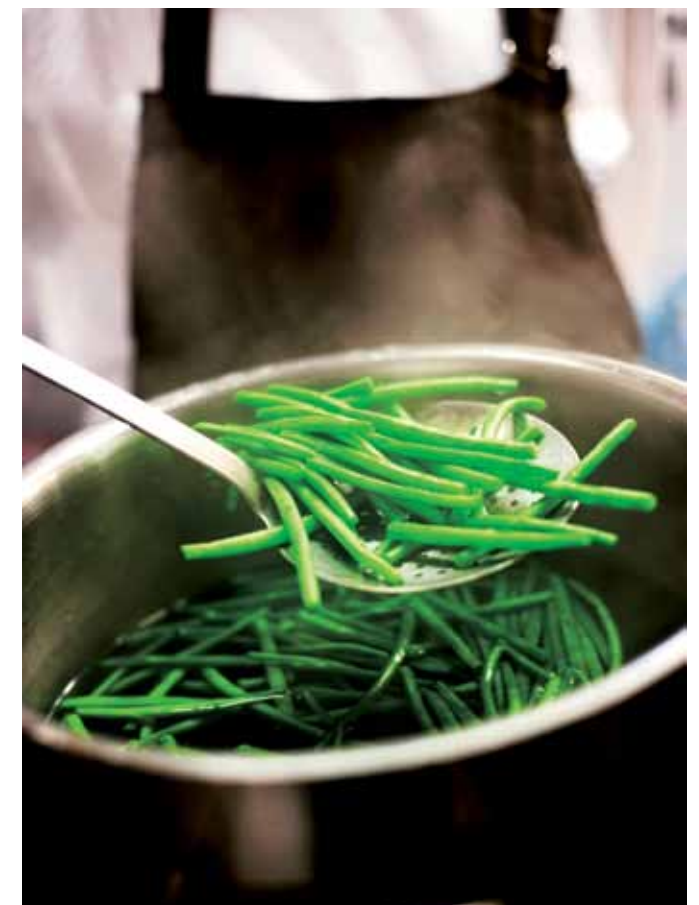
Besides aspiring for more Michelin stars, Vidal says he would like to open a new restaurant this year in the mountains, a restaurant that “opens only in winter and aimed at customers who go there for skiing.”

When asked about the concept of his restaurant, Vidal says: “Natural, no bling bling. It’s more towards human values.” Other plans include transforming a restaurant he used to work at into a bistro. Next year, he wants to change the kitchen and work with the owner to introduce Asian-styled cuisine.

His two boys, aged 10 and seven, are slowly picking up cooking skills. “But, for now, they make pastry,” he explains, with a grin. It is because of the boys that Vidal takes to promoting cuisines using natural ingredients. “There is just too much pollution; human values have to change. Otherwise, there is nothing left for the next generation. However, I am glad to say that the mentality is slowly changing; people are becoming more aware now and doing things differently. But pollution has destroyed the bounty; there are less items to gather now, compared with before,” he says.

His preparation methods are simple and nature-inspired. For example, he cooks lamb in bread over a wooden stove; herbs are sprinkled in milk to create ice cream. Chef Vidal has turned meals into genuine celebrations, offering inspired reflections and rebuilding both his and the diners’ connections to Mother Earth. ▣

“Vidal creates mushroom ice-cream and chocolate mushroom for dessert, along with a delicious sabayon. Most of the mushrooms offered on the menus for the event are brought in from France.”



Chef Vidal is partial to fresh greens prepared à la minute.



Clockwise from top: Mastering the art of presentation; melting pot of lamb served with praline flavoured mushrooms; Chef Vidal’s prized ingredients: mushrooms.

Served with Imagination

International chefs, inventive cuisine and inspirational advice were but some of the ingredients that comprised this year's memorable Midsummer Nights' Feast. *YTL Life* speaks exclusively to several of the event's key players.

Text by **Mark Lean**

Chef Moshik Roth

Two Michelin-starred Chef Moshik Roth's eponymous Restaurant T' Brouwerskolkje in Netherlands has only six tables. The menu mixes classical and molecular techniques with a unique style of presentation. Chef Roth is a master at merging diverse products, flavours and techniques, creating dishes that are at once familiar yet curiously delicious. A nature lover, the chef of 10 years derives inspiration and energy from his native Holland and around the world. On their travels, Chef Roth and his team are ardent observers in the countries they visit, sourcing local recipes and ingredients, which are, ultimately, presented to enthusiastic diners back at his cosy six-table restaurant.

What are your favourite ingredients?

I believe that we should use what Mother Earth gives us [in terms of ingredients]. They should be of the best quality and used in the best way. Fresh herbs are a favourite.

Tell us about your recent culinary discoveries.

My vision is to build a brighter future. I work with children and pensioners. I would like to change society's perception of culinary habits. For example, vegetarians have limited menu choices at restaurants. So, I try to create something special. Let's go back to the children. They love spaghetti, but some can't eat it if they are gluten intolerant. I've successfully replicated the texture of spaghetti using vegetables; from broccoli and tomatoes. By adding cheese and taking the tomato taste out, children who aren't able to eat original spaghetti may know how it tastes. Let's also talk about the old folks who are being looked after in homes; we forget that they, too, should have good meals. This isn't always the case in these homes; the way the food is prepared is important. So, I focus on preparing vegetables deliciously with innovative methods.



(top) Chef Moshik Roth; (bottom) A molecular creation.



What is your background?

I've only been a chef for 10 years and have learned to combine creativity and inspiration. One needs to have the power to influence, to encourage change. I was a restaurant manager before that, but a famous chef in Holland, after tasting my food, suggested I become a chef myself.

How do you devise your cuisine?

My speciality is having no speciality. You have to set the inspiration, what you intend to do, where it's coming from. From the inspiration, you get the idea, followed by the technique and the use of the right products. For me, inspiration is a key element; it's something I'm always busy with. The idea is to form my inspiration with art, for example.

What inspires you?

A painting by Salvador Dali might offer inspiration. My ingredients might be goose liver or berries. This would be followed by adopting a technique which people term 'molecular cuisine'. For example, I was in the Andes Mountains, Peru, and discovered that the people there freeze-dry their cuisine. The potatoes are freeze-dried naturally – they can be preserved for 50 years. This has been happening in nature for thousands of years, but people say that I am innovative when I freeze-dry certain ingredients. I choose my technique to complete my vision.

Do you believe molecular cuisine, as a trend, is set to continue?

To work with gelatine is not something new. In China, *agar agar* has been used for over a thousand years. I bring my preparations, my powders that are impossible to create when on-the-road. I also believe in using local ingredients. For example, when it comes to seafood, Malaysia boasts of the freshest varieties.

What have been your professional highlights?

As I travel a lot, when something inspires me, I try to recreate the dish or the technique in my restaurant in Holland. I love working with local chefs. Kuala Lumpur is a developing city, people are curious and they want to learn.

Chef Manabu Ogawa

At the recent Midsummer Nights' Feast event, Chef Manabu Ogawa from the Hilton Niseko Village brought his brand of Japanese cuisine flavoured with tantalising tastes of special sauces. Chef Ogawa takes inspiration from traditional French preparation methods tempered by subtle flavouring and Hokkaido's freshest seafood and garden-grown ingredients.

What is your style of cuisine?

The hotel I work is a resort with mountains and fresh air, so I tend to favour natural ingredients. I began my career as a French



(top) Chef Manabu Ogawa; (below) Scallop and venison tataki.



chef. Then I tried my hand at teppanyaki cuisine. Now, my cuisine has French tinges mixed with Japanese. The presentation may be French but the taste is Japanese.

What are your favourite ingredients?

Seasonal local vegetables like Hokkaido potatoes, pumpkin and ferns.

Do you use any special sauces?

I especially like mirin, choya and wasabi mayonnaise sauces.

Are you always experimenting with different sauces?

I used three different types of sauces as bases.

How do you plan the menus at the Hilton Niseko Village?

I create menus according to the season. My five-course menu has a mixed of flavours, textures and temperatures. It is crucial for dishes to have the right temperature. When it comes to soups and dishes like *chawan mushi*, the right kind of heat is very important. How and when a dish is served is very important.

What has been a highlight at this year's Midsummer Nights' Feast?

The Midsummer Nights' Feast is a large scale event. It's a pleasure to work with different chefs of such calibre and talent. ■

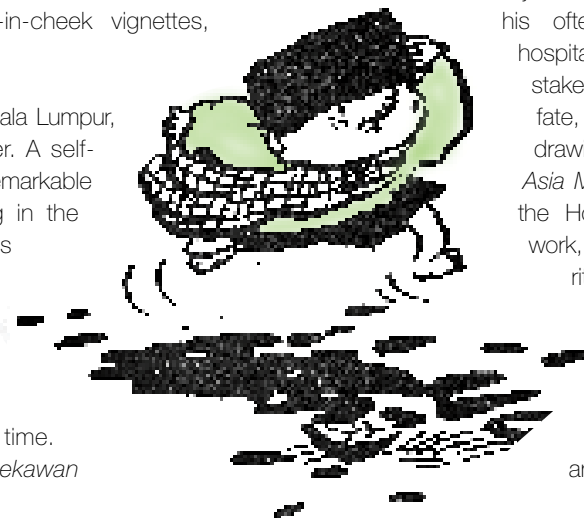
Luck of the Draw

Famed for his comics featuring satirical and humorous takes on modern Malaysian life, Dato' Mohammad Nor Khalid (or 'Lat' for short) describes with animation the goings-on in a quintessential Malay village, his achievements and how his sense of humour sketched his fame and fortune.

Text by **Sonia Gomez**

If there is one man with an exceptional ability to make Malaysians laugh both at themselves and each other, it has to be Lat. For decades, the Ipoh-born cartoonist has used his work to depict unforgettable characters like the bespectacled Chinese teacher with a beehive hairstyle, a *dhoti*-wearing Indian moneylender and a bearded village foreman, all of whom are archetypes embedded lovingly in the Malaysian psyche. Honest, ironic and fun, his cartoons, mostly amusing tongue-in-cheek vignettes, have taken a life of their own.

One afternoon at The Ritz-Carlton, Kuala Lumpur, Lat reminisces on his eventful career. A self-taught cartoonist, Lat has achieved remarkable success without any formal training in the art form. At 13, when most of his friends were sweating over their homework, fishing in ditches or swimming in abandoned tin mines, Lat (short for *bulat* or 'round' in Malay) became a published cartoonist for the first time. His inaugural series, entitled *Tiga Sekawan*



menangkap pencuri (Three Friends Catch a Thief), was his debut gig for a Malay movie magazine. Payment came in the form of two movie tickets.

The initial success of *Tiga Sekawan* inspired Lat to keep drawing. As a crime reporter with the *New Straits Times* under the watchful eye of the paper's crimes desk editor Rudy Beltran, Lat continued to be influenced by his often gory on-the-job experiences at hospitals, fire houses and police station stakeouts. Four years later, by a stroke of fate, Lat decided to submit his series of drawings entitled *Bersunat* 'circumcision' to *Asia Magazine*. He soon received word from the Hong Kong-based publication that his work, capturing the coming-of-age Muslim ritual for adolescent boys, would be published. This breakthrough led to the legendary cartoon strip *Scenes of Malaysian Life* in the *New Straits Times* and quickly built the erstwhile crime reporter's reputation as an up-and-coming cartoonist.



This page: Dato' Mohammad Nor Khalid.



A scene from Lat's immensely successful comic book *Kampung Boy*.

Since then, there has been no turning back for Lat. Both Malaysians and an international audience have chuckled to scenes in books such as *Kampung Boy*, *Town Boy*, *Mat Som* and *Lat as Usual*. He is also heavily involved in the *Kampung Boy* television series that runs on Nickelodeon. Most recently, *Kampung Boy* was made into a musical produced by the Malaysian National Institute of Translation and Tall Order Productions. Clearly, doodling has paid off handsomely for this *kampung* boy.

After years of living in Kuala Lumpur, you decided to move back to your hometown Ipoh, back to the *kampung*. What is it about village life that you find so endearing?

There was a time when the *kampung* represented backwardness. *Budak kampung* was a derogatory term for someone who was uncultured, naïve and not classy. Today, however, there is something romantic about Malaysian villages. For example, you will hear Malay Chairmen and CEOs

of large corporations describing themselves as *kampung* boys at heart. This is because the village, in today's context, denotes simplicity, cleanliness, teamwork and harmony – traits that have been swallowed by the tides of development in the city. In the *kampung*, people respect each other and they are never in a hurry. People in the city, I've noticed, cannot wait for things. They want quick money, quick promotions, quick cars; whereas in the *kampung*, you learn to be patient – for your favourite song to come on the radio or for you to catch a *haruan* (snakehead fish) instead of a *keli* (cattfish).

You've managed to draw cartoons depicting scenes of Malaysian life that are rarely discussed, such as your first internationally published series, 'Circumcision'. How did that come about?

During my days as a crime reporter, one of my duties required me to stake out hospitals, reporting accidents or deaths. In the course of my work, I noticed that Malay boys would come to the hospital to undergo circumcision. Remembering

my own circumcision in the village, I'd feel sorry for them. But then I realised that they'd come in at 9am, and by noon, I'd see them march out happily. I thought to myself, "That was quick!". In my time, there'd be a huge *kenduri* (feast) and, after the ritual was performed by the non-medically qualified *tok guru* (religious cleric), I had to stay in bed for 10 days until the wounds healed completely. By comparing my experience with that of these younger boys, I decided to draw a series of cartoons which many people would be able to relate to.

You've had enjoyed many successes, but do you have any regrets?

I don't like the word 'regret'. It is often uttered by people who are ungrateful for what they have in life. But if there's anything that I wish could have turned out differently, I'd have to say it would be quitting Miss Thamby's piano class. It was a beginner's class meant for five to six year olds, but I was 20. The monthly fee was RM50. I managed to pick up a

few chords during the few weeks that I attended. However, in order to focus on my job as a reporter, I had to stop those lessons. On top of that, I realised that I could no longer afford the fees. I wish I had continued the classes, learning to read and play music well.

What are you most proud of?

