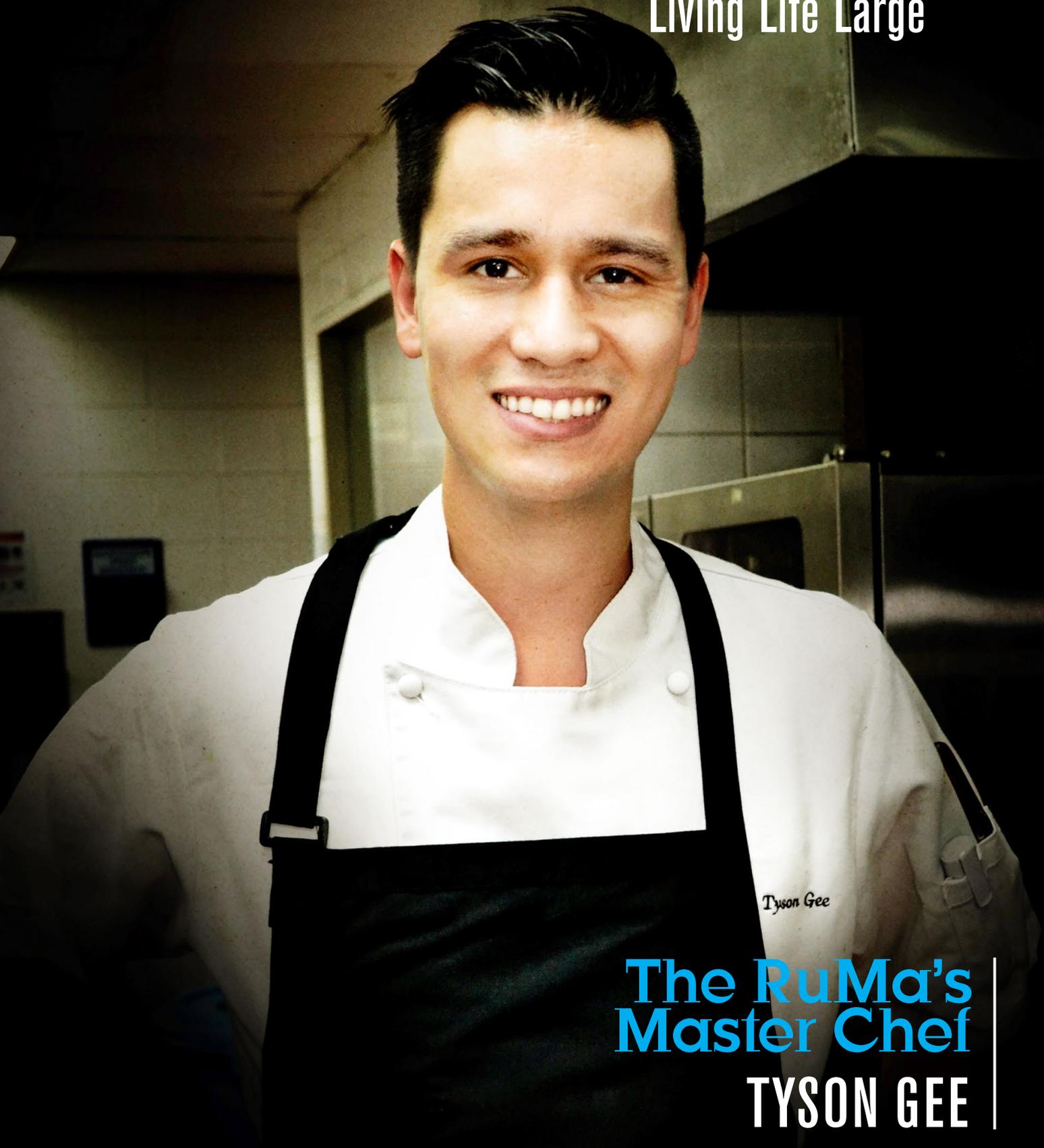


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CITi-ZEN

Living Life Large



The RuMa's
Master Chef

TYSON GEE


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GREETINGS TO OUR CiTi-ZEN READERS!



There is a lot of excitement in the air as we approach the finishing line for the opening of The RuMa Hotel and Residences located in the heart of KLCC, towards the end of the year. The RuMa Hotel's pre-opening team are in place and everyone is poised to get started, including the chef de cuisine, Tyson Gee who is featured in this issue. He will be cooking up a storm in KL's latest restaurant, ATAS and you can read all about his plans for this exciting new modern Malaysian eatery.

Another exciting event which took place in June was the official launch of our latest Japanese-inspired development in upscale Mont' Kiara, KaMi Residences which you can also read about in this issue. The launch generated much interest and we are pleased that over 50% have been booked by keen buyers. The prime location and guaranteed rental income for 6 years are clear winners with the savvy buyers.

On the lifestyle front, we have an instructive and interesting Kopitiam Section from the new craze of boxing yourself to fitness to the unusual business of recrafted kimonos to share with you.

The rest of the year will be a busy one and I look forward to sharing further news with you about The RuMa's opening and progress on KaMi Residences in the next issue of CiTi-ZEN.

Until next time, be sure to continue living life large!

