

Living On TheHILL

DECEMBER 2017



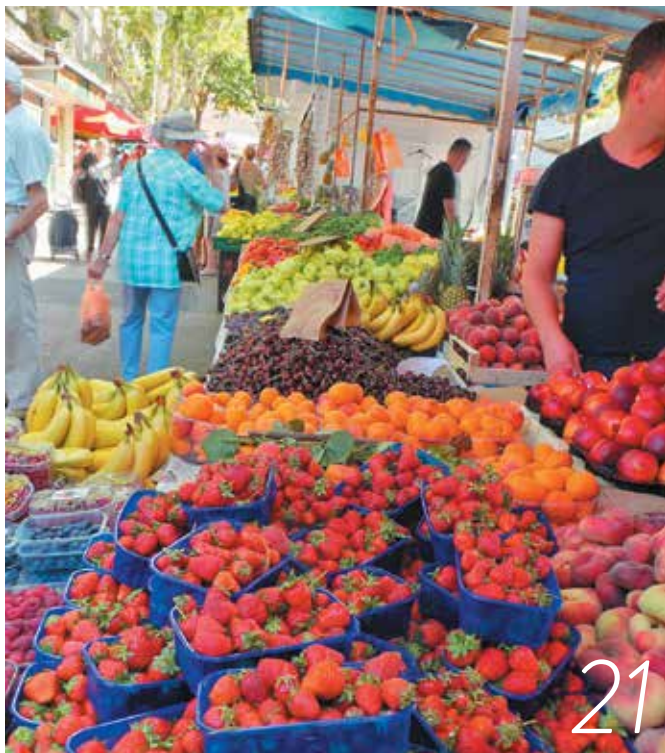
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The President Speaks

We come to the end of another eventful year – for the world and for Malaysia. I don't want to say that I sense a bit more cynicism in the air, but I feel we all had to work harder to ensure we stayed positive in the wake of the year's significant events, natural or man-made.

For us in Bukit Tunku and Taman Duta, the BTRA Committee continues to work behind the scenes to ensure our corner of Kuala Lumpur retains its serenity, security and wellbeing.

We don't have to read the daily papers to hear of petty theft or more serious criminal acts in our city. Such incidents are shared on social media, and the news spreads far and wide and very quickly. In our community, we have our own BTRA Security Patrol scheme, in which officers patrol the neighbourhood in two cars and one motorbike. They also stop at houses whose residents have subscribed to the scheme. If you haven't subscribed yet, I strongly recommend you do, as it gives you an additional layer of assurance.

At the end of August, John Smurthwaite and I met senior police officers from the Sentul District Police. The purpose of this meeting was to strengthen our relationship with this important branch of law enforcement, as well as to find out how we can be more effective together to minimise security breaches in Bukit Tunku and Taman Duta. A short notice was broadcast on the BTRA Mobile App (please download this app to your smart

phone, if you haven't already). A fuller write-up is included in Community Capsules. Bottom line is that we should keep our eyes open for unfamiliar vehicles or suspicious movements in our neighbourhood, and call the Sentul Police Control Centre or our own BTRA Security Patrol officers to report.

Now, for some fun. Thanks to Golf Convenor Han Hoh, a few golfers living in Bukit Tunku and Taman Duta participated in the inaugural King Of The Hill Golf Challenge in late September - it was Bukit Tunku vs Taman Duta in a tournament modelled on The Ryder Cup. You can read how the 1st KOTH tournament started and ended in these pages, but I can tell you that, paired with the formidable Dato' Tan Hoe Pin, we won our own match that day! The KOTH Golf Challenge was a great way to get residents from both neighbourhoods together for some fun and laughs. We aim to make this an annual challenge. In addition, we plan to have an Individual Annual Championship, as well as matches against other neighbourhoods! So if you are interested to participate, please let Han Hoh, Dato' Tan Hoe Pin or me know. I'm afraid at the moment it's men only, but who's to say we won't have a women's equivalent soon!

BTRA members, friends and neighbours, as I bid 2017 goodbye, it only leaves me to wish all of you Season's Greetings, Happy Holidays and all the best for 2018.

See you next year!

Muthanna Abdullah

Feedback? Suggestions? Comments?

If you have feedback or comments on Living On The Hill, or would like to suggest topics for future issues, or wish to contribute an article, please don't hesitate to email bukit.tunku.residents@gmail.com. Please enter "Living on the Hill" in the subject line for easy reference. We'd love to hear from you!

(Contributions and correspondence may be edited for space and clarity)



BTRA AGM 2017

BTRA's Annual General Meeting was held on Sunday, 4th June, at Frenz Café, Taman Tunku. Twenty-five members attended and voted in the new BTRA Committee for 2017-2018.

PRESIDENT: Dato' Muthanna Abdullah	DEPUTY PRESIDENT: Dato' Tan Hoe Pin
HONORARY SECRETARY: John Smurthwaite	DEPUTY HONORARY SECRETARY: Jaspreet Kaur Gill
HONORARY TREASURER: Mohammad bin Abdullah	DEPUTY HONORARY TREASURER: Tan Beng Keong
ORDINARY COMMITTEE MEMBERS: <ol style="list-style-type: none"> 1. Khadijah Khalid 2. Brahmal Vasudeven 3. Dato' S Y Cheah 4. Tg. Dato' Rahimah Sultan Mahmud 5. Vincent de Paul 	SUB-COMMITTEE MEMBERS: <ol style="list-style-type: none"> 1. Nor Jasmin binti Mohd Azmi, Taman Duta Representative 2. Rosanna Rashid, Tijani Representative 3. Dato' Choong Jit Jee, Environment

To date, there are 161 BTRA members, of which 69 have subscribed to the BTRA Security Patrol scheme.

Residents of Bukit Tunku and Taman Duta are encouraged to join BTRA as members. This will increase our share of voice with the authorities when we engage them on issues pertaining to the wellbeing of our neighbourhoods – environment, security, maintenance, development, to name a few. Membership forms for BTRA, as well as for the BTRA Security Patrol scheme, are available in this issue. There's no better time like the present to join BTRA!

The President raised the possibility of a Youth Committee for

BTRA, with a view to encourage the next generation of residents to be more proactive and active in matters pertaining to our neighbourhoods.

Dato' Tan Hoe Pin and Dato' S Y Cheah are exploring ways to persuade the younger set to be more involved. They will start by asking young residents for their views, a wish list, so to speak. Hopefully, a dinner will be organised in the near future.

The Committee strongly hopes that there will be participation and involvement from the next generation, at the very least to ensure that Bukit Tunku and Taman Duta retain its special charm and character for many years to come.

Halting Jalan Gallagher Development

Property developers continue to look at Bukit Tunku and Taman Duta as attractive locales to build high-density housing projects.

On 15th May, John Smurthwaite (Honorary Secretary) and Mohammad Abdullah (Honorary Treasurer), representing BTRA and residents of our community, attended a hearing with DBKL on this development.