I've published numerous comic books, not to mention working on the *Kampung Boy* animated series as well as the musical that followed. But, the feeling of ecstasy and wonderment I felt when I saw my first comic strip, *Tiga Sekawan*, published cannot be replicated. As a 13-year-old, I remember standing at the newsstand, my hands shaking with nervousness and pride, looking at my own work in print. I stared at it for so long that the store keeper asked me to buy it or put it down. I didn't have enough money in my pocket to buy the magazine! Since then, I've achieved many things, but never again have I felt a wave of similar pride or happiness. ■

All Lit Up

Come Christmastime, Cameron Highlands Resort will celebrate its much anticipated annual tree lighting ceremony. In a chat with the President of YTL Hotels, James McBride, YTL *Life* discovers the highlights this year.

Text by **Christien Au**



Above: James McBride, President of YTL Hotels.
Left: At the entrance of Cameron Highlands Resort, a festive air abounds.

Set amongst undulating hills, the Cameron Highlands Resort evokes impressions of a time long past. The luxury property, situated in an area long regarded as a little piece of England has, since the turn of the last century, been recreated on one of Malaysia's most magnificent mountain ranges. In the past, the hill station was beloved of British colonials, who often "took to the hills" as a means of alleviating their recurring bouts of homesickness.

So, it's little surprise that, even a century later, the Highlands still bear vestiges of its colonial heritage. This includes finely brewed tea, scones served with strawberries and clotted cream and, of course, the enduring Christmas celebrations at Cameron Highlands Resort,



Christmas carollers comprise the evening's entertainment.

the highlight of which is the tree lighting ceremony, which continues to enthral the resort's guests and staff alike.

James McBride, President of YTL Hotels, reveals the special significance this time of the year holds and the many ways in which the holidays are celebrated at the Cameron Highlands Resort and other award-winning YTL properties.

Christmas is a special time of year at YTL Hotels. What does the season represent to the group?

Christmas is a time to feel a spirit of joy and peace, and we like to bring together people from near and afar. We take pride in crafting unforgettable and unique experiences for our guests and their loved ones during this season at all YTL Hotels properties, from The Green Leaf Niseko Village in Japan, where you can immerse in powder snow and have a white Christmas, to Pangkor Laut Resort, Malaysia. It is a time to connect and feel especially close to and be thankful for family and friends.

How did this Christmas tree lighting tradition at the resort come about?

The tradition started in 2007 and was created to herald the festive season with an intimate dinner, sampling the resort's fine selection of Christmas delicacies amidst a distinguished guestlist comprising media and celebrities from Malaysia and Singapore. Guests are invited to join in the singing of Christmas carols by the traditional fireplace in the Jim Thompson Tea Room to help spread the Yuletide cheer.

What can guests look forward to at this year's event?

In addition to lighting the trees and singing carols, invited guests can look forward to a fine dinner in the ballroom with live piano accompaniment. The resort will also be beautifully decorated in celebration of the tree lighting ceremony and also Christmas. The cool Highlands weather and warm and cosy fireplaces are elements that exude the spirit of Christmas.

The YTL Hotels experience is about crafting memorable moments. What are the elements at Cameron Highlands Resort that make a stay in the resort a memorable one?

Set amidst tea plantations and rolling hills, this boutique hideaway promises all the splendour, romance and nostalgia of Cameron Highlands' grand colonial heritage. The resort pays homage to Jim Thompson, the American famous for revitalising the Thai silk industry, whose mysterious disappearance in Cameron Highlands in 1967 still sparks conversations today. The resort's resident naturalist takes guests on a complimentary jungle trek, which explores the area in which Jim Thompson vanished, though its main focus is on the forests of Cameron Highlands, which hosts a variety of exotic flora and fauna that dramatically transform with the mountain's profile. For spa enthusiasts or novices, they can experience the healing therapies at Spa Village Cameron Highlands, which are inspired by the local culture of the indigenous tribes who dwell in the jungles of the Highlands. Their profound understanding of plants, herbs and flowers has been combined with the therapeutic properties of tea to create unique signature treatments. Guests can also choose to enjoy a personalised picnic amidst lush tea gardens or merely to relax, whisky in hand, while playing a game of snooker at The Highlands Bar.

Cameron Highlands Resort is famed for its fine cuisine, a highlight during the festive season. How was the menu devised?

Chef Wai Look Chow, YTL Hotels' Corporate Chef, has created a special Christmas dinner menu for the evening with the event theme and guests in mind. When putting together a menu for an event of this stature, attention to detail is all-important; we look forward to sharing another memorable and successful festive season with our guests. ▣

Cameron Highlands Resort will celebrate its annual Tree Lighting Ceremony on November 11-13, 2011.



Ubud, the artistic enclave of Bali, has long attracted creative types to her verdant heart. Over the past century, the alluring location has beckoned personalities like Walter Spiers, Noel Coward, Charlie Chaplin, HG Wells and, more recently, fashion mogul and New Age New Yorker, Donna Karan. According to Janet De Neeffe, an Australian who has made Bali her home for the past two decades, "Ubud is the cultural hub of Bali and has always had a thriving arts scene."

As the festival director and founder of the internationally acclaimed Ubud Writers and Readers Festival, currently in its eighth instalment, De Neeffe maintains that the area is "a natural place for a writer's festival and the people of Ubud are kind and hospitable and love celebrations of any kind." She adds that "the quaint cosiness of Ubud lends itself to an event of this nature. At night, we bring the festival into all the local businesses. Ubud sparkles at this time."

Centred on the theme inspired by the epic poem *Gaguritan Salampah Laku* by one of Bali's most renowned poet-priests, Ida Pedanda Made Sideman, the four-

day event explores the journey within; it grapples with concepts of self-cultivation, development and perseverance. Given the current international social and political climate, the theme fittingly centres on the optimism of the survivor and his unceasing personal conviction of his or her own potential and possibilities. This philosophical motif is significant as the origins of the festival have been mired in challenges.

"The Ubud Writers and Readers Festival began as a result of the first Bali bombings. It was such a devastating time and, at that point, I realised that a festival of literature would bring so many benefits and boost the economy on all levels," explains De Neeffe, whose personal involvement in the project reflects the strong connections she has with Bali.

She adds, "I kept thinking, 'the pen is mightier than the sword' and figured this was a healthy way to diffuse the negative impact of terrorism. It was also my way of giving back to a community that has looked after me for so many years and as a way of providing inspiration and opportunities for young Indonesians."



Opposite: A performance reflecting Bali's cultural and spiritual heart; the heart of verdant Ubud. This page, clockwise (left to right): Previous participant, author Ali Eteraz; the festival's director Janet De Neeffe; acclaimed Australian writer Thomas Kenneally who attended the event last year.

In recent years, the Ubud Writers and Readers Festival has attracted the likes of Pico Iyer and JM Coetzee as headliners, reinforcing the idea that Ubud remains, despite the tragedies of recent years, a highly-popular international destination for tourists and festival attendees alike. "Our authors are mainly selected by our theme. It gives us a focus and we develop ideas from there. Indonesians love the idea of a theme too and they love to see a unified message carrying through the programme," says De Neeffe.

"The festival seems to bring a tremendous sense of community and goodwill. For a start, it is held in the picturesque village of Ubud, where you are among warm, charming and friendly people. It's hard not to be moved by that. It also brings that cross-cultural element where you are learning about the ways of others, our neighbours, through debate and discussion, in a laid-back way."

This year's festival is now under the banner of ANZ Bank and has been renamed the ANZ Ubud Writers and Readers Festival 2011. De Neeffe elaborates: "Funding is always an enormous issue. This year has been particularly stressful. Even eight years down the track, it

doesn't get any easier. And, of course, supporting literary events in Indonesia, as opposed to a sporting or music event, is still a new concept for many."

With funding for the event presently secured, what does the future hold? De Neeffe explains that many of the challenges remain. Sourcing adequate funding and attracting a wider Indonesian audience remain fixed on her "to-do" list. She adds: "Other growing challenges now are venues and transport. With Ubud's narrow roads and increased traffic, getting across Ubud is more problematic. The issue of venues might have to be addressed too but, in keeping with our "intimate" profile, we tend to add venues, rather than find bigger ones."

Other management changes, such as the creation of a board to "strengthen the Mudra Swari Saraswati Foundation so we can weather the funding storm more effectively", are on the cards. As De Neeffe concludes: "At the end of the festival, we will be taking a good look at who we are and who we want to be and, basically, how to be better! And fully expect to be polishing a festival of world class significance, in literary, cultural and ideological terms, this time in 2012." ■



The Power of Words

The 8th Ubud Writers and Readers Festival, which takes place from 5 to 9 October 2011, explores the intellectual and philosophical forces that inform literary discourse. YTL *Life* speaks with the festival's director, Janet De Neeffe, about the potential, the rewards and the challenges such a project brings.

Text by **Mark Lean**

Natural Wonders

Over the years, Pangkor Laut Resort has become one of the most renowned resorts in Malaysia. Be they landscapes, seascapes or skyscapes, the physical environment appeals to guests from near and far.

Text by Yip Yoon Wah

Pangkor Laut Resort has a variety of natural landscapes, much of which is hidden away by the mantle of dense rainforest untouched by man. The undulating topography spans low coastal hills to valleys. The jagged coastline is interspersed with rocky outcrops and sandy bays, including Emerald Bay, which has been accurately described as the world's largest swimming pool! This variation in topography gives rise to a rich diversity of micro-habitats for its flora and fauna.

Endowed with a variety of topographic features, Pangkor Laut Resort is blessed with diverse natural landscapes. The lush tropical vegetation virtually covers the entire island, often growing down to the water's edge. The integral whole forms a very pleasant picture, which is pleasing to the eye and appealing to the senses, forging a harmonious whole with nature in the process.

The sea is the natural extension of the terrestrial environment. The evergreen vegetation merges perfectly with the emerald green waters, the colour of which is derived from the rich phytoplankton generated in the nearby mangroves. The overall green colour is aesthetically pleasant to the eye.

The tropical sun rises with rapid changes in colour, reflected dramatically on the surface of the sea. At sunrise, the sea changes from emerald green when a swathe of gold cuts across the sea between the rising sun and the observer. As the sun climbs higher, the golden swathe broadens and changes to a bright silvery colour, before, finally, becoming white light cast over the surface of the sea. At sunset, the sea is again transformed into an ocean of gold at Emerald Bay. The afterglow, which follows the sunset, is oftentimes even more spectacular and the range of colours more diverse and intense.

The tropical sunrises and sunsets are so spectacular that they defy description. Words alone, whether in prose or poetry, cannot do adequate justice to describe God's handiwork. After all, beauty is in the eyes of the beholder. Illustrated here are examples of the island's pristine natural beauty and unparalleled serenity. Hopefully, these images will evoke the reader's fertile imagination, spurring him or her to make the journey to Pangkor Laut Resort to see the real thing.

Travel brochures have stereotypically depicted a tropical isle as one of swaying palms and golden sands. Although the resort may not fit into the traditional notion of a tropical isle, it has an infinitely better alternative to offer the guest, an alternative landscape that the guest would neither find wanting nor disappointing. Instead of just coconut palms, which provide meagre shade, Pangkor Laut Resort's giant trees arch themselves fringing the coastline.

Pangkor Laut Resort has been developed to blend in with the natural environment as well as to preserve its bio-diversity and the ecological balance of its flora and fauna, the conservation of which holds paramount importance. All visitors enjoy the jungle walks immensely when learning more about the tropical flora and fauna. ▀

The author has documented the natural history of this island paradise in two coffee table books, *Pangkor Laut – A Guide to its Natural History* and *The Natural Heritage of Pangkor Laut*. Among the highlights documented in the former was the discovery of two rare gems, a dragonfly (*Camacinia gigantea*) and one of the rarest varieties of butterflies in Peninsular Malaysia, *Delias singapura*. In addition, while researching for the second book, the rare and spectacular insect linnaeus leaf bug (*Phyllium giganteum*) was also discovered in the Pangkor Laut Estates in 2009.



Clockwise: Pangkor Laut Resort's resident naturalist Yip Yoon Wah leading guests on a nature walk; Pangkor Laut Resort's picturesque sea villas; monitor lizards can be found on Pangkor Laut island.

WONDERLUST

Travel-worthy timepieces for the new global jet-setter.

Photography Soon Lau/Show Up Pictures Studio Photographer's Assistant Ares Chan Coordination Jason Loo
Art Direction & Styling Sheila Cheah & Yvonne Low

*You'll Always
Have Paris*

(Clockwise from right)
Franc Vila Evos 8
Cobra chronograph
in black titanium,
RM114,720; Armand
Nicolet TM7 Big
Date & Chronograph,
RM31,000; Bedat &
Co Ref. 828.041.600,
RM42,500; Leather
winter gloves from
Porsche Design.





*Photojournal
Revolutions*

Roger Dubuis
Excalibur in white gold,
RM160,000; Cervo
2.0 Wallet V11 from
Porsche Design.



