

IndoConnect

Connecting Indonesians in Singapore



Christmas Wishes:
**from Sekolah
Indonesia Singapore**

Johnny Harjantho:
Ilham Pengusaha

River Safari
Panda Preview

Special Features

At Home in
Singapore

Why a Singapore
Education?

Chef Farah Quinn
Gets Her Big Break





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Reflecting on Resolutions



Beginnings are wonderful but the real challenge is continuity, followed by growth and improvement. As is traditional around this time of year, it is the moment to reflect and take stock before we start with another new year.

What is still fresh in our minds is the overwhelming response to our inaugural issue at every level, from readers, advertisers and friends of the Indonesian community, the feedback has been gratifying and humbling.

On the publishing front, we resolve to reach more readers, going to more homes, creating more content (and regular updates) for our online edition; for advertisers we hope they will appreciate that no other publication is reaching the target audience or is being read with the same level of interest as **IndoConnect**!

We want to involve our readers beyond the pages of this magazine. If you love to cook or appreciate good Indonesian cuisine then read about the launch of IndoChef Selera Nusantara. This initiative begins a new chapter involving interactive programmes with our readers and will include a cooking competition!

Indonesia is a land of great diversity of cultures as well as religions. With the festive period just round the corner, we asked students from Sekolah Indonesia what is the meaning of Christmas for them; the responses were interesting and varied!

You might also like to read about: An Indonesian basketball league in Singapore? Yes, it is planned to start in January 2013. Also in January, a special Indonesian Art Pavillion at Arts Stage 2013; Indonesian literature received a global boost with the Singapore launch of Ahmad Tohari's The Dancer novel trilogy, translated into English!

Celebrity chef, Farah Quinn, stayed in Singapore for a few months earlier this year; we asked her how she found Singapore and got her 'Big Break.' We are also proud to highlight the work carried out by a very unique business school that is teaching business and financial management to domestic workers!

Finally, Pak Johnny Harjantho opens up about the ups and downs of doing business here, shares the lessons he learnt and how the 'time for Indonesia' is NOW. These are very inspiring and proud times to be an Indonesian, to promote and champion culture, literature and values that are 'uniquely Indonesian!' We resolve that **IndoConnect** will stay on course to report all these developments in 2013!

Nomita Dhar
Editor-in-chief

Contributors



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Mr Valerius is an Indonesian who has lived in several countries in the last 10

years. Currently he is working in Singapore. A Creative Project Manager with Sun Media Pte Ltd, he has contributed to the magazine by translating the articles from English into Bahasa Indonesia.



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Mr Stephanus is a Director of Revival Network and Founder of BISA Pte Ltd (an Indonesian

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Mr Maulana Bachtiar
Mr Maulana is the Editor-in-Chief of IPA Voices an Indonesian-centric online

portal. The PhD student at NUS heads a volunteer team of writers who cover social, economic and political news. We are indebted to him (and the site) for editorial and photos of some events in this issue.



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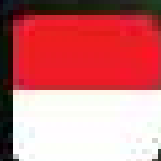
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Ilham Pengusaha

from Pak Johnny Harjantho

Dear Readers,

Many people know my story - how I built up my taxi business from three to over 800 SMART cabs. It is often quoted about me but the full story is filled with many ups and downs. My own lessons in life taught me that even if you fail to achieve the 100 steps you planned, if you had taken just 20 or 30 steps – that is also an achievement.

I first came to Singapore in 1979. I was not rich or poor and by the '80s had a small trading company exporting office automation equipment to Indonesia. In 1991, I married my Singaporean wife and we finally settled here. I went into the car rental business because a friend of mine in the tourism sector was spending

\$60,000 a month in car rentals for VVIP Indonesians visiting the island. But before I could rent him my first car – his company went bust!

It was difficult securing finance from banks to grow my car rental fleet. In the end, I got it from credit finance companies that charged high interest loans. Those were tough times, if I found there were five cars left in the yard not rented, I told my wife, "Sunday is off, we have to work through the weekend to rent out all the cars." After 10 years, I had a fleet of 160 cars by 2003. Then Singapore was hit by SARS! We were badly affected.

Around the same time, the government was issuing new taxi operator licences. Luckily, I was able to secure a taxi licence. Many told me it was a blessing in disguise as business growth was very slow in car rentals. I sold off 60 rental cars and pumped the proceeds into the taxi business. Within a year, the SMART Cab grew up to 300 taxis. Next year, it doubled to 600 units. But in the third year, we slowed down. I believed in the potential of Green vehicles using Compressed Natural Gas (CNG). It might have been a wrong move as we invested heavily in natural gas. Rising competition, stricter government regulations and high insurance premiums took their toll.

I believe every step we take whether wrong or right, it has a plus – you can use this learning experience for another day.

While I did not make much business with natural gas here, I was able to use my experience with natural gas now in other ways. In 2008, we started diversifying so our business

is more than just car rentals and taxis. We are now in manufacturing and engineering equipment for the Oil and Gas industry and now we are going into gas exploration in Indonesia.

So for my New Year resolution: 2013 is the year I want to grow the business in Indonesia especially in the property, oil and gas sectors. The Indonesian economy is roaring. It cannot stop. If you don't ride on it now, you might miss it. I am 50, ambitious and Indonesia has a huge potential and everyone is now looking at Indonesia.

My wish for 2013 as an Indonesian in Singapore, is that we have to set a good example, becoming exemplary residents in the host country. There are many opportunities here to work, to live, to learn and to play. As a resident, we need to contribute to the host country. For myself I have been active in the grassroots movement for over 10 over years (in two constituencies and on a school board). Being part of the Singapore grassroots movements helped me understand many things like the importance of being united and to help the less advantaged.

My advice is apart from your normal jobs, if you can spare the time, you can help the Indonesian community here be more united and share experiences with one another. I think IndoConnect Magazine is the best that we can have at the moment for Indonesians to know about events and activities as well as get to know the 'Who's Who' here for Indonesians. I hope more prominent Indonesian businessmen, celebrities and intellectuals step forward to participate and lead the community especially in the Indonesian Community Forum in Singapore.

Finally, on behalf of myself and my family, we wish Christian readers peace of mind, good health and most important of all, strong family bonds. To everyone, have a happy and prosperous new year!



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Christmas Wishes...

Is it only about Christmas Sales and the Light Up along Orchard Road?

Christianity is the second largest religion in Indonesia after Islam and is celebrated everywhere. It falls close at the end of the year along with the New Year festivities. The occasion marks the birth of Christ but it also holds the universal message of world peace among mankind and is, of course, famous as the special time for young and old to exchange gifts. **IndoConnect** asked a group of students from Sekolah Indonesia and Ms Monique Natahusada, the co-chairperson of MKIS, Masyarakat Kristiani Indonesia di Singapura and Coordinator-external affairs of KKIS, Keluarga Katolik Indonesia di Singapura to share what Christmas means to them.

Monique, who is also a professional event organiser, remembered the Countdown to Christmas on Orchard Road in 2008, as one of the best Christmas events to showcase Indonesian costumes and culture. After spending Christmas away from home, for the last two years, she will be going back with her husband and five-year old to spend time in Indonesia.

"Christmas is always a special time with family. We may skip birthday dinners but not Christmas Eve. It is a special time to introspect, realise one's imperfections and preparing oneself to face a new year full of mysteries!" she said.

She also noted how some Singaporeans spend Christmas differently than Indonesians back home. "My Singaporean friends usually have a Christmas dinner at restaurants and hotels. We have it at home. Our parents prepared traditional meals at home and now I do the same."

On the subject of Christmas gifts, she laughs, "In our family, we are all excited with the idea of gifts. Both young and old look forward to it, though usually the children will get more presents. But it is never about the price of the gifts but the togetherness and excitement of receiving them."

Her best Christmas gift?

She replied: "Our daughter was born in August 2007. That Christmas, our first as a family, my husband flew my mother to Singapore as my Christmas present. It was very meaningful to me."



From Monique's Xmas album, hubby and daughter Chrischantelle Natahusada





"When I think about Christmas, it is not just giving presents but it is about family too. In the past I enjoyed most when I went with my family to mountain resorts and spend a week there."

Mela

"Christmas is a happy day for Christians. Any gift on Christmas is beautiful. It does not have to be expensive. What matters is just the feeling and thoughts behind the gift."

Ichsan



"Christmas is the time of sharing, giving and loving. I try to give my parents the best gift – being the best son to them."

Diaz



"I am happy for my friends who are Christians even though I do not celebrate Christmas myself."

Dimas



"Christmas is when we celebrate the day Christ was born. It is the most meaningful day for Christians. When we sing and pray in the church, a feeling of peace comes over us. I love getting gifts and being with my family on this day."

Juan Anthonio



"I am a Muslim, but some of my relatives are Christians; I celebrate it with them, my grandparents and family. I wish the gift of appreciation, care and love."

Dio



SPECIAL CHRISTMAS EVENT

According to Monique all Indonesian churches in Singapore will have their own Christmas celebration in their church. She said, "The Christmas celebration organised by MKIS, which consist of more than 45 denominations and Christian and Catholic Churches and organisations, will be held on 12 January 2013. The venue will be Riptaloka Hall at the Indonesian Embassy."

She offered this message to Indonesians residing here and those who come as tourists; you can mail MKIS at infomkis@yahoo.com for any information on churches to visit during Christmas. She shared, "Christmas in Singapore is full of grand decorations, bright and elegant, especially when you walk along Orchard Road. Many shops offer good bargains or gifts and there are special Christmas menus at many restaurants. Christmas carols will be sang everywhere, churches will prepare Christmas liturgy or Christmas performances, and the joyful spirit of Christmas will help you to be grateful and happy even though you are away from home."





"I have Christian friends and sometimes I celebrate with them; we have a good time being together and exchanging gifts of chocolates!" —**Tika**



"Christmas is a joyous time for us. My Christmas wish is to pass my exams and the present of a new kitchen for my mum!" —**Anastasia**



"While I don't celebrate Christmas, I like the concept of gifts; if I could I would give jewellery to my mom and buy clothes for myself from Forever21!" —**Trisha**



"I think it is about moments of love, family and friends getting together. The best gifts to get during Christmas would be books!" —**Zahrina**



"Yes, I like giving and getting gifts! I would love to get a new doll!" —**Mira**



"I don't celebrate Christmas and don't think much about it; but a gift such as an electric guitar would be cool." —**Sando**



Celebrate X'mas & Usher in 2013 the Singapore Way!

Check our festive planner for a memorable way to say goodbye to the year that is and welcome the year that will be. Here is to a happy, peaceful and prosperous 2013!



SHOPPING IN GLITZY ORCHARD ROAD

Orchard Road. 17 Nov 2012 to 6 Jan 2013

'The Best Dressed Building' contest ensures that the 2.2 km stretch of Orchard Road glitters like the 'Kohinoor' diamond. You can take a 'HiPPO' open-top bus ride to better savour the lights. Shop to your heart's content as shoppers using VISA cards stand to redeem more than \$300,000 worth of shopping rewards during the Shop with VISA @ Orchard season.

THE ART OF THE BRICK

ArtScience Museum, Marina Bay Sands. 17 Nov 2012 to 14 April 2013. Ticket: \$8 to \$15

This LEGO® sculpture exhibition—created by world-renowned artist Nathan Sawaya—is here for the first time in Southeast Asia. For more details check <http://www.marinabaysands.com/Singapore-Museum/Plan-Your-Visit/>

MARINA BAY FIREWORKS DISPLAY

Marina Bay. 31 Dec 2012

Ushering in New Year with family and friends at the Marina Bay amidst fireworks, 'wishing spheres' afloat in the Bay of Hope and good cheer and bonhomie can only be experienced!

SILOSO BEACH PARTY

Sentosa, Siloso Beach. 31 Dec 2012. From dusk to dawn (12 hours). Ticket: \$49.00 from SISTIC

Annual 12-hour party featuring four party arenas—the main stage, COASTES, Azzura Beach Club and Wave House Sentosa to welcome 2013.

SSO CHRISTMAS CONCERT

Esplanade Concert Hall. 13 and 14 Dec 2012. Time: 7.30 pm. Standard tickets: S\$72, S\$58, S\$42, S\$32, S\$22, S\$15; VIP Box - S\$90

Enjoy the music and magic of Christmas, as conductor Lim Yau leads the Singapore Symphony Chorus and Singapore Symphony Children's Choir, in two evenings, of traditional carols and favourite yuletide melodies.

OUTSIDE IN

ArtScience Museum, Marina Bay Sands. Till 6 Jan 2013. Ticket: \$3 to \$6

'Outside In: A Magnum Photos Showcase' brings together a rare showcase of 143 works by Stuart Franklin, Mark Power and Jacob Aue Sobol. Check here for more details at <http://www.marinabaysands.com/Singapore-Museum/Plan-Your-Visit/>

SANTA CLAUS: THE MUSICAL

Grand Theatre. 14 to 30 Dec 2012

A wonderful musical with characters from the magical Santa Claus to the Evil Ice Queen, Rudolph the Reindeer to others. Show times & tickets: <http://www.marinabaysands.com/Singapore-Entertainment/Shows/Santa-Claus-The-Musical/>

HARBOUR FRONT LIGHT UP

Sentosa Harbour Front. 24 Nov 2012 to 31 Dec 2012. 8 pm

Christmas decorations and programmes organised by HarbourFront Centre, Mount Faber Leisure Group, Sentosa, Resorts World Sentosa and VivoCity.

IMAGINE DRAGONS

Singapore Philatelic Museum. Till 31 Dec 2012. 9 am to 7 pm. Ticket: SGD 4.00 to 5.00

View an international collection of over 300 stamps and other philatelic materials depicting dragons from all the way back to 1959. Look out for Singapore's 2012 Dragon Zodiac Collector's Sheet, as well as 3D stamps from South Africa and Australia.

EMILY OF EMERALD HILL EXHIBITION

Peranakan Museum. Till 17 Feb 2013. Time: 9 am to 9 pm. Ticket: \$3 to \$6

This very special exhibition showcases over 300 objects inspired by Singapore's most staged play, Emily of Emerald Hill, a story about a Peranakan matriarch who first stepped into the home of a respected family as a young bride.

ANGRY BIRD ADVENTURE

Mount Faber, Telok Blangah Rd. Till 31 Dec 2012. Daily 8:45am – 10pm (last boarding 9.45pm). Ticket: Adult: \$29; Child: \$18

Diehard Angry Bird fans don't miss your chance to enjoy this multi-sensory experience in the world's first Angry Birds cable car cabin as you are surrounded by the unmistakable sounds of those Birds.

LEARNING SINGAPORE'S HISTORY

Galeri Nila, Fort Canning. Till 28 Dec 2012

Learn about some of Singapore's most significant historical moments through key landscape prints and paintings revealing its transformation from the 19th to the 20th century.

CHEF FARAH GETS HER BIG BREAK



Farah Quinn is literally a household name in Indonesian TV as her two-year old show *A La Chef* broke the barrier for cooking shows by mixing fashion, fitness and her home life with food. The result is a hit show that has attracted *everyone*, not just the ladies in the house, watching her programme. What is next for the 'Quinn' of Indonesian Culinary TV?

This year Chef Farah Quinn was in Singapore taping a new show that was aired in November on the Asian Food Channel (AFC) titled *The Big Break*. She talked to **IndoConnect** about her new show and provided a glimpse of her hectic life off screen.



What is your own "big break" that started you off on the journey to be the celebrity chef you are today?

My own 'big break' was the moment that I decided to follow my passion. In college I was considering something traditional like finance but I was always happy being in the kitchen cooking and baking for my family and friends. When I was in college in America, I baked for my roommates. One of them had a friend who was a pastry chef. My roommate said I was a very good baker and should think about being a pastry chef.

That was the first time I considered working as a cook. I was curious to learn more and enrolled into the Culinary School of Pastry Arts. This was despite back then, there was a very small culinary scene in Indonesia. And in the US many people have maids and working in the kitchen is not really something that gets a lot of respect. But I decided that was the best thing for me and it all started from there.



How did you land the role in *The Big Break*?

