



经典粤菜

于万豪中菜厅品尝糅合经典
及创意的精致地道粤菜，并于美轮美奂
的氛围中共享天伦。
澳门JW万豪酒店 缔造拔萃出群



「澳门银河™」综合渡假城 澳门路氹城 Galaxy Macau™, COTAI, Macau 853-8886-6888 jwmarriottmacau.com.cn



银河娱乐集团成员 A MEMBER OF GALAXY ENTERTAINMENT GROUP

大酒店

2015年7月刊

总第115期

GRANDHOTELS®

大酒店

燕霖广告 DM

2015年07月刊

广告登记证号: 31020130029

Exciting Partnership Sets to Transform the Luxury Landscape of the Integrated Resort in Macau

—Exclusive interview with Mr. Rauf Malik, Vice President of Operations for JW Marriott Hotel Macau and The Ritz-Carlton, Macau

携手共创澳门奢华娱乐休闲度假城新版图

——专访澳门 JW 万豪酒店及澳门丽思卡尔顿酒店
营运副总裁马立祺先生

PRIZE

To win one night stay at the deluxe room with breakfast for two persons at JW Marriott Hotel Macau or The Ritz-Carlton, Macau
赢取澳门JW万豪酒店或澳门丽思卡尔顿酒店
入住豪华房一晚含次日双人早餐

www.grandhotels.com.cn



《大酒店》Grand Hotels

新浪网酒店发布代理媒体
Hotel News Agency for sina.com

sina 新浪尚品 新浪网尚品频道 (style.sina.com.cn) 为本刊独家网络合作伙伴
Exclusive Website Partner to style.sina.com.cn

Media Partner for the Formula 1 Chinese
Grand Prix, ATP Tennis Master Series

《大酒店》受众

—发行量40,000 (上海及北京)

全球五百强在华(大陆)企业, 全国(大陆)五百强企业, 及中外商业精英, 美国商会成员企业, 全球国际性酒店集团首席执行官, 全球国际性航空公司首席执行官, 上海电视台第一财经商界精英俱乐部成员, 外国驻华使馆, 驻沪总领馆, 文化、艺术、体育界明星群体。

荣誉受众

上海市人民政府外事办公室, 上海市人民对外友好协会, 中国饭店协会, 中国公关协会, 上海市旅游事业管理委员会, 上海市饭店协会。

特别陈设点

上海及北京72家四五星级国际性酒店, 外国航空公司驻上海售票办公室, 外滩三号, 外滩十八号。

<Grand Hotels> Reader's Profile (Distribution: 40,000 copies in Shanghai & Beijing)

Fortune 500 Companies in Mainland China, China's Top 500 Enterprises, Top Executives, American Chamber of Commerce Members, International Hotel Group CEOs, International Airline CEOs, Shanghai TV Station CBN Channel Members, Foreign Embassies in China, Consulates General in Shanghai, Celebrities in China.

Honorary Readership:

Shanghai Foreign Affairs Office, Shanghai People's Association for Friendship with Foreign Countries, China Hotels Association, China International Public Relations Association, Shanghai Municipal Tourism Administrative Commission, Shanghai Hotels Association.

Special Venue for display:

72 Four and Five Star International Hotels in Shanghai, International Airline Ticketing Offices in Shanghai & Beijing, 3 on the Bund and 18 on the Bund.

承 办: 上海燕霖广告有限公司
总 策 划: 士林
文案总监: 李娜 cherry.li@grandhotels.com.cn
市场销售总监: 范文静 Wendy.fan@grandhotels.com.cn
市场专员: 胡杨 Crystal.hu@grandhotels.com.cn
编辑(杂志): 汪昕 Cindy.wang@grandhotels.com.cn
英文文案: Helen Ni
助理文案: 万山 丁宁
造 型 师: 李海巧
驻京代表: 杨阳 sunnyyang624@gmail.com
中文顾问: 雨辰
英文顾问: Richard Kwok
发行主管: 陈伟广
协作媒体: 上海外语频道, 上海电视台第一财经, 新浪网, 上海东方广播电台94.7经典频率
上海歌剧院《歌剧》杂志, 五星钻石奖美国专刊
海外代表处: 美国 Eugene Xu - eugene.xu@grandhotels.com.cn
澳洲 Lisa Fan - lisa.fan@grandhotels.com.cn
香港 James Pan - james.pan@grandhotels.com.cn
摄影: 朱孝慈、姜勇
网络支持: 上海缘久电子商务有限公司
资深设计: 韦惠琴
印刷: 上海安枫印务有限公司
常年法律顾问: 上海汉商律师事务所
王蝶律师 wangrong@hansen-partners.com
光韬律师 guangtao@hansen-partners.com
广告总代理: 上海燕霖广告有限公司 (新浪网酒店广告发布代理)
广告许可证: 沪工商31020090041
地址: 上海市浦东新区东方路69号裕景国际商务广场A座1907室
邮编: 200120
电话: (8621) 5059 6130
传真: (8621) 5059 6150
网址: www.grandhotels.com.cn

读者凡发现装订或印刷有误, 请与发行部联系
版权所有, 未经许可不得随意使用图片及文字

Organization: Yan Lin Advertising Co., Ltd.
Publisher: Shi Lin
Editor-in-Chief: Cherry Li - cherry.li@grandhotels.com.cn
Director of sales & Marketing: Wendy Fan - Wendy.Fan@grandhotels.com.cn
Marketing Coordinator: Crystal Hu - crystal.hu@grandhotels.com.cn
Editor (Magazine): Cindy Wang - Cindy.wang@grandhotels.com.cn
English Editor: Helen Ni
Assistant Editor: Wan Shan, Ding Ning
Stylist: Della Li
Beijing Correspondent: Sunny Yang - sunnyyang624@grandhotels.com.cn
Chinese Consultant: Yu Chen
English Consultant: Richard Kwok
Advertising Director: Lin Chen
Photographer: Zhu Xiao Ci, Jiang Yong
Distribution: Chen Wei Guang
Media Partners: International Channel Shanghai, Shanghai TV Station CBN Channel - The Only Business Channel in China
Sina.com
Shanghai East Radio Station - FM94.7 Classic Music Channel
<Opera> Magazine by Shanghai Opera House, Five Star Diamond Award Publication in USA
Overseas Correspondent: USA - Eugene Xu - eugene.xu@grandhotels.com.cn
Australia - Lisa Fan - lisa.fan@grandhotels.com.cn
HK - James Pan - james.pan@grandhotels.com.cn
Law Firm: Shanghai Hanshang Law
Lawyer: Wang Rong wangrong@hansen-partners.com
Guang Tao guangtao@hansen-partners.com
Web supporting: Shanghai Yuanjiu e-Commerce Co., Ltd.
Printing: Shanghai An Feng Printing Co., Ltd.
Senior Designer: winne wei
Advertising: Shanghai Yanling Advertising Co., Ltd - Agency for Hotels advertising on Sina.com
(Tel): (8621) 50596130
(Fax): (8621) 50596150
Website: www.grandhotels.com.cn
COPYRIGHT RESERVED. No reproduction may be made in whole or part without the written permission of the publisher
Website: www.grandhotels.com.cn

SOCIAL EVENTS 社交圈



Hiking for Charity 洲际人生 为爱行走

Edit: Cindy Photos: by InterContinental Wuhan

InterContinental Wuhan worked with Han Yang Youth League Committee and organized a hiking for charity at Dayu Fairy Garden. Approximately 80 participants joined the hiking charity, including hotel staff and community residents from Han Yang Youth League Committee.

InterContinental Wuhan is aiming to strengthen the awareness of fitness and ability to adhere to a healthy and balanced life. At the same time, to enhance urban civilization and encourage everyone in the community to participate in such significant activities.

武 汉洲际酒店联合汉阳团委在汉阳大禹神话园举办“洲际人生 为爱行走”活动，近 80 名参与人员，包括武汉洲际酒店员工、汉阳团委及社区居民一路欢声笑语，健步行走在长江边的汉阳江滩。

武汉洲际酒店希望通过此次活动加强酒店员工及社区居民的健身锻炼意识，能够坚持健康锻炼一小时、认真工作每一天、幸福生活一辈子。同时，也希望通过此次活动呼吁大家与城市文明对话，用行动去感恩城市美容师，为了让我们的城市更加温馨而美好，让每一位都参与到创建文明城市活动中，让每个人都成为城市文明的创造者，为爱行走。



Junior Management Team at Kempinski Suzhou 苏州金鸡湖凯宾斯基大酒店 “小小总经理” 体验日

Edit: Cindy Photos: by Kempinski Suzhou

Kempinski Hotel Suzhou recruited an exclusive junior management team for half a day tailor-made hotel working experience during International Children's Day. Six children aged from 5-10 years old were appointed as Chief Concierge, Paulaner Manager, Executive Chef, Lady in Red and General Manager.

The official handover ceremony began at 2:00pm in the afternoon, followed by task cards, and then, all the children were led back to their positions where they started their half-day hotelier life. The junior management team finished the tasks from welcoming and greeting the guests with Chief Concierge in the lobby to rabbit feeding with Lady in Red and selected ingredients to make healthy salad with Executive Chef as well as studying beer brewing with Paulaner Manager at Paulaner Bräuhaus. Afterwards, the team went to the 2308 penthouse suite, set up with the dreamlike theme of 'Alice in Wonderland'. They dressed in special clothes inspired by the movie and enjoyed a superlative Children's day dinner with their parents.

为 了迎接一年一度的“六一”国际儿童节，让孩子们度过一个愉快又有意义的节日，苏州金鸡湖凯宾斯基大酒店携手姑苏网成功举办了梦想秀 “我是小小总经理” 主题活动，并成功聘用了 6 位 5 至 10 岁的孩子，分别担任酒店总经理、礼宾司、普拉那餐厅经理、行政总厨及凯宾斯基特有的红衣女郎等职位。由 6 位可爱的小天使们组成的小小管理团队于 5 月 30 日来到酒店，进行了为期半天的酒店管理新体验。

下午 2 点，酒店总经理柏高德先生与选出的两位小小总经理张稚翎（女）和王悸嘉（男）小朋友及其带领的小小管理团队在酒店大堂进行了金钥匙交接仪式，在接下来的时间里，酒店总经理为小小管理团队发放了任务卡，开始了全新的酒店管理职位体验。在两位小小总经理的带领下，他们先后完成了迎接住店客人、湖畔花园喂小兔、在酒店大堂吧挑选食材制作美食及了解普拉那鲜酿啤酒坊知识等任务。下午四点半，小小管理团队来到酒店 2308 复式套房，专业的“Party Party”团队设计师为孩子们呈现了一场梦幻的“爱丽丝梦游仙境”主题晚宴，孩子们在化妆师的帮助下“摇身一变”成为了剧中可爱的小角色，并与家长一同在如梦如幻般的奇妙世界里享用了丰盛的晚餐，度过了一个童话般的欢乐夜晚。酒店希望在这样一个快乐的节日，孩子们可以“兢兢业业，一丝不苟”地担任小小管理者的“职务”，在真实可感的氛围中体验小小管理者的工作，在实践中学习如何管理酒店，激发孩子们的观察力和创造力，培养他们认真严谨的作风，挖掘孩子们潜藏的无穷潜力。



SOCIAL EVENTS 社交圈



Celebrate Children's Day with San Want Hotel Shanghai 上海神旺与孩子们一起欢度六一

Edit: Cindy Photos: by San Want Hotel Shanghai



'San Want Children's Party, Family DIY Baking', kicked off in San Want Hotel Shanghai. Senior pastry chef taught the children and parents how to make cookies and cream cake, where the babies' ideas were thoroughly listened to, considered and their manipulative ability practiced. Strengthening the parent-child relation, this party had enabled the kids to experience a different Children's Day. It revealed the natural essence of such holiday, and was definitely the best gift for your babies.

由上海神旺大酒店举办的“神旺童乐会，亲子动手做，DIY 烘焙活动”，在5月31日热闹开始，此次活动让孩子们体验到了不一样的儿童节，酒店高级西点师教授孩子们和家长亲手制作曲奇饼干和奶油蛋糕。制作过程中，家长充分倾听宝贝内心的声音，培养孩子自己的动手能力，活络亲子之间感情。这是家长送给孩子最好的节日礼物，也是儿童节应有的本色。



SOCIAL EVENTS 社交圈



My Dad is Best - Father's Day Activity in Ningbo Marriott Hotel 我老爸最棒 – 宁波万豪酒店父亲节亲子活动

Edit: Cindy Photos: by Ningbo Marriott Hotel



Dads with their children gathered in the ballroom of Ningbo Marriott Hotel at for a special celebration of the Father's Day. It's a time for them to put off all the pressures and show their love to the children.

Being called "Dad" is not easy as he needs to be mature and strong enough to protect his baby.



Dads are always busy for their work and rarely have time to play with children, which is a pity and imperfection for them. As Father's Day is approaching, Ningbo Marriott Hotel invited 20 families for a happy dad-child gathering.

Hula hoop, dad-child Q & A, "Koala" happy running, double hoop running, push-up sports, baby shoot, double rope skipping..... all the amazing games got the dads and children engaged and enjoyed.

Dads are always the best in their children's hearts and here every dad showed his power and wisdom in the games to set good example for their children.



宁波万豪酒店宴会厅里聚集了这样一帮老爸，不管平日里他们是严肃还是幽默，严厉或是慈爱，今天，他们放下所有的铠甲和包袱，展现他们在宝贝心里最亲近最可爱的一面！

爸爸，多么亲切的称呼，从婴儿呱呱坠地之日起，“爸爸”真正地从一个小男孩过渡到了成熟男人，从这一天起“爸爸”才自发地意识到要不断加固自己的羽翼，因为刚刚来到自己身边的这个小生命需要一辈子的呵护和遮风挡雨。

在日常生活中，爸爸忙于工作，鲜少有时间陪宝宝游玩，这或许已经成为许多爸爸心头的一个缺憾，在父亲节即将来临之际，宁波万豪酒店集结 20 个家庭的父亲和宝贝一个嗨翻现场，在这里，我们定格了一幅幅最美的画面：



老爸转呼啦圈，“心有灵犀”亲子问答，“树袋熊”亲子快乐跑，双人呼啦圈托球跑，俯卧撑竞技，宝宝投篮，双人跳绳……丰富多彩的活动，老爸们与宝宝玩在一起，笑在一起，一个半小时欢笑声接连不断。

每一位老爸在自己的孩子心目中都是最优秀的，每一位老爸都在此尽兴展示自己的力量与智慧，努力做宝宝的好榜样！





Forest-theme Wedding Show 森系主题婚礼秀

Edit: Cindy Photos: by InterContinental Chengdu Global Center



InterContinental Chengdu Global Center held a Forest-theme Wedding Show at its Chapel Plaza . The wedding show is a combination of natural style and vintage style. Beautiful night, dazzling light, gorgeous high heels, fabulous cocktail... It is more like an expression of love and a promise to fairness rather than a single show.

The couples who are going to marry were invited to attend this wedding show to feel the latest trends in wedding planning. Throughout the event, they visited InterContinental Chengdu Global Center's wedding venues including Global Center Ballroom, Chapel and wedding suite. They received the latest international fashion information and the professional suggestions from the hotel's wedding experts. In the welcome speech, Resident Manager Mr. Barry Xu expressed his good wishes to the couples, and showed confidence of the Hotel's dedication to create any dream wedding as they like.

成都环球中心天堂洲际大饭店为大家带来一场浪漫唯美的森系婚礼秀。本次婚礼秀是一股森系风加复古风的激情碰撞。美丽的夜晚、炫目的灯光、华丽的高跟鞋、美妙的鸡尾酒，这不仅仅是一场婚礼秀，更是一场无与伦比的时尚 Party。

婚礼秀当天，吸引了众多新人莅临现场观摩，参观洲际环球宴会厅、教堂广场、婚房及婚礼场地相关配套设施，酒店专业的婚礼销售人员为即将步入婚姻殿堂的准新人们提供了婚礼筹备等一系列重要环节的专业意见和交流机会，为新人们的婚礼共同出谋划策。成都环球中心天堂洲际大饭店驻店经理徐海松先生致开幕词，为酒店的婚宴服务做了介绍，表达了他对新人的美好祝福，和酒店致力于为新人打造其梦想婚礼的信心。





【2015第二届中国区华美达酒店年会】

THE 2nd CHINA RAMADA HOTEL BRANCH ANNUAL MEETING 2015

在无锡精彩闭幕，激情红遍中华

Successful summit at Wuxi that makes hospitality passion through China

On April 8 to 10 2015, the 2nd CHINA RAMADA HOTEL GM & DOSM ANNUAL CONFERENCE(CHINA RAMADA HOTEL BRANCH ANNUAL MEETING 2015), what's more THE 2015 CHINA HOTEL RESOURCE CHAIN SUMMIT were successfully held by CHINA RAMADA HOTEL BRANCH.

The conference attracted over 180 participants, 43 hotels' general managers and representatives from china ramada hotel branch. During this time, China's tourism and hospitality gave their ever great support, a wide focusing and hot report by mass media not only in China but also in Asia Pacific. Owing to the large scale and professional, it was received high praise and acknowledged by all participate and media.

It is reported that will have 15 secretary general hotels and 28 general hotels selected by 43 China Ramada Hotels that will devote to develop and communicate with key account and social media in future.

On the spot, China Ramada Hotel Branch declared that they had reached OTA strategic cooperation, fashion design event and sport activity with business partners. At the same time, an Hotel Oscar Award Ceremony was held successfully by China Ramada hotels, 67 awards was nominated eventually.

It was huge meaningful for ramada hotel brand to built positive reputation not only in China but also in worldwide throughout the 2nd CHINA RAMADA HOTEL BRANCH ANNUAL MEETING 2015.

2015年4月8-10日，由中国区华美达酒店分会主办的“第二届中国区华美达酒店总经理及市场营销总监全国会议，暨2015中国区华美达酒店分会年会”在无锡华美达广场酒店举办，同期成功协办“2015中国酒店产业链资源整合高峰论坛”。

本届年会中，来自中国区华美达酒店分会的全国43家酒店的总经理及代表共约180位嘉宾出席本次年会与论坛，本次活动得到了全国各地广大旅游业者和酒店业者的的大力支持和积极参与，亚太及国内的行业媒体积极参与报导，规模大、规格高、在国内酒店行业中刮起了一股红色的旋风，获得广大参会代表和全国媒体的一致好评。

本次年会中，共有来自全国各地的43家华美达品牌酒店参与，其中推选出15家酒店担任年度中国区华美达酒店分会的常务理事酒店，并自然产生28家理事酒店，常务理事会是将是接下去一个阶段中华美达品牌酒店和广大客户群体、社会媒体广泛接触的重要机构之一。

在本届年会上，中国区华美达酒店分会宣布和多家渠道及客户平台的战略合作，精彩的跨界活动设计时装界和中超联赛，同时，首届的华美达中国红颁奖盛典也可谓是品牌中的奥斯卡盛典，旨在内部激励和提升品牌品质的华美达中国红颁奖盛典角逐出酒店类、个人类、合作伙伴类奖项67项，真可谓精彩华美达，红遍大中华。

通过此次年会相信华美达这个耳熟能详的国际酒店品牌将继续在中华大地上展开更加灿烂的红色篇章。





Special Olympics Fundraising Gala Dinner held in Shanghai 特奥慈善拍卖上海举行 Alpen欧倍谷物棒、Filippo Berio助力慈善

Edit: Cindy Photos: by Jin Gang

The annual Special Olympics Unity Fundraising Gala Dinner was held in Shanghai. Chairman of Special Olympics International Dr. Timothy P. Shriver, United States Ambassador to China Mr. Max Baucus and his spouse Ms. Melodee Hanes participated the dinner. Special Olympics Board Member and Global Ambassador Mr. Yao Ming, Special Olympics Global Ambassadors Ms. Yang Lan and Mr. Hidetoshi Nakata, and Special Olympics China Ambassadors famed Chinese actresses Ms. Liu Tao and Ms. Ma Yi Li, attended the Gala Dinner. The biggest surprise of the gala dinner came from Special Olympics East Asia Senior Advisory Council (SAC) Member Mr. Pan Shiyi and his wife Mrs. Zhang Xin. They decided to donate USD 1 million to the Special Olympics, the largest ever personal donation from the East Asia region.

The fundraising gala dinner raised a total of CNY 10.287 million. Versatile fashion artist Max Ma donated his painting "Venice · Palette", and the famous photographer and Pulitzer Prize winner Liu Xiang Cheng donated his work entitled "After Modern China."