Best wishes,

Datuk Lai Voon Hon
 Group Managing Director
 Ireka Corporation Berhad

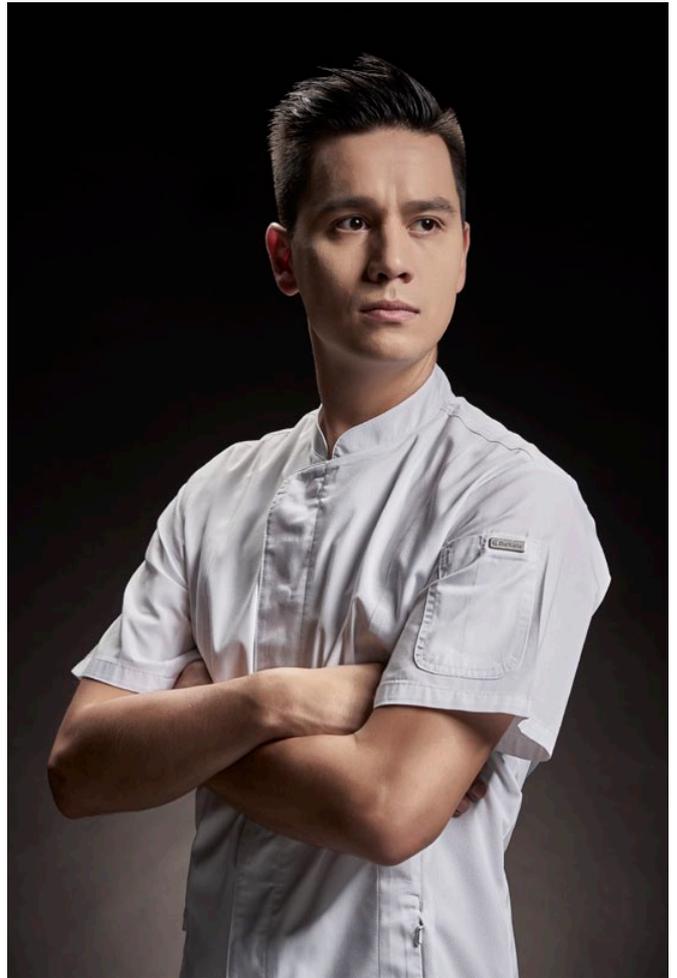
I STEAK-ING HIS CLAIM ON KUALA LUMPUR

Gone are the days when chefs are toiling away in cramped conditions with tyrannical bosses, for pay that makes teachers look like millionaires. Young chefs like Tyson Gee are part of the new breed of culinary stars producing innovative and agenda-setting food, inspired by the ingredients and food from their extensive travels around the world. Tyson's culinary vision is about combining quality with informality and affordability. He is the new chef de cuisine for the forthcoming The RuMa Hotel and Residences (The RuMa) in KLCC.

Born in Canada to a German mother and Chinese father, Tyson (30) is the second oldest of 4 children. His passion for cooking started at a young age but alas, not with romantic tales of being inspired by Mum's or Grandma's cooking because in actual fact, Tyson simply enjoyed cooking. Both his parents worked and he started cooking and creating dishes from what was available in the fridge, eventually producing meals for the family. He studied Home Economics at school, taught by bubbly and enthusiastic teachers which further fuelled his love for cooking. At high school, the well organised culinary arts programme which taught him the basics (e.g. sauce making, knife skills, etc), cemented his love for cooking. However, his family and ironically even Tyson's culinary arts teacher at the time did not support his chosen career choice because of the long hours and perceived low pay. Tyson was not deterred and he was determined to prove everyone wrong, only because he was happiest in the kitchen. Secretly though, Tyson did have a plan B - if being a chef did not work out, he would become a police officer!

Sticking to the script

What's beyond question is Tyson's thirst for learning everything there is to know about the culinary world, and not being afraid of hard work. His first job was at McDonalds at aged 14 and thereafter in a restaurant as a dishwasher. Here, he was promoted to preparing the vegetables and eventually proved himself as a very able cook, aged 16. This, for Tyson was all about wanting exposure in the industry. Then it was off to the Pacific Rim Grill and Restaurant, Vancouver where he really honed his skills, taught by the inspirational owner there. Not content with just one job, Tyson also worked in a fish factory during the summer holidays gutting fish all day which he continued doing part-time for 4 years. Then it was working in a hotel resort doing 300 covers for breakfast and 100 for lunch. This experience taught Tyson to work fast and efficiently.



"I always wanted to experience different things, wanted to be independent and wanted to stay out of trouble!"

Tyson studied at Vancouver Community College whilst working for the local Hyatt Regency to refine his knowledge of the culinary world, even though in truth, he already knew a lot about the nuts and bolts having worked in the industry from a young age. Then his recognition came with the medals won for his culinary skills, and they just kept coming! At Vancouver College, Tyson entered two competitions in which he got first prize, cooking a hot 3-course meal for 10 people within 2 hours and preparing the cold food display. He also won Student of the Year which was a proud moment for Tyson.

Then, the creme de la creme of recognition came with being chosen for Team Canada to participate in the quadrennial chef competition, the Culinary Olympics. This is the largest culinary exhibition in the world dating back to 1896. Win or lose, being chosen to represent your country is the highest honour which Tyson grabbed with both hands and he was chosen as Team Canada's captain in 2011.



