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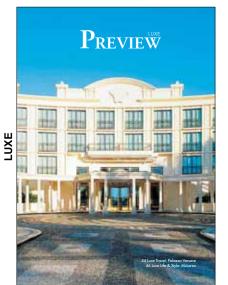
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How to reach KL Lifestyle

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www.kl-lifestyle.com.my

Printer

Swan Printing Sdn Bhd Lot 5249, Jalan BS 7/1, Kawasan Perindustrian Serdang 43300, Seri Kembangan, Selangor



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

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

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MAKAN-MAKAN

JUNE 2014

Contents



50

14 Cover Story

AARON AZIZ

Sensational heartthrob and committed father







COVER



Cover: Aaron Aziz Venue: McLaren showroom Props: McLaren car Wardrobe: Salvatore Ferragamo (top) Ted Baker (pants) Hair & Make-up: Simonne Cey from Snips Photography: Shelby Chai from Snips

FAVOURITES

- **6** Calendar
- 8 Editor's Pick & Goings On

FEATURES

- 14 Cover Story: Aaron Aziz
- 18 Snippets: Special treats for daddy dearest
- 20 Features: Taylor Swift
- 22 Features: Spotlight



MAKAN-MAKAN

- 26 Makan-Makan with Jehan Miskin (Ramadhan Special)
- 28 Makan-Makan with Hansen Lee
- **30** Maison Francaise
- 32 Nanny's Pavilion
- **34** Sao Nam
- **36** Sushi Hinata
- 38 Food Hunt: Oriental Noodle
- 40 Street Food Hunt: Naan Corner Ampang Jaya
- **42** Sweet Indulgence: Ice Cream

LUXE

46

- 44 Palazzo Versace
- **46** McLaren

SHOPPING

- 50 Hotpicks Men
- **51** Hotpicks Men: Father's Day Special
- **52** Hotpicks Women

53 AIRLINK

ART & LIVING

- **72** KLAS Upcoming Auctions
- 77 The Fine Art of Fabrics
- 78 Expatriate Living: Stephen Sieberg
- **80** Cameron Highlands Resort
- **82** Thistle Port Dickson Resort
- 84 Connexion@Nexus
- **86** WWF

HEALTH & BEAUTY

- **90** Zell-V
- **92** Lifestyle Juicery
- 94 Putrajaya Challenge Park
- **96** Product Feature

LIFESTYLE GUIDE

- **104** Reelview
- **106** KL Map
- 108 Getting Around KL

Highlights



Airport COO Speaks

54

57





















45

Save the Date

KLAS ART AUCTION

MALAYSIAN MODERN & CONTEMPORARY ART

AUCTION DAY

SATURDAY, JUNE 21, 2014 4.00 PM CONNEXION@NEXUS, BANGSAR SOUTH CITY



Abdul Latiff Mohidin

"Tao Landscape (Homage to Lou Tzu", 1999 Oil on Canvas 92 x 92cm RM 150,000 - RM 250,000

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June 5 - 20, 2014

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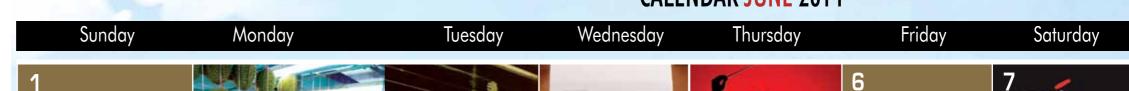
Auction catalogue available online at www.kHifestyle.com.my/artauction

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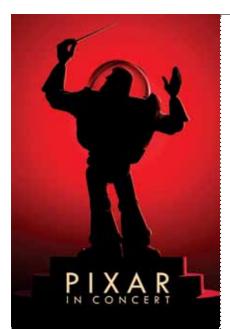


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GOINGS-ON



THE LEGENDS (CONCERT)

Danny Chan, Leslie Cheung, Anita Mui and Roman Tam – who has not have heard of them here in Malaysia? Although they have disappeared from the limelight, their songs have remained solidly rooted in the entertainment scene in Asia. In this engaging docu-tainment, their platinum hits and signature songs will be performed for two hours. This kind of event is perfect for the entire family who are familiar with the works of these legends.

15, 20-22 Jun @ The Kuala Lumpur Performing Arts Centre (KLPAC)

Tickets: RM68 to RM288

www.ticketpro.com.my



DISNEY'S PIXAR IN CONCERT

Pixar has set the benchmark for filmmaking ever since the tremendously successful 'Toy Story' in 1995, and has then never failed to disappoint audiences worldwide with a wonderful mix of visual and aural masterpieces. Now, as they have never done before, the Malaysian Philharmonic Orchestra will perform some of Pixar's memorable music from Toy Story and Finding Nemo, coupled with visually captivating excerpts from the respective movies. Fans of Pixar and Disney music should not miss this!

6 – 8 Jun @ Dewan Filharmonik PETRONAS, PETRONAS Twin Towers, KLCC

Tickets: From RM90 to RM250

www.mpo.com.my

PERFORMANCE



REMINISCENCE. THE WORLD OF THE STRANGE TALES.

Yukio Waguri, an acclaimed Butoh master, has directed and choreographed the dance performance for this event. This dance is based on the world-famous Chinese story The Strange Tale and will be featuring our local dancers. Not only is this interesting because it comprises ghost stories, it is also because the dancers are also going to explore human nature and the good and evil of the world.

13-14 Jun @ Pentas 2, The Kuala Lumpur Performing Arts Centre (KLPAC)

Tickets: RM50

www.klpac.org

TAYLOR SWIFT LIVE IN KUALA LUMPUR: THE RED TOUR

The seven-time GRAMMY winner, Taylor Swift, is finally here in Malaysia. The "I Know You Were Trouble" singer had made a successful cross over from country to pop with various hits such as "We Are Never Ever Getting Back together". As a matter of fact, she is so popular in Malaysia, all 8000 tickets were snapped up in less than a day.

11 June @ 8.30pm, Stadium Putra Bukit Jalil www. ticketpro.com.my





MUSIC

LIVE @ THE ACTORS STUDIO (ACOUSTIC GIGS)

Malaysian singer-songwriters Zalila Lee, Lai Suk Yin, Wong Siew Jye and Lelaki 2.5 have come together this month at KLPAC to present their very own work. This includes original compositions, behind-the-scenes and the like. This event will be recorded for a later broadcast. Hosted by Freddy Tan, this event works as a manifesto to promote local artists.

7 Jun 2014 @ Indicine, The Kuala Lumpur Performing Arts Centre (KLPAC)

Tickets: By minimum donation of RM10

www.ticketpro.com.my

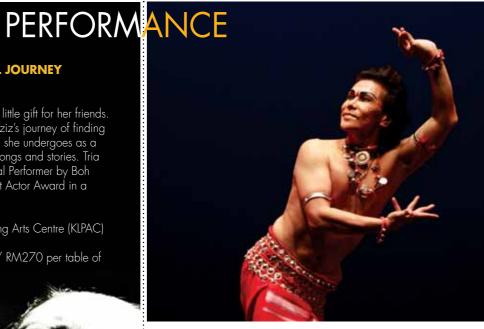
A BUN IN THE OVEN: A MUSICAL JOURNEY (MUSIC CABARET)

Featuring Tria Aziz, this performance is a little gift for her friends. A Bun in The Oven is a retelling of Tria Aziz's journey of finding love, passion and how the transformation she undergoes as a mother changes how she sees love – in songs and stories. Tria Aziz has been nominated for Best Musical Performer by Boh Cameronian twice, and has won the Best Actor Award in a musical by the Short + Sweet in 2013.

19-22 Jun @ The Kuala Lumpur Performing Arts Centre (KLPAC)

Tickets: RM 55 per person with a drink / RM270 per table of 4 with a bottle of wine





QUINTESSENCE: RAMLI IBRAHIM AND THE MPO

Malaysian dancer and choreographer, Datuk Ramli Ibrahim reenvisions the works of Stravinsky, Ravel and Debussy. Although Datuk Ramli Ibrahim is known to Malaysians for his work involving Indian classical dance, he will choreograph a fusion – Asian dance meets classical songs by these great composers.

21 – 22 Jun @ Dewan Filharmonik PETRONAS, PETRONAS Twin Towers, KLCC

Tickets: From RM60 to RM250

www.mpo.com.my

21-22



GOINGS-ON



RAINFOREST WORLD MUSIC FESTIVAL

Bringing together indigenous musicians with renowned international ones, this unique event is now in its 16th edition. Through world music, this festival stages the efforts to preserve Sarawak's rainforests. Among the Malaysian artistes that are going to perform in this festival are Geng Wak Long, Nading Rhapsody and the international artistes include those from the UK, Japan, Indonesia, Canada and other countries.

20-22 Jun 2014 @ Sarawak Cultural Village, Sarawak

Tickets: Adult RM110 to RM130, Child RM 50 to 60 (1-day pass) Adult RM300 to RM340, Child RM130 to RM160 (3-day pass)

SUNSET MUSIC FESTIVAL

Held at one of Sabah's most breathtaking locations (The Tip of Borneo), the Sunset Music Festival is an outdoor musical experience not to be missed by those who wish to be crooned with classical favourites and contemporary melodies by local and international artistes.

One will experience not only beautiful music but the equally beautiful and dramatic backdrop of the sunset at the meeting point of two seas — the South China and the Sulu.

20-21 Jun 2014 @ Tanjung Simpang Mengayau @ The Tip of Borneo

KK JAZZ FESTIVAL

The annual fund-raising extravaganza is back this time of the year, with a whole new line-up of local and international artistes! Now a signature event in Sabah, it aims to not only promote Kota Kinabalu as a destination for tourists, but also to raise awareness on jazz music. Organised by the Rotary Club of Kota Kinabalu (RCKK) and the Society of Performing Arts of Kota Kinabalu, Sabah (SPArKS), the festival works both as a learning and interaction platform for jazz enthusiasts.

13-14 Jun 2014 @ Sutera Harbour Marina, Golf and Country Club's Tennis Arena, Sabah.

Tickets: RM 70 per night per person, RM 100 per person for both nights

www.kkjazzfest.com

13-14



Featuring Vocalise and Second Piano Concerto, which might be the most famous piano concerto of the twentieth century, audiences will be blown away by the haunting beauty of these compositions. Also featured in this concert is French ballet music – Poulenc's Les biches ("deer") and Roussel's Bacchus and Ariane. 14 Jun @ 8.30pm 15 Jun @ 3.00pm, Dewan Filharmonik PETRONAS, PETRONAS Twin Towers, KICC Tickets: RM50, RM70, RM100 and RM130 www.mpo.com.my

Tickets: RM50

www.sunsetmusicfest.my

MISCELLANEOUS

FESTIVAL RAMADHAN

In honour of the Muslim fasting month, this festival features religious programmes such as Terawih Perdana (terawih prayers), shopping in conjunction for Hari Raya, Tilawah & Khatam Al-Quran (Quran Recital), Islamic Tourism (ITC), Ramadhan Bazaar and performances by International Imams and Embassies as well.

1-30 Jun @ Merdeka Square, Kuala Lumpur

www.motac.gov.my



PENANG DURIAN FAIR

For those of you who love durian with a passion (durianists), this is certainly an event not to be missed. Deemed the King of Fruits, it certainly poses a challenge for only brave people to try, especially those who have never tried it before. While it is most definitely an acquired taste, those of you who really enjoy the fruit should make your way to Penang where an entire fair is dedicated to the fruit and other delicacies derived from it.

1 Jun – 31 Jul 2014 @ Anjung Indah, Balik Pulau & Penang Times Square

www.visitpenang.gov.my



MELAKA RIVER FIESTA

USA's San Antonio River Festival has lent an inspiration for our very own Melaka International River Festival. While it solely aims to promote Melaka River, it also includes highlights such as water sports, dragon boat competitions and the parade of decorative floats.

24 May - 23 Jun 2014 @ Melaka

www.tourism.gov.my

SABAH DRAGON BOAT RACE

It is always exhilirating to watch boat races. Sabah has organized a boat race in conjunction with the Duan Wu Festival. The boat race is so exciting that it has Hong Kong, China and Japan joining in. Feel the adrenaline rush course through your veins as you watch local and international teams fight for the first place!





GAWAI DAYAK FESTIVAL

Sarawak's indigenous people, predominantly the Ibans and Bidayuhs, celebrate the harvest festival, dubbed Gawai Dayak. They are adorned with their traditional costumes while they carry out ceremonial offerings of home-made rice wine ('tuak') and plenty of traditional food. These offerings are made to the gods of rice and prosperity, and the sight is certainly one to behold for locals and tourists alike.

1-2 Jun @ Throughout Sarawak

Tel: +6082-423 600 www.sarawaktourism.com

10 | KL LIFESTYLE | 11



TADAU KAAMATAN OPEN HOUSE CELEBRATION

Anyone who is familiar with Sabah would most definitely be familiar with Tadau Kaamatan. Come and join the celebration in Sabah and feast your eyes on the cultural performances and enjoy the traditional delicacies, while fostering unity and harmony among people from all walks of life!

7 Jun 2014 @ Tambunan, Sabah www.sabah.gov.my



FRASER'S HILL INTERNATIONAL BIRD RACE

Housing more than 250 species of birds, this event brings together bird enthusiasts from around the world. Birders can enjoy workshops, exhibitions and seminars on birds, nature, wildlife as well as photography.

21-22 Jun 2014 @ Fraser's Hill, Raub, Pahang



IPOH INTERNATIONAL RUN

Attracting over 17, 000 participants from around the world including Singapore, Thailand, the Philippines and Kenya, this world-class marathon is divided into various categoris such as the Junior Men and Women and the Open Category. This event's aim is to celebrate the essence of sportsmanship, world peace and friendship.

15 Jun 2014 @ Ipoh, Perak

www.tourism.gov.my



Known as one of the prime events in Malaysia this year, this event features dazzling lights of floats that are decorated from all fourteen states in Malaysia. Enjoy the display of Malaysia's flora and fauna and the variance of what makes each state unique.

14-22 Jun 2014 @ Tasik Marina, Putrajaya

www.motac.gov.my

1MALAYSIA MEGA SALE CARNIVAL

It's that time of the year for you to take out your wallet! One of three of this country's biggest shopping seasons is back and well, it's time to shop and eat to your heart's content!

28 June to 1 September



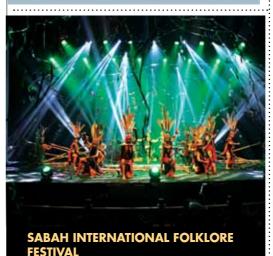
AROUND MALAYSIA

FATHER'S DAY

Dads – a son's first hero and a daughter's first love. He's the one you look up to

Father's Day was initially inaugurated in the U.S. to complement Mother's Day and to celebrate fatherhood and male parenting. Anna Jarvis, who had previously campaigned to make Mother's Day an officially recognised holiday, decided that fathers should have a similar holiday to honour them as well.





Since Sabah is rich in culture, it would most definitely be eye-opening for those who wish to take part in the Sabah International Folklore Festival. This event's objective is to promote culture tourism and the sharing of cultures from around the world. East meets west as they entertain you with their unique traditional songs and dances!

23-28 Jun 2014 @ National Department for Culture and Arts, Kota Kinabalu, Sabah

www.sabah.gov.my

PESTA SAN PEDRO

The descendents of the Portuguese fisher folk have been celebrating the San Pedro Festival since the 1930s. This festival is all Portuguese – from the dances, music, floats and food, especially the famous Devil's Curry!

23 Jun-29 Jun 2014 @ Portuguese Settlement, Ujong Pasir, Melaka

www.tourism.gov.my



Sensational heartthrob and committed father

By Siti Wajihah Kholil

COVER STORY

Born in Pasir Ris, Singapore on Feb 23, 1976, Aaron Mustapha Aziz is an actor known for his versatility in many romantic, heroic and gangster roles on the television and movie screens. This sensational hearthrob has captivated audiences with his convincing acting ability and has now become a household name for loyal viewers throughout Singapore and Malaysia.

From minnow to hero

Aaron who described himself as 'just an ordinary guy' started working at the age of 13 to help his mother, as his father passed away when he was about a year old. He was jumping from job to job in search of better opportunities. He had worked in the service line as a waiter, an air conditioner technician, a car salesman, and even a cleaner at Changi Airport. Indirectly and unknowingly, his working experience served him as a great acting class before he ventured into the film

industry. Having to come across a number of indecent and ill-mannered people taught him to put on a positive facial expression despite the internal fume. Thus, his talent and acting skills developed, which at the time, he himself was not aware of.

His interest in acting started as what Malays would call 'gerak hati' or a hunch. His dream as an aspiring actor grew over time. Working in split shifts as a waiter at the Harry Ramsden's fish and chips restaurant in Singapore, he pondered upon his lack of interest in the job. One day during his break, he discovered an advertisement for Manhunt. Despite the risk of something uncertain and no longer having a monthly income, he resigned. Leaving it all behind, he registered for the Manhunt Singapore 2000 competition.

