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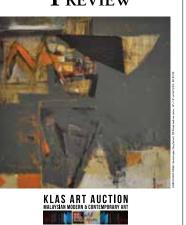
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PREVIEW





ART & LIVING

AIRLINK









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Selamat Hari Raya Aidilfitri

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AUGUST 2014

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Cover: Jolly Koh The Red Dreaming - formerly in the Hilton Kuala Lumpur collection, 2004 Acrylic and Oil on Canvas, 179 x 220 cm RM 70,000 - RM 120,000

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Save the Date KLAS ART AUCTION MALAYSIAN MODERN & CONTEMPORARY ART

AUCTION DAY Sunday, September 28, 2014 1.00PM Connexion@nexus, Bangsar South



NG ENG TENG (B. Singapore 1934-2001)

POTTERY HEAD Artist impressed seal mark, raised on a wood stand 22cm high (including stand) RM 3,000 - 8,000

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> > KL Lifestyle Art Space 150, Jalan Maarof Bukit Bandaraya 59100 Kuala Lumpur

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GOINGS-ON CALENDAR ANGUST 2014



WHO IS YOUR OSAMA? AND OTHER SHORT PLAYLETS 28 - 31 Aug 2014 @ 8.30pm, 30 - 31 Aug 2014 @ 3.00pm @ Indicine, KLPAC

ARTS

KLAS ART AUCTION, GEORGE TOWN FESTIVAL

Happening for the first time since the onset of the George Town Festival, is an art auction presented by KLAS. Marking the entry of KLAS in the programme highlights, this auction features over 50 artworks by local artists such as Ahmad Zakii Anwar, Awang Damit Ahmad, Lee Long Looi, Khoo Sui Hoe, Jolly Koh, Khalil Ibrahim, Yusof Ghani, Kwan Chin and more.

Full Preview

Date: August 1 - 9, 2014

Auction Day

Date: August 10, 2014 (Sunday) Time: 1pm @ Sekeping Victoria, 164 Lebuh Victoria, Georgetown, 10300, Penang



The Music of Led Zeppelin



THE MUSIC OF LED ZEPPELIN

For those of you who love classic rock, this will definitely be a treat! Led Zeppelin is known all aronund the world and considered to be one of the most prominent, groundbreaking and successful rock groups in classic rock history. Rolling Stone magazine has also described them as "the biggest band of the '70s" as well as the "heaviest band of all time". Experience that yourself in this exclusive gig!

22 Aug 2014 @ 8.30pm **23 Aug 2014** @ 8.30pm

Tickets: RM120, RM180, RM230, RM280

www.mpo.com.my

PERFORMANCE



DISTANT WORLDS: MUSIC FROM FINAL FANTASY

Distant Worlds returns to Dewan Filharmonik Petronas, and this time they are featuring classic music from the Final Fantasy video game series, spanning over 25 years. Grab this chance to experience the musical prowess of the Malaysian Philharmonic Orchestra and the Dithyrambic Singers, conducted by Grammywinning maestro and music director Arnie Roth. Including highlights from FFVI, FFX and the FF Battle and Victory Theme Medley, catch an exclusive HD video presentation from game developers Square Enix as well.

15 Aug 2014 @ 8.30pm 16 Aug 2014 @ 8.30pm 17 Aug 2014 @ 3.00pm

Tickets: RM120, RM220, RM300, RM380

www.mpo.com.my

PERFORMANCE



A STREETCAR NAMED DESIRE

Written by American playwright Tennessee Williams and first performed on Broadway on 3 Dec, 1947, this drama won the Pulitzer Prize in 1948. A Streetcar Named Desire is considered to be one of the greatest classics of Western Theatre, having been subject to a lot of debate, adaptations and multiple re-stagings. Catch a reworking of this play at KLPAC with a great ensemble and cast!

8 - 9 Aug @ 8.30pm 10 Aug @ 3.00pm

KLPAC, Pentas 1

Tickets: RM40, RM60, RM80, RM100

www.ticketpro.com.my



014 SPRING WAVE MUSIC FESTIVAL MALAYSIA

Since its inception eight years ago, Spring Wave Music & Art Festival is held in Taiwan every year. It is the number one outdoor music festival in Taiwan and the most successful in the Greater China region and the Mandarin Pop scene. This time, the Spring Wave Music Festival will make its debut in Malaysia and Hong Kong, with an amazing lineup of artistes such as A-Mei, Jam Hsiao, Della Ding, Bii and Monkey Pilot.

2 Aug 2014 @ Sunway Lagoon Surf Beach

www.galaxy.com.my



WHO IS YOUR OSAMA? AND OTHER SHORT PLAYLETS

Rajini Hassan is a fraught Indian actor who finds a change of fortune when he is cast as an infamous terrorist in a Hollywood production. Although his accent is considered too adorable to be violent, he is stopped by the immigration services and finds himself accountable for a potential world war. This is a serio-comedy about the luckiest man alive (or not) which spreads over 3 years, 2 continents with 1 actor within half an hour. This play will also be followed by other short plays.

28 – 31 Aug 2014 @ 8.30pm **30 – 31 Aug 2014** @ 3.00pm

Indicine, KLPAC

Tickets: RM28, RM38 (Buy 5 Get 1 Free)

www.ticketpro.com.my



CHILD AID ASIA GOES JAZZ

Child talents from Malaysia, Japan, Indonesia and Singapore are collaborating to raise funds for Child Aid Asia with an aural treat of a jazz festival! Child Aid Asia is a regional charity that helps economically disadvantaged children to pay for creative training and travel grants for them to participate in competitions and concerts. Joined by the Jazz Festival participants as well, Child Aid Asia @ KL will also host a 3-day Jazz Choir festival. If you love jazz and would like to contribute to charity, then this is for you.

29 Aug 2014 @ 8pm (Programme 1) **30 Aug 2014** @ 1.30pm (Lunch time Programme), 8pm (Programme 1) **31 Aug 2014** @ 3pm (Programme 2)

@ KLPAC, Pentas 1

Tickets: RM150 (Jazz Workshop), RM68 (Programme 1 & Programme 2), RM48 (Lunchtime Programme)

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www.ticketpro.com.my



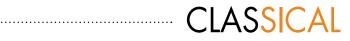
2014/2015 SEASON OPENING: OPERA GALA

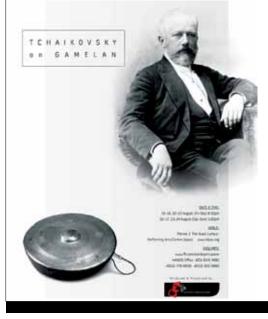
From New York's Metropolitan Opera, soprano superstar Deborah Voight and renowned conductor Fabio Luisi join the MPO for the 2014/2015 opening gala, featuring works by Wagner and Berlioz, two great composers of the 19th century. Featuring Wagner's Ride of the Valkyries and Berlioz's Symphonie Fantastique, this is definitely going to be a goosebumps-inducing classical performance.

30 Aug 2014 @ 8.30 pm

Tickets: RM120, RM180, RM230, RM280

www.mpo.com.my





TCHAIKOVSKY ON GAMELAN

A well-known Malaysian percussion ensemble dubbed HANDS Percussion has been wowing everybody since 1997 with its groundbreaking and creative performances. It has been highly regarded for preserving cultural heritage and introducing new magnitudes to threatical drumming by delving into contemporary percussion music and exploring different cultures. This time, though, the performance is an adaptation of Tchaikovsky's music – Swan Lake, The Nutcracker Suite and The Sleeping Beauty. Grab this chance to experience an unforgettable performance.

15 - 16, 22 - 24 Aug 2014 @ 8.30pm 16 - 17, 23 - 24 Aug 2014 @ 3.00pm

@ KLPAC, Pentas 2

Tickets: RM88, RM128

www.ticketpro.com.my

KAYA YANAR AROUND THE WORLD ASIA TOUR, LIVE IN KUALA LUMPUR

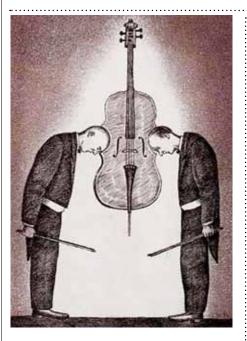
Kaya Yanar, a globe-trotting comedian has had the wildest adventures during his travels to Asia, America and Europe. This time, he is going to perform live in Kuala Lumpur this August with questions that he sought answers to, such as: "Why do the Chinese eat everything on four legs apart from tables?", "Why do the Irish drink the same stuff that they use to tar their roads" and "Why do the Turks say "muz" when the rest of the world is quite happy with the word 'banana'?" For those who love a good laugh while going on an adventure, then this is just the thing for you – be prepared to split your sides with Kaya Yanar.

17 Aug 2014 Dinner Show Tickets: RM12,500, RM5,800, RM4,500, RM4,000, RM3,500, RM3,000

22 Aug 2014 Stand-up Show **Tickets:** RM350, RM288, RM220, RM170, RM120

@ Grand Ballroom of the Renaissance Hotel www.myticket.my





MERDEKA CONCERT BY THE KLPAC STRING ENSEMBLE

The KLPAC usually features a talented group of young musicians, who gather to conduct a series of regular concerts, but in honour of Merdeka Day, the String Ensemble's August concert will once more perform an assorted array of music extending from classical favourites to folk music and show tunes.

30 Aug 2014 @ 8.30pm **31 Aug 2014** @ 3.00pm

@ KLPAC, Pentas 1

Tickets: RM23, RM33 (Buy 5 Get 1 Free)

OUTCAST DANCE STUDIO

The Outcast Dance Show is back for the 5th time with new, entertaining, colourful and spectacular dance numbers. With students and instructors from the Outcast Dance Studio performing, this is definitely for those who have an interest in dancing. The dance styles that will be showcased include salsa, latin/ballroom, belly dance, acrobatic showdance, jazz/contemporary and pole dance. Outcast Dance Studio is directed by powerhouse dance couple Gavin Chan and Sally Oh, who are the pioneers of New York-style salsa and acrobatic showdance in Malaysia.

8 - 9 Aug 2014 @ 8.30pm 10 Aug 2014 @ 3.00pm

@ KLPAC, Pentas 2

Tickets: RM63

www.ticketpro.com.my

MUSIC

MUSIC FROM MOVIES AND MUSICALS 5

There's just something about songs from movies and musicals that strike a chord with everyone's heart. The Philharmonic Society of Selangor first performed Music from Movies and Musicals (MWM) in 1996, the most recent show being the one in 2011 (MWM4). Now, with musical throwbacks such as "Can't take my eyes off you", "I dream a dream" and many more, MWM5 is back to entertain, soothe and serenade with songs from over 30 musicals!

> 16 Aug 2014 @ 8.30pm 17 Aug 2014 @ 3.00pm @ KLPAC, Pentas 1

> > Tickets: RM38, RM53

www.ticketpro.com.my



PORT DICKSON INTERNATIONAL TRIATHLON

Be part of the action and watch it live as athletes compete against one another in a test of strength and stamina. These competitions and challenges include running, cycling and swimming, so don't miss this chance to watch only the strongest and the swiftest at Port Dickson.

16 - 17 Aug 2014 @ Port Dickson, Negeri Sembilan

www.triathlonmalaysia.com



ROYAL PAHANG INTERNATIONAL BILLFISH CHALLENGE

This international-level sport fishing competition is held every year in Rompin, Pahang and it ranks as one of the state's most coveted trophies. Practising the act of "Catch & Release", this billfish fishing event is going to be thrilling, bringing in participants from all over the world.

21 – 24 Aug 2014 @ Kuala Rompin, Pahang

www.rpbic.com.my

BORNEO CULTURAL FESTIVAL 2014

The art scene in Borneo Island will be alight once more with the onset of the Borneo Arts Festival. Happening for a week, there will be many things to feast your eyes and ears upon such as ethnic music, cultural and contemporary performances, recitals and visual arts by the Iban, Bidayuh, Orang Ulu, Melanau, Malay and Chinese groups. Not to forget, there will be loads of ethnic food for you to enjoy as well. Organised by the Sibu Municipal Council, this festival is held to promote the beauty in ethnic diversity to the rest of the world.

15 - 24 Aug 2014 @ Sibu Town Square Phase 1

www.sarawaktourism.com

MISCELLANEOUS



MALAYSIA RALLY FIA PACIFIC RALLY CHAMPIONSHIP

Drawing some of the world's foremost rally driving experts from Australia, India, Indonesia, Japan and Thailand, the Malaysia Rally FIA Pacific Rally Championship is certified as part of the World Rally Championship and gets worldwide coverage.

15 - 17 Aug 2014 @ Angsana JB & Kota Tinggi, Johor

www.malaysianrally.com

SANDAKAN MEMORIAL DAY

This event is held to honour the 2,400 heroes who perished during the death-march ordeal from Sandakan to Ranau, a distance of 240 km. Every year, civilians gather at the Sandakan Memorial Park and pay their respects to the fallen heroes.

15 Aug 2014 @ Sandakan, Sabah

www.sabahtourism.com





GEORGE TOWN FESTIVAL

Taking place for a whole month is the George Town Festival, a celebration of the arts. Held throughout the UNESCO World Heritage Site of George Town, Penang, this festival will showcase a remarkable range of local, regional and international performances. George Town Festival 2014 has a jampacked programme comprising over 90 dance, drama, art, music and fashion events, and much more.

1 - 31 Aug 2014 @ throughout Penang

www.georgetownfestival.com

HARI RAYA OPEN HOUSE CELEBRATION

People from all walks of life, race and ethnicity gather to celebrate Hari Raya Aidilfitri. In an effort to foster unity and harmony in the 1 Malaysia spirit, the programme includes cultural performances with traditional delicacies served to guests.

16 Aug 2014 @ Kuantan, Pahang



AROUND MALAYSIA

INDEPENDENCE DAY

Happy Independence Day, our beloved Malaysia!

Fifty-seven years ago, Tunku Abdul Rahman, our first prime minister, led a delegation of ministers and political leaders of Malaya to negotiate for independence with the British in London. The delegates included the first president of the Malayan Chinese Association (MCA) Tun Tan Cheng Lock, and the fifth president of the Malaysian Indian Congress (MIC) Tun V. T. Sambanthan.

An agreement was reached on Feb 8, 1956 for Malaya to gain independence from the British Empire. Thereafter, the official proclamation of independence was held the next year, on Aug 31, 1957, at Stadium Merdeka in Kuala Lumpur, which was purposely built for the celebration of national independence.

Merdeka! Merdeka! Merdeka!

31 Aug 2014



DR MUBARAK CHAN CHIN CHEUNG

A modest man who once lived in a "palace".

By Jane Bee

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or many years, visitors could only catch a glimpse of the old Istana Negara from a distance. Reserved only for the king and queen of the country, it is a place that defines grandeur, sophistication and elegance. A visit to Istana Negara would leave most of us imagining what it feels like to stay in the palace.

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Except for Dr Mubarak Chan Chin Cheung.

At one glance, Dr Chan looks like an ordinary man we meet in our everyday life. Standing tall, fair and generous with his smile, his healthy physique and sharp mind would raise an eyebrow when one discovers his age for he certainly looks younger than his 80 years. And until one has the opportunity, one will never know the interesting background as well as his vast knowledge and influence in the business world for he is a man so humble and down-to-earth.

Dr Chan's story began at the (old) Istana Negara itself. This palace was originally a mansion built by his father, Chan Wing who was the richest man in Kuala Lumpur during pre-World War II. Born in Canton (currently known as Guangzhou) in 1873, Chan Wing first came to Malaya at the age to 14 with the hope of earning better money to ease the family's financial burden back in China. He was labouring in tin mines before working under Loke Yew as a clerk at the age of 17. Being a hardworking and smart young man, he made full use of the opportunity to learn as much as he could including abacus and writing.





Chan Wing had always been attracted to the tin mining industry and it wasn't long before he decided to form a partnership (kongsi) with a couple of his clansmen to venture into the industry themselves. They acquired the lease of land just next to the successful Sungai Besi Mine and armed with faith, determination and perseverance, they got started with the work.

Nine months later, there were still no tin ore in sight and they were so close to bankruptcy before fate decided to intervene with some other plans. Ample tin ore were discovered on the land they were working on and things took a better turn from there onwards. Hong Fatt Tin Mine was established and it became the largest and deepest open cast tin mine in the world. However, Chan Wing and his partners did not stop there. Instead, they went on expanding their venture to other industries with the finance industry being one of them by opening their own banks inclusive of Kwong Yik Bank Corporation, Kuala Lumpur in 1913, the Bank of East Asia, Hong Kong in 1919 and the Lee Wah Bank Ltd, Singapore in 1931.