A letter, stating strong reasons that any application to proceed with this development should not be granted, was presented. **To date, this development has not been approved.** The reasons are compelling:

1. Density: the permitted density in this area is 10 persons per acre (changed to 12 ppa in the KL Local Plan 2020). Anything exceeding this number is not permitted.
2. Land use and buildings: The land use is zoned for residential purposes and houses only. No condominiums or commercial buildings are to be built in Bukit Tunku and Taman Duta.
3. Number of detached houses per acre: Based on density of 12 ppa, only two detached houses are allowed per acre.
4. Building height: Each house is only allowed to be built up to three storeys above road level and one storey below road level.
5. Slope gradient: Each building has to comply with the guidelines of slope gradient, a critical factor for building in Bukit Tunku and Taman Duta. There have been numerous cases of soil erosion, sink holes and flooding in this area, the recent serious incident of the slope eroding on to Lebuhraya Mahameru is a case in point.
6. Utilities: Increased number of residents will stretch facilities and infrastructure to capacity. Drains are too small, causing severe flooding in lower Bukit Tunku due to poorly managed developments in nearby areas; water pipes are some of the oldest in Kuala Lumpur and need replacing.
7. Road use and traffic problems: Bukit Tunku and parts of Taman Duta were developed some 60 to 70 years ago. The roads are considered “country roads.” The narrow two-lane roads cannot be widened, and any increase in the number of vehicles would create further traffic congestion and obstruction.
8. Environmental issues: The greenery within and surrounding Bukit Tunku and Taman Duta is among the last surviving green lungs in the city. The huge size of the proposed development will significantly erode DBKL’s plans to keep the area around Lake Gardens a green area.



Stay Alert; Stay Safe

A meeting between BTRA and Sentul District Police aims to improve neighbourhood security and safety

At the end of September, Dato' Muthanna Abdullah (BTRA President) and John Smurthwaite (BTRA Honorary Secretary) met Supt. Mohamed Rafiq Bin Hj Mohamed Mustafa, the Deputy OCPD of Police Sentul District, together with his senior officers. Accompanying Dato' Muthanna and John were two officers from the BTRA Security service provider.

The aim of this meeting was primarily to make sure that our local police are aware of security breaches and petty crimes in our neighbourhoods, and how we can work together to be more effective in preventing such incidents.

Supt. Mohamed Rafiq assured Dato' Muthanna and John that his officers will increase vigilance and patrol our neighbourhoods more regularly. He advised that residents should immediately **call the Sentul District Police Control Centre at 60.3.4048.2206 or 60.3.4048.2207** in the event of any incident that requires police assistance.

Residents should also contact the Control Centre if any suspicious vehicles or persons are spotted. Where possible, it would be useful to identify the licence number of the vehicle, the type of vehicle (e.g. car, motorbike, van), and even the colour of the motorcyclist's helmet, if relevant. Upon receiving a report, a police mobile unit will be dispatched immediately to the scene of the incident.

Members who subscribe to the BTRA Security Patrol scheme have the additional advantage of calling the BTRA Security service provider directly

at any time to report any incident. The BTRA Security Guards will contact the police and go immediately to the scene of the incident themselves.

Subscribers of the BTRA Security Patrol scheme who have downloaded the BTRA Mobile App also have the immediate ability to press the Alert button on the App, which will immediately alert the BTRA Security Guards as well.

Members are strongly encouraged to subscribe to the BTRA Security Service (annual fee of RM3,000) to have the additional assurance of regular visits by the BTRA Security Guards from 7.00pm to 7.00am daily, plus the ability to call the guards via phone and alert them through the Mobile App 24/7.



Have you downloaded the BTRA Mobile App yet?

The BTRA Mobile App, now ready for FREE download, is slowly but surely gaining traction. At time of writing, there are 54 downloads from residents. If you haven't downloaded it yet, what are you waiting for?

This app has been developed for the benefit of residents of Bukit Tunku and Taman Duta – whether you're a BTRA member or not. It's a simple, easy-to-use platform to stay connected with neighbours, improve our communications with each other, and importantly, give us quick access to public services.

Available for free download on all Android and iOS powered smartphones, do give it a go by following these simple steps:

1. On your smartphone, click the AppStore (iOS) or GooglePlay (Android).
2. Search for 'BTRA' and download the app.
3. Launch the BTRA app and sign up to get started!*

Some of the BTRA App features are:

- Notices: no longer miss out and always stay updated with neighbourhood news and announcements.
- Security Alerts: For BTRA members who subscribe to the BTRA Security Patrol scheme, there is an in-app button to summon security guards and notify selected emergency contacts.
- Emergency Contacts: An accessible list of emergency and local contacts located around our neighbourhood.
- Virtual Suggestion Box: A portal connecting residents to the BTRA Committee.
- Online payments: the ability to join BTRA and pay your subscription through the App is now a reality.

If you have feedback or enquiries, you can contact Trybe, the developers, at +60.3.7661.0733 or email at support@trybe.tech. They are continuously updating and improving the app, with feedback.

* Full features will be unlocked upon Admin approval.

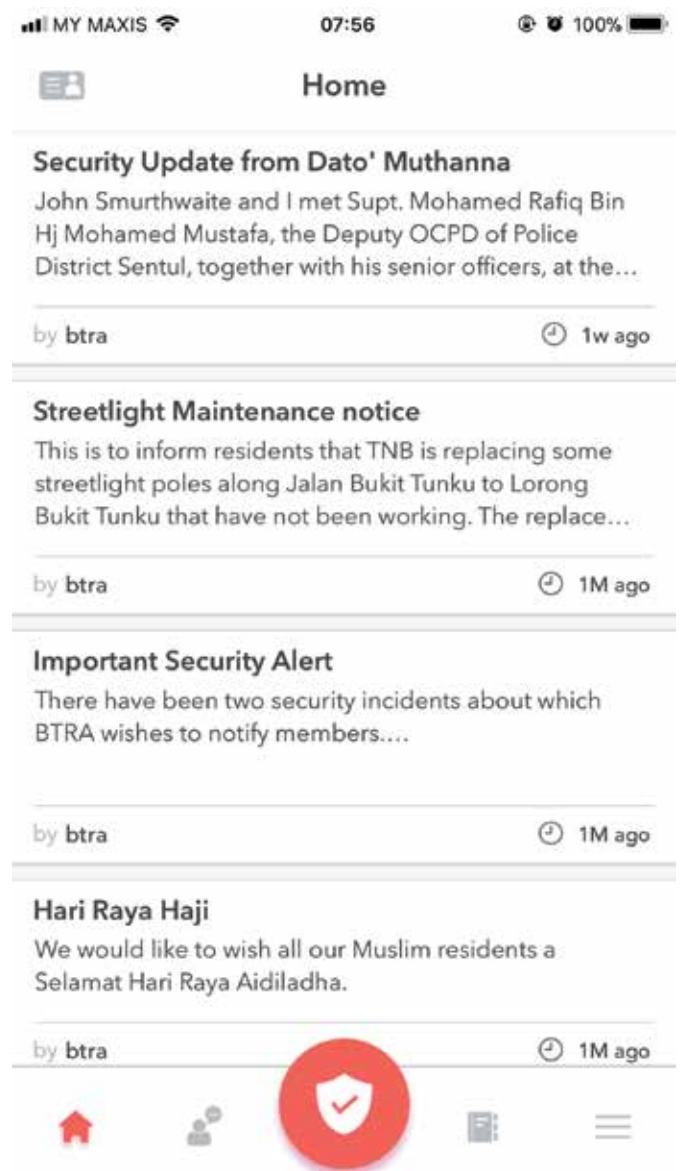


DOWNLOAD BTRA

The 'BTRA' app is for Bukit Tunku and Taman Duta Residents! If you haven't downloaded it yet, please do so for better communication and engagement within our extended neighbourhood, as well as to access public services.



