

continuum

HOSPITALITY GROUP



8

*Years of Culture,
Connection,
& Continuum*

AUGUST
2025

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“I just have a passion for bringing people together”

The Making of Continuum Hospitality Group

By Kesavan Purusotman (KC)

- Managing Director of Continuum Hospitality Group

Some people fall into their careers. I built mine, brick by brick—or more accurately, one venue at a time, event by event. From my earliest days throwing parties in high school, I knew I had a knack for creating exciting moments. That spark grew into something bigger when I stepped into the nightlife industry at 18, and eventually, it evolved into a vision that became Continuum Hospitality Group.

Continuum wasn't born out of a single moment, but out of years of creating experiences—whether it was hosting international acts like Armin van Buuren and Ne-Yo, running nightlife venues that became city staples, or producing Pinkfish Festival, which now attracts over 15,000 fans. The common thread was always the same: curated moments people remember long after the night is over.

When the pandemic paused nightlife, it forced me and my team to rethink the business. That's when Continuum pivoted into restaurants—a move that reshaped our future. Our first project, Cili Kampung, came from a simple trip to Langkawi where I tasted the most authentic Malay food I'd ever had. Within months, we brought it to Kuala Lumpur, and now it's one of our fastest-growing brands with outlets across Malaysia.

Today, Continuum Hospitality Group is more than just events or venues—it's a portfolio of experiences. We're behind everything from Kyo KL to refined Italian dining at Stefania and contemporary Japanese flavours at Kikyo, a fresh take on banana leaf dining at Spice Guys, and the very first Benihana in Malaysia. With Ruang Rama in Petaling Jaya, we're exploring event spaces that naturally blend dining, lifestyle, and culture into one setting. Each brand has its own identity, but they're all united by our purpose: to connect people through shared experiences.

As I look at what's next—new concept offerings, more music festivals with Pinkfish productions, and an exciting hotel project in Desaru Coast—I see Continuum not just as my company, but as a growing ecosystem. It's a place where entertainment, dining, and hospitality blend seamlessly.

I often say, “I just have a passion for bringing people together.” Continuum Hospitality Group is simply the vessel that makes that passion real, over and over again.

Here's to more milestones, more smiles, and more nights (and meals) to remember.



Credits to Tatler Gen.T Leaders of Tomorrow 2025.



Here's a look back at the unforgettable venues that helped craft Continuum's unique footprint in the city's social scene.

SARO Lounge

"a chapter written in smoke and style"

There was a time in Kuala Lumpur when evenings began and ended at Six by Saro, a discreet hideaway above the city's chaos where time slowed, lights dimmed, and cocktails spoke louder than words. Known for bold flavours, quiet luxury, and impeccable detail, it was an intimate, elevated experience that felt like a well-kept secret.

BAIJU

"The City's Best Excuse for a Night Out"

Behind a red door in Kuala Lumpur's buzzing Chinatown, Baiju KL shook up the speakeasy scene with neon-lit flair, Chinese nostalgia, and modern mischief. Centered on the world's most consumed spirit, its playful, potent cocktails fused tradition with contemporary edge. Created by Continuum Hospitality Group, it was more than a bar – it was an atmosphere, a story, and the vibrant heartbeat of Chinatown after dark.

CIRCA Bar

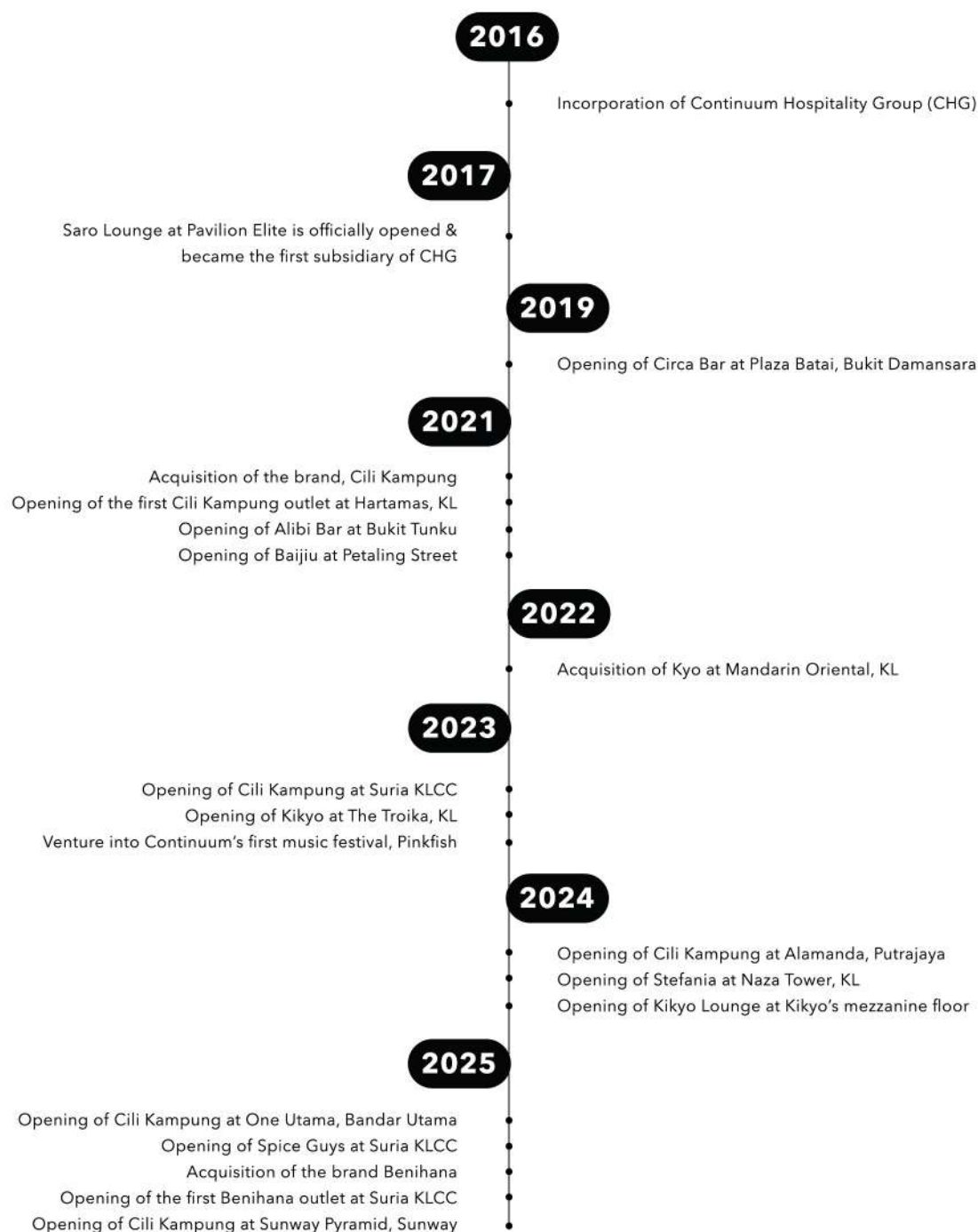
"where good taste met bad behaviour"

