

Recent Cookery Books - April 2018

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Food Of Korea : 200 Recipes / Boksun Han
Hollym Corporation, Korea 2017

332p.
Includes Index
9781565914872
\$ 50.00 / null
1000 gm.

Food of Korea: 200 Recipes was written to expand the foreign language orthography of the Korean food menu and to ensure that Korean food can be enjoyed throughout the world by developing recipes with consistent names. This book intends to widely promote the accurate names and recipes of Korean food while publicizing the uniqueness and originality embodied by the representative Korean foods.

<http://www.marymartin.com/web?pid=367991>

53 Korean Foods You Have To Try / Choi Jia
Hollym Corporation, Korea 2017

258p. ; 18.2x25cm.
9781565914810
\$ 50.00 / null
900 gm.

53 Korean Foods You Have to Try – which introduces variety of Korean foods that are easy to make and rich in nutrition. This book is divided into seven sections and each section is organized by the main ingredients. Moreover, any kind of chemical or artificial seasoning (e.g. MSG) is not included in the recipe. One can then enjoy the true, Korean flavor and original taste of the ingredients. Also, most of the ingredients that are introduced in this book are easily found in almost every grocery store. Moreover, one can adjust the level of spiciness and saltiness of the seasoning to one's taste.

<http://www.marymartin.com/web?pid=367993>

The Korean Kitchen : 75 Healthy, Delicious and Easy Recipes / Boksun Han
Hollym Corporation, Korea 2018

229p.
Includes Index
9781565914599?
\$ 50.00 / null
760 gm.

The Korean Kitchen: 75 Healthy, Delicious and Easy Recipes. This cookbook includes recipes that represent the broad spectrum of Korean food and the staples that comprise Korean cuisine. Tips are also provided on shopping for ingredients when in other countries.

This cookbook was published to introduce representative Korean traditional dishes. In addition to 75 Korean food recipes, it also describes basic ingredients of Korean cuisine, techniques to create Korean dishes, and the traditional Korean table setting. Since purchasing ingredients is an important part of preparing Korean food, the book provides practical tips on shopping for ingredients in other countries as well as some alternative ingredients. This book has been published in English and Korean editions.

<http://www.marymartin.com/web?pid=367992>

Flavours of Berjaya : A Taste of Success /

Penerbit Wawasan Nusa (M) Sdn Bhd., Petaling Jaya, Selangor 2018

146p.

9789675945564

\$ 30.00 / HB

496 gm.

1. Berjaya Hotels and Resorts (Malaysia)

2. Cookery – Malaysia

3. Cooking, Malaysian

<http://www.marymartin.com/web?pid=367507>

The Taste of China : Roundup of China's Eight Cuisines / Li Xin Kuala Lumpur

Petaling Jaya: ITBM-Institut Terjemahan & Buku Malaysia Berhad & Han Culture Centre (M) Sdn Bhd., 2017

140p.

9789671287958

\$ 30.00 / HB

372 gm.

1. Cooking, Chinese

<http://www.marymartin.com/web?pid=367509>

A Korean Mother's Cooking Notes (Revised Edition) / Chang Sun-young

Ewha Womans University Press, South Korea 2016

280p.

Includes Index

9788973008278

\$ 50.00 / HB

1050 gm.

The well-being food guide of 126 authentic and practical Korean recipes.

In this book, I have tried to follow authentic, traditional recipes wherever possible. In certain instances, however, some recipes have been simplified to suit the busy modern lifestyles, without necessarily compromising the essence of food being introduced.

<http://www.marymartin.com/web?pid=367995>

Korean Food 102 / Adrienne M. Mascho

Baramgil, Inc., Seoul 2018

112p.

9791196078621

\$ 24.00 / null

340 gm.

If you haven't eaten Gope Chong, specifically, Moe Doo (variety) Gope Chong, you haven't lived.

