watercolours

ISSUE 12 | March 2017

KDN: PP15600/01/2013(031621)



SPICE AND ALL THINGS NICE

Tropical Spice Garden

Mark Ng's Food Tours

Community & Environment Care

CONTENTS

ISSUE 12 I March 2017



THE COVER

Eat, explore, and experience Penang's spice offerings.

All materials published remain the property of E&O Berhad. No part of this publication may be reproduced, stored in a retrieval system, or transmitted in any form nor by any means - graphic, electronics, mechanical, photocopying, recording - without prior written permission of the publisher. Every effort has been made to ensure the credits accurately comply with the information supplied.

04 Spice and All Things Nice

08 Penang Personality

12 Food Review

17 E&O Property Showcase

21 E&O in the Central Region

23 E&O in the Southern Region

24 Kid's Korner

26 Straits Quay Updates

28 STP Community News



Spice and All Things Nice
Treat yourself to a sensorial experience of tropical flowers, herbs, and spices at the Tropical Spice Garden.



Penang Personality
Join Mark Ng's food tours to sample some of George Town's most satisfying eats and meet the people who form the backbone of the city's food scene.



An Homage to Penang's Built Heritage
Ariza Seafront Terraces delivers a unique Straits-eclectic aesthetic complete with inspiring sea views.

PUBLISHER
Eastern & Oriental Bhd (555-K)
Level 3A (Annexe), Menara Milenium
8 Jalan Damanlela, Damansara Heights
50490 Kuala Lumpur, Malaysia

T 603 2095 6868 **F** 603 2095 0231
E corp.comm@easternandoriental.com
www.easternandoriental.com

PRINTER
Delimax (M) Sdn Bhd (261418-M)
2, Solok Sungai Pinang 4
11600 Penang, Malaysia

T 604 890 5426

E&O
EASTERN & ORIENTAL
BERHAD

KUALA LUMPUR
Head Office & Sales Gallery
Level 3A (Annexe), Menara Milenium
8 Jalan Damanlela, Damansara Heights
50490 Kuala Lumpur, Malaysia

T 603 2095 6868
F 603 2095 9898

PENANG
The Sales Gallery & Show Units
Seri Tanjung Pinang
Tanjung Tokong
10470 Penang, Malaysia

T 604 891 8000
F 604 891 2525

JOHOR
Avira Sales Gallery
No.1 Jalan Medini Timur 15
Bandar Medini Iskandar Malaysia
79250 Iskandar Puteri
Johor Darul Takzim, Malaysia

T 607 509 6868
F 607 509 7878

LONDON
Eastern & Oriental PLC
13th floor, Landmark House
Hammersmith Bridge Road
London, W6 9DP

T 44 (0)203 837 0000

FEATURE









SPICE AND ALL THINGS NICE

Treat yourself to a sensorial experience of tropical flowers, herbs, and spices at the Tropical Spice Garden.

No Asian kitchen is complete without a stash of spices, used as marinades or flavourings in the dishes we grew up eating. Cinnamon, star anise, ginger, galangal, pepper and chilli are among those that feature commonly in recipes from stir-fries to soups, braises to stews. They are easily available in dried forms and some are sold fresh, but if you want to see, touch, and smell these flavoursome ingredients in their natural form, make a trip to the Tropical Spice Garden in Teluk Bahang.

Sprawled across eight acres of a former rubber plantation and located about 3km from Lone Pine Hotel, the award-winning garden welcomed its first visitors in November 2003 and now ranks as one of the island's biggest crowd pullers.

CLOCKWISE FROM TOP: Visitors admiring the giant lily pads at the Water Garden; one of Penang's top attractions, the Garden draws both local and foreign visitors; get up close with a myriad species of flora and learn more about each through the audio guide.

Many of the original rubber trees have been kept on site, and the garden landscaped around them to create a habitat for over 500 species of tropical plant varieties. You would want to take your time strolling among the lush greens and occasional flowering shrubs, which surround soothing water features or flank easy jungle trails. A comprehensive walk around the garden can take up to three hours, whereas the Express Tour can be completed within 45 minutes.

There are four sessions of guided tours daily but if you prefer a free-and-easy approach, do a self-tour with the audio guide that's included in the admission fee. Available in seven languages, it will talk you through the garden's key highlights.

Start at the Water Garden, where giant lily pads provide some shade for the fish swimming underneath, before you enter the Heart of the Garden – The Rainforest, a slice of an ancient ecosystem where a myriad flora and fauna flourish. Species are identified by both their scientific and generic names, and indicated on plaques that are easy to spot while the audio guide provides further details.

At the Spice Terraces, you will be surrounded by plants that are harvested for their shoots, fruits, or roots as spices, as well as a variety of herbs. Nutmeg, turmeric, ginger, Asian pennywort, and cinnamon grow alongside reputed aphrodisiacs Tongkat Ali and Kacip Fatimah, and lesser-known herbs such as the Sabah Snake Grass and Black Face General.







CLOCKWISE FROM TOP: Trace the spice journey around the world; see, touch, and smell spices that are popularly used in the region. **FACING PAGE, CLOCKWISE FROM TOP LEFT:** Enjoy herbal infusions at the Tea Kiosk; at the Poison Garden, detailed information can be gleaned from these 'open books'; find a wide range of spice-enriched products at the gift shop; an installation art piece, featuring hand-painted batik, that reflects the fragility of nature.