Alpen, a proud holder of British Queen's Royal Warrant, supplying the Royal Household in England with high quality cereals and bars, provided nutritional support for the Gala Dinner and the guests.

The Gala Dinner also received strong support from Filippo Berio, one of the most loved Italian food brands worldwide and the leading extra virgin and olive oil brand in the world, which is founded 150 years ago.

美国总统奥巴马携第一夫人米歇尔任名誉主席的今年7月25日第14届特奥夏季运动会开幕前，特奥东亚区的慈善拍卖晚宴日前在上海举行。

国际特奥会主席蒂姆·施莱佛、特奥全球形象大使姚明、中田英寿、杨澜齐亮相，美国驻华大使博卡斯夫妇坐高铁专程前来出席；中国特奥形象大使刘涛、马伊俐现场助拍；潘石屹、张欣夫妇晚宴现场宣布个人名义捐赠100万美金；另外，跨界时尚艺术家Max Ma的油画作品《威尼斯·调色板》、普利策奖获得者、著名摄影师刘香成先生的摄影作品《追寻现代中国》等慈善拍品现场引起多次竞拍高潮，当晚共募集善款1028万人民币。

来自英国的Alpen欧倍谷物棒，亦参与及支持了这场盛会。Alpen欧倍是英国为数不多获得皇室认证品牌之一，产品包装盒上亦印有英国女王颁发的皇室标志。Alpen欧倍现身特奥慈善晚宴，为这场融合、包容、尊重的全球运动助威呐喊。

150年历史的Filippo Berio橄榄油品牌，亦派出家族继承人Lorenzo Fontana出席该项活动，走红毯不忘为品牌做形象大使，赚足眼球。



On the Size of Hotel Rooms 酒店房间大与小

As I travel to various places of the world, my greatest concern is the cramped hotel rooms that incur additional mental fatigue to physically exhausted travelers. 10 years ago when I traveled to London, I stayed at a hotel advantageously located in the neighborhood of Trafalgar Square and the British Museum, but the hotel rooms were stiflingly cramped. And you cannot be more mistaken to believe that all guest rooms of renowned hotels have high ceilings with dangling crystal chandeliers. It is true with the hotel lobby, but it is a different story with its guest rooms. This is the case with France and Britain. For cities with a long history, it becomes excessively difficult for hotel enlargements, so that guest rooms of luxury 5 star hotels there are no larger than those of economic hotels in China.

Tokyo and Hong Kong are both densely populated cities with rather limited space per capita, where hotels skimp on the size of guest rooms. This reminds me of a vivid description of the typical Chinese family struggling with housing problems that the house was so small that the bed usually occupied half of the space in it. Fortunately, some 5 star hotel outlets in Tokyo and Hong Kong, such as Marriott, Intercontinental manage to keep an acceptable room size so that the lodging experience of guests are not negatively affected.

10 years ago, I stayed for a while at a 5 star hotel in the vicinity of Shinagawa Railway Station of Tokyo, where the hotel rooms are of a reasonable size and quite comfortable. At that time, I preferred to find accommodation with local households to have a feel of the local life, but the internet was far less developed than it is today and such opportunities were not easily accessible. In the context of today, however, you are blessed to find a spacious hotel room in Japan where most hotels have to scramble for space. It is rare for residents of metropolitan cities to live a life as described by the following lines of a Yuan drama that 'over the bridge, several thatched cottages enclosed by bamboo fences sit on the bank of a stream. As you look afar, the valley is carpeted with maple leaves and yellow flowers.'

Quality hotels, however, are able to provide premium



services in limited space. In the absence of a proper service mentality, a hotel will not be able to create a comfortable lodging experience, even though it has luxuriously decorated hotel rooms and advanced amenities.

A wealth of renowned hotels, such as Shangrila, cluster in the vicinity of Tokyo Railway Station. They are mostly equipped with modern amenities, some of which are 4 star and 5 star hotels. Although these hotels have less than spacious rooms, they boast vacuum toilets with water flushing that only Japan has to offer. A few 5 star hotels in the neighborhood of Hong Kong Convention and Exhibition Center have a range of facilities although their room are of the average size. In Japan, a highly environmental conscious nation, I did not expect the hotel to provide disposable toothbrushes or throwaway razors. To my surprise, they were both available, with toothbrushes replaced the next morning, leaving me amazed at their generosity.

In the article On the Exotic of his book The Art of Travel, Alain de Botton wrote about small inns of Amsterdam which seemed so exotic and attractive that he even consider spending the rest of his life there. He wrote, 'I have a soft spot for apartments since I can see the beauty of discipline in this architecture, that is cozy and less than ostentatious.' But it is hard to tell whether he will change his mind if he has stayed at hotels in Tokyo and Hong Kong.

It is noteworthy that modern residences are closely associated with the economic and social development of its time, be it a hotel room or a private house. With his saying that 'buildings are machines for living', Le Corbusier, the famous French architect and pioneer

of modern architecture, hit the nail on the head about the essence of modern architecture. It also applies to the tiny hotel rooms in Tokyo and Hong Kong. In the 1960s, modern architecture theory was received with skepticism of whether the universal space inside uniform residences is a livable place. Travelers' need for accommodation can be satisfied by an enclosed room with a small comfortable bed, but they may leave these cities with an impression of its overcrowding and narrowness. Those tiny hotel rooms strike a chord with the geometrically simple, spatially enclosed and independent architectural effect that Tadao Ando, the Japanese architect is after.

It is a saying worth remembering, 'The living space for residents in each city is unique.' Be it Du Fu Thatched Cottage Museum or The Villa Savoye, they are a result of fortuitous combination of spatial and geographic circumstances of its time. Even from a tiny hotel room, much more can be felt beyond the its physical boundary, namely, the culture, landscape and atmosphere of the city where the hotel is situated.

在各地旅行，最怕逼仄狭小的星级酒店房间，令身在旅途的人精神上更觉疲惫。十年前去伦敦，酒店所在的位置不错，特拉法加广场和大英博物馆都不远。但是房间太狭小和拥挤，令人觉得压抑，以为知名酒店都是高高的天花板悬着水晶吊灯，那就大错特错了，这景象只有在大厅里才看见，标准客房可是没有这种待遇。法国英国都是如此。越是历史悠久的城市，越不容易大规模的扩建，豪华的五星级酒店，不见得比中国的经济型酒店房间大。

东京、香港均为地域狭小，空间有限的城市。在酒店房间的空间上更是极为吝啬。有时就像当年形容住房困难的中国家庭，一间屋，半间炕。有些五星级的酒店诸如万豪、洲际等倒是仍然在酒店房间的尺寸上保持一定标准，没有将房间修得过小，影响客人的入住体验。

曾在东京品川地铁站附近的五星级酒店小住，空间并不狭小，很舒适。那也是十年前了，互联网没有今天发达，很想找到本地居民家中入住，体验当地人的生活，却没有来得及，反而对于舒适的星级酒店房间并不感冒。今天看来在日本这样的国家，有间颇为宽敞的酒店房间已是应该庆幸的事，因为大多酒店的房间并不大。现代大都市要体会“断桥东下傍溪沙，疏篱茅舍人家。见满山满谷，红叶黄花。”的感觉，真不容易。

真正有质量的酒店，可以在有限的空间里为客人提供上好的服务，没有服务意识的酒店，即便硬件过关，房间美轮美奂，仍然不能让客人有舒适感。

日本东京火车站附近有不少知名酒店，诸如香格里拉，多是现代建筑，这里的星级酒店也有不少介于四星五星之间，房间的空间就不很大，但是卫生间的坐卫一定是有冲淋功能的，这大约只有日本可以做到，其他国家的五星级酒店也未必有。像香港湾仔会展中心附近的几家五星级酒店，房间不大，中规中矩，设备一应俱全。有趣的是，以为像日本这样重视环保的国家，一般酒店一定不再提供一次性牙刷和剃须刀之类，没想到人家酒店里仍然提供，且一样不缺，甚至只用一次的牙刷，第二天收拾房间时，也给换上新的，真是有点惊讶于店方的“慷慨”。

阿兰·德波顿在他的《旅行的艺术》中有一篇文章《异国情调》，特别描述了他阿姆斯特丹旅行时候的小旅馆，被异国的公寓所吸引，甚至想在那里度过余生。他写道：“我对公寓房子情有独钟，因为这样的建筑让我感受到节制之美。它舒适，但不招摇。”不知此君若住了东京或香港的酒店房间，会有如此正面的想法。

值得研究的是，现代住宅无论是酒店房间还是家庭住宅，都和当时经济、社会、人为发展有着紧密的关系。法国建筑师勒·柯布西耶，这位“现代建设的旗手”有一句名言，“住宅是居住的机器”，一针见血指出了现代建筑的本质，想来也包括东京或是香港那些如火柴盒般大小的酒店房间。自然也就有了六十年代对现代主义建筑提出的质疑，单一化住宅的“普遍空间”真的适合人居住吗？旅行中的人们也许只要一间封闭的房间和一张舒适的小床就足够了，但是他们会对所旅行过的城市留下什么印象呢，也许只有拥挤和窄小。不过这些狭小的酒店房间，似乎都是符合日本建筑大师安藤忠雄追求的建筑效果，结构简洁，对外封闭，空间独立且富有意义。

有句名言不妨谨记，“每个地区的生活空间都有其独特的个性”。杜甫的草堂也好，柯布西耶的萨伏伊别墅也罢，都是时代空间和地域的某种机缘巧合。即便在某些狭小的酒店房间里，人们仍然可以感受到许多这个酒店以外的东西，那就是所在城市的人文、光影和气息。

cherry.li@grandhotels.com.cn
Editor-in-Chief

Blog for customers-<http://blog.sina.com.cn/m/grandhotels>

发现酒店精彩 Discover The Charm of Hotels

大酒店传媒携手 90 家顶级酒店慈善竞拍
Grand Hotels Media With 90 Leading Hotels Charity Auction

主办方 Organizer

Grand Hotels Media
大酒店传媒



上海思麦公益基金会
Shanghai Smiles Foundation

独家公益新媒体 Exclusive new media partner for public welfare



新闻发布会赞助酒店 Press conference sponsor



时间：2015 年 5 月 18 日至 2015 年 8 月 18 日
May 18th until August 18th, 2015

To inquiry more information of the detail tailor made packages, or participate in the auction please scan right QR code.
扫描右方二维码，即可了解更多酒店慈善竞拍套餐并参与慈善竞拍活动。



To inquire more information of hotels, or to know public subscription number of Grand Hotels, scan right QR code.
更多酒店精彩资讯，可扫描右方二维码，关注大酒店传媒公众订阅号。



Publicity Campaign On-going
名人体验进行时



Shanghai Hong Qiao State Guest Hotel



InterContinental Shanghai Ruijin



Grand Kempinski Hotel Shanghai



Intercontinental Shanghai Pudong




Hotel Indigo Shanghai on The Bund



Crowne Plaza Shanghai Anting

20 Bidding Programs of the Hotels(Partly) 竞拍酒店套餐（部分）




INTERCONTINENTAL
SHANGHAI PUDONG
上海锦江汤臣洲际大酒店

Hotel: InterContinental Shanghai Pudong

Theme: Taste the “Culture” of the 1st InterContinental Hotel in Mainland China

竞拍酒店: 上海锦江汤臣洲际大酒店

竞拍主题: 忆百年上海 品洲际人生




THE WESTIN
XIAN
西安威斯汀大酒店

Hotel: Westin Hotel Xi'an

Theme: Walking in the Famous Historical City with a Whole New Journey

竞拍酒店: 西安威斯汀酒店

竞拍主题: 历史名城焕新之旅




北京港澳中心瑞士酒店
swissôtel BEIJING
HONG KONG MACAU CENTER

Hotel: Swissotel Beijing Hong Kong Macau Center

Theme: Wonderful Peking Hours Lightened in Swedish Vibe

竞拍酒店: 北京港澳中心瑞士酒店

竞拍主题: 感受瑞士风情 体验京彩时光



Kempinski Hotel
Xiamen
CHINA
厦门源昌凯宾斯基大酒店

Hotel: Kempinski Hotel Xiamen

Theme: an Extraordinary Two-day (one night included) Trip in Xiamen

竞拍酒店: 厦门源昌凯宾斯基大酒店

竞拍主题: 带您体验 2 天 1 晚非比寻常厦门之旅




上海红塔
豪华精选酒店
THE HONGTA HOTEL
A LUXURY COLLECTION HOTEL
Shanghai

Hotel: The Hongta Hotel, A Luxury Collection Hotel, Shanghai

Theme: One-day with the Five-star Hotel Chef

竞拍酒店: 上海红塔豪华精选酒店

竞拍主题: 五星级酒店大厨的一天




Hilton
CHANGZHOU
常州新城希尔顿酒店

Hotel: Hilton Changzhou

Theme: Savor the Luxury of Delicacy

竞拍酒店: 常州新城希尔顿酒店

竞拍主题: 品味细致的奢华




宁波香格里拉大酒店
Shangri-La hotel
NINGBO

Hotel: Shangri-La Hotel , Ningbo

Theme: Soothing, Carefree- one-day in Ningbo

竞拍酒店: 宁波香格里拉大酒店

竞拍主题: 惬意自在一整天




Howard Johnson®
NANSHAN PLAZA BENGBU
蚌埠南山豪生大酒店

Hotel: Howard Johnson Nanshan Plaza Bengbu

Theme: Perfect Accommodation, Perfect Holiday

竞拍酒店: 蚌埠南山豪生大酒店

竞拍主题: 完美假日



INTERCONTINENTAL
SHANGHAI PUXI
上海浦西洲际酒店

Hotel: InterContinental Shanghai Puxi

Theme: Decency, Courtesy, Treatment with Absolute Luxury

竞拍酒店: 上海浦西洲际酒店

竞拍主题: 尊贵礼遇



THE WESTIN
NANJING
南京威斯汀大酒店

Hotel: The Westin Nanjing

Theme: Exclusive Enjoyment at Westin

竞拍酒店: 南京威斯汀大酒店

竞拍主题: 私人订制 活力新生之旅




PULLMAN
HOTELS AND RESORTS
LIJIANG RESORT & SPA
丽江铂尔曼度假酒店

Hotel: Pullman Lijiang Resort & Spa

Theme: Tranquility ,Lingering in Time of Quietness

竞拍酒店: 丽江铂尔曼度假酒店

竞拍主题: 惬意安享时光



上海虹桥迎宾馆
Hong Qiao State Guest Hotel
Shanghai
★★★★★


Hotel: Shanghai Hong Qiao State Guest

Theme: Personal Tailor—Romantic Garden Candlelight Dinner

竞拍酒店: 上海虹桥迎宾馆

竞拍主题: 私人定制 - 浪漫烛光晚餐

21 Bidding Programs of the Hotels(Partly) 竞拍酒店套餐（部分）




CROWNE PLAZA®
SHANGHAI HARBOUR CITY
上海滴水湖皇冠假日酒店

Hotel: Crowne Plaza Shanghai Harbour City

Theme: Sailing the Boat, Coming Home with the Luxurious Treatment

竞拍酒店: 上海滴水湖皇冠假日酒店

竞拍主题: 扬帆出行 豪华入住




THE WESTIN
ZHUJIAJIAN
RESORT
ZHOUZHAN
舟山朱家尖绿城威斯汀度假酒店

Hotel: The Westin Zhujiajian Resort, Zhoushan

Theme: Enjoy it with Your Heart- 'the Most Beautiful Coastline in China'

竞拍酒店: 舟山朱家尖绿城威斯汀度假酒店

竞拍主题: 让心住进 “中国最美海岸线”



Hilton
HANGZHOU
QIANDAO LAKE RESORT
杭州千岛湖滨江希尔顿度假酒店

Hotel: Hilton Hangzhou Qiandao Lake Resort

Theme: Sail Through Qiandao Lake with Yacht and Lake-view King Size Bed

竞拍酒店: 杭州千岛湖滨江希尔顿度假酒店

竞拍主题: 全湖景大床房豪华游艇畅游千岛湖




裕景大饭店
THE ETON HOTEL
SHANGHAI

Hotel: The Eton Hotel Shanghai

Theme: Engaging Leisure Activity for Parents & Kids, Decent Relaxing Time

竞拍酒店: 上海裕景大饭店

竞拍主题: 趣味亲子活动 尊享悠闲好时光




Grand Kempinski Hotel
Shanghai
CHINA
上海凯宾斯基大酒店

Hotel: Grand Kempinski Hotel Shanghai

Theme: Be a five star hotel General Manager for one day

竞拍酒店: 上海凯宾斯基大酒店

竞拍主题: 做一天五星级酒店总经理



RENAISSANCE®
SHANGHAI YU GARDEN HOTEL
上海豫园万丽酒店

Hotel: Renaissance Shanghai Yu Garden Hotel

Theme: Somewhere Unique, Come to Enjoy That Have for You

竞拍酒店: 上海豫园万丽酒店

竞拍主题: 探索独到休憩之所 感受地道精选美饌

22/ Bidding Programs of the Hotels(Partly) 竞拍酒店套餐 (部分)

SOFITEL
LUXURY HOTELS

哈尔滨万达索菲特大酒店
WANDA HARBIN

Hotel: Sofitel Wanda Harbin
Theme: Experience French Elegance
竞拍酒店: 哈尔滨万达索菲特大酒店
竞拍主题: 体验法式优雅



BANYAN TREE
—上海外滩—
悦榕庄

Hotel: Banyan Tree Shanghai on the Bund
Theme: The Elegance of Time Offers a Memorable Stay
竞拍酒店: 上海外滩悦榕庄
竞拍主题: 感受岁月的静好



MARRIOTT
SHANGHAI PUDONG EAST
上海金桥红枫万豪酒店

Hotel: Shanghai Marriott Hotel Pudong East
Theme: Set Your Mind Free and Indulge in Romantic
竞拍酒店: 上海金桥红枫万豪酒店
竞拍主题: 释放心情 沉醉浪漫



INTERCONTINENTAL®
SHANGHAI RUIJIN
上海瑞金洲际®酒店

Hotel: InterContinental Shanghai Ruijin
Theme: Stay in Historical and Classical Hotel
Experience Elegance and Grace of Old Shanghai
竞拍酒店: 上海瑞金洲际酒店
竞拍主题: 历史经典酒店 感受老上海雍容华贵



CROWNE PLAZA®
SHANGHAI ANTING
上海颖奕皇冠假日酒店

Hotel: Crowne Plaza Shanghai Anting
Theme: Luxury Golf Stay
竞拍酒店: 上海颖奕皇冠假日酒店
竞拍主题: 尊享绿意倾心高尔夫之旅



CROWNE PLAZA®
SHANGHAI XIYANG LAKE
上海夏阳湖皇冠假日酒店

Hotel: Crowne Plaza Shanghai Xiyang Lake
Theme: Whimsical, Energetic –vibrant Family Outing
竞拍酒店: 上海夏阳湖皇冠假日酒店
竞拍主题: 奇妙时光 活力家庭游



Sheraton®
Qiandao Lake
RESORT
绿城千岛湖喜来登度假酒店

Hotel: Sheraton Qiandao Lake Resort
Theme: One-day Experience
竞拍酒店: 杭州绿城千岛湖喜来登度假酒店
竞拍主题: 一日体验



Sheraton®
Xian
HOTEL
西安喜来登大酒店

Hotel: Sheraton Xian Hotel
Theme: Ultimate Experience—trip of Wonder
竞拍酒店: 西安喜来登大酒店
竞拍主题: 极致体验 精彩之旅



LANDISON
PLAZA HOTEL HANGZHOU
杭州国大雷迪森广场酒店

Hotel: Landison Plaza Hotel Hangzhou
Theme: Light Touch of Luxury and Easy Life
竞拍酒店: 杭州国大雷迪森广场酒店
竞拍主题: 乐活轻奢之旅

Le ROYAL MERIDIEN
SHANGHAI
上海世茂皇家艾美酒店

Hotel: Le Royal Meridien Shanghai
Theme: Destination Unlocked
竞拍酒店: 上海世茂皇家艾美酒店
竞拍主题: 开启您的探索之旅



Hotel: Volga Manor Harbin, China
Theme: Journey of Vodka
竞拍酒店: 哈尔滨伏尔加庄园
竞拍主题: 伏尔加之旅

MARCO POLO
LINGNAN TIANDI
FOSHAN
佛山岭南天地马哥孛罗酒店

Hotel: Marco Polo Lingnan Tiandi Foshan
Theme: Discovery Trip of Foshan
竞拍酒店: 佛山岭南天地马哥孛罗酒店
竞拍主题: 发现佛山之旅



Exciting Partnership Is Set to Transform the Luxury Landscape of Macau

----Exclusive interview with Mr. Rauf Malik, Vice President of Operations for JW Marriott Hotel Macau and The Ritz-Carlton, Macau

共创澳门银河新版图

——专访澳门JW万豪酒店及澳门丽思卡尔顿酒店营运副总裁马立祺先生

Chinese Version: Wendy Fan English Version: Helen Ni Photos By: JW Marriott Hotel Macau and The Ritz-Carlton, Macau



It is sometimes intriguing to observe the rule of change that occurs with the passage of time. As is known in the hospitality community, it is a common career choice for a hotelier to leave one hotel for another. When this happens, the hotelier usually leaves something valuable with the former and brings along something valuable to the latter. It is the general managers of a hotel who are likely to leave the greatest assets with their former employer and bring along the most valuable experience to their future employer as they make this change. The accumulation of each career period is precious, since rich experience comes out of repeated practice. As for Grand Hotels Media, nothing is more delightful than meeting a long-time friend who elaborates on what happened since we last met quite some time ago. Our current interview with Mr. Rauf Malik, Vice President of Operations for JW Marriott Hotel Macau and The Ritz-Carlton, Macau, reveals his efforts and accomplishments during this period. Macau, where the oriental culture blends with the occidental culture as a result of its 400 years' immersion in the European culture, is quite different from Shanghai, a city that we cannot be more familiar with. We are looking forward to the exciting chapter Rauf is going to start here in Macau.