By then, Chan Wing already had six wives and nineteen children. The desire to gather his family under one roof prompted him to purchase a 13-acre piece of land and build his own house that would be able to accommodate to his growing family. Swan & McLaren, the well-known architects at that time were engaged and given the task to design the house. It took them three years to build the house and the results were nothing more than a magnificent house set on the slope of a hill with two white domes. The grounds of the mansion had a pond that stretched from the sluice gates on the Lornie Road side and meandered halfway across the lower field. The house itself had two sitting rooms for lady and male visitors each, dining room that could easily accommodate ten tables or more, one room for worship, two music rooms that housed a piano and the latest gramophone in each parlour, two libraries, two card rooms, 14 bedrooms, kitchen, a garage that was big enough to house four cars as well as the living quarters for chauffeurs, gardeners and manual labourers, a tennis court, badminton court and a swimming pool.

Dr Chan was born in that sprawling mansion itself in 1934, the 22nd as well as the





youngest son in the family. Being the youngest son in the family and above all, a well-mannered child, it was only natural that everyone in the family doted on him. Dr Chan recalled the time when he developed a great interest in aircraft as a young lad. "At that time, our house was very near to Sungai Besi airport. I would run up to the terrace every morning just to catch a glimpse of the plane taking off," he said with a chuckle.

Dr Chan's day in the house is cut short when World War II broke out in 1942. Given the fact that Chan Wing was the biggest contributor to the China War Fund donating \$120,000 as well as a plane which meant he was one of the most wanted people by the Japanese. This forced the whole family to flee to India where they settled in Mussoorie in the central part of the Himalayan foothills.

Dr Chan adapted to the life at Mussoorie easily. In fact, he enjoyed himself there as the people were friendly and charitable. And as weird as it sounds, Dr Chan was actually enrolled in a Convent school! "For some reason, I got accepted into the school. I was eight at that time. The teachers found it a hassle to pronounce my name and thus, I was given an English name, Ronald. However, my Senior Tutor at Cambridge preferred to call me Charlie Chan, after the famous Hollywood Chinese-America Detective in Honolulu, instead. So yes, I was known as Ronald in India and Charlie at Cambridge," said Dr Chan.

KL LIFESTYLE | 17



When the war ended in 1945, the family decided to sail back to Malaya. The whole family gathered in Bombay where they spent some time there sightseeing as well as making preparations for the trip back home. One of Dr Chan's sisters got along with a few Indian girls and they would often spend time at the beach. He remembered crying his heart out after being kissed by one of the girls as well as the sight of falling stars at night.

The family finally sailed back to Malaya in November 1945 and the young Dr Chan couldn't be happier to be back in his homeland again. His father, however, never made it back to Malaya. He was heading to Kuala Lumpur from Melbourne when he was diagnosed with lung cancer. This failing health forced him to make a stop in Singapore where he spent another one year receiving treatment. Chan Wing passed away on Feb 27, 1947 at the age of 74.

By then, they no longer occupied the house. The house became the official residence of the Japanese Governor of Malaya from 1942 to 1945 and the quarters for the British Military Administration officers above the rank of Brigadier from 1946 to 1951. Then, it was rented to the Selangor state government for 5,000 Straits dollars before it was sold to the Federal Government for RM1.4 million to be converted to the Istana Negara (now known as Muzium Diraja Istana Negara or National



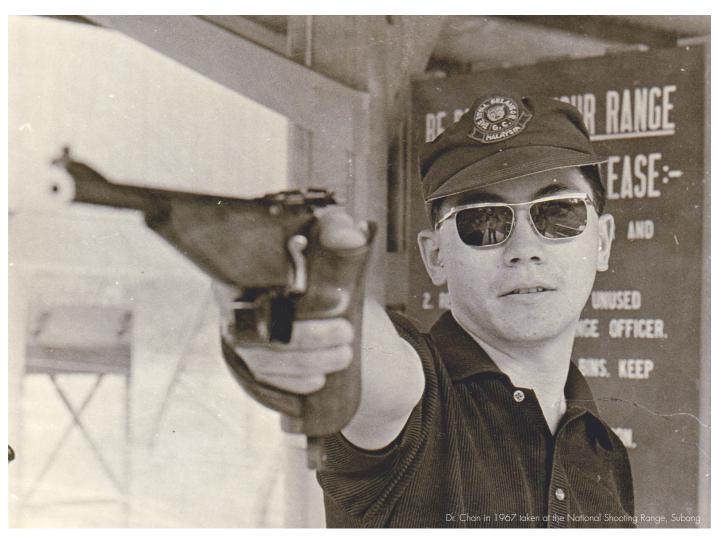
Palace Royal Museum after the building of the new palace complete in Jalan Duta).

As for Dr Chan, life went on with or without the big house he once stayed in as a child. Inspired by Dr Low of Kajang at that time, Dr Chan decided to pursue his studies in the medical field. "I read about Dr Low when I was in the 9th grade (currently known as Form 5) and in a way, it actually prompted me to become a doctor myself. I received training at Christ's College, Cambridge University in 1954," he said. He then returned to Malaya for a break before continuing his research in therapeutic drugs in one of the universities in America. However, he later discovered that his elder brother had borrowed all his money to be invested in another venture, thus, leaving him penniless and stranded in Malaya.

Refusing to give up on his dream, Dr Chan decided to become a houseman instead at the Kuala Lumpur General Hospital. One year later, he was recruited as a research officer by the U.S Army Walter Reed Medical Research Unit, Kuala Lumpur where he spent three years there. Even as a young man, Dr Chan's talent shone in both academic field and sports. One of his prominent achievements at that time included securing a bronze medal for the country in the 4th South East Asian Peninsular Games for the Silhouette Rapid Fire Pistol Team Event in 1967.

Unlike his brothers, Dr Chan did not had things easy for him. He was forced to work to earn a living for himself as well as to sustain his quest in becoming a doctor. He never really became a doctor, as he ended up choosing the entrepreneurial path. He took charge in cleaning up and expanding the

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family business and one thing led to another from there. Unknown to many, Dr Chan was the first person to build a condominium in Singapore as well as the youngest director to be appointed to Bank Negara Malaysia by the late Tun Abdul Razak Hussein himself in 1972. He led Sime Darby Berhad for 18 years from 1974 and also was member of the Employees Provident Fund Board of Trustees from 1968 to 1974. Besides, he was among the few to be bestowed with the Johan Mangku Negara (JMN) award in 1976. In 1997, he became the first and only Asian to be appointed as an Adviser to the world famous Smithsonian Institution, Washington DC, the world's largest museum and research complex, with 19 museums, 9 research centers and affiliates around the world.

Despite being a man with substance, Dr Chan is unassuming and prefers to keep a low profile on himself. Being through so many ups and downs in life, he is not excited with the publicity stunts. Instead he prefers to lead a normal life like ordinary people. "I believe in living a normal life where I get to eat and work like a normal person," he said.

Dr Chan has also converted to Islam as he found comfort and solitude from the teachings of Islam. He adopted the name Mubarak, after the former President of Egypt, Hosni Mubarak.

The man who had witnessed the many ups and downs of the country and perhaps, and contributing to its development along the way, Dr Chan is the living example of the saying, When there's a will, there's a way. Indeed, he was born with a silver spoon but without hard work, determination, wisdom and a dosage of luck, he would never be able to be where he is now.

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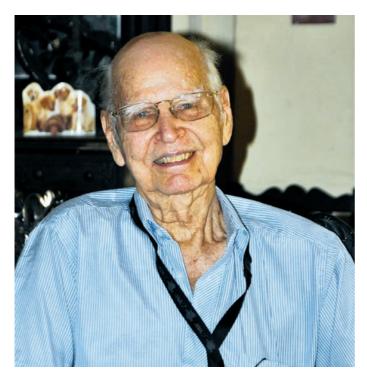
JOURNEY

DATUK TED MILES

His Merdeka memory

By Siti Wajihah Kholil

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p on the hillside along Jalan Tras of Batu 3 in Bentong, Pahang is a colonial, rustic bungalow built in the 1930's inhabited by a dignified man by the name, Ted Miles. Warm and friendly with a great sense of humour, the 87-year-old is a former educator loved by many of his students for his sincerity and dedication. He is also known for his many well-kept journals and documentation of his journey that have been published in Malaysia.

At the age of 24, Miles moved from San Francisco to Malaya. He joined a three-year programme as part of a Methodist mission in 1951, where youths were sent abroad to teach English. He was assigned to the Methodist Boys School in Kuala Lumpur (MBSKL) as an English teacher. However, when Miles heard of the shutting down of a Methodist school in Bentong, he volunteered to operate it. Despite knowing it was a black area during the Emergency period in 1953, he still moved to Bentong as he loved the thrill of a dangerous life. When Miles' contract ended, he returned to America to further his studies at Washington State University, but his return was not long.

His longing for Bentong brought him back to Malaya in early August, 1957 as a free lance teacher. The night before Malaya gained independence, Miles was invited by one of his fellow students who offered him a place to stay at his relative's house in Kampung Baru. Wanting to be a part of the historic event, he went. He recalled how people already started waiting even before the sun rose to make sure that they had a place in the stadium. Some people were too excited that they did not even sleep.

Miles remembered that morning to be a little gloomy with drizzling of raindrops elevating the earthy scent across the air. He still has the ticket of his seat at Merdeka Stadium as well as the letter envelope of



Independence Day and cutouts of old newspapers of the occasion. "August 31, 1957 was a day to remember. Being there in the stadium, seeing the Union Jack going down and the Malayan flag coming up for the first time. That was a moving experience," said Miles. The moment the then Prime Minister Tengku Abdul Rahman ended his bellowing of "Merdeka!" the sun immediately purged the gloomy sky and the day was bright again. To Miles, witnessing the birth of a country is an unbelievable and surreal experience. It is a cherished moment worth keeping in his memory until this day.

In 1961, after 10 years in the academic line and loving the land of Malaya, Miles was qualified to apply for citizenship. In spite of the intense procedure, he was determined and succeeded in passing the national language exam as well as other processes needed. He had officially let go of his American citizenship and became a Malaysian. In 1972, he married a local Chinese Malaysian and was blessed with one son, Charles Kim, who is currently a cinematographer in Canada. Growing up, Charles inherited his father's global spirit. As he too entered married life, he gave Miles a granddaughter. Since the word 'merdeka' holds a very strong meaning to Charles, he decided to name his daughter Merdeka Kathleen Li-Yean Miles, but Deka for short. The Li-Yean at the end represents her Chinese heritage in the family.

From 1970 to 1997, Miles was principal of Taylor's College. He was also granted a Datukship by the Sultan of Pahang for his great contribution and services to the state. Since the beginning, Miles never had trouble adapting to Malaya and he had always felt right at home. Becoming a Malaysian and living like one was not a difficult decision for Miles. Be it the people, culture, nasi lemak, curry and durian, he loves them all. His heart has always told him that this is the land where he belongs and this land, Malaysia, is his rightful home.

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A PLACE CALLED HOME IN A FOREIGN LAND

Most of us in this country are Malaysian by birth. But for some, they came from abroad and have make a home here for themselves. It is in Malaysia, a land of opportunities, that they seea great take-off in their career and above all, many of them are Malaysian at heart.

By Jane Bee

Chui Ling

More than a decade ago, Chui Ling decided to leave Hong Kong to pursue a career in Malaysia instead. Her decision raised eyebrows and was met with scepticism. However, it does not deter her. After spending more 17 years in Malaysia, not only she is now one of the most sought after programme host, TV and radio personalities, Chui Ling has also made herself a home here.

Being in Malaysia marked many firsts for her, and for some cases, the one and only lifetime experience - her first TV production, radio production, published book, company, landed property and above all, her marriage to her soul partner. It has also enabled her to discover a lot of things in life that makes her a better person.

Chui Ling is not Malaysian by birth, but she is definitely a Malaysian at heart. And like many Malaysian, Chui Ling views Merdeka Day as a reminder for the people to stay united and take pride as Malaysians. And she has only one wish for the coming Hari Merdeka. "I hope that we are able to together in creating a country that is looked up by many. Everything is in our hands afterall."



Aaron Aziz

The Singapore-born sensational heartthrob, Aaron Mustapha Aziz is known for his versatility in acting. Be it romantic, heroic or gangster role, Aaron could assume the role naturally and captivate audiences with his convincing act in both television and movie screens.

> Aaron made it to the top in Singapore's film industry with interesting roles in the hit television series such as War Diary and Heartlanders. However, his acting in Cinta Bollywood grabbed the attention of one of Malaysia's finest film makers, Erma Fatima who then encouraged him to penetrate the Malaysia market. Aaron took up the challenge and the next is a history.

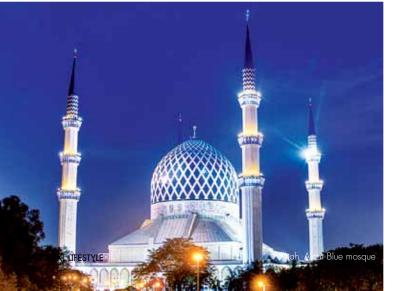
Aaron has already considered Malaysia as his second home and he is grateful for everything he has here. "Merdeka Day reminds me of how lucky we are to be able to live in a blissful country. May Malaysia always be peaceful and harmonious," said Aaron.

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HOMAGE TO OUR HOMELAND

By Kathlyn Ursula D'Souza

Malaysia is perhaps the one country where a person can combine many languages and dialects in a sentence and still be understood – "Hey macha, see that awek cun over there? Leng mou?" But that's only one of the many traits of a Malaysian. So this time, in honour of Merdeka, we took to the streets (and social media) to ask our fellow Malaysians this question:

"What makes you a true Malaysian?"

"Enjoying nasi lemak while having a chai latte. Wearing saree to an Indian wedding, even if you are a Chinese. Wearing baju kurung to work even if you are an Indian. Attending all kinds of functions, no matter the religion or race, and understanding and participating in it, like dancing the Sumazau at the Harvest festival of the Kadazans.

Knowing when to use 'awak', 'kamu', 'hang' or 'demo', even though they have the same meaning. Having chicken beriyani for lunch and ayam percik for dinner. Putting up the national flag on or in your house, office or even car for a month, for Merdeka Day.

The ability to understand and follow different cultures and beliefs at the same time, like using your hands to enjoy a spread of Indian food served on a banana leaf. Sitting at a table, all together, having a cup of tea while chatting away with maybe seven friends, and they are all from different religions and races. This is what being a Malaysian is all about."

Vignesvara Rao

"In my opinion, what makes us Malaysian is our ability to be able to relate to people, especially when we happen to be talking about common interests. It happens so easily since we Malaysians know most of the goings on in the country. We are one big village of a nation, where everyone is close to each other without even knowing it. The lines are blurred even further at the Mamak stall!"

Victor Madhan

"Well, we Malaysians always think about food and trust me, we do not ever joke about it. If you want to have nasi lemak at 3 in the morning, you know you can only get it here in Malaysia, and we know Kampung Baru has the best 24-hour nasi lemak outlet. One thing, no matter what language we speak, we'll definitely understand each other – just go to any Mamak shop and see it for yourself. We celebrate every festival we have in Malaysia, regardless of what race we are and we love the fact that we can compromise living under one roof with so many different races and cultures."

Anisyah Syazwani

"Being Malaysian to me in today's setting means being conventionally modern. Traditional yet open-minded and united within this melting pot of ethnicities and cultures, but remaining true to my own identity."

Qariatul Syakirah

"Being Malaysian means taking pride in your culture but at the same time appreciating other people's uniqueness. Also – condensed milk is a Malaysian thing. Everything has condensed milk here, be it tea, Milo or coffee, roti canai ... you name it. No room for regular milk here, it has got to be condensed milk."

Nur Athifah Ya'acob

"Being able to end almost every sentence with the world 'lah'. And what truly makes us Malaysian is the fact that we drink more Milo than water!"

Sanjiv Tharan

I think being a Malaysian means no matter what your upbringing or race or religion is, you are bound to be a mixture of cultures. It means being an expert at staying sane during peak-hour traffic, crossing a four-lane road without a pedestrian bridge, having

the stomach for food at the oddest of hours and even more impressive is having food available to you at such odd hours. Traffic and food aside, being a Malaysian means feeling a sense of pride and comfort every time the plane touches down and you hear the announcement, "...and to all Malaysians, welcome home". Being a Malaysian means loving this home of ours, flaws and all and always fighting for Malaysia to be the best it can be.

Amanda Khoo

What makes us true Malaysian? Is it the food we eat? Is it the clothes we wear? Is it the colour of our skin? Is it the multicultural society that makes Malaysia so colourful? I believe it is in our shared culture that makes us true and proud Malaysians. The culture of understanding and the culture of respect for one another regardless of the food, the clothes or the festivals that we celebrate, it is in the culture of politeness despite having different ways of talking and communicating, it is in the culture of appreciation and knowing without each other, we would never be as colourful and amazing as we are today. As a wise man once said, you cannot have harmony by singing the same chords. And it is with that I summarise in just one word what makes Malaysia truly special: harmony.