AFC approached me to be a judge as well as a co-host. AFC is also airing my current series of *A La Chef* on TransTV, Indonesia. When they first told me about the concept I was very delighted and liked it very much.



The work-life balance how do you do it?

I try to take my five-year old son to as many places as I can but right now he's in school, the First Grade. I take him out on vacations and on weekends when I am in Jakarta. Normally he spends the whole day with me. Of course, I do leave him when I have to travel for work. When that happens I make it a point to wake up in the morning before I go on a trip and make him breakfast to spend as much time as possible. I call him every

single day when I travel and tell him his mummy loves him - but he knows his mummy also has to work!



What do you for relaxation?

My schedule is so busy that I have to be very disciplined about having my own time to do my work outs. For me, doing my exercises is being relaxed. When I am in Jakarta sometimes when I am stuck in traffic for hours, I take little power naps in the car.



When you were taping "The Big Break" what were your impressions of Singapore?

After living here for two months to do the show, I really like Singapore. The quality of life here is great. For example, traffic is not as crazy as in Jakarta so I was able to wake up early and do my exercises and get other things done before going to work. In the evenings, I find myself with time to have dinner with friends. To go anywhere takes only about 10 to 15 minutes! I really enjoyed that. The work ethic here is also completely different from Indonesia (she laughs) as we are a lot more relaxed!



...what about Singapore food?

Singapore is famous for Chili Crab which I like very much. But what strikes me most about food here is that the quality of food is very, very nice even better than Indonesia as there are so many choices in terms of type of foods and great restaurants with chefs from all around the world. I actually gained a few kilos trying out many of them! I was making friends with the chefs and I really enjoyed myself and will be coming back to check out more of the restaurants here!



What is the image of Indonesian food abroad?

Indonesian cuisine definitely has great potential and we have an amazing range of spices. There is also great variety as there are different dishes from all the regions in Indonesia. But I think that a lot of Indonesians still do not have the palate yet for "good quality" of things. In

our culture, we grew up eating simply; the "nasi kotak" or rice in a box. We should pay more attention to things like the right temperature, proper food handling, etc, strive for higher standards in training and use of equipment and quality of ingredients, this would lead to Indonesian food being better accepted internationally.



Do you have plans to promote the culinary arts in other ways?

Yes, I have cookbooks but not specially on Indonesian food. I definitely have plans for more cookbooks. Every time I go abroad I always promote the potential we have in Indonesia. I would love to have another show that focuses on just promoting Indonesian and South-east Asian foods. I have talked with a few people about the idea of opening a cooking academy but presently my schedule is very busy but it definitely is in my plans for the future.



How will you be spending the year-end Christmas festive season?

Since we left the US, we have been going to warmer places. Last year, we were in Perth. This year the family is going to Capetown. Christmas nicely coincides with my vacation time; whenever I get a break I want to spend time away in a different part of the world.



Do you have a message to Indonesians living here?

I think for everybody who lives outside Indonesia, they will experience different things with everything, not just with food but with life in general. Living abroad presents a lot of advantages to you. Take all the positives from the new culture and you can become a better person. If you want to connect that with food, you can see the difference with the quality of foods outside your country. Maybe you will be even inspired by using something that we have in Indonesia to make the quality of our food even better. Always try to promote Indonesian food as we really have so many amazing potential!



Photos courtesy of Asian Food Channel

English to Indo



IndoConnect kali ini mendapat kesempatan untuk berwawancara dengan Farah Quinn, seorang koki wanita Indonesia yang namanya tidak asing lagi baik di Indonesia maupun di luar negeri.

Bintang acara *A La Chef* ini bercerita tentang bagaimana dia memulai karirnya menjadi koki handal seperti saat ini dan juga tentang kesan dia terhadap makanan di Singapura.

Pesan Farah untuk masyarakat Indonesia yang tinggal di luar negeri adalah ambil sisi positif dari adat dan kebiasaan di mana kalian berada dan terapkan dalam kehidupan kalian.

Dan mengenai makanan, dia berpesan agar kita selalu mempromosikan makanan Indonesia karena kita memiliki potensi yang sangat besar!

Kenssy D Ekaningsih: Bubbly DCM



“

I have been given the honour from the Indonesian Government to serve as Consulate General in Shanghai, China. I believe it will be challenging because Shanghai is a new post, so I will be the first Indonesian Consulate General in Shanghai.

”

We bid a fond farewell to KBRI's Deputy Chief of Mission who will be the new Indonesian Consulate General in Shanghai next year

Although she was posted here a relatively short while ago (she started as the Embassy's Charge d'Affaires in March 2011), she will be missed as her warm, cheerful, outgoing personality has endeared her to everyone who has worked or had dealings with her. She shares some of her thoughts about being in Singapore.

What is the one word you would use to describe your posting in Singapore and why do you say that?

Exciting. During my stay here I've had the pleasure to work with and meet a variety of people from Indonesia, Singapore and a plethora of other nationalities. And the work and activities, both at the Embassy and outside, have provided me with a great deal of pleasure.

What would you miss most about Singapore?

I think the thing I would miss the most is the people. The people I've had the pleasure of meeting both through my work and in social situations. They have truly made my stay here enjoyable.

In terms of work, what would be your proudest achievement or career milestone that you are most pleased with during your stay?

I don't think I can choose just one. I've had the opportunity to work on so many great projects and with so many organisations, Indonesian and Singaporean, as well as the Singapore Government and other countries representatives, that I find it difficult to single out one project.

What are your impressions of Indonesian women in Singapore? Any advice you would like to give to them?

I've met numerous Indonesian women here in Singapore, from domestic workers to CEOs and the one thing that I've come away with from these dealings is how proud I am of them.

I think the most important thing for anyone living here is to give our best in all we do, and contribute to society as a whole, not just in our work but in our social dealings as well. As far as developing ourselves there are so many opportunities here for us to improve ourselves whether it is through formal or informal means, there is always ways for us to improve and better ourselves.

Can you tell us before Singapore, where else were you posted? And how does Singapore compared to them?

Previously I was posted in Rome, Johor and Bangkok. Each posting gives me different pleasures and experience, as every country has its own uniqueness.

Can you share with us your plans, what you will be doing after Singapore?

I have been given the honour from the Indonesian Government to serve as Consulate General in Shanghai, China. I believe it will be challenging because Shanghai is a new post, so I will be the first Indonesian Consulate General in Shanghai. I will start my assignment there in January 2013, and I'm really excited to start the post as it will provide more experiences and opportunities.

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SCAN ME





SMALL **STEPS** *towards* **BIG SUCCESS**

From an easy life in Indonesia to a new life in Singapore; establishing her own business had not been easy. But budding entrepreneur, Eka Mardiarti, took the opportunity when it came and never looked back

An IT company and a café may not sound like the ideal business combination, but that's what makes this up-and-coming entrepreneur rather unique. **IndoConnect's Valerius R Boenawan** presents Eka - up close and personal.

Let's start at the beginning. Tell us something about your early days.

When I look back, the first thing that strikes me is that I have had such an easy and happy life. We were comfortably off. My younger brothers, both of whom are in university now, and I, never worried about money; we mostly got what we wanted.

During the later years of my life in Singapore, when my father was ill, I realised the real worth of money. How difficult it was to earn it! When my parents decided to send me to Singapore, I had only one problem. My English was atrocious. My EBANAS (the final exam in high school before university) score was also not good. I did an English course at LIA in Jakarta, but since I did not have the opportunity to practice, it was of no use.

When I came to Singapore, I joined an English course at the British Council. It was trying and I would cry at night. My English was so bad that I would probably say 'yes,' if someone asked me "Are you ugly?"

Then I was staying with my aunt in Singapore. I would beg my mother

to let me come home. But my mother knew me more than I knew myself. She refused and told me to have patience. Slowly the seemingly insurmountable problem of speaking English was solved! But I was unsure. What next?

I reasoned with myself; I loved working in a swanky office and so a degree in Hotel Management seemed the right thing. In my last year of study, my father fell sick.

Financial constraints forced my mother to ask me to abandon my studies and come back. I had made a long journey and I just couldn't give up. So, I explained to my mother and convinced her. I spoke to the head of department in my diploma course, and shared my predicament. I asked for special permission to pay the remaining course fee later with money that I would be earning during my training. After my course, I joined Sheraton Tower as a trainee.

My days of struggle began. Besides the work, which rotated from front-office to marketing to reservations to F&B, I had to think about saving money. I worked hard and the days seemed to stretch into one another. But I learned. I learned the value of work, of making money and most of all I learned to take care of myself and take care of my family.

It's been a long way from Eka 'then' to Eka 'now'. Could you tell us what did you do after you graduated?

After finishing my diploma I started

to work. I worked in three companies; the first was an advertising agency and the next two were software companies. I was into sales. What excited me about sales was the idea of meeting people, the power to convince them and the tangible result that I could produce.

How did you get into business?

This is interesting. While working for the IT company, I happen to meet this gentleman from another IT company. It was his own business; being a technical person, he asked me to join him as a partner who could look after sales. I didn't have any experience in business. I never had any training in this. I just understood one thing; opportunities did not come over and over again. You can say I was at the right place at the right time and happen to recognise the right opportunity. I took it. That was my first company. I realised that 'sales' was much more than 'selling' and it was tough to convince people. But my job experience in the IT sector gave me tremendous courage and confidence, as I tackled my first business.

Were there any particular problems that you faced with the IT company?

Singapore is a small place and there are a number of players in this limited market. Most of them target the SME sector and sell almost the same products. So, marketing strategy and selling approaches have to be unique

to make the business grow. We cater to Singapore, Indonesia and Philippines markets. I have to travel extensively, since sales monitoring, meeting clients and getting business cannot happen, if I just station myself in Singapore. The initial years were very difficult.

What inspired you to start your business?

When my friend asked me to join him in his IT business, I realised it was a wonderful opportunity. I also knew that life gave you only few chances. I thought over it and did some research. I knew it was a risk but it was a risk worth taking. I would never know if it would work unless I tried it. So, I resigned and joined my friend.

Can you run us through the basics of starting an IT business?

The formalities of starting a business are documented on the Singapore Government website. It is an easy-to-follow process; one has to register the company with Accounting and Corporate Regulatory Authority (ACRA). A letter will be sent to you from ACRA, stating the detailed process. The real challenge is the formulation of the business plan and executing it. I was lucky with the IT company, as my friend had done everything. However, I have taken the earnings from my IT business

and invested in the cafe which is operated by my Singaporean partner.

Did you need much capital?

The restaurant business needed a big capital. The café has been doing business for six months and is close to breaking even. The IT company has been running for three years now and the going is smooth.

As an Indonesian was it hard for you to open a business in Singapore?

I had been living in Singapore and I understand the culture. I have also done some research, so I do have some market knowledge. Moreover, I was working in the IT sector, which had given me exposure. It was not very difficult for me.

But for someone new to Singapore, the main problem, in my opinion, would be to adapt to the Singapore culture and getting used to English as the language of business. The buyer-seller connect is also something, which is not really there.

Do you feel that there is a difference between doing business in Singapore and Indonesia? What are those?

The cost of opening a business is more in Singapore. The café needed greater capital, while the IT company definitely

had a high marketing cost. But the process is so straightforward and there is no need to pay any money to get things done. In Indonesia the registration to setting up takes a long time.

Any advice for would-be Indonesian entrepreneurs?

Get to know your market. Do research. Set the goal, vision and mission of the business. Make sure your product has a demand in the market. Marketing plan, target market and pricing should be included in the business plan.

Any expansion plans in the future?

Yes, I do want to open a franchise for my café. But Singapore has certain rules such as a minimum income of the parent company, then a set of 'standard of procedure' such as training for new employee and also a minimum franchise capital and fee.

Any advice before signing off?

Singapore is a competitive market. If you want to open your business, use it as hub link; register the company here and expand in other countries such as Indonesia, Malaysia and Philippines. Become member of networking groups such as Business Indonesia Singapore Association (BISA), to stay connected.

My English was so bad that I would probably say 'yes,' if someone asked me "Are you ugly?"





Ahmad Tohari & The Dancer

His famous 'Dancer' novels trilogy will enjoy a global audience with the launch of its English version and a movie based on the novel has been submitted for the Oscars!

The Singapore Writers Festival 2012 on 4 November was the setting for the launch of the English translation of the Dancer trilogy of novels written by Ahmad Tohari. Fabulous and epic in scope and story, the book, translated by Rene TA Lysloff, can now be enjoyed by the English speaking community.

The first of the trilogy, Ronggeng Dukuh Paruk, first published in 1982, is already acknowledged for the depth of its coverage of Indonesian political history in 1960s. Not only that, Tohari's tale is also a touching one of humanity and manages to evoke the spiritual atmosphere of the isolated rural Javanese village of the time.

Set in one of darkest periods of post-independent Indonesia leading to the abortive Communist coup in 1965, Tohari uses the tumultuous times as the background to relate the love story of Srintil a village dancer who unwittingly becomes involved in the leftist political propaganda machine and Rasus, the love of her life who embraces Islam and finds a career in the army.

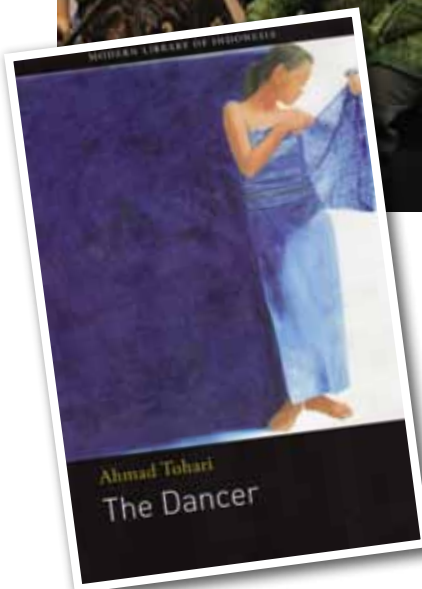
The introduction of the book in English also nicely coincides with the making of the film Sang Penari (The Dancer) last year based on Tohari's books. The film, which is produced and adapted by Shanty Harmayn Hofman and directed by Ifa Isfansyah, has been submitted for consideration to enter

next year's Academy Awards in the US. The combination of book and movie releases definitely augurs well for the promotion of the book to an even wider international audience.

Pak Tohari spoke to **IndoConnect** Magazine, after the official launch of the book and said, "I gave them (the producers) the freedom to interpret my book to make the film. I am satisfied with the results. The film is good. It is true to the book's spirit covering the Communist era and harsh treatment experienced by the common people at that time."

Shanty felt the essential difference between the movie and the book is that the novel is about Tohari's love story with the village and the film is more about the love story between Srintil and Rasus. Pak Tohari smiled and agreed, "She is right. For me my affection most is for my village where I was born but for them it was more of a Romeo and Juliet thing."

Lontar Foundation, the publishers of English version of The Dancer trilogy, celebrated its 25th anniversary this year. According to Ms Kestity Pringgoharjono, the Executive Director of Lontar, said The Dancer joins some 200 other works that the foundation has published during this time promoting Indonesia through culture and literature. Twenty other titles have been translated into English and Lontar has an online Digital Library at <http://library.lontar.org>



(Top & top right): Sang Penari - contender for Academy Award Foreign Film category 2013
(Above): Bapak Tohari reminiscing about life in the 60s while Shanty Harmayn Hofman (seated) and Ms Kestity Pringgoharjono look on
(Below): Cover of the English version of The Dancer trilogy published by Lontar Film category 2013



Indonesian Artists Pay Tribute to Marcel Duchamp

Tribute to the “Father of conceptual art” by Equator Art Projects, sister gallery of the famous Langgeng Gallery of Indonesia

Seeing the row of footwear at the entrance of Equator Art Projects, almost everyone asks “Do we take off our shoes?” No, the worn shoes and sandals were actually Indonesian artist, Wiyoga Muhardanto’s site-specific installation that greets visitors to the gallery.

The reaction captures nicely the tone of the *Marcel Duchamp in South-east Asia* exhibition. It is art and is all about “Ideas. Information. Atmosphere. Conversation” writes the exhibition’s curator, Tony Godfrey, in the catalogue’s introduction.

