

FOODIE RETREAT

An unexpected dining haven offers the perfect getaway for tired taste buds.

Located a short distance from Subang Skypark, The Restaurant at The Club Saujana Resort Kuala Lumpur is a hidden gem known only to discerning diners who appreciate tranquil serenity and impeccable elegance. Nestled within an urban retreat surrounded by lush tropical grounds and championship golf courses, this newly revived restaurant has appointed Ryan Arboleda as its new Chef De Cuisine.

Hailing from New Zealand, Arboleda has had 14 years of international culinary experience. "I started at the age of 18. My dad's a pastry chef and he has been doing it for years; he's definitely one of my main influences. I'm Filipino by heritage but was raised in New Zealand, and trained there before moving to Australia, Thailand and Abu Dhabi. As for the reason I chose to come to Malaysia, it would have to be the cuisine and culture – the local food is truly unique."

Chef Arboleda's specialty is creating gastronomic masterpieces that combine his roots with modern cooking techniques to construct an avant-garde dining experience. The new menu consists of a mix between classic European dishes with a modern twist



Chef Ryan Arboleda.

and brand new creations. Each meal is complemented by baskets of freshly baked bread with a delightful assortment of flavoured butter. For something made with no more than flour, water, yeast, salt and various spices, these simple delights pack a lot of pleasure that will have you yearning for more.

Not one to skimp on the details, Arboleda is adamant that every ingredient plays a significant role when it comes to making the right first impression. "Here, we serve focaccia, French baguettes and ciabatta, which is my personal favourite as it has this great crispiness on the outside. I love making bread although it does take a lot of patience, so you really can't rush the process. And when you visit any restaurant, if the bread's not good, it's probably not a good sign." ☺

HERE'S A SAMPLE OF DISHES TO TRY OUT AT THE RESTAURANT.



✦ Black Angus Beef with squid ink, served with truffle croquettes with a side of carrots flavoured with star anise and a broccoli puree, topped off with onion ash and miso hollandaise sauce.



✦ Braised lamb neck served with a side of fennel mint salad, pickled onions and goat cheese.



✦ Skewers of char-grilled beef and mung bean salad nestled between two pillowy steamed buns and flavoured with a savoury hoisin sauce.



✦ Refreshing coconut rice pudding served with black sesame gelato and lychee fritters.



✦ Zesty lime kaffir doughnuts paired with chili ganache and served with chocolate milkshake.



✦ Exotic Nikkei-style ceviche.



✦ Crunchy spiced tempura prawns flavoured with chilli and a passion fruit coulis.



✦ Indulgent Thai-style chicken "Larb" tacos served on toasted rice and a mint dressing.

TEXT: MAYA MICHAEL; IMAGES: SAUJANA RESORT KUALA LUMPUR

BOLD NEW WORLD

SC Global Developments crowns Ardmore Park with its latest architectural gem.

As the number of stunning architectural structures grows in Singapore, so too does the level of difficulty to impress the increasingly pampered eye. That is perhaps one of the reasons the Sculptura Ardmore took SC Global Developments over 12 years to complete. But, with the 146m-tall apartment now standing tall in Ardmore Park, it's clear that it was worth the wait.

The glass tower provides a dramatic illusion of a building in mid-transformation, thanks to its cantilevered pools, but the image isn't entirely static. The gracefully curved facade is also equipped with a series of mechanical sliding glass fins that owners can activate to shield their apartments from the sun. Should residents want to bask in it, though, they can retreat to any of the four 14m-long pools stretching

Infinity pools that peel away from the curving facade complement the sculptural quality of the development.



away from the building. Precarious perhaps for those with acrophobia, but a scenic thrill for everyone else.

With a reputation for bold designs, SC Global had a lot to live up to. After acquiring the site in 2007, it took five years just to find the right man for the job, and that man was Carlos Zapata. The American architect is famous for designing the Cooper Square Hotel in New York, and earned a spot on *Architectural Digest's* top 100 in 2012.

"We understand architects and believe in nurturing their creativity, but it is important that internal living spaces

are not compromised by unconventional architecture," says Simon Cheong, president and CEO of SC Global Developments. "There must be substance beyond the initial architectural 'wow' factor." These are promising sentiments for a property that is still in its final stages of completion, but, considering how Martin 38 was named Best Housing Project at the World Architecture Festival three years ago and that The Marq was home to the first apartment to be entirely decorated by Hermes – both SC Global properties – we can certainly expect great things to come. ☺