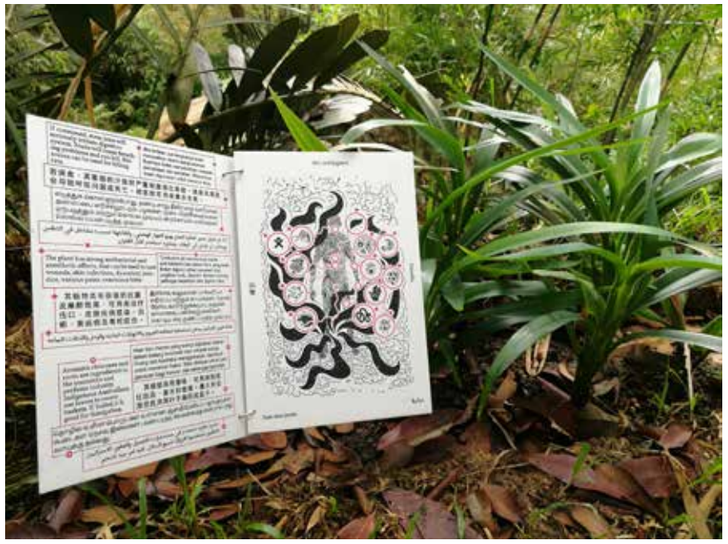
So how did these come to be such an integral part of this region's culture and cuisine? Find out at the Spice Globe – Early Spice Wars section, which details the early days of the spice trade, complete with a giant globe that traces the journey.

From there, a short and slightly uphill walk leads to the Bamboo Garden and Tea Kiosk, a restful setting where you can take a breather while rehydrating with complimentary teas brewed from herbs that grow in the garden. Take a moment to let the serenity sink in before legging it to the nearby Poison Garden, a unique and almost poetic showcase on the medicinal properties and health benefits of various plants, and the adverse effects of incorrect usage.

The information is presented in the forms of books resting on stands, with text written in five languages – English, Bahasa Malaysia, Chinese, Arabic and Tamil – and accompanied by elaborate illustrations. From a distance, the open manuals resemble butterflies flitting among trimmed hedges while recycled wooden planks cut a winding pathway through, making for an ethereal scene that makes it easy, enjoyable even, to digest the facts.

A more interactive experience can be had at the Cooking School, where classes are held six days a week and kept to no more than 10 people per session. Learn the Best of Malay Cuisine, Cook Like A Nyonya, wok up Tropical Thai delights, or master the Spices of India. After the class, feast on the fruits of your kitchen labour.









Non-cooks can head to the Tree Monkey Restaurant to lunch on Asian favourites. Sit at the outdoor patio when it's not too hot out, to enjoy the sea views and breeze. Before you leave, pop by the gift shop and take home teas, soaps, bath salts or essential oils derived from or infused with tropical spices and herbs, as mementos of a day well spent on the spice trail.

Tropical Spice Garden is open from 9am to 6pm daily (last admission is at 5.15pm). Guided tours are scheduled for 9am, 11.30am, 1.30pm, and 3.30pm each day; there are also Children's Tours and Night Walks. For more information, visit http://tropicalspicegarden.com







FROM CHILDHOOD CHEER TO CAREER CHOICE

Join Mark Ng's food tours to sample some of George Town's most satisfying eats and meet the people who form the backbone of the city's food scene.















CLOCKWISE FROM TOP: Mark Ng can tell you a lot about Penang's culinary scene; piping hot samosas are an anytime snack; Ali Bubur Kacang is a 70-year-old stall that has changed hands multiple times. **FACING PAGE:** Join Mark's evening tours to sample Little India's best street food.

It's past 3pm but Mark Ng is just sitting down for his lunch of biryani rice with *ayam ros*, deep-fried chicken in a mild curry. "This is damn on," he gushes while tucking into what he describes as a "pimped up version of biryani" that contains a lot of spices. "The Middle Eastern version is quite mild in taste whereas this is chock-full of flavours, which shows an Indian influence, a reflection of the people who have come through this part of the world." He gestures to the man flipping *roti jala* at the griddle, pointing out how rare it is to find the lattice crepe made freshly upon orders and at an Indian Muslim stall no less – the rolled-up pancake, he explains, is of Peranakan Jawi origins.

As we sip mugs of hot *teh halia* (ginger milk tea), a fragrant Ceylonese blend with a good dose of heat, Mark fills us in on the history of this stall: Ali Chapati Corner has been around for 28 years and is now managed by its second-generation owner. Parked kerbside along one of the main thoroughfares within George Town's Little India, the typical visitor would have walked past without a second glance as the colourful enclave is well populated by similar-looking food stalls.

How do you know which ones are worth stopping by for a meal? Join Mark's food tours, which the Penang native runs under Simply Enak, a company he co-founded in 2011. A standard tour takes about four hours and there are two daily, with the evening tour focusing on street food.

After Ali Chapati Corner, we move on to an unnamed stall fronted by colourful plastic trays of fritters, with more swimming in a wok of bubbling oil. Mark recommends the samosas, triangular pastries stuffed with a savoury fillings like spicy sardines with heaps of fragrant onions, and chunky chicken and potatoes curry. Are these the best samosas in Little India? "There's no such thing as the best," Mark says pragmatically, "as everyone has different preferences…just because I like it doesn't mean that you will."