As the Vice President of Operations for JW Marriott





Hotel Macau and The Ritz-Carlton, Macau, Rauf has devoted enormous efforts to the launch preparations for both flagship hotels of Marriott International. Set within one of the world's most spectacular entertainment and leisure destinations, Galaxy Macau™, JW Marriott Hotel Macau and The Ritz-Carlton, Macau were ceremoniously launched on May 27, 2015. JW Marriott Hotel Macau, Asia's largest JW Marriott, brings its guests an approachable luxury experience through the richness of authenticity, while The Ritz-Carlton, Macau, the all-suite hotel by The Ritz-Carlton, offers the impeccable levels of personal service for which the brand is famous around the world. The opening of the two hotels has been the outcome of the cooperation between Galaxy Macau™ and Marriott International, a long-standing international hospitality group, as a critical step of the long-term strategic growth of Marriott International. As Macau evolves from a casino city to a diversified tourist destination, all sorts of people swarm here in the exploration for the infinite business opportunity that lie with this highly prized land. Rauf was excited as he introduced the two hotels: At JW Marriott Hotel Macau and The Ritz-Carlton, Macau, we are able

to offer superior, flawless services, a comprehensive range of amenities, incredible dining experiences that add to the attractiveness of Galaxy Macau, one of the ultimate destinations for infinite enjoyment and pleasure. With differentiated brand images, JW Marriott Hotel Macau and The Ritz-Carlton, Macau bring an elevated guest experience, and offer a reinterpretation of the service standards of luxury hotels in Macau.

"A reinterpretation of the service standards of luxury hotels in Macau" is a self-confident declaration, which Rauf believe the two hotels deserve. As his long-time media partner, Grand Hotels Media is a witness to Rauf's numerous efforts and accomplishments. This aspiring, meticulous, elite hotelier has realized the interpretation of the service standards of luxury hotels when holding various positions and working in different geographic locations. He has turned newly launched hotels into established ones bustling with guests, simple dishes into impressive ones that became part of a lasting memory of diners, ordinary ceremonies into original ones, and has given each partner a heartwarming impression during each



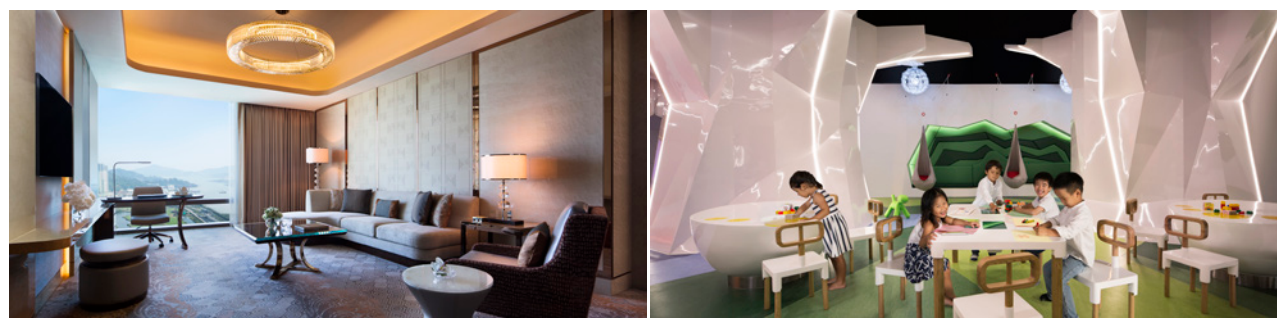
individual cooperation. This time, he is sure to repeat his successes here in Macau.

This must be the reason why Rauf was selected from a number of elite hoteliers of Marriott International to manage these two important hotels. Geographically, Macau connects with the rest of the world with easy and efficient traffic by air, by sea, and by road. With the launch of JW Marriott Hotel Macau and The Ritz-Carlton, Macau, Marriott International hopes to enhance Macau's role as one of Asia's major destinations for leisure and entertainment, conferences, incentive groups, special activities and grand events. The newly launched hotels are expected to stand out among 177 hotels of Marriott International in Asian Pacific region. Set within Phase II, the latest and unparalleled addition, of Galaxy Macau™, they do shine with a variety of easily accessible leisure and entertainment amenities, such as a wide array of luxury stores, famous restaurants, world-class entertainment facilities and multipurpose meeting venues.

As Marriott International's flagship hotel in Asia, JW Marriott Hotel Macau is, no wonder, the top choice for distinguished guests arriving in Macau. Rauf introduced the advantages of the hotel with pride. Crafted services are tailored to every particular need of guests, for a noble, carefree lodging experience in a casual, relaxed ambiance. With 1,015 luxurious rooms and suites styled with elegant sophistication and overlooking the Grand Resort Deck and Cotai, Macau, the hotel is an effortless luxury retreat that puts guests at ease. Supervised by Mr Bruno Correa, the Executive



Chef, 4 restaurants of the hotel provide innovative, intuitive and crafted dining experiences, Man Ho Chinese Restaurant offering classic Cantonese cuisine in a contemporary Chinese setting, all-day dining outlet, Urban Kitchen with international and regional cuisine, the relaxing JW Pool Bar, and The Lounge, the elegant, sophisticated lobby lounge. JW Marriott Hotel Macau is taking the concept of "Edutainment" to Macau via the world's largest JW Kids' Club, which features an abundance of interactive activities for children that are designed to educate as well as to entertain. Apart from outdoor swimming pools, the hotel also has a dedicated kids' pool. In addition, the hotel provides access to Galaxy Macau's Grand Resort Deck, which features Asian themed tropical gardens, the world's largest sky-top adventure rapids, the world's longest sky-top adventure river ride at 575 meters, and the world's largest sky-top wave pool and an artificial beach filled with 350 tons of smooth, white sand. Guests can escape from the hustle and bustle of the metropolis, and have a full recharge by staying at the Retreat Studio or Retreat Pool Suite with a selection of plunge pool or whirlpool in the private patio. The pillar-less Grand Ballroom and function rooms offer over 2,700 square meters of flexible





meeting space, making JW Marriott Hotel Macau an ideal destination for incentive groups, conferences, large-scale events, weddings, social gatherings.

Set within the top floors of Galaxy Macau™, another masterpiece by Marriott International, The Ritz-Carlton, Macau features over 230 suites. “As is known, The Ritz-Carlton is famous around the world for the its impeccable levels of service”, said Rauf. Intimacy, exclusivity, and personalized attention to detail are the hallmarks of The Ritz-Carlton standards of hospitality, and The Ritz-Carlton, Macau, proves no exception enabling guests to revel in the intimate personal service and the best of Asian luxury.

At The Ritz-Carlton, Macau, a dazzling variety of delicacies are served at the restaurants under the supervision of Mr. Bruno Correa, the Executive Chef. Guests may relish authentic luxury Cantonese dishes at Lai Heen, relax and try high-teas or signature cocktails at the The Ritz-Carlton Bar & Lounge overlooking the Cotai skyline, sip sophisticated high-tea in the casual and exotic ambiance of The Ritz-Carlton Café or savor delicious organic food and traceable seafood from the world over at Pool Bar, all of which offer an unsurpassed culinary journey sure to inspire the senses. The private and elegant dining rooms are ideal for intimate and celebratory occasions, providing a truly fine dining venue in which to delight in the exquisite culinary art of the hotel.

The Ritz-Carlton, Macau seeks to perfectly integrate the hotel’s iconic elements with its cultural and social context. Ornamented with Azulejo, an example of the unique art form of Portugal and Spain, the hotel showcases a former architectural feature that can still be found in Macau. Upon check-in, guests are offered Chinese tea and authentic local snacks for a truer feel of the local culture. At the casual outdoor swimming pool, guest may have a spectacular view of Cotai, Macau. Those who prefer intimate, personal space cannot miss private cabanas. Guests will be truly able to get away from it all at the exclusive sanctuary of the ESPA within The Ritz-Carlton, Macau. Featuring ten stylish treatment rooms and three couples’ suites that infuse elements of design rooted in traditional Chinese and Portuguese architecture, a therapeutic massage session at the idyllic hotel spa is sure to warm the soul. The Ritz-Carlton, Macau enjoys international reputation for pairing ideal meeting venues with impeccable service. With a total flexible event space of 900 square meters, it caters to all sorts of events, of which wedding is definitely one. Each couple is accompanied by a wedding professional who serves as a single point of contact throughout the entire wedding planning process to make sure their vision comes to life.

JW Marriott Hotel Macau and The Ritz-Carlton, Macau are the ideal base from which to explore all

that Macau, one of the most colorful cities of Asia, has to offer. Nature lovers shall visit Seac Pai Van Park, Macau Giant Panda Pavilion, Parque Natural da Taipa Grande. Adventure and adrenaline seekers can visit the Macau Tower Convention & Exhibition Center to take the plunge with a ‘Bungy Jump’ or ‘Sky Jump’ or a walk around the outside of the 338 meter high tower. If the need for speed intrigues, put the pedal to the metal go-kart racing in Coloane. Just 15 minutes away from the hotel, in the center of the city, a rich cultural history with UNESCO World Heritage sites awaits, including the A-Ma Temple, Ruins of St. Paul and Senado Square. By night, Macau’s world-class theater, fast-paced entertainment and diverse social scene give plenty of reasons to keep visitors enthralled until the early hours of the morning.

As always, whenever he talks of his hotels, Rauf radiates great passion. It is the same passion that we observed many years ago, which has maintained its strength, and gained vehemence with the passage of time. And it is not hard to see that things around him are undergoing subtle changes under the influence of his passion, such as the warm hospitality passed on to his guests through refined service details, the respect paid to his staff during daily hotel operation, the candidness communicated to his friends during daily interaction. Either as a witness or a fellow hotelier, we can somewhat perceive a fulfilled life that underlies Mr. Rauf Malik’s brilliant career.

随着时间的脚步，有些变化的定律让这个世界妙不可言，每一个酒店人都明白离开一家酒店然后加入到另一家酒店是一种工作模式。然而，每个人终将带走并留下些什么让人体会，这中间带走最多也留下最多的一定是他们的掌舵人。经验与实践的互换，每一段职业生涯的积淀都是无比珍贵的。对于大酒店传媒而言，最欣喜的事情莫过于和一个久别重逢的老朋友，畅谈未见这段时间在他们身上发生的故事，此次我们又与已是澳门 JW 万豪酒店及澳门丽思卡尔顿酒店营运副总裁的马立祺先生面对面，了解他这段时间的付出与收获。不同于我们熟知的上海，澳门是一座经过 400 多年欧洲文明的洗礼，东西方文化融合共存的城市。在这里，他又将谱写出怎样的华丽篇章，那些未知的将来总是让人迫不及待。

作为澳门 JW 万豪酒店及澳门丽思卡尔顿酒店营运副总裁，马立祺先生一直默默地为筹备万豪国际集团新的旗舰店而努力着，2015 年 5 月 27 日澳门 JW 万豪酒店及澳门丽思卡尔顿酒店盛大揭幕，这两家瑰丽豪华的新酒店同样坐落于澳门顶级「澳門銀河™」综合渡假城，宾客既可选择在亚洲最大的 JW 万豪酒店享受简约高贵的奢华体验，又可在澳门丽思卡尔顿全套房式酒店，体验最优越贴心的个性化服务。作为享誉全球的酒店国际集团，万豪选择与「澳門銀河™」合作联合推出这两家酒店，自然有着其长远的战略谋划与布局。在澳门从一个赌城逐渐发展进化为多元化旅游目的地的过程中，越来越多形形色色的人们汇聚到这片寸土寸金之地，未来商机无限。对此马立祺先生曾兴奋地提到：在澳门 JW 万豪酒店及澳门丽思卡尔顿酒店，我们能够提供优良



卓越的服务、周全完善的设施，以及妙不可言的美饌体验，将令「澳門銀河™」更添吸引力，创造出能够带来无限休闲娱乐的目的地。这两间新酒店的品牌形象各有不同，但同样能够提升访澳宾客的旅游体验，重新诠释澳门奢华酒店服务的标准。

“重新诠释澳门奢华酒店服务的标准。”这是句颇为自许的宣言，但马立祺先生是当得起这份自许的。作为长年合作伙伴，大酒店传媒见证过他的种种努力与成就。让一个新开业的酒店门庭若市，让一道简单的菜品深入人心，让一次例行的颁奖典礼别样出彩，让所有在合作过程中的每一位伙伴感觉温暖甚至是感动。这样一位立意高远又专注细节的酒店精英，过往曾在不同职位不一样地域诠释过奢华酒店服务的标准，如今在澳门也必将如此。

这应当是万豪国际集团在众多精英中挑选马立祺先生来掌舵这一重要业务据点的原因吧。集团希望借由澳门 JW 万豪酒店及澳门丽思卡尔顿酒店的开幕，进一步奠定澳门作为亚洲区内主要的休闲娱乐胜地，以及举行会议、奖励旅游及特别活动和盛事的理想地点的地位。进而寄望新开业这两个骄子，能在亚太区经营 177 家集团旗下酒店中绽放异彩。而坐落于澳门最新的顶级「澳門銀河™」综合渡假城的第二期的这两家酒店也的确让人眼前一亮，马立祺先生介绍说：在这里，宾客可以随意选择到形形色色的休闲娱乐设施，包括名牌商店、知名餐厅食府，还有世界级娱乐项目及多用途会议场地。从地理位置上说，澳门四通八达，可以方便快捷地经由海陆空前往。

来到澳门，澳门 JW 万豪酒店作为集团在亚洲区的旗舰酒店当然是贵宾们的首选，马立祺先生不无自豪地说，在这里，所有的服务都透过细致雕琢做到恰到好处又无微不至地照顾宾客所需，让宾客在简单率性的写意氛围下，享受恬静高贵的住宿地道体验。酒店拥有 1,015 间高贵客房及套房，设计优雅，更可饱览「澳門銀河™」的「天浪淘园」及澳门路氹的迷人景致。酒店设有四间餐厅食府，在行政总厨 Bruno Correa 主理下，酒店呈献的美饌体验包括：装修设计时尚并提供经典粤菜的「万豪中菜厅」；全天候提供国际及亚洲美饌的「名厨都汇」；气氛轻松写意的「池畔酒吧」，以及风格高雅的「大堂酒廊」。因应度假所需，更引进「寓教于乐」的概念，让宾客带同小朋友到 JW 万豪酒店全球最大的「JW 儿童乐园」，透过林林总总的互动游戏，让小朋友寓学习于玩乐。酒店不但设有室外游泳池，以及专为年幼孩童而设的水上游戏专区和小童游泳池，还可前往「澳門銀河™」综合渡假城内总面积逾 75,000 平方米的「天浪淘园」。这里除了有亚洲主题式的热带园林，亦有全球最大的空中冲浪池、全球最长的 575 米空中激流，以及一个铺满 350 吨幼滑白沙的人工沙滩。宾客亦可选择留在酒店的「优逸雅苑御池套房」内修养生息，彻底放松身心。位于地面层的无柱式大宴会厅，及多间多功能会议室，提供超过 2,700 平方米的灵活会议空间，令澳门 JW 万豪酒店成为举行奖励旅游、商务会议、大型活动、婚宴及社交聚会的理想场地。

还有另一位骄子：澳门丽思卡尔顿酒店，坐落在「澳門銀河™」综合渡假城顶层，提供超过 230 间套房。“要知道丽思卡尔顿是凭着无微不至、非凡优越的尊尚服务而遐邇闻名的”马立祺先生介绍说，在澳门丽思卡尔顿酒店自然会

秉承发扬这一理念，矢志以贴心周到的个人化服务，让宾客尽享亚洲最奢华的酒店体验。

在澳门丽思卡尔顿酒店，可以品尝到由行政总厨 Bruno Correa 主理的美饌，其选择之丰富，令人目不暇接。当中包括由总厨傅文彪主理的「丽轩」，享用高级精致粤菜。傅师傅曾为香港丽思卡尔顿酒店「天龙轩」获得米芝莲二级殊荣；在坐拥路氹城迷人景致而格调高雅的「丽思酒廊」，品尝极尽尊贵奢华的下午茶或特色鸡尾酒；在气氛写意悠闲、充满法国情调的「丽思咖啡厅」，悠然自得地享用丽思经典下午茶又或是在宽敞舒适的「丽思池畔廊」，细尝健康美味的有机食品及搜罗自著名产地的海鲜，定能为宾客带来多重感官享受的美饌之旅。食府内的贵宾室环境优雅，适合良朋共聚、款客及欢庆场合，让宾客在格调讲究的气氛中尽享酒店级美饌佳肴。

澳门丽思卡尔顿酒店务求将酒店内的各项元素与四周环境完美融合。酒店以蓝白调子的青花瓷砖 (Azulejo) 作装饰，这种源自葡萄牙



和西班牙的特殊艺术形式，代表了澳门现存的昔日建筑特色。宾客在酒店房间内登记入住手续之际，旋即获奉上中式茶茗及地道小吃，感受当地文化特色。感觉写意悠闲的室外游泳池可以饱览路氹的迷人景致，而对于追求私隐的宾客，池畔小屋就是必然之选。如想获享悠然舒泰的体验，则可在酒店内的「怡世宝水疗」享用令身心全然放松的疗程。这里设有十间格调豪华雅致的单人理疗室及三间双人理疗室，装饰陈设注入了中国及葡萄牙的传统建筑元素，让宾客在优美的环境中，享受各类保健水疗按摩疗程，焕发心灵。另外，酒店以设施完善的会议场地及贴心周到的卓越服务而驰誉国际，加上拥有超过 900 平方米的灵活空间，适合举行各类型的活动，婚宴正是其中之一。在澳门丽思卡尔顿酒店预订婚宴的每对新人会获安排专业婚宴顾问，协助规划及统筹整个婚宴流程，令一对新人实现梦想婚礼。

在这两家酒店周边，就是亚洲最多姿多彩旅游热点：石排湾郊野公园、澳门大熊猫馆及大潭山郊野公园、澳门旅游塔会展娱乐中心、路环的高卡车小型赛车场。从酒店步行 15 分钟，即可到达位于市中心、被列入世界遗产名录的一系列名胜建筑，包括妈祖阁、大三巴牌坊及议事亭前地。当然在澳门，自然少不了世界级的电影院及五光十色的娱乐场所，足以让旅客不分昼夜地沉醉于纸醉金迷的之中，流连忘返。

一如既往，只要聊起辖下酒店，你就能感受到马立祺先生澎湃的热情。难能可贵的是，相识经年，这份热情一直保持着，甚至更为热烈。在这种热情里，一切都会潜移默化地被感染，于是慢慢你会发现：只要有马立祺先生的地方，宾客感受得到细节上的温暖，员工感觉得到行止间的尊重、朋友感触到交往中的真诚，而无论是旁观者还是同道人，我们或多或少都能感悟到马立祺先生职业成功背后人生的精彩！



Great taste in a small jar 小瓶里的大味道

The company

Darbo was founded in 1879 and is now being run by the 5th generation of the family. It is also Austria's leading conserve and honey supplier. And special importance has always been attached to the best quality and natural ingredients. This is what still makes Darbo synonymous with careful and expert processing, and the company currently employs some 320 dedicated staff working at two locations in Austria's Tyrol region.

