

EAT



ISSUE 5
MAY JUNE JULY 2013

Wine & Dine at Feast Village

STARHILL
CULINARY
CHEF SERIES
2013 / 2014

CELEBRATE
MOTHER'S
DAY
IN FEAST VILLAGE

HEAVEN
ON EARTH
SPA VILLAGE IN
HONGZHOU, CHINA

STARHILL CULINARY CHEF SERIES
INTRODUCING CELEBRITY CHEF

DANIEL GREEN



THE ALL NEW

PLATINUM Plus

World Class Service Performance At Your Command



YTL Platinum Plus members can now get excited about a new program which heightens the experience of being a member with benefits and exclusive discounts at Starhill Gallery's restaurants and retail outlets and also YTL Hotels' stellar collection of properties.



Members will now receive an exclusive 10% discount off of the lowest rate available at YTL Hotels' luxurious properties throughout Malaysia and Bali. To make it an even more relaxing experience, members can also indulge at the luxurious Spa Villages, pampering themselves with divine treatments while benefiting from a 15% discount.

joined by at least one other person. Additionally, when a member chooses to dine alone at the participating restaurants, they are entitled to a 20% discount off of the total food bill, including Shook's Sunday Brunch at Starhill Gallery.

The privileges also extend to Starhill Gallery. Members can shop until they drop at participating retail outlets with a 10% discount off regular priced items. The world's leading brands delivering this exclusive benefit include Valentino, Red Valentino, Sergio Rossi, M. Missoni, Alexander Mc Queen, Kenzo, Leo and Antoinette, all enhancing shopping at the Gallery of Rich Experiences.

These everyday discounts are not the only privileges YTL Platinum Plus members receive as there are also special one-time off Dining and Accommodation certificates given. The accommodation certificates entitle members to a 20% discount off the Best Available Rate for up to three nights at YTL Hotels' stellar collection of luxurious resorts throughout Malaysia and the dining certificates allows members to avail of several scrumptious treats throughout YTL's participating outlets.

Complimentary dining at Starhill Gallery's Feast Village is an exclusive privilege members can enjoy at any of the participating restaurants when they are

These changes to the program are designed to enhance the experience of being a YTL Platinum Plus member.

LIFESTYLE



LUXURY GETAWAY



SPA TREATMENTS



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PUBLISHER
Autodome Sdn. Bhd.

EDITOR IN CHIEF
Andrew Jordan

EDITORIAL ASSISTANCE
Maggie Man

COPY EDITOR
Joe Kelly

GRAPHIC DESIGNER
Zakie Zabar

SALES DIRECTOR
Stephanie Ho
stephanieho@ytl.com

SALES ASSISTANT
Christy Ooi
christy_ooi@ytl.com

DINING CONCIERGE
+603 2719 8330

CONTRIBUTORS
Paula Conway
Izan Yusuff





FeastVillage

at STARHILL GALLERY

A World Of Fine Dining And
Culinary Sophistication



A UNIQUE EXPERIENCE WITH AWARD WINNING CHEFS

Feast Village at Starhill Gallery is the first of its kind in Malaysia offering a “global village” of unparalleled dining experiences. All in a single destination featuring 11 upscale restaurants and a bar in a designer ambience of world class sophistication.

Shook!

*Malaysia's Star Destination,
Truly For Stars!*

A pioneer in open-kitchen concept in Malaysia, Shook! features the skills of 4 epicurean chefs specialising in 4 distinct cuisines - from Chinese and Japanese to Western Grill and Italian. An impressive selection of Château Mouton Rothschild wines from 1945 to 2005. All in a designer ambience of world class sophistication, featuring live Jazz performances every night, making it the favourite destination for international celebrities and superstars in Kuala Lumpur.

Open daily 6.00 am to 1.00 am
Reservations: +603-2719 8330 / +603-2782 3875



Pak Loh Chiu Chow

The Only Authentic Teochew Cuisine In Town

Step into the splendour of the ‘golden sister’ of the renowned Pak Loh restaurant in Hong Kong, and winner of the 2011 HAPA* Platinum Award for “Most Authentic Asian Cuisine Restaurant”. Its menu of robust and authentic Teochew dishes include the only Slow-Braised Goose delicacy in town, best enjoyed in an ambience of classical Chinese opulence.

Open daily 12.00 pm to 1.00 am
Reservations: +603-2719 8330 / +603-2782 3856

Luk Yu Tea House

Fantastic Pork-Free Dim Sum and Wok

A tribute to the Chinese tea culture in its re-creation of traditional teahouses in ancient China. Its fantastic pork-free menu offers the finest Hong Kong-style dim sums and a comprehensive range of Chinese delicacies, complemented by over 20 selections of fine teas from Taiwan and China.

Open Monday - Saturday 12.00 pm to 1.00 am
Sunday and Public Holidays 10.00 am to 1.00 am
Reservations: +603-2719 8330 / +603-2782 3856



Village Bar

Chill Out In A World Of Your Own

A glamorous ambience of artistic and cosmopolitan chic, ideal for a glass of champagne and aperitif or a fun-filled drink of innovative concoction. A choice of 5 bars - beer, liquor, wine, sake and juice bars - offers diverse views of Feast Village to chill out in a world of your own.

Open daily 12.00 pm to 1.00 am
Reservations: +603-2719 8330 / +603-2782 3852

Fisherman's Cove

East Meets West In A Symphony Of Seafood

A world of the freshest seafood offering the finest of Eastern flavours with a touch of French flair from the 7-star Muse Hotel in Saint Tropez France. It's extraordinary cuisine is master-minded by none other than Master Chef Wai - winner of the “King of Kitchens” HAPA* Platinum Award 2011.

Open daily 12.00 pm to 1.00 am
Reservations: +603-2719 8330 / +603-2782 3848





FOREWORD

A great writer of the 20th century, Bernard Malamud, wrote in his 1952 novel, 'The Natural', a particular line that has always stuck with me; "We have two lives - the one we learn with and the life we live after that." Every uncharted and untested step we take in life is an opportunity to broaden our horizon and the following days are ones seen in different light. An opportunity for self-growth has emerged with the recent opening of Starhill Culinary Studio, a unique and beautifully designed haven that is a platform to inspire your culinary instincts with finesse and flair. With daily new skills taught in a relaxed and contemporary environment, creative juices are sure to flow and unforgettable experiences will be had that will alter your view on how to enhance each and every day. Feast Village also presents the opportunity for us to discover the secrets to healthy eating from television celebrity chef, Daniel Green, at the Starhill Culinary Chef Series. Allow new experiences to make each new day better than the last and I hope you find that the fifth issue of 'EAT' Magazine opens your world up to exciting and lasting culinary experiences.