Mark packs a few pieces of the samosas to go, which he presents to the affable owner of the next stall, Ali Bubur Kacang. As they exchange banter like old friends, Mark remarks that the stall has been around for some 70 years and changed hands numerous times, but maintained the same recipes. Regulars come for the sweet green beans porridge thickened with glutinous rice, a concoction that's creamy without cloying, and a special coffee enriched with 11 secret herbs.

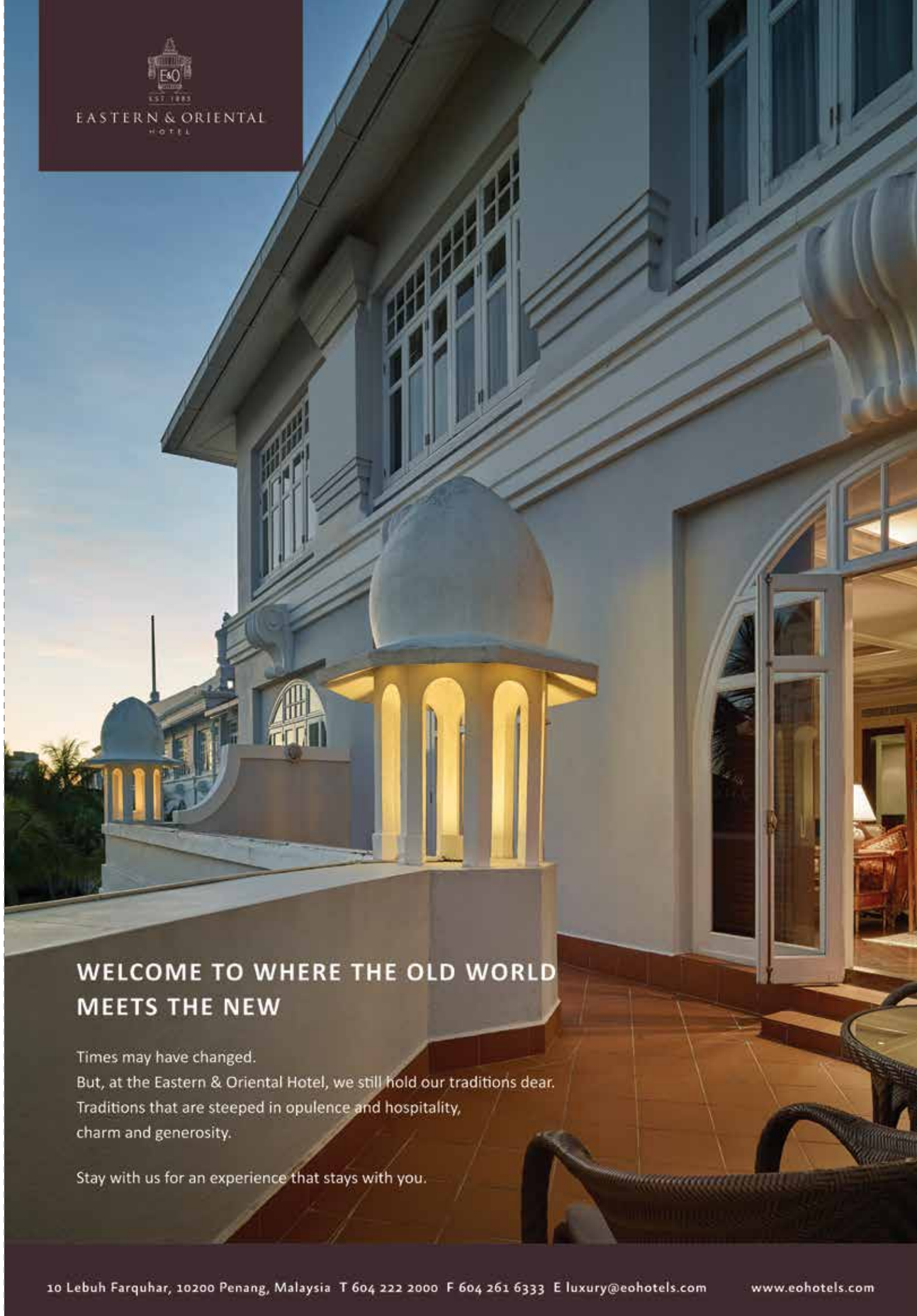
These are the kind of places that are close to Mark's heart, and the food he grew up eating. Besides satisfying bites, what's more important to him are the people behind them. "We are very lucky to be able to enjoy such a variety of food. But we have to ask, how did these dishes get here? Who brought them here, and at what price? What sacrifices did they make, what hardships did they go through? The people, the community, their stories…that's what I'm most interested in," he says.

Mark's tours, therefore, are not about eating non-stop but involve a lot of walking and sightseeing while he fills you in on Penang's history and heritage. That, for example, Little India used to be a hub for the local spice trade, and that the bright yellow splotches on the ground is a turmeric water mixture, a daily blessing ritual practised by business owners. If you're looking to buy spices, he may recommend Mohamed Meera Sahib at Lebuh Penang, a third-generation importer, exporter, wholesaler and retailer of spices, herbs and dates.