The secret of our success

Darbo conserves, fruit spreads and honeys are extremely popular in Austria's catering establishments. Without a doubt, the secret of our success lies in the high quality demands on all our products. Darbo also offers catering establishments and their guests a contemporary range of flavours, which is particularly important because breakfast or brunch is often the

only meal served in the hotel. First-class products and a broad selection promote the establishment's image and lead to a high recommendation rate.

Darbo All Natural conserves in 28 g jars

All Natural Darbo conserves in attractive 28 g mini-jars with the catering company's logo printed on the lid of the jar are ideal for all establishments that also attach great value to small details and who want to emphasise the individual character of their hotel. This makes them not just a culinary pleasure but a pleasure to the eye too. Darbo mini-jars can be found in the best hotels throughout the world.



The Darbo logo service is free of charge with a minimum ordering volume of 200 boxes containing sixty 28 g mini-jars each. The mini-jars are available in the popular

strawberry, raspberry, apricot, orange, cherry, blackcurrant and blossom honey flavours. From September 2014, the new peach flavour will round off the range. The new Extra conserve with a fruit content of 55 % combines the aromatic sweetness and the fine tanginess of juicy, ripe peaches. The Darbo range also includes two low-sugar variants in 28 g mini-jars.

Darbo fruit spreads in individual 14 g portion pots

Darbo fruit spreads in individual 14 g portion pots are very handy and easy to open. Another advantage is that they allow a very hygienic and appetising presentation at the breakfast buffet. Connoisseurs love the variety of different flavours.



The flavours available are apricot, strawberry, blueberry, orange and honey. Darbo fruit spreads in 14 g pots are available in boxes containing 140 pots.

Placement Aids

It's not just their taste that distinguishes Darbo products, it's also the way in which they're presented on the table. That's why there's a variety of placement aids for Darbo products.



企业

家族企业德宝公司建立于1879年，现今由家族第五代人掌管，是奥地利果酱和蜂蜜生产行业的领导者。最上乘和纯天然的配料在此起到了极为重要的作用。德宝至今仍是不沸腾式生产工艺的代名词。公司的两个工厂都位于奥地利蒂罗尔州（Tyrol），共有约320名员工。

成功秘诀

德宝公司的果酱和蜂蜜在奥地利餐饮界享有盛名。成功的秘诀无疑是对所有产品的高品质要求。除此以外极其重要的是，德宝为餐饮界和宾客提供了时新且

丰富的口味选择，因为早餐或早午餐往往是客人在酒店享用的唯一一餐。上等的产品和丰富的品种能够帮助酒店确立品牌和信誉。

德宝纯天然果酱28克小瓶装

美丽轻巧的德宝纯天然果酱28克小瓶装，可以在瓶盖上按照客户的意愿加印其标志，美味且美观，是所有希望突显特色且注重细节的酒店的理想之选。德宝小瓶装产品在全球顶尖酒店占有一席之地。德宝公司为客户免费提供于瓶盖上加印其标志的服务，订货量只需200箱（每箱60瓶每瓶28克）以上即可。小瓶装口味有深受喜爱的草莓、覆盆子、杏、橙、樱桃、黑加仑子以及蜂蜜。2014年9月起，新口味桃子果酱上市。此款新口味果酱含果量为55%，结合了成熟饱满桃子的香甜与微酸。

德宝果酱14克份装

德宝14克份装果酱小巧且便于开启，更有卫生和美观的优点，利于展示于早餐桌上。有多种令行家称赞的口味供应：杏、草莓、蓝莓、橙和蜂蜜。德宝14克份装果酱每箱有140粒。

自助早餐的展示系统

我们的展示架是与餐饮业客户共同研发的，扩展了德宝公司的产品系列，与其他高品质产品一起，把自助早餐演绎为一个真正的味觉与视觉盛宴。

darbo
Since 1879



The advantages to you at a glance

- Top-class products for guests with a refined taste
- A varied selection of high-quality flavours for an exquisite choice at the breakfast buffet
- Optimum product presentation at the buffet by providing the right presentation equipment

特色概述

- 符合客人高端要求的上等产品
- 早餐桌上高品质的丰富选择
- 相应的展示工具完美了早餐桌上的产品展示



中国大陆总代理：上海津丰食品有限公司
地址：上海市黄浦区东街123号圣莲大厦8楼
电话：021-63301867/63301868 · 联系人：韩 星
website: www.kingfoods.com.cn · online store: www.youngbuy.com.cn

奥地利德宝公司上海代表处
陈伟先生：手机：13916175986；
电邮：james.chen@darbo.cn
张进小姐：手机：13122008391；电邮：jin.waldegger-zhang@darbo.cn



【Forest of Eden】the romantically brewed wild blueberry beverage which from the primeval forest of the Greater Khingan Range. 【Forest of Eden】 is produced via innovative brewing technology with yeast coming from the blueberry itself, and without any alcohol. The large amount of blueberry enzyme produced during the brewing process is beneficial to health.

【伊甸之林】源自大兴安岭原始森林的浪漫野生蓝莓饮品。【伊甸之林】通过提取野生蓝莓自身菌种，采用独特创新工艺精心酿制而成。酿造过程产生丰富蓝莓酵素但不产生酒精，有益人体。



Seafood Feast 海鲜盛宴

In hot summer days when you may lose the appetite, the greasy food with heavy taste will slowly fade out while tart, ice-cold alternative will show up. A yummy seafood feast can be indispensable for the season. While fascinating the gourmet with delicious and smooth flavor, it can bring you a comfortable coolness from the Sea.

炎炎夏日胃口难免会有所下降，油腻重口的美食慢慢退出视线，酸爽冰凉的食物开始登场。一场美味的海鲜盛宴，想必在炎炎夏日中最让大家欲罢不能。其鲜美的味道及滑嫩的口感是许多海鲜爱好者所追求的，同时又能带来一种来自大海的清爽宜人感觉。

Shooting Date: March 12th, 2015
Shooting Address: Shangri-La Hotel Ningbo
Chef: Tobias Unger Executive Chef
拍摄日期: 2015.3.12
拍摄地点: 宁波香格里拉大酒店
厨师: Tobias Unger 行政总厨

Beef Tartar 传统牛肉塔塔



材料
130 克牛里脊, 水瓜柳, 酸黄瓜, 意大利芹, 130 克酸黄瓜, 50 克大葱, 2 克盐, 1 克胡椒
3 毫升塔巴斯克辣椒油, 5 克欧芹碎末, 4 克法式芥末酱, 10 毫升橄榄油, 5 克酸豆

做法
1. 将牛里脊肉切碎, 把大葱和酸黄瓜切小块, 与牛肉搅拌均匀。加入法式芥末酱, 将欧芹和酸豆切末, 加入橄榄油, 与之前搅拌的牛肉混合, 搅拌均匀。搭配盐、胡椒和辣椒油
2. 装盘
将所有食材搅拌均匀, 根据你的口味搭配胡椒盐等配料, 如图装盘

Ingredients
130 gm Beef Tenderloin , 40 gm Gherkin, 50 gm Shallot , 2 gm Salt, 1 gm Pepper, 3 ml Tabasco, 5 gm Chopped parsley, 4 gm Dijon mustard , 10 ml Olive oil , 5 gm Capers

Method
1. Cut the beef tenderloin very fine, chop the shallot and the gherkin in to small cubes and mix with the beef, now add the mustard, chopped parsley, chopped capers and olive oil and mix well till all is combine, season with salt, pepper and a bit of Tabasco sauce
2. To serve
Mix all well together, season the beef tartar to your liking and serve as picture shown

Prawn Salad 大虾沙拉



材料
50 克 罗素生菜、50 克 菊苣、50 克 芝麻菜、50 克 苦苣、100 克 大虾、50 克 茴香、10 克 刁草、1 个 橙子、20 毫升 橄榄油、4 克 盐、2 克 胡椒、1 个 青柠、40 克 胡桃、60 克 糖、40 克 酸奶油、20 克 胡萝卜

做法
1. 将生菜洗净, 手撕生菜至可食用的大小。
2. 接下来制作搅拌的酱汁, 混合酸奶油, 青柠汁, 盐和胡椒, 将大虾用盐水煮熟。
3. 在一个锅中放入糖加热至糖融化至金黄色, 加入胡桃, 裹以糖汁。之后放在烘焙纸上冷却。
4. 将茴香切薄片放置在冰水中。
5. 装盘
将酱汁放入搅拌的大碗中, 放入生菜, 盐, 胡椒。搅拌均匀后装盘, 加以胡桃点缀。放置去壳的大虾, 刁草和茴香在沙拉上方。

Ingredients
50 gm Lolo rosso lettuce , 50 gm Radicchio lettuce , 50 gm Arugula lettuce, 50 gm Frisee lettuce, 100 gm Prawns, 20 gm Fennel, 10 gm Dill, 1 piece Orange
20 ml Olive oil, 4 gm Salt, 2 gm Pepper, 1 piece Lime, 40 gm Walnut, 60 gm Sugar, 40 gm Sour cream , 20 gm Red radishes

Method
1. First wash all the lettuce till the water is clean, now pull the lettuce carefully with your finger apart to bite size and set aside.
2. For the dressing mix the sour cream with lime juice season with salt and pepper. Now boil the fresh shrimp salt water till cooked
3. Heat up a pan add sugar in to it and let the sugar melt till golden brown (caramelizing) then add the walnuts in to it and cover with the melted sugar after all well covered take them out from the sugar and set on a baking paper to cool down.
4. Slice the fennel very thin and place in to ice water
5. To serve
Add the dressing in to a mixing bowl, now add the lettuce and mix well then season with salt and pepper, arrange it nicely on a plate put the walnuts around the salad, peel the shrimp and place it also on the salad and garnish with fresh dill and fennel

Lobster Risotto 龙虾意大利烩饭



材料
120 克意大利饭、60 克洋葱、100 毫升白葡萄酒、70 克帕玛森芝士、100 毫升龙虾汤、50 克黄油、120 克龙虾肉、50 毫升橄榄油

做法
1. 将洋葱切小段, 将龙虾煮熟去壳, 装入盘中待用。
2. 在锅中倒入橄榄油, 翻炒洋葱至出水, 加入意大利烩饭, 翻炒至饭呈现金黄, 加入白葡萄酒, 待酒精全部蒸发。随后倒入龙虾汤, 微火慢炖。
3. 装盘
待意大利烩饭煮好后加入黄油, 盐和胡椒。随后放入帕玛森芝士。用热水加热事先准备好的龙虾。随后将龙虾放置在烩饭上方。

Ingredients
120 gm risotto rice, 60 gm onion, 100 ml white wine , 70 gm parmesan cheese , 100 ml lobster stock, 50 gm butter , 120 gm lobster meat , 50 ml olive oil

Method
1. Cut the onion in small cubes, boil one lobster and take out the meat put both aside
2. Heat up a pot with olive oil and sauté the onion till sweating then add the risotto rice to and mix all well till the rice is shiny, now add the white wine to it and reduce till no wine is left, continue doing this process then with lobster stock till the risotto rice is cooked
3. To serve
After the risotto rice is cooked add butter to smoothen the risotto, season with salt and pepper, now add the parmesan cheese, heat up the lobster in warm water. Add the rice in a plate heat up the lobster meat in a bit of warm water and place it on top of the risotto garish as picture shown



Lobster spaghetti

龙虾意大利面



材料

120 克意大利面、50 克大葱、100 克樱桃番茄、70 克帕玛森芝士、100 毫升龙虾汤、50 克黄油、150 克龙虾肉、50 毫升橄榄油、5 克新鲜罗勒、2 克新鲜辣椒

做法

1. 将洋葱切丝，用清水煮熟龙虾并且去壳。
2. 将水煮沸，放入樱桃番茄煮 10 秒并放入冷水中冷却，去皮。
3. 将橄榄油倒入锅中，翻炒洋葱至出水，放入去皮的樱桃番茄，用叉子做稍事挤压。随后加入龙虾汤，奶油，辣椒煮沸。加入意大利面，撒胡椒粉，随后加入龙虾和新鲜罗勒翻炒
4. 装盘
将翻炒以后的意大利面盛入盘中，如图所示，用新鲜罗勒和帕玛森芝士进行装点。



Ingredients

120 gm spaghetti , 50 gm shallot, 100 gm cherry tomato, 70 gm parmesan cheese , 100 ml lobster stock, 50 gm butter, 150 gm lobster meat , 50 ml olive oil, 5 gm fresh basil, 2 gm fresh chilly



Method

1. Cut the onion in half and slice it very thin, boil one lobster and take out the meat put both aside
2. Bring water to boil and blanch the cherry tomato for 10 second and cool it down in ice water after peel the skin of the tomato
3. Heat up a pot with olive oil and sauté the onion till sweating then add the cherry tomato and smash them a little bit with a fork, then add the lobster stock, cream, chilly and bring it to boil, add the spaghetti and season with salt and pepper, now add the lobster and fresh basil mix all well
4. To serve
After all is mixed well, plate as picture shown and garnish with fresh basil leave and parmesan cheese



Grissini crusted cod fish

银鳕鱼



材料

160 克银鳕鱼、50 克面包棍、100 克紫薯、100 克柠檬草、50 克椰子、50 克大葱、80 克洋葱、100 毫升龙虾浓汤、50 毫升奶油、50 克黄油、5 克盐、2 克胡椒、1 克肉桂粉、50 克小蔬菜、50 克面粉、1 个鸡蛋、50 毫升橄榄油、50 毫升白葡萄酒



做法

1. 椰子与柠檬草酱汁
将洋葱切小块，将柠檬草与大葱切小段。开火，在锅中倒入橄榄油，加入切好的洋葱。随后加入切好的柠檬草和大葱，然后加入白葡萄酒，龙虾浓汤，奶油。加入盐和胡椒。
将椰子片在不放油的锅中加热至颜色金黄，加入到上面的酱汁中。然后滤出。
2. 紫薯泥

将紫薯在盐水中煮熟，沥干水分后，刨去表皮。将去皮的紫薯放在搅拌机内，与黄油，奶油，盐，胡椒混合搅拌至泥状。

3. 银鳕鱼

按照客人需求，切银鳕鱼，用盐和柠檬汁调料。将面包棍切小段，浸在面粉和鸡蛋的液体中，随后将银鳕鱼覆盖在这些面包棍上。

4. 装盘

将银鳕鱼放入锅中，面包一面先煎至金黄，随后翻过来煎另一面，大概四分钟后放入 160 度烤箱。将事先处理好的紫薯泥装盘，配以小蔬菜。随后放上银鳕鱼。撒上盐、胡椒和肉桂粉。



Ingredients

160 gm Cod fish, 50 gm Grissini , 100 gm Sweet potato, 100 gm Lemongrass, 50 gm Coconut, 50 gm Leek, 80 gm Onion, 100 ml Lobster bisque , 50 ml Cream, 50 gm Butter , 5 gm Salt, 2 gm Pepper, 1 gm Nutmeg powder, 50 gm Baby vegetable, 50 gm Flour, 1 piece Egg, 50 ml Olive oil, 50 ml White wine



Method

1. Coconut lemongrass sauce
Cut the onion in small cubes, cut the lemongrass and leek as well in thin rings, now heat olive oil in a pot and add the onion in to it and sweat it of, then add the lemongrass and a few minutes later the leek now add white wine, lobster bisque and cream and bring it to boil, season with salt and pepper.
Sauté the coconut flakes in a pan without oil till golden brown color and add to the sauce, now strain
2. Purple color mashed potato
Boil the sweet potato in salt water till soft, let them steam out then peel the potato and put it through a strainer, mix with butter, cream and season with salt and pepper
3. Cod Fish
Cut the cod fish in the portion needed, then season with salt and lemon juice, cut the grissini in small rings, now dip only one side of the fish in flour then in egg wash and now press the fish in to you cut grissini
4. To serve
Pan fry the cod fish in a pan with oil first the side with the grissini till golden brown then turn it around and pan sear around 4 min then place it on a tray in the oven by 160 degree, for the mashed potato heat up cream in the pot then add the strained potato in to it and stir till well mixed, add some butter to smoothen, season with salt, pepper and nutmeg powder, boil and sauté some baby vegetable and serve as picture shown



Fried river prawn with dried sea weed

苔菜江白虾



材料

江白虾、苔菜、油



做法

1. 用烤箱或微波炉将苔菜烘干，用滤网将苔菜过滤弄碎，变成苔菜粉。
2. 用高温油将江白虾炸酥。再放入苔菜粉翻炒。



Ingredients

River prawn, Dried sea weeds, Oil



Method

1. Dry sea weeds by microwave or oven. Then filter the dried sea weeds into powder.
2. Deep fried river prawn with high temperature fire till it turns crispy. Then put in seaweed powder.



Shooting Date: March 11th, 2015

Shooting Address: Shangri-La Hotel Ningbo

Chef: Zhou Hui Chinese Executive Chef

拍摄日期: 2015.3.11

拍摄地点: 宁波香格里拉大酒店

厨师: 周辉 中餐行政总厨

Zhejiang Cuisine, as one of the Eight Cuisines of China, gains popularity with its delicacy and unique features. Ningbo Cuisine of Zhejiang, famous throughout the south Yangtze Region, leads one to endless aftertastes with its special flavor. Therefore, Chef Zhou Hui of Shangri-La Hotel Ningbo presented us five courses of savory and tempting dishes. Tasty and simple to make, such elegant food can be prepared by you in a professional manner at home.

浙江菜是我国八大菜系之一，以其佳肴自美，特色独具著称。其中宁波菜在浙菜中独树一帜，享誉江南一带，令人食之回味无穷。为此本期宁波香格里拉周辉先生将带来五道香味扑鼻、清醇诱人的美食，可口又简单上手，让大家在家也能自己烹饪出地道专业的高级美味。



Fried razor clam with dried bamboo shoots

笋蕻菜长街蛏



- **材料**
笋蕻菜、宁海长街蛏、浓鸡汤、蚝油、糖、葱、姜、蒜、干辣椒、夹饼
- **做法**
1. 将笋蕻菜洗净放清水中泡软。用清水将长街蛏煮熟，去壳去筋待用。
2. 将葱切段，姜切片，蒜切片。
3. 油炸笋蕻菜至脆，放入葱段、姜片、蒜片和干辣椒。炒香后加入浓鸡汤、蚝油、糖调味。
4. 大火烧开后加入蛏子，小火焖5分钟，加老抽调色收汁。
5. 搭配夹饼食用。

- **Ingredients**
Dried bamboo shoots, Razor clam, Thick chicken broth, Oyster sauce, Sugar, Spring onion, Ginger, Garlic, Dried chili, Pan cake

- **Method**
1. Clean the dried bamboo shoots and put in the water till it turns soft. Cook razor clam then unshell and clean the dirty part.
2. Cut spring onion into small pieces. Cut ginger and onion into slices.
3. Fried dried bamboo shoots till it crispy. Put in spring onion, ginger, onion and dried chili. Then add thick chicken broth, oyster oil and sugar. Cook with high temperature fire till boiling.
4. Add in razor clam. Stew it 5 minutes with low temperature fire. Add in soy sauce to highlight color and taste.
5. Serve with pancake.



Stewed crab and rice cake with bean paste

蟹骨酱年糕



- **材料**
东海梭子蟹、慈城年糕、豆瓣酱、清鸡汤、洋葱、生姜、葱、酱油、盐、猪油
- **做法**
1. 将蟹洗净切碎，年糕切丁，洋葱切丁，生姜切末，葱切末。
2. 猪油放入锅内，放入姜末、葱末和豆瓣酱翻炒。随后将蟹放入翻炒，香味出来后，加入清鸡汤。
3. 随后放入年糕，待收汁后加入老抽调色。

- **Ingredients**
Crab, Rice cake, Bean paste, Chicken broth, Onion, Ginger, Spring onion, Soy sauce, Salt, Lard oil

- **Method**
1. Clean the crab and cut into small pieces. Cut rice cake into small cube. Cut onion into small cube. Cut ginger and spring onion into small pieces.
2. Put lard oil into pan. Then add in ginger paste, spring onion paste and bean paste. Stir fired till the smell turns good. Put in crab and chicken broth.
3. Then add in rice cake to cook till the sauce getting dry. Put soy sauce to highlight flavor.



