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Tatler OCCASIONS

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Two Become One

Three romantic couples on their journey through love, life and marriage *By Emmylin Yeoh*



DIANNA LEE AND ROBIN ANG

Sixteen years ago, on their first date, little did Dianna Lee and Robin Ang know that the bowl of curry mee shared between them was going to be one of the most meaningful moments of their lives. “He brought me to his mother’s restaurant, and it was the best curry mee I would ever have—this fact is still true up till today! It would be correct to say I loved his Mom first,” Dianna recounts cheekily.

From 16 years of dating, 10 years of marriage, to four kids later, the dynamic between Dianna

and Robin hasn’t changed. “I think Robin must have had many girlfriends in the past, that’s why we have so many daughters!” Dianna laughs, giving a glimpse of the fun banter between the couple. They still fondly refer to each other as “my dream come true”, which got us feeling all warm and fuzzy. “I’m thankful to have a partner who just lets me be me. It could probably be just reverse psychology, but because of that, I let him just be him too,” she says.

Citing common traditional

PHOTOGRAPHY: KHAIRUL IMRAN. LOCATION: THE MAJESTIC HOTEL, KUALA LUMPUR. WEDDING IMAGES COURTESY OF DIANNA LEE



“Robin doesn’t make me feel like a mother of four at all” —DIANNA LEE

values and good understanding of each other as the key to building a solid foundation of their relationship, Dianna and Robin believe that it’s very important to help each other grow as a couple. “We do not shy away from correcting each other (in private). As a couple, you have to agree on the same parenting method and being consistent when fronting the kids as a team. It’s always Robin and I versus the world,” she says.

A loving relationship is built on trust and being there for each

other every step of the way, and this is especially true for this couple. “Years ago I wanted to go see the sea turtles, so I took the kayak out to the choppy open water with two kids in the front and back, while being three months pregnant. Rob gave me a ‘you are insane’ look, but then he quietly followed us in another kayak just to make sure we were safe!” she says.

Even as adults, Dianna and Robin still share the same childlike giddiness, excitement and laughter from their early dating days. “Rob

doesn’t make me feel like a mother of four at all,” Dianna muses. As individuals from different backgrounds and collectively as a couple, they are still learning about one another, and pushing each other to be the best version of themselves. “To be a good partner and great parent, we have to first be a balanced, independent and happy individual. And to have someone like Rob who gives me the luxury of love and time to grow into the person/wife/mom I’m striving to be is truly the best gift.”



A collage of Dahlia and Khairil's life together, made complete with the arrival of their children, with a fourth one on the way

DAHLIA NADIRAH AND KHAIRIL RIDZWAN

Dahlia Nadirah and Khairil Ridzwan's romance started on MySpace (big #throwback moment here) back in 2005 when Khairil messaged Dahlia after seeing her photo on a friend's feed. Soon after, fate intervened and Khairil set off to Berklee College of Music, before returning 15 months later for a proper first date. What started off as a cyber relationship eventually blossomed into something more.

"The pictures he sent were those of him when he first arrived in the States. When he came back for a break, that was the first time I met him. But the guy who showed up was three times the size of LoQue [Khairil's nickname] and with a long beard... I almost thought this is not the guy I talked to online and on the phone!" she jokes.

Sharing the same values for tradition, language, food, arts and culture, Dahlia and Khairil's unbreakable bond is built on supporting creative artistic activity and the celebration of cultural heritage. Over long road trips in the United States, between ticking



“I think the most wonderful gift I have received from Khairil would be the song he wrote about me called *Perempuan Kalis Peluru*. It’s still hands down my favourite song” —DAHLIA NADIRAH

art exhibitions off their checklist, strolling through history-rich streets and discovering antique markets, Dahlia and Khairil think that the best thing about marriage is always having someone to share everything with. It is a tradition that they have kept as a couple until today.

While some girls would gush over material gifts from their significant other, Dahlia shies away from that. She prefers emotionally evocative gifts that are a testament to her marriage and relationship. “I think the most wonderful gift I have received from Khairil would be the song he wrote about me called *Perempuan Kalis Peluru*. It’s still hands down my favourite song,” she spills.

Besides making good music alongside his muse, Khairil is creative when it comes to grand romantic gestures, even when the odds have proven otherwise. “On our anniversary a few years ago, I was in confinement. He hired two chefs to cook Korean food, a violinist as dinner entertainment, and decorated the house with hundreds of candles, balloons and flowers. We obviously couldn’t go out to celebrate so he brought everything to the house so that we can celebrate it at home!” she says happily. Measuring the big and small moments, Dahlia insists that there’s nothing better than going through your day with your partner at the end of



the night. “These are my most favourite moments: kids asleep, just us chilling with each other, and talking about our day,” she shares.

While many would speak fondly of their wedding night, Dahlia and Khairil both experienced loss in their respective families, which brought them closer and shaped the resilience of their relationship. “When life throws you a curveball, you don’t give up on your partner. It’s easier to hate, to give up, to walk away and to leave a situation. But talking and sorting things out is the best way forward. Always respect each other, in front of each other and especially behind each other’s back!”





From left: Elizabeth and Jannio, present day; the couple married when they were only 21 years old; now it's a happy family of four

ELIZABETH THEA AND JANNIO SHUN

Elizabeth Thea and Jannio Shun's love language is food—as evident from the fact that they are co-owners of the famous Thai steamboat restaurant, Coca, a place that holds plenty of fond memories of their early dating days. “We always went to Coca at least once or twice a week for dates when we were in college, so we thought, why not bring it back? It was a natural choice for us,” Jannio says.

The chemistry between the couple was palpable as soon as they walked on set, just like how they

laid eyes on each other when they were paired together for a college assignment. “It was such a fateful day. We have to thank our college professor, Mr Shim, for bringing us together,” Elizabeth laughs.

When asked about each other's best traits and qualities, the couple doesn't hold back. “I love her character. On top of being a giving and kind-hearted soul, Elizabeth is someone that is very straightforward and doesn't try to hide what she feels. She knows how to cheer me up and shows

me the positive side of things. She's my anchor and my compass. I get emotional and frustrated easily but she's always been such a rock to me,” Jannio says fondly.

“Jannio has always given me his 100% support from the start—throughout my career and our marriage. There's always so much openness between us, and we can talk about everything under the sun with no boundaries. Yes, he is the more emotional one but I also think that because of that, he's very expressive. I catch myself



“I catch myself watching him smile, and there’s just something in his eyes that makes me melt inside”

—ELIZABETH THEA

PHOTOGRAPHY: KHAIRUL IMRAN. LOCATION: THE RITZ-CARLTON, KUALA LUMPUR. WEDDING AND FAMILY IMAGES COURTESY OF ELIZABETH THEA

watching him smile, and there’s just something in his eyes that makes me melt inside,” Elizabeth shares.

Some say that time will change and test even the strongest of relationships. However, for Elizabeth and Jannio, it has only made them realise how they complement each other better, even after 13 years of marriage. “When you’ve found the one person who you truly want to spend the rest of your life with, it makes you look forward to living life, building a family and sharing

the best parts of it with each other. That’s the most beautiful thing of this journey,” the couple laughs.

Jannio is more of a fast doer and risk taker, while Elizabeth, on the other hand, is more of a meticulous perfectionist, and prefers to take her intuition into account before making an informed decision. “When it comes to bigger things like property investment, I want to feel good about something before doing it. That’s how I sometimes judge things. You yourself will always know what

feels right,” Elizabeth advises.

While some couples argue that the secret to a long-lasting relationship is giving one another space and privacy, Elizabeth and Jannio do not tire of being around each other. He particularly loves dropping little messages throughout the day. “I don’t want to seem needy but I miss her even after a few hours at work. Our relationship is like best friends (with benefits!)” Jannio laughs. “As cliché as it sounds, nothing beats feeling right,” Elizabeth chimes in.



Presents

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For the first time ever, 12 culinary trailblazers will be paired off to craft exclusive dishes at a two-day gourmet food festival.



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- Jun Wong, KIKUBARI*
- Kenny Lee, JADE PAVILION, PAVILION HOTEL KL*
- Mandy Goh, KAYUPUTI, ST REGIS LANGKAWI*
- Otto Tay, WORLD PASTRY CHAMPION*
- Raymond Tham, BETA KL AND SKILLET AT 163*

PAVILION HOTEL

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The Right Place for the Right Time

Your proclamation of everlasting love can be an intimate or spirited affair, and the location will make that moment become truly unforgettable. Discover Treasured Places and create Treasured Moments, from private beachside hideaways to luxuriously appointed ballrooms in the heart of the city. YTL Hotels' collection of luxury hotels and resorts will help you realise the wedding journey of your dreams.





