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Brilliant Unity, Bright Future

Exclusive Interview with Mr. Rauf Malik,

Vice President of Operations for

JW Marriott Hotel Macau and The Ritz-Carlton, Macau

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——专访澳门JW万豪酒店及澳门丽思卡尔顿
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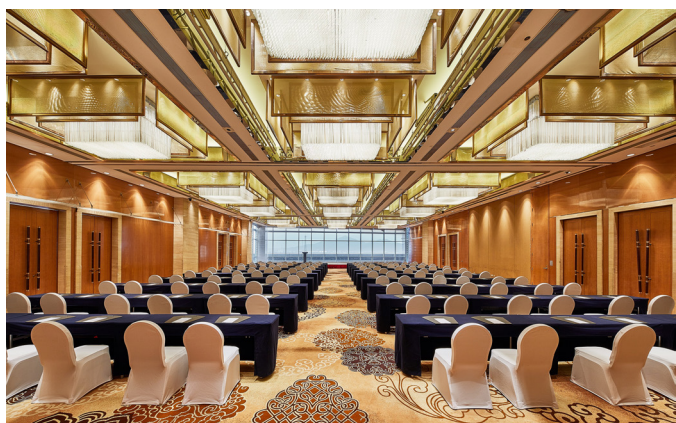
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大酒店传媒

《大酒店》Grand Hotels

VIP Magazine for the ATP Tennis Master Series, F1 Tournament Shanghai, Shanghai Longines Global Champions Tour, IAAI Diamond League Shanghai.

《大酒店》受众 -发行量45,000

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- 3.大酒店传媒官方微信：第一手的酒店专题及热议话题，精彩的酒店高管对话，快速直观的呈现给读者。
- 4.酒店『风尚』奖，由业内专注于高端酒店的专业媒体《大酒店》于2010年发起主办，成为业内最为引人瞩目的酒店行业评选活动之一。

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Special Venue for display:

72 Four and Five Star International Hotels in China
ATP Tennis Master Series
F1 Tournament Shanghai
Shanghai Longines Global Champions Tour
IAAI Diamond League Shanghai

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In May, the fragrance of early summer is gently spread in the air, when it is best time for friends and families to go on a journey at once.

Enchanting May 缤纷五月

In the cover story, we have brought the recent life of Mr. Rauf Malik, Vice President of Operations of JW Marriott Hotel Macau and The Ritz-Carlton, Macau, as well as the latest developments in the two hotels. Engaged in the hotel industry for over 30 years, Mr. Malik has a wealth of management experience, including more than 20



years for Marriott Hotel. To uphold Marriott's pursuit of world-class hotel services, Mr. Malik has demonstrated extraordinary professionalism and enthusiasm over the years, trying to bring guests the best experiences. As an old friend of Grand Hotels Magazine, it is the 11th time that he has appeared on the cover with the interview and also the 4th time of JW Marriott Hotel Macau and The Ritz-Carlton, Macau. Mr. Malik's outstanding achievements not only have made him a dazzling talent in the hotel, but also have left a deep impression on guests and readers.

Meanwhile Shanghai Juss Event, the partner of Grand Hotels Media, is holding its events vigorously. New events this year are in full swing, including Formula 1 Grand Prix 2018 and Shanghai Longines Global Champions Tour, which has come to Shanghai for the fifth time. It would be a pity to miss anyone of the events. Grand Hotels Magazines can be seen everywhere in the venues.

The auction for hotel media is underway. Don't miss the relevant inside pages if interested. Besides, we've also prepared abundant and fresh information on food, activities, resorts and else of various hotels – a feast to enjoy right at home!

芬芳浅夏，五月柔情。这样的季节，最适合邀上亲人朋友，来一场说走就走的旅行。

这期封面故事，我们为大家带来了

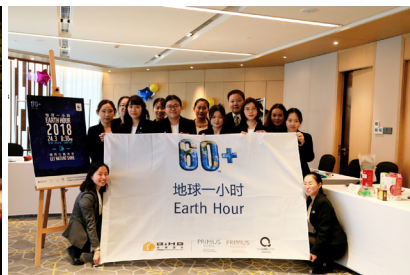
澳门 JW 万豪酒店及澳门丽思卡尔顿酒店的营运副总裁马立祺先生的近况和两家酒店发展的最新动态。马立祺先生从事酒店业三十余年，拥有丰富管理经验。其中有二十多年的时间就职于万豪旗下酒店，为了秉承万豪对世界级酒店服务水准的概念，马立祺先生多年来一直展示了非凡卓越的专业精神和热诚，力求给宾客带来最高体验。作为《大酒店》的老朋友，此次采访，是马立祺先生第 11 次登上《大酒店》的封面，亦是澳门 JW 万豪酒店及澳门丽思卡尔顿酒店在《大酒店》封面的第 4 次之旅。马立祺先生的卓越表现不但让他成为酒店业界的耀眼人才，更为宾客和读者们留下了深刻的印象。

另外，大酒店传媒合作方——上海久事赛事亦进行的如火如荼，2018F1 赛季在四月为大家呈现了新一年的赛事内容，同样热火朝天的还有第五度来到申城的上海浪琴环球马术冠军赛，不同赛事，同样精彩。《大酒店》在赛事举办期间全场摆放。

大酒店传媒的竞拍活动亦进行的如火如荼，有兴趣的朋友们可在内页了解详情。竞拍之余，大酒店依然精心为大家带来了当即不同酒店的特色美食、精彩活动、度假胜地等精彩内容，让您足不出户，即可尽揽众多酒店资讯。

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Editor-in-Chief



Greenland World Center Hotels Shanghai Hongqiao Held Its' Lights-off Event 上海虹桥绿地世界中心酒店群积极参与 2018 “地球一小时” 熄灯活动

Edit: Lulu

Greenland World Center Hotels Shanghai Hongqiao held its' lights-off event to actively response to the call from WWF with its' Earth Hour program for environmental protection.

Primus Hotel, Primus Residence and The QUBE Hotel Shanghai Hongqiao reduce or turn off non-essential internal lighting. In house guests were invited to participate in the candlelight cocktail party which held at the lobby of Primus Residence, lighted the 60+ candles together at 20:30.

In addition, Greenland World Center Hotels Shanghai Hongqiao extended the campaign beyond an hour, launched a bazaar on March 19th with the theme "start my 60 lives." Staffs are encouraged to donate their idle items for recycling. On the day of the event, hotel employees actively participated in the bazaar. You can not only buy your favorite things, but also make a small contribution to environmental protection.

"It's all about our future," says Arno Nicolussi Moretto, the Cluster General Manager of the Greenland World Center Hotels, "It's a great pleasure to do something for the environment. I think everybody need to take part to the environmental protection program as this is about all of us and it is all about what's happening to our health, our future and our next generations. Therefore we would like to take the

chance to express the commitment we would make. And every employee of Greenland International Hotels Group will continue to make effort to protect the environment."

上海虹桥绿地世界中心酒店群积极参与 2018 “地球一小时” 熄灯活动。活动当日，上海虹桥绿地铂瑞酒店、铂瑞公寓以及铂骊酒店减弱或关闭非必需的内部照明，同时在铂瑞公寓大堂举办烛光鸡尾酒会，邀请客人共同参与“熄灯一小时”。于当地晚上 20:30 开始熄灯，并邀请客人共同点亮“60+”蜡烛。

此外，上海虹桥绿地世界中心酒店群还将行动延伸到一小时之外，于 3 月 19 日发起以“开启我的 60+ 生活”为主题的义卖活动。鼓励员工捐赠自己的闲置物品以便资源再次循环利用。活动当天，酒店员工积极参与其中，不但可以买到自己心仪的东西，同时还可以为环保事业贡献自己一份微薄之力。

“可以通过这样两个小小的活动为环保事业尽一份力，我们深感荣幸！”综合体酒店总经理倪可思先生表示，“环境及气候的变化直接影响着我们每一个人，也影响着我们的未来。希望借此机会我们能与 WWF 一起向世界表达我们致力于环保事业的决心，今后我们将持续开展环保活动，每一位绿地酒店员工都将为改善环境贡献自己的一份力量。”

位于上海大虹桥核心地区的大型综合体酒店群——上海虹桥绿地世界中心酒店群由已正式开业的上海虹桥绿地铂骊酒店、上海虹桥绿地铂瑞公寓以及上海虹桥绿地铂瑞酒店组成。酒店群位于虹桥枢纽的核心地段，其毗邻上海国家会展中心，距离上海虹桥火车站约 2 公里、距离上海虹桥国际机场约 2.5 公里、距离地铁站仅 800 米。





Grand Kempinski Hotel Shanghai Hosts "The Love of a Lifetime" Luxury Wedding Fair 上海凯宾斯基大酒店 2018 “斯” 守一生春季婚礼秀

Edit: Lulu

The Grand Kempinski Hotel Shanghai hosted its very own Luxury Wedding Fair with the theme of "The Love of a Lifetime" in conjunction with Youzi Wedding, wedding planners Perfeito Wedding, photography studio TC Vogue, jewelers I-PIMO, wedding dress designer Tony Ward, and chocolatier Godiva.

Inspired by the hotel's passion for European luxury, the event was held at the 705 sqm Suncuba Ballroom on the third floor of the hotel. This expansive pillarless event space, which is capable of accommodating up to 600 guests, was decorated as a magical and romantic palace in the spirit of European flair.

The Luxury Wedding Fair opened in the early afternoon. Guests were welcomed by the GM and treated to a dazzling wedding ceremony show and wedding dress fashion show, as well as goody bags with gifts and vouchers from the hotel's sponsors. A prize draw then awarded several lucky guests with crystal cups by Swarovski, wedding shooting vouchers with TC Vogue, custom shirts and suits at Youke Customized, 2 nights complimentary stay at the Diplomatic suites at Grand Kempinski Hotel Shanghai.

上海凯宾斯基大酒店举办的“斯”守一生主题婚礼秀，在酒店三楼舜华大宴会厅完美落幕。此次婚礼秀携手沪上领先的时尚婚礼咨询平台柚子婚礼网，珀翡婚礼定制中心、汤池印象以及黎巴嫩高定品牌 Tony Ward 婚纱等知名高端品牌联袂打造了一场魅力十足的春季时尚婚礼盛宴。

凯宾斯基酒店创建于德国，是欧洲历史最悠久的豪华酒店集团，以无可比拟的个人服务与其物业的独特性和个性相得益彰。因此本届婚礼秀融合了德国的古堡、艺术、闻名遐迩的德国葡萄酒酿造等元素再加以精巧的手工装饰点缀，将欧式的唯美浪漫和奢华烘托的淋漓尽致。穿过以欧式古堡和罗马柱装饰的迎宾区域直至面积达 705 平方米的无柱式舜华大宴会厅，无柱式的设计理念，充分利用了所有的空间，各种个性化的设计，无不体现出设计师的巧心思，带领现场准新人“穿越”到了遥远的欧洲，还原了一场如梦如幻的真爱之旅。

婚礼秀于当日下午二点十八分准时举行，整场活动涵盖了宴席、婚纱、礼服、珠宝、花艺等与婚尚相关的各方面咨询，为准新人们带去了最新的高端婚尚潮流趋势。现场的抽奖活动更是将婚礼秀的气氛推向了高潮，丰富大奖包括 I-PRIMO 与施华洛世奇合作款水晶对杯、汤池印象婚礼当天摄影摄像跟拍、优刻免费定制西服一套，更有机会免费两晚入住价值人民币 10,600 元的上海凯宾斯基大酒店外交官套房。





InterContinental Shanghai Jing'An Rename Concert 上海静安洲际酒店“焕然新声”音乐会

Edit: Lulu

With glory & elegance, the concert New Visage was held to officially announced hotel rename to InterContinental Shanghai Jing'An. More than 150 hotel guests attended the ceremony with celebrities, Medias, as well as hotel top clients. The concert has been taken place by a Brand Theme Video, which has been customized with InterContinental Shanghai Jing'An for the ceremony. Les Sirènes, four German awarded artists gave good performances at the Grand Ballroom on hotel third floor. Be impressed by the atmosphere of the scene, guests experienced different genres of music, from classic, dance to pop.

Moreover, the pleasantly surprise was not only these. The artists played the famous Chinese music Butterfly as encore. One of the composers, Mr. Chen Gang, showed up and made a speech to send the hotel best wishes.

—— 场名为“焕然新声”的音乐会在上海静安洲际酒店优雅奏响。四位屡屡在国际大赛获奖的年轻女音乐家均来自被誉为“音乐之乡”德国的知名室内乐团，她们组成“人鱼公主弦乐四重奏”，为宝矿控股集团的嘉宾、社会各界名流和静安洲际的贵宾们，献上一份源于莱茵河畔的“音乐大餐”。一个小时的演奏时段里，不仅让全场听众享受到优美的古典乐章，还领略了脍炙人口的舞曲、开朗的美国风情和具时代特色的流行歌曲，而最后的乐队谢幕返场更有神秘的“彩蛋”——音乐家们演奏了为本次音乐会特别改编的四重奏版《梁祝》，而更令人喜出望外的是，乐曲作者之一的陈钢先生也来到了音乐会现场，为大家送出最美好的祝福。

充满活力的音乐家们用艺术的魅力刷新了人们对音乐会传统印象，用音乐为纽带、以艺术为桥梁，好似酒店大堂里将中西文化相结合的装饰艺术“长袖善舞”一样，巧妙把欧美音乐元素与“海纳百川、包容并蓄”的海派文化相结合，在此创造了一段“莱茵河与苏州河”文化艺术交流的真佳话，让到场嘉宾获得不虚此行的美妙记忆。





Celebrate World Sleep Day at The Westin Bund Center Shanghai 与威斯汀共庆世界睡眠日，拥酣然好梦，享甜睡时光

Edit: Lulu

Westin has participated in the annual World Sleep Day activity to encourage health sleep. The intense pace of modern life has resulted in many sleep-deprived and insomnia. Quality sleep has become more and more popular, especially for the travellers as the changing of environment and diets will influence their lifestyle. Results from Westin Brand Research conducted in January 2018 have shown that sleep quality&bed comfort is particularly important for consumers and can influence their hotel selection.

Westin Hotels&Resort has committed to improve the healthy life experience of the guests, especially for the sleeping experience. The hotel's tailored bedding and food can help the guests to avoid the tiring trips. With them, they will sleep and feel well during the stay, experience the trips with full energy.

The Westin Bund Center Shanghai providing Heavenly® Bed to provide deep sleep, the award-winning Heavenly Bed has given millions of guests the benefit of a superior night's rest. You can also rest easy with the Westin Sleep Well Menu, a curated selection of sleep-enhancing superfoods developed in partnership with SuperFoodsRx and available through in-room dining.

Westin has constantly created quality and impressive stay experience for the travellers. Here you can eat, sleep, move, feel, work and play well, transcending the rigors of travel while you're on the road. Stay well at Westin Hotels & Resorts, a place where together, the hotel can rise.

威斯汀品牌加入一年一度的世界睡眠日活动，提倡健康睡眠。在生活节奏快速紧张的当下，有越来越多的人受到睡眠不足、失眠等问题的困扰，如何拥有高质量的睡眠，已成为广受关注的话题。特别对于旅行者来说，环境和饮食等方面的变化会令生活习惯受到影响。根据2017年威斯汀与StudyLogic公司全球调研结果显示，由于旅途中各种不可预见的情况越来越多，旅行者压力也由此激增，

超过60%的受访者表示会因睡眠不足而精力缺失，无法在旅途中专注工作或尽情享受假期。

威斯汀酒店及度假村多年来一直致力于提高全球酒店业内宾客的健康生活体验，帮助旅行者在旅途中保持健康的生活节奏，其中尤为重视宾客的睡眠体验。通过提供专为舒适睡眠设计的寝具和美食及相关助眠产品，威斯汀帮助旅行者对抗旅途疲倦、乐享酣然好梦，令其焕活身心，在离开时比到达前拥有更好的状态，以充沛精力感受多彩旅程。

上海威斯汀大饭店的客房均备有专为打造深度睡眠而设计的天梦之床（Heavenly®Bed），床垫具有理想的支撑力，床品轻柔蓬松，自1999年推出以来已为众多宾客提供了沉静优质的睡眠体验。宾客可通过客房送餐服务于睡前享用“酣然好梦”菜单中由威斯汀品牌与SuperfoodsRx活力食品合作开发的一系列助眠饮食，以此调整身体状况，获得优质睡眠。

威斯汀坚持不懈地为旅行者打造全方位的健康入住体验并倡导优质睡眠，为宾客打造难忘下榻体验，通过品牌标志性的六大健康生活要素——舒畅身心、高效工作、活力运动、营养美味、酣然好梦和妙趣玩乐，帮助旅行者恢复精神、重焕活力，感受健康旅途为自己带来的崭新变化。





The Grand SKY Garden Opening Party in the Sofitel Hangzhou Westlake 杭州索菲特西湖大酒店惊现直击心灵的声音艺术盛宴

Edit: Lulu

Sofitel Hangzhou Westlake held a grand magnificque Poetry Conference and Sky Garden Opening Party. Hotel invited many nationally well-known hosts and recitation circles to take part in this activity.

The magnificque Poetry Conference was held in the Sofitel Hangzhou Westlake Club Lounge where is provided for VIP guests with the theme of "Reading Yourself". Through this poetry conference, all of guests can feel the power of reading and awake the moved emotion. Such a lot of professional beautiful sound, with the emotional soul together in Westlake to express love, tell love, praise the natural beauty, share the understanding of life... The hotel believe there is a word and a thought that will hit the softest corner of your heart.

Hangzhou, 5 September 2016 – Peng Liyuan, wife of Chinese President Xi Jinping, invited the wives of leaders attending the G20 summit to visit the China Academy of Art. The visitors watched exhibition of celadon art, whilst elegantly savoring the Magnificque First Lady's Tea Break from Sofitel Hangzhou Westlake.

After the poetry conference, the Grand Sky Garden Opening Party was coming. With its 180°panoramic stunning view of West Lake filled with natural green and mountain beauty; prosperous city vista melted with historic unique ambiance. Rooftop Sky Garden is the perfect spot to exclusively have a glimpse at the

beauty of the West Lake, matched by an outstanding combination of French style and local hospitality.