Bold, rebellious, and impossible to ignore, Vice Circa was the KL nightlife moment where retro glamour met modern grit. With neon lights, high-energy beats, and dangerously well-crafted drinks, it became a haven for those craving style with a side of chaos – a place that transformed you the moment you walked in, leaving a lingering mark on the city's boldest nights.

ALIBI

"Where Secrets Pair Well with Cocktails"

Kuala Lumpur has always loved a good secret, and for a time, ALIBI KL was its most stylish one – a cocktail haven and curated hideaway defined by sophistication, intimacy, and indulgence. Every corner hummed with intent, where whispers floated over cocktails stirred with mischief and served with a wink. It may no longer pour, but its stories still swirl in the city's memory.



What's Next?

Continuum Hospitality Group is on the move — and the world is our next stage. With more restaurant openings in the pipeline and bold expansions into overseas markets, we are set to make our mark far beyond Malaysia. From elevated dining and electrifying nightlife to world-class festivals, bespoke events, and banquets with style, our presence will be felt in every corner of hospitality.

Benihana Ignites Kuala Lumpur: The Flames Have Arrived



Smoke, flames, and flair. The unmistakable theatre of teppanyaki has landed in Malaysia, bringing more than just dinner with a show. Making its bold debut in Kuala Lumpur, Benihana arrives with decades of global acclaim, brought in by Continuum Hospitality Group.

Since opening its first doors in New York in 1964, **Benihana** has captivated diners around the world with tableside theatrics, masterful knife skills, and unforgettable Japanese-American cuisine. A place where the kitchen is your table, and the chef is not just a cook but a performer – part host, part entertainer, all precision.

Now, with its first Malaysian outpost, the experience is just as electric. From flying egg to flaming onion volcanoes, every meal promises a front-row seat to the show – bold, fiery, and uniquely Benihana.



The Benihana Experience: **Dinner, Reimagined**

At Benihana, **flames kiss the sky**, and laughter fills the air. It's a dining concept that breaks the mold just like its brand DNA suggests: flamboyant, playful, and unapologetically bold. Whether it's a birthday, celebration, or just a night out every meal becomes a spectacle.

Every detail from the iconic red chef hats to the rhythmic clang of spatulas is part of a well-rehearsed performance that balances precision and personality.

The chefs? More than skilled, they're showmen. Slicing, dicing, flipping and firing with a cheeky grin and a dose of drama. And yes, the food is as phenomenal as the show.



The Visionaries Behind the Flame

As a group deeply committed to redefining the F&B landscape, we at Continuum Hospitality Group knew Benihana was the perfect match for Malaysia. A global icon, loved for its immersive, high-energy style and paired with our multicultural audience that thrives on bold experiences? It was meant to be.

We didn't just import the name. We delivered the Benihana legacy with local insight and world-class execution from talent and training to ambience and service. The result? A dining destination that's already igniting the senses in the heart of Kuala Lumpur.



Kyran - Managing Director, Benihana Malaysia.

"Benihana is more than food — it's an emotion, an energy, a celebration and that's exactly what Malaysians deserve." Says the team at Continuum.



Not Just a Meal — A Movement

Benihana's arrival marks a shift in how we dine, it's immersive, it's interactive and it's unapologetically Instagrammable. And this is just the beginning.

From flame-seared wagyu to signature dishes, every element is designed not only to satisfy, but to delight.