With the guidance of Singaporean actor, Lim Yu Beng, he climbed to the top in

Singapore's film industry with starring roles in hit television series such as War Diary and Heartlanders. However, it was his acting in Cinta Bollywood that grabbed the attention of one of Malaysia's finest filmmakers, Erma Fatima, who encouraged him to penetrate the Malaysian film industry. Aaron is remembered for his many roles in various television drama series that secured top rating. Among his many dramas were Haryati 2, Janji Diana, Sumayyah, Sadiq & Co, Dilemma Wanita, Cahaya Kasih, Malam 7 Likur, Emel Emilda, Tahajud Cinta, Stanza Cinta, Nora Elena, Jiwa & Lara and more. He was not only a regular on television, but his consistent appearance in the local cinema grabbed the attention of the public. Many of the films he was involved in collected millions at the box office. His fame grew through films such as KL Gangster 1 & 2, Evolusi KL Drift 1 & 2, Bohsia: Jangan Pilih Jalan Hitam and Pisau





The Aaron Aziz wave

Even though Aaron had already won awards in Singapore, he had yet to set a platform for himself in the Malaysian film industry. However, he continuously proved that he does have the talent and devotion for acting. Over time, he gained recognition and was nominated for Malaysia's most prestigious awards. In 2010, he won as Best Supporting Actor at Anugerah Skrin (Screen Awards). Then when the movie Ombak Rindu (2011) was released, the Aaron Aziz wave spread like wildfire. Immediately, his popularity soared to the sky.

The film Ombak Rindu is an adaptation from a novel written by Fauziah Ashari. The movie became a huge phenomenon and collected more than 10 million at the box office. His role as Hariz, a rich and tough egoistic man with a hidden soft heart, was very convincing. The on-screen chemistry between his character and Izzah (Maya Karin) made a strong impact on viewers by leaving the audience with tears of sadness and joy. It

was then that Aaron was at the peak of his success. He won as Most Popular Male Actor and also won the final award of Most Popular Star of 2011 at Anugerah Bintang Popular Berita Harian 2011 (Berita Harian's Most Popular Star Awards).

Family man

Macho, cool and goofy at times, Aaron is a very grounded and a direct person. He may be extraordinary to his fans, but to himself, he is ordinary just like everybody else. He does not get fame get the better of him. Most importantly, he does not pretend to be someone else, unless he is acting of course. In spite of his success, the one role that is a priority to him outside of work is none other than being a husband and father. "Regardless of anything, my family always comes first," said Aaron.

Married to the beautiful Diyana Halik in August 2003, who is also his manager, and blessed with three kids, Danish Anaqi (10), Dwi Ariana (8) and Dahlia Arissa (4), Aaron admitted to being very protective of his children and the main reason is the fact that he grew up without a father. He said, "When I was a year old, my father passed away. I don't know much about him except what my mother told me. It's the only way how I know how my father was. I always tell myself and God that I don't want my kids to grow up the way I grew up, without a father figure."

Being in the television and film industry has its sacrifices. For one, he could not always be there for his loved ones. Aaron's first fatherhood experience was in 2004 when his son, Danish Anaqi, was born. He recalled, "It was very exciting and scary because I didn't know what to expect. All I know is that I just wanted my child to be healthy." After a while around mid-2005, it was a difficult period for him as he commuted back and forth from Singapore to Kuala Lumpur, striving hard to work his way up to provide for his family. He would sneak out when his son was sleeping because he did not want him to see him go.

With his second child, Dwi Ariana, the moment his wife was due to deliver, he was called to do the film, KL Drift. The baby was delivered but he had to immediately leave after. Although he was upset, it was out of his control. Luckily his role in the film was a very anary character, so he used his role to vent out his inner feelings. As he was aettina more offers. Aaron did his best to cope with his hectic work and not being around for his family. Despite being away, he tried to see the situation with glass half full. "If this was what it would take to be a father and provide for my family, I accepted it. Maybe it was not so bad as I am sure that there were many others who were struggling out there with worse situations," said Aaron.

However, with the birth of his youngest, Dahlia Arissa, Aaron no longer wanted to be away from his family. "It was hard for me but harder for my wife. She had to cope with being a mom and dad when I was not there. When the kids asked her where was, it was difficult for her to answer," said Aaron. Travelling back and forth between Singapore and Malaysia gave him neither stability nor certainty. "I couldn't have one foot here and one foot there," he said, "When things became clearer, I made the ultimate decision to bring my whole family here to Kuala Lumpur. As long as I come home, I see the kids and they see that I'm there, that's all that matters to me."



On discipline and beliefs

When it comes to his children, Aaron would do his utmost best to make them happy and give them anything they want, provided it is reasonable. He admitted that sometimes when his kids wanted sweets even though they were not allowed to, he would sneak it around his wife to give it to them. However, when it comes to disciplining his children, he strongly opposes the method of corporal punishment. "I see parents hitting and beating their kids with a belt and all. The people of the olden days believed it to be the right way of teaching your kids but I really don't. Discipline is still discipline, but hitting your children is not what being a father is all about," said Aaron. He ensures that his children live in a loving and happy home. But when they are in need of discipline, he would change his tone of voice to show his seriousness. He would be more firm towards them so his kids would know to reboot their behaviour in a positive manner. You can still be a disciplinarian father without being violent.

Aaron shared that his role as a father now is no longer solely as the provider, but also a leader and a spiritual guide for his family. Currently, his focus for his children is to slowly instil them with Islamic values, especially in their daily prayers and the other basic obligations. His method to do so is not to use fear but rather more of a gentle approach, a fatherly one. He believes that fulfilling religious obligations should not be based on fear, but on sincerity, and this is what he wants for his children, for them to pray to God with sincerity.

To all fathers

With a huge career, an understanding wife and him as a responsible father. Aaron shares his advice with all fathers. Every child on his or her own is a beautiful miracle and is a 'rezeki' or means to greater sustenance. He came from a place where people are afraid to have a second child and are even more scared to have a third child and more. The reason being is out of worry that it is too expensive. He said, "To me, don't think like that. If you have faith in God, He will have faith in you. If you think that people are the ones who determine your sustenance and abundance in life, then you have to reset your mind. No child is a burden, but a blessing."

Special treats for daddy dearest

Father - a daughter's first love, a son's first bero. Being the main provider for the family, our father shoulders a lot of responsibilities in making sure that the family has everything they need - food, education, accommodation, etc. So, be sure to grab the opportunity to show our appreciation for everything that your father sacrificed for the family this Father's Day. It doesn't have to be something fancy or luxury as small little thoughtful things would pull the trick in putting a smile on him. It's the thought that matters.

Whisk him away for a surprise holiday

Who doesn't like surprises? Plan a getaway or holiday in advance – it can be a roadtrip to a nearby city or an escape to an island. Let everyone in the family be well-informed about it while keeping it as a secret from your father. On the scheduled date, grab your father, hop into the car with the rest of the family and off you go on the planned holiday. While this may send some chill down your father's spine, we're sure that it won't take long before he is all hyped up with excitement like a little kid.

Spend a quiet day at home

With everyone celebrating Father's Day on the same day, most places and restaurants will be packed with people. Instead of joining the crowd, why don't you plan a little celebration at home? One thing for sure, you can definitely take your own sweet time indulging in the delicious homemade dishes and make quality conversations with each other without having to worry about the waiting crowds. You can be certain that he will be pleased and delighted to have his family with him without any interference on that day.



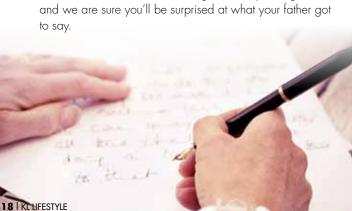
5 Throw a p Who doesn't love father? Invite all hi turn it into a memo

Throw a party in the house

Who doesn't love a party that is held to honour a father? Invite all his best pals and their families and turn it into a memorable group celebration for him. Not only you get to fill the atmosphere with laughter, joy and happiness, you'll get to learn more about your father through his friends as well. Who knows, your father would be having the time of his life as he shows off his family to his pals.

Write your father a letter

We know it sounds cheesy but hey, nothing would be more precious than a handwritten letter that is filled with thoughts and love. Write him a poem or an essay – your fondest memory with him, all the silly jokes you shared and above all, the well-spent time with him. Tell him how much you love and cherish him for it will certainly leave your father overwhelmed with happiness, knowing that his children appreciate him. Better still if you could get your father to do the same – some fathers are not good at expressing their love and we are sure you'll be surprised at what your father got to say.



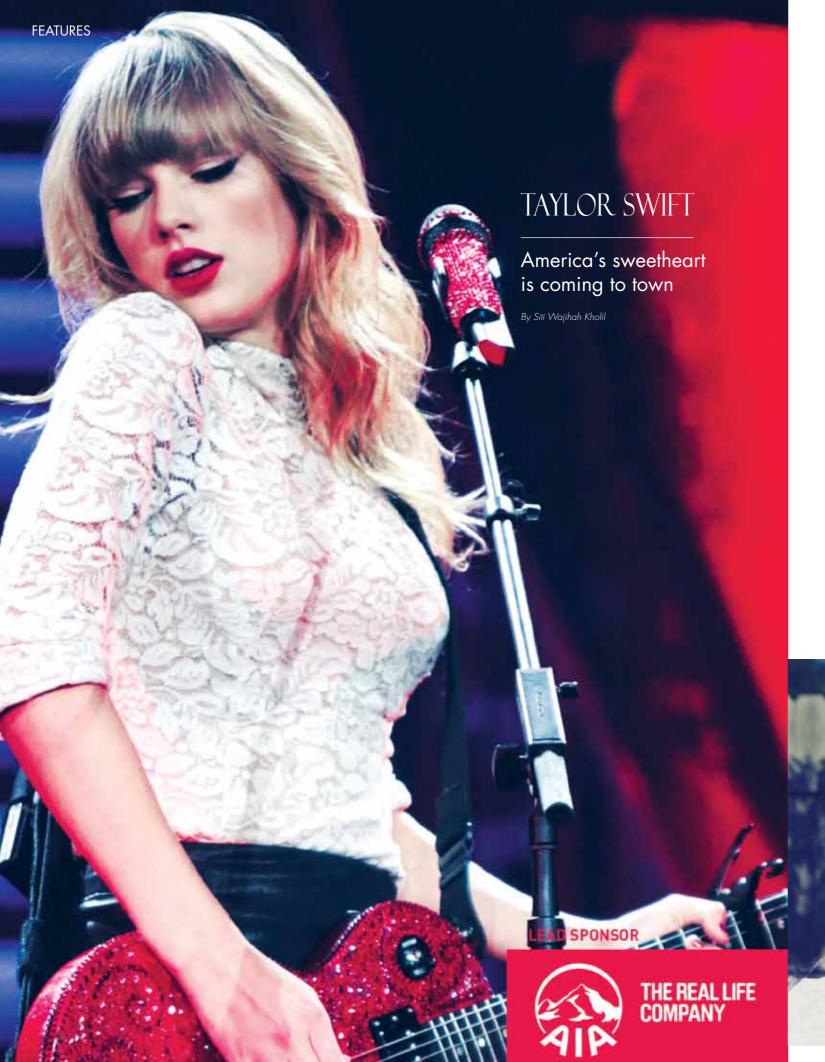
2 Make this day a 'dad time' day

Skip all the fancy and expensive gifts and restaurants for Father's Day. Instead, shower him with the gift of time spent together and doing the things that you both enjoy. Switch off all your smartphones and ditch all the gadgets – let your father have his family all to himself on that day. Spend the day doing activities that all of you enjoy together, be it picnic, fishing, camping or mountain climbing. You will be surprised how simple things like this is exactly the gift he has been looking for all this time.



is not entitled to benefits like annual leave. A father is on call 24/7 when it comes to the family's priorities. Thus, let this Father's Day be an off day for him from his role as a father and let him spend the day as how he likes it. Doesn't matter if he spends the day lazing in bed, goofing around or having some boys' day-out with his friends – after all, he owns the day and deserves a good break on Father's Day.





oung, talented and successful, Taylor Swift is a singer-songwriter loved by millions worldwide for her girl-next-door image as well as her unforgettable tunes and youthful lyrics. Her narrative-style songs have made her a global phenomenon as her albums have sold over 26 million copies and resulted in 75 million digital single downloads.

Taylor Alison Swift was born on December 13, 1989. She grew up in Wyomissing, Pennsylvania but then moved to Nashville, Tennessee to pursue a singing career in country music at the age of fourteen. An independent label, Big Machine Records, signed her on and she became the youngest songwriter hired by the Sony/ATV Music publishing house. In 2006, she made her debut with her self-titled album which established her as one of America's top country artistes. Her third single, "Our Song" became number one in the country music scene and earned her the Best New Artiste nomination at the 2008 Grammy Awards.

The same year, her second album, Fearless took the world by storm. The lyrics, "You'll be the prince and I'll be the princess, it's a love story baby just say yes," was chanted by fans everywhere. Well you have to admit, the song is really catchy. Ever since the release of "Love Story" and "You Belong with

Me", her name and music internationally spread like wildfire. Swift seized four Grammy awards and was the youngest to ever receive Album of the Year award for the album, America's highest honour in the music industry. She is the only female artiste in music history to hit the one million mark in the first-week sales figure twice in a row for her albums, Speak Now (2010) and Red (2012).

Other works of Swift include acting and composing. She voiced for the character Audrey in the 2012 movie, "Dr. Seuss's The Lorax". She was also a part of the "Valentine's Day" film by Garry Marshall and had a cameo on the hit television drama. CSI. She also contributed the end credit song for the film, "One Chance" entitled, "Sweeter than Fiction" and was involved in the soundtrack of the blockbuster hit movie, "The Hunger Games", which won a Grammy award for best song written for visual media and was nominated a Golden Globe for best original song. Over the course of her career. Swift has earned seven Grammy Awards, fifteen American Music Awards, eleven Country Music Association Awards, seven Academy of Country Music Awards and twelve Billboards Music Awards. She was also honoured the Country Music Association's Pinnacle Award and received two Golden Globe nominations.

AlA Bhd. has announced its lead sponsorship of Taylor Swift's sold-out The Red Tour concert presented by Cornetto in collaboration with AEG Live and Parallel Media Group. AlA is also working with PR Worldwide and Ticketpro for ticket distribution and will be teaming up with selected publications and radio stations to run a series of mini contests for Taylor Swift's fans.

For more exciting news, be sure to visit AlA's Facebook page at www.facebook. com/AlABhdMalaysia to participate in the 'Real Music Never Stops' contest. Why? Well, here is your chance to not only win exclusive merchandise and concert tickets, but also to meet and have a photo taken with Taylor Swift in person! So get ready to rock with America's sweetheart at Stadium Putra Bukit Jalil, Kuala Lumpur on June 11, 2014 at 8.30pm.

Please note that the tickets for Taylor Swift, The Red Tour Live in Kuala Lunpur concert are sold out. Should any seat becomes available, it will be released by selected Ticketpro outlets or at www. ticketpro.com.my. For any inquiry, contact PR Worldwide: +603 7493 3020 or Ticketpro: +603 7880 7999.





SPOTLIGHT, THE LARGEST AUSTRALIAN CHAIN IS COMING TO MALAYSIA!

Promising a unique, inspiring and convenience shopping experience for Malaysians without having them to break the bank.

By Jane Bee

es, you hear it right! The internationally renowned mega chain-store Spotlight will be opening of its flagship outet at the Ampang Point Shopping Centre this July.

Owned by Spotlight Retail Group, one of the largest Australian owned group of superstores in the southern hemisphere, Spotlight is known for offering the largest range of fabric, craft, party and home interior products in Australia, New Zealand and Asia with the best prices in town and bargains galore taking place every now and then.

Spotlight will be occupying more than 200 square metres of retail space that will house more than 150,000 products divided into six categories. The store will be featuring a wide range of high-quality products yet of great valuefrom internationally renowned brands ranging from Home Furnishings,























22 | KL LIFESTYLE | 23

FEATURES

Manchester (bedding), home décor, dress and fashion fabrics and all the way down to craft, hobby and party essentials.

"The first store in Malaysia is rapidly taking shape and we're confident it will be a creative hub for home interiors, fashion design, parties and hobby crafts. There's no where like it in Malaysia and we are certain that the market here will enjoy this unprecedented shopping experience," said Spotlight general manager, Roy Sammartino.

Given that many of the products featured are exclusive in Malaysia, key store staff will be sent to Singapore to undergo training to ensure that they have extensive product knowledge. By equipping the staff with these knowledge, it will allow them to offer top-notch customer service to shoppers.

"Staff development is an integral part of Spotlight's business activity and the company is committed to providing all staff with extensive training to give customers valuable product knowledge and advice," continued Roy Sammartino.

The opening of Spotlight in Ampang Point Shopping Centre marks the first of the many stores planned for Malaysia in the near future. The Spotlight flagship store is scheduled to open at the 2nd Floor of Ampang Point Shopping Centre, Jalan Mamanda 3, 68000 Ampang, Selangor this July.

Be sure to visit Spotlight Malaysia's website, www.spotlight.com.my as anyone who visits the website from now till July, 2014 will be able to sign up as VIP member and receive exclusive offers and information about the store's grand opening sale.







