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WELCOME

CREATIVITY ISSUE

A good recipe starts with the right ingredients. That's why you'll need plenty of imagination, even more courage, a fair amount of motivation and selfconfidence. At all cost avoid self-doubt, sticking to pre-tested formulas and simply being

rational, because "I never made one of my discoveries through the process of rational thinking," Albert Einstein once said. Now take all the ingredients, and under no circumstances do you put them in a box – in fact, take that box and throw it out the window! And while you're at it, throw the recipe out too. What you do next is entirely up to you! It's time to get creative!

In this issue of NAA, we celebrate *creativity* – that driving force of change and progress, that inner flame that moves the world forward. Whether it's in art or in technology, in design or in cuisine, without creativity, it's just more of the same old thing. But with it, nothing is impossible.

We begin on the cover with a shot from no other than the legendary Steve McCurry, author of some of the most iconic photographs ever taken. Flip to page 56 for a gallery of his mesmerising images and our exclusive interview with McCurry.



On page 18 we feature a profile of Virut Panchabuse, a Bangkok-based artist whose mantra of "being different than everyone else" helped him create his own unique style, more than once. Enjoy his vibrant collages while he still makes them, tomorrow he might have a completely new idea.

On page 76 we open our gallery of artisan food, from Asia's best hotels and restaurants. Naturally, food is best experienced in person, with a fork, spoon or chopsticks in your hands. But the photographs of dishes we present here, could be just as well framed, and showcased in an art gallery.

As part of NAA Selection series, we'd like to introduce you to three inspiring experiences in dining and hospitality – a hotel that nailed an "oasis in the heart of a city" experience (p 44), another one which takes you for a journey back in time despite being built in modern times (p 90), and a personalized dining event, that takes cuisine out of the confines of a restaurant (p 42).

Creativity is also what drives Kenneth Cobonpue – a Filipino furniture designer whose pieces decorate the houses of A-list celebrities around the globe (p 96), the team at Forreststore who had the impossible dream of blending nature with technology (p 104), and Ed Vaughan, a former Hollywood movie producers, who recalls his meeting with Michel Douglas just before he broke intro stardom... much thanks to creativity (p 122).

"The painter has the Universe in his mind and hands," said Leonardo da Vinci. What you have in your hands is our tribute to the creative spirit that resides within. Read on and you might feel it come alive inside you too.

Maciek Klimowicz Editor In Chief





facebook.com/naamagazine



instagram.com/naamagazine

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© Steve McCurry



Memories Tell Stories



For Steve McCurry, each photograph is a memory and each tells a story. We present some of the most beautiful ones.

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Life is never boring in a city that never stays the same. Here is how to make the best of your visit to Hong Kong.



Collage Of Emotions



Bangkok-based artist Virut Panchabuse constantly reinvents his style to keep his art ahead of the game.





A Feast For The Eyes

ISSUE 3

Natural Inspirations



Kenneth's Cobonpue nature-inspired organic forms and open weaves won him the hearts of design lovers around the globe.







In The End We All Flew

A former Hollywood movie producer, surfer, sailor, diver, photographer and flamenco guitarist, tells us a story of his brush with creative genius.

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From the hills of Chiang Mai, to the jungle of the Golden Triangle, to the pristine white sands of Koh Samui, Four Seasons turns every journey into a sublime experience.

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HAPPENINGS

Art Basel Hong Kong

The highly anticipated Art Basel Hong Kong is upon us. Combining three annual shows, Art Basel brings the art world together in three cities: Basel, Miami Beach, and Hong Kong, with nearly 200,000 visitors viewing works of art presented by over 500 art galleries. Hong Kong's edition takes place from March 23 to 25 at Hong Kong's Wan Chai district, and is a place for both Asian and Western art lovers.

artbasel.com



2 Pingxi Sky Lantern Festival



Few sights are as romantic as a night sky filled with floating lanterns. To experience it for yourself, visit Pingxi District in Taiwan's capital on February 11, when the city celebrates its Sky Lantern Festival. That day, or rather night, more than 100,000 lanterns in different shapes and sizes float up the air, creating a spectacular light show.

Chiang Mai Flower Festival



Between February 3 and 5, Chiang Mai turns into the world's most colorful city, thanks to the annual celebrations of the Chiang Mai Flower Festival. Both the city center and its surrounding areas become covered with flowers in the most intricate formations, and a massive flower parade march across the city. In the exhibit booths an impressive array of flowers and plants is also presented.

tourismthailand.org



Chinese New Year in Hong Kong

This year's Chinese New Year takes place from January 27 to February 2, and as each year, the best place to celebrate it is Hong Kong. Locals will flock to temples in hope of securing some good fortune – very handy on the horse races tracks where betting never stops; flower markets will add color to the celebrations, and so will mighty fireworks.

hong-kong-traveller.com

eventaiwan.tw

6 Coldplay live in Bangkok

Some say they are past their prime but when it comes to live shows, few bands offer as much emotion and excitement as Coldplay. On April 7 Bangkok's Rajamangala Stadium will be flooded with colors, lights, sounds and people, as Chris Martin and company sing through their impressive catalogue of pop hits, during their first ever live performance in Thailand. Other Asian dates of the "Head Full Of Dreams" tour include Manila and Singapore.

thaiticketmajor.com



6 Guns N' Roses live in Bangkok



If Coldplay's Chris Martin's falsetto is somewhat too nauseatingly sweet for your taste, here's a remedy – Guns N' Roses are coming to town (Bangkok) on February 28 to play live at the SCG stadium, as part of their "Not In This Lifetime" tour. The pleasure of hearing "Paradise City" and other classics will cost you from 3,500 to 24,000 THB.

thaiticketmajor.com

St. Jerome's Laneway Festival

It originated in the back of a bar in Melbourne, and now it travels the world with its message of self-expression and fun - St. Jerome's Laneway Festival's previous editions featured artists such as FKA Twigs, Flying Lotus, Mac DeMarco and others, and this year's edition, taking place on January 21 in Singapore, is expected to have a no less global lineup.

lanewayfestival.com



B Dinagyang

If vibrant parades, traditional food, colorful costumes and lots of joyful fun is something you feel like experiencing, head for Iloilo city in the Philippines on January 20 to 22. On these days, the town is filled with excitement, as people celebrate the feast of the Santo Niño during an annual festival of Dinagyang.

facebook.com/dinagyangsailoilofestival



HAPPENINGS

OAA sails into the high season



NAA Magazine, together with our friends at Bristol Charter Phuket, Thailand Panama hats, Truffles Exclusive Thailand and IWS Thailand, threw a sunset cocktail party on board the beautiful Shard 2 yacht. Joining the fun were GM's of some of the most respected resorts in Phuket. Great company, great food and wine, great vibe... now that's what we call a stylish welcome of the high season!

naamagazine.com

10 The Party Starts at After 5

Park Hyatt Saigon offers the perfect solution for those looking for a casual outdoor venue for catching up with friends in the evenings or after work - After 5, a new concept



on the terrace of Square One restaurant offers craft beers, mouthwatering bites and refreshing cocktails by the glass or pitcher. Approachable, casual setting helps making the discovery of artisanal food and drinks more relaxing. Open from 5:05 pm until late.

saigon.park.hyatt.com

1) Art and crafts at Akyra

Running until February at the Akyra Manor design hotel in Chiang Mai is a three-in-one exhibition of arts, crafts and creative home décor. Focusing on local craftsmanship and artistic heritage of Chiang Mai, the exhibition showcases three home-grown talents - Vichit Chaiwong, Bua Bhat

brand and Premruedee Kullasu. Items of exhibit include paintings, intricate cotton clothing and handmade home accessories. All presented pieces are for sale.

theakyra.com





Celebrating Saigon one cocktail at a time



Celebrating the fascinating history, local intricacies, plethora of flavors, characters and stories told in and about Saigon, is a unique book – Cocktail Art Of Saigon, available now at the city's Shri restaurant. Penned by a British Artist - Richie Fawcett, it features 41 cocktail recipes along with hand drawn graphics and more insider information than you'll find in any other cocktail menu in town.

shri.vn



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Collage of Emotions

Words by Maciek Klimowicz

Virut Panchabuse's studio's walls are covered with art. His art. Pieces come in a variety of styles, representing different periods of his creative evolution. Their sheer number tells a tale of an artist overflowing with creativity, but as many as there are, that's not even the whole story. In fact, what Virut keeps in his Bangkok atelier, are naive the pieces he thinks not worthy of sharing with the broader public.



"Many of my images never leave my studio," he tells me. "For now, I focus on faces because I don't feel confident with the whole human body yet. I practice a lot and managed to finish only three or four that I'm satisfied with," he adds.

Some of his many pieces are left hanging in the studio, numerous were lost in the 2011 great Bangkok flood, the rest ends up in Virut's shop in Bangkok's ever busy Chatuchak Weekend Market, where he has been residing for the last 10 years. How did he manage to get so much experience if he is just 36 years old? He had an early start.

Virut Panchabuse started studying art at the College of High Art in Bangkok and continued his artistic education at the capital's King Mongkut University. And even though his first post-graduation job was an office one, he never stopped painting. This persistence and hard work paid off - buyers started appreciating his efforts and he soon became a full time artist.

What's interesting is how different those first pieces are, the ones that brought him initial success, from his current style. Light and delicate, limited in colour and brush strokes and nothing like those powerful, intense collages he's known for today. Having found a successful formula, many artists would have stuck with it, trying to recreate it over and over again. But with Virut, the opposite happened. "My style changed when I started selling paintings," he says "I saw other artists getting inspiration from my style and I felt that what was initially original, wasn't such anymore. So I decided to make a change."