Incidentally, they came second in Dublin and first place in Peru, second in South Korea (losing to Singapore by .25 points!) in the 2011/12 competition. Tyson even had his own monthly live TV show with cooking demonstrations which he thoroughly enjoyed. The team practised 7 days a week, and 4am to 11pm was not an unusual working day, preparing for the competition, creating and refining dishes because for the real thing, they would be expected to cook a 3-course meal for 100 people within 5 hours and also for the "black box" competition where the chefs do not know the menu until the day of the event. Add to this mix, working in unfamiliar environments with unfamiliar equipment and ingredients. Tyson found the expertise gained through taking part in these international competitions invaluable and it certainly held him in good stead for the future.

Broadening the mind

Then Tyson discovered travelling, which he did alone at 21 years, visiting Cambodia, Thailand and Vietnam. "This experience was really a turnaround for me because I realised there was so much more to life outside Vancouver, especially the food and flavours of the East which were big and bold." The travel bug also took him to Japan (where Tyson ate his way around the country for a month), the Philippines, Hong Kong, Germany and around Europe. When he returned to Canada, Tyson gave himself a deadline of 2013 to leave home and fortuitously, a job as junior sous chef at the Park Hyatt, Melbourne came up almost immediately where he remained for the next 4 years. In only the second year, Tyson took over the restaurant and became the chef de cuisine. He puts his success down to having mentors who had big plans for their staff, wanting them to be better and always pushing them to punch above their weight.



Arriving at The RuMa Hotel

Serendipity brought Tyson to The RuMa. He worked in Melbourne with the chef who opened up The PuLi restaurant in Shanghai (Urban Resorts Concepts' flagship hotel*) and it was him that recommended Tyson for the top job in The RuMa's restaurant. The previous experience of entering international competitions set Tyson up for his KL interview where he had to work in unfamiliar surroundings once again, preparing a meal to impress Ireka's and URC's top people, many of them were "foodies"! Tyson reported that he enjoyed the whole experience because his methodical work style meant that he could control the logistics and flow of the service. Needless to say he passed the interview with flying colours!

(URC is The RuMa hotel's operator and owners of the luxurious PuLi Hotel in Shanghai)

Vision for ATAS Modern Malaysian Eatery (ATAS)

There will be one restaurant in KL's latest luxury The RuMa in Jalan Kia Peng, KLCC and Tyson will be going for modern Malaysian cuisine from an "outsider's" perspective; and he is clear that it won't be recreating Malaysian cuisine, so don't expect Nasi Lemak or Laksa with a twist! By the way, Tyson loves anything with noodles in any ethnicity of food. The ATAS vision is to showcase Malaysian ingredients and flavours using Western techniques and concepts. Tyson has done a lot of research and is still experimenting with different dishes and pairing flavours at home. For example he will find a culinary use for Sabah snake grass or ulam raja.

"The culinary world is a constantly changing one with new trends coming in all the time. Today, the focus is on what's available locally - local produce and local provenance. Malaysia has amazing produce and especially the coastline is full of amazingly fresh fish. "I plan to use more locally produced food in my kitchen at The RuMa, whether it is herbs, fish, meat or vegetables. Chefs have to be flexible with what's available so I am looking forward to working with new and different ingredients."



There will be 39 staff in Tyson's team, catering to the hotel's restaurant, 2 bars and in-room dining service. As well as creating recipes, menu development and quality checking, Tyson's role is also people management. He is clear that he wants his staff to be knowledgeable and confident enough to explain the dishes to diners; and to engage the former in conversation to make them feel at ease. The objective is for diners to want to come back to ATAS time and again. Tyson hopes that he has recruited staff with a passion for culinary work and not just about following instructions.

This will not be your typical hotel restaurant. Tyson and URC are as one in wanting to give ATAS its own independent identity so people will want it to be their dining destination. It will be informally formal, an upscale casual modern Malaysian eatery and there will be nothing stuffy or pretentious about it.

Staying relevant

Tyson eats out as much as he can to observe and not to compare. He is interested to learn how others design their food, put together their wine list, organise the flow of service and in other words, how others perceive hospitality. He supplements his knowledge by reading, using social media and YouTube to see what's trending, because according to Tyson, "the camera eats first and because everyone loves taking pictures of their food, I can see who is eating what around the world." Gone are the days of the tyrant, yelling image of chefs where the culinary stars of today share information and recipes much more readily in the interest of perfecting the art for everyone. At this stage in his career, ideas are more important than skills because it is all about bringing flavour combinations together well to perfect dishes.

Tyson is driven and will always be one step ahead which is as well because Malaysians have an open-minded view to food which pushes up the quality of everything

and keeps everyone on their toes. The high-end food scene here in the last 10 years has really come into its own, it's been quite exciting with lots of new restaurants opening all the time. People are also much more open to unique and bespoke food, with new experiences than they used to be which is what makes the culinary world in KL fun and exciting these days.

"There is little appreciation of how much work actually goes into creating and perfecting a dish which can take hours and ensuring the correct ingredients are sourced to create that perfect flavour. I hope people won't just look at the price tag because this would be missing the point."

Tyson has great plans for the KL culinary scene and I have no doubt he will play his part in transforming the KL food scene with his high quality, inventive food creations- bring it on!

PROGRESS INTELLIGENCE ON THE RUMA HOTEL AND RESIDENCES

Everyone is on countdown and looking forward to The RuMa Hotel and Residences opening; to their presence on the Kuala Lumpur hospitality and branded residence scene.