That's quite a powerful statement from a person who's eaten pretty much every single Korean food? ever. You might be a little suspicious about why I'm trying so hard to get you to try Gope Chong, and why I haven't yet described to you what it is, exactly. Allow me to tell you a little story, entitled Gope Chong: The World of the 4th Meat.

This was your world. Your whole life you'd grown up knowing that there were only three kinds of meat: red meat, white meat, and fish. Then one evening, after a round of Meck Jew (or three) your friend says, "Come on, I know a place." He leads you to a small street market you'd never noticed before. "It's called Gope Chong Goal Moke," he says.

Past the fruit stand, the second in a row of tiny restaurants, you find yourself sitting in front of a grill. "What's that?" you ask. Your friend replies matter-of-factly, "That's the 4th meat." For a moment, you don't know what to do. You just sit there, staring, trying to comprehend what you've just heard. "What? No! You've got to be kidding? there's a 4th meat?" as you topple backward off your plastic stool. "My whole life, I've only known and experienced three meats. How come nobody ever told me about this 4th meat!?" you cry in disbelief. "Well," says your friend, picking you up from the heavily worn tiled floor, "I guess you've never lived in Korea."

<http://www.marymartin.com/web?pid=367994>

Jewels of the Palace : Royal Recipes from Old Korea / Korean Food Promotion Institute, Han Bok Ryeo

Hollym Corporation, Korea 2017

168p.

Includes Index

9781565914889

\$ 44.00 / HB

750 gm.

This book introduces 70 recipes from Korean royal cuisine, as well as many stories and philosophies of Joseon. The recipes are easy to follow – even by foreigners who may not have access to all the ingredients available in Korea. The recipes are fully illustrated with modern food-styling techniques.

<http://www.marymartin.com/web?pid=367996>

= The Seasonal Beauty of Japanese Cuisine: /

Kauryuto, Japan 2018

23 × 19 cm.

9784763017093

\$ 66.00 / HB

<http://www.marymartin.com/web?pid=368142>

101 = Wagohan:The ABCs of Japanese Cuisine : / Reiko Yamada.

Pot publishing, Japan 2017

157p ; 21cm

9784780802313

\$ 30.00 / HB

<http://www.marymartin.com/web?pid=368144>

Certified nutritionist, Kae Izena's Okinawa soup recipe book : simple and delicious : English version / Kae Izena

Editing Studio Toyo Plan,Japan 2018

104p ; 21cm

9784905412809

\$ 20.00 / HB

<http://www.marymartin.com/web?pid=368138>

Jakarta Street Food (Dwibahasa – Bilingual) / Kevindra Prianto Soemantri
PT Gramedia Pustaka Utama, Indonesia 2017
88p.
9786020346151
\$ 16.00 / null
152 gm.

But what makes our city's gastronomical climate different from others? The answer lies in our myriad delectable selections of street food. Keberagaman kuliner yang tersaji di Jakarta sebagai melting pot dari banyak suku dan bangsa dunia, adalah jejak sejarah Jakarta sebagai kota pusat perdagangan terbesar dan terpenting di abad ke-16 hingga ke-18. Inilah buku pertama tentang street food di kota Jakarta yang ditulis oleh seorang chef dalam edisi dwibahasa Indonesia dan Inggris. Culinary diversity that one finds in Jakarta is an undeniable proof that Jakarta is a melting pot of many ethnicities and cultures that since 16th to 18th centuries had been the epicenter of the global spice trade. We present you with the first ever book about Jakarta Street food written by a chef in English and Indonesian.

<http://www.marymartin.com/web?pid=367847>

The Colourful Stories of Indonesian Cooking : Recipes from the Kitchen of Bara Pattiradjawane / Bara Pattiradjawane
Gramedia Pustaka Utama, Jakarta 2016
140p.
Includes Index
9786020322322
\$ 40.00 / HB
610 gm.

"Cooking like painting is an art. The pan is a canvas, and the ingredients are like colourful paints."
This cookery book is the work of two passionate people, one in cooking and the other in illustrating. It could not get any better. This will not only tantalize your tastebut, but will also be a feast to your eyes with artistic watercolour illustrations featuring flavourful and vibrant Indonesian dishes.