After a period of experimentations with pop culture themes, he settled on a technique completely new to him – collage. The reasons he opted for this particular method say a lot about what kind of artist he is and what his priorities are "I just felt it is harder and more challenging," he says. "And it cannot be copied."









Today he begins his creative process online, where he scans through thousands and thousands of images we all are bombarded with every day. However he is not looking for faces that are beautiful nor famous, what he is searching for are emotions. "I believe this is what's important in art - emotions. So I just look for images that evoke emotions, once I find them, I start sketching."

How quickly he can manage to turn a photograph that catches his eye into an eye-popping collage depends very much on... luck. If he finds necessary raw materials quickly, it can be ready in a few days, but it might also take a whole month. That's because the patches of colour and texture he uses to compose his collages come from piles of old colourful magazines he keeps at home and buys at second hand shops. "It's easier when you use paint and mix colours on a palette, you have control over colour and time. But with collages, it's more complicated," he explains. "Sometimes it takes me a very long time to find the right colour in the magazines that I flip through."







And he has to flip through hundreds, even thousands of magazines in order to find what he is looking for – a lengthy and tedious process. But in those two years since he started experimenting with collage technique, he learned a lot. First, he stopped noticing the contents of the magazines, and now perceives them solely as a source of intense colours and textures. Secondly, he discovered which publications tend to be the best source of quality material, "I use a lot of porn mags because I can find a lot of smooth, nicely coloured skin there. Fashion magazines work fine as well," he explains.

Whatever the source material though, the final product of Virut's efforts are very distant from the master copies. Tiny scraps of colourful paper are meticulously layered one next to the other to produce a large seize portrait – each different, each unique but all full of emotions. The original image disappears but the feeling remains. "I just borrow the mood of the photographs," says Virut.

And just as his first, minimalistic paintings, those massive collages are a hit amongst art collectors. Virut's pieces hang on walls of art galleries and private homes around the globe, from Netherlands to US, from France to Hong-Kong, China, India, Malaysia... the list goes on. And having his art in all those places, admired by so many people, grant's Virut his main wish as an artist – immortality. "When I die, my art will not die with me. This will be success for me."

See more on Facebook.com/virut.panchabuse







Jea at heart

Words by Matt Clemens This story is the result of a collaboration between NAA and S.Pellegrino

Chef Tim Butler of the recently opened Esenzi restaurant at Iniala Beach House in Phuket, is doing his best for the sea, and with what the sea has to offer. Taking a temporary leave from the hustle and bustle of Bangkok, where his esteemed "Eat Me" restaurant is located, he takes the reins at Iniala's new globally influenced seafood restaurant, to offer a 'clean, fresh and creative' feel to its guests. We caught up with chef Butler, who has always "felt at ease near the sea", to find out more about this new endeavor.



NAA: How would you describe your cooking philosophy/style?

Tim Butler: My cooking style is simple. I prefer to use the best products available, highlighting them with a few flavours that allow the main product to take centre stage.

NAA: Where do your culinary influences come from and how have they changed since moving to Thailand from the USA?

TB: Having spent the past nine years here in Thailand, Asia, its various cultures and approach to flavours obviously had a lot of influence in my food, but in terms of menu composition, travel probably has the biggest influence, ranging from the products I use to flavour profiles and techniques.

Classic American flavour profiles and dishes make up parts of my menus, but you'll also notice that quite a few dishes on our menus have a decent amount of chilli to appeal to the Thai palette.

NAA: The menu at Esenzi has a strong seafood definition. What is your signature dish?

TB: I'm currently in love with a dish we've been playing with for Esenzi - an Akagai Laab. It's a play on a classic spicy, salty, sour Thai salad called Laab, but using great sashimi grade clams. We're really playing with a lot of different products, hoping to push the boundaries by using species that aren't classically associated with western seafood. We got a load of Sea Cucumbers and Shirako delivered yesterday and are currently playing around with that, to see what works.

NAA: Any seafood favourites?

TB: I can't say that I have a current favourite, but recently I find myself gravitating to Abalone. Outside of a few regional areas in California and Australia, It's not something that's particularly widely used in western cuisine. It's a great product, because not only is it diverse but it's also very sustainable, being raised in farms with very low impact on the environment. The first time I ever played with them was after a trip to Monterrey Bay Abalone - such a simple low impact set up they have but what they offer in terms of product is incredible.

NAA: Can you tell us about sustainable sourcing for the restaurant?

TB: We avoid all red list products and personally I don't use tuna. It's really scary what's going on in the oceans at this point in time, and it's just going to get harder and harder to stay sustainable. At Esenzi and Eat Me, we're actively trying to support great people doing the right thing, as far as marine conservation goes, and really trying to get the local fisherman in the area to be as responsible as possible.







NAA: Can you describe the 'immersive' dining experience at Esenzi?

TB: There won't be a chef's table per se, but the initial welcome course will be served on the back lawn, overlooking the beach, to allow the guests to take in the feeling of the sea. The diners will also have the opportunity to enjoy a course inside the kitchen, and watch it being prepared for them, where they can also see what we have live on the day in our 15,000 litre saltwater tank.

NAA: What are the challenges/rewards of opening a new restaurant?

TB: Every opening carries its own lessons, it's always an opportunity to start fresh and look at food in a way that you haven't before - It's a change of mindset. Getting out of the hustle of Bangkok and into the calm of Khok Kloi (where Esenzi is located) has forced me to look at food differently. It's a great duality between Eat Me and Esenzi.

NAA: What's exciting you on the Asian culinary scene right now?

TB: It's great to see guys like Ton from Ledu and others like him coming back to their homes and doing their take on their own cuisines.

To find out more visit iniala.com





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HONG KONG HOT SPOTS

WHAT'S HOT AND NEW in a city that never stays the same

Words by Vincent Sung

From humble beginnings as a community of fishing villages, to a refuge for immigrants, an international trading port and a former British colony, Hong Kong is in a constant search of its own identity. And now, as the influx of sophisticated consumers and concentration of wealth have repositioned Hong Kong as a powerful magnet for restaurateurs, designers, artists and visionaries, a different side of this ever-changing city emerges. Read on to discover a new Hong Kong.



HOTEL ICON

Before we begin our exploration, let's find a place to stay in Hong Kong. In 2011, across the harbor, on the Kowloon side - Tsim Sha Tsui (TST), a boutique business **Hotel Icon** opened. Designed by local artists and world-famous interior designers, it has contemporary interiors and an all-glass façade, allowing for panoramic views of Victoria Harbor on every floor. The lavish 18-meter vertical garden in the hotel's lobby is the largest of its kind in Asia and its vast artwork selection includes works by some of Asia's best talents. Staying at the Icon feels like being in a hotel and an art gallery all at once.

With all the pleasures of body and soul offered at the Icon, it may be difficult to leave it. But in order to experience more of what's new in Hong Kong, you have to. And once you do, hop on the Star Ferry linking TST to either Central or Wanchai districts in less than 10 minutes. This legendary ferry has been carrying passengers since 1888 and is a 'must-do' in Hong Kong.





MAN MO CAFÉ

Once you arrive on Hong Kong Island and before you set out for your shopping and art spree, visit the Man Mo café on the Upper Lascar Row (nicknamed 'Cat Street') - a quaint restaurant café that got its name from the nearby Man Mo Temple. Its two chefs have previously worked at Robuchon and Din Tai Fung and it clearly shows on the plate. Lunch sets include dim sum with a contemporary twist, baked char siu bao filled with minced beef, a main dish and a sweet touch with a fusion dessert. East meets West in perfect harmony, all watered with free flow of Chinese tea. Between courses, check out the rotating artworks adorning the white walls, with creations from local expats, inspired by their daily lives in Hong Kong.

THE CAT STREET GALLERY

After filling your stomach, you can fill your art cravings. Begin at The Cat Street Gallery (50 Tung Street, Sheung Wan, Hong Kong). Established in 2006 by Mandy d'Abo, it exhibits the best of contemporary and modern art by emerging and established artists. Around the corner at #38 Sai Street, Parisian lifestyle and concept store Chateau Zoobeetle awaits with an eclectic selection of Parisian Art de Vivre goods. In between browsing through the curated selection of ready-to-wear clothes, travel accessories, jewelry and other French cultural items, visitors can also stop by for a glass of wine and a plate of cheese or cold-cuts at the bistro corner. More artworks await two steps away, this time hailing mostly from Indonesia and South East Asia at Sin Sin, an atelier and fine art gallery. Here eastern art is juxtaposed in different mediums, from photography and canvas to sculptures.







BIBO RESTAURANT

Before we begin our exploration, let's find a Amongst the plethora of antique shops and art galleries around Man Mo Temple, one corner building strikes out, especially when looking inside the glass windows: the whole space is covered with artworks set amidst the elegant restaurant setting. At **Bibo**, art is present on the walls, on the plates and in the cocktail glasses. The design cleverly merges an abandoned tramway company with the work of internationally acclaimed artists, creating the perfect canvas for the unique experience to unfold. Bibo evokes a 1930s feel with its arched ceiling corners and brass pipes, Versailles style French oak parquet and stone slab dining tables. Diners can enjoy the very best of seasonal French gastronomy alongside the works of some of the world's most renowned artists like Banksy, Damien Hirst, Daniel Arsham, Jeff Koons and Aya Takano, to name but a few.