City Weddings

Bright lights, city nights. Kuala Lumpur is perfect for grand weddings, especially when the dress code calls for white tie and the celebration is set to become the talk of the town. No request is too extravagant with a city venue wedding, as the central setting ensures access to luxury hotels, services, and suppliers. Pillarless, crystal chandelier-adorned ballrooms, a dedicated wedding butler service, a curated gourmet banquet, impeccable decorations and palatial bridal suites are a few standout advantages when considering taking your wedding arrangements downtown. An additional benefit of selecting a city venue is its accessibility, making it easy for loved ones to attend and out-of-towners to seamlessly go from celebration to relaxation.



THE RITZ-CARLTON, KUALA LUMPUR

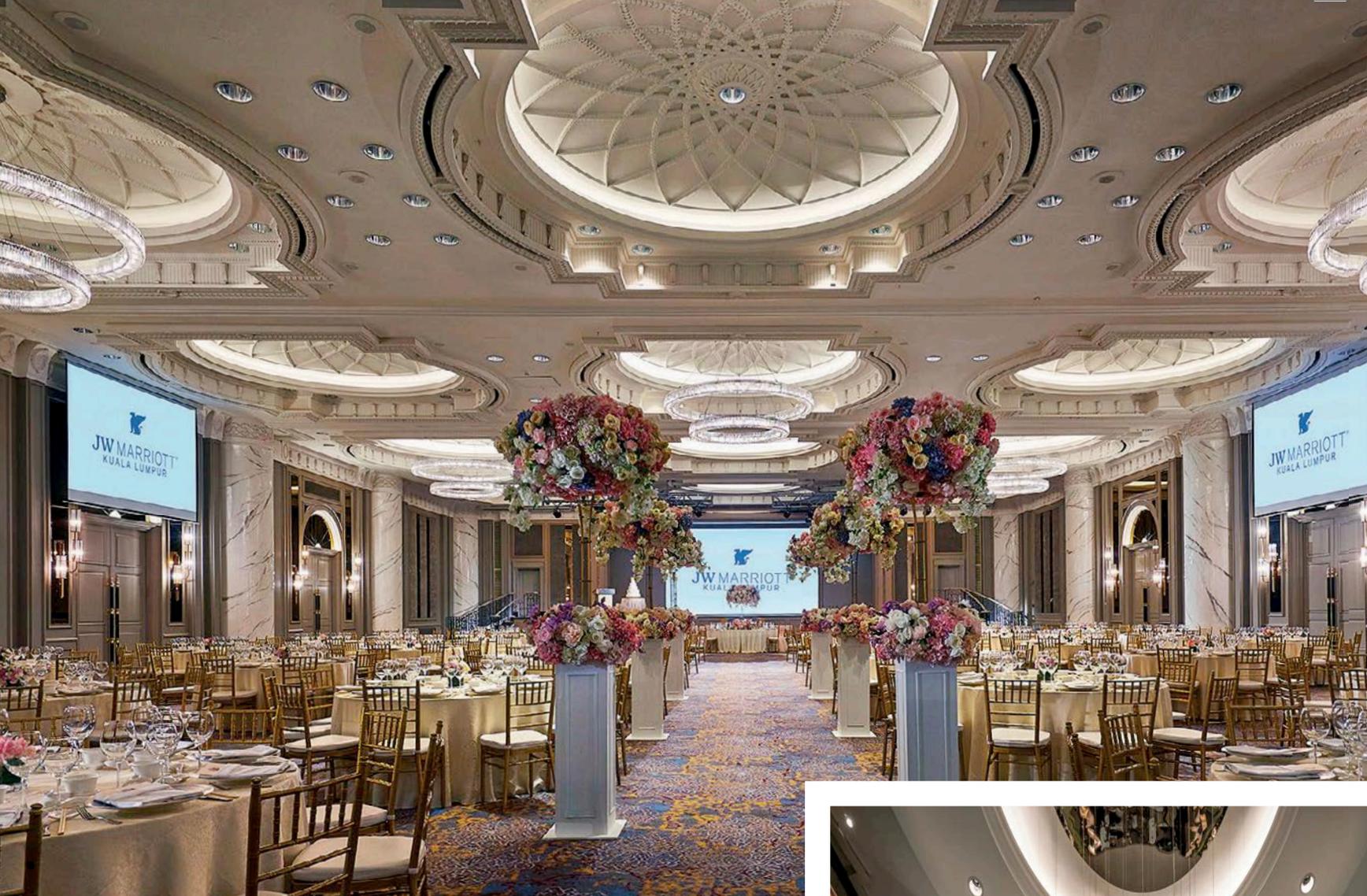
Unmatched luxury is what the city's most enviable address has delivered to numerous weddings throughout the years. Although situated in the beating heart of KL, the hotel's location lends it an air of intimacy. The resident weddings team is renowned for its full suite service, giving couples convenient access to a team of experts—from wedding butler, pâtissier, sommelier and florist—to fulfil the ritzy wedding of their dreams.

The Li Yen Chinese wedding banquet is the preferred choice when it comes to having a truly memorable wedding at The Ritz-Carlton, Kuala Lumpur. The all-inclusive celebration includes a traditional tea ceremony, which can be held at The Private Room, a live Chinese barbecue station during the reception, and a masterfully curated eight-course dinner in The Banquet Hall, a stylishly elegant space made for significant occasions. There's even the option to have a specially crafted menu by Chef Wai at The Library, the hotel's acclaimed fine-dining restaurant, should a more contemporary banquet be favourable.



From top: The Banquet Hall; Li Yen Chinese wedding banquet

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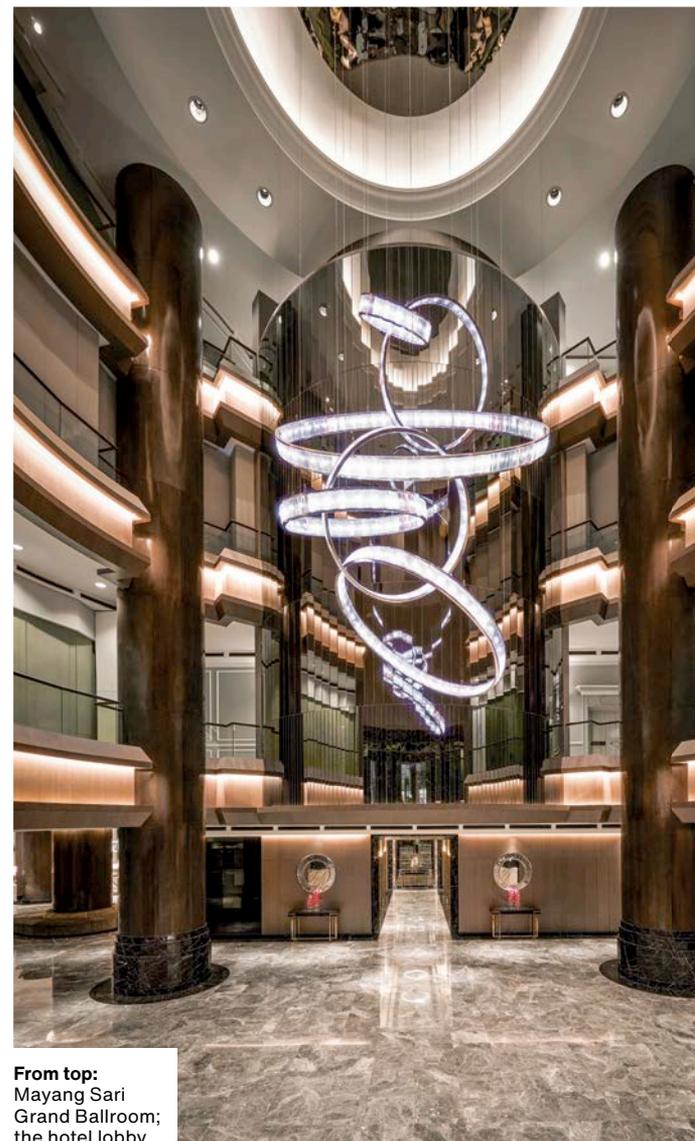
JW MARRIOTT KUALA LUMPUR

Affectionately known as The Happening Hotel due to its proximity to Bukit Bintang, JW Marriott Kuala Lumpur's quiet luxury, intuitive service, and central location has made it a favoured events destination for over two decades. Numerous locations throughout the hotel are perfect for sophisticated city weddings. The pillar-free and ample-spaced Mayang Sari Grand Ballroom is one of the city's most lavish spaces, complete with a built-in stage, crystal chandeliers and numerous personalisation options. On the other hand, the cosier Bayu Ballroom offers a more private space ideal for smaller bespoke weddings, with the possibility of hosting a poolside cocktail reception.

