

the SAMADHIAN

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

ISSUE 003
OCTOBER TO DECEMBER
2017



Choosing a Sustainable Future

At Samadhi Retreats, corporate responsibility, sustainability and a commitment to preserving the local culture are at the core of our business.

It has always been our long-held vision and belief that integrating conservation and community are at the forefront of how we operate economically, socially and culturally, while keeping the natural beauty of our destinations, and creating memorable travel experiences for our guests.

Our approach is steeped in the belief that we can create a sustained value for our guests and our communities, while creating a positive impact and giving back to the environment that we live in.



CEO's Message

As an organisation committed to preserving and protecting the health of our planet, we implement sustainable practices and hope to make a difference in the lives of the people that we touch every day.

In this issue of the Samadhian, we look towards how our retreats cultivate and nurture sustainable design principles. From the food choices that we make, to our careful selection of hand-built furniture, and our decor that features natural materials sourced from indigenous Orang Asli, we ensure that we always make environmentally conscious choices.

Conservation and community will continue to be at the forefront of our development as we plan an exciting portfolio of developments over the next two years.

We hope that you will join on this journey as we create memorable experiences, whilst conserving the culture and environment for future generations to come.

FEDERICO ASARO
CEO & FOUNDER OF SAMADHI RETREATS



Breakfast in the Park at Tamarind Hill

From 7.30 a.m. to 11 a.m. every Saturday and Sunday, brighten up your weekends with a scrumptious selection of gourmet breakfast favourites amid Labrador Nature Reserve. Relish our signature creations such as Samadhi Special and Saffron Egg White Omelette, or choose from one of our local dishes including Nasi Lemak or Roti Canai.

A rousing selection from the buffet line also awaits, featuring freshly baked artisanal breads and pastries, yogurt and muesli, international cheeses, and local embellishments like Sambal Bee Hoon. Power up for the day with freshly squeezed fruit juices, healthy smoothies and creamy lassis, or sip unlimited cups of local coffee and tea as you unwind amidst the verdant greenery.

For reservations and enquiries, please contact our restaurant at:
CALL +65 6278 6364
EMAIL singapore@tamarindrestaurants.com



Spice in the City

Situated amidst the bustle of the Central Business District, Tamarind Kitchen brings over 30 of Thailand's best dishes to the heart of Singapore. Inspired by the country's dynamic street food scene, the dishes were handpicked by Executive Chef Wanthana Nikonsaen who helms the team at Tamarind Hill Singapore.

The menu showcases classics like Seafood Phad Thai and Thai-style Laksa, as well as more unusual dishes including Catfish Stir-fried with Red Curry and Yellow Curry with Beef Shank.

In line with Group's philosophy and rooted in environmental sustainability, Tamarind Kitchen uses only the freshest ingredients from sustainable sources, and often includes herbs and spices harvested from the restaurant's garden in Labrador Nature Park.

Tamarind Kitchen is situated in
Pasarbella@Suntec
3 Temasek Blvd #455-456 and #459-461 Singapore 038983

Keeping Family Recipes Alive

Thod Mun Pla, or Thai Fish Cakes, is one of the staples on our menus that seems deceptively easy to create.

Not many are aware that the recipe calls for 19 ingredients, or that it requires an hour of pounding, mincing and slicing to shape them into the familiar morsels that we know and love.



Sourcing Locally and Sustainably

Sustainable farming methods have the potential to increase yields considerably, mitigate the effects of climate change and provide economic and social benefits to farmers, their families, and their communities. Sourcing our agricultural raw materials sustainably helps us support climate action and improve the livelihoods of local communities, while improving quality and strengthening local supply chains.

Our environmental practices are aimed at conserving natural resources, protecting ecosystem biodiversity, and raising environmental awareness among our guests.

Yet with the additional hours of work involved, the chefs of Tamarind Restaurants always insist on creating them from scratch. From juicing kilograms of green limes via a hand press, to folding pandan leaves into traditional dessert cups, utmost care goes into the preparation for each dish. With a community comprised almost exclusively of Thai chefs, each individual is passionate about delivering an authentic culinary experience for their guest, and they navigate an intricate labyrinth of ingredients and procedures daily.

This culinary culture and philosophy stemmed from Executive Chef Somkuhan Wandee at Tamarind Hill Kuala Lumpur 17 years ago, where she served her family recipes that were handed down from her mother.

