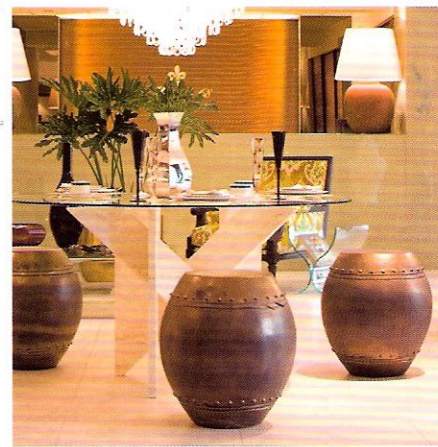




DESIGN UNLIMITED

The most remarkable spaces are often created with a tasteful juxtaposition of old and new, a fusion of minimalist and maximalist, and an interesting collaboration of East and West. "There are no bounds in designing and creating your own space," says interior designer Lanee Keh, who travels twice or thrice a year to bring back a diverse range of home décor pieces for **MAISON 68**, a dimly lit haven of furniture pieces and home accessories from around the world. While the boutique offers constantly changing merchandise, it has a line of signature classics, staples such as exotic Angkor jars, turquoise jade-cut blown vases, and sleek bronze stools, candelabras and bookends from Italy. Keh seasonally throws into the mix limited-edition collections from popular designers such as Ralph Lauren Home (accessories), Christofle (dinnerware) and Missoni Home. Objects are arranged according to how they could look in a home "so that our clients can visualize them outright—how the right pieces, even polar opposites, can be mixed and matched," says Keh. Items are stocked in small quantities, the most popular being the Murano lighting fixtures from Gallery Vetri D Arte and Muranodue, for which Maison 68 accepts special custom orders. "Designers usually come to us with their design and we present it to our international partners to determine its feasibility," says Keh. *Second Level, FMCB Center, 68 Jupiter Street, Bel Air, Makati City. 403.6868. JOANNA N. FRANCISCO*



MODERN FLAVORS

SUKA, the latest creation of highly acclaimed New York City-based restaurateur Jeffrey Chodorow and the Morgans Hotel Group, offers a taste of modern Malaysian cooking in the most glamorous setting—London's superchic Philippe Starck-designed Sanderson Hotel. With a menu that has creatively applied French cooking techniques to the intensity and spectrum of Southeast Asian flavors, Suka proves once again that the kitchen is a perfect place where East meets West. The restaurant follows the Malaysian tradition of grouping dishes on the menu by category (crustacea, fish, pork, vegetables, poultry, beef and lamb). Although Malaysian food is often known to be spicy-hot, there are many intriguing and flavorful items which will not set your mouth on fire. Seafood lovers will enjoy the butter prawns (wok flashed in masala butter and chilli with egg floss) or the Suka tuna tartare (with a soy lime vinaigrette, ciabatta crisps and black pepper pineapple pickle). For vegetarians, the addictive flavors of the tofu claypot (silken tofu with shimeiji



mushrooms, roasted chilli, young ginger and toasted peanuts) are a must. Those who absolutely must have meat should try the pan-roasted Gressingham duck (duck breast with a sweet ginger and black-peppered foie gras sauce and crispy, shaved fennel celery salad). For something more traditional, there's nasi goreng (Malaysian fried rice with shrimp omelette). All these flavors can be enjoyed from a glass wall-lined interior. Design elements blend to create a relaxed and casual yet elegant feeling, while allowing a view of the garden and the hotel's trendy Long Bar. If you prefer to be on the outside looking in, try the Courtyard Garden, the al-fresco dining area set amidst flowering trees, fountains and mosaics. www.sandersonlondon.com. SUNSHINE LICHAUCO DE LEON