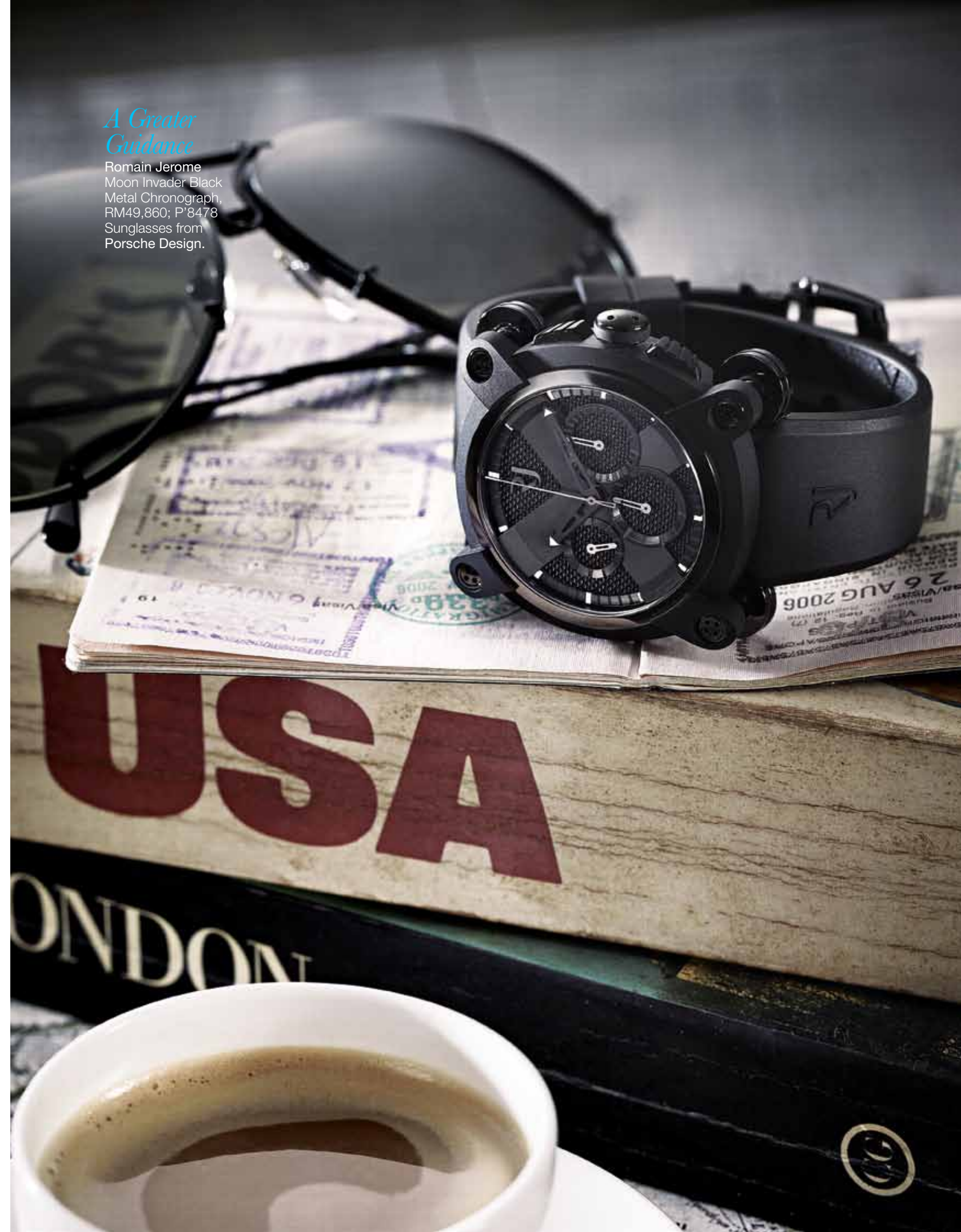
*Postcards
Recollections*

(Top) Jaeger-LeCoultre
Grande Reverso
Lady Ultra Thin,
RM27,000. (Bottom)
Jaeger-LeCoultre
Grande Reverso Ultra
Thin Tribute to 1931,
RM26,300.



Mapping it Out

Richard Mille RM 011
Asia Boutique Edition
in titanium and pink gold,
RM347,700.



*A Greater
Guidance*

Romain Jerome
Moon Invader Black
Metal Chronograph,
RM49,860; P'8478
Sunglasses from
Porsche Design.

Antiquarian Pursuits

(Top) Chopard Imperiale two-tone with mother of pearl centre, RM29,450.
(Bottom) Chopard Classic Men, RM27,370; P'3125 Slim Line Ballpoint Pen from Porsche Design.



Continental Shifts

Hublot Classic Fusion "Vendome" All Black Blue in matte black ceramic, RM34,800.



The Gold Standard

The flamboyance of Spanish goldsmiths Carrera y Carrera is attributed to both the city and country where it was founded. In its Madrid workshop, **Kenneth Tan** learns how the brand is taking its heritage international.



After the interregnum of the Spanish Civil War and the Francoist era, the flowering of democracy and liberty in Spain also germinated a hotbed of creativity and artistic expression. In present-day Madrid, there sits the workshop of Carrera y Carrera, which has, for over three decades, produced Spanish-accented jewellery for the luxury market.

The brand's story began in 1975, around the time Franco's rule was waning, when Manuel Carrera and his cousin Juan José decided to begin their collaboration. The founding of Carrera y Carrera signified the continuation of a family tradition of jewellers and goldsmiths, starting with their grandfather, a jeweller since 1885.

The brand's current CEO, Nathalie Guedj, says that while the brand is broadly referred to as a jewellery firm, her opinion is: "When people say we are jewellers, and it's a bit dangerous for me to say, I want to say we are goldsmiths." For Guedj, the art of crafting gold has been Carrera y Carrera's passion and savoir-faire since its foundation. This is why she sees the brand as having

this unique position of being masters of gold, a position much removed from most other jewellery houses globally. "So, for us, it's first gold and then diamonds, which we use to highlight the design, rather than to express it," she says. "We are completely reversed in that sense and, on our masterpieces, you see the metal before the stone."

Hence gold, particularly yellow gold, is the canvas on which the artisans at Carrera y Carrera work their art, bringing to life mythical creatures, forgotten dreams and magical visions. "The first piece of jewellery in history was gold," Guedj starts. "And, if you ask any child, gold is yellow – which is why our pieces are mostly in yellow gold because this material fully expresses our passion and our quality."

Guedj's intense confidence in the brand's craft is what sets it apart from the crop of luxury jewellers. The brand is proudly Spanish, inspired by the city which birthed it. On the motorways leading to the factory on the city's outskirts, the undulating hills whisper of an ancient time.

1. Carrera y Carrera's yellow gold and smokey quartz Mini Tigre Ring, from its Bestiario Collection; 2. This year's Mediterráneo collection, an homage to Greek mythology's nymphs and sea creatures, is manifested in the Nautilus Ring, in either yellow gold or white gold and diamonds.



1

2

3. Nathalie Guedj; 4. A model wearing an item from the Carrera y Carrera Palacios del Sur collection launched last year; 5. The careful process of removing fibres from the metalwork, also called *secadores de fuego*; 6. The nature-inspired Bambú designs from this year's BaselWorld launch; 7. The Bestario collection's Snake pendant, in yellow gold.



Just as you leave the city limits, you spot the striking red walls of the Plaza de Toros, a place famed for bullfighting. The ritual, too, becomes a big reference point for the brand, with the matador, or *torero*, becoming the inspirational basis for the house, while a collection of rings is reminiscent of the yellow accents of his suit and the ring's shape takes from the matador's *montera* (hat).

"My idea of our identity, as the only Spanish jeweller on the international scene – versus French, Italian or American – is that we embody the Spanish passion for flamboyance," Guedj says. For her, the country, which suffered from great periods of loss and upheavals, has created a strong and passionate people. "There's no softener here, it has to be a tough country," she says. The Spanish flamenco dancer, for Guedj, is the perfect symbol of the country's national identity. "She's not a weak girl and she's not thin. She has legs and she has a body and her chin is thrust out proudly. She is a full woman," she adds. "This is important in how we make our products. We want to see the passion and strength too – and our craftsmen dare to express their designs to the very limits and are never afraid of the 'too much'. And, with the centuries old history, they have the character and culture to still keep it refined."



The Carrera y Carrera factory sits amidst picturesque hills. In the near distance, tall spruce trees sway with springtime breezes and a few birds swish across the large office windows. Here, the first thing you realise is the discernible lack of machinery. The old traditions remain steadfastly intact and everything is handcrafted. In the atrium, the intricate brocaded matador's outfit hangs on a wall.

Beyond the dedicated service and human touch at Carrera y Carrera, the handcrafted, individualised nature of producing its pieces also has another benefit. Each piece is tracked with its own life chart from the moment each part is made until it exits the factory as a whole. In the jewel room, a gem-setter, Enrique, looks up with a magnifying glass perched on his head. He's working on a six-petal gardenia, with gems embedded into each petal utilising a grain setting.

The complexity of Carrera y Carrera's pieces sometimes means that making the 'little cuts to embrace the stones', as Enrique describes it, can require up to 20 days for one piece of fine jewellery such as the Sol y Sombra long pendant, which comprises about 550 stones. That artisanal ability was again shown at BaselWorld this year, where the intricate knowledge of Carrera y Carrera in working gold and diamonds was manifested in its Gardenias and Bambú jewellery watches,

each at 36mm with mother of pearl dials and an interchangeable jewellery cover.

One of the most noticeable differences in Carrera y Carrera gold pieces is its very smooth and matte finish. On an ornate dragon figurine, enamel is applied to its nails before it undergoes the highly-secretive Carrera y Carrera dust bath method. Once the enamel is removed, the nails of the dragon remain shiny while the rest of its claws take on the signature golden lustre of the brand. The same process provides the golden tips of a crocodile's teeth, the beak and tips of wings of eagles and the eyes and fangs of a tiger.

With rising popularity in Western Europe, the United States, Russia and Japan, the brand is looking to expand into the heady heights of Asia, with a presence in Dubai's Burj al Arab, Singapore and Kuala Lumpur at the Starhill Gallery. Guedj is under no pretensions that the brand is young and has growth potential. "We have this passion for gold, strength in design, high creativity and we are Spanish," she says. "I would love to get into the Asian world, without losing my identity, without machine-made jewels and without losing the fact that I want to stay small," she adds. "I am in luxury, and this personal touch of hand is so important." And, back in its charming workshop in Madrid, there's no doubt that many would agree there is no better way to unfurl the beauty of Spanish jewellery. ■



Fabulous Fall Fashion

From the world's fashion capitals, here is a selection of Fall/Winter 2011 collections, spanning the classic to the cutting-edge.

Text by Kiki Choo



"These days, there's a line", opined Mary Quant, the mother of the miniskirt, who began fashion trends that defined a generation. But that was more than half a century ago, when fashion was a chummy club of sorts for clothes-loving women of certain means. Every six months or so, they would tremulously obey sorority rules – channelled through the media by fashion 'dictators' in Paris, London or Milan, and change wardrobes according to the 'line'. It could be a 'H' shape, torturously wasp-y waists or Quasimodo shoulders: the world was full of fashion victims and few of the truly stylish. Every woman over 45 probably has a wardrobe of follies from the days of following the rules.

The fashion industry today has turned into a multi-billion dollar behemoth and, although big-bucks corporations loom large on the scene, is a marketplace of diversity. Fashion is consumer-driven, rather than top-down: women have achieved financial liberation

and buy clothes to suit their lifestyles and tastes. There isn't a single 'line' these days; there are as many lines as there are life options and careers for women – from entrepreneur to executive to trophy wife.

From the fashion capitals, star designers offer cutting-edge creativity to fulfil the multiple role-play of a modern woman's life.

Louis Vuitton

French cinema is noted for its bedroom farce but Louis Vuitton turned to neighbouring Italy for a darker source of inspiration in its Fall/Winter 2011/12 collection. Echoes of *Night Porter*, a controversial 1957 Italian film, resonates with rubber skirts, patent trench coats, leather bustiers, tight pencil skirts, and sculpted jackets with round shoulders.

In case anyone misses the point, designer Marc Jacobs puts it in the face with accessories such as dominatrix-like lace-up boots, handcuffs-linked bags and



Above: Louis Vuitton's stylised vision of femininity is inspired by the film *Night Porter*. Below: Bags and accessories are a main money-spinner.



Above: For Fall/Winter 2011/2012, designers Maria Chiuri and Pier Paolo Piccoli recalibrate the Valentino aesthetic.

peaked berets in patent PVC, topped with masks. The masked print is repeated as a motif on dresses. The theme took its cue from the movie's heroine. French maids, men in uniform and fake innocence with Peter Pan collars sum up the story.

But, worry not: a Louis Vuitton monogram-covered whip is not the must-have accessory of the season. But there are plenty of bags and trinkets to covet. Marc Jacobs began his tenure at the maison resolutely refusing to show a single bag in his fashion shows.

Now he over-compensates with an Aladdin's cave of choices: block-heeled Mary Janes, side-zipped platform heeled rubber wellingtons in red or green; huge monogrammed bucket bags, smaller clutches of cream patent, shoulder bags in teddy bear fur, classic vintage hand held ones, wide patent *obi* belts and crystal handcuffs.

Valentino

Valentino is all about the incredible lightness of being, in the expert hands of designers Maria Chiuri and Pier Paolo Piccoli. The talented successors to Valentino Garavani have re-scripted his signature glamour for a new generation: the pared-down elegance includes nude knitted coats that are cable knit above the waist and plain below, cardigan coats worn with knee-high snakeskin boots, slim trench coats in navy or green leather and sheer blouses colour blocked to their wide trousers under matching flared coats.

Valentino was, of course, king of the evening and the two designers uphold his reign with to-die-for dresses: lace-topped dresses (shown with box pleated leather skirts) and cocktail dresses of fine pleated cashmere glittering with crystal chevrons lavished with appliqué floral tattoos.



Feathers are flying this season and Valentino delivers a flight of fancy in an African pheasant printed chiffon dress with real feathers at the neck. Feathers also appear in circular dot motifs. For the black tie night, the designers pulled all stops out with long, formal chiffon dresses in muddy colours of green and brown, with an eye on young Hollywood. Karl Lagerfeld is a designer whose storied reputation comes from a gift that combines serious craft and playful imagination.

Fendi

Both assets were writ large in his new Fendi Fall/Winter collection. Colourful tights and block-coloured heels contrast with woollen wraparound skirts or narrow pleat-front trousers with cuffs. Fur coats – a Fendi signature – were designed to look like casual knits. For the anti-fur lobby, Lagerfeld delivered versions in stiff wool of colourful panels in mustard, cherry and brown,



(left to right) Fur remains relevant in Fendi's design arsenal; the pre-show runway; Karl Lagerfeld with Silvia Fendi, the house's accessories and menswear creative director.



Above: Antonio Marras' final collection for Kenzo reflects a Mexican theme circa the early 20th century.

among other mixes. Black chiffon brown is embroidered with blue and white ribbons, recreating the look of Scottish tartan, in a nod to the highlands.

For evenings, Lagerfeld whips up gently glittering fur gilets and black dresses with trumpet sleeves of sparkling organza and bodices of chiffon embossed with leather flowers. Only an imagination as grand as Lagerfeld's could have created such understated but serious glamour.

Kenzo

In his heyday, Kenzo channelled global cultures into his acclaimed collections and designer Antonio Marras takes off to Mexico for Fall/Winter 2011 in that same spirit. Frida Kahlo, Tina Modotti and other female leading lights of Mexico's early 20th century avant-garde came "in a dream" to Marras. He turned that into a

swirling reality with dark evocative colours and billowing volume.