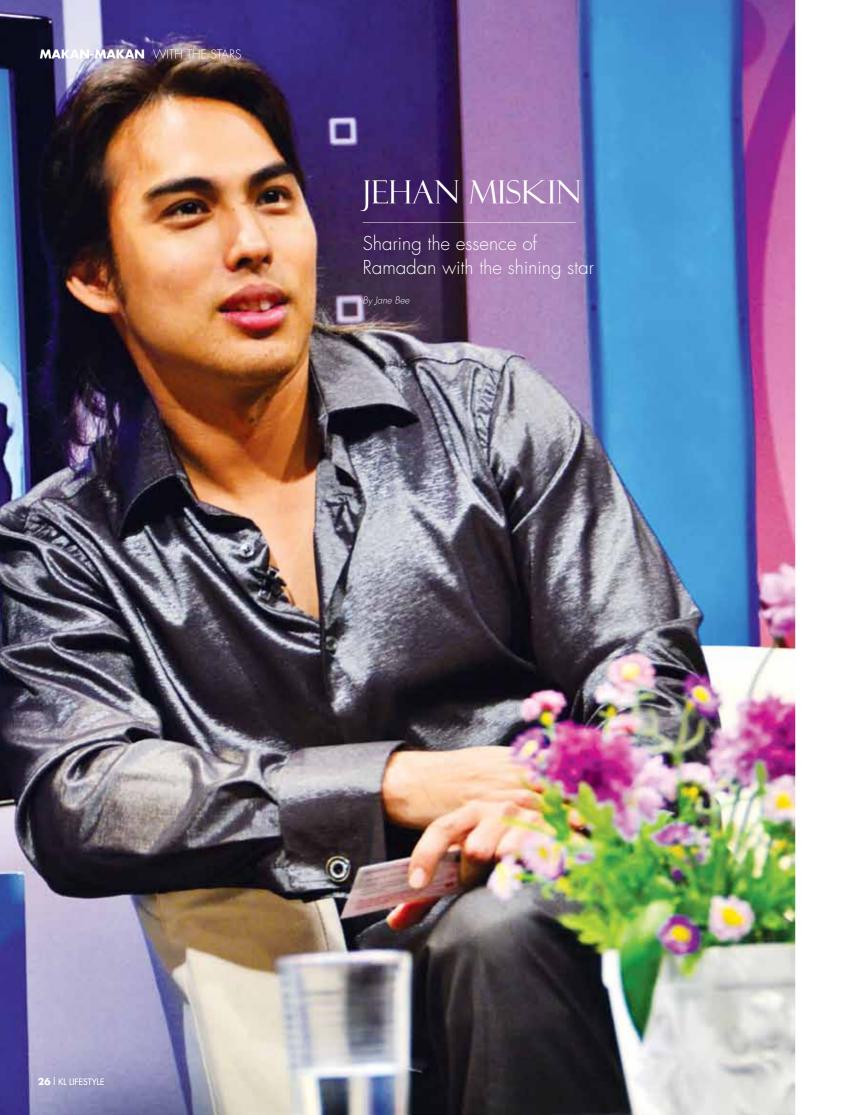
Stich In Time

Launched in November 2006, Stich in Time is a programme aimed to empower women who are living under difficult situations by equipping them with vocational skill that will enable them to generate income on their own in the quest to improve their circumstances.

The programme has since expanded to include many partnerships in Vietnam, Cambodia, Maningrida in the Northern Territory along with other community organisations around Australia. In Vietnam and Cambodia, for example, Stich In Time works closely with The Lifestart Foundation, a grassroots, not-for-profit charity that aids the disadvantaged Vietnamese people to become selfsufficient and Together For Cambodia which runs a children's home and provides vocational training for young people through the Stich in Time centre. Through the programme, women will be employed to sew bags that will then be sold in the Spotlight stores. This allows them to create a sustainable and on-going income that will contribute to enhancing their life.

The Maningrida Fabric Collection, the latest addition to Stich in Time, involves a remote aboriginal community in the Northern Territory where the women are involved in the designing process. The designer has is or her name and design on the piece. Spotlight values integrity and the originality of the art, thus, approval will be sought from the designer prior the bulk production.





aving played the lead in hit TV dramas certainly made Jehan Miskin a household name. Add in his memorable roles in movies such as Qaisy & Laila, Gong, Apokalips and Hikayat Merong Mahawangsa, there is no doubt that Jehan is indeed a very versatile and talented actor. Over the years, Jehan made his name in the acting scene and is known as one of the prominent and award winning actors in the country.

When we first met Jehan Miskin, he certainly caught us by surprise and charmed us with his personality. If words are needed to describe him, it would definitely be easygoing, funny, bubbly, down to earth and the list would just go on and on. After all, how can one forget the charming heartthrob that appeared in Manjalara and Awan Dania 2 & 3 easily?

With Ramadan coming in less than a month's time, we are fortunate to be given the opportunity dine with Jehan in one of his favourite buka puasa spots, Pulau Ketam Steamboat Village that is located at Desa Park City. Just like many other Malaysians, Jehan has a knack for good food and one can easily spot him in his favourite restaurants every now and then.

"I've been coming to Pulau Ketam Steamboat Village for almost four to five years now. This was a dating spot for my wife and I back then when we were still just boyfriend and girlfriend. We would jog in the park and then had our meal here. Its setting also made it pretty much an ideal dating place for us," he said.

When Jehan first discovered the restaurant, he was surprised by its simplicity. "Everything is so simple here. All you have to do is look at the menu, choose the preferred package and ala-carte dishes and you just enjoy the food. I especially love their lamb stripes and it's literally a must-have whenever I patronise the restaurant. There's no hassle – unlike some barbeque steamboat restaurants where you have to worry that you'll either overcook or burn the food all the time!" he said.

Jehan would sometimes come to Pulau Ketam Steamboat Restaurant for a simple breaking of fast with his wife, family or close friends. While he does look forward to visiting his all-time favourite buka puasa spot that is the bazaar Ramadan, the fasting month also serves as a bonding time with loved ones and friends whom he doesn't get to meet

"Doesn't matter where we are, buka puasa is always a happy time for all of us. We would just bring extra food with us and share it with everyone else – the more the merrier," he said with a laugh.

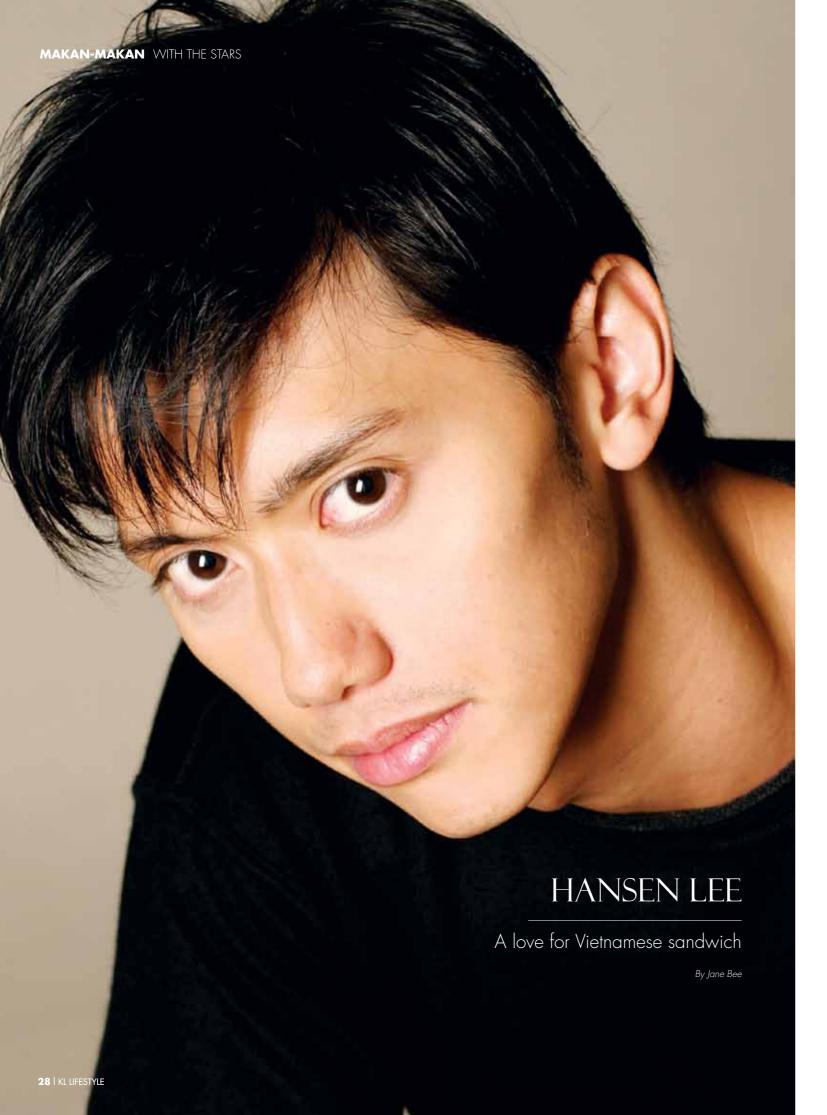
He then shared with us one of his funniest buka puasa moments when he was shooting a show in Sabah last year. "I was there with my manager, Saqid and we were shooting a show called Sabah Roadtrip. The eleventh day of the 12-day shoot marked the start of Ramadan and we were invited to break fast at one of the hotels by the Sabah Tourism officers. The hotel buffet had almost everything and that was the time where all hell broke loose. One should break fast by eating in moderation after fasting for almost a whole day. However, that was not really the case. We ended up with a stomach ache for the first few days of Ramadan," he said, chuckling.

Jehan has been spending lesser time acting as he started his own production house called Mastermind Group five years go. He will be directing his latest action series, 'Seludup' with the aim of raising public awareness on the illicit cigarette trade issue where Malaysia tops the chart in the world.

"The series will go on air in December this year, thus, we have to get the camera rolling the entire month of Ramadhan which falls in July. We will be shooting in a fishing village – the hot weather while fasting month is my least favourite part here. But sometimes, we are left with no choice so I guess we'll just have to motivate and push each other to work harder," he smiles.

Be on the look-out for Jehan's latest production, Seludup this December. With the series coming from Jehan himself, it is definitely something not ought to be missed.





Standing at 6'11" with a carved out body, it is no surprise for one to think that Hansen Lee lives for the runway and modelling. However, Hansen knew he had much more to offer than just looks as he has since carved out a name on his own in the entertainment industry with his talents, whether in hosting or acting.

Hansen Lee didn't start off his career with the entertainment industry but as a personal trainer after graduating in California. He has his fair share of passion when it comes to sports and nutrition and this fitness junkie is one of the first few certified personal trainer and weight management consultants in Malaysia.

His career took a turn when he won the Radio DJ search in 2006. He became a radio DJ with FLY FM and this marked his first step into the entertainment industry. Since then, Hansen continues to shine and shows no sign of slowing down. He has become one of the most sought-after host in Malaysia – having hosted NTV7's Breakfast Show, The Ultimate Prom Night reality series and a number of fashion events and corporate annual dinner functions which saw him interviewing personalities like Michael Schumacher, Tan Sri Michelle Yeoh, Tan Sri Tony Fernandes, Hooberstank and Edward James Olmos.

Hansen also caught on the acting bug when he enrolled in an on-screen acting course with the National Institute of Dramatic Arts (NIDA), Australia. He made a breakthrough with Media Corp in 2009 when he was cast for the hit series, Polo Boys – making him one of the familiar faces in Singapore's acting scene since then. He also filmed for a number of series and film such as Déjà vu, Di Telapak Kaki Bonda, and was cast by one acclaimed director Royston Tan in his special made-for-TV short movie, Birdsong Trilogy.

Despite having to juggle between hosting and acting, a star still has to eat at the end of the day. And Hansen certainly loves Obanhmi, a Vietnamese restaurant that serves Vietnamese sandwiches.

"I first developed a love for banhmi when I was still studying in California. Eating outside was definitely not option at that time as the food cost a bomb! So, when a friend of mine introduced me to Vietnamese sandwich that cost only US1.50, I was thrilled at how good it tasted and fell in love with it instantly. It was the one thing I lived on when I felt poor and lazy to cook too," he said with a laugh.

Thus, when he was introduced to Obanhmi by a friend, Hansen was thrilled when he discovered the banhmi served in the restaurant reminds him of his days in college. He has been frequentint the restaurant since then – once or twice a week or once every



two weeks if he has a hectic schedule. "I pretty much love everything here!" he declared.

We were served with O-Roasty (pork sandwich), O-Ga (chicken sandwich) and O-Sunny (the traditional Vietnamse sandwich). All the baguettes at Obanhmi are freshly baked in-house – the bread is dense enough as it thin and crusty on the outside but soft in the inside. Chris, one of the bosses of Obanhmi, actually went all the way to Vietnam for four months just to learn how to make the authentic baguette!

Paired with ingredients like pate, cilantro and pickled carrot and radish, the banhmi makes a wholesome, refreshing and delicious treat that is almost irresistible. There are various other ingredients stuffed in the sandwich as well. O-Sunny, for example, comes with a fluffy fried egg that makes the whole sandwich simply savourish. Also, Obanhmi is generous when it comes to the portion as well.

Obanhmi's O Summery, a fresh Vietnamese roll served with hoisin sauce, prawn, pork and veggie and O-in-a-bowl, (dry vermicelli with bbq pork, springroll and veggie) should not be missed at Obanhmi as well. Obanhmi certainly brings out the essence of Vietnam through its food and one can simply not get enough of the light, yet healthy and refreshing dishes offered at the restaurant.

"I like to get people to come and try the food at Obanhmi. Good food is meant to be shared and I like to take this opportunity to educate people what makes a good Vietnamese sandwich as well," Hansen said.

Hansen currently hosts the 8Style for 8TV as well as shooting a series, Goal For It! He also does a lot of emceeing, hosting as well as lending his voice in voice recordings as well.

Apart from that, he is into yoga nowadays as he loves the calming aspect of yoga. In fact, he will be spending a month in India to complete his teacher training course in yoga.

"It's something I really look forward to at the moment. Somehow, this reminds me of the time when I spent eight weeks in New York to complete my acting course and another two months backpacking around Europe. It is certainly a memorable experience for me as I like how my mind was blown away by the new things I learned everyday," Hansen enthused.

Obanhmi

No 33, Jalan SS21/56B, Damansara Utma, Petaling Jaya, Selangor **Tel:** 03-7732 8540 **Opening hours:** 9.30am to 9.30pm







This dish is straightforward, yet, it brings along an intriguing and fascinating combination of

Despite its location just five minutes drive away from KLCC, Maison Francaise or French House is relatively well-hidden in Changkat Kia Peng – surrounded by lush greenery and tranquillity that many consider

As we entered the dreamy, white-coloured building, we felt like being whisked away to France almost immediately. The simple decor, painted in only stark black and white exudes a soothing ambiance yet luxurious atmosphere. The pastel floral printed, elegant crystal chandeliers, glimmering glassware and paintings by French artists certainly further enhance the French essence in the house.

In would have thought that one

the heart of the city?

sacred in the city.

would find such a rare French gem

in the form of Maison Française in

As we were seated at our seats, the waiters wasted no time in making sure we were feeling comfortable. Drinks were served almost immediately and they were always attentive with our requests. We were kept in the loop on the food that were served, the names with the summary of the food – which wass a good thing as it enabled us to know the food we were eating.

We started off the meal with L'assiette de saumon fume par nos soins, dorade en tartare et cremeux d'avocar (homemade smoked salmon and seabream with creamy avocado puree) and boy, it took only one bite for it to capture our tastebuds with its simple, yet rich flavour. The smoked seabream mixed with avocado was simply refreshing while the smoked salmon, skilfully cut with its thickness no more than a piece of paper, was very chewy and tender. The salad that consisted of lettuce, pickled radish and rockets further braced the taste of the salmon and seabream

flavours that leaves you wanting more.

We were then served with Le Foie gras chutnev au figues et tomate confite (foie gras toast with fig chutney and tomato confit) and followed by Le Foie veau poele, sauce aux framboiles (seared veal liver with raspberry sauce). Just like the first appetiser, therewas no fancy presentation and ingredients. Each of the dishes consisted of only the main offering accompanied by 3-4 sides. It was prepared in such a way to bring out the best flavour and texture of the ingredients with the sides further enhancing the flavour.

The Le filet de veau poele purie de pomme de terre et sabayon l'orange (veal tenderloin with mashed potato and orange sabayon) was one of our favourite dishes at Maison Francaise. The chef did a splendid job in retaining the original flavour of the tenderloin while maintaining its tenderness, juiciness

and smoothness of texture. With one bite, one can feel the slight trail of saltiness lingering around the taste bud, making it an unforgettable plate of savourish delight. We ended the meal with L'entremet chocolat et manaue (manao and chocolate entremets). the perfect dessert that made our day. The texture of the cake was so smooth and delicate that it basically melted in our mouth with a ting of mango and chocolate left lingering. It was neither rich nor bland, rather, pleasant and refreshing. Had it not for some self-control, there were chances where we would go for second or third serving of the

Maison Francaise certainly lives up to its name when it comes to turning fine dining into an elevated and unforgettable experience with its top-notch cuisine and service. If you are looking for a French restaurant that is excellent in bringing out the taste, be sure to head to Maison Francaise to experience it on your own.







erving French-American cuisine that caters to Malaysian taste buds, Nanny's Pavilion is an eatery that originates from our neigbouring country, Indonesia. It opened its 12th outlet, the first in Malaysia, at the Kuala Lumpur International Airport 2 (KLIA2) last month. Located at the international departure mezzanine floor (L2M), can fill an estimate of 150 patrons. If you are delayed at the airport or you are waiting for someone's arrival or you simply just want to eat, Nanny's Pavilion has what you need for a wholesome meal.

If you are a sweet-toothed, breakfast-type of person, try Linda's peanut caramel butter roll pancake. With peanut butter filled in a rolled pancake and topped with caramel sauce and ice cream, here is a combination that is surely to die for. The soft pancake and slightly nutty peanut butter merging with the sweet caramel sauce and freshly made ice cream that slowly melts in your mouth is simply luscious. Children and adults alike will surely love it. Other selections include the original pancake, which is two pieces of pancakes served with whipped cream and maple syrup, Bryce's crazy chocolate pancake (chocolate waffle served with chocolate

sauce and chocolate ice cream) and Ynez's blueberry cheese roll pancake which is served with Nanny's special blueberry sauce and ice cream. Note that for each dish, you can choose whether you prefer it with pancakes or waffles.

