



JOURNESE®

CURATORS of FINE TRAVEL®



ASIA CULINARY DELIGHTS

Artistic and innovative, classic and elegant, sample a wealth of Michelin star restaurants, local eateries, fun cafés and lively hot spots across Cambodia, Hong Kong, Indonesia, Japan, Malaysia, Maldives, Singapore, Thailand and Vietnam. From unique markets, street-food venues and discerning neighborhood gems to traditional and cultural fare on the top floor of a skyscraper, indulge in authentic and inspiring dishes, modern delicacies, and exceptional dining experiences across Asia.



continued

A Taste of Singapore & Indonesia

Immerse in a harmony of cultures and centuries-old traditions reflected within authentic cuisines. Alongside lush rainforests, beautiful beaches and sacred temples, experience Singapore's Michelin star dining and UNESCO-recognized hawker street food, and Indian, Chinese and Middle Eastern influences of performative communal meals across Indonesian.

Below is just a sample of the immersive itineraries our Destination Specialists can create.

Day 1 | USA / SINGAPORE | Arrive in Singapore and meet your private transfer bound for *The St. Regis Singapore*. A prime destination for an enchanting epicurean experience, spend five nights with signature butler service. Delight in timeless elegance and sumptuous amenities including world-class dining experiences from artisan French and Cantonese fare to refined Michelin star Japanese plates and signature brunch at Astor Bar.

DAY 2 | SINGAPORE | Boasting more than one million plants, be inspired on the *Gardens by the Bay Floral Experience*. Marvel at the towering radiating super-trees amid ultra-modern architecture, coming alive in the evening with a mesmerizing display of lights and sounds. Enjoy the exotic Flower Dome, filled with varieties from five continents.

For an evening to remember, relish a sumptuous meal at Michelin starred Marguerite Restaurant. Embrace the best of the season with tasting menus crafted into contemporary bites from beetroot salad and Roscoff onion custard with black truffle to Black Angus beef and blue prawn tagliolini.

DAY 3 | SINGAPORE | In the evening, experience a delicious *Night Out at Chinatown & Bugis Village Experience*. Discover lively shops, trendy eateries and activities. See cultural heritage buildings and learn to regulate your "yin and yang" with herbs and ancient practices at a Chinese medicine hall. Then, enjoy dinner at a local restaurant, a trishaw ride and relaxing bumboat cruise.

DAY 4 | SINGAPORE | Travel to Merlion Park and the iconic mythological creature overlooking Marina Bay to check out the world's highest microbrewery on the *LeVeL33 Beer Breweries Tour and Tasting*. Learn about the artistic brewing process of craft beer making, their custom-made copper kettles and sample fresh brew tastings served on a paddle, along with a snack platter to share as you marvel at the beautiful city skyline.

On your final evening in Singapore, indulge in Japanese Edo-style fare in Shinji by Kanesaka followed by a visit to the elegant Astro Bar with a live jazz pianist while sipping an interpretation of the famous Bloody Mary cocktail.

DAY 5 | SINGAPORE / YOGYAKARTA, INDONESIA | Board your short flight and meet your private transfer to the *Hyatt Regency Yogyakarta* where you will spend three nights in tranquil sophistication in the heart of Java. Immerse in 22 acres of verdant tropical gardens, Asian and Western fare, unique dining experiences including authentic street foods under the stars and exotic cocktails, plus multi-level pool with waterslide and spa.

DAYS 6 - 7 | YOGYAKARTA | For a memorable night of culture and heritage, journey to Purawistata for a mouth-watering Indonesian buffet dinner on the *Dinner with Ramayana Experience*. Then, sit back and delight in the colorful costumes, inspiring music and traditional Ramayana dance, revealing the epic Hindu love story of Rama and his beloved wife, Sita.



DAY 8 | YOGYAKARTA / BALI | Board your comfortable flight to Ubud, Bali and transfer to the acclaimed *Four Seasons Bali at Sayan* for two extraordinary nights. A lush hillside sanctuary nestled along the Ayung River valley, immerse in posh teak-clad suites, tantalizing culinary rituals, floating breakfasts, chef-led Sokasi Cooking School, riverside pools and curated experiences.

This afternoon, stroll through beautiful rice fields to Gulingan Village to experience the art of Balinese cooking on the *Rural Charms of Bali Experience*. Delve into local culture as you prepare herbs and spices for delicious treats, along with rice and vegetables to devour.