Boiled mackerel with pickled bamboo shoot

雪菜川乌



- **材料**
咸菜、象山川乌、生姜、胡椒粉、小葱、春笋、盐
- **做法**
1. 将川乌洗净，生姜切丝，春笋切丝，葱切断。
2. 锅中放水约 1500G 并煮开。放入川乌，用小火烧。随后放入姜丝，等鱼熟至八成，放入雪菜和春笋。加入葱、胡椒、盐等调味。待汤汁烧开即可装盘。

- **Ingredients**
Pickles, Mackerel, Ginger, Pepper, Spring onion, Bamboo shoots, Salt

- **Method**
1. Clean Mackerel. Cut ginger and bamboo shoots into slices. Cut spring onion into small pieces.
2. Put Mackerel and ginger into 1500G boiling water. Use small fire. Then till 80% done, place in sliced bamboo shoots and pickles. Add spring onion, pepper and salt.



Flowring cabbage soup with bamboo shoot and salted squid egg

目鱼蛋天菜心笋片羹

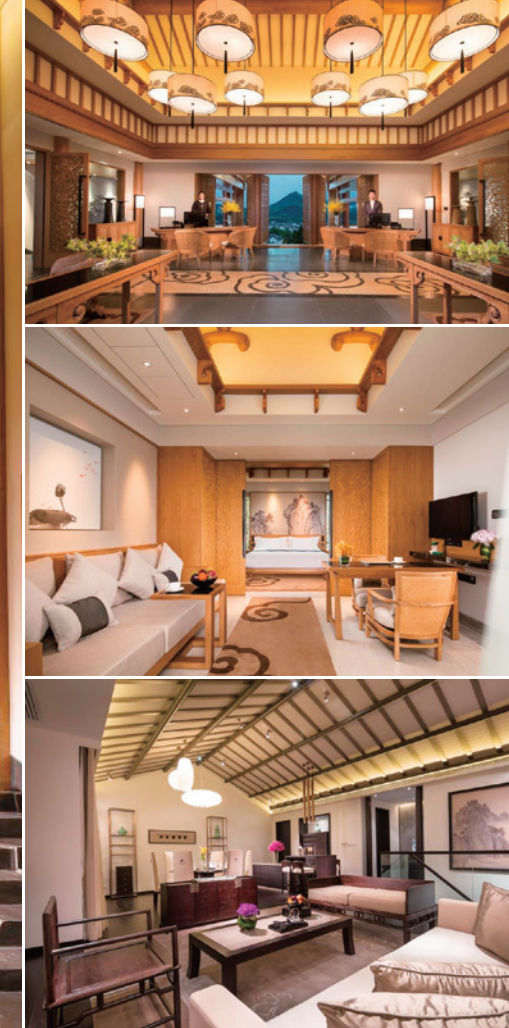


- **材料**
咸目鱼蛋、天菜心、春笋、盐、生粉、清鸡汤

- **做法**
将咸目鱼蛋蒸熟，并一片片分好备用。将天菜心切丝，春笋切片，放入油里翻炒，加入清鸡汤，放入目鱼蛋，加入盐调味。在最后加入生粉勾芡。

- **Ingredients**
Salted squid egg, Flowering cabbage, Bamboo shoot, Salt, Cornstarch, Chicken broth

- **Method**
Steam salted squid eggs and separate them into piece by piece. Cut flowering cabbage into slices. Pan fry sliced flowering cabbage and add in chicken broth. Add in steamed squid eggs and salt. When it is almost finished, add in cornstarch.



Banyan Tree Huangshan Officially Opening 黄山悦榕庄对外开放试营业

Edit: Cindy Photos: by Banyan Tree Huangshan

Primed to open in the Foot of Huangshan is Banyan Tree 10th luxury hotel- Banyan Tree Huangshan.

Located within Anhui Province in Eastern China, Banyan Tree Huangshan is nestled at the foot of the majestic Mount Huangshan. A 90-minute drive from Huangshan City and Huangshan Tunxi International Airport, the picturesque retreat is 10 minutes away from the ancient villages of Xidi and Hongcun Village, treasured UNESCO World Heritages Sites.

Visit Xidi and Hongcun ancient villages, preserves of traditional Chinese villages from the Ming and Qing dynasties and the authentic embodiments of regional culture and architectural style. With opulent facades and interiors, experience the cultural legacy of Hui heritage on full display. Take a leisurely stroll and gaze upon the surrounding mountains as you cross the bridges with meandering waterways underfoot.

Blending nature elements with attractive Hui culture, Dharmali create the resort's beautiful interiors with innovative design. Hui style houses mainly reflect the mountainous features, geomantic omen, and the beautiful terrain, typically ones with skylights, our resort's courtyard in lobby has a quadrate skylight to reduce the beat of sunshine and enjoy ventilation, also drain off water to the skylight which means fortune will not run off outside. Ancient building houses mostly wooden structure, the Column, Fang, Purlins, Rafters and beams are featured into resort's design, bring a classic Hui architecture to connect with contemporary comfort, have interwoven into unpretentious and intimate space. In the spacious guest rooms, decorative arts inspired by traditional patterns perfectly complement the bamboo and vegetation sourced from the valley.

Banyan Tree Huangshan offering an unrivalled space and profound culture experience.

近日，众人翘首以待的黄山悦榕庄宣布对外开放试营业，自此悦榕庄在中国的第十家酒店终于揭开了神秘面纱。

黄山悦榕庄位于中国东部的安徽省内，坐落于巍峨的黄山山麓，距离黄山市和黄山屯溪国际机场约 90 分钟车程。而从这风景如画的度假胜地出发约 10 分钟，便可到达联合国教科文组织授予的世界文化遗产地：西递及宏村；约 30 分钟车程即可到达世界自然和文化遗产－黄山风景区。自然和人文的完美融合，也体现了悦榕庄始终致力于为宾客提供完全放松心灵的“心静轩”。

在古老的西递和宏村村落里，坐落着明朝代遗留下来的传统中国民居。素雅的外观和精致内饰，全方位展示着徽派文化遗产。随心徜徉于村落之间，拾级穿过古朴的小桥，抬头便见连绵的群山，低头可见蜿蜒的流水。

在黄山悦榕庄，其设计无不体现出徽派建筑风格以及中国水墨画的韵味。仿木构的坡顶，粉墙，黛瓦，马头墙，这些徽派建筑特色让悦榕庄与周围景致浑然一体，使建筑更显简约、稳重。酒店各处都有玻璃窗景可供远眺，从而将清山秀水映入室内。宾客可踱步阳台，轻吸清冽的山间空气，抑或倚在躺椅上放空身心，欣赏环抱四周的自然风光。此处静谧的度假村，古朴中又散发着现代的优雅气息。大地色系的内饰色调使人倍感温馨，玉色的点缀和摩登的家私令人赏心悦目，木雕和竹雕刻画着古老的故事，而其他工艺品亦呈现出黄山无处不在的俊秀。

度假村配套设施齐全，除了写意的酒店套房和别墅之外，载誉无数的悦榕 Spa 和悦榕阁精品屋，更是不容错过。秉承悦榕 Spa 崇尚纯粹的手法和技艺，而非借助高科技的仪器，运用天然草药和香料来诠释传统亚式疗法的理念，此次黄山悦榕 Spa 重新演绎了传承世代的美容和健康秘方，为宾客诚意奉上黄山瑰宝护理疗程。先以当地特产－山核桃配制的美体磨砂开始奢宠体验，香气逼人的核桃富含蛋白质，由内而外深层滋养，让肌肤恢复弹性。接着，传统的东方按摩和面部护理舒缓身心，缓解肌肉疲劳。最后，清新的泡浴采用另一著名当地特产－毛峰茶，将让宾客在沁爽茶香里为护理疗程画上完美的句号。



42 / SPA EXTRAVAGANC 尊享SPA

InterContinental Spa
上海瑞金洲际水疗中心

Edit: Cindy Photos: by InterContinental Shanghai Ruijin



InterContinental Spa features 11 treatment rooms offering a wide selection of massages, facials and body treatments incorporating traditional Chinese, Thai and Balinese healing therapies using organic products by Pevonia.

Enjoy your own private spa experience in one of the luxurious space. Release yourself in the dynamic Spa featuring professional service staff, trend-setting services and natural essential oil.

洲际水疗中心拥有 11 间水疗室，集合传统中式，泰式，巴厘岛式的理疗技艺和蓓丽雅 (Pevonia) 有机产品，提供一系列按摩，面膜，身体护理方案，定能让您释放身心压力，恢复精神元气。

水疗中心的环境优雅静谧，极具私密性的空间设计让您在获得舒展与释放的同时，也可以饱览园中的葱郁花园美景，达到身体与思想的平衡境界。感受于身，陶然于心，水疗馆以专业顶级的按摩疗法和轻松愉悦的氛围，为您带来惬意之享。



44 / SPA EXTRAVAGANC 尊享SPA



The Spa at Encore Launches Exclusive
Hommage Men's Treatment
Presenting its Guests with the Ultimate Luxury
Grooming Experience
万利水疗中心独家呈献Hommage男士护理疗程
打造尊贵极致的男士美容体验

Edit: Cindy



The Spa at Encore launches an exclusive treatment designed especially for men. Guests will be able to indulge in a deeply relaxing and rejuvenating treatment with the use of a special selected range of luxury skincare products by Hommage.

'We see an increasing demand among our male guests who are looking for luxury grooming experience tailor made for gentlemen, our collaboration with Hommage comes as a perfect fit as they are renowned expert on men's grooming,' Bridget Phillips, Director of Spa Operations at Wynn Macau said. 'This exclusive treatment revives and regenerates with Vitamin C and Marine Extracts from Bretagne. A botanical cocktail including Olive & Melissa Leave Extracts calm and soothe, leaving the skin revived and refreshed. An intense deep pore cleansing, exfoliation and revitalizing mask renew and balance the skin as signature massage techniques, steamed towels and soothing aromas transport the guest to a state of blissful relaxation.'



万利水疗中心独家呈献专为男士而设的全新护理体验。疗程选用著名男士护理护肤品牌 Himmage 的专贵护肤系列产品，是让宾客感到身心焕然一新的惬意之旅。

永利澳门水疗营运总监范丽诗 (Bridget Phillips) 称：“男性宾客对订制护理体验的需求日益增长，有见及此，我们特意与享负盛名的专业男士护理护肤品牌 Himmage 合作，完美地满足了宾客的需求。这项专贵的护理疗程以维他命 C 和来自法国布列塔尼半岛的海洋萃取物活化肌肤。各种草本成份包括橄榄和蜜蜂花叶精华，能镇静、舒缓肌肤，使其焕发神采。深层毛孔清洁及去除角质，以焕肤面膜平衡及更新肌肤，配合独特的按摩技法、温热的毛巾和舒缓的香氛，让宾客投入愉悦放鬆的境界。”





The Encounter

LEGLE FRANCE (法国丽固) 之「如意宴」华丽入驻北京华尔道夫酒店
相遇，让故事开始



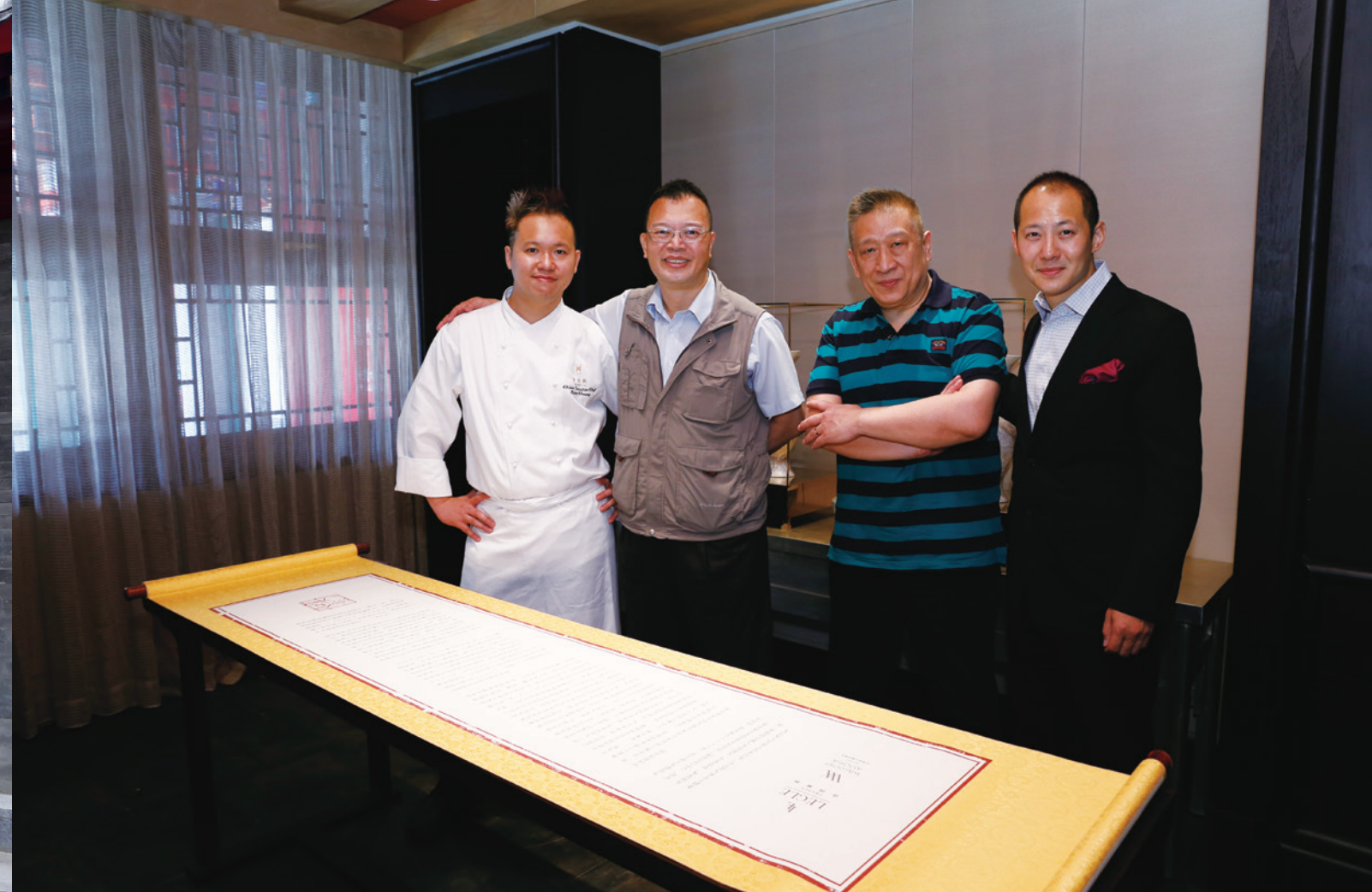
A first encounter is the beginning of fate, the beginning of all good stories.

It started when a part of Chinese culture was destined to meet luxury French porcelain brand - LEGLE FRANCE and hence the RUYI collection designed by acclaimed ceramics designer Peter Ting was born. And then comes food and wine connoisseur, Managing Director of LEGLE FRANCE, Mr. Desmond Chang who couldn't help imagining what kind of food could be paired with amazing tableware and so the RUYI

Gastronomy was created. "The RUYI Gastronomy is no ordinary feast. Through re-interpreting the association of food offered with pairing tableware, a new relationship is evoked to delight the senses. Allow each taste bud to sample the delicacy of each flavor and bring back memories of authentic taste. The RUYI Gastronomy is on a quest to revive this heritage, paying homage to many thousand years of Chinese dining history." Mr. Desmond Chang said.

The essence of Chinese dining cannot be explored in one single RUYI Gastronomy. To explore 5,000 years of dining culture, each RUYI Gastronomy is like the discovery of a new chapter in a history album. Following the footsteps of our ancestors, the RUYI journey began in Hong Kong and Shanghai with new interpretations of Cantonese cuisine, private kitchens and Huaiyang cuisine. And now the footsteps have taken LEGLE FRANCE RUYI Gastronomy to Beijing, the capital of China ready to embark on the next stage of gastronomic exploration of Beijing cuisine together with Waldorf Astoria Beijing...





To search for an innovative and fresh perspective on Beijing cuisine, Mr. Desmond Chang and the Chef of Waldorf Astoria Beijing Zijin Mansion, Chef Menex visited several Chinese food gurus for their opinions, including Taiwan food gourmet Mr. Zhu Zhenfan and Tan cuisine expert Chef Liu Guozhu. Mr. Desmond Chang and Chef Menex armed with this new inspiration began the return journey to prepare for the RUYI Gastronomy presented by LEGLE FRANCE at Waldorf Astoria Beijing, which will start from June, 2015 at Waldorf Astoria Hutong Villa, which is created in the grand Ming Dynasty Royal Hutong (alleyway) Courtyard style with stone-colored walls and ridge roof tiles accentuated by red doors, red pillars and red window frames, providing the perfect sanctuary for guests to escape to, relax, and be pampered..

On this uniquely extravagant evening, all dishes will be presented on LEGLE FRANCE's RUYI collection. Guests will be taken on a journey showcasing Chinese culture and heritage of the past 5,000 years and are invited to embark on a gastronomic exploration of dining's finest where experience of ancient dining rituals of China are rekindled again.



金 风玉露一相逢，便胜却人间无数。相遇是一切缘分的开始，是所有美好诗歌的开篇。

缘起的相遇是中国文化和法国顶级瓷器品牌 LEGLE FRANCE(法国丽固)，「如意」系列餐具在设计师 Peter Ting 手下诞生。接着如意餐具与出身瓷器世家的 LEGLE FRANCE(法国丽固) 执行董事张聪先生相遇，如斯美器让酷爱美食的他经不住想象——什么样的佳肴才可与之相配，顺着这个思路，「如意宴」应运而生。“如意宴是一场宴席，又远远不只是一场宴席。重塑食物与食器间相辅相成的关系，如意宴是通过味觉、视觉、触觉，与食客内心产生共鸣的一次促膝长谈。我们倾绵薄之力打造如意宴，是一次为了传播中华古典饮食价值观，再现中华饮食美学高度的抛砖引玉。” 张聪先生如是解读「如意宴」。

要探索中华美食的精髓，并不是一场如意宴就可以诠释的。追寻上下五千年的美食文化，每场如意宴就好比翻开一页中华美食厚重的历史篇章，循着先人的脚步，迄今为止，如意宴与上海和香港两座城市中的四家高级食肆相遇，上海康乾宴，苏浙总会，香港会议中心，天龙轩，四个版本的如意宴重新演绎了海派私房菜、中西结合新式中餐、粤菜和淮扬菜，每一场都好评如潮。这一次，「如意宴」来到了北京，中国的首都，也是中华美食的重地，与北京华尔道夫酒店一起进行一场全新的探索…

为了寻找创新方法展现京菜的灵魂，张聪先生与北京华尔道夫酒店紫金阁年轻且才华横溢的主厨 Menex 先后寻访了几位美食界大师，包括台湾首席美食家朱振藩先生和谭家菜传人刘国柱大师。当张聪先生和主厨 Menex 完成探寻之旅，回到北京时，心中已有蓝图。自此 LEGLE FRANCE (法国丽固) 之北京如意宴瓜熟蒂落，华丽入驻北京华尔道夫酒店，于 2015 年 6 月起，一场京城的美食大戏，终于就要开场。

盛宴之上，美食都将在 LEGLE FRANCE (法国丽固) 「如意」系列美器上完美呈现。宾客们在体验美味佳肴的同时，亦可透过器皿设计及图案，感受中国五千年文化的累积与沉淀。用精致打造质朴，用文明创造文化，用饮食诠释美学。「如意宴」是一次循着先人脚印的探索，这条路千年来人迹罕至，我们希望它在华尔道夫四合院中再次车水马龙。

如意宴预定热线：010-8520 8916





Pullman Lijiang Resort & Spa 丽江铂尔曼度假酒店

Edit: Cindy Photos by: Pullman Lijiang Resort & Spa

Pullman Lijiang Resort & Spa, an upscale international resort, is located adjacent to Shuhe Old Town with uninterrupted views to Jade Dragon Snow Mountain. It is ten minutes drive from downtown Lijiang and Dayan Ancient Town. This low-rise designer resort inspired by local Naxi ethnic minority architecture and blended with contemporary Chinese interiors is set amidst gardens featuring canals and a central lake. Ideal for escapes filled with culture, history and stunning surroundings, the resort offers easy access to many activities and is a gateway to Shangri-La. Guests are also able to avail themselves of the Pullman Fit & Spa.

Space, style and comfort

- 130 rooms and villas, including.
- Every room type and villa offer sumptuous bedding, separate bath, rain shower, iPod dock, Nespresso coffee machine, complimentary Wi-Fi and cabled internet access and personal yoga mat.

- Every villas offer under floor heating, private courtyard garden ranging from 105 to 260sqm, some with reflection pools and outdoor heated sock tub.