<http://www.marymartin.com/web?pid=367846>

The Michelin Guide : Hong Kong – Macau 2018 : Restaurants and Hotels /
Michelin Travel Partner, Hong Kong 2018
506p.
9782067223646
\$ 45.00 / null
430 gm.

Planning a visit to Hong Kong and Macau? Choose the MICHELIN Guide Hong Kong Macau 2018, celebrating its tenth anniversary, for carefully researched, objective recommendations to 300+ restaurants and 60+ hotels. Anonymous inspectors use the famed Michelin star rating system to create an extensive selection of great places to eat and stay for all budgets and tastes. With the recommendations, thematic indexes and helpful maps in this annual update, travelers can create a memorable journey. Recommendations to 300+ restaurants and 60+ hotels for great places to eat and stay.

<http://www.marymartin.com/web?pid=367200>

100 Top Tables 2018 : A CEO's Dining Guide / Tracy Furniss (Ed)
South China Morning Post Publishers Ltd., Hong Kong 2018
178p.
Includes Index
\$ 33.00 / null

268 gm.

The guide features 100 of the best fine-dining restaurants in Hong Kong and 20 in Macau. Its impartial, handpicked entries were collated from reviews by the Post's food critics and lifestyle experts. There are eight dining categories: Chinese, Western, French, Italian, Japanese, Steak and Grills, East/West and Macau.

<http://www.marymartin.com/web?pid=367202>

WOM Guide – Hongkong 24/7, Volume 13 : Eat Around the Clock / Angie Kwon & Johna Baylon (Ed) George Major

Rubiwom Co. Ltd., Hong Kong 2018

366p.

9789887864103

\$ 32.00 / null

438 gm.

WOM Guide Your ultimate food companion to Hong Kong's dining scene. All the best news spread through Word of Mouth.

For over 12 years, WOM Guide has been trusted source of restaurant recommendations "those for those who love to eat". In our 13th edition, we have chosen a theme, "Hong Kong 24/7", that reflects the diversity of options on offer at any time of the day. In addition to our usual categories of cuisine types – including Chinese, French, Japanese, American, Southeast Asian and more, you will also find recommendations for brunch, afternoon tea and late night dining!

<http://www.marymartin.com/web?pid=367197>

Philippine Tatler Best Restaurants 2018 : 14 Years of Fine Dining Since 2004 / (Ed-in-Chief) Anton San Diego

Style Media Inc.,
Makati City 2018

255p.

9771908566004

\$ 20.00 / null

504 gm.

For the past 14 years, Philippine Tatler has produced the BRG, which comprises a diverse cross-section of the must-try restaurants in the country. This latest 2018 edition reviews 173 of the country's most outstanding establishments, thus covering and catering to a broad range of cuisines and budgets. For a quick and easy reference to the overall dining experience at the establishments listed in this guide, each restaurant has been rated in four key areas—setting, food, wine, and service.

<http://www.marymartin.com/web?pid=362979>

Spot Top 10 Everything Food List 2016 Edition : Your Ultimate Guide to Good Food in Manila / (Ed-in-Chief) Joanna Manalastas

Summit Book (Summit Publishing Co., Inc.), Mandaluyong City 2016

120p.

9789719902423

\$ 12.00 / null

134 gm.

This edition of the SPOT.ph Top 10 Everything Food Lists features 50 new and updated lists ranking the best ramen, cheesecakes, pork buns, lecon, carbonara, and more in Metro Manila. Plus, get illustrated guides to the yummiest things to try in neighbourhoods like Teacher Village, Legazpi Village, Lilac Street, Salcedo Village, and Kapitolyo!

Check out which eats in and around the city are the tastiest.

<http://www.marymartin.com/web?pid=362978>

RSVP LifestyleAsia – Living at its Finest : Tablescapes, Recipes and Entertaining Ideas for Exceptional Dining Experiences / (Ed-in-Chief) Anna Isabel C. Sobrepena

One Mega Group (OMG), Pasig, Metro Manila 2017

216p.