No matter your culinary preferences, the hotel boasts unparalleled expertise—from a team of chefs that specialises in traditional Malay delicacies to a

Chinese banquet team with over 50 years of experience across Asia. A resident pâtissier is available to create the stunning wedding cake of your dreams, as well as an in-house florist to ensure that your wedding florals match your chosen colour palette. These services and more are available to couples on top of the range of wedding packages available. One popular option is the Glam Wedding Banquet, which in addition to a banquet dinner provides a dedicated function room for an *akad nikah* ceremony for up to 50 guests, a one-night stay for the newlyweds in the bridal suite, and a wealth of other features. And once the big bash quiets down, retreat to the stylish JW Firehouse bar for continued festivities with an après-party.

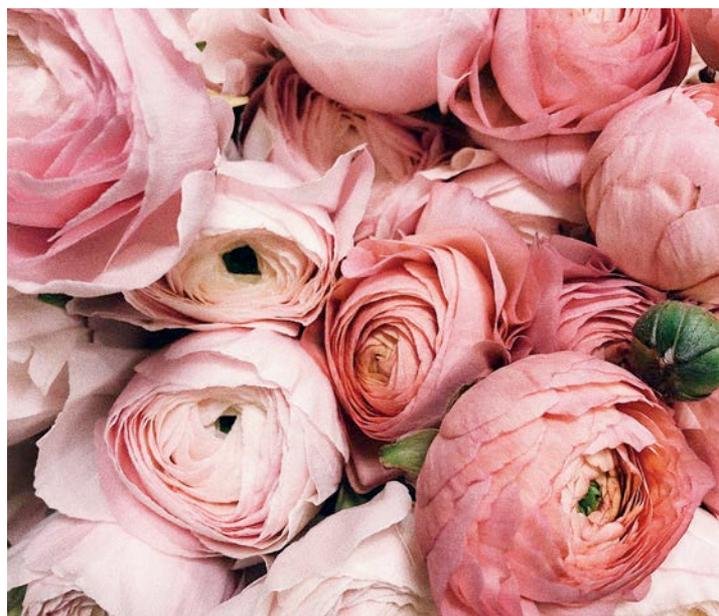
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From top:
 Mayang Sari
 Grand Ballroom;
 the hotel lobby



The Bayu Ballroom is ideal for smaller, bespoke weddings







Clockwise, from top left: The Majestic Ballroom; The Orchid Conservatory; The Canopy



THE MAJESTIC HOTEL KUALA LUMPUR

Heritage and history are weaved into the walls of The Majestic Hotel Kuala Lumpur, which has served as the de facto destination for the elite to meet and exchange vows since 1932. Thanks to its timeless art deco style, it's effortless to find a spot for that once-in-a-lifetime photo shoot at the hotel. Their gorgeous Orchid Conservatory continues to be a much sought-after venue, setting the stage for many successful proposals, bridal showers and engagement parties. If you're more inclined to an open-aired setting, The Roof Garden provides a picturesque backdrop set against the city skyline for a sequestered wedding ceremony. Couples can seamlessly carry the celebration from outdoors to indoors via The Canopy, an elegant art deco-inspired space featuring fluted glass and cream tones, that overlooks KL city's

historical spots situated nearby.

The hotel's dazzling, pillarless Majestic Ballroom takes the spotlight should a grand wedding be in the cards. Radiant hand-cut crystal chandeliers and a high ceiling create a luxurious atmosphere, providing the perfect scenario for that glamorous reception. Flexible and ample seating configurations ensure that no party size is too big for your big day, and the hotel's legendary service takes care of everything down to the last detail for that peace of mind. For truly exceptional and unforgettable weddings, it has to be the Majestic Way.

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Email: enquiry@majestickl.com

Browse: majestickl.com

Destination Weddings

Is there anything more romantic than a destination wedding? A picturesque location with the right atmosphere is the secret to creating a lifetime's worth of treasured memories. Islands are always popular for those inclined to shimmering emerald waters and sea-salt breezes. Malaysia's highlands are great for those looking for cool weather and natural splendour. A historic city is also an excellent choice for an out-of-town experience without sacrificing urban reliability. Couples can also opt to celebrate their marriage in two parts—formal wedding celebrations in the city followed by a more casual gathering at a holiday destination—to enjoy the best of both worlds.

Expect secluded grandeur at Pangkor Laut Resort





The Sea Villa

Honeymoon Bliss

These hotels—Pangkor Laut Resort, Cameron Highlands Resort and The Majestic Malacca—are currently offering a complimentary two-night honeymoon stay at Spa Village Resort Tembok, Bali along with their wedding packages. Experience authentic Bali at the resort’s uniquely peaceful and tranquil beachfront spa set against a lush landscape of mystical peaks and the vivid blue sea.



PANGKOR LAUT RESORT

This tropical resort which earned the accolade of Number 1 in the World by *Condé Nast Traveller*, offers a gorgeous private island paradise set against the Straits of Malacca. The resort has played host to the great tenor Luciano Pavarotti, who performed a private concert on the island itself. In his own words, he described the Pangkor Laut Resort as “This place is enchanting, it is paradise here.” Guests can choose between beautifully appointed villas nestled within hillside gardens or suspended on stilts above calm tropical waters, each with its distinctive charm. Circle the island on a chartered luxury yacht cruise to take in the sights of an

untouched two-million-year-old rainforest or look your radiant best on your big day with a pre-ceremony couple’s experience at the resort’s Spa Village. The hotel’s “One Island, One Resort” ethos means there’s a wide array of activities available that will more than entertain your guests.

Idyllic spots perfect for weddings are bountiful, beginning with a sunset seaside reception at the resort’s secluded and pristine Emerald Bay. Imagine the sound of gently lapping waves on a luscious beach, an elegantly styled wedding arch, gorgeous sunset views—it’s everything you need

to usher you well into the next big phase of your life with your significant other. Or perhaps a wedding at The Estates, the resort’s private sanctuaries located on the island’s northern tip, is more to your liking. Couples can enlist the help of a personal butler and chef on call during their stay at the two-bedroom Hilltop Estate, which will play an integral role during a private wedding reception as they enjoy a five-course curated dinner set in the comfort of their Estate garden.

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 Email: travelcentre@ytlhotels.com.my
 Browse: pangkorlautresort.com



CAMERON HIGHLANDS RESORT

Lush rolling hills and old-world English charm are all within reach at Cameron Highlands Resort. This is a perfect highland getaway filled with trails, tales and traditions. The property's access to scenic views, a cool climate, and the rustic charm of a bygone era make it ideal for a small-sized wedding. The surrounding tea plantations and strawberry fields are also enjoyable detours, along with a hike in the mysteriously named Mossy Forest.

Couples can book out the entire resort for greater privacy and control over their reception should they so desire. Exchange vows

surrounded by elegant florals, marking the beginning of your life as newlyweds over a fireside toast, or cut cake on stage in the hotel's 80-seat ballroom—it's entirely up to you. The hotel's wedding packages are specifically designed with intimacy in mind, including essentials such as a petal-strewn aisle, an arch decorated with highland blooms, a five-course classic colonial dinner, a two-tier wedding cake and more.

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Browse through this curated collection of YTL Hotels luxury wedding venues and more by visiting www.ytlhotels.com/my/weddings