Clearly, there's a lot more to what Mark does than just feeding tourists good food. In fact, he has his fingers in several culinary pies: He organises a quarterly thematic pop-up dining experience, operates a weekday lunch delivery service called Galactic Meals, wants to start a cocktail class with KDU Penang that embraces local ingredients, and is working on a documentary about the people who make up Penang's food community. On a personal note, he wants to document his late Nyonya grandmother's recipes, which she had passed on to Mark's father.

For now, it's still the food tours that take up most of Mark's time – some weeks, the tours are booked out every day – but he's not complaining. "I really enjoy doing it as Penang is my home… it's like bringing guests to your own backyard to meet your friends."

For more information on Mark Ng's food tours, go to https://simplyenak.com/





SPICE SENSATIONS

Treat your taste buds to Penang's culinary gems at Sarkies Corner.

Penang's reputation as a food mecca precedes itself, and Sarkies Corner at the Eastern & Oriental Hotel upholds that esteem with an a la carte menu that showcases iconic local eats and Western delights. The former includes dishes that reflect the island's diverse make-up, marked by the tastes and textures of Malay, Chinese, Indian, and Peranakan cuisines. While each culture has its distinct flavours, one theme binds them together: The use of spices such as chilli, turmeric, cinnamon, cloves, ginger, candle nuts, and tamarind.







At Sarkies Corner, your spice-enriched experience will start off well with Beef Rendang, which features tenderloin chunks slow-cooked over a low fire to seal in all the flavours. Coconut cream lends to the thick sauce, while kaffir lime leaves and lemongrass balance up the spices. You'll be asking for more of the pandan-flavoured steamed jasmine rice that accompanies this highly-satisfying dish.

The same rice can be enjoyed with Chicken Curry Kapitan, a Peranakan favourite that's just as varied in its use of spices but with the heat pared down to suit milder palates. Can't get enough of the fluffy grains? You won't go wrong with the Nasi Lemak, a complete meal on its own that pairs creamy coconut cream rice with a prawn sambal, crunchy cucumber, toasted peanuts, and crispy *ikan bilis*.

Those who want something lighter can opt for Prawn Mee, one of Penang's must-try noodle dishes that's highlighted by a spicy-savoury broth. Sarkies Corner's version uses a mix of yellow noodles and vermicelli, topped with three large and juicy prawns.

Seafood lovers will also enjoy the Thai Seafood Bisque, an appetising starter with a tom yam base that's thickened with roux and cream, and blended to a silky consistency. The vivid orange bisque is further enhanced with kaffir lime leaves and galangal, and topped with succulent scallops and prawns skewered through a stalk of lemongrass.

All of these dishes are available for all-day dining, so you can be assured of a rewarding meal anytime, Sarkies Corner makes it a point to be MSG-free and uses only housemade cooking pastes, which are all made fresh daily.

SARKIES CORNER
Eastern & Oriental Hotel
10, Lebuh Farquhar, 10200 Penang
T 604 222 2000
www.eohotels.com
10 am - 11 pm (Daily)

Lone Pine

YESTERDAY'S CHARM.
TODAY'S HOTEL

Charming guests since 1948, Batu Ferringhi's
oldest hotel continues to impress with
its unique blend of warm hospitality,
chic contemporary decor and memorable meals
at The Bungalow, Matsu and Batubar.

97, Batu Ferringhi, 11100 Penang, Malaysia.
T 604 886 8686 F 604 886 8600 E style@lonepinehotel.com
www.lonepinehotel.com

A TASTE OF YESTERDAY



Bungalow at Lone Pine Hotel dishes up spice-rich flavours along with a dose of nostalgia.

It goes by many names and has been adopted by various Asian cultures, including Malaysia. It's practical, reusable, and its multiple tiers lock into place easily, with a handle that turns it into a nifty portable lunch box. The tiffin carrier was indeed ubiquitous across Asia back in the day. In recent years, it caught the fancy of antique collectors and vintage lovers, who trade it as a collectible rather than put it to use in the kitchen.

At Lone Pine Hotel's Bungalow, its endearing appeal lives on through the Tiffin Lunch, available Mondays to Fridays. The 6-course meal comprises a list of Penang specialties that marry Chinese, Indian, Peranakan, and colonial influences effortlessly.



Start with a clear soup of fishballs, glass noodles, and vegetables before an appetiser of Baked Crab is served. Move on to the main part of the meal, which is presented in a four-tier stainless steel tiffin carrier, with steamed white rice in the bottom compartment. There's a different dish each in the other three: Stir Fried Mixed Vegetables, Chicken Curry Kapitan (chicken slow-cooked in ground spices and coconut milk), and Char Har Loke (prawns coated in a sweet-sour sauce). Crunchy deep-fried poppadoms are served on the side, along with two types of piquant fruit pickles.

It's a veritable feast that tantalises the palate with a spectrum of flavours and textures. Rounding up the meal is a traditional Malaysian dessert of either Bubur Cha Cha (slivers of bananas, yams, and sweet potatoes in coconut milk) or Sago Gula Melaka (sago pudding with coconut milk and gula Melaka syrup).