Joseph Yeoh

Joseph Yeoh
Vice President,
YTL Land and Development &
YTL Hotels and Properties.



citibank

20 OFF
food bill

In addition, you will also enjoy one (1) complimentary dessert per person with a minimum spend of RM500* at the listed dining establishments, from now till 28 February 2014.



Fisherman's Cove
LG10, Starhill Gallery
03-2782 3848



PAK LOH CHIU CHOW RESTAURANT
LG12, Starhill Gallery
03-2782 3856



G35A, Starhill Gallery
03-2719 8550



SHOOK!
ASIAN & EUROPEAN
SHOWCASE RESTAURANT
LG1, Starhill Gallery
03-2719 8535



Roof top, Level 8, Lot 10
03-2782 3555



LUK YU TEA HOUSE
LG5, Starhill Gallery
03-2782 3850



SENTIDOS
• Spanish Inspired •
SHC/T11, Starhill Gallery
03-2145 3385



LG8, Starhill Gallery
03-2782 3852

CELEBRATE THIS
Mother's Day

Sunday May 12th, 2013

At
SHOOK!'s FAMOUS
**SUNDAY
MASQUERADES
BRUNCH**
MUM EATS FREE
(ONE MOTHER PER TABLE)

FeastVillage
at STARHILL GALLERY

Plan a day for the most important woman in your life by treating her to a special Mother's Day outing at Feast Village. On Sunday, May 12th, spoil your mother with the Shook! Masquerade Brunch as the mother at your table gets to eat for free while sipping on glasses of free flow champagne or with a specially designed menu at Fisherman's Cove and Pak Loh.

Spend some quality time together at Starhill Culinary Studio by baking and decorating desserts on the Saturday morning before Mother's Day on May 11th with the interactive and fun filled Mother's Joy class

Starhill Gallery offers the perfect venue to make Mother's Day a memorable experience for that special woman in your life.



For more details please call our
DINING CONCIERGE on
+603-2719 8330
reservation highly recommended

STARHILL CULINARY STUDIO
+603-2782 8310

www.feastvillage.com



CELEBRATE THIS
Mother's Day

At

**SUNDAY
MASQUERADES**

Treat your mum to a
free flow champagne brunch this
Sunday May 12th, 2013



12:00pm – 3:30pm

RM 268++ per person (free flow of Champagne)

RM 168++ per person (food only)

For reservations please contact: +603 2782 3875 / +603 2719 8330

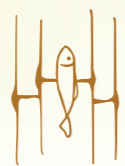
Mum's Eat Free

*Limited to one mother per table



CELEBRATE THIS Mother's Day

Sunday May 12th, 2013



**Fisherman's
Cove**

Set Menu

INDULGE

Fisherman's Cove Seafood Soup

Caesar Salad with Anchovies, Grilled Prawns and Parmigiano Reggiano

Hot and Cold Pyramid

A selection of hot and cold seafood presented on crushed ice and hot stones

Whole Roast Sea Bass Forestiere Style
Glazed with King Abalone Mushroom, Nut-brown butter,
Merlot Jus and Cocotte Potato

Complimentary 1/2 Kg Cheese Cake

Serves **4** Persons

RM 488++

PAMPER

Creamy Rock Lobster Bisque

Caesar Salad with Anchovies Grilled Prawns and Parmigiano Reggiano

Classic Moule's Marnier Normandy with White Wine Shallots and
a touch of Chili Kam Heong Tiger Prawns

Hot and Cold Pyramid

A selection of hot and cold seafood presented on crushed ice and hot stones

Canadian Blue Lobster served in varying styles
Thermidor, Char-broil Grill, Cheesey Mornay, Singapore Chili, Sichuan Pepper
complemented with your choice of White Steam Rice

Spicy Nyonya Style Steamed Whole Sea Grouper
with wok-fried Choy Tam, roasted Eggplant
and Sweet Chili-lime and Coriander Sauce

Complimentary 1/2 Kg Cheese Cake

Serves **4-6** Persons

RM 688++

CELEBRATE THIS Mother's Day

Sunday May 12th, 2013



**PAK LOH CHIU CHOW
RESTAURANT**

Set Menu

汕頭小吃

Shan Tao Combinations

干燒雙菌
Stewed Assorted Mushrooms

酸甜五粿肉
Sweet and Sour Pork Sausage
in Chiu Chow Style

酥炸白飯魚
Deep-fried Silverfish Fish

鹵水鴨片
Slow-braised Duck Fillets

翅裙杞子燉干貝
Double-boiled Shark's Fin with Dried Scallop

潮州蒸紅回魚
Steamed Red Tail Fish with Coriander, Mushrooms and Shredded Pork

魚露浸菜遠雞
Ancient Method Cooked Chicken with Fish Stock

水瓜肉碎煮圍蝦
Classic Exotic White Prawns Cooked with Marrow White and Minced Pork

北菇扣大芥菜
Braised Leaf Mustard with Mushroom

普寧姜米炒飯
Fried Rice with Salted Vegetables, Minced Pork, Ginger and Garlic

木瓜燉雪耳
Double-boiled Papaya with White Fungus

4 位享用 persons **RM 468++**每位額外加額
RM 117++ Additional per person

6 位享用 persons **RM 628++**每位額外加額
RM 105++ Additional per person

10 位享用 persons **RM 968++**每位額外加額
RM 97++ Additional per person



STARHILL CULINARY CHEF SERIES
INTRODUCING CELEBRITY CHEF
DANIEL GREEN



This June, elite television celebrity chef and healthy eating expert Daniel Green will make his way to Kuala Lumpur from America for a grandiose three-day 'Starhill Culinary Chef Series' event.

Pamper your palate at one of the hottest dining destinations in the city when joining the suave "James Bond" of the

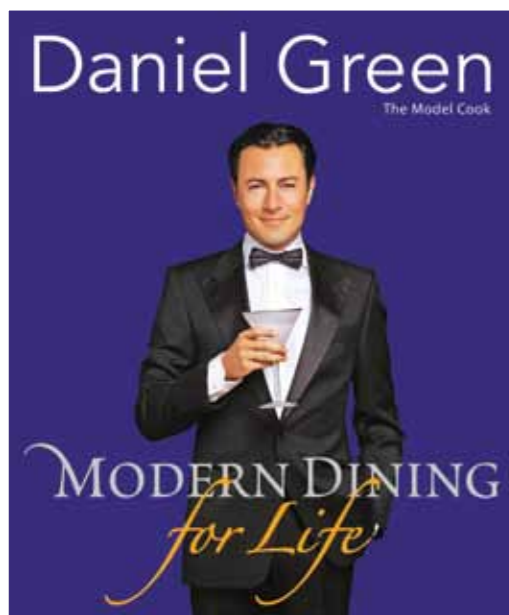


Cooking World who brings his prodigious culinary talent to Kuala Lumpur's own acclaimed gourmet scene, Feast Village at Starhill Gallery, for an indulgent, three-day epicurean adventure unlike any other. Throughout the three-day event, you'll experience up-close and personal access to Daniel Green's culinary talent with his

cooking class at day and gala dinner at night.