DAY 9 | BALI | Savor authentic breakfast flavors in the treetops of the elevated Ayung Terrace before your *Mengwi Temple, Bali Monkey Forest & Tanah Lot Excursion*. Wander through iconic rice fields to sample local delicacies in a Balinese pavilion before visiting the royal 17th-century Mengwi Temple. Once a place of worship, marvel at its surrounding moat and many shrines. Continue to the Sacred Monkey Forest Sanctuary for a playful interlude and conclude your day at the sea rock formation of Sunset Temple at Tanah Lot.

DAYS 10 - 11 | BALI | Immerse in the wonders of Bali at leisure today, head to the rice fields and help the farmers plant rice. For a relaxing day, enjoy a private picnic by the Ayung River, complete with a chef and camp-style kitchen or learn how to make Balinese fare at Sokasi Cooking School.

Celebrate your last night along the southwest sea cliffs of Bali on the *Uluwatu Sunset Kecak Dance & Jimbaran Seafood Dinner Excursion*. One of Bali's spiritual Hindu pillars, explore the 10th-century cliffside Uluwatu Temple. Then, enjoy a traditional Balinese fire dance performance before heading to Jimbaran Bay beach for a seafood barbeque under the twinkling sky.

The following day, board your homeward flight and begin planning your next exquisite vacation enhanced with more delightful culinary surprises.

continued

INSIDER TIDBITS

- The Michelin Green Star awards outstanding restaurants that champion sustainable culinary practices, emphasizing ethical and environmental standards, utilizing recyclable items, eliminating food waste and offering plant-based menus across 34 countries of Asia, with Japan in the forefront.
- Asian cuisines are heavily influenced by the region's history, culture and environment with five main flavors: sweet, sour, salty, bitter and spicy, important to create a balance in preparation, presentation and taste.



JOURNESE' CULINARY RECOMMENDATIONS

CAMBODIA

PHNOM PHEN

Malis Restaurant | A sophisticated setting, savor the preserved heritage and artistry of Master Chef Luu Meng's *Living Cambodian Cuisine* featuring spice-infused elements and fresh ingredients for his signature fish amok, moringa soup and Chreav duck.

NESAT Seafood House | Fisherman rustic meets cozy hotspot, dine al fresco on fresh seafood dishes from grilled pepper crab and steamed fish with lemongrass to barbeque shrimp, clams in wine and amazing NESAT Madness sharing hotpot.

SIEM REAP

Cuisine Wat Damnak | As Khmer tradition unites with French style in three farm-to-table dining ambiances. Savor revolving tasting menus with rich seafoods, meats and plant-based offerings, adorned with edible flowers and seasonal produce.

Mahob Khmer Cuisine | An elegant hotspot near Angkor Wat, revel in à la carte hot stone cooking, innovative small plates and creative plating from pan-fried pumpkin blossoms and prawn mango salad to caramelized river fish.

The Dining Room at Park Hyatt Siem Reap | Spot lighting live cultural performances amid fine décor, celebrate carefully sourced Khmer set menus alongside provincial French cuisine with artistic appetizers, grilled meats and seafood favorites.

Tuk Tuk Foodie Experience & Liqueur Tasting | Enjoy this guided tuk tuk adventure showcasing local flavors. Stop at Sombai Liqueur for a tasting and stroll the Old Market area stopping at the street stalls. Visit Angkor Kyung Yu Road for tastings of exotic fruits and bugs, concluding with a savory Khmer dinner.

HONG KONG

Aberdeen Street Social | Serving a lighthearted mix of classic and modern British cuisine in a chic colonial house, the Michelin star chef creates quick coffee delights, afternoon tea, bar bites, plus a notable brunch including eggs benedict, lobster rolls and brews.

Dynasty at Renaissance Hong Kong Harbourview Hotel | A bespoke wine cellar and harbor views welcome guests to an authentic experience from an eclectic menu with more than 100 dishes from time-honored recipes and interpretations of Cantonese classics.

Komune | This neighborhood hangout offers everything from breakfast and brunch to happy hour and day-long treats, including carefully crafted beverages, generous sharing plates and ultra-cool tunes.

Master Low-Key Food Shop | Boasting rave reviews for its flavorful egg puff (waffles), crispy on the outside and soft inside, sample varieties from golden egg, chocolate and apple to the hot and spicy sausage.

Megan's Kitchen | A trend-setting hot pot restaurant famed for its rainbow meatballs and diverse soup bases including vegetable, congee, soy milk and tom yum koong cappuccino. Be sure to try the pork balls with mango center and black truffle dumplings.