If you want more spice-rich tones dancing across your tongue, try Inchi Kabin, a Nyonya recipe of chicken marinated in dried spices, shallot juice, and coconut milk, deep-fried to a crisp exterior while maintaining moist, juicy meat within. Bungalow's take on this is nothing less than perfection.

For something more complementary with rice, order the assam curry fish, where slabs of Chinese pomfret swim in an appetising spicy-sour curry accompanied with okra, tomatoes, and torch ginger flower.

These local delights join a selection of Western and Italian hits to complete the menu at Bungalow, which was built in the 1940s as a private seaside retreat before it was converted into Batu Feringghi's very first hotel. Back then, the kitchens were managed by Hainanese chefs who were known for their Chinese and Western-fusion repertoires. That legacy for good food carries on till today.

THE BUNGALOW
Lone Pine Hotel
97, Batu Ferringhi, 11100 Penang
T 604 886 8686
www.lonepinehotel.com
11 am - 11 pm (Daily)







AN HOMAGE TO PENANG'S BUILT HERITAGE

Ariza Seafront Terraces delivers a unique Straits-eclectic aesthetic complete with inspiring sea views.



COASTAL LIVING HAS NEVER BEEN MORE EFFORTLESS AND ELEGANT

Brought to you by Eastern & Oriental Berhad, Ariza Seafront Terraces sits by the coast of Penang island within the private Seri Tanjung Pinang neighbourhood. These Straits-eclectic style residential terraces is a series of generous and welcoming spaces that are light-filled and breezy, so easy to call home.

Book your viewing today.

SALES GALLERY & SHOW UNITS OPEN DAILY FROM 10AM - 6PM

Seri Tanjung Pinang, Tanjung Tokong, 10470 Penang, Malaysia

T 604 890 9999 **F** 604 899 1122

www.seritanjungpinang.com

SERI TANJUNG PINANG
PENANG · MALAYSIA

ARIZA
SEAFRONT TERRACES

Developer: E&O Property (Penang) Sdn Bhd (185302-X) • Developer's Address: The Sales Gallery, Seri Tanjung Pinang, Tanjung Tokong, 10470 Penang, Malaysia. Tel: 604 890 9999 Fax: 604 899 1122 • Developer's License: 9411-39/03-2019(0188(L)) (Validity Period: 14/3/2017 – 13/3/2019) • Land Tenure: Freehold • Expected Date of Completion: Feb 2019 • Approving Authority: Jabatan Perancang Bandar dan Desa Pulau Pinang (Reference No.: JPBD/PG/P2/P9-0006) • Sales & Advertising Permit: 9411-39/03-2019(0188(P)) (Validity: 14/3/2017 – 13/3/2019) • Land Encumbrances: N/A • Total Units: 32 units • Selling Price (RM): RM3,147,300 (Min); RM7,380,300 (Max) • Development Type: 3-Storey Terrace Houses





MODERN LUXURY BUILT ON CENTENNIAL TRADITIONS



Modern luxury and old-world charm come together beautifully at Ariza Seafront Terraces, which follows in the success of Ariza Courtyard Terraces that was first launched in 2005, with the added distinction of sea views. These new 2½-storey homes have spacious built-up areas of over 3,400 sq ft and boast a level of sophistication that's on par with Penang's finest bungalows and semi-detached homes.

Like its predecessor, Ariza Seafront Terraces is a paean to Penang's unique Straits Chinese built heritage, incorporating Straits-eclectic architectural elements that encourage ventilation and natural light: Wide balconies, generous windows, and airy stairwells over internal courtyards. The latter is the central feature, easily adaptable to suit every homeowner's needs – as a sitting area, outdoor garden, dining alcove, or to place a soothing water feature.





SPACIOUS LIVING TO SUIT EVERY LIFESTYLE

The rest of the layout provides for spacious living and dining areas, leaving plenty of room to carve into cosy corners to complement every lifestyle. There are generous provisions for the wet and dry kitchens, study areas in the corner units, and a powder room for guests. That, as well as the other bathrooms, are fitted with high-quality sanitary and tap ware while rooms are appointed split air-conditioning units.

Designed with exclusivity and privacy in mind, this enclave has a single entry and exit point monitored by a 24-hour guardhouse that is connected to every home via an intercom system. Enjoy peace of mind at this meticulously planned private residential estate, where your breezy home by the sea is a haven for living, relaxing, and basking in Penang's tropical vibes.

THE SALES GALLERY & SHOW UNITS
Seri Tanjung Pinang, Tanjung Tokong,
10470 Penang, Malaysia
T 604 890 9999
www.seritanjungpinang.com



Actual photograph of living space at the two bedroom show unit.



Waze / Google Map: The Mews Sales Gallery

Appreciating the enduring values in people's lives inspire us to create places of true worth.

Discretely removed from the clamour of Kuala Lumpur, The Mews is stylish simplicity, your perfect space in the very heart of the city. This understated collection of serviced residences, thoughtfully designed in partnership with Japan's largest developer, is beautifully crafted for you to live at the centre of your world.

Those who know, insist on E&O

.....

A special release of units are now available, call to secure your own.