If you encounter any problems please email support@trybe.tech and we will be happy to assist.



Who's King Of The Hill?

Han K Hoh

Competitive spirit and camaraderie were laid bare in this inaugural friendly golf tournament

On 7th August 2017, two golfers from Taman Duta took on two golfers from Bukit Tunku in a friendly match that was mooted during a Hari Raya Open House get-together.

Against the golfing might of Dato' Muthanna Abdullah and Dato' Tan Hoe Pin – BTRA President and Deputy President, respectively – and beset by 3-putt yips, Taman Duta (represented by Dato' Abdul Aziz b. Mohd Akhir and Han K Hoh) lost the match, prompting the following delightful message from the BTRA President:

“Good morning. I am very inspired by our match yesterday so it was a smart move by TD to let BT win. Han, can you please help to lead BTRA to have a match between TD and BT comprising at least 4 to 5 flights (8 to 10 players) at RSGC on a weekday morning, followed by lunch, or in afternoon followed by dinner. If the interest is strong, we can then discuss with the players over lunch/dinner to have a BTRA Annual Championship. To provide



The King-of-the-Hill trophy happily resides amidst the lush greenery of Taman Duta

enough lead time, I suggest we have it on week of 18th or 25th Sept, or week of 9th, 16th or 23rd Oct. Mondays may not be a bad idea depending on response.”

Having started the ball rolling, the idea gained momentum and it became reality on 26th September 2017, when 16 residents from the Hill assembled at Royal Selangor Golf Club to do golfing battle, Ryder Cup style, for neighbourhood bragging rights!

Team Bukit Tunku looked strong on paper with two single handicappers (one a past RSGC Captain) and the proven 1st pairing of the BTRA President and Deputy President. Team Taman Duta possessed strong team unity, with members dressed in shades of green – ready to give their best on the greens! Match format was best ball off, with one point to the winning pair – in true Ryder Cup style, teams only disclosed pairings to each other on the morning itself:

Team Bukit Tunku (left) vs Team Taman Duta (right) – one golfer not in photo as he overslept!



Match 1 - Dato' Muthanna Abdullah and Dato' Tan Hoe Pin vs Tan Sri Yahya Awang and Han K Hoh

Team BT had a firm grip on this match, going 1-up at the very first hole. They never looked in trouble and cruised throughout - after Dato' Muthanna's birdie on the 14th hole to lead dormie 4, the writing was on the wall, and despite some token rear guard action from Team TD (winning the 15th and 16th hole) Team BT won 2-up with a par on the par-3 17th. Renowned cardiologist Tan Sri Yahya diagnosed Team BT as battling with all of their heart...

Match 2 - Dato' Bobby Ong and Dato' Sia Teong Heng vs SH Yong and Alex Lim

A real ding-dong battle that saw Team TD going 4-up through the first eight holes, with Team BT fighting back to all square at the penultimate hole. Team TD came up big with both team members landing on the 17th green (one close to the hole) and when SH Yong sunk his long putt for birdie (nett Eagle), Team TD had the advantage. A nerveless putt from Alex Lim from four feet at the end secured the win for Taman Duta! Alex has lived in Bukit Tunku for over 20 years - he was co-opted by Team Taman Duta for the match and subsequently admitted he was "conflicted" over sinking his final putt...

Match 3 - Tan Sri Vincent Lee and Dato' Ahmad Kadis vs Tunku Naquiyuddin and Datuk Ali Kadir

A convincing win for Team TD! Team BT were well and truly trounced, going down 6 and 5 against an inspired pairing (who live on the same road in Taman Duta). Exhibiting no mercy, Team TD stated their new objective of winning 10 holes against their opponents while steamrolling them! Faced with a barrage of good natured needling at the post-match lunch, Tan Sri Vincent Lee responded tongue-in-cheek: "I thought it was Club protocol to let Royalty win..?" Next time, Team Bukit Tunku aims to draft Tunku Naquiyuddin to their team!

Match 4 - Dato' Teong Teck Lai and Roger Wong vs Dato' Abdul Aziz bin Mohd Akhir and William Ng

This match went right down to the last hole, which Team TD won, to eke out a valuable 1-up victory. Having watched many Ryder Cups, Team TD employed proven strategy and placed its strongest golfer by handicap, Dato Abdul Aziz, in the final pairing. The plan worked out and victory was in the bag after a tense match!

The Result: Team Taman Duta won 3-1!!!



The Victorious Team! (Team BT gritting teeth out of this photograph)

During lunch, the 3-1 inaugural victory was celebrated with plenty of good humour and an ominous "We'll get you next time!" from Team BT. The King Of The Hill Trophy now resides safely in Taman Duta, where it will remain until a rematch in late 2018... plans are currently underway for a broader golf event based on Stableford Points. If you are keen to participate (and get to know your neighbours too!) please contact either me, or Dato' Muthanna (BTRA President), or Dato' Tan Hoe Pin (BTRA Deputy President), and you will hear from one of us closer to the time!

Han K Hoh lived in Bukit Tunku for 19 years, then moved to Taman Duta, where he has lived for the past 27 years. A chemist trained by the late Sir Geoffrey Wilkinson (Nobel Prize in Chemistry 1973), Han's life is an equilibrium of playing Golf, drinking Wine and driving Volkswagens quickly (not at the same time!) on one side, and having happy times with family and friends on the other.

Warisan Tunku: A Family Affair

It's no surprise that out of the seven retail lots at Taman Tunku, four are taken by F&B businesses, such is the Malaysian love of food and feasting. **Warisan Tunku**, formerly known as Pinang Masak, sits at one end of the crescent, next to CIMB Bank.

Having changed owners about three years ago, this successful Malaysian food business is run by entrepreneur Wan Zulaila Wan Salleh, known as Eila to her friends and customers. Having lived in Bangkok for almost 15 years, Eila returned to Malaysia in 2013 and was presented with an opportunity too tasty to resist.

Trained as a nutritionist, Eila confesses that the opportunity to take over this food business was serendipitous. "I wanted to do something different, to challenge myself. From young, I've always been ambitious, dreamt of being my own boss, so when the chance came along, I said, why not? After all, cooking is one of my passions," she explains.

As a bonus, her siblings (one brother and one sister) also share a passion for cooking, so Warisan Tunku is a true family affair. "We grew up in Kelantan, and our grandmother and mother sparked a love of traditional Kelantanese cuisine. They showed us how to be adventurous and try new recipes, then cooking and eating the result. So much so that at Warisan Tunku, the three of us prepare all the dishes offered at the restaurant.