OZONE at The Ritz-Carlton, Hong Kong | Touted as the highest bar in the world, this glitzy 118th-floor rooftop skybar vaunts incomparable views combined with a range of inventive cocktails, delectable Asian tapas and sushi, plus evening DJ entertainment.

Tin Lung Heen at The Ritz-Carlton, Hong Kong | Harbor views abound as you indulge in à la carte choices or signature tasting menus paired with wines from a two Michelin star chef, showcasing refined authentic Cantonese Cuisine including acclaimed dim sum.

Yum Cha | Serving a playful and innovative twist of Chinese cuisine, savor dim sum, tea and signature hot custard buns with character faces, black truffle e-fu noodles and seafood rice soup, captivating diners with frolicsome and artful presentations.



CULINARY TIDBITS

CAMBODIA | For adventurous foodies, try trendy dishes featuring fried crickets, scorpions, tarantulas and more, made with garlic and chilies, available in restaurants, food stalls and Skuon's *Spider Market*.

CAMBODIA | Be sure to sample the national dish amok, a coconut fish curry with fresh coconut milk and spice- and herb-infused mousse-like paste steamed in banana leaf, often served with rice.

HONG KONG | Home to a mega showcase and food festival each December with a taste of delicacies and wine from around the world, discover exhibitors, demonstrations, live shows, games and more.

HONG KONG | Hot Pot or *da bin lo* in Cantonese is a trendy, social tradition. A shared boiling pot of broth is accompanied by everything from sliced beef and chopped radish to dumplings and razor clams.

CULINARY TIDBITS

INDONESIA | Influenced by centuries of the spice trade, Indonesia's Moluccas Islands, once known as the *Spice Islands* for its aromatic plants, is the world's top spice producer of nutmeg and clove, as well as galangal, pandan leaves and more.

INDONESIA | Made with a mix of spices, fish paste, peanuts, peppers or other vegetables, sambal is a signature condiment accompanying many dishes, served as fresh chili or bottled sauce.

JAPAN | With its large range of gourmet rankings, Japan has more than 650 Michelin star restaurants, 29 three stars and more than 220 in Tokyo - more than any other city in the world.

JAPAN | For a formal and elaborate experience of Japanese haute cuisine, a *kaiseki ryori* meal is served in specialized restaurants and offers an artful approach of multiple courses harmonizing both regional and seasonal ingredients.



KAISEKI RYORI



HUJAN LOCALE



KAYUPUTI

INDONESIA

BALI

Ginger Moon Canteen | A relaxing setting on Seminyak's *Eat Street*, savor a modern twist on Asian-Bali fusion featuring Peking duck, prawn dumplings, beef rendang pizza and chicken curry.

Hujan Locale | This two-story venue boasts a chic vibe and tableside crafted cocktails, showcasing a grazing menu with grilled octopus, braised lamb and lobster dumplings with Padang chili sauce.

Kayuputi at The St. Regis Bali | An oceanside setting, Chef Agung Gede masters ultra-creative French- and Japanese-inspired haute cuisine, from foie gras and seafoods to soufflés and epic desserts.

Kojin Teppanyaki & Omakase Restaurant | This Japanese, bistro-chic, teppanyaki-style restaurant utilizes curated ingredients for an interactive dining journey and chef-selected mains.

Mama San | A sleek fine dining bi-level gem with oversized leather sofas, lively ambience and terrace bar, sip crafted cocktails or curated wines, savoring mouth-watering Asian-inspired tapas, Indian curry, grilled specialties and vegan dishes.

Pica South American Kitchen | Intimate and laid-back, this trendy hotspot serves well-plated Peruvian cuisine such as ceviches, empanadas, oysters and Australian beef, as well as a seafood paella for two, plus signature wines and cocktails.

LOMBOK

Ashtari | Vaunting epic landscape views and a *Real Food* menu made from locally sustained sources, celebrate organic Indian and Indonesian cuisine with hormone-free meats, free-range chickens, handmade seasonings, yogurts, breads and beyond.

El Bazar Café & Restaurant | A Moroccan-styled open-air venue, savor fresh caught fish and farm-to-fork ingredients to create Mediterranean dishes such as a mezze platter, lamb shank and seafood carpaccio, with a coffee martini.

Laut Biru | An alluring beachfront setting, drink and dine under the trees from sunrise to sunset on Western, Asian and local fare including calamari salad, beef rendang, chicken sate, gado gado and homemade cheesecake.