THE MEWS SALES GALLERY & SHOW UNITS
Lot 55, Jalan Liew Weng Chee, Off Jalan Yap Kwan Seng
50450 Kuala Lumpur, Malaysia
T 603 2161 3668 **M** 6017 266 1188 **E** enquiry@the-mews.com
www.the-mews.com

THE MEWS
KUALA LUMPUR CITY CENTRE

AN INTERNATIONAL COLLABORATION BETWEEN
E&O PROPERTY DEVELOPMENT BERHAD | MITSUI FUDOSAN RESIDENTIAL

Developer: KCB Trading Sdn Bhd (23546-V) • Developer's Address: Level 3A (Annexe), Menara Milenium, 8 Jalan Damanlela, Damansara Heights, 50490 Kuala Lumpur, Malaysia. Tel: +603 2095 6868 Fax: +603 2095 0293 • Developer License: 10700-2/02-2016/148 (Valid Period: 05/02/2013 – 04/02/2018) • Land Tenure: Freehold • Expected Completion: August 2017 • Approving Authority: Dewan Bandaraya Kuala Lumpur (Reference No.: BP 13 OSC 2012 2155) • Sales & Advertising Permit: 10700-2/06-2017/02050 (P) (Valid Period: 20/06/2016 – 19/06/2017) • Land Encumbrances: RHB • Total Units: 256 units • Selling Price (RM): RM2,307,000 (Min) RM7,207,000 (Max) • Property Type: Serviced Residence.





DESIGNED TO ENHANCE LIFE

An elegant sanctuary in the heart of Kuala Lumpur.

Restful corners shaded by lush greenery, morning laps in the garden spa or hydro pool, a sundeck to catch the rays, squash courts, and a gym to get toned up at – it's no wonder the Water Sanctuary is hailed as The Mews' most welcomed feature. Located on the sixth floor, it joins a long list of facilities that were designed to complement and enhance the lifestyles of residents at the luxurious freehold serviced apartments, a collaboration between E&O Berhad and Japan's largest and most prolific developer, Mitsui Fudosan.

The Mews comprises two towers housing 256 units that range from 1-bedroom (922 sq ft) to 3-bedroom units and penthouses (2,619 sq ft). Layouts vary between square and rectangular forms, but all are column-free for fluidity and to maximise space and functionality. Each unit is fitted and equipped with essential electrical appliances, and walk-in wardrobes complete with full-length shoe cabinets.

Besides the Water Sanctuary, another focal point is the Rooftop Garden, where rest and relaxation is the order of the day, all day. It features recreation parks, spice gardens, open dining areas, and an observation deck that affords uninterrupted views of the Kuala Lumpur skyline. Whether for casual barbecues, get-togethers with close friends, or private dinner parties among loved ones, the versatile and elegant venue will prove ideal.

Residents are provided with the best in security, and pampered with modern, conveniences such as WiFi connectivity in the common areas. A shuttle service around the vicinity of the Kuala Lumpur City Centre (KLCC) adds to the modern, urban comforts that you can expect at The Mews, a reflection of E&O's DNA in hospitality.

REST AND RELAXATION IS THE ORDER OF THE DAY, ALL DAY

The Mews is progressing at a rapid pace and has reached 90 per cent of its completion. Visit our purpose-built show units and experience the thought and passion that have been invested into its design and execution. Contact our sales and marketing personnel to book a private tour at your convenience.

THE MEWS SALES GALLERY & SHOW UNITS
Lot 55, Jalan Liew Weng Chee,
Off Jalan Yap Kwan Seng,
50450 Kuala Lumpur, Malaysia
T 603 2161 3668 **M** 6017 266 1188
www.the-mews.com





Waze / Google Map: AVIRA Medini by E&O

05 km to MALAYSIA - SINGAPORE SECOND LINK
06 km to GLENEAGLES MEDINI HOSPITAL
07 km to EDUCITY
10 km to PROPOSED HIGH SPEED RAIL STATION
28 km to JOHOR BAHRU CITY CENTRE
33 km to SENAI INTERNATIONAL AIRPORT
45 km to CBD SINGAPORE
65 km to CHANGI AIRPORT

AVIRA
GARDEN TERRACES

AVIRA GARDEN TERRACES, a unique residential offering created to sustain your physical, mental and spiritual well-being.

These double-storey terraces are built with wide frontages that invite the outdoors in, whilst private courtyards and back gardens flow seamlessly into linear parks.

AVIRA Medini Iskandar, brought to life by Eastern & Oriental Berhad and the wholly-owned subsidiaries of Temasek Holdings (Private) Limited and Khazanah Nasional Berhad.

Those who know, insist on E&O

- **Completed and ready for immediate occupancy**
- **Fully-fitted luxury unit with quality furniture and electrical appliances**
- **Zero restrictions on foreign ownership with waivers on Real Property Gains Tax**

AVIRA SALES GALLERY & SHOW UNITS
No. 1, Jalan Medini Timur 15, Bandar Medini Iskandar
79250 Iskandar Puteri, Johor Darul Takzim, Malaysia
T 607 509 6868 / 6019 390 1188 **E** enquiry@avira-medini.com
www.avira-medini.com

IN PERFECT HARMONY



Avira Garden Terraces is one of the most coveted residential addresses in Johor's Medini Iskandar Malaysia.

