

August 31, 2023

# FPHP BULLETIN HOT & TOUR

THE CROSSROADS;  
UNVEILING FOOD, TRENDS, & CULTURAL EXPERIENCES

NEWSLETTER VOL. 1/2023

*"Embracing & Escalating FPHP Creativity & Passion in Writing"*



**Welcome Notation &  
Managing Editor;  
Volume Introduction**

**An Overview of Clan Culture in the  
Hotel Industry in Malaysia**

**NASI AMBENG-  
'THE IRONY OF  
MALAYSIAN JAVANESE  
COMFORT FOOD THAT'S  
A PAIN TO PREP'**

**F&B AND BEES**

**A WEEKEND GETAWAY  
TO SUNGAI MERBOK:  
Exploring the  
Enchanting Mangroves**



**FACULTY OF HOTEL & TOURISM MANAGEMENT**

Universiti Teknologi MARA  
Cawangan Pulau Pinang  
13500 Permatang Pauh, PENANG  
Tel:04 3823888 Fax: 04 3823861

**HOT & TOUR NEWSLETTER  
VOL. 1/2023**

<https://anyflip.com/homepage/oistf>

ISSN 2231-7422 [https://is.gd/fphpnewsletter\\_penanguitm](https://is.gd/fphpnewsletter_penanguitm)





# FPHP Bulletin Hot & Tour Newsletter

## THE CROSSROADS; FOOD, TRENDS, & CULTURAL EXPERIENCES



Over time, this highly regarded rating system has surpassed its original intent and undergone a significant transformation, emerging as a potent driver for the tourism sector. In contemporary times characterized by a heightened interest in culinary exploration and travel centered around gastronomy, the Michelin star has emerged as a compelling influence attracting discerning travelers seeking exceptional dining encounters. Consequently, this phenomenon has notably impacted the worldwide tourism industry.




Restaurants that exhibit exceptional culinary expertise, ingenuity, and unwavering commitment to delivering consistently high-quality dining experiences are bestowed with Michelin stars. The stars serve as a reflection of the restaurant's comprehensive excellence, wherein each star symbolizes distinct levels of accomplishment as per diagram below.

### **MICHELIN GUIDE 2023: FOUR RESTAURANTS IN KUALA LUMPUR AND PENANG RECEIVED MALAYSIA'S FIRST-EVER STARS**

**BY FARHAN PAAT, NAKIA NORDIN, AHMAD FAUZAN BADIUZAMAN & NIK MOHD SHAHRIL NIK MOHD NOR**

Within the domain of gastronomy, the Michelin Guide has evolved into a widely recognized authority on

gastronomic distinction, awarding stars to exceptional restaurants across the globe.

One Michelin Star	Two Michelin Stars	Three Michelin Stars
A restaurant with one star is recognized for offering high-quality cuisine and a memorable dining experience.	A restaurant with two stars offers excellent cuisine and is a must-visit destination for food enthusiasts.	The highest accolade, three stars, is awarded to restaurants that deliver exceptional, sublime dining experiences representing the pinnacle of culinary mastery.
		

Faculty of Hotel & Tourism Management  
Universiti Teknologi MARA  
Cawangan Pulau Pinang  
Permatang Pauh Campus  
13500 Permatang Pauh  
PENANG  
Tel:04 3823888/fax:04 3823681





Renowned for its extensive cultural diversity and varied geographical features, Malaysia has consistently attracted many tourists searching for a dynamic fusion of traditional and contemporary elements. Since Malaysia has become part of the Michelin group, joining other Southeast Asian countries such as Singapore, Thailand, and Vietnam. There has been a notable shift in the country's culinary landscape, primarily ascribed to the impact of the esteemed Michelin Guide. The introduction of the Michelin Guide in Malaysia resulted in a notable increase in culinary tourism, as the

announcement of Michelin-starred restaurants in the country has generated an unparalleled level of interest. This significant influence of Michelin stars on Malaysia's culinary scene and its crucial role in attracting an expanding group of discerning travelers with a passion for food. Thus, this has propelled Malaysia into the international spotlight as a renowned gastronomic destination.

On December 13, 2022, a significant milestone was achieved by four restaurants in Malaysia as they were bestowed with the prestigious Michelin Star for the very first time.

*The stars serve as a reflection of the restaurant's comprehensive excellence, wherein each star symbolizes distinct levels of accomplishment.*

BY FARHAN PAAT, NAKIA NORDIN, AHMAD FAUZAN BADIUZAMAN & NIK MOHD SHAHRIL NIK MOHD NOR

Two restaurants in Kuala Lumpur have been awarded the prestigious One Michelin Star. Dewakan is a restaurant showcasing contemporary Malaysian cuisine, emphasizing the importance of local and indigenous ingredients. The prix fixe tasting menu offered embodies the essence of Malaysian cuisine in its entirety.

Next, By Darren Chin, this culinary establishment specializes in French classics, focusing on incorporating regional live seafood and locally sourced produce. The establishment offers a range of four to seven courses, including a dedicated option for individuals adhering to a vegetarian diet. Meanwhile, two restaurants in Penang have been bestowed with the prestigious Michelin Star. The first is Auntie Gaik Lean's Old School Eatery, specializing in Peranakan cuisine prepared using chef Auntie Gaik's exclusive recipes

and high-quality ingredients. The next restaurant, Au Jardin presents refined European cuisine with delicate hints of local influence. The establishment is renowned for its monthly rotating menu highlighting refined European cuisine infused with delicate local influences.

This forthcoming 2023 edition showcased the cities of Kuala Lumpur and Penang, paying tribute to the exceptional talents in the industry and the individuals who contribute to the distinctive Malaysian food and beverage landscape. The culinary landscape in Malaysia has experienced significant changes in recent years, characterized by a growing food scene that highlights the

Faculty of Hotel & Tourism Management  
Universiti Teknologi MARA  
Cawangan Pulau Pinang  
Permatang Pauh Campus  
13500 Permatang Pauh  
PENANG  
Tel:04 3823888/fax:04 3823681





country's rich cultural heritage Malaysia has achieved the notable distinction of being included in the esteemed group of countries acknowledged by the renowned Michelin Guide, as many of its restaurants have been bestowed with the highly sought-after Michelin star.

The culinary recognition has had a significant impact on the advancement of gastronomy in the nation, acting as a driving force for the emergence of new ideas, artistic expression, and exceptional performance in culinary craftsmanship.

For chefs and individuals aspiring to become restaurateurs, the recognition bestowed upon them by the Michelin star signifies the highest level of accomplishment in the culinary field, symbolizing unparalleled acknowledgement and acclaim.

Awarded by the esteemed Michelin Guide, this prestigious honor is reserved for only the finest establishments that showcase culinary excellence. Beyond the appeal of fame and glory, earning a Michelin star has numerous material and intangible advantages that can greatly impact a chef's reputation and career.

#### REFERENCES

- Michelin Guide. (2023). History of the Michelin Guide. <https://guide.michelin.com/th/en/history-of-the-michelin-guide-th>
- Michelin Guide. (2023). Michelin Guide 2023 - Malaysia. <https://www.michelin.com/en/press-releases/michelin-guide-2023-malaysia/>
- Yerica, P. (2016, October 31). The History of the Michelin Guide. <https://guide.michelin.com/kr/en/article/features/history-michelin-guide>

Faculty of Hotel & Tourism Management  
Universiti Teknologi MARA  
Cawangan Pulau Pinang  
Permatang Pauh Campus  
13500 Permatang Pauh  
PENANG  
Tel:04 3823888/fax:04 3823681

