

Colours

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HAKKASAN JAKARTA

Founded in 2001 at the now Michelin-starred London original, this is the 12th location to open, serving up innovative, award-winning Cantonese cuisine, paired with sophisticated cocktails and an extensive wine selection. Situated on levels 25 and 26 of the Alila SCBD Hotel, this is the first Hakkasan in South-East Asia, and the first to enjoy a dynamic rooftop experience, which offers multiple outdoor bars, banquettes and semi-private VIP booths with sweeping views. Signature dishes include Peking duck served with Royal Beluga caviar, grilled Chilean sea bass cooked in honey, and the famous stir-fried black pepper rib-eye beef. At the helm in the kitchen is Chef de Cuisine Sky Wong Kum Choy, who also offers a lunchtime *Yum cha* menu that celebrates the act of drinking tea alongside a mouthwatering selection of dim sum. Sleek interiors blend Asian and Western influences such as carved dark oak latticework with the backdrop of those unforgettable views. Instagram @hakkasanjakarta

Jakarta adalah lokasi ke-12 Hakkasan, restoran yang pertama kali dibuka tahun 2001 di London dan telah mengantungi bintang Michelin. Restoran ini menyajikan masakan Kanton inovatif pemenang penghargaan, yang disandingkan dengan koktail berkualitas dan aneka pilihan *wine*. Terletak di lantai 25 dan 26 Hotel Alila SCBD, Hakkasan Jakarta adalah cabang perdananya di Asia dan yang pertama menawarkan pengalaman bersantap di *rooftop*, dengan beberapa bar luar ruang, ruang *banquet*, juga bilik VIP semi-privat dengan pemandangan luas. Hidangan khasnya antara lain bebek Peking dengan kaviar Royal Beluga, kakap laut Cile panggang madu dan tumis iga sapi lada hitam yang terkenal. Dapurnya dikomandoi Chef de Cuisine Sky Wong Kum Choy, yang juga menawarkan menu makan siang *Yum cha* untuk Anda yang ingin menikmati beragam pilihan dim sum menggiurkan, ditemani teh hangat. Interiornya mengombinasikan gaya Asia dan Barat, seperti kisi-kisi dari kayu ek ukir yang berpadu dengan latar belakang pemandangan tak terlupakan.