"I prepare dishes at home, my sister prepares the food at a central kitchen, and my brother is based at the restaurant to deal with à la carte orders. We still experiment and try to create new recipes, but many of our customers love traditional Malaysian fare," Eila says. Not leaving anyone out, Eila's brother-in-law and sister-in-law also contribute their energy to the business.

Among the favourites are Laksa Johor, Laksa Kelantan, Nasi Dagang, Nasi Kerabu; Pisang Goreng, Pengat Durian, Bubur Kacang and Bubur Cacah are best-selling desserts, as are the Kuih Muih. With her knowledge of nutrition, Eila believes in using high-quality ingredients to ensure the food is as healthy as can be. For example, processed sugar is not used in her recipes.

Although still a relatively young F&B business, Eila has built a reputation for authentic home-cooked food. Customers from near and far come to savour the fare – from the neighbourhoods of Bukit Tunku and Taman Duta, as well as from Damansara, Ampang, Shah Alam, Klang and Penang – and are repeat customers.

Word of mouth has brought many Asian and Western expatriates to Warisan Tunku. Due to the restaurant's proximity to government offices, a regular stream of civil servants make their way to Warisan Tunku every day.

Rounding off the restaurant business, Eila also provides catering services – food, cutlery and crockery, but not staff. She offers small-scale (50 pax maximum, for now) catering for corporate events and private functions, including weddings. For these types of events, satay seems to be a favourite, she says. "You can't get satay at Warisan Tunku; we make it by request only."

Clearly what keeps Eila going is her passion for cooking, good food and the desire to create new recipes.

"Growing up in Kelantan, our food was influenced by Thai cuisine quite a bit. Plus my grandmother was Thai, so it was there, no matter what. Also, living in Bangkok meant that I got to sample the diversity of Thai cuisine, as well as cook Thai dishes at home. There are ingredients in Thai cooking that I've used in some of the dishes at Warisan Tunku. The flavours are subtle but make a difference," says Eila.

Along those lines, Eila hopes to add a few Thai dishes to the fare at Warisan Tunku in the foreseeable future.

"We deliver good food, but I don't believe in resting on our laurels. I still want to challenge myself, so we must continue to create new dishes. If my customers like it, then we all benefit."

Business hours : 8am-6pm, Mondays-Fridays
instagram : warisantunku_restoran
Tel (catering) : 03-2601 1964



Black Gold: Feed Your Plants The Good Stuff

Harbir Gill

Always wanted to build a compost heap, but don't know where to start? It's easy-peasy, says a compost and edible garden specialist.

To be environmentally conscious is not a new concept, and many people, thankfully, are taking those crucial steps to manage their daily waste. It's practical to separate metal or aluminium, glass and plastic items for our garbage collectors to either dispose or recycle, but that's just one part of what constitutes general household waste.

Did you know that 40% of the waste found is organic-based (food, liquid, vegetation)? I am referring to the slimy, putrid waste, the kind that emits the all-too familiar smell of decay, whenever you're near a landfill or stuck behind a garbage collection truck. That same waste, surprisingly, has a crucial use to humankind and what I consider to be "black gold" if used in the right way.

Those of us who potter around our gardens or are plant enthusiasts have most likely heard of composting, or built our own compost heap. But how much do we know about what composting entails? Even more important is how compost and organic waste are related. Organic waste refers to non-animal waste – fruit (uneaten fruit and skin), vegetables, seeds, shells or husk, coffee grind, tea leaves, for example.

Basically, compost is the collection of green (nitrogen-rich), brown (carbon-rich) and organic waste, which is then placed in a partially enclosed space that's well drained, to produce a nutrient-rich fertiliser over time. This fertiliser is black gold simply because:

- It's cheap and easy to produce once we know what to do and how to make it. Most of what is needed is already available or can be easily obtained. It's not difficult to create a compost plot, whether in an apartment or a house.
- It's naturally created and is a perfect alternative to chemical-based fertilisers. Bear in mind, compost-based fertilisers reintroduce valuable nutrients to the soil to maintain its quality and fertility.
- This black gold, once ready, helps our garden plants grow and flourish! Compost helps to retain the soil moisture of plants being grown, and retains the nutrients within the soil. A bonus is the savings – and peace of mind – we get when growing what we might normally buy at a market



Compost bin for balcony



Compost bin for open garden



Cherry Tomato

3 Repeat the layering process until your cylindrical bin is full. Over time, the layers will shrink and sink to the bottom, compelling you to add more layers. By the 4th week of this process, add earthworms (if your compost area isn't sitting in a garden or it's cemented over) as they will assist in the composting process.

4 The accumulated layers of the compost heap must be thoroughly mixed once a week, by turning them around by hand (when possible) to complete the compost process. By the 8th week of the process, you will be the proud creator of your very own black gold to feed your garden – edible and otherwise!

I can tell you that there are few things more gratifying than planting your own edible garden, using the compost you created.

In my next article, I'll talk about how to set up a No-Dig Garden Bed.

Until next time, happy composting!

- Mother Earth will thank us for reducing methane gas (a greenhouse gas) produced by millions of tons of deeply buried organic waste in places like landfills. Without oxygen, such waste is unable to decompose properly, thereby converting into that disgusting state we all hate.

Now, some people may not be so keen to create their own compost heap. They may think "I don't have green fingers" or "I don't know anything about gardening." Well, they couldn't be more wrong! Anyone can do it, and here are four easy steps:

1 Whether you have a garden or a balcony, start by having either an open pile, a cylindrical bin or rectangular enclosure, for the composting process. On a balcony, you might want to use a closed cylindrical bin, whereas on a landed garden, an open pile.

2 Place alternate layers of green and brown waste (like freshly cut grass with dried leaves and twigs) with layers of dark brown earth (not the type consisting of sand, stones and clay, please). Add your organic waste to the mix as well. Keep the pile moist, but not too wet.

Harbir Gill is an entrepreneur and Chief Composter at Ground Control. He has a strong passion for creating edible gardens. He believes that if everyone built a compost heap, we'd all eat more healthily and naturally. Harbir can be contacted at 019.653.4174 and harbir@groundcontrol.my.

Turmeric surrounded by Indian Boraj





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ANNUAL MEMBERSHIP SUBSCRIPTION FORM

I hereby apply for membership of the Bukit Tunku Residents' Association Kuala Lumpur in the appropriate category:

Ordinary Member

- Owner or Resident of property

- Representative of Management Corporation of condominium

Associate Member

- Applicable to family members of Ordinary Member residing with Ordinary Member

- Resident proprietor of condominium

Corporate Member

(Applicable to corporation owning one or more properties in Bukit Tunku)

Name :

Address :

Postcode : City :

Residence Phone: - Fax: -

Office Phone : - Fax: -

Email Address :

Mobile : -

Occupation :

Signature Of
Application :

Date : / /
(Dd/mm/yy)

Cheque No : -

Amount : RM .

