

the SAMADHIAN

SAMADHI STATE OF MIND | ADVENTURE | CULTURE | TRAVEL | CUISINE

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Samadhi's First Villas are Ready for Sale

In the cool mountainous region of northern Thailand, plans for The Samadhi Chiang Mai are underway, including five residences that are now available for purchase.

Samadhi Retreats has always been synonymous with creating exceptional experiences in unique destinations, and just 20 minutes from the heart of Chiang Mai lies the new site of its latest project, The Samadhi. Set against the tranquil backdrop of the Ping River and the Doi Suthep mountain, the hotel and residence is situated amidst local villages, organic vegetable gardens and rice fields.

This harmonious assimilation of local culture with authentic experiences, modern comforts and wellness experiences is what Samadhi Retreats' newest brand is designed to offer. It pays homage to the centuries of rich history of the area, drawing more than just architectural inspiration from the 700-year old Lanna Kingdom.

Centered on both physical and emotional wellness, The Samadhi takes guests to a bygone era of the Lanna Kingdom, where simplicity, the luxury of space, and a deep connection with nature take precedence.

Freshly harvested produce from the surrounding fields and local farms are harvested and cooked at the onsite restaurant, while the boutique spa uses oils created from the purest botanical extracts.

Suspended above the river bank, wooden pavilions offer the perfect spot for a yoga session or a place to lounge away the afternoon. Guests seeking a dose of history and culture can choose to take a boat straight into the heart of the city.

The Samadhi is set to launch in 2019 with a 21-room hotel and five residences that are currently available for sale. The property carries on the legacy of the Old Lanna architectural style, and each villa is fashioned after the distinctive colonial buildings of the time, which are an outstanding fusion of French influences with Lanna craftsmanship. The plush villas feature the style's signature flat gable roofs, handsome tuscan columns, and tall windows that open up to unfettered vistas of the mountain range.

Five residences take prime position along the river bank and present an idyllic location for a holiday home. Each villa offers 330 square metres of living space spread over two storeys, as well as three bedrooms, a private pool, and a dining area that is perfect for private dinners with our in-house chefs.

From butler to housekeeping and maintenance services, Samadhi Retreats ensures that holiday home owners leave with a peace of mind each time. The Samadhi also offers a complimentary profit-sharing program where guests have the option of renting out the villa while it is not in use – a scheme fully managed by our experienced sales and reservations team.

The residences are now available for sale. To register your interest, please email us at residences@samadhiretreats.com.



A Destination Along the Frontier

Samadhi Retreats signs a MoU with MB Inc to jointly develop Malaysia's first luxury tented camp in Royal Belum State Park, Perak.

We are pleased to share that we have signed a Memorandum of Understanding (MoU) with Menteri Besar Incorporated (MB Inc.), a diversified mining, property and investing holding arm of the state of Perak in Malaysia. Under the MoU, both sides will jointly develop The Samadhi in the Royal Belum State Park rainforest which spans 117,500 hectares. This will be Malaysia's first luxury tented camp in the 130-million-year-old rainforest, touted as one of the world's most ancient.

The Samadhi will comprise a total of 55 luxury tents; 20 of which will be floating in a secluded bay in the northern part of the park, while 35 will be built on an island in the central region of the lake. Samadhi Retreats will manage The Samadhi Belum, which is the group's highest luxury brand.

The resort aims to offer guests once-in-a-lifetime encounters with wildlife in one of the least explored areas of Malaysia. The rainforest thrives with wildlife, including endangered animals such as Asian Tapirs, Asian Elephants, Black Panthers, Malayan Tigers, Sun Bears and the Sumatran Rhino.

The Samadhi Belum is an opportunity for the adventurous traveller to explore an unspoilt area widely known for its rich biodiversity. The floating tent option, known as the "Outpost", offers two daily boat safaris, which will provide a different perspective to witness nature at its best.

Samadhi Retreats and MB Inc. are committed to upholding the culture of the existing communities and emphasizing the benefits to the local economy. From engaging human resources to purchasing local produce, the project will seek out ways to engage and interact with the Indigenous people, thus facilitating their economic well-being and ensuring that the tourism development has a positive impact. It will also take into consideration the proper management of landscapes, habitats and access to rainforest.

The Samadhi Belum is the latest hotel development for Samadhi Retreats. Other upcoming projects include The Samadhi Tioman, a 25-villa resort which will be its second property on the island.



Our Brand Philosophy

Samadhi Retreats embraces sustainable farming to bring locally grown produce to your plate.

