

THE PEAK

MALAYSIA

www.thepeak.com.my

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A portrait of Datuk Tan Pei Ing, a woman with dark hair and bangs, wearing a black top and a blue and white beaded necklace. She is looking directly at the camera with a slight smile.

STRENGTH BY DESIGN

THE BLUEPRINT FOR SUCCESS
ACCORDING TO PI ARCHITECT'S
DATUK TAN PEI ING

BEJEWELLED ISSUE

SO HAUTE
LATEST PRECIOUS
COLLECTIONS

MATTER-ICA!
LUXURY'S
MATERIAL MANIA
ON A SURPRISING
TANGENT

BOLD MOVES
SUTRA FOUNDATION'S
DANCE ODYSSEY



01

MICHELIN HONOUR

Consistently ranked as one of the world's best restaurants, nahm recently became the proud recipient of a Michelin star, reaffirming its eminence as one of Bangkok's most outstanding gourmet experiences. With a firm commitment to showcasing authentic cuisine and local produce, nahm uses robustly flavoured ingredients and melds them together to create a

sophisticated, subtle elegance in which every element is in perfect balance, from the King Fish Salad with pomelo, lemongrass and lime, to its signature Blue Swimmer Crab Curry. Equally as enticing is its interior – its main space has a warm, honeyed glow with inspiration drawn from Thailand's 14th to 18th-century Ayutthaya period for its textured rusty-red brick-stepped columns reminiscent of temples and handcrafted wooden screens. You can also opt to dine on the terrace, right next to the sparkling outdoor pool. comohotels.com





02

IN THE MOOD FOR LOVE

If you find yourself in Macau this Valentine's Day, why not spend an evening with that significant other at Bene for a memorable, romantic evening complete with a selection of exquisite flavours? Start the night with a refreshing Terrina di Garnchio (Alaskan crab terrine with avocado, heirloom tomato, and basil granite). The

epicurean journey continues with a Cappellaccio di Granchio (ravioli filled with crab with saffron crustacean bisque) and Astice Gratinato Ai Porcini E Wagyu (Boston lobster gratin with porcini tartare, wagyu tenderloin M5 and parmigiano glaze). And for dessert? A rich Tortino al Cioccolato (molten chocolate cake with balsamic berries and salted caramel ice cream). benemacao.com

03 RUSSIAN DELIGHTS

Last year, the first edition of the Ikra Festival – a food festival held in Sochi, Russia – attracted big names that included Massimo Bottura (of three Michelin-starred Osteria Francescana). However, this year's instalment, set to happen between 31 January and 4 February, promises to be even bigger and better. As well as lectures and workshops led by renowned chefs and industry experts, there will be a series of four-hand dinners, après-ski entertainment and a food market. Gaggan Anand of Gaggan, The Best Restaurant in Asia for the last three years, will discuss Indian progressive cuisine. Latin America will be represented by Virgilio Martínez of Central in Lima, Peru, with a 'South American roots' workshop, while local host Vladimir Mukhin of White Rabbit will lead a workshop called 'We are all different'. ikrafest.com



04

INTOXICATING VIEW

A place of gilded lakes, ancient temples and glorious architecture, Hanoi is not short on things to look at. Few places in Vietnam's capital supply quite as much visual manna as Twilight Sky Bar, however. Located on the rooftop of the newly opened La Siesta Central Hotel in Hanoi's historic Old Quarter, the elevated drinking spot has a 270° outlook over the city. Best of all (and a rarity here), it has completely unobstructed views of Hoan Kiem Lake, the central body of water regarded by many as the defining feature of the city. The venue is not only notable for its views – handcrafted signature cocktails and fine wines define the drinks list, while mellow DJ beats enhance the laid-back atmosphere. hanoilasiestacentralhotel.com