As the number of restaurants and chefs grew, so did the pool of knowledge and experience. From Executive Chef Phiyun Thongyun who hails from the coastal city of Pattaya in Southern Thailand, to Chef Nipaporn Duangjaisantisuk from the Akha Hill Tribe in Northern Thailand, each new addition to our repertoire of dishes is created from an heirloom recipe.

We acknowledge that achieving our goals and objectives will require many changes to be made over time. However we strongly believe that our sustainability efforts serve the interests of both current and future generations and constitute the foundation for long-lasting success.

Driven by a need to support local farmers and local producers, we source locally, choosing vendors that are in line with our sustainable beliefs.

In Japamala, we support local artisans, villages and craftsmen by preserving local artforms, through the sale of items handcrafted by individuals from Malaysian tribes and villages, with the money raised going into preserving Malaysian wildlife and tribal communities.

Promoting Local Culture & Products in Japamala

We recognise that each Samadhi property is unique and faces different local challenges and opportunities for sustainability. Yet, the basis for our efforts are the same - a firm belief that we can deliver distinct, memorable experiences for our guests while operating responsibly.

At the Samadhi Boutique, keep a look out for a series of handwoven bags and clutches from Earth Heir. Lovingly handwoven by members of indigenous villages around Malaysia, these bags are created from natural materials like Mengkuang Leaves, or repurposed items like plastic strips that were once used for packing cargo. The proceeds from each bag go towards training and developing artisans, planting trees and the conservation of Malayan tigers.



Awards & Accolades

Tripadvisor Certificate of Excellence 2017 - Villa Samadhi Singapore

Awarded to accommodations that have consistently received great traveller reviews, Villa Samadhi was recently conferred this recognition within 6 months of its opening. Of the 59 reviews that it received, 49 were glowing 5-star reviews of the property.

Travel + Leisure's 2017 IT List - Villa Samadhi Singapore

Chosen by Travel + Leisure Southeast Asia editors, this prestigious annual list celebrates the best new hotels around Asia. The hallmarks of the "IT List" are properties that excel in providing a remarkable service, quality, destination and value.

TripAdvisor Travellers Choice Award 2017 - Villa Samadhi Kuala Lumpur & Japamala Resort

Villa Samadhi Kuala Lumpur & Japamala Resort was awarded as one of the winners in the Boutique Properties category of the 2017 TripAdvisor Traveler's Choice® ranked top 5 boutique properties in Malaysia.



A Living Piece of History

Housed in a 1920 black and white colonial garrison, Villa Samadhi Singapore's design is reflective of its heritage and history.

The 20-room boutique hotel was meticulously restored over a period of three years. Settled in the 22-hectare Labrador Nature Reserve that was once an enclave of the British military, the building previously served as the headquarters of the artillery garrison of the British Army.

Furnished in harmony with its colonial surroundings, each of the hotel's rooms seamlessly fuses modernity with history, with extra care taken to preserve its colonial charm. The property was restored keeping as much of its original structure as possible, each room is adorned with beautifully preserved vintage centre-pieces that were collected during off-the-beaten path adventures across Southeast Asia. In line with the brand's DNA, only recycled or salvaged wood and sustainable materials were used to conserve the building.



Travels with Samadhi

A unique collection of tours crafted for like-minded Samadhians to enjoy adventures off the beaten path, our itineraries by Travels with Samadhi showcase Malaysia and Singapore at their best. Seamlessly fusing western standards of hospitality with local itineraries, embark on journeys of meaning past spectacular sights, where you will soon find yourself in captivating places that are as colourful and as enriching as the stories behind them.

Each destination, restaurant, and attraction is handpicked by our guides, who venture out to remote villages and attractions on motorbikes, sample countless dishes at numerous restaurants, and travel on outlying roads in search of the most scenic path.

The result is the discovery of numerous hidden gems in Malaysia that even locals may not have heard of or visited, including places like the spectacular Lake Kenyir in the state of Terengganu, the island of Pangkor Laut, and the fishing settlements of Sekinchian and Kuala Selangor.

Enjoy the journey and experience Samadhi.





Early Bird Rate at Villa Samadhi Singapore

Enjoy 20% off our Best Available Rate

From now till May 2018, plan your journey in advance to Singapore in advance and enjoy special rates at our historic residence. Just 10 minutes away from Sentosa Island and Harbourfront Centre, enjoy an indulgent respite away from the urban pace whilst enjoying convenient access to the city's key attractions.