Whether you're a curious foodie, a family on a night out, or just someone in need of something different – Benihana delivers more than dinner. It delivers a memory. One that's smoky, spicy, and always served with a smile.



Open daily 10am - 10pm

Instagram [@benihanamalaysia](https://www.instagram.com/benihanamalaysia)
www.benihana.com.my





*Pull up a chair.
Our kitchen is your table.
The show has just begun.*

Ready for the Show?

Benihana Malaysia is now open at **Suria KLCC, Level 4** thanks to the daring spirit of Continuum Hospitality Group.



Open daily 10am - 10pm

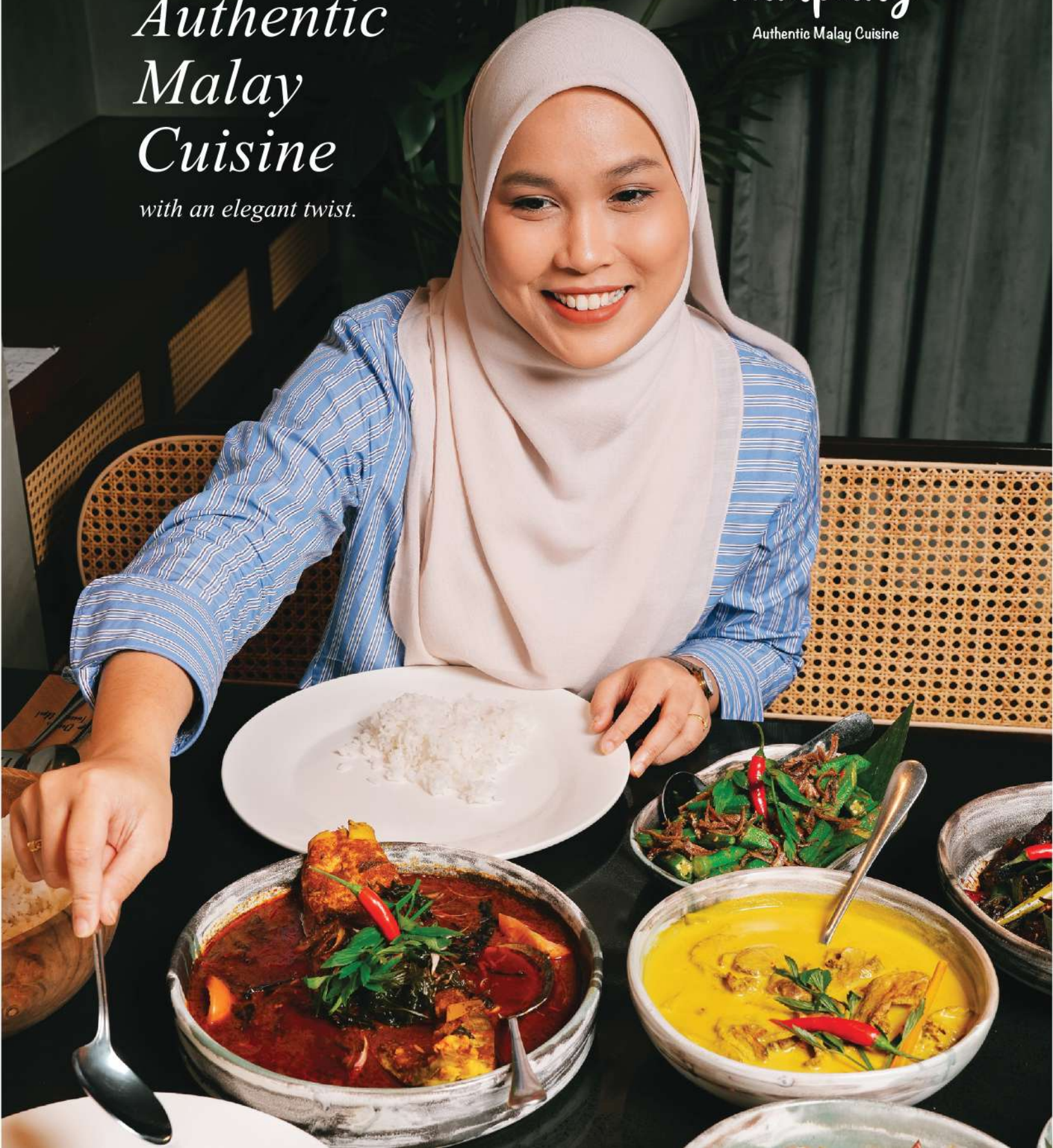
Instagram [@benihanamalaysia](https://www.instagram.com/benihanamalaysia)
www.benihana.com.my

rsvp@benihana.com.my

Authentic Malay Cuisine

with an elegant twist.

cili
kampung
Authentic Malay Cuisine





Cili Kampung is an elegant celebration of authentic Malay cuisine, where heritage meets refinement. Renowned for our signature dishes such as **Masak Lomak Beef, Asam Pedas Siakap and Sambal Petai Prawn**, we pride ourselves in creating exquisite flavours and memorable moments with our guests.

Our dining experience offers a seamless blend of modern sophistication and the timeless charm of a traditional village setting, evoking a sense of nostalgia and connection. Each visit is designed to be a culinary adventure steeped in the richness of **Malay gastronomic tradition**, paired with the hospitable services and personal touch that Malaysians are known for.