杭州索菲特西湖大酒店隆重举办了雨过天青女神朗
读会 & 空中花园开幕酒会。众多知名主持人及朗
诵界大咖来到现场，豪华阵容堪称浙江卫视春晚级别。
本次活动由杭州索菲特西湖大酒店和菁至文化创意公
司共同主办。

下午场的朗读会以“读你”为灵感主轴，旨在让朗读
的力量，唤醒久违的感动，本场活动在酒店只限于VIP客人
使用的行政酒廊举行，确保了朗读会的尊享私密性。每一位
到场的嘉宾，不仅是朗读会听众，更可在品茶、读诗间触动
彼此的心。这么多专业、美妙的声音，伴随感性的灵魂，一
起在西湖之上，春日柔风中，表达爱情、诉说亲情、赞美自
然妙境，分享人生体悟...相信，总有那么一句话、一个词，
一个念，会击中你心底最柔软的角落。

2016年9月5日，G20杭州峰会期间，国家主席习近
平夫人彭丽媛邀请元首夫人人们参观中国美术学院，领略中国
丝绸、书法文化，在欣赏“雨过天青”青瓷艺术时，品味由
杭州索菲特西湖大酒店呈现的“杭州韵味，西湖元素，法式
经典”的中西式茶歇。

晚间在酒店的空中花园，举办了独特的空中花园开幕
鸡尾酒会，此次布景也是当晚的一大惊喜。酒会依旧以朗
读开场，在声、乐、舞营造的唯美意境中，坐享别样的四月
夜西湖。面朝西湖，看尽人间四月的芳菲盛放，尽情诵读心
中感动，是不是最极致的诗意？日落之后，华灯初上，这里
西湖微风，灯光晕染，歌舞韵律，酒未醉人人先醉。☞





An 'Alpacaciting Easter' at Pan Pacific Suzhou 苏州吴宫泛太平洋酒店携手萌羊驼玩转复活节

Edit: Lulu

On Easter Sunday families had a great magical fun and delectable Easter-themed delights at Pan Pacific Suzhou, especially when a cute alpaca dropped by bringing a huge "alpacacitment" all around the hotel, marking a unique Easter festival experience in the photo album of every family.

The gracious female Alpaca called Miss Sunny joined guests of Pan Pacific Suzhou at 10:00 am on April 1 and started with an Easter Parade around the hotel, sending the warmest Easter greetings to everyone in the hotel. Surprised and excited when encountering the "special guest", Miss Sunny's admirers busied themselves with taking photos with her. Afterwards families indulged themselves in an array of Easter games around the lovely Alpaca, including egg painting, egg hunt, balloon twisting and even an Easter bunny mascot jumped out to join in the fun with kids at the breezy and beautiful hotel garden.

For the Easter Day, Garden Brasserie prepared a sumptuous Easter Sunday Brunch Buffet for guests to savour, a holiday spread featuring hearty mains

(Roasted Lamb Leg with Garlic Rosemary Sauce), Easter-inspired pastries and desserts, homemade pasta, fresh salads, perfectly grilled barbecue and more.

复活节当天，苏州吴宫泛太平洋酒店携手萌羊驼举办了一场别开生面的复活节趣味家庭活动，而萌羊驼的到来给到场家庭带了难以忘怀的节日惊喜与欢乐。

4月1日上午10:00，名叫Sunny小姐的萌羊驼亲临苏州吴宫泛太平洋酒店，并开启了隆重的盛装游行，前往酒店每个角落为宾客送上节日的祝福。住店客人碰到“突如其来”的Sunny小姐无不兴奋惊呼，纷纷与其合影留念。随后萌羊驼带领众多家庭沉迷于一系列酒店精心准备的复活节游戏中，如涂鸦彩蛋、寻彩蛋、魔术气球等，更有可爱的兔八哥人偶从草丛中跳出来与孩子们一起在微风轻拂、春光灿烂的酒店花园中嬉戏玩乐。

复活节当天，萃英园西餐厅也为宾客准备了丰盛的复活节周日早午餐，包含丰盛的主菜（烤羊腿配大蒜迷迭香汁）、复活节甜点、手工意大利面、烤肉烧烤等。





The St. Regis Tianjin, to be Part of Marriott International's Journey Week to Engage and Inspire Its Associates and Attract Top Talent 天津瑞吉金融街酒店参加万豪国际集团“Journey Week”旅程周活动 激励员工积极发展事业并吸引顶尖新人才

Edit: Lulu

The St. Regis Tianjin, part of Marriott International participated in Journey Week. The initiative is taking place in all Marriott International properties across Asia Pacific to attract new talent while inspiring current associates to aim high. Journey Week will encourage and inspire associates of the world's largest hospitality group to create their own future and shape the company, and also show potential employees why Marriott International is an employer of choice.

Marriott International believes that a great career is a journey of self-discovery: people achieve personal fulfilment through new adventures. The company's founders J.W. and Alice Marriott saw life as a journey - from the day they set out to Washington, D.C. to open their root-beer stand, they never stopped exploring and reaching for new opportunities. Marriott International is equally committed to each associate's journey, enabling them to grow personally and professionally with careers that flourish.

"Journey Week is a platform that reinforces our company's global employer brand 'To the Journey'. The week-long series of events will bring to life our value proposition: that Marriott International offers unmatched career opportunities coupled with a culture that empowers associates to live their best lives," said Regan Taikitsadaporn, Chief Human Resources Officer at Marriott International.

The St. Regis Tianjin will host events for associates such as debate activities. Associates in senior leadership roles such as Mr. Burak Director of Food & Beverage and Mrs. Fu Director of Human resources will also share their own career journeys to inspire others to reach their own career destinations.

万豪国际集团旗下的天津瑞吉金融街酒店参加了“Journey Week”旅程周。万豪国际在亚太区的所有酒店都将参加“Journey Week”并举办相关活动，以此激励已有员工在事业上勇攀高峰，同时吸引新的人才加入团队。万豪国际集团将通过“Journey Week”来鼓舞和激励员工为自己创造更美好的明天，同时也积极影响公司未来的发展。此系列活动也将向有兴趣加入万豪国际的人才显示，为何该集团一直都是倍受青睐的雇主企业。

万豪国际集团相信杰出的事业是一场自我发现的旅程：万豪通过一次又一次新的探险，实现自我的价值。万豪国际集团创始人 J.W. Marriott 先生与 Alice Marriott 夫人视生命为一场旅程。从他们前往华盛顿特区开创事业开始，到设立起根汁饮料吧……他们从未停止探索，不断开拓新的机遇。万豪国际也同样为每一位员工的“旅程”而竭诚努力，帮助他们打造成功的事业，让他们在工作与生活中都不断进步。

万豪国际集团亚太区首席人力资源官 Regan Taikitsadaporn 说，“Journey Week 是强化我们公司全球雇主品牌形象宣传活动‘To the Journey 踏上旅程’的一个平台。在为期一周的时间里举行的一系列活动生动体现了我们的价值主张，即万豪国际集团为员工提供无与伦比的职业机遇和企业文化，让员工有能力享受美好的生活。”

“Journey Week”期间，天津瑞吉金融街酒店将为员工举办辩论会、5 级及以上经理分享职业生涯故事等活动。餐饮总监布拉克先生、人力资源总监付女士等高级管理人员还将分享他们的职业发展心得，激励同事们为实现自己的职业目标而奋斗。

SOCIAL EVENTS 社交圈



Family Fun at Raffles Hainan 在莱佛士酒店尽享家庭乐趣

Edit: Lulu

Raffles Hainan has recently announced a series of fabulous services for families staying at their luxury resort including the only dedicated family hotline service in Hainan to help guests plan their perfect family holiday.

The resort prepares special children's amenities to ensure extra comfort for their younger guests. Each room comes with children's bathrobe and children's slippers, toothbrush, shampoo and a selection of fun toys for them to play with in the room. In each restaurant, the resort's experienced chefs present a balanced and nutritious kids menu, featuring both local delicacies such as fresh shrimps and red bean mousse as well as classic favorites. The thoughtful menus are designed to not only to delight children but also ensure their health is well looked after. The Kids Corner during breakfast time at Desa Restaurant features special treats for children as well as healthy fare, entertainment and famous cartoon characters such as Garfield and Mickey Mouse also make daily appearances in the restaurant to brighten up breakfast and give children a fun start to the day.

If families feel like venturing outside the resort during their stay, there are numerous nearby attractions for children of all ages. Monkey Island, a 20 minute drive from the resort, is the only tropical island-type nature reserve for macaques - a state protected animal in China - and home to some 2000 monkeys.

Additionally, Yanoda Rainforest is the ideal place for children to learn about the indigenous people, flora and fauna, and for older children there are lots of active excursions available, including mountain biking, surfing and hiking.

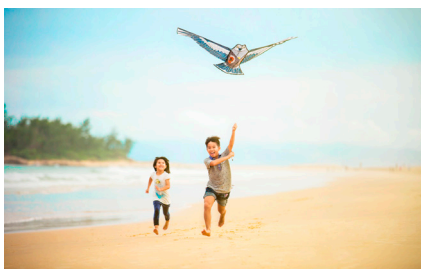
Raffles Hainan can be contacted via their dedicated family hotline on +86 898 8338 9888.

海南雅居乐莱佛士酒店推出欢乐家庭游，包含精美礼品和儿童专属用品，儿童餐饮以及每日缤纷活动。

莱佛士为每位小客人的到来做好了充分准备，特别定制而毫不唐突的服务为您带来最有趣和难以忘怀的入住体验。客房内为小朋友准备了贴心的儿童客用品，从儿童浴袍到儿童拖鞋一应俱全。酒店的各个餐厅都提供营养丰富的儿童菜单，根据儿童膳食营养搭配，保证小朋友出行饮食健康。莱佛士地沙村全日餐厅的早餐时段还为小朋友提供了低于普通取餐台的儿童餐台，方便小客人自行取用乌龟蛋糕、笑脸面包等可爱的健康早餐。加菲猫和米老鼠也会给餐厅带去惊喜，欢乐不断。

在您入住期间还可探索更多当地精彩活动。猴岛，距离酒店 20 分钟车程，中国唯一的一座热带岛屿型猕猴保护区，岛上生活着近 2000 只活泼可爱的猕猴。另外，呀诺达热带雨林也是一个让小孩了解更多有关生肖文化、雨林图腾和民俗风情的理想休闲景观区，景区内设有多种青少年精彩活动，包含山地自行车运动、冲浪游戏和徒步活动。

可致电垂询家庭游热线 +86 898 8338 9888。☎



Brilliant Unity, Bright Future

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

辉煌共举，似锦前程

——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: Lulu Zhang English Version: Cassie Zhao Photos: by JW Marriott Hotel Macau and The Ritz-Carlton, Macau



Under the cloudless sky in May, the Grand Hotels Magazine team once again went to Macau to visit our old friend, Mr. Rauf Malik. His 4th time being featured as Vice President of Operations for JW Marriott Hotel Macau and The Ritz-Carlton, Macau, Mr. Malik exudes a strong sense of self-confidence, determination and the charisma as a leader.

Working in the hotel industry for over 35 years, Mr. Malik has garnered a wealth of management experience, including more than 25 years for Marriott International. To uphold Marriott's pursuit of world-class hotel service, Mr. Malik has demonstrated extraordinary professionalism and enthusiasm over the years. The success of both hotels is attributed to his

the amazing 75,000 square-meter Grand Resort Deck. Here, guests will discover authentic resort features offering all the pleasure of a tropical holiday in Macau, such as the 575-meter-long Skytop River Ride with white water rapids, geysers and waterfalls; Palm Cove with a white sand beach; Macau's first and only Skytop Waterslide enclosed in a unique mountain cavern, with three 9-meter high water slides; and the world's largest Skytop Wave Pool.

From authentic street food to exquisite fine dining, Galaxy Macau and Broadway Macau have over 120 F&B outlets offering the largest selection of Asian and world-class international cuisine. It is a food-lover's paradise with everything from the best in fine dining



leadership in bringing an impeccable level of service to guests; cultivating for them the experience of a lifetime.

Set within one of the world's most spectacular entertainment and leisure destinations – Galaxy Macau™ – JW Marriott Hotel Macau and The Ritz-Carlton, Macau enjoy a privileged location with instant access to a wide selection of international cuisine and vibrant entertainment, along with all the amenities business or leisure travelers could wish for.

Guests can enjoy the newest attractions and the widest range of recreational facilities, which include

to quick and casual eateries. The Promenade Shops, meanwhile, features over 200 shops; from luxury flagship stores and designer boutiques, to high-street lifestyle brands and first-to-Macau labels. In such a superior ambiance, both hotels have laid a solid foundation for development. The hotels maintain a successful and cooperative relationship with Galaxy Macau™, to provide local and international guests with personalized, diversified holiday experiences.

JW Marriott Hotel Macau and The Ritz-Carlton, Macau prove no exception in enabling guests to revel in the finest personal service and the best of Asian luxury. Since their grand opening, JW Marriott



Hotel Macau and The Ritz-Carlton, Macau have continuously elevated their service standards. Through meticulous services delivered with warmth and skill, the hotel meets all the needs of guests so they can enjoy a tranquil and luxurious accommodation experience. Over the past three years, the occupancy rates of both hotels have remained high. Both JW

Marriott Hotel Macau and The Ritz-Carlton, Macau have exceeded the expectation and reputation from guests and industry partners by winning a number of accolades from renowned awarding bodies including Michelin, 100 Top Tables by South China Morning Post, Spa China Awards, Asia Spa Awards, Top 20 Best Restaurant by Hong Kong Tatler Best Restaurants



Hong Kong and Macau Edition and many more.

While managing two successful hotels, Mr. Malik has led the hotels to immerse themselves into charity work and public service. Mr. Malik and the hotel team have been dedicated to philanthropy, carrying out plenty of charity campaigns. These sorts of activities are held every month, including charity bazaars, fundraising and clothing drives. All the money raised is donated to support local charities and related organizations.

“Spirit to Serve” is Marriott International’s core value, which emphasizes putting people first and serving the world. Mr. Malik and the hotel team organized associates and Ladies & Gentlemen to visit disabled children's centers and nursing homes to help care for children and elderly people in need. Just this past Easter, a team of volunteers held an Easter party for 27 disabled children to have lunch together at Urban Kitchen, and enjoy various games and activities. As part of The Ritz-Carlton Global Citizenship Initiative - Community Footprint, The Ritz-Carlton, Macau’s Ladies & Gentlemen have raised funds for children who are suffering from cleft and other facial deformities. During a visit to a nursing home, hotel volunteers gathered with 100 elderly people to exercise and play games together. After the gathering, the volunteers also visited the homes of 10 elderly people with mobility issues; bringing tools and

cleaning supplies to clean their homes. Last Christmas, the team spent an afternoon putting up Christmas decorations in the nursing home. Mr. Malik said with great delight: “This is the home of 150 elderly people. They were so happy to see those colorful decorations. When we lit the Christmas tree, we could see the smiles on their faces. Seeing their radiant smiles make it all worth it!”

Social contributions by Mr. Malik and the team are a daily commitment, including taking part in Earth Hour to protect the environment, launching the In-House Green Corner in the Heart-of-House, collecting used batteries for recycling and more. After a strong typhoon struck Macau, Mr. Malik and volunteers immediately teamed up to help with community clean-up efforts. They are also actively involved in university students’ career guidance, holding career seminars for local students from University of Macau, Macau University of Science and Technology, Institute for Tourism Studies and City University of Macau. Mr. Malik and his team introduce the latest developments in the hotel industry, employment opportunities and career development. The students can get guidance on how to properly pursue their careers, and can even be invited to visit the hotels and learn more about how their operations work. Moreover, international career and promotion opportunities are provided to all associates and Ladies



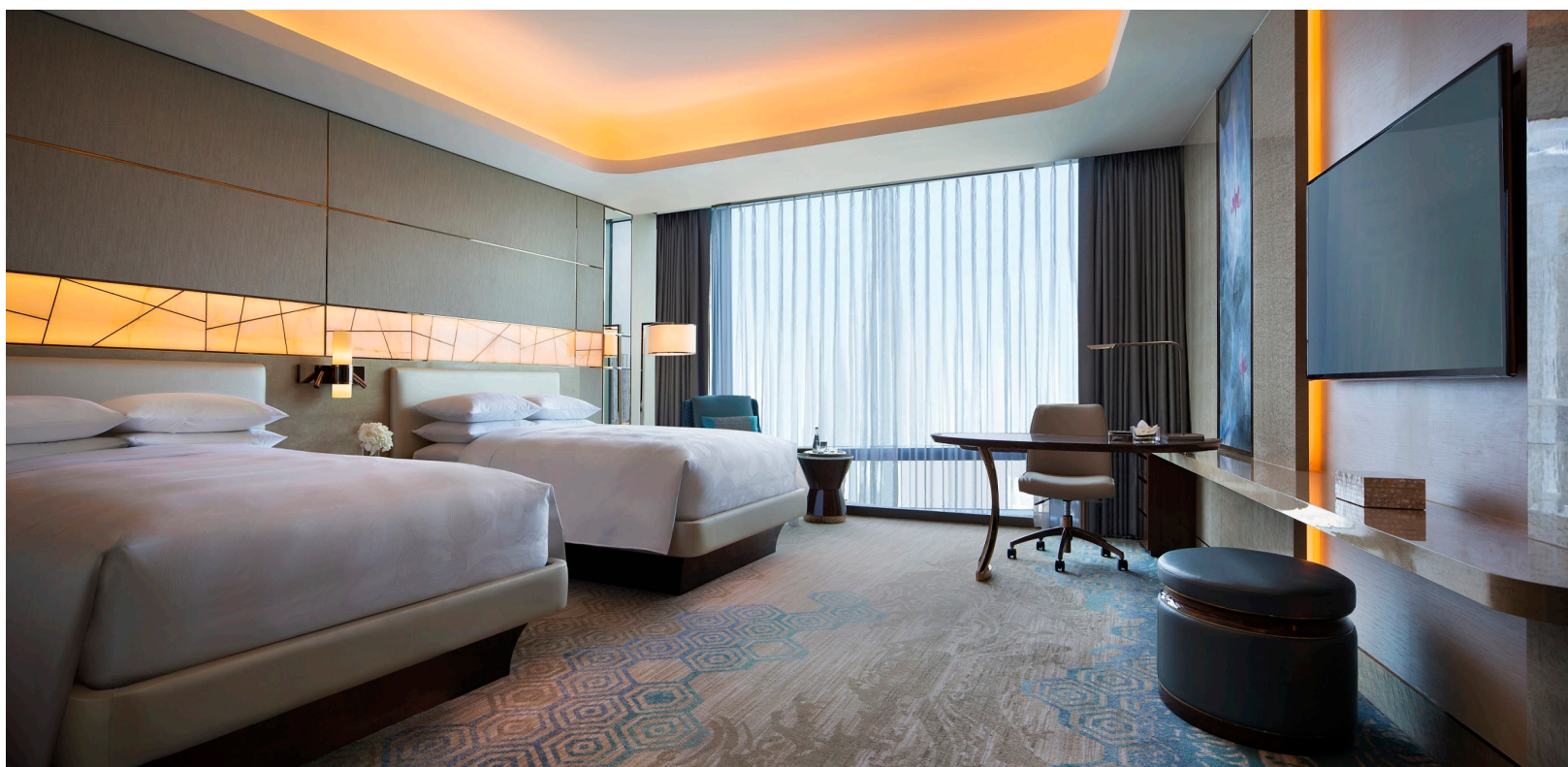


& Gentlemen, with the Global Transfer Program spanning across more than 110 countries, 30 brands and 5,700 hotels globally. Mr. Malik said: "Giving back to society is not only a way of showing love, but it's also everyone's responsibility. In the future, I will continuously lead the team to build a culture of philanthropy, contributing to a beautiful society together!"