- Daily breakfast for two
- Welcome afternoon tea set for two
- Evening cocktails at the Chandelier Bar
- Signature turndown service offering complimentary Port, Asian snacks and Chocolate
- Stays must be made at least 30 days in advance

For reservations and enquiries, please
CALL +603 4251 0043 or
EMAIL reservations@villasamadhi.com.sg

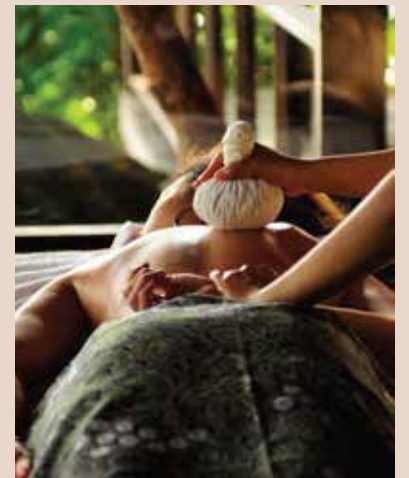


A New Event Experience at NEO Tamarind

With its colossal chandeliers, stylish interiors and dramatic lighting, let NEO Tamarind whisk you away from the hectic pace of the city for an exceptional experience. Now with the addition of lunch service, you can look forward to hosting small events and gatherings in the afternoon.

In the coming weeks, be amongst the first to discover our refreshed selection of gourmet comfort fare, comprising classic European and fusion dishes. Specially-curated by Chef Sombat Kokasemkul who is renowned for infusing western techniques and a generous dose of creativity into his dishes, indulge in scrumptious creations like Tom Yam Goong Pasta, Smoked Duck Pizza, and Braised Lamb Shank.

For bookings and enquiries, please contact our Meetings and Event Specialists at:
TEL + 603 2144 8370
EMAIL sales@samadhiretreats.com



Discover Authentic Thai Street Food

This August, Tamarind Hill Kuala Lumpur unveils a Thai street food experience with its brand new weekday lunch menu. Presenting an array of authentic dishes within in rustic-luxe interiors, Executive Chef Phiyun Thongyun elevates the humble experience into a gratifying one that is perfect for high-powered business meetings, celebrations, or just a quick respite from work.

Pamper your tastebuds with dishes like Tam Kha Noon, jackfruit salad tossed with fresh herbs and spices; Kao Soi Kai, egg noodles and tender bone-in chicken in a rich curry; and Khaw Kluk Kapi, shrimp paste fried rice with an assortment of condiments. Each dish is available from RM 9 to RM 25.

For reservations and enquiries, please contact the restaurant at:
TEL +603 2148 3200
EMAIL reservations@tamarindrestaurants.com

Weekday Getaway at Villa Samadhi Kuala Lumpur

Enjoy 10% off our Best Available Rate.

Whether it's an additional evening to a weekend stay or an extended vacation across Asia, pamper yourself with additional nights at Villa Samadhi Kuala Lumpur. Experience all the perks of staying with us as well as a special rate exclusively from Mondays to Thursday.

- Daily breakfast for two
- Daily evening cocktails for two
- Complimentary shuttle service to all Tamarind Restaurants in Kuala Lumpur
- Signature turndown service offering complimentary Cognac, Asian snacks and chocolate with a minimum two nights stay
- Valid for stays from now till 30 September 2017

For reservations and enquiries, please
CALL +603 4251 0043 or
EMAIL reservations@villasamadhi.com.my

Samadhi Trails

A journey that takes you from one unique destination to another, the Samadhi Trails is a itinerary unlike any other.

Open doors to discovery in exceptional locations from isle to city, and experience the intentionally exclusive Samadhi destinations renowned for invoking a sense of space and serve as a form of escape for the urban traveller. The Samadhi Trail offers the following inclusions:

- Four-nights stay in Japamala Resort
- Two-nights stay in Villa Samadhi Singapore or Villa Samadhi Kuala Lumpur
- Choice of Day Trip – Heritage Food Tour for two or Historic Malacca trip for two
- Romantic Beachfront Pavilion Dinner
- Javanese Massage for two
- Valid for stays from now till 22 December 2017

For reservations or enquiries
CALL +603 2630 8324
EMAIL reservations@japamalaresorts.com