Kenzo's patchwork imagination is re-tooled in leather, fur and wool, all in one coat, or a collage of cable knit, chiffon and lace for a long cardigan. Bronze beading and sequins add texture. It is true to the brand's founding spirit of Boho lite – in this collection, suggesting Frida Kahlo and friends having an anything-goes time, and enjoying it.

Dior

Dior was the biggest newsmaker on Planet Fashion for Fall/Winter 2011/12, dominating the buzz in a way not heard of since the founder launched the New Look 64 years ago, or the beatnik-inspired collection from his successor Yves Saint Laurent that shocked the rigid couture world



The latter was famously sacked for introducing street elements into high style, as has Dior's latest designer, John Galliano, for breaching another social code. Close to showtime in Paris, British-born Galliano was caught on video making anti-Jewish rants, an act that contravenes laws on racism in France and led to his dismissal from the iconic brand. Speculation drifted and wafted – with more gossamer airiness than the dramatic chiffon gowns in his swansong collection – about Galliano's immediate successor.

The show itself missed the usual flamboyant curtain call by the designer, who would usually appear in some get-up that underscored the theme of the season. The atelier craftsmen and design teams who toil behind the scenes, instead, had their moment of recognition as they collectively took the bow for a collection

that kept the spirit of Dior's theatrics without Galliano's drama.

The audience set aside its reserve to applaud beautifully-made clothes that include silk-ruffled coats mixed with fur, pale bouclé suits, frock coats and swirling highwaywoman cloaks over flippy pleated silk skirts or silk bloomers. Rich velvets and floral brocades, with subdued prints, score a note for the lavish colour palette and texture that were a Galliano signature, usually softened with a Bohemian touch of laidback tailoring.

By the time evening fell on stage, the backroom guys showed that all was under control, sans Galliano, in numbers such as red velvet princess dresses, smocked, embroidered and pleated Empire line styles, and gathered chiffon and lace stunners in black, nude and ice-cream pastels. ■

(left to right) Chiffon and pastel hues inform former creative director John Galliano's collection for Christian Dior.

Planet Fashion

Be in-the-know with the hottest runway looks, latest insider news and the newest trends.



The Gentleman's Club

Inspired by the classic gentlemen's clubs of yore, **Leo**, the multi-brand store newly opened on the Adorn floor at Starhill Gallery Kuala Lumpur, brings to the Malaysian capital established European brands. These include **Alessandro Dell'Acqua**, **Cesare Paciotti**, **Comme des Garçons**, **Dsquared²**, **Fratelli Rosetti**, **Jean Paul Gaultier**, **John Galiano**, **Junya Watanabe**, **Paul & Joe**, **Pollini**, **Roberto Cavalli**, **Soldini**, **StefanoBi**, **Trussardi**, and **Viktor & Rolf**. The store spans 2500 sq ft of retail space including a private lounge equipped with individual lockers. For corporate movers and shakers, Leo ticks all the right boxes, both as the personalised place to indulge in some well-earned retail therapy and a spot to relax with coffee or aperitifs before an evening engagement.



Watch and Learn

Making an appearance at the new **Omega Boutique** at **The Swatch Art Peace Hotel** in Shanghai was brand ambassador and Olympic gold medalist **Michael Phelps**. "Time is of paramount importance to me. In swimming, a hundredth of a second can determine the result. That's why precise timing is critical to competitive swimming. Omega is visible everywhere I compete. It's just like having a family around when I'm travelling," explained the sporting star. At the boutique, Phelps took on a different role, autographing watch boxes of the **Seamaster Planet Ocean** collection. Also, to the delight of all present, Phelps, together with a band of children, disassembled an Omega movement and attempted its successful reconstruction.



Street Glamour

Alexander McQueen was one of those rare fashion kings who wore two crowns: he was adored not only by fashion rebels for his street-inspired styles but also by the establishment for his immaculate couture tailoring. The winning formula continues to drive his **McQ** line, blending cutting-edge tailoring and do-it-yourself details for his Fall/Winter collection 2011. Gothic glamour and punk power are delivered in both the men's and women's lines, with signature motifs such as safety pins and zips. Stripes, gingham, graffiti print and the iconic McQueen tartan – themes beloved of punk style – add street smarts.



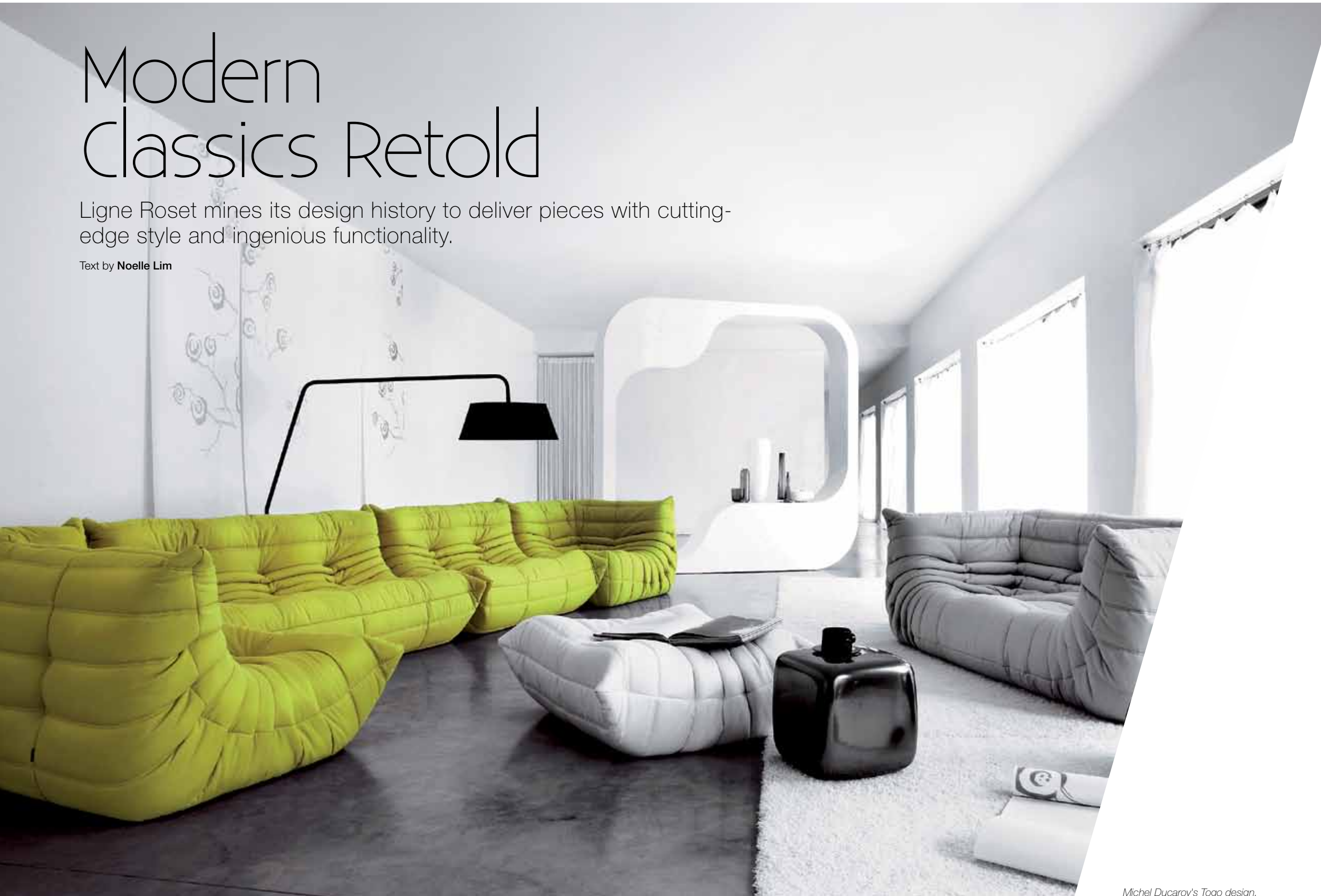
Carat Indulgence

After two years of development, **Boucheron** has achieved a design breakthrough with its unique **Hyceramique** white ceramic: it is the first of its kind that can be sculpted and embellished by hand. The Paris-based jeweller has introduced the revolutionary new material in its emblematic **Quatre** rings, with a **White** edition. The dazzling ceramic adds a daring new touch to the design, coveted for four distinct styles in a single gold band, like a chocolate bar. Now the diamond-banded **Quatre** ring comes in a 'white chocolate' variation, with four delectable designs to choose from.

Modern Classics Retold

Ligne Roset mines its design history to deliver pieces with cutting-edge style and ingenious functionality.

Text by **Noelle Lim**



Michel Ducaroy's Togo design.

The design roots of Italian furniture craftsmen run deeply into their heritage but French brand Ligne Roset has, for the past few decades, been giving the Italians a run for their money. Last year, the company posted a record turnover of €120 million. Founded in the early 1970s, the Ligne Roset brand now has 215 exclusive stores and 700 shared distribution channels across 71 markets.

Its heritage of Scandinavian design-influenced furniture-making stretches back to 1860. This was the year when the 19-year-old Antoine Roset started producing parasol handles using beech wood in Pont d'Ain, France. The business has since then remained in family hands. It survived wars and economic depressions and later prospered from post-war reconstruction efforts and the ensuing worldwide economic boom.

It is currently led by Pierre and Michel, both of whom direct the finance and creative sides of the business, respectively. The company is also managed by their sons, Olivier, the managing director, along with Antoine, who oversees the company's American division.

Described as purveyors of high design furniture, Ligne Roset bucks the trend of outsourcing its production – its products are entirely made in France. Bernard Vinson, the export director explains: "Our clients are top management people and entrepreneurs; open minded, with a touch of originality, creativity, and sensitivity to a new way of living."

Case in point: an American CEO of a technology company in Malaysia furnishes his homes in Portugal and Brazil entirely with items from Ligne Roset stores in Milan and Sao Paulo. He says: "The minute I walked into the store, I fell in love with the furniture. And, when I moved to Kuala Lumpur, I shipped all my furniture from Sao Paulo. The designs are original, minimalistic and lively. Most importantly, they are comfortable and functional."

The pivotal breakthrough for Ligne Roset occurred in the 1970s when it transformed its approach of using in-house designers by engaging independent designers who began forging a new trail and identity for the brand. New ideas were brought in, helping to create a larger collection of styles and designs that could sit comfortably with different markets and tastes.

Among the 70 designers who collaborate with the company is Jean Nouvel, a winner of the Pritzker Prize and the architect of



“The pivotal breakthrough for Ligne Roset occurred in the 1970s when it engaged independent designers who began forging a new trail and identity for the brand.”



several spectacular buildings like the Institut du Monde Arabe and Fondation Cartier. Another star designer, Didier Gomez, whose clients include Bernard Arnault, met with phenomenal success in Asia with his neo-classical style.

Vinson says that the trick is to spot talent before they become famous and to keep the core designers sufficiently occupied so that they work on a near-exclusive basis for Ligne Roset. Royalties are paid to the designer, while the lucrative intellectual property rights of the design belong to Ligne Roset.

Ligne Roset’s design philosophy is deeply rooted in the idea of counterform, a concept Vinson describes as “coming from elsewhere” or as reinterpreting the past. This resonates with clients after the financial crisis because they like to look to the past for comfort. And they have developed a penchant for simplicity. As such, the brand is reviving furniture designs from the 1970s and 1980s. Its recent collection continues with the theme of freshness, lightness and an eclectic personality, seeking inspiration from many sources. Next year’s hottest colour is anticipated to be light blue.

The most iconic among its first offerings is Michel Ducaroy’s Togo, a bestseller of over 30 years. Not only does Togo sport a timeless design, it would not look out of place when placed in either a contemporary or a traditional setting. Comfortable ergonomics, the result of a multiple density foam construction, makes it a design that endures – more than 1.2 million pieces have been sold worldwide. Rowan and Erwan Bouroullec’s Facett,



Inga Sempe’s Moel and Philippe Nigro’s Confluences have won the prestigious Red Dot Award for the best of the best category, while Gomez’s Malhoun, a popular collection of modular sofa seating, has had its design replicated by competitors.

A centerpiece of the latest collection that should go down in design annals as a classic is Sempe’s Ruche Bed. The first prize winner of the Elle Deco International Design award for her Ruche sofa, Simpe is currently in-demand for her consummate artistry. Besides collaborating with Ligne Roset, she also works with Italian furniture specialists Cappellini. The Ruche design is timeless and inspired by one of the designer’s personal possessions: the ruche scarve. Vinson says: “Inga did the Ruche settee for us last year, which was very commercially popular. Her career is certainly at its peak.”

The other notable highlight in the collection is the Ploum by the Bouroullec brothers: a four-seat settee resembling a ripe croissant-shaped fruit. This design feature makes it easy for people to turn towards each other around a common centre. Nouvel’s Saint James chair is another popular creation. Designed 20 years ago for a three Michelin-starred restaurant, the chair is deconstructed to its bare essence, a hallmark of Nouvel’s style in black, white or grey.

Early on, Ligne Roset recognised that taste is often subjective. Twenty years ago, the company was compelled to make big dining tables when it entered Asia, a region where communal dining is a cultural norm. It also used to make more matte lacquer furniture to serve Europe but this, too, had to change to meet demand from Asians who prefer glossy finishings or oak-stained ebony, possibly because it looks opulent and makes a striking impression.

The first Ligne Roset store opened in Taipei in 1986, leading to the group currently operating 22 stores across Asia, five of which are in China, where another two will open this year, in Qingdao and Shanghai. Vinson, who spends about three months in a year in this region, says: “This is just the beginning for us in China.” As for the rest of the world, the brand’s design cachet continues to rise as the years go by. ■

1. The Saint James by Jean Nouvel.
2. The Stripes and Peignes by Philippe Nigro.
3. The Ploum by Rowan and Erwan Bouroullec.
4. The Chantal by Stephen Burks.



Regal Renewal

Embark on a journey of wellness and rejuvenation inspired by ancient royal court therapies at Terengganu's Spa Village Tanjong Jara.