Through this interview, we see a different side of Mr. Malik. His enthusiasm and dedication to local community deserves our respect. We strongly believe that under the management of Mr. Malik, the future of JW Marriott Hotel Macau and The Ritz-Carlton, Macau will no doubt be brilliant.

五月时节，万里晴空，《大酒店》团队再次来到澳门，拜访我们的老朋友马立祺先生。此次采访，是马立祺先生第4次以澳门JW万豪酒店及澳门丽思卡尔顿酒店营运副总裁的身份登上《大酒店》的封面。马立祺先生身上透着强烈的自信与果敢，举手投足之间散发着领导风范。

马先生从事酒店业已超过三十五年，其中逾二十五年时间就职于万豪国际旗下酒店，拥有极其丰富的管理经验。为了秉承万豪对世界级酒店服务水准的理念，马先生多年来一直展示了非凡卓越的专业精神和热诚，力求带给宾客最高体验。澳门JW万豪酒店及澳门丽思卡尔顿酒店更



在他的管理下展现出无可比拟的服务水平，为宾客缔造难以忘怀的非凡体验。

澳门 JW 万豪酒店及澳门丽思卡尔顿酒店坐落于澳门顶级的休闲娱乐热点——“澳门银河™”综合渡假城，宾客可以直达综合渡假城内的各种娱乐设施及餐饮食府，全面满足商务及休闲旅客的不同需要。

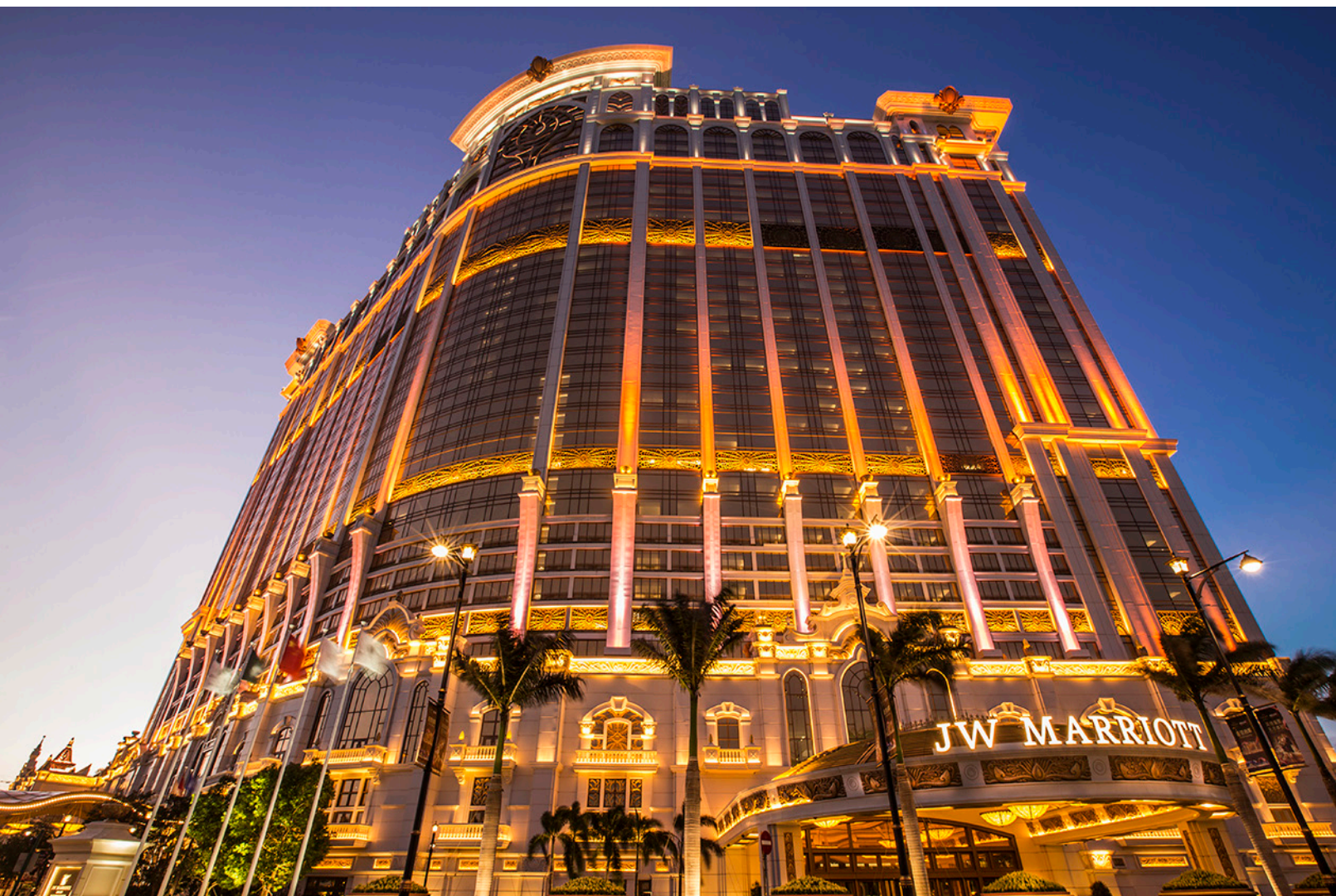
宾客可于酒店内享用一系列新颖休闲设施，享受精彩的热带假期，包括面积高达 75,000 平方米的天浪淘园，宾客可畅玩全球最长 575 米空中激流、全球最大的空中冲浪池、白沙滩、令人兴奋的波涛与瀑布，以及三条 9 米长的滑水天梯。

与此同时，“澳门银河”及“澳门百老汇”云集超过

120 间餐饮食府，提供精致泛亚及国际美食，同时汇聚各式街头美食及精致餐饮选择，成为一众饕客的美食天堂。“时尚汇”购物中心拥有超过 200 间商铺，包括多个著名国际品牌、旗舰店及首度进驻澳门的品牌，是荟萃时尚品味的购物圣地。澳门 JW 万豪酒店及澳门丽思卡尔顿酒店在如此优越的环境下，为发展打下了坚实的基础。两家酒店将与“澳门银河”继续保持紧密的合作关系，为本地及国际宾客提供个性化和多元化的度假体验。

澳门 JW 万豪酒店及澳门丽思卡尔顿酒店用心为宾客提供无微不至的个性化服务，以及亚洲最佳的豪华体验。两家酒店自开幕以来，不断提升自身的服务标准，两家酒店通过细致贴心且专业的服务，细心照顾宾客所需，让宾客在简单率性的写意氛围下，享受恬静高贵的住宿体验。在





过去的三年时间里，两家酒店的入住率均处于高水平，广获宾客和业界伙伴好评，更囊括多个业界奖项，包括米其林星级殊荣、《南华早报》的“100 Top Tables”、中国水疗颁奖礼奖项、Asia Spa Awards，以及 Hong Kong Tatler 香港及澳门地区“20 大最佳餐厅”等。

在管理两家杰出酒店的同时，马先生更推动酒店团队积极投身慈善和公益事业。每月都会进行慈善义卖、筹款、衣服回收等慈善活动，以支持本地的慈善团体及组织。

以人为本、致力于全球提供优质服务，是万豪国际集团的核心价值。马先生和酒店团队多次组织员工前往残障儿童家园和敬老院，关爱儿童和老人。在去年复活节，酒店志愿者团队和 27 名残



疾儿童共同举行复活节聚会，与他们于“名厨都汇”共进午餐，同时参与不同游戏和活动。澳门丽思卡尔顿酒店通过集团的“社区成长足迹”计划，联同一众同事为患有唇腭裂和其他面部畸形的儿童筹集善款，实现作为全球公民的承诺。在参观安老院期间，酒店志愿者们与 100 名长者会聚，与他们一起锻炼，并邀请他们共同参与游戏。在聚会结束后，志愿者们还探访了 10 位行动不便而未能参与活动的长者，带上清洁工具和用品帮助他们打扫家居。去年圣诞节，酒店团队志愿者们利用一个下午为安老院布置圣诞装饰品。马先生很欣慰的表示：“这是 150 位老人的家，他们很高兴看到这些五颜六色的装饰，当我们点亮圣诞树时，看到他们光彩照人的笑容，所有的付出都是值得的。”

马先生和团队不断为社会作出贡献，包括为保护环境参与地球一小时、在酒店的核心范围推出室内绿色角落，收集废旧电池以供回收、在强台风袭击澳门后，马先生和酒店

志愿团队组成小组帮助清理社区等一系列活动，同时还积极指导大学生就业，为来自澳门大学、澳门科技大学、澳门旅游学院、和澳门城市大学的本地学生举办了职业探索研讨会，向他们介绍酒店业、就业机会和职业发展的最新情况。给他们指导如何正确地探索他们的职业生涯。酒店更邀请他们参观酒店，并向他们展示酒店是如何运营。酒店更推出一项名为“全球派遣计划”，结合集团在全球 110 多个国家、旗下 30 个品牌和 5,700 家酒店，为所有员工提供前赴世界不同地区工作及晋升的机会。马先生说：“回馈社会不仅是一种爱心的表现，更是每个人的责任。在今后，我会继续带领团队开展公益事业，共同为建设美好社区贡献一份力！”

通过这次采访，我们看到了一个不一样的马先生，他对当地社区的热情与投入更让我们肃然起敬。我们更加坚信，在马先生的管理下，澳门 JW 万豪酒店及澳门丽思卡尔顿酒店定会继续光芒万丈！





Exclusive Interview with Mr. Riccardo Giacometti, General Manager of The Westin Nanjing 专访南京威斯汀大酒店总经理金致毅先生



1. Engaged in the hotel industry for 28 years, you must have a wealth of experience of management in hotel revenue management, financial management, and F&B operations. Could you please share some with us? And how do you plan to integrate your hotel management concepts with the hotel culture of The Westin Nanjing?

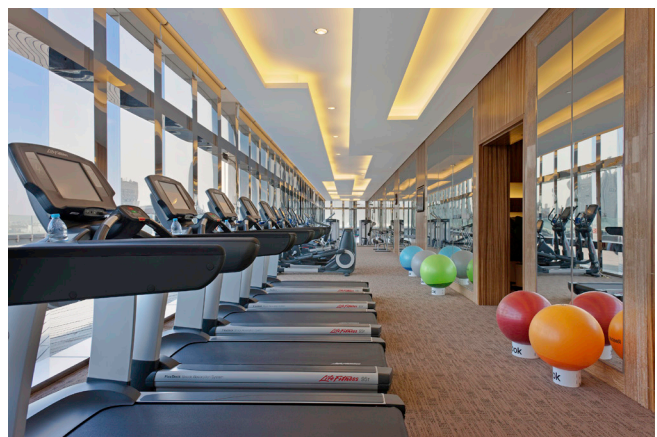
I started my career back in the 90's in Switzerland. I worked as a chef's apprentice in a small hotel in St. Moritz. It was clear to me from a very early stage that I wanted to have a career in this amazing industry. I traveled around Europe and worked in England and France before I started my hospitality management studies. It was after hotel management school that I started to work for Starwood, now part of the Marriott family. I have worked for Starwood for more than 18 years in different brands in Europe and Asia. I have worked for Sheraton, Luxury Collection, Westin, Le Meridien and St. Regis. Since the beginning of my career, I have worked mainly in operations. I

started in the kitchen, then worked as a waiter, as a night auditor, in finance and engineering as well as purchasing and F&B management. Our business is so diverse and a manager needs to master so many different disciplines. That is actually what I find so exciting in our profession. Over the years I have had the opportunity to broaden my knowledge in different disciplines and all the challenges I have encountered so far helped me to learn and develop more skills. But what my career offers me is far more than that; it gives me the opportunity to cultivate talented associates, and to witness how they have developed from unseasoned to senior level, as these associates will have a major impact on the future development of the hospitality industry. I work for a global company at a recognized brand. However, every hotel has individual needs and it is therefore important to adapt every strategy to the needs of our customers and the market we operate in. For me, it is important to show my employers a long-term strategy which leads to profit improvements over time. My philosophy has always been to be a little better than yesterday. Learning is key not only in business, but for one's social life as well. Westin is a great brand with a strong identity; our signature wellness programs helps guests eat, sleep, move, feel, work and play well while they are on the road. The Westin Nanjing enjoys a uniquely superior location in Nanjing's CBD, facing the Purple Mountain and overlooking Xuanwu Lake, and offers a stunning view of Xuanwu Lake from each of its guest rooms. It is not only an advantageous geographic location which helped The Westin Nanjing maintain customer loyalty, but also the strong brand identity tightened the customers' bonding with the hotel, keeping the brand's values alive while motivating team members to deliver to the

best of their ability every day.

2. Westin has always been a distinctive brand with rich culture. We have heard that you are not only fond of mobile photography, but also interested in video shooting and art design. Could you briefly introduce their benefits to hotel brand promotion, market operation and positioning?

As I mentioned before, I started as a chef. I love cooking and being innovative in the kitchen. Seeing the result of your work dressed up on a plate is a great feeling. When I transferred into management, the strategies and daily work did not have immediate results but rather showed results over time. I missed seeing the result of my work at the end of the day and thus I explored even more photography. It gave me pleasure to be able to create something myself that I liked and could keep as a memory. My family has a long tradition in art and I have learned a lot from my mother. Over time the technology that enabled us to be creative has evolved and I transitioned from analog, to digital, and now mobile photography. I am amazed, especially having experienced the evolution of photography over the years, at what one can now do with the phone alone. Over time I realized that an ideal combination was to use not only my management knowledge, but also my photography skills for work. We work in a business where we sell hotel experiences and emotions. These experiences and emotions shape the hotel guests' perceived value, which is the outcome of their consumption experience. The best way to evoke emotions in the decision process is with pictures and videos. Design and perceived beauty follow subconscious rules which trigger emotions, and that is what I like about





the visual medium. In these recent few years, the trend of digital marketing has gone worldwide. In China, we have been witnessing the dizzying speed of development of digital marketing. Constantly changing marketing modes are active in Wechat, Weibo, video apps, etc. In the hospitality industry, this influence has become even more apparent when we face our hotel guests, especially increasingly younger guests. Fortunately, technology is giving everyone an opportunity to be part of engagement and marketing, helping brands and hotel businesses to succeed.

3. We know that you are expert at discovering and learning new things. For instance, you often share with your team some useful solutions, advanced apps or soft wares you frequently use. What do you share with your team most? What do you expect them to present in terms of mental outlooks, working attitudes, problem-solving thinking under your leadership?

This is an interesting question and one that cannot be answered in short, but I will try to summarize. There are basic requirements that I expect from everyone: punctuality, engagement, good manners and a willingness to learn. I believe that this is the minimum standard that is required to work in hospitality. The

next level then depends on the position someone holds or aspires to, and what it requires from the individual. In general, I want my team to come up with solutions and ideas on how to solve problems or innovate our products by themselves. Creativity and unconventional ideas have always attracted me. We often talk about what is expected of ourselves and our teams. Let me put it this way; if we were trees that are expected to grow and carry a lot of fruits, do we allow enough space for the roots to grow? Does the plant have enough light and water? A gardener spends most of his time cultivating his plants. In a similar way, it is important to give directions without suffocating our people. They should be given opportunities to evolve and try things by themselves so they can learn from both their successes and failures. Some ideas will work and some will not. Failing is as important as winning. If someone has never failed, then he was most probably not keen on leaving his comfort zone to take risks and try something new. The software or applications you mentioned have the sole purpose of making life easier or giving reassurance during the decision-making process. Analytical software is so important nowadays to convince other stakeholders that the risks involved in the decision are minimized and that the outcome shows a return.





