

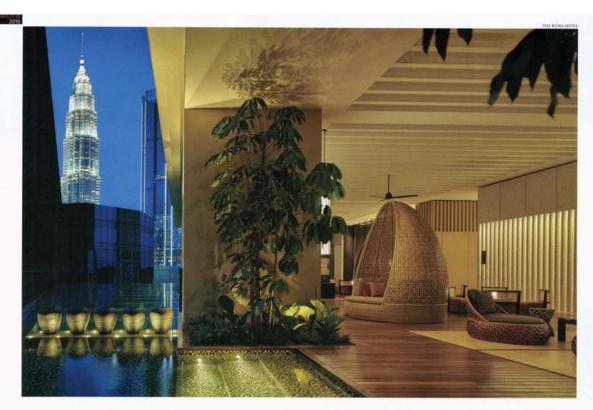
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EVENTS

No place like home

The RuMa Hotel and Residences partnered The Edge to showcase its unique art of hostmanship over a private dinner recently

BY DIANA KHOO

If you have been charmed by The PuLi Hotel and Spa in Shanghai with its pared-back ode to contemporary oriental luxury or The PuXuan Hotel and Spa in Beijing that is just a stone's throw from the walls of the Forbidden City, chances are

igust a stone's throw from the walls of the Forbidden City, chances are you will fall equally hard for the group's first hotel outside of China—in Kuala Lumpur, to be precise—The RuMa Hotel and Residences. Located in Jalan Kia Peng, The RuMa is a joint development between Ireka Corp Bhd and Aseana Properties Ltd and is managed by international luxury hotel operator, Urban Resort Concepts, Its name is taken from the Malay word rumah, which means "home", and a wealth of details have been incorporated into the property, all of which draw from Malaysia's rich heritage and culture.

In celebration of its recent introduction to the Malaysian hospitality scene, The Edge and Ireka teamed up to host a small dinner, taking guests on a dining journey of discovery. Held at The Pavilion, the private dining room on the sixth level of the hotel, the event saw 40 guests converge to experience The RuMa's unique art of hostmanship, which began with copious fluttes of champagne during aperitif hour before proceeding to a five-course dinner prepared by executive chef Tyson Gee using primarily local ingredients, including local herbs and vegetables such as hetumpang air, pegaga and midin, tiger grouper from Penang and Malaysian strawberries, and paired with a specially selected flight of wines.

After dinner, several guests took the opportunity to tour The

a specially selected flight of wines.

After dinner, several guests took the opportunity to tour The RuMa's sumptuously appointed guest rooms while others indulged in a post-prandial Cohiba accompanied by digestifs in the form of whisky and the hotel's take on the classic gin and tonic.

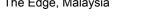








by Lee Jim Leng.



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Antoine Bakhache, Ala and Abrar A Anwar











David Lee, Wendy Lee and Sharon Teo-of sales and marketing, The RuMa







Guido Farina, general manager of The RuMa and executive chef Tyson Gee





18 Mar 2019 The Edge, Malaysia

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SUMMARIES

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BYDIANAKHOO

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