Cuisine, open kitchen and creativity

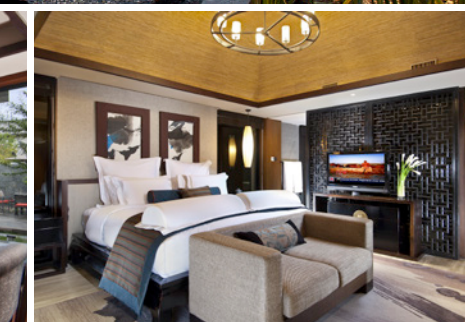
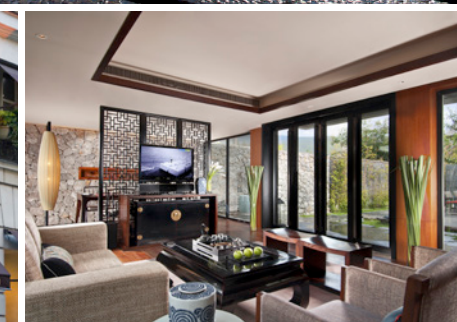
- Xi Western Restaurant (90seats, al fresco lakeside dining 70 seats)

Offering international buffet breakfast and a la carte.

- ZUN Chinese Restaurant (50 seats, 3 private dining rooms).

Local Naxi ethnic minority inspired Chinese cuisine together with a selection of sophisticated regional fare.

- MIST Lobby Lounge (30 seats).
- 1919 Bar (34 seats indoors, 36 seats outdoors).
- TIANLU Library – Coffee, Tea and Culture (22 seats).
- In-room and villa dining available 24 hours, including full in-villa catering and live cooking.



丽江铂尔曼度假酒店是一家顶级的国际度假酒店，紧靠束河古镇，将连绵的玉龙雪山美景尽收眼底，距离丽江市区和有“历史文化名城”美誉的大研古城仅有 10 分钟的车程。酒店设计灵感来自当地纳西族的传统建筑，低层设计的同时融入了现代中式装饰元素，大小花园水流环绕，中心湖更是汇聚了酒店的诗画美景精华。在此隐居遁世，享受文化历史的沉淀和无限美景的同时，还可轻松到达周边的著名景点，更是前往香格里拉地区的理想驿站。宾客可在铂尔曼 Fit & Spa 感受放松精神从而精神焕发。

私人空间、高雅格调、舒适清心

- 130 间客房和别墅。
- 每种房型均提供舒适床具、分离式雨淋式花洒和浴缸、iPod 基座、Nespresso 咖啡机、免费无线宽带、有线宽带和瑜伽垫。
- 每栋别墅均提供私家花园（面积从 105 平米至 260 平米不等），部分设有景观水池和室外温水泡池。

美味佳肴、开放厨房、激情创意

- 西餐厅 – 曦（室内 90 座以及 70 座露天池畔餐饮）提供

国际性自助早餐和零点。

- 尊膳中餐厅（50 座，3 间包房）精选高档中式菜品融入当地纳西族美食。
- 水云大堂酒廊（30 座）。
- 1919 吧（室内 34 座，室外 36 座）。
- 天露图书馆 – 咖啡、茶与文化（22 座）。
- 客房送餐和别墅送餐全天候供应。包括别墅内宴会服务和现场烹饪。



52 / BEST RESTAURANT

最佳餐厅



The Gordon Ramsay Group Partners With Atlantis, The Palm
To Bring Bread Street Kitchen To Dubai
Internationally renowned, award-winning Chef launching New Concept at Atlantis in Fall 2015
棕榈岛亚特兰蒂斯度假酒店携手“地狱厨神”戈登·拉姆齐
迪拜首家Bread Street Kitchen餐厅即将开业
享誉全球的顶级名厨将于今秋为您带来全新美食体验

Edit: Cindy Photos: by Atlantis, The Palm

Atlantis, The Palm has partnered with internationally acclaimed celebrity chef Gordon Ramsay to bring his popular Bread Street Kitchen restaurant to Dubai's leading entertainment resort. Set to open in Fall 2015, Bread Street Kitchen will follow in the steps of its highly successful London counterpart, offering an exciting restaurant and bar space creating an atmosphere-led, high quality dining experience serving a British European menu.

"I am incredibly excited to open Bread Street Kitchen in Atlantis, The Palm," states Gordon Ramsay. The

expertise of the team at Atlantis make them ideal partners and I'll be working closely with them to deliver a dining experience of the highest standards and one that reflects the ethos of its sister restaurant in St Paul's London".

Bread Street Kitchen at Atlantis will be Ramsay's fourth outpost, following locations in London, Hong Kong and Singapore. An informal and accessible eating and drinking destination, Bread Street Kitchen offers modern European food alongside creative and innovative drinks. Open daily and offering an eclectic



environment from day through night, the bar at Bread Street Kitchen with its imaginative mixologists will be an integral part of the space.

"We couldn't be happier to be partnering with Gordon Ramsay on our latest offering," states Serge Zaalof, President and Managing Director, Atlantis, The Palm. "Bread Street Kitchen will be a fantastic new addition, offering a casual, European dining experience to complement our roster of existing outlets. Working with the Gordon Ramsay Group to bring his restaurant to Dubai is only the beginning of an incredible partnership."



近日，迪拜棕榈岛亚特兰蒂斯度假酒店宣布将与享誉全球的“地狱厨神”戈登·拉姆齐先生 (Gordon Ramsay) 合作，于2015年秋季迎来戈登·拉姆齐集团旗下的超人气餐厅——Bread Street Kitchen 餐厅的全新开幕。餐厅将沿用其伦敦店的设计理念，营造摩登轻松的餐厅及酒吧格调，为宾客带来精彩绝伦的经典英式欧陆佳肴和放松的用餐氛围。

戈登·拉姆齐先生表示：“我非常高兴能在棕榈岛亚特兰蒂斯度假酒店里开设 Bread Street Kitchen 餐厅，亚特兰蒂斯的团队非常专业，是理想的合作伙伴。我们双方将共同努力，延续其伦敦姐妹店的成功，让这里的食客能享受到最完美的用餐体验。”

棕榈岛亚特兰蒂斯度假酒店的 Bread Street Kitchen 餐厅是拉姆齐先生继伦敦、香港、新加坡之后新开设的第四家分店。餐厅环境明亮而轻松，每日从白天营业至晚间，食客可在不受拘束的氛围中品尝各类独具匠心的现代欧陆佳肴。值得一提的是，餐厅还特别配备了专业的调酒师，他们将为客人提供各式富有想象力的特色饮品。

棕榈岛亚特兰蒂斯度假酒店总裁兼董事总经理 Serge Zaalof 先生表示：“能与戈登·拉姆齐先生合作，我们感到十分荣幸。Bread Street Kitchen 餐厅的入驻无疑为酒店新添了一道美味，它所带来的休闲欧陆菜式将进一步丰富亚特兰蒂斯的餐饮选择。我们相信这仅仅是一个开端，在未来亚特兰蒂斯将和戈登·拉姆齐进一步深化合作，为宾客们带来更多的惊喜。”

54 / BEST RESTAURANT 最佳餐厅



BABA IKI - a New Playground for Japanese Cuisine BABA IKI – 在热带天堂打造饕餮日料

Edit: Cindy Photos: by Sri panwa



Sri panwa, the luxury pool villa resort and culinary destination on the South Eastern tip of Phuket, has opened its newest gourmet experience – Baba IKI restaurant.

Guests can choose to sit outside on the veranda, with stunning views of the sunset over the ocean, or relax indoors with a full view of the buzzing open-kitchen. Seating approximately 60 people in the main dining area, the teppanyaki and sushi counters are ideal for guests dining alone or couples while the main dining table for a group of friends or family.

Created by the highly trained sushi, teppanyaki and yakitori chef at Sri panwa, this authentic Japanese restaurant features a delicious menu focussed on the freshest ingredients and specialty flavours from Japan.

Sri panwa 斯攀瓦酒店，是地处普吉岛东南角顶端的奢华泳池度假酒店，其全新日本料理 Baba IKI 餐厅于近日开张。在这一片热带天堂，为到访的游客打造顶级的日本料理之味觉体验。

Baba IKI 餐厅设有室外桌椅，这里以壮美的海上日落景色为背景，为客人打造美景配佳肴的奢华体验；客人亦可选择就坐于室内，亲眼目睹大厨们在开放式厨房内炮制美食的每一个细节。Baba IKI 餐厅的主就餐区可容纳约 60 名客人，为亲朋好友的聚餐提供宽敞的空间；而铁板烧和寿司吧台，也为单独就餐的食客、或情侣夫妇提供理想的就餐环境。

Baba IKI 餐厅的厨师团队厨艺精湛并热情洋溢，专注于以最新鲜的食材炮制最可口的美食；而餐厅精心打造的菜单涵盖了寿司、铁板烧和日式串烧等食肆，一定会为食客带去正宗的日本料理享受。



Sheraton Waikiki Sets a New Standard of Excellence in Waikiki

夏威夷威基基喜来登度假酒店 --威基基海滩酒店新标范

Edit: Cindy Photos: by Sheraton Waikiki

After nearly five years and \$188 million reinvested into its product, the Sheraton Waikiki has reaffirmed its place as the leader in its class amongst Hawaii hotels. From the resort's beach level to the top of its 31-floor structure, the 1,636-room resort's guest rooms and suites, redesigned public areas with new landscaping and pools, overhauled convention facilities, new and exhilarating food and beverage outlets, and new back-of-house equipment to enhance service efficiency, have all been reinvigorated the with a theme of "contemporary Hawaiian sophistication."

Guest Rooms and Suites

Sheraton Waikiki's guest rooms and suites offer best-in-class guest comfort and spacious functionality. Guestrooms include high-definition televisions,

handheld showerheads, Hawaiian artwork, Sheraton Suite Sleeper beds, and original custom-designed furnishings including desks, chairs, tables, headboards, bed sets, lamps, mirrors and ottomans and a unique mirrored vanity area that may be opened in ocean front categories to allow viewing of the graceful Pacific Ocean from the bathroom area.

Resort Amenities

The resort's public areas boast two of Waikiki's finest pool experiences and a resort communication center called Link@Sheraton Waikiki. Sheraton Waikiki's family-friendly resort pool at the Helumoa Playground, which was constructed on what was once a grassy, outdoor function area has added a new dimension to a Waikiki hotel property that Starwood Hotels &

Resorts' most luxurious neighbor island properties have long enjoyed – a resort "superpool."

Food and Beverage Outlets

Kai Market: Cuisine sent straight from the farm to the table and inspired by Hawaii's plantation era, Sheraton Waikiki's farm-to-table dining venue features presentation and quality unlike anything else in the Islands. Kai Market will offer breakfast and dinner experiences that will provide guests a taste of Hawaii's different ethnic foods and a look into the culture and traditions of Hawaii's sugar plantations. Kai Market's cuisine was inspired

by the "food fair" of plantation tables and open markets from more than a century ago that brought an influx of ethnic cuisine to the Islands. Time-tested dishes that were inspired by generations of Hawaii's multi-ethnic people and their plantation roots are featured nightly as "Plantation Nights."

Kai Market's cuisine changes nightly and features local favorites made with Hawaii's freshest, locally-grown products masterfully prepared by Executive Chef Darren Demaya. This farm-to-table concept is a Hawaii first, with dishes prepared with products



58 RESORT

度假胜地



from local growers, allowing locals and visitors to experience an authentic taste of the Islands. Kai Market also features three “living walls” of herbs and spices for chefs to pick fresh and include in their preparation of the restaurant’s signature dishes.

RumFire: RumFire has brought a new level of excitement and energy to its already hip and happening venue on Waikiki Beach with over 10,000 feet of pure energy and excitement. To complement the restaurant and bar’s sizzling indoor/outdoor experiences, RumFire boasts the largest selection of vintage rums in Hawaii, creating an experience unlike any other on the planet. Executive Chef Danny Chew skillfully integrates fresh, local ingredients to create a perfect harmony of wondrous flavors for the palate in his exotic creation called “Pacific Rim of Fire” cuisine, also known as “Social Comfort Food.” Set against

the alluring backdrop of Diamond Head, RumFire has earned a reputation as an oceanfront hideaway offering a choice of indoor seating in a hip, vibrant setting, or two outdoor seating areas that features fire pits cooled by Hawaii’s gentle island trade winds.

In addition to offering a wide selection of lunch and dinner menu selections, RumFire offers daily happy hour specials from 4 – 6 p.m. and live, local entertainment by Hawaii’s top musicians.

Edge of Waikiki: Just steps away from the resort’s new Infinity Edge Pool, Edge of Waikiki offers a lively, adult-only atmosphere with “Vint-Edge” cocktails – unique local libations. Overlooking the Pacific Ocean, the Edge was inspired by Waikiki’s glorious heyday of yesteryear, where classic Hollywood celebrities who frequented the area from the 20s through 60s had an impact on the pop culture of those eras. Sheraton Waikiki’s “cocktail engineers” have taken a peek into the past to research a few of the favorite drinks of these stars of the golden era, and blended, mixed, mulched and recreated their favorite signature drinks to be served at the Edge. The entertainment features local headliners singing and strumming the night away under Waikiki’s star-lit skies.

Ingredients: Created as Sheraton Waikiki’s choice for people “on-the-go,” Ingredients offers fresh, nutritious and flavorful menu combinations at the right price. Counter-style service allows guests to choose between made-to-order meals and grab-and-go service. Menu items are made from scratch daily to offer fresh, healthy, balanced meals where the choices are abundant and time is of the essence.

经近 5 年 1.88 亿美元的再投资，夏威夷威基基喜来登酒店已经重新建立了其在夏威夷群岛酒店业中不可撼动的领军地位。从酒店的海滩层到顶端 31 层的建筑主楼，1636 间客房及套房，重新设计、带有全新景观和新建泳池的公共区，大规模整修的会议和会展设施，时尚新颖的餐厅，先进的后勤设备和高效温馨的服务，无一不恢复并彰显其在当代夏威夷酒店业中特有的成熟之感。

客房和套房

威基基喜来登酒店为宾客提供一流的、宽敞舒适的客房和套房。客户设有高清电视、手持淋浴花洒、夏威夷本地艺术品、喜来登甜梦睡床、包括桌椅、床具、镜子、灯具及垫脚软凳等在内的酒店定制家具和一个连通浴室可观赏太平洋优雅海景的梳妆区。

酒店设施

度假村的公共区域拥有两个威基基海滩最好的泳池以及一个名为“链接 @ 威基基喜来登”的微软件电脑免费上网服务中心。曾经是一个户外草坪的威基基喜来登亲子家庭泳池“和鲁莫阿嬉水乐园”，作为整个夏威夷群岛独一无二的“超级大泳池”为酒店赢得了更多人气和赞誉。

餐饮服务

海洋市场 (Kai Market): “农场直达餐桌”的食品本土化理念的灵感起源于夏威夷的种植园时期，威基基喜来登酒店的餐饮用与其他岛屿所不同的菜品呈现和品质完美诠释

了这一理念。酒店招牌餐厅“海洋市场”所供应的早餐和晚餐，不仅为宾客提供各式风味独特的菜肴，也集中展示了夏威夷的糖料种植园文化和传统。“海洋市场”餐厅的菜品灵感来自于 100 多年前就面向市场的出自不同种植园的各种食品市集，这期间夏威夷岛上的各民族以及他们的种植园所带来的丰富特色美食久经考验并得以留传。由酒店行政总厨 Darren Demaya 先生带领的经验丰富的厨师团队每晚都会更换“海洋市场”餐厅的菜肴，突出采用夏威夷最新鲜的本地食材制作的当地特色美食。餐厅还特别设置了三个种植着新鲜药草和香料的“生命墙院”，以供厨师们随时配制各式特色菜品使用。

朗姆火焰酒吧 (RumFire): 位于威基基海滩上的酒店朗姆酒吧完美融合乡村风韵与现代风格，提供手工调制的美酒佳酿和夏威夷特色餐前小吃，还可观赏激动人心的海洋美景。这里是整个夏威夷存有最多朗姆年份酒的酒吧，厨师 Danny Chew 先生采用精挑细选的当地食材，巧妙地将太平洋火线的热情与夏威夷热带凉爽口味完美融合，为宾客呈现非常美味可口，适合与人分享的社交舒心食品。酒吧采用开放式布局或配有落地窗，双层室外露台可观赏引人注目的火山坑和视野开阔的美景。暮色降临后，户外坐椅区域将点燃篝火，伴随着岛上的温柔信风，为您精心营造悠闲舒缓的氛围。除了选择丰富的午餐和晚餐菜单，朗姆火焰酒吧每天下午 4 点至 6 点设有特色“欢乐时光”，并伴有夏威夷最顶级音乐才子的现场演绎。

威基基边缘餐厅 (Edge of Waikiki): 距离酒店全新无边泳池的威基基边缘餐厅为您提供一个轻松慢享美酒美食，特别是本地特色鸡尾酒的优雅氛围。餐厅可观赏日落时分壮丽的海景，在清新的海风吹拂下体验夏威夷风情，尽享休闲宁静。所配制的各种特色鸡尾酒，其灵感也来源于备受上世纪 60 年代众多引领时尚的好莱坞名人追捧饮品，现在经精心改良后重新打造成为边缘餐厅颇受欢迎的招牌饮品。此外，餐厅在晚上会有本地歌手在浪漫星空下现场精彩演奏演绎，不容错过。





Following Divas to Hit the Road at Atlantis, The Palm World's leading resort offering celebrity-like travel experiences

跟着“花儿与少年”，下榻棕榈岛亚特兰蒂斯度假酒店 如明星般体验迪拜度假胜地

Edit: Cindy Photos: by at Atlantis, The Palm



Savoring the luxurious Grand Atlantis Suite, exploring Aquaventure Waterpark and The Lost Chambers, celebrating birthday at YUAN, and finale reviewing on their entire journey at Ossiano..... With China's hottest variety TV show "Divas Hit the Road" aired its finale, Atlantis, The Palm, where a large part of the show's last three episodes were shot, has become the most sought-after resort for Chinese tourists. As the first entertainment resort destination in the region, Atlantis has a variety of options from exquisite guest rooms, fascinating water activities to multi-faceted dinners for guests who long for celebrity-like travel experiences.

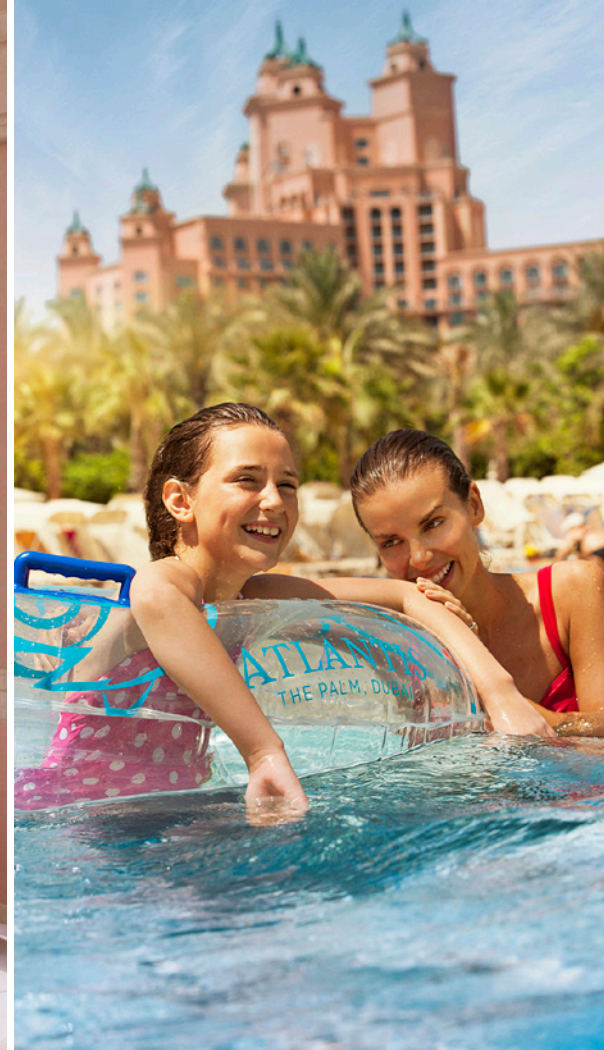
Ultimate Luxurious Accommodation

A Signature Suite stay at the resort is one of the premium experiences on offer in Dubai. The 7 Signature Suites—The Presidential Suites, Underwater Suites, Great Atlantis Suites, and The Royal Atlantis Suites are the jewels in the Atlantis crown. Each suite offers its own distinctive take on luxury and opulence and reflects the grandeur of the resort. With generous living spaces, exquisitely designed interiors, and dedicated butlers, Atlantis Signature Suites are designed for guests who demand the very best.