2094-8093 ; 9772094809302

\$ 30.00 / HB

1350 gm.

RSVP Lifestyle Asia is a wonderful showcase of "Tablescapes, Recipes and Entertaining Ideas for Exceptional Dining Experiences." There are beautiful photos, homemade recipes and tips on entertaining from everyone featured. This special edition highlights some of Manila's most discerning hosts and hostesses and their unique style in creating lavish tablescapes, mouthwatering recipes and entertaining tips.

<http://www.marymartin.com/web?pid=362985>

Rice to the Occasion / Chef Tatung Sarthou

Foresight Books Publishing and Distributing Co., Inc. 2017

62p.

9789719195085

\$ 10.00 / null

162 gm.

Rice to the Occasion by Chef Tatung Sarthou, "Learning to cook was one of my fondest memories as a young boy. Cooking was not only fun, but also an engaging activity that taught me how to work with my hands, and become methodical and intuitive at the same time. It taught me to follow directions and repeat what I was instructed to do. But it also developed creativity; the more I cooked, the more I understood the fundamentals, and the freer I felt to cook without recipes. "I write this book to share Read more the wonderful gift I received from learning to cook. It is empowering, and makes children realize that they can do things with their hands to transform ingredients into something delicious and beautiful that can be shared with people they love. "By allowing children to succeed in cooking, you not only develop joy, pride, and confidence in their work, but you also teach them another valuable lesson, which is humility—to not be attached to either success or failure, as nothing is permanent. Cooking teaches that best, because food, no matter how perfectly made, perishes as soon as the dish is eaten or discarded. It teaches children to start over, aim for perfection every time, and develop their instincts by doing things correctly or wrongly, without judgement on their person..."More important, this cooking—more specifically, the recipes found in this book—allows children to immerse in the heritage of their family and community and develop values attuned to our culture, which is essential to self-identity and connectedness to their roots. This will foster not just a sense of independence, but also a sense of community."— Chef Tatung Sarthou.

<http://www.marymartin.com/web?pid=362984>

Coconut Kitchen : Appetizers and Main Dishes / Marina Regina Tolentino Newport
Anvil Publishing, Inc, Philippines 2017

142p.

Includes Index ; Bibliography

9786214200702

\$ 20.00 / null

298 gm.

- 1.Cooking (Coconut)
- 2.Cooking Filipino.
- 3.Cookbooks - Philippines

Coconut Kitchen, a cookbook made for the home cook, contains basic information on the coconut - highlighting its health benefits, the many products made from it, and how they can be used in cooking. It also gives us more than 60 recipes of appetizers and main dishes from a wide variety of ingredients such as vegetables, seafood, meat, poultry, sauces and salad dressings, each using one or more coconut products.

<http://www.marymartin.com/web?pid=362983>

Goldilocks Bakebook : Favorite Recipes from the Philippines' Best-Loved Bakeshop / Dindo Villaester

Goldilocks Bakeshop Inc., Caloocan City 2016

xiv, 226p.

9789719348290

\$ 35.00 / null

1210 gm.

You know you're Filipino of...

GOLDILOCKS is not just a fairy-tale character to you but also the Philippines' best-loved bakeshop. This is the story of how two very enterprising sisters, Milagros Leelin Yee and Clarita Leelin Go, made their own fairy-tale story come true.

In celebration of Goldilocks' 50th anniversary, this edition of the Goldilocks Bakebook features over 50 timeless recipes that Filipinos all over the world have come to love.

<http://www.marymartin.com/web?pid=362982>

Bongga Sa Kusina : Recipes From Sarap Diva / Regine Velasque (Ed-in-Chief)
Jing Lejano

Summit Publishing Co. Inc., Mandaluyong City 2016

148p.

9786214041237

\$ 25.00 / null

424 gm.