If you prefer something more solid, indulge in Nanny's quality pastas. For something flavourful and spicy, the Cecile's hot tuna spaghetti would be an ideal choice for those who appreciate the east-meets-west fusion. Tuna sautéed with onion and garlic topped over thin and slippery spaghetti, it is one of the most popular amongst the locals. There is also no harm trying the Chantal's Bolognaise spaghetti. With an authentic recipe, this classic pasta dish is different in a sense that the sauce is meaty than saucy, so it does not make the pasta soggy as it is cooked dry-style. Another great pasta dish is Fitz's Carbonara Fettuccini. This pasta combines cream, onion and garlic with bits of beef bacon with all the flavours fused into the fettuccini, making every bite an absolute



Nanny's Pavilion also takes pride in its drinks, especially its coffee. Freshly brewed upon order, the coffee is scented of fresh coffee beans. Be it the regular coffee, grandpa's espresso or Patrick's float cappuccino, you will leave Nanny's with your cup completely empty. Another drink worthy of mentioning is the lemonade, a mixture of lemon and blueberries. As Nanny's signature drink, it is naturally sweet with a sharp tang



that comes from the sourness of the blueberries. Different from most lemonade, you can spoon out plenty of blueberry bits at the bottom of the glass and enjoy. Other drinks that are available include hot or iced chocolate, chocolate or vanilla milkshake, strawberry juice, orange juice, red dragonfruit juice, iced tea, iced lemon tea, iced lychee tea, a range of hot tea, mineral water and soft drinks. If you are craving for dessert, they even have homemade ice cream sundae.

The décor of Nanny's Pavilion was designed to specifically suit its location in KLIA2. With a Porte Baggage concept, the ambiance emits calmness where visitors can relax and take their time to enjoy their meal. With wood chip tables, chairs, sofas, racks and luggage for props, Nanny's Pavilion combines the modern and vintage. In addition, the staff are well trained and disciplined. Alert, attentive and polite, they show a warming welcome. Observing them at the counter, interactions between co-workers were all smiles and joy, like they are family to each other. Good hygiene, incredible service and simple menu, Nanny's Pavilion is an eatery of great quality and delicious food.





rince 2003, people have been buzzing about Sao Nam restaurant in Bukit Bintang. Sao Nam serves a range of authentic Vietnamese cuisine with French, Indian and Chinese influences due to the country's history. The menu is constructed by consultant chefs, Madam Cam Vam and the award-winning Phan Minh Thien from Vietnam. Voted as the best restaurant in Tatler's Malaysian Best Restaurants for 2005-2012, it is no wonder that the eatery has gained wide media coverage locally and internationally.

A must-try appetiser is the deep-fried chicken rolls (cha gio), minced chicken with strips of carrot, yam and wood ear mushroom rolled in fine rice paper and deep-fried to golden crisp. Another appetiser is the beef la lot, a northern Vietnamese spring roll that mixes beef with lemongrass, garlic, soy, shrimp paste and fried shallots rolled in wild pepper (kadok) leaves. There is also the shrimp on sugarcane (chao tom), a delicacy from central Vietnam made of minced prawns with fish paste wrapped around a sugarcane stick and then deepfried. However, we highly recommend the fresh prawn spring roll (goi cuon), originating from the southern Vietnam region. Freshly rolled chicken slices with chives, lettuce, mint, vermicelli and prawn served with hoisin sauce, the delicious taste will haunt you just after one bite. Other recommended appetisers include the Vietnamese crispy pancake, fresh vegetarian soybean spring roll and fresh vegetarian soy bean spring roll.

Sao Nam is also highly recognised for its delicious salads. The one worth highlighting is the award-winning dish from Chef Thien, the mangosteen and prawn salad (goi mang cut). It is a unique dish that combines mangosteen, dried squid, grated fresh coconut and chicken slices topped with fresh tiger prawns, peanuts and sesame seeds, served with a special kumquat dressing. Sweet and savoury, this salad leaves a long-lasting impression. Another lovely salad is the lotus root salad (goi ngo sen) which is lotus root with carrot, onion, fried shallots chicken and prawn served with fish sauce dressing. Spoiling your palate with zest and sweetness, your mouth will not stop watering for more.

One of the restaurant's specialties is the duck in tamarind sauce (vit sot me). It is braised duck with carrot, ginger and tamarind sauce that is mildly sweet, perfectly seasoned and light to eat. The sauce balances the duck beautifully. Other dishes that Sao Nam serves include the grilled chicken with honey (ga nuong mat ong), which is chicken marinated with garlic, five-spice powder, chilli, fish sauce, pink pepper and grilled, topped with honey and accompanied by deep-fried sticky rice puffs.





There are many more delicious main courses,

Sao Nam Bukit Bintang is in a post war building with an architecture that exudes old colonial feel. With props against brightcoloured walls and dark contemporary furniture, it radiates the essence of Vietnam. The staff are welcoming, attentive and friendly as they greet their customers warmly. Most of the food here are very low in oil and grease. Even if the items are deep-fried, when you eat it, the oil is minimal. Here is a place where you can indulge healthily and happily.

noodles and vegetarian dishes for you to try.





leave its patrons in amazement almost instantly with its food.

As we walked into the restaurant, we fell in love with its simple classic and woody interiors that resemble the Japanese restaurants we saw in Japanese dramas or movies. Its straightforward and simple décor is simply pleasant to the eye, bringing out the Japanese essence.

Dining at Sushi Hinata means you can forget about noodles, teppanyaki and yakitori for a while as its menu is limited to mainly sushi and sashimi. All the ingredients used are flown into Kuala Lumpur all the way from Japan every Monday, Tuesday and Friday which will be expertly sliced by the master chef. One thing for sure, patrons can certainly expect top-notch, authentic and fresh sushi and sashimi at all times

Our meal started off with a platter of side dishes – seabream fish roe, sliced octopus, marinated herring roe, stewed tuna, fore squid and Japanese vegetables. The side dishes came in small portions, nice enough to kick-start our appetite with the simple yet irresistible flavour. As we indulged in it, we found ourselves in astonishment at how the preparation brought out the best of the original flavour and texture of the ingredients. Add in the refreshing Japanese vegetables, it was by far the best side dishes we ever had in Kuala Lumpur.

A dining experience at Sushi Hinata is not complete without sushi and sashimi prepared by Master Chef Hideaki Oritsuki, a renowned sushi master with years of fine dining experience who hails from Nagoya, Japan. He certainly left us feeling astounded with his

graceful and sophisticated skills in preparing sushi and sashimi as everything seemed so simple and smooth with him!

Our sushi consisted of blue fin tuna, right eye flounder, marbled sole, tuna belly, Japanese horse mackerel, yellow tail, salmon roe and sea urchin. Each of the sushi rice is shaped by hand and prepared by only adding in blended vinegars from a special recipe. It brings out the natural taste of the rice which further enhanced the flavour and texture of the ingredients. Oh, did we mentioned that Sushi Hinata served one of the most splendid and heavenly sea-urchin sushi – one that literally melts in your mouth with a tingling sweetness and freshness treat lingers in your mouth.

Next came a plate of divine sashimi that consisted of blue fin tuna, tuna belly, seabass, yellow tail, horse mackerel, botan prawn and clam. The chef certainly did an excellent job in retaining the delicate texture of each ingredient. As it was served fresh, each slice









of sashimi gave a pleasant sweetness along with a tang of saltiness and felt as if it melted in our mouth while being crunchy and chewy at the same time.

We ended the meal with Grilled Red Snapper and Tempura. Not only the tempura was not oily, it was very crispy and savourish. The Tempura also did not left us feeling nauseous, instead, it actually freshened up our taste buds with a whole new taste!

If you love surprises, be sure to order the Omakase. Omakase, which basically means "I'll leave it to you" in which you are entrusting the chef to create your meal. With skilful chefs like Master Chef Oritsuki around, we are pretty sure that you'll certainly be more than pleased with their selection.

Sushi Hinata certainly lives up to its reputation as one of the best Japanese restaurants in town We left the restaurant feeling satisfied, excited and in awe at the same time. With delicious food that is almost indescribable in words, it won't be long before we find ourselves back for more.

FOOD HUNT FOOD HUNT

Oriental Noodles Northold

Amid the wide variety of cuisine available in Malaysia, we sometimes find ourselves craving for a bowl of noodles that offer a taste of home. In this issue, we sure are more than delighted to share with you our favourite pick of oriental noodles in town.

By Jane Bee

Stir-Fried Asam Laksa (RM7.50)

The asam laksa we knew all this while is the one that comes with broth. Thus, when we first heard of stir-fried asam laksa, it sure tickled our curiosity. And boy, we sure are glad to have checked it out as it turned out to be one of the best asam laksa we can get in town! The ingredients used and the taste is exactly the same as the normal asam laksa, except that it does not come with broth. The chef is very skilled in preparing this dish – to think that he actually managed to retain the spicy and sour flavour without overlooking the texture of the noodles is simply incredible.

Hakka Marble Restaurant No 10, Jalan 34/154, Taman Bukit Anggerik, 56000 Cheras, Kuala Lumpur Contact: 012-290 0538 Opening Hours: Tuesday to Saturday (3.00pm to 12.00am), Sunday (2.30pm to 11.30pm) & Closed

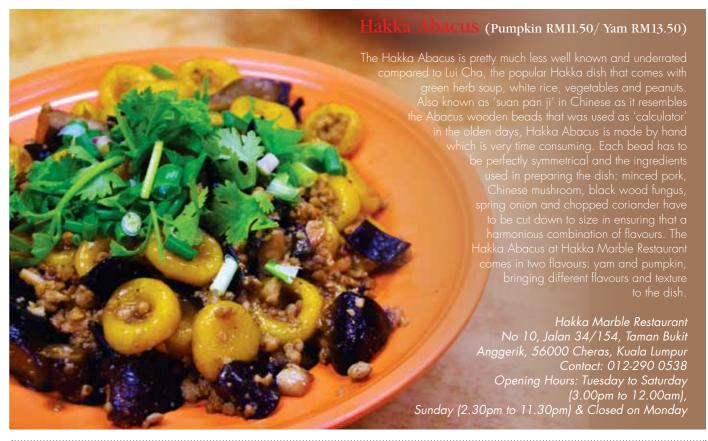


Special Curry Mee (RM8.00)

Doesn't matter if it's curry mee from Kuala Lumpur, Penang or lpoh, we love all of it! After all, how can you resist the shining curry broth that is so fragrant with the spices? Hidden in Ialan Taman Intan Baiduri is our favourite stall that serves a heavenly bowl of curry mee with well-balanced flavours and smooth curry that gives a perfect tang of spiciness and saltiness. Besides, they are very generous when it comes to the portion and ingredients, which is a total plus point!

Stalls facing the roadside Jalan Taman Intan Baiduri, Kuala Lumpur Contact: 016-222 4120 Opening Hours: Monday, Thursday to Saturday (1pm to 8pm), Sunday (8.30am to 3.00pm), Closed on Tuesday and Wednesday





Ngau Kee Beef Noodles

Ngau Kee Beef Noodles is basically a must-eat food when you are at Tengkat Tong Shin. Operating for over four decades, it is one of the oldest beef ball noodle shops in town as well as one of the lunch and supper food fixtures in Kuala Lumpur. There is a variety of noodle dishes such as mixed beef, beef ball, beef innards, soup or dry offered. Oh, in case you are not into beef, fret not as they serve pork as well! Our favourite is non other than their dry wantan-like-springy noodles that come with a generous splash of meat sauce, soy sauce and minced pork as well as the unforgettable bowl of beef/pork soup. Now, who can resists a flavourful bowl of noodles?

Ngau Kee Beef Noodles Tengkat Tong Shin, 50200 Kuala Lumpur



Honey BBQ Char Siew With Noodles

Char siew and wantan mee, who can ever resist such a combination of springy noodles and savourish char siew? But Zhia's Kitchen Restaurant does not serve only delicious food, but food that reminds you of home. The restaurant offers an extensive range of typical Chinese food such as Fried Pork Belly with "Nam Yee" Rice, Golden Spicy Beef with Rice and Sour Fish Fillet with Rice. The next time you feel a little homesick, you know you can always ease the homesickness with a taste of home at the restaurant.

Zhia's Kitchen Restaurant Lot OB2 G-U3A, Ground Floor, Oasis Boulevard 2, Sunway Pyramid, No 3, Jalan PJS 11/15, Bandar Sunway, Petaling Jaya, Selangor Tel: 03-7494 4833



38 | KL LIFESTYLE KL LIFESTYLE | 39 **STREET FOOD HUNT STREET FOOD HUNT**





Roti Boom RM0.50/roti

Mini but magnificent, the roti boom was the bomb! Roti boom is similar to roti canai except that it is smaller in size, round in shape and is usually thicker. Crispy on the outside and soft in the inside, dip it in dhal curry and you will be amazed how delicious, yet simple the dish is. It is especially great for those who will be breaking their fast as it is very light. So you will not be too full for your prayers. Add as much as you want if you want more, which you will, and it only costs 50 sen per piece.



Rojak Buah

If you prefer something healthy, rojak buah is great too. Rojak buah is an exotic Malay fruit and vegetable salad. Although there are different ways to prepare it, generally it is a mixture of sliced cucumber, starfruit, jicama, pineapple and mango topped with rojak sauce and crushed peanuts. The sauce is made of chilli paste, tamarind paste, dried shrimp paste, oyster sauce and dark brown sugar. It is really difficult to describe the taste, so the best way to know is to try it for yourself. It only costs RM3!



Sup Kambing RM12.00

You should definitely try the sup kambing or lamb soup. Every sip is savoury as you not only taste every spice and condiment, but you can also taste the infused lamb essence in the soup. The lamb is so tender and easy to eat. You can eat it on its own or with rice and still be amazingly delicious. It is the ideal dish to warm your tummy on a cool drizzly evening. Also great for those breaking their fast during Ramadan. Generous in its portion, it will definitely keep you filled through the night. A bowl of this delicious sup kambing costs



The mee udang or prawn noodle is mind blowing. Mee udang is generally made of yellow noodles, tiger prawns and kangkung (water spinach) cooked with dried chilli paste, shrimp paste, onion, garlic, taucu (fermented black soy beans), tamarind juice, shrimp broth and sweet lime. The noodles are well cooked and so easy to slurp. The gravy is sweet and spicy that every bite is flavourful. It might take some

extra work to peel off the shells, but the tiger prawns itself are delicately sweet and soft to eat. Do not be shocked by the price. Yes, the mee udang is RM20 but it is worth the price as the portion is huge and it

Mee Udang

can fill two or three people.

RM20.00

Scrumptions selections Price depends on dish

Grab a plate of rice and fill it up with some of the tastiest dishes such as chicken curry, sautéed vegetables, shrimp sambal, fried chicken and many more for you to choose from. As Ramadan is coming soon, it will be the best time to eat at Naan Corner Ampang Jaya. You can order from the ala carte menu or select your preferred dishes from the all-you-can-eat buffet spread. Bring your friends and family, and have a happy breaking fast time. Even if you are not breaking fast, feel free to enjoy a lively feast of Malaysia's best food varieties.





40 | KL LIFESTYLE KL LIFESTYLE | 41

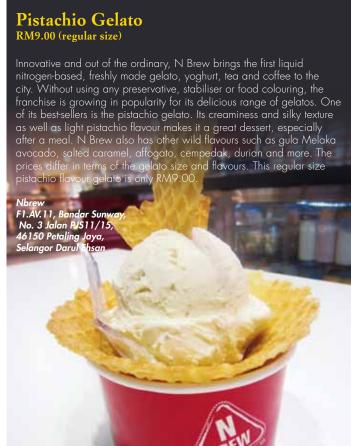
I Scream for Ice Cream

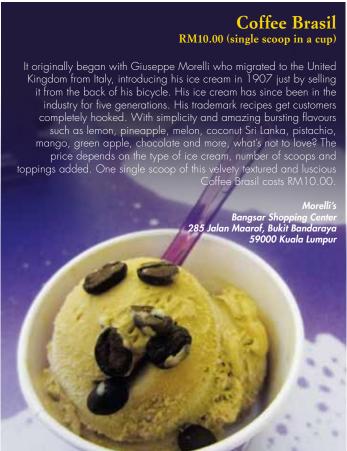
Ice cream – the world's most loved dessert by all generations, be they children, teenagers, adults or the elderly. Now, ice cream has varied flavours and styles in the way it is prepared from country to country. From classic flavours such as vanilla and chocolate to exotic durian and dragonfruit, whether it is in the form of frozen yoghurt, sorbet or gelato, ice cream in general is always very well celebrated.

By Siti Wajihah Kholil













LUXE TRAVEL LUXE TRAVEL

PALAZZO VERSACE

Setting a new class in grandeur and luxurious holiday experience.

By Jane Bee

visit to Australia is never complete without a trip to Queensland's Gold Coast, Australia's favourite holiday playground that is renowned for its breathtaking scenery and endless stretch of beautiful beaches. However, if one is looking for an ultimate holiday experience at the tranquil Gold Coast, Palazzo Versace is definitely the place to be.

Just like the jewel in the crown of the Gold Coast holiday experience, Palazzo Versace is the one place where visitors from all over the world would gather specifically just to enjoy its strategic location, fine wines and food as well as luxurious surrounding. It is located just 80km south of the Brisbane International Airport (70 minutes' drive), 35km north of the Gold Coast Airport (30 minutes' drive), 3km north of Surfers Paradise (5 minutes' drive) and 30 km from Gold Coast Hinterland (35 minutes' drive), making it a superb location that is accessible almost from anywhere without having the need to do much travelling.