An internationally acclaimed and world renowned television celebrity chef of London and America, Daniel is highly committed to healthy cooking. Originally an overweight teenager and feeling pretty miserable about it, at 18, Daniel vowed to eat healthily and began learning more about food and how it worked and experimenting with healthier ways of cooking. His foray into the culinary world happened as a necessity and that's when he discovered his passion for cooking and fell in love with Asian herbs, spices and flavours.

A few years after he shed the extra pounds, he was spotted by a top modeling agency and spent the next few years travelling the world modeling for Gucci, Martini, British Airways, Vodafone, among other renowned lifestyle brands.



It wasn't long before Daniel realised that modeling was not in his heart. His interest lay in wanting to learn more about healthy eating, nutrition and feeding his desire to help others that were struggling with weight problems to lose weight and feel good about themselves. Daniel doesn't believe in diets but rather changing one's lifestyle and focusing on maintenance which can be as difficult as shedding the weight to start with. He helps others by reeducating their whole way of thinking when it comes to food.

In UK, Daniel did cooking segments and shows for Carlton Food Network and later BBC's UK Food. He was also the guest chef and co-host for *Good Food Live*. He also co-hosted a series on Discovery Health and makes regular appearances on BBC's Saturday Kitchen. Currently Daniel is a full-time presenter for *ShopNBC*, one of the top luxury home shopping channels in his adopted country America and now has his own show, *Daniel's Kitchen at ShopNBC* which is dedicated to showcasing Daniel's healthy eating recipes using the kitchenware sold on *ShopNBC*. Apart from *ShopNBC*, Daniel is a regular Chef on air and hosts 3 programs, *Kitchen Takeover on Twin Cities Live*, *Recipe Rehab* on everydayhealth.com and livebetteramerica.com on The Better Cook UHC TV Channel.

Daniel has published eight cookbooks and his most recent titles; *Modern Dining For Life* and *Healthy Dining For Life*, won the prestigious Gourmand World Cookbook Award 2010/2011 for Singapore's Best TV Celebrity Chef Cookbook.

Apart from being a popular television chef and publishing books, Daniel has also created fine dining menus for 5 star hotels including Shangri-La, Mandarin Oriental, Sheraton, Westin, Marriott and the latest, Dusit International and 5 star boutique hotel, VIE Hotel Bangkok; designed a signature and healthy menu tasted by millions of passenger on KLM, a food consultant for Pr sident Cheese and launched his own healthy gourmet foods in premium lifestyle stores in Asia under Daniel's personal brand, "Green's Twists".

Daniel's signature recipes are simple and easy to do and at the same time, healthy, tasty and delicious. "I love food so I taught myself to adapt the foods I love to be both low fat and tasty," he says. "All I want is the opportunity to show other people how easy it is."

Join us this June for a once in a life time experience when Daniel Green swoops into Feast Village and teaches Kuala Lumpur how to have a healthy lifestyle while enjoying the most delicious of food at the 'Starhill Culinary Chef Series'.

For more details and to book this one-time only dinner, please contact:
 Stephanie Ho : +012-396-5400
 Christy Ooi : +013-670-3180
 Dining Concierge : +603-2719-8330

For more details and to book a cooking class, please contact:
 Paula Conway
 Email : paulaconway@ytlland.com
info@starhillculinarystudio.com
 Tel : +603-2782-3810

Acquire a new appetite for flying.

A touch of artistry worth savouring.

Like marble in the hands of a sculptor, our chefs treat each ingredient with the utmost attention. In their skilled hands, each dish is crafted with effort and care to ensure quality always. So come onboard today and savour a treat for your palate – as well as every one of your senses. Experience award-winning service with the World's Best Airline (*Skytrax Airline of the Year 2011 & 2012*) to over 120 destinations worldwide.

For more information, please visit qatarairways.com/my



World's 5-star airline.





STARHILL CULINARY *Studio*

LOCATED ON STARHILL GALLERY'S MUSE FLOOR, STARHILL CULINARY STUDIO PROVIDES KUALA LUMPUR'S MOST INSPIRING EXPERIENCE FOR ALL IN A PROFESSIONAL AND SLEEK ENVIRONMENT RIGHT IN THE HEART OF THE CITY. FOR THE FIRST TIME EVER ON BUKIT BINTANG, A VARIETY OF CLASSES WILL BE CONDUCTED IN AN ENVIRONMENT OF EXQUISITE STUIOS TO DELIVER REWARDING EXPERIENCES

Starhill Culinary Studio is a unique and beautifully designed haven for epicureans to indulge in their passion for new culinary and lifestyle experiences and is the vessel to show a new way of living. With 12,000 sq. feet dedicated to providing finesse and flair, it will inspire and give insight to the lost art that is creating culinary perfection, indulging in fine dining and wine tasting and exploring the finer things in life.

Kuala Lumpur's finest culinary experts are led by the 'King of the Kitchen', the one and only Chef Wai. A man who has served some of his highly sought after dishes to the world's most recognised names and is hailed for his expertise in a range of different cuisines. Chef Wai has never been afraid to extend his already impressive range of skills and knowledge and looks to do so with teaching, while also learning himself, at Starhill Culinary Studio.

The opportunity of learning a range of new daily enriching skills is unavoidable with the wide variety of classes that are available that can be undertaken as a hobby, as part of an activity to do with family or friends or even with your work colleagues as a team bonding experience. In-house and external experts are brought in to lend their expertise to those wanting to drink from the fountain of knowledge that they provide.

The relaxed and inspiring environment is made up of contemporary and state of the art studios that will spark the creative juice. Each studio is designed to deliver an unforgettable experience. Wai's Kitchen will showcase different cooking methods with live demonstrations and interactive classes, teaching how to create amazing dishes from recipes that are usually kept close to a master chef's chest. The Wine Studio will banish popular wine myths and deliver information in an easy-to-understand manner by using wine from the infamous Shook! wine cellar which houses the largest collection of vintage wines in Malaysia. Indulge in those savory cravings and explore the heavenly gift that is chocolate, bread and pastries at the Baking Studio and Pastry Studio. Have bespoke themed private dinners and dine in an environment of sophistication and grandeur at the Dining Studio as a meal is prepared by one of the very best Master Chefs, Chef Wai.