Wonderland for World-Class Cuisine

The most heart-warming episode happened at YUAN, where the brothers and sisters gathered to celebrate Jing Boran's birthday. Besides the authentic Chinese gourmet food, Jing Boran





also colored his 26th birthday with a crafted B-Day cake prepared by YUAN, which added the joy and surprise for everyone present. At the most popular Chinese restaurant YUAN, guests can find contemporary Chinese cuisine with a traditional twist. The design of YUAN mirrors a Siheyuan, a traditional Chinese house, ensuring an experience that is authentic yet balanced with contemporary touches. In less than two years, YUAN has already become celebrity favourite with the A-Listers such as Kim Kardashian.



热播明星真人秀节目《花儿与少年》第二季已落下帷幕，终点站明星姐弟们登陆迪拜并在棕榈岛亚特兰蒂斯度假酒店内完成了大部分镜头的拍摄——“花少”姐弟们下榻于大亚特兰蒂斯套房、结伴畅游水世界冒险乐园与失落的空间水族馆、相约“元”中餐厅为井柏然庆生，并在酒店标志性的 Ossiano 水下餐厅中对这季旅程进行了颁奖与回顾……旅途中的精彩瞬间与温馨片段令观众们意犹未尽，而镜头下亚特兰蒂斯酒店如梦如幻的水下世界和气度宏伟的奢华套房也再度掀起了游客们的出游热潮。

作为迪拜地标性的建筑物，棕榈岛亚特兰蒂斯度假酒店以其至尊奢华的套房、引人入胜的水上娱乐项目和丰富多彩的美食盛宴为莅临酒店的宾客们打造如同明星一般的迪拜度假之旅。

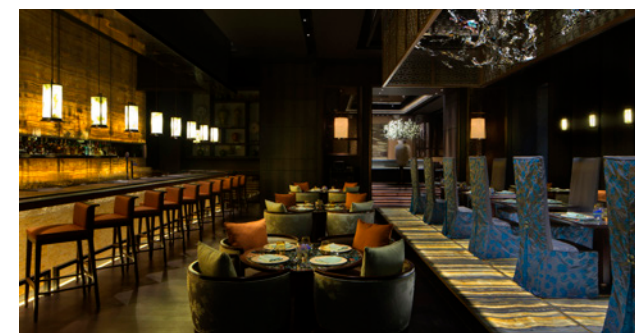
尊享极致奢华

入住棕榈岛亚特兰蒂斯度假酒店的超级豪华套房，是迪拜之旅中必不可少的奢华体验之一。亚特兰蒂斯度假酒店共有 7 间超级豪华套房——总统套房、水下套房、大亚特兰蒂斯套房以及皇家天桥

套房，每一间套房都孕育了独具魅力的奢华，彰显着酒店的富丽堂皇。超级豪华套房拥有着宽敞的起居空间、精心设计的内部装饰和竭诚服务的私人管家，专为追求终极体验的宾客们倾情打造。

纵享世界级的美食之旅

《花儿与少年》第二季中最温馨的一幕当属姐弟们共同为井柏然庆祝其二十六岁生日。在亚特兰蒂斯酒店中最受欢迎的“元”YUAN 中餐厅内，酒店为“井宝”送上了盛载着满满祝福的生日蛋糕。“元”餐厅以传统手法演绎现代中式料理，新兴食材结合传世烹饪技艺，将传统的粤系与川系美食以充满活力和想象力的方式再一次呈现给宾客，为他们带去了无限惊喜。“元”的设计则仿照中国的传统建筑——



四合院，致力于为宾客打造一个原汁原味且富有现代气息的中式体验。尽管开业不到两年，“元”却已然成为众多明星大牌最爱的用餐之地，食客名单上不乏话题女王金·卡戴珊（Kim Kardashian）等国际名流。





Crowne Plaza Shanghai Anting
上海颖奕皇冠假日酒店

Sean Rong 戎猛
Chinese Master Chef 中餐厨师长

Shooting Date: 10 /12 /2014
Theme 主题: Lantern Festival 元宵佳节

Number of the candidate
候选编号: 01



Hong Qiao State Guest Hotel
上海虹桥迎宾馆

Max Shen 沈鼎莹
Chinese Executive Chef 中餐行政总厨

Shooting Date: 22 /12 /2014
Theme 主题: Charm of Chinese Food 中餐的魅力

Number of the candidate
候选编号: 02



JW Marriott Shanghai Tomorrow Square
上海明天广场 JW 万豪酒店

Joan Ruiz Alba
JW Grill Chef 扒房厨师长

Shooting Date: 26 /12 /2014
Theme 主题: Delicacies Themed with Sea and Land 山与海的主题佳肴

Number of the candidate
候选编号: 03



Hilton Changzhou
常州新城希尔顿酒店

Jim Zhang 张复金
Chinese Executive Chef 中餐行政总厨

Shooting Date: 29 /12 /2014
Theme 主题: Delicious Life 鲜味人生

Number of the candidate
候选编号: 04



Shanghai Marriott Hotel Pudong East
上海金桥红枫万豪酒店

Fabio Polidori
Executive Chef 行政总厨

Shooting Date: 15 /01 /2015
Theme 主题: Italian Authentic Taste with Creative Combinations Using Spring Ingredients 春季食材创意搭配传统美味

Number of the candidate
候选编号: 05



Sheraton Residences Pudong Hotel
上海浦东喜来登由酒店

Mauricio Cruz
Director of Culinary

Shooting Date: 15 /01 /2015
Theme 主题: Provide Sufficient Energy on the Basis of Health 营养健康美食

Number of the candidate
候选编号: 06



The Ritz-Carlton Shanghai, Pudong
上海浦东丽思卡尔顿酒店

Daniel Wong 黄英杰
Chinese Executive Chef 中餐行政总厨

Shooting Date: 30 /01 /2015
Theme 主题: Way to Keep Fit 健康养生之道

Number of the candidate
候选编号: 07



Radisson Blu Hotel Shanghai New World
上海新世界丽笙大酒店

Jorg-Peter Nodler
Executive Chef 行政总厨

Shooting Date: 16 /02 /2015
Theme 主题: Sunday Brunch 周日早午餐

Number of the candidate
候选编号: 08



Shanghai Marriott Hotel Pudong East
上海金桥红枫万豪酒店

Lee Chiu Hung 李超雄
Chinese Executive Chef 中餐行政总厨

Shooting Date: 06 /03 /2015
Theme 主题: Spring Nourishment 春季美食

Number of the candidate
候选编号: 09



Shangri-La Hotel, Ningbo
宁波香格里拉大酒店

Tobias Unger
Ex-executive Chef 前行行政总厨

Shooting Date: 10 /03 /2015
Theme 主题: Seafood Feast 海鲜

Number of the candidate
候选编号: 10



Shangri-La Hotel, Ningbo
宁波香格里拉大酒店

Hui Zhou 周辉
Chinese Executive Chef 中餐行政总厨

Shooting Date: 11 /03 /2015
Theme 主题: Ningbo Seafood 宁波小海鲜

Number of the candidate
候选编号: 11



Regal International East Asia Hotel
富豪环球东亚酒店

Luke Brabin 陆克
Executive Chef 西餐行政总厨

Shooting Date: 03 /04 /2015
Theme 主题: Australia Summer Barbecue 澳大利亚夏季烧烤

Number of the candidate
候选编号: 12

2015 Candidates 候选厨师



Park Hyatt Shanghai
上海柏悦酒店

Daniel Leibasle 雷斌
Executive Sous Chef 行政副总厨

Shooting Date: 15 /04 /2015
Theme 主题: White Asparagus-themed Dish
白芦笋主题佳肴

Number of the candidate
候选编号: 13



Grand Kempinski Hotel Shanghai
上海凯宾斯基大酒店

Ivan Negro
Italian Head Chef 意大利厨师长

Shooting Date: 15 /04 /2015
Theme 主题: Garden Summer Brunch
夏日早午餐

Number of the candidate
候选编号: 14



DoubleTree by Hilton Shanghai - Pudong
上海东锦江希尔顿逸林酒店

Billy Li 李剑
Executive Sous Chef 行政副总厨

Shooting Date: 29 /04 /2015
Theme 主题: Brunch(Champagne)香槟早午餐

Number of the candidate
候选编号: 15



Crowne Plaza Shanghai Xiayang Lake
上海夏阳湖皇冠假日酒店

Lorenzo Li 李明乐
Head Chef 总厨

Shooting Date: 04 /05 /2015
Theme 主题: The Secret Ingredient
Combination That You Could Never Expect
意想不到的食材搭配

Number of the candidate
候选编号: 16



Sofitel Shanghai Sheshan Oriental
上海东方佘山索菲特大酒店

Richard Xue 薛士杰
Executive Sous Chef 行政副总厨

Shooting Date: 11 /05 /2015
Theme 主题: Healthy Delicacies in
Bright Summer
缤纷绚夏 健康饮食之“菲”尝美味

Number of the candidate
候选编号: 17



Andaz Xintiandi, Shanghai
上海新天地安达仕酒店

Johnny Xiang 向全全
Chinese Chef 中餐厨师长

Shooting Date: 21 /05 /2015
Theme 主题: Food with Sweet Childhood memory
记忆中的味道

Number of the candidate
候选编号: 18



Shanghai Marriott Hotel City Centre
上海雅居乐万豪酒店

Eddy Wu 胡衡祺
Chinese Executive Chef 中餐厅厨师长

Shooting Date: 29 /05 /2015
Theme 主题: Choice for Family Feast in
节日家宴

Number of the candidate
候选编号: 19



InterContinental Shanghai Pudong
上海锦江汤臣洲际大酒店

Guan Zhong Ruan 阮观忠
Head Chef Chinese Kitchen 广东厨房总厨

Shooting Date: 08 /06 /2015
Theme 主题: Leisure and Convenient Kitchen
懒人厨房

Number of the candidate
候选编号: 20



Radisson Blu Hotel Shanghai Hong Quan
上海宏泉丽笙酒店

Cameron Lawless
Director of Food & Beverage 餐饮总监

Shooting Date: 16 /06 /2015
Theme 主题: Summer Seafood Sensations
夏季海鲜美食

Number of the candidate
候选编号: 21



Randy Lee Svendsen, from The United States of America, lives and works in Beijing as Grand Director of 1421 Wines, the world's first Chinese wine traceable to international standards for food safety and quality. He works in the spirit of Admiral Zheng He and the Ming Dynasty for a better world for wine in China. Please contact him at randy@1421wines.com. A long-term devotee of "Fine Dining and Wine", the Bon Vivant studies Chinese History and Culture and has developed a refined taste in appreciating and collecting art. Prompted by his passion toward the nectar and ambrosia, Randy performs reviews of hotel restaurants and resorts, returning prompt and insightful responses based on his personal experience and first hand information. Here, we would like to share with you Randy's latest experiences.

来自美国的Randy Lee Svendsen先生，现在生活工作在北京，目前他担任1421Wines的执行总监，1421Wines是中国第一家可追溯的，并以打造国际食品安全和质量水准为目的的葡萄酒供应商，Randy延续着明朝郑和的精神再次为中国带去世界的美食文化。了解更多请联系randy@1421wines.com。长久以来，Randy不仅致力于寻找美食、享受美酒，他在艺术品鉴赏和收藏方面也有不俗的品味，同时他还热衷于学习中国语言及文化。正是出于这种对珍馐美味的热爱，他一家一家地尝试《大酒店会员 消费手册》中列出的特约酒店的餐厅、酒吧及各类休闲场所，当然其中也有他自己的特别推荐，将中肯的意见及时反馈给《大酒店》。现在，我们将与您一起分享Randy Lee Svendsen先生的体验和感受。

Dear Cherry,

Vintage style is back on weekends! I was absolutely delighted to be invited by Ksenia Novikova, Director of Restaurants, to the "PUTTIN' ON THE RITZ-CARLTON BRUNCH" Launch Party at Aroma restaurant in The Ritz-Carlton Beijing. I was truly excited about attending this first day of what promises to be a very interesting weekend brunch for months and years to come. Based on the famous old jazz tune "PUTTIN ON THE RITZ", leave it to the imaginative minds at The Ritz-Carlton, Beijing, to create this fantastic idea, to bring us back to the "Roaring '20s" in rich style that entices the senses of sight, sound, smell, taste, and touch while enveloping us in the luxurious nostalgia of an era past. Upon my arrival, dressed in Chinese Tang Zhuang from 1920s Shanghai, I was delighted to see a beautiful handmade Morgan automobile parked in front of the hotel with its top down in perfect weather. This really set the tone for me and as soon as I walked into the lobby I saw several models dressed elegantly in period attire. At the entrance to Aroma Restaurant, I was greeted by Lisa Wang, Assistant Manager of Public Relations and Ava Lin, Director of Marketing Communications, who introduced me to the new General Manager, Tarik Temucin. Lisa arranged a table for me with Richard

Saul, the new Managing Director of The Ritz-Carlton and neighboring J.W. Marriott hotels. While waiting to attend the opening ceremony on the terrace, I had a nice conversation with Kevin Thomson, Executive Chef, about the new concept weekend brunch in general, and specifically, the aspects I found most intriguing since I studied for many years the famous American authors who were actively writing during this exciting era following WWI. It was a beautiful sunny day and several of us had our photo taken standing around the beautiful Morgan automobile and then we listened to brief introductions by The Ritz-Carlton management team during the opening ceremony, complete with Champagne. Following this display of good cheer everyone went inside to enjoy the sumptuous buffet covering the 4 corners of the world, including American traditional dishes and the biggest hamburger I have ever seen, over 2 feet wide and 1 foot tall! Also served were classic cocktails, fine wines, and more Champagne. As the models walked around building the visual "Roaring '20s" impression, everything was accompanied by sensuous music and the voice of a beautiful singer crooning the old jazz standards. I started with steamed lobster and sushi from the seafood section and worked my way around the room to try other enticing cuisines, and I enjoyed talking with the new management team who made





all this happen. I had a great time and I was so happy this new brunch was created that I decided to come back the next weekend to do a full restaurant review of “PUTTIN’ ON THE RITZ-CARLTON BRUNCH”. It was an incredibly delightful multi-sensory experience.

I have dined at The Ritz-Carlton, Beijing many times since the hotel opened and I am very impressed with their new concept Weekend Brunch. I arrived promptly at 11:30 and was greeted by Ksenia, who helped me find a good table for writing and taking food photos. I asked her for 2 Double Gin Marys to get things started while I set up for writing. She arrived in a few minutes with both of them in chilled

tall glasses, nice and cold on this hot but beautiful day. They were refreshing and nicely spiced, a perfect way to start my brunch and I enjoyed them while planning my attack on the sumptuous buffet that encircled the dining area. The music wafting through the room was from the jazz and swing eras, thus helping to set the tone with lots of classics from Ella Fitzgerald, Louis Armstrong and Nat King Cole. From a press release on the hotel’s website, “While you are still struggling to come to terms with the same old brunch menus, Aroma has already moved on. Weekend is all about unique lifestyle of originality, imagination, and always remembering to have fun! The weekends are a much-treasured time and it is also

with this state of mind that we conceptualized our new Aroma weekend champagne brunch. Enjoy the feast with tasty recipes from Executive Chef Kevin and his culinary team, featuring a wide selection of special wok-fry dishes and very special products such as imported Boston Lobster, Norwegian Salmon, French Foie Gras, Australian Beef Steak, and more new delicacies. The ambience, service, and offerings are imaginative, fun, and evocative of the Prohibition Era in the ‘20s and ‘30s. From authentic service touches like Champagne served in authentic saucer glasses to Long Island Iced Tea served from teapots to classic Prohibition Era indulgences like ice cream floats, “Mac N’ Cheese”, shrimp cocktails, and lobster rolls from another time. The entertainment line-up strongly features jazz & swing and fun activities like a retro photo booth and ‘Best Flapper and Depper’ dressed contest. Remember your retro look brunch-worthy outfit needs to be even more delicious! A place to see and be seen, be there or be square! Every weekend, 11:30 am - 3:00 pm.”

Amy Chen, Captain of Aroma Restaurant, and Hannah Sun, Trainee, brought a bottle of Champagne to my

table and poured a glass for me. I told them to keep them coming and went to the Seafood Station to get a whole steamed Boston Lobster, chilled on crushed ice. The meat was ivory white in color, tender and tasty, and a great way to share my first glass of Champagne. While I was waiting for 6 oysters flown in fresh from New Zealand to be shucked, I took a Cosmopolitan cocktail off the tray that Amy was offering to every table, and then Queena Zhang, Hostess, brought a Mini-Manhattan garnished with a bright red Maraschino Cherry. These were fun little cocktails to enjoy between courses. Chef Heidi Guo brought my oysters served on the half shell with 3 wedges of lime. The oysters were super fresh and succulent and I only squeezed fresh lime juice over them so as not to disturb their delicate flavors. Mindy





Randy's
Mail Box 兰迪邮箱



Yang, Supervisor of Aroma Restaurant, asked me how I felt about the brunch so far. I thanked her for all the fun cocktail surprises and the quality of the seafood, but I assured her that I would stay all day to try as many delicious dishes as I could and I told her that I was really very happy. Mindy asked me if I wanted another Gin Mary, and of course I accepted her offer and it was good! My next round came from the Sushi & Sashimi Station. I mixed some soy sauce and wasabi for dipping and took a good amount of pickled ginger for a garnish. The selection available was quite extensive and I took one of each of them until my plate was full, leaving many other options for another day. I dipped each piece in the spicy wasabi sauce and placed some pickled ginger on top, managing to finish everything on my plate because I liked all of it. Martin Liu, Assistant Manager, brought a tray of Lobster Mini-burgers to my table and I took one. It was a black roll with white sesame seeds on top, filled with chunks of lobster and lettuce in a tasty sauce. It was a nice little treat that I have never had before, a great mid-brunch snack to finish off my seafood extravaganza. Although there were many

more offerings in the Seafood Station, it was time to move on. Queena surprised me with a tray of Long Island Ice Tea cocktails served from a teapot, poured into green ceramic teacups. I took one off the tray and it was cool and refreshing, but it was anything but tea, packing quite a punch from its mix of alcohols. My next stop was the Roasted Meats Station, where I requested carved samples of Suckling Pig, Roast Pork, Roast Chicken, and Beijing Roast Duck, and I took some of the thick dark Hoisin sauce that I so enjoy whenever I have Beijing Roast Duck. The chicken was tender and delicately flavored with the skin a little crispy. The chicken was perfect with the bubbly Champagne, which Amy kept coming in regular intervals resulting in never an empty glass. The duck was a step up the flavor scale especially when dipped into the deliciously rich sauce, the way I like it. The roast pork was different than I expected, with a sweet honey like glaze, and it was sliced thinly so I could enjoy many bites, very nice! My next stop was at the biggest hamburger I have ever seen, at least 2 feet across and 1 foot tall, stuffed with all the trimmings on a sesame seed bun. I was wondering if I should ask



for a slice of the big burger, like a piece of cake, but instead, I asked for 3 of the many Mini-burgers sitting on top of the big burger, which was much more manageable and I took these back to my table. Just then one of the waiters came to me with a tower of forks, each with a small potato stuffed with caviar. I took a fork off the tower and ate the caviar stuffed potato, which was interesting and quite different, and I finished it with a sip of Champagne and proceeded to my Mini-burgers, which were in the typical "Slider" style with tender ground beef trimmed with lettuce, tomato, onion, and pickle. Having finished those, I was not thinking they were "mini" because I was already full, too full to try any more of the main dishes so I went to the Dessert Station and selected 8 small treats across the taste spectrum from puff pastry, to crème brûlée, to tiramisu, to chocolate cake and some flavors in between. My compliments to the Pastry Chefs for a nice variety of sweet treats, but at this point I could not consume another ounce of the great food and beverages still available to all of us happy diners. I was done, but very happy!

This was a really great brunch experience for me. I have to thank everyone at The Ritz-Carlton, Beijing, who is involved in the "PUTTIN' ON THE RITZ-CARLTON BRUNCH". It is exciting, it is different, the food and service is great, but most of all it is fun! This is what life is all about, and especially on the weekends. I know I will be "PUTTIN' ON THE RITZ-CARLTON" often!

CHEERS!