Structural works to the Fin Wall and architectural works are now completed, as is the mechanical and engineering works. The internal works are completed up to Level 36. All the external scaffolding have been removed thus showing off the building's beautiful design.

The hotel's ground floor lobby, banquet, board and meeting rooms, swimming pool area including the changing rooms, surau, toilets and staff canteen are all complete now. The Bomba (fire department) inspection, which is a critical milestone, has given its approval and passed that the building is safe for use.

The show unit for the residences remains at Unit 1905 and is fully fitted out in modern, contemporary design and style. The Sales & Marketing team is using it to show buyers and potentials the space and convenient living right in the heart of KLCC.

We will have more news to share with you about The RuMa Hotel and Residences in the next issue of CITI-ZEN.



A WORLD AWAY FROM THE EVERYDAY - KaMi MONT' KIARA OFFICIAL LAUNCH



Ireka officially launched its iconic brand, i-ZEN's eighth development, which has proudly and successfully delivered over 2,000 homes to its exclusive buyers. The event took place on the weekend of June 9th.

KaMi Mont' Kiara, the latest development from Ireka in this upscale locale, features 168 apartments with a choice of sizes ranging from 840 sq.ft. to 1,600 sq.ft, set within a private, Japanese –designed landscaped grounds and accompanied by at least one car parking bay, depending on the unit's size. Residents will also be able to make the most of the round-the-clock concierge service which i-ZEN popularized in its earlier developments. KaMi Mont' Kiara is expected to be completed in 2021.



Ireka's senior team at the launch.

Mr Masaki Morinobu, an award-winning Chief Designer with Tokyo-based architects, Nonscale Corporation is leading on the Japanese designs. He will be creating a ZEN-like ambience within a tropical setting, combining Japanese contemporary living with Malaysian architectural designs, differentiating it from other properties in the area. KaMi Mont' Kiara is perfectly situated between the two shopping areas of Solaris Mont' Kiara and Publika with its wide array of retail amenities and F&B outlets. There are also a number of convenient transport links within a walkable neighbourhood.

There is also good news for savvy investors and owners because investing in KaMi Mont' Kiara comes with a fixed rental guarantee for 5 years (Years 1-2 @ 5% and Years 3-5 @ 6%).

For enquiries, please call +603.6211.3338 / 018.388.6988 or email sales_enquiry@ireka.com.my.





OUTINGS FOR OPENHANDS CHILDREN

In April and July, IREKA CARES volunteers took children and their carers from the Openhands children's home to the KL Bird Park and to the movies to watch The Incredibles 2 respectively.

KL Bird Park is located in the serene and scenic Lake Gardens and is home to 3,000 birds from 200 species from all over the world. Both the children and volunteers had an enjoyable day out at the park, especially seeing many of the brightly coloured birds roaming around freely. The children especially enjoyed the bird show which was the highlight for them and being able to feed the budgies. The successful day out ended with a scrumptious lunch at the Hornbill Restaurant.

The Openhands children had been waiting for blockbuster, The Incredibles 2 to reach the big screens and it was them that chose the outing at IOI City Mall with IREKA CARES volunteers on 7th July 2018.

The movie did not disappoint and the children are already discussing their next IREKA CARES trip due in September.



KOPITIAM NEWS!

The i-ZEN & zenZ Community Page

PACKING A PUNCH TO FITNESS – TRIBE BOXING STUDIO, KUALA LUMPUR



- Fat Burning
- Increased Metabolism
- Increased Muscle Tone
- Increased Cardiovascular Fitness
- Improved Muscular Endurance
- Improved Core Stability
- Improved Strength and Power
- Improved Hand-Eye Coordination
- Stress Relief

Boxing isn't just reserved for the ring anymore. The sport has become somewhat of a fitness phenomenon because it provides high intensity workout that is more than just hype. It is definitely an effective workout, and it is surprising how much fun it can be to punch stuff! Boxing burns roughly between 350 to 500 calories in just one hour, and is also said to burn the calories long after the workout is over.

Tribe Studio which opened its doors in February 2018 in the new Arcoris complex, Mont' Kiara, is owned by the young partnership of Mark Choo and Chris Lee, in response to the city's growing fitness trend. Not wishing to be just another fitness centre competing for air space in a crowded field, the dynamic duo arrived at the idea of cardio boxing, realizing this is a unique offering in the vicinity. Tribe is all about cardio boxing to music and the workout regimes are tailored to the participants' pace. Music plays a big part in the workout and all this takes place in a nightclub like atmosphere, hence their tagline, "Box to the Beat".

Tribe promises that their qualified instructors will provide one of the best complete 45 minutes cardio boxing workouts with eleven, 3-minute rounds incorporating boxing and kicking, using traditional boxing equipment like long punch bags. Here, you will also learn boxing drills and combinations, which are designed to build strength and de-stress. According to the Tribe website, the benefits of boxing include:

Boxing is an intense, total body workout form of exercise which shows obvious physical change quite quickly. Whether it is group or one-to-one workouts that is your preference, the charismatic and energetic Mark Choo firmly believes that health and fitness should be FUN. "We want everyone to feel pumped up and excited to go workout for every class because otherwise the commitment to training probably won't last. At Tribe, we believe that anyone can box and in our 'Fightclub meets Nightclub' setting, we promise to instill confidence with every punch."