First of its kind, Palazzo Versace is an avantgarde hotel that is built based on a concept that carries a combination of design features from both the opulent palaces of Europe and the classical architecture of Roman times. Opened on Sept 2000, Palazzo Versace is one of the world's best hotels that allow its visitors an opportunity to experience the ambience of Europe's eminent lifestyle brand.

As one enters Palazzo Versace, one will be greeted with traditional palace designs with a sumptuous foyer and dining areas followed by the accommodation in the left and right wings ('Ala Sinistra' and 'Ala Destra'). Not only does it feature 200 luxury international hotel rooms and suites, it also has 72 self-contained luxury condominiums that come with either two or three bedrooms. Visitors can make their pick of their preferred type of rooms: Superior King Room, Superior Double Room, Lagoon King Room, Lagoon Double Room, Lagoon King Room with balcony, Lagoon Double Room with balcony, accessible rooms, Superior Suite (60 sgm), 10 Deluxe Suite (80 sgm), Lagoon Suite (60 sqm), Broadwater Suite (80 sqm) and Imperial Suite (160 sqm).





All the rooms in Palazzo Versace feature a dual spa-bath, private bar, tea and coffee making facilities and turndown service where all the homewares and accessories are from Versace. Visitors will have a choice of pillow menu that features five different styles that are specially designed to ensure ultimate comfort. Private butler service, assistance with packing and unpacking along with a variety of other personal services are available upon request

For an exclusive dining experience in Palazzo Versace, be sure to check out its restaurants - Il Barocco, Vanitas, Le Jardin and Vie Bar + Restaurant. Each of the restaurants offers a complete different experience, Vanitas, for example, is the signature restaurant of Palazzo Versace with a cellar with more than 400 varieties of wine while offering

Visitors can be certain to be pampered with an unforgettable experience from an array Australia's largest and most exclusive spa retreat, provides a sophisticated, stylish and luxurious sanctuary for one to balance mind, body and spirit. Their fitness and wellbeing centre, on the other hand, features the leading edge of Wellness System technology by Technogym, the preferred equipment of the

restaurants, health club and other facilities. The hotel also offers a complete unique five-star picnic basket delivery to on-board chefs and 24-hour security that sees the availability of the maring staff to assist the vessels and its crews all the time.











of luxury and high-performance sports cars finally hit Malaysian shores with the launch of the McLaren Kuala Lumpur showroom in October last year.

The opening of McLaren Kuala Lumpur marked the 41st retail location in McLaren Automotive's 25th global market expansion within the span of two years. The iconic British brand is represented by Sime Darby Auto Britannia Sdn Bhd, subsidiary of Sime Darby Motors and the sole distributor for McLaren Kuala Lumpur and marks the third collaboration between Sime Darby Motors and McLaren Automotive after McLaren Hong Kong and McLaren Shanghai.

"This is our third collaboration with McLaren Automotive and we look forward to successfully expanding the brand in the home country of Sime Darby Motors. Similar to McLaren Shanghai and McLaren Hong Kong, we will be leveraging on our intimate knowledge of the local market coupled with our steadfast commitment to excellent after-sales service in order to propel the brand forward in Malaysia," says Dennis Ho, managing director-Malaysia, Sime Darby Motors.

claren Automative, British manufacturer The McLaren P1, the 903 brake horse power (BHP) McLaren hybrid hypercar and the successor to the legendary McLaren F1 also made its presence felt during the launch of the McLaren Kuala Lumpur showroom. It is the ultimate expression of McLaren's engineering expertise and with only 375 units available worldwide, the McLaren P1 is since sold out in the market.

> The Mclaren 12C and 12C Spider are available for purchase at McLaren Kuala Lumpur. The first in a new range of highperformance sports cars from McLaren Automotive, the 12C was derived from the McLaren's Formula 1 world championshipwinning Formula 1 heritage. Among technology that was borrowed from the Formula One that was incorporated into the 12C includes the one-piece carbon fibre MonoCell chassis, Brake Steer and an 'active' aerodynamics McLaren Airbrake – resulting in a car that is driver-focused while offering class-leading all-round performance with the best efficiency standard at the same time.

Meanwhile, the McLaren 12C Spider is built with the same formula of engineering expertise

and innovative design as McLaren 12C. With the structural integrity of the vehicle built into the same MonoCell chassis found at the centre of the 12C, it helps to minimise the flex across the chassis as well as nullifying the conventional requirement of additional support around the doors and pillars. This enables the 12C Spider to remain lightweight at only 1,475kg while preserving the top-notch performance and dynamic. The 12C Spider is also equipped with M838T engine with the capacity of 3,799cc, twin turbo technology, 7-speed Seamless Shift dual clutch Gearbox (SSG) as well as the horse power of 625 PS (616bhp) (460kW) @ 7,500 rpm. Designed from a combination of speed and precision of the 12C with a unique retractable hard top (RHT) folding roof, McLaren 12C Spider is a perfect luxury convertible sports car that offers the best of both worlds - splendid performance and remarkable usability.

Be sure to visit its flagship showroom at Ground Floor, Menara Mudajaya, No 12A, Jalan PJU 7/13, Mutiara Damansara, 47810 Petaling Jaya, Selangor to check out McLaren on your own. For more information, log on to www. kualalumpur.mclaren.com or call 019-339 6888.







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HOTPICKS MEN HOTPICKS MEN

Style your eyes

You can never go wrong with Jimmy Choo's eyewear collection to add to your style whenever needed. This REA pair of sunglass features a soft rectangular wraparound shape, embellished with a snake effect texture on the front and a striking, signature buckle detail on the temples. Grey with shaded mauve lenses, it simply goes well with summer. Also available in Havana, nude and black, here is your chance to get stylish! Price: RM1,010





Belt it out

Subtle and unique is this brown Aztec embossed belt from Topman. Its clean edge with a rustic vintage buckle imparts a modern, yet antiquated look to its wearer. The faint Aztec tribal design gives it a distinct feature and its beautiful brown colour reflects earthy summer, suitable for the casual, still exclusive, outdoor look.

Price: RM99

Formal with flair

If formality is your forte, this Ben Sherman brown leather Derby shoes will get you walking out the door mighty proud. Its smooth surface of top-quality leather is ultra-stylish and suitable for corporate occasions, events and dinner functions. Make a grand entrance with every step as Ben Sherman is an experienced brand. It never fails to give



you the best comfort of formal wear with flair. Price: RM496



A handsome hand-carry

This briefcase from ZARA is incredibly handsome and you can't help but notice how it radiates such a rock-ish vibe. Pitch black and glossy, it screams gallant and panache to anyone who owns it. With a secure double handle and a sling, you can use it either as a carry or a messenger bag, convenient and practical for casual or office use. Price: RM249



Summer sophistication

Sophistication has always been one of the trademarks of BOSS. For summer 2014, the brand introduces the Five Continents: Africa, a collection of menswear that discovers the eastern coast of Africa. The look features a scheme of vibrant coloursmeet-luxury for a striking formal look. Here is a chance for all men to exude their exotic style with finesse, which is perfect for the summer. Price: RM6,900





Effortlessly Stylish

Light weighted, flexible and minimal logo design, BOSS Orange Asian fitting Eyewear Collection is the perfect eyewear with a dedicated Asian fit. Featuring a navigator front shape with metal temples and the brand's iconic detail on mono-block end pieces, this eyewear would definitely enable a man to look his best, almost effortlessly. Since it's a musthave accessory this season, why not take this opportunity to make this eyewear the latest addition to your father's collection this Father's Day?

Attention Stealer

Designed to drive fascination, Davidoff's Velocity Gent Automatic Moonphase certainly steals attention with the timepiece set against a dauntless matt black with a brilliant white. This piece does not only elicit interest with its flawless design, it also employs a finely crafted Swiss self-winding mechanical Caliber Movement. Available in stainless steel or red gold, this piece of art would certainly make a perfect gift for father dearest.



Dad and Football Go Together

In celebrating Father's Day and World Cup in the month of June, Sacoor Brothers has introduced the limited edition collection of football clubthemed version of polo shirts that is designed specially for you and your dad. The collection is designed after seven countries - France, Argentina, Brazil, Germany, Spain, England and Italy. Nothing would beat the special touch it brings when you are rooting for your favourite team with your dad during the game.



Versatality Is Key

Salvatore Ferragamo's Rudolph Derby in Blue Ink is all about being stylish and smart. With a combination of a new audacious sole with a wide leather strap that embraces the foot and sophisticated colour, this derby illustrates the latest fashion trend among urban men. There is no other better way to get your father excited with a pair of fashionable shoes that is so versatile for daddy to pull it off with any attire.





KL LIFESTYLE | 51 KL LIFESTYLE | 50

HOTPICKS WOMEN





Sapphire, the symbol of faith and devotion is the leading light in Gubelin's latest line of classical jewellery creations, Belize. Classy and timeless, saphires have been used in royal crowns for centuries. This celestial stone is said to be capable of protecting the wearer from treachery and deception. The necklace from the Belize collection contains 4.17 carat sapphire with the cornflower blue centre stone itself holding 30 smaller sapphires and 1,870 brilliant-cut diamonds. This piece of stunning necklace is certainly worthy of a queen, for sure.

Sealed With A Bling

Diamonds are not only a woman's best friend, but also a source of inspiration and fascination during Tesoros Del Imperio, also known as the Golden Age in Spain. Carrera y Carrera did exquisite work in capturing and reflecting the grandeur and grace in one of itscreative lines, Isabel. The jewellery, designed in white gold with diamonds and yellow gold with diamonds makes a perfect seal to symbolise eternal commitment as well as a sense of romance and infinite purity.

Underlying Beauty

Fendi certainly makes a bold fashion statement with its latest collection of sunglasses, Iridia. The cat's-eye shape and retro-inspired frame in Optyl and the pyramidal oversized crystals surrounding the lenses exhibit an aesthetic and perfect combination of retro-futuristic design with stylish feminine allure. The free lenses and the geometric and flat design metal temples conveyed a feeling of lightness – almost weightless. With such elegance and sophistication, Iridia is indeed a must have fashion accessory this season.



Hello Comfort!

•

Most of us would be more than willing to compromise style over comfort. However, being stylish no longer requires a painful sacrifice with TOMS. Inspired by the traditional Argentinian footwear, TOMS breathes new air by being hip and fun with colours and shapes without losing the comfort.

Classic Must Have

Sain Laurent Classic Sac De Jour has it all – class, edge, sophistication, elegance and versatility. Comes with tubular handles, accordion sides, compression strap with tabs and embossed Saint Laurent signature. The ladies would certainly appreciate the versatility of this bag. Be it for formal or casual occasions, you can certainly count on this bag to further add glam to your attire.



KLAS ART AUCTION JUNE 21, 2014

KLAS ART AUCTION MALAYSIAN MODERN & CONTEMPORARY ART EDITION IX



AUCTION DAY: SATURDAY, JUNE 21, 2014 4.00 PM

Nexus 3 Ballroom, Level 3A Connexion@Nexus

No 7, Jalan Kerinchi, Bangsar South City, 59200 Kuala Lumpur

Kuala Lumpur Full Showcase

June 5 – June 20, 2014 KL Lifestyle Art Space 150 Jalan Maarof, Bukit Bandaraya, 59100 KL

By Kathlyn D'souza



Ahmad Zakii Anwar Legong 6, 1998 Acrylic on canvas 120 x 180 cm RM 60,000 - RM 120,000

The way Ahmad Zakii Anwar employs his expertise in chiaroscuro techniques lends more mystery to one of the most enthralling dances in Asia – the Legong. The artist, better known as Zakii, has always been intrigued with the human figure, its capacity, and the relationship between the physical and spiritual existences. This time he captures them in a stunning painting of a woman performing Bali's traditional dance.

With the same air of mysticism and play of colours that he usually brings onto canvas, he creates a dark background so that the viewer will focus only on the dancer during a performance that is characterized by posture, elaborate footwork, gestures and expressions. Captured in this photorealistic piece of art is the typical posture of a Legong dance – legs half bent, torso shifted to one side, elbow heightened and fan captured in hand mid-motion.

The Balinese dance was the theme for Zakii's second solo exhibition, Distant Gamelan. It was held in Singapore and officiated by Ambassador Dato' N. Parameswaran. Prior to the exhibition, Zakii had traveled to Bali, and within 9 days generated paintings revolving around the mystical ritual dance – a dance that was claimed to be a possession by spirits or a channel for visiting gods.

Upon commenting on his exhibition, he said, "Underneath all that grace and violence is an intoxicating spiritual undercurrent that is irresistable. The unity of mind and body driven by a spiritual force that at times allow the artist to transcend himself."

Beginning his career as a graphic artist after graduating from MARA Insitute Technology of Malaysia, he focused on advertising. Later on, he delved into fine arts, notably known for his strikingly realistic portraits and paintings. He is one of the most accomplished Malaysian artists, both locally and internationally.



Ismail Mat Hussin Bachok Fishermen, 1979 Batik 50 x 68 cm RM 7,000 - RM 15,000

Batik is no longer considered an substandard form of art, used solely for textiles and material to adorn the body, but it has evolved into a form of artistic and visual appreciation. Ismail Mat Hussin is one of the prominent artists who incorporates batik into his paintings and infuses his entire being into his work, making the viewer feel as if they know the artist himself just by looking at the painting. It is both endearing and warm.

The inspiration for Ismail Mat Hussin's consistent brand of paintings is not constructed merely for the sake of art, but it is something that comes from within, from his own person. How his work is shaped is heavily influenced by inherent traditional and cultural legacies from the East Cost, and that is a particular trait that is rooted in him.

This piece presents tranquility, reminisces of the past and daily experiences of people in the East Coast. The earthy, dim tones are something Ismail Mat Hussin has a proclivity for, using them often in his works. These colours are stable, friendly, calm and safe.

Ismail Mat Hussin was born in Kota Bharu, Kelantan. He developed an interest in batik at the mere age 12 years old and picked up his batik skills from well-known artist Khalil Ibrahim and art teacher Yusof Abdullah. His career began as a violinist for Radio Televisyen Malaysia Kota Bharu, but he left and decided to put his all into painting.



Jeihan Sukmantoro Face, 1990 Oil on canvas 40 x 50 cm RM 5,000 - RM 7,500

The flat black eyes can be unnerving, and the more one studies it, the more intriguing it gets. If there was one trait in art that is distinctively Jeihan Sukmantoro, it would be the deliberate painting of black on the eyes of his subjects. It is most certainly different if not disconcerting.

Perhaps it is what makes the paintings so dramatic and eye-catching. There were several theories on why the hollow eyes are ever-present in his paintings. One, was that Sukmantoro has always been known to be rebellious when it comes to art and that he refused to conform to the conventional ways of painting the eyes. The other theory was that he was hoping to achieve an ethereal effect, something out of this universe. All these theories and speculations were put to rest when the man himself resolved the whodunit behind this trait, saying, "We are all walking in the darkness of mystery, we still don't know where we'll go." So then, the eyes signify the unknown, the darkness and the mystery in human beings.

Women are usually this artist's subjects, mainly because he feels that they are mysterious, inimitable and something that is meant to be admired though not necessarily understood. His drawings are also flat, likened with wayang kulit that he was inspired by when he was younger. As in this piece, Sukmantoro normally draws his subject in a relaxed, minimalistic fashion, but they are always in an empty space, to signify the "physical and non-physical reality of thinas".

Formerly a student in ITB, Indonesia, he never completed his studies due to his rebellious nature. When he was about 5 years old, he had an accident that left him with a brain injury. He was believed to be dead, but he awakened before he was buried. This experience was believed to play a significant role in his paintings.



Sculpting was not the only thing famous sculptor Ng Eng Teng had an aptitude for. He also possessed a knack for painting.

In this piece, he successfully catches a picturesque moment of fishermen at a bay a long time ago in Teluk Bahang, Penang. He does this in the style of Chinese painting, having learnt the skill from various art teachers, one of whom was Georgette Chen. The faded, washed-out look to this piece of oriental painting gives it a nostalgic and historial mood – which is apt, considering this was painted in the 1960s, over forty years ago now.

Dubbed the Grandfather of Singapore Sculpture, Ng Eng Teng was born in Singapore in 1934. After training his painting skills under the mentorship of Georgette Chen and Liu Kang, he went on to study ceramics in England. Upon his return, he began to actively and creatively produce large sculptures, most of which became notably famed such as Wealth, Mother and Child and The Explorer. These sculptures are still displayed in public spaces in Singapore. A recipient of Singapore's Cultural Medallion Award and ASEAN's Cultural Award for Visual Arts, he believed in free creation and education.

Ng Eng Teng Telok Bahang Beach Penang Malaya, 1960 Oil on canvas 74 x 54.5 cm RM 24,000 - RM 38,000



Jolly Koh River Birds, 2012 Oil and acrylic on canvas 61 x 122 cm RM 22, 000 – RM 30, 000

Whether it is the wonderful and harmonious hues of colour, the difference in intensity and tones, or that otherworldly atmosphere, this painting is solely and distinctively one of Jolly Koh's. Inspired by his own mind and skills, his style of painting is purely derived from his fantasy world and he morphs them into a tangible form with the combined use of oil and acrylic.

Known as a romantic and lyrical painter, he has incorporated bird-like images into his work (he calls them "chooks") – which dot his arresting landscapes every now and then. The stunning contrasts of his images sometimes were, he admitted, "accidental swirling and blending of colours", which brought about lovely inimitable shapes and forms.

With this piece, he brings the viewer to another world where exists rivers of combinations of various colours, contrasting beautifully with one another.