JAVA ISLAND

Dinner with Ramayana Dance | A memorable night of culture and heritage, savor an Indonesian dinner, followed by colorful costumes and traditional Ramayana dance performances, telling the epic Hindu love story of Rama and his beloved wife, Sita.

Kertanegara Restaurant | Serving a mélange of Indonesian and Chinese fare in a rustic setting, immerse in colorful lights and live music with mouth-watering seafoods and grilled dishes.

JAVA ISLAND *CONTINUED*

Mediterranea Restaurant by Kamil | With ecological practices and culinary traditions, enjoy exquisite French cuisine from delectable mains, pastas and pizzas to bakery creations in a courtyard setting.

ViaVia restaurant | Savor clean wholesome food at this popular happy eating eco-restaurant featuring a World Kitchen menu filled with organic ingredient-filled dishes, cage-free eggs, gluten-free breads, vegan options and blackboard specials.

SUMATRA ISLAND

KINOL Bistro Padang | Buzzing with Western influences, live music and drinks set the mood for this cozy hangout serving tapas, burgers, soups, rice and pasta plus steaks, fish and chips and Asian plates.

Soto Minang Roda | Perfect for a quick or casual meal, enjoy soto padang with beef and spices, various rice dishes and meatballs, and crispy chicken with sambal for a taste of Sumatra.

JAPAN

FUKUOKA

Sashi Pakwaan | Meaning “royal cooking” in Hindi, savor an array of authentic, chef-prepared Indian dishes with delicate flavors including curries, tandoori and tikka plates. Plus, enjoy nightly entertainment.

HAKONE

Amago Chaya | A must-see national park setting complete with hot springs, partake of the signature eggs that turn from white to black when cooked in the geothermal waters and are believed to extend your life by seven years.

Yuba-don Naokichi | Utilizing special hot spring water known as the *Princess of Waters*, indulge in an intimate, riverbank restaurant, famous for its bonito stock soup bowl of Yuba served in a small earthen pot with dashi and egg over rice.

HOKKAIDO

Hamaichiban | With rustic wood ambience, enjoy the freshest fish from Nemuro's local market. The natural flavors stand out by grilling Hokkaido scallops, live uni, crabs, oysters and more.

Soup Curry Shabazo | Known for its creative curry soups including the famed mutton broth with homemade Menya Nanabei ramen noodles, the restaurants also features beef bone, tomato and dried sardine options along with seven levels of spiciness.

KANAZAWA

Chiibo Okonomiyaki | Situated on the sixth floor of the Forus Kanazawa building, this is the ideal place to try okonomiyaki, a popular savory grilled cake topped with meat, seafood, okonomiyaki sauce, aonori, pickled ginger and more.

continued

JAPAN *CONTINUED*

KYOTO

Café Hassui at Suiran, a Luxury Collection Hotel, Kyoto | Savor a leisurely afternoon along the Hozu River, shaded by the natural lush canopy while engaging in traditional Japanese high tea with 24 flavors, together with tasty sweets, drinks, and light meals with enchanting views of Arashiyama.

Kikunoi | A unique venue whose interior and Kyo-Kaiseki-style menu changes with the seasons to reflect nature through flower arrangements, artwork, color and tableware, this restaurant treats each ingredient and dish as a reflection of the rich traditions.

Kikyo Sushi Sake Bar | A third generation family restaurant, this extraordinary venue features a sushi Fuji plate with eight types of sushi, seared bonito with a secret ponzu-sauce, a sashimi assortment, and mackerel sushi, paired with a fine sake.

Tea Ceremony & Nishiki Market Walking Experience | Begin with an authentic matcha green tea ceremony at Fukujuen, a long-established tea shop, then explore the Nishiki Market with a vast selection of ingredients to pique your interest.

Teppan Tavern Tenamonya | This intimate, homestyle restaurant serves a variety of traditional Japanese soul food including Wagyu beef, fresh seafood, chicken and vegetables, plus their signature okonomiyaki for a gracious, memorable evening.

OSAKA

Brooklyn Parlor | With a hip New York vibe, this below street-level restaurant, bar and bookstore delights patrons with evening entertainment plus chic American-style food including creative hamburgers, steaks, chicken, seafood and pastas.

Endo Sushi | Located in the Osaka Central Fish Market, sample the early morning catch with a chef-selected five-piece omakase or jyo-maze featuring the delectable otoro sushi. Choose from different plate offerings or create your own dish at this popular 20-seat shop.