Property Ownership (Please tick) : Sole Owner

Joint-owned

Company-owned

ANNUAL SUBSCRIPTION/ VOTING

• Ordinary / Corporate RM 200 – voting rights

• Associate RM 50 – no voting rights

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Restaurant Review: Mr Chew's Chino Latino Bar

Iqbal Abdul Rahim

If you've ever wished for the perfect restaurant where you can eat to your heart's content and tongue's delight, lose yourself in beautiful rooms, surround yourself with hoards or just be alone, I may very well, quite possibly, indeed probably, just might have found the place for you.

Welcome to **Mr Chew's Chino Latino Bar**: a dining experience in the "Arabian centre" of Kuala Lumpur that is like no other. But before you get to enjoy the experience that is Mr Chew's, you'll have to suffer the throngs of Arab and Persian restaurants that line Jalan Bukit Bintang. Walk through clouds of wafting shisha smoke in more flavours than Baskin-Robbins offers and escape into the WOLO Hotel. This used to be the Hongkong Bank building, but it's now a trendy resting place for visitors to our fairly Arabised capital.

Mr Chew's sits right at the top of the WOLO and you share a lift with hotel guests to get to it. And that is where the suffering

ends. Step out of the lift and the sympathetic lighting that greets you is a welcoming calm. A host or hostess will enquire of your reservation, which is a must, and then lead you to your table.

But before you sit down to read the menu, take the time to explore every inch of this fascinating and well-appointed restaurant. It's more than a bar: it's an experience. Spread over two levels, there are rooms for quiet, rooms for the gregarious and the splendid dining room on the first level. Floor to ceiling windows afford a view of the city with all its twinkling lights and sights.

Navigating the Menu

The menu is divided into six sections: Salad and Raw Things; Small Plates; Rolls, Buns and Dumplings; Fried Stuff and Sides; Bigger Plates; and Desserts. They're all pretty clear but the trick is to combine the flavours so they don't clash. For this, we took the advice of our server who knew the menu inside out.

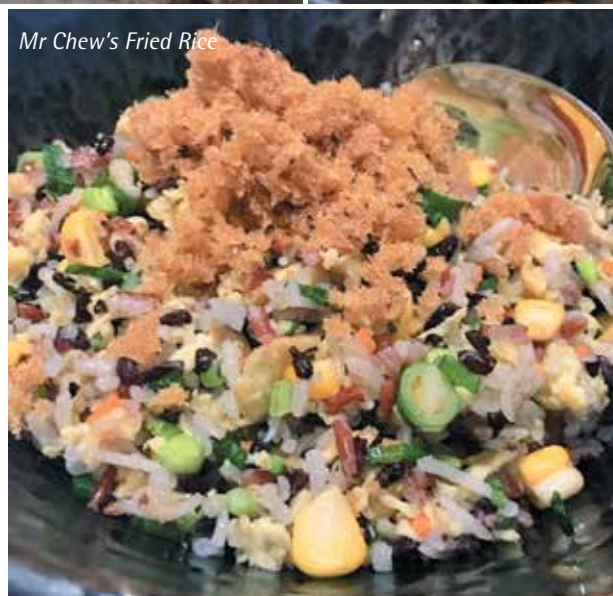
He insisted that we order a portion of the house specialty: Nori taco with sushi rice, salmon belly, salmon roe and tobikko mayo (RM28). This arrived as a deconstructed sushi with the added crisp of the nori. It was served in a little box that insisted we chew on it. Everything about this dish was a wonderful sensation, a crisp sushi roll is unexpected but it works.

We began our dinner with coconut milk poached chicken salad with Chinese cabbage, pickled cucumber, roast peanuts, Vietnamese mint and chilli (RM35); tiger prawn Dumplings with water chestnuts, curry vinaigrette and Vietnamese mint (RM32); and soft shell crab pancake roll with avocado, nori and light wasabi mayo (RM38).



Nori Taco

Chicken Salad



Mr Chew's Fried Rice

Soft Shell Crab Pancake



Prawn Dumplings





Banana Burrito



Peanut Butter Parfait

The presentation of these starters was a delight to the eyes: each dish looked special with specific crockery to suit. The portions were just enough for sharing, but as we had a few more dishes on the way, we weren't worried. The chicken salad was a dream: tender, moist pieces of chicken that hinted at the coconut milk with lots of crunch from the greens, and just a tinge of sour thanks to the pickled cucumber.

The crab roll was as it should be, soft on the outside, crisp and hot on the inside. The wasabi's heat complemented the cool and softness of the avocado, mingling happily on the palate.

The prawn dumplings were the stars of this part of the meal: luscious prawns enveloped in a fine dumpling wrap with the vinaigrette delicately placed within the confines of the dumplings' walls. One bite was all it took for that explosion of flavours and textures to make one close one's eyes to fully enjoy the sensations.

Our server's following suggestions took us onto the next sections of the menu: Spicy prawn, coconut cream and kaffir lime leaf fritters (RM55), and Mr Chew's Special Fried Rice (RM25). The prawn fritters were thankfully devoid of batter, allowing the coconut flavour to come flying through. The prawns were fresh and succulent and we barely noticed that it was a fried dish.

Heavenly Desserts

Our next stop on the menu was the dessert station. For this he recommended banana burrito served with Tonka bean ice cream, deep fried banana, shaved gula Melaka and coconut (RM35), and peanut butter parfait served with a dehydrated sponge coated with dark chocolate, dulce de leche, peanut butter, peanuts and salted caramel rocks (RM35). The banana burrito was a flavour extravaganza, at once cold and warm, crisp and soft. The combination of the flavours of the Tonka bean and banana was quite spectacular and it made for a lovely finish. But we weren't quite done yet.

When it arrived, it took us quite a while to identify the parts of the peanut butter parfait: there were so many elements mingling on a lovely Japanese plate. But we decided to scoop everything up at once (barely possible). Again, there were myriad sensations playing on one's tongue but the overall effect was a most satisfying dessert. Especially if you like peanuts.

Mr Chew's is a fun night out and I would heartily recommend it to everyone. Despite its slightly difficult location in terms of the traffic on Jalan Bukit Bintang, it really is a marvelous experience once you allow yourself to get lost in its womb-like atmosphere and exciting and clever menu.

And if you do go, reservations are highly recommended.

Mr Chew's Chino Latino Bar

The Penthouse, WOLO Bukit Bintang
Jalan Bukit Bintang, 55100 Kuala Lumpur
Tel +60.3.4065.0168

Lunch 11:30am until 02:30pm
Dinner seatings 06:00pm until 08:00pm;
08:30pm until 10:30pm
Bar 05:00pm until 01:00am

Erstwhile Kenny Hillbilly Iqbal has not strayed far from this leafy corner of Kuala Lumpur and can be spotted having coffee at Kenny Hills Bakers on any given afternoon. A former contributor to The Edge, Iqbal is a walking database when it comes to restaurants in KL and PJ, and considers each new restaurant an adventure.

Tasting the Wonders of the Riviera of the Adriatic

Karen Hoh

After Jordan, and in keeping with my resolution to step out of my travel comfort zone, as it were, Dalmatia in Croatia was next on my list. Central and Eastern Europe – with its complicated geopolitics – had long been an enigma to me but fascinating, nonetheless. I mean, isn't Transylvania and Dracula's Castle somewhere in Eastern Europe?