Every class is a learning and an eye opening experience in an environment designed to inspire, teach new skills and different cooking techniques by using a variety of ingredients to make new dishes.

Imagination is the only limit to what can be created at Starhill Culinary Studio.

www.starhillculinariystudio.com

Starhill Gallery, Muse Floor,
181, Jalan Bukit Bintang
55100 Kuala Lumpur,



BAKING, PASTRY AND CHOCOLATES

Become the ultimate baker and chocolatier with Starhill Culinary Studio's classes. **Cakes, breads, pastries** are all the order of the day when you bake them with patience and the right technique which are taught by professional bakers and pastry chefs in an environment filled with heavenly smells. Expert chocolatiers will allow your creativity to run wild as you learn all about the delights of **chocolate** and create **divine treats**. (All classes run from 9:30am to 12:30pm)



Memorable Macarons

May 9th, 20th Flavours of Tea: Earl Grey, Green Tea, Rose de Bain, Jasmine Tea

Sweet Treats

May 3rd Creamy Cheesecakes: Japanese Cotton Cheesecake, Oreo Cheesecake, Strawberry Cheesecake
May 7th, 22nd The Cookie Jar: Crispy Cheesy Bites, Scottish Shortbread & Nutty Biscotti
May 11th A Mother's Joy: Strawberry Cheesecake
May 30th English High Tea: Scones, English Fruitcake, Coconut Financiers

World Of Chocolate

May 1st Chocolate Truffles: Assorted Truffles
May 28th Demo Class: Chocolate Decorations : Make chocolate cigarettes, cups, fans and more

CHINESE

Grab hold of the wok and join in to learn all the necessary skills and requirements to be able to create your very own **Oriental Feast**. With a wide range of different Chinese culinary classes available, including **Dim Sum** masterclasses, you will be shown all the intricate details that is involved in creating the most perfect of Chinese dishes. (All classes run from 9:30 am to 12:30 pm)



A Wok Through China

May 6th Sweet & Savoury: Sweet and Sour Strawberry Prawns & Chicken Wrap with Assorted Chinese Herbs
 Hong Kong Style Dishes

Hot & Steamy

May 13th Dim Sum 1: In this class, you'll learn how to make classics like Siew Mai, Oyster Bean Curd Roll and dim sum with a twist such as Fried Mango Prawn Roll





MALAY

Starhill Culinary Studio teaches a unique blend of cuisine that is a delectable fusion of the diverse Malay cultures, including **Nyonya** and **Hawker**. Malay cuisine is one that possesses a rich history which appeals to a wide range of palates with an emphasis on taste that can be brought out with a range of different spices. Full of fun and always experimenting with different blends of flavour, Starhill Culinary Studio's Malay cuisine classes open the door to authentic Malay cuisine.

(All classes run from 9:30 am to 12:30 pm)

May 10th **A Peranakan Affair: Ayam Cincalok, Udang Kuah Nenas, Bubur Cha Cha**

May 14th **Sedap! Famous Malaysian Hawker Fare: Sup Ekor, Mee Rebus, Nasi Lemak**

May 23rd **A Peranakan Affair: Ayam Buah Keluak, Pongteh and Fragrant Rice**



JAPANESE

At Starhill Culinary Studio, you will discover the **Kitchen of the Rising Sun** when you undertake the **Japanese** cuisine classes. Japanese cuisine is renowned for its healthiness and beautiful presentation of dishes so learn how to make the most delicious of sushi and how to bring a taste of Japan straight into your home.

(All classes run from 9:30 am to 12:30 pm)

May 15th **Kitchen of the Rising Sun: The Chicken and Seafood Bento Box**

May 31st **Kitchen of the Rising Sun: A Complete Japanese Meal**



WAI'S KITCHEN

Get to understand and grasp the whole preparation process that is involved in different cuisines and understand how to combine them with unique ingredients when you step into **Chef Wai's Kitchen**. Chef Wai uses only the freshest of ingredients and a wide variety of them when he creates his masterpieces. His techniques are heralded by many and he reveals some of his secrets to those who step into his kitchen and want to learn how to bring some of the most tantalising dishes from the West and East into their kitchen. (All classes run from 9:30 am to 12:30pm)

May 8th **Hokkaido Scallops with Parmigiani Gratin Horenso Cake and Anchovies-Lime Aioli**

May 16th **Demo Class: Foie Gras Mollet**

May 21st **Steamed Spicy Barramundi**



FESTIVE

Throughout the year there are **festive periods, occasions and time honoured traditions** that are celebrated. The Starhill Culinary Studio injects the fun and provides the creative spark to inspire such unforgettable memories and culinary delights for the entire family to cherish on these special occasions.



MOTHER'S DAY

Make the one who birthed you, raised you and who always cares for you feel extra special this Mother's Day at Starhill Culinary Studio. Plan a morning with the most important woman in your life by spending the morning together baking and decorating.

May 11th, 9:30 am - 12:30 pm
A Mother's Joy: Strawberry Cheesecake



LIFESTYLE

Ciao Italia

Enhance your everyday life by discovering and learning a different type of lifestyle. Chef Vincenzo will allow you to explore the joys of fine Italian cuisine to delight your taste buds with his engaging **Ciao Italia** classes. Each of the following classes runs from 9:30am-12:30pm:

May 18th **Creamy Italian: Pasta Carbonara with Smoked Beef**

May 27th **Pepperoni: Italian Tenderloin Roast with Potatoes and Rosemary**



The Spice Connection

You can delve into the cultural side of Indian cuisine with Manju Saigal at **The Spice Connection** classes, which reveal all the different spices that are used for creating the renowned flavour associated with Indian delicacies. Each of the following classes runs from 9:30am-12:30pm:

May 17th **Flavours of Hyderabad**



Grapes and Vines

A glass of wine a day is a recommended treat and not to be missed are also the **Grapes and Vines** classes where you can soak in the taste and scents of the finest of wines. Each of the following classes runs from 3:30pm-5:30pm:

May 4th **Bubbles of the World**



CORPORATE COOKING CLASSES

Starhill Culinary Studio and its professional expert chefs offer an unforgettable corporate team building event that can be the talk of the office for a long time to come. Whether it's because you need to entertain your guests or clients, boost the team's morale, enhance the workplace synergy or just find out which one of your colleagues is truly the best in the kitchen, Starhill Culinary Studio has the capabilities to meet all your needs.

