

# Sailors Thai

TAKE THE TIME TO INDULGE IN A THAI FEAST THE WAY IT SHOULD BE ENJOYED, WITH SILVER SERVICE AND A STUNNING BACKDROP.

Since its grand opening just two years ago, The Ivy in Sydney's CBD has held an array of indulgent draw cards. From the eminent pool club, to the giant courtyard surrounding a lone Japanese maple, each of the eight precincts boasts something unique. The newest member of The Ivy's six restaurant collective, Sailors Thai, adds yet another distinctive and desirable destination to this establishment. It's a match made in hospitality heaven, bringing together industry giant Merivale with Sailors Thai owners, Peter Bowyer and David Thompson.

There is never a dull night at The Ivy and from Tuesday through Saturday there is always a multitude of high-end clientele filling up the decadent interiors and adding to the warm ambience at Sailors Thai. That being said, the most buzzing evening is without a doubt Friday, as the inner city suits flock in, loosen their ties and let the fine dining experience help them to unwind into the weekend.

At the forefront of Sailors Thai's success is accomplished Head Chef, Ong Klanmalee and Merivale Group Sommelier, Franck Moreau. Worlds apart from your standard suburban Thai takeaway, Sailors Thai offers diners a premium culinary experience, not just in terms of cooking with the finest traditional flavours and combinations but also in terms of service and menu-choice. The menu is tweaked on a seasonal basis and is the perfect balance of bona fide Thai cuisine made from especially sourced Australian produce.

Our evening is set in motion with the signature Thai starter of betel leaves with crab, roasted coconut, chilli, lime, ginger and peanuts with caramel sauce – a faultless blend of textures and a delightful combination of heat and zing care of the chilli and lime inclusion. The betel leaves are beautifully





complemented by twice cooked five-spice NZ calamari with long red chilli, coriander and shallot. The flavours of both entrees are fresh, tasty and leave you wanting more. The most delectable and unique dish of the evening is the roasted duck and Asian celery salad, finished with a palatable red vinegar and lime dressing. The presentation is stunning and the dish presents a dichotomy of dining, crunchy and soft, warm and cool, smoky and fresh. Equally as divine is the grilled marinated prime beef with chilli powder and lime dressing. For those with a sweet tooth, there's no better way to finish the Sailors experience than with a delicious serve of melt in your mouth sorbet. With fresh pineapple strewn throughout, it's like eating a little piece of heaven.

Heaven is also realised in the stunning interior fit out. Designed by Bettina Hemmes, the space is filled with dark timber décor and divided into two sections. The first features a communal table while the adjacent lounge bar is filled with more intimate tables and lounge chairs, creating an understated and unassuming ambience. Relaxing lounge music sifts through the bar, perfectly complementing its 'candlelit dinner' feel, not to mention the small hanging chandeliers, orchards and large oriental vases that are dotted throughout. It's definitely a place to unwind and relax. Plus, being part of The Ivy, if you fancy a change of scenery after dinner, all you need to do is take a few steps and you can sit down again at one of the other bar and lounge areas to effortlessly continue your evening.

So, if you take a fancy to Thai food and want to experiment beyond the stock standard Pad Thai and Cashew Stir-fry, then Sailors Thai at The Ivy takes some beating. Its well-thought menu, authentic flavours and fresh ingredients make for a fine dining Asian extravaganza with all the trimmings.

#### BOX BRIEF

**WHERE** ■ 330 George Street, Sydney 02 9240 3000

**CHEF** ■ Ong Klanmalee

**CROWD** ■ City suits, faithful Sailors Thai followers and those who value delicious food in a decked-out establishment

**TASTE** ■ The Japanese smoked coconut icecream and sorbet with fresh pineapple chunks is the perfect ending to a menu packed full of flavour

**HOURS** ■ Lunch Tuesday through Friday and dinner Tuesday through Saturday

**WORTH IT** ■ Taking the time to properly indulge in Thai cuisine

**NOT SURE ABOUT** ■ No lunch seating on a Saturday...

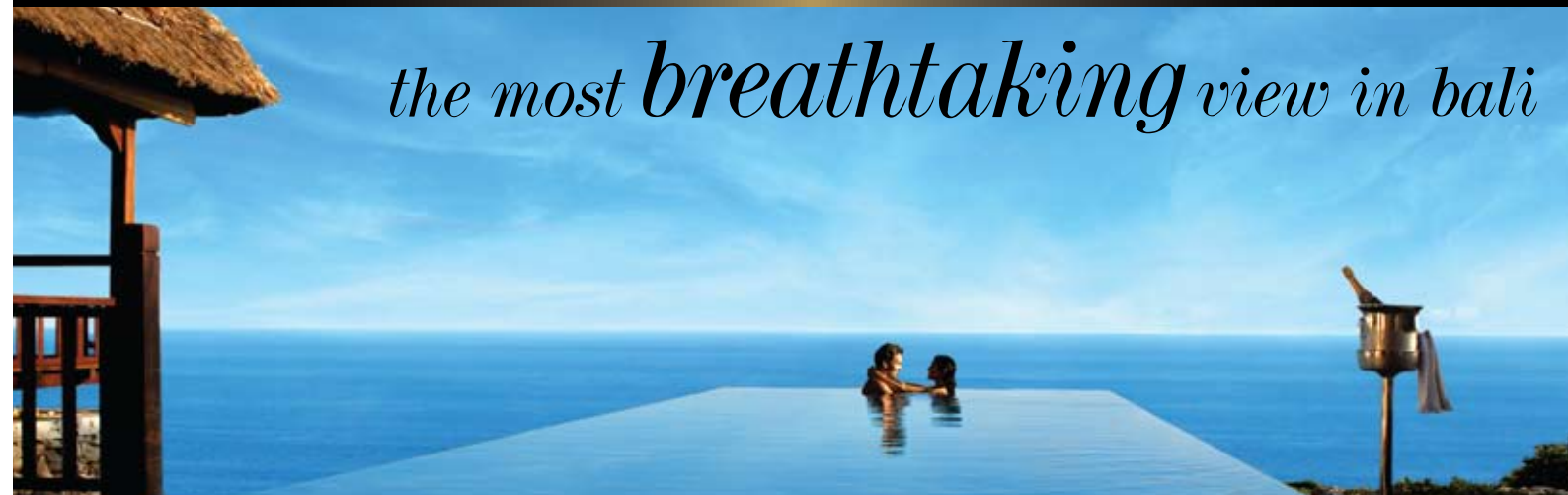
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