Artists from all over South-east Asia were invited to exhibit including a veritable who’s who of contemporary Indo artists. They have enthusiastically come out to share and pay tribute to the founder of “conceptual art”. They included from Bandung: Agung Hujatnikkajennong, Arin Dwiheartanto and Wiyoga Muhardanto; from Bali: Filippo Sciascia and Tintin Wulia; from Jogjakarta: Agus Suwage, Arahmaiani, Bambang “Toko” Witjaksono, Heri Dono, Indieguerillas, Mella Jaarsma, Nindityo Adipurnomo, S Teddy D, Titarubi, Uji Handoko Eko Saputro and Yuli Prayitno as well as FX Harsono from Jakarta.

Equator Art Projects is an offshoot of Langgeng Art Gallery, Magelang and Jakarta - well known for their exhibitions of talented Indonesian artists. The Singapore gallery was established by Deddy Irianto, founder of Langgeng Art Gallery, Tony Godfrey, Sotheby’s Institute former head of research and author of contemporary art books and the non-profit Langgeng Art Foundation Yogyakarta. Equator Art Projects will be holding solo exhibitions of some of the Indonesian artists mentioned above. For more information www.eqproj.com



Indonesian to English

TRANSLATE



Bulan September lalu, banyak karya-karya artis Indonesia yang ditampilkan di pameran *Marcel Duchamp in South-east Asia* di Gillman Barrack, Singapura.

Karya-karya yang ditampilkan adalah karya dari Bandung: Agung Hujatnikkajennong, Arin Dwiheartanto, dan Wiyoga Muhardanto; dari Bali: Filippo Sciascia, dan Tintin Wulia; dari Jogjakarta: Agus Suwage, Arahmaiani, Bambang “Toko” Witjaksono, Heri Dono, Indieguerillas, Mella Jaarsma, Nindityo Adipurnomo, S Teddy D, Titarubi, Uji Handoko Eko Saputro, dan Yuli Prayitno dan juga FX Harsono dari Jakarta.

Untuk informasi lebih lanjut, akses www.eqproj.com.

INDO PAVILION FOR ARTS STAGE 2013

The third edition of Arts Stage 2013 will feature for the first time, The Indonesian Pavilion, which will showcase 25 works by 30 Indonesian artists from 24 to 27 January 2013. The pavilion is a dedicated show space of over 1000 sq m, at the Marina Bay Sands Exhibition and Convention Centre, with its own entrance within the main Art Stage fair. Some of the Indonesian artists appearing include Heri Dono, Arahmiani, S Teddy D and Jumaldi Alfi.

Dr Oei Hong Djien, the founder of the private OHD Museum of Modern and Contemporary Indonesian Art, also endorsed the idea and said that Indonesia, as the world’s fourth largest country, is rich in diversity and high quality contemporary art and can have a bigger role and larger share in the global art scene. Deddy Kusuma, another respected patron of Indonesian art, also backed the initiative, saying that the Indonesian Pavilion at Art Stage, Singapore, is a good way for Indonesian art to go international. For more information <http://www.artstagesingapore.com>



COMPLETE CULTURAL IMMERSION

By Lester J Wan



As the anthem “Tanah Papua” begins, shrieks of surprise and delight ring out as aboriginal people dance into the Woodlands Regional Library auditorium from various entrances, dressed in traditional finery and armed with bows and arrows. This is Iyakoko Patea Choir, cultural ambassadors of Papua, Indonesia.

With such an unforgettable entrance, the audience expects more of a cultural performance or entertainment. Thus, when the mouths of Iyakoko Patea Choir open, it is a second surprise that they truly are a professional chorus.

“Iyakoko Patea” means “golden voice”, and their voices stir the soul. From Timika in Papua, the choir is a blend of voices from diverse backgrounds. They come from different

Iyakoko Patea Choir provided rare glimpse of Papua culture here

tribes, mostly Asmat and Komoro, and consist of professionals, housewives and students. Roynaldoo Simbolon, choir representative and a Batak from North Sumatra, says, “We see ourselves as ambassadors of Indonesia, but especially Papua. This year, we can realise this.”

Iyakoko Patea has performed in many events and has had award-winning performances in Papua and Jakarta, but their show has not really travelled beyond their shores prior to this year. They practised for more than nine months to prepare their best.

“We introduce the amazing culture of Papua. There are 250 tribes, and many beautiful places, natural resources, dances and songs. We’re making a small ‘tour’ for the audience to Papua, through our 15 songs,” says Simbolon. Their many beautiful and moving songs include “Nuru Ai Pani” a folksong of the Komoro tribe, about a man who has left his home and deeply misses his parents, as well as the fish, sago, cassava, etc. The soulful melody and harmonious chorus aptly capture his poignant pining.

Another highlight is Suito, a West Yapen folksong on the presentation of dowry for marriage and the union of two

families, a glorious nuptial celebration.

While verily traditional, with feathers, animal hair and straw skirts, Iyakoko Patea Choir is tech-savvy. PowerPoint slides with maps, photos and background information complement the performance, aiding the audience’s understanding.

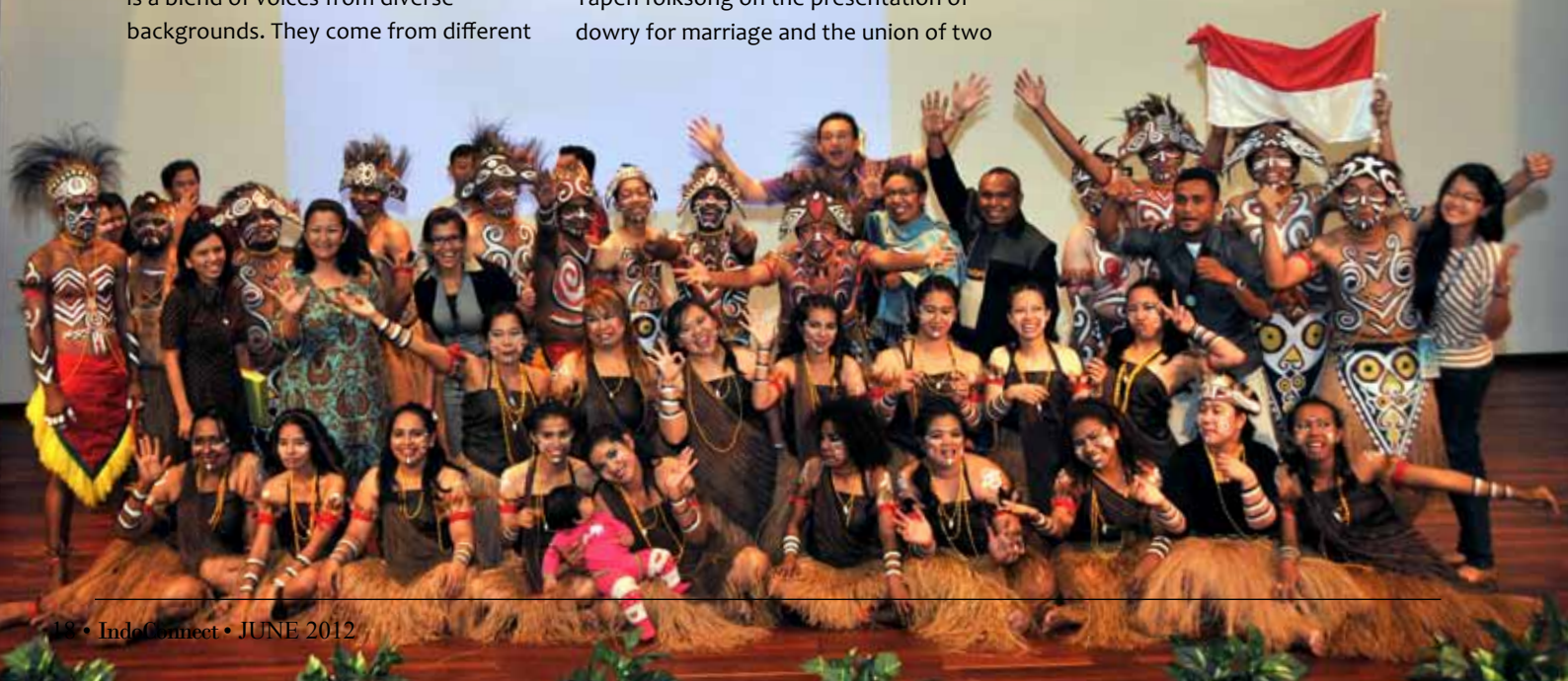
Prior to this performance on 21 September, Iyakoko Patea had performed at the Sekolah Indonesia Singapura [SIS] the day before. This is the first time the choir is in Singapore.

“We’re all amazed,” says Simbolon. “Singapore is very beautiful and a nice place to visit. It’s also good for shopping,” he laughs.

Iyakoko Patea Choir has already planned its next destination. “Next June, we plan to go to Australia and bring our show and culture there.”

Iyakoko Patea Choir’s trip and performances have been made possible with various sponsors and supporters, including Freeport-McMoRan, SIS, and the Indonesian Embassy.

Says Simbolon, “To those who have not seen Papua, please visit!”



IndoChef Selera Nusantara Launch at AFC



Mrs Ferial S Hadi giving the finishing touches to her Indonesian-style cupcakes

Mrs Ferial S Hadi inaugurates a four-part series of events promoting Indonesian food

Mrs Ferial S Hadi, wife of the Indonesian Ambassador to Singapore, was the first chef to officially launch the IndoChef Selera Nusantara series of cooking demonstrations promoting Indonesian food.

With Christmas round the corner, for the first edition, the Ambassador's wife shared a favourite recipe of hers for the festive period – cupcakes with an Indonesian twist, containing ingredients that you would more likely find in kue-kue (Indonesian cake). See page 49 for recipes.

She was followed by Chef Ms Eka Mardriati who runs an IT business but her passion for cooking also saw her open her own cafe, Deli Fresh in Pickering Street.

She was assisted by her deli's business partner, Ms Grace Goh. The cooking demonstrations were held before a studio audience of 30 people at the Asian Food Channel (AFC) Kitchen Studio at Orchard Central on 14 November 2012.

INFLUENCES ON INDONESIAN FOOD

According to the Ambassador's wife, "Selera Nusantara means the 'Taste of the Indonesian Archipelago'. And there is an incredible variety of Indonesian food from many regions – there are about 17,500 islands in the Indonesian Archipelago. I hope the IndoChef series will show Singaporeans that Indonesian food is more than just Padang food or Penyet dishes. Apart from the local ways of preparing and sourcing the ingredients, Indonesian food has many other influences from India, the Middle East, China, and Europe – Spanish, Portuguese and Dutch."

There is another aspect that the Embassy wanted to highlight. According to Mrs Hadi, "There is a growing middle-class in Indonesia that is creating new opportunities for growth in the food industry for more quality food and variety. This is an opportunity that Singapore investors should look into."

The IndoChef series is organised by



Ms Eka Hardriati and Ms Grace Goh from Deli Fresh (with some help from emcee Monique)

IndoConnect Magazine. According to the publisher and Editor-in-Chief, Mrs Nomita Dhar, for 2013 each quarterly issue of IndoConnect will have an IndoChef event beginning with the Indonesian Master Chef cooking demonstration, followed by the IndoChef Cooking Competition and exhibitions and road shows that will present Indonesia's diversity in regional cuisines, proving that variety is indeed the spice of life!

The next editions of the IndoChef series will have demos by Indonesian master chefs, a food competition and finally exhibitions highlighting the diversity of Indonesian cuisine.

Gaya 2013:Kronologi

Dance music that embraces
the Past, Present and Future
to be held in February



Gaya (Gelar Budaya) is an annual production by SMUKI (Singapore Management University Komunitas Indonesia) to promote various aspects of Indonesian culture. GAYA 2013: Kronologi will showcase the perspectives of various Indonesian students while retrospectively examining and bringing out the beauty in Indonesian life and culture.

GAYA 2013: Kronologi captures the interplay between past, present, and future and will accentuate on the themes of embracing oneself and external world through showcasing a modern twist on Indonesian arts. Come and experience the journey to re-live the development of Indonesian culture throughout the years.

Performance Dates

Matinee: Sunday, 3 Feb 2013 15:00

Night: Sunday, 3 Feb 2013 20:00

Venue

The SIA Theatre, LaSalle College of the Arts

Tickets

Standard Price: \$20/pax

Early Bird Price: \$17/pax*

*Promotion period from 5 November 2012 to 16 December 2012.



67th Birthday Bash

6Sep 2012 - Hari Raya Idul Fitri, this year, fell on August 19, KBRI departed from the tradition of organising it on the actual date of independence.

Guests from Singapore's foreign diplomatic corp were greeted by the Indonesian Ambassador, HE Mr Andri Hadi and KBRI diplomats. The guests arrived to the accompaniment of the gentle, welcoming sounds of the SIS gamelan group playing in the background. Singapore was represented, this year, by Dr Vivian Balakrishnan, the Minister of Environment and Water Resources.

KEMERIAHAN PANGGUNG GEMBIRA

16 Sep 2012 - Semarak ribuan penonton yang diiringi goyangan dangdut dan tawa meramaikan acara Panggung Gembira di Kedutaan Besar Republik Indonesia (KBRI) Singapura

Dengan kehadiran artis-artis ternama seperti Ayu Ting Ting, Ungu, Eko Patrio, Saiful Jamil (aka Bang Ipul) dan Anang-Ashanty, acara yang diadakan berlangsung ramai dan meriah. Ketika diminta pendapatnya mengenai acara Panggung Gembira tahun ini, Duta Besar (Dubes) Indonesia untuk Singapura, Andri Hadi, berkata bahwa penonton yang hadir pada tahun ini berjumlah 25.374 orang, dikarenakan artis-artis yang datang merupakan artis terpopuler saat ini.



New Basketball League in January

Jan 2013 - Basketball fans will be pleased to know that the Abas Indonesian Basketball League (AIBL) will be launched here in Singapore next year

Basketball fans will be pleased to know that the Abas Indonesian Basketball League (AIBL) will be launched here in Singapore in January 2013. AIBL players must be Indonesian citizens living in Singapore. According to the organisers, the league will be a platform for lovers of the game, whether



students, professional, businessmen or others, not only to showcase their skills and passion but also to get to know each other.

AIBL is also supported by PPI Singapura (Indonesian Student's Association in Singapore). For more information, visit www.aiblsingapore.com.



Halal-Bi-Halal: Minangkabau Gathering

6 Oct 2012 - What has the late Mr Yusof Ishak, Zubir Said, and Lt Adnan bin Saidi all have in common? All were first generation Minangkabaus who settled here to contribute to nation-hood

These were some of the proud history brought to the fore by the Singapore Minangkabau Association (SMA) at its gathering on 6 October 2012 at the Indonesian Embassy in Singapore. The event was graced by Madam Noor Aishah, 78, widow of President Ishak; HE Andri Hadi and wife; Prof Dr Irwan Prayitno, Governor of West Sumatra; Mr Masagos Zulkifli, Senior Minister of State, Ministry of Home Affairs and Ministry of Foreign Affairs, Singapore and Mr Zainal Sapari, the MP of Pasir Ris-Punggol GRC. The Association is active in the promotion of Minangkabau culture here since 1994.

Chairity – in Aid of Cancer Society

28 May 2012 - About \$90,000 raised through unique art auction fundraiser

The 'Chairity - Arts & Design against Cancer' campaign was a collaborative effort between the Singapore Cancer Society (SCS) and the local design-furniture company BackRest. For designer Imis Iskandar, BackRest's founder, the idea of combining his design background with a charity event occurred after his father was diagnosed with cancer in 2010. "We were fortunate to have the money for treatment but I wanted to help those who were less fortunate," says Imis. The word spread and there was an overwhelming response. Artists and designers, almost 30 of them, participated in the Chairity event.



Imis Iskandar with special Chairity guest, Mr SR Nathan, former President of Singapore

English to Indonesian

TRANSLATE

Dalam edisi kali ini, **IndoConnect** menampilkan acara-acara menarik yang telah sukses diadakan dan juga yang akan diadakan pada tahun 2013 nanti.