Hanagatami at The Ritz-Carlton, Osaka | An epicurean oasis complete with conceptual décor, garden, and talented chefs, indulge in five varieties of Japanese cuisine: sushi, sumibiyaki, kaiseki, teppanyaki and tempura with the finest ingredients.

Matsusaka Yakiniku M | An acclaimed Japanese-style barbecue chain, sip yuzu saki as you dine in sophisticated style on a signature melt-in-your-mouth Matsusaka beef paired with garlic rice and different cuts of beef and fish you can sizzle on the table grill.

TOKYO

Joël Robuchon | Set in a custom-built French Château in the Yebisu neighborhood, discover renowned three Michelin star mastery, fusing Japanese ingredients with French cooking styles to create a classic menu full of flavors, including his trademark dessert trolley.

Kanda | The essence of Japanese gastronomy with innovative bites that still respect the natural flavors of the ingredients, this three Michelin star venue serves silky tofu with caviar, umami abalone over somen noodles and pressed sushi with horse mackerel.

Kyūbey | A lively sushi hot spot in Ginza since 1935, this highly sought-after restaurant serves chirashi- and nigiri-style dishes. Savor a chef-chosen omakase dinner or kaiseki, a traditional multi-course Japanese meal with sashimi, grilled fish, sushi assortment and soup.

Gucci Osteria | Set in Ginza and the latest installment with the philosophies of Chef Massimo Bottura, discover modern Italian cuisine combined with niche products of land and sea from across Japan including the signature "Parmigiana that wants to be a Ramen" dish.

New York Grill at Park Hyatt Tokyo | Contemporary and chic, revel in dramatic views from the 52nd-floor location as you choose from an expansive wine list, selection of prime beef, market fresh seafood and poultry roasted to perfection, with a sweet chocolate fondant finale.

PomPomPurin Café | Created after a yellow golden retriever, this colorful Sanrio character-themed café offers small, mascot-shaped plates such as fluffy souffle omurice, chicken coconut curry and roast beef bowl, plus a variety of adorable desserts and souvenir shop.

YOKOHAMA

Azamino Ukai-Tei | Nestled in a museum-styled inn, indulge in chic French flavors infused with Japanese flair at this Michelin star restaurant, savoring teppanyaki-style Kobe beef dishes, noodles and seasonal seafood, before strolling the beautiful garden.

Sanrio Café | Dedicated to Japan's favorite cartoon feline, delight in this kitchy kitty house café featuring kitty's signature apple pie, specialty coffee drinks adorned with the iconic character, plus delight in kitty cakes, sandwiches and waffles, along with themed goods.

Sagami at Yokohama Bay Sheraton Hotel & Towers | Inspired by a ship stateroom, indulge in teppanyaki steakhouse bliss featuring Wagyu beef, fresh seafood and vegetables theatrically prepared before your eyes as you savor the views of the city, with a sweet Hokkaido cheesecake and ice cream finale.

continued



TEA CEREMONY & NISHIKI MARKET WALKING EXPERIENCE



NEW YORK GRILL



AZAMINO UKAI-TEI



POMPOMPURIN CAFÉ



CHIBO OKONOMIYAKI



DINING IN THE CLOUDS



NAGISA JAPANESE RESTAURANT



ITHAA UNDERSEA RESTAURANT



CHEF'S GARDEN TREEHOUSE



GULAB JAMUN

MALAYSIA

BORNEO

Fat Kee Seafood Restaurant | Favored by locals and tourists alike, enjoy tomato- and tom yam-based fish soups with customized spices, along with fish cakes, delicious seafood and noodle dishes.

Nagisa Japanese Restaurant at Hyatt Regency Kinabalu | A sensory dining experience set within authentic Japanese ambience, sip fine sake as you witness live sushi and teppanyaki plates being made, with scenic South China Sea views.

Restoran Original Sarawak Kolomee | Cooking is like love is the core of this family-owned eatery, featuring kolo mee noodles with pork, plus veggie, egg and rice plates, meatball and sausage sides.

KUALA LUMPUR

Dining in the Clouds | Towering 925 high, savor a feast in the sky as you marvel at the breathtaking 360° city views from the revolving Kuala Lumpur Tower restaurant and its delicious buffet including international delicacies and local dishes.

La Bodega | Set in the bustling Bangsar District and dedicated to authentic Spanish gastronomy, discover traditional tapas, mouth-watering mains, pastas and pizzas, fresh seafood and signature Valenciana paella, paired with an impressive wine menu.