SHILA AMZAH

Conquering the entertainment industry with her vocal.

By Jane Bee

The 23-year-old talented vocalist became a phenomenon both locally and internationally when she made her debut in China. Shila Amzah made a name for herself as a unique singer who breathed a twist of nuance to Mandarin songs by infusing it with international flavours.

Shila first made her presence noticed by people when she appeared as the first runnerup in the second season of 8TV's One in a Million competition in 2007. However, it wasn't until she emerged as the champion in the Asia New Singer Competition, organised by the Shanghai Cultural Development Foundation in Shanghai, China and featuring relatively younger and unknown talents from various Asian countries, that projected her talent and potential as an upcoming songstress in Asian, and perhaps, internationally.

Refusing to be too comfortable in the Malay market, Shila decided to push herself further in her quest to improve and sharpen her singing and performing ability. This prompted her foray into China's entertainment industry through the Asian Wave competition on 2012.

Shila has since then won the hearts of many netizens with her powerful vocals, introducing her own twist of expression into famous ballads one after another such as Na Ying's Zheng Fu, Guan Zhe's Xiang Ni De Ye, Jay Chau's Zui Chang De Dian Ying and Beyonce's Listen. In each performance, Shila would naturally take over and command the stage and audience with her stride, riproaring gesture as well as soul-stirring vocals that would evoke emotions. Shila Amzah has since spent more time in China to expand her career further in the entertainment industry. However, she has never forgotten her roots and fans in her homeland, Malaysia. As a matter of fact, Shila will be launching her first ever live concert in Malaysia in September with 'Love' as the theme of the concert. The theme itself also reflects Shila's belief and hope in a way, whereby she believes that love would enable people to accomplish a lot of thing such as creating a peaceful world, making a difference to people's lives as well as bringing people together regardless of their background and religion. Through her vocals, Shila hopes to spread the words of love through love songs as well as expressing gratitude to the people she loves.

Shila Amzah <Love> Live in Malaysia will be held at Mega Star Arena on the Sep 13 and tickets will be on sale starting from RM98 onwards. For more information on ticket selling, go to www.megaultimate.com.my, http://redtix.airasia.com or www.ticketcharge.com.my.

Upclose & Personal with Shila Amzah

Despite spending most of her time i China, Shila is still a Malaysian at heart. She shares some of her thoughts in conjunction for the coming National Day that falls on Aug 31.

Q: What are the thing you miss most about Malaysia?

A: Our very own local languages, the people and not forgetting the food, of course!

Q: What is the one thing that you appreciate about Malaysia?

A: How all of us are able to live together in harmony under one roof despite the difference in skin colour, race and religion. For that, I'm truly grateful to be able to grow up in Malaysia.

Q: What are your wishes for the coming Hari Merdeka?

A: Being in a foreign land far away from my homeland, it certainly taught me to appreciate everything we have in Malaysia. I feel blessed that I am a Malaysian, and I hope that we will always be able to live in peace and harmony. Finally, I wish for everyone to be united as one, always. Remember, spread love instead of hatred.



THE GOLDEN LAND OF YANGON

Uncover the undiscovered Myanmar legacy

By Siti Wajihah Kholil

his season, Golden Holidays gives you the 'Taste of City Escapes', focusing on major destinations in the network of Malaysia Airlines and targeting prominent cities of the world for their attractions, culture and heritage or adventure. Settling at the crossroads of Asia's great civilisations of India and China, and overlooking the Indian Ocean next to Thailand, is Myanmar, also known as Burma, Golden Holiday's next destination of choice. This vast, beautiful country is one of the most enigmatic and unexplored destinations in the world. With strong Buddhism heritage and rich traditional values and culture, the Golden Land is enchanting with breathtaking architecture and stunning scenes.

Golden Holidays offers you the best accommodation to enable you to experience utmost comfort with a stay at one of the most prominent landmarks of hospitality in Yangon, the Chatrium Hotel, located on the historic Royal Lake. Situated in the heart of Yangon, the five-star city hotel is a melange of colonial style and Asian revival architecture. With wood-accented interior décor, traditional fabrics, cultural tapestries and locally crafted furniture, the ambiance emanates warmth, elegance and calmness.

Spiritual and historical heritage of Yangon

A complimentary tour of the city of Yangon is included. Sightseeing has never been more fun when you get to visit well-known landmarks and discover off-the-beaten tracks. A must-visit is the Shwedagon Pagoda, 107-metre high golden Stupa of Shwe Dagon Paya. Being the heart of Buddhist Myanmar, the 2,500-year-old stupa is encircled by baroque buildings and statues that beautifully glitter during the rise of the morning sun, a view that is not to be missed. Be sure to see the 70m-long, huge reclining Buddha named Chauk-htut-gyi and its monastic compounds.

Perfect for those who love culture and history, do not forget to head to the modest but intriguing National Museum. Here lie artefacts of various ancient periods, articles of cultural heritage and archaeological value, art and craft articles, weaponry, musical instruments and paintings that have been very well preserved and appreciated by locals and international visitors. There are relics dating back to the last kingdom, Sihasanna or Lion Throne, and owned by King Thibaw, as well as the royal regalia of 19th century last Burmese kings from Konbaung dynasty.

Be amongst the Burmese

Try out their local food, bargain for rare art and crafts and not to forget, feel free to create 'selfie' moments as you explore the Pansodan Street, near the Sule Pagoda. Grasp the chance to adapt and walk about like the locals. Take your time to admire the city's remarkable architecture, enjoy the street flurry and scenes of daily life. Visit a local wholesale market for a great shopping session. An assortment of Myanmar souvenirs such as handicrafts and beautiful local fabrics can be purchased at the Bogyoke Aung San Market (closed on Mondays and public holidays). Drop by a local teashop for an amazing brew of 'lapae yea' or black tea mixed with some sweetened condensed milk and sugar. Be more adventurous and take the local train ride to the outskirts of Yangon. Enjoy the scenery and take the opportunity to observe the life of the rural Burmese people and visit the Insein Market, where a variety of street vendors sell colourful wares.

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 - Street Food Hunt: Bangsar Selera
 - Sweet Indulgence: Hui Lao Shan

myBurgerLab Address: 4 Jalan 21/22,46300 Petaling Jaya Selangor Opening Hours: Tuesday to Sunday (5.00pm to 10.15pm), closed on Monday

JINNY BOY

Loving his job, and burger.

By Jane Bee

e entertains us first thing in the morning on the Hitz Fm Morning Crew and get us laughing as he pulls a prank on people with his partner, Ean on Gotchal Even if one is not tuned to Hitz Fm, one would have seen him starring and directing in a number of the short videos such as Abuden, Number 1 Salesman , Asian @ Work and KL Style that took the social media by storm.

And he is no other than Jin Lim or fondly known as Jinny Boy.

When we first saw him, he immediately charmed us with his quirks, wit and bubbly personality. And above all, Jin certainly surprised us with his choice of food. "I don't usually go for fancy food or fine dining. I would rather opt for a satisfying meal rather than going to a place just for the sake of pleasing a girl on the first date," he said with a laugh.

For Jin, he is more than happy to indulge in simple yet delicious food such as the local street food. In fact, his must-have food every month is non other than pan mee, myBurgerLab and Korean barbeque which is considered as one of the luxurious treat of the month.

When we met up with Jin at myBurgerLab, he shared with us on his first time at the restaurant. myBurgerLab requires minimal introduction, afterall, it is the talk of the town and known as one of the restaurants that served the best burgers as well as top notch services in town.

"I've been hearing a lot about the place and decided to come and check it out. When I was here the first time, the staff told me all about the secret menu and I actually frowned when I heard of Elvis Presley burger, of which the beef patty comes with peanut butter and cranberry sauce. Nevertheless, I decided to try it out and I was like 'Wow!' and fell in love with it since," he said.

Jin then became one of myBurgerLab's regular patrons where he would visit the restaurant at least twice a month. Good food is meant to be shared and Jin has been introducing myBurgerLab to his friends, both locals and international as well as stars and fellow Youtubers. And each of them loved the burger as much as Jin did.

The Elvis Presley burger has become one of Jin's favourite burgers along with one of the vegetarian burgers served, Viven's Husband that comes with deep fried portobella, pineapple slice, mango mayo and cheddar cheese. Jin also admitted that he would actually line up for 30 minutes just for the sake of eating the burger!

"You get what you pay for over here and there's no way you will be unsatisfied," he said with a smile.

Jin Lim a.k.a Jinny Boy

When Jin graduated, he wanted to become a strategic planner. But somehow, he ended up as a radio announcer for seven years now. He then decided to start his own Youtube channel, Jinnyboy TV that later produced videos like Abuden that went viral on the social media instantly.

"Radio offers me a lot of things, in fact, I won't be where I am today without it. Youtube, on the other, hand is my baby, from starting everything from scratch to where it is right now," explained Jin.

The short video produced by Jin is unique as it captures the essence of Malaysia as well as reflecting our everyday lives. Being a hands-on person, Jin assumed the position as the script writer, director and on some occasions, actor. "All my videos serve as an experiment as I like to challenge myself all the time. I like to make people laugh as well – that's why all my videos have comedy elements," he said.

Jin chuckled when asked about the crazy things he would do, given the opportunity. "I would date and then divorce Taylor Swift so that she'll write a song about me. That way, the whole world will know who I am," he said.

Jin has more new videos coming up soon, so stay tuned on his Youtube channel, Jinnyboy TV for more laughter!



PIG OUT CAFÉ

Hogs and kisses from home

Non-Halal

By Kathlyn Ursula D'souza

A-G-3, Park Lane Commercial Centre, Jalan SS7/26, Kelana Jaya 47301 Business Hours: Daily Lunch (12pm – 4pm) and dinner (6pm – 10pm). Closed on Wednesdays Tel: 016 232 9248 Tucked away in a quiet nascent area in SS7, this humble establishment feels like solace and a haven for those who wish to have a peaceful meal. It is also meant for those who wish to, well ... pig out, as the name suggests. Aside from the clever name, there was also another reason for that – everything here mainly revolves around pork or is served with pork. The perfect place to get piggy with it, so to speak.

Cute paintings of pig parts (nose, ear, calf, tail) adorn the walls of this clean and tidy, simplelooking café. We were greeted by owner Seet Yan as we chose our seats. A dear, sweetlooking lady served us Passion Fruit Juice with Soda Water (RM5) before our first dish arrived: Pork Meatballs (RM12) and Carrot Soup (RM6). We bit into the meatballs, and we were instantaneously taken with its sweet, palatefriendly quality. The sizes were not too big nor too small - they were just nice. However, like all good things, everything must come to an end. We found ourselves wishing for more of the mouthwatering dish, but what we lacked in quantity, we made up by sweeping the sauce clean off the bowl. It was unblemished by the time we finished scooping the generous sauce for all it was worth. Its accompaniment, the carrot soup, was not too heavy in flavour, was well-balanced and offered as a nice complement to the sweetness that were the meatballs.



The second dish came immediately after, the POC Chops, a name we discovered fit perfectly with the acronym of this joint and the dish's main meat. Clever, clever. Our dish consisted of grilled pork chops with garlic sauce, coleslaw and mashed potato (RM16). This is the café's forte, and we see (or taste) why. The meat was tender and juicy, not too brackish as most pork dishes tend to be, blending well with the garlic sauce dribbled on top of it. There was not one thing left on the plate by the time we were done, the tasty coleslaw was gone, as was the mashed potato. They all simply harmonised together.

Our third treat was the succulent Roasted Pork Belly, served with carrots cut into stocky pieces, potatoes and apple sauce (RM18). Now this was really, really incredible. As two people who really knew our roasted pork belly dishes when we were growing up, this was yet the crunchiest, crispiest and the juiciest kind we have ever had. Despite the



crunchiness of the skin, it didn't get gooey once we chewed, and the blend of the layer of soft fat and lean meat only proved that this was one of the best roasted pork belly dishes out there. We wolfed down this dish, and then we gobbled down the authentic, home-produced chunky apple sauce and potatoes that came with it. Clean-sweep. This dish comes on its own, but it is also perfect as a side dish.

Dessert was exciting, because it was something we have never tried or heard of before here in Malaysia – the Bacon Brownie (RM5). It sounded very interesting at first, and it got loads more exciting when the kind owner told us that it was just a regular brownie infused with bits and pieces of bacon. "I just try to include pork in everything," she said, and we were impressed at how she stayed true to her concept. Topped with a scoop of ice-cream (add RM1.50), indulging in the brownie felt like a game as we both enjoyed chewing and tasting it while looking for the bacon bits. Casual and home-oriented, this eatery focuses more on the flavour than on the image, as the owner had mentioned. Born out of experiments, the recipes that go into making the dishes here are something only known by the owner herself, and the meat is marinated for a day. If you're thinking of dropping by, you are recommended to try the Caramelised Pork Belly which is the customers' favourite. If you're wishing for something else to eat, they have the POC Burger (RM16), POC Lasagna (RM14), or since Malaysians are not complete without rice, there's the Chili Con Carne (RM14). Also, they do catering for events and such.

Pig Out Café feels like coming home for a holiday after months of hard work, to lovely lip-smacking meals cooked by your favourite auntie or that grandmother who always insists you need more meat on your bones. One thing for sure, the food will never boar you (pun intended).



LIMAPULO

Baba can cook Nyonya legacy

By Siti Wajihah Kholil

26 Jalan Doraisamy, Chow Kit ,50300 Kuala Lumpur Tel. +603 2698 3268





uala Lumpur is blessed with the richness of food variety with a multitude of cultural influences. Even for traditional Nyonya cuisine, you no longer have to go to as far as Melaka just to get the best of Nyonya cooking. Right in the middle of KL along the Heritage Row in Jalan Doraisamy lies an eatery known for its Nyonya delicacies, Limapulo - Baba can cook Nyonya legacy.

Limapulo is a restaurant run by a jovial, veteran Nyonya cuisine expert, Uncle John who inherited the recipes from his mother. With his vast experience and the eatery's loyal followers, Limapulo is definitely a restaurant that is on the rise. Despite being relatively new, locals are really spreading the love for this new restaurant. Its simplicity and the fact that it makes you feel like you are eating homecooked meal, are solid reasons why patrons come and return.

With rice as the basic carbohydrate, the menu displays a range of amazing ala carte dishes to choose from. Among the many dishes, it was the Nyonya fried chilli siakap that exploded our palate with ultimate goodness. Siakap is a type of fish known in English as Asian seabass. For this dish, the fish is fried until golden, then topped with sambal and lime. Be sure to squeeze the lime all over the fish and sambal. Together, the fish is savoury, subtly spicy and the lime adds a perfect zest to the taste while the fish-meat retains a pleasurable texture of external crunchiness, yet soft and tender inside. If you are not a fan of siakap, you can also choose to have the dish cooked with tilapia. The price of the Nyonya fried chilli siakap is seasonal, therefore it varies.

The ayam Nyonya curry is also one of Limapulo's specialties. This classic dish is filled with tasty curry flavour that baits your appetite. Its sauce is thick in consistency and the white meat of the chicken is well cooked and tender. Depending on your hunger, the ayam Nyonya curry comes in a small size at RM14 as well as in regular size at RM24. Another popular Nyonya dish that many locals seem to cannot live without is of course, the sambal petai udang. This dish is one that adds a fiery oomph to your meal due to the sambal paste mixed with belacan (Malaysian shrimp paste). The prawns fuse their natural sweetness into the delicacy, followed by a slight astringent taste because of the stinky beans, which provide balance to the dish.



Sagu Gula Melaka



Large in portion that could serve three people, the sambal petai udang is reasonably priced at RM25. However, if you are not a fan of sambal petai udang, you can go for sambal petai sotong (squid).

A Nyonya restaurant would not be complete without ayam pongteh, which is a miso soy chicken dish. This dish is somewhat like a stew with chicken, potatoes and mushrooms. The ayam pongteh is chilli-free and slightly sweet, so it is ideal for those who are not keen on spicy food. However, it is also served with belacan, though separately. So for those who would like to tease their taste buds with additional spiciness, they can add the belacan as a great accompaniment. The price of ayam pongteh depends on the size, for small is RM14 and for regular, RM24.

Other worth mentioning ala carte dishes include ikan pari (sting ray) goreng asam (RM25), ikan pari masak kuah lada (RM25), large tamarind prawn (RM45), telur (egg) cincaluk (RM12), sambal telur (RM12), fried kangkung (water spinach) sambal belacan (RM12). kangkung lemak keledek (RM15) and more. There are also lunch meal specialty items that are hot sellers such as mee siam (Tuesday and Thursday only), Nyonya laksa (Monday, Wednesday and Friday only), Nyonya fried mee and mee hoon and more, all for only RM9.90. Cleanse your palate with Limapulo's classic dessert of sago gula Melaka, and cendol, both for only RM3.50 or ABC, short for air batu campur, for RM4.50.

