



A DIFFERENT VIBE



Robert Gilliland

DRIFT

Drift, which describes itself as a Modern Australian restaurant, embraces a casual-glam sensibility that we've come to associate with the Australian lifestyle. Finished with rich timber and warm, luminous lighting, it's a cozy spot despite the sparkle and polish. High tables come with matching stools upholstered in red velvet. It's a sensibility that extends even to the

open dress code — whether you strut in a little black dress or a smart shirt, or turn up in shorts and sandals, you'll feel right at home here. The 25m backdrop by the bar depicts Robert Gilliland, the man behind Drift, whose creds include founding a media company and stints as a sommelier in Sydney and the Philippines — his eyes closed as he reclines in a bubble bath, in tux and tie.

But the real highlight of Drift is the food. Everything is handmade using the freshest ingredients, and chef Angus Harrison uses contrasting textures throughout the menu: the truffle mushroom arancini with parmesan and salad cream is a great example.

Drift Dining & Bar

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