Li Yen at The Ritz Carlton, Kuala Lumpur | Masterfully prepared and beautifully plated, celebrate bespoke ambience with curated signature Chinese classics from Chiu Chow cuisine to traditional barbecued specialties, dim sum and variety of teas and rice wines.

Tamarind Springs | Engulfed by nature's beauty, revel in exquisite Vietnamese, Cambodian, Laotian and Thai plates, such as seafood watermelon soup, crispy soft shell crab and salmon with Asian pesto.

LANGKAWI ISLAND

Pia's the Padi | Tranquil open-air dining overlooking paddy fields, this casual venue serves Western, Asian and local fare from beef rendang and seafood marsala to curry dishes and mango dessert.

The Cliff Langkawi | Perched on a cliff overlooking the Andaman Sea, drift into the sunset with exotic cocktails and innovative Western and Malaysian fare with a twist for flavorful appetizers and grilled favorites.

PENANG ISLAND

Auntie Gaik Lean's Old School Eatery | Creative dishes designed from decades-old recipes offer a Peranakan dining experience, featuring signature curry dishes at this George Town gem.

Jawi House | Serving Indian, Chinese and Malay flavors and traditions, delve into welcoming heritage cuisine from locally sourced gardens and rainforests, utilizing an array of flowers, herbs and spices.

MALDIVES

Baraabaru at Four Seasons Resort Maldives at Kuda Huraa | Experience sophisticated dining with torch-lit lagoon deck seating and tandoori bar. Revel in homestyle classics emphasizing seafoods and curries.

Chef's Garden Treehouse at Park Hyatt Maldives Hadahaa | Overlooking the shore up amid the trees, immerse in mindful dining with all plant-based menus sourced from the hotel's organic garden and atoll to create multi-course plates for a unique dining event.

Ithaa Undersea Restaurant at Conrad Maldives Rangali Island | Five meters below the ocean, dine underwater on sublime fusion menus with fine wines as this all-glass aquarium-style marvel providing 360° reef views teeming with marine life for a once-in-a-lifetime evening.

Kitchen at W Maldives | Savor international modern fare with an elegant twist, open all day for semi-buffet breakfast, well-crafted lunch and à la carte dinner menu, complete with live cooking stations, wine safe and feet-in-a-pool seating.

Sala Thai | Offering courtyard dining, this intimate restaurant provides generous plates of authentic Thai fare including soups, stir-fried dishes, curry-pots, noodles, fruit smoothies and sweet homemade ice cream.

Symphony Lagoon | Family-friendly bistro-style dining at its finest, unwind in casual indoor, outdoor garden or a candlelit beach dinner with favorite Western, Chinese and local dishes from soups, pasta and noodles to seafood and grilled options.

CULINARY TIDBITS

MALAYSIA | For a true taste of authentic Malaysian food, head to a local Hawker Center. Found countrywide, these open-air food complexes offer a wide range of cuisines and food options, with skillful presentations.

MALAYSIA | Considered the national dish ideal for any meal, nasi lemak is a fragrant rice cooked in coconut milk with pandan leaves, commonly served with sambai, eggs and anchovies, plus a heartier version with chicken or beef.

MALDIVES | Gulab jamun, a round spongy cake-like doughball made from milk solids and semolina, then soaked in sugary syrup, rose water and spices until soft, is a celebrated must-try Maldivian dessert delicacy.

continued

SINGAPORE

Afternoon Tea at Raffles Singapore | A timeless tradition celebrated amid striking colonial setting in Raffles Grand Lobby, sip and savor an afternoon tea complete with sweet and savory treats and a selection of bespoke teas and coffees.

Burnt Ends | This modern, Michelin-star barbecue serves up bold Australian flavors with a rustic charred-wood vibe and open kitchen. Sip curated wines or artisanal brews along with daily must-try menu offerings from the celebrated chef.

Candlenut | Offering refined tastes and techniques preserving Peranakan food traditions, immerse in one-bite dishes, Waygu beef and tiger prawns at this serene Michelin-starred venue.

Empress | A refined riverfront setting, dine indoors or al fresco on time-honored Chinese fare. Savor five-course signature sharing menus, special Empress Evenings and extensive wine list.

Imperial Treasure Super Peking | Make reservations for the prized roasted Peking duck, baked lobster or sautéed crab claw at this elegant restaurant. Discover a range of authentic Chinese delicacies, vegetarian plates and chef's recommendations.

Jumbo Seafood | Honored for their chili crab, salted egg prawns and crispy fried squid, enjoy creative signature seafood dishes, meats, sauces, soups and more from an expansive set menu for group gatherings and à la carte offerings sure to please.