Limapulo has an unclad interior, simple with wooden tables and chairs. The lights above are decorated with cute Nyonya umbrellas. As you walk further into the restaurant, you will find a black and white chalk-drawing-like art on the right side of the eatery, depicting the essence of Nyonya culture and cuisine. Still new to the neighbourhood, it is yet to be fully renovated and complete. However, this does not stop Limapulo from spreading the Nyonya legacy to any patron who walks through its door.

NEROTECA

Italian food at its best

Non-Halal

By Jane Bee

Ground Floor, The Somerset, 8 Lorong Ceylon, 50250 Kuala Lumpur Opening hours: Sunday to Friday (11.30am to 3.00pm & 6.00pm to 11.30pm), Saturday (6.00pm to 11.30pm) Tel: 03-2070 2530

DINING IDEAS



hat makes Italian cuisine exceptional? Good Italian food uses of simple but top-notch ingredients and prepared using seemingly easy techniques. The dishes usually have a straightforward taste that is flavourful at the same time. However, ntil you've dined at the like of Neroteca, you can't exactly say you've tasted real Italian food.

Having been around in the Klang Valley for some time, Neroteca requires little introduction when it comes to the food and service. Based loosely on the antipasti concept, it is the one place where you can be sure to indulge in delectable dishes made from great Italian products that cover almost all the categories, inclusive of the sweet, savoury and meat.

Tucked away in a corner at The Sommerset, the restaurant is relatively small but it is very comfy, homey and welcoming. The long rows of wallmounted wine racks, the deli counter and simple décor, pleasant to the eyes and very relaxing.

Instead of the usual soup or salad, we decided to go for Caprese (RM38) as appetiser. The Buffalo

Mozzaralle cheese was served with sliced roma tomato, olives and rocket tips. The cheese itself carried a delicate texture and its flavour was playful by nature – playing hide and seek with our taste buds. Eat it with the roma tomato and olives and you would be surprised how a simple meal like this turned out to be so refreshing and tantalising.

Its Gnocchi Pesto Con Salsiccia (RM40) and Ravioli Tirolesi (RM30) might look simple, yet, they carry distinctive tastes that make the dishes savourish. The gnocchi that looks like a potato dumpling is made from scratch in the kitchen using only potatoes, flour and eggs. It is soft and chewy before it melts almost immediately in the mouth. It absorbs the flavour of the pesto sauce like a sponge and when combined with sausage slices, it is indeed a flavourful plate of pasta.

Unlike the refreshing Gnocchi Pesto Con Salsiccia, the Ravioli Tirolesi (RM30) was creamier and richer in taste. The homemade pasta was stuffed with Italian sausages and speck that were chopped finely and cooked





with creamy walnut sauce. It sure does taste nutty and once in a while, you can actually feel the texture of the walnut itself. This dish is very straightforward, yet, there's something intriguing about the flavour that keep you coming back for more of it.

If you are one meat lover, you will love the Filetto di Maiale (RM68). Not only it is tender and juicy, the chef does an excellent job in retaining the porky taste in the pan-seared pork tenderloin. It also leaves a hint of smokiness and saltiness in the mouth that helps to stimulate your appetite even more. Pair it with the smooth and cheesy mashed potato, the crunchy sauteed spinach and creamy mushroom sauce, it is simply satisfying. And oh, though it appears to be a small portion, it is surprisingly very filling.

No visit to Neroteca is complete without its' Grand Tagliare (RM98 for small, RM128 for large), a platter of assorted cold cuts, cheeses and antipasto. There are no two platters alike because they are personalised, as each platter is constructed according to the guests' preference. Our platter, for example, came with honey ham, Mortadella, parma ham, speck, campagnolo, calabra picante, coppa, salami Milano while our cheese selection was parmesan, taleggio, fontina, asiago and gorgonzola. The cheese and meat were of the best quality and sliced to perfection. While some people prefer to eat it just the way it is, we preferred to pair it with a glass of Prosecco Ruffino and the house's specialty garlic bread for a more wholesome experience.

Our gastronomic journey through Italy ended with Torta della Nonna (RM18), a mixture of the chef's grandmother's recipe with his own twist of cheese cake with ricotta. The cheesy yet lemony cake had a smooth texture like ice cream.

Excellent food selection, great service and enjoyable ambiance. If we could enjoy all of it at a reasonable price, we don't see why we aren't visiting this place soon again. **DINING** IDEAS

AL-AMAR LEBANESE CUISINE

11-20

Transporting you into the dining havens of Lebanon

By Siti Wajihah Kholil

Lot 6.10, Level-6, Pavilion Kuala Lumpur, 168 Jalan Bukit Bintang, 50450 F Tel.: +603 2166 1011 stablished since July 2008, Al-Amar Lebanese Cuisine is a fine dining restaurant that offers an array of traditional Lebanese dishes that will surely arouse your appetite. Located at level six of Kuala Lumpur's infamous Pavilion mall, the eatery has garnered numerous awards and accolades for its top quality delectable dishes produced by a team of gifted culinary artists.

When you step into the doors of Al-Amar you will be transported into a uniquely different ambience not dissimilar to the dining havens found in Lebanon. The mood ignites a feeling of warmth and grand comfort with its modern, yet traditional feel as the space is decorated with intricate Arabic lamps and is lavished with red-and-white coloured interior. Relaxing yet so lively it is the perfect venue for friends and families to come together and savour the time honoured traditional Lebanese Cuisine while happily chat away.

One of the best things about Lebanese food is the mezze; you will be spoiled for choice.

A great opening for your palate is the Fattouch salad (RM22). A refreshing mixture of lettuce, rockets, cucumber, tomatoes, radish and mint leaves served with a special sumac dressing, the taste is refreshing with a mildly sharp tang that works well with the crunch of its flat toasted bread on top. Another must-have salad is the classic Tabbouleh (RM22), made of finely chopped parsley, tomatoes, onions and bulgur wheat with lemon and olive oil dressing that adds an invigorating zest to the taste.

The mezze that is offered at Al-Amar is one that holds true to tradition and in its way of preparation and presentation. The most sought and popular of all the cold mezze is of course the Hommos (RM16.90) made of mashed chickpeas mixed with sesame seed paste and a dash of lemon juice topped with olive oil. If you love aurbegine you should have a go at Moutabal (RM16.90) which is made of mashed aubergine mixed with sesame seed paste and a dash of lemon juice, topped with olive oil. The dips simply melt in your mouth when partnered with Al-Amar's freshly baked bread that is soft and warm.

Al-Amar's selections of hot mezzes are also exquisite. Who could ever say no to the vegetarian-friendly Falafel (RM20), made of fried beans and chickpea paste served with tahina sauce. Slightly crispy on the outside with a soft texture on the inside, its tastiness will keep you munching and wanting more. There is also the unique Cherry Kebab (RM16.90), which consist of rich, strongly flavoured, sweet and sour cherry with minced lamb kebab.

When it comes to mains you can select from the grill, shawarma, rice dishes or if you are more adventurous; raw lamb meat. Quite similar to any tartare dishes, Tebleh



Nayyeh is made of minced raw lamb meat and is served with garlic sauce and Kebbeh Nayyeh is made of minced raw lamb meat mixed with bulgur wheat and spices and is served with fresh spring onions, mint and garlic sauce. What better way to continue your gastronomic journey at Al-Amar than to try its homemade traditional Lebanese desserts such as Baklawa or Mafrouka. If you want something not too sweet but yet comforting you must try the milk pudding that is aromatic and creamy, Mohalabieh.

Al-Amar doesn't stop just at the food when it comes to being traditional, they extend this to the beverages as well. If you are into fresh juices but want something totally different, give Jallab (made from dates) a try. It is famous in the Middle East as the perfect thirst quencher on a hot summer day. However, the most distinct beverage served is the traditional Lebanese Coffee. Thick with a strong and distinct aroma and sometimes lightly flavoured with cardamom is a perfect ending to a sumptuous traditional meal at Al-Amar. Just a tip on drinking Lebanese coffee, be sure to stop before you reach the grounds (tefl) left in the bottom of the cup.

Al-Amar has been quoted time over as

the place that offers the biggest buffet spread in town and you can experience it yourself on Sundays where they offer a special lunch buffet from 12noon till 4pm at RM88++ per person and RM44++ for children from the age of 6 to 12.

Do note that there is also a relaxed version of the restaurant, which is the Al-Amar Express at the ground floor of Fahrenheit88.

You can experience the same standard and quality of Al-Amar's Lebanese Cuisine at the comfort of your own home (or any other venue) when you engage their catering team Al-Amar Catering Services that caters both Lebanese and Middle Eastern food and if your party wants a Western or Fusion offerings, you can engage their sister company; Main Course Catering Services. Their central kitchen is one of the first in the country to be Hazard Analysis and Critical Control Point (HACCP) certified.

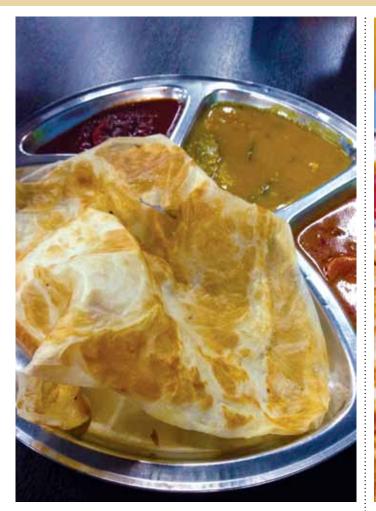
For more information for your catering needs please contact +60392815855 or +60122328635 as they provide comprehensive event planning and services, which comprises of bartenders and wait staff and caters to any type of event, be it upscale or casual.

> Selection of Traditional Dips KL LIFESTYLE | **39**

The Many Kinds of 'Roti'

Roti Canai, almost a Malaysian's staple, is available almost everywhere and tastes almost the same. However, what if we tell you we've discovered some tantalising roti that would leave your taste buds wanting more of it?

By Jane Bee



Roti Canai RM1.30

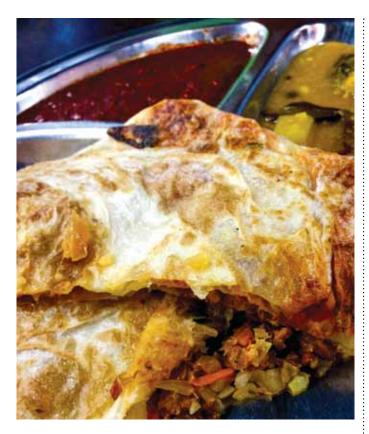
There is no way you can go wrong with this good old, original roti canai. The usual roti canai is either fluffy or soft, but you ain't getting any of it at Roti Valentine. Instead, extra light and crispy roti canai is served here at Roti Valentine. Its grease-free and remains flaky despite being dipped with curry gravy. We might be exaggerating but we aren't joking when we say it was the first time we ate roti canai that literally melted in our mouth!

Roti Valentine Address: No 1 Jalan Semarak 54000 KL

Roti Murni Discovery RM10

Just like its name, it is a roti that would make you go 'Wow' or 'Oh my god!' with its taste and the portion. Now, you wouldn't want to go all greedy when it comes to Roti Murni Discovery for the portion is simply enormous and a few inches in thickness. It makes good sharing for two or three persons. The roti is filled with special combination of ingredients such as ham, egg, onion and pineapple. Eat it with the curry and dhal served together. That's how a discovery roti should taste like.

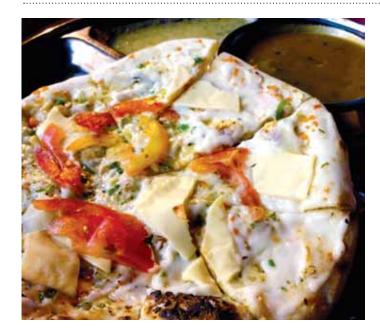
Restoran SS2 Murni Address: 53 Jalan SS 2/75, Taman Sea, Petaling Jaya Closed on Mondays



Roti Valentine RM5

Named after the restaurant itself, one can consider Roti Valentine as a special version of Roti Sardin. It is filled with sardine, onion and mixed vegetables and boy, they sure are generous with the ingredients that give the whole dish an extra kick. We were amazed at how they retained the texture of the roti – the crispiness and thinness of the roti wrapping the ingredients taste almost the same as its roti canai garing. One thing for sure, Roti Valentine certainly lives up to its reputation in serving the best roti canai in town!

Roti Valentine Address: No 1 Jalan Semarak 54000 KL



Mutton Kothu Parotta RM7.50

If you are looking for something that's less generic and mainstream, be sure to check out the Mutton Kothu Parotta at Sri Ananda Bahwan Restaurant. In case you didn't know what is it, Kothu Parotta is a South Indian delight made up of stir-fried roti canai with ingredients such as green chillies, eggs, onions, tomatoes and a special spicy sauce. We could literally taste mutton in every bite of the dish and for a moment, it did make us feel like we were eating mee goreng, except that we weren't having any noodles at all.

Sri Ananda Bahwan Address: No 26 Jalan Bangsar Utama 1, Bangsar Utama, 59100 Kuala Lumpur



Naan Mumtaz RM6

Craving for something sourish but yet, refreshing? Naan Mumtaz is the roti that would satisfy your yearning. Topped with shredded carrots, chillies, cheese and sour cream, we're sure it will definitely please your taste buds. The naan retains its crusty edges and the thickness is just nice in maintaining the crunchy yet soft texture of the bread. While the naan tastes good just the way it is, we recommend that you to dip it in the dhal currys, tamarind sauce or yoghurt mint sauce that comes along with it. Trust us, you'll definitely love it.

Restoran Mosin Address: No 27 Jalan Wan Kadir 2, TTDI



Located in the midst of the busy Telawi streets behind Bangsar Village II and facing Jalan Maarof of Bangsar Baru lies a dodgylooking food court called Bangar Selera, formerly known as Jolly Green Giant. Do not be fooled by its stripped image. Believe it or not, this is where many patrons in and out of Bangsar come to enjoy some of the best and affordable street food in the city.

By Siti Wajihah Kholil



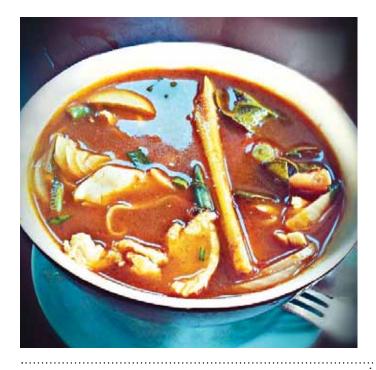
Lamb Chop RM20

Opens Monday to Saturday from 12pm - 11.30pm

At the corner of Bangsar Selera food court, facing directly the back of Bangsar Village II, is a great eatery for street western food. For many years, Station 21 has been one of the best places for sizzling steaks. When the seats are filled and the place packed with hungry eaters, people are all willing to wait because seriously, it is worth it.

The highlight of the menu is the lamb chop. It comes to you on a sizzling hot plate, cooked to perfection and teamed with French fries and steamed vegetables. The lamb is already lip smacking on its own due to its perfect seasoning and tenderness, but with garlic sauce, the flavours together double the deliciousness. Do note that you are allowed to select your preferred sauces other than garlic sauce such as blackpepper (the dish's default sauce), mushroom and brown sauce. With a satisfying taste and portion, the lamb chop is only RM20.





Nasi Ayam RM5

Opens for lunch hours

One of the most mainstream dishes loved by many is of course nasi ayam or chicken rice. It is one of those dishes that both locals and non-locals enjoy. This may be a surprise but apparently there are different types of nasi ayam at Bangsar Selera. It all depends on what you prefer. For instance, there is nasi ayam sambal, nasi goreng ayam and nasi ayam sos tiram.

The regular nasi ayam comprises rice (specially cooked with chicken stock, herbs and spices), chicken that is marinated with various condiments, chicken broth, specially-made soy sauce, sambal and salad of lettuce, sliced cucumber and tomato. Its overall taste is unexplainable and complex to describe. It is a mixture of a little sweet and savoury with a mild spiciness. The broth adds extra taste and moist to the rice dish while the roast chicken is tender and scrumptious. Leaving you full and happy.



Bihun Tom Yam RM5

Opens for lunch hours

Located in the middle of the food court, as you exit the staircase of the parking lot, is a stall at the most right corner. The stall serves a variety of "goreng-goreng" or fried food such as fried kuay teow, fried rice and other fried noodles.