PMQ

After checking out the cool galleries around Sheung Wan, head back to Central where you can satisfy more of your creative cravings at **PMQ** on Hollywood road, the former site of the Police Married Quarters, which was built in 1954. The building was left empty for several years before the government decided in 2010 to transform it into a site to showcase Hong Kong craft and design. Here you'll discover the latest pop-up stores; temporary art shows and design items. Make sure to stop at the trendy Drawing Room (unit H701-H708) for delicious Italian fares or at **Isono** (unit H601-H608) for Spanish-centric Mediterranean cuisine, where quests can enjoy authentic shared plates with French, Spanish or Italian favorites.





Once you visit **The Upper House** (Pacific Place, 88 - MRT Admiralty), you will consider staying here overnight. The hotel is the epitome of Asian and European design combined in a very chic and classy way. Hong Kong born and well-respected interior designer André Fu has excelled at creating this urban retreat with 117 rooms, which are larger than the usual standard in the Hong Kong hotel landscape. Formerly built to be serviced apartments, the hotel occupies the top twelve floors of the 49-storey building, giving impressive views above the harbor. Opt for an Upper Suite with its separate living room lounge, a walkin closet next to the large bedroom and a huge bathroom with centerpiece bathtub and a separate rain shower.

Café Gray Deluxe, a 21st century 'grand café', is located on the 49th floor overlooking Victoria Harbor. Book a semiprivate booth to enjoy the unique style of European classics and signature dishes, meticulously prepared by the team under the guidance of Chef Gray Kunz, who has pleased countless palates at the very finest kitchens in Europe, Asia and America.

For an alternative and vertiginous rooftop bar experience, head to **Sevva** with its 360 degree outdoor terrace (often fully booked - especially when invaded by businessmen for after-work cocktails). The indoor restaurant demonstrates twentieth century artistic productions from London Fine Art Gallery with a fusion cuisine bending the Asian and Western high-class dining concept. The restaurant is divided into four areas including the Harbor side, Bank side, Taste Bar and the large balconies on opposite sides. There is also a delicious Cake Corner for which Gockson is famous for, catering to the most lavish parties in town.






Still want more action? Then it's a good time to check out **Ophelia**, the latest of the three new ventures in Hong Kong from genius designer Ashley Sutton, the designer behind some of Asia's most trendy restaurants and bars, including Maggie Choo's, Sing Sing Theatre and Iron Fairies (all located in Bangkok). Hidden behind an unexpected entrance, an exotic bird shop leads to the upscale intricate bar lounge reminiscent of a 19th century opium den. Open the thick velvet curtains and you'll enter a kind of peacock palace, displaying the multiple hues of its feathers. Dream-like surroundings are emphasized by Ophelia's muses, who are suspended above the bar or sit in and around the 'Emmanuelle-inspired' exotic chair, which serves as a stage for improvised performances and multiple photo opportunities. All waitresses are dressed in extravagant cheongsams, and guests are encouraged to discover the hidden salons where a lady swings on a rope in a human-size cage. The cocktails are as exotic as the place, with names such as The Cheongasm served in a lit-up birdcage or The Jewelled Wing

A much more private and quieter venue, **J. Boroski** is a tailored cocktail bar by 'invitation only' (to request an invitation and be granted location details, call +852.2603 6020; alternatively, email Joseph at hk@jboroski.com). Behind the entrance hidden behind thick curtains an elongated bunker-like space awaits. Amber and dark wood colors and curved ceilings add to the overall wow-factor. Bar top is decorated with painter beetles (all different and unique), inspired by Boroski's childhood dream of becoming an entomologist. Menu? There is no menu and no price list! Bartenders will ask how and what you feel like drinking; prices are calculated depending on how many base liquors you request.

TUVE HOTEL

Another alternative to escape busy Wanchai and Central is to discover the more authentic and upcoming neighborhood of Tin Hau, located on the Northern side of Hong Kong Island. There at #16 Tsing Fung Street, a simple black industrial entrance will lead you to Tuve hotel, a stylish new boutique hotel nestled in this cute area, with proximity to Causeway Bay and Victoria Park. Take the elevator to the lobby floor and you'll instantly lose track of time, thanks to the meticulous lighting and minimalistic interior. Using raw materials like concrete, marble, wood grain and oxidized metal, the 66-room hotel trimmed all the unnecessary items of more traditional deluxe business hotels to focus on a more timeless, tasteful design.

Searching for a quick escape for the weekend? Nothing better than a day-trip to Repulse Bay, an upmarket residential area on the Southern part of Hong Kong Island, which quickly became the sea/sand/sun local escape, with its crescent-shaped stretch of sand. Facing the beach, colonial-style buildings, houses, designer shops and award-winning restaurants, a reminiscence of the 1920 luxury hotel that once occupied the site. It is here that Le Comptoir group shines and excels in creativity and diversity by offering four different dining experiences for locals and stylish visitors.





TRI

At **The Ocean**, the natural wonders of the sea are celebrated through the magnificent design, panoramic sea views, booths and tables inspired by coral reefs and tailor-made ceramics. Some interior highlights include aquarium walls housing hundreds of hovering jellyfish, walls papered with tactile textures that bring a contemporary edge and hand-blown glass lights suspended like water droplets. The contemporary seafood cuisine, led by Executive Chef Agustin Balbi, takes a minimalist, yet classic approach to preparations of refined French and Japanese cooking techniques.

To let you experience the beauty of Bali right in the heart of Repulse Bay, **Tri** was created. Offering an immersive experience with the Balinese philosophy of "Tri Hita Karana" — the harmony between man, nature and divinity. From holistic design, to the use of sustainable materials, every element of the restaurant is considered, paying tribute to environment and creating a space that is reminiscent of the natural beauty of Ubud. It features lotus-shaped semi-private dining pods, 15-meter-long single-piece communal dining table carved out of a single piece of antique teak and stone tables sliced from river boulders. The contemporary Balinese restaurant interprets the culinary heritage of Bali by melding the authentic flavors of the island with contemporary presentation.



be relived at **Hotshot**, a surf-meets-skate beach restaurant decked out with vintage surfboards and remarkable art pieces scattered throughout the venue. The design fosters a revival of the fun and casual "come as you are" philosophy. The bar — originally a rare 8-foot 1951 Silver Streak clipper trailer, is one of only 14 in the world. A limited edition collection of Supreme skateboards decorated by Jeff Koons sit comfortably alongside an 8-meter-high wave of vintage surfboards from as far back as the 1920s. Other pieces of contemporary and modern street art by renowned artists Tracey Emin, Invader, Kaws, and many others complete the space. Hotshot is a unique concept, with its New American cuisine and revamped menu catering to beachgoers: freshly pressed super juices, salads, Hotshot signature cocktails, surf 'n' turf and other classic naughty bites.

Up on the open-air rooftop, champagne filled fun can be had at **Cabana**, a haven of leisure and luxurious relaxation, offering refined Japanese baths, elegant cabins and lounge beds. The perfect venue for a group of friends who want to party in style, with international DJ's spinning as Champagne corks pop. A perfect lazy Sunday afternoon to celebrate the sunset with Hong Kong's own Riviera lifestyle.







Back into the pulse of the city for shopping and Kowloon city walking tours? Make sure to stay in the heart of the action in T.S.T. (Tsim Sha Tsui), the center of Hong Kong's commercial, shopping, dining and entertainment district. Located within the Mira Mall, the **Mira Hotel**, is the first Hong Kong property to join the 199-hotel global Design Hotels[™] network. The hotel's rooms are furnished with handpicked fabrics and materials by creative masterminds including a design staple, the Egg Chair by Arne Jacobsen.

Another world in itself and within the hotel, **MiraSpa** encapsulates rejuvenating spa, beauty and hair services. Complete with a state-of-the-art fitness center and 25-meter infinity-edge pool, a wet zone with sauna, steam, whirlpool, experience showers, waterbed lounge and nine spacious treatment rooms including two VIP Couples' Spa Suites.

Feeling hungry after a deep relaxing therapy? No need to go out as the Michelin-recommended restaurant, **Cuisine Cuisine**, is connected to the hotel via Mira Mall. This upscale, modern Chinese eatery offers the finest Cantonese and Chinese delicacies, with a unique contemporary twist.

Also on Kowloon side, **Maison Eight**, a high-class destination with sweeping vistas of the city's skyline, offers French inspired cuisines, crafted menus, creative cocktails and tasteful beats in four venues under one roof. **Esmé**, the cozy signature French restaurant holds only seven tables in a subtle and sophisticated semi-private room. **Salvatore** at Maison Eight is the first cocktail bar in Asia by The Maestro, world-renowned bartender Salvatore Calabrese. Host to the world's first Bollinger Champagne room, **Le Club 1829** is a vintage-inspired private room with an adjacent wine cellar offering a selection of over 2,300 bottles and all the cuvee and key vintages of the distinguished brand. **The Ballroom** is a modern reinvention of the classic ballroom, with coach built detailing and its very own private terrace.

Fishing villages, a refuge for immigrants, an international trading port and a former British colony? Yes, that's all Hong Kong. But it's also much more. And it's waiting to be discovered.

Produced by *Le Flux Asia* (lefluxasia.com)

A DINNER WITH BEL AMI

NII M

Words by Matt Clemens

There's no place like home... also when it comes to dining. Firstly because home-cooked food comes with a secret ingredient — love. But not only that. Dining at home provides a level of privacy and customisation no restaurant can match. Don't get me wrong, I love eating out, but sometimes you want to share unique, cooked-just-for-you kind of food with family and friends only, no one else.

Yet here in Thailand, eating out seems the only way to go – the overwhelming popularity of street food serves as an example. Thais don't invite friends over, many don't even cook at home – they eat out. An irreconcilable cultural difference? Not necessarily. Meet Bel Ami – a concept which takes the best from both worlds and adds an artsy twist on top.