Liao Fan Hawker Chan | The world's first Hawker to earn a Michelin star, Chef Meng keeps it fresh and simple to attain his signature flavor and consistency for his acclaimed soya sauce chicken rice and noodle dishes, a must try for all.

New Ubin Seafood | With a casual industrial vibe, delve into a modern eclectic menu of sumptuous seafoods, Western and Asian plates from Indian biryanis to signature Heart Attack Fried Rice.

Odette | Generationally inspired, Chef Royer masters the art of French dining. With three Michelin stars, ultra-modern interior and glass-encased kitchen combined with dramatically plated courses and tasting menus, a world-class experience awaits.

Origin Grill at Shangri-La Singapore | Focusing on mindful eating with ethically sourced foods, this acclaimed upscale restaurant offers sustainable farm-to-table menu ingredients, bespoke Waygu-sourced beef from Japan and harvested seafoods.

Rang Mahal | Fill your palette with superb Indian cuisine, boasting an acclaimed wine list and curated dishes. Taste signature fare infused with refreshing flavors and ingredients, plus enjoy a lunch buffet with live cooking stations.

Samy's Curry Restaurant | A family-run jewel, savor legendary Northern and Southern Indian recipes. Sample fish head curry, masala chicken and mysore mutton or tempt your palette with tandoori prawn and rasmalai, a sweet creamy dessert delicacy.

CULINARY TIDBITS

SINGAPORE | Home to the first Michelin-starred street stalls, Singapore's Hawker centers are complexes vital to the local foodie scene and are the perfect place to sample a variety of bites.

SINGAPORE | Considered Singapore's national dish, Hainanese chicken rice is made with curried jasmine rice with chicken and braised gravy whose recipe originates from Chinese immigrants.

THAILAND | Although a big tourist draw today, many floating markets were once the only means to sell crops and goods in both regional and international waterways, but remains a favored means of trade. Be sure to partake in a day tour for this experience.

THAILAND

BANGKOK

Eat Me's | A sleek, two-story bar, restaurant and art gallery, experience bold gastronomic creativity merging innovative global flavors and ingredients. Savor well-balanced dishes from Alaskan scallops and caviar to truffle risotto, Australian lamb and Waygu beef.

Nai Mong Hoi Thod | An unassuming shophouse-style restaurant in Chinatown, grab a table outside to sample acclaimed street food-style dishes featuring crispy mussels and oyster omelet with crab fried rice.

Nusara | Discover Colorful Thai Cuisine from Chef Ton's passion for cooking with playful bites and family-style mains. Combining generational recipes with modern influences, delight in extraordinary tasting and sharing plates with superb wine pairings.

Supanniga Eating Room | Exuding industrial-chic vibes overlooking the Chao Phraya River and Wat Arun, celebrate rooftop seating, long bar and superlative family recipes including signature Chinese cabbage, pork belly with herbs, curries and more.

Thai Cooking Class | Savor the delights of Thai cooking in a kitchen-garden setting with an experienced chef, learning about local herbs and ingredients to create authentic dishes, then enjoy your delicious lunch.

CHIANG MAI

Khantoke Dinner | For an enchanting evening, indulge in a feast of northern Thai delicacies served Khantoke-style at low tables as you enjoy a delightful cultural dancing performance complete with vibrant costumes and festive music.

The Riverside Bar & Restaurant | Embrace casual vibes along the Ping River at this spirited landmark gathering spot. Discover indoor and outdoor dining from Thai to international plates, craft brews, live music and nightly diner cruise options.



NUSARA



AFTERNOON TEA AT RAFFLES SINGAPORE



LIAO FAN HONG KONG SOYA SAUCE CHICKEN RICE & NOODLE STALL



BURNT ENDS



KHANTOKE DINNER



continued



CULINARY TIDBITS

THAILAND | A staple for thousands of years and a crucial global export, rice is vital to the Thai culture and is included in virtually all meals no matter the shape or form, or how it is cooked.

VIETNAM | A popular dessert option on a hot summer day is a *ché ba máu*, a colorful layered dessert made with mung and red beans, pandan jelly, and topped with shaved ice and optional coconut crème. Plus, sample the national dish and favorite street food, *Pho*, a soup made with broth and rice noodles, sliced beef or other protein, and topped with herbs, vegetables and lime wedges for a zesty flavor.

VIETNAM | For an immersive day experience and to find specific vendors, visit Hanoi's Old Quarter. The streets are named after food specialties or goods. Find fish sauces on *Hang Mam*, visit *Hang Doun* for sweets, *Hang Dao* for silks and *Hang Giay* for shoes.