However, the star of the stall that gets people coming back is its tom yam. Ideal for those whose palate can withstand a great level of spiciness, here is where you will experience one of the best bihun tom yam in Kuala Lumpur. The bihun (rice noodles) is slurpy and soft in texture. The carrots, celery, chicken bits and tomatoes along with the tom yam soup itself are sweet and zesty, making the overall dish explosively tasty. You can opt for mee or kuey teow if you prefer other noodle types.

Fruit Juices RM4 (small) / RM6 (medium)/ RM9 (large)

Opens Monday to Saturday from 12pm - 11.30pm

Right next to Station 21 is a beverage outlet called Banana Quenches that serves all sorts of local favourite drinks. Be it a hot beverage such as Teh O, Teh Tarik, Barli, Horlicks and Milo or cold ones such as Teh O Ais, Teh Ais, Lemon Ais and Milo Ais, they sure have it.

However, the main attraction here is actually the fruit drinks and juices. Be their watermelon, orange, apple, laici, longan, cocktail or honeydew, it surely is thirst-quenching. The juices do not taste of cordial or as if they have been diffused with sugar water. Also, the drinks come in different sizes such as biasa or small (RM4), sedang or medium (RM6) and besar or large (RM9). So take your pick and drink away!



Hui Lao Shan

Top-notch dessert at affordable price

When Hui Lao Shan first started in Malaysia two years ago, it certainly sent people, especially dessert-holic, on cloud nine. First started in Hong Kong, Hui Lao Shan is known for its delicious, irresistible and yet, healthy desserts. It is the one place where they take pride in the quality of the food served – using only fresh or in-house ingredients. And no, it will not cost you a bomb despite Hui Lao Shan serving top-notch dessert. Now, what can be better than enjoying a taste of Hong Kong dessert without the need to burn your pocket?

By Jane Bee

Mango Feast (RM12.90)

No visit to Hui Lao Shan is complete without this platter of Mango Feast. Consisting three of its famous desserts; Mango Coconut Ribbon, Mango Chewy Ball and Mango Crisp that come in a mini size, this platter offers you the best of Hui Lao Shan in a shot. The chewy yet smooth texture of glutinous balls, the revitalising fresh coconut strips and the crispy biscuitmashmallow-like crisp that melts instantly in your mouth offer a captivating plate of dessert. We love how it leaves a hint of mango lingering in our mouth for some time.

Mango Romance (RM12.90)

If there're words to describe Mango Romance, we can't think of anything but love is in the taste buds. It comes with Mango Crystal Jelly, Deluxe Mango Mochi and Mango Chewy Ball, all three enticed our taste bud with their almost flawless texture and taste. Although mango is the main ingredients, you will be amazed at how Hui Lao Shan brings out different facets of the fruit through a combination of simple ingredients.



Heavenly Brew & Ice Snowy Brew (RM18.90)

Looking for a more conventional dessert that caters to both young and old? Hui Lao Shan's Heavenly Brew and Ice Snowy Brew will certainly do the tricks! The Heavenly Brew offers a more hearty and soupy-like dessert, while tge Ice Snowy Brew is refreshing and cooling. The fresh coconut milk certainly makes this dessert savourish one and it comes with bird's nest as well.

Monin Lemonade Peach (RM7.90)

We definitely can't think of any better thirst quencher other than Monin Lemonade Peach. It also comes with in-house mango jelly that enlivens the drinks even more. Imagine the satisfaction when you quench your thirst with a drink that not only freshens your taste buds, but easing your food craving with the chewy mango jelly. You will probably end up ordering another extra glass!

Address: Level LG1.118A, Blue Atrium, Sunway Pyramid, No. 3, Jalan PJS 11/15, Bandar Sunway, 46150 Petaling Jaya, Selangor Opening Hours: Monday-Sunday : 10:00am-10:00pm Tel: 03-5624 1145 Website: http://www.hkhls.com

PREVIEW

46 Hotpicks Women
47 Hotpicks Print, Flowers & Geometry
48 Hotpicks Men



An excellent pair of boots is hard to come by, especially the one like Salvatore Ferragamo's Noyal Metal Cap-Top Suede Bootie. The dipped front and spilt-front vamp creates a sleek and slip-on style that compliments almost any attire. The leather lining and sole ensure comfort and thus, sparing your feet from blisters and soreness in the

Anya Hindmarch's Ebury Large Featherweight Matural Python is perhaps your ultimate day bag that would compliment almost any fashion style effortlessly and flawlessly. The seamless blue 'Thermo Saldatura' creates a lightweight feel, yet, being spacious at the same time. It also features an internal zipped pouch that definitely makes it a whole lot easier for us to locate our essentials, a total plus

The butterfly is not only known for its grace and fragility, but it also symbolises purity and enchantment. The House of Lalique's Psyche collection evokes such feelings with its sensual and feminine accessories that are meticulously chiselled in lace-like gold. Together with a palette of colourful gemstones such as sapphire and diamond, this collection reflects a stunning pinkish-orange coat of the butterfly by day and bluish hue by night. Price: Earrings

BROS



4. Celebrating The Big 10 With Kristal Klear

Thanks to BROS, we can bid farewell to boring water bottles. Ten years in the market, BROS is known to produce high-quality reusable and recyclable water bottles with striking designs in its quest to encourage the public to reduce their carbon footprints by making use of water bottles instead of disposable ones. Instead of offering only a handful of single-coloured water bottles with plain designs, BROS gives a new lease of life to the design. The bottles bear creative and bold art and funky styles. BROS has also recently introduced a new collection, the Kristal Klear to its line of products. Each bottle in the series is carefully crafted in a way that portrays uniqueness and exclusivity as well as to celebrate the richness and diversity of life. The bottles come in four sizes of 400ml straw, 800ml, 1000ml and 1500ml. The selection sizes caters to the needs to people from all walks of life and lifestyles. It is also BPA-free and tested safe by qualified and recognised international standards. BROS has sold more than 4 million water bottles over the past decade and is currently available in Singapore, Taiwan, China, Indonesia, Australia and Canada.

Prices ranging from RM27.90 to RM35.90

Print, Flowers & Geometry

Summer is still here – and that means bold, funky, fun and loud apparels!









1. In Bloom

Look pretty and demure in floral patterns, as they never fail to flatter. Not only are they sweet, but provide a gentle, ethereal effect too. The ICE dressme floral dress is not only lovely, but elegant as well. **Price: RM189**

2. Cap-ital!

For those who prefer to top off their rigout with a cap, the Pestle & Mortar cap collection will definitely interest you. Caps do not always have to look boring, since they have transitioned from protecting the head from the sun to a style accessory. So consider new funky, fun and decorative varieties. **Price: RM115**

3. Loud and Loaded

Start catching eyes with bold, chock-a-block shirts! H&M and Liberty have teamed up to create a new collection for men that feature prints and abstracts, so it is time to move away from the normal, listless colours but to fresh, unique and definitely unusual choices. **Price: RM199**

4. The Right Cat-titude

Complete your look with the right attitude, and of course the right pair of shades. Switch it up with a pair of retro, cheeky and fun Cat Eye sunglasses by Parfois. It screams edgy, funky and daring all at the same time but not forgetting the feminine allure this type of shades often provide. Protecting your eyes and looking stylish at the same is definitely key to purrfecting your look. **Price: RM49**

5. Forms and Figures

Sporadic patterns have taken the fashion trends by storm, and why not? Take for example, the ZIZTAR geometric skirts. They look modern, chic and cool and can be worn to many occasions if you want to make a statement or be the centre of attention, be it at a casual outing with friends or socialising at a cocktail party. Pair it with a simple-coloured top, and you are all ready to dazzle.

Price: RM115

6. Sunlit Colours

This time, leave your good ol' reliable basic black and blues and try a new sunny colour on your feet. How about these striking pair of Nike's Red Foot Ball Low Text Print shoes? These bright, sunlit colours will put a smile on your face, and certainly on those who catch sight of them. After all, the shoes make the man, too. **Price: RM219**



1. Daring red

Inspired by the colourful world of national flags from various countries, Hugo Boss introduces its eyewear collection of strong colour combinations. Dare yourself to wear Hugo Boss BOSS 0608S 6KR yellow-grey, square-shaped metal frame sunglasses with bold red lenses. Its flexible and adjustable bi-injected temples ensure its wearer a comfort and perfect fit. **Price: RM850**

2. Black belt

Basic black never goes out of fashion. Accessorise your look with Tod's black belt specially designed for easy use and at the same time, giving you a great appeal. The belt is made in Italy with top quality material that adds a great feel and touch. More importantly, its simplicity in function and look makes it timeless. **Price: RM880**

3. Checkered pack

Travelling around can be such a hassle, especially if you need to carry a lot of necessities with you. There is a lot to think about such as the weather effect on the bag, the durability and the capacity; all these aspects are important. So this classic Herschel Supply Co backpack with checkerboard pocket is the ideal choice. It is made from heavy-duty and poly-coated fabric and includes sufficient capacity for your items. It is made to last. **Price: RM589**

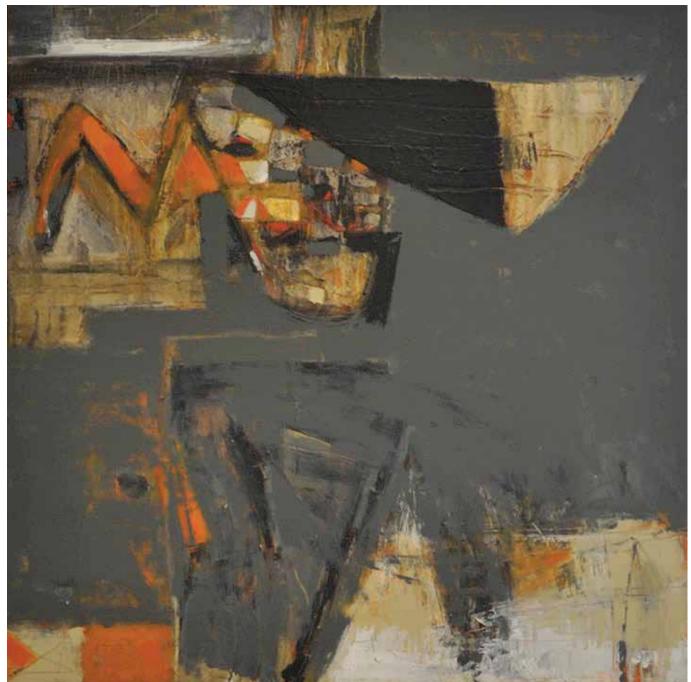
4. Out of the blue

Usually Bonia is associated with women's wear, however, this high-end fashion retailer also provides Italian inspiration fashion for men. For this season, be sure to add colour to your feet as you walk outdoors in this pair of Bonia blue loafers. It has a laidback and cool look that also emits subtle sophistication. **Price: RM469**

5. Classy travel

For this season, Hackett London presents one of its dress collections, picturing the various incarnations and characters of "The Leading Man" on their travels around the globe. The suit's quintessential British design displays vintage luxury, making its wearer shine with class. You should always walk around with confidence and elegance. **Price: RM4800**





KLAS ART AUCTION MALAYSIAN MODERN & CONTEMPORARY ART



SUNDAY, SEPTEMBER 28, 2014 I 1.00 PM I CONNEXION@NEXUS, BANGSAR SOUTH

KLAS ART AUCTION MALAYSIAN MODERN & CONTEMPORARY ART EDITION X



AUCTION DAY : SUNDAY, SEPTEMBER 28, 2014 | 1.00PM | CONNEXION@NEXUS, BANGSAR SOUTH

The KL Lifestyle Art Space will yet again liven up the auction season with its fourth auction in Kuala Lumpur this year. Mark your calendar as the KLAS Art Auction Malaysian Modern and Contemporary Art will have its tenth edition at Connexion @ Nexus, Bangsar South City, Kuala Lumpur on Sunday, September 28, 2014.

The auction will feature artworks of various art genres and styles by modern and contemporary artists of great stature and prominence in Malaysia and the region. One surely cannot miss the magical works of Ismail Latiff, lyrical works of Jolly Koh and the romantic tale of Syed Thajudeen. One can expect the intricate pieces of Khalil Ibrahim who is well known for his extraordinary watercolour paintings, delicate batiks and intriguing acrylics. Abstract masters and mixed media experts in the likes of Yusof Ghani, Tajuddin Ismail and Awang Damit Ahmad will also not be left out on the auction day.

Art aficionados, collectors and interested buyers can take a sneak peek of these masterpieces from September 11 until September 27, 2014 at the KL Lifestyle Art Space gallery off of Jalan Maarof, Bangsar. To register as a bidder for the auction, contact Lydia Teoh at 019 260 9668 or Shamila at 019 333 7668. You can also send your requests to info@mediate.com.my.



Jolly Koh The Red Dreaming - formerly in the Hilton Kuala Lumpur collection, 2004 Acrylic and Oil on Canvas, 179 x 220 cm RM 70.000 - RM 120.000



Awang Damit Ahmad Marista -Ingatan Yang Tersisa II, 2001 Mixed Media on Canvasl 110 x 118.5 cm RM 22,000 - RM 50,000



Yusof Ghani Serian Hijau Series, 2001 Oil on canvas | 147 x 147 cm RM 26,000 - RM 50,000

KLAS ART AUCTION (EDITION X) SNEAK PREVIEW



Tew Nai Tong At Work II Oil on canvas 60 x 60cm **RM 11,000 - RM 18,000**



Tajuddin Ismail Innerspace-Ochefield, 1990 Acrylic on Board 122 x 122 cm RM 8,000 - RM 18,000



Haron Mokhtar Chinese Temple (Penang), 1998 Acrylic on canvas 82 x 111.5 cm RM 7,000 - RM 10,000



Syed Thajudeen Longing For Love, 1990 Oil on canvas 85 x 85 cm **RM 15,000 - RM 22,000**



Khalil Ibrahim Nude Movement, 1983 Batik 93 x 103 cm RM 75,000 - 125,000



Jehan Chan Village Scene, 1990 26 x 38.5 cm **RM 5,000 - RM 7,000**



Grace Selvanayagam Abstract 1994 34.5 x 44.5 cm **RM 4,000 - RM 8,000**



Ismail Mat Hussin Bathing 2000 Batik 83.5 x 78 cm RM 14,000 - RM 22,000



Syed Ahmad Jamal, Datuk Untitled Mixed media on paper 26 x 21 cm RM 7,000 - RM 12,000



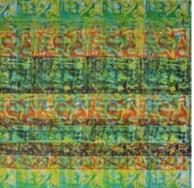
Raphael Scott Ahbeng Heiiconia, 2013 Oil on canvas 119 x 90 **RM 6,000 - RM 11,000**



Ahmad Zaki Anwar Untitled Etching on paper, Edition 1/1, 19 x 18 cm RM 3,000 - RM 5,000



Kwan Chin Playing, 1970 Batik 48cm x 65cm RM 4,500 - RM 7,000 KL LIFESTYLE | 69



Kelvin Chap Apsaras, 2008 Mixed media on canvas 129 x 129 cm RM 5,000 - RM 8,000



Sharifah Fatimah Bluescape, 1992 Acrylic on Canvas 110 x 110cm RM 12,000 - RM 18,000

DEBUTING ARTISTS

KLAS Art Auction is treating its bidders to the works of artists that have yet to be featured at its auction. Feast your eyes on the fabulous artworks from the list of the KLAS Art Auction Malaysian Modern & Contemporary Art first-timers.



Han Snel Balinese Girl, 1956 Oil on Canvas 59.5 x 59.5 cm RM 6,000 - RM 11,000

Han Snel had an undying love for Bali. Born in 1925 in Scheveningen, Netherlands, he arrived in Bali along with the Dutch military forces that were tasked with fighting the Japanese troops and the Republic of Indonesia's army.

Snel instantaneously fell in love with the island, so much so that he married a local girl, became an Indonesian citizen and converted to Balinese Hinduism.

Nevertheless, it is in his paintings that saw most of his love being manifested – the gentle colours, the delicate and refined lines captured the very essence of Ubud, the tranquil island, and most of all, the stunning portraits of Balinese women. A recurring role was his wife, who began modelling for him before they wed.



Wu Guanzhong Roofs, 1997 Litograph Edition 22/60, 44.5 x 47.5 cm **RM 7,000 - RM11,000**

"I have great confidence in the promising prospect of the liberation war in fine art to overthrow conservative forces and to create new styles, and I hope that my fellow fighters march forward with courage, to liberate ourselves, and to liberate the slaves in the realm of fine art." – Wu Guanzhong

As an artist who loved to discover and compose the relation between form and structure as well as concealed formal beauty, Wu Guanzhong never painted in an effort to produce social commentaries or opinions or in remembrance of a significant event, but it was done to explore a painting's formal possibility, to create a sentimental atmosphere and to develop conceptual perspective. "Breaking away from all bondages of objective interests," stated Wu. This painting is just so, pure simplicity, temperance, pureness and lucidity – all the while being wonderfully coarse, this new change completely transforming the conservative Chinese art scene and traditions.