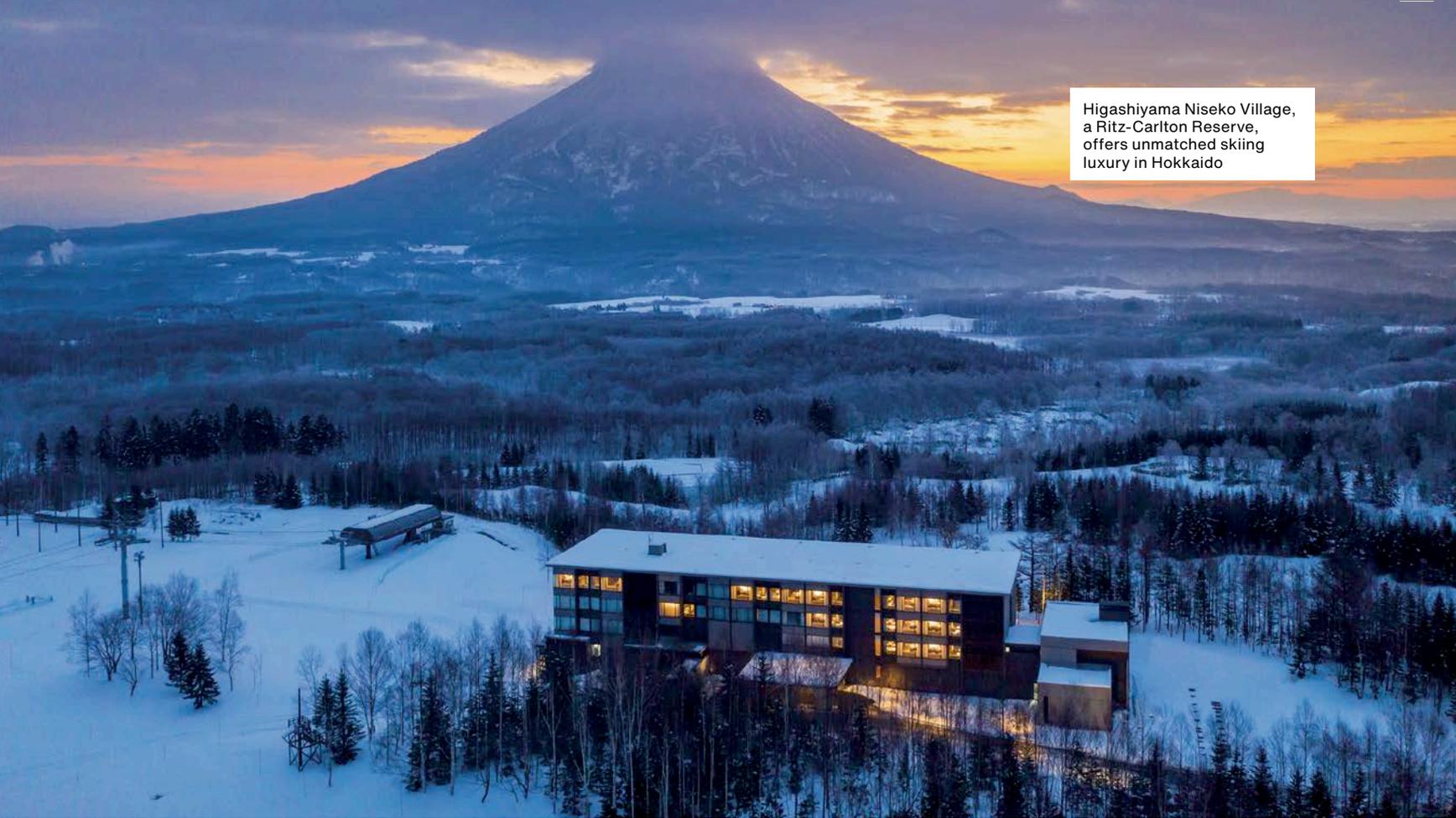
THE MAJESTIC MALACCA

Amidst centuries of culture and commerce, you will find The Majestic Malacca, a charming hotel situated on the river bank of this Unesco World Heritage city, harkening back to a bygone era where it was once a vital river trade route selling spices. The hotel features a gorgeously restored 1920s Straits Settlement mansion at the front, complete with its original porcelain tile flooring and teakwood fittings. An extended guesthouse at the rear houses the rooms, suites, and the award-winning Spa Village that melds Peranakan healing traditions with contemporary luxuries.

The Majestic Malacca's cosy atmosphere makes it excellent for small-scale wedding celebrations, as couples can reserve exclusive use of the entire hotel if they so desire. The lovebirds can also embark on the next step of their lives with a joyous Kristang-style wedding, with festivities, cuisine and live performances commemorating generations of tradition and culture which are sure to promise a unique reception like no other.

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Browse: majesticmalacca.com





Higashiyama Niseko Village, a Ritz-Carlton Reserve, offers unmatched skiing luxury in Hokkaido

Come Away With Me

The declaration, celebration, and sensational moments may be over, but it only signals the next phase of your marriage journey—the honeymoon. If you are lured by the romance of tropical island retreats, alpine adventures and cultural sojourns, here are five fantastic global holiday destinations featuring YTL Hotels to consider when planning that all-important first trip as husband and wife.

NISEKO, JAPAN

Niseko in Hokkaido, Japan is often hailed as one of the nation’s premier skiing destinations. The champagne powder snow, slopes ranging from beginner-friendly to back-country, and the allure of Hokkaido’s internationally renowned produce are just a few reasons to enjoy a winter trip with your partner. Cosy up with your beloved in the evenings and watch the glorious sunset as it looms over the majestic Mount Yōtei or rejuvenate the body and mind at the hot springs. Experience all this and more at Niseko Village, YTL’s curated collection of five luxury hotels that have direct access to 2,191 acres of skiable terrain. Stay at Higashiyama Niseko Village, a Ritz-Carlton Reserve, awarded by *Time* magazine as one of the World’s Greatest Places, to experience timeless

Japanese luxury. Here, become fully immersed in the resort’s Kachou Fuugetsu philosophy—discovering oneself through nature—through its collection of authentic and highly curated experiences.

Email: reservation.higashiyama@ritzcarlton.com
Browse: ritzcarlton.com/higashiyamanisekovillage

BALI, INDONESIA

While Bali may be closer to home, it ranks high on many must-visit holiday lists for good reason. Don’t get caught up in the island’s contemporary gleam and instead opt to discover authentic Bali for a romantic retreat unlike any other. Take in the mesmerising paddy field terraces around the island, visit ancient temples that are believed to be the island’s spiritual pillars, or take a hike up Mount Agung, the island’s highest mountain. When it comes to accommodation, stay at

Spa Village Resort Tembok, Bali for luxurious serenity.

Email: travelcentre@ytlhotels.com.my
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KOH SAMUI, THAILAND

Not all islands are created equal, and Koh Samui's version of island paradise is wonderfully Thai. The island is just the right size to balance exploration and relaxation, has beaches and waters that feel straight out of a scenic painting, and is home to the Ang Thong National Marine Park for those partial to the aquatic. Koh Samui is also easily accessible via air travel and is great to visit all year round. Stay at The Ritz-Carlton, Koh Samui, situated along Thailand's southern coastline, for an unforgettable honeymoon and embrace The Samui Way of Life.

Email: reservations@ritzcarlton-kohsamui.com
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SAINT-TROPEZ, FRANCE

Saint-Tropez is that dreamy town for you to experience life's finest luxuries. This charming coastal town on the French Riviera has been

a staple holiday destination for the rich and famous for decades due to its beautiful beaches, exciting bon vivant lifestyle, gastronomic delights, and dedication to the arts. Go horse riding in the morning, luxury yacht cruising in the afternoon and get pampered at a reputable spa in the evening. Book one of 15 unique suites at MUSE Saint-Tropez and experience an elegant hotel that reflects architectural simplicity nestled in the heart of an award-winning ecological and self-sustainable garden.

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UNITED KINGDOM

Why restrict your honeymoon to one country when you can tour the United Kingdom and experience a multitude of cultural splendours? Perhaps you might start off your tour in London, with a stay at The Academy Hotel in Bloomsbury. Radiating a bookish charm, this hotel features a collection of five Georgian townhouses combined into one luxury hotel dedicated to the lives and loves of the Bloomsbury Set of the early 20th century. Experience British countryside refinements



From top: The dreamy Monkey Island Estate invites travellers to a private island on the River Thames; experience the high life in MUSE Saint-Tropez



at Monkey Island Estate in Bray, a luxury hotel set on a private island on the River Thames. Immerse yourself in the heritage of Scottish whisky during your stay at The Glasshouse in Edinburgh, the city's premier five-star hotel with strong ties to local whisky legends. Before you return home, stay a relaxing night at The Gainsborough Bath Spa to undo deep-seated muscular tension in the healing waters of its natural thermal baths.

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From left: Spa Village Resort Tembok, Bali is the perfect secluded getaway that newlyweds desire; enjoy legendary Thai hospitality at its best in luxury resort The Ritz-Carlton, Koh Samui



Good for Grazing

In the famous words of American poet and memoirist Maya Angelou, “People will forget what you said, people will forget what you did, but people will never forget how you made them feel.” What it means for any good party host or hostess is this: keep them well-fed and well-watered but not overly stuffed, hence these enticing examples of finger food for nibbling mid-conversation

By Samantha Sowerby



AUBERGINE BALLS WITH YOGHURT-MINT DIP

By Christian Bauer, IG @troikaskydining



FUN FACT: Aubergines are to France as eggplants are to America, which explains why Christian Bauer applies the former moniker—the executive chef of Cantaloupe at Troika Sky Dining is as European as they get.

“Crisp on the outside and creamy on the inside, these meat-free appetisers are my new favourite,” gushes Bauer as he shows us how to ball up the bite-sized appetisers. “They can be pre-shaped days ahead of the party, so on the day itself, just drop them into hot oil. They don’t even need to be served hot, so you can prepare and plate them early enough to answer the door with a Martini in hand.”