Jerome Coldefy – the author of Bel Ami concept – loves his food. And by "his food" I mean traditional, French cuisine. Before Bel Ami was born, Jerome ran a French gastronomic restaurant "La Cuisine " in Koh Samui, but his close relationship with fine food goes way back. "I am a self-made cook with 50 years of training", he says. "French gastronomy is part of my culture. Food was always very important for my family. I remember my grandmothers were very good cooks and so is my mother. My parents taught me to know the taste of good ingredients. They taught me "les arts de la table" – the art of the table."

And it is passion for art combined with the love for French gastronomy that inspired Bel Ami – a culinary experience releasing fine cuisine from the confines of a traditional restaurant and serving it in unusual spaces, such as art studios and galleries, embassies, historical buildings, private residences and more. "We do not have any restrictions, we can take Bel Ami anywhere in Thailand – on land, on water and beyond", says Jerome.

And to make each dinner even more unique, the menus are customized, inspired by the venue or a particular work of art. Jerome choses Bel Ami's first dinner, one that took place at the atelier of a renowned French architect, as an example. "For this very "grand siècle" space, we composed a menu which included fresh Brittany lobsters in citrus emulsion, foie gras mi-cuit with pine nuts, delicate pastries and more, all served with Bordeaux wines," he says "The contrast between the minimalistic experimental decor and lavish multi-layered menu was a great experience for the guests, even those well acquainted with some of the world's best restaurants."

It's not really surprising, considering how much attention Jerome and his Bel Ami team pay to each detail. Whatever space the client opts for, Bel Ami can provide a complete kitchen and all the paraphernalia, such as tables, chairs, tableware and more, all carefully selected to deliver a multi-sensory dining experience. And so Bel Ami's plates are made by a Dutch painter Elizabeth Romhild, the bread is made from stone-ground organic flours by Bangkok's celebrated Amantee bakery, the pastries come from a Thai pastry - chef "Mumu", who studied in Paris and according to Jerome, "her tarte Tatin could come from the *auberge* of the Tatin sisters, who created the recipe in the late 19th century." Add to these ingredients sourced from the top suppliers, including fish straight from Paris' wholesale markets, fresh lobsters and shellfish from Brittany, meat from the best meat farmers in France, Argentina and Tasmania, organic vegetables, and you know that you're in for a treat when dining with Bel Ami.

It's clearly a concept for anybody in search of an exceptional experience. And while every dinner will be different, with unique menu, wines, guests, setting and atmosphere, they all will have something in common – a high-class French vibe - in the best sense of the word. "France is well known for its way of life, its gastronomy, fine arts, fashion etc.," Jerome tells us. "At Bel Ami, we mix those fine ingredients and invite our guests to experience something unforgettable."

Find out more on Facebook.com/belamibangkok



Words by Maciek Klimowicz

The business district of Bangkok isn't probably the first place that comes to mind, if you're looking for peace, quiet and harmony. Yet there it is, at the heart of a bustling Asian metropolis hides a true sanctuary. It's called The Sukhothai.



NAA SELECTION



The first word that comes to mind here, is space. In this densely packed megapolis, where each square meter of ground is occupied by someone or something, where buildings, for lack of any other direction in which to grow, shoot up for the stars, The Sukhothai stretches out in open spaces. The wide, long hallways, the symmetrical colonnades reflected in the ponds, high ceilings and mirrors incorporated in the design, all add to this spacious feeling. And it's not just the first impression, later on this sensation of abundant space is further amplified when you realize, how easy it is to find yourself completely alone in The Sukhothai. Even though it's a hotel with 210 rooms and occupancy rarely dropping below 80%, the atmosphere is dominated by meditative silence.

NAA SELECTION

How striking is this silence is best realized when you hear the chirping birds. Right there, at the heart of the urban cacophony of Bangkok, one can actually sit down, kick back and relax to the tune of a singing bird. Birds build their nests, rest in the shade and give free of charge concerts on the trees of The Sukhothai courtyard – maybe the most notable element of the hotel's masterplan. This sizable square decorated with lily ponds and shady trees is one of two Sukothai's landmarks – the other being a line of brick stupas in another of the hotel's ponds.

There are more such throwback to Thailand's ancient past here – after all the hotel's design was inspired by the aesthetics of the Kingdom of Sukhothai – one of the states preceding modern-day Thailand. This inspiration is visible in the artefacts decorating the hotel's rooms, a hotel shop dealing only in art and antiques and the general planning of the hotel's architecture based largely on classic, rectangular shapes.

Those rectangles are also present inside the rooms – giving shape to the beds, sofas, armchairs and more. Perfectly symmetrical, they add to the hotel's harmonious, peaceful ambiance as do the materials used in the interior design – teak wood and fine fabrics, which in addition give the indoor spaces a warm, pleasant feel.

Classic design philosophy, classic materials, classic elegant vibe, all these are notions of a hotel with some history. And indeed, The Sukhothai was built a quarter of century ago and to this day it remains in its original shape. But thanks to one – thoughtful design and two – careful maintenance, it feels as fresh as if it was built yesterday.





You might find some elements of the Sukhothai experience in other luxury hotels – the sumptuous breakfast and the sizeable pool being just two obvious examples. But what you will be hard pressed to find elsewhere is this level of graceful elegance resulting largely from the respect given to the country's and the hotel's past which in turn brings to mind yet another word that describes the Sukhothai well – *timeless*.



It's a moment of truth for Isaac Stone Simonelli – a journalist, a traveler and . . . a magician. His four-sided die tumbles across a table. If it lands on a "1", he leaves that day for Myanmar, "2" to Laos, "3" to Cambodia and "4" to Malaysia. With a triumphant smile, Isaac looks up from the table. The die shows 1.

Most travels begin with a set destination and a time frame. Most travel plans take into account budget limitations. But not Isaac's one-year travel project. "Dice Travels", because that's what it's called, started with a premise. It's 365 days of living chaotically, tempting fate, enticing serendipity and letting go of free will - if such things exist,"



"The premise is simple: allow die rolls to determine the majority of decisions faced while motorbiking across the world with a limited budget, for an entire year. It's 365 days of living chaotically, tempting fate, enticing serendipity and letting go of free will – if such things exist," Isaac says.

This is not a real-life adaptation of George Cockcroft's cult classic "Dice Man", where the antagonist, Luke Rhinehart, disregards his moral compass and sets down a truly random path of destroying his professional life, his family life, raping his neighbor and fostering a cult of unethical dice fanatics. Mr. Rhinehart lives by a single rule, and that is the rule of the dice. Once the numbers are fixed, and the dice are cast, there is no turning back. No matter what.



There are many of us who've grown bored with the doldrum, who yearn for something different."

Dice Travels is not that type of proposition. If uprooting one's life completely, disregarding obvious professional advancements and financially running yourself into the ground can be described as modest, then this is a much more modest foray into the unknown - if only in comparison with Mr. Rhinehart's exploit.

"This is a chance to travel the world at whim, giving sets of options to the dice and letting them make the final decision. It's very easy to come up with four or six options of what to do, what movie to watch or what restaurant to go to, but sometimes very difficult to make the final choice," Isaac explains. "We don't want to take the blame for the movie being bad or the restaurant sucking."

The same idea goes for travel. We don't want to risk our holiday being miserable by getting too far off the beaten track. We're afraid of ruining our own vacation because most of us work more than 300 days in a year just to have a few precious days off. So, we take the path that guarantees a pleasant experience. We stay at hotels with a high probability of meeting our expectations, take part in activities we are pretty sure we will like and try food we are positive we'll enjoy."

There is nothing wrong with this type of traveling. People have been doing it quite happily for decades. However, there are many of us who've grown bored with the doldrum, who yearn for something different. The struggle is taking that initial step. That's what Dice Travels is about.

It's about breaking patterns, and slowly expanding yourself beyond previously self-inflicted constraints. Too often, people have never tried one type of food or the other, simply because they fear they won't like it. Well, if the die is rolled and it orders a dish that sucks, it's the die's fault. But more often than not, the new flavors and textures are a pleasant surprise.

However before the die took the reins, Isaac made one last conscious, and crucial choice – to travel by motorcycle. "After doing a three week motorcycle trip from Hanoi to Ho Chi Minh in Vietnam, it became clear to me that motorcycles are the best form of transportation when you're traveling. They allow you to explore more off-the-beaten track attractions, meet more locals and see more of the country. This allows you to see everything between destination A and B – and there are plenty of wonders between nearly any two travel points," he says. "Given the premise of 'Dice Travels', which is to handover many decisions to the dice, going by motorcycle seemed only natural."





But of course, there is a catch. While the Dice Travels' premise talks about one year long journey, its budget allows only for an estimated six to eight months of travel. How will Isaac manage to fund the rest of the trip is still a bit of a mystery, though he's not opposed to rolling up his sleeves and doing some honest work.

"I don't know what exactly will happen when I run out of money, but the project will continue, the die will continue to be thrown every day. However, it might have to determine what work I do for a month or two as I save up in some foreign country. Ideally, Simonelli's Magic Traveling Show will be able to provide some funds while I'm on the road," he says with a sly smile.

Once a magician, always a magician. Among the clothes and other travel essentials packed on the bike, Isaac has dozens and dozens of magic tricks for on-the-go performances.

"Even if it doesn't make money, it's a great way to interact with people and break the ice. For many tricks you don't need to speak at all, magic can transcend language barriers and connect people," he explains.



"No matter what though, the die will be in charge for the entire year. It will be choosing where I go, what I do and what goes into my belly."

Isaac admits that the project is not foreveryone, but encourages everyone to add some dice games to their next travel plans, and not only there.