Jolly Koh was born in Singapore, where he studied for his National Diploma in Design at Hornsey College of Art, London in the year 1962. A year after, he obtained his Art Teacher's Certificate from London as well, and his Masters at Indiana University, USA in 1972. His artworks have been exhibited at the National Art Gallery in Victoria, Australia, Bank Negara Malaysia, the Fullerton Hotel in Singapore and J.D. Rockefeller III Collection, just to name a few.

72 | KL LIFESTYLE

KLAS ART AUCTION

YUSOF GHANI

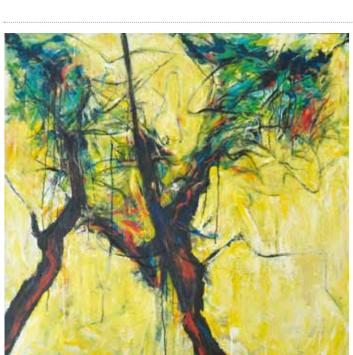
The art master with a message

By Siti Wajihah Kholil

Vusof Ghani is one of Malaysia's most respected and eminent artists. A writer, sculptor, professor, curator and painter, there is no denying that he is a man of many talents. His artworks are always sought after by collectors and galleries, and his showcases are well attended by dignitaries and prominent figures in the art industry. He is very loyally followed by art aficionados as well. Synonymous to Abstract Expressionist in which he is widely known for, Yusof has earned worldwide recognition and numerous accolades. His works are now displayed in various residencies throughout the world, making him an artist worthy of acknowledgment and is the pride of the nation.

Topeng Sketch

Featuring at KLAS Art Auction of Malaysian Modern and Contemporary Art Edition IX this June is Yusof Ghani's Topeng Sketch, 1996 mixed media on paper. The painting portrays a visual that is sketched on the top half while the bottom is painted with shades of earth colours with hints of reds and yellows. The Topeng series was produced by Yusof Ghani from 1992 to 1996. What started as a frequent visit to the National Museum provided him with an inspiration as he began to develop a great interest in two ethnic groups, the Kayan and Kenyah, which is the sole concept of the Topeng series. In 1991, he visited Sarawak to further study his subject matter. Muliyadi Mahamood (2004) in the book "Segerak Yusof Ghani", mentioned that his Topeng series was interpreted as a symbol of the multitude of human attitudes towards the world and other human beings. According to Zakaria Ali (1995) in his review of the Topeng series, the works represent Yusof's vision in a world full of challenges that threaten to destroy any connections to the indigenous world, including artistic ones.



Machang – Hijau Series, 1999 Oil on canvas 122 cm x 122 cm **RM 22,000 – RM 36,000**



Mixed Media on Paper 28cm x 40.5cm

RM 2,500 - 6,000

Machang - Hijau Series

When Yusof Ghani began actively working on his Hijau Series in 1998, he only started out picturing nature in a more scenic way, no hidden or cryptic messages or anything of that ilk. Paintings of nature were merely graphical documentations of places that he had been to. The thought of nature being anything more than just that only materialized much later, and that was when Ghani began to observe nature, gathering his inner consciousness to discern the external and internal elements of nature and the meanings hidden in them. As art critic Charles Baudelaire once stated; "Seeing things and happenings of the world as symbolic is the artist's way of viewing their experience, instead of taking them simply as what they are."

This piece of art, dubbed Machang, is an artistic discourse with nature. Ghani reveals that this piece of art are images of his personal "epiphany", the breaking of barriers that impeded him from reaching his own human awareness and connection with nature.

Essentially, he stresses on the importance of the seas, the mountains and the forests through his use of multiple colours, stating, "Man is naturally very greedy and proud. He has a tendency to destroy the system of nature. Therefore, man has to improve his attitude towards nature."

Yusof Ghani was born in 1950 in Johor and used to frequent a small movie theater as a young boy, where he developed a predisposition towards painting. He received a scholarship to study art at George Mason University, USA, where he studied Graphic Art and proceeded to pursue his Master's in Fine Art at Catholic University, Washington. Upon returning to Malaysia, he began lecturing in Universiti MARA Institute of Technology. Most notably known for Abstract Expressionism, his other popular series are Topeng, Wayang, Segerak and Biring.



Kwan Chin Vegetable Seller II, 2013 Batik 84 x 150 cm RM 9, 000 - RM 13, 000

Taking batik to an entirely new level yet again with another piece of Kwan Chin's distinguishably vivid-coloured depictions of Malaysian life, the Vegetable Seller II is a harmonious deluge of lively colours. His theme here is forthright and uncomplicated, no intricacies or hidden messages behind it - it is a very stunningly done piece of batik artwork, pure visual bliss. The only complication in this piece is his technique in executing it, from the laborious tasks of producing batik material from scratch to the detailing of the figures and scenery to the colours painted on them.

Kwan Chin captures the mood of an arguably rowdy scene at the marketplace, and the intensity and boldness of the colours with which he uses on this piece makes it seem very alive and animated.

Born in Kepong, Kuala Lumpur in 1946, Kwan Chin attended the Nanyang Academy of Fine Art in Singapore during which he learned how to use traditional art materials. Shortly thereafter, he delved into the world of advertising but once he was introduced to batik, it instantly changed his career path. His batik pieces are rich in colour and his work is known around the world, having been exhibited in London and Miami.



Posing in this batik piece is an elegant, graceful woman. Seah Kim Joo showcases his skills for detailing with his intricate designs that surround the subject of the piece. With the stonewashed-like brown colouring, he gives it a more aged, antique quality to it. The classical appearance teamed with the poised woman makes it both haunting and mysterious.

Born in Singapore in the year 1939, Seah Kim Joo was raised in Terengganu, during which he was exposed to the process of traditional batik-making. He studied at the Nanyang Academy of Fine Arts in 1959 before returning to Malaysia to enhance his batik skills through his travels around the east coast. After having won the First Prize at the Malayan Federation Open Art Competition two years in a row, he has then been recognised for his use of dye-and-resist technique in batik. His murals have adorned the Singapore Pavilion, and one of his paintings was selected for Singapore's commemorative stamp series.

Seah Kim Joo Lady, Undated Batik 59 x 43.5 cm RM 4,500 - RM 7.500



Multhalib Musa In Bloom 1, 2013 Stainless Steel with Concrete Base 75 x 22cm x 17cm RM 4,000 - RM 9,000 "My work is is derived from what could be and what exists - what is meant to be experienced and what is actually felt. Imagination and reality."

Muthalib Musa, like many other sculptors, are ongoing in their pursuit to find that one point between balance and flight for the sculptures. Through the integration of technology and inspiration, and ongoing debates of the tangible versus the intangible, a new complex relationship between art and architecture is nurtured. After all, for the longest time, art has always been thought to have a correlation with architecture.

This piece employs a combination of geometry, computer design, mathematical equations and the technology of laser-cut machines. Each set of steel are kept ajar and stacked upon a vertical axis in random twists and turns, in a rotating motion. It does give the impression of a flower or plant about to bloom. It is also, in a way, an abstract form of art. The different twists and turns that contributed to the end-product signify different thoughts, feelings and mindset, all of which helped in inventing something aesthetic.

Muthalib Musa was born in Penang in the year 1976. He has always been interested in drawings and has won many competitions as a child. The most important and recent competition that he took part in was the Oita Asian Sculpture Exhibition and the Open Competition at the Fumio Asakura Memorial Park in Oita, Japan where was the Malaysian nominee and the Asian finalist. His background in architecture pushed his career into that of of a sculptor.



Ismail Latiff
Water Dance ... Green Pond, 1999
Acrylic on canvas
98 x 139 cm
RM 14,000 - RM 24,000

Water landscapes have always been something that takes your breath away. The smooth, flowy movement and the light reflected off them is clearly something to behold. Ismail Latiff, creator of magical canvases, translates the formation of waves and ensuing collisions into an art "dance".

He captures the depth, the clarity of the water and very beautifully so that the viewer is almost tempted to reach out to touch it, expecting to feel water enveloping their fingers. This paradisiacal piece is bathed in wonderful colours, resembling tiny, colourful fish swimming excitedly around a spot. Latiff's canvases are truly what dreams are made of.

Ismail Latiff is a Melaka-born artist who trained formally in arts at MARA Institute of Technology. His artworks of both the mystical and abstract kind are known locally and internationally. Having started off his career in advertising before switching to fine arts, his philosophy of life and work is "Art is Life and one of the best introduction to art is Nature."

ART FEATURES



Peter Liew Morning Market, 1997 Oil on canvas 65 x 79.5 cm RM 4,000 - RM 7,000



Zao Wou-Ki
The Temptation of the
Occident, 1962
Lithograph printed in colours
38 x 28 cm
RM 4,000 - RM 7,000



Jailani Abu Hassan

Drawing for Aqsa, 2011

Mixed media on paper

RM 3,000 - RM 5,000

39 x 29 cm

Awang Damit Ahmad Iraga - Sketsa V, 2004 Mixed media on canvas 61 x 61 cm RM 4,500 - RM 9,500



Ismail Latiff
Ratu Ayu Purnama Biru No. 3, 2012
Acrylic on canvas
48 x 48 cm
RM 3,000 - RM 6,000



Khalil Ibrahim East Coast Fishermen, 1998 Ink on paper 13 x 13 cm RM 1,200 - RM 2,500



Raphael Scott Ahbeng Forest Flair II, 2012 Acrylic on canvas 90 x 119 cm RM 6,000 - RM 9,000



Tajuddin Ismail Innerspace - Mindscape No 8, 1990 Acrylic on Board 122 x 122 cm RM 8,000 - RM 18,000



Cheong Soo Pieng Untitled (Water Kampung Night), 1961 Ink and colour on paper 91 x 45 cm RM 26,000 - RM 42,000



Chong Siew Ying
(A) I can't help falling in love with you
(B) I knew I loved you before I met you
(C) Love is in the air, 2000
Acrylic on paper mounted on canvas
25 x 50 cm (diptych) x 3 pieces
RM 2,800 - RM 5,000



Soon Lai Wai Song of Earth 6, 2013 Oil on canvas 150 x 60 cm RM 4,000 - RM 9,000



THE FINE ART OF FABRICS

Honouring Malaysia's artistic tradition

By Siti Wajihah Kholil

pril 29, 2014 saw the inaugural exhibition of The Fine Art of Fabrics exhibition at the Central Bank of Malaysia (Bank Negara Malaysia) in Sasana Kijang, Kuala Lumpur. The launch began with an opening speech by the deputy governor, Dr Sukhdave Singh and attended by one of Malaysia's honourable dignitaries, Tun Dr Siti Hasmah Mohd. Ali.

As the lifeblood of a nation's creative heritage, textiles have an elevated position in Malaysia. While the country is blessed with cultural richness and diversity, it is reflected in the various forms of traditional wear that have become the essence of our cultural identity. However, many do not realise the eminence of the art upon fabrics through its colours and textures. As art involves continuous experiments and innovation, there were artists in the Malaysian art scene who had the spirit to bridge the gap between 'fine' and the decorative.

The Fine Art of Fabrics exhibits the works of three artists. One was a pioneer who brought attention to the fine art of fabrics, the late Datuk Syed Ahmad Jamal. He also strived to detach the discrepancy between artist and craftsman. The cause was then followed by his protégé, Sivam Selvaratnam who is known for her colourful creations. She was dubbed the master of various media, with textiles occupying a place in her output, ever

Sasana Kijang, Jalan Ďato' Onn, 50480 Kuala Lumpur.

April 29 - Aug 8, 2014

(Except the first 3 days of Hari Raya) The Fine Art of Fabrics, Level 3,

Musem and Art Gallery, Bank Negara Malaysia,

Daily 10am – 6pm

Time:

since her "Malaysian Sunshine" masterpiece. She also mentored the last of the trio, Fatimah Chik. She, on the other hand, discovered her greatest inspiration through nature and developed a fresh new Southeast Asian expression of aesthetics by abridging different traditions.

The Fine Art of Fabrics is the first exhibition to host the stunning pieces of these artists together. With the help of Tan Sri Azman Hashim, ExxonMobil Malaysia, Balai Seni Visual Malaysia, the Islamic Arts Museum Malaysia, Museum of Asian Art (Muzium Seni Asia), the Palace of Culture (Istana Budaya) as well as the artists and their families, the display of the collection of their artworks was made possible. It serves to inspire a new generation of artists to pursue this art niche as well as appreciate this artistic practice.

The Central Bank of Malaysia has always been one of the strong backbones of the local art fraternity. Back then, the chairmen and CEOs of the banking institutions used to have several days of annual meetings where the occasions were used to allow the exhibition of artworks in support of Malaysian artists. Over the years, the paintings were bought and accumulated which turned into a collection of artworks, hence, the existence of The Fine Art of Fabrics exhibition. Now since it has been officially launched, it is now open to the public until Aug 8, 2014.

76 KL LIFESTYLE | **77**

Open to new experiences and challenges

By Siti Wajihah Kholil

EXPATRIATE LIVING

riginating from Siegen, Germany,
Stephan Sieberg began his career
with Starwood Hotels and Resorts in
1989. Having been in the hospitality industry
for more than 25 years, his career flourished
due to his determination and hard work. His
vast knowledge and experience has made
him a self-motivated and competent leader,
bringing him to countries such as Bulgaria,
Albania and Poland. In November 2013, he
was appointed as the new general manager
of the Sheraton Imperial Kuala Lumpur Hotel.

1. How did you start your career in the world of hospitality?

I always like to work with people, so I decided to go into the hospitality industry. I started as a dish washer at the Sheraton Frankfurt Hotel in Germany, which was one of the biggest hotels in Europe at the time. Everybody told me that in order to become a general manager, you have to start from the basics and understand it. From then on, I jumped from one role to another and ended up where I am today.

2. You started from the bottom-up, what is the secret to your success?

If I know, I would tell you. Well, sometimes you need to be at the right place at and the right time. What is important is you need to have an open approach. If I were to say that I wanted to stay in Germany for the rest of my life and that I didn't want to leave home, that would've been very difficult. You have to have an open mind, explore new ways of doing things and always challenge yourself. If you're open to the world, the world will open to you. You also have to love what you do. If you don't love what you do, you won't be successful.

3. When was the biggest turning point of your career?

I guess the moment you really leave home. Whenever you sign the first contract abroad, that is when it gets serious and you know you're moving up. For me, I had the opportunity to decide whether I wanted to go to London or Sofia, Bulgaria. I decided to go to Bulgaria to explore a completely different country and a different part of Europe. That really was the biggest change. That was

my turning point started and that was when I got into the international rhythm of relocating. However, still, the most important thing is to have your family who supports you and are with you.

4. Is this your first time living in Southeast Asia? What was your and your family's reaction to moving to Malaysia?

Yes, this is my first time here in Asia. I'm very adventurous. I like to explore cities and this is one of the reasons why I entered this industry. I have always felt international. Yes, I have a German passport, however, I feel like a global citizen. No one sent me here because I actually volunteered to come. I looked at my CV and I realised that in years to come, being here would be a great platform for me to develop my career further. My family was looking forward to being here. It was always a family decision. They are absolutely supportive. My son recently turned 16 and he has always been in an international school. After our last posting which was for seven years in Warsaw, he was even asking, "When do we move on?" He was restless. Since he has two more years to finish school, it was the right moment as he can finish it here in Kuala Lumpur.

5. Tell us about your family.

My family is of course with me. My wife was in the incentive industry and we met in a hotel. She's aware of our travelling life and knows that we have to relocate from time to time. As for my son, we have brought him with us since he was nine months old, so he grew up abroad. He has a German passport, but he speaks with an American accent which is very strange. But it's understandable as he has been in an American school his entire life, so he feels more American than German.

6. What did you expect of Malaysia before you came? What do you think of the country now?

If you have expectations, there's a chance of disappointments. It's all about the attitude. As long as you're open to a new city, new people, new environment and new job, it's much easier. For sure there was a simple expectation as to the climate. I knew it was going to be summer all year but I never knew that it was going to rain often. We were much more

positively surprised as it is a big city and it's easy to connect and settle here. KL is a beautiful city. It's a melting pot of cultures, religions, culinary happenings and there's a lot going on. Here, you have a variety of places to go. For me and my family, it never gets boring.

7. Was it easy for you and your family to adapt living in Malaysia?

It was very easy to adjust. We were not looking for German groceries, restaurants or community as we are more like global citizens. We are not afraid to try the street food and talk to the people. We drive around on our own even though it's a bit different as we're used to the left hand drive. The variety of food here is so massive. One day we go for street food, the next day we look for something up-scale; it depends on our mood. This city offers all varieties and all levels of whatever you want. This makes it so interesting for us because you have so many different influences of the cuisine such as Chinese, Malay, Indian, Thai and even European. So it never gets boring. I do admit, though, you do have to watch your weight here.

8. Any interesting experience that happened while here?

Being new to the city, we were confused with the toll system. We had no clue what is Tunai, Touch N' Go or Smart Tag, so we weren't sure which booth to drive to. For sure, we drove in the wrong one. So when you drive in the wrong one during heavy traffic, imagine 50 cars behind all honking at you. But lesson learned, now we know.