Your team will learn how to work with one another outside of the regular working environment while getting to bond over the creation of a great meal which will also help to unleash their creative ability. They will also discover the value of having fun with one another and forcing each other to place their trust in their teammates to not spoil their creations and meal!

With a sleek and professional environment, bespoke corporate classes available and innovative and knowledgeable professional chefs on hand to guide you through the experience, you will find corporate cooking classes to be a rewarding activity for all.

Starhill Culinary Studio provides a number of add-ons to suit every requirement:

- Private Classes
- Breakfast / Lunch / Dinner
- Audio and AV equipment
- Cocktail reception
- Canapés
- Gift bags
- Customised aprons
- And much more

For more details and to book a class, please contact us at:

paulaconway@ytlland.com
angela_chan@ytlland.com

Tel : (603) 2782 3810
Email : info@starhillculinarystudio.com



PRIVATE EVENTS

Special events in one's life should be celebrated and remembered throughout a lifetime. Whether it's a wedding, a rehearsal dinner, a birthday or an anniversary, a graduation party or a holiday party, Starhill Culinary Studio provides a sophisticated and stylish environment to create a memorable occasion. With state of the art and professional facilities that are equipped with up to date technology, including built in cameras, audio, video, plasma screens and access to 4G Wi-Fi. Professional chefs are on hand to assist if required, making Starhill Culinary Studio the ideal location for your next private event, no matter what the occasion.

KIDS

Marking the occasion of turning that bit older is an important part of growing up and at Starhill Culinary Studio, birthdays are remembered beyond the years. Bespoke classes are available on request to cater for a range of ages from 6 years old and up. With a variety of packages available and add-ons to make the occasion even more special, including clowns, custom birthday cakes, magicians, face painting, party bags and much more. At Starhill Culinary Studio, a birthday is one not to be forgotten.

Please contact us for further details.

paulaconway@ytlland.com
angela_chan@ytlland.com

Tel : (603) 2782 3810
Email : info@starhillculinarystudio.com



*a recipe
is only a theme,
which an
intelligent cook
can play
each time with
variation*

STARHILL
CULINARY
Studio

MAY 2013 CLASS CALENDAR

Pastry Studio ■

Baking Studio ■

Wine Studio ■

Wai's Kitchen ■

HIGHLIGHTS OF THE MONTH

11th: **A Mother's Joy :**
Strawberry Cheesecake

Featured Chef : Chef Matthew

24th: The Perfect Host

25th: The Perfect Roast

	MON	TUE	WED	THU	FRI	SAT
1st WEEK			01 World of Chocolate : Truffles 9.30am 12.30pm	02 Kitchen of the Rising Sun : Creative Sushi and Sashimi 9.30am 12.30pm	03 Sweet Treats : Creamy Cheesecakes 9.30am 12.30pm	04 Grapes & Vines : Bubbles of the World 3.30pm 5.30pm
2nd WEEK	06 A Wok Through China : Sweet & Savoury 9.30am 12.30pm	07 Sweet Treats : The Cookie Jar 9.30am 12.30pm	08 Chef Wai's Kitchen : Hokkaido Scallops 9.30am 12.30pm	09 Memorable Macarons : Flavours of Tea 9.30am 12.30pm	10 A Peranakan Affair : Traditional Nyonya Cuisine 9.30am 12.30pm	11 A Mother's Joy : Strawberry Cheesecake 9.30am 12.30pm
3rd WEEK	13 Hot & Steamy : Dim Sum 1 9.30am 12.30pm	14 Sedap! Famous Malaysian Hawker Fare 9.30am 12.30pm	15 Kitchen of the Rising Sun : The Chicken and Seafood Bento Box 9.30am 12.30pm	16 Demo Class : Foie Gras Mollet 9.30am 12.30pm	17 The Spice Connection : Flavours of Hyderabad win Manju Saigal 9.30am 12.30pm	18 Ciao Italia : Creamy Italian with Chef Vincenzo 9.30am 12.30pm
4th WEEK	20 Memorable Macarons : Flavours of Tea 9.30am 12.30pm	21 Chef Wai's Kitchen : Steamed Spicy Barramundi 9.30am 12.30pm	22 Sweet Treats : The Cookie Jar 9.30am 12.30pm	23 A Peranakan Affair : Traditional Nyonya Cuisine 9.30am 12.30pm	24 ★ Featured Chef : Chef Matthew The Perfect Host 9.30am 12.30pm	25 ★ Featured Chef : Chef Matthew The Perfect Roast 9.30am 12.30pm
5th WEEK	27 Ciao Italia : Pepproni with Chef Vincenzo 9.30am 12.30pm	28 Demo Class : Chocolate Decorations 9.30am 12.30pm	29 A Wok Through China : Hong Kong Style Dishes 9.30am 12.30pm	30 Sweet Treats : English Hi-Tea 9.30am 12.30pm	31 Kitchen of the Rising Sun : A Full Japanese Meal 9.30am 12.30pm	

STARHILL CULINARY Studio

BOOKING & ATTENDING CLASSES

- To secure your booking, we ask that a **50% down payment** be paid in advance by either credit card or banked in – the bank details will be provided upon confirmation of your booking. The remainder of the fees for your class is payable by credit card or cash at the conclusion of the class.

For more details and to book a class, please contact us at:

Tel : (603) 2782 3810
email : info@starhillculinarestudio.com

- Unless otherwise stated, the price for our daily classes is **RM188 nett**. This is inclusive of printed recipes, an apron and lunch at one of the Feast Village restaurants.

www.starhillculinarestudio.com

www.facebook.com/starhillculinarestudio

- The dress code for the classes is **casual and comfortable**. Please wear closed, flat shoes and refrain from wearing shorts, short skirts or sleeveless tops for safety reasons.

Starhill Gallery, Muse Floor,
181, Jalan Bukit Bintang
55100 Kuala Lumpur,

- We kindly ask all participants to arrive **15 minutes** before the class is scheduled to start.

- In the unlikely event of unforeseen circumstances, Starhill Culinary Studio reserves the right to change the date or cancel the class. If that occurs, a **refund** of any payment will be offered / given.

- If you are unable to attend a class, Starhill Culinary Studio requires you to give **48 hours' notice**. You are most welcome to send over a replacement in your stead. However, if you are unable to do so, your deposit will be forfeited.