My only venture into Eastern Europe thus far had been to Moscow and Leningrad (now St Petersburg) in the former USSR, in the early 1970s. Today, Central and Eastern Europe are a vastly different story.

Croatia, formerly a region in the now defunct Yugoslavia, is experiencing a boom in tourism. This relatively small country forms a meeting point between the Mediterranean and Central Europe, and has emerged from years of conflict to become a highly popular travel destination. It offers mountains, forests, beaches, and hundreds of Adriatic islands sprinkled along the coastal area of Dalmatia, which has become the most visited region of Croatia. Often referred to as the "Riviera of the Adriatic," it is probably known among the Game of Thrones generation as the filming location for King's Landing.

Dalmatia covers a stretch of some 12,000 square



kilometres along the coast of the Adriatic Sea. Its trade and political relationships with Italy (Venice) over the centuries have influenced its culture, food and language to a certain extent. The well-known cities are Dubrovnik (in the south) and Split (about 165 km north of Dubrovnik), and this mini-stretch is where I focused my adventure.

In short, it was spectacular and gorgeous – weather, food, and sights did not disappoint. Going before peak tourist season (starts around 21st June, first official day of summer) meant avoiding the hordes of tourists from East Asia, North America and other parts of Europe. There were still a lot of people, but I could see a huge difference in the number of tourists in Dubrovnik between 13th June and 21st June – seemed like tourist arrivals tripled in only one week, and there were definitely many more tour groups.

Idyllic is another word that comes to mind. One can get carried away with taking photos of crystal clear blue waters, dazzling sunsets, ancient palaces, city walls, fortresses and churches, tree-lined paths, markets and the food. All Instagram-able, of course.



Dubrovnik: view from atop one section of old city wall



Seafood platter for two: three types of fish; mussels; prawns; squid - prepared with olive oil and herbs



Delicious! Prawns brudeto; zucchini carpaccio with pistachio nuts and pine nuts; swordfish carpaccio with olive ash and blood orange on a bed of arugula.



Here's what I came away with:

Travel light, or try to, anyway

When travelling, I like to book accommodation in either boutique hotels, or in old buildings (e.g. palace, cathedral) that have been transformed into modern hotels while maintaining its historical character, or hotels that are located centrally or in the "old" part of a city. It should have occurred to me that accommodation in the old cities of Dubrovnik and Split, and on the islands in between, did not have lifts or on-site porters to help with bags! So one is left to carry one's suitcase upstairs, which, if you're lucky, can be only one flight up. But these buildings are old, and the stairs can be zig-zag or winding, and steep. This is when you find out if all that fitness training will pay off. Going up with bags

means coming down with bags, and probably a little bit heavier after shopping. That said, this was only a minor inconvenience. Once you reach your room and look out your window at the cloudless blue sky and sea, all else is forgotten.

That sea-food diet

Fresh and fresher. While you kind of expect fresh seafood when you're on the Adriatic, I did not know what "Croatian" cuisine was before this trip. But, as in all countries, food is regional, so I had the pleasure of experiencing Dalmatian cuisine, which seemed to me all healthy – similar to Mediterranean cuisine. A large variety of seafood is there for the taking - grilled, baked, boiled,

"Riviera of the Adriatic" - stunning views everywhere! Clockwise from top left: lake in Mljet National Park; Korcula town; view from Mount Srd of Dubrovnik city and islands





Sunset over the Adriatic

using either olive oil or sunflower oil. Lots of fresh vegetables and fruits, and some sinful desserts. Three dishes that stood out for me were: swordfish fillet carpaccio; zucchini carpaccio; and prawns brudet, which came in a sauce made of white wine, olive oil, garlic and some herbs. These large prawns were the freshest I'd ever tasted – no lingering prawn-y aftertaste or smell. I left the heads and thought of friends in KL and Singapore who would have claimed them PDQ. One thing, though. I found the portion size of the main courses too large, so I ended up ordering two appetisers – one as appetiser and the other as main course. That worked very well for me throughout the trip.

Party town, peaceful haven, island resort

Based on pre-trip research, I decided that an itinerary covering the cities of Dubrovnik and Split, and the islands of Hvar, Korcula and Mljet would give me a brief but balanced introduction to southern Dalmatia.

In Split, the magnificent statue of Gregory of Nin



Dubrovnik and Split are the “big” cities, loosely defined by the number of tourists, restaurants, retail outlets and operators for local tours. Most of the activities are centred within the respective ancient walled city, and walking tours around the buildings and streets are available. In Dubrovnik,

there is a cable car just outside the city wall that goes up to Mount Srd, 415 metres above sea level. The views of Dubrovnik city are spectacular, and on a clear day, it is said the view can stretch up to 60 kilometres to the Elafiti Islands.

Split, a charming city, has the fortified Palace of the Roman Emperor Diocletian (UNESCO World Heritage site), as its main monument, a well preserved Roman antiquity. It also has a magnificent statue of Gregory of Nin, a medieval Croatian bishop who introduced the national language after services, which were given in Latin at that time. Touching his golden toe is supposed to bring good luck.

Hvar is one of the many islands between Dubrovnik and Split, and is referred to as the Queen of the Dalmatia islands. Its location made it a strategic centre of trade along the Adriatic coast, as well as across to Italy. Today, it is one of the most visited islands in the Adriatic, and a significant contributor to the Dalmatian economy. By day you can walk around the town, or opt for excursions to other nearby islands for a swim or to see grottoes in the lagoons. I was so fortunate to see a pod of dolphins on my island-hopping excursion – it made up for the rainy day out!

Hvar turns into a party town in the evening and goes on until 01:00 – strobe lights, music and live entertainment in many restaurants just down the alley from my accommodation. I was expecting to see a mess of broken glass and food outside my hotel in the morning, but it was clear. I guess people in the service industry work their socks off from May through October to maximise the tourist returns, because the winter season can be pretty low key.

A pod of dolphins off Hvar island





In Korcula, the Moreska sword dance

Korcula was a lovely respite from the party atmosphere – an enchanting island. The town sits atop a peninsula, surrounded by 13th-century city walls that were reinforced by the Venetians in the 15th century. The main monument is the 13th-century Gothic Cathedral of St Mark, where one can climb to the bell tower. It's an old and very narrow staircase - there is a "traffic light" system for people ascending and descending - and you need a strong head for heights.

When in Korcula, one must see the Moreska sword dance. Performed on Mondays and Thursdays from June through September, it tells the story of a clash between Christians and Moors over an abducted princess. The dancers use real swords and get pretty close to each other, so a lot of skill is needed to avoid spilling blood!

Mljet, the third island on my itinerary, is home to a large national park in which there are two salt-water lakes, a Benedictine Monastery and some old villas. It's an ideal getaway, quiet, not many cars and low population, where you can explore by bicycle, on foot or by kayak. Fishing villages mean fresh seafood – always welcome.

Award-winning Croatian olive oil!