"Why not? Give it something simple like where to eat out of the top five places listed on Trip Adviser. Or let it decide something funny and completely random. In fact, each day dicetravels.com puts up six options that people can roll between and do that day. You don't need to be traveling to play," Isaac explains.

"When you think about it, traveling is about gaining a new perspective and breaking your daily habits. The die makes it easy to do that, even if you aren't traveling. So go ahead and give them a throw."

Daily updates of Isaac's Dice Travel adventures can be found at **dicetravels.com**, as well as on Instagram, Twitter and Facebook at Dice Travels.

MEMORIES TELL STORIES

AN INTERVIEW WITH STEVE MCCURRY

Words by Maciek Klimowicz All images © Steve McCurry



Preparing for this interview with a true legend of photography — Steve McCurry, took me a long time. Not because there is a shortage of data about him, on the contrary — there is plenty of information and inspiration out there, usually accompanied by galleries of McCurry's photographs... and that's the snag. Each time I sat down to acquaint myself with the man, I ended up being sucked into those photo galleries, eventually spending hours just staring at his photographs.
Could you blame me though? By now, you probably stopped reading yourself, and you're gazing in bewilderment at the, somewhat surreal, beauty of the images surrounding this text. Each of them is Steve McCurry's memory, and with each, he tells us a story. We had the pleasure of meeting him in Bangkok to ask about those memories and stories, in person.















Do you feel fulfilled as a photographer or are you still looking for one more perfect shot?

Steve McCurry: I've been shooting for over 40 years and I still make pictures every day. I travel much of the year. I've always been very curious and driven by a need to explore and wander, and photography for me is the perfect companion to that need.

Over the years, we've seen photography change dramatically, mostly due to technology development. Has it changed the way you shoot or do some things remain the same?

SM: Digital photography hasn't really changed the way I see or the way I photograph. It has certainly changed my process — allowing me to work in much lower light and more difficult situations than I could in the past — but the same truths apply to any image regardless of the technique that went into crafting it. There's impermanence about all things and nostalgia about things in the past, but I prefer to look to the future.

Can you think of a photo you didn't take that you wish you did? A missed opportunity?

SM: In photography, as in life, there are many missed opportunities. The important thing is to be willing to take risks and to try to wisely pick the right opportunities to pursue. I don't like to think in terms of lost or missed opportunities. I prefer to look ahead, to the next opportunity.

What are your current goals as a photographer?

SM: The most important element to me in my photography has always been storytelling. Most of my images are grounded in people. I look for that unguarded moment, and try to convey some part of what it is like to be that person, or in a broader sense, to relate their life to the human experience as a whole.

The important thing is to be willing to take risks and to try to wisely pick the right opportunities to pursue."















The photos become my memory of the places, and often they are focused on people and their humanity."

If you could become invisible for one day, where would you go with your camera and why?

SM: Madagascar and Iran are two places on my travel wish list; I've wanted to travel there for some time. Both places have been relatively isolated from the world, and are not known to be travel-friendly. So being invisible might help to navigate those places.

Do you sometimes become surprised by your own photographs, find things in them that you didn't notice earlier, when you were shooting?

SM: In my photograph, "Girl in Green Shawl," one of the things that strikes me is how the colour of her eyes matches the vivid colour of her shawl. I don't know if I really saw or realized that as I shot the photo. I'm not sure if that matching of colours is what made me want to take the picture initially. I saw that she had a wonderful face that I wanted to photograph. The coloration of the shawl and the eyes was something that I only discovered later, when I was looking at the final pictures.



What's the ratio of careful planning to pure reflex and chance in your photography? And is photography for you more registration or creation? Do you just capture a scene or do you build it with composition, framing, light?

SM: Many of my pictures are from serendipitous situations, found on the streets and captured during my travels all over the world. On the other hand, some portrait situations often require collaboration with the subject and a more thoughtful approach, some planning or organization to best show that person's personality. For example, when photographing a ballerina, you don't want to show her watching TV or drinking coffee, you want to capture her in a ballet studio or in the middle of a performance.

When I travel to places, I photograph the things that interest me, that intrigue me and that I want to learn about. Those are the footprints or personal signatures in my work, a kind of poetic vision. The photos become my memory of the places, and often they are focused on people and their humanity.

See more on stevemccurry.com





CATCHING THE PERFECT

11281

Words by Dale Meier

Surfing is an addiction. Once you have successfully maneuvered a board to ride a wave, you are officially hooked. And like a coke fiend junkie, you will scour the beaches and headlands for incoming swell and read weather charts closer than Donald Trump reads twitter.

You will become accustomed to reading tides, winds and offshore storms, as though your life depended on it; and it many ways, some surfers may argue, it does. Not everyone knows though, surfing junkies included, that the history of surfing can be traced as far back as 1779. That year Captain James Cook was on his way back from the Tahitian Islands as he stumbled upon the Hawaiian Islands. Not the worst place to stumble upon, you say? Well, Cook got himself killed there, when trying to kidnap one of the Hawaiian high chiefs in an ill-fated attempt to recover one of his stolen ships. This story might have ended there, if it wasn't for Cook's lieutenant, who was then tasked with completing his journal of the voyage. It's in it that we find the following description of surfing, first ever written by a European.



But a diversion the most common is upon the water, where there is a very great sea, and surf breaking on the shore. The men sometimes 20 or 30 go without the swell of the surf, & lay themselves flat upon an oval piece of plane about their size and breadth, they keep their legs close on top of it, and their arms are used to guide the plank, they wait the time of the greatest swell that sets on shore, & altogether push forward with their arms to keep on its top, it sends them in with a most astonishing velocity, and the great art is to guide the plan so as always to keep it in a proper direction on the top of the swell, & as it alters its direct. If the swell drives him close to the rocks before he is overtaken by its break, he is much praised. On first seeing this very dangerous diversion I did not conceive it possible but that some of them must be dashed to mummy against the sharp rocks, but just before they reach the shore, if they are very near, they quit their plank, & dive under till the surf is broke, when the piece of plank is sent many yards by the force of the surf from the beach. The greatest number are generally


overtaken by the break of the swell, the force of which they avoid, diving and swimming under the water out of its impulse. By such like exercises, these men may be said to be almost amphibious. The women could swim off to the ship, & continue half a day in the water, & afterwards return. The above diversion is only intended as an amusement, not a tryal of skill, & in a gentle swell that sets on must I conceive be very pleasant, at least they seem to feel a great pleasure in the motion which this exercise gives.



More than two centuries passed, but in many ways, not much has changed since Capitan's Cook's times. Yes, wooden planks have been replaced by fiberglass and epoxy boards, but the thrill of catching a wave remains the same. Surfers embody a relaxed attitude that is reminiscent of the natives of Hawaii - perhaps it's because just being out on the water gives the mind a time to reboot and relax.

Surfing is also one few sports that created its own culture and lifestyle, in fact it has become a multi-million dollar business that sells lifestyle more than it sells surfboards. Brands associated with surfing can be found in shopping malls miles away from any body of water, let alone an ocean. Of course, these brands have little to do with the art of wave riding, where a blend of athleticism and a deep understanding of the beauty and power of the sea is paramount.

But why do I tell you about it all? It's because I'm an addict too! A full time surf junkie with an unquenched thirst for waves. And what's "worse", the part of the world that I now call home - South East Asia - is blessed with some of the best waves on the planet, allowing me to constantly feed my addiction.

No, it's not just the size of the waves that makes surfing here such a joy - and there are spots in the region where they are truly world-class. But even if you end up on a beach where they swell up to less impressive sizes, the simple fact that you never have to worry about freezing your tits off and jumping into a wetsuit, is enough of a bonus not to bother so much with how big the waves are.

And then, there's more. Not to boast, but a surfer could arrive to many countries in Southeast Asia with some surfboards, some cash and surf some of the best waves out there, while still enjoying a relaxed lifestyle, delicious food and fine hotels for an entire week, all for a little more than they'd pay for a bag of groceries in other parts of the world. It's no wonder that many surfers opt to only work for half a year back home, and then come to places like Indonesia, Vietnam, and even Thailand, to enjoy this laidback lifestyle for the remaining six months. Tempting? Feel invited! I truly believe that if there is a God, one does not get any closer to Him than when on a surfboard. When surfing, you will become connected to the ebb and flow of the tides, to the pulse of the swells. While surfing you will discover how powerless you are to the ocean's gentle breaths, we call waves. You may arrive stressed from a hard day's work, but go surfing, and you will be left feeling at peace. Take up surfing, and the words of Jon Kabat Zinn, one of the great leaders of mindfulness, will infiltrate every aspect of your life - "You can't stop the waves, but you can learn to surf."



You can't stop the waves, but you can learn to surf."

feast for the eyes

Words by Maciek Klimowicz

We eat with our . . . mouths, obviously. But tasting, chewing and swallowing are only the final acts in the parade of senses that is dining. And so, before you take the first bite, you should take a first look, especially if the food looks like the dishes presented on the following pages. Their creators, chefs at some of the best restaurants and hotels in the region, explore the depths of their creativity to turn those plates into nothing less than pieces of art. And it all tastes as good as it looks! Don't take our word for it, go on - try for yourself!

Banyan Tree Bangkok

Steamed Thai Chicken Dumpling

Chef Homsombat at Banyan Tree Bangkok takes dumplings – these little pockets of savory joy – to a whole new level, with her steamed Thai chicken dumpling. Guaranteed, you haven't seen such perfect dumplings before – the butterfly pea petals used in the making of the dough give them a mesmerizing, blue color, turning your plate into an art piece, resembling a gorgeous flower arrangement.



