



EVENTS

No place like home

The RuMa Hotel and Residences partnered The Edge to showcase its unique art of hostmanship over a private dinner recently

BY DIANA KHOO

If you have been charmed by The PuLi Hotel and Spa in Shanghai with its pared-back ode to contemporary oriental luxury or The PuXuan Hotel and Spa in Beijing that is just a stone's throw from the walls of the Forbidden City, chances are you will fall equally hard for the group's first hotel outside of China — in Kuala Lumpur, to be precise — The RuMa Hotel and Residences.

Located in Jalan Kia Peng, The RuMa is a joint development between Ireka Corp Bhd and Aseana Properties Ltd and is managed by international luxury hotel operator, Urban Resort Concepts. Its name is taken from the Malay word *rumah*, which means "home", and a wealth of details have been incorporated into the property, all of which draw from Malaysia's rich heritage and culture.

In celebration of its recent introduction to the Malaysian hospitality scene, *The Edge* and Ireka teamed up to host a small dinner, taking guests on a dining journey of discovery. Held at The Pavilion, the private dining room on the sixth level of the hotel, the event saw 40 guests converge to experience The RuMa's unique art of hostmanship, which began with copious flutes of champagne during aperitif hour before proceeding to a five-course dinner prepared by executive chef Tyson Gee using primarily local ingredients, including local herbs and vegetables such as *ketumpang air*, *pegaga* and *midin*, tiger grouper from Penang and Malaysian strawberries, and paired with a specially selected flight of wines.

After dinner, several guests took the opportunity to tour The RuMa's sumptuously appointed guest rooms while others indulged in a post-prandial Cohiba accompanied by digestifs in the form of whiskey and the hotel's take on the classic gin and tonic.



The Edge publisher and group CEO Datuk Ho Kay Tat, Puan Sri Datuk Sandra Lee, Datuk Anne Eu, Abrar A Anwar and Datuk Lai Voon Hon



Zainul Hashim, Datuk Lai Voon Hon, Suria Zainal, Sharon Teh, chief commercial officer of The Edge, Monica Lai and Ahmad Shazli



David Lee flanked by Lee Jim Leng, Datin Karin Tan, Datuk Anne Eu, Puan Sri Datuk Sandra Lee, Tiffany Tan, Suria Zainal and Wendy Lee

PHOTOS BY SUHAIMI YUSUF & SAM FONG



Dr Claus Weldner, Datuk Edward Lee, Datuk Anne Eu and Datin Lisa Lai



Tan Sri AK Nathan, Datuk Lai Voon Hon, Alan Mark Pryor and Cathy Pryor



Elizabeth Lee-Yong and Angela Karto



Antoine Bakhache, Alan Mark Pryor and Abrar A Anwar



Ninie Ahmad and Cathy Pryor



Ho, Erwin Azizi and Dr Claus Weldner



Datin Karin Tan, Datuk Ir Rosaline Ganendra and Datin Lisa Lai



Stanley Lim, Tiffany Tan, Sharon Teo and Datin Debbie Bien



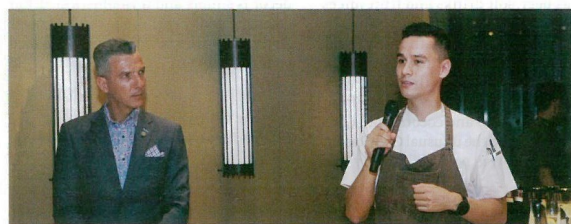
David Lee, Wendy Lee and Sharon Teo- director of sales and marketing, The RuMa



Benjamin Yong and Elizabeth Lee-Yong



Lal Voon Hon and Datuk Giles Bien



Guido Farina, general manager of The RuMa and executive chef Tyson Gee



Roger He of Huawel with Ho

The elements



THE VENUE:

The Pavilion at The RuMa Hotel and Residences

THE HOSTS:

Ireka Corp Bhd group managing director Datuk Lai Voon Hon, *The Edge* publisher and group CEO Ho Kay Tat and Ireka group deputy managing director Monica Lai

THE GUESTS:

Standard Chartered Bank Malaysia managing director and CEO Abrar A Anwar, Kuala Lumpur Convention Centre general manager Alan Mark Pryor, Persatuan Daybreak executive chairman Puan Sri Datuk Sandra Lee, Hap Seng Consolidated Bhd group managing director Datuk Edward Lee, Eu Yan Sang chairman Datuk Anne Eu and group managing director of Eversendal Corp Tan Sri AK Nathan, among others



THE FOOD:

Barbecued highland vegetables on whipped chickpeas with shiitake XO dressing;
Heirloom tomato brunoise with avocado oil, puffed rice and coconut dressing;
Steamed tiger grouper with kohlrabi, *tuak nage* and *ketumpang air*;
Slow-cooked lamb loin with *dabai* tapenade, *midin* and port reduction;
Textures of Malaysian strawberries dessert

THE WINES:

Bushvine Cape of Good Hope Chenin Blanc; Franck Massard 'Herbis' Verdejo Viura; Nicolis Amaronella della Valpolicella Classico DOC; Hetszolo Tokaji Aszu 5 Puttonyos

THE FLOWERS:

Pink and scarlet carnations

THE PARTY FAVOUR:

Each guest went home with vouchers for afternoon tea at The RuMa's SEVEN Lobby Bar and Lounge as well as a spa treatment at the soon-to-open UR Spa