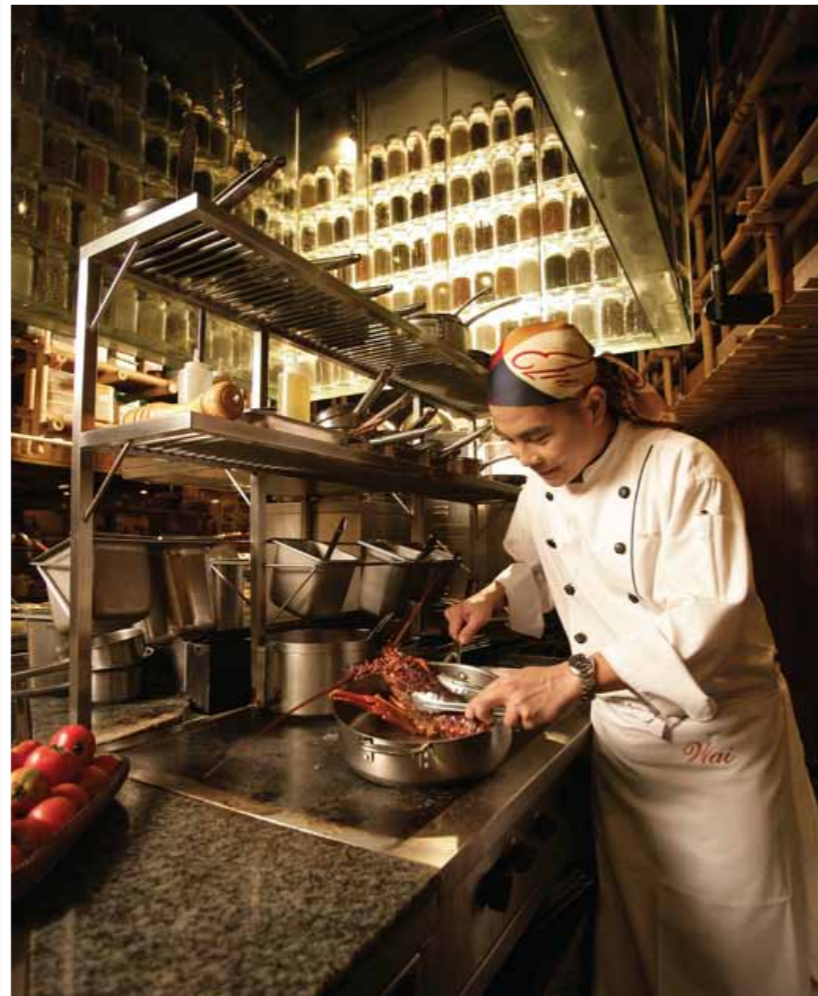
CHEF WAI KING OF THE KITCHEN

Known fondly as the 'King of the Kitchen', a title bestowed upon him by HAPA, Chef Wai is a master chef who brings imagination to his dishes with his incredible culinary skills. A pioneer of Pangkor Laut Resort's signature restaurant, Fisherman's Cove, which has made a name for itself locally and internationally, Chef Wai today heads YTL restaurants at Feast Village and Starhill Culinary Studio in Starhill Gallery, Kuala Lumpur.

Chef Wai constantly seeks new ways to expand his knowledge on styles of cooking while looking to discover different ingredients. His main goal is to provide each and every guest the perfect dining experience.

"I love to watch how other chefs use ingredients I've never seen, smelled or touched before," he says. "This is the way I can learn many new things." His thirst for knowledge and natural creative instincts has seen him create unique dishes, with celebrities from around the world having tasted his culinary creations, including Elle Macpherson, Anna Friel, Keira Knightly, Ralph Schumacher, George Benson, Bobby Charlton, Felipe Massa, Al Jarreau, Kimi Raikkonen, Dato' Michelle Yeoh, Russell Watson and many more.

Since being a part of YTL, he has taken on several different challenges, including pioneering the signature restaurant, Fisherman's Cove and taking on his latest role as the head chef of Starhill Culinary Studio. Starhill Culinary Studio is a haven of daily enrichment that will showcase the very best chefs in Kuala Lumpur who, along with Chef Wai, will reveal their best kept secrets and show how they create their prized recipes.



RODERICK WONG

PLANTS THE SEED OF KNOWLEDGE FOR GRAPES & VINES



Starhill Culinary Studio welcomes the passionate Roderick Wong who will be sharing his rich knowledge of wine with those needing to quench their thirst for knowledge of the divine drink of the gods at the Grapes & Vines classes.

Winner of multiple awards for his extensive knowledge for wine, his love and passion started in 1993 when the wine industry was still relatively new in Malaysia. Not to be deterred by the difficulties of its lack of availability, Roderick Wong dedicated

his time and self-taught himself by reading extensively on the subject and immersing himself into all the different sectors of the industry.

He's the founder & President of the first Sommelier Association of Malaysia (SOMLAY) since 2009 as well as the South East Asia Sommelier Alliance Technical Director. Roderick was responsible for developing and managing the Hilton Kuala Lumpur wine list which was awarded "The Best of Award of Excellence – 2 Glass Award" by Wine Spectator Magazine for 3 consecutive years. Having founded the Hilton Wine Academy in 2007, the primary objective behind the academy is to bring a level of education to those that wish to learn.

Trained by the Courts of Master Sommelier (UK) and holder of an Intermediate Certificate with the Wine & Spirit Education Trust (UK) as well being trained by the Courts of Master Sommelier (UK), Roderick acknowledges that "You can never know everything." There is always something new to learn and he often discovers these new nuggets of information when he teaches.

His philosophy is to keep the classes fun and exciting and finds teaching to be very inspiring when there are those who are eager to learn. "You're planting a seed with people and it's up to them to grow it into a vineyard of knowledge. Those who want to become experts in this field must be self-disciplined and tasters have to be prepared to taste everything." He finds a great sense of joy in imparting his knowledge and wants to be able to leave a legacy behind in each and every one of his students that come and join him at Starhill Culinary Studio.





A MAJESTIC AFTERNOON TEA



There is no more quintessential British ritual than the ceremony and serving of Afternoon Tea. It is believed that credit for the custom goes to Anna, the 7th Duchess of Bedford in the early 19th century. The usual practice of serving dinner quite late in the evening between 8 and 9 pm left the Duchess hungry and with a 'sinking feeling' by late afternoon. To stave off the hunger, she would order tea, bread and butter and cakes to be served in her room. Later on she would invite friends to join her at her home and the light tea was such a success the habit caught on.