1. 您进入酒店行业已近二十八年，在酒店收益管理，财务管理，餐饮运营上都有着非常丰富的经验和资深的阅历。可以跟我们分享下您的一些酒店管理经验和心得体会吗？您又打算如何将自己的酒店管理理念与南京威斯汀大酒店的酒店文化相融合呢？

酒店行业是我年少时就明确的目标。90 年代我曾在瑞士圣莫里茨的一家小旅馆当过厨师学徒，开启了我的职业生涯。在学习酒店管理之前，我遍游欧洲，并在英国和法国工作过。学校毕业后，我开始为万豪家族的成员喜达屋工作，我在喜达屋工作超过 18 年，在亚洲和欧洲的喜来登、艾美、瑞吉、威斯汀等品牌的酒店任职过。一开始我主要在运营部门工作如厨师、服务生，后来涉及夜班审计师、财务、工程、采购和餐饮管理等。酒店行业令人兴奋的地方就在于业务的多样化，酒店经理需要掌握各种的学科技能，多年的积累与挑战也让我扩展了不同领域的知识和技能。不仅如此，我的工作还让我有机会培养了许多优秀的管理人才，并见证他们从稚嫩走向独当一面的管理者，这些成长起来的员工会影响着酒店业今后的发展。每家酒店都有各自的独特的特色及需求，因此，调整策略以适应市场和客人的需求非常重要，对我而言，要有可以使企业利润逐渐提高的长期战略。我的座右铭是今天可以比昨天做得更好，学习不仅是商业成功秘诀，也是一个人社交生活的金药匙。威斯汀是一个充满个性的品牌，您可在威斯汀享受营养美味、酣然好梦、活力运动、舒畅身心、高效工作、妙趣玩乐，领略无限精彩；地处城市商圈地段的南京威斯汀大酒店，面朝紫金山，俯瞰玄武湖，每间客房都能欣赏湖景，然而有利的地理位置对于客人忠诚度的影响远不如品牌魅力来的强大，保持品牌的独特个性，激发员工尽其所能打造优质服务才是制胜关键。

2. 威斯汀一直以来就是一个独具特色，内涵丰富的品牌，我们了解到您热衷于手机图片摄影，同时对视频拍摄和艺术设计方面都很有兴趣，可以简单说一下，这些对于酒店品牌推广及市场运营及定位有什么样的帮助吗？

我的职业生涯是从厨师开始的，我喜欢在烹饪，美食的创新配上创意摆盘让我获得满足感。而管理层的工作不同

于烹饪，不能即时看到成果，需要随着时间的发展慢慢显现。为了弥补这个遗憾，我开始探索摄影，用摄影去捕捉和保存让我快乐的美好瞬间。我生长在充满艺术气息的家族，我从母亲那学到了很多。科学技术飞速发展使我经历了模拟技术到数字技术发展转变，以及现在时兴的移动摄影，这让我很兴奋，尤其是图像摄影的技术不断革新，用一部手机就能独立创作。我发现把酒店管理和摄影技术相结合才是完美的组合。酒店工作是一种销售体验和情感的工作，这些体验和情感塑造了酒店客人的感知价值，这是他们消费体验的结果。图片和视频以设计和感知的美来触发情感，在决策过程中唤起个人情感，这就是我喜欢视觉媒介的原因。近几年来，全球数字营销的发展趋势迅猛，在中国更是飞速，在微信、微博、视频等领域不断推陈出新，它的影响在酒店面对年轻化的客人群体时尤为明显。幸运的是，科技让每个人都有机会参与市场推广中来，帮助品牌和酒店取得成功。

3. 我们知道您非常善于发掘和学习新鲜事物，也会将自己常用的一些时下先进的 APP 或软件以及做事情的方法跟您的团队分享，平时您跟您的团队分享的最多的是什么？您希望在您的带领下，您的团队呈现出怎样的精神面貌、工作态度以及解决问题的思维方式？

这是一个有趣的值得深思总结的问题。我对每个人基本的要求是：准时、敬业、礼貌和愿意学习，这也是酒店工作最基本的标准。更深层次的标准则取决于员工对职位的渴望，以及职位对人能力的要求。总的来说，创造思维和个性想法是我最欣赏的，我希望我的团队能够拿出解决问题的方案和对产品自主创新的想法。我们经常谈论对自己和团队的期望，换一种说法，想要树长得枝繁叶茂结出累累硕果，首先要给他足够的养分和生长空间，得到园丁的细心呵护。同样的，有指引又能自由发挥的团队是最好的，他们有机会自己发展和尝试，再从自己的成功和失败中吸取经验教训。失败和成功同等重要，没有失败过的人，就不敢离开自己的舒适区去尝试新的东西。软件的唯一目的是使生活变得便捷，做决策时更有依据。分析软件现在非常重要，它使其他利益相关者相信决策所涉及的风险被最小化，结果显示出了回报。



Amara Hotels & Resorts Launches New Brand in China Amara Signature Shanghai Now Opens 安曼纳酒店及度假酒店在中国打造全新品牌 旗下上海安曼纳卓悦酒店现已揭幕

Edit: Lulu



Amara Signature Shanghai, a new luxury brand under Singapore's leading hospitality group Amara Hotels & Resorts, celebrates its soft opening. Featuring a simple yet stylish all-glass façade, the 30-storey international five-star hotel radiates confidence in the bustling intersection of Changshou Road and Jiaozhou Road, marking a new chapter of the city's emerging commercial zone that is at once progressive and cultural.

Set to become a prime social and business hub in its lively neighbourhood, Amara Signature Shanghai aims to attract a new generation of contemporary influencers, business professionals, innovators and creative executives. The hotel offers well-appointed accommodation, authentic cuisines and dining experiences, advanced technology and business convenience, expansive meeting and event spaces, state-of-the-art wellness facilities, and thoughtful personalised service to make every moment count for the guests. Amara Signature also plans to host a vibrant series of events to facilitate interaction and collaboration among the city's business and local communities.

"Amara Hotels & Resorts has been embracing a genuine



approach to Asian hospitality and service excellence since our inception in 1986, represented by our contemporary business hotel brand Amara Hotels and luxury resort brand Amara Sanctuary that are favoured by both business and leisure travellers alike”, says Albert Teo, Chief Executive Officer of Amara Holdings Limited. “The launch of Amara Signature marks a significant milestone for our company”, Teo continues. “The brand caters to a new generation of travellers and city explorers, offering an inclusive, refreshing experience reflected in stylish design, world-class service, state-of-the-art facilities and lifestyle amenities. Shanghai is an exciting city full of opportunities that draws talents and entrepreneurs together, it makes an ideal location for our very first Amara Signature hotel.”

Amara Signature Shanghai comprises 343 spacious rooms and suites between the 7th and 30th floors, with each room featuring floor-to-ceiling windows overlooking the vibrant city. Ranging from 32 to 149 square-metres, all rooms capture a welcoming ambiance with modern classic interiors, comfortable plush beddings, spacious bathroom, complimentary high-speed Wi-Fi and a 43"-55" flat-screen TV with satellite channels.

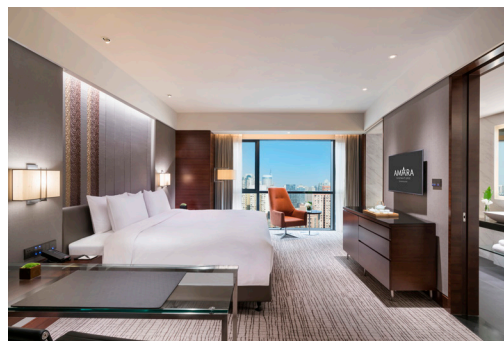
安曼纳酒店及度假酒店旗下上海安曼纳卓悦酒店于现已揭幕。这座 30 层高的全新国际五星级酒店拥有明亮时尚的全玻璃幕墙建筑设计，耸立长寿路与胶州路交界，势将为周边新兴的商圈再添强劲动力。

上海安曼纳卓悦酒店致力成为该区块的商业社交平台，

汇聚新一代的意见领袖、商界代表和创意精英，在此拓展不同领域的社交边际，创造无限合作可能。酒店提供齐全的现代居住设施、精致美食、先进便捷的商务体验、宽敞开阔的会议空间、一流完备的健身器材和周到体贴的个性服务，令宾客入住的每一刻都感到弥足珍贵。酒店还将举办一系列激发创新思维的交流活动，促进商业互动和经济发展。

“自 1986 年成立以来，安曼纳酒店及度假酒店始终以真诚热情的服务精髓款待每一位宾客，以当代商务酒店品牌‘安曼纳’及豪华度假酒店品牌‘安曼纳圣殿’为代表，广受商务及休闲宾客的青睐。”安国控股集团首席执行官 Albert Teo 表示，“安曼纳卓悦品牌的诞生是公司的一个重要里程碑和新篇章。品牌迎合了新一代宾客和城市探索者的需求，以时尚设计、一流服务、先进设施和生活方式用品，提供全方位的新鲜体验。上海是一个充满机遇的城市，吸引了无数人才和创业者汇聚在此。因此我们把安曼纳卓悦品牌的全球首间酒店设立于此。”

上海安曼纳卓悦酒店拥有 343 间宽敞的客房和套房，分布在 7 楼至 30 楼，透过房内落地玻璃窗，可将繁华城景尽收眼底，满足各类居停需求。客房面积从 32 平米至 149 平米，经典的家私设计带来宾至如归的温馨感。房间内配备舒适的床品、浴缸和独立卫浴设施为宾客消除疲乏；免费无线宽带网络、43 寸至 55 寸平板高清电视和卫星频道等通讯设施，可快速获取全球资讯，满足商旅客人的需求。



34 / BOUTIQUE RECOMMENDATION

精品推荐



The Ultimate Eno-gastronomic Experience Launched
by the Three Italian Rocco Forte Hotels:
Verdura Resort in Sicily, Hotel Savoy in Florence
and Hotel de Russie, in Rome

Rocco Forte Hotels 旗下三家意大利酒店呈献奢华美食体验：
西西里岛 Verdura Resort、佛罗伦萨 Hotel Savoy 和罗马
Hotel de Russie

Edit: Lulu

Foodies are invited to indulge in a memorable culinary journey designed by Verdura Resort in Sicily, Hotel Savoy in Florence and Hotel de Russie in Rome, guided by 'Fulvio Pierangelini himself, the world-class Celebrity Chef known for his Michelin starred cuisine as well as his charm and charisma.

Olive Oil Harvesting at Verdura Resort, Sicily

Experience the real Sicily by exploring the production of pure olive oil, an essential ingredient of Italian cuisine. With 230 hectares of natural landscape and olive groves, Verdura Resort is the most picturesque

spot to learn the art of traditional olive harvesting. The autumnal ritual will be led by Fulvio Pierangelini who is passionate about the natural oil. Following the harvesting, the Chef will escort guests to a nearby oil mill, where they will learn the art of olive oil extraction and savour freshly pressed samples and other local products.

Truffle Hunting and Market Delving with Hotel Savoy, Florence

The full immersion in the food & wine culture of Florence and Tuscany begins with an exciting truffle





hunting and tasting experience in the Tuscan countryside, where foodies will learn how to harvest the legendary white truffle of San Miniato. The San Miniato truffles are one of the richest truffle areas in Europe with an unmistakable flavor. Guests will be escorted by a professional truffle hunter to find the rare 'treasure of the woods'. In Florence, Chef Pierangelini will guide guests through the world-famous San Lorenzo Market, teaching guests the best way to identify and treat the freshest local ingredients. These ingredients will then be used to execute his legendary recipes during a private cooking lesson at Hotel Savoy, located in the heart of the Renaissance city.

Street food and a Maestro Masterclass at Hotel de Russie, Rome

Spend three days with Chef Fulvio Pierangelini to discover the gastronomic secrets of Rome, enjoying a unique street-food tour led by the chef, aimed to showcase Italian food specialties and share the behind-the-scenes of Rome's culinary traditions. From the vibrant Campo de' Fiori square where one of the most famous markets is held, guests can wander through the typical food shops, visit one of the most renowned farms and wineries along the ancient Appian Way, as well as enjoying a cooking class hosted by 'Maestro' Fulvio Pierangelini himself.

西西里岛的 Verdura Resort、佛罗伦斯的 Hotel Savoy 和罗马的 Hotel de Russie 诚邀世界各地的品味饕客，参加由国际米其林星级名厨 Fulvio Pierangelini 设计的美食之旅，缔造难忘滋味回忆。

西西里岛 Verdura Resort 橄榄油制作体验

纯橄榄油是意大利菜不可或缺的材料，宾客可参观纯橄榄油的制作过程，感受真正的西西里岛传统。Verdura Resort 坐拥 230 公顷橄榄林和自然景观，让宾客在优美的风景下学习传统橄榄采摘工艺。秋季美食之旅由热爱天然橄榄油的 Fulvio Pierangelini 率领，采摘橄榄后会到附近的榨油厂参



观，学习榨取橄榄油的工艺，并品尝鲜榨橄榄油和其他地道食品。

佛罗伦斯 Hotel Savoy 松露采摘和参观市集体验

食客可在托斯卡纳郊外学习采摘并品尝圣米尼亚托著名的白松露，全情投入佛罗伦斯和托斯卡纳的美酒佳肴文化，缔造多姿多彩的滋味体验。圣米尼亚托是欧洲松露产量最多的地区之一，当地的松露味道非凡。宾客会在专业松露猎人的陪同下，寻找有“树林之宝”美誉的稀有松露。回到佛罗伦斯后，Fulvio Pierangelini 会带领宾客参观闻名国际的圣罗伦兹露天市场，分享识别和处理当地新鲜食材的技巧，其后会回到位于文艺复兴之都中心的 Hotel Savoy，在私人烹饪班以采购的食材创制多道滋味佳肴。

罗马 Hotel de Russie 街头美食体验和名厨烹饪班

一连三天大厨 Fulvio Pierangelini 会带领宾客展开别开生面的街头美食之旅，发掘罗马的隐世美食，并介绍意大利特色美馔和鲜为人知的罗马餐饮传统。从热闹的鲜花广场出发，宾客可闲逛各式传统食品店，沿着历史悠久的亚壁古道参观沿途的著名农场和酒庄，并参加烹饪大师 Fulvio Pierangelini 亲自教授的烹饪班。





Brown's Hotel and The Balmoral Present a Grand Royal Experience with
Simon Rhodes, Her Majesty The Queen's cousin
Brown's Hotel 和 The Balmoral 与英女王表弟 Simon Rhodes
携手呈献皇室尊贵体验

Edit: Lulu



Rocco Forte Hotels' British properties, have partnered with Simon Rhodes, second cousin to HM The Queen and son of the late The Honourable Mrs Margaret Rhodes, First cousin to Her Majesty and former Lady in Waiting to Queen Elizabeth The Queen Mother, to launch the ultimate Royal Experience. Over the course of six days, Brown's Hotel in the heart of Mayfair and The Balmoral, Edinburgh's iconic landmark hotel will offer guests exclusive access to the principal occupied palaces and private estates in England and Scotland. With privileged and private access to properties ordinarily closed to the public guided by extraordinary curators from the Royal Collection Trust, this tour is set to deliver unique insight in to the rich cultural heritage of Britain and its Royal Family.

Highlights of the experience include exploring St James' Palace, Buckingham Palace, The Palace of Holyroodhouse, Windsor Castle, Glamis Castle, Sandringham and the Royal stud, Chartwell and Archers' Hall.



Arriving at Brown's, London's First Hotel and the guests' London home for the first four nights of the tour, they will be welcomed with a private dinner hosted by Simon Rhodes as well as Royal Correspondent and Royal Herald Alastair Bruce. A perfect start to the tour, guests will be offered a fascinating introduction to the history and traditions of the Royal Family in anticipation of the next six days of exploring it firsthand.

On their final day in England, guests will visit Windsor Castle, just two weeks after it plays host to this year's Royal Wedding of Prince Harry to Megan Markle. It is here that Martin Clayton, Head of Prints & Drawings at The Royal Collection, will offer an exclusive tour of The Print Room which has housed the greater part of the Royal Collection's drawings, watercolours and prints since the 1850s. This is a completely unique event, never opened to the public, the Print Room houses extraordinarily rare Old Master drawings including six hundred and fifty by Leonardo da Vinci. The next morning, having arrived by train to The Balmoral hotel in Edinburgh, guests will be chauffeured to The Palace of Holyroodhouse for a private tour of the official residence of the British monarch in Scotland. It is this palace which just weeks later will host the Queen's official engagements and ceremonies which take place each year at the beginning of summer during what is known to Scots as Royal Week. In the evening a private dinner is hosted in the splendour of The Balmoral hotel by Michelin-starred Number One Restaurant.

Rocco Forte Hotels 旗下的英国酒店与英女王的表弟（即伊丽莎白王太后已故表妹兼女侍官 Margaret Rhodes 的儿子）共同呈献皇室尊贵体验。在为期六天的活动期间，位于梅费尔中心地带的 Brown's Hotel 与爱丁堡著名地标酒店 The Balmoral 将会让贵宾独家游览英格兰和苏格兰的著名皇家宫殿和皇室成员的私人府邸。在英国皇家收藏信托代表的带领下，宾客能造访原本不对外开放的皇室居所，一窥英国和英国皇室的深厚文化历史。

旅程的特色景点包括圣詹姆士宫、白金汉宫、荷里路德宫、温莎城堡、格拉米斯城堡、桑德灵厄姆庄园、皇室养马场、查特韦尔庄园和 Archers' Hall。

宾客在旅程的首四天将会入住伦敦的第一家酒店 Brown's Hotel，而 Simon Rhodes、皇室记者和皇室传令官 Alastair Bruce 将会设宴款待宾客，并向他们介绍皇室的家族历史和传统，为六天的旅程揭开序幕。

在英格兰的最后一天，亦即哈利王子和梅根·马克尔举行皇室婚礼的两星期后，宾客将会参观温莎城堡，在皇室典藏的版画和绘画主管 Martin Clayton 带领下，独家游览版画室，欣赏由 1850 年代起收藏的皇室画作、水彩画和版画。版画室更珍藏古典大师的旷世名画，包括 650 幅达·芬奇的画作，从未对外展出，令旅程更独一无二。

翌日早晨，宾客将会乘坐火车前往位于爱丁堡的 The Balmoral，并换乘轿车前往参观英女王于苏格兰的官邸荷里路德宫。这座宫殿在几周后将会举办每年初夏举行的英女王官方活动和典礼，苏格兰人把这些活动称为皇家周。随着夜幕降临，宾客会在 The Balmoral 的米其林星级餐厅 Number One Restaurant 享用私人晚宴。



38 / **Best Restaurant** 最佳餐厅



Spring in the Air - Grand Kempinski Shanghai's Albero Restaurant Launches New Spring Menu

“西” 香季——上海凯宾斯基大酒店 阿尔贝鲁西班牙餐厅春季新菜单

Edit: Lulu

Albero, the Spanish restaurant at Grand Kempinski Hotel Shanghai, is proud to announce the launch of its Spring season menu. At Albero, the focus has always been to showcase fresh, seasonal ingredients in authentic Spanish dishes that come with a twist.



This season, the hotel's chef takes you from land and sea all with the utmost care and attention to detail. Start your meal with luxurious melt-in-your-mouth Iberico ham and move on to delicacies of the ocean such as boiled and deep-fried octopus and pan fried scallops. Juicy steamed New Zealand clams, delicate carpaccio prawns, slow-cooked halibut in coconut milk, and marinated tuna round off the offerings from the sea, while succulent slow cooked Australian lamb shank, Fois gras, oxtail, and beef



bone marrow will serve to satisfy the most insatiable of meat lovers.

The hotel's culinary team has taken care to select and present flavours from all over Spain to give diners a full overview of the country's rich culinary heritage and beyond.