Born on Aug 29, 1919 in Yixing, Jiangsu Province, Wu combined western watercolours and Chinese ink painting techniques, making him one of the most famous watercolour landscape painters in China.



After years of observing and photographing birds in the wild, the vast experience inspired artist Choo Beng Teong to paint them instead.

"Birds are interesting to paint because of the variety of species available, and they come with such an amazing array of colours", explains Choo. Armed with talent and a thorough insight into the beauty of birds, he converts gentle movement and effervescent colours of the feathers and features of the birds into paintings. With fine and meticulous brush strokes he captures the details, texture, posture and grace of the birds with flair and luminescence.

Choo Beng Teong was born in Penang and studied commercial art at Sain Academy of Art from 1985 to 1987 while attending a two-year course in art, graphics and painting at Universiti Sains Malaysia. He specialises in wildlife art. His repertoire of work is mostly book illustrations, such as "Frogs and Toads" and "Malaysian Insects" for Siri Buku Alam Pak Cipan by the Malayan Nature Society.

Choo Beng Teong Scaly Breasted Munia, 1996 Watercolour on paper 48 x 32 cm RM 4.000 - RM 8.000

ASIAN ARTWORKS

The KLAS Art Auction Malaysian Modern & Contemporary Art will feature art pieces not only by Malaysian masters but also an array of prolific Asian artists.



"The human figure remains Eng Teng's principal source of inspiration and, no matter how abstract, his works, from the earliest, tentative explorations to these mature, masterful creations, always retain some link with figuration. They can be classed into a number of categories, most of which are familiar to viewers who have followed his career because he tenaciously explores familiar themes, particularly the female figure, which his fertile imagination transforms into the most unexpected and surprising images." – Constance Sheares, Bodies Transformed: Ng Eng Teng in the Nineties

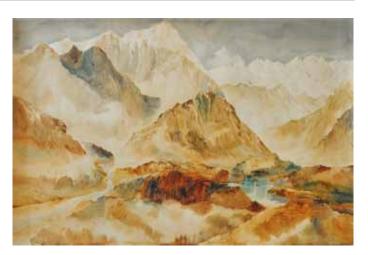
Captured here, in the recurring theme of figures, is the thought-provoking appearance of perhaps a little girl, with an innocent, inquisitive look on her face, tendrils of curls surrounding her face. Dubbed the Grandfather of Singapore Sculpture, Ng Eng Teng was born in Singapore in 1934. After training 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 Pottery Head Artist impressed seal mark, raised on a wood stand 22cm high (including stand) RM 3,000 - 8,000

For a masterpiece to come alive, there has to be a special connection between the artist and the subject. In this breathtaking painting of the Himalayas, Ong Kim Seng captures the depth, the contours, the shadows and the beauty that is the natural scenery of the world. It is stunning, although simple in its execution, it shows the meticulous and methodical use of fine brush strokes and skills.

In the words of Ong Kim Seng, he said, "I have to feel a place before I paint it. If I have good feelings for a scene - just as I may have good feelings for someone I meet - I know I'll have the will to paint it well. For me, and for all painters, I believe, inspiration comes naturally when there's a link between the artist and his subject."

Ong Kim Seng was born in Singapore and has been a full-time artist since 1985. Among the awards that he has won from the American Watercolour Society are the Paul B. Remmy Memorial Award in 1983, the Lucy B. Moore Award in 1988 and the Clara Stroud Memorial Award 1989, just to name a few.



Ong Kim Seng Himalayan Panorama, 1982 Watercolour on paper 77.5 x 109.5 cm RM 11,000 - RM 16,000

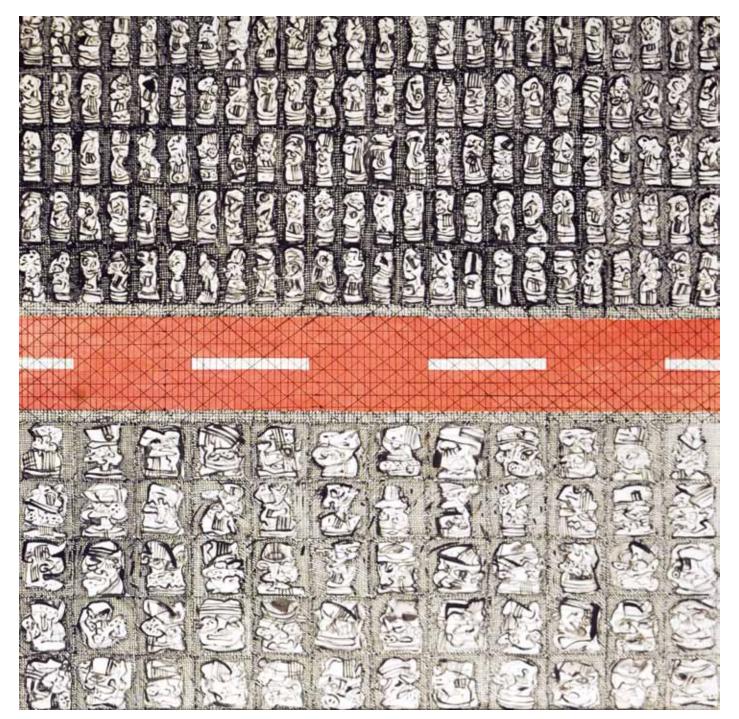


Inspired by Thomas Yeo's travels and the ever-changing landscape and construction surrounding Singapore, his works are often geometric, abstract and always saturated with colour. With all the dust and noise surrounding him and the place where he lives, it pushed him to create meaningful, deep artworks. Centred around the colour orange, Yeo chose this colour as it "represents the beginning of the day" and it reflects how "construction is the promise of the future".

"In the future, buildings will shoot for the sky, but whether they are going to bring us happiness or something else is a question mark," he said, as he depicts in this piece a yet-untouched mountain village.

Born in 1936 in Singapore, Yeo graduated from the Nanyang Academy of Fine Arts in 1960 and then studied at the Chelsea School of Art and Hammersmith College of Art & Architecture in London.

Thomas Yeo Mountain Village, Undated Mixed media on paper, 59 x 59 cm RM 3,000 - RM 6,000



Zulkifli Yusoff Waiting for Minister, 1997 Acrylic on canvas 152cm x 152cm RM 8,000 - RM 14,000

ZULKIFLI YUSOFF

Propagating national, historical and social awareness through art

By Siti Wajihah Kholil

Zulkifli Yusof is one of Malaysia's most versatile contemporary artists of today. He possesses a strong educational background in fine art and has vast experience in the arena. He is known for producing sardonic artworks that portray powerful subjects, especially concerning personal, societal and national situations. Zulkifli's ability in highlighting the socio political context as well as confronting the norms in his art pieces has made him a prominent artist, an important milestone in the development of Malaysian Art.



Zulkifli Yusoff Happy Mood II, 1995 Acrylic on canvas 145 x 145 cm Private Collection

Zulkifli Yusoff was born in Kedah in 1962. His interest in art was sparked when he received a copy of Art Today from his father in 1979. His passion for the art then grew immensely and it was then that he decided that art was the ideal career path. He went on to study for his first diploma in Art & Design (Fine Art) from the MARA Institute of Technology (MIT) in Shah Alam and graduated in 1989. After that, he went abroad and received his Master's degree in art from Manchester Polytechnic in the United Kingdom in 1991. Zulkifli's father was actually the key influence in his life. Not only did his father introduce him to his future, he also played a significant role in his formative years by infusing the trait of critical thinking, political awareness and patriotic spirit into his son. These traits are of course emulated in Zulkifli's artworks.

His early, notable and current works

Prior to his full time studio work in art, Zulkifli was teaching at MARA University of Technology for four years. In 1987, he participated in major group exhibitions with "Tasik Cini" for the Artists Association of Malaysia at the Australian High Commission, Kuala Lumpur and "Warna-warna" at the Kedah State Gallery in Alor Setar. However, it was in 1996 that he had his first solo exhibition with, "The Power" at the NN Gallery in Kuala Lumpur and "Brave New Art" featured at The Art Gallery in Penang. His most notable installation to date is the seminal mixed media work "Don't Play During Maghrib" (1997), which made him the second Malaysian to be featured at the illustrious Venice Biennale in 1997. It is common in Malay households to disallow children to play outside at dusk, as it is believed that bad spirits wander most during such time. The painting was inspired by Zulkifli's childhood where his father used to do the same, ensuring that his children were safe at home by nightfall. Through his personal experience, he was trying to convey that social responsibility begins at home.

In 2009, Zulkifli began to produce artworks filled with socio-political



Zulkifli Yusoff Happy Mood III, 1995 Acrylic on canvas, 145 x 145 cm RM 8,000 - RM 14,000

motifs. He would carry out an in-depth research into Malaysia's history and culture to fully grasp his subject before visually creating them. Such is apparent in his installation of the seminal "Pendita" (2011) and "Mereka Mencari Mas", a sculptural piece questioning devotion to material possessions over religious obligations. In his most current works, he analyses the rectitude of people and the society, for instance, in his "Malay Sketches" paintings (2008). Other masterpieces that followed include the "Malaya Series" (2009), "Negara Ku" (2010), "Rukunegara 1" and "Runkunegara 2" (2013), where he explored the dogmas and chronologies of Malaysian and Southeast Asian politics.

KLAS presents "Waiting for Minister"

The KLAS Art Auction Malaysian Modern and Contemporary Art Edition X is honoured to present one of Zulkifli's earlier works entitled, "Waiting for Minister" (1997) acrylic on canvas. The art piece paints a vertical coral-coloured road across the middle of the canvas whereas the top and bottom half of the painting is filled with black-and-white sculptural-shaped figurines. The figurines represent the people, waiting for the minister by the roadside. However, the ones at the top are smaller in size compared to the ones at the bottom. Notice that each figurine is uniquely constructed, different from each other, depicting individuals. His other works such as "Happy Mood II" (1995) and "Happy Mood III" (1995) will also be available at the auction.

Zulkifli strives to educate with his range of intellectual artworks through the use of blunt annotations and multifaceted acumen into the Malaysian or Malay thoughts and historical state of affairs. Many times, his illustrations render the personal value systems of his fellow nationals as well as his acuity on how it impacts an individual and the public. His versatility and explorative approach is unquestionable as he often works with various types of mediums such as painting, sculpture and installation. Being where he stands now is a great platform for Zulkifli to spread the values that he upholds such as patriotism and social awareness as well as highlight current affairs and historical events.

HAFIDH AL-BUSAIDY

The humble and hospitable hotelier

By Siti Wajihah Kholil

ne of Kuala Lumpur's prominent hotels, InterContinental Kuala Lumpur, has just welcomed its newly appointed general manager, Hafidh Al-Busaidy. With 25 years of experience with InterContinental Hotels Group (IHG) worldwide, this hotelier is on a mission to bring an impact to whichever hotel he serves. Under his leadership, the InterContinental Osaka, from where he was transferred, was nominated as one of the top 20 new hotels in Asia by DestinAsia's Luxe List.

1. Where are you originally from and how was your hometown?

A question that always confuses me, I am Omani, but born in the UK. My father is from Zanzibar and my mother is German. We have moved around almost all my life. I enjoyed all my hometowns (the towns I lived in with my parents). Living on the South Downs outside Brighton was wonderful and moving to a beautiful beach in Salalah was equally beautiful in the most different way imaginable. Wherever we lived was an adventure. I had a really blessed childhood. However, I left home when I was just 12 years old to go to a boarding school in India.

2. When did you arrive in Malaysia and what was your first impression?

I had visited Malaysia many times before. The first time was in 1980. But my family and I have just moved here a few months ago. I thought this country was very beautiful with amazing landscapes, stunning beaches and islands, a great cultural mix, in every sense.

3. How was the transition like moving from country to country? Do you ever get homesick?

It is always sad to say goodbye to a country that you have called home for a period of time, friends you have had time with, favourite coffee shops or restaurants and just the familiar is sometimes difficult to leave behind. However, arriving in a new country is always exciting, especially when my family is with me. There are so many new things to explore, friends to make and new challenges to face. When I am away from my family, I immediately get homesick. They are my home.

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

I started my career as a student, bussing tables in Houston, Texas. Hotels have always fascinated me. I got excited to stay in one and the good ones amazed me with the way the hotels operated, almost like magic. In truth, hotels got under my skin very early. I joined a hotel in Oman while I was in-between deciding what I wanted to do. I started in stewarding, cleaning the kitchens and doing dishes and worked my way up through the hotel.

5. What was the turning point of your career and your secret to success?

There have been so many. One is when the chief steward in my first role told me I would make a great waiter. Then there was a GM who plucked me out of a fine dining restaurant and brought me to work in guest relations. Basically, my turning points were made by others. They have encouraged and supported me. They recognised my hard work and rewarded it. The best of them have inspired me such as colleagues, managers and co-workers. They have taught me to be amazed at what others do and encourage them. There is no secret to success. I just work with amazing people, people who love what they do.

6. What is it that you love about what you do? Challenges?

My wife describes me as a hotel junkie. I guess I love being able to surprise guests and really make them happy. I enjoy helping others grow in the hotel and it really touches me when they are successful and happy in what they are doing on a daily basis. But balancing time to be able to spend real quality time with my family is a challenge, as hotels have no off switch, ever.

7. Tell us about your family.

They are an inspiration to me. My wife has taught me to be humble, careful with others' emotions and be more self-aware. My kids have taught me that I can be old, but immature forever!

8. Any funny stories or interesting experience that happened while you've been here?

Nothing too funny yet, although Malaysia strikes me as a place where funny stories should be in abundance. Maybe my attempt to play with the hotel netball team had some of my colleagues laughing.

9. Have you tried any of the local food? Any favourites? Where else in Malaysia have you visited?

Every day I eat local food. We have a great Malaysian chef who really is great at preparing Malaysian food, I am trying to get through all the dishes and once done, I shall let you know which my favourite is. I have visited most of the tourist areas, Melaka, Penang, Langkawi, Mersing and the islands around Tioman. Still, I have so much to explore!

10. What is your current project and what is your vision for InterContinental hotel?

We are looking at ways to promote our restaurants. We have two fantastic restaurants, Tao and Tatsu (Chinese and Japanese), which are really special and we want to share them more with KL. There are a thousand other projects including the finalisation of our newly refurbished meeting rooms, ballroom, and club lounge, as well as the implementation of a real end-to-end club experience. It is also important to make the work experience for the team more dynamic and fulfilling in terms of career development. My vision is for InterContinental hotel to be the best hotel in KL!

11. What is your advice to those who would love to pursue your career line?

Enjoy what you do and keep learning, for it never ends and you're never the smartest person in the room. Get into hospitality for the right reasons, which is HOSPITALITY. You need to be passionate about it. Challenge everything, including yourself.



Pullman Sydney Hyde Park

Experiencing the charms of the magical city of Sydney with Australia's newest and largest 5-star botel.

By Jane Bee

f you are all about travelling in comfort and style, Pullman Sydney Hyde Park would be the 'it' hotel for you.

Pullman Sydney Hyde Park unveiled the striking, multi-million dollar refurbishment where everything from the lobby to the guestrooms have been renovated with a much modern and sleek design. Overlooking the iconic Hyde Park in the epicentre of the CBD's arts, retail and business precincts, the hotel's strategic location and accessibility certainly makes it a perfect place to enjoy everything interesting offered in the city. Guests who enter the hotel via College Street will be greeted with the attention-catching Paul Smith-style designer rug that sits with its mighty purple, orange, lime green and cream stripes and which sits under a grand cylindrical chandelier. The deep purple chaise lounge, on the other hand, creates an entirely modern look that emits a sense of elegance and classiness.

All the 241 rooms in the hotels offer the view of either Hyde Park or Easy Sydney views, and specially designed to cater to the travelling needs of each guest. The Pullman Executive Lounge, for example, is specially tailored for business travellers and guests who seek the complete Pullman experience. Located on level 21, it offers a magnificent view of the Sydney skyline, Hyde Park, Woolloomooloo and Sydney Harbour. The room also features brand new carpet, cosy seating arrangement as well as a light refreshment bar.

Pullman Sydney Hyde Park has also set a new benchmark for its connectivity concept with the Connectivity Lounge. The latest addition of the Executive Lounge, it is set to be one of the most technologically advanced lounges of the Pullman portfolio as well as providing an extensive business service at the same time.

FEATURES





The guestrooms that occupy the remaining 22 floors of the hotel have been given a new makeover that combines a fresh, modern and luxurious look. Painted in purple, orange and charcoal hues against light wooden wall mounts, it creates a much stylish and sophisticated look - contrary to the previous earthy colour scheme of green, red and brown. Each room comes with new carpets, artistic bed head, glass work desk, chairs and artistic lighting. The four-point spacious bathroom has been retiled and equipped with observable new lighting and vanity taps. Guests will also enjoy a range of French amenities kit from Roger & Gallet as well.