Pertama, acara IndoChef, sebuah acara kuliner eksklusif yang diadakan oleh **IndoConnect** menampilkan beberapa bintang tamu, yaitu Ibu Ferial S Hadi, Eka Mardiaty dan Grace Goh.

Kedua, acara Gaya 2013: Kronologi yang diadakan oleh SMUKI, Komunitas Indonesia SMU (Singapore Management University). Acara yang menampilkan kebudayaan Indonesia ini akan diadakan pada tanggal 3 Februari 2013.

Ketiga, acara resepsi Kemerdekaan Indonesia yang diadakan pada bulan September 2012. Dr Vivian Balakrishnan, Menteri Lingkungan Hidup dan Sumber

Daya Air Singapura, hadir sebagai Guest-of-honour pada acara tersebut.

Keempat, acara Panggung Gembira 2013 yang dimeriahkan artis-artis ternama antara lain Ayu Tingting, Ungu, Anang dan Ashanti, dan lain-lain.

Kelima, acara liga bola basket yang diadakan oleh PPIS (Persatuan Pelajar Indonesia di Singapura). Liga bola basket ini akan dimulai pada bulan Januari 2013.

Keenam, acara Halal-bi-halal yang diadakan oleh Singapore Minangkabau Association pada tanggal 6 Oktober 2012.

Ketujuh, acara Chairity, sebuah acara amal yang diadakan oleh kolaborasi Singapore Cancer Society dan BackRest. Mantan President Singapura S R Nathan hadir pada acara tersebut.

Kursus untuk PLRT di SIS

Pusat Pendidikan & Pelatihan Kerja dan Pelatihan Dwi Mingguan diikuti 1,700 PLRT

Pelatihan dwi mingguan (PDM) dirintis dalam rangka meningkatkan kualitas ketrampilan yang dimiliki Penata Laksana Rumah Tangga (PLRT) untuk dapat menunjang pekerjaannya di Singapura.

Berlangsung dari tahun 2003 bertempat di Gedung KBRI, PDM dilaksanakan setiap dua kali per bulan (minggu ganjil). Para pengajar yang terlibat merupakan unsur masyarakat Indonesia di Singapura yang peduli pada nasib PLRT Indonesia.

PDM dianggap sebagai kegiatan positif bagi para PLRT untuk menggunakan waktu liburnya pada hari Minggu dan secara tidak langsung memberikan kepercayaan lebih kepada para majikan bahwa hari libur yang diberikan kepada PLRT-nya dapat dimanfaatkan secara bertanggung jawab.

PUSAT PENDIDIKAN DAN PELATIHAN KERJA (P3K)

Harapan bahwa hasil pelatihan tidak saja berguna di Singapura namun juga berguna pada saat PLRT kembali ke tanah air. Untuk itu, dibutuhkan suatu wadah semacam lembaga pendidikan yang dapat menunjang pelaksanaan dan pengelolaan kegiatan seperti PDM dengan manajemen dan fasilitas yang lebih maju.



Pada Januari 2009, Pusat Pendidikan dan Pelatihan Kerja (P3K) atau *Indonesia Training Centre* dibentuk untuk mengelola kegiatan pelatihan secara lebih profesional, mandiri, bersertifikat dan berorientasi pada pasca-penempatan PLRT di tanah air. Pengajar yang membantu antara lain guru SIS, staf KBRI, mahasiswa Indonesia dan WNI yang tinggal di Singapura.

P3K dibuka secara resmi oleh Ibu Herawatie Wirajuda pada 15 Maret 2009. Pelatihan yang ditawarkan di P3K meliputi pendidikan formal seperti PAKET kejar B dan C, Universitas Terbuka; Kursus bersertifikat seperti Bahasa Inggris, komputer, dll; dan pelatihan khusus seperti Bahasa Mandarin, olah raga, dll.

Untuk lebih jelasnya, silahkan menelusuri website SIS di: <http://itc.sekolahindonesia.org.sg/> atau datang langsung ke SIS di 20A Siglap Road, Singapore, 455859.



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The business philosophy of United Home Maid Specialist is to provide our customers with well-trained foreign domestic workers so that they can provide a high level of customer satisfaction in return for the time and resources spend in their orientation and training.

"Our Mission is to provide to our customers the utmost satisfaction through well-trained and reliable foreign domestic workers."

Our slogan "You Can Count On Our Maids" signifies our utmost commitment.

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Singapore 437013
Tel: 6345 0606
Fax: 6447 0318
Email: katong@unitedhome.com.sg

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#01-02 Woodlands Mart
Singapore 730768
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Tel: 6385 0606
Fax: 6386 0132
Email: hougang@unitedhome.com.sg

625 Elias Road
#01-330 Elias Mall
Singapore 510625
Tel: 6582 0606
Fax: 6582 4155
Email: elias@unitedhome.com.sg

Manage Your Own Business?

aidha Shows How



aidha (meaning ‘that to which we aspire to’ in Sanskrit) is providing help, skills and knowledge to change ambitions and dreams into reality

Subjects like business management might sound formidable to domestic workers but that is one of the courses being taught by a group of volunteer professionals who come to aidha to teach and mentor them to become business owners and entrepreneurs! It describes itself as “the world’s micro business school” where domestic workers learn the financial and management skills for a brighter future. Two aidha ‘alumni’ and a current student related how the non-profit organisation has helped them.

Diyah Supeni has been working here for almost 11 years as a domestic worker. A single mother from Java, she had always dreamt of being able to provide her son with a good university education. “To do that,” she recognises, “I needed to become a business woman.”

But for many years Diyah worked for employers who did not grant her a day off, and it wasn’t until her present employers, who she says are very supportive, that she found she had the time to pursue her goal. She discovered aidha through word of mouth and admits it was exactly what she was looking for. “aidha was like an angel,” she says. “Before, I had nowhere to go. When I found aidha I felt that it was my place”.

Diyah found aidha’s financial ‘Compass Club’ initiative the most practically rewarding. The peer-supported savings club encourages the women to budget, think about their futures and, most importantly, save money to invest in their own projects and businesses. “Before joining the Compass Club, I never thought about my future,” she says. “Half of my salary was for me, the other half went to my son. I spent money without thinking about

it. Now, I know how to save money and budget. This allowed me to purchase land for my future business.”

“I learned that small money becomes big money,” she says with a smile. Diyah now owns a plot of land in Kendal, Central Java, where she plans on building her dream café. She

has found her ideal location - with an Islamic school nearby, plenty of potential customers and no real competition. Her eyes light up when she starts talking about all the goodies she plans on filling it with - hot coffees, cold drinks, birthday cakes, banana cupcakes and brownies.

As well as learning the basics of running a business, she also gained experience in food preparation safety and hygiene, and the most essential skill of all, how to manage people. “You need both employer and employee to build up a business,” she says. “I want to be a

good employer.”

Although the café is Diyah’s focus she has plenty of other business ideas which she hopes to see into fruition. “Don’t put all your money in one basket!” She laughs. “And save some for a rainy day!”

As excited and enthusiastic Diyah is about the future of her business ventures, it’s clear that one of the biggest bonuses of her plan is finally being able to go home permanently. “Here, we are under people,” she says frankly. “I’m looking forward to going home and leading a normal life.”

Her final words are for anyone who may find themselves looking to make some similar life changes. “Be confident in yourself,” she says. “Be sincere and work hard, but believe in yourself.”

“Before joining the Compass Club, I never thought about my future... I spent money without thinking about it. Now, I know how to save money and budget.”



Diyah Supeni
from Kendal, Central Java



Sri Utami
from Lampung, Sumatra



Warih Sulistyowati
from Ponorogo, East Java

ONLINE BUSINESS FIRST

Sri Utami is 28, from Sumatra and a current student. “But still single!” She winks, laughs and flashes an utterly charming smile. For the last eight years Tami has been working as domestic helper in Singapore. Her present employers have no children and allow her a good amount of free time, but this is a relatively recent privilege. “I didn’t have a day off for four years,” says cheerily. “But I liked my work, so it wasn’t a problem for me.”

Over the last eight years Tami has sent the majority of her money home in order to pay for her brother and sister’s school fees. They have recently graduated and now have jobs of their own. “My money is now all mine for the first time since 2004,” she says gleefully. “I can now think about what I want to do with it, instead of thinking about what my family will eat!”

Tami’s positivity about her circumstances shines through, but she admits that she had often thought about going back to school. “I always wanted to go back,” she says. “But I didn’t want to go to a stern school, where you spend all the time listening to serious teachers and mentors. I wanted to interact and chat.”

A friend recommended aidha to her, she has been a student since March. “It was exactly what I was looking for,” she says. She says the biggest lesson she has learned in that time has been confidence. “Before,” she laughs, “I would have been so nervous talking to stranger like you! But not now.”

BUSINESS IDEAS

As a recent addition to aidha, Tami’s business ideas are still taking shape. “I’m still learning,” she admits. But her focus is an online enterprise – dealing with software that enables video emailing for both personal and professional use.

Like many of aidha’s students she has already learned the importance of diversifying, and, hopefully with the help of her siblings, once the online business is up and running she aims to redirect funds into her ultimate goal - a cosy, traditional Indonesian restaurant at home in Lampung Province.

And what would be her advice to any domestic workers restricted in the same ways she was a few years ago? “Learn everything at home,” she suggests. “Try and learn English and Mandarin from television and newspapers. Don’t be discouraged; start to love the work you have.” But she stresses the importance of trying to work out how to put plans into action, and to get help where possible. “Thinking is so easy,” she sighs, with a wisdom and maturity well beyond her years

How to start or get to know more about aidha? Warih Sulistyowati, age 33 from Ponorogo, East Java is another aidha alumni. Her advice is if you are interested but shy or have difficulty talking to your employers just ask them to visit the website at www.aidha.org. Following that, you can discuss it with them.

MORE ABOUT aidha

According to aidha’s Executive Director, Veronica Gamez, there are about 200 highly experienced professional volunteers who teach the courses on Sundays. But her wish list is to have more who are proficient in speaking Bahasa Indonesia and translators for the course materials. She says, “We are very unique because we provide very highly professional level of education which is taught by our volunteer teachers-mentors. We spend a lot of time training our volunteers so they also benefit in the training to be facilitators, coaches and they get to practice it as well.” Classes are held on Sundays at NTUC Trade Union House, Bras Basah Rd from 10am to 5pm. You can drop by on Sundays to find out more or call 6884 9938 during weekdays.

Indonesian to English

TRANSLATE



aidha adalah sekolah yang mengajarkan para PLRT untuk mampu berwiraswasta dari cara mengelola keuangan sampai dengan cara membangun usaha dari awal. Berada di NTUC Trade Union House di Bras Basah, aidha memiliki sekitar 200 orang relawan untuk mengajar para PLRT pada setiap hari Minggu.

Ratusan PLRT yang tidak hanya datang dari Indonesia telah mengikuti pengajaran di sekolah ini dan tidak sedikit dari mereka yang telah sukses menerapkan apa yang telah dipelajari dalam kehidupan sehari-hari mereka.

Sebagai contoh, Diyah Supeni. Diyah telah menjadi anggota *Compass Club* dan belajar bagaimana mengelola keuangan hingga berhasil membeli tanah di Kendal untuk membuka sebuah café kecil impiannya.

Sri Utami telah bekerja di Singapura selama 8 tahun dan telah mengikuti pelajaran di aidha. Impiannya adalah membuka bisnis online dan restoran tradisional di Lampung.

Warih Sulistyowati menyarankan bagi siapa saja tertarik tetapi malu untuk bertanya untuk mengunjungi situs www.aidha.org.

Ingin mengetahui lebih dalam tentang sekolah aidha? Hubungi saja nomor 6884 9938 pada hari biasa atau datang langsung setiap hari Minggu.

Domestic Helpers Agencies Directory

The Embassy of Indonesia in Singapore has compiled a list of maid agencies that adhere to guidelines for employment of Indonesian maids. IndoConnect has published a directory of these agencies - about 300 of them - for viewing and download at www.indonesianembassy.sg. Below is a selection of agencies that are active in marketing themselves as specialists in Indonesian maid supply:

Precise Employment Service
1 Coleman Street,
#02- 41 The Adelphi
Singapore 179803
Tel: (65) 6336 2012

Jingga Manpower Agency
170 Upper Bukit Timah Road #01-36
Bukit Timah Shopping Centre
Singapore 588179
Tel: (65) 6520 3671

H & R Employment Services
1 Jalan Anak Bukit
#01-04 Bukit Timah Plaza
Singapore 588996
Tel: (65) 6466 8789

Thumbs Up Employment
1 Park Road
#03-64 People's Park Complex
Singapore 059108
Tel: (65) 6438 6868



Brighten Manpower Services
27 Mandai Estate #03-12
Innovation Place Tower 2
Singapore 279931
Contact: Mr. Alex Seh
Tel: 65-90021162 **Fax:** 65-62818342
Email: contact@brighten.com.sg
Skype: brighten-1997
www.brighten.com.sg
SPECIALISED IN INDONESIA DOMESTIC HELPERS SINCE 1997

CENTURY
COMMERCIAL MANAGEMENT PTE LTD
Licence No: 07C5242
MAID SERVICES CENTRE SOLUTION

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Tel: 6256 5080 Fax: 6256 5183 QQ: 1526594640
Website: www.centurymaid.com
Email: keeenglim@yahoo.com.sg
century.maid@hotmail.com

世紀
商務管理私人有限公司



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Jayamaids
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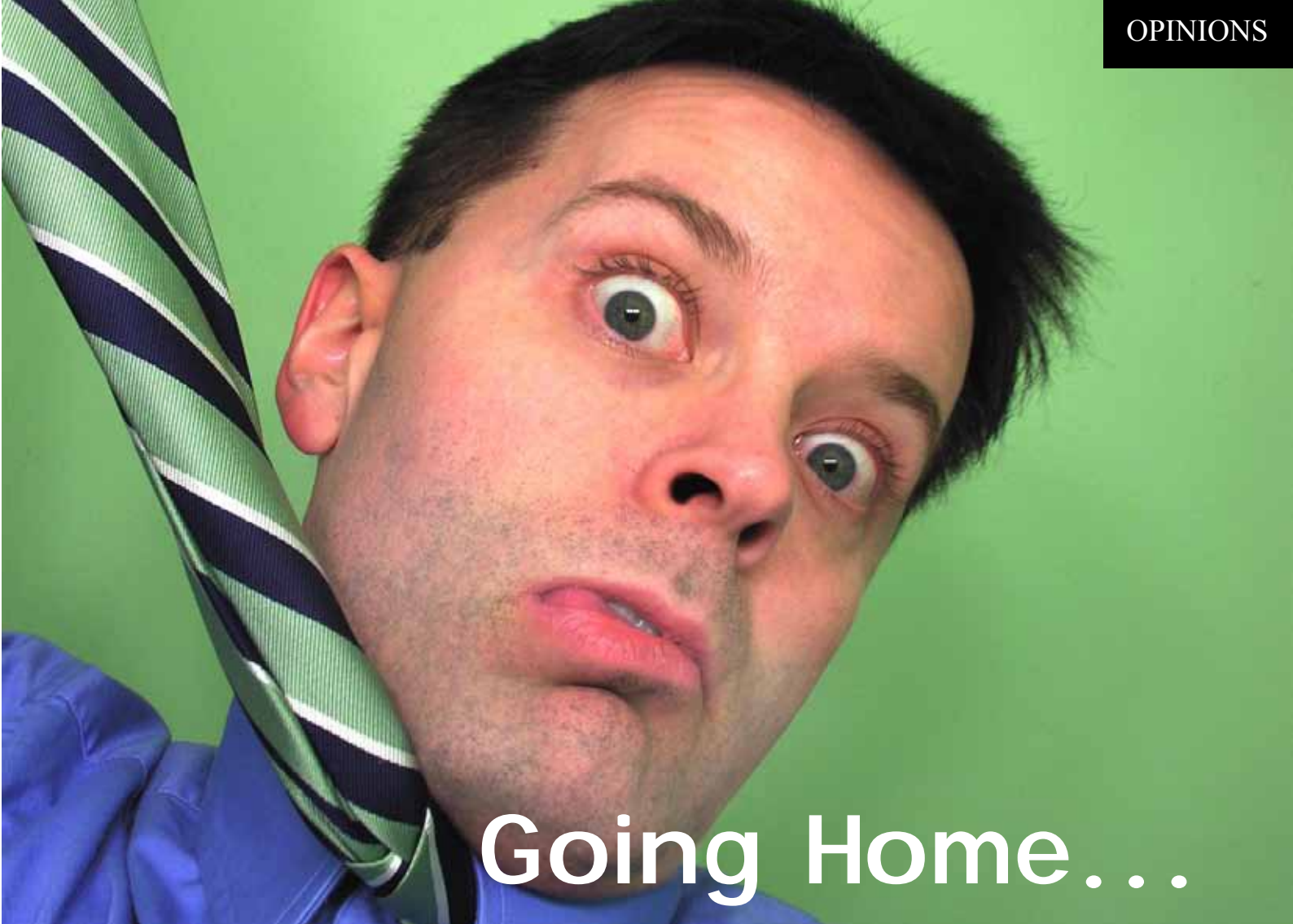
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No replacement fee"**

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TO FIND OUT MORE

Yio Chu Kang: (65) 6284 2900
Hougang Green: (65) 6387 0900
Bukit Timah: (65) 6467 0900

TOP 100 SINGAPORE EXCELLENCE AWARD WINNER

For the full list of agencies please visit: www.indonesianembassy.sg



Going Home...