You might think you're in an idyllic countryside, with fresh, clean air lightly scented with the fragrance of herbs such as dill and mustard leaf, and our chefs carefully tending to the crops.

This pastoral landscape occupies our garden at Villa Samadhi Kuala Lumpur and at Tamarind Hill Singapore, where over 16 different types of herbs, vegetables and fruits are cultivated on its garden.

Used immediately post-harvest in their dishes, the produce is featured in the restaurant's signature dishes, including the Pan-seared Barramundi cooked with sweet basil sauce, or their distinctive housemade Curry Pastes.

"Growing our own produce allows us to ensure the freshness and quality of the ingredients we use to prepare our dishes." says Mark Burkhardt, Resident Manager of Villa Samadhi, "It also allows us to be more creative in the menu as we work with new ingredients that grow well in our climate."

Avoiding pesticides, chemicals and harmful fertilisers, the properties farm a wide range of fruits and vegetables, including pumpkins, bananas, papayas and long beans.

Executive Chef Wanthana Nikonsaen of Tamarind Hill said, "As a chef, I want to go back to the root of my produce – to know about how it grew and where it came from, and growing our own allows me to do that."



Meetings with a Difference

Discover Singapore's very first African Stretch Tent at Villa Samadhi.

The first of its kind in Singapore, the 12-metre by 15-metre stretch tent was specially created in South Africa and assembled within Villa Samadhi's lush garden. This fully customised piece, based on the design of the original fabric tents used by Bedouin nomads, can accommodate up to 100-seated guests.

Moulded for the environment, African stretch tents are a distinct style of tent, consisting of sheets of fabric with posts and ropes and are easy to move around and set up.

As part of space, the fluidity of the stretch tent blends effortlessly to become a part of the environment, thus making a striking statement. Wedding and event packages are available, and will include the complimentary installation of wooden floorboards, halogen and fairy lights, and the rental of round tables and tiffany chairs.

For bookings and enquiries, contact our Sales Team at +65 6270 1868 or email singapore@tamarindrestaurants.com.

BEDOUIN TENT DESIGN FEATURES

Versatility • The design is extremely versatile. Bedouin tents can be setup over rough terrain, uneven surfaces, or sandy ground. They also handle the urban environment well because they can be attached to buildings and designed to fit specific areas.

Easily Transportable • The tents are easy to set up and pack down, lightweight for transporting and compact when packed away, translating to a cost effective tent option for events.

Weatherproof • The traditional Bedouin tent is woven from goats' and camels' hair. When it rains the weave contracts and remains waterproof, making it an ideal space for outdoor venues.

Acoustics • Music is very much a part of the Bedouin lifestyle. The curved shape of the tents is based on eons of human tenting experience, and the fabric offers good acoustics.



Tamarind Kitchen dishes up a new Thai Street Food Menu

Tamarind Restaurants brings authentic street food to the city at PasarBella@Suntec City, Singapore.

Samadhi Retreats' street food concept, Tamarind Kitchen, will be launching a new menu that features signature dishes from the Northern and Central regions of Thailand. Since its inception in November 2016, the outlet has been delighting diners with its extensive repertoire, and the new menu presents a mix of popular dishes and lesser-known creations enjoyed by the locals.

Diners can continue to look forward to perennial favourites such as *Chiang Mai Curry Noodles* and *Stir-fried Basil Chicken*. The host of recently introduced include *Deep-fried Soft Shell Crab with Yellow Curry reduction*, *Crispy Seabass with Sweet, Sour and Spicy Pineapple sauce*, and *Steamed Egg White Salad*.

Curated by Executive Chef Wanthana Nikonsaen of Tamarind Hill, each dish is crafted from a family heirloom recipe from its community of Thai chefs, and features vegetables, herbs and spices from the restaurant's garden in Labrador Nature Park. Tamarind Kitchen at PasarBella@Suntec is located at #01-455 in the North Wing of Suntec City, 3 Temasek Boulevard, Singapore 038983. The outlet is open from 10 a.m. to 10 p.m. daily.

Awards and Accolades



WORLD GOURMET SUMMIT: AWARDS OF EXCELLENCE 2018

We are delighted to share that Tamarind Springs was recently conferred Asian Cuisine Restaurant of the Year (Regional) at the Awards of Excellence!

Held in Singapore, the national accolade recognises key players in the F&B industry for demonstrating utmost dedication to their craft. We were honoured to amongst the winners in the 18th edition of the awards.

Executive Chef Phiyun Thongyun (Tamarind Hill Kuala Lumpur) was also amongst the finalists for Asian Cuisine Chef of the Year (Regional), and Tamarind Hill for Asian Cuisine Restaurant of the Year.