“Authentic
Malay flavours,
Modern warmth,
Timeless memories.”

Cili Kampung is the destination for those seeking the essence of Malay heritage in a welcoming, contemporary setting. We bring together **traditional kampung flavours and warm hospitality**, creating a dining experience that celebrates togetherness and lasting memories.

Perfectly suited for families, gatherings, and special occasions, Cili Kampung stands apart by blending **authentic recipes** with a modern touch, ensuring every visit feels both familiar and special.





As part of the Continuum Hospitality Group family, Cili Kampung began its journey on the idyllic island of Langkawi, where the charm of kampung life and the abundance of fresh, local flavours have shaped its unique identity.

Inspired by the **warmth of shared meals** and the comfort of familiar tastes, it quickly became a beloved dining destination for those seeking an authentic experience of Malay heritage.

“Every dish carries a story, and every story deserves to be savoured”

Recognising its unique appeal, Continuum Hospitality Group brought Cili Kampung to the Klang Valley, giving urban diners the chance to experience the same heartfelt traditions in a setting that blends rustic warmth with modern comfort. Cili Kampung offers guests a place where culture, connection, and cuisine come together on every visit.

LOCATIONS

SURIA KLCC

Lot 432 - 433 & OS401,
50088 Kuala Lumpur.

HARTAMAS

Lot No V-02, Hartamas Shopping Centre,
Jalan Sri Hartamas 1, Taman Sri Hartamas
50480 Kuala Lumpur.

1 UTAMA

Lot S313, Second Floor, New Wing,
1 Utama Shopping Centre, Bandar Utama,
47800 Petaling Jaya, Selangor.

SUNWAY PYRAMID

OB-G-5 (GF), Terrace, Sunway Pyramid Shopping Mall,
Bandar Sunway, 46150 Petaling Jaya, Selangor.

ALAMANDA

Lot G91, Ground Floor,
Alamanda Shopping Centre,
Putrajaya.

THE LIGHT HOTEL, PENANG

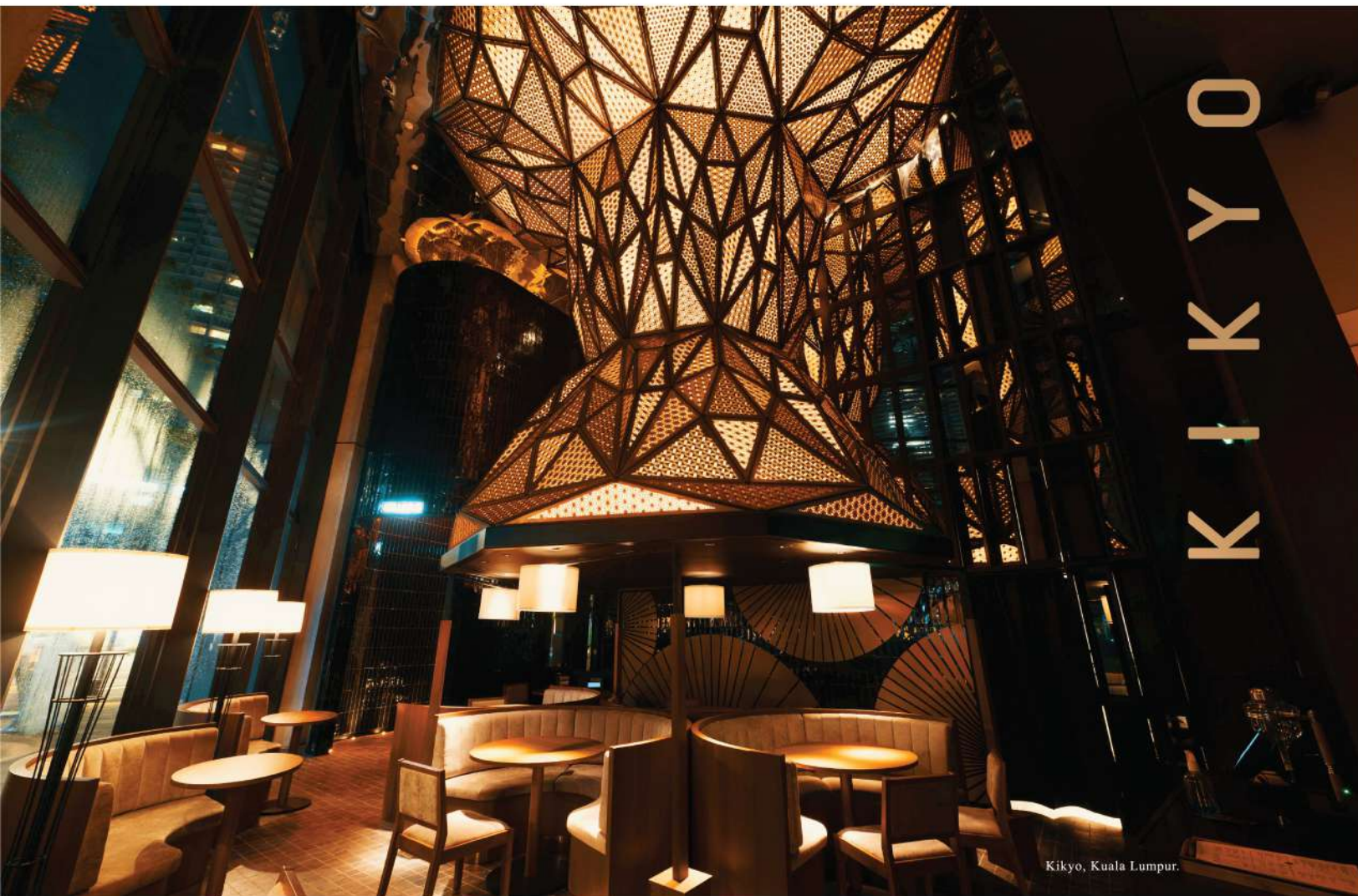
Level 3, The Light Hotel, Lebuhraya, 13700 Seberang Jaya,
Pulau Pinang.