...back for good merupakan suatu pilihan yang kadang sangat menyakitkan namun bila dipersiapkan dengan matang, akan menjadi kurang menyakitkan bahkan bisa juga menguntungkan!

Banyak tokoh yang berhasil setelah kembali ke tanah air, sebut saja Prof. Dr. B.J. Habibie, Prof. Yohanes Surya, Harry Tanoesoedibyo, Mary E. Pangestu, Gita Wiryawan, Marty Natalegawa, dll. Beberapa tips praktis yang perlu dipikirkan:

1. MILIKI MINDSET YANG POSITIF

Hal terpenting adalah soal cara pandang (mindset) kita yang harus benar bahwa keputusan untuk kembali ke kampung halaman haruslah didasarkan atas keikhlasan untuk menjalankan kehidupan baru yang penuh lika-liku hidup yang menarik. Artinya kita perlu menyadari bahwa hidup bukanlah seperti matematika, satu tambah satu sama dengan dua, demikian juga dengan keputusan untuk kembali ke tanah air, yakinlah bahwa akan banyak pengalaman berharga yang akan kita dapatkan dimanapun kita ditempatkan. Mindset kita harus tetap positif bahwa kembalinya kita ke tanah air ini bukanlah sebagai orang gagal tapi sebagai suatu bagian dari perjalanan hidup yang perlu kita syukuri. Tentu tidak mudah di awalnya memang, namun dengan mempunyai mindset yang positif maka akan menimbulkan motivasi yang tepat dalam mengambil keputusan ini.

2. JANGAN PERCAYA PADA MITOS YANG SALAH

Salah satu kesalahan terbesar bagi orang yang “back for good” adalah percaya kepada mitos yang salah yaitu kalau pulang ke tanah air itu sebagai orang yang kalah perang, justru sebaliknya kita harus memanfaatkan proses perjalanan hidup kita di luar negeri sebagai asset kita yang berharga untuk meniti karir yang baru. Kita harus memiliki sikap hati bahwa kita pulang ke tanah air sebagai suatu kesempatan untuk memberikan kontribusi kita kepada negara. Banyak sekali peluang yang terdapat di tanah air dan bila kita memanfaatkan benar pengalaman kita selama di luar negeri, maka diharapkan akan muncul suatu kreatifitas yang lebih dibandingkan dengan orang lain yang belum pernah tinggal di luar negeri.

3. WAKTU YANG TEPAT UNTUK MEMPERSIAPKAN DIRI BUAT BACK FOR GOOD

Jangan tunggu mulai lakukan persiapan nanti saat kita sudah dekat mau back for good tapi mulailah sejak sekarang saat kita tidak punya kesulitan apa-apa, selagi kita masih sehat bekerja atau masih sehat berusaha atau masih sehat kuliah atau sekolah. Prinsipnya lakukan hal yang positif sejak dini bukan hanya untuk urusan for back good saja tapi juga untuk hal lain karena kita tidak tahu apa yang akan terjadi di masa depan. Lebih baik mencegah daripada memperbaiki. Perbanyaklah relasi dengan sebanyak mungkin teman di luar negeri saat kita aman dan tentram. Simpanlah data mereka

dan tetap berkomunikasi dengan mereka sehingga suatu saat kita memerlukannya, kita dapat tetap kontak mereka. Tidak tertutup kemungkinan, pada waktunya nanti kita harus back for good, kita memerlukan bantuan mereka. Janganlah gengsi atau malu untuk sekedar bertanya dan menjalin komunikasi dengan mereka.

4. HAL-HAL APA SAJA YANG KITA HARUS KETAHUI DAN LAKUKAN SEBELUM BACK FOR GOOD

Pastikan semua urusan pribadi kita dengan pihak siapapun di luar negeri itu selalu terdokumentasi dengan beres, misalkan dengan land lord, dengan local government, dengan badan kesehatan, dengan perusahaan untuk kita yang bekerja atau berbisnis, transkrip nilai dan ijazah dari sekolah untuk yang masih belajar, kalau perlu surat keterangan dari KBRI Singapura, misalnya mintalah surat-surat penting seperti misalnya surat-surat perkawinan, ijazah atau surat kepemilikan usaha atau surat rekomendasi dari perusahaan bahwa kita akan back for good. Surat-surat rekomendasi ini akan sangat diperlukan oleh kita untuk keperluan pulang ke tanah air. Bukan hanya itu, siapa tahu di masa depan kita akan kembali ke luar negeri, maka kita akan perlu juga. Cukup banyak perusahaan lama akan menerima karyawan lamanya kembali. Sekali lagi dokumentasikan semua kontak person, baik alamat kantor, email, nomor kontak, pihak-pihak yang terkait dengan kita ini dengan rapi, yakinlah kita akan memerlukannya suatu hari nanti.

5. URUSAN KEUANGAN YANG PERLU DISIAPKAN

Selain masalah mindset, sikap mental, dan urusan legalitas maupun surat-surat, hal yang tak kalah pentingnya adalah urusan keuangan kita. Prioritas utama adalah transparansi urusan keuangan diri sendiri meliputi urusan CPF, income, salary, dll, serta tabungan, assets, investasi, utang piutang. Hal ini sangat penting karena kerap kali akan jadi masalah besar di kemudian hari setelah back for good agar kita tidak perlu bolak-balik mengurus hal ini. Dengan adanya kejelasan urusan keuangan ini, kita dapat menggunakannya sebagai landasan bagi kita untuk mengambil kebijakan perencanaan kita ke depannya. Untuk itu sejak dini diperlukan perencanaan keuangan yang baik mulai dari sekarang. Penting sekali bila kita punya catatan pribadi pengeluaran bulanan, catatan lengkap tentang harta dan utang kita, catatan investasi yang mungkin kita punya sejak dini, dll.

6. AKOMODASI DAN PEKERJAAN

Dengan memiliki persiapan sejak dini, kita akan dapat mengambil keputusan yang tepat sesuai dengan keinginan diri kita dan besarnya tabungan kita dan anggaran yang mampu kita tangani, apakah di tanah air nanti kita akan bekerja kembali atau memulai suatu usaha. Hal ini juga akan bergantung akomodasi yang kita pilih, apakah kita akan sewa rumah atau beli rumah atau tinggal dimana sesuai dengan pekerjaan atau usaha yang kita pilih. Demikian juga dengan pekerjaan atau

usaha yang dipilih, perlu dipikirkan seberapa layak dan seberapa cocok kita dengan pilihan yang kita ambil. Banyak pilihan pekerjaan atau usaha yang cukup terbuka diperlukan di tanah air, mungkin dapat jadi bahan pertimbangan bagi kita untuk terjun ke sana.

7. SIAPA SAJA YANG HARUS KITA MINTAI TOLONG

Orang-orang yang perlu kita mintai tolong biasanya adalah orang-orang yang kita percayai, misalnya pihak keluarga, rekan-rekan dekat, bahkan kita juga dapat berkonsultasi kepada professional untuk membantu memberikan tinjauan solusi.

Terkadang bantuan pihak ketiga akan lebih netral dibandingkan dengan pihak keluarga, namun semuanya diserahkan kepada kita sendiri, seberapa jauh pertimbangan kita.

Kesimpulannya, keputusan untuk back for good harus dilihat sebagai suatu bagian skenario kehidupan yang riil dan perlu dipersiapkan sejak dini. Kembali ke tanah air bisa terasa sangat menyakitkan tanpa memiliki persiapan yang cukup matang, terlebih bagi kita yang sudah berkeluarga dan memiliki anak, perlu benar-benar diperhitungkan untung ruginya, dan baik buruknya. Jangan ragu untuk konsultasi dengan professional.

Latar belakang penulis -

Stephanus Widjaja: Director, REVIVAL NETWORK, providing Indonesia Singapore business matching specialist and representative of several companies in Indonesia (Indo Raya Marmer, Rainbow Fashion, VRMOTION, Cocotinos Resort, etc). Founder of BISA Pte Ltd (Business Indonesia Singapore Association)

www.bisakita.com a social business networking platform for Indonesian entrepreneurs in Singapore.



How to Improve Intelligence



Educators hear about latest research on how biological, psycho-social and physiological factors affect our intelligence



Dr Re'Jabian, a neurosurgeon by profession, shared with teachers and some Indonesian Embassy in Singapore staff who attended his talk titled "Intelligence and Methods to Increase it ©" on 26 September 2012 at Sekolah Indonesia, how results from the latest medical research can help everyone reach one's full potential. The information he presented is based on scientific research.

Dr Re'Jabian is no stranger to Singapore. He was invited to the first Singapore Learning Festival in 2000 and to date, has conducted programmes with 80 other schools here as well as corporate clients like Epson, Nokia, JTC and the Singapore Armed Forces. The neurosurgeon is also a Life Sciences Researcher and an International Speaker. He also holds Post-Graduate qualifications in Neuroscience from Harvard Medical University.

BRAIN MATTERS

Generally, he said we use only 10% of our brain's processing powers with moments in a day that this usage might flash up to 80% to 90%. While there are Intelligent Quotient (IQ) tests, no matter what are our scores, Dr Re'Jabian assured us that we can improve on it. The introductory talk highlighted that improvements in intelligence can result from biological, psycho-social and physiological factors.

Firstly, he said that rather than formally defining "intelligence," it is more accurate to describe it as "Goal Directed Ability." The key is how we USE our brain helps determine how intelligent we are. Until recently, everyone thought that improving intelligence rested on two factors: our biological genetic make-up and our learning environment and that it is not possible to improve on the biological qualities of our brain. Latest research has shown otherwise!

Dr Re'Jabian's comprehensive talk covered many areas but

there was one segment where he described the physiological features of the brain and how proper diets and drinking habits can significantly affect intelligence.

For example, drinking sugared carbonated drinks is detrimental to our brain's health. He quite effectively described how while we might recoil from the thought of drinking a cup of coffee with nine teaspoons of sugar, but that is what we are doing when we drink a can of sweet carbonated cola drinks sold today.

Academic Excellence & Diet

A four-year study at one of the worst academic performing schools in New York, showed how after just one year when students were asked to stop drinking sodas during school hours, saw exam results improved significantly. In the following years, the same school was asked *during school hours* to avoid eating foods with no preservatives or food colours; the next year to avoid fried foods and later to have a good breakfast before coming to school. By the fourth year, the school's exam results jumped 14 times higher than the national average in America!

WIDE RANGING TALK

In his wide-ranging talk, Dr Re'Jabian also touched on approaches for problem solving and how we can perform beyond our limitations by focussing on what we can do (empowering) rather than what we cannot do (disempowering); how we can improve on our "social intelligence" by closing the communication gap; how to avoid stress and managing mistakes and he ended his talk with inspirational real-life stories that lifted the spirit of the audience. His parting message, "It's important we know how to awaken or stimulate the other 90% of the brain. Intelligence is not something we have or don't have but it is whether we want to tap into and choose to use on a daily basis."

Dr Re'Jabian

M.B.B.S (King Edward)
M.R.C.S.Ed. (The Royal College of Surgeon, UK)
C.H. (USA) C.C.H. & C.C.I. (Canada)
C.P. Neuroscience (Harvard Medical University)





Five Best Ways to Beat Your Age and Look Younger

-by Beulah Thompson

Everyone wants to look young and beautiful. There are many ways to reduce the aging process and look beautiful. Here are five ways to fight with your age and look younger.

1 Food for Brain

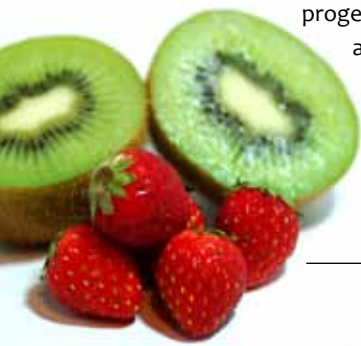
Everything you put in your mouth can influence the mind. It is vital that you start eating properly as early as your teens and twenties to push away mental stress. In countries like the USA, studies done by the Centers for Disease Control and Prevention, showed adults between the ages of 18-24 suffer the most mental health stress.

Correct nutrition is a main factor in fighting conditions related to mental distress for example avoiding processed foods, sugar, caffeine, and alcohol. This can slow up the demand on the adrenal glands that are responsible for secreting cortisol and are likely involved in managing your metabolism. It is suggested take dietary health products that contain vitamins B, C and magnesium to aid overall adrenal health.

2 Hormone Level

Checking your hormonal levels throughout your life and taking action to keep balance or repair imbalances can fight most of the conditions associated with aging, including insomnia, low sex drive, loss of memory, and excess fat gain.

Hormones control everything in the body, serving as the body's chemical messengers to make sure optimal performing. For instance, low male growth hormone can tank your sexual desire, while lower levels of progesterone are associated with insomnia along with other sleep disruptions.



3 Manage Stress

Chronic stress triggers an increase in the quantity of cortisol secreted every day, which leads to putting on weight, sleeplessness, irritability, low libido, high blood sugar, mood problems, and hypertension. Deep belly breathing and yoga are the best stress-lowering techniques. Cardio exercise also helps reduce stress since it boosts levels of endorphins, the feel-good hormone.

4 Healthy Skin

Our body's biggest organ is our skin. This shows the signs of aging a lot greater than any other part of the body. The most crucial preventive measure you can take contrary to the sun is to develop your anti-oxidant levels and maintain sufficient levels of vitamins A, C, D and E.

Eating colorful organic fruits and vegetables also increase levels of these types of vitamins. These effective vitamins work like organic sunscreen for your body, aiding in the protection against skin aging and skin cancer. Applying sunscreen a lotion is also recommended protect your skin from harmful UV rays.

5 Sleep Well

Last year, scientific study uncovered multiple bodies of evidence that sleep is crucial to multiple facets of your health. As you sleep, your body makes its way into a sort of repair mode, repairing destruction from the day as well as preparing the body to handle whichever comes next.

Not having enough sleep can also result in chronic adult-onset illnesses that may shorten lifespan like type 2 Diabetes. Scientists discovered that low-quality sleep increases insulin resistance up to 82 per cent. An additional study found that lack of sleep increase the severity of genetic influences associated with weight gain as well as obesity.

English to Indo



Siapa sih yang nggak mau tampil muda dan segar bugar? Banyak cara untuk memperlambat penuaan dan tampil lebih menarik. Pertama, makan makanan yang sehat secara teratur. Makan teratur dari usia muda terbukti mengurangi tingkat ke-stress-an. Kedua, menjaga tingkat hormon dalam tubuh agar selalu stabil. Ketiga, menjaga agar pikiran tidak terlalu stress dengan melakukan yoga atau berolahraga. Keempat, menjaga kesehatan kulit dengan makan makanan bervitamin A, C, D, dan E. Kelima, tidur cukup agar tubuh dapat memperbaiki sel-sel tubuh yang rusak.