上海凯宾斯基大酒店阿尔贝鲁西班牙餐厅推出了精心炮制的新菜单。厨师采用上等时令新鲜原材料倾情打造精品新菜，为食客呈献全新美食感受。

餐厅每个季度都会更新一次菜单，保留人气高的经典美食，同时增加时令佳肴。今季，厨师上天入地搜寻自然之味，经过反复斟酌调整，将地中海系特色的精华融入了新菜单之中。这次的美食之旅从让亿万肉食者所趋之若鹜的伊比利亚火腿（Iberico Jamon）开始，将其切成薄片摆在盘子中，火腿片的油脂慢慢分解出来，放在嘴里入口即化，咸甜鲜香，慢慢咀嚼无限回味。“上好的食材，简单料理”，香煎扇贝和清蒸新西兰蛤蜊保留了食材的原汁原味，且味道清鲜。低温慢煮在现如今已渐渐成为高级餐厅料理鱼类、肉类的主流方式之一：厨师精心研制的椰奶汁慢煮比目鱼和慢煮澳洲小羊腿以及香炸慢煮八爪鱼，

通过慢煮在最大程度上保证不流失内在水分，以确保食物本味及营养。这次厨师也加入了很多自己的心思，创新让整个菜单变得更为灵动。爽口的腌制金枪鱼塔塔作为主菜的前戏有着很好的铺垫，而具有家乡风格的代表菜炸牛尾丸和牛骨髓，则让食客从视觉到味觉均带来不一样的全新体验。当然新菜单里仍然保留了深受食客们喜爱的经典美食，包括大虾刺身薄片、苹果鹅肝等不容错过的佳选。

阿尔贝鲁西班牙餐厅内有着很多经典的西班牙料理之选，厨师团队的烹饪技艺在经典传承的基础上不乏独到创新，随着新菜单的推出，你会在舌尖上发现更多的惊喜。

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Best Restaurant

最佳餐厅



Journey of Spring – Seasonal Dish of Xiang Yue Chinese Restaurant

享悦推出季节菜单 -- 春之旅

Edit: Lulu

Awaken your taste buds to the delight of seasonal dish. Hyatt Regency Shanghai Global Harbor invites your family and friends to enjoy a very special seasonal dish – prepared by Xiang Yue, on the 45th floor. Starting your journey of Spring from here.

A Taste of Spring Seasonal Dish

Xiang Yue always chooses fresh ingredient. By using the most appropriate sauce to maintain authentic flavor, Xiang Yue aims to recreate the legend of Jiangnan cuisine. All dishes show the essence of this cuisine, whether

cold, hot, seafood or desserts. After almost 23 years of working, Chef Xu is giving traditional ingredients a fresh breath of creativity. Among the signature dishes by Chef Xu, there are fresh bamboo shoots, sea foods. All delicious are kept in original taste of Spring.

A Sight of Spring's Beautiful Scenes

This winter seems longer than before and the cold just fade away. There is no better way to enjoy the Spring time at Xiang Yue. The restaurant can seat up to 85 guests and affords vibrant city views. In addition, seven private rooms can accommodate 6 to 20 guests. In the daytime, the sun shines through the windows and when the sun goes down, guests have wonderful views of the bustling city below.

Inspired by the ancient Jiangnan





courtyards, the designers separated the restaurant into different sections by using hollowed out screens with lanterns shaped lights on the. The linen cushions and wooden tables give the restaurant an elegant look, while the light colors contrast with the dark furniture and blue and white porcelain on the wall. The 32 different chinaware shapes on the shelves complement the busy city views and the whole restaurant looks lively and vibrant.

"There is no better way to connect in Shanghai than over an authentic and memorable meal shared with family, friends or colleagues. From sourcing the very freshest ingredients to our creative culinary mastery and superb service, our aim is to inspire food-lovers with every bite," says Bob Xu, Chef de Cuisine of Xiang Yue, Hyatt Regency Shanghai Global Harbor.

——年之际在于春，春季万物初长、生机勃勃，位于上海环球港凯悦酒店 45 层的享悦中餐厅为懂得养生的您准备了春季季节菜单，为您开启春之旅。

舌尖上的春季美味

享悦中餐厅信奉“不时不食”，精选新鲜直供的时令食材，运用最适合的酱汁烹饪，以保留食物最本质的味道，打造江南菜肴的传奇。享悦中餐厅的特色菜品从凉菜、热菜、海鲜、主食到餐后小点，无一不将江南菜系的精华一一呈现给宾客。此次拥有二十三年从业经验的徐啸波主厨，甄选春季时令食材：鲜竹笋、荠菜、香椿搭配海鲜或鸡蛋、豆腐等，以求烹制时最大限度保留食材的原汁原味，造型清新淡雅、口感爽滑脆嫩、入口咸鲜不腻，养肝明目，最适合春季食补。除了传统的食补佳品，徐师傅最擅长的是将普通的食材打造

出他独有的味道，来到享悦中餐厅，翻看菜单会发现，其中有一道菜：虾籽开洋拌鲜竹笋，春天的鲜竹笋含水量高、热量低，受到人们的喜爱，竹笋中还含有多种维生素及人体必需氨基酸，重要上有具有清热化痰、益气和胃的功效。与平时不同的是，徐师傅将竹笋与虾籽与竹笋凉拌，使菜品秀色可餐。竹笋肉色洁白如玉，嫩不嫩看一眼便知。

眼睛里的春季美景

上海的冬天好似留恋美好的人间，寒意迟迟不肯褪去。没有理由不去享受短暂的春天带给人们的愉悦。餐厅共设有 85 个观景餐位及可容纳 6-20 位宾客的 7 间独立贵宾包房，每个餐位都可观赏灵动的都市美景。正午时分，阳光透过窗棱洒上桌面，岁月的光影融入美食的浓香，每一口都耐人寻味；夜幕降临后，周围的车水马龙与繁华的城市构造出一副专属于上海的美景，眼前享悦中餐厅的静谧却给予宾客一种大隐隐于市的清雅之感。

设计师以江南庭院为灵感，用镂空的屏风将整个餐厅分成不同的区域。以灯笼为原型打造的壁灯，为餐厅增添了一份静谧。餐厅中的麻布坐垫搭配木质桌面，彰显高贵；而浅色地毯刚好打破了深色桌面的沉重，配以墙壁上的青花瓷艺术品稍稍点缀，使得餐厅更加富有立体感。32 个造型各异的中国陶瓷分布在餐厅三个展架中，与窗外灵动的景观相辅相成，为餐厅增添了几分活力。

“与家人、朋友、同事和商业伙伴欢聚一堂，在宴席上一边享用美食，一边畅叙言欢，享悦中餐厅一定是理想场所。”上海环球港凯悦酒店享悦中餐厅总厨徐啸波表示，“我们精选优质、新鲜的食材，精心烹饪，发挥创意，同时有凯悦优质的服务团队提供一流的服务，必定使食客们口齿留香，回味悠长。”

42 / Best Restaurant 最佳餐厅



Le Meurice's Pastry Boutique by Cédric Grolet Opens Its Doors in the Heart of Paris! Cédric Grolet 全球首家甜品店在巴黎莱黎斯酒店开幕

Edit: Lulu

The capital's new culinary destination at 6 Rue de Castiglione. In the heart of Paris's bustling 1st arrondissement, Le Meurice and its virtuoso pastry chef, Cédric Grolet, will open their first pastry boutique for Parisians and visitors from around the world.

Step into the unique world of Cédric Grolet, named World's Best Restaurant Pastry Chef by Les Grandes Tables du Monde in 2017, and discover his bold creations for the first time in a store. With his innovative vision, he pairs visual beauty with technical prowess to present a selection of unique desserts, like the trompe-l'oeil sculpted fruits that made the talented pastry chef famous, in extra-clear glass cases. Filled

with subtle flavors, this new space will offer exclusive access to Cédric Grolet's creations, finally available in a store.

Cédric Grolet likes to share his skill and create moments of togetherness that produce lasting memories, so he has designed innovative experiences to introduce people to his world. His motto is, "Beauty brings them in but taste brings them back." In the boutique, a pastry chef will demonstrate key steps in making certain signature desserts and their raw materials will be placed on display, revealing their secret ingredients!

For this project, Le Meurice and Cédric Grolet worked



with the French architects' collective Ciguë, together designing a brand-new concept to breathe new life into French pastry. From the first meeting, Cédric Grolet was immediately won over by the ambitious project created by the young team, who stepped into his world and understood his desires. They worked together for several weeks at Le Meurice's pastry laboratory in order to capture the chef's spirit. The materials they chose—enameled lava, waxed brass, Hainaut Blue Stone, and blown glass bells—bring an ultra-modern touch to the space.

Born August 28, 1985 in Firminy, France, near Saint-Etienne, Cédric Grolet has been Le Meurice's Pastry Chef since 2012. Cédric joined Le Meurice as a sous-chef in 2011, before rapidly rising to the position of Pastry



Chef. After being named Best Pastry Chef of the Year by Le Chef magazine in 2015, he received the 2016 Relais Desserts Excellence Award for Best Pastry Chef the following year. Cédric was also named Best Pastry Chef at the Trophées de la Gastronomie et des Vins ceremony in Lyon in 2016. On 17 October 2017, he won the title of World's Best Restaurant Pastry Chef from the prestigious association Les Grandes Tables du Monde. On 6 November 2017, he was named 2018's Best Pastry Chef by the Gault & Millau guide.

Open Tuesday to Sunday starting at noon.

享誉世界的法国糕点师 Cédric Grolet 在位于巴黎中心地段的莱黎斯酒店 (Le Meurice)，开设全球首家甜品店，为巴黎的春天带来浓浓甜意。

作为在 Instagram 上拥有 84 万粉丝的全球人气最高的糕点师之一，Cédric 的职业生涯可谓履历非凡，他毕业于法国最佳的甜点学校——法国国家高等甜点专科学院 (ENSP)，之后跟随巴黎著名甜点师 Christophe Adam，继续探索甜点世界。2011 年，他加入法国皇宫酒店——巴黎莱黎斯酒店，于 2017 年被权威杂志《世界美食评鉴》评选为“年度最佳酒店糕点师”。

除了金光闪闪的履历，最令人惊叹的还是他天马行空的大胆创意。Cédric 将视觉艺术和甜品设计巧妙结合，推出了一系列仿真水果甜点，在全世界引爆一股新式甜品风潮。诱人的苹果、粉嫩的鲜桃、清新的柠檬，一件件精心创作的甜点栩栩如生，真假难辨，堪称艺术珍品。

作为世界上最优雅的酒店之一，莱黎斯酒店结合了 18 世纪非凡的富饶和现代时尚风格，始终为宾客呈献顶级法式风味，堪称法国宫殿酒店的完美化身。本次开设的甜品店特别选择了年轻的建筑团队 Ciguë 操刀，旨在以全新设计概念，为酒店中的法式甜点注入新活力。建筑师们和 Cédric 一起工作了数周，切身实地了解甜点师的工作需求，最终，他们特别选择了搪瓷熔岩、封蜡黄铜、吹制玻璃罩等材料，为这间甜品店营造出不同以往的新颖气质。

下次入住莱黎斯酒店，又多一个非同凡响的“甜”蜜去处。📍

44 / RESORT

度假胜地



AYANA Sets Sail to the World's Largest Specially Built Phinisi Ship, AYANA Lako Di'a

阿雅娜沥心打造 Phinisi 巨型度假帆船即将从科莫多起航

Edit: Lulu



Launching July 2018, Asia's leading independently owned hospitality brand AYANA Hotels will set sail to the world's largest specially built Phinisi cruise ship, AYANA Lako di'a (meaning "Safe Journey" in the local language.)

AYANA Lako di'a will be gracing the crystal waters of the beautiful Komodo Islands, just one-hour flight from Bali. Adorned by the exquisite scenery, the archipelago is awash with nature's finest mountains, waterfalls, flora, and fauna. During AYANA Lako di'a's 2, 3 or 5-night* excursions, the luxury yacht will be visiting some of Komodo island's



most famous landmarks including a port of call to the home of the Komodo dragon. The world's largest lizard can be found residing within Komodo National Park, which holds recognition as a UNESCO World Heritage Site and named one of the '7 Wonders of Nature'.

Offshore, the azure waters are a dive lover's paradise. Famed as one of the world's best dive spots, and suitable for year-round diving, there is a plethora of underwater activity to captivate both novice and experienced underwater explorers. Unlike traditional Indonesia cruising, AYANA Lako di'a will be visiting remote dive spots and underwater wonderlands frequented by relatively few divers. These secret dive spots offer guests the opportunity to explore rare aquatic species, swim with manta rays and dive amongst coral gardens, all with crystal water clarity. Snorkeling, SUP

Yoga, Trawling, and Dolphin Watching are just a sample of the additional water activities available to guests.

Onboard the 9-bedroom luxury Phinisi, passengers can expect 5-star luxury cabins, full dining options, aqua activities and equipment, as well as professional spa treatments.



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度假胜地

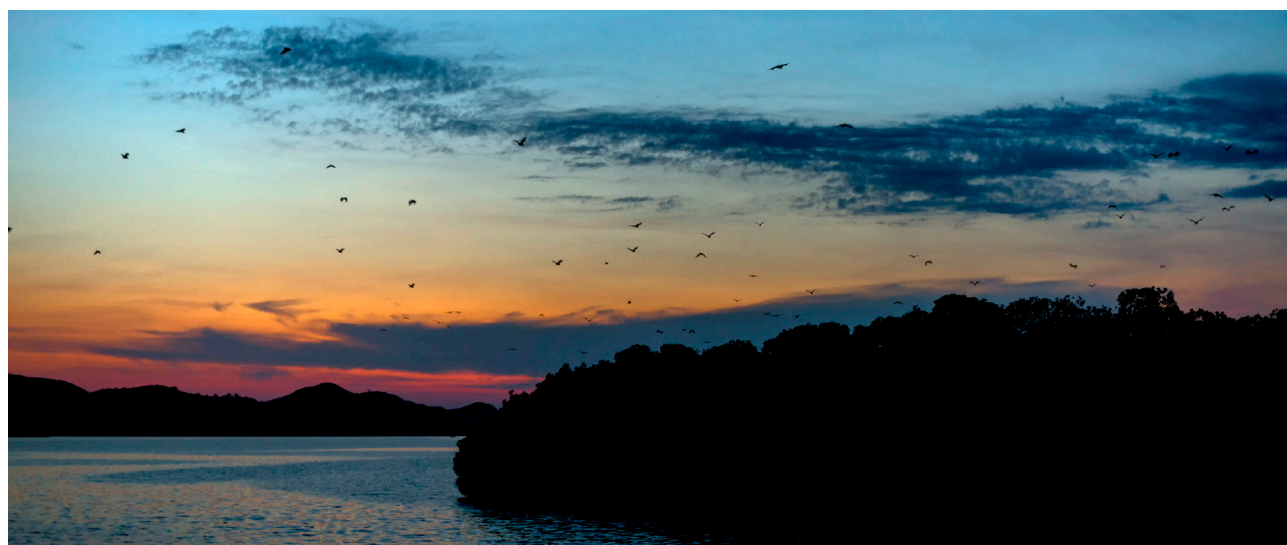


Alongside AYANA's latest resort to open in Komodo September 2018, AYANA Komodo Resort, Waecicu Beach, this all-time sailing experience hails a new standard of travel.

由亚洲顶级独立酒店品牌，阿雅娜度假村沥心打造的 Lako di'a 号巨型度假帆船将于 2018 年 7 月正式开始接受预定。寓意为“旅途平安”的 Lako di'a 号是世界上最大型号的 Phinisi 之一。

Lako di'a 号帆船是一次古老工艺与现代设施的完美结合。对游客们而言，这将是一份独一无二的、能够在舒适环境中深度感受印尼文化风光的奢华体验。阿雅娜将 Lako di'a 号的航行路线设置在距巴厘岛仅一小时航程的科莫多群岛，景色宜人的科莫多群岛拥有丰富的自然景观：山峰、瀑布、以及种类繁多的动植物群。Lako di'a 号会带游客们一一探寻这些如宝石般镶嵌在印度洋中的绝美景色。

科莫多岛上最著名的莫过于在此繁衍生息的科莫多巨





蜥。这种世界上现存最大的蜥蜴已濒临灭绝，为了保护科莫多巨蜥，印尼政府建立了科莫多国家公园，有着“七大自然奇迹之一”之称的科莫多国家公园也已被联合国教科文组织列为世界文化遗产。在 Lako di'a 号 2 至 5 天的巡航中，这艘巨型帆船会停靠不同岛屿，带游客们参观包括科莫多巨蜥栖息地在内的科莫多群岛最著名的一些地标。

除了瑰丽的岛上风景，环绕科莫多群岛的蔚蓝色海洋同样拥有着迷人魅力。这里是潜水爱好者的天堂，毗邻赤道的地理位置让这里成为了全年适宜的潜水胜地。作为世界著名的最佳潜水点之一，多样的水下活动无论对于潜水新手还是经验丰富的潜水者来说都有着无尽地吸引力。不同于传统的印度洋环游路线，阿雅娜 Lako di'a 号将会带领游客们探索一些鲜为人知的潜水点——同魔鬼鱼一起畅游在澄净的海水里、穿梭于珊瑚群之间、尽情探索神秘的海底世界，这绝对会成为一次毕生难忘的旅行。浮潜、水上瑜伽、捕鱼以及海豚观赏……在 Lako di'a 号的带领下，游客们能享受

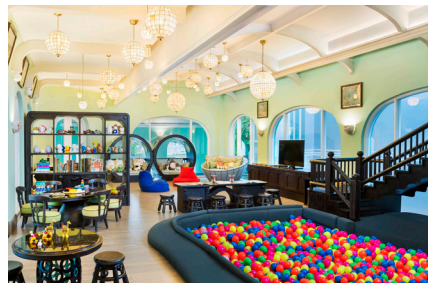
到的水上活动远不止于此。

这艘独家定制的大型 Phinisi 上共有九间奢华客房，游客们能够于此享受到五星级豪华客舱的住宿体验，包括丰富的用餐选择、多样的水上活动、便利的设施、以及阿雅娜提供的专业 SPA 护理。连同 2018 年 9 月即将在科莫多开业的阿雅娜科莫多维艾齐洙沙滩度假村一齐，阿雅娜期待即将扬帆的 Lako di'a 号帆船可以给游客们带来全新的度假体验。📺



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度假胜地



JW Marriott Phu Quoc Emerald Bay Fashions New Spring Experiences

富国岛翡翠湾 JW 万豪酒店焕发春日时尚体验

Edit: Lulu

Spring is in the air, and for the avid traveller the warmer weather signals the time to visit Phu Quoc, Vietnam's lush paradise. In collaboration with leading Vietnamese fashion house Do Manh Cuong, JW Marriott Phu Quoc Emerald Bay has launched a "Stay in Style" experience inspired by the colours of the Spring season. Guests can also immerse

themselves in the local culture through a weekly street market, offering them an opportunity to embrace the art, culture and food of Vietnam.