OUR MENU



Instagram/Facebook/TikTok:
@cilikampungmy

A Summer Symphony at Kikyo



For Kikyo's culinary team led by Chef Sean Thu, omakase is more than a dining style – it's a conversation between chef and guest, a moment to moment journey guided by the rhythm of the season. Every ingredient is handpicked at its peak, every plate a reflection of **Japanese precision, artistry**, and an **unspoken promise**: to make this night unforgettable.

This summer, Kikyo unveils two new seasonal omakase menus – Natsu and Umi, each designed to capture the essence of Japan in its most vibrant form. From the subtle sweetness of fresh scallop to the rich indulgence of A5 wagyu, every course is a step deeper into the chef's vision.

The Natsu Experience

Crafted for those who seek the **grandest expression of omakase**, Natsu is a multi-course performance of texture, flavour, and surprise. Begin with Warayaki Scallop with Avocado Purée before the crisp, golden Uni Tempura with Kombu Salt awakens the senses. A refreshing Shima Aji Tataki with Amela Tomato Textures follows, leading into the luxurious Warayaki Chutoro with Apple Yuzu Dressing.

Choose between Two Ways Warayaki Wagyu Kushi-yaki or the Warayaki Seasonal Japanese Oyster with Uni before the deeply comforting Sake Steamed Grouper with Shellfish Bisque Braised Abalone. The finale of savoury courses arrives in your choice of 14-Day Dry Aged Duck with Kuromitsu Glaze or A5 Wagyu with Asparagus & Pumpkin Purée, before the warmth of Warayaki Claypot Rice with Black Truffle & Japanese Mushrooms. Dessert – Anko Mochi with Homemade Soy Milk Ice Cream – ends the night on a gentle, sweet note.



The Umi Experience

For a more streamlined but equally refined journey, Umi distills the season's highlights into a curated sequence. Expect the familiar elegance of Warayaki Scallop, Shima Aji Tataki, and Warayaki Chutoro, followed by a selection from the Warayaki Grill – A5 Wagyu, Japanese Red Snapper, or 14-Day Dry Aged Duck. Signature claypot rice and a traditional dessert complete the experience.





A Toast to the Season

Elevate the evening with an optional sake pairing featuring **Tatenokawa Seiryu** or **Yamamoto Junmai Ginjo Pure Black**. Seasonal indulgences such as uni, truffle, and caviar are also available upon request.

Whether it's a celebration, a romantic date night, or simply an evening of self-indulgence, Kikyo's summer omakase menus are designed for those who believe that every meal should be a memory worth keeping.

Visit our website for the full menu or contact us directly to secure your table.

Reservations are highly recommended.



Open daily 5pm to 10.30pm

Instagram [@kikyorestaurant](#)
www.kikyo.com.my

The Troika
Lot G-3, The Troika,
19, Persiaran KLCC,
50490 Kuala Lumpur.

Continuum Hospitality Group

KIKYO LOUNGE

KIKYO
LOUNGE

The City's Best-Kept Secret

Above the refined dining rooms of Kikyo lies a hidden escape known only to those in the know – Kikyo Lounge. Here, nights unfold to the pulse of carefully curated sounds, from hypnotic Afrohouse to deep techno and smooth hip hop, each set handpicked to match the mood of the moment. The lighting is low, the cocktails are crafted with intent, and the crowd is as discerning as the music.

It's not just another bar – it's the perfect after-hours sanctuary for those who appreciate the finer things. The best place to end your night after an unforgettable dinner downstairs.

Open daily 6pm till late

Instagram [@kikyolounge](#)
www.kikyo.com.my

The Troika
Lot G-3, The Troika, 19,
Persiaran KLCC,
50490 Kuala Lumpur.



A wide-angle photograph of the interior of Kyo Kuala Lumpur. The space is dimly lit with warm, ambient lighting. On the left, there are dark leather sofas and a low wooden table. In the center, a long, narrow bar area stretches into the distance. To the right, a well-stocked bar with various bottles of alcohol is visible. The ceiling features exposed pipes and modern lighting fixtures. The overall atmosphere is sophisticated and intimate.


k y ō
KUALA LUMPUR

Kyo, Kuala Lumpur.

Where Tokyo's Underground Spirit Finds a Home in Kuala Lumpur

In the heart of Kuala Lumpur, a new rhythm is taking hold. Hidden beneath the city's bustling streets lies **Club Kyo KL** – a sleek, intimate playground for music lovers, night owls, and those who thrive in the after-dark glow. It's a space where the spirit of **Tokyo's underground nightlife** pulses through every beat, reimagined with KL's own cosmopolitan edge.