Confession: I did not know that Croatia produces award-winning extra virgin olive oil. It's not as well-known as Italy, Greece or Spain for producing olive oil, and seems to lack the wherewithal for large-scale export. In Split, I went to an "olive oil appreciation tutorial" at a charming restaurant called Uje Oil Bar. The proprietors organise this free tutorial an hour before opening time (12:00) – free because customers are highly likely to stay for lunch or buy olive oil products after. We discover that the island of Brac in Dalmatia is one of the biggest olive oil producing regions in the country, and there is a Museum of Olive Oil on the island – which makes Brac a must-visit place on my next trip. We're given three different oils to taste, and you do that by

sipping a little into your mouth, hold it there and inhale through clenched teeth before swallowing. Who knew? After the tasting comes the bread platter, with more olive oil, balsamic vinegar, ground black pepper and sea salt. I wanted to buy a case of olive oil, but alas the restaurant does not have the facilities to arrange shipment. So I settled for four bottles of olive paste. I think it's only a matter of time that Croatia will get its act together about olive oil marketing and export – I hope so.



In Split, after the olive oil appreciation tutorial, a missed opportunity to sell me a case!

I'll be back!

Before this trip, I knew of Croatia only as the home of former tennis player and 2001 Wimbledon champion Goran Ivanisevic, to date the only wild card in the men's draw to win this prestigious tournament. After visiting just a small section of Dalmatia, I am keen to return for more and to:

1. Make Split and Korcula my bases and get day excursions to other islands from there.
2. Travel in early June and plan to leave before 21st June to avoid peak tourist season. The weather is great, with long days to do and see more things.
3. Take a pair of water shoes for swimming. The beaches aren't necessarily the sandy type but more of pebbles and coral. Water shoes are needed to protect feet from sharp or rough rocks in the water, and prickly sea urchins.
4. If going island-hopping, take a waterproof pouch to store your devices and other small items.

Markets! A riot of colours, sounds and smells.



Tranquillity - 0600 hours on the near-deserted main street in old Dubrovnik city. Photo credit: Agatha Gomes.

References:

"Some of the Best Olive Oils are made in Croatia":

<https://www.oliveoiltimes.com/olive-oil-business/europe/the-best-olive-oils-are-made-in-croatia/51712>

"Leading Olive Oil Producing Countries":

<http://www.worldatlas.com/articles/leading-olive-producing-countries.html>



Five Reasons I Collect Art

Ed Soo

If you're looking for a reason to collect art, here are five to get your started

The Pleasure of Beauty

“Beauty is in the eye of the beholder” is a commonly heard phrase. It is generally thought that perceptions of beauty are subjective, that it is socially and culturally conditioned. The late Denis Dutton argued a Darwinian theory of beauty. He contends: “I have no doubt whatsoever that the experience of beauty, with its emotional intensity and pleasure, belongs to our evolved human psychology.”

I have no doubt that objectively (whether it is a result of Darwinian adaptation is arguable) certain colours (shades and combinations of them), shapes (their balance and proportion), and subject-matter (e.g. animal; human and especially the human face; landscape), and how skillfully the work was created, evoke

certain innate emotional responses (e.g. happiness, sadness, peacefulness, outrage) in us. We associate these with our ideas of beauty and pleasure, and we attach value to art pieces that are able to trigger these emotional responses in us.

When I started collecting art, I only collected figurative works. I could not understand abstract works. It was only much later that I realised I did not need to “understand” the art work. It only needed to evoke an emotional response in me. So when people ask me to explain Yeoh Choo Kuan’s work “Cry me a rainbow,” I tell them: “I don’t know why, but I find it is very beautiful.”

Leon Leong
Dinner at Sisli, 2014



The Pleasure of Owning

There is a certain pleasure in owning a piece of art (especially an original work that no one else has) or anything else of value, for that matter. I call it our squirreling instinct. I am reminded when I was young, my mother gave me a beautiful green Rotax fountain ink pen, which her mother (my grandmother) owned. I loved it because it was beautiful, and I was the only one in school who had such a pen. I used it for all my exams and believed that it brought me luck. Till today, I have my lucky pen and it still brings me much pleasure.

Art is also associated with the finer things in life. Owning art suggests that one is cultured. As good art often requires deep pockets, it is also an indicator of one's financial standing. Hence, owning art can give one a certain social and cultural status. Some call it "bragging rights." There is pleasure in this, too.

The Pleasure of Knowledge

Many artists are people with the luxury of spending most of their time thinking and reflecting on life. They then creatively express their insight in their works of art. Their works make us think, contemplate and to view life from perspectives that we would otherwise not.

One of my favourite works is a small piece entitled "Shelter" by Putu Sutawijaya, from his Poems of Nature series. It is a picture of humans prostrate under a leafless tree. Why did the artist title the work "Shelter," when the tree obviously provided none? Putu explains that life where he comes from (below Mt Bromo, an active volcano) is often very harsh. At any time, the volcano could erupt and disrupt the lives of its inhabitants. Humans need hope. We need to believe in the idea of "shelter" even if there is none. Otherwise, life would be unbearable. There is pleasure in knowledge.

The Social Benefits

When I started getting interested in art in the late 90s, I did not know much about art. I did not know anyone in the arts. My friend Zainah, whose best friend Anum is an artist, was the first to invite me to an art gallery opening at Valentine Willie Fine Art.



Yeoh Choo Kuan
Cry Me A Rainbow, 2014

It felt really "cool" and "in" to be swirling red wine whilst talking about art, in the company of interesting and beautiful people. I know it sounds pretentious but I was immediately hooked. As I got to know artists, gallery owners, and other fellow collectors, I received invitations to more art gallery openings, art expos, dinners, and other related events. In time, I also organised my own art events, and two years ago I started a piano lounge called Bobo at Bangkung Row. Art has now become an important part of my social life, and I have met many wonderful and fascinating people through my interest in art. I would not have it any other way.

The Financial Benefits

Collectors hate to talk about art and money, as it is deemed crass. But they all do. I was told that a long-time collector bought Latiff Mohidin's works at RM500 each some 40 years ago. They are now worth in excess of RM500,000 each. That's a 1000 times increase! Personally, I think art is one of the worse "assets" to invest in. But yes, there is pleasure in knowing that the price of the art works you bought has gone up.

A lawyer by profession and art collector by passion, Ed Soo periodically gives talks on "The Art of Collecting." Interested parties can contact Ed at edsoo@edsoo.com.my. Ed is the co-owner of five restaurants in Jalan Bangkung: Bobo, Cava, Leonardo's, Lucky Bo, and Opus, where he displays some of his art collection.

Taman Duta: What Value and Why?

Rahim & Co

Taman Duta, like Bukit Tunku just next door, has long been the domain of Kuala Lumpur's elite. It shares the same strategic location, nestled as it is together with Bukit Tunku like an island in between Kuala Lumpur's urban core and the upmarket neighbourhoods of Damansara Heights, Bangsar, Mont Kiara and Sri Hartamas. Taman Duta also features the same undulating terrain and serene, tree-lined streets as its well-heeled neighbour.