THAILAND CONTINUED

CHIANG RAI

Chiang Rai Night Market | Bring your appetite to this popular market for authentic Thai hot pot. Filled with broth, vegetables, noodles, chicken and more, partake in this iconic steamed dish and enjoy entertainment for a fascinating experience.

Moommai Restaurant | A celebrated traditional family-run venue with a tropical garden, feast on delectable northern Thai specialties and Chinese-inspired dishes as a guitarist plays folk music.

KOH SAMUI

Benzo Sushi Bar & Grill | A cozy space with a welcoming vibe and live music, delight in Japanese favorites. Enjoy meat and vegan options, sushi plates paired with sake and homemade cheesecake.

Jahn at Conrad Koh Samui | A celebrated steakhouse with stunning gulf views, delight in a bespoke dining experience. Integrating luxe ingredients with authentic Thai flavors, savor everything from Wagyu beef and Thai classics to coconut crème brûlée.

Krua Bophut | On Fisherman's Village seafront, dine to gentle waves and sweet beach music. Celebrate superb Thai cuisine including signature appetizers, meat and seafood mains served with Panang curry, finishing with deep fried ice cream.

Samui Seafood Grill & Restaurant | Set amid lush scenery, this noteworthy restaurant features a vast collection of flavorful seafood dishes including seasoned lobster, red curry king prawns, plus Italian and international cuisines with live music.

PHUKET

La Gritta Italian Restaurant | Premier fine dining at its best, delight in traditional Italian fare with stunning Patong Bay views. The chef creates farm-to-table bites from appetizers, gourmet pizzas and signature pastas to delectable mains and cannolis.

Pad Thai Shop | Touted as the best in Phuket, patrons can't get enough of this modest roadside noodle dish. Masterfully prepared, expect delectable variations on this national dish as well as savory stews and other tasty dishes.

Siam Supper Club | Helmed by Chef Hands, this upscale vintage restaurant offers a classic New York-style steakhouse menu of sustainable ingredients. Sample daily specials, raw bar, wine cellar, signature espresso martini and evenings of live Jazz.

VIETNAM

DA NANG / HOI-AN

Bep Cuon Danang | Specializing in wrap-and-roll-dishes, this charming restaurant offers a variety of Vietnamese favorites from mouth-watering spring rolls, and bun cha pork to rice pancakes and prawns with lemongrass.

Cooking in Tra Que Vegetable Village | Bicycle to Tra Que village, for a day of gardening activities including preparing the land, sowing the fields and picking vegetables before a relaxing foot soak, helping the host family prepare lunch and enjoying a cooking class.

Fatfish Danang | With passion and simple fresh ingredients, delight in good vibes and contemporary Mediterranean, international and seafood cuisine. A riverbank location, savor in-house bakery treats, organic produce, fresh-caught fish, craft beers, pizzas and more.

Madame Lan Restaurant | Along the Han riverbank, dine in style on an extensive menu of regional flavors and traditions from grilled meats and seafood, rice and noodle dishes to hotpots, salads and sweet pudding.

HANOI

Chả Cá Thăng Long | Focusing on a traditional classic meal with a zeal for flavor, taste the culture in this family-run restaurant and its signature fishcakes, stir-fry noodles, fish-head soup and caramel cream dessert.

Red Bean Restaurant | Adorned with rich fabrics and soft lighting, enjoy casual fine dining at its best. Choose from Vietnamese set menus, à la carte, vegetarian and international offerings, plus cooking classes and food tours.

The Hanoi Social Club | Set in a rustic-chic centuries-old villa in the Old Quarter, commune with friends for all-day Pan-European dining options including café fare, vegetarian plates, pastas, burgers and cocktails with live music in the evening.

HO CHI MINH

Bánh Mì Hồng Hoa | A uber-popular sandwich shop, sink your teeth into a combination of Vietnam and France rolled up in a crusty baguette stuffed with different meats, vegetables, spices and dab of chili sauce.

Bún riêu Nguyễn Cảnh Chân | An unassuming noodle shop known for their big bowl of authentic vermicelli soup with sea crab and tomatoes, indulge in friendly homestyle cooking unlike any other.

The Refinery French Bistro & Wine Bar | Adorned with colonial remnants, custom furnishings and a garden terrace, reserve your table for refined French brasserie favorites from an à la carte, set menu or blackboard specials and curated wines for a pleasant experience.