9. What do you do in your spare time here in

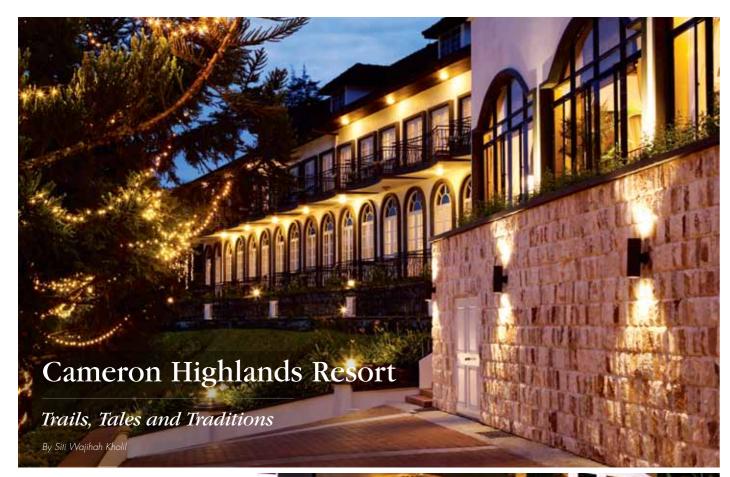
What I would love to do is ride my bike as I am a passionate motorcyclist. I would love to explore the city, find new places, restaurants, hidden places and not where all the tourists go. For sure, explore the country and getting to know the culture a little bit better to see the difference.

10. What are your hopes for Sheraton Imperial

Sheraton KL is definitely an icon for the city. I would like to drive the business to the next level and make a difference. It is all about the people and this is what Sheraton stands for. I want to put our people up front and show our warmth so that the customers would come to Sheraton because of our people and our service.



FEATURES FEATURES



ired and stressed of the city's strenuous working life? Drive away 200 kilometres north of Kuala Lumpur and discover a beautiful holiday destination in the highlands where much of its town remains since colonial times. Cameron Highlands, Pahana invigorates you with its breathtaking sceneries and refreshing cool breeze as its temperature ranges from 15 to 25 degrees Celsius. Relish the wonders of nature to keep your mind at complete ease. Hide away at the Cameron Highlands Resort, a mini luxury resort set amidst tea plantations and rolling hills that will surely wash away all your troubles and worries. This boutique hideaway vows grandeur, romance and reminiscence of Cameron Highlands' grand colonial heritage.

The Deluxe Room is a 38-square metre room furnished with a king four-poster bed or twin beds. The Two-Bedroom Suite is a 62-square metre suite which accommodates a whole personal family of two adults and two children or four adults. The suite shares one spacious bathroom between a double room with a fourposter bed and a twin room. The 51-square metre lunior Suite, on the other hand, is more of a studio-style bedroom with a four-poster bed and an adjacent lounge area with work desk, both opening onto the veranda, overlooking the golf course. Last but not least are the Cameron Suite and Jim Thompson Suite are Cameron Highlands Resort's signature suites with 76-square metres of space. Eash suite has two bedrooms, one with a king four-poster bed and one the other with twin beds, and share a common lounge with comfortable divans.



The rooms at Cameron Highlands Resort encapsulate the nostalgic grace of the days when quality and care was a lifestyle. With 56 well-maintained rooms and suites, every room features a classy colonial design that is expansive and restful. Every room is furnished with tailored teak furniture that combines with the elegance of Jim Thompson's finest quality silk. Its polished timber floors, tall French doors, beamed ceilings and plantation shutters conjure a colonial feel. You can relax. curl up with a good book at the seating area or enjoy the fresh air out at the balcony while sipping a cup of coffee or locally grown tea. With large four-poster beds adorned with soft cushions and fluffy pillows, you will be assured a deep and peaceful sleep.

Meal times at Cameron Highlands Resort are an absolute delight. Guests are able to indulge in the best of English-meets-Asian cuisine. Breakfast at the Dining Room gives you a cascade-style breakfast in a fresh morning atmosphere. You have freshly baked croissants, buns and muffins to start, followed by a choice of an ala carte hot plate menu selection such as waffles, pancakes, big breakfast, and then you have a buffet spread of fruits, yoghurt and cereals. In the evening, the Dining Room transforms into a more romantic candlelight ambiance and a choice of delicious four-course classic Western food

selections. The soups, salads, pastas, steaks and sinful desserts will leave your tummy fulfilled and comforted for the night. You can enjoy after-dinner beverages of soft drinks, cocktails and mocktails accompanied by snacks at the Highlands Bar. Enjoy a game of snooker while you are at it or simply just chill out while the resident pianist serenades a beautiful symphony for you.

Indulge at the Jim Thompson Tea Room, which offers a variety of starters and classic dishes such as Caesar salad, lobster bisque soup, pot roast, lamb cutlets and more, followed by enticing desserts for a sweet finish. Hang around for an English Afternoon Tea complemented by a selection of specialty teas from Cameron Highlands accompanied by oven-fresh pastries, delicate sandwiches, homemade scones, clotted cream, strawberry jam and plump strawberries. If you opt for something more Asian, enjoy an open-air dining concept surrounded by lush greenery at Gonbei, serving delicious steamboat. Simple in menu, yet quality tasting food make the stay even more comforting. With a calm, cool and fresh environment, enjoy delicious courses in a state of absolute tranquillity.

There is much that you can enjoy at Cameron Highlands Resort. For one, have a great morning exercise with a blissful walk at the

Jim Thompson trail with the resort's guide. Jim Thompson, known as the Thai Silk King, left a trail of legendary mystery. Follow the pathway which led to his disappearance that still remains an enigma until today. The resort also has a fully-equipped gymnasium that is open for 24 hours. However, for something more relaxing, you can opt to explore Asia's indigenous healing practices with the awardwinning Spa Village. Revel in its signature experience of Fresh Strawberry Escapade with its Strawberry Tea Bath, Strawberry Body Polish and Strawberry Aroma Massage treatments. The most unique feature of Cameron Highlands Resort is the Fireplace Lighting Tradition at the Jim Thompson's Tea Room or the Reading Room that takes place every day at 7.30pm. Sit by the fireplace with your loved one and enjoy a few drinks of a blissful evening.

The service at the resort is first-class and one of the best ever experienced. The staff are extremely attentive, welcoming, friendly and incredibly polite. Their positive attitude and concerns for your comfort make you feel like a significant being, like a king or queen. This is definitely the ideal place for a great getaway to rest and refresh. Perfect for families and honeymooners, the Cameron Highlands Resort is where you will quench your need for trails, tales and traditions.



80 | KL LIFESTYLE | 81





or outdoor. Fresh, on the other hand, offers a hearty buffet of oriental and western delights. If you are looking for a more casual setting, be sure to check out Cumulus. Nothing would beat the feeling of watching the sunset as you take a dip in the pool while sipping a glass of refreshing drink and accompanied by good music

Be sure to check out the hotel's spa, the Santai Spa to pamper yourself with a gift of relaxation as well. The masseuses were very skilful and attentive in massaging us. They were very quick in figuring out our needs and left us feeling at ease and relaxed at the end of the session. We felt as light as a feather and we actually had a really good night's sleep – the one thing we were deprived of for the longest time.

We felt reluctant to leave Thistle Port Dickson Resort at the end of our stay. As we bid our farewell to the resort, we knew deep in our heart that we would be missing the smiles, warmth, serenity, tranquillity and top-notch services from the resort which will make us find our way back to the resort one of these days.

ver find yourself missing the sound of the sea, the smell of grass and the freedom of running in an open area surrounded by mother nature? If that's the case, Thistle Port Dickson Resort has all the things you are looking for.

Located just 80 kilometres (roughly an hour's drive) away from Kuala Lumpur, Thistle Port Dickson is nestled in 36 hectares of land in Teluk Kemang amidst lush greenery and pristine sandy beach. Be it for a business or romantic trip or a holiday with family and friends, this five-star resort provides top-notch services, facilities and rooms that would definitely make a memorable holiday for everyone.

Thistle Port Dickson Resort comes with range of rooms t to cater to the different needs of its patrons. The rooms are divided into Superior Twin Room, Superior King Room, Deluxe Twin Room and Deluxe King Room that come with a private balcony that overlooks either the tranquil garden or the crystal blue sea. The Premium Suite Room and Indigo Suite are luxuriously furnished with a private living room with splendid breathtaking view of the Straits of Malacca. All the 251 rooms are newly

refurbished with amenities of international standard that are carefully designed to provide ultimate comfort and a perfect work or holiday environment for its patrons.

We certainly found everything we needed in a quick escape from the concrete jungle of Kuala Lumpur at Thistle Port Dickson Resort. The warmth and friendliness showed by its staff upon our arrival certainly amazed us. Not only were they friendly, we absolutely loved how they showered us with smiles and the way they made us feel important. Checking-in was a breeze – the receptionist worked fast so she didn't keep us waiting for long.

We were then directed to our assigned room, the Indigo Suite. Upon entering the room, we marvelled at it spaciousness. There's no fancy décor, in fact, the whole building has straightforward and clean-cut designs that are pleasant to the eye. Our Indigo Suite has a spacious living room, a bar-like counter and bedroom that spells 'comfort' all over. Above all, control on light and fans can be done by remote! It certainly does make everything

The room is lighted with dim yellow lights that create relaxing and calming ambiance. It actually gaves us the very needed peace of mind and took all our worries away for a moment. The soft pillows, warm quilt and comfy bed certainly made the room feel even more homey for us. It also made a perfect place to get inspiration as well!

The room was not the only thing that left us in amazement. As we explored the property, we were impressed with the range of facilities to cater to all guests from all walks of life. There were the video room, movie room and play room, specially for the children. For those who prefer outdoor activities, they can opt for the water sport facilities, tennis court, gym, a brisk walk or a picnic at the huge garden that is so well taken care of. One also can't resist taking a dip in thehuge swimming pool that comes with different depths and water slides.

Not only that, the restaurants at the resort serve an array of local and international delicacies. Chinoise is known for its classic Cantonese and Szechuan delights in a traditional Chinese set up while Glass serves tantalising Italian cuisine in a soothing atmosphere be it indoor







OA Group (UOA), Malaysia's leading property developer recently launched Connexion@Nexus, - the exemplary spot for all occasions from corporate functions, conferences, weddings, cocktail receptions, private dinners and seminars.

With its strategic location in Bangsar South City, Connexion@Nexus is situated at the highest level of the Nexus building with the whole 150,000sqm floor space dedicated for banqueting, functions, weddings, seminars, conferences and corporate events. The venue features three pillarless grand ballrooms, four function rooms, one auditorium and a business centre.

The ballroom were designed specially for occasions like conventions, weddings and other banqueting needs. The ballrooms are 15-ft high and have a contemporary layout with a touch of class. Furthermore, the pillarless ballrooms can be combined into the Grand Nexus Ballroom with a capacity of over 2,600 seating for a larger scale event.

The four separate functions rooms – Spectrum, Prism, Continuum and Reflexion are for smaller and private events such as seminars, talks and corporate luncheons. Each room is able to cater to over 250 seating. It also includes a 297-seater auditorium that is equipped with cutting edge sound and light system, making it a great place for plenary sessions and theatre productions.

For those who prefer an outdoor experience, there is the Gazebo specially for open air events that will be perfect for such occasions as garden-themed wedding reception or small corporate luncheon overlooking the city scenery. Gazebo certainly offers a breath of fresh air for those who seek a new and unique setting.

Connexion@Nexus also comes with facilities such as free car park, audiovisual equipment, teleconferencing facility and digital whiteboard. Its superb location in Bangsar South City also makes it accessible via public transport like the LRT, bus and taxi.

Spearheaded by UOA Hospitality Sdn Bhd, a subsidiary of UOA, Connexion@Nexus is an ideal platform for the community to gather and indulge in all kinds of activities, ranging from business, social to leisure.



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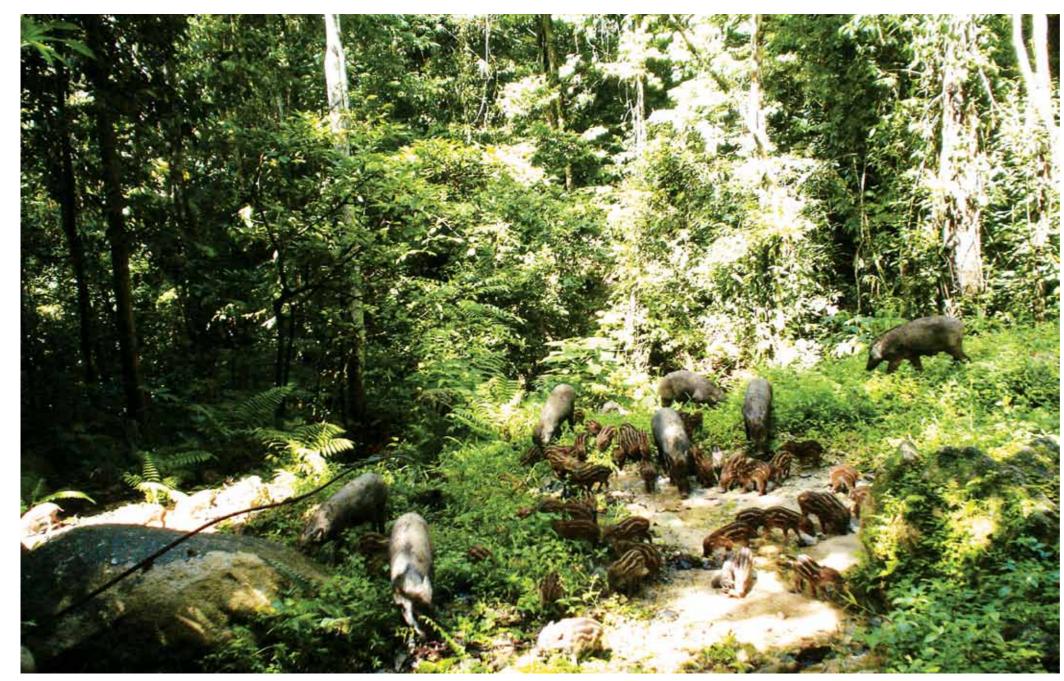
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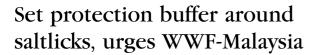
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A GREENER EARTH A GREENER EARTH









World Wide Fund for Nature - Malaysia (WWF-Malaysia) has recommended that a minimum protection buffer width of two kilometres be set around saltlicks to reduce disturbance to wildlife, particularly sambar deer, which use the saltlicks.

t urged the authorities to demarcate saltlicks as High Conservation Value Forests in the Temengor Forest Reserve, and as Strict Conservation Zones in the Royal Belum State Park, to protect them from degradation and human disturbance.

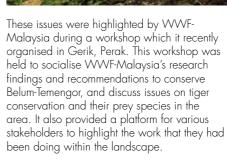
These recommendations were made following a science-based ecological study conducted by WWF-Malaysia from 2009-2011, which included camera-trapping and sign surveys within the Belum-Temengor Forest Complex.

"The saltlicks are important for sambar deer, which are the preferred prey species of tigers. We, therefore, need to protect the saltlicks and the areas around them from development and encroachment as part of our tiger conservation

efforts," said Dr Mark Rayan, lead research scientist of WWF-Malaysia's Tiger Conservation Programme.

"Using a precautionary principle approach, we hope that this science-based recommendation will also be applied to all other saltlicks in our forests to ensure adequate protection is afforded for this critical resource that most ungulates (hoofed mammals) depend on," Dr Rayan added.

Prior to this, there had not been any proper study in relation to defining protection buffers around such resources.



Present at the workshop were representatives from the Perak State Parks Corporation, Perak Department of Wildlife and National Parks, Perak Forestry Department, TRAFFIC SEA and WWF-Malaysia.

"We realise that government agencies are often short on resources, and it is important for us to understand the gaps and figure out ways to address them. The workshop served as a valuable platform for all the agencies to come together and strategize on what needs to be done to ensure that wildlife can persist in Belum-Temengor for many generations to come," Dr Rayan said.

In 2008, the Belum-Temengor Forest Complex was identified as one of three priority sites for tigers under the National Tiger Conservation



Malaysia also set a target of doubling the number of tigers in the country by 2020.

If you would like to contribute to WWF-Malaysia's conservation efforts, visit wwf.org. my/support





About WWF-Malaysia:

WWF-Malaysia (World Wide Fund for Nature-Malaysia), the national conservation trust, currently runs more than 90 projects covering a diverse range of environmental protection work. Since 1972, WWF-Malaysia has worked on important conservation projects, from saving endangered species such as tigers and turtles, to protecting our highland forests, rivers and seas. We also lettake environmental education and advocacy work to achieve conservation goals. By conserving our natural resources, WWF-Malaysia is helping to protect our livelihoods, food and water supply, thus securing our good quality of life and our children's bright future. We thank our supporters and members of the media, whose contributions and support enable our conservation work.

If you would like to donate to WWF-Malaysia or learn more about our projects, please call: +603-7450 3773 or visit: wuf.org.my or www.facebook.com/wwfmy

86 I KL LIFESTYLE



Advanced Technology in ZELL-V Sheep Placenta Extract

By Hong Siew Ling

ore than 2,000 years ago, Shih Huangdi, the emperor of China, considered the placenta as a precious item that nourishes the body.

In another part of the world, Cleopatra, the queen of Egypt, used the placenta to maintain her youth and beauty.

As we know, placenta, the organ that connects the developing foetus to the uterine wall, allows nutrient uptake, oxygen delivery and waste elimination via the mother's blood supply.

Seventy years ago, technology has given a facelift to placenta extract. With the combined exclusive formulation from IAOSS (International Association for Organ Cell Therapy Specialists, Switzerland & Germany) and GSTT (German Society for Thymus Therapy, Germany), and the sheep breeding facility in New Zealand, a high-quality sheep placenta extract that is easily absorbed by the human body can be produced.