Stay in Style

A legendary creation by Bill Bensley, JW Marriott



Phu Quoc celebrates a mythical university through its larger-than-life design detail. From the Alice in Wonderland-inspired Chanterelle – Spa by JW to the “faculty-themed” villas, the fantastical narrative, paired with a pristine location, creates a luxury escape like no other.

Likewise, fashion house Do Manh Cuong’s creations evoke emotions through striking designs, bold craftsmanship and a singular creative vision. Available in a range of vibrant colours that capture the coastal shades of JW Marriott Phu Quoc Emerald Bay, the distinctive pieces also draw from the resort’s surrounding vistas of emerald waters and lush greenery. “Colours are a way to define your personality,” says Do Manh Cuong, founder and designer of Do Manh Cuong. “Life would be boring without them. I hope my designs offer guests an equally fantastical experience as JW Marriott Phu Quoc Emerald Bay.”

Funky Fridays at Lamarck Night Market

Every Friday from 6-10pm, the resort’s main



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RESORT

度假胜地



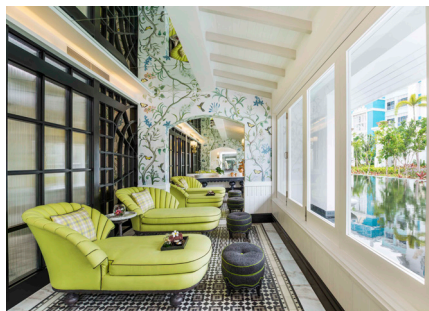
thoroughfare, Rue de Lamarck, will transform into “Lamarck Walking Street Night Market,” a colourful gathering of live food stalls, street performers and cultural presentations that represent Phu Quoc’s Bai Kem community.

At the Lamarck Night Market, guests will be able to sample local delicacies, experience local art forms and observe performers in action, including fire dance, close up magic show, live jazz and music band. A 20% discount at all dining and spa outlets will also be offered from 6 pm – 10:30 pm. An authentic experience of a quaint Vietnamese street, Lamarck Night Market – available to all visitors and residents of Phu Quoc – is set to become a must-visit attraction on the island.

春天的气氛弥漫于空气中，对于热爱旅行的人而言，和暖的天气是到越南青葱天堂——富国岛旅游的最佳时候。富国岛翡翠湾 JW 万豪酒店与越南著名时装设计品牌 Do Manh Cuon (DMC) 合作，推出了以春季色彩作灵感的“时尚之旅” (Stay in Style) 体验。通过每周举行一次的市集，宾客还可以深入认识当地文化、拥抱越南艺术、文化、以及美食的机会。

“时尚之旅” 体验

富国岛翡翠湾 JW 万豪酒店是由 Bill Bensley 所创造的传奇项目，通过其超越现实的设计细节来突显酒店的虚拟大学主题。由以《艾丽斯梦游仙境》为灵感的水疗中心 - Chanterelle - Spa by JW 到以各科目学院命名的建筑均花尽心思。梦幻般的故事与原始大自然的美景相结合，创造了一个奢华的历险旅程。





同样，时装设计公司 DMC 的作品通过引人注目的设计、大胆的工艺和独特的创意唤起视觉感官。这些独特的作品有着丰富鲜艳的色彩，完美地捕捉富国岛翡翠湾 JW 万豪酒店沿用的色调；其出众的作品灵感也是源自酒店周围翠绿的水域和郁郁葱葱的绿色景致。DMC 的创始人兼设计师 Do Manh Cuong 表示：“颜色是展示个性的一种方式，缺乏色彩的生命很沉闷。希望我的设计能够为客人提供与富国岛翡翠湾 JW 万豪酒店同样精彩的体验。”

星期五畅游 Lamarck 夜市

每周五傍晚 6 时至 10 时，酒店的主要街道 Rue de Lamarck 将化身为“Lamarck 夜市”；精彩丰富的



Kem community) 的文化演出。

在“Lamarck 夜市”，宾客可以品尝当地美食、体验当地艺术及现场表演，包括火舞、魔术表演、现场爵士乐和音乐。傍晚 6 时至晚上 10 时 30 分酒店内所有餐饮场地和水疗中心将提供八折优惠。📍



52 / SPA EXTRAVAGANCE

尊享SPA

Be a Spring Beauty with Super Aqua
Boost Your Hydration and Nourish Your Skin
at the Ultra-luxurious FLARE Spa
芳疗悦己 春日水合焕肤之旅

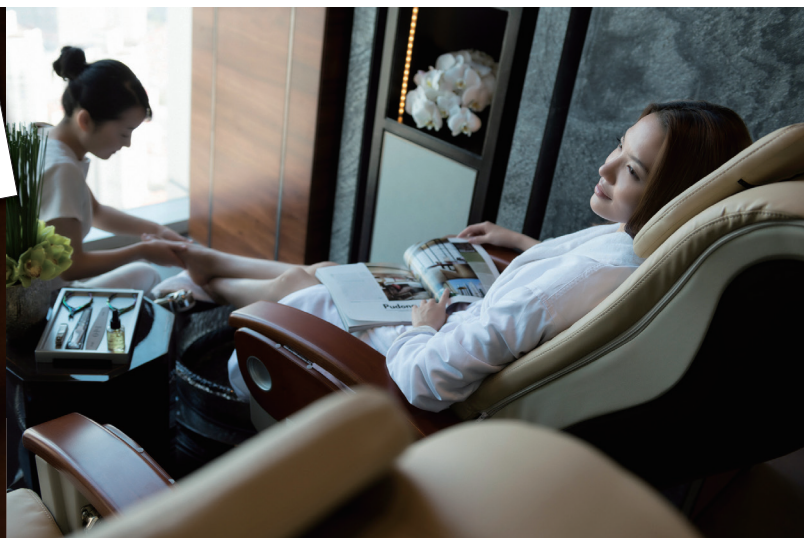
Edit: Lulu



Give yourself a special congratulation for surviving Shanghai's harsh winter by revitalising your skin as spring says hello. At FLARE Spa, Four Seasons Hotel Pudong, Shanghai, glamorously perched above central Lujiazui, this will be your moment to refresh your skin, your look and your confidence for a sunny spring ahead.

The Spring Beauty package includes a 90-minute Super Aqua Discovery treatment and a 20-minute eye and lip care session, using prestigious GUERLAIN products at each step.

This treatment is ideal for holistic hydration and refreshing those areas which need the most attention. Thanks to innovative Super Aqua Serum technology, your skin is revitalised and youthfully

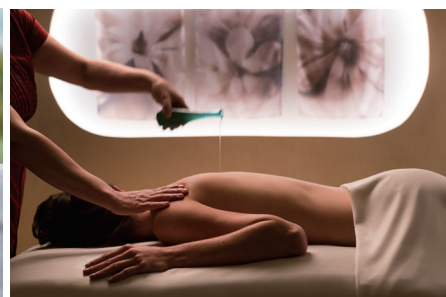


plumped, wrinkles are immediately smoothed and overall complexion is more radiant. A deep hydration body ritual, using nourishing Super Aqua Body, is followed by a full body relaxing massage. Get your beauty back this season at Four Seasons Hotel Pudong, Shanghai.

在明媚暖阳中开启一场肌肤焕新之旅，重新遇见出众的自己。置身于繁华都市中奔波与忙碌，痛快享受机会与挑战、压力与成就并存的同时，也需要遁入一方清静安宁的奢宠雅境。于 FLARE 水疗中心体验身心平衡和每一秒的宁静，私享片刻娇宠逸乐，释放压力、舒焕身心。

FLARE 水疗中心现推出春日水合焕肤之旅套餐，包含 90 分钟水合青春之旅及 20 分钟焕颜亮彩眼唇疗程。精心的护理为肌肤进行深度补水，使肌肤呈现焕然一新的活力，细纹立即消失隐匿，肤色更显璀璨光泽。当深层补水理疗结束之后，接着带来一次全身心的放松按摩，使您更加神采飞扬、光彩四射。

位于上海浦东四季酒店 41 楼的 FLARE 水疗中心设计幽雅脱俗，作为法国娇兰在中国唯一的 Spa 合作伙伴，FLARE 水疗中心将娇兰在护肤上的前端科技与专业按摩手法相结合，为更多宾客诠释美丽的秘密，是追求高品质水疗护理的理想之选。客人可在静享肌肤护理的同时饱览陆家嘴标志性摩天大楼，尽情享受都市的繁华与魅力。📍



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SPA EXTRAVAGANCE

尊享SPA



Talise Spa at Madinat Jumeirah Launches New Wellness Programme

旅途中的 8 种优质睡眠体验，尽在卓美亚酒店集团

Edit: Lulu



The award-winning Talise Spa at Jumeirah Al Qasr, Madinat Jumeirah has launched a new wellness programme. The range of experiences includes a choice of 3, 7, or 10-day programmes to help guests detox and feel refreshed this Spring.

Every detail of the Wellness Experiences will be tailored to the guest's needs. They can visit Talise Spa during the day or if they prefer, guests can completely disconnect from the outside world by staying in designated rooms and suites in the luxurious summerhouse villas of Jumeirah Dar Al Masyaf, Madinat Jumeirah.

With the help of the latest Smart Wellness Screening at DNA Clinic the current health status will be analysed first, to create individual treatment plans for long term solutions. In addition to the treatments, the wellness programme includes a food plan that provides excellent support in detoxification, whilst enjoying nutritionally balanced and tasty food. There will also be a



healthy in-room breakfast, lunch and dinner either brought to guests or served at selected restaurants within the resort on a daily basis.

"We want to support our guests on their way to wellness by providing sophisticated programmes to educate and encourage a healthier lifestyle," said Stephan Wagner, Director of Talise Spa. "The food we consume on a daily basis directly affects our composition, including cell structure. Hence, it can be inferred that we can improve our overall health and wellbeing with every meal we enjoy. To look good on the outside, one must feel good on the inside," added Chef Gabriele Kurz.

未来由梦锻造，在第十八个世界睡眠日来临之际，别再浪费时间，赶快安然进入梦乡吧。卓美亚酒店集团（Jumeirah Group）提供 8 种优质睡眠体验，让宾客能酣然入梦。

为宾客提供尽善尽美的高质服务的卓美亚帆船酒店（Burj Al Arab），在每间套房提供极度奢华的鸭绒被。绒毛采自冰岛绒鸭巢中脱落的绒毛。一个绒鸭巢仅提供 15—20 克鸭绒，而每年只允许采集 2,000 千克鸭绒，因此卓美亚所用的鸭绒如此珍贵稀有。

精选雪松木、瑞典铁、天然乳胶及埃及棉，融合 Pascal 系统，为卓美亚帆船酒店打造高端奢华的 Dux 床。而量身定制使 Dux 床更为出众，仅需提前一晚预订，宾客便能享受恰如其分的服务体验，在每个清晨焕发活力，积极迎接新的一天。

如果你是空中飞人，那么你一定要试试位于卓美亚阿联酋中心酒店（Jumeirah Emirates Towers）泰丽丝水疗中心的浮疗室。这间宁静的天堂坐落于城市繁华的商业区中心，据说 60 分钟的池中休憩即可等效于 8 小时的优质睡眠。

在卓美亚溪畔酒店（Jumeirah Creekside Hotel），宾客可于全天任意时间办理入住。这项特殊的 24 小时入住服务，使宾客能在白天或夜晚任意时间到访下榻，并且入住 24 小时无附加费用。完美满足长期周游世界的名流富豪们的日程安排，使其能在白天黑夜任意时间安然入睡。

此卓美亚古堡酒店（Madinat Jumeirah）的水疗体验由艺术家 SHA 设计，旨在为宾客提供一场灵光乍现、舒缓放松和焕发活力的全方位旅程。此水疗疗程能有效缓解压力、平复气息、放松肌肉、降低心率和血压，专注于通过声音、颜色、光线、震动、触碰、温度和气味，刺激各个感官，打造全身心的沉浸体验。四种不同水疗疗程中，紫色水疗疗程能有效激发灵感，使人冥想，促进睡眠。



大酒店传媒官网竞拍平台从 2015 年开始启动，在 2015 年 5 月至 8 月期间展开了为期三个月的五星级酒店房券慈善竞拍活动，募集善款 15 万元，并全部捐献给思麦基金用于慈善事业。由于此次活动的成功举办，引起了社会不同群体的关注，也积累了一批致力于慈善的爱心人士。所以，从 2016 年开始，我们每天推出一家酒店参与竞拍，以 10 元为底价，常年设置慈善竞拍平台，大家在赢取五星级酒店住宿体验的同时，亦能为慈善事业做贡献。

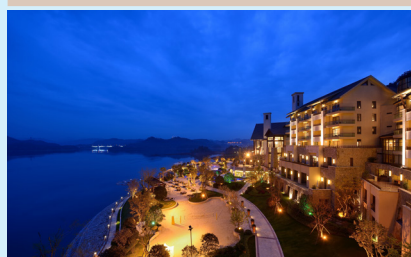
详情及参与竞拍请登录官网：
<http://www.grandhotels.com.cn>

或致电大酒店传媒：(021) 50596130*604

或关注微信公众号：
大酒店传媒



The Hilton Hangzhou Qiandao Lake Resort 杭州千岛湖滨江希尔顿度假酒店

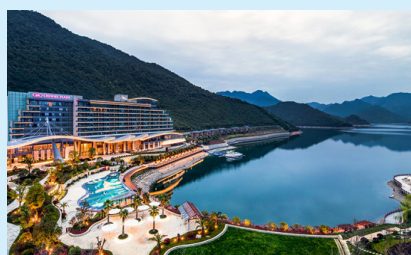


Aerobic Holiday Getaway 天人合一，湖心一体

The Hilton Hangzhou Qiandao Lake Resort is conveniently located in Hangzhou Chun'An County, along the shores of breathtaking Qiandao Lake. Surrounded by an awe-inspiring mountain backdrop, it is composed by seven grand buildings in total. 348 stylish and comfortable guest rooms or suites are provided. 2000 square meters meeting area, with a 9 meters high ballroom, can accommodate 600 people at a banquet or wedding. 800 square meters lawn is the best place for you to hold an exterior unique wedding. 7 multi-functional meeting rooms are available for guests in terms of providing different size rooms.

杭州千岛湖滨江希尔顿度假酒店位于千岛湖畔，依山面湖，是千岛湖拥有最长湖岸线的国际酒店。由七幢恢宏富丽的高楼组成，拥有 348 间设计时尚优雅的客房和套房。2000 平方米的会议、宴会场地，层高 9 米的大宴会厅，可容纳 600 人同时参加宴会或婚礼，厅外的一片 800 平方米的草坪绿地，是举办浪漫户外婚礼或活动的最佳选择，此外，还配有 7 间多功能厅和 1 间董事会议厅。

Crowne Plaza Hangzhou One 杭州千岛湖皇冠假日酒店



Relish Yourself with Naturally Fresh Air Surrounded Along Your Entire Journey of One Thousand Island Lake. 于天然氧吧之中，拥抱千岛湖的青山碧水

Crowne Plaza Hangzhou One Thousand Island Lake is located on beautiful Qiandao Lake, where it is surrounded by mountains, lake views and the charms of the Xinan River. The hotel is 150 kilometers from Hangzhou Xiaoshan Airport and 130 kilometers from Hangzhou East Railway Station. Our location offers easy access to Xinan River Hydropower Station, Haoyun Island, Daci Rock, Xinye Ancient Village and Lingqi Cave, among other area attractions. We are just 20 minutes' drive from Jiande City Center, where guests can enjoy shopping, entertainment and other activities. Traveling from the hotel by taxi makes it easy to experience all of what the green, scenic area has to offer.

杭州千岛湖皇冠假日酒店位于千岛湖东南湖域，环山望湖，迷人的新安江近在咫尺，呼吸天然大氧吧，拥抱青山碧水好风光，享受有别于传统的千岛湖休闲旅行体验。酒店毗邻新安江水电站、好运岛、大慈岩、新叶古村、灵栖洞等著名景点，距杭州萧山机场 150 公里，距杭州东高铁站 130 公里，20 分钟车程即可抵达繁华的建德市中心。酒店得天独厚的地理位置，令您于“世外桃源”中尽享自然与人文的完美融合。

InterContinental Ningbo 宁波洲际酒店



Tranquil Garden in the City 城市中的静谧花园

The 292-room InterContinental Ningbo is the city's ultimate destination for discerning travelers. Set alongside the Yongxin River, guest rooms feature either 180 degree river or garden views overlooking the city landscape. Abundant water features together with waterfalls in the entrance fits the grand entrance perfectly. Peace and serenity are found in the 7,000 square meters outdoor garden with European-style landscaping, winding paths and all-around beautiful views. A luxury InterContinental life is guaranteed by first class facilities and services for you.

宁波洲际酒店坐落于甬新河畔，空气宜人，视野开阔，拥有 292 间客房和套房。在此可欣赏 180° 河畔旖旎风光，或俯瞰 7,000 平米的欧式花园，旨在满足不同需求的旅客。酒店正门的叠级水景与瀑布配合圆环形迎宾大道气势非凡，户外花园设计独具匠心，在营造出神秘浪漫风情的同时，更为各种创意活动提供了无限可能的空间。现代装饰格调高雅，设施先进，更有贴心周到的服务，令每一位宾客享受臻至完美的入住体验。

Midtown Shangri-La, Hangzhou 杭州城中香格里拉大酒店



There is more to luxury, where then meets now 古今交融 奢华以上

Midtown Shangri-La, Hangzhou is located in Hangzhou New Landmark—Hangzhou Kerry Centre. It lies just 10 minutes walking distance from the beautiful West Lake, where Hangzhou's intra-city transportation hub is located. The hotel comprises 417 expansive rooms and suites. All feature contemporary and elegant décor with views of the city or West Lake. The guestrooms are designed with optimum space in mind and furnished with luxurious details and plush comforts.

The hotel represents luxury in a relaxed, yet refined setting, providing a balanced lifestyle for international high-end business and leisure travelers.