Chef Renu Homsombat





Kata Rocks Phuket

Beetroot And Green Apple Tartar

You'll eat that one with your eyes! The colours of chef's Pons' beetroot tartare are so intense and pure, that they almost seem... unnatural. But fear not, all ingredients are 100% unadulterated, including the boiled beetroot, green apple, avocado, mustard dressing, lime and sprouts salad. This dish might turn you into a vegan just with its looks.



Chef Laia Pons



Hotel Muse Bangkok

Raw Mediterranean Red Prawn

The presentation of chef's Nicolino Lalla raw Mediterranean red prawn plays on a balance between a dash of artistic chaos and multitude of colours set against the backdrop of a clean, white plate. The prawn is served on a bed of crisp, deep-green sea asparagus and garnished with a garden of roasted cherry tomatoes, micro herbs, salmon roe and olive oil pearls, evoking a refreshing, au naturel impression.



Chef Nicolino Lalla



Four Seasons Hong Kong

Potato And Basil Gnocchi, Breton Lobster, Cauliflower

You will spend a while staring at this one, before digging in. Each element of the dish – the succulent gnocchi, large chunks of Breton lobster, splashes of foams and sauces, are spread out on a plate as if on a canvas. Nothing is accidental here, everything is planned and everything matches each other...even more so after you mess it up with your fork and take a bite.



Chef Andrea Accordi



Anantara Siam, Bangkok

White Truffle Delights

Truffles are famed first and foremost for their aroma, but at Anantara Siam they will satisfy not only your nose and palate but also... your eyes. Currently featured at the hotel's Biscotti restaurant is a White Truffle Delights menu, showcasing the celebrated mushrooms in all their glory, in dishes such as Tartar di Manzo - a beef tartar with quail eggs and Alba truffle, along with other sumptuous seafood, pasta and meat dishes.



Chef Nicolas Schneller



Hôtel Des Arts Saigon

Crispy Pork Belly

At Hôtel Des Arts Saigon, the everlasting classic of crispy pork belly is turned into a thing of beauty. Set at the center of the plate is a wonderful cut of meat that speaks for itself with its glowing honeycomb-esque layer of crispy goodness and the juiciness of the inside. Swooshes of squid ink sauce and baby calamari set on top complete this work of culinary art.



Chef Anne-Cécile Degenne



Fusion Maia Da Nang

Scented Veggie Garden

Welcome to the garden! Chef's Van Dung's Scented Veggie Garden features delicate sweet potato mash scented with orange and vanilla pods, topped with fresh seasonal young vegetables and spring onion bulbs fresh from an organic garden, then sprinkled with pumpkin seeds and puffed superfood – quinoa. It's packed with vitamins and minerals as much as it is with flavour and aesthetic appeal.



Chef Van Dung



Le Meridien Saigon

Lobster Salad

Chef Meynard uses a special, designer plate to present his lobster salad in all its glory, with a selection of dressings sitting snuggly in the plate's dedicated grooves. The salad itself is composed of succulent lobster, acidulated apple, avocado, daikon with fresh coriander and pomelo. It tastes heavenly, smiles of green apple and coriander and looks straight out of modern art gallery.

South Charles Co

a The



Chef Frederic Meynard

A CONTRACTOR OF A CONTRACTOR

Intercontinental Baan Taling Ngam, Samui

Salmon Ceviche With Cucumber

The airy texture of chef's Negro salmon ceviche is also expressed in its lightweight presentation. The dish looks as if it was floating on the plate, delicate and sophisticated. To make it, Atlantic salmon is quickly imbued with Makrut lime, passion fruit, chili, lemongrass, green apple and cucumber, forming a refreshing blend that's pleasing both to the palate and the eye.



Chef Gilbert Negro

W Retreat Koh Samui

Asian Style Prawn Ceviche With Popcorn

W Koh Samui's takes on the classic Latin American ceviche, replacing raw fish with prawns cured in Thai lime and chili, and served with coriander, tomato, red onion, salt and topped with... freshly popped popcorn for a texture contrast. Contrast is also what leads the visual side, with reds and greens performing beautifully on the backdrop of white popcorn and plate.



Chef Garth Welsh



Naman Retreat, Da Nang

Seafood On Sand

The underwater universe provides endless inspiration to painters, sculptures and ... Chefs. In chef's Nguyen Quoc Hoang's Seafood on Sand, pieces of octopus, salmon and lobster are served with shrimps, caviar and urchin, decorated with celery foam. The "sand" is edible and made from seaweed, miso oil, rock salt and Iriko – Japanese anchovy. It looks oceantastic!



Chef Nguyen Quoc Hoang



Iniala Beach House, Phuket

Line-caught White King Salmon

The immersive dining experience at Esenzi – a recently opened globally influenced seafood restaurant located at the super-exclusive Iniala Beach House just north of Phuket, begins with a dish served by the beach. But this line-caught white king salmon with negroni nage, grapefruit and pink peppercorn, is served indoors, so you can not only enjoy the way it tastes but also the way it looks. And it looks alluring, doesn't it?



Chef Tim Butler

REFERENCE KOHSAMU

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NAA SELECTION

A well-polished

PM

Words by Frank Ross Photos by Michael Paul

Thailand was never colonized. This surely saved the country from a lot of misery, but also caused it to miss out on some of the few benefits colonialism brought; one of them – the splendor of colonial architecture. And while there are some beautiful, western designed buildings in Bangkok and beyond, their numbers fade in comparison with such cities as Luang Prabang, George Town, or Yangon.

The Cabochon is here to change that, even if just a little.





There are two kinds of people – those who take things as they are and those who put up a fight and work hard to bend reality to their own design. The celebrated interior designer Eugene Yeh belongs to the second group. That's why, when he resolved to open a small boutique hotel in Bangkok, he chose to design it in colonial style, despite the city's lack of colonial past. His goal? To create a distinctive and personalized hotel experience in the heart of the city.

92 NAA SELECTION





Stepping into The Cabochon hotel proves that goal was achieved. Its nostalgic, vintage aura makes it difficult to believe that the hotel was built as recently as in 2012. Discretely hidden at the end of the tranquil Soi 45 off the Sukhumvit road, The Cabochon is a proof of its designer's lifelong adoration for the architectural legacy of the colonies of Indochina. The iconic ivory colored, four-story building is distinguished by its beautiful proportions and details, such as shady verandas supported by classical columns and enclosed by ornamental balustrades. Although a new building, it feels totally original as the hotel embodies the period features and elegance of yesteryear. This is partly due to its design, but also thanks to many beautiful reclaimed architectural features like old windows. vintage doors, antique wooden panels and antique furnishing, amassed by Eugene Yeh over the years.

On the inside The Cabochon offers guests an exceptional choice of stylish studios and suites -each combining oldworld charm with contemporary comforts. All are furnished with reproduction vintage-style pieces, classical murals and montages beautify the white-washed walls while the Belgium linen bed sets and elegant soft furnishings create a homely and charming atmosphere.

In the spacious bathrooms, polished marble floorings are matched by classical white sanitary wares and taps imported from Italy and the UK, and vanity mirrors are set in vintage wooden frames atop classical washbasins. Step through the double-leave French doors onto a balcony and take a look at the front courtyard, which is framed by tall tropical palm trees - these balconies add a sense of space, and the balustrades, a touch of elegance.

Some might say that such a vintage style hotel built in modern times lacks authentic. But being right there, admiring each carefully crafted detail of the design, makes Eugene Yeh's vision even more remarkable and its execution – awe inspiring. It's not second best to the real thing, it's perfection in a realm of its own.

Find out more on cabochonhotel.com





Whether you're flipping through a photo album with pictures of contemporary furniture design, or taking a stroll in an interior design showroom, you're bound to stop in your tracks and take a closer look, when faced with a piece by Kenneth Cobonpue. In fact, you probably did just that, when flipping through this issue of NAA.

What is it about his designs that is so alluring? To an extent, they speak for themselves – their intricate shapes, eye pleasing colours, the materials used in their creation, tell a story of a designer, whose imagination runs amok and whose inspirations can be traced far and wide. But is there more than the first impression? We decided to ask. And who's a better source of information, than the designer himself?

Kenneth Cobonpue hails from Cebu, Philippines but his passage into design begun away from home, at the Industrial Design at Pratt Institute in New York, back in in 1987. His studies took him also to Florence, Italy for an apprenticeship in leather and wood, followed by studies in Furniture Marketing and Production at the Export Akademie Baden-Württemberg in Reutlingen, Germany, a country in which he also begun his professional career.



INSPIRED BY

Words by Maciek Klimowicz

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IN



Gobi End Table



But the roots of Kenneth's passion for design run much deeper, this passion runs in his blood. It was his mother, Betty Cobonpue, who founded Interior Crafts of the Islands, a furniture design and manufacturing company which Kenneth would end up managing after his return to the Philippines in 1996. More than just a company founder, Kenneth's mother was also a designer, famous for creating new techniques in working with rattan - her influence can be clearly seen in Kenneth's pieces.

Working with natural, locally sourced organic materials incorporated into modern designs, Kenneth begun establishing his own, unique style. International recognition and numerous awards followed and include 12 Mugna and 4 Katha Awards for design excellence at the annual Philippine International Furniture Exhibition, The Japan Good Design Award, the first prize at the Singapore International Design Competition, a Golden Shell Award and Asia's highest award, the Design for Asia Award of Hong Kong, to name just a few.

We could continue to list Kenneth's achievements, name celebrities who decorated their homes with his designs and Hollywood blockbusters in which his pieces can be seen. But instead, we give you Kenneth Cobonpue, in his own words.