Tribe's objective is also to create a sense of belonging among its clients, to a fitness community (hence their name). You won't get the soulless atmosphere, as with many gyms, where people cut themselves off from their surroundings by listening their iPods. The studio is about bringing people together through boxing and where they can feed off each other's energy to get fit. Tribe is about creating a friendly and encouraging atmosphere whatever size, shape, gender or fitness level you are.

Just like boxing isn't reserved for the ring anymore, it is also no longer a male preserve. In fact, this boutique gym has many women members. Having the international schools nearby offers the convenience for the mums to come and workout, and the evening classes cater for those coming after a hard day's work. Mark is clear that, "Tribe is open throughout the day, with morning and evening classes to cater for everyone in the household."

What's next?

The game plan is eventually for Tribe to be a lifestyle brand which Mark and Chris have given themselves 2 years to achieve. They are already working hard to grow the Tribe brand. For the moment, they want the studio to be somewhere where people can both workout and relax in. The café which will be an integral part of the Tribe studio is soon to open and here people can share stories about how they will eventually be able to "float like a butterfly and sting like a bee"!

For more information about **TRIBE** and what they offer, you can email either Mark or Chris on contact@tribebx.co
 T/N: 03 6411 7406
 Address: Lot LG5-3 Arcoris, Jalan Kiara 4, Mont' Kiara. Kuala Lumpur

KOPITIAM NEWS!

TURNING JAPANESE BY CLARE SMITH

Moniko takes vintage kimono fabrics and recrafts them into exquisite and exclusive bags, clutches, purses and accessories, each one of them lovingly recreated and presented. Clare Smith is the brains behind this distinctive and original brand where the products are one-of-a-kind, show-casing her artistic and creative edge. In this interview, Clare tells CiTi-ZEN all about her passion for Japanese kimonos and the one-off products made from these garments that are gaining popularity here and abroad.



Clare Smith



What brought you to KL?

I was formerly a packaging design specialist with a penchant for traditional textiles and clothes. I previously worked at British American Tobacco, and came to Malaysia to establish their Asia Pacific regional packaging development department in 2004.

How and why did you start Moniko?
How did you choose the name?

In 2008, I had a 'geisha makeover' with a friend in Kyoto. During my first visit to Japan, I became intrigued by the precision and attitude of the Japanese culture to design and presentation. In the following years I bought a few vintage kimono fabrics, hung them around the spare room at home, walked around in them, and generally, admired them a lot. Then in 2011, and feeling brave, I decided to cut into one of the beautiful kimonos and introduced it to the sewing

machine. The result was not so beautiful, but after a few attempts and after becoming re-acquainted with the art of sewing, results began to blossom, like the first 'sakura' cherry blossom of Spring! Friends were supportive of the concept and bought the first few bags I made, which encouraged me to pursue the venture.

Since the initial experiments, many hours were spent at my trusty old sewing machine (which has now been upgraded to a newer model) to meet the growing demand for bags. With a background involved with international brands and branding, I also knew the importance of the name, and very quickly decided upon MONIKO, as a literal recrafting of the word kimono.



What is the concept behind Moniko? Where is Moniko sold and who buys your products?

MONIKO is a STORY in the MAKING. We aim to celebrate the beauty of past and present. The past being the original artisan who used the specialised techniques to create the stunning kimono, then the gracefulness with which they were worn by Japanese ladies. When we established Moniko, it was our intention to run the business as a social enterprise as far as was possible, and to be able to highlight the beauty of the artisans who recraft our products; many have disabilities or social issues; and they have amazing skills.

The untold part of the Moniko story begins when the fate of the vintage fabric is placed in the hands of the new bearer in the form of a Moniko accessory. We are inspired by Japanese design aesthetics. Particularly IKI (chic, refined, uniqueness) and WABI SABI (something that improves with age, or a beauty in imperfection that you see in handmade items). Many items are bought as gifts, but I know people have had trouble actually parting with them! I think people like the idea of having a unique product with an interesting story behind it: each piece has a tag placed inside showing some of the details of each fabric, and the name of the person who recrafted it.

Who makes the bags? How did you start production in Cambodia?

The design and production process is really about making the most of the fabric. I cut the extra Obi (decorative belt or sash made of cotton, silk and brocade) clutch myself, in the Moniko workshop space at Publika (Kuala Lumpur) and pass to the artisans in Cambodia to complete.

When the demand for the bags started to increase, and I could not cope with the production on my own, and started working with a small group of Chin

refugees here in KL, and trained them to make the bags. These ladies were resettled to the USA, with very short notice, so I looked for other groups in Malaysia, and did some training sessions in Kajang and Bukit Beruntung, but struggled to find ladies with the skills. I had experience in Cambodia, and so travelled and looked for self- help groups and NGO groups there. I now work with two groups of disabled artisans.

Where and how do you source for the kimonos?

I travel to Japan twice a year, and have built up relations with people all over Japan, so am able to buy throughout the year, when suitable kimonos become available.

What do you enjoy most about the business?

I do miss the camaraderie of working in a large team, but in the corporate world you are very sheltered: you don't have to send your own mail! Since launching Moniko, there have been many moments of despair, generally followed by plenty of learning, that I think most entrepreneurs have. Looking back, I think that has been the enjoyable part: stretching myself and being able to see a business holistically. But, it is difficult to switch off when you have your own business, particularly now, when social media is so important and having to react quickly to customers on their time zones.



What does the future hold for Moniko?