Text by **Diana Khoo**

I arrive in Kuala Terengganu on the East Coast of Malaysia late on a Sunday night. Normally, the drive would be uneventful but, seeing as I arrive in the holy month of Ramadhan, the streets around the city are still bustling with life despite the late hour. Families are still out and about, trying to squeeze in a little more shopping before the fasting month ends and the festivities begin, while the faithful continue to trickle out, after the evening's *terawih* prayers out of the city's many beautiful mosques, including the stunning Masjid Kristal (or 'crystal mosque') on the island of Wan Man that seems to serenely float above water. It is this cultural richness that greets me as I arrive in Terengganu, a state known for the depth of its Malay culture as well as its natural bounty, particularly its jungle, beaches and beautiful islands that have long attracted lovers of marine life, to begin my hour-long journey to Dungun, a small town that is also home to the world-renowned Tanjong Jara Resort.

Situated about 1.5 kilometres from the estuary of the Dungun River, the 17-hectare resort is surrounded by lush tropical greenery and looks out towards the vast watery expanse of the South China Sea. Upon arrival, you will notice that Tanjong Jara is made up of a series of complexes, each resembling a traditional 17th-century *istana*, or royal palace, as well as intricately-crafted wooden dwellings. And, with its elegant hardwood structures and artisan craftsmanship, it is not hard to see why the

resort was awarded the prestigious Aga Khan Award for architecture in 1983 or why its tagline reads 'Unmistakably Malay'. It is in this same spirit that the Spa Village Tanjong Jara, the hotel's award-winning spa, bases its foundation while strongly adhering to a philosophy of *Sucimurni*, or 'wholesomeness'.

Located by the hotel's main swimming pool and beachfront Nelayan restaurant, Spa Village Tanjong Jara really does live up to its name as it is just like a *kampung* (village) within the resort. With its private network of small treatment rooms, consultation hut, lily ponds and little flower gardens, it feels like a haven of its own – a place to which one can retreat in search of tranquillity and wellness. The Spa Village Tanjong Jara prides itself on its wholly Malay-inspired treatment menu, all based on traditional wellness practices and inspired directly by the local culture and surrounds. Many treatments remain uniquely Malay, like Ikal Mayang (a cream bath for the hair, using coconut oil, rice paddy stalks and pandanus leaves) and Mandian Rempah Ratus (a herbal spice bath). And, in South-East Asia, where the spa culture is dominated by traditional Thai or Balinese treatments, I found it absolutely refreshing to be able to experience healing and rejuvenation that, for want of a better phrase, is 'unmistakably Malay' in essence. Spa Village Tanjong Jara is also almost entirely staffed by locals, with many returning to their family homes just a few



spa life //



Clockwise, from top: The entrance to the Spa Village; serenity is a hallmark of Tanjong Jara Resort; filling up a poultice with beach sand for the Awet Permaisuri treatment; Mandi bunga - the traditional Malay flower bath; local ingredients feature strongly in the Spa Village Tanjong Jara's treatments.

kilometres away once the workday is done. I meet one of them, a smiling-faced therapist named Aida, who attends to me for my *Picit* session – a traditional form of Malay massage which uses no oil whatsoever. After a quick consultation and a cup of chilled, honey-sweetened Akar Akar tea (a herbal remedy made of betel leaf, turmeric, ginger and tropical almonds), I am led away to begin my treatment.

All treatments at Spa Village Tanjong Jara are preceded by *mandi bunga* – a traditional Malay flower bath whose origins lie in the royal courts of bygone sultanates. Today, it continues to be an important element of Malay culture, performed at significant occasions, including weddings, coming-of-age ceremonies and even the investiture of a new sovereign. **Mandi bunga** is also practised by traditional healers to *buang soei*, or ridding the body of negative energy. I gingerly sit down on a stone slab as Aida proceeds to bathe me with icy-cold water, scooped up from a nearby *tempayan*, scented with kaffir

lime, rose petals, yellow alamanda, pink temple flowers and chrysanthemum. With each scoop of water, she utters a blessing, wishing me health, prosperity, beauty... all good things. After six rounds, I am to perform the seventh and final bath on my own, with the instruction to make a wish for myself as I do so.

After this simple but charming ritual, which leaves me refreshed, scented and purified, Aida is ready to begin. A common form of traditional therapy that is still practised in many homes, **Picit** is a full body massage that focuses on the use of thumb and palm pressure in order to loosen tight and tense muscles as well as improve overall blood circulation and relieve overall aches and pains. The name *picit* itself stems from the Malay word, meaning 'to press'. Without the need for oil, this treatment is ideal for those with skin sensitivities or allergies. Although lean and sylph-like, Aida possesses surprisingly strong fingers and, wielding firm pressure, she proceeds to iron out a

series of kinks which have accumulated as a result of bad posture and slouching while deskbound. I didn't doze off, as was my usual habit, as I found the massage positively invigorating. And, as I examined my post-*Picit* visage, I really did look rejuvenated, as if I'd just woken up from a deep, restful slumber.

Impressed by the results, I didn't waste any time in booking my next treatment – the grandiose-sounding **Awet Permaisuri** (or Queen's Royal Indulgence). I was duly informed that this treatment was once reserved for the ladies of the royal Terengganu court and comprises many elements, including deep-tissue massage, heat treatment using a poultice and an upper-body scrub and mask. As it is a feminine treatment of a rather private nature, only two therapists of senior rank are currently permitted to perform *Awet Permaisuri*, one of whom is Rosna, who has worked with Spa Village Tanjong Jara for over 10 years. The treatment begins with a deep-tissue massage, concentrated

around the abdomen and derriere, using Tok oil – a blend of coconut oil, eucalyptus and pandanus. Long kneading strokes are used, as well as thumb pressure and the employment of forearms, which work to deeply massage the body and ensure optimum blood circulation within one's *urat* (veins). A batik poultice containing heated beach sand and pandanus leaves is then applied onto the abdomen, to remove 'wind' and symptoms of indigestion as well as improve detoxification. A scrub of white clay, rice and turmeric is also applied around the bust, followed by a blend of creamed fenugreek, nutmeg, lemongrass and aloe, designed to firm as well as soothe. The treatment concludes with a head and scalp massage.

And, once your body has been kneaded and pressed to a state of utter bliss, it would be remiss to forget the feet. Traditional belief has it that all the sensory nerves to our internal organs are contained in our soles, which is also a good reflection of our overall well-being. In this light, the **Urut Telapak Kaki**, a

traditional Malay foot massage, would be the ideal add-on treatment if you've already experienced other bodywork sessions. Designed to improve blood circulation as well as restore the body's natural balance, *Serapi oil* – an invigorating blend of coconut, eucalyptus, citronella and clove - is applied onto the feet while key pressure points are massaged. My therapist Jenny, it has to be said, does virtuosic thumb and knuckle work. Ever-attentive, she had also noticed a bruise just below my knee (the result of carelessly tripping on the staircase while walking back to my room) and I was impressed with how she deftly avoided the injured area without once losing her rhythm. The *Urut Telapak Kaki* is particularly ideal for those who spend a lot of time on their feet.

The Malaysian East Coast might be known primarily for its sun and sea allure; but, at the Tanjong Jara Resort, it's nice to know that a uniquely Malay haven of wellness and respite might well become its most attractive offering. ■



Unforgettable Beauty

Protect and perfect with nurturing skincare, a dynamic anti-aging arsenal and a sensational fragrance to be remembered by.



Renewable Synergy

The skin is programmed to age by three factors inside its makeup: the cell's internal energy units, the cell itself and the structural makeup of the skin. This knowledge enabled **La Prairie** to create its most revolutionary anti-aging product yet: Cellular Power Infusion CPI, boldly touted as 'the three-dimensional way to age-defiant skin'. La Prairie describes CPI as a 'game-changing' treatment so advanced that it not only prevents skin aging, but even reverses it to a more youthful state. The potential "fountain of youth" is made of powerful active ingredients – such as Swiss Snow Algae and red grape-based Phyto Stem Cell Extract – that are stored separately in a two-part glass bottle and freshly combined just before application. Each treatment set features four individual bottles with glass pipettes in a white faux leather box. It acts by protecting skin from external stress and supporting the renewal and rebuilding process.



Floral Glamour

Perfumer **Annick Goutal** created Petite Cherie for her daughter Camille. Now, she returns the compliment to her late mother with Mon Parfum Cheri, par Camille, to celebrate the 30th anniversary of the scent house. The inspiration for the chypre-like blend came from a gift to Annick from the author Colette. The woody, timeless fragrance drew Camille back to childhood memories of Hollywood movies, ruby-lipped actresses in lace and satin, and her mother dressing for an evening out. The obsession took form in a ribbed ruby red bottle and a potion of sweet plum, patchouli, irises and violets.



Sensitive No More

Climate change is not a subject that works up a lather only among scientists. In recent years, the percentage of people who claim to have sensitive skin has gone up, affected by – among other factors – the rising pollution in the environment. Hereditary causes and allergies can be triggered – not just by the stressful way we live but also by the environment. **Burt's Bees** 100% Natural Sensitive Skin Range comes to the rescue of delicate skin. The products claim to be just the thing for conditioning and increasing skin suppleness – with no side-effects such as redness, tightness and rashes. It's all thanks to the formulation that includes cotton extract, moisturising rice extract and aloe vera. The line includes a cleanser, daily moisturiser, eye cream and night cream.



Smooth and Soothe

Shaving should be more than a routine in today's fast-paced world. It should also be a pampering ritual to set a pleasurable pace for the rest of the day. **Sothys** alleviates the mood-spoiling 'ouch' factor in a brisk formulation – countering razor burns, coarse stubs, dry skin around shaved areas – with a skincare bonus. In its new After Shaving Balm, the renowned French skincare brand mined its expertise for a solution that includes anti-inflammatory Phytomalt, a malt extract-based ingredient to soothe and hydrate, and astringent birch sap to tone and disinfect razor nicks. Besides its nourishing properties, the balm's mild cologne scent delivers the mind to a light and easy mode for the morning.



Cove and Shook!, as well as at the Pangkor Laut Resort. He is responsible for some of Teeq's signature creations; an eclectic mix of Asian, Japanese, Thai, Western and Chinese cuisines.

Dishes like aromatic lamb shank with herbs crust with crushed nicoise potatoes, duck confit and the slow braised grain-fed beef cheek infused with miso sake and Asian spices with chive are among Chef Leong's inventive offerings. The lamb shank is tender and succulent as he utilises the *sous vide* technique. The lamb is braised in a slow cooker for seven and a half hours, vacuum-packed to seal in the flavour.

For appetisers, among the offerings are the symphony of Teeq scallops, Caesar salad, salmon sashimi, gratin prawns and avocado. The teriyaki beef roll with spring onion and enoki mushrooms is an elegant-looking dish that tastes equally divine. From a selection of the à la carte starter menu, the wok-fried prawns with chilli and cheese glaze, on the other hand, are crispy, creamy and delicious.

All are part of a set menu priced at RM55 per diner, comprising a main dish and another two options from the appetiser, soup or dessert selection. With this promotion, a group of five diners or more are entitled to an additional free meal for one diner.

As for wine and liquors, there is a comprehensive list with prices starting from RM18++ per glass and up to RM1,200++ for a bottle of Perrier Jouët Belle Epoque champagne. The transparent wine cellar is placed creatively between the dining tables and the immaculate open kitchen, imparting an element of space. The brasserie currently has a Chill Out Promotion every day of the week, starting from 6.30pm till late.

For dessert, as part of the set menu, there is the two-layered tiramisu with a twist, playfully topped with an edible Teeq logo. Then there is the gluten-free chocolate cake and a great caramel and peanut chocolate bar, bringing to mind one's favourite chocolate confectionery.

Another interesting feature of the restaurant is the range of music emanating from the audio system at the adjacent club Rootz, linked to the restaurant by a spacious wooden walkway. Here, the beautiful crowd get started with party tunes from 11pm, playing long into the night. ■

Dine in Style

For cuisine that amazes the palate, head to Teeq, Kuala Lumpur's latest culinary oasis.

Set in the middle of Bukit Bintang's concrete jungle, a starlit gem embedded among the lights of KLCC and KL Tower, Teeq is one of the city's hottest dining destinations.

According to general manager, Ramesh Krishna, Teeq derives its name from the word 'teak'. Floor-to-ceiling windows shine their reflection on some of the teak pieces, conjuring an impression of shiny wood interiors and earthy tones. The brasserie appears chic and delightful, yet contains a definite minimalist overtone, with dynamic colours like burgundy table and chair covers coming into focus.

Helming the kitchen is 34-year-old Chef Leong, who, in a career spanning 16 years, has worked aboard the Eastern & Oriental Express, at the Mandarin Singapore, in restaurants like Fisherman's

This page: (top) Teeq's sophisticated interiors; (bottom) salmon sashimi. Opposite page: (top) Chef Leong's signature lamb shank; (bottom) The creatively designed entrance.



TEEQ
Rooftop, Lot 10 Shopping Centre, 50, Jalan Sultan Ismail,
55100 Kuala Lumpur, Malaysia.
Tel: +603-2782 3555/ 3571 / Fax: +603-2782 3554
www.teeq.com.my



The Art of Speed

Discover an exhibition rich in symbolism and luxe trappings as well as gadgets that make life look and feel more beautiful.

Just in Time

As one of Asia's most extensive watch and jewellery presentations, the annual 'A Journey Through Time V' at Starhill Gallery, Kuala Lumpur takes place this year from 1 – 10 December 2011. Centring on the theme 'Time to Celebrate', the star-studded event is embraced by over 100 of the most renowned names in watch and jewellery, many of which are represented at Starhill Gallery. A series of by-invitation-only gala dinners, glamorous watch-themed events and superlative performances by stars of international renown are also on the cards. For more information, call 03-2782 3855.



Photo Opportunity

With its retro good looks and in-built legendary technology, the Leica M9-P houses a totally scratch-resistant sapphire crystal LCD screen cover. The device, comprising a range which had its beginnings in 1954, is resistant to wear and tear, proving its durability and reliability time and time again. As the choice of professional photographers who appreciate the camera's ability to capture fine art quality images.



Slick Sounds

For audiophiles who insist on the ultimate in sound gadgets, **Monster** debuts in Malaysia with a wide range of stylish high-performance headphones. The must-have is the Beats Pro Special Edition Detox Professional Headphones, which lives up to its tagline, Hear It Like the Pros. The over-ear headphones is the flagship product in the Beats headphone range. It is touted as the model for, and designed by, audio professionals. The power-packed appliance combines sophisticated construction and advanced sonic technologies to deliver the power, durability and sound isolation that no gadget could achieve, till now.