“Asia's No 1 Underground Escapade.”



A close-up photograph of a DJ performing at a turntable. The DJ is wearing a black jacket and is focused on the music. The turntable is illuminated with a bright green light, and the DJ's hands are visible as they manipulate the vinyl. The background is dark, emphasizing the DJ and the turntable.

Inside, shadows dance with warm light. The design leans into Japanese minimalism – clean lines, moody corners, and a stage that belongs to the music. It's the kind of place where every detail feels intentional, from the precision-crafted cocktails to the carefully curated DJ lineups that blur the boundaries between genres and cultures. Bringing this cultural crossover to life is Continuum saw in Kyo not just a club, but a creative hub for KL's nightlife.



Through thoughtful adaptation, they've preserved Kyo's avant-garde DNA while infusing it with Kuala Lumpur's vibrant social energy. The result? A venue that feels like it could be in Shibuya one moment and Bukit Bintang the next – without ever losing its authenticity.

Club Kyo KL is more than a night out. It's a cultural bridge, a mood, and a testament to how visionary hospitality can transform a city's social landscape. Thanks to **Continuum Hospitality Group**, the capital now has a new destination where the music is global, the crowd is magnetic, and the night is always just beginning.

“The heart of
the global
underground
soundscape”



Opening hours:
Wednesday - Sunday 10PM - 3AM

Instagram/Facebook/TikTok
@clubkyokl

MANDARIN ORIENTAL KL
Kyo, Basement Level 3,
Kuala Lumpur City Centre,
50450 Kuala Lumpur.

“Where the World Comes to Play”

Ranked #1 Nightlife in Kuala Lumpur on TripAdvisor, Club Kyo KL isn't just a venue – it's the **epicentre of Asia's underground** and global music culture. The city's most magnetic stage has welcomed an eclectic lineup of world-class talent, from **international chart-toppers** to **underground icons**.

From Hugel's irresistible house grooves, Baby J's genre-bending sets, and Pan-Pot's Berlin techno mastery, to unforgettable nights with Jay Sean and King Promise. Kyo is where music lovers witness **legendary moments** up close.



JOYHAUSER · KRL MX · JAY SEAN · THE BUNKER · MICO · DJ HABIBI BEATS · DUBFIRE · ATRAK · SANDER VAN DOORN · KID INK · VINAI · FATMAN SCOOP · NAKADIA · COSMIC GATE · YUNG SINGH · KING PROMISE · TEENAGE MUTANTS · MAJOR LEAGUE · THAM · DJ VAL · HUGEL · BABY J · DJ SASHA · HANNAH X · STRYV · CARAVEL · OT GENASIS · PAN-POT · DJ YIDA · & MANY MORE



Ranked #1 Nightlife *in Kuala Lumpur.*

Every name is a story. Every night, a memory in the making. From house to amapiano, techno to hip-hop, when the world's best land in Kuala Lumpur, they land at Kyo.

Club Kyo KL stands at the top for its unrivalled atmosphere, world-class music curation, and **immersive underground experience**. Every night here is more than an event, it's a benchmark for KL's nightlife scene, loved by both locals and international travellers.

STEFANIA

RISTORANTE ITALIANO



STEFANIA

RISTORANTE ITALIANO



Roman Elegance,

Served in the
Heart of Kuala Lumpur

Perched within the glass-and-steel sophistication of Naza Tower, Stefania Ristorante Italiano is more than a restaurant – it is a love letter to Rome, written in pasta, flame, and memory. Since opening its doors in December 2024, Stefania has become one of Kuala Lumpur's most coveted dining experiences, where timeless Italian tradition is reimagined through a lens of quiet luxury and contemporary finesse.

At the heart of it all is **Chef Diego Reali**, a fourth-generation Roman whose lineage is steeped in the art of Italian hospitality. His inspiration runs deep – from the vibrant markets of Trastevere to the bustling kitchens of his family's trattorie. But it is one woman, above all, who inspired the soul of Stefania: **his mother, Stefania Cristofari**.

A celebrated chef in her own right, Stefania Cristofari passed on more than just recipes – she passed down a philosophy. One of generosity, honesty, and the magic of feeding people from the heart.

"For me, cooking is about memories – the taste of my nonna's pasta, the aroma of bread in a Roman market, the joy of a table filled with friends," says Chef Diego. "At Stefania, we honour tradition, but we also invite our guests to make new memories here."



Chef Diego with his mother's portrait

“At Stefania, we honour tradition, but we also invite our guests to make new memories here.”

The menu reads like a journey through the heart of Rome. Each pasta is handmade in-house daily; from the silky ribbons of **Cacio e Pepe**, elevated by pecorino Romano and freshly cracked pepper, to rich, slow-braised **Pappardelle con Guancia di Manzo**. The restaurant's **Josper-grilled steaks**, seared to perfection over glowing embers, have quickly become a signature – a testament to the art of simplicity and respect for fine ingredients. Then there's the indulgent **Pizza al Tartufo**, layered with wild mushrooms, truffle paste, and molten buffalo mozzarella, a dish that seduces at first bite.