INGREDIENTS

(Makes approximately 50 balls)

For the dough

- 5 medium-sized aubergines (600g roasted weight, 450g pressed)
- 1 tbsp tahini
- 75g ground almond or almond flour
- 75g freshly grated Parmesan
- Coarse ground black pepper
- 2 eggs
- 75g breadcrumbs
- Oil for deep frying

For the pesto

- 2 garlic cloves, rough chop
- 10g salt
- 1 tsp oregano (dried or fresh)

- 6 large basil leaves, rough chop
- 1 tbsp olive oil
- 1 tbsp ground almond or almond flour

For the dip

- 2 small tubs of unflavoured yoghurt
- 1 large garlic clove, fine mince
- 1 big handful of mint leaves, chopped
- Salt and black pepper to taste

INSTRUCTIONS

1. Grill or roast the aubergines until blackened.
2. Leave them to cool before scooping out and coarsely chopping the flesh.
3. *Make your pesto:* Using a pestle and mortar, pound the garlic and salt to a paste. Add the oregano, basil and olive oil and pound some more. Add the ground almonds and give the mixture a final pounding.
4. *Combine your pesto with the dough ingredients in this order:* Tahini, ground almond, Parmesan and pepper first, eggs next. Lastly, stir in the breadcrumbs and make sure everything is well-mixed.
5. Cool in the chiller overnight or for at least 3 hours.
6. Shape into 15g balls, roll in breadcrumbs (or don’t) and fry in oil at 170°C until gold in hue.
7. *Make your dip:* By simply mixing all the ingredients together, you’ll get a perfectly serviceable dip. However, the second method is much better: Start by pouring the yoghurt into a strainer lined with a wet cheesecloth or towel and leave to drain for 3 hours. Add the remaining ingredients to the strained yoghurt. Remember—it’s the dip that makes the dip!



CREAMY KIMCHI DIP PARTY PLATTER

Theri Burhan, IG @theriburhan

Spice up your party by a notch with this Kimchi Dip! “The combination was accidentally discovered when I had leftover kimchi and cream cheese in the fridge,” says Theri. “Not too sure what to do with them, I thought why not just combine the two? The combination worked surprisingly well—spicy, creamy and highly addictive, especially with cucumbers. Go ahead and dip happily away! The dip will make a good fried chicken burger sauce as well.”

INGREDIENTS

(Serves 4-6)

- 150g kimchi
- 120g cream cheese, room temperature
- 80g Greek yoghurt, room temperature
- 1 tbsp Gochujang (optional, for an extra kick)
- 2 tbsp lemon juice
- Salt and pepper, to taste
- ½ tsp Gochugaru (Korean chilli powder) for garnish

METHOD

1. Prepare the kimchi by squeezing out as much liquid as possible. With a knife, cut the kimchi into smaller pieces.
2. Cut the cream cheese into smaller pieces, if needed. In a bowl, mix the cream cheese, Greek yoghurt and kimchi together. If you prefer the dip to be spicier, add in 1 tablespoon of Gochujang. Alternatively, you may also mix all the ingredients in a food processor.
3. Mix in lemon juice, salt and pepper. To finish, sprinkle the Gochugaru on top. Serve with crackers, nuts, raw vegetables, chips of your choice!

KITCHEN NOTES

1. If you do not have Gochujang, Sriracha can be used as a substitute.
2. The cream cheese must be at room temperature to avoid large chunks of cheese during the mixing process.

SPICY UMAMI POPCORN

By Yi Jun Loh, IG @jun.and.tonic

“Popcorn is often either sweet, salty or sweet-and-salty,” points out recipe creator Yi Jun Loh. “This begs the question: why isn’t there a spicy popcorn or umami popcorn? Or better yet, how about a spicy umami popcorn?” One Asia’s Most Influential: Tastemakers of 2021, Loh set out to fill the gap in the market for himself with this recipe, which was originally published on junandtonic.com and reprinted with his permission.

INGREDIENTS

(Serves 2 to 4 guests)

- 3 tbsp canola oil or any other neutral oil
- 1/3 cup unpopped popcorn kernels
- 1 tbsp light soy sauce
- 2 tsp fish sauce
- 1 tbsp Sriracha or 1 tsp Gochujang
- ½ tsp baking soda
- ½ cup nori (dried seaweed), roughly chopped
- ½ cup bonito flakes
- ½ tsp smoked paprika
- 1 cup granulated or caster sugar

TATLER TIP: An advocate for mise en place, Loh advises weighing and prepping all your ingredients before getting to work on the caramel, which burns easily and requires your full attention.

INSTRUCTIONS

1. Make the popcorn: First, pour the oil into a deep pot or wok. Add 3-5 popcorn kernels. Cover the pot with a lid and place it over high heat. When all the kernels have popped, take the pan off the heat, and add the rest of the kernels.



Give the kernels a quick stir to coat them evenly with hot oil and then leave the pot covered for 30 seconds. With the lid still on, turn the heat on high and let all the popcorn pop. When the pops subside (to a rate of less than 1 pop per second), take the pot off the heat.

2. In a small bowl, mix the soy sauce, fish sauce, hot sauce and baking soda together. In a separate bowl, combine the chopped nori, bonito flakes and smoked paprika. Preheat your oven to 110°C and line a baking tray with baking paper or a silicon mat.

3. Make the popcorn caramel: Sprinkle ¼ of the sugar evenly into a pan (non-stick advisable) and turn the heat to medium. When some of the sugar starts to melt, sprinkle a little more sugar on the melted parts. Do this until you’ve added all the sugar. Keep cooking the sugar until it turns into a caramel and swirl the pan occasionally. When the sugar has turned a deep amber, add the sauce mixture and whisk vigorously. The caramel will start frothing and might seem split, but keep whisking it for 30-60 seconds until it comes together into a smooth lava.

4. Pour the caramel onto your popped corn, add the dry ingredients and use a spatula to mix everything together. The caramel will harden with time, becoming tricky to mix, so work fast!

5. Spread all the popcorn onto a baking tray in an even layer and bake at 110°C for 60 minutes, giving the popcorn a rough stir every 15 minutes.

6. Remove popcorn from oven and let cool for 15 minutes before eating. The spicy umami popcorn keeps well in an airtight container for up to 3 days, although it’ll lose its crunch over time.

All in the



Details

It's time to break out the silverware—or in this case, Bonia's first-ever fine china tableware *By Koyyi Chin.*

Styling by Trisha Toh. Photography by Khairul Imran



FESTIVE FUN

With a cheery palette that is as versatile as it is an all-time favourite for the festive season, the red-and-gold patterns that decorate the **Marini** series is the perfect addition for any party that needs an edge of sophistication.





TATLER'S EASY GUIDE TO ENTERTAINING

Colour-coordinate your tableware! It is a known fact that reds are an appetising colour, so a feast for the eyes is what whets the appetite. So take note of your chosen theme, your party's environment, as well as your menu. If it's a Christmas party you're hosting, consider the location—is it rustic? Contemporary? It also helps to imagine how your food will look served on your chosen tableware.



TATLER'S EASY GUIDE TO ENTERTAINING

Use what you have at hand for that extra dash of detail and don't be afraid to upcycle your previous decorations. Whether it's origami napkins, a little handwritten card atop your guests' dinnerware or even a sprig of green tied to silverware, the possibilities are endless! Take this Mediterranean medley for example: No time to find the perfect centrepiece? Construct a fruit bowl.



POSH CHARM

Painting a Sicilian dream with a Malaysian twist, the classic white-blue **Merlion** tableware represents the evergreen nature of the tropics and is adorned with designs inspired by the local wildlife, including avian motifs like peacocks and cranes, which are symbols of beauty, longevity and prosperity.



HOMETOWN GLORY

While the **Peninsula** set provides an elegant timelessness for any occasion, the inspiration behind its green-gold motif comes from a place full of heart and home, paying ode to not only the vibrant cultures of Melaka but the rich palette of Peranakan art as well.





TATLER'S EASY GUIDE TO ENTERTAINING

Set the mood with lighting and music. Based on the timing of your party and its theme, consider the atmosphere you want by curating a playlist so you don't have to worry about awkward silences or lulls in conversations. For added depth, mix up your candle sizes and candlestick heights, and use scented candles to amplify the mood.

Discover Bonia's tableware collection at bonia.com or visit their boutiques in Mid Valley Megamall, Pavilion Kuala Lumpur or Sunway Pyramid. Prices range from RM299-RM1,100.

Cake Cognoscenti

The Klang Valley's fabulous baker boys—and girls—and their signature products *By Samantha Sowerby*



OPHELIA BAKES

Speciality: Vintage cakes with dark or floral aesthetics

Instagram: @opheliabakes_my

Ophelia, the beautiful but tragic noblewoman in William Shakespeare's *Hamlet*, plays muse to Nabila Asyiqin and Aiman Asyraf of Ophelia Bakes. "It is such a beautiful name that represents our feminine, romantic cakes," say the spouses. "Our whole aesthetic evokes the Elizabethan and Victorian eras, hence we love experimenting with vintage elements from old paintings and ornaments; even the simplest everyday objects were crafted with a different level of intricacy then." Romantics at heart, Nabila and Aiman particularly enjoy taking engagement and wedding cake requests. "It is a sentimental feeling, knowing you are a part of someone's special day, and that our creations will be preserved in their photographs and memories for years to come—it is such an honour."