We have been growing steadily, expanding capacity of suppliers while finding new sources of kimonos: the challenge is to find enough kimonos to meet the growing demand. We are quite international now, with representatives and/or stockists in many countries across Asia, as well as Australia, UAE, Italy, Spain and UK.

We are looking at more creative ways to use the kimono, and line extensions using different types of kimono. Hopefully, in the future, we can collaborate with local designers as well. It will be good to support others trying to start their business, and to encourage more Malaysians in creative pursuits!

In Kuala Lumpur, **Moniko** is stocked in:
KLCC iSetan (2nd floor Japan Park area)
Lot 10 iSetan
Tribeca Bangsar Village II
Kaleidoscope in Publika

For more information, or if you have any more questions please contact **Clare** on clare@mymoniko.com

KOPITIAM NEWS!

A Word From The Mont' Kiara Community Society MONT' KIARA COMMUNITY SOCIETY WHISTLE CAMPAIGN

The Mont' Kiara Community Society (MKCS) launched its Whistle Campaign on Sunday 6th May, a new initiative in our Safety and Security program with the community, supported by the Malaysia Crime Prevention Foundation, the OCPD of Brickfields, the Sri Hartamas Police Station, the Sri Hartamas Fire and Rescue Station and DBKL Segambut. The MKCS Whistle Campaign is a community feedback initiative that uses the observations of our residents and members to immediately and safely communicate a distress signal should they encounter any untoward situations.

Hosted at The Majapahit restaurant at Mont Kiara's new landmark Arcoris Ms Carol Lee, Chair of the Mont Kiara Community Society, opened the Campaign and thanked the guests for their commitment for a safe Mont' Kiara, followed by YBG Tan Sri Datuk Sri Lee Lam Thye, the Senior Vice Chair for the Malaysia Crime Prevention Foundation, who spoke passionately about the importance of the need to involve the community in order to prevent crime. With this motivation fresh in our minds, our second speaker Ms Debz Rafferty, Head of Safety and Security of the Mont' Kiara Community Society, guided the guests on ways to safely prevent or attract attention to possible crime.

Armed with the safe and proper use of the whistle and with bellies full of delicious food and drink, our happy and excited guests were each given a commemorative whistle from the MKCS and exited the restaurant for the Whistle Walk – a planned route for children and adults to practice their new found skill alongside the authorities and the Mont Kiara Community Society. A small team of outriders flanked the Whistle Walkers for the short journey around the residences of Jalan Kiara to keep everyone safe from oncoming traffic.

We'd like to thank YBG Tan Sri Datuk Sri Lee Lam Thye Senior Vice Chair Malaysia Crime Prevention Foundation, Superintendent Arifai bin Tarawey Deputy OCPD Brickfields, ASP Alwizan Jaafar Head of the Sri Hartamas Police Station, Tuan Rodzlan Othman Chief of Sri Hartamas Fire and Rescue Department, Tuan Abdul Rashid Manager of DBKL Segambut, Mr Krishnaraj Perumalu Senior Manager of SCM Services Sdn Bhd, Mr T J Tan Senior Business Development Manager Majapahit, the Mont Kiara Community Society team and the committed volunteers of Mont Kiara for supporting and ensuring the success of our neighbourhood security watch.

If you'd like to know more about the Mont' Kiara Community Society (MKCS) or how to join in our events, please contact your building manager.

> **KATE GHAZALI**
Head of Events and Communications
Mont' Kiara Community Society



MKCS Whistle Campaign 2018



Whistle Walk with DSH BOMBA and PD



Attracting a crowd



Practising a new skill

Ms Carol Lee, Chair of Mont Kiara Community Society



YBG Tan Sri Datuk Sri Lee Lam Thy, Senior Vice Chair, Malaysia Crime Prevention Foundation



Outriders



Whistle Campaign Guests



From L-R Mr Krishnaraj Perumalu Senior Manager of SCM Services Sdn Bhd, ASP Alwizan Jaafar Head of the Sri Hartamas Police Station, YBG Tan Sri Datuk Sri Lee Lam Thy Senior Vice Chair Malaysia Crime Prevention Foundation, Tuan Rodzlan Othman Chief of Sri Hartamas Fire and Rescue Department, Mr T J Tan Senior Business Development Manager Majapahit, and Ms Carol Lee Chair Mont Kiara Community Society



Opening of the Whistle Campaign by Ms Carol Lee, Chair of the Mont Kiara Community Society



Supporters of the Whistle Campaign

KOPITIAM NEWS!

A LEARNING OPPORTUNITY INTUITION OPENS ITS DOORS



In CiTi-ZEN's first issue of 2018 (#44), we featured **Steven Shorthose** who will be setting up a new tuition centre in Mont' Kiara called **INTuition**. This new centre intends to provide a nurturing and bespoke learning environment that aims to have the best practitioners teaching to the highest standards. For the teachers, Intuition will offer them a way to be rewarded for their excellence and success with a profit sharing scheme, which has minimal risk. For the students, they will be learning in classes of not more than 6 students for optimum academic performance. There will also be 'quiet zones' for private study devoid of distraction, television and video games! INTuition can handle up to 75 students at any one time over all the different subjects taught.

Intuition's business model has also expanded since the first interview in January 2018. They plan to provide tailor made courses to help businesses improve their staff's level of business English by conducting weekly courses to a small number of employees in similar ability groups.