Among the highlights from all the 241 deluxe guestrooms, executive level guestrooms, junior suites and premier are spaciousness of the rooms that come with pullout sofa bed, interactive flat screen TV, cable/satellite TV with movies/videos and pay-per-view channels, broadband and wireless internet connection, kitchenette with microwave, minibar, toaster and coffee/tea making facility and in-room laptop size safe. The Pullman experience will not be complete without a gastronomic adventure at its signature restaurants, Windows that offers modern international cuisine and Bar 36 that serves an extensive cocktail menu and light meals. Its laidback and relaxed atmosphere also makes Bar 36 an ideal meeting spot for any occasion. Pullman has also recently introduced its new Tapastry menu that combines both artistry and gastronomic adventure. Created by Pullman's culinary ambassador, Justin North, each Pullman hotel will be offering unique selection of tapastry dishes that showcase regional ingredients. Pullman Sydney Hyde Park, for example, will be serving tapastry dishes such as fried fillets of whiting and Hawkesbury calamari with chilli salt and lime aioli, Roast Northern Rivers Pork Belly slow cooked octopus and miso eggplant and Earl Grey ice cream.

With its location at the cosmopolitan end of Sydney, stunning views, sleek and edgy room as well as top-notch service and facilities, there is no doubt that Pullman Sydney Hyde Park is indeed one of the desirable hotels in Australia – all while remaining fashionable, elegant and refined while highlighting the understated glam for discerning business and leisure travellers.



Golden Sands Resort, Penang

The Shangri-La experience of fun-filled and family

By Siti Wajihah Kholil





ny guest who enters Golden Sands Resort by Shangri-La in Batu Ferringhi, Penang, will be warmly welcome and greeted by its attendants. Checking in is a breeze. If your room is not ready, the attendants will usher you to the Cool Lounge to make sure that you comfortably wait, serving you a refreshing cool drink. A first timer at Golden Sands Resort, it is undoubtedly a merry and happening resort. Despite being a weekday (Thursday), there were a lot of people. With a total of 387 rooms of Superior Hill View, Deluxe Sea View, Executive Sea View and Executive Sea View Suite, 90 percent of these rooms were occupied. It was a great sight to see that people of various nationalities and backgrounds, mainly from the West and Middle East, had all come to the resort for their summer holiday with their families.

The resort altogether fuses the magic of the East and the comfort of the West. It was apparent that the guestrooms displayed a warm, cheerful summer-like concept. The interior of the room has sand-coloured walls adorned by framed starfishes, contemporary designed palm leaf motif curtains and furnished with brown wooden furniture. Despite its casualness, it still maintains a Shangri-La feel of spaciousness and sophistication. Sea view rooms are great because you can step out to the veranda and smell the salty air. Keep the veranda door open to keep the natural breeze in, plus, it also helps save electricity as the air-conditioner automatically turns off when the veranda door is open.

Hungry? Be sure to drop by Sigi's Bar and Grill, a fun, family-style restaurant located right on the Batu Ferringhi beach. The restaurant serves the freshest of both Western and local favourites.



Equipped with an open barbecue grill kitchen and wood-fire pizza oven, it offers a range of prime steaks, grilled and barbecued seafood, pizza, tasty sandwiches, pastas and salads. If you are starving, gobble up the Golden Sands Beef Burger. Its tender meat, healthy side salad and soft, crispy French fries are really filling. To finish, quench your thirst with a cold, refreshing watermelon juice. There are other restaurants as well such as the Garden Café, Lobby Lounge and the Cool Lounge.

The resort simply caters to families. Kids were laughing, swimming and running around the pool, under the parents' supervision of course. The adults were sipping drinks, chatting and sunbathing under the sun, jet skiing on the seawater and parasailing across the sky. It was such a lively and happening scene. Children can really enjoy themselves here, especially at the Adventure Zone and Kid's Club, an indoor playground house. Not only is the interior vibrant, cheerful and colourful, there is also a selection of thrilling drop slides, such as the 'Hyper-glide Astra Drop', 'Double Drop' and 'Demon Drop' for the kids to enjoy. This playhouse caters to different age groups whereby the Toddler Zone is for children aged four and below, while the teenagers and adults enjoy games like Nintendo, Wii, board games, etc. There are also special organised activities such as sculpture, arts and crafts, cooking lessons, T-shirt painting and kite flying for children aged four to twelve at the Kids' Club in Adventure Zone.

You can never run out of things to do at the resort. There is a gymnasium, three floodlit tennis courts, a Par 3 pitch and putt golf course, the Adventure Zone, Segway, Family Entertainment Centre, a petanque court and beach volleyball court, a spa and a beauty centre, as well as two lagoon shaped swimming pools and a children's pool with



Address: Golden Sands Resort by Shangri-La, Batu Feringgi Beach Penang 111000, Malaysia Tel: +604 886 1911

water slide. At times, the resort also provides daily organised activities such as jungle walks at the Penang National Park in Teluk Bahang, tai chi, traditional Malay games, mini soccer, water aerobics, pool games, snake shows and golf putting competitions. There is something for everyone.

The best part about Golden Sands Resort by Shangri-La is actually its strategic location as it is near to everything that you would enjoy about Penang. After 7pm, the street in front of the resort comes alive with brightly lit, extravagantly decorated 'beca' lining up the roadside. You can smell all the delicious street food travelling through the air, making your stomach grumble. There is also the night market, everyone's shopping haven. Visitors can go



crazy with all the types of clothes, accessories, handbags and souvenirs on display. However, if you prefer something more content and relaxing, take a walk on the beach. Listening to the sea and feeling the wind under the starry night sky will surely rejuvenate your soul in an instant.

The Golden Sands Resort offers up-to-date facilities. The guestroom is equipped with all the needed amenities such as premium Shangri-La toiletries, water heater, mini fridge, mineral water, ironing board and an iron. There is also a computer and multimedia port for various types of input, not to mention, LCD television, DVD player, satellite television channels, USB, iPod, telephone with international direct dial and free Wi-Fi internet access for the guests. Many of the rooms also include murphy beds (pull-down, retractable wall beds) that can accommodate a third person. Most importantly, its soft bed, downy pillows and comfy sheets will surely lullaby you into a deep sleep.

Currently, the Golden Sands Resort offers a Family Fun Package at a price from RM660++ per room per night. So grab this chance as it is only available until September 30, 2014. For more information, call +604 888 8888 or e-mail to reservations.gsh@shangri-la.com.



CELCOM FIRST 100 TAG HEUER 100 DAYS CAMPAIGN BY CELCOM

Celcom is back with bigger and rewarding gift for its customers

By Jane Bee

othing will last forever or so they say. Well, not really for an exceptional timepiece that is crafted by skilled watchmakers with commitment to precision and perfection. The result is a timeless and versatile beauty.

And now with Celcom, you can own one of these luxury watches.

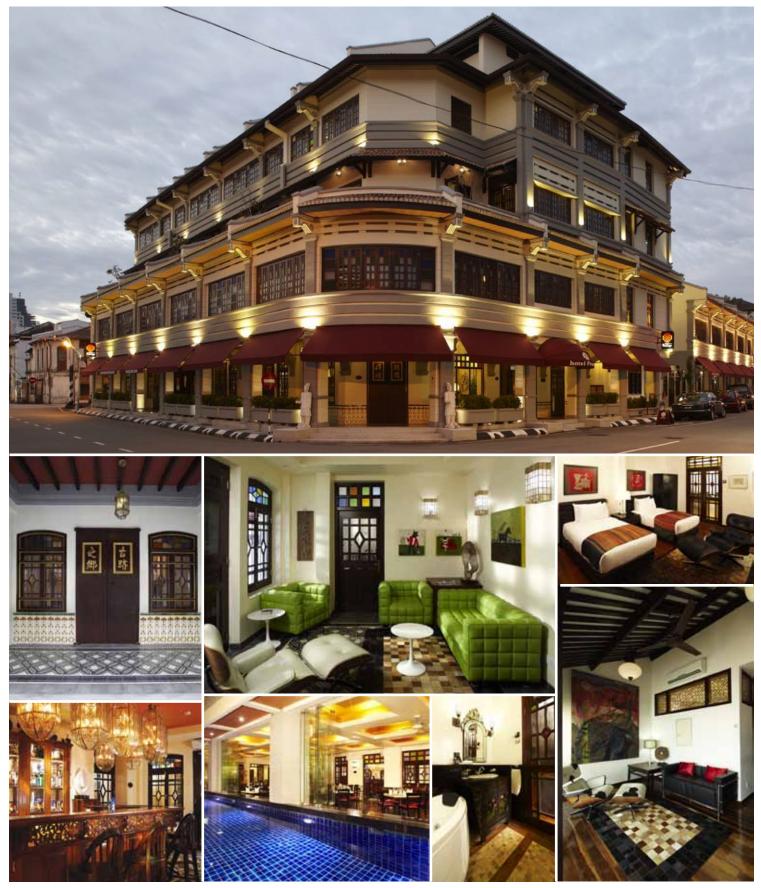
Celcom Axiata Berhad, the first and foremost mobile telecommunications provider in the country, is known not only for its top-notch services, but also its dedication to expressing gratitude to its customers with a variety of reward programmes that offer the highest privileges and rewards.

Through the 100 TAG Heuer 100 Days campaign, Celcom will be offering not one, but 100 luxury TAG Heuer watches worth RM10,000 each to be won by both its existing and new Celcom First subscribers during the campaign from June 22 to Sept 29. What's more, participation is hassle free and as easy as ABC.

So here's what you need to do: if you are a new customer, all you need to do is subscribe to any internet plans by Celcom First. If you are an existing Celcom First customer, you've got half the work done. All that's left for you to do is to upgrade your internet plan by purchasing the Max Up 5GB. It's that simple! One TAG Heuer timepiece from the ten luxury models will be given away to the lucky winner of the day on a daily basis. The winners will have their names announced and published on the Celcom website and be contacted personally by Celcom via phone as well. That's not all! The winners will have their TAG Heuer watches presented to them personally by Zalman Aefendy Zainal Abidin, Chief Marketing Officer of Celcom Axiata Berhad. The prize-presentation ceremony is held specially for the winners to share their joy and happiness with their family members, friends and Celcom's senior management and employees. Now, how could anyone not love the personal touch given in the campaign that makes it even more memorable?

So, be sure not to miss the opportunity to win a TAG Heuer for yourself today. Visit www.celcomfirst.com.my for more information of Celcom First plans. What are you waiting for?





Character, Heritage & Style in the heart of George Town

Hotel Penaga is situated in the heart of George Town, Penang, a UNESCO World Heritage Site. Converted and restored from a cluster of 15 pre-war terraces on Hutton Lane into a boutique hotel, Hotel Penaga retains the charm and character of old heritage Penang but with all the comfort and style of a new century.



Address : Corner of Jalan Hutton & Lebuh Clarke, 10050 George Town, Penang, Malaysia. Telephone: +60 4 261 1891 • Fax: + 60 4 261 1893 • Email: info@hotelpenaga.com • Website: www.hotelpenaga.com _{Copyright} © 2011 Hotel Penaga. Maraged by Hotel Penaga Min. Bhd.Company No. 1234567.W





Support Our Turtle Guardians

WWF-Malaysia's field biologists lead a team of people who are fondly known as turtle guardians, comprising marine conservation graduate students and members of the localcommunities in Melaka, Sabah and Terengganu. Their duties include patrolling nesting beaches every night during the nesting season, from 8.30pm to 5am, to protect turtle eggs from being poached and collecting data on nesting females via tagging of both fore flippers. They also check for hatchling emergence and ensure that hatchlings are released in accordance with best hatchery practices. This monitoring is vital to increase the number of hatchlings produced for the perpetuity of the species.

Since 2004, when WWF-Malaysia began beach patrolling and turtle conservation efforts at Melaka's beaches in support of the Melaka Department of Fisheries, the number of eggs protected has nearly doubled. The increase in turtle eggs saved was not due to an increase in overall turtle nestings, but thanks to an increase in people – turtle guardians – undertaking beach patrols and monitoring. In addition, the efforts of heroic turtle guardians mean that the number of turtle eggs incubated has increased significantly by 126% in Terengganu over the 2003 - 2012 period.

And it is thanks to you, WWF-Malaysia's generous supporters, who fund these turtle guardians and enable them to save our turtles.

Did you know that?

- It costs about RM12,000 to pay one graduate or local community member to be a turtle guardian for the 6-month peak nesting season from April to September each year?
- WWF-Malaysia needs 14 Turtle Guardians
- in Melaka and nine in Terengganu?
- It costs about RM2,000 for each turtle guardian's equipment pack, which includes a backpack, Global Positioning System (GPS), inconel tags, tag applicator, callipers, weighing scale, measuring tape, mat, raincoat, clipboard, first aid kit, gloves and torchlight?

Thanks to generous donors, WWF-Malaysia has secured funding for most of our turtle conservation efforts, **but we need to raise RM100,000 before this nesting season ends to ensure that there are enough turtle guardians to protect our turtles.**

Please visit http://pandashop.my/ turtleguardian/ to donate funds for our turtle guardians today!

Join Our Field Trip!

PADANG KEMUNTING, MELAKA Pusat Konservasi dan Penerangan Penyu Melaka

Address: Padang Kemunting, 78300 Masjid Tanah, MELAKA.

Contact persons:

Nurshahfiza Ayob (019-6328253) Mohammad Hashim (019-6443925) **Email:** kekal_hawksbill@yahoo.com

The centre is open to the public every Tuesday to Sunday (except public holidays). It houses an exhibition hall and an audiovisual room to enhance the knowledge of the public on marine turtles and painted terrapins.

About WWF-Malaysia:

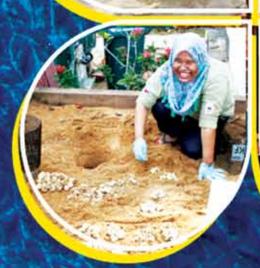
WWF-Malaysia (World Wide Fund for Nature-Malaysia), the national conservation trust, currently runs more than 90 projects covering a diverse range of environmental protection work. Since 1972, WWF-Malaysia has worked on important conservation projects, from saving endangered species such as tigers and turtles, to protecting our bigbland forests, rivers and seas. We also undertake environmental education and advocacy work to achieve conservation goals. By conserving our natural resources, WWF-Malaysia is belping to protect our liveliboods, 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 donate to WWF-Malaysia or learn more about our projects, please call: +603-78033772 or visit: wwf.org.my or www.facebook.com/wwfmy



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PREVIEW

ZÉLL-V

- Bmic Nail Spa Salon Jump Street Trampoline Park Product Feature

ZÉLL-V Cellular Therapy as a Complementary Medicine

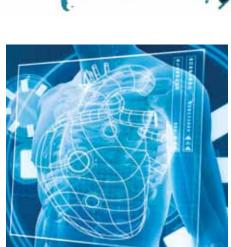


The International Association for Organ Cell Therapy Specialists, Switzerland & Germany (IAOSS) was established over 40 years ago in Switzerland. Half a decade ago, Germany signed on and today, the organisation is a combination of Swiss and German organ cellular specialists who have formulated an effective tissue repair and regeneration system using organ cell therapy. The organisation aims to provide current and resourceful information regarding technical and clinical advances in the field of organ extracts and cellular therapies.

Cell therapy is a complementary biological treatment which is employed to combat symptoms of premature ageing and chronic degenerative diseases. Choice active cellular materials are harvested from various specially bred foetal sheep tissues to stimulate repair, regeneration and rejuvenation of the human body. "Foetal cellular materials are more effective than adult cells because in a foetus, organs such as the liver, spleen and thymus gland are in the development stages, and so the cells are very active. The rationale is that these young active cells will act as the catalyst to revitalise old cells," says Simon Hooi.

Upon harvesting, the cells undergo a rigorous and complex series of processes, from high tech filtration under stringent conditions, to cryogenic activity and lyophilising to preserve the biological composition and integrity of the cells. The lyophilised cells then can be securely transported around the world and reactivated again through reconstitution (where the lyophilised cells are hydrated with sterilised water). The product of these exclusive processes is called ZÉLL-V lyophilised Fresh Cells or ZÉLL-V LFC®.

"Main stream medicine generally treats the symptoms but occasionally, not the problem itself. For example, you take pain killers to alleviate a headache and the headache goes away but the underlying problem is still not addressed. At IAOSS and The German Society for Thymus Therapy (GSTT), the oldest cell therapy society in Germany, we emphasise rejuvenation to restore function. When a patient comes in for treatment, the dosage they receive depends on which part of the body they want to rejuvenate," explains Hooi.