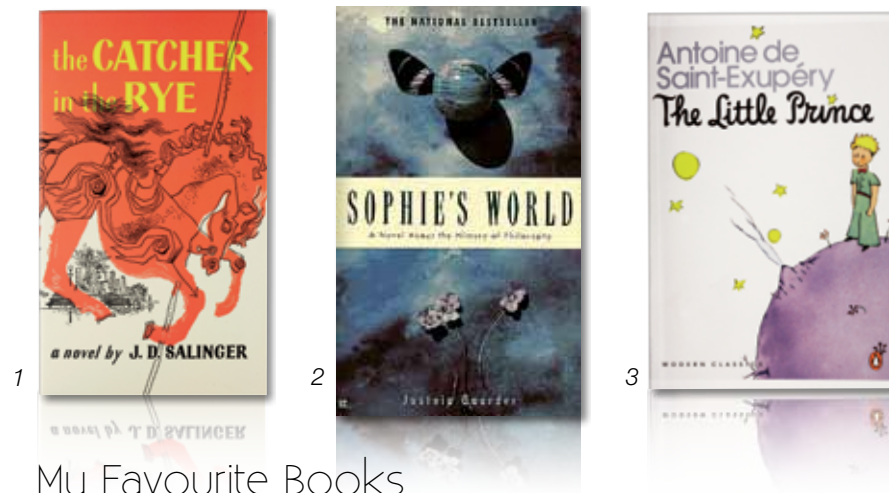


Speed Thrills

Introducing **Porsche's** new Cayman R coupe. This top-of-the-range model is lighter and more powerful than the Cayman S. Coupled with a specially adapted sports chassis, the mid-engine Coupe provides an unbeatable driving experience. Motoring enthusiasts have already praised the two-seater coupe for agility and efficiency that combine to pure driving dynamics. The Cayman R's speed factor is enabled by its lightness, achieved partly by interior fittings that maintain only the essentials. Safety, however, is also prioritised by Porsche engineers: the Cayman R provides the same passive safety system as all Porsche sports cars.

Read & Listen

Milan-based fashion executive Simon Whitehouse reveals some of the musical and literary inspirations behind his diverse successes.



My Favourite Books

1. **The Catcher in the Rye** by JD Salinger – The 1951 classic is a must for anyone suffering the noisy confusion of life. The frustrating, conflicting pain and pleasure articulated so unusually by the lead character, Holden Caulfield, is absolutely gripping. Caulfield's three days spent underground in New York provide the setting to hear the simultaneously clear yet hopelessly complex voices from his funny, sad, and, ultimately diminishing mind. This powerful and rhythmic novel is an inspirational reminder of my time in New York.

2. **Sophie's World** by Jostein Gaarder – This is an intriguingly engaging story of a Norwegian schoolgirl called Sophie who opens her letterbox one day to discover two surprising pieces of paper with the following questions: "Who are you?" and "Where does the world come from?". These basic questions create a platform for an extraordinary discourse on Western philosophy set against the backdrop of the love between Sophie and her father. As philosophy is a guilty pleasure of mine, this book provides fantastic insight without trivialising the subject matter.

3. **The Little Prince** by Antoine de Saint-Exupéry – No other book can summarise my internal feelings and approach to life as eloquently as this tiny little gem. No heart strings can fail to be tugged by the genius of Antoine de Saint-Exupery. The story of the little prince, as he floats through life questioning like a child everything he sees, is completely magical and provides fundamental life lessons that anyone of any age can learn from. *The Little Prince* transcends all boundaries of age, creed and language. In one word: unique.



Simon Whitehouse has held global positions at fashion powerhouses like DKNY in New York and Matthew Williamson in London. He is also the creator of the Children's World Cup soccer social enterprise in Brazil and England, an initiative involving Pele, Gordon Banks and Desmond Tutu. Currently, Whitehouse lives in Milan and is the Worldwide Commercial Director for Diesel Black Gold, a new, trailblazing project by Italian denim house Diesel.



My Favourite Music

1. **Happy Mondays - Pills n Thrills and Bellyaches** Reaching adolescence in the North-west of England in the late 80s and early 90s, who can forgive me for listing this album as one of the greats? Anyone familiar with this era, the mad poetic genius of Shaun Ryder and the Duracell-bunny dancing of Bez, will never forget the carefree energy and smiles upon hearing the intro to "Step On" or the happy heights of "Dennis and Lois". This is an album that stirred a generation, providing nostalgia like no other.



2. **Oasis - (What's the Story) Morning Glory?** The Gallagher brothers defined so much of my life in the mid-to-late 90s – the football, the fashion, the music and the entire attitude of student life. This is a rare album as its successes – commercially and critically – outshone Oasis' debut album "Definitely Maybe". The band led the music scene with its relentless rock 'n' roll attitude, shaping an evolving and significant period in my life. "I've been standing at the station, in need of education in the rain" – was really about college life in the damp, grey conurbation of Stoke-on-Trent, spurring me to strive for more exotic heights.



3. **The Kinks - Something Else** Some prefer The Beatles, some prefer The Stones. The 60s for me was all about The Kinks and The Who, but the former edges it for me because of my all-time favourite song: "The Death of a Clown". This album contains classics such as "Waterloo Sunset" and "David Watts", both of which also signify endless happy memories spent singing along with my parents.



Mansion Tales

Heritage and fine cuisine are the tempting orders of the day at The Majestic Malacca.



The Mansion at The Majestic Malacca serves delectable Nyonya cuisine daily for dinner. A marriage of Malay herbs and condiments and Chinese cooking techniques, the Nyonya specialities hold both culinary and cultural significance. Take for instance dishes like pan-fried snapper *assam pedas*, marinated snapper in spicy-sour sauce with aubergines and okra, and *otak otak*, baked fish mousse with kaffir lime leaves, both of which are presented in exquisite blue and white Peranakan china.



Brunch Unmasked

Introducing the Sunday Masquerade Brunch at Shook! Kuala Lumpur.

Shook! Kuala Lumpur unveils its sensational Sunday brunch, available from 30 October 2011. Bearing a Masquerade theme, the brunch is touted as the longest-running in town, beginning at noon and extended to 5pm. The award-winning restaurant will be specially transformed into a lively setting replete with an ensemble of stilt walkers, illusionists and a live band. Also on offer is an expansive selection of cuisines spanning Japanese, Mongolian barbecue, rotisserie, international salad bar, seafood, oyster bar, oyster trolley, Chinese and Asian, Thai, cheese platter, antipasti, dessert bar serving delights like chocolate fondue and crepes Suzette, and a champagne cocktail trolley. The price: RM278++ per person with free flow of champagne. For reservations, call

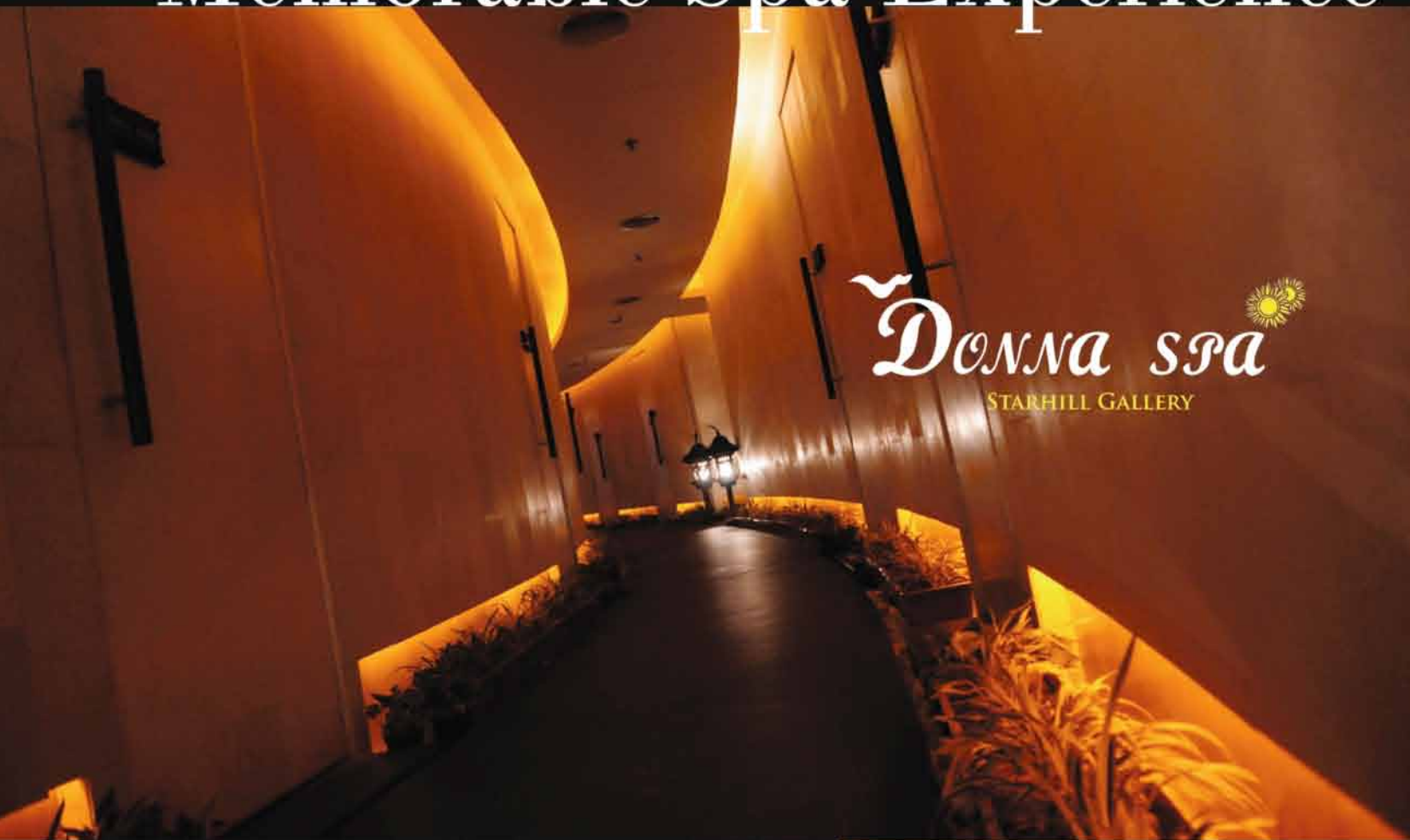
Tastes of the Season

An array of delicacies awaits this Christmas at The Ritz-Carlton, Kuala Lumpur's César's.

Celebrate the season with friends and family in style at The Ritz-Carlton, Kuala Lumpur's annual Christmas Brunch. Its renowned dining room, César's, offers a feast from all corners of the world. Gourmands will be delighted with the delicacies on offer, ranging from Alaskan king crab to Italian asparagus risotto and aged United States Black Angus prime rib smothered in rich bone marrow gravy. And, as part of the Christmas festivities, the chefs at César's will also present traditional roast turkey with chestnut stuffing, Cumberland chipolatas and roast gravy. For dessert, diners have a tempting choice of tiramisu, crème brûlée, warm Christmas pudding and other sweet delights. The Ritz-Carlton Christmas Brunch is served from 11.30am till 3pm on 25 December, 2011. The brunch is priced at RM198++ for adults; RM298++ (with freeflow Laurent Perrier champagne); and RM98++ for children. For reservations, call 03-2142 8000.



Memorable Spa Experience



Donna Spa
STARHILL GALLERY



The Lost Healing Heritage

Re-discovered In A Legacy Of 1,000 Years

Every morning in her village in eastern Java, small groups of villagers line up outside Mama Sulasia's modest but well-kept home. Mama Sulasia is widely known as the local "dukun" who has the gift to help people in all areas of their lives, including the mind, body and soul through ancient practices.

Innumerable stories from the miraculous to the commonplace continually arise from this Javanese village, many of them are about Mama Sulasia's therapy.

Such a gift, although unfamiliar to us, is an integral part of life for the locals who have many accounts of inspiring experiences, including testimonies that have been passed down from generation to generation.

Among these include noticeable improvements for a wide variety of ailments with Mama Sulasia's therapy – from diabetic and stroke patients and those suffering from high blood pressure and brides-to-be to newlyweds and women suffering from a prolapse of the womb and other women-related complaints.

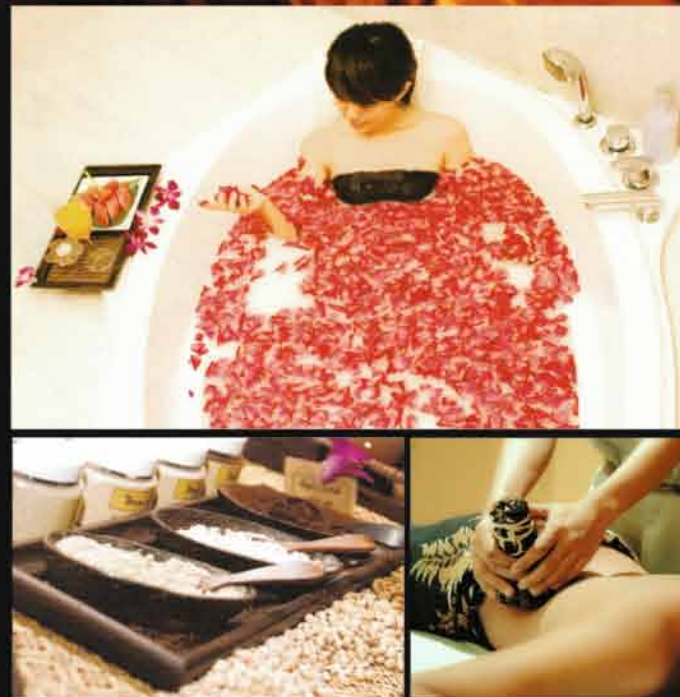
Stroke patients have, for instance, been reported to gain considerable mobility after 6 sessions of her massage, and diabetic conditions alleviated. Even nurses in the nearby hospital have collaborated with her for additional assistance in women's health and physiotherapy, while couples have sworn that her massage greatly enhances their intimate relations.

"This gift is a legacy which our family has been blessed with for over 10 generations. But always remember, it is only with a good heart to help others that it will continue to be effective."

Best Overall Health & Wellness Spa

As Tanah Lot in Bali is famously known as the "land in the middle of the sea" where the most romantic and indiscernible sunset can be seen, Donna Spa would metaphorically be known as the "healing sanctuary in the middle of the city". The analogy between Tanah Lot and Donna Spa is that both instill romanticism and this is substantiated with Donna Spa being awarded as the romantic winner of best couple spa award from Harpers Bazaar 2009.