Mirror Mirror on the Wall

Looking beautiful is feeling beautiful. Natural beauty also extends to the natural and organic ingredients included in these products

A healthy body and healthy mind are the pre-requisites of a beautiful person. Clichéd though it may be, but beauty does lie within. Beauty products, particularly those that are crafted with 'natural' raw materials, do help to enhance our internal beauty. Following are some that can help some way towards answering our Mirror, Mirror on the Wall question...

Amethystory Mineral Yogurt Mask ▼

Yogurt has been found to be a very good skin treatment product. A yogurt mask helps to soothe, soften and tighten the skin while gently dissolving dead skin giving the skin a younger appearance. Alpha Hydroxyl Acid, a natural lactic acid present in yogurt helps to smooth rough, dry skin and prevent premature aging. Size: 60g. (\$18.90).



Ginvera Real SPA Shower Series ►

Infused with the goodness of Lavender, Apricot and Green Tea for the best nourishment, the revamped shower series is just what you have been looking out to revitalise your skin and relax your body. The products contain Bio Mineral Acid (BMA) which has abundant mineral and trace mineral elements to nourish skin, prevent skin dryness and promote blood and oxygen circulation.

Choose from the Range:

- Relaxing Lavender Shower Scrub 750ml (\$8.80)
- Apricot Nourishing Shower Scrub 750ml (\$8.80)
- Green Tea Revitalizing Shower Scrub 750ml (\$8.80)
- Lavender Relaxing and Calming Shower Gel 750ml (\$7.80)
- Green Tea Moisturizing and Deodorizing Shower Cream 750ml (\$7.80)



Bio Energy Snail Secretion

For smooth and supple skin try the Bio-Energy Snail Series - Bio-Energy Snail Secretion Repair Serum and Bio-Energy Snail Repair & Smooth Cream. Snail Secretion and Bio-Energy Fluid are combined to enhance the skin's regenerative abilities. Snail secretion has fibroblast growth factor that helps to repair tissues and create collagen. Serum 30ml (\$39.90). Cream 50gm (\$39.90).



Caftans for Christmas

The exotic mid-eastern touch of these more formal caftans stand out even more when they are adorned with crystals, glass beads and stones.



Richly beaded caftan with crystal stones and glassbeads.
\$190



Multi-toned caftan
\$130

Grecian inspired caftan
S\$180

Simply stunning and available online at
www.avioleaffair.com

(Top) Beautiful vista of the Padang highlands, (Middle) The distinctive design of the Minang house, (Bottom) Wreck dives for all skill levels

Padang Panorama

Mandala Airlines launches new direct flights to Padang in December

Mandala Airlines has announced it will be operating flights between Padang and Singapore, from 1 December 2012. The Jakarta-based budget airline (a partner airline of Tiger Airways) will use the A320 for the route. Flights depart from Padang at 7.55am local time and arrive in Singapore at 9.55am. They leave Singapore 8.55pm and arrive at Padang 8.55pm local time.

The new route adds a fresh dimension to Indonesian tourism and greater contacts for business people in both countries. Padang which is the capital of West Sumatra, is already famous among Singaporeans for food but it also offers many other attractions for travellers who want to experience a fascinating look at a slice of life in West Sumatra. It is also a well-known jump-off spot for diving!

Padang is the largest port on the Sumatran West Coast. It is a merchant town that attracts trading ships that deal in rubber, coffee, tea, cement and coal that are transported to Jakarta and Singapore. The Batang Arau River flows through the city with many small boats and ferries lining the riverside.

For more on Minang and Mentawai culture visit the Provincial Museum in downtown Padang where there is a collection of prehistoric artifacts, stamps, imported ceramics, modern art and displays about the cultures. Padang is also the gateway to the Minang Highlands.

Bukit Tinggi is the heart of the Padang highlands. To get there takes a two-hour drive through the beautiful Anai Valley countryside and up the Agam Plateau. Bukit Tinggi town is famous for its Jam Gadang clock tower which has a horn-shaped roof, looking over the market square and township's beautiful natural surroundings.

For accommodation in town, the four-star Buminang Hotel and the mid-range Inna Muara Hotel are recommended with all the mod-cons like air-con and in-room amenities etc.

Finally, a little Padang food note: Padang food is generally spicy and restaurants have a unique serving style as waiters will come around carrying trays filled with many dishes that they place on your table. You only pay for those dishes you have picked.



Source: Situs Resmi Peta Selam Indonesia: <http://diving-indonesia.net>

Dive Watch

Padang is one of the most accessible dive destinations in Indonesia; it takes one to two hours to travel by boat direct from the city. There are about 11 dive sites with some great dive spots for wrecks as well as wall and reef sites suitable for divers of all skill levels and experience. Best time to go is during January to July. Water temperature averages 28 Centigrade with great visibility and varied marine life of the Indian Ocean.

Air Manis

Air Manis is Padang's most popular beach where you will also find the legendary Malin Kundang stone remains (the fable - an ungrateful son and his ship were cursed by his mother and turned into stone). The sheltered beach on Bungus Bay is good for swimming and boating and further off the coast are the larger Mentawai Islands – a world-class paradise for surfers!

Singapore River Safari Panda Preview

Asia's first and only river themed park also carries a conservation message



The River Safari is a freshwater wildlife park that has an ecological theme. Freshwater habitats are fascinating. They are populated with unique animals as well as being important to our planet's eco system. Ultimately, millions of people all over the world depend on them but these fragile eco systems are being destroyed at an alarming rate.

A walk along the banks of the River Safari then is filled with interesting exhibits and conservation messages covering all the great iconic rivers of the world: Mississippi, Congo, Nile, Ganges, Murray, Mekong, Yangtze (featuring giant pandas Kai Kai and Jia Jia!) and the mighty Amazon.

Visitors can explore an area covering 12 hectares and at each river section, visitors can read about each river's historical setting, see the animals that inhabit it including the red panda, giant salamander and giant freshwater stingray as well as endangered species like the Mekong Giant Catfish. Altogether the attraction will be home to over 150 plant species, 300 animal species and over 5,000 individual animal specimens, including one of the world's largest collections of freshwater aquatic animals.

LOCATION

The River Safari Park is located between two other famous attractions in Mandai, the Singapore Zoo and Night Safari. The River Safari will be opened from 10am to 8pm daily and is slated to officially start in the first quarter of 2013; so far there is no word regarding any earlier date for its soft opening. For the latest updates and information: <http://riversafari.com.sg/>

PANDA PREVIEW IN NOVEMBER

The most anticipated attraction of the River Safari must be the cute pandas that arrived in September, Kai Kai and Jia Jia, they are the zoo's current media sensation and have already a large following way ahead of their debut at the River Safari.

To keep panda fans happy, there is a special preview of the River Safari's giant panda exhibit, the Giant Panda Forest, open to the public from 29 November, in time for the year-end school holiday season.

Apart from seeing the giant pandas, visitors to the Giant Panda Forest can look forward to meeting other wildlife from China such as the golden pheasant and the red panda. The 1,500 square-metre exhibit – the largest of its kind in South-east Asia - simulates the bears' natural habitat, with lush live plants, boulders and water features. The temperature is kept between 18-22 degrees Celsius year round and humidity is set at 50-60 per cent to ensure the pandas' comfort.

The River Safari will be home to the pair of giant pandas for 10 years as part of a joint collaboration between China Wildlife Conservation Association and Wildlife Reserves Singapore to promote giant panda conservation. Visitors will be able to enter the Giant Panda Forest from a specially-created access point in Singapore Zoo.

Those planning to meet Kai Kai and Jia Jia at the Giant Panda Forest can do so by purchasing a Singapore Zoo admission ticket, S\$20 per adult & S\$13 per child 3-12 years, and a top-up fee of \$5.00 per adult or \$3.00 per child respectively. More information on admission to the Giant Panda Forest can be found at

<http://pandas.riversafari.com.sg>



(From top to bottom): Artist impressions: Amazon River Quest; Yangtze River; Amazon Flooded Forest and Yangtze River with panda enclosure

English to Indonesian

TRANSLATE



Pada awal tahun 2013, Wildlife Reserves Singapore, perusahaan yang memiliki Singapore Zoo dan Night Safari, akan membuka satu lagi atraksi yang tidak kalah menariknya, yaitu River Safari.

Di dalam taman sebesar 21 hektar ini, kita dapat menjelajahi sungai-sungai terkenal di dunia: Sungai Mississippi, Sungai Congo, Sungai Nile, Sungai Ganges, Sungai Murray, Sungai Mekong, Sungai Yangtze (Panda bernama Kai kai dan Jia jia akan ditampilkan di sini), dan juga Sungai Amazon.

Selain panda, ada juga binatang-binatang lain seperti panda merah, salamander raksasa, ikan pari raksasa air tawar, patin raksasa Mekong.

Mulai tanggal 29 November, para penggemar panda sudah dapat bertemu idola mereka, Kai Kai dan Jia Jia, dengan membayar \$25 untuk dewasa atau \$16 untuk anak-anak di Giant Panda Forest.



Best Christmas Buys

Consumer Reports of America gives their annual top ratings for popular consumer electronic goods. If you are doing some X'mas shopping, you should check out these items first!

Every year in its December issue, the Consumer Reports (CR) Magazine provides a list of products they have independently tested for good value, performance and reliability; so if you are shopping for any of this equipment, they are really worth your time and effort to try out and consider first.

TOP 3D TV IS PLASMA!

The Panasonic Viera TC-P55VT50 is a 55-inch plasma TV. When on-screen results matter, CR's team found this one has deep, rich blacks and accurate colours that result in superb picture quality. Sound quality and 3D effect is very good with unlimited viewing angle. At the same time, it has all the usual bells and whistles: full web browser, built-in wi-fi and extra touchpad remote for easier web surfing.



BEST HOME-THEATRE-IN-A-BOX

Samsung HT-E6730W is a 7.1 channel system with 3D blu-ray player. The Korean makers cleverly mixed analogue tech of vacuum tubes with the digital amps. The result says CR is it produces excellent sound that is rare in the tests of home-theatre-in-a-box systems. Another nice touch is the wireless rear surround speakers! Other features include wi-fi, an iPod dock and Samsung's Smart TV platform with full web browser and apps market.



WORLD'S SMARTEST CAMERA

It feels as if Nikon put in a pc and smartphone inside the Coolpix S800c. This point-and-shoot 16-megapixel camera is wi-fi enabled and runs on Google's Android operating system as well as its apps! The CR team used an app to edit images and then post it on Facebook; created a slideshow with music.



Best Scores for...

NOISE CANCELLING HEADPHONES

Neat technology to have especially when you are travelling out of your home. The best score was a tie between Sony's MDR-NC500D and PSB M4U 2. They were both 100 points ahead of the Bose QuietComfort 15 headphone.



SLRS WITH ADVANCED FEATURES

CR suggests for those who want an SLR with advanced features and performance, with interchangeable lenses, the top spot went to the Canon EOS 60D. It edged over by just one point, the Olympus E-5.



MOST RELIABLE BRANDS

CR has tested thousands of products and has statistically consolidated the results into its Brand Report Card. For LCD and Plasma TVs, the most reliable brand is Panasonic. For SLR cameras, Canon, Sony and Olympus tied for top spot. For desktop and laptop computers, the clear winner was Apple.





At Home in Singapore

Treetops Executive Residence

Comfortable and convenient, 'serviced apartments' are catching the fancy of both the business and leisure traveller

Apartment hotels or serviced apartments are 'in.' Hotels are passé and formal. Business and leisure travellers are looking at home-like ambience. And this new class of discerning travellers is driving the market trend. Singapore, which is a growing tourism and business hub, is looking at an influx of travellers. Serviced apartment providers are continuously upgrading their products and services to meet the unique needs of corporate clients and tourists. Whether for a short-term rental while attending conferences and meetings or for an extended stay, serviced apartments are creating the little 'home-like' touches that make people such as Arup Dutta happy recalling, "Last year we moved to Singapore and the office made arrangements for our stay at Somerset Compass. All I can say is that we had the best start to a new country."

CUSTOMISED OPTIONS

Today, travellers are savvier and look for more choices and flexibility. Business travellers prefer the informal atmosphere of a serviced apartment, to unwind after a hectic day. For Gema Alatas, who regularly visits Singapore for business, serviced apartments are like a haven. "The luxury of cooking a healthy hot meal at the end of my work day makes my long



Somerset Compass

stay away from home bearable," says Gema, who is from Sumatra. With more companies expanding into Singapore, serviced apartment providers are seeing more business travel – both short-term and medium- to long-term.

According to Mr Tay Hock Soon, General Manager of Treetops Executives Residences, one of Singapore's renowned apartment providers, "Serviced apartments have gained popularity amongst most business travellers planning for extended stay as well as holiday makers accompanied by their family. Serviced apartments, due to the larger space available, cater to family's needs while providing the convenience of hotel-styled services." For

vacationers, a serviced apartment with individual bedrooms, kitchen and other utilities boils down to cost savings and convenience. "My son's friend stays in Singapore. So, when we went there this summer, my son could have his friend come over and spend a night at our apartment," said Sunitha Warriar.

THE CHANGING SCENARIO

According to the Global Services Apartments Industry Report 2011-12, Hong Kong and Singapore are growing as new business centres. HR departments are keen on settling the expat population into well-serviced, efficient and affordably-priced English-language accommodations. According to the Urban Redevelopment

Authority, Singapore, the property market in the island has reached a 15-year peak. Rents are high and the trend has persisted in 2012. In the serviced apartments sector, however, rates are rising between 5 – 10 per cent per annum, with eight new serviced apartment buildings opening in the city by 2015.

TAKE YOUR PICK

Your choice of a serviced apartment should be guided by the purpose of stay. Typically a leisure requirement is for less number of days and an extended-stay hotel works better in terms of cost and convenience. Shangri-La Serviced Apartments and Luxury Residences, though might offer the best of both worlds as the serviced apartments are located on the grounds of the famous Shangri-La Hotel – tenants enjoy all the comforts of home, while having signing privileges at the Hotel and free membership at its Health Club.

Both for business and holiday travellers, the Shangri-La with its luxuriously landscaped garden, its 'in the city but far from the crowd' feel, makes your stay comfortable after a busy day.

A business stay usually turns out to be more than a month and may extend to a year or more. "There are many benefits to staying at our Gold Standard serviced residences, from our well thought out spaces to the myriad facilities and services we have in store for our residents. Corporate travellers and their

families alike, would appreciate the total connectivity in our premises; our 24/7 gyms, signature Retreat, outdoor pools and decks and the residents' programmes we organise for all our residents. We also noticed that leisure travellers are seeking out serviced residences to enjoy the larger apartment sizes and modern conveniences in all our properties." said Tonya Khong, Area General Manager for Asia Pacific, Frasers Hospitality Pte Ltd. Ascott Limited, another popular service apartment provider, offers companies and business travellers greater flexibility and value when they book their serviced apartments. Great World Serviced Apartments see a large number of Indonesians, who come to Singapore for holiday or for medical treatment. According to Ms Henrietta Chong,

General Manager of Great World Serviced Apartments, "They prefer the spacious apartments as well as the convenience of a shopping mall next door."

When Melissa Alatas came to Singapore to accompany her father for medical treatment, they had to bring their family pet, a 3-year old dog, along with them. "At Great World, we could stay with Bruno, and it made the entire trip relaxed," said she.

The USP of all serviced apartments is constant product upgrade. While all service apartment operators strive to give the best in terms of beautiful ambience, attentive service and home-like amenities, some such as Great World score with unique features such as the largest Cold Storage Supermarket and numerous cafes and restaurants, clinics, pharmacies and hair-dressing saloons.

At Treetops it is the holistic living experience. What Syamsudin Simanjuntak, on a trip to Singapore, says sums it up best; "At Treetops, it is back to nature. They go by a 'green philosophy' that inculcates healthy living to allow guests to ease their tension. The greenery is exotic and is an escape from the hustle of urban life."