My Best as Always,

Randy





Check Point 搜索主题: Weekend Buffet Dinner in Summer 周末晚自助, 享豪华一“夏”
Target Hotel 锁定方位: Grand Mercure Shanghai Hongqiao 上海虹桥雅高美爵酒店

If you like crayfish, it will be such a good opportunity for diners to taste crayfish prepared with our special recipes. The live cooking station offers you different kinds of pasta and pizza, vegetable laksa and grilled meat such as lamb chop, meat skewer and mackerel in different flavors. In addition, plenty cold dishes from cheese platter to Japanese sushi and sashimi, or Cantonese style dim sum should not be missed. Fresh fruit and vegetable juices, ice cream, fruit ice will give you a perfect ending.

夏天, “小龙虾”再度袭来, 品上一只只“红彤彤”的麻辣小龙虾, 可谓夏日一爽! 精选优质肥美小龙虾, 配以主厨秘制四川调料, 让人垂涎欲滴。主厨现场烹饪也再度升级, 吃货们可以品尝到意大利风味的多种意面、秘制披萨、马来时蔬叻沙以及各种现场海鲜小炒。肉类烤肉等东南亚美食; 新鲜日式刺身、寿司及冷肉类拼盘, 还有清爽可口又开胃的中西冷菜。不同口味的鲜榨蔬果汁、进口冰淇淋、现场炒冰, 让您在炎炎夏日也有好胃口。

Date: RMB 258* per person 日期: 每位人民币258元*	Price: From Friday to Sunday 价格: 周五至周日	Reservation (预订): (021)5153 3300*3708
---	---	--



Check Point 搜索主题: Celebrate BBQ and beer carnival 烧烤啤酒嘉年华
Target Hotel 锁定方位: Shanghai Marriott Hotel Pudong East 上海金桥红枫万豪酒店

We bring you free flow of draft beer and a large scale of scrumptious delicacies like succulent oysters and seafood, various vegetables, tempting chicken wings, beef cube roll, lamb, pork rib and sausages of multiple style. Look no further than Pudong City Bistro Restaurant to enjoy a cooling hot summer with family and friends.

饱满肥嫩的生蚝、鲜美绝伦的各式海鲜、色彩缤纷的蔬菜、诱人的鸡翅、喷香的烤肉和香肠……再刷上酱料, 美妙的滋味仿佛置身欢乐的海洋。再配上一打生啤, 约上三五好友把酒言欢, 实乃夏日里的畅快享受!

Date: From 1 st July to 31 st August, 2015 日期: 2015年7月1日至8月31日	Price: RMB268 net per person 价格: 人民币268/人净价	Reservation (预订): (021) 6036 8855
---	--	--------------------------------------



Check Point 搜索主题: Regal Moon Cakes 缤纷月饼礼赏
Target Hotel 锁定方位: Regal International East Asia Hotel 富豪环球东亚酒店

This year, Fragrance Chinese Restaurant presents you three refined moon cakes with various choices to rejoice the Mid-Autumn Festival with your family and friends.

中秋月圆, 富豪环球东亚酒店百花园中餐厅为您奉上三款典雅月饼礼盒, 颗颗甄选, 寓意阖家美满!

Date: From 27 th July until 27 th September, 2015 日期: 2015年7月27日起至9月27日	Base price: RMB 218 net per box 价格: 每盒净价218元起	Reservation (预订): (021) 6415 5588 * 2010
--	--	---



Check Point 搜索主题: Lobster Set Menu 龙虾套餐
Target Hotel 锁定方位: Novotel Atlantis Shanghai 上海海神诺富特大酒店

Are you looking for a value added lunch or tasty dinner? Golden Shark presents four selections of baby lobster set menu for lunch and dinner, including traditional dishes Shanghai style and fresh fruits. A selection of business set menus are also available on daily basis. Just try it!

您是否还在四处寻觅超值可口的午间或晚间套餐? 中餐厅大厨根据食客的不同喜好特别推出4款龙虾套餐。每天, 餐厅还提供多款物超所值的商务套餐任您挑选, 是商务宴请、亲朋小聚的绝佳选择。

Date: Lunch: 11:30 a.m.-2:00 p.m. Dinner: 5:30 p.m.-9:30 p.m. 日期: 午餐: 上午11:30至下午2:00 晚餐: 下午5:30至晚上9:30	Price: According to the menu 价格: 参考菜单	Reservation (预订): (021) 5036 7988
---	--	--------------------------------------

Check Point 搜索主题: Lisbon Light Lunch Menu 里斯本清淡午餐
Target Hotel 锁定方位: Legendale Hotel Beijing 北京励骏酒店

For guests who enjoy Portuguese cuisine, Our Portuguese resident Chef Paulo has prepared carefully this business menu for your exquisite taste, keeping the original flavor and adding yet some dishes of his own creation that certainly will be your favorites dishes as well.

以超值价格, 尊享葡国美肴! 贾梅士葡餐厅来自于葡萄牙里斯本的主厨Mr. Paulo精心挑选新鲜海鲜和果蔬, 隆重推出清淡商务套餐, 菜单所有出品均采用新鲜优质食材精心搭配而成, 邀请您品尝原汁原味的葡国美食, “吃”出精彩的健康生活!

Date: From Tuesday to Sunday 日期: 周二至周日	Price: According to the menu 价格: 参考菜单	Reservation (预订): (010)85113388*8920
---	--	---



Check Point 搜索主题: Waxberry Afternoon tea 杨梅下午茶
Target Hotel 锁定方位: InterContinental One Thousand Island Lake Resort 千岛湖洲际度假酒店

InterContinental One Thousand Island Lake Resort is located at Xianshan Peninsula, abundant flora and fruits, waxberry matured in summer and mandarin matured in autumn. As the time of waxberry mature, waxberry after master of cuisine cooked become various elaborate dessert.

夏有杨梅, 秋采橘。千岛湖洲际度假酒店独占菱山半岛, 花果飘香的菱山半岛正值杨梅成熟季节。从翠绿枝头上新鲜采摘的杨梅, 经过美食高手们施展艺术的魔法, 摇身一变成为杨梅制成的各色美食。

Date: From now on until July 30 th , 2015 日期: 截至7月30日	Price: RMB 128+/-/set 价格: RMB128元+/-/套	Reservation (预订): (0571) 8881 8888
---	---	---------------------------------------



Check Point 搜索主题: Outdoor Garden Buffet Dinner 露天花园自助晚餐
Target Hotel 锁定方位: Banyan Tree Tianjin Riverside 天津海河悦榕庄

This summer, laid-back and enjoy the mouthwatering food with a landscaped garden view at weekends. Wide range of fresh seafood, well flavored BBQ and tasty buffet selections. Your secret garden is exclusively at Banyan Tree Tianjin Riverside.

这个夏天, 海河餐厅全新打造美食与休闲的至尊享受。绿荫环绕, 绿草清香, 品味肉香四溢的烧烤, 海鲜以及经典自助美味, 在都市后花园中乘凉、观景, 享受美食, 尽享远离喧嚣的周末时光。

Date: 6:00pm -10:00pm, Friday and Saturday 日期: 周五、周六, 晚6:00至10:00	Price: RMB268 net per person 每价格: 位净价人民币268元	Reservation (预订): (022)5861 9999 8230
--	---	--



Check Point 搜索主题: Delicious Set Lunch 美味午餐
Target Hotel 锁定方位: Holiday Inn Tianjin Aqua City 天津水游城假日酒店

Experience a quick and value for money set lunch at Holiday Inn Tianjin Aqua City. Choose from dumpling or noodle, perfect if you have only a short lunch break.

在水游城假日酒店体验我们的经济套餐。水饺、面条随意搭配, 体验便捷的午餐时间。

Date: from 11:00am to 2:00pm 日期: 中午11:00至下午2:00	Price: From RMB25/set 日期: 25元/套起	Reservation (预订): (022)58776666*3718
--	-------------------------------------	---



76 / NEW 崭新任命 Appointments



Accor Hotels
雅高集团

Mr. Gaurav Bhushan
Chief Development Officer

Gaurav Bhushan 先生
首席发展官



Gloria Hotels & Resorts
凯莱酒店集团

Mr. Thomas Jouan
Director of Branding

Thomas Jouan 先生
品牌总监



Hyatt on the Bund
上海外滩茂悦大酒店

Mr. Edouard Demptos
Hotel Manager

唐艾得 先生
酒店经理



Hyatt on the Bund
上海外滩茂悦大酒店

Ms. Andrea Wiedemann
Director of Sales & Marketing

安卓雅 女士
市场销售总监



Gloria Hotels & Resorts
凯莱酒店集团

Mr. Felix Zhang Yue
Director of Sales & Marketing

张玥 先生
市场销售总监



InterContinental Shanghai Expo
上海世博洲际酒店

Mr. David Travers
General Manager

蔡文思 先生
总经理



The Westin Fuzhou Minjiang
福州万达威斯汀酒店

Ms. Melissa Yang
Director of Sales & Marketing

阳玲 女士
市场销售总监



Sofitel Wanda Ningbo
宁波万达索菲特大饭店

Mr. Kelvin Xia
Director of Sales & Marketing

夏军 先生
市场销售总监



The Pullman Oceanview
Sanya Bay Resort & Spa
三亚湾海居铂尔曼度假酒店

Mr. Richard G. Rennie
General Manager

李察兰尼 先生
总经理



Wanda Vista Dongguan
东莞万达文华酒店

Mr. Marcel Hinderer
General Manager

马塞尔·辛德勒 先生
总经理



Hyatt Regency Suzhou
苏州凯悦酒店

Ms. Peggy Ma
Director of Sales & Marketing

马倩蓓 女士
市场销售总监



Grand Kempinski Hotel
Shanghai
上海凯宾斯基大酒店

Ms. Kelly Chen
Director of People Service

陈月娥 女士
人才服务总监



Holiday Inn Shanghai
Songjiang
上海松江假日酒店

Ms. Lin Huang
General Manager

黄琳 女士
总经理



Renaissance Shanghai
Yangtze Hotel
上海扬子江万丽大酒店

Ms. Lucy Xu
Resident Manager

徐露霞 女士
驻店经理



The Astor Hotel, a Luxury
Collection Hotel, Tianjin
天津利顺德大饭店豪华
精选酒店

Mr. Michael Sun
Director of Food & Beverage

孙鹏 先生
餐饮总监



Hilton Shenzhen Shekou
Nanhai
深圳蛇口希尔顿南海酒店

Ms. Tanner Liu
Executive Chef

刘敏青 女士
行政总厨

78 / EVENTS

精彩活动

IHG Zhejiang 洲际酒店集团浙江区

IHG Zhejiang cluster is organizing the 5th Show We Care Walkathon in Crowne Plaza Hangzhou Xanadu Resort, supported by Project Hope. 200 walkers walked 16km around the Xiang Lake and raised RMB245000 for school dropouts, Project Hope School establishment and education facility improvement in poor remote regions.

洲际酒店集团浙江区11家酒店携手希望工程举办的第五届慈善关爱步行马拉松在杭州世外桃源皇冠假日酒店完美落幕，有200多位员工绕湖景区徒步16公里。通过200位志愿者的步行活动，呼吁社会关注贫困地区的失学儿童，并积极倡导体育精神。本次马拉松共筹集善款245000元，全部捐赠于希望工程，资助贫困地区失学儿童、建设希望小学和改善农村办学条件。本次活动获得中国金钥匙杭州地区以及美夏国际贸易（上海）有限公司的大力支持。



Gloria Hotels & Resorts 凯莱酒店集团

Gloria Hotels & Resorts was proud to participate in the "Huiling 12th National Charity Walkathon, Beijing". This year more than 300 persons gathered at Shichahai to support Huiling. This solidarity morning included several activities such as art performances, handmade crafts sale, group warm up and of course the main event - The Huiling Run!

近日，由慧灵智障人士服务机构举办的——“大福快跑”2015慧灵第12届全国慈善慢跑北京站活动，于什刹海圆满落幕。凯莱酒店集团积极参与了此次慢跑活动，通过实际行动向社会宣传慧灵机构的公益事业并向为该机构扶助的人士奉献爱心。活动当日，包括凯莱酒店集团10余名工作人员在内的社会各界爱心人士300余人参与了慢跑活动，通过沿途邀请签名、介绍活动意义等形式进行宣传。活动中还穿插了由受助人士亲自表演的文艺节目，此外由受助人士亲手手工制作的工艺品也在现场进行了慈善义卖。



Jing An Shangri-La, West Shanghai 上海静安香格里拉大酒店

Jing An Shangri-La, West Shanghai hosted its first vertical fun run – Climb for Hope. About 300 runners participated, started at the tower's lobby in the Jing An Kerry Centre piazza and ascended 60 floors to the top floor to reach the finish line.

上海静安香格里拉大酒店将举办首届“越向未来”垂直健康跑公益活动。大约300名选手将从静安嘉里中心中庭广场起点出发，一路向上，经过60层的攀爬，最后到达位于顶楼的终点线。



Crowne Plaza Shanghai Anting 上海颖奕皇冠假日酒店

Crowne Plaza Shanghai Anting starts the "2015 Baby Dairy Course" recently. The first course is Color Strokes Painting. More than 10 children painted the Chinese dress and tie on the creative leather handbags with beautiful colors. They expressed how grateful to their parents. All the families enjoyed Lego afternoon tea and spend a happy weekend.

近日，上海颖奕皇冠假日酒店启动“2015宝贝成长计划”亲子教学课程。首课开设彩笔画教学，10多个孩子用画笔为创意牛皮手袋上的旗袍和领带涂上了心爱的颜色，表达出对父母的感激之情。绘画活动结束后，孩子们跟家长一起享受着惬意的乐高亲子下午茶，全家其乐融融地度过了一个愉快的周末。



Shanghai Marriott Hotel Luwan 上海绿地万豪酒店

Well known pop singer Jane Zhang was warmly welcomed upon arrival at Shanghai Marriott Luwan by Mr. Uwe Guemmer, General Manager, Mr. Thomas Shen, Deputy General Manager and its management team.

中国流行女歌手张靓颖抵达上海，并在酒店和谐厅举办演唱会媒体发布会。酒店总经理顾默先生、副总经理沈骏先生及酒店管理层人员亲自接待，并致以最热烈的欢迎。



Renaissance Shanghai Zhongshan Park Hotel 上海龙之梦万丽酒店

Renaissance Shanghai Zhongshan Park Hotel kicked off a "Global Day of Discovery" themed "ROCKIN Zhongshan Park" and encouraged guests to get out and discover something new and exclusive at the hotel 10th floor Terrace. Experienced Italian Executive Chef Mattia Salussoglia provided traditional delicacies and great handcrafted cocktails, with sexy live band rocked the night high. Guests fully participated and enjoyed the amazing night.

上海龙之梦万丽酒店在10楼露台开启了主题为“摇滚@中山公园”的“全球发现日”活动，此活动旨在鼓励当今时尚生活型客人探索酒店及目的地所隐藏的瑰宝。酒店意大利行政总厨Mattia Salussoglia为客人奉上了地道的珍馐美饌及特调鸡尾酒，伴随现场乐队激情献唱，更有探索互动环节high翻全场。



DoubleTree by Hilton Chongqing North 重庆江北希尔顿逸林酒店

DoubleTree by Hilton Chongqing North launched cookie sales blitz and light run campaign to celebrate Cookie Care Day. Hotel sales team delivered hundreds of cookies to corporate guests as appreciation; hotel volunteers distributed cookies to people and launched light run in Guanyinqiao Pedestrian Street.

重庆江北希尔顿逸林酒店通过销售拜访及荧光夜跑等丰富的活动欢庆希尔顿逸林曲奇日。酒店销售部同仁满载数百份香浓的巧克力曲奇，分享给公司客户，感谢他们一直以来的支持。酒店志愿者带着香浓的曲奇走上街头，向市民介绍曲奇日及派发曲奇，同时发起 #逸曲关爱 荧光夜跑# 活动，邀请行人及粉丝加入环观音桥步行街的荧光夜跑活动。



Sheraton Xian Hotel 西安喜来登大酒店

Mr. David Saganelidze, the Georgian Vice-President of PABSEC and His Delegation stayed at Sheraton Xian Hotel. General Manager of Xian CITIC Silk Road Hotel Company Ltd., Ms. Ren Dong Mei warmly welcomed them upon their arrival.

格鲁吉亚议会多数派领袖会格中友好小组主席大卫·萨加涅利泽先生（右一）及其代表团等一行下榻西安喜来登大酒店。西安喜来登大酒店董事会总经理任冬美女士（左一）在酒店大堂热情问候并迎接。



Kempinski Hotel Xiamen 厦门源昌凯宾斯基大酒店

Famous Taiwanese Singer Mr Jeff Chang stayed at Kempinski Hotel Xiamen and was warmly welcomed by General Manager, Mr. Nick Eeles. This time Mr Jeff Chang was on his "2015 World Tour Concert" Xiamen station. As the designated hotel, the team of Kempinski Hotel Xiamen successfully completed the reception and received highly recognition from the Organizer, Mr Jeff Chang and his team. (The picture shows Director of Events Tina Zhang, Director of Public Relations Jenny Pu greeting Jeff Chang)

著名情歌王子张信哲抵达厦门，并入住厦门源昌凯宾斯基大酒店，受到酒店总经理严礼科及管理层的热烈欢迎。作为本次张信哲2015【还爱光年】世界巡回演唱会厦门站的指定下榻酒店，厦门源昌凯宾斯基大酒店顺利完成了接待工作，并得到了演唱会主办方及张信哲一行团队的一致认可。（图为酒店宴会销售总监张娜小姐、公关总监卜志芳女士与张信哲的合影）



The St. Regis Shenzhen 深圳瑞吉酒店

The St. Regis Shenzhen is pleased to share that, Mr. Pasqualino Barbasso, the celebrated pizza acrobatic master is invited to show off his amazing acrobatics at Social All Day Dining and Elba Italian Restaurant, allowing the guests to enjoy a privileged fun with families and friends at this moment when the summer holiday is in the corner.

深圳瑞吉酒店将邀请到闻名世界的意大利pizza表演艺术家Pasqualino Barbasso先生在95楼秀餐厅及99楼埃尔巴意大利餐厅呈现让人叹为观止的花样pizza表演。在暑期即将到来的时候让宾客们可以携亲朋好友，尤其是小朋友们在享用美食时获得额外的乐趣和难得的体验。



《大酒店》读者幸运抽奖调查问卷

<Grand Hotels> Lucky Draw Questionnaire

1. 您的性别 / Sex
男 / Male ☐ 女 / Female ☐
2. 您的年龄 / Age
20 岁以下 / Under 20 years old ☐ 20 - 35 岁 / 20-35 years old ☐
35 - 50 岁 / 35-50 years old ☐ 50 岁以上 / above 50 years old ☐
3. 您所从事的职业 / Occupation
酒店 / Working in Hotels ☐ 外资企业 / Foreign Companies ☐ 合资企业 / Joint-Venture Companies ☐
政府机关 / Government ☐ 其他 / Others ☐
4. 您是通过什么渠道知道[大酒店] ? / How do you get the <Grand Hotels> Magazine?
朋友推荐 / Recommended by friends ☐ 报刊亭购买 / Purchased ☐ 媒体介绍 / Recommended by Media ☐
赠送 / Free Delivery ☐ 其他 / Others ☐
5. 您认为本期内容 ? / How is the magazine quality?
很好 / Good ☐ 一般 / Average ☐ 差 / Poor ☐ 其他 / Others ☐
6. 本期您最喜欢的文章是 / Your favorite article in this issue _____
原因是 / Reason _____
7. 本期您最不喜欢的文章是 / The article you dislike most _____
原因是 / Reason _____
8. 您认为还应增设什么栏目 ? / Any content you suggest to add up into? _____
9. 其他建议和意见 / Any other suggestions? _____
10. 您的姓名 / Your Name _____
地址 / Address _____
邮编 / Zip Code _____ 电话 / Telephone _____
电子邮件 / Email address _____

感谢您如实填写这份问卷, 请您将问卷连同答案寄往上海市浦东新区东方路 69 号裕景国际商务广场 A 座 1907 室, 或 email 致, Grandhotels@grandhotels.com.cn 或传真至 (021) 5059 6150, 幸运抽奖得主将 **赢取上海凯宾斯基大酒店入住豪华房一晚含次日双人早餐。**

Thank you for your support. Please mail this questionnaire to Ms. Cherry Li at 1907 Tower A, Eton Place, No. 69 Dongfang Road Pudong, Shanghai, or email to Grandhotels@grandhotels.com.cn, or fax to (021) 50596150. **To win one night stay at the deluxe room with breakfast for two persons at Grand Kempinski Hotel Shanghai.**

