

THE PRIVATE JET LIFESTYLE MAGAZINE

ELITE

T R A V E L E R



ASIA EDITION
TOP WORLDWIDE
RESIDENTIAL
**REAL
ESTATE**
DEVELOPMENTS

ISSUE 9

AROUND THE REGION

AS THE SEASONS SHIFT, A HOST OF INNOVATIVE NEW RESTAURANTS AND BARS SEDUCE ELITE TRAVELERS BOUND FOR THE ASIAN PACIFIC.

In the south, as the evenings warm in Australia's largest city, Sydney, Chef Colin Fassnidge's new nose-to-tail eatery in Paddington, the **Four in Hand Dining Room**, is the place to be seen. Look out for homestyle-yet-elegant cuisine laced with the freshest local Australian ingredients and complemented by one of the city's best wine lists while, in the city's financial district, wine takes center stage at the newest incarnation of the award-winning restaurant **Bentley**, where Chef Brent Savage's cuisine is perfectly matched with an extensive and eclectic wine library curated by acclaimed sommelier, Nick Hildebrandt. In the heart of Asia, Hong Kong's dining scene heats up with the addition of **Mott 32**, a new fine Chinese restaurant where jet-fresh

ingredients are used to create timeless Cantonese classics in sophisticated, subterranean surrounds. Also hidden below street level in Sai Ying Pun, **Ping Pong 129 Gintoneria** is the place to be for late nights of live music, delectable table snacks, and an envious collection of boutique Spanish gins and gin-laced concoctions. Head to the tropical paradise of Phuket where two of the island's top new houses of slumber are serving up innovative dishes under the Thai sun. At the new **Point Yamu by COMO**, Thai street cuisine takes on a modern mantle at Nahmyaa amidst interiors by Italian designer Paola Navone. In this issue we also have top tables and sophisticated new nightspots from Phnom Penh, Singapore, Osaka, Noumea, Beijing, Bangkok, and beyond.



PRIVATE ROOF BAR / ZOOM SKY BAR AND RESTAURANT

VIEW FROM THE TOP

Rooftop bars are a dime a dozen in Bangkok, but **Zoom Sky Bar & Restaurant**, one of the new kids on the block, is winning favor by providing a sophisticated experience and 360-degree city panoramas from the 40th floor of the **Anantara Bangkok Sathorn**. The expansive split-level venue boasts a central light bar as its focal point, while clean, modern lines, and dark hues keep the space contemporary, but the sunken lower levels, finished with cushy, oversized couches, and impressive vistas of the Bangkok skyline, is just the place for a little more privacy and sundowner cocktails.

Delicious cocktails are the highlight here, so make sure to try one of the inventive signature drinks like the delightfully heady BBQ Mojito, made of Jack Daniels, Southern Comfort Lime, mint, and ginger ale; smoked with oakwood chips; and finished with a slice of pancetta. If wine is more your style, order a bottle of the Ernie Els (yes, that one) Big Easy Red from South Africa, or the Howard Park Sauvignon Blanc from Western Australia. For a celebration, don't look past the 2002 Dom Perignon. Complementing the drinks list is a lineup of gourmet tapas dishes—don't miss the decadent, crispy pork belly with dark plum and chili sauce; baked mussels crusted with parmesan cheese, garlic, and parsley; and Maryland crab cakes served with red pepper aioli.

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SLEEK EASTERN CHARM / MAYA RESTAURANT AND BAR

INDIAN SPICE

Hidden in the **Holiday Inn Bangkok Sukhumvit**, **Maya Restaurant and Bar** is a recent addition to Bangkok's crowded Indian cuisine scene. The unique entertainment concept boasts three spaces: **Sigara**, the intimate *al fresco* cigar lounge; **Bara**, the modern, vibrant bar; and **Khana**, the regal main restaurant, which is the real gem. The sprawling eatery is decked out with black onyx detailing and traditional Indian steelwork, but book ahead to secure the opulent private room. Capable of seating 20, it's the perfect setting for an intimate celebration.

Helmed by Chef de Cuisine Hardip Bhatia, the kitchen dishes up a North Indian feast that blends street food and fine-dining finished with a modern twist. Expect inspired signature dishes like Hare Nimbu Ki Jhinga Machli—tandoor-grilled fresh lobster marinated with kaffir lime and yellow chili—and **Sarson Salmon Tikka**, Norwegian salmon spiked with bishop seed and yellow chili served with a spicy prawn and mustard oil chutney.

Signature Indian-inspired cocktails are available to quench the heat of the food, and the Watermelon Tadka Mojito, a concoction of white rum, fresh watermelon, and mint, blended with ice and a hint of volcanic black salt, is a particularly refreshing choice. If you prefer to quench the flames with wine, try the 2001 Monkey Bay Sauvignon Blanc Marlborough from New Zealand or the 2006 Castello Banfi Brunello di Montalcino from Italy.

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SARSON SALMON TIKKA / MAYA RESTAURANT AND BAR



RACK OF LAMB / MAYA RESTAURANT AND BAR