

Find the recipe for this colorful salad in COMO's new cookbook.



BOOKS

What's Cooking

A STRING OF NEW COOKBOOKS BY HIGH-PROFILE CHEFS PROMISES TO HELP YOU EXPLORE THE REGION'S CULINARY OFFERINGS WITHOUT LEAVING YOUR KITCHEN. BY DIANA HUBBELL

THE PLEASURES OF EATING WELL: NOURISHING FAVOURITES FROM THE COMO SHAMBHALA KITCHEN

Banish all lingering preconceptions of health food you might harbor—this gorgeously photographed book inspired by Amanda Gale, COMO's group executive chef for 15 years, has nothing to do with the drab, punitive salads of yesteryear. The 147 recipes accumulated over the course of a decade span the globe, encompassing everything from Indonesian tempeh curry to Thai pomelo-and-crayfish salad. Much like the spas and wellness retreats that inspired them, all of the dishes manage to feel indulgent despite being good for you. US\$60.

OCTAPHILOSOPHY: THE EIGHT ELEMENTS OF RESTAURANT ANDRÉ

Whether he's presiding over his eponymous eatery in Singapore or Raw, his more casual outlet in Taipei, it seems that chef André Chiang can do no wrong. So it's no surprise that foodies were atwitter as soon as the critic's darling

announced he was releasing a cookbook. The resulting tome contains plenty of glossy shots of the interior workings of Restaurant André, as well as 150 recipes for everything from fermented juices to show-stopping main courses. US\$60.

AN: TO EAT: RECIPES AND STORIES FROM A VIETNAMESE FAMILY KITCHEN

Part memoir, part cookbook, this volume by mother-daughter team Helene and Jacqueline An discusses the founding of a culinary dynasty. Readers can follow Helene's journey from growing up in an aristocratic family in Vietnam to fleeing the country as a war refugee to launching Crustacean, an acclaimed contemporary Vietnamese restaurant in Beverly Hills. Though the lush photos of rising steam and coiling noodles make this worthy of coffee table status, this is a pragmatic chef's cookbook designed to be more than eye-candy. If "secret" family recipes like fiery drunken crab or richly spiced pho don't inspire you to scurry to the kitchen, nothing will. US\$35. +