From Kuala Lumpur to Singapore in just 90 minutes – we are just a few years away from this reality as the wheels have been set in motion for a 350km-long high-speed rail (HSR) linking the two neighbours, who signed a memorandum of understanding (MOU) towards this on 19 July 2016. The HSR will have double tracks, a terminus each in both cities, and five transit stations in between: Seremban, Ayer Keroh, Muar, Batu Pahat, and Iskandar Puteri.



THE EPITOME OF LUSH TROPICAL LIVING

The latter is home to Medini Iskandar Malaysia (MIM), a prestigious township that envisions becoming the 'Icon of Future City Living' through a harmonious balance of work, play, learn, and live, all while upholding the importance of time, nature, and sustainability. Besides lifestyle amenities, a host of other attractions have their address here too, including Educity, a world-class education hub; international health-care provider, Gleneagles Hospital; LEGOLAND Malaysia Theme Park; and Kota Iskandar, the Johor State New Administrative Capital (JSNAC). As if that's not attractive enough, property investors in Medini also enjoy special economic incentives, including zero-restrictions on foreign ownership and waivers on Real Property Gains Tax.

Nestled in the heart of this coveted environment is Avira Garden Terraces, a joint-venture project with Khazanah Nasional Berhad and Temasek Holdings Pte Ltd. One of just a handful of landed properties being developed at Medini, Avira is the epitome of lush tropical living with generous frontages that promote a seamless flow from the outdoors to its interiors, where private courtyards are bathed in ample light while promoting air circulation. The back gardens extend into communal green spaces for optimum community interaction.

Add to that Avira's strategic location, minutes from the Puteri Harbour Ferry Terminal and the Second Link into Singapore, and you have a first-rate property that's one of the best investments in the Southern Corridor.

AVIRA SALES GALLERY
No. 1, Jalan Medini Timur 15
Bandar Medini Iskandar Malaysia
79250 Iskandar Puteri
Johor Darul Takzim, Malaysia
T 607 509 6868
www.avira-medini.com

DOUGH A DEAR

This Therapeutic Homemade Spice Dough is a fun excuse for your kids to play with food!

Give a child a ball of dough and watch creativity unfold as they mould, knead, pull, and shape it to their imagination. You can spice things up, literally, by mixing powdered spices into a basic dough recipe, or use dried spices as decorations and to give textures to their creations.



Therapeutic Homemade Spice Dough

Here are the ingredients for the basic dough:

- 1 cup plain flour
- ½ cup water
- 2 tbs salt
- 1 tsp cream of tartar
- 2 tbs Virgin Coconut Oil (to help smoothen texture and make the dough easier to shape)

Instructions

1. Place all ingredients in a pot and stir over a low fire until mixture smoothens and forms a ball.
2. Turn off the fire and let the mixture cool. Check that the texture is not too dry or mushy.
3. If it's too dry, add some virgin coconut oil. If it's too mushy, add flour.

TIP Don't be limited by the spices, feel free to add your favourites (or whatever's available in your kitchen) to the list!













WHAT'S NEW AT STRAITS QUAY

THE SHED **3C-G-1**
Newly opened at Quay North of Straits Quay, this Australian pub and restaurant lets you savour authentic Australian dishes and a variety of beer, accompanied by live band music.

MILAGO **3A-G-23**
Founded by a dynamic team of Penangites and Germans, Milago Chocolates strives to share the joy of quality confectionery products derived from cocoa that they import from Germany and Switzerland.

DESEVEN SALON **3A-1-6**
With a keen eye on the latest trends and hair care practices, Deseven Salon's professional team consistently delivers the freshest styles and ideas. It's your ideal choice for an ultimate salon experience, especially when you have important events to attend.

XIANGDADA **3A-1-23**
Xiangdada offers a wide range of quality and comfortable everyday wear for both men and women. There's something to suit every style.

UPCOMING EVENTS

STRAITS QUAY COMMUNITY TALENT SEARCH
APRIL

Do you have what it takes to be Strait Quay's next superstar? Show off your dancing or singing skills and take over the stage for your chance to win attractive cash prizes. This talent search is open to individuals as well as groups.

RAYA CELEBRATION
MAY & JUNE

Get into the spirit of love and appreciation for those you cherish at our Salam SAYANG celebrations to mark Ramadhan and Hari Raya Aidilfitri. Expect a busy line-up of activities and cultural performances.

MERDEKA CELEBRATION
JULY & AUGUST

Put on your patriotic hat and join us in commemorating the historic reading of the declaration of independence. Merdeka is a time to remember our past while looking forward to the future, and we'll be doing that with a programme designed to celebrate all things Malaysian.













HAPPENINGS AT STRAITS QUAY RETAIL MARINA

1 CHRISTMAS CHILDREN'S TEA DANCE PARTY
4 DEC 2016

The scene couldn't have been more adorable: 70 children, clad in customised gingerbread man costumes, having the time of their lives at a tea dance party held at the Straits Quay Event Hall. There was plenty to keep the young guests entertained, including an interactive magic show, a special clown appearance, and game booths where they could win rewards for completing fun challenges. The children tucked into a delightful spread that included cupcakes and gingerbread houses, and went home with balloons and Christmas gifts.

2 NEW YEAR'S EVE COUNTDOWN CELEBRATION
31 DECEMBER 2016

What better way to send off 2016 than with a lively carnival-like celebration at one of Penang's most scenic spots? Straits Quay hosted its annual New Year's Eve countdown with a stellar line-up of games and entertainment for thousands of merrymakers. There were games, live music by the likes of Wild Fire Band, and a fire and LED performance by Russian group Delirium. The night culminated in a spectacular six-minute fireworks display that lit up the skies at the stroke of midnight.