One of the most entertaining cooking shows on television today, Sarap Diva has become popular not just for its delicious and practical recipes, but also for the oftentimes revealing repartee between Regine Velasquez and her celebrity guests. In Bongga Sa Kusina: Recipes from Sarap Diva, you'll get a taste of the same kind of sumptuous entertainment as Regine, Chef Jonah Trinidad, and 33 celebrities share some of their most cherished recipes. Find out how Marian Rivera cooked her way into Dingdong Read more's heart with her talaba tempura. See how Alden Richard's made lechon even more special. Make a delicious bacalao with Carla Abellana, and find out which dish gives Jaelyn Jose much love and comfort. Regine, of course, shares some of her yummiest recipes, including an amazingly heartwarming loaf! In between, be entertained by a whole lot of interesting trivia alongside a slew of funny anecdotes as revealed on the show. Pick up kitchen advice from Regine, marriage tips from Heart Evangelista-Escudero, hilarious revelations from Dina Bonnevie, and even jokes from Oggie Alcasid. Learn. Laugh. Love. That's what you'll be doing as you turn the pages of Bongga Sa Kusina: Recipes from Sarap Diva. Enjoy!

<http://www.marymartin.com/web?pid=362981>

21 Days to a Sexier You : Cookbook + Weight-Loss Plan by The Sexy Chef / Rachel Alejandro (et.al)

ABS-CBN Publishing Inc., Quezon City 2017

216p.

9789718162187

\$ 15.00 / null

442 gm.

Singer Rachel Alejandro and her sister Chef Barni Alejandro-Rennebeck are the pioneers of diet-food delivery service in the country, guiding and helping many people in their journey to being fit and healthy without sacrificing your love for food. In their latest book, 21 Days to a Sexier You, Rachel shares different tips and habits to achieve your ideal weight while Barni offers her luscious and easy weight-loss healthy recipes. "As they say, love your body and it will love you back," says Rach Read moreel. "I've always believed in the law of attraction. Whatever you give, the universe gives back to you. It's as simple as that. The more I give, the more fresh and creative ideas I get in return. I'm a better chef because of it," Barni shares. Published by ABS-CBN Publishing Inc., 21 Days to a Sexier You defies the myths of dieting. It offers honest and practical ways to lose weight without having to starve yourself. It has 60 brand new sexy recipes from Chef Barni, a 7-day sample meal plan, and a 21-day weight-loss plan from Rachel.

<http://www.marymartin.com/web?pid=362980>

RSVP LifestyleAsia II – Living at its Finest : More Tablescapes, Recipes and Entertaining Ideas for Exceptional Dining Experiences. / (Ed-in-Chief) Anna Isabel C. Sobrepena

One Mega Group (OMG),Pasig, Metro Manila 2017

242p.

2094-8093 ; 9772094809302.

\$ 30.00 / HB

1460 gm.

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<http://www.marymartin.com/web?pid=362986>

Three Dishes One Soup: Inside The Singapore Kitchen / Lace Zhang

Marshall Cavendish Editions, Singapore 2018

108p.

9789814794565

\$ 29.90 / null

<http://www.marymartin.com/web?pid=367180>

Delcie's Desserts and Cakes: 50 Healthy Vegan Recipes using Natural Sweeteners with low Glycemic Index / Lam, Delcie

Delcie Lam, Singapore 2017

176p.

9789811156601

\$ 55.00 / null

650 gm.

Includes True Story of a Pastry Chef's Momentous Journey

Delcie's DESSERTS and CAKES features a selection of 50 healthy vegan recipes which use low-GI natural sweeteners in place of refined cane sugar. Sensitive Chef Delcie Lam, founder and owner of the home-grown bakery and author of the book, cherishes baking exquisitely healthier pastries for dessert lovers who have long been deprived of such treats due to health reasons. Having met the expectations of customers and their loved ones with diabetes or allergy condition over the years, the innovative Delcie felt compelled to continue creating delectable and healthier bakes for life.

<http://www.marymartin.com/web?pid=335699>

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