MALAYSIA TOURISM AWARDS

Japamala Resort has been awarded Best Hotel Services (Boutique Hotel) at the distinguished Malaysia Tourism Awards.

The highest form of recognition by the Ministry of Tourism and Culture and Tourism Malaysia, the award recognises local and international players and captains of the industry whose outstanding contributions have played a significant role in the success of Malaysia's tourism industry.

Villa Samadhi Kuala Lumpur was also amongst the finalists for the award, and Tamarind Hill was shortlisted for the Ethnic Restaurant.

Samadhi Offers



HOTELS AND RESORTS

SAMADHI TRAILS

All properties

Whisking you away on a seamless journey, the Samadhi Trails is an utterly unique itinerary that showcases the very best of our properties.

From an island paradise at Japamala Resort, to our urban retreats in the heart in Kuala Lumpur, Malacca and Singapore, let us pamper you with an array of gourmet dinners, wellness experiences, and exciting daytrips.

TIME FOR TWO

All properties

Keep the glow of romance alive and savour time for two. From breakfast in bed to signature dining experiences for two, discover an unforgettable experience.

SPECIAL RATE

Villa Samadhi Singapore

Discover a sanctuary of heritage, nature and rustic-luxury at our boutique residence, and enjoy 30% off our Best Available Rate.



RESTAURANTS

THAI STREET FOOD

Tamarind Hill Kuala Lumpur

Inspired by the robust flavours of Thai street food, indulge in a brand new lunch menu that features favourites like Thai Fish Cake and Seafood Phad Thai.

THAI-INSPIRED AFTERNOON TEA

Tamarind Hill Singapore

Unwind amidst the lush greenery while you enjoy a high tea of authentic Thai canapés and desserts, complemented with Newby Teas or premium coffee.

HAPPY HOUR

NEO Tamarind

Tipple in style as you enjoy signature cocktails at MYR15 nett, or an ice-cold glass of beer or housepour wine starting from MYR12 nett.

SUNDAY BRUNCH

Tamarind Springs

Discover our latest Sunday Brunch menu, offering a comprehensive selection of Traditional Indochinese dishes and the restaurant's specialities.

Find out more about our latest offers at www.samadhiretreats.com.

Executive Chef Phiyun Thongyun in 60 Seconds

Chef Yun, as she prefers to be called, heads the culinary team in Tamarind Hill Kuala Lumpur, where she has been working for the past 18 years.

Under her guidance, the restaurant has garnered national recognition and has been featured in guides like Malaysia Tatler's Best Restaurants Guide. She was also nominated in the 2018 World Gourmet Summit Awards of Excellence for Asian Cuisine Chef of the Year (Regional).

We find out more about one of our longest-serving chefs in this brief interview.

Q: What is your comfort food is?

Chef Yun: My comfort food is anything simple. I love a meal of steamed rice, thai-style omelette and fresh vegetables.

Q: Who was the first person you cooked for?

Chef Yun: It was my parents, and I remember making a Laotian-style Green Curry.

Q: If you weren't a chef, what would you be doing?

Chef Yun: I would be involved in the agricultural business.

Q: What would your last meal be?

Chef Yun: Fried rice topped with a sunny-side egg and a glass of fresh fruit juice.



Q: What makes a good dish?

Chef Yun: I find that it's almost impossible to prepare a good meal if you're emotionally distracted. A chef must be happy and focused as the job requires a lot of attention and multi-tasking.

Q: When did you know that you wanted to be a chef?

Chef Yun: Initially, I did not have the intention to become a professional chef. I started my career as a kitchen helper under the guidance of Executive Chef Somkuhan, who originally headed the culinary team at Tamarind Hill. Cooking has now truly become my passion.



Exciting New Nests at Japamala Resort

Japamala Resort's ongoing enhancement program will feature a new look for its restaurant and a brand new beach villa.

From the foundation to the roof tiles, every part of Japamala Resort is constructed by hand by a team of craftsmen that use wooden hand tools, and the latest interior updates to Tamarind Tioman, our signature restaurant, is no different.

The goal of the resort has always been to build around nature to respect and preserve the inherent beauty of the destination, and the use of hand tools allows us to ensure that the relaxed ambiance is not affected.

Plans are also underway for the construction of a new beach villa, which will be situated along a secluded stretch of our private beach. Designed with an emphasis on barefoot luxury, the villa will feature a blend of natural materials like beach sand and restored timber, with creature comforts like a private swimming pool.