TATLER TIP: Some standout creations by Ophelia Bakes resemble music boxes, flower vases and Pre-Raphaelite paintings—edible works of art worth commemorating.



DELECTABLE BY SU

Speciality: Delectable Paradise Cheesecake, Bunny Praline Cheesecake Tart, and 7 Sins of Chocolate, among others
Instagram: @delectablebysu

In a city overrun with pastry chefs, both professional and self-taught, most only enjoy a short stint, and yet Delectable by Su is 12 years and counting. “There really is no secret to our success other than plain hard work and perseverance,” shrugs founder Su-Yin Huen. “Of course, a delicious product works wonders too!” One of Delectable by Su’s strong suits is offering a diverse menu consisting of cakes, cupcakes, cookies, candies, loaves, tarts, and even bridal and party boxes—a godsend for harried hosts and hostesses. The head baker and her team also excel at child-friendly treats portraying cute characters and realistic desserts that will cause you to do a double take.

TATLER TIP: A new menu item since mid-2021, the Delectable Paradise Cheesecake (pictured bottom left) is already one of the bakery’s bestsellers. Aware of how holiday-deprived everyone feels, herself included, Huen decided to create a beach-themed dessert to combat the Covid blues.





LINLIN CAKE SHOP

Speciality: Character (especially frogs) and retro-vintage cakes
Instagram: @linlin_cake

A huge fan of Harajuku style ever since she was a little girl, home baker Charmaine Wong dresses her cakes—and herself—in such a way that pays homage to the Japanese subculture. Think sweet and sassy cakes complete with expert piping skills. Not a one-woman operation as most imagine, LinLin Cake Shop is a small family business; Wong's parents and a part-time designer have her back. By offering both custom and ready-made cakes, Wong is constantly challenged to step outside of her comfort zone while also sharpening her existing skill set. LinLin Cake Shop, which rocketed to fame during lockdown, celebrates its first-year anniversary in November 2021, and the future is ever so bright. Fans will be over the moon to learn that Wong wishes to open a physical store in 2022 while also moving towards merchandising. "My vision is to make LinLin an experience—one that will always be talked about," shares the cake artist.

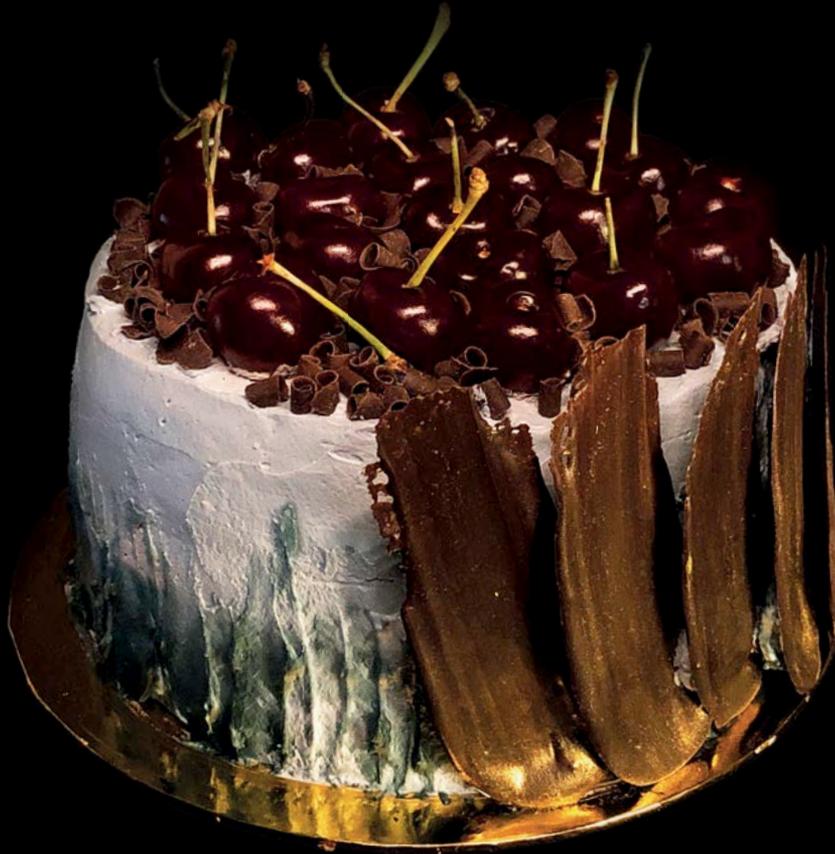


C FOR CAKES

Speciality: 24 Karrot and Drunken Forest

Instagram: @c.for.cakes

Back-to-back lockdowns were exceptionally jarring for Cyrus Chin, director of Bravo Events and Entertainment. “From being super busy, my schedule suddenly came to a complete standstill,” he shivers. “It’s tough for me to not be on my toes, so I decided to reignite my love of baking.” If anything, Chin’s experience in events management has given him a keen understanding of what customers crave. “Just like with running events, there is a need to be innovative and to present exciting ideas,” says the former pastry chef, whose bestsellers are classic cakes with contemporary twists: think carrot cake but crowned with a punnet’s worth of fruits and Black Forest with liberal splashes of stout, Grand Marnier, rum and whisky. Speaking of spirits, keep an eye out for Chin’s boozy fruit cake, which makes a star appearance once a year during Christmastime. ┘



Party Perfect

What's the secret to sprucing up your get-togethers? Three *Tatler* friends share their game-changing tips for every novice *By Emmylin Yeoh*





SHEN-TEL LEE

Co-founder of Bowerhaus and Sereni & Shentel

If the ability to throw exceptional parties were a gene, then Shen-Tel Lee has inherited plenty of them from the ultimate hostess—her mother, Dame Betty Lee. “Make lists of everything! From the table arrangements, cutlery, crockery, glassware, to the food menu, beverages, party favours, it’s important to know your guests and know what would make them feel at home,” she says.

A lover of all things retro, vintage, kitschy and thrifty, Shen-Tel has a natural knack for turning the old and impossible into something new and interesting. She insists that her aesthetic is, in fact, not having an aesthetic. “I am known for throwing very colourful, elegant yet tacky parties. It’s my look. I love novelty plates and placemats that you would pass if you saw it in the shops. I see beauty in the whack,” Shen-Tel says with inspiring enthusiasm.

Her favourite part of putting together a party is to always inject unexpected details and an element of surprise. “It’s hard to actually nail what it is,” she admits, but her most memorable party moments include a drag queen who got the whole room dancing, synchronised swimmers with fireworks set off in the sky, and a dinner set on a black sand beach, to name a few. Shen-Tel has a few tips and tricks up her sleeves,

but every party extraordinaire has also had their fair share of challenges, herself included. “The seating plan is one of the most crucial parts of planning,” she says. “You need to take into account the shape of the table and who your guest will engage with naturally. It can take me hours to get it right, it’s quite like a social jigsaw puzzle. Lifelong friendships often can be formed at a party where the seating plan was executed perfectly.”

For someone who has learned the art of it all, what would possibly be her go-to party formula? “50% amazing food, 20% jaw-dropping table setting, 20% impeccable planning, 5% kickass music and 5% accidental madness.”





TUNKU ELANA KHYRA

Group chief marketing officer of MAA Group Berhad

Circus-themed parties, fine art themed soirées, masquerade birthday bashes à la The Phantom of The Opera ... Tunku Elana Khyra has truly done it all. One glance at her Instagram feed and you can immediately get the feeling that this young royal is full of vigour, and excitement for life and laughter.

“Setting the theme is the first step to a fantastic party. Make it absurd, but with lots of flair,” Tunku Elana shares. “I’m a self-prescribed maximalist. I go all out with my outfits and make-up. I love getting personal by making my own costume, like my Frida Kahlo flower crown! I once threw a party where I printed money bills with my face on it. You know what they say, do it right or don’t do it at all,” Tunku Elana fondly recounts.

Even though she advises that it’s best to plan ahead and allow ample notice for a party, there were also times when she had to improvise. “My friends and I once had an impromptu party in a bathroom that was surrounded by mirrors. Take every opportunity and make it uniquely yours,” she says.

While others talk about setting the tone, planning the food menu and being strategic about the space, Tunku Elana feels very strongly about having the correct music, as it gives the guests a feel of the moment. “I always consult my incredibly talented friends who DJ to put together a bangin’ playlist, and they always show up with their decks, smoke machines, light and lasers, massive speakers, dance-worthy tunes and funky dance moves,” she says.