Maciek Klimowicz: Over the years you have created dozens of pieces, using a variety of styles and materials. Is it then possible to define a 'Kenneth Cobonpue style'?

Kenneth Cobonpue: Nature-inspired organic forms and open weaves that allow light and air to pass through have become the hallmark of my design aesthetic. However, I work hard to avoid getting boxed in a signature style, because I believe that design is a living process, forever transforming in response to the changing world. Having a singular philosophy has a tendency towards repetition. Sticking to a winning formula, while safe, can only kill creativity and innovation.

MK: What about your inspirations?

KC: I design according to my taste, which evolves along with what inspires me. I find inspiration absolutely everywhere, from the most mundane things around me every day to the most exotic locales I'm privileged to visit. I find that in constantly searching for inspiration everywhere, all the time, the mind somehow becomes more open to finding it, and the ideas flow faster as a result.

The one common factor in all of my pieces, however, is the production process, which is primarily handmade. The inspiration I find in the strength of the human spirit is one commonality that will never change.







Dragnet Lounge Chair



MK: Your projects have been described as an "alternative to the Western definition of modern design" - can you elaborate on that? In what sense is your design such an alternative?

KC: Asian design is characterized by meticulous craftsmanship distinctly made by hand, not born from a machine. There are many natural materials found in our region that are warm, exciting and beautiful. I found beauty in the materials in the Philippines, and I wanted to harness the skills of my people. Doing so resulted in a very original aesthetic that differed from what we know as Western design. My pieces are a refreshing alternative to the mass produced plastic furniture that we see everywhere.

MK: You've been named the leader of a new movement, incorporating new technologies with crafts; can you tell us more about that movement?

KC: I studied Industrial Design at the Pratt Institute in New York and my training revolved around design for mass-production, using sophisticated technology. When I returned to the Philippines, everything was fairly low technology and made by hand. I learned to adapt to the handmade skills of my people and experimented with the natural materials that I grew up with. Working on new designs has encouraged me to discover new techniques of working with these materials. Every design I make requires a unique production method, which drove me to apply new techniques on my own. I am always drawn to explore the possibilities of working with other materials, which adds a new dimension to my work.

MK: And finally, do you have a favourite material to work with and why that one?

KC: I love to work with rattan and bamboo because we are now only beginning to understand the immense potential of these two materials in the fields of architecture and product design. I like to work with natural materials not only because they are sustainable but because of their aesthetic and technical character. They provide texture, warmth and strength to my designs.

Find out more on kennethcobonpue.com

La Luna Easy Arm Chair





TAMING TIME AND **NATURE**

Words by Luc Citrinot

Young Thai designer brings technology and nature closer together



Chutamas Pakittirat is just 27 years old and there is a spark in her eye when she starts talking about her watch designs, for only she knows how much time and effort it took to turn her vision into reality.

Looking at her watches, one wouldn't suspect what a challenge it was to make them. They seem to exist naturally, effortlessly connecting nature and technology into an object of beauty. But of course it was difficult - after all Forreststore watch faces feature natural moss. As an idea it seems impossible, yet here it is, ready to be worn on your wrist, ready to provide a tiny bit of naturally green relief every time you check the time.

The idea to connect those two opposites by bringing together her passion for watches with her fondness for grass and moss, came to Pakittirat three years ago. And while many such eccentric ideas never leave the realm of dreams, Pakittirat sat down to work to make it possible. "It took us maybe six months and some 20 different tests to produce the first piece", recalls Chavit Chetchayan, Founder and General Manager of Forreststore. They started by searching out and sourcing the right kind of moss for the watch. They found it in Northern Thailand, in a village between Lampang and Chiang Mai, where local people grow it especially for Forreststore. "This is also our way to bring wealth to communities," says Pakittirat.

With the right kind of raw materials at hand, Pakittirat took classes with a skilled watchmaker, to learn the principles of watch manufacturing and to see how the moss could be preserved inside the watch mechanism. And later, when after months of trial and error she saw the first, functioning watch in front of her, it was a moment of revelation. "It was like a dream when I saw my vision turning into a reality", remembers Pakittirat.












Commercial success followed. The young designer's watches are sold in outlets at Bangkok's Siam Paragon and Siam Discovery, Emporium, Bangkok Art and Culture Center and Terminal 21 with more retail outlets joining the list all the time. In fact Forreststore is now looking to expand abroad, with retailers identified in Hong Kong, Malaysia, Singapore, Taiwan, Japan and China. "We target environment friendly clients, people who feel close to nature," explains Chetchayan.

But not only the sales expand, it's also the collection that's constantly growing. True to their principle of merging technology with natural materials, Forreststore introduced two new models made with local wood and stone and not just for wristwatches but also wall clocks... and more. The company now also makes wallets using the same moss, wood and stone they use for their time pieces. And it doesn't end there "We are working to create new watches and wallets made of "golden leaves", a velvety leaf found only in the Southern part of the country," unveils Pakittirat. And this time making a watch with golden leaves doesn't seem that impossible anymore, does it?

Find out more on forreststore.com

WHATEVER FLOATS YOUR BOAT

Words by Matt Clemens

Where there's water, there are... boats. Used for a number of reasons — to fish, to race, to live on — they come in a number of forms and sizes, serving as yet another proof of human ingenuity. Boats that float and sail on the rivers, lakes and oceans of Asia, are no different. We sail out onto the waters of seven Asian countries in seven different boats, each with a story to tell.

Thailand

1 Audite

If there is a boat design out there that deserves to be called iconic, it's the one. A mere glimpse of a long-tail boat – in real life, on a picture, on video – is enough to evoke images of a tropical Thai paradise, green rock formations protruding from azure waters, with colourful long-tail boats rocking on the waves. Long-tail boat – *Ruea Hang Yao* – is as much a symbol of Thailand as an elephant or a plate of Pad Thai. They come in various sizes and shapes, but what they all have in common is the propeller mounted on the engine's driveshaft, which allows for steering thrust vectoring. Easy to maintain, flexible and noisy – no wonder they caught on in Thailand.

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Jukung ca the coast and yoga ancient H island. Tra fishing bo often serv even racin built using Camplung cut on a p date and a selected fi

Jukung canoes are as ubiquitous on the coast of Bali as organic smoothies and yoga practitioners are in Ubud, and ancient Hindu temples are across the island. Traditionally they were used as fishing boats though nowadays they often serve in the diving industry and even racing. Traditional jukungs are built using only indigenous Belalu or Camplung trees. Such tree has to be cut on a precisely selected, auspicious date and a similar auspicious date is selected for the first day of construction. While most jukungs are approximately 5 meter long, the design often reflects the owner's body measurements and is rarely completely symmetrical. Despite those imperfections, in favouring wind the jukung's single sail can propel it to respectable speeds.

Inle Lake Lake. And no visit to Inle il villages and workshops fishermen – probably the eally their boats – simple alled. A fisherman stands boat. It looks like dancing s that this technique was urface make it difficult to he stand up paddle style. No respectable Myanmar travel itinerary can do without a visit to Inle Lake. And no visit to Inle can do without a boat tour of the lake. There, in between visits to local villages and workshops presenting local crafts, you're bound to encounter the lake's famed fishermen - probably the most photogenic in the world. What makes them special, aren't really their boats - simple wooden canoes of no distinctive features, but the way they are propelled. A fisherman stands on the stern and uses his leg wrapped around the oar to move the boat. It looks like dancing combined with water acrobatics, but it's not for aesthetical reasons that this technique was developed. In reality, the floating plants that cover the lake's surface make it difficult to navigate sitting down, hence the stand up paddle style.

Kerala

India

Placing a house on a boat is no new idea, but few have been as successful in doing so as the people of the Indian state of Kerala. The local form of transportation and accommodation - Kettuvallam - became world famous and attracts thousands of tourists to the country's southern region. While those boathouses were originally used to transport rice and spices in Kerala's backwaters, now they mainly serve as a comfortable – and somewhat poetic - vehicle for travellers. A typical kettuvallam is approximately 30 meter long and is about 4 meter wide in the middle, built of sustainable materials and features between one to three rooms. Passenger versions (nowadays, a vast majority) have increased headrooms, a variety of openings for ventilation and a lot of style.

Junks have been in use for more than 18 centuries, which in itself makes them exceptional vessels, and proves that their design is somewhat special. Those big, long distance sailing ships provided some much useful inspiration for western ship builders. The sail axis of a junk can move towards the axis of the ship, allowing it sail into the wind. The sails can also be reefed and adjusted, providing better control in different wind strength. Largest *junks* may have been longe than 120 metres. Red colour, which was used in the design to calm dragons who posed risk to the junks, now adds to the ships' aesthetic appeal, as they sail on the backdrop of Hong Kong's sky line.

Hong Ke



Thungs, bamboo basket boats, are ubiquitous along Vietnam's coastline. They date back to Vietnam's French colonial era, when their iconic design came to be. It features a flat bottom without a keel, making *thungs* ideal for use on shallow waters. But dig dipper, and you'll discover that *thungs*' unique form has little to do with the boat's seaworthiness and everything to do with... taxes. Back in the day, Vietnam's colonial rulers were forcing fishermen to pay duties for owning boats. Instead of further bending their necks to the French lords, Vietnamese fisherman found a way to trick them. You thought a thung looks just like a giant basket? Well, that's exactly what Vietnamese fisherman told the French – these are not boats, these are just baskets, hence no taxes should be imposed. Did it work? Judging from the widespread use of *thungs* in today's Vietnam, it must have.