Inside, deep emerald paneling, tufted leather banquettes, and crisp marble tabletops create an atmosphere of timeless elegance. By day, natural light spills through tall black-framed windows adorned with lush greenery; by night, the space transforms into a romantic Roman escape – softly lit, accompanied by the gentle strains of Italian melodies, and perfect for lingering over wine, conversation, and a meal that feels like a private celebration.

Whether it's a long business lunch, an intimate dinner for two, or a celebratory gathering with friends, Stefania invites you to slow down, savour the moment, and lose yourself in the beauty of a Roman table – where every plate carries a story, and every guest leaves with a little piece of Rome in their heart.



In the Focus



Mamma Stefania Brunch

Brunch Like Famiglia

Once a month, Sunday at Stefania transforms into a Roman-style celebration inspired by the long, laughter-filled lunches of Chef Diego's homeland. Guests are welcomed with a generous antipasti buffet, beautifully presented with Stefania's signature dishes and exclusive off-menu specials. The feast continues with steaming bowls of handmade pasta and hearty mains from the curated brunch menu, each plate satisfying every craving with authentic Roman flavours.

A beautifully styled dessert table brings a sweet finale, tempting guests with tiramisù, panna cotta, a chocolate tower, and a colourful array of Italian pastries. Glasses stay full with free-flowing Prosecco and fine Italian wines, while live Italian music fills the room with energy and charm. As the afternoon unfolds, the atmosphere turns lively and relaxed, with guests singing along and sharing laughs. Warm and festive, it is an experience where strangers become friends, families linger long after the last sip, and every guest leaves with a true taste of Rome – a celebration you will want to return to again and again.



Open daily 11.30am to 10pm

Instagram [@stefaniarestaurant](https://www.instagram.com/stefaniarestaurant)
www.stefaniarestaurant.com

NAZA TOWER

Unit 1.02, G floor,
NAZA Tower, Platinum Park,
50088 Kuala Lumpur.





SPICE GUYS
BANANA LEAF RICE

#1

Banana Leaf Rice
in Suria KLCC



Spice guys began with a simple idea that every great meal starts with **great spice**. From the earthy depth of slow-roasted blends to the fiery kick of freshly ground chillies, we set out to celebrate the power of seasoning in its purest form.

Our journey started in the kitchen, experimenting with flavours that could transform everyday dishes into something extraordinary. We wanted each plate to be **bold, vibrant, and full of personality** the kind of food that sparks conversation and lingers in memory long after the last bite.

Spice Guys is more than just a name; it's a promise to let spices take the lead, turning every meal into an experience that **excites the senses and warms the heart**.



*“Flavour is
our language,
and spice is
our accent.”*

Founding Story & Inspiration

Spice Guys was born from Continuum Hospitality Group's love for bold, expressive flavours and the belief that **spices are the soul of truly great food**. The idea was simple – to create a place where seasoning is not just an afterthought, but the very heart of the menu.

From the first spark of inspiration, our vision was to celebrate the **diversity of spices from around the world**, blending them with creativity and care to produce dishes that excite the senses. We wanted every bite to tell a story – from the gentle warmth of aromatic blends to the thrilling heat of a perfectly balanced chilli.

A tribute to the art of seasoning, a place where flavour takes centre stage, and where each meal is an invitation to taste something unforgettable.



*Banana Leaf Set Meal,
with choices of curries and veggies.*



Every dish is built around the vibrancy of spices, transforming the familiar into something unforgettable. It's where friends gather, laughter flows, and the **food leaves a lasting spark**. We redefine what it means to eat boldly. Our menu puts spices centre stage, crafting dishes that are as full of personality as they are flavour.



Open daily 10am to 10pm

Instagram/Facebook @spiceguysblr
www.spiceguysblr.com

SURIA KLCC
Lot 254, Level 2,
Petronas Twin Tower,
Kuala Lumpur City Centre,
50088 Kuala Lumpur

Where Culture Comes to Life

The Experiences Shaping a New Generation

At Continuum Hospitality Group, the passion for crafting unforgettable experiences goes beyond food and beverage. Through **Happymoon**, **Pinkfish**, and **Ruang Rama**, Continuum is pioneering the future of music, art, and lifestyle culture in Malaysia.



HAPPYMOON

“The Creative Heartbeat of Celebration”



Happymoon is the visionary event brand under Continuum that curates soulful, immersive experiences designed to connect and inspire. From intimate music gatherings and art-focused festivals to wellness retreats, Happymoon embraces celebration with intention – favouring creativity, reflection, and genuine connection over the ordinary.