3 PROSPERITY IN BLOSSOM
6 JANUARY – 11 FEBRUARY 2017

Red, pink, and gold were the colours of the day throughout Straits Quay Retail Marina's Chinese New Year celebrations, which lasted for over a month. Shoppers were charmed by a host of unique activities such as the Eight Immortals' Appearance, God of Prosperity Walkabout, Juveline War Drum, and acrobatic Lion Dance performances. There was also a Kuih Kapit Making Workshop and an Auspicious Rooster Craft Competition that tested participants' creativity in decorating papier-mâché roosters. Their colourful masterpieces were displayed at the mall for public viewing.

4 CHAP GOH MEH CELEBRATION
11 FEBRUARY 2017

Known as the Chinese Valentine's Day, Chap Goh Meh was celebrated with as much festivity as the preceding 14 days of Chinese New Year. The line-up included an Eight Immortals drum show, a mesmerising LED mask-changing performance, and a lion dance. Shoppers also took part in an egg-eating challenge.

5 ST. PATRICK'S DAY FESTIVAL
11 & 12 MARCH 2017

Straits Quay Retail Marina and the Penang Irish Association jointly held the St. Patrick's Day Festival for the fourth consecutive year. The only event of its kind in Malaysia, attendees celebrate through music, dance, culture and traditions presented under the theme 'Bringing Ireland to Penang'.







LEARNING FROM THE PAST

E&O Visitors Centre hosts inaugural educational tour for 40 students.

The E&O Visitors Centre at Straits Quay, which occupies two floors of a lighthouse by the waterfront, hosted its first educational tour last 19 October for 40 students from SMK Tanjung Bunga. Accompanied by four of their teachers, the group was divided into two and guided through the exhibits, which chronicle not only E&O's history and growth from the late 19th century to recent times but also cover Penang's development within the same time frame.

Group A were met by E&O staff, who walked them through the first and mezzanine floor where the main presentations are displayed. Group B, meanwhile, were introduced to the foundation of eco-engineering by Dr Chee Su Yin and her team from Universiti Sains Malaysia's (USM) Centre for Marine and Coastal Studies (CEMACS). E&O is one of the partners of USM's research project aimed at improving the habitat of marine life along the Penang coastline. Themed 'Eco-Engineering Design with Nature', the two-part project began at Straits Quay before moving on to other areas.

The inaugural educational tour, the third activity organised for the school under E&O's Think Green programme, served as a trial run for what E&O hopes will become a regular feature of the Visitors Centre.







SPREADING THE WORD ON URBAN GARDENING

Students made a success of Think Green's pop-up booth at Occupy Beach Street.

The rain may have lessened the crowds at the monthly Occupy Beach Street last November, but it didn't damper spirits. At least not among the 20 students and five teachers from SK Tanjong Tokong who participated at E&O's Think Green pop-up booth to spread awareness on urban gardening.

Led by N.V. Subbarow, the Education Officer from Consumers' Association of Penang (CAP), the students were tasked with manning three different stations. At the first, they explained the benefits of growing one's own vegetables at home, and distributed pamphlets on urban gardening and food sustainability. Visitors were then guided to the second station to watch a demonstration on making pot mixture and finally, at the last station, they were shown the techniques for transplanting seedlings from a poly bag into a pot. The students also shared their know-how on watering methods and plant care techniques.

Visitors were then gifted with vegetable seedlings – nurtured jointly by CAP and Think Green – to help them start their own vegetable garden. All in all, some 500 packets of seedlings were handed out during the four-hour even, which proved to be good exposure for the students as it provided opportunities for them to interact with the public, build confidence, and brush up their communication skills.



BRINGING SMILES AND SUPPLIES TO SCHOOL CHILDREN

E&O presented another batch of school assistance packages to deserving students.



As part of E&O's ongoing support for the children of fishermen in the Tanjong Tokong area, a group of 18 students received school supplies at a ceremony held at JKKK Tanjong Tokong on 5 November 2016.

Representing Tanjung Bungah assemblyman Yang Berbahagia Teh Yee Cheu was her assistant Carolyn Khor, who officiated the event. Carolyn presented students with school-going essentials comprising a bag, uniform, and a pair of shoes and socks amounting to RM150 per set.

Zawawi Yusop, General Manager of E&O Property (Penang) hosted the event which was also attended by En Abdul Hakim Ahmad, Chairman of JKKK Tanjong Tokong; Ismail Bin Din, Chairman of Tanjong Bunga Fisherman Association Unit; Mohamed Adnan Khan Bin Ha Mashook Khan, Chairman of Persiaran Gurney Fisherman Association Unit; Ba'in, Board Member of the Fisherman Association of Teluk Bahang Unit; Rahanum Binti Ismail, the headmistress of Tadis Al-Rasyiddin.

E&O has been providing the assistance packages, besides supporting schools in conducting extra classes and their annual events such as Sports Day, since 2013. Last year, a total of 160 packages were distributed to students from five schools within the vicinity of E&O's Seri Tanjung Pinang development.