Orchard Park Suites, Somerset Orchard and Wilby Central are some other popular serviced apartments in Singapore, that provide value for money for staying 'at home in Singapore.'



Great World Serviced Apartment



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NANJING
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PARIS
PERTH
SEOUL

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TIANJIN

AL KHOBAR (2013)
AL RIYADH (2013)
BANGALORE (2013)
CHENNAI (2013)
SUHAR (2013)
WUHAN (2013)

WUXI (2013)

Serviced Apartments Directory

The following alphabetical listing of serviced apartments are members of the Singapore Serviced Apartment Association which sets operating standards and whose members strive to provide quality service standard consistently. They offer a wide range of choices in various locations and budget categories. Please call or visit their websites for their latest rates.

CENTRAL SQUARE VILLAGE RESIDENCES

20 Havelock Rd, S(059765)
Tel: 6428 8600/ 6536 7833
www.fareasthospitality.com

CITADINES MOUNT SOPHIA

8 Wilkie Rd, #01-26 Wilkie Edge,
S(228095)
Tel: 6593 8188
www.citadines.com

DARBY PARK EXECUTIVE SUITES

12 Orange Grove Rd, S(258353)
Tel: 6737 8311
www.simehospitality.com

FRASER PLACE FUSIONOPOLIS

3 Fusionopolis Way, Symbiosis Tower,
S(138633)
Tel: 6270 0800
www.fusionopolis.frasershospitality.com

FRASER PLACE ROBERTSON WALK

11 Unity St, S(237995)
Tel: 6270 0800
www.singapore-place.frasershospitality.com

FRASER RESIDENCE ORCHARD

2 Mount Elizabeth Link, S(227973)
Tel: 6270 0800
www.orchard.frasershospitality.com

FRASER SUITES RIVER VALLEY

491A River Valley Rd, S(248372)
Tel: 6270 0800
www.singapore-suites.frasershospitality.com

GREAT WORLD SERVICED APARTMENTS

2 Kim Seng Walk, S(239404)
Tel: 6722 7000
www.greatworld.com.sg

HOUGANG VILLAGE RESIDENCE

1 Hougang St 91, S(538692)
Tel: 63883117
www.fareasthospitality.com

LANSON PLACE WINSLAND

167 Penang Rd, S(238462)
Tel: 6834 0880
www.lansonplace.com

LE GROVE SERVICED APARTMENTS

32 Orange Grove Rd, S(258354)
Tel: 6732 2212
www.legrove.com.sg

LEONIE VIEW

1 Leonie Hill, S(239219)
Tel: 6428 8600/ 6730 9305
www.fareasthospitality.com

ORCHARD PARKSUITES

11 Orchard Turn, S(238800)
Tel: 6428 8600/ 6736 3011
www.fareasthospitality.com

PAN PACIFIC SERVICED SUITES

96 Somerset Rd, S(238163)
Tel: 6884 5222
www.panpacificservicedsuites.com

PARK AVENUE SUITES

81A Clemenceau Ave #05-15, UE Square,
S(239918)
Tel: 6732 8200
www.parkavenuesuites.com.sg

PARKROYAL SERVICED SUITES

7500A Beach Rd, #01-345/346 The Plaza,
S(199591)
Tel: 6296 2511
www.parkroyalservicedsuites.com

REGENCY HOUSE

121 Penang Rd, S(238464)
Tel: 6428 8600/ 6737 8828
www.fareasthospitality.com

RIVERSIDE VILLAGE RESIDENCES

30 Robertson Quay, S(238251)
Tel: 6428 8600/ 6738 3007
www.fareasthospitality.com

SHANGRI-LA APARTMENTS

1 Anderson Rd, S(259983)
Tel: 6213 4635
www.shangri-la.com

SOMERSET BENCOOLEN

51 Bencoolen St, S(189630)
Tel: 6849 4688
www.somerset.com

SOMERSET GRAND CAIRNHILL

15 Cairnhill Rd, S(229650)
Tel: 6835 2900
www.somerset.com

SOMERSET LIANG COURT

177B River Valley Rd, S(179032)
Tel: 6337 0111
www.somerset.com

SOMERSET ORCHARD

160 Orchard Rd, #06-01 OG Orchard
Point, S(238842)
Tel: 6735 0500
www.somerset.com

TREETOPS EXECUTIVE RESIDENCES

7 Orange Grove Rd, S(258355)
Tel: 6887 0088
www.treetops.com.sg

WILBY BUKIT TIMAH

27 Wilby Rd, #B1-00, S(276301)
Tel: 6305 0505
www.wilbyresidences.com

WILBY CENTRAL

15 Queen St #01-01, Tan Chong Tower,
S(188537)
Tel: 6305 0505
www.wilbyestate.com

Tranquil Tropical Lure of Treetops

Treetops Executive Residences provide a holistic experience that brings new meaning to the concept of going back to nature. They have adopted a Green Philosophy in many aspects to create a living space that caters to the Mind, Body and Soul from within!

Mind

Treetops Executive Residences go a step beyond plush fittings in its service apartments. Each apartment's living area and external environment is designed to benefit your body, mind and soul. Over 60 percent of the estate is landscaped with 200 exotic plant species! The setting is a perfect antidote for stress. Exposure to nature helps reduces mental fatigue offering a true escape away from the daily hustle and bustle of urban living.

Body

Each Treetops apartment has its own air filtering system resulting in air quality that is 10 times cleaner than outdoor air! The smoking and non-smoking apartments are clearly segregated so nobody's well-being is jeopardised. Sleep quality is enhanced using the best, certified orthopedic mattresses. Other body wellness touches: its Sunbird Terrace Café also serves organic food, and the cleaning materials used are certified environmental friendly.



Soul

Interesting guest activities are organized related to the major cultural and festive celebrations in Singapore to make your stay fun, enriching and memorable. Be inspired to join them for their Go Green Days which are celebrated on every alternate Fridays with eco-friendly do's and don'ts practices. If you are looking to rewind and pamper yourself, simply step into the spa for a rejuvenating treatment just a stone's throw away from your apartment!

For more information about Treetop's facilities and accommodation, please contact: Tel: +65 6887 0088 or e-mail: sales@treetops.com.sg website: www.treetops.com.sg



Welcome to Singapore's award winning executive service apartments for a holistic living experience. Treetops Executive Residences provides luxury apartment amenities and facilities along with a Green philosophy of healthy living that aims to take you back to nature! Your over-all well-being is what matters. At Treetops, we go beyond offering you the best of living space and services by taking care of your Mind, Body and Soul.

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- + Complimentary Parking
- + Personalised Housekeeping
- + 24-Hour Guest Services & Security
- + Complimentary Breakfast
- + Individual Apartment Air Filtering System
- + Certified Orthopedic Mattress
- + Green Landscape with Smoke-free Apartments
- + Eco-friendly Amenities
- + In-house Cafe with Organic Food


TREETOPS
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SINGAPORE

7 Orange Grove Road Singapore 258355
Tel: +65 6887 0088 Fax: +65 6887 0066
Email: sales@treetops.com.sg

Beyond Expectations. For Senses, We call it Treetops.

We did it with awards and accolades:

• Singapore Business Federation, Green Technology Award under Singapore Sustainability Awards 2012 • Building and Construction Authority, Green Mark Award (Platinum) under Listing Buildings • The Asia Pacific Hotel Awards 2012 (International Hotel Awards), Sustainable Hotel Singapore - Highly Commended • SPRING (Singapore, Singapore Service-Class for Business Excellence) • SPRING Singapore Excellent Service Award 2012, 14 Stars, 17 Gold and 16 Silver





By 2015, UWCSEA two campuses will have 5,400 students from 60 nationalities

Why a Singapore Education?

Safe, cosmopolitan and complete with choices that offer the best of Western and Eastern education

Trust Singapore to promote the country as a premier education hub by including its Tourism Board – as the marketing and promotion arm – and have it assume the responsibility of attracting international students to Singapore.

Indeed, one of the island's major attractions is a quality education for all levels, from primary schools to tertiary institutes where international students have an enriching learning and living experience in Singapore.

A website we recommend to visit that has information geared specifically for foreign nationals that plan to come here for studies is Singapore Tourism Board's <http://www.singaporeedu.gov.sg>

In this supplement on Singapore education, we see how well Singapore has made its case as a destination for education. We are devoting more attention to the institutions further up the educational ladder – the international schools and Private Schools or Private Education Institutions (PEI) that offer academic, corporate, short and long term courses which are more popular with Indonesian students.

REPORT CARD

While this supplement is not exhaustive, we can confirm the country's report card is good, scoring several 'A's, as the education system here is well regulated and enforcement of the rules have resulted in consistency of academic standards, good physical facilities, students' welfare and consumer interests are well looked after and protected. For local schools, you can start at Singapore's Ministry of Education website at <http://app.sis.moe.gov.sg/schinfo/index.asp>.

The overall track record for Singapore public schools and international schools is good but PEIs have scored an 'A-' and one or two 'B's' as they are subject to the normal cycle of any other business here; even established, sometimes well-known institutions are subject to the vagaries of supply



Ms Margaret Alvarez of ISS

and demand. So one has to do their homework and study PEIs closely when choosing them (see accompanying story).

Singapore is ranked fifth in the world behind Finland, South Korea, Hong Kong and Japan in a global education survey published by the Pearson Group in November. The key factors assessed were quality of teaching and cultural respect for education.

What is left is advice from some schools as well as Indonesian parents who have went through the experience of choosing schools here and the factors they should consider. At the end of the article, you should be confident of your decision when placing your children here for studies.

CHOOSING INTERNATIONAL SCHOOLS

The experience of housewife Yenni, 44, who was looking to place her son Ridzky, 17 into Grade 12, in 2010 and daughter Syifa, 15, into Grade 10 a year later, mirrors many other parents in their search for a place in an International school here. Her initial search began on the Internet and then visits to schools. Her first impressions were she said, "It's about the same for tuition and standards, but they looked totally different in terms of culture, discipline, rules and experience they can offer my children". Her final choice was based on the school's academic standards and track record, **discipline and rules**, diversity of influences and exposure to an "international environment" in terms of classmates, activities, social programmes etc.

Yenni's final choice was ISS which exclusively concentrates on an IB curriculum. Ms Margaret Alvarez, ISS Head of School, said, "The number of Indonesian students at ISS has grown by 35% over the past two years. But Indonesian students form just one of 58 nationalities (with no dominant group), accounting for 4% of total student population."

One of the main concerns of Indonesian parents enrolling their children here is their level of English proficiency. Ms Alvarez said, "ISS has an inclusive policy which means that it

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accepts enrollment from students with a range of talents and level of English. It has achieved outstanding results at the International Baccalaureate (IB) Diploma Level. Last year the top student scored 44 points from a maximum of 45 and 16% of the cohort achieved 40 points or more. This is a remarkable achievement as many of these students also received bilingual diplomas as they presented two mother tongues, English plus their home language."

There are about 30 international schools here, some follow the curriculum of their native countries and others offer the popular IB curriculum and have classes catered for different age groups. Following are some choices that may be suitable for Indonesian students:

SEKOLAH INDONESIA SINGAPURA

Kindergarten to Pre-university (Indonesian School System)

Parents planning to return to Indonesia can enrol their children at Sekolah Indonesia Singapura (SIS). Students here are taught the same syllabus as that in Indonesia. The school is opened to children of Indonesian citizens, staff of the Indonesian embassy, and Indonesian state-owned enterprises based in Singapore. The medium of instruction is Bahasa Indonesia with English as a second language.

According to SIS Principal, Mr Yaya Sutarya, with effect from its academic year 2012, SIS will implement a dual degree partnership with Cambridge. He said, "Besides ISO 9001:2008, the implementation of the dual degree will be a good indication of the quality of education we can offer." The school expects this will result in an increase in the number of students enrolling in SIS.

ISS INTERNATIONAL SCHOOL

Kindergarten – Grade 12 (IB)

An authorized International Baccalaureate (IB) World School offering a multi-cultural environment. The school specialises only in the IB curriculum. Two factors make ISS stand apart from other schools.

First, working with its sister school in Beijing, ISS offers students unique opportunities to study Mandarin and to develop their understanding of Chinese culture.

Secondly, ISS is proud that it has tremendous success working with a range of student abilities to help them reach their full potential.



International outlook - the UN Food festival is popular with UWCSEA students

UNITED WORLD COLLEGE OF SOUTH EAST ASIA (UWCSEA)

Primary, Middle, High and Upper Schools (IB & GCSE)

The college is one of the world's largest IB Diploma schools and has achieved excellent exam results for the last 25 years. The Primary School is authorised to teach the International Baccalaureate (IB) Primary Years Programme (PYP); the Middle School continues the PYP learner profile. In Grades 9 and 10, students study for either the International General Certificate of Secondary Education (GCSE) or the Grade 10 Foundation IB programme and during the final two years of College, the vast majority of students sits for an IB Diploma. Despite its fees average around \$20,000 a year, there is strong demand for its places.

TANGLIN TRUST SCHOOL

Infant School, Junior School, Senior School & Sixth Form (IB & GCSE)

Excellent academic reputation and high demand for places, with fees ranging (depending on level) from \$21,450 to \$35,631 per year. Students entering the School must be fluent in English, residing in Singapore with at least one parent and have the intellectual capacity to access the English National Curriculum.

CHOOSING PEIS

The Council of Private Education (CPE) is a government statutory body that has the means and teeth to enforce stringent measures to ensure PEIs behave and deliver what they promise to students enrolling in their courses. All PEIs have to be registered with the CPE and registration takes into account the PEI's corporate governance, quality of provision and information transparency. CPE registration also means:

- PEI's that take in international students need to have EduTrust certification. There are 3 levels:
 - ▶ EduTrust Star (excellent rating - valid for 4 years)
 - ▶ EduTrust (satisfactory to commendable - valid for 4 years)
 - ▶ EduTrust Provisional (minimum level - valid for 1 year)
- PEI's must seek approval from the CPE when offering any external degrees in partnership with bona fide universities and they are only allowed to offer qualifications of up to Advanced Diploma level in their own name.
- A Fee Protection Scheme has also been established to



ISS IB graduates scored well last year

Source: <http://www.uwcsea.edu.sg/>

Source: <http://www.uwcsea.edu.sg/>

UWCSEA Dover Campus is set on 11 hectares with full facilities for 2,900 students

protect the tuition fees of students studying at PEI. It is a mandate that PEI's have to either deposit the fees in an escrow account or purchase insurance protection administered by CPE-approved companies.

CHECKLIST FOR INTERNATIONAL STUDENTS

The CPE asks that you check the following before you commit to the educational institution:

- ✓ Is it registered with the CPE?
- ✓ Is it EduTrust certified?
- ✓ Does it have proper facilities to conduct the course?
- ✓ Do you meet the admission requirements for the course?
- ✓ Is the course duration appropriate?

- ✓ Is the professional qualification accepted and recognised in the industry?
- ✓ Is the externally-developed course accredited and recognised by an authorised agency in its home country?
- ✓ Is there clear articulation of the course to a higher qualification level, if applicable?
- ✓ Are the teachers qualified to teach the course?
- ✓ Are the terms in the PEI's Student Contract clearly spelt out and you have understood them all?
- ✓ Can you approach the manager of the PEI for assistance and student support?

CHOOSING ACADEMIC, CORPORATE & SHORT COURSES

For PEIs who are offering such courses, the same advice applies: the first step is to go to the CPE website at www.cpe.gov.sg and check whether the PEI has a valid registration and EduTrust certification. The Council has, however, highlighted that registration and certification does not mean it endorses the quality of the PEI, their courses and teachers. Just that they are all of a certain standard so that the interests of the students are protected.

Apart from the eight main universities, for a comprehensive source of courses available you can refer to JobCentral's website Learning section at <http://learning.jobscentral.com.sg/course> for diploma, degree, masters and professional certifications as well as corporate training courses.

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Getting Around Singapore

What you should know about public transport or driving your own car here

CAN I DRIVE A CAR IN SINGAPORE IF I AM HOLDING A FOREIGN LICENCE?