At the historic Hotel Majestic, colonial society was happy to introduce this custom which was enjoyed by so many. Today the elegant Tea Lounge at The Majestic Hotel Kuala Lumpur, now restored to its former glory, carries on this tradition each afternoon from 3 to 6 pm. Clusters of comfortable sofas and plush

wing-back chairs create an illusion of relaxing in your own private drawing room.

The Afternoon Tea starts with delicate finger-sized sandwiches. These are followed by the classic scones with fruit preserves and clotted cream, and finally, a selection of delicious cakes and hot savoury treats served on tiered copper burnished stands. In addition, each day the Chef will pass around his special creation of the day. Accompanying these temptations of course, is a pot of Majestic Blend tea.

Providing musical accompaniment is hugely talented music-maker and resident pianist Ooi Eow Jin.

Afternoon Tea starts at RM48++ per person. The ultimate indulgence in the gorgeous Orchid Conservatory, is available at 88++ per person. Please call 2785 8000 for reservations, which are highly recommended.



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www.ytlhotels.com | www.majestickl.com

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SPA VILLAGE HANGZHOU

HEAVEN ON EARTH

YTL Hotels continues to raise the bar with its collection of stunning, culture-rich spas as it extends its award-winning Spa Village concept by bringing the brand to China's picturesque city, Hangzhou.

The capital city of the Zhejiang Province, Hangzhou enhances its tranquil qualities with the presence of Spa Village Hangzhou, which is situated at the heart of the Yangtze River Delta and evokes the harmonious spirit of nature. The 13,000 square foot Spa Village's timber floors are juxtaposed with lush greens and hanging garden suites, while the usage of natural materials and interplay of textures, light, scent and music deliver a complete ambience, which nurtures tranquility and restoration.

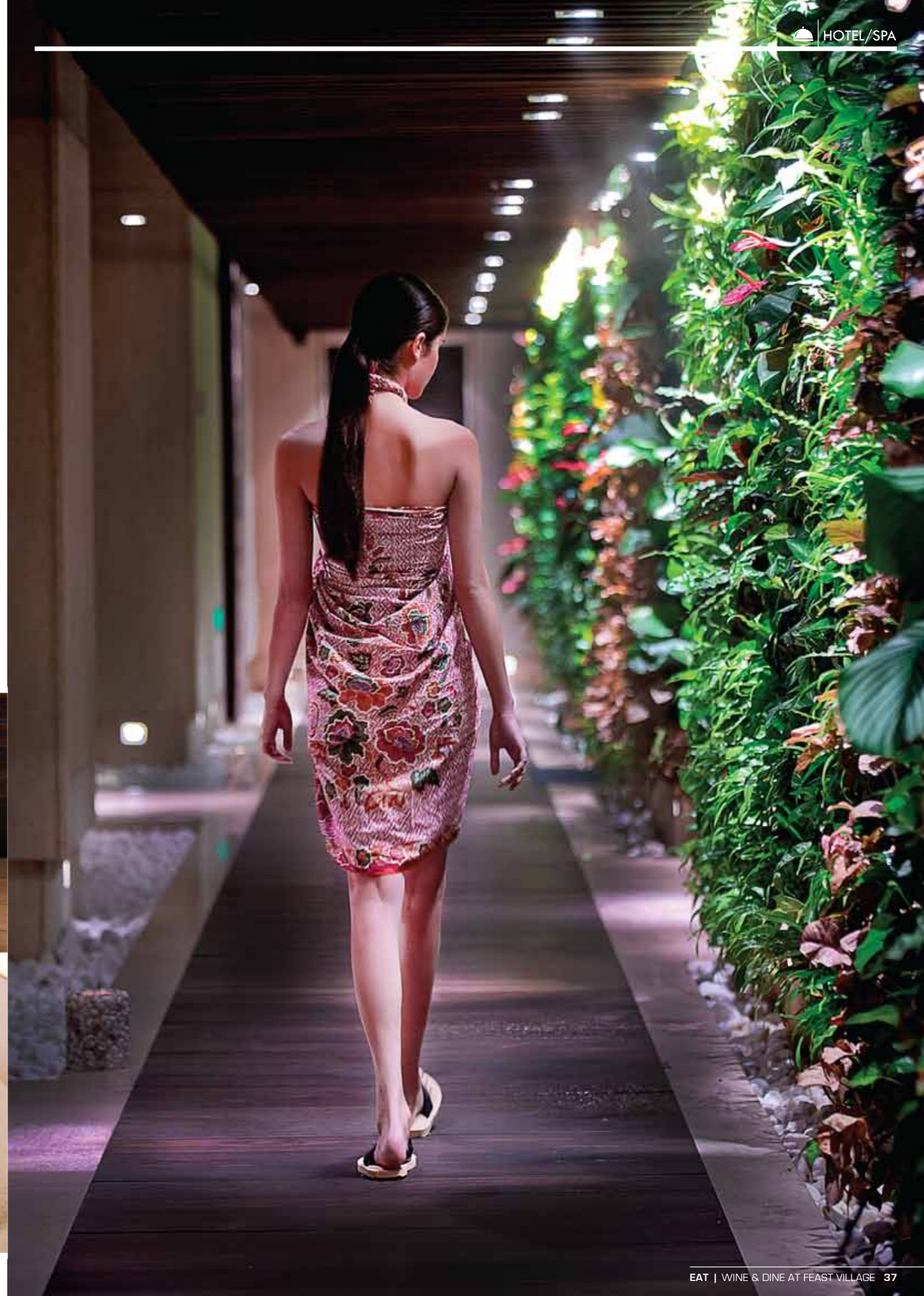
Spa Village Hangzhou offers an ever-changing treatment menu which mirrors the variable elements of each season. Internationally-trained therapists use the finest organic products and ingredients in all treatments and the tailor-made programmes are crafted to each individual and reignite one's beauty and vitality. The Spa Village brand,

renowned for its special pre-spa rituals, adds another to its collection of indulgent pre-spa rituals with the unique Herbal Rolling; each treatment begins with a specialised blend of herbs and tea warmed which are then rolled over the body to prepare one for their Spa Village journey.

Pampering experiences are offered in eight designer treatment rooms, half of which have private state-of-the-art saunas, offer lavish amenities, German-engineered treatment couches and over-sized soaking tubs.

It has been said that 'Above there is heaven, and on earth there is Hangzhou'. Spa Village Hangzhou takes this saying and the brand's very own philosophy of extolling the healing cultures of the region to heart and incorporates it into Spa Village Hangzhou. With an unprecedented experience of luxury, exclusivity and wellbeing, and relaxing surroundings, Spa Village Hangzhou is heaven on earth.