'In our consultations with patients, we do not look at the weak organ individually but instead, analyse the whole system and, we have used ZÉLL-V LFC® to treat numerous health problems, from hypertension, skin diseases and a weak immune system, to patients facing difficulties in conceiving. In all such cases, we introduce the corresponding active foetal cells such as skin, spleen, artery or immune cells into the patient's body. Once ZÉLL-V LFC® is implanted into the body, nature will take its course. ZÉLL-V LFC® will travel to the affected tissues and organs where it will begin to repair, heal and restore old, tired and degenerated cells. Once the affected part of the body is rejuvenated, body functions are restored and will perform optimally," he adds.

A big part of IAOSS education is that cell therapy is not about treating the disease, but instead, rejuvenating your system and allowing it to heal itself. As complementary medicine, it takes a longer period of time to achieve results since restoration does not occur overnight.



As a senior advisor of the IAOSS and patron of GSTT, Hooi is educating Malaysians, Singaporeans and most of South East Asia alike, as to the benefits of cellular therapy. To date, Ruyi has been granted the exclusive copyrights to the ZÉLL-V Cell Therapies. With effective products and a strong strategy, Ruyi has opened many outlets in Malaysia, Singapore, Asia, Europe and the USA.

ZÉLL-V Goes International

ZÉLL-V Therapy is an exclusive formulation from IAOSS (International Association for Organ Cell Therapy Specialists, Switzerland & Germany) and GSTT (German Society for Thymus Therapy, Germany).

"With this, we have established 13 outlets in high-end shopping centres throughout Malaysia and Singapore, such as Penang's Gurney Plaza, KL's Pavilion and Singapore's Marina Bay Sand. We have also established outlets in Singapore's Takashimaya, Hong Kong's Tsim Tsa Tsui, Macau, Brunei, Vietnam, Indonesia, Lebanon, Taiwan, USA, Switzerland and Germany.

"We have also just set up ZÉLL-V Guangzhou, China, which is a distribution hub to Shanghai, Beijing, Shenzhen and various parts of China. We see China as a huge market for ZÉLL-V. As their needs are very different from here in Malaysia, we have a team of Chinese associates engaged in the marketing effort," says Hooi.

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

This article is brought to you by ZÉLL-V International.



Simon Hooi MSS[US] GSTT[GER] SSAAM[Swiss]

Patron & Senior Advisor

The International Association for Organ Cell Therapy Specialists of Switzerland and Germany IAOSS

Global Head of Health & Wellness Department ZÉLL-V International

MEDICAL SPECIALTIES

Physiology, Complementary and Preventive Medicine, Cellular Therapy

ZÉLL-V Symposium 2014 Cell Therapies in Health, Vitality & Anti-Ageing

Date Time Venue	: 23 Aug '14 (Saturday) : 11am Bronze 5 Conference Room, Level 14, Berjaya Times Square Hotel – West Wing, Jln Imbi, KL
	: Guest Registration : Regaining Patients' Optimal Health – Dr Yeoh Kar Kiat, Consultant Oncologist
12.00pm	 Placenta Therapy for Perfect Beauty Dr Abbyrhami Shanmuganathan, Aesthetic Specialist
12.30pm 1.00pm	 Light Lunch The Restoration Power of Mesenchymal Stem Cells Mr Simon Hooi, Cell Therapist
2.00pm	& Global, Head of Medical & Wellness Dept., ZÉLL-V International : In-House Personal Consultations (IHPC) by the three honourable speakers. Cell Checks with ZÉLL-V's
3.00pm	microscopy systems. : End



BRIGHTER& **YOUNGER SKIN** WITH ZÉLL-V CELLULAR REJUVENATION

High levels of collagen, elastin and hyaluronic acid in our skin are the reason behind firm, supple and dewy skin. As our skin ages, the loss of collagen, elastin and hyaluronic acid leads to the formation of wrinkles, hollow cheeks and sagging skin.

International artiste Sharon Chan says: "As an actress, it is essential to have clear, good skin at all times. Thankfully, I have ZÉLL-V Cellular Therapy which rejuvenates and regenerates my skin cells. When my skin cells are rejuvenated, the production of collagen, elastin and hyaluronic acid increases. In just two weeks, my skin has become more radiant, smooth and beautiful than ever before! ZÉLL-V Cellular Therapy is truly my fountain of youth!"



SHARON CHAN International Artiste ZÉLL-V Ambassador



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Bmic Nail Spa Salon

Providing the best care for your hand and feet

By Jane Bee

ho doesn't like to look good? Not only it makes us feel good, it also boosts our confidence and wellbeing. From hair, face, skin to fitness, we would be more than willing to invest a lot of money and time in ensuring that our body is well taken care of. Except that, we often overlook our hands and feet.

I used to think that unlike the other parts of the body, the hand and the legs do not require any maintenance. But I found out that I was so wrong about it during my recent visit to Bmic Nail Spa Salon.

Founded in 2007, Bmic Nail Spa Salon aims to fulfil every woman's dream to be gorgeous and nice-looking. It is a one-stop beauty centre that offers a complete range of body care treatment delivered by a team of skilled beauticians and manicurists. Locating it isn't difficult as it is on the 7th floor of Pavilion, in the heart of Kuala Lumpur that makes it a strategic location when it comes to convenience and accessibility.

After much contemplation, I decided to opt for one of its signature services, the Organic Spa Manicure (RM160). Having little idea on the shape that I wanted of my nails, I decided to heed my manicurist Fish's suggestion, whereby she would shape my nail to a round shape. Not to say that I'm an unhygienic person, but it did struck me that I had been neglecting my nails all this while as I watched Fish delicately attending to my hands.

Fish then proceeded to gently scrub my hand with the sugar scrub, a luxurious scrub that utilises organic Argan oil from Morocco along with other essentials oils and natural extracts to exfoliate and moisturise the skin. After that, she covered my hands up to the elbow with a hydrating mask that would moisture and nourish the skin for about 10 minutes. Lastly, she massaged my hands with a massage cream by Spa that comes with easy absorbency for the skin, healing and protecting the skin, as well as leaving the skin radiant and alive.

Throughout the process, I was impressed with the emphasis given to hygiene by the staff. The manicurists wore gloves all the time while attending to us and all the utensils used in cleaning and shaping the nails were soaked in sanitizer all the time. They also made it a point to sterilise the utensils used on the customers every time before the next customer came in.

By the end of the session, I felt like I had a pair of new hands. The organic products used throughout the session were easy on my skin and they did not leave my skin feeling dry. Smooth skin, healthy-looking and beautifully shaped nail, I can hardly recognise my own hands. Since it would be a waste to leave my





nails looking so plain, I decided to go for nail art – which I'm glad I did for Fish did such a great job in giving my nails a complete makeover with style and colours!

Most Malaysians, especially the men, find it hard to accept that manicure and pedicure are not only for women, but men as well. Having to know that, my colleague decided to go opt for his first ever pedicure session in his life. While I did respect his bravery, I certainly pitied him as I watched him blushing throughout the session.

He went for the recommended service, the Dr. Foot Pro Callus Treatment (RM90), a four-step foot care to combat foot problems such as callus and cracked heel that are more common among men. His feet were covered with callus softening mask for 10 minutes that would make it painless and easier for the stubborn callus and hard skin to be filed away with a foot file.

As my colleague looked at the amount of callus filed from his feet by the manicurist, he was dumbfounded and confused on the difference between callus and dirt for a moment. Then, moisturing and heel repair cream was applied for a smoother heel. By that time, he wasn't blushing any longer, instead, he was filled with amazement at the transformation of the condition of his feet within such a short time.

We left the salon with what we considered a new pair of hands and feet. It certainly took us a while to realise the importance and joy of having our hands and feet groomed and looking beautiful. And now that we had experience such pleasure, we'll definitely be coming back for more pampering sessions!

Address: Lot 7.01.05, Level 7, Pavillion KL Shopping Mall, 168 Jalan Bukit Bintang, 55100 Kuala Lumpur Tel: 03-2141 1326 Website: www.bmic.com.my



Jump Street Trampoline Park

Fun and fitness for all ages

By Siti Wajihah Kholil

n recent months, the Jump Street Trampoline Park has been much talked about, especially among youths. With hundreds of interconnected trampolines from the floor to the walls, this innovative playground provides a great workout and most importantly, it gives you great thrill and fun.

Ten minutes of jumping on a trampoline equals thirty minutes of jogging. Jumping, bouncing, tumbling and other gravity-defying activities on a trampoline actually have great health benefits. It encourages weight loss, firms and tones muscles, strengthens your cardiovascular health, increases oxygen capacity and circulation to tissues, stimulates your metabolic rate, enhances your sense of balance, aids lymphatic circulation, improves digestion and increases your G-force (gravitational load), which strengthens the musculoskeletal system. The Jump Street Trampoline Park is Malaysia's first indoor trampoline park which offers the best recreational activity with world-class facilities, excellent customer service and prioritises the importance of safety. Every trampoline arena includes a number of the park's referees to monitor all jumpers. Before you jump away, it is important to put on a pair of grip socks provided to ensure that no one skids or gets injured. Whether you are a beginner, intermediate or advance athlete, the park accommodates all skill levels.

Starting with the biggest and highest jumping space of 9,000 square feet of interconnected trampolines, is the free jumping arena. Here is where your imagination comes alive and your skills are limitless. Suitable for all skill levels, you can jump, leap and bounce out your moves from mat to mat or wall to wall. Even for free-runners, gymnasts, divers, athletes, snowboarders, skateboarders, ski jumpers, traceurs, traceuses and extreme sport enthusiasts, this is the perfect place to practise your bold and daring moves.

Allow your inner acrobat to explore jumps freely at the Foam Pit. Filled with thousands of soft foam cubes in the pit with four launching lanes, whatever type of jump you bring to the pit, you will land safely. Be it a front flip, back flip, tuck, split leap, straddle jump or ring leap, there are no limits to your jump. For safety reasons, just be sure not to jump head-first. If you ever dreamt of being Michael Jordan, Kobe Bryant or LeBron James, well dream no more. The park also features three trampoline-basketball lanes where you can slam dunk just like an NBA star. With three hoops fixed at different



heights, kids, teens and adults can all slam dunk.

The Jump Street Trampoline Park also provides an environment that caters to the needs of professional athletes. The High Performance area is where skilled aerialists are able to enhance their fitness as well as perfect their on-air physical feats freely. With six Olympic-sized and Olympic-spec tramps, these talents can do the unthinkable. Part of the High Performance arena is also the big airbag. Fly through the air and softly land on a massive 7m by 10m cushion of air.

Children of course will enjoy the trampoline park just as much as the adults. The Cage is a separate jumping area that is specially dedicated for kids. What is great is that they can exercise while bouncing



Address:

8a, Jalan 13/6, Seksyen 13, 46200 Petaling Jaya **Tel:** +603 7969 1051



themselves away through all the great fun. You can even reserve The Cage and the party room for special occasions such as birthday parties and events. Another idea, bring your family, relatives, and friends, create teams and have a dodgeball match while you are all on the trampoline. Enhance your balance, reflexes and strength through an exhilarating and thrilling game of jumping dodgeball. It will surely be a match to remember.

And if you need to take a break, enjoy their delicious iced coffee and a range of other food and beverages at the Jump Café, with a view of the whole trampoline park. Benches and seating areas are also provided for resting. Muslims can perform their prayers at the surau or prayer room. There are also toilets and lockers provided.

Jump Street will be launching the very first Trampoline Dodgeball League in Malaysia soon. There will also be trampoline fitness classes such as jump aerobics, trampoline skill classes, special programmes for children and other additional offers. So be sure to keep on a lookout through Jump Street's official Facebook page at

https://www.facebook.com/JumpStreetAsia and join the jumping fun community.

Butterly Romance

Moisture Booster

You may be surprised that this luxurious thick cream from Sephora Super Supreme Body Butter does not only leave no hint of greasiness behind, it is also so light that the skin can absorb it almost instantly. Packed with ingredients such as HydroSenn+, this product is sure to deliver lasting and immediate hydration to the skin. It invigorates the tired skin, leaving it with a sheen.





Movie Star Buttercream

The Smoothie Star Body Buttercream is loaded with five intensive nourishing oils that would leave your skin feeling fresh, yet dreamy. This buttercream smells nothing like butter, instead, it would leaves you smelling like a dessert with the pistachio, almond and sweet vanilla fragrance.

Price: RM62



Instant Moisture

Give your hand a butterly treat with Burt Bees' Shea Buter Hand Repair Crème! Smooth a small dollop of cream onto your hands and you'll be amazed that it works like instant magic. It instantly moisturises and hydrate your skin, nails and cuticles, leaving them smooth, moist and soft. Also, we love how the cream leaves a trail of refreshing smell of cocoa butter and sesame oil long after the application.

Price: RM82.80



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Super supreme body butter

Soft Like A Baby

Want a baby skin but have sensitive skin? Fret not as the Soothingly Sensitive Aloe & Buttermilk Body Lotion from Burt Bees got it sorted out for you. This aloe and buttermilk-based formula provides 24 hours of moisture and intense hydration. It is light and easy on the skin and our favourite part is the cooling and soothing sensation left on our skin. Nothing would beat the feeling of lingering freshening buttermilk that leaves us feeling relaxed and like a baby.

Price: RM66.00

Fruity Supple Lips

If you think butter-related products all share the same butter smell, you've got it wrong. The Burt Bees' Nourishing Lip Balm with Mango Butter for one will not only give you smooth and supple lips, but also a lasting mango flavour on your lips. The balm eases dry and chapped lips instantly, all while giving your lips a healthier and kissable look.

Price: RM21.80



Into The Storm

Opening: August 7

In jut a day, the town of Silverton is devastated by an unprecedented blitz of tornadoes. The town is at the mercy of the unpredictable and deadly cyclones, and it is said that the worst is yet to come.

Told through the eyes and lenses of a group of professional storm chasers, thrill-seeking amateurs and brave townsfolk, this movie will throw you directly into the storm to experience Mother Nature at her most extreme.

Cast: Sarah Wayne Callies, Richard Armitage, Jeremy Sumpter



The Giver

Opening: August 14

In a world and community where everything seems to be perfect – no war, no pain, no suffering, no differences or choice, it is colourless and filled with conformity and contentment. Jonas, a young boy, is chosen to learn from an elderly man, The Giver, who is the keeper of all the community's memories about the true pain and pleasure of the "real world". Jonas begins to uncover dark and deadly secrets and truths of the community's past.

Cast: Brenton Thwaites, Jeff Bridges, Meryl Streep

The Expendables 3

Opening: August 14

Barney and his team ("The Expendables") come faceto-face with Conrad Stonebanks, who co-founded the team along with Barney years ago. Stonebanks then became a cold-blooded weapons dealer and someone Barney was forced to kill. However, Stonebanks managed to escape and makes it his mission now to destroy The Expendables. Despite that, Barney has a plan to counter it by bringing in new recruits, and this mission becomes a clash of oldschool style versus high-tech expertise.

Cast: Sylvester Stallone, Jason Statham, Jet Li, Antonio Banderas, Wesley Snipes, Mel Gibson, Harrison Ford, Arnold Schwarzenegger



Lucy



Opening: August 21

In this French-American action film, it depicts a world run by the mob, street gangs, drug addicts and corrupt cops. Lucy, played by Scarlett Johansson, is a woman living in Taipei, Taiwan who is forced to work as a drug mule for the mob. This drug, howeever, was implanted in her body and eventually begins to leak into her system. In turn, it allows her to use more than the normal 10% of her brain's capacity, turning her into a superhuman with the ability to absorb information straightaway, move objects with her mind and choose not to feel pain or any other discomforts.

Cast: Scarlett Johansson, Morgan Freeman, Choi Min-sik

The Signal

Opening: August 28

Three college students, Nic and his friends, go on a trip across the Southwest and are drawn to an isolated area by a computer genius who has hacked into MIT and exposed security faults. Suddenly, everything goes dark. When Nic regains consciousness, he finds himself in a total waking nightmare.

Cast: Brenton Thwaites, Laurence Fishburne, Olivia Cooke, Sarah Clarke, Lin Shaye

The Hundred-Foot Journey



Opening: August 28

Hassan Kadam is a culinary ingénue and his entire family, led by Papa, move to a quaint village in the South of France. He has grand plans to open an Indian restaurant in the picturesque countryside, with a Michelin starred classical French eatery standing not far from them. After bumping into the cold proprietress, Madame Mallory, the Kadam family find themselves in trouble as Madam Mallory is determined to shut them down. However, after clashes of culture and food, this war made Madame Mallory realize Hassan's potential and passion for food, and together, they discover a new recipe for success.

Cast: Helen Mirren, Manish Dayal, Om Puri, Charlotte Le Bon, Juhi Chawla

THE SIGNAL