杭州城中香格里拉大酒店位于杭城新地标——杭州嘉里中心，距离美丽的西湖仅几步之遥，紧邻杭州同城交通的枢纽。酒店共有 417 间宽敞客房和套房。所有客房均配备极富现代感的优雅内饰，可观赏西湖风光或城市美景。酒店的客房设计于细节处彰显豪华，带给您极致舒适体验。

杭州城中香格里拉大酒店志在呈现休闲但不乏精致的环境，为高端商务和休闲旅客提供了一种平衡雅致的生活方式。



Hilton Garden Inn Chengdu Huayang 成都华阳美程希尔顿花园酒店



We Are Hilton Garden Inn We Are Brighthearted 我们是希尔顿花园 我们热情好客

Hilton Garden Inn Chengdu Huayang located on Jiannan Avenue, Tianfu New Area, only 20 mins from Shuangliu International Airport and South Railway Station, adjacent to Tianfu Software Park, Chengdu International Convention and Exhibition Center, Western China International Expo City, Polar Ocean World and Huanglongxi Ancient Town.

The hotel offers 202 spacious and stylish guest rooms including 7 suites. 660sqm of flexible meeting and banquet rooms including one multi-function room, one board room, 2 meeting rooms. Hilton award-winning service to inviting new social spaces, helps you make the most of every stay.

成都华阳美程希尔顿花园酒店是希尔顿全球在西南地区的首家花园品牌酒店。酒店坐落于剑南大道南段，毗邻天府软件园，世纪城会展中心、西部国际博览城、极地海洋世界和黄龙溪古镇。距离成都双流国际机场和火车南站仅 20 分钟车程。

酒店拥有 202 间宽敞舒适的客房，包括 7 间家庭套房。660 平方米会议和宴会空间，包括一间多功能厅，一间董事会议室和两间会议室。希尔顿荣誉奖励的卓越服务和精心安排的摩登设施，让您尽享每一天的时光。

Shanghai City QiYu Resort Hotel 上海城市琪遇酒店



A place where you've been missing before you leave 还未离开就开始想念的地方

Shanghai City QiYu Resort Hotel is located in 1-8 No. 1672 Xiuyan Road, Kang Qiao Town, Pudong New Area, Shanghai, is a blend of national customs, emphasizing the true aesthetic feeling of art, highlighting the taste of the business hotel with four star level. The hotel has 89 rooms, five continents as the theme of the design style, combined with various arts and crafts and modern automatic control equipment, endow the whole space with the spirit of life and freedom, create a touch of peace and elegance. In Shanghai City QiYu Resort Hotel, the hotel is far away from the noise and noise of the city, returning to purity and finding the true self.

上海城市琪遇酒店位于上海市浦东新区康桥镇秀沿路 1672 弄 1-8 号，是一家融入各国风情，强调艺术的真实美感，凸显品味陈列的以四星级水准打造的小资商务精品酒店。酒店拥有房间 89 间，房型以五大洲为主题的设计风格，加上各类工艺品与现代化自动控制设备，赋予整个空间以生命的灵动与自由，营造出一抹宁静与雅致。身置上海城市琪遇酒店，远离城市的喧嚣与嘈杂，回归纯净，寻回最真实的自我。

Shanghai Marriott Hotel Kangqiao 上海康桥万豪酒店



Dedication and Innovation Rewards 创新且不懈，水到则渠成

Marriott Hotel Kangqiao has 338 spacious guest rooms and suites that feature the "Marriott Modern" aesthetics; each room is equipped with luxurious bedding, flexible work space, high-speed wireless Internet and the tasteful in-room amenities that give guests inspirations during their stay. As to conference facilities, the Shanghai Marriott Hotel Kangqiao has eight banquet and meeting halls totaling about 1,100 square meters. The multi-media facilities and special features make them ideal venues for any dinner parties and conferences you can think of. It has a total of three restaurants in different styles and a lobby lounge that serves a mixed range of drinks, fine wine and afternoon tea. Each restaurant exemplifies Marriott's attentive service and enjoyable dining experience.

上海康桥万豪酒店共有 338 间宽敞舒适的客房和套房，采用“Marriott Modern”设计美学，所有房间皆配备豪华床品、灵活的工作空间、高速无线网络，极富艺术感的房内设施可帮助宾客在入住期间点燃灵感的火花。会议方面，上海康桥万豪酒店设有近 1100 平方米，多媒体设备齐全、各具特色的 8 个宴会与会议空间，非常适合举办各种类型的宴会及会议活动。酒店共设有 3 间不同风格的餐厅及 1 间休闲舒适、提供各式饮品、美酒和精致下午茶的大堂酒廊。每间餐厅都提供万豪酒店细心周到的服务以及充满活力的用餐体验。

Grand Hyatt Shanghai 上海金茂君悦大酒店



Grand Hyatt Shanghai: The Legendary Landmark in Shanghai 精耕细作，造就金茂传奇

The hotel provides guests with a marvelous skyline panorama in its 548 newly-upgraded spacious guestrooms and suites featuring contemporary art deco style combined with traditional Chinese visuals. Meanwhile, ten various styled restaurants and bars offer guests all kinds of delicacies such as Chinese, Cantonese, Japanese and Italian cuisine. Worth mentioning is Cloud 9 Bar at the top of Jin Mao Tower, whose exquisite cocktails and tasty snacks will definitely leave a memorable experience, let alone have a bird-eye's view of Shanghai while sitting in the modern and fancy place. In addition, it is an ideal place for conferences or banquets for its two pillar-free ballrooms and meeting rooms, which are all well-equipped and give flexible choices of space arrangements.

酒店拥有 548 间全新升级的豪华客房及套房，融合东方古韵与西方摩登文化的精髓元素，每间客房均可饱览城市天际线景观。同时拥有十间各具风格的餐厅与酒吧，提供中式、粤式、日式、意式等多重美食佳肴，带给客人多重餐饮享受。不得不提位于金茂大厦顶部的空中酒廊，其卓越的现代装饰风格使整个空间充满时尚气息，美味小食与鸡尾酒令人回味无穷，在此可以一览申城璀璨美景。而两个无柱式宴会厅及多个会议厅配备完善设施，灵活多样的场地安排，是举办会议和宴会的理想选择。



【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。



Check Point搜索主题: Oysters and Wine Feast 亲吻海洋“蚝”门盛宴
Target Hotel锁定方位: Four Seasons Hotel Pudong Shanghai 上海浦东四季酒店

Enjoy freshly shucked oysters and chilled Bloombury Tale Chardonnay while feeling the dazzling modern fashion trend of Shanghai. Be delighted by this indulgent culinary experience at Camelia in Four Seasons Hotel Pudong, Shanghai.

品尝生蚝就如同亲吻海洋，像一场旅行，可以领略到不同的风景。Camelia餐厅于露台倾情推出“蚝”门盛宴，带给嗜鲜的饕客一场美好愉悦的舌尖之旅。

Date: Every Saturday 2 pm to 5 pm
日期: 每周六下午14:00至17:00

Price: Enjoy unlimited Fine de Claire paired with free-flow Bloombury Tale Chardonnay from Australia at CNY 288 + 15% per person; Taste the LA BOUDEUSE with W3 N2 Superior Oscietra, priced at CNY 98 + 15% per piece, including a glass of Pizzolato Prosecco from Italy.

价格: 每位288元+15%服务费即可畅享芬迪克勒生蚝，畅饮清爽的澳洲博蓓霞多丽葡萄酒；淑雅生蚝搭配良种鲟鱼子酱，每只98元+15%服务费，包含一杯“比萨老头”气泡酒。

Reservation (预定): 8621 2036 1300



Check Point搜索主题: Enjoy Cuisine Gastronomy of Shandong 品味鲁式美味
Target Hotel锁定方位: Four Points by Sheraton Shanghai, Daning 上海大宁福朋喜来登酒店

The Eatery is featuring the authentic and palatable Shandong cuisine for buffet dinner from 1 May to 30 June 2018. Come and indulge yourself in various nutritious and savory Shandong cuisine, which including fried cuttlefish with pork, sautéed sliced beef with leek, fried oyster with soft bean curd, sautéed beef fillet with chili pepper. Enjoy the tasty and delicious cuisine gastronomy of Shandong.

美食发源齐鲁之地以其多变的地貌，造就了鲁菜食材品种丰富，选料精细。2018年5月1日至6月30日上海大宁福朋喜来登酒店宜客乐餐厅特聘大厨精心烹调，收集来自鲁地的多样化物产，呈现地道齐鲁好味。热炒五花肉炒小乌贼、香椿苗滑蛋、沂蒙香辣鸡、京葱爆牛肉、水豆腐烧海蛎、齐鲁小炒肉等口感各不相同的经典美馐。品味浸润儒家两千多年的鲁式美味。

Date: From 1 May to 30 June 2018
日期: 2018年5月1日至6月30日

Price: RMB 268 net / person; Price of WeChat store: RMB 178 net / person
价格: 原价RMB 268 / 位，关注酒店官方微信仅需RMB 178 / 位

Reservation (预定): 8621 2602 2222&6022



Check Point搜索主题: Sunday Brunch at Epicure on 45 Revolving Restaurant
Target Hotel锁定方位: Radisson Blu Hotel Shanghai New World 上海新世界丽笙大酒店

Indulge in the delectable and extensive Sunday brunch with your family or friends at Radisson Blu Hotel Shanghai New World. A large selection of fresh salads, seafood, and live grilled station including Australian beef and lamb, featured Indian Tikka Station with the order-to-cook skewers. An additional of RMB 130 net will be offered free flow of Mumm Champagne.

位于酒店45楼旋景餐厅就为您和家人在周末准备了丰盛的元气自助早午餐！五谷杂粮、各式面包及奶制品唤醒沉睡的胃；不可缺少的冰鲜海味合集，健康沙拉挡及中西式冷菜开启味蕾；现场烧烤澳洲的牛牛排、特色印度泥炉烤串档开启肉食之旅。现只需另加人民币130元即可畅饮来自法国纯正玛姆香槟！

Date: Every Sunday 11:30 am to 14:30pm

日期: 每周日上午11:30至下午14:30

Price: The price start from RMB 350 per person (The price is subject to a 16.6% surcharge)

价格: 人民币350元/人起 (不含酒水)，此价格另需收取16.6%附加费

Reservation (预定):

8621 6359 9999&4210



Check Point搜索主题: Deli Shop Dim Sum Recommendation 德丽饼屋中式点心精选
Target Hotel锁定方位: Novotel Shanghai Atlantis 上海海神诺富特大酒店

Novotel Shanghai Atlantis is delighted to present the hotel's delicious Cantonese style dim sum prepared by Cantonese Chef. Both A la carte and set menu is available during lunch and dinner time for your choice.

A la carte menu include: Steamed Shrimp Dumpling, Steamed Chicken Feet with Bean Sauce, Steamed "Siou Mai", Steamed Cream Cusratd Bun, BBQ Pork Bun, Shrimp Wonton Noodle Soup with Shrimp, Preserved Egg and Pork Congee, Fish Congee, Pan-fried Onion Pancake, Fried Carrot Cake with XO Sauce etc.

德丽饼屋推出新品啦！酒店特聘广东大厨为您奉上精致可口的中式点心，零点或套餐均可选择。想品尝正宗广式点心的食客们，何不亲自体验一番，大饱口福！

零点单品: 港式虾饺皇、酱皇蒸凤爪、蟹仔烧卖、招牌流沙包、蟾皇叉烧包、鲜虾云吞面、皮蛋瘦肉粥、顺德拆鱼粥、香煎葱油饼、XO酱炒萝卜糕等。

Price: A la carte starts from RMB 18 per portion; Set menu are available for RMB 68 (one person), RMB 128 (two persons), RMB 248 (four persons).

价格: 零点每份18元起；另有单人套餐68元、双人套餐128元、四人套餐248元。

Reservation (预定):

8621 5036 6666&1806

Check Point搜索主题: Authentic Cantonese Refreshments at Taifu Restaurant 泰福酒楼午茶点自助全新升级

Target Hotel锁定方位: Kempinski Hotel Fuzhou福州泰禾凯宾斯基酒店

As a popular venue for traditional Dim Sum, Taifu Restaurant of Kempinski Hotel Fuzhou introduces new dim sums and presents you with more than 80 different Cantonese refreshments, including orange pudding, soaked shrimp dumpling with grains, pork soup bun, and grapefruit pastry, which are all handmade by master chefs.

福州泰禾凯宾斯基酒店隆重推出全新升级的自助茶点菜单, 于交织着古典与时尚的泰福酒楼中呈现。为宾客呈现现点现做的80余款粤式茶点, 特别推荐橙香QQ猪、五谷杂粮浸虾饺、黑金灌汤包、千层柚子酥等创意点心.....各具特色, 为每一位食客带来视觉与味觉的双重享受。

Date: Monday to Friday 11:30-14:00, 128 yuan /person
Saturday to Sunday, 10:30-14:00, 138 yuan /person

日期: 周一至周五 11:30-14:00, 128元/位
周六至周日 10:30-14:00, 138元/位

Reservation (预定): 0591 8899 9988



Check Point搜索主题: Mother's Day Celebration母亲节特惠 Target Hotel锁定方位: Fairmont Beijing北京华彬费尔蒙酒店

Fairmont Beijing would like to acknowledge all mothers with a lavish brunch at Lunar 8 on Mother's Day, Sunday, May 13, 2018. As a gesture of appreciation to all the mothers, the brunch at Lunar 8 will feature specially crafted menus by our culinary brigade from The Cut and Lunar 8 restaurants.

为了给妈妈们致以最诚挚的祝愿, 北京华彬费尔蒙酒店在8悦餐厅特此推出丰盛的母亲节自助早午餐, 仅在2018年5月13日母亲节当天供应。作为对妈妈们的感谢, 这份早午餐将由我们的主厨精心烹制。并由8悦餐厅和刀扒房共同提供所有的精致菜品, 以庆祝这个特别的节日。

Date: Mother's Day Brunch: 11:30 AM to 3:00 PM (only on the 13th May)

日期: 8悦母亲节早午餐: 早上11:30 - 下午3:00 (仅在5月13日当天提供)

价格: 人民币368
Price: RMB 368

Reservation (预定):
8610 8507 3618



Check Point搜索主题: The Royal Botanical Afternoon Tea皇家植物下午茶 Target Hotel锁定方位: Shangri-La Hotel, At The Shard, London伦敦香格里拉大酒店

The Royal Botanical Afternoon Tea takes its inspiration from the traditions of the British royal family and its soon-to-be princess, Ms. Meghan Markle. Presented in TING restaurant and lounge, with stunning views of London's most iconic landmarks, the tea features a delightful selection of botanical themed cakes, scones and freshly made sandwiches.

TNG餐厅皇家植物下午茶灵感源自英国皇室的古老传统及准王妃梅根·马克尔女士。餐厅位于伦敦最知名的地标建筑内, 宾客可以在此饱览怡人风光, 品尝多款以植物为主题蛋糕、英式松饼及新鲜制作的三明治等精致茶点。

Date: The Royal Botanical Afternoon Tea is available until 1st June 2018

日期: 皇家植物下午茶供应期至2018年6月1日

Price: Royal Botanical Afternoon Tea: £60; Royal Botanical Afternoon Tea with a Royal Celebration Cocktail: £74

价格: 皇家植物下午茶: £60; 皇家植物园下午茶及皇家庆典鸡尾酒: £74

Reservation (预定): 44(0)207 234 8000



Check Point搜索主题: Kimura Sushi & Niitome Tempura X Sri panwa 喜邑寿司及Niitome天妇罗餐厅大厨亲临斯攀瓦酒店

Target Hotel锁定方位: Sri panwa斯攀瓦酒店

Sri panwa proudly welcomes master Chef Koji Kimura of 2 Michelin star Kimura Sushi and Chef Shuji Niitome of Niitome Tempura for an exclusive pop-up. The famed chefs will be taking over Baba IKI at Sri panwa at the same time, serving both omakase and tempura omakase for lunch and dinner.

位于泰国普吉岛的五星度假村斯攀瓦酒店 (Sri panwa) 隆重欢迎位于日本东京的米其林二星喜邑寿司店 (Kimura Sushi) 大厨Koji Kimura及Niitome天妇罗餐厅大厨Shuji Niitome作客斯攀瓦酒店并主理快闪餐厅。两位名厨将同时接管酒店内的巴巴 IKI-日本料理餐厅 (Baba IKI), 于午餐和晚餐时段供应主厨和天妇罗厨师的Omakase料理。

Date: 3rd - 5th of May exclusively at Baba IKI, Sri panwa

日期: 5月3日至5日期间于斯攀瓦酒店巴巴IKI

Price: Omakase for THB 12,000++ per person; Tempura Omakase for THB 8,000++ per person

价格: 厨师Omakase料理每位约2,415人民币 (12,000 ++泰铢); 天妇罗厨师发办料理每位约1,610人民币 (8,000 ++泰铢)

Reservation (预定): 6676 371 008





The Cut FAIRMONT BEIJING HOTEL

Article: Randy Lee Svendsen Photos: by Don Cody, Randy Lee Svendsen and Fairmont Beijing Hotel



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酒文化。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,

I was so happy to be invited by Chef de Cuisine, Christoph Zoller, to attend a very special dinner he was planning at The Cut restaurant in Fairmont Beijing Hotel. The dinner was advertised as CHEF GRAHAM BROWN AT THE CUT, Presenting a Fusion Venison Experience with a Craft Beer Pairing. Chef Graham Brown is an expert in working with New Zealand venison. Recognized internationally as a leading Chef and culinary arts innovator, Graham Brown joined New Zealand Venison in 1991 as their executive Chef and international Ambassador. In this role he travels the world promoting the virtues and superior quality of the premium New Zealand farmed venison to Chefs and consumers through educational demonstrations at top culinary schools, participation in top food shows and events worldwide, and demonstrating his favorite preparations of the distinctive meat on television for the home cook. Chef Graham Brown has presented at the North American National Restaurant Association show in May 2010 on their international culinary stage. Graham was also invited to guest Chef with the legendary Charlie Palmer at his restaurant in Sonoma, California, and to present workshops and dinners at the Prestigious Rheingau Gourmet Festival in Germany in 2013. Chef Brown has worked alongside many Michelin Star Chefs and presented to prestigious culinary magazines and members of the Press worldwide. He has over 40 years experience in the restaurant and hospitality industries and has received numerous awards and appointments from professional organizations worldwide. When not traveling the world, Chef Brown enjoys the quietness of country life at Ashley Forest, north of Christchurch, overlooking a deer farm and established old forests.