This stand-alone learning centre is located in the heart of Mont' Kiara for students to either walk to or be dropped off with ease and security because it has its own private road and guarded entrance.

According to Managing Director, Steven Shorthose, "Making a positive difference to the emotional growth as well as the academic success is the key motivation behind the principles of INTuition. We will offer the highest level of learning environments previously unseen by students in Malaysia."

For more information, please visit their website on www.intuition.com.my



KOPITIAM NEWS!

UNION ARTISAN COFFEE STRIKING THE RIGHT BLEND



The growth of artisan coffee roasteries across Kuala Lumpur has grown in the past five years thanks to coffee-preneurs like Weee Meng Loon, partner in the new coffee establishment in 1MK Mall. Union Coffee Group understands that caffeine lovers have become more interested in ethics and they have also developed a more discerning palate.

Meng Loon proudly claims, "Union Coffee Group is a community builder and we strongly believe in giving back to society by training young entrepreneurs interested in this industry. We see that local young and aspiring baristas are our partners too and we want to provide a good livelihood to and career for these young people through coffee. We also perceive our coffee shop as a space for people to have a short breakaway and connect with the community." Union Artisan Coffee's décor certainly strikes this pose.

Meng Loon was not a coffee drinker until he started working for an F&B company where he started to drink coffee with colleagues. He slowly started to enjoy the taste for it and took it a step further by attending coffee classes in Australia and Malaysia. He loved, and was so fascinated by this brew that he decided to quit his job, sought funding and partnership for his new venture. Between them, the team behind Union Coffee Group, have vast experience in the F&B industry and describe themselves as an integrated supply chain management company because they operate both a roastery and barista training academy. It is this, plus the seamless integration with their patisserie station that will deliver a different coffee experience to customers.

1MK Mall was selected as Union Coffee Group's first coffee shop because they recognized the demand for artisan coffee here and is very confident they can fill this void. They even chose their name carefully because "Union" signifies uniting unrelated people which resonates with their purpose of community building.

Union Coffee Group has no plans to be a coffee chain because Meng Loon and his partners believe that



each coffee shop will have its own unique character and soul. He shares that there are few more outlets in the pipeline like Citta Mall next, but there is no urgency to open more because they just want everyone to enjoy the journey as a family. According to Meng Loon, "We just want to keep things simple and focus on what we are good at – servicing good coffee!"

Union Artisan Coffee can be found on the **Ground Floor (G-9) of 1MK Mall** and is contacted on **018 397 0728**.

i is for Ireka

Founded in 1967, Ireka Corporation Berhad was listed on the Second Board of Bursa Malaysia on 12 July 1993. The Group's current focus is mainly on three core businesses: Infrastructure, Real Estate and Technologies.

Its distinguished infrastructure portfolio over 50-year track record includes the construction of the Kuala Lumpur International Airport runway, sections of the Kuala Lumpur Middle-Ring Road II and North-South Expressway, Putrajaya Government Administrative Offices, OCBC Head Office, Wisma AIG, DiGi Head Office (D'House), Technology Park Malaysia, The Westin Kuala Lumpur and Aloft KL Sentral. The Group also previously developed and managed The Westin Kuala Lumpur and Aloft KL Sentral, both are the winners of multiple regional and international awards.

Within its Real Estate business, Ireka initiated the listing of a property company, Aseana Properties Limited ('Aseana'), on the London Stock Exchange on 5 April

2007, to undertake property development activities in Malaysia and Vietnam. Ireka's wholly-owned subsidiary, Ireka Development Management Sdn Bhd, has been appointed as the exclusive Development Manager for Aseana.

Ireka also created the much celebrated i-ZEN brand of luxury properties, continuing to raise the bar for contemporary high end designs in our developments, striving to meet the needs of our customers at all time so that they can live in homes they desire. The essence of i-ZEN embodied in the 6S philosophies of Style, Service, Security, Sophistication, Soul, and Sustainability. These are demonstrated in its portfolio of properties.

In Malaysia, current property development projects managed by Ireka Development Management include Sandakan Harbour Mall. The current projects under construction include The RuMa Hotel and Residences in Kuala Lumpur City Centre and ASTA Enterprise Park in Kajang. Ireka's latest projects in Mont' Kiara under the i-Zen

brand, namely, The KaMi Mont' Kiara Residences is soon to be unveiled. Some of the completed projects undertaken by Ireka include SENI Mont' Kiara, Kiaraville and Tiffani by i-ZEN, 1 Mont' Kiara, i-ZEN @ Villa Aseana, I i-ZEN @ Kiara I, i-ZEN @ Kiara II, Luyang Perdana and Sandakan Harbour Square (Phase 1 & 2).

In Vietnam, IDM manages Aseana's developments such as the City International Hospital, a flagship development of the International Healthcare Park (Binh Tan District), which formally opened in January 2014.

In 2003, Ireka's Technologies arm, i-Tech Network Solutions Sdn Bhd (i-Tech') was set up as systems integration and networking company, offering customized IT infrastructure solutions and outsourced services. From there, i-Tech expanded to provide co-location services, disaster recovery services, hyper-converged infrastructure, and managed services in Malaysia and Vietnam.

by
i-ZEN
Life, styled.

An  **IREKA** concept

The i-ZEN brand is founded on and driven by six basic principles that ensure its customers' highest expectations are met.