If you are residing in Singapore for less than 12 months, you are not required to convert your foreign driving license to a Singapore driving license. You may drive in Singapore with a valid International Driving Permit issued by a foreign Automobile Association. If you do not have an International Driving Permit and your original licence is in a foreign language, an official translation in English is required. However, translation is not required for licenses issued by Brunei, Indonesia and Malaysia.

If you are on Employment Pass, Dependant Pass, Student Pass or Work Permit and residing in Singapore for more than 12 months or if you are a Singapore Permanent Resident, you are required to convert your foreign driving license to a Singapore driving license in order to drive here.

HOW TO CONVERT MY DRIVING LICENSE?

To convert your foreign driving license to a Singapore license, you only need to pass the Basic Theory Test, which familiarizes you with Singapore's Highway Code.

CAN I IMPORT MY VEHICLE TO SINGAPORE?

Yes you can, provided your vehicle is less than three years old.

WHAT ARE THE TRANSPORTATION COSTS IN SINGAPORE?

Public transport like the MRT and bus are very affordable, whereas the price you pay for buying a car in Singapore is hefty.



HOW TO GET AROUND IN BUSES AND MASS RAPID TRAINS?

Buy a stored value TransitLink smartcard which can be used for both train and bus trips. The card can be topped up and the remainder of the card's value can also be refunded.

Bus and train services generally operate from 5.30am to midnight with buses having 5 to 30-minute intervals. For train services, the first and last train departure times vary between stations, as well as on weekends and Public Holidays.

CAN I HAIL A TAXI ANYWHERE IN SINGAPORE?

You can hail a taxi by the roadside except when in the Central Business District or CBD. Taxis are not allowed to pick up or drop off passengers along roads plied by buses between 7.30 am and 8.00 pm from Mondays to Saturdays, except public holidays. Picking up and alighting of passengers must be done at designated taxi stands/stops and driveways of buildings.

You can plan your trips online at <http://www.publictransport.sg>. There are also plenty of information boards with route details at every train station and bus stand.

English to Indonesian

TRANSLATE



Transportasi di Singapura sangat memadai, dari mulai kendaraan pribadi sampai dengan sarana transportasi umum seperti MRT dan bus.

Kebanyakan dari kita mungkin mengemudi kendaraan pribadi di Indonesia. Boleh nggak sih kita mengemudi di Singapura? Jelas boleh donk, tapi kita harus mengikuti peraturan yang berlaku, contohnya kalau kita tinggal di Singapura lebih dari 1 tahun, kita wajib mengubah SIM Indonesia kita ke SIM Singapura.

Seperti yang kita ketahui, MRT dan bus ada di mana-mana. Kita dapat dengan mudah pergi ke tempat tujuan kita dengan begitu nyaman dengan menggunakan MRT dan bus.

Taxi, walaupun sedikit lebih mahal, juga dapat kita temu di jalan-jalan raya di mana pun.

You can find more detailed information on the above from the source: <http://www.singaporeexpats.com/>

The Car Rental Option

Traffic here is relatively better than many other Asian capitals BUT thanks to strict enforcement of motoring regulations, it is preferable to have a chauffeur driven option!

Singapore is famous as a FINE destination, that is why many vehicles follow the traffic rules. Apart from tourists, many traffic lights also have cameras to take pictures of errant drivers who speed past red lights or do illegal turns when they are not supposed to.

Time is money here and driving more of a knowledge-based exercise rather than an experiential one as you must know about bus lanes (there are 'normal' and 'extended' operating hours); CBD (Central Business District) boundaries and their operating hours; ERP (Electronic Road Pricing) gantries and their operating hours and be aware of what the unfortunately named 'IUD' (In Vehicle Unit Device) found in every vehicle is used for; car park coupons with two different time rates for within and outside the CBD, car parks accepting cash cards, etc. The list goes on...

So if you want to enjoy the freedom of mobility to go wherever and whenever you want, stress-free, the best way is to rent a vehicle with a chauffeur. The cost factor is further mitigated if you are travelling as a family or large group. You can choose from many of the popular car rental

packages from a luxurious 6-seater MPVs to 45-seater coach available (see box story).

For business executives who want pick up and hassle free-transportation, you can do without the stress of driving around CBD like Orchard Road etc, looking for a car park space to keep your appointment. Car rental companies like SMART Car Rental offers chauffeur-driven vehicles from luxury Mercedes, BMW, MPV, Minibus to Coaches at competitive rates for you to choose.

SMART CAR RENTAL

SMART Car Rental has been around more than 20 years. Given its many years of experience in meeting the needs of Indonesian visitors in Singapore, it's the ideal choice for them to select Smart Car Rental. "We have several car rental packages that cater specially to the Indonesian travellers in Singapore," commented Mr Henry Lee, Manager of the company. Vehicles like the chauffeur-driven Toyota Alphard MPV and the Toyota 12-seater Mini-bus are popular amongst Indonesians. Rental charges start from S\$55 per hour (min 3 hours), depending on the vehicle.



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Sari Ratu

This famous Indonesian restaurant chain is finally in Singapore accompanied by its pioneer master chef!



(Top) Gulai Tunjang (Beef Tendons)
(Middle) Ayam Pop (for Popular) with Pucuk Ubi
(Bottom) Great value for money for 2-3 people, this spread costs under S\$50.

In Indonesia, the Sari Ratu chain of restaurants is well-known for the best in Padang cuisine. So now you do not have to go to Indonesia to taste genuine Padang food; the flavour of home is here. At Sari Ratu Singapore, you will find great tasting fare, served in a bright, clean and air-conditioned restaurant, all at a reasonable price.

Two dishes, which really had us hooked, on our visit to Sari Ratu were *Gulai Tunjang* and *Ayam Pop*. These are on our 'must try' list. *Gulai Tunjang* (Beef Tendon) will be a sure hit with beef lovers. For the health conscious: Beef tendon contains collagen – high levels of protein – and virtually no fat. The tendon has to be cooked slowly for about five hours before they become gelatin-like. Smooth in texture and taste, with the creamy 'gulai' gravy, this is truly different from the usual Padang fare that is available in Singapore. The taste is refined and not overwhelmingly 'beefy.' The second, *Ayam Pop*, is also a healthy dish. It is boiled in spices and flash (not deep) fried for a couple of seconds in oil; this just heats it up, after which it is served. With this we had *Pucuk Ubi* (leaves of tapioca shoots). To balance it, we also ordered rice; together it was the perfectly healthy and delicious meal!

We also sampled the *Dendeng Balado* and *Empal Sapi*. Both were drier than usual and the *dendeng* was almost crisp and crunchy. The restaurant offers red and green chilli-based sambals; both are just mildly spicy. While the first looks like common red chilli sambal but tastes a little sweet, the second, that is the green chilli sambal, is cooked with anchovies and is much tastier. The green variety is a firm favourite among Indonesian customers. Kerupuk lovers should try *Keripik Kentang*. Made from fresh potatoes, they are lightly spiced (no sugar is added), so you can really taste the potato! Nice and very addictive! Finally, there were the *Es Teler* and *Jus Alpukat* (avocado juice); delicious and served in satisfying portions, it was great value for money.

There are many other choices in the menu including fish dishes that we did not try, and it was heartening to note that this was the closest to Padang cooking that we have tasted so far in Singapore.

Indeed, 'Authentic Indonesian Padang food,' is just the right marketing slogan for Sari Ratu's first Singapore outlet. The restaurant's main cook is Chef Agus, who is one of the pioneer chefs when Sari Ratu opened in the early '80s. His being here showed the importance of the Singapore market and he will also be helping the chain to expand with more outlets, training the new chefs and staff.

RATING



PRICE*



ADDRESS

20 Pahang Street
Singapore 198617
Tel: +65 6294 9983
Fax: +65 6294 9913
www.sariratu.com

MAP



(Top) Keripik Kentang, (Middle) Chef Agus serving Gulai Tunjang, (Right) Es Teler

*COST PER PERSON

- \$: below S\$20
- \$\$: S\$20 - S\$50
- \$\$\$: S\$50 - S\$70
- \$\$\$\$: S\$70 - S\$100
- \$\$\$\$\$: S\$100 and above

Banana Chocolate Cupcakes

by Mrs Ferial S Hadi, wife of the Indonesian Ambassador to Singapore



**IndoChef Recipes
Festive Favourites**

Ingredients:

- 1 cup (200 gm) granulated white sugar
- 1 cup (130 gm) all-purpose flour
- 1/3 cup (35 gm) unsweetened cocoa powder
- 3/4 teaspoon baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon cinnamon powder
- 1/4 teaspoon salt
- 2 eggs
- 1/2 cup mashed ripe bananas (from 1 medium-sized fruit)
- 1/2 cup (120 ml) warm water
- 1/4 cup (60 ml) milk
- 1/4 cup (60 ml) canola, corn or vegetable oil
- 3/4 teaspoon pure vanilla extract

Chocolate Fudge Frosting:

- 3 ounces (90 gm) unsweetened chocolate, coarsely chopped
- 1/2 cup (113 gm) butter at room temperature
- 1 cup (120 gm) confectioners (powdered) sugar, sifted
- 1 teaspoon pure vanilla extract

Topping:

- 1-2 Plantain or "Saba banana" (steam)
- Cut it in small round and a half pieces
- Chocolate melt

Method:

1. Pre-heat oven to 350°F (180°C).
2. Place rack in the centre of the oven, line 15 to 16 medium regular sized muffin cups.
3. Whisk together in a large bowl the sugar, flour, cocoa powder, baking powder, baking soda and salt.
4. In another large bowl, whisk together egg, mashed banana, water, milk, oil and vanilla extract.
5. Add the wet ingredients to the dry ingredients and stir, or whisk, until combined (the batter is quite thin).
6. Pour or scoop the batter into the medium muffin cups, about 3/4 full, and bake for about 20 minutes or until a toothpick inserted into the centre of the cupcake comes out clean.
7. Remove from the oven and let cool on a wire rack. Frost with the Chocolate Frosting.

Chocolate Frosting:

1. Melt the chocolate in a heatproof bowl placed over a saucepan of simmering water.
2. Remove from heat and let cool to room temperature.
3. In the bowl of an electric or hand mixer, beat the butter until smooth and creamy (about 1 min).
4. Add the sugar and beat until it is light and fluffy (about 2 mins). Beat in the vanilla extract.
5. Add the chocolate and beat on low setting until incorporated. Increase the speed to medium high and beat until frosting is smooth and glossy (about 2 to 3 mins).

Topping:

1. Smit the chocolate frosting on the top of the cupcake.
2. Sprinkle with candy decoration.
3. Put in steam bananas as a topping and decorate with melted chocolate.

Peanut Butter Cookies

by Guest IndoChefs, Ms Eka Mardriati and Ms Grace Goh of Deli FRESH



Ingredients:

- 8 tablespoons (1 stick) unsalted butter at room temperature
- 1/2 cup creamy peanut butter
- 3/4 cup (packed) light brown sugar
- 2 tablespoons maple syrup
- 1 egg lightly beaten
- 1 teaspoon vanilla extract
- 1 1/2 cups unbleached all purpose flour
- 1 teaspoon baking soda

Method:

1. Pre-heat the oven to 375°F.
2. In the mixer bowl, cream the butter, peanut butter and brown sugar together until light. Then beat in the maple syrup, egg and vanilla.
3. In another bowl, toss the flour with the baking soda and peanuts. Slowly beat this into the liquid ingredients.
4. Drop the mixture by rounded tablespoonfuls 3 inches apart, on baking sheets. Flatten them slightly with the tines of the fork. Bake until pale golden, 7 to 8 mins. Remove the cookies from the baking sheets and cool on a wire rack.

Decoration:

1. Create your own design on the cookies with toppings of coconut powder, M&M chocolates and coloured balls.



Providing Everyday Indonesian Shop Items

Why you will feel right at home shopping for provisions at Belanja at Lucky Plaza



Sometimes it is the simple things like a bottle of Teh Sostro or munching on krupuk, that reminds us of home and is part and parcel of the 'comfort food' we indulge in when we are far overseas. Luckily, Singapore is not (too) far from Indonesia and there are sundry grocers who specialise with some "extras" – Indonesian foodstuffs like the aforementioned popular Sosro Teh Botol and krupuk Palembang, krupuk aci, emping pedas etc.

Belanja provision shop at #02-108 Lucky Plaza Shopping Centre is such a place. Ms Winny Setiady who runs the shop said she deliberately stocks up with as much as 80% of the products there that will appeal to the Indonesian palate, many of them unique to Belanja. The pricing, she said is, of course, a little bit higher than what you find locally if you reside in Indonesia but, "The cost of our products range from as low as 20 cents to nearly \$20."

The company started in 2005 in commodities trading, but soon identified a niche opportunity in bringing Indonesian products to Singapore. So the next year an online store was established at www.belanja.com.sg. She revealed, "Then we started distributing seasonings to supermarkets locally. At the end of 2009, the Lucky Plaza shop opened its door to our first walk-in customers. Growth has been slow but steady. And today, we are happy and proud to be serving the Indonesian community here in Singapore with some of their beloved Indonesian products."

The 36-year old entrepreneur offered this personal insight about how Belanja has fared and future plans. She said, "I come from Jakarta and Singapore is not the easiest market to do business in, as it is considerably smaller than Indonesia or any other Asian market. Competition is tough here. However, the market is more transparent, efficient and regulated, compared to Indonesian market. As for the future, we hope we are able to open another outlet if economic circumstances permit."

missing that taste of home?
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online at www.belanja.com.sg | Belanja the shop

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WEBSITE KBRI SINGAPURA

www.kbrisingapura.sg
www.indonesianembassy.sg





Ivan L Barus' fellow members in PPIS – Persatuan Pelajar Indonesia di Singapura

From Singapore, with Love

Dear Friends,

I've been in Singapore for eight years already and can safely say that Singapore has become my second home after Indonesia. In many respects, living in Singapore is more or less the same as living in Indonesia. The existence of more than two hundred thousand Indonesians in Singapore has made it one of the largest Indonesian Diaspora overseas.

For so long, both countries have shared and exchanged many common culture traits and experiences. The Malay communities after all originated from the Riau sultanates. On the other hand, the Chinese community has long engaged in commerce and trade.

As a student in Singapore, I have long experienced the kindness and goodness of the people of Singapore. Their work ethos and strong commitment towards meritocracy have long amazed me. They welcome us Indonesian students with open arms as part of their community.

Their values and openness are also the main factors contributing to their amazing level of development. We should bring back to Indonesia with us such values and share it among our own community. The on-going good relationship that exists between Indonesia and Singapore is the result of long and tireless efforts from both sides.

We, as Indonesian students studying in Singapore, are the ambassadors of our country and should be active agents in maintaining such good relations. It is our commitment with other stakeholders in Singapore to continue to foster good relationships ahead. Both countries then can continue reaping the most out of having us working, studying, staying and visiting Singapore. Thanks.

Ivan Louis Barus

► FOR THE INAUGURAL ISSUE

Thank you for sharing the first edition of IndoConnect with me. Congratulations on the production of such an interesting magazine.

Although I am not an Indonesian, I have worked in Indonesia as an expatriate (with British International School Jakarta, with Petera Sampoerna Foundation, and with Green School Bali), and I have a villa home in Bali. IndoConnect means much to me therefore.

I look forward to seeing future issues of this great magazine. Well done to you and your production team!

Kind regards
Ronald Stones OBE



I think it is good that there is such a publication like IndoConnect as I really want to know about the events happening in Singapore. It is a good way to connect with the associations, activities and people, so we can network and share our experiences in Singapore.

Thereisa Irma
Gallery Manager, Equator Artprojects

► ON IndoChef...

(Excerpts:) I was impressed with the whole concept of demonstrating and introducing baking demo to mostly Indonesians who are living in Singapore. This obviously is also open to everyone who are interested and having involved or having the connection with Indonesia.

At the end of the whole event, my head was full of ideas on what I want to do in the coming few weeks before Christmas Thank you very much for the opportunity given to me by the Indonesian Embassy and Indo connect magazine as well as Sun Media. Wish to have the future event a success always.

Sandra's World of Food
<http://sandraworldoffood.blogspot.sg/>

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