

*4<sup>th</sup>* ANNIVERSARY ISSUE

# TRAVEL+ LEISURE

SOUTHEAST ASIA

DECEMBER 2011

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OF 2011**

AND WHAT'S  
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**GILI T  
HANOI  
CHICAGO  
MARRAKESH**

SINGAPORE S\$7.90 HONG KONG HK\$14.1  
THAILAND TH฿7.90 INDONESIA Rp12,000.00  
MALAYSIA MYR7.90 VIETNAM VND22,000.00  
INDONESIA Rp12,000.00  
EUROPE EUR11.90 CAMBODIA R\$12,000.00  
LAOS L\$12,000.00



# THE BEST OF 2011



Potato Head Beach Club, in Bali. Clockwise from below: Le Marais, in Phnom Penh; Songsam Meili, in Yunnan; molecular cuisine at Bangkok's Gaggan.



T+L REVEALS THE NEWEST AND HOTTEST **RESTAURANTS, BARS, HOTELS, SHOPS** AND MORE ACROSS THE REGION. REPORTED AND WRITTEN BY **JENNIFER CHEN, LARA DAY, ROBYN ECKHARDT, NAOMI LINDT, JASON TEDJASUKMANA, DAVEN WU** AND **LIANG XINYI**

CLOCKWISE FROM TOP LEFT: COURTESY OF GAGGAN; COURTESY OF POTATO HEAD BEACH CLUB; COURTESY OF LE MARAIS; COURTESY OF SONGSAM

## CAMBODIA

**EAT** Joannès Rivière, the French chef who put Cambodian cooking on the map as executive chef of Hôtel de la Paix's Meric restaurant, has opened his own place in Siem Reap: **Cuisine Wat Damnak** (behind Wat Damnak; 855-77/347-762; cuisinewatdamnak.com; dinner for two US\$34).

In a converted Cambodian country home, Rivière creates innovative weekly menus, with Khmer-inspired dishes like grilled river fish and starfruit salsa, and frog braised with winter melon. Three Italians joined forces to open **Il Forno** (between Pub St. and the Lane; 855-78/208-174; ilfornorestaurantsiemreap.com; dinner for two US\$20) in January; their traditional wood-fired pizzas and homemade pastas, made with imported Italian ingredients, are now an essential Siem Reap experience. In Phnom Penh, the upstairs of the gorgeous Sino-French colonial Chinese House has been transformed into a fine-dining eatery, **Tepui** (45 Sisowath Quay; 855-23/991-514; tepui.asia; dinner for two US\$50), offering a Mediterranean-Latin-Asian menu that spans seafood *salpicón* with banana chips to blissfully tender beer-braised beef cheeks.

**DRINK** The latest Phnom Penh lounge to open on high is **Le Moon** (1 St. 154; 855-23/219-579; amanjaya-pancam-hotel.com; drinks for two US\$6), where young and hip Khmers sip mojitos while seated al fresco at woven rattan loungers and low tables. At low-lit, industrial-glam **Rahu** (159 Sisowath Quay; 855-23/215-179), the five-month-old sister of famed Café Metro, pair salmon rolls with well-made cocktails, like the Ginger Metropolitan (fresh ginger and vodka).

**STAY** This month, the much-anticipated **Song Saa Resort** (Koh Rong; 855-23/686-0360; songsaa.com; villas from US\$688 per person, all-inclusive) soft opens on a private island in the Gulf of Thailand near Sihanoukville. With 27 pool villas built from sustainable materials, a rainforest-protected spa and an executive chef hailing from the Seychelles' North Island resort, the hideaway is putting Cambodia as a stop on the luxury jetsetter map. Thai designer and hotelier Anusorn Ngernyuang brings his eye-popping aesthetic to Siem Reap with



**GREATEST HITS** Clockwise from top left: Cuivre, in Shanghai's French Concession; Cuisine Wat Damnak, Siem Reap's hottest new restaurant; Song Saa Resort brings luxury travel to Cambodia; Il Forno, in Siem Reap.

### Reflections Rooms

(Wat Bo Rd.; 855-97/726-5525; reflections-thai.com; doubles from US\$80). The 16 units were each dreamed up by an artist.

**SHOP** All-white, petite **Le Marais** (33 St. 22; 855-23/996-266; lemarais.com.kh), opened by a veteran of the Paris fashion business, Ermine Norodom, brings the latest trends from France to the capital city, with women's apparel by famous brands like Les Petites and Bel Air.



## CHINA

**EAT** Korean cuisine gets an update at Beijing's **Ssam** (B1-238, Tower 2, Sanlitun SOHO; 86-10/5935-9475; dinner for two RMB300), where chef Andrew Ahn sends out playful dishes such as glass noodles topped with sesame-oil foam and a sampler of its namesake—savory morsels in various wrappings. Wood paneling and bike seats serving as bar stools lend an air of informality at **Cuivre** (1502 Middle Huaihai Rd.; 86-21/6437-4219; dinner for two RMB400), in Shanghai's French Concession. The Mediterranean-inflected food is similarly unpretentious (grilled lamb rack with pesto). California transplant Brad Turley, chef-owner of always-packed Goga, brings his winning mix of laid-back vibe and honest grub to **Hai** (7th floor, 1 Yueyang



Rd.; 86-21/3461-7893; dinner for two RMB500), a rooftop restaurant with a raw seafood bar. **Two Shanghai newcomers to look out for in 2012:** Paul Pairet's **Ultraviolet** (uvbypp.cc)—10 seats, 20 courses, one undisclosed location—and restaurant-lounge **Modernist** (378 Wukang Rd.) by native New Yorker Hilary Ambrose. **STAY** It's the perfect match: Shanghai's legendary Bund and one of New York's most storied hotels. The **Waldorf Astoria Shanghai** (No. 2 Zhongshan Dong Yi Rd.; 86-21/6322-9988; waldorfastoria-shanghai.com; doubles from RMB2,300) has 20 lavish suites with period details—claw-foot bathtubs, four-poster-beds—in the 100-year-old building that once housed the Shanghai »