Donna spa is located in the pamper zone of the luxurious Starhill Gallery shopping mall. Meticulously sourced from Indonesia, the furnishings carry out the Balinese theme. Whether it's the colourful Balinese temple umbrellas that greets you at your doorstep, hand-crafted carvings that double up as intricate showpieces, the beautiful Tanah Lot temple painting that creates a magical feeling or the woody furniture where weary city dwellers can sink and rest their tired bodies into an idyllic reverie. This healing sanctuary strikes a balance between rustic Balinese charm and the sleek, modern lines favored by city dwellers creating a pleasing and livable ambience.



Address: S20 & S27, Pamper Level, Starhill Gallery, Kuala Lumpur.
www.donnaspa.net

For Reservation Please Contact: +603-2141 8999
Our Daily Business Hour From 10am - 1am



Shanghai Surprises

Touted in previous centuries as the 'Paris of the East', Shanghai continues to charm in equal parts with old world allure and cosmopolitan worldliness. Explore its various quarters, and in the process, discover a city that cherishes its past while in the throes of progress and ambition.

An elevated view of the Yu Gardens at night with the Shanghai World Financial Tower and the Jin Mao building in the background.



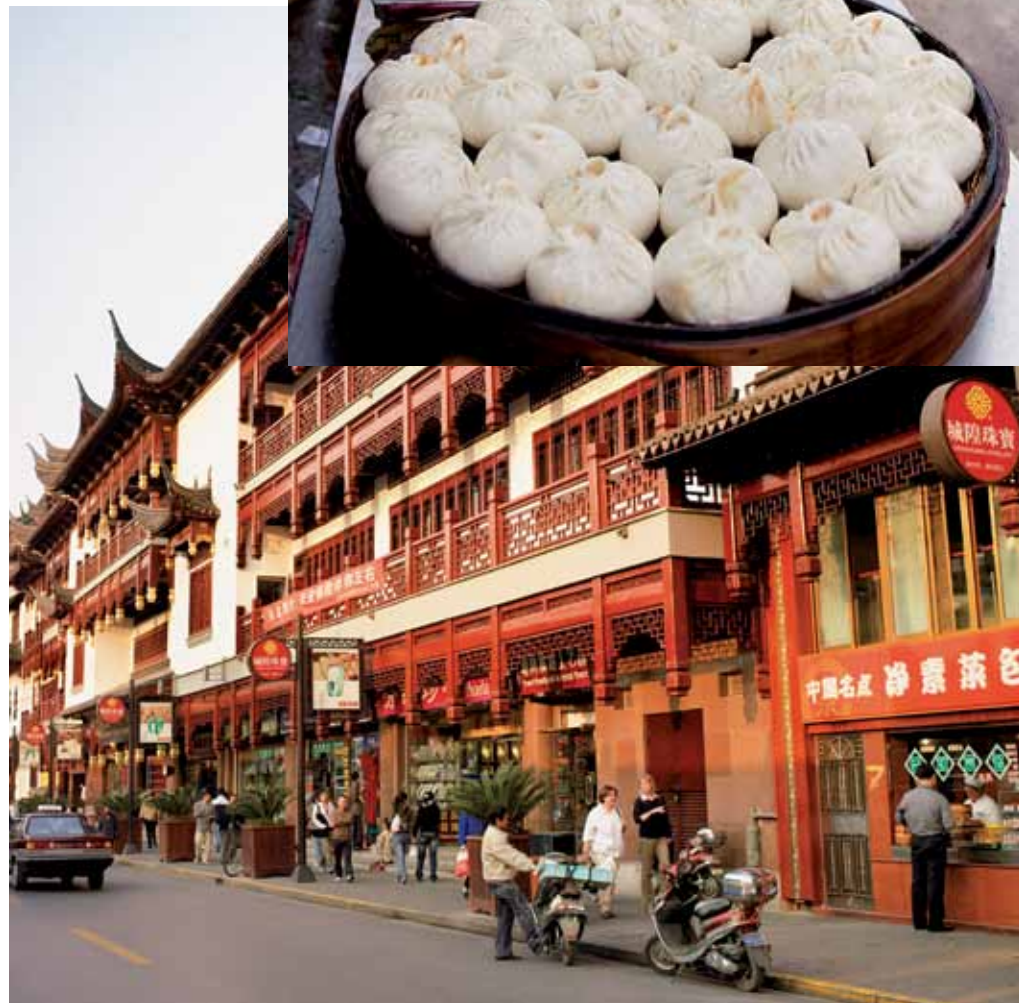
On Nanjing East Road, the city's shopping and commercial heart.



A traditional Chinese medicine practitioner.

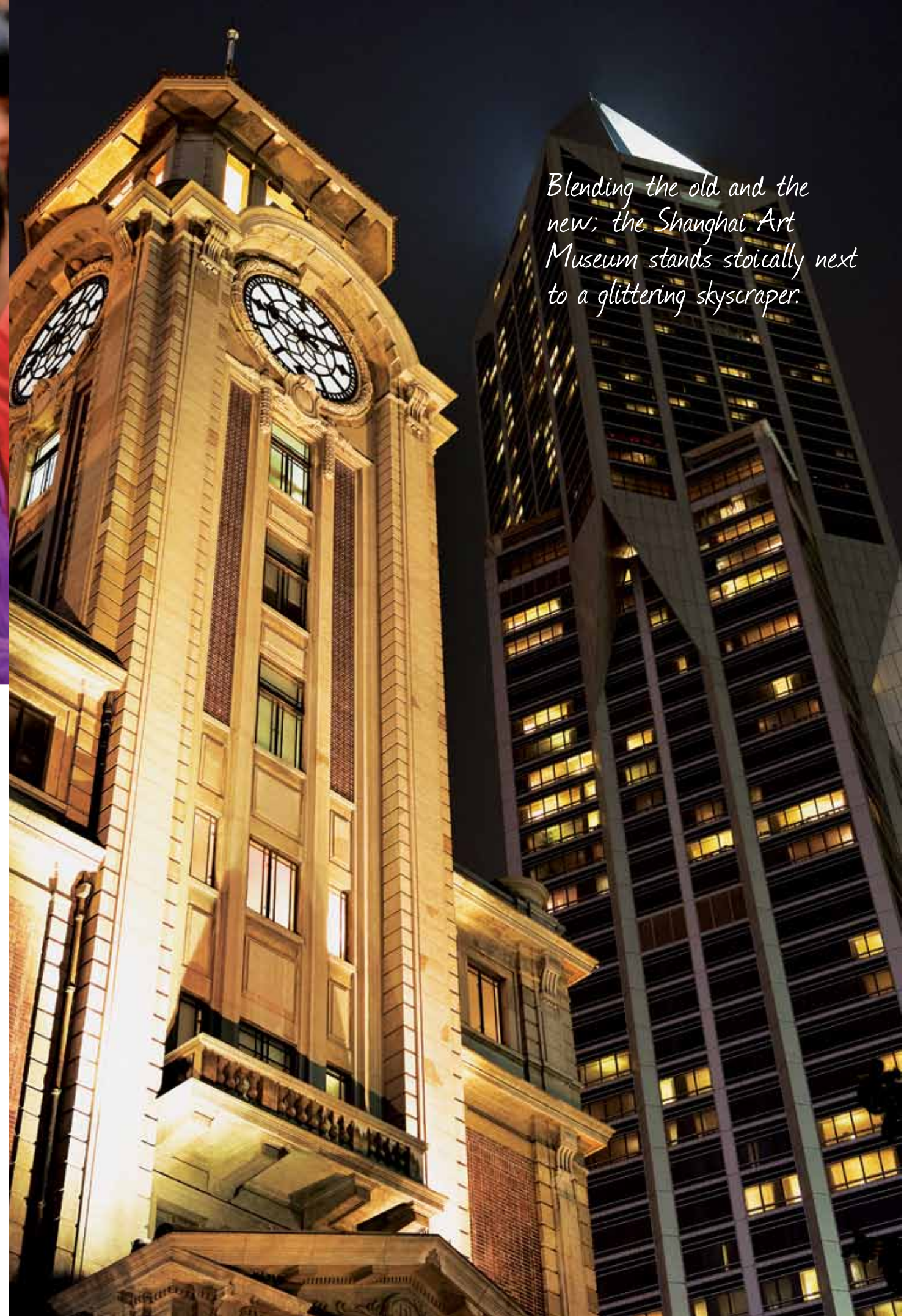


Clockwise from top left: Shanghainese dumplings; Chinese calligraphy; the flavours and the tastes of Shanghai; traditional buildings signify the sights.



A carefully played and much-observed game of Chinese chess.

*Faces of the future
China: A modern
Shanghai street scene.*



*Blending the old and the
new; the Shanghai Art
Museum stands stoically
next to a glittering skyscraper.*



Vignettes from a city that holds on steadfastly to its traditions and culture.



Bright lights, big city... the neon-lit cornucopia of dreams and possibilities.



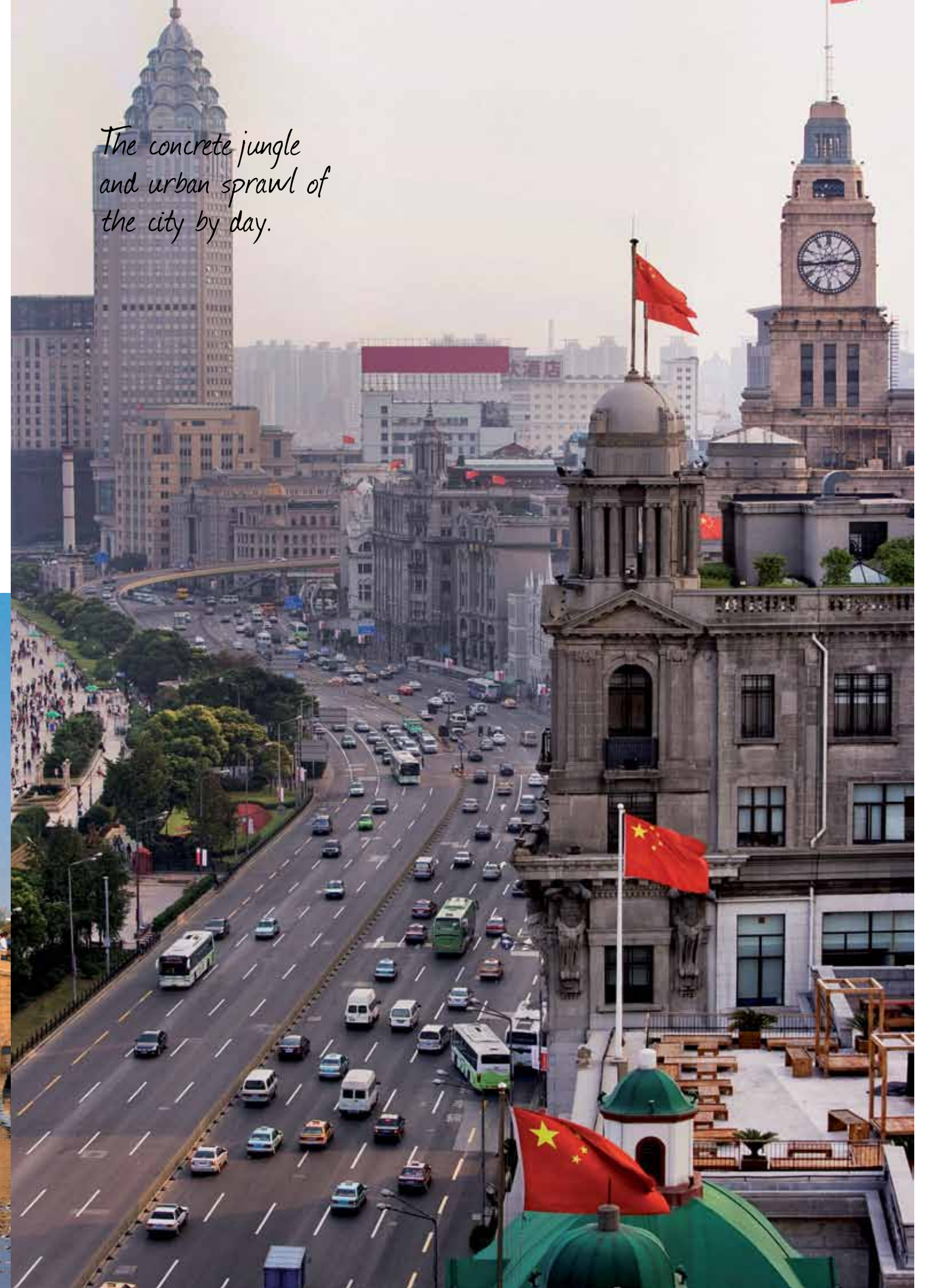
Preserving the traditional way of transport, Shanghai-style.



Of bird shops and barbers... roadside haircuts remind us that this old way of life is fast-disappearing.



*Clockwise from top left:
Table-setting on the rooftop
of Shook! Shanghai; the
ancient town of Qibao on
the outskirts of Shanghai;
a more languid way of living
prevails as seen in the age-
old art of tea-drinking.*



*The concrete jungle
and urban sprawl of
the city by day.*

Explore The World of YTL Hotels...



SHOOK! SHANGHAI AT THE SWATCH ART PEACE HOTEL CHINA

Perched on a space of symmetry and proportion, Shook! Shanghai features the skills of four epicurean chefs with four 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 with whispers of Chinese, Japanese, Southeast Asian and modern Western, yet flexible enough to transport you anywhere your heart and palate desire. Another highlight at Shook! Shanghai is the showcase of the world’s finest wines and champagnes, including rare vintages from 1945 through 2000. 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.

Tel: +86 (21) 6321 0021
www.shookrestaurantshanghai.com



THE GREEN LEAF NISEKO VILLAGE HOKKAIDO, JAPAN

Located in the heart of Niseko Village in Hokkaido, the newly unveiled The Green Leaf Niseko Village is 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 perfectly placed for all activities and a variety of dining options including the Lookout Café and the hotel's rooftop bar, Altitude. Alternatively relax in the forested *onsen*, a therapeutic natural volcanic hot spring guaranteed to soak away tension and time.

