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## Hide Away & Cook

For a tranquil culinary weekend surrounded by lush jungle, **Bayan Indah** is our top pick. Bayan is the name of the endangered red-cheeked, long-tailed parakeet native to Malaysia while Indah simply means "pretty" in Malay. Together, they make a very apt name for the stunning cooking-school-cum-guesthouse owned and run by food consultant Rohani Jelani.

This lovely boutique property sits on one acre of pristine green, tucked away in a Malay kampong about half an hour from central Kuala Lumpur. Formerly her home, the bungalow was converted in 2009, complete with a winning al fresco kitchen classroom that opens out into the jungle and a verdant spice garden. Upstairs is a self-contained living space with four

bedrooms, each with attached bathrooms and a kitchenette. Guests can choose to truly kick back, stay the weekend (minimum two nights) and arrange for customised cooking classes with Rohani, who trained at London's Cordon Bleu. The only catch is that the house must be rented out entirely (RM2,300 per night), so bring your friends. Alternatively, gather the troops and organise your own cooking class (RM2,300 per day) where you get to pick your choice of menu, from Nonya kuehs and Malay curries to Spanish tapas and French classics. There are also other class options available; log on to the website for updated class schedules. –JT

3343 Kampung Palimbayan Indah,  
Sungei Pencala, KL. Tel: 6-03/7729-0122; [www.bayanindah.com](http://www.bayanindah.com)



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## Gourmet Haven



For cheeses stored in pristine selection of top drops, from spices et al, head over to **Bangsar Shopping Centre**

Located at the East Wing spread over 8,000 sq ft, that you get to wander a nook to nook, much like in markets. There is a cheese section. Just Heavenly (try their Dutch halal meat section that sells Parma ham and prosciutto) a hand-picked selection from Chateau Margaux – gourmet indulgence at h

**Ground Floor, Bangsar Shopping Centre, Bukit Bandar Raya, KL. Tel: 6**

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## Baked Gems

We've long been fans of **Loaf**, Malaysia's homegrown bakeshop serving up Japanese-style breads, pastries. Started in 2006 in Langkawi, it has since expanded to five outlets across Kuala Lumpur including the latest outlet in **Bangsar Village II**.

Tuck into buttery croissants; fluffy, almond-spiked with orange pekong bread; and their light-as-air can pop by the dozen of jams such as Confit fresh grapefruit and Yums. –JT

**GF 2 & 5, Ground Floor, Bangsar Village II, Bangsar Baru, KL.**