While leasehold period remaining is a factor in price, we can conclude from the above that location and perhaps terrain count for more in determining the value of land within Taman Duta itself. Here, we see that the property with the longest leasehold period remaining, i.e., expiring in 2072, also sold for the lowest price per sq ft among the three transactions. It is quite likely that its location on busy Jalan Duta (now Jalan Tuanku Abdul Halim) impacted its price negatively. Conversely, the other two transactions along Jalan Taman Duta / Jalan Tengku Ampuan and Jalan Gallagher may have achieved relatively higher values due to their quieter and more attractive locations.

Below are some of the transactions that took place in Taman Duta from 2013 to 2017¹:

YEAR	VICINITY	LAND AREA (Sq. Ft.)	TRANSACTIONED PRICE (RM)	TRANSACTIONED PRICE (RM psf) (LAND AREA)	LEASEHOLD EXPIRING
2013	Jalan Taman Duta / Jalan Tengku Ampuan	49,925	12,981,020	260	29.04.2062
2014	Jalan Duta	33,830	6,259,105	185	30.09.2072
2014	Jalan Gallagher	31,463	9,438,900	300	19.09.2065

Source: JPPH

The one major difference between the two is more intangible – the tenure of the land. Most of Taman Duta is leasehold land while Bukit Tunku is made up mainly of freehold parcels. The reason for this is that property in Bukit Tunku has been held privately since long before Independence, whereas Taman Duta was always government land until the 1960s /1970s when the government began parcelling out land to senior civil servants in the form of leasehold property under the National Land Code. So, how then does land tenure impact property values?

There is, however, no doubt that land tenure is an important determining factor for land values. If we look at comparable transactions in Bukit Tunku over the same period, it is obvious that values there are significantly higher (see table below). The plot sizes are roughly the same, and as mentioned earlier, the terrain in Bukit Tunku is very similar to that of Taman Duta. All other things being equal, we can therefore reasonably conclude that the main reason for Bukit Tunku's higher price range is its freehold tenure.

YEAR	VICINITY	LAND AREA (Sq. Ft.)	TRANSACTIONED PRICE (RM)	TRANSACTIONED PRICE (RM psf) (LAND AREA)	TENURE
2013	Jalan Bukit Tunku	35,119	19,200,000	547	Freehold
2013	Dalaman Tunku	12,002	4,530,000	377	Freehold
2013	Jalan Bukit Tunku	29,912	12,324,156	412	Freehold
2014	Jalan Bukit Tunku	36,370	20,367,760	560	Freehold

¹ The transactions above represent transactions for vacant land only. There have been numerous other transactions in Taman Duta over this same time period but they involve the sale of land improved with buildings. For these other transactions, it is impossible to accurately gauge the value of the land alone without a detailed inspection of the property.



USEFUL CONTACT NUMBERS

DEWAN BANDARAYA KUALA LUMPUR (DBKL)

All matters / complaints – need only to call: DBKL Hotline (24 hours) www.dbkl.gov.my **1.800.88.3255**

ADDITIONAL DETAILS FOR DBKL

Public Health (Bukit Tunku-Damansara Zone) • Abandoned houses / land / swimming pools • Breeding mosquitoes, festering rodents, snakes • Fogging of public drains	General Line 2027.5300
Enforcement 24 hours – Emergency	4024.4424
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Maintenance of monsoon drains	General Line 2617.9453
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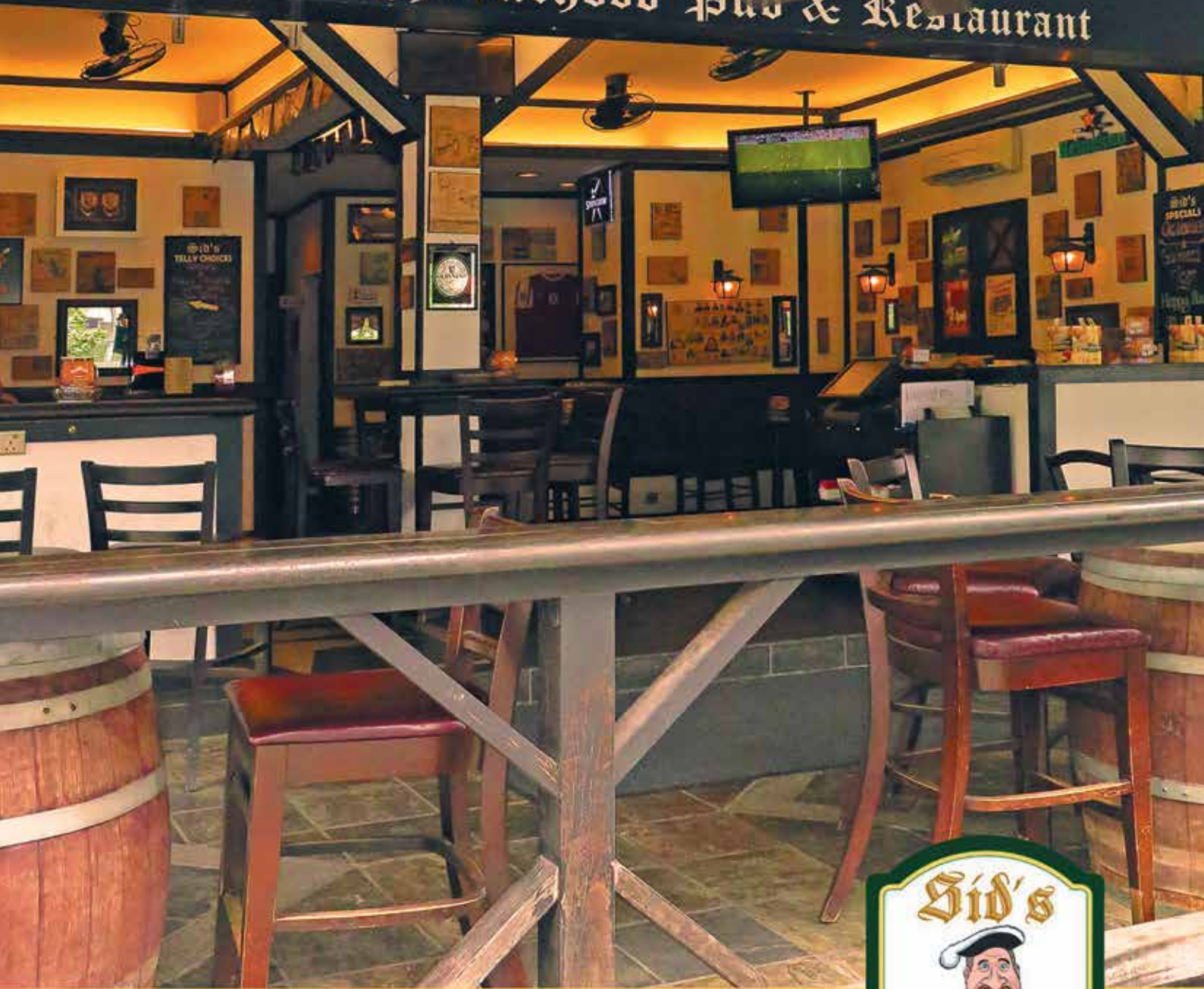
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