STYLE
EACH i-ZEN DEVELOPMENT EMBODIES AN EXTRAORDINARILY HIGH STANDARD OF CONTEMPORARY STYLE. NOT MERELY IN TERMS OF AESTHETICS BUT ALSO IN THE WAY IT IS CONGRUENT WITH FORM AND FUNCTION.

SERVICE
i-ZEN OPERATES TO THE HIGHEST STANDARDS, BENCHMARKING ITSELF AGAINST THE FINEST TO EXCEED THE EXPECTATIONS OF CLIENTS AND STAKEHOLDERS IN THE HOSPITALITY AND PROPERTY INDUSTRIES.

SECURITY
AS SECURITY IS OUR TOPMOST PRIORITY, ALL SYSTEMS AND PROCEDURES ARE ROUTINELY MAINTAINED, UPGRADED AND TESTED TO ENSURE COMFORT AND PEACE OF MIND FOR ALL.

SOPHISTICATION
IN SYNERGY WITH STYLE, i-ZEN INCORPORATES CUTTING-EDGE INNOVATION AND TECHNOLOGY TO INTRODUCE EASE AND EFFORTLESSNESS INTO EVERY ASPECT OF THE i-ZEN LIFESTYLE.

SOUL
SOUL LIES AT THE VERY HEART OF EVERY i-ZEN DEVELOPMENT. THIS ENCOMPASSES A STRONG SENSE OF BELONGING, PRIDE OF PLACE, AND IDENTITY AS A COMMUNITY - WHICH IS ACHIEVED WITH THE FULFILMENT OF THE OTHER ESSENCES.

SUSTAINABILITY
THROUGH INNOVATIVE TECHNOLOGY AND DESIGN, i-ZEN ENDEAVOURS TO STYLE LIFE THAT EMBRACES ENVIRONMENTAL CONSERVATION WITH SUSTAINABILITY IN MIND. i-ZEN SEEKS TO MEET THE NEEDS OF THE PRESENT WITHOUT COMPROMISING ON THE NEED OF OUR FUTURE GENERATIONS.

Freehold
KaMi
 MONT' KIARA



Artist's Impression Only

Japanese-Inspired
 Serviced Residences

A new IREKA original in the upscale enclave of Mont' Kiara. Fully fitted and efficient layout with refined Japanese aesthetics throughout.

Pet-friendly and perfectly located, this low-density development also comes with attractive investment packages*.

OPEN FOR SALE

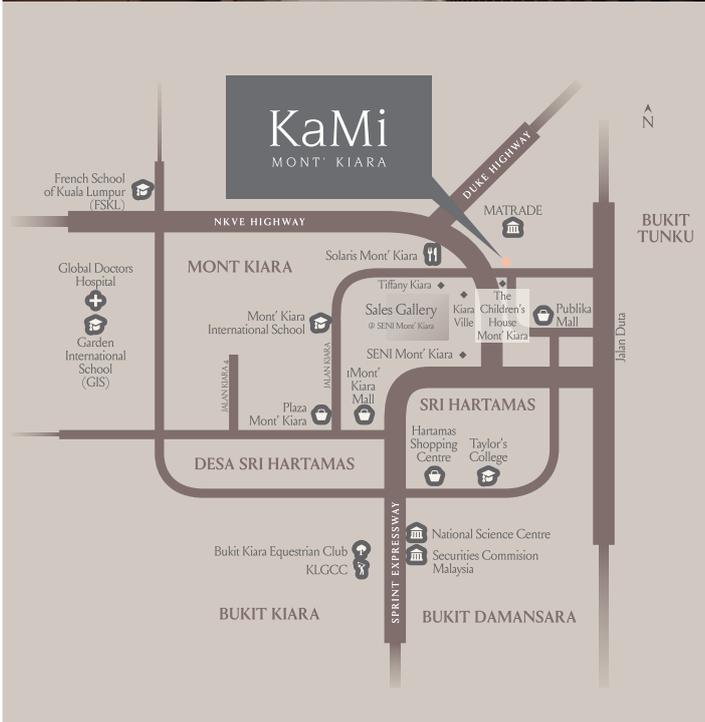
*Terms & conditions apply.



Well-appointed Common Spaces



Onsen & Japanese Garden



Fully Furnished & Fully Fitted

03 6211 3338
 018 388 6988
 www.KaMiMontKiara.com

Developer: United Time Development Sdn Bhd • Developer's Address: 18th Floor, Wisma Mont' Kiara, No. 1, Jalan Kiara, Mont' Kiara, 50480 Kuala Lumpur • Developer's License No.: 19399-1/04-2020/0403(L) • Validity: 24/4/2018 - 23/4/2020 • Advertising & Sales Permit No.: 19399-1/04-2020/0403(P) • Validity: 24/4/2018 - 23/4/2020 • Approval Authority: Dewan Bandaraya Kuala Lumpur • Building Plan Reference: (20) dim. B17 OSC 2017 0183 • Expected Date of Completion: January 2021 • Tenure of Land: Freehold • Land Encumbrances: Nil • Type of House: Serviced Apartment • Built-up Areas: 8,40sf - 1,604sf • Total Units: 168 units • Selling Price: RM1,195,848.00 (min) - RM2,207,321.00 (max) • 5% Bumiputera Discount • Express Condition: The land cannot be transferred, leased, or charged except with the consent of the State Authority.

by **i-ZEN**[®]
 Life, styled. **IREKA**
 An **IREKA** concept