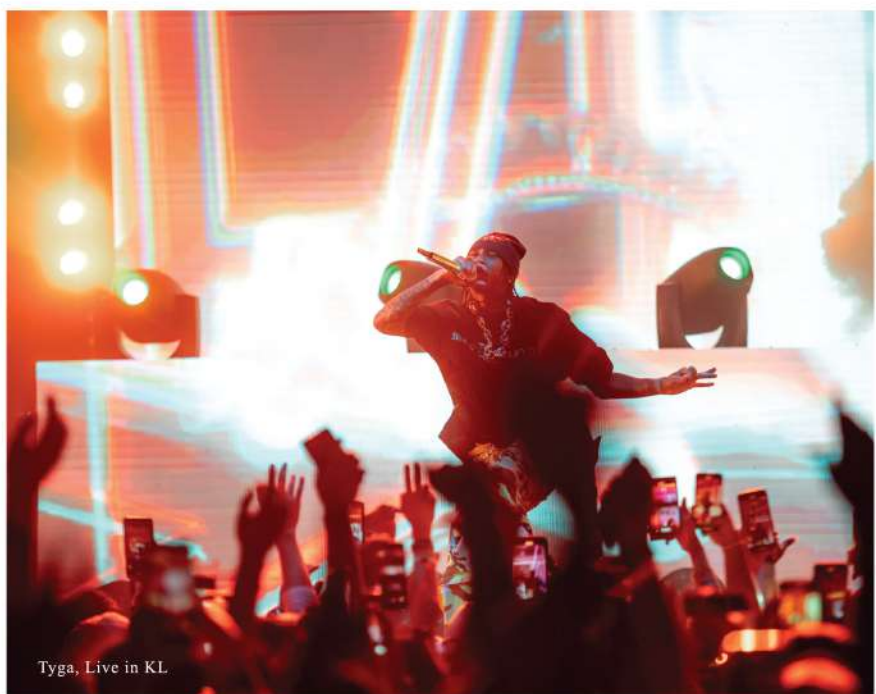
Pinkfish, Sunway Lagoon, PJ

PINKFISH

*“Malaysia’s
Festival Sensation”*

As Happymoon’s flagship event, **Pinkfish** has rapidly become one of Southeast Asia’s most anticipated music festivals. Since its launch in 2022, Pinkfish has drawn global superstars like **The Kid LAROI**, **CL**, and **Yellow Claw** alongside rising local talents.

More than just a music festival, Pinkfish is a multi-sensory cultural event where music, fashion, art, and community collide – creating an electric atmosphere that captivates and energizes thousands of festival-goers each year.



Tyga, Live in KL

Instagram/Facebook

@pinkfishfestival

www.pinkfishfestival.com.my



RUANG RAMA *"The Canvas for Creativity"*

Located in Petaling Jaya, Ruang Rama is Continuum's flexible, minimalist event space designed to host a wide array of occasions. From art exhibitions and product launches to private celebrations, Ruang Rama offers a sleek, adaptable environment where ideas come to life with style and ease.



Instagram @ruangrama.pj
www.ruangrama.com

RUANG RAMA
WISMA DAJU 5, 21, Jalan Barat,
Pjs 8, 46200 Petaling Jaya, Selangor

Inside The Continuum Collective

The Culture Behind the Concepts



It takes a collective to build a legacy.

At Continuum, culture is not just a value. It is the blueprint for every concept we bring to life. Here in our headquarters, marketing managers are also brand builders, steering each project with a 360-degree approach that spans strategy, storytelling, and execution. The creative team takes that vision and translates it into visuals, spaces, and moments that feel alive.

Procurement ensures every element meets our exacting standards, while finance keeps the engine running with precision and foresight. The operations team works tirelessly to ensure that every guest experience is seamless and unforgettable. In our restaurants, chefs and restaurant managers lead with heart, turning heritage and innovation into dishes that tell a story.

This is where KC's vision transforms culture into concept. His instinct for creating spaces that connect people is brought to life by the dedication and passion of the team. "A concept is only as strong as the people who carry it forward. Here, we build not just brands, but bonds that last," says KC.

Throughout this magazine, you will also find the essence of our people woven into its pages. From candid reflections to insightful quotes, our team's voices are as much a part of this story as the concepts we create. It is a reminder that Continuum is not just a company, it is a collective.

Every role here is a vital thread in the fabric of Continuum. From strategy to service, from vision to execution, it all comes together under one roof. And as our collective continues to grow, so too does the space we call home.



*"From strategy to
storytelling, we
live and breathe
each brand into
existence."*



New Wing, Same Vision



Growth does not just happen. It is built. And at Continuum, we have been building something bold from the inside out. With a team that has grown in size, skill, and spirit over the years, it was only natural for our headquarters to evolve with us.

Introducing our newest expansion, a fresh wing designed to reflect both our trajectory and our values. Purpose-built to house our Finance and HR teams, this new space is more than just an office. It is a testament to the people who keep our operations running, our culture thriving, and our future in focus.



Bathed in natural light and fitted with thoughtful design touches, the extension blends form and function. It feels cohesive with the original HQ yet brings fresh energy to the table. The layout prioritises collaboration while giving each department the privacy and professionalism they need to work at their best.

As Continuum moves into its next chapter, this space stands as a reminder that growth is not just about more. It is about being better, smarter, and more connected. We are proud of how far we have come, and even more excited for where we are headed.



“Whispers of
the coast,
carried on
a warm breeze”

Your Mediterranean
escape awaits!



The image shows the interior of a restaurant named Marisol. The space is characterized by warm wood paneling on the walls and ceiling. A large, arched mirror in the center background reflects a well-stocked bar with various bottles. In front of the mirror are several potted plants, including a large red anthurum. The seating consists of a long, curved teal velvet sofa with beige and grey cushions. In the foreground, there are two square tables with a grey and white patterned top and dark wood frames. A round, gold-colored metal chair with a red cushion is positioned between the tables. The floor is covered with a grey and white patterned tile. The overall atmosphere is elegant and modern.

Restaurant
Mediterráneo

Marisol

COMING SOON