“I love a funky, groovy sound,” she admits. “Love me a bit of Purple Disco Machine. My friends Lissa Zombie, Rimka Sandhu, and Jonny Vicious are

also a powerhouse medley that knows how to get a crowd going. Disclosure afro beats, Later Bitches, Love Tonight by Shouse is our anthem. Opus by Eric Prydz is my hype song,” she concludes.





New Beginnings

The first coloured gemstone range fit for a royal, the Le Lumiere Royal Collection is made for glamorous moments in life



ONE OF A KIND

A Le Lumiere is an heirloom cherished for generations. Placing emphasis on a diamond's ideal proportion and perfect symmetry, its signature 8 hearts and 8 arrows diamond is a masterpiece characterised by an extreme level of cutting precision.

TREASURE OF ITS OWN

The first coloured gemstone range, the Royal Blue Sapphire Collection, is an evolution of the

classic Le Lumiere. Among the world's coveted gems, the royal blue sapphire was a natural choice for its rarity and striking blue hue that pleases the eye and captivates the heart. The sapphire stone is also an elegant gemstone associated with royalty and its strong connection to romance. In the hands of the masterful artisans at Le Lumiere, two contemporary designs were born. Showcasing a half circle of round brilliant Le Lumiere diamonds interlaced with royal blue

sapphires, both meticulously hand-set in 18k white gold, both rings are individualistic in their own way.

LUXURY IN EVERY DETAIL

Is the Le Lumiere Royal Blue Sapphire Collection only an occasion piece? Not quite. Designed with luxurious practicality and versatility in mind, these rings are understated yet glamorous as an everyday piece, whether it's on its own or paired with other gems in your jewellery closet.

NEAL ESTAVILLO

Head of branding and marketing at BonusLink

Having been in the creative industry for more than 25 years, Neal has translated his well-trained eye for ad visuals into magical party throwing. A believer that having a clear intention for a party from the get-go will make your gathering less one-size-fits-all or bland, Neal filters it down to the question of “What can I do to make my guests have a good time?” He says, “Throwing a good party requires empathy!”

Taking two main elements—chemistry and imagination—into play, Neal explains that every great party is built on this. He decides on a theme and makes sure every sensorial contact adds to it. This runs the gamut from the look and feel of the dinner table, food menu, scents in the air, dress code and the guests invited. “Look at your guest list and imagining how they’ll get along can lead to a very multidimensional night. Two people may have similar styles and aesthetics, though one expresses it in interior design and the other, in travel experiences, which can trigger a potentially rich conversation,” he says.

When it comes to choosing an aesthetic, Neal prefers to keep his palette clean, leaving all the rich colours to the food and allowing it to take centre stage. “I have a bias towards a monochromatic aesthetic for the table settings, leaning towards charcoal and white. Warm lighting always enhances the mood. A touch of colour—usually aligned with the occasion (red for Chinese New Year, for example)—completes the look,” he says.

Having said that, planning the table setting down



to a tee is also key to throwing a fabulous party. Do all elements complement each other? Does the setup allow for easy movement to reach across the table? Does the seating arrangement allow for rich exchanges? “Everything ultimately revolves around the table, and thus must be the focus of attention,” Neal says.

The essence in every party is boiled down to the food and company, but Neal argues that one can always take it up a notch by making it a full sensorial experience. “If you intrigue with elements of sight, scent, sound, touch and taste, you’re bound to leave an impression.”





From top: Le Lumiere Luxé ring; Le Lumiere Luscious collection; Infiniti wedding bands; Conquisti men's ring

Circle of Forever

In a world where all happy endings start with love, Le Lumiere's sophisticated designs are an eternal reminder of happiness

DIAMONDS OF LIGHT

Minimalistic design, maximum brilliance. The perfect wedding starts with the Le Lumiere Luscious collection, a timeless work of art where all facets of the diamond are perfectly aligned at 180 degrees for the ultimate Hearts and Arrows cut. An elegant design featuring a round solitaire diamond as the centerpiece, followed by a twinkling trail of sparkles set into the ring's band, this is a testament to the wildly popular saying "Diamonds are a girl's best friend". As a complement to your better half, the Conquisti Men's ring—a bold masterpiece made for forever—is an exquisite choice to signify your happy ever after.

INFINITY AND BEYOND

Wedding bands represent the start of marriage lasting through an eternity. Discover the definition of true love and capture your special day with the elegant Infiniti wedding band, where the classic symbol meets modern style.

Marrying creative designs and lightweight functionality, this is the collection for the discerning couple who wants it all.

JAZZ IT UP

Dazzle in creations that push the boundaries of high-end jewellery. The sophisticated Le Lumiere Luxé collection is all about showstopping pieces that will steal you a second glance. The Le Lumiere Luxé ring makes it easy to shine among the crowd, with a 0.60-carat centre ring that has a perfect pattern of eight symmetrical arrows in its crown and eight symmetrical hearts, surrounded by 68 melee diamonds totalling up to 0.58 carats.

ONE FOR ALL

With less than 1% of the world's diamonds cut with the exact hearts and arrows optical symmetry precision, Le Lumiere is truly the best of the best, making it well valued and desired by many.



C'mon Let's Celebrate!

Mark your special occasions with wine and champagne, with some inspiration from the masters *By Sarah Heller MW*

LIGHT BODY, CLEAN FLAVOURS

Ruinart: Constantin Brancusi
Ruinart wines are heavily built on chardonnay, some of them 100 per cent, and strike the palate like beams of pure light, their taut, soaring energy beautifully epitomised by Brancusi's bronze *Bird in Space* sculptures. Like those space-age plumes, the wines leave the impression that they will outlive us all.

Perrier-Jouët: Georgia O'Keeffe
The swooning art nouveau anemones gracing Perrier-Jouët's Belle Epoque lead virtually everyone to pick up white flowers in their wines, so perhaps picking O'Keeffe is a bit on the nose. However, these wines share the focus and formal discipline of the New Mexico painter's close-ups of white roses, calla lilies and irises. A fine balance of fanciful and pure, the wines, like the paintings, are quietly luminous.

Cristal: Sandro Botticelli
Cristal, the superlative cuvée born in 1876 of Tsar

Alexander II's paranoia—it is rumoured he requested a clear bottle so he could detect poisons—boasts the peerless longevity that eluded the royal himself. There's an austerity at its core, the product of chalky soils or retained malic acid, that is tempered by an elaborate exterior of abundant lees and creaminess. Likewise, the floral crowns and brocades of Botticelli's figures contrast with their serene, contemplative expressions and a detached, linear style that, at more than 500 years old, feels similarly timeless.

Agrapart et Fils: Alberto Giacometti
The coveted wines of Côte des Blancs superstar grower Pascal Agrapart are almost exclusively angular, lithe and racy, much like the slender, craggy figures of mid-20th-century Swiss sculptor Alberto Giacometti. Intensely hand-wrought in feel, the wines exhibit a dynamic immediacy shared by Giacometti's confidently striding forms.

LIGHT BODY, BOLD FLAVOURS:

Moët & Chandon: Andy Warhol
Much as the name Moët is almost synonymous with champagne, the way the wines taste and feel is similarly quintessential: buoyant, bracing and toasty, beyond even the epitome of how we imagine champagne.

This "essentialism plus" is embodied in the work of 20th-century seer Warhol, who, with his technicolour silk screens of Prince, Marilyn Monroe or the Queen of England, transfigured human subjects into iconic images.

Charles Heidsieck: Mark Rothko
Perhaps because of its Champagne Charlie vibe, few people take Heidsieck as seriously as it deserves. The immediate impact of its Brut Réserve on first sniff is unrivalled among NV champagnes, with a luxuriant, smoky richness that masks a surprisingly elegant frame. Similarly, the walloping colour of Rothko's paintings reveals subtle nuances upon longer contemplation. Pushing and pulling modulations of flavour and texture create dimension and depth not immediately appreciable.

Salon: Elizabeth Peyton
Another lodestar of the champagne firmament, this is a wine of seductive richness but apparent effortlessness, recalling the portraits Elizabeth Peyton builds out of concise, jewel-toned strokes. Having started as the private project of a wealthy furrier, Eugène-Aimé Salon, Salon—there is only one wine—retains a handcrafted singularity that feels commensurate with Peyton's lovingly brushed, intimate oils and watercolours.





Vineyards in Le Mesnil-sur-Oger, where Salon champagne is made

Pierre Péters:
Katsushika Hokusai
Grower Rodolphe Péters is a chardonnay specialist making some of the most cogent but complex estate-bottled wines in the region. His wines reflect the composition, economy of form and exquisite detailing of *ukiyo-e* woodblock prints. Hokusai's *36 Views of Mount Fuji*, with their highly controlled sense of drama (and occasional eruptions), feel like spiritual siblings to Péters' wines.