"Now the facility has more than six million sheep in New Zealand, a place where the best sheep can be found. Due to the stringent control by the New Zealand government, we developed a close colony of sheep breeding, in which our facility is overseen by vets, biochemists and other specialists," says Simon Hooi, Physiologist & Cellular Therapy Specialist of Ruyi Holdings Sdn Bhd and ZÉLL-V International

Exclusive Formulation and Pure Sheep Placenta

How does pure sheep placenta extract is

"We extract a very small amount of placenta from each pregnant sheep without hurting it. Why do we take the placenta that is still in the sheep's body instead of waiting till after the delivery? It is because the placenta that has been discarded during the delivery does not function so well anymore, hence, losing its effectiveness for cellular therapy. Furthermore, the placenta extracted during its most active time in pregnancy contains very active cell factors, active growth factors and active transfer factors. As the placenta has a strong nature, it can heal by itself within hours. Hence, the sheep will continue its normal

pregnancy and delivery after the extraction,

"We then filter blood, hormones, antigens, microbials and allergenic properties from the placenta in a process called high bio-tech filtration. We retain the growth factors, the transfer factors and the active cell factors.

"Growth factors are essential in body healing. As we age, our skin layers become thinner due to the reduced epidermal growth factor (EGF) in our skin. Hence, it takes more time for the skin to heal. With this placenta extract as supplement,



ZÉLL Cellular Therapy is exclusively formulated to help people regain health, vitality and youth so that they can enjoy quality life with their loved ones.

the skin will regain its optimum function, recovering to beautiful skin once again.

"Transfer factors are necessary for boosting the immune functions in killing invading germs and pollutants. When we take placenta extract as supplement, it rejuvenates our immune system. Hence, we have better body resistance which results in more life as well as energy production. In other words, it gives us an energetic life,

"We also eliminate the dead cells, the weak cells and the damaged cells, leaving the placenta with just active cell factors," he adds

Then, the placenta extract with the three powerful ingredients – growth factors, transfer factors and active cell factors - is encapsulated into soft gels that have been enhanced with 2nd generation enteric-coating technology to bypass the stomach's gastric acid which can harm the active cells. When ingested orally, these soft gels will dissolve in the small intestine, releasing all active factors where they can be fully absorbed into the body

With more than 15 years of research and development, and the facility of 48 laboratories across Germany and Switzerland, ZÉLL-V Sheep Placenta Extract is an oral supplement for revitalisation, rejuvenation and management of ageing effects.

"No one can reverse the ageing process. Here, with ZÉLL-V Sheep Placenta Extract, we hope that everyone can age with optimum health, vitality and beauty," Hooi says.

For more information on cellular therapy with ZÉLL-V Sheep Placenta Extract, call 03-2141 8011 or visit www.zell-v.com



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HEALTH & BEAUTY













Eyda Faidah – a knack for fast food and dislikes vegetables and exercise

I'm the type of person who hates vegetables, exercise and you can hardly see me drink plain water. But, with Lifestyle Juicery, I had no choice but to brace myself to drink all the juices. It was tough as the juices contained pressed vegetables that certainly had me feel like vomiting all the time. By day two and three, I was feeling lightheaded and suffered from body aches. I was on the verge of giving up but the motivation from my colleagues and Erina certainly kept me going.

And boy, I was so proud of myself when I completed the programme! I certainly feel so much rejuvenated and thrilled with excitement when I discover I no longer have to deal with urinary tract infection. The cleansing program, in a way forced me to drink nothing but juices and plain water. I had never in my life drunk this much plain water per day! I slowly learn to include vegetables in my diet and realises the need to eat healthily. I sure had it tough during the six-day cleansing but I'm glad I choose Lifestyle Juicery as I have never felt any healthier like now!

Siti Wajihah – definitely has no self-control when it comes to food

My first day of cleansing went with a breeze but by day two, I started to suffer from nausea, headaches and sudden cold and shiver every now and then. It certainly caught me by surprise at how tough this programme was. But by day three, I was slowly feeling a lot better. I no longer felt the desperation to eat solid food. Instead, I was feeling very energetic, clear-headed and focused. Even I myself was surprised at how attentive, alert and clear-minded I was at that time!

Towards the end of the programme, I felt rejuvenated, lighter and no longer having the trouble to get a good sleep at night. I was looking forward to waking up early in the morning and actually felt less sloth-like throughout the day. Now, I no longer feel the urge to eat all the time. My skin complexion has never been better and I love how I'm feeling great now. Also, I love how neatly the juices are packed and sent right to our doorstep. It's hassle-free and Lifestyle Juicery certainly makes it easier for us to kick-start a healthy lifestyle.

Lifestyle Juicery

A step closer to a healthier body and mind

By Jane Bee

omeone once said, healthy food doesn't taste good and what's delicious is often harmful to your body most of the time. And while we couldn't agree more with the statement, we often found ourselves succumbing to the temptations of eating all sorts of unhealthy food such as sweets, fast food and processed food simply because they taste so good.

You are what you eat. And true enough, all the unhealthy eating habits certainly come back biting at us in no time - namely in terms of weight gain, quality of health and ourselves in person as a whole. It did struck us that we could never buy back the time and health that you lost from years of unhealthy lifestyle. We then decided to opt for a healthier lifestyle and Lifestyle Juicery was certainly a good kickstart for us.

The Lifestyle Juicery cleansing programme was to include in us a healthy lifestyle including goof eating habits that should last longer than a week's resolution. It applies the raw juice cleanse concept where one would consume nothing but fresh cold-pressed juice for either

four or six days. The cleansing program is designed in such a way where it enables us to give our digestive system a break, to support and flood our body with rich nutrients and enzymes and to start practising healthy eating habits.

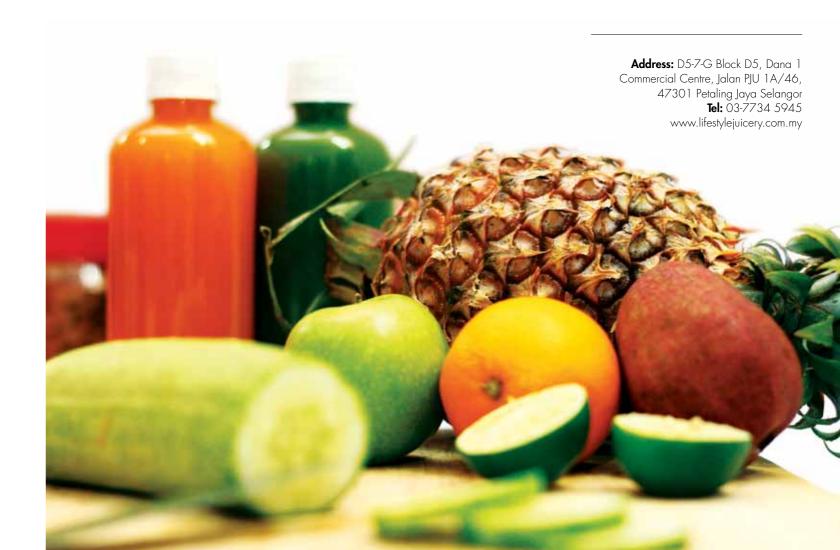
We came to a decision that it was time for us to eat healthily – a pretty daunting task, considering we are avid foodies who have no resistance to good food. That was when we decided to undergo a six-day cleansing program with Lifestyle Juicery. True enough, we dreaded the idea of consuming nothing but fruit and vegetable juices throughout our-six day programme and we would be lying if we say it does not require a certain level of perseverance and determination to complete this programme.

Now that we have completed the cleansing program, we can't wait to share with you our experience. It sure was one tough experience but we can assure you that the results you gain are definitely worth your effort. Here's a recap to our experience, from three individuals with different lifestyles and eating habits.

Jane Bee – an avid foodie but can't live a day without a workout

My first day in the cleansing program was probably one the worst days in my life. Out of the six bottles of juices which I had to drink per day, I probably looked forward to the fifth bottle (coconut and cinnamon juice) and dreaded the rest of the juices. Controlling my hunger pangs and resisting my urge to chew food was like fighting against a losing battle.

Surprisingly, by the fourth day, I started to feel a lot lighter and energetic. I no longer had the urge to binge on food and my body no longer ached. Instead, I was feeling more focused, attentive, rejuvenated and no longer had problem with indigestion and constipation. I work out five days a week throughout the programme and I was surprised at how energetic I was during my workout session. The cleansing program certainly taught me to be disciplined and have more self-control when it comes to food intake. I absolutely love how my body feels when I eat healthily. Erina from Lifestyle Juicery is very helpful and I appreciate her effort in motivating me to hang on during the cleansing period.







xtreme sports have earned a massive platform here in Malaysia as their popularity has increased tremendously over the years. Located in Precint 5 of Putrajaya, the Putrajaya Challenge Park is a facility with the space and safety gear needed to provide a secure environment for the young generation to enjoy their favourite extreme sports. The idea for the park was proposed by the then Putrajaya Corporation Chairman, Tan Sri Samsuddin Osman and the park was completed in 2009. Now it is managed by Putrajaya Corporation. With a massive space of 30 hectares, it is the centre in which people come to enjoy climbing, sliding, cycling, skating and more.

The Indoor Rock Climbing Complex is housed in a purpose-built 2,100 sq. ft. gym with trapezoidal climbing walls that are 20 metres high and 42 metres wide. There are six zones altogether, which are Zone A for expert bouldering wall, Zone B for beginners' bouldering wall, Zone C for expert lead well, Zone D for top roping wall, Zone E for speed climbing wall and Zone F for intermediate lead wall. However, these zones prohibit children aged 10 and below, but there is a separate room in which kids can enjoy climbing activities. The fees are affordable as the entrance fee is RM6 for adults and RM3 for students. Rental equipment for the climbing rope (RM15), harness (RM5), climbing shoes (RM7), chalk bag (RM3) and belay device (RM4) are separate. All beginners are required supervision and guidance from an instructor. Opening hours on Sunday, Monday, Tuesday and Thursday are from 10am to 8pm and on Wednesday, Friday and Saturday, from 10am to 11pm.

If you dream of becoming the next Tony Hawk and could not find a place to have your skateboarding thrills, the Skate Park offers you the perfect space. There is a 2,600 sq. ft. special building with bowl sliding arena that includes three curved bowls known as hips, spine and street spine. All the elements of the Street Obstacle were

inspired by the Hubba Ledge Los Angeles, Handrail Hollywood High and Wallride Burnside. The smooth and well-designed contoured plane provides the fun and adventure for not only skateboarders, but inline skaters, roller bladers, BMX bikers and stunt riders. On the other side amidst the grassy hillside is the Thrill Park. This is where people can enjoy cycling bikes as well as practise extreme stunts of pump track, dirt jump, north shore element and slope style jump as much as they want. The best part of all, the entrance is absolutely free. The rental for BMX bike is RM10 for three hours, helmet is RM3 for three hours, knees and elbow pads are RM3 for three hours and gloves are RM3 for three hours. Opening hours from Monday to Thursday are 10am to 8pm and Friday to Sunday, from 10am to 11pm.

The rest of the park is a customised terrain of mountain bike trails. Built at the peak of the Challenge Park and the hill slope of a rubber estate and palm oil plantation, the overall distance which includes the MTB trail, tracking along ridges, up switchbacks and down steep hills measures up to 9.1 kilometres. With trails of various levels of obstacles that are easy, moderate and difficult, it includes challenges such as core trail loop, XC loop, downhill, downhill fun ride, free cross and slope style line, giving you the most spine-tingling biking experience. Entrance is free and the opening hours daily from 10am to 7pm.

If extreme is not your forte, the trails through the Putrajaya Challenge Park is also suitable for walking and jogging. So no worries, there is something for everybody. The park also considers the needs of visitors. Therefore, there are other facilities available for your convenience. Do fully utilise the bathrooms, pro shop, emergency room, workshop, surau, information centre, VIP room, extreme bike route, administration office, bicycle rental shop, washing area, changing room and amphitheatre. So bring your family and friends. Get active and get healthy together with the extreme of sports that is now available to all.

Introducing The New Kid In Town

By Jane Bee

Work The Colours

COLLECTION, Britain's most colourful cosmetic brand is finally making a debut in Malaysia. Loved by fashion-forward and experimental women, COLLECTION has been the choice of young women who love to play with colours in creating their look of the day or any other unique styles, in line with its tagline, 'Own it, work it, love it'. Be sure not to miss checking out this high street-inspired cosmetics!



Colour Touch

Get adventurous with OPI's first-ever pigmented top coat nail lacquer, Sheer Tints. The infusion of transparent colour with high shine is OPI's latest take on the traditional top coat that comes in 4 vivid hues – blue, pink, yellow and purple. It can be worn alone, with a base coat for a playful sheer or layered over any shade for a progressive nail look.





Water That Works Magic

Always the one to innovate and utilise the power of technology that promotes radiant skin, L'Oreal Paris recently introduced two first-of-its-kind treatment waters in Malaysia, the Revitalift L.A.S.E.R X3 Skin Anti-Aging Power Water and White Perfect Laser Brightening Treatment Water. These treatment water are formulated and enriched with ingredients such as L'Oreal Paris exclusive Pro-Xylane, Andenosine, Pro-Vanish and HEPES that function in many ways such as promoting radiant, smooth and youthful skin as well as reducing pore appearances and dullness. It also doesn't leave the skin greasy and absorbs almost immediately when applied on the skin.

REELVIEW

Contracted

Opening: June 5

Samantha wakes up in her house, realising she was too drunk to remember anything at the party that took place the night before. She exhibits symptoms that is more than normal severe hangover – Samantha has trouble eating and performing her job at her workplace despite her assurance that she is fine to her friends and family. She is reluctant to seek medical assistance as she fears Nikki, her ex-girlfriend would discover that she has contracted a sexually-transmitted disease from a male. Eventually, she visits her doctor, who believes she has just normal rashes and infection. Her condition continues to worsen and it is a too little too late for her family and friends to stop the tragedy that follows.

Casts: Najarra Townsend, Caroline Williams, Alice Macdonald, Katie Stegeman, Matt Mercer, Charley Koontz.



Legends of Oz: Dorothy's Return



Opening: June 5

Dorothy finally returned to her hometown only to discover that the home she longed to go back to was severely damaged by the tornado. Her stay there wasn't long as she was soon being magically whisked back to the land of Oz. Upon her arrival at Oz, she finds out that Oz is in a state of decay, all thanks to Jester, the devious brother of the Wicked Witch of the West. She sets off to a journey to save her old friends, The Scarecrow, the Tin Man, the Cowardly Lion, Glinda the Good Witch and the entire Land of Oz – with newfound friends and troubles along the way.

Casts: Dan Aykroyd, James Belushi, Kelsey Grammer, Lea Michele, Martin Short, Bernadette Peters, Oliver Platt.

Like Father, Like Son (Soshite Chichi ni Naru)

Opening: June 5

Directed by Hirokazu Koreeda, Like Father, Like Son

Ryota is a successful and money-driven Tokyo architect, often working long hours to provide for his family while his wife, Midori is sometimes resentfully dutiful in raising their only child, Keita. Meanwhile, Yudai a tinkerer and his ramen restaurant-server wife, Yukari, dote on Ryusei and their two other children despite their limited means. Both families' life are thrown into chaos when they are told by the hospital that a hospital error had resulted in the switch of the two baby boys at birth. The families must now make a difficult decision that, along the way forces Ryota to confront his own issues of responsibilities and his role as a father.

Casts: Masaharu Fukuyama, Yoko Maki, Jun Kunimura, Machiko Ono, Kirin Kiki, Isao Natsuyagi, Lily Franky.



How To Train Your Dragon 2



Opening: June 12

Five years have passed since the battle with the gigantic dragon, Red Death took place. Dragons and Vikings have been living in peace alongside each other ever since then, all thanks to Hiccup and Toothless. Both Hiccup and Toothless have since embarked on a journey through skies in exploring the new worlds and unmapped territories. When Stoick, Hiccup's father pressures him to inherit the position as chief from him, he rebels by flying away from Berk for more adventures which lead to the discovery of a secret ice cave that is home to hundreds of new wild dragons as well as the mysterious Dragon Rider who turns out to be his mother. Hiccup and Toothless now must stand up for what they believe in and do everything they have in their power to protect the future of both men and dragons.

Casts: Jay Baruchel, Gerald Butler, Craig Ferguson, America Ferrera, Jonah Hill, Christopher Mintz-Plasse.

A Million Ways To Die In The West

Opening: June 12

When Albert, a cowardly sheep farmer, was challenged to a gunfight, he withdrew from the duel simply because he never fired his gun before. As a result, his girlfriend decided to dump him for another man in town. When Albert accidentally saved the life of a mysterious woman, little did he know that this woman would be the one to help him find his bravery, courage and confidence. It wasn't long before they began to fall in love with each other. However, the good times are cut short when her notorious outlaw husband arrives and demands a payback. It's either Albert goes all out to save his newfound love or risk losing her forever.

Casts: Seth MacFarlane, Charlize Theron, Amanda Seyfried, Liam Neeson, Giovanni Ribisi, Sarah Silverman, Neil Patrick Harris.



Transformers: Age of Extinction



Opening: June 26

Our all-time favourite Transformers is finally hitting the cinema with its latest instalment! Like its predecessors, Michael Bay directed the film and this fourth instalment will be the first in the Transformers series to feature an entirely new cast, the Dinobots and Returning Transformers which include Optimus Prime, Bumblebee, Ratchet and Brains. Transformers: Age of Extinction is set to take place four years after the invasion of Chicago where a mechanic and his daughter find that their quiet life will soon be a distant past when they discover Optimus Prime. More troubles and adventures follow and we sure can't wait to check out what Michael Bay got to offer in his fourth instalment of Transformers!

Casts: Mark Wahlberg, Nicola Peltz, Jack Reynor, Stanley Tucci, Sophia Myles, Kelsey Grammer.

104 | KL LIFESTYLE | 105