

THE PEAK

MALAYSIA

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THE 'BITE IT LIKE IT'S HOT' ISSUE

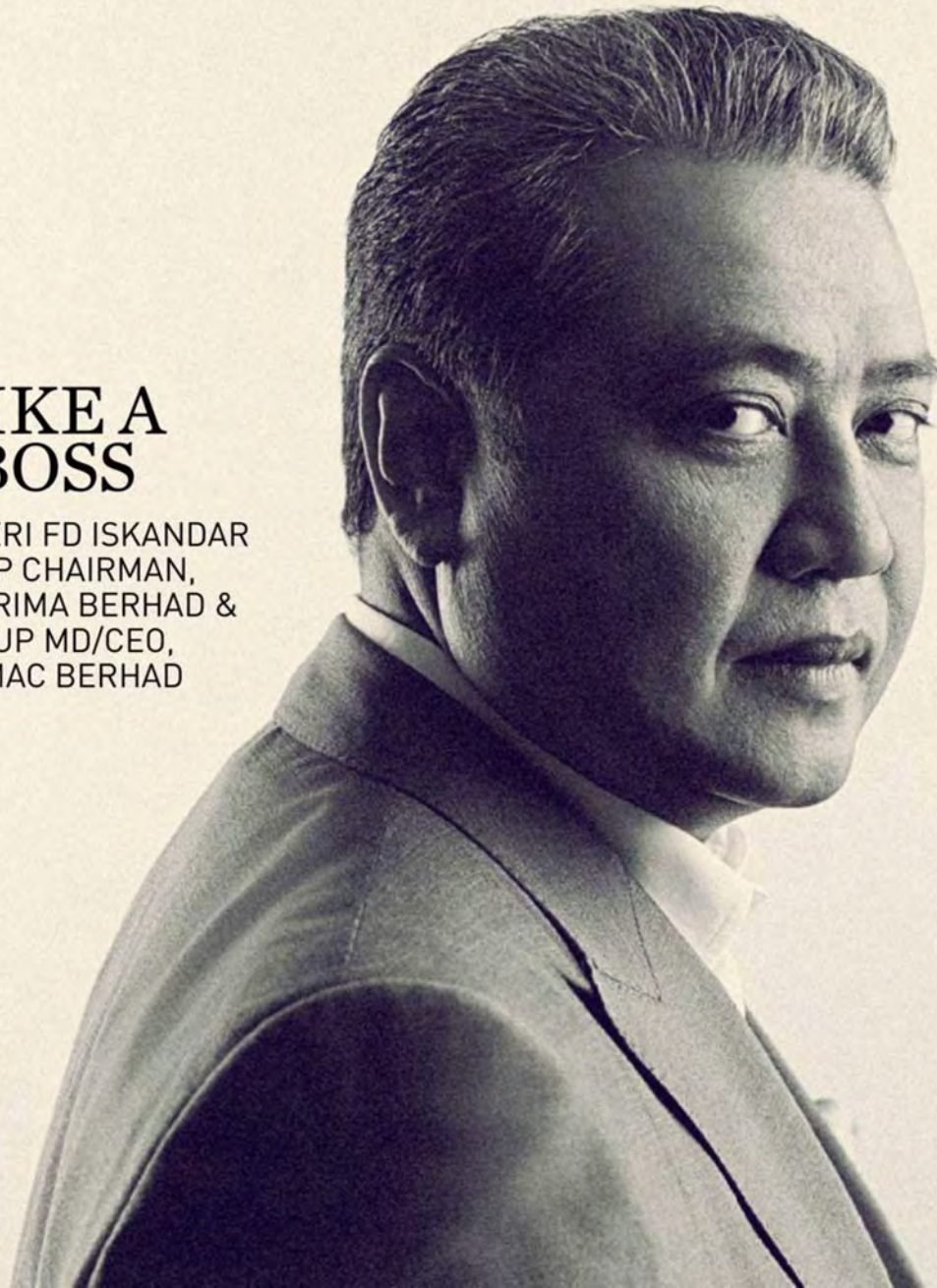
THE LUCK OF PUCK
WOLFGANG'S WINNING WAYS

BEST OF CLASS
KL'S TOP DISHES TO TRY

TITAN OF TANNAT
BRAVE NEW WORLD OF URUGUAY

LIKE A BOSS

DATUK SERI FD ISKANDAR
GROUP CHAIRMAN,
MEDIA PRIMA BERHAD &
GROUP MD/CEO,
GLOMAC BERHAD



A
View
TO A
meal

While we certainly don't advocate eating like a bird, we at *The Peak* certainly approve of distinctive dining rooms that offer a bird's eye view of beautiful surrounds. Here's an around-the-world look at 10 exciting places to try.

TEXT DIANA KHOO

Tokyo, JAPAN

WHERE: Wadakura at the Palace Hotel Tokyo in Marunouchi.

WHY: A slice of serenity in space-age Tokyo, Wadakura is ensconced within one of the city's most elegant, historical hotels, right by the imperial palace. It is, in fact, named for the moat encircling the hotel as that was the primary way to transport food into Edojo Castle in bygone days. Ask for a table overlooking the royal moat and gardens. Add a *kaiseki* meal to remember to the equation and you'd be walking on air for the rest of your day in this frenetic megalopolis.

WHAT TO TRY: Japanese food is famously seasonal and always relies upon the freshest ingredients available, while sushi lovers will be heartened to know that the team of the great Shinji Kanesaka presides over Wadakura's sushi counter. Whatever you order, be sure to match it with the hotel's signature



sake – *Ichi-no-Ichi-no-Ichi*. Made by the celebrated Hakkaisan of Niigata, the saké is not sold retail, so the only place to try this food-friendly delight is at the hotel. Incidentally, *Ichi-no-Ichi-no-Ichi* means '1-1-1' in Japanese, a numerical reference to the hotel's address of 1-1-1 Marunouchi.