FULL BODY, SUBTLE FLAVOURS:

Veuve Clicquot: Jean-Auguste Dominique Ingres
Though undeniably classical in style (citrusy fruit, creamy mousse, rich though not exuberant toast) wines in the Veuve stable have a pulsating, winking allure. Their corseted, pinot-powered sensuality recalls Ingres' portraits of wealthy 19th-century society hostesses, their dark, glossy locks pulled demurely back, their pale shoulders bare above bodies concealed by swathes of fur, velvet and taffeta.

Philipponnat Clos des Goisses: Jacques-Louis David
One of the greatest single-site wines in Champagne and one of its oldest. A precarious south-facing site yields an unexpectedly

orderly wine of rich surfaces, profound scope and perfect proportions. With their masterful modelling and tightly controlled neoclassical structures, the monumental canvases of Jacques-Louis David, official court painter of Emperor Napoleon I, feel like an apt match.



Taittinger Comtes de Champagne: James McNeill Whistler
The rare house run by the family named on the label, Taittinger is hard to pigeonhole: much of its range deliberately combines the robust with the dainty. Twin icons Comtes de Champagne and its rosé counterpart are opposite poles. While the

white is defined by Côte des Blancs chardonnay with a rigid spine and formidable poise, the rosé blends mostly Montagne de Reims pinot with a dash of skinny chardonnay: initially plump, cascading and sensuous, it leaves the impression of icy reserve, much like Whistler's *Symphony in Flesh Color and Pink*.

Georges Laval: Paul Cézanne
The much-admired organic grower Vincent Laval makes sapid, bone-dry wines of great character and self-assurance. Sometimes heavy on the greyish "crack" aromas (hot steel, fusel oil), there is a solidity of structure and a confident modulation of flavours and textures that seem at one with Cézanne's methods. The way the post-impressionist master would feel out his still lifes, landscapes, or figures in search of a deeply subjective truth rhymes with Laval's imperfectly perfect, individualistic wines.

FULL BODY, INTENSE FLAVOURS:

Krug Grande Cuvée: Rachel Ruysch
Krug's flagship is notoriously blended from dozens of individual wines—a typical *Édition* might include around 150—in a meticulous process that unfolds over months of careful assemblage and tasting. The prodigious floral still lives of Dutch

Golden Age painter Rachel Ruysch give a similar sense of outdoing nature, ingeniously juxtaposing exotic blooms that would never bump stems in reality into exquisite arrangements of flaming colour and shimmering texture.

Bollinger: Peter Paul Rubens
Built on the flesh of pinot noir, Bollinger's wines are a lusty cry of hedonism—more lees, more oak, more age—just kept in check by a rigid but well-concealed structure. They find a strong visual parallel in Rubens' baroque vortices of luscious female curves and writhing male sinews.

Pol Roger: Rembrandt van Rijn
Although Pol Roger's most famous fan, Sir Winston Churchill, admired the paintings of Matisse, Cézanne and Monet, his tastes in wine ran darker and more brooding. Pinot-heavy, deep-toned and oozing finesse, Pol Roger's wines recall Rembrandt's dense, finely honed portraits built of layered earth tones, whites, blacks and flickers of vermilion red.

Jacques Selosse: Pablo Picasso
Though he's the original evangelist for letting terroir speak through champagne, Selosse's divisive creations are perhaps more recognisable than any other producer's. Like Picasso's vibrating cubist canvases, these wines deliver almost an over-abundance of information, both more and less true to lived experience than a more straightforward portrayal; like the Spaniard's works, they are unforgettable.



| Last Word |

The Memory Maker

Let's match each celebration to come with an extraordinary fragrance *By Zoe Yap*

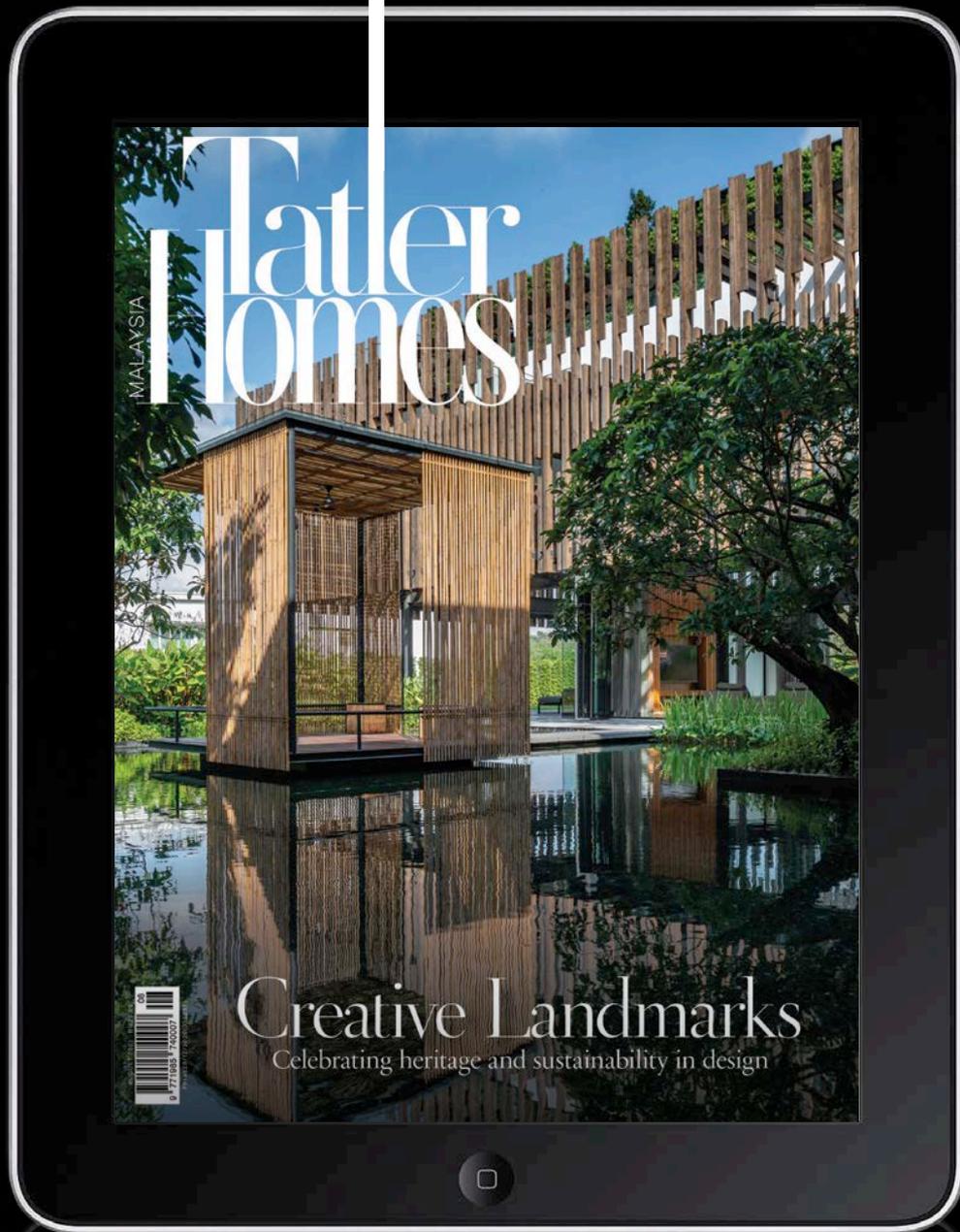
For almost a millennia, people have sought ways to understand the power of smell. Scent is elusive; it dodges, dances, and lingers ever so briefly before disappearing. It doesn't present you information like your eyes would, but evokes emotion and memory in odd places. It might be the comforting scent of the sweater you found under your bed, or the smell of jasmine that reminds you of tea-filled sessions with your friends. Walk down the street, and the aroma of roast coffee nearby will have your brain playing a montage of your days in the sunny, cobblestone-lined streets of Rome. In essence, fragrance has the power of travelling you back in time.

We're all in the constant process of phases in

identity, never staying the same. Opting for different fragrances as we move through life's milestones is a good way to signify change. It works the same with the rooms in your home. With the end of the year approaching, chase away staleness with a scent suited to you. A fragrance diffuser or a scented candle is the gateway to good times and the hope of more.

In essence, life is made of dazzling milestones and occasions spent with family and friends. Cinnamon and gingerbread bring back festive baking, while the scent of pine trees calls on a snowy vacation. Who would want to let go of such treasured celebrations? Invite them to stay with fragrance, and they'll stick around forever. ┘





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