Tel: +81 (0)136 44 3311
www.thegreenleafhotel.com





HILTON NISEKO VILLAGE JAPAN

Set at the foot of the Niseko Annupuri 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



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





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



TANJONG JARA RESORT
MALAYSIA

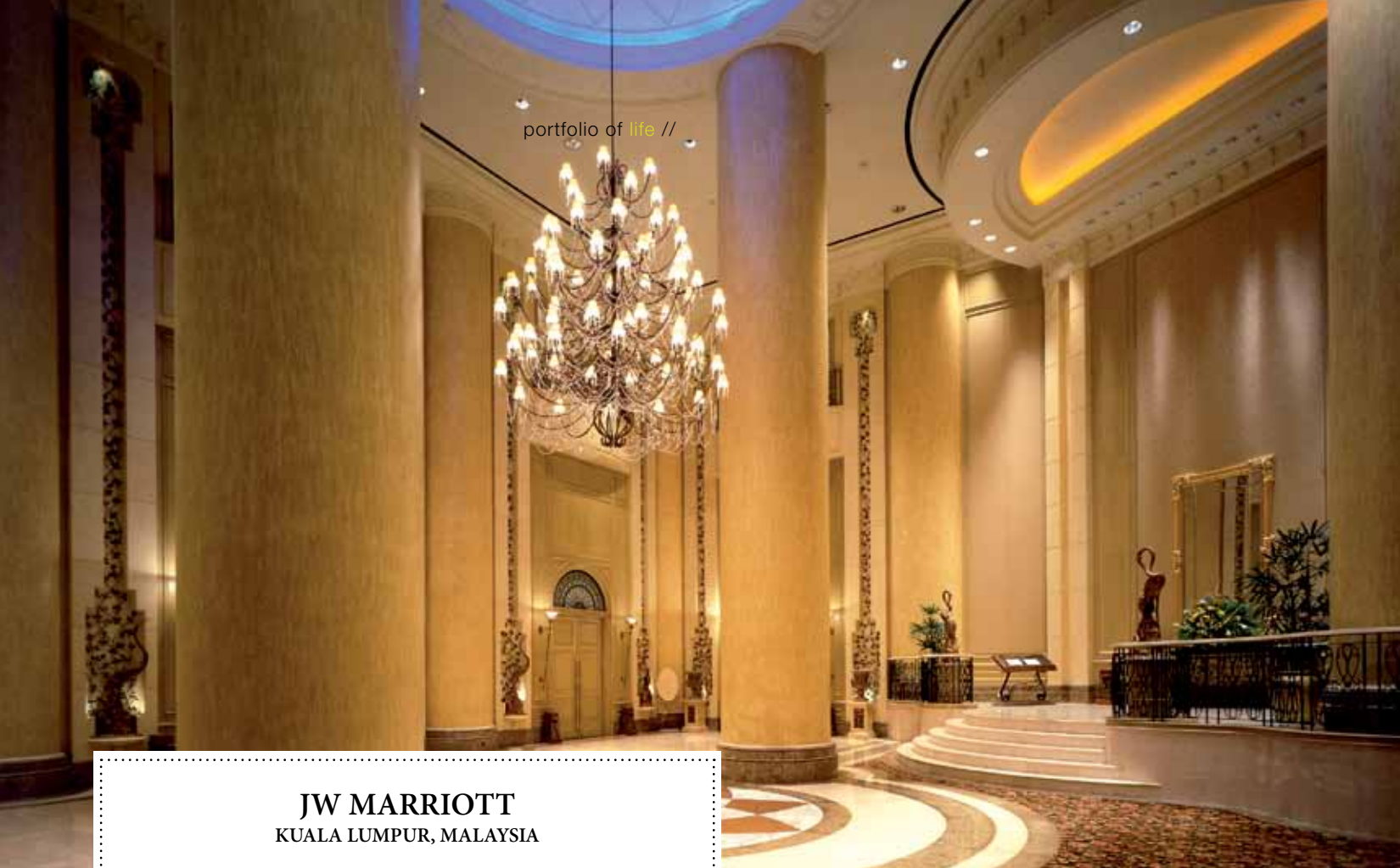
Located on the east coast of peninsular Malaysia, Tanjong Jara Resort is a sanctuary of luxury and well-being steeped in age-old Malay traditions. Designed to reflect the elegance and grandeur of 17th Century Malay palaces, Tanjong Jara is a 99-room resort embodiment of the gentle Malay art of service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





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, delectable 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 365 guest rooms and 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





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 3 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



THE SURIN PHUKET, THAILAND

The Surin Phuket 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 Surin Phuket also provides spa services, dining venues, meeting facilities and recreational activities. The Surin Phuket – a veritable gateway to a tropical island paradise.

Tel: +60 3 2783 1000
www.ytlhotels.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



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





portfolio of life

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



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



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

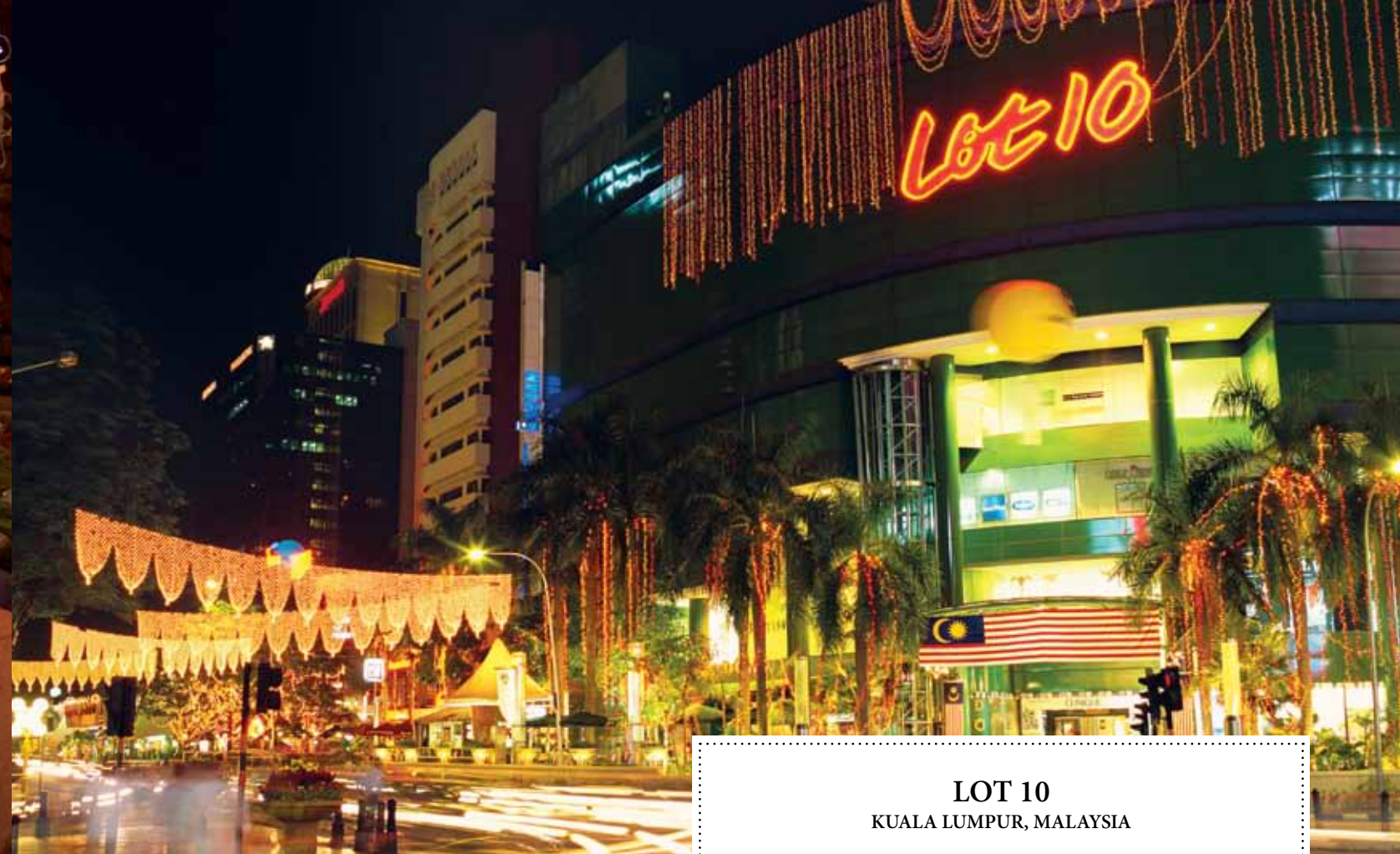
Feast till your heart is content in our Feast Village, a dramatic, stylish dining haven with a village charm. Here, you will find 11 uniquely designed restaurants serving a mix of world-class cuisine and providing a display of culinary skill embodied in a chic and contemporary atmosphere.

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

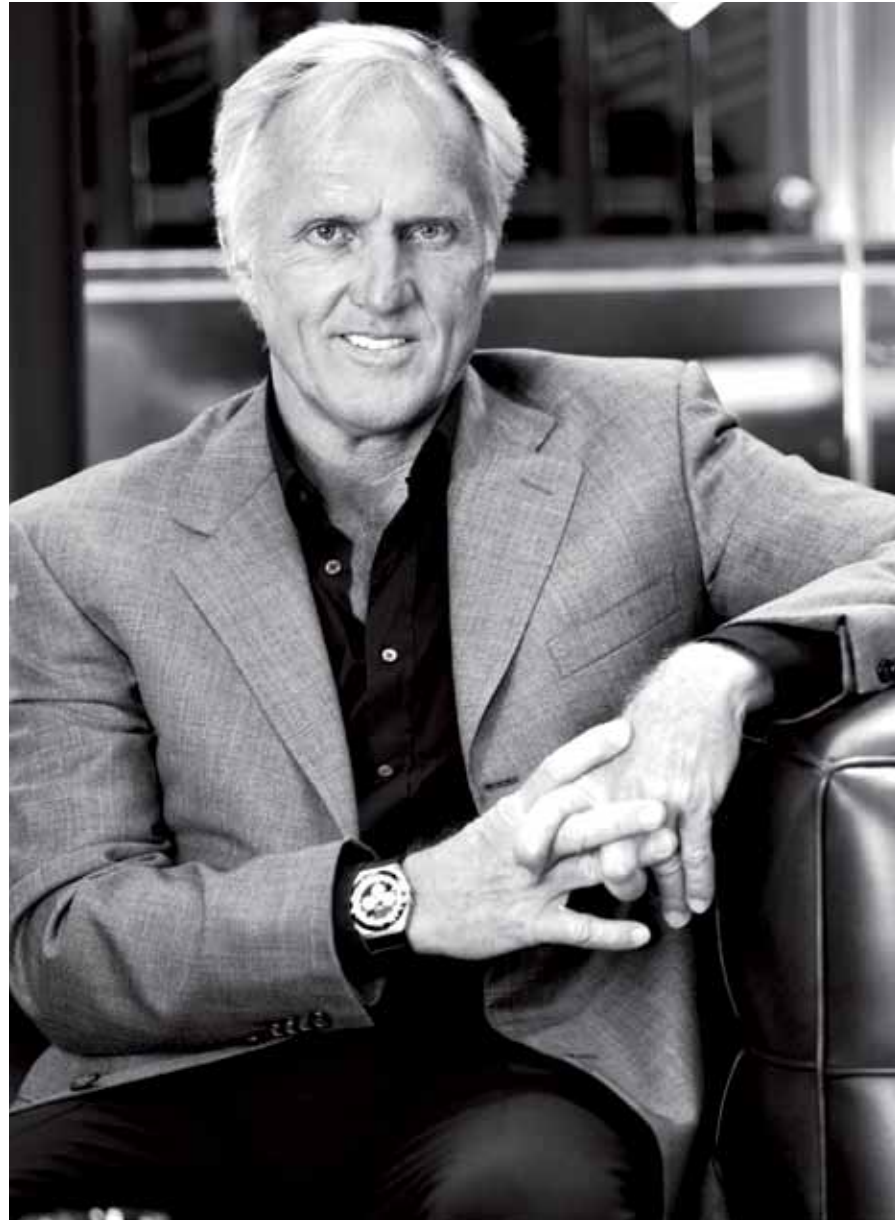
An iconic architectural landmark since the 1990s, the shopping and lifestyle destination, Lot 10, has undergone significant renovation from its basement to its rooftop bringing in a new age of modern style.

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 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





I had a great childhood growing up on Australia's Great Barrier Reef. I surfed, dived and went spear-fishing, not to mention playing lots of cricket and Aussie Rules football – I did just about everything! The only sport I regret not taking up when I was younger is tennis. I honestly do think, if I did, I would have been a better tennis player than golfer.

My work schedule is hectic so I do believe in relaxing or getting away whenever I can. I used to go fishing for black marlin years back and I do enjoy going on safari. Just three weeks ago, I was in Tanzania to stay at a resort owned by some friends of mine. I saw everything... except rhinos. What I really loved about it was that there were no fences. I love the idea of no fences.

The people who inspire me are many. From my father and mother to Jack Nicklaus and, of course, my teacher Charlie Earp... all of them played a part and contributed in giving me my recipe for success in life.

It's important to believe in yourself. I am a very confident and determined individual and I certainly don't believe in faking it. I believe that in order to find real, true happiness, you need to be able to identify what you really want in life and to be true to yourself.

I am lucky to be a 'living brand' with Great White Shark Enterprises as well as work with amazing brands like Johnnie Walker and Omega. It's a great honour to be associated with both as an ambassador.

2012 is also looking exciting. I've got a lot of growing to do for my company and I really am looking forward to the Olympic Games next year. In fact, one of my greatest memories is having had the chance to carry the Olympic torch across Sydney Harbour Bridge during the Sydney 2000 Olympics. That was really something.

My legacy is my commitment to the game. You need to remember the game's bigger than anyone. Golf has been around for over 500 years and it'll be here for eternity. I love golf and I believe I'll leave it healthier than when I first started playing. And, if I can do that, I believe I've done my part. ■

Great White Bites

Legendary golfer and entrepreneur Greg Norman takes some time out to talk to YTL *Life* about people, places and his sources of inspiration.

Photography by **Susie Lowe**

Live beautifully.

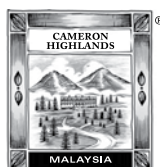




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