Spa Village Hangzhou is operated by the Spa Village brand and owned by Hangzhou Potaala Management Co. Ltd. For more information please visit www.spavillage.com



LAUNCHING A PERENNIAL FEAST

YTL Hotels brought a culinary journey to peoples' homes with the launch of their latest book, *A Perennial Feast*, at Starhill Culinary Studio. Launched by Dato' Yeoh Soo Min, Executive Director of YTL Corporation, the ideal coffee book, written by Kim Inglis, takes readers on a gastronomic journey across the world with a wide variety of cuisines and different cultures available at the fingertips.



(from left) Chef Loong, Chef Wai



(from left) Chef Wai, Chef Matthew, Chef Yusra, Chef Tommy, Chef Danny



Mrs. Elizabeth Stolz



(from left) Dato' Yeoh Soo Min, Kim Inglis



(from left) Kim Inglis, Dato' Yeoh Soo Min, Ian Pringle



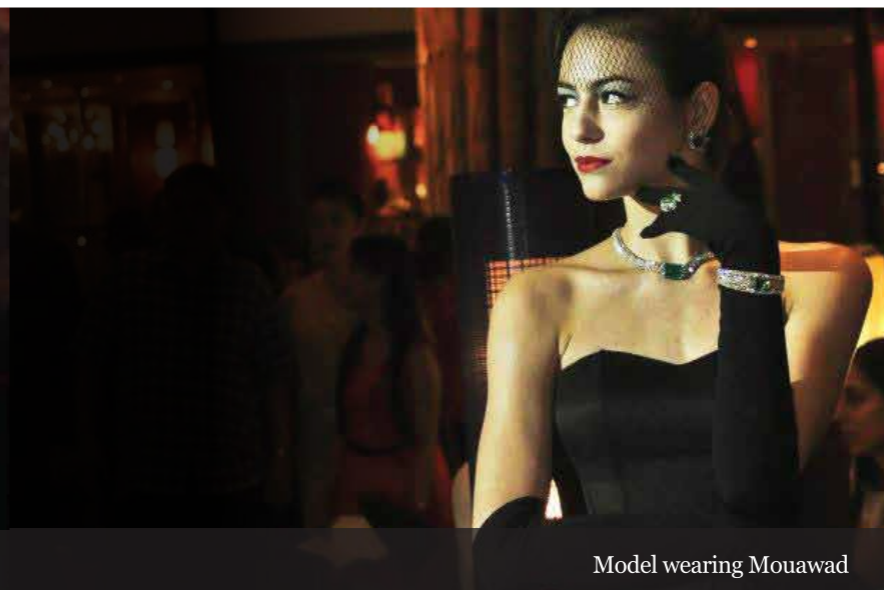
(from left) Christopher Chick, Tracy Khee, Andrew Jordan



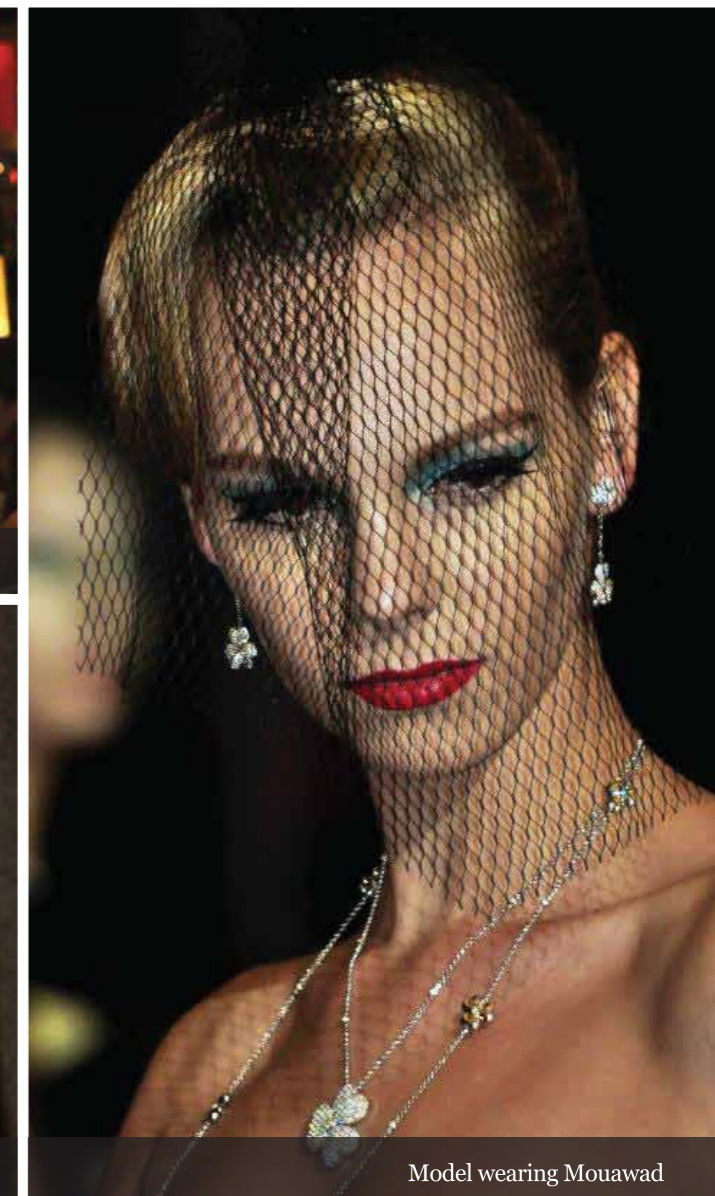
Model wearing REDValentino



Christine Ng, winner of the Mouawad Roberge Watch



Model wearing Mouawad



Model wearing Mouawad

Happy Valentine's day

Feast on Love on the most Romantic of Occasions

The most romantic night of the year was celebrated in endearing style at Shook! in Feast Village on Valentine's Day. Sweet melodies of some of the most celebrated heartfelt songs instilled a loving ambiance as couples dined on a specially crafted meal and sipped on glasses of champagne together. A beautifully presented fashion show from Niche Retail, featuring P.A.R.O.S.H and Jean Paul Gaultier, along with a dazzling display of Mouawad's exquisite jewellery added to the night and a draw prize, including a romantic getaway to Surin Phuket sponsored by Qatar Airways, made it a Valentine's not to be forgotten.



Serena C



Winner of the Christofle Frame



Models wearing McQ by Alexander McQueen



Models wearing McQ by Alexander McQueen



Mr and Mrs Yap won a holiday stay at YTL Hotels' Surin Phuket with two business class tickets courtesy of Qatar Airways.



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