Kashmir

ndia

In the turbulent reality of Kashmir, a cruise on the Dal lake in Srinagar, aboard a *shikara*, is the epitome of peace. A typical *shikara* can seat half-adozen people, with the driver paddling at the rear. And while some *shikaras* are still used by fishermen and for harvesting aquatic vegetation, most serve in the tourism sector. The wood used in the construction is *deodar* – one that does not decompose in water. It takes up to 12 days to build one boat. When completed, it is often heavily decorated and its multi-coloured presence on the silvery-blue waters of the lake provides an unmissable photographic opportunity.

TEL

41 11 12 11 11

24 NOURS SAIGON Words by Huyen Trang

Welcome to the Far East's new favourite city - Saigon. There are countless things about this place that will draw you in - from the cultural excitement in small interactions and routines. to some of Asia's best kept culinary secrets; from the labyrinth of alleyways and passages, to the expanding plethora of chic hotels and spas, offering luxury, sophistication and service like never seen before in Vietnam. Here is how to make the most of your 24 hours in Saigon.

9:00 - 12:00



Cooking class at GRAIN cooking studio

Cooking class can be a fantastic way to give yourself an insight into Vietnamese culture and cuisine. Try the one at GRAIN, a cooking studio owned by the renowned Vietnamese-Australian chef, Luke Nguyen. Luke and Team Grain design friendly and professional courses that suit guests of all ages and skill levels. Every night the studio hosts 'Cook and Dine' experience, where the chef prepares a menu and you can enjoy the wine pairing along with hands-on cooking.

grainbyluke.com

Night & Breakfast at Hôtel Des Arts Saigon

Hôtel Des Arts Saigon - MGallery Collection is located in the heart of the city. This boutique hotel fuses distinctive local flavours with a sense of timeless chic and contemporary facilities, to create a memorable stay. Their all-day dining restaurant, Saigon Kitchen, offers a gourmet breakfast buffet highlighting authentic Vietnamese dishes, which will set you on the right foot for the rest of the day.

hoteldesartssaigon.com

5:30 - 8:30



|3:30 - 15:00



Souvenir shopping at Espace Michèle de Albert

Espace Michèle de Albert is the place to find haute lacquerware, home décor and accessories in Saigon. Michele has worked on lacquer for more than two decades; each of her pieces receives twelve coats of varnish, allowing them to glow from within. All are made with traditional Vietnamese workmanship and enthusiasm and designed with sophistication, bohemian style, and full of sensual appeal, while preserving refined simplicity at heart.

facebook.com/EspaceMicheledeAlbert

Sundowner at The Deck

8:00 - 19:00

Set along the bank of the Saigon River and blessed with a cool breeze, The Deck offers relaxing and chic atmosphere with stunning river views, glamorous cocktails and awardwinning wine list. This is an excellent place for a sun downer, a romantic dinner, a relaxing lunch, or an afternoon tea. Come and enjoy it your way, by lounging around, listening to smooth tunes, and sipping on delicious cocktails as you watch the sun set.

thedecksaigon.com

A sensory indulgence at Xuan Spa

After shopping, it's time to take a break, to relax and renew. For the ultimate pampering and indulgence, visit Xuan Spa - an elegantly understated spa located on the third floor of Park Hyatt. This exquisite spa and wellness centre embraces the local culture by using a selection of botanical and mineral ingredients from the Mekong Delta in its treatments. Xuan means 'spring' in Vietnamese - and after a treatment here, you will definitely feel rejuvenated.

saigon.park.hyatt.com

15:30 - 17:30



20:00 - 22:30

Dinner at Shri

For a complete evening experience, discover Shri Restaurant & Lounge. Set on the 23rd floor of Centec Tower, it combines intoxicating panoramic views with another flavourful ingredient – ingenuity. Mixing invention with tradition, head Chef Javier Gomez brings in the flavours of his home region - Valencia, and blends them with local influences. There are many discoveries to be made at Shri, and not just when it comes to food. Their large selection of wines from all over the world, alongside soulful cocktails, created by the General Manager and a passionate mixologist, Richie Fawcett, is second to none.

shri.vn



WOW FACTOR

SNOW-PIERCERS

A simplistic yet sexy from of those Aude-Concept design pair of skis is a result of ultra-precise engineering. Each carbon layer used has been precisely calculated, to form a perfect curve. A layer of aluminum and titanium provide necessary strength and flexibility and a top most layer of carbon adds to their hi-tech style. All this weights an amazing 960 grams.

TIME TAMED

Up until now tracking time you spend on projects, measuring work shifts etc. has been as fun as changing a tire. ZEI° is here to change that (time tracking, not tires). This polygon-shaped gizmo connects wirelessly to your computer, the user assigns different tasks to ZEI°'s various faces and the magic begins. To start tracking time for a project, you put the corresponding polygon face up, to stop – face down. Forgot to do it and left the office? You can manage tasks with a mobile app.

ARACHNOPHOBIA

A word of warning – if you are one of those people who run in terror at the sight of a giant spider on their home's wall, this product is probably not for you. Unless you want to challenge your fear. Arachnophobia is a giant spider-shaped wall clock developed by MB&F, a company known for their imaginative clock and watch designs. The actual watch face sits on the spider's body and is pretty small, so to read time, you will have to go against your instinct, and move closer.



SWITCH TO NINTENDO

Once more Nintendo is making waves in the world of gaming, this time with its new console – Nintendo Switch. The name isn't meaningless – Switch allows the gamer



to switch from stationary gaming at home to gaming on the go, in a matter of seconds, without compromise on quality of the games. No need to invest in two separate systems anymore, now all your favorite games will be with you all the time and everywhere.

SPECTACULAR SPECTACLES

There was once a company (Google) who tried to convince us to put our computers on our faces and wear them as glasses. Those who did were aptly named 'glass-holes' and the product was soon after put on hold. But now it's back... sort of. The new smart glasses are introduced by the creators of the social media phenomenon, Snapchat. They allow the user to shoot videos straight from their face and upload them directly to the app. Those who tried say it's very fun.







MUSIC TO YOUR EARS

Because Apple said so, headphone jacks are passé, giving Bluetooth headphones space to grow. Taking advantage of this trend is BRAGI with its pair of smart earphones named The Dash. They come with 4GB of space for your music, fitness tracking, noise cancellation, built in microphone and touch controls. And as the picture proves, they look great.

ELEVATE YOUR WORK

Instead of investing in a fitness tracker which reminds you to get up from your desk, invest in a desk that doesn't let you sit down. Elevate portable standing workstation does just that, while looking neat and rather futuristic. It's design provides stability and lots of customizability, allowing it to accommodate a selection of devices, from laptops to keyboards, speakers and other paraphernalia.



IMAC KILLER

Up until recently, if you wanted a desktop computer that's both beautiful and powerful, you'd have one choice – Apple iMac. This changes with the introduction of Microsoft Surface Studio desktop – a stunning all-in-one PC with a massive, tiltable touchscreen,

> ideal for graphic designers, artists and all other creative types among us. If this is the future of desktop computing, we can't wait for it to come.





Actually, we all flew a brush with creative genius

Words by Ed Vaughan

It was 1974 when, at the age of 32, I had been hired as First Assistant Director on *"The Streets of San Francisco" -* a hit TV series starring Karl Malden and Michael Douglas.

I was feeling unprepared for the job, fearful and nervous. It was my first time working at this level. My bosses, the executives and the Production Manager, seemed cold and aloof.

Someone once told me, "It's not the job that's important, it's the people who you work with". I guess I had failed to heed this advice, but still, I ploughed fearfully ahead and did my best. Although, in my heart, I just wanted to take off and travel the world.

One day, on the set, a street in San Francisco, I was checking my script for what would be needed in the upcoming scene. Unexpectedly, Michael Douglas approached me and said, "Ed, I have a question for you".

Michael was my age and I had found him to be an absolute gentleman. He seemed to have the best possible work ethic and he was relaxed, funny and fun to be around. In 1974, he was still an inexperienced actor on stage and in film. This was his first TV series as a principal actor and it turned out to be a huge hit.

He asked, "Do you know anyone who does what you do, but is older and more experienced?" and



continued to explain that he just bought a book and had a script written. He also had a director and wanted to produce a feature film during a break in the production of our TV series.

I thought, "I wish I could do it, but indeed, I'm young and inexperienced," so I gave him the contact information of my mentor, Danny Mcauley.

The break arrived, Michael went off to produce his feature film and I flew to New Zealand where I found the kind of "On The Road" freedom I was looking for.

A year later, I was working again and it was Oscar time. I remember sitting alone that evening, watching the show, as Michael Douglas walked up to the lectern and graciously accepted the Oscar for Best Picture. That picture was "One Flew Over The Cuckoo's Nest" arguably one of the greatest films ever made. It won five Oscars that night.

Michael, of course, went on to become an international megastar. So did Jack Nicholson, whose star shined even brighter after his leading role in "Cuckoo's Nest." The director, Milos Forman, won a Best Director Oscar and went on to direct "Amadeus" and many other hugely successful projects.

And me? I spent another 30 years alternately travelling the world and working in the production of TV shows and movies.

I sometimes think back to that day on the set of "The Streets of San Francisco" and to Michael's question. None of us knew, back then, how things would turn out. We were young, earnest and living in the moment. Now, forty-one years later, it appears that all of us got what we dreamed of because, finally, we have all flown over the Cuckoo's nest.

Ed Vaughan was a surfer in Malibu, flamenco guitarist in Spain, movie producer in Hollywood and a sailor and underwater photographer around the globe, which he circumvented, twice, on his yacht Mas Alerge. Today, he lives in Phuket, Thailand.

Visit oceansaboveandbelow.com and universityfilmworks.com to find out more.

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