I arrived early on the first of only 2 nights this dinner would take place. Chef Christoph Zoller greeted me and introduced me to guest Chef Graham Brown, who then introduced me to Hunter McGregor, Managing Director of Shanghai Rata Trade Company Limited, who imports farm raised grass fed venison from New Zealand and distributes to fine hotels and restaurants in China. Graham and Hunter planned several of these special dinners at famous restaurants in China and I was delighted to attend the first night of the 2 Beijing dinners, held exclusively at The Cut. What makes these dinners so special is the venison used in 5 of the 6 courses served. Shanghai Rata Trade Company Limited has been involved in the importation of venison into China for several years, sourced from Mountain River Venison located in the South Island of New Zealand. It is 100% farm raised and processed and it is very healthy red meat, low in fat and high in protein and iron. The deer are less than 2 years old and the meat has a mild, mellow taste, and it is very tender. There are a variety of cuts available to suit the requirements of the hotels and restaurants using this fine venison. According to the company press release, "Natural farm raised venison from the fresh pastures of New Zealand is one of the most exciting new products in the worldwide food industry. This fresh modern product has so much to offer: a subtle delicate flavor, superb tenderness and excellent nutritional qualities. Chefs around the world are exploring the versatility of venison in many different culinary traditions, and the market for this exclusive product continues to grow. Lean venison is a healthy food that is low in fat, saturated fatty acids and cholesterol, and high in protein, vitamins and minerals, particularly iron. The Mountain River deer



Randy's

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are raised as close to nature as possible, using modern environmentally sustainable farming methods. Their diet consists of grass and occasional supplementary foods such as hay, silage or grain during the cold winter months. They are processed on the farm at Mountain River's world-class production facilities, which offers year-round supply. Mountain River ensures only the highest quality venison is produced. Product quality is carefully monitored at every stage – from the farming and transport of the deer, at the processing plant, to the final export delivery. Their modern packing and storage technology ensures extended shelf-life for both chilled venison (in excess of 14 weeks) and frozen (more than two years)". Armed with all this good information, I was excited to get started with my dinner!

Kelly Yu, The Cut Supervisor, prepared my table and brought my Dry Gin Martini to me, which I enjoyed while looking over the 6 course special menu. I love venison so I was particularly interested in experiencing it in 5 different preparations during this dinner. What made it even more interesting was that the beverage pairings were selected with craft beer instead of wine, a novel touch. Kelly brought my Welcome Snack, 2 little round creations on a long glass plate. One was Cherry Tomato with Balsamic Dressing, Feta Cheese, and Cashew Nut. The Other was Honey Mellon with Parma Ham, Potato, Tomato, Olive, and Ciabatta Bread, with a little Roast Vegetable Purée with Parmesan Cheese and Lemon Butter. Both were flavor packed little treats that got me in the mood for the abundance of food that I knew was coming. First, from the Chef's Signature Venison Set Menu was the Amuse Bouche. Chef Zoller brought my Venison Tartar, with Piccalilli Clouds, Oat and Walnut Crackers & Pickled Onions, while Kelly poured a glass of Maredsous Abbaye – Abdij Blonde beer from Belgium. Chef Brown explained that piccalilli is very famous in New Zealand. Made from cauliflower, small cucumbers, onions, carrots, vinegar, turmeric, garlic, and ginger, it is salted and sits overnight. Then the vegetables are drained and washed and cooked with vinegar, sugar,



and turmeric until "al dente" and cooled in a jar with sealed lid. It is good with cold cuts and sandwiches. In this dish the piccalilli combination was served on top of the chopped raw venison, which was placed in a spoon with an oats and walnut cracker. This crisp bread is made from oatmeal, aged cheddar cheese, and crushed walnuts. Then it is twice baked and cut into shapes and sprinkled with Marlborough sea salt flakes. The raw venison meat for the tartar comes from the rump with lots of flavor. All of this was artistically





arranged on a bent stainless steel tablespoon and decorated with fresh basil and a light blue colored flower. It looked beautiful! The oat and walnut cracker was triangular in shape and I started with that. It was semi-crunchy with hearty oat and nutty flavors. The venison tartar was chilled and super fresh, smooth in texture and flavorful, and the chopped piccalilli vegetables were crunchy with great pickled flavors. This was a very different tartar experience for me and I loved the addition of the piccalilli vegetables and the oat and walnut cracker. The beer pairing was well thought out, as it was mild with good flavors and light bubbles, and it did not overpower the raw venison. It was a very good pairing! My next course was the Starter, Apple Wood Smoked Venison Loin with Goat's Cheese Mousse, Roast Beets & Watercress. It was a nice presentation on a long rectangular glass plate with mixed greens on top with crispy deep-fried shredded parsnips. Thinly sliced radish and toasted chopped walnuts were included as well. The venison is placed in a sugar and saltwater brine with some red berry tea, and then smoked over apple wood

and sliced before mixing with the other ingredients. This was a really unique combination of flavors and textures. I experimented with each of the several ingredients and found them all to be interesting in their own right, and special when combined. The venison, since it was only smoked, had a raw consistency but benefited from the flavors resulting from the brining and smoking processes. The goat's cheese mousse was delightfully cheesy and smooth, while the beets were dark and earthy and a little tart. I discovered some mandarin orange slices in the mix, and the crispy deep-fried parsnips were fun to eat with the greens. I liked the combination of the venison with the goat's cheese mousse the most. It was a fun

Randy's

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dish that looked like a summer garden and it was Chef Brown's invention! Kelly brought my next course, Venison Consommé Cappuccino with Roast Garlic and Horseradish Foam, Wild Mushrooms & Venison Meat Pie. This was paired with La Chouffe Blonde beer from Belgium. The consommé was served in a clear glass teapot and poured into a teacup with the roasted garlic, wild mushrooms, and horseradish foam. I stirred this together with a little spoon and took a sip. The twice-cooked consommé was hot, highly flavored and tasty. I sipped on this and took a bite of the venison meat pie, served in pastry. It was hot with tender chunks of venison inside. The meat tasted very good, with a savory flavor. This was a hearty winter dish. The consommé was rich and strongly flavored and the chopped wild mushrooms were a nice earthy touch, while the meat pie added its own kind of warmth. I alternated between these 2 main components of the dish until it was all gone, a sip of consommé...a bite of meat pie, followed by a sip of the impressive La Chouffe Blonde beer, which went very well with the meat pie. Chef Brown explained that this meat pie came historically from the Cornish

Tin Miners of England. They would take leftover meat of mutton and mix with leftover vegetables and gravy and wrap it in simple pastry made from hot water and flour. Folding it up like a purse, they would take it deep underground in the mines for their lunch. They would eat the filling in the middle and throw away the pastry because their hands were so dirty from mining. In my case, I was happy to eat the pastry!

My next course was Brochettes of Venison Hearts with Sweet Soy Dressing, Green Asparagus & Cucumber Blossoms. Kelly served this with Firestone Easy Jack IPA from California. It was a colorful presentation on a white plate with 4 half spears of asparagus topped with a wooden skewer of 6 pieces of Yakiniiku style BBQ venison hearts, and 2 small cucumbers with yellow blossoms. The sweet soy dressing was drizzled over the top and on the plate as decoration. The asparagus was fresh with a little crunch. The BBQ venison hearts were put on the skewer with shiitake mushrooms and spring onions. The hearts were surprisingly tender with strong flavors, both from the meat and the BBQ process and the IPA beer





was strong and hoppy, which worked well with the hearts. Big flavors all around! I finished my glass of beer while reflecting on the interesting combinations of flavors in this pairing. This was followed by a little Sorbet made with Pineapple Rosemary with Smoked Yoghurt & Blueberry Chutney, which offered a cool and sweet break from the preceding powerful flavors. I happily awaited the main course, Venison Picanha with Cannelloni, Root Vegetable Purée, Baby Carrots & Tomatoes with Red Wine Sauce. With this, Kelly poured a glass of Tank 7 Farmhouse Ale from Kansas City. This was a good-looking plate that I couldn't wait to get into. Central on the hot, grey colored plate was a stuffed cannelloni, flanked to the left by 2 small grilled tomatoes and the white root vegetable purée, and on the right were 2 slices of venison tri-tip, otherwise called picanha, in the red wine reduction sauce, which was sprinkled around the plate as well. A slice of grilled eggplant and a few light greens were scattered around the plate. So as not to let it get cold, I approached the venison slices first. It was super tender and the thick red wine reduction sauce added rich flavors. The beer was cold and refreshing, not too strong for the tender meat. Next I tried the baby carrots and they were soft and perfectly cooked. The cannelloni was packed with shredded brisket of venison and rich venison gravy and I rubbed slices of that in the root vegetable purée for added flavors. Chef Brown explained that the brisket was braized slowly for 4 hours with vegetables, red wine, stock, and seasoning and then allowed to cool in the creamy cooking liqueur. Then it is pulled apart and shredded and stuffed into the cannelloni pasta shell. Because of this detailed preparation of the meat, the cannelloni was packed with flavors that were very satisfying to

me, making me wish that there were more of them on the plate! I finished my glass of beer and waited patiently for my Dessert, Creamy Black Tea Panna Cotta with Green Apple Honey Sorbet. Kelly brought my beer pairing before the dish arrived, Liefmans Kriek Brut from Belgium. This was a dark, cherry beer, a nice mixture of sweet and semi-sweet flavors. Chef Brown explained the other ingredients on the plate as pumpkin sponge, honeycomb, caramel, apricots, small meringues, and white and dark chocolate. It was a pretty dessert on a white plate, decorated with a vertical sugar ring through the panna cotta. These many treats were a nice blend of sweet flavors, and the dark, cherry beer was fantastic with the multiple sweet flavors in the dessert. This beer was very special and I really loved it with and after I finished my dessert. There were complex sweet flavors in the beer with strong hints of cherry.

I was so happy to have the opportunity to meet Chef Brown and to experience his cooking of his favorite venison in so many creative ways. My sincere thanks goes to Chef Zoller for inviting me and to Kelly for taking such good care of me throughout my dinner. It was certainly a night to remember and I will always be on the lookout for more opportunities to try New Zealand venison, which is so special.

CHEERS!

My Best as Always,

Randy



66 / **NEW** 崭新任命 Appointments



Greenland International
Hotels Group
绿地国际酒店管理集团

Mr. Anthony Foo
Director of Pre-opening and
Quality Control

胡德隆 先生
开业筹备和质检部总监



New Luxury Sky Hotel,
Niccolo Changsha
豪华天际酒店长沙尼依格罗酒店

Mr. Jorgen Christensen
General Manager

柯跃健 先生
总经理



Hyatt Regency
Shanghai Jiading
上海嘉定凯悦酒店

Ms. Grace Tsou
General Manager

邹立淇 女士
总经理



The Langham, Hefei
合肥栢景朗廷酒店

Mr. Christian Rainalter
General Manager

Christian Rainalter 先生
总经理



Four Seasons Hotel
Pudong, Shanghai
上海浦东四季酒店

Mr. Boris Blobel
General Manager

鲍里斯·布洛比 先生
总经理



InterContinental Qingdao
青岛海尔洲际酒店

Mr. Adam Haywood
General Manager

艾海德 先生
总经理



Renaissance Shanghai
Putuo Hotel
上海明捷万丽酒店

Ms. Lucy Xu
General Manager

徐露霞 女士
总经理



Regent Beijing
北京丽晶酒店

Mr. Uli S. Altrichter
Resident Manager

吴立轩 先生
驻店经理



Regent Beijing
北京丽晶酒店

Mr. Cooper Bo Hu
Director of Sales & Marketing

胡博 先生
市场销售总监



**Renaissance Shanghai
Caohejing Hotel**
上海漕河泾万丽酒店

Mr. John Yu
Director of Operations

俞旭浩 先生
营运总监



**Renaissance Shanghai
Caohejing Hotel**
上海漕河泾万丽酒店

Mr. Daniel Chen
Executive Chef

陈厚成 先生
行政总厨



**Renaissance Tianjin TEDA
Convention Center Hotel &
TEDA, Tianjin Marriott Executive
Apartment**
天津万丽泰达酒店暨泰达万豪
行政公寓

Mr. Eric Yuan
Assistant Executive Manager

袁彬 先生
行政助理经理



InterContinental Ningbo
宁波洲际酒店

Mr. Edward Gao
Director of Sales & Marketing

高栋 先生
市场销售总监



Sofitel Ningbo
宁波富力索菲特大饭店

Mr. Jeffrey Ji
Director of Sales & Marketing

纪云龙 先生
市场销售总监



Sheraton Fuzhou Hotel
福州中庚喜来登酒店

Mr. Kevin Zhang
Director of Food & Beverage

张军 先生
餐饮总监



**Hyatt Regency Shanghai,
Wujiaochang**
上海五角场凯悦酒店

Mr. Jerry Feng
Executive Chef

冯智林 先生
行政总厨

68 / EVENTS 精彩活动



Shangri-La Hotels and Resorts 香格里拉酒店集团

To celebrate the spring and discover the tradition of Chinese tea culture, 29 Shangri-La hotels hold present a spring-tea-inspired culinary journey started. A good way to embrace the delightful season is to sip on a cup of aromatic Chinese tea while enjoying seasonal spring delicacies.

Spring brings not only tea, but also fresh bamboo shoots. Spring bamboo shoot is the young shoot that has broken through the soil and appears above the ground. The tip of the shoot is incredibly tender and sweet.

由香格里拉酒店集团联合旗下近30家酒店共同呈现的“寻味茶时芬芳”春季茶韵美饌活动，已开启。活动期间，各家酒店的厨师团队将严选本地芬芳鲜嫩的春茶与时令食材相结合，通过巧妙手艺使茶味入饌，制作出精致美味的茶膳佳品。

在这春意浓浓的季节，“寻味茶时芬芳”活动再度特邀美食泰斗沈宏非先生与集团旗下酒店的中餐行政总厨共同携手，寻味经典流传下来的茶膳，同时，结合当地特色的餐饮文化，呈现春日里不可不尝的独特美味。

Shanghai Marriott Hotel Parkview 上海宝华万豪酒店

Shanghai Marriott Hotel Parkview went dark for one hour to shine a light on climate action in support of Earth Hour 2018. The hotel joined millions around the world in turning off its lights to illuminate a powerful message about environmental awareness and action. The World Wildlife Fund (WWF) created the annual global environmental awareness event 11 years ago to emphasize the threat of climate change.

Marriott International embraces its global responsibility and unique opportunity to be a force for good. Guided by its sustainability and social impact platform, Doing Good in Every Direction, Marriott is committed to making a positive and sustainable impact wherever it does business.

上海宝华万豪酒店举行了“地球一小时”节能运动。酒店通过熄灯一小时，以实际行动响应可持续发展承诺。“地球一小时”运动始于2007年，由世界野生动物基金会（WWF）发起，旨在告知大众和企业表明，只需简单行动，即可在减少温室气体排放及应对气候变化方面产生巨大的影响。

酒店通过熄灭或调暗不必要的灯光及耗电产品一小时，以此来表明他们对应对气候变化行动的支持。参与“地球一小时”是可持续发展承诺的重要部分，万豪致力于为我们所生活和办公的社区提供支持。



Novotel Nanjing East Sunning 南京玄武苏宁诺富特酒店

MyRoom project is a new concept of Accorhotels Great China, which is designed by the employees themselves to meet the increasing personalized experience and the creative work also gave the staff an opportunity to display their talent. There are three creative rooms with different themes named 'Canal Town South-of-Yangtze', 'Crazy Football', 'Green Field' bring you special experience. The hotel is looking forward to your visit.

MyRoom项目是雅高酒店集团一个全新的概念，通过员工自己设计的房间，以满足客人日益增长的个性化入住体验，这项富有创造性的工作也给了员工展示自己才能的机会。三款不同主题的创意客房——江南水乡、疯狂足球、绿色空间分别带给您特别的体验感。酒店期待您的光临。

Pan Pacific Hotel and Serviced Suites Ningbo 宁波泛太平洋大酒店与高级服务公寓

Pan Pacific Hotel and Serviced Suites Ningbo is located in the Eastern New Town of Ningbo, two hours south of Shanghai, 20 minutes' drive to the Ningbo Train Station. The 195-suite property offers flexible accommodation options in the form of one and two bedroom suites, with integrated kitchenettes and laundry equipment. Indulge in the precious springtime with your families and friends and delight in a two-bedroom suite of Serviced Suites when you book through hotel official WeChat which includes family theme decorations, welcome amenities, maximum four daily breakfasts, late checkout to 2pm, and use of Wi-Fi, fitness centre, swimming pool, table tennis, tennis, squash court, and creche.

宁波泛太平洋大酒店与高级服务公寓坐落于宁波东部新城，距宁波火车站二十分钟车程，距上海两个小时车程。白昼渐长，何不与您亲友分享这短暂而美好的春光呢？公寓拥有195间客房，装饰温馨明亮，提供一房、两房灵活住宿选择，配备整体厨房用具及洗衣设备，使宾客留存静谧时光。通过酒店官方微信商城预定，即可入住公寓亲子主题双卧室套房，包含专属欢迎礼遇、每日至多四份自助早餐、延迟退房至下午2时，及使用无线网络、健身中心、室内游泳池、壁球馆、乒乓球馆、网球场和儿童游乐室。



The Langham, Hefei 合肥栢景朗廷酒店

Primary located in the heart of the city, The Langham, Hefei embodies five-star luxury and refined hospitality, continually brings timeless elegance of Langham to the capital city of China's Anhui province and creates luxury experiences in Hefei.

Private havens of exceptional quality, all 339 guestrooms and suites welcome guests with a warm neutral palette and stylish interiors. Ranging in size from a spacious 45 m² for the Deluxe Room to a luxurious 235 m² for the Presidential Suite, accommodation at The Langham, Hefei is designed to inspire. While the generously-sized work desk is suited to business executives, leisure travelers will appreciate the modern furnishings and panoramic views over the city.

传承朗廷品牌永恒的经典与优雅，合肥栢景朗廷酒店落户大湖名城。坐落于合肥繁华的市中心地段，酒店呈现奢华住宿与瑰丽典雅的气派，为宾客带来尊贵卓越的全新体验。339间典雅精致的客房与套房，采用温暖的中性色调、优雅精炼的设计以及别具一格的装饰，彰显尊贵气质。从45平方米的宽敞豪华客房到235平方米的奢华总统套房，酒店一应俱全，为宾客带来无穷想象空间。客房配备特大书桌和现代家具，市内的醉人景致尽收眼底，全面满足商务和休闲旅客的不同需求。



Hotel Indigo Xiamen Harbour 厦门海港英迪格酒店

Hotel Indigo Xiamen Harbour has launch a new program this year ,to introduce both in-house guests and local citizens involving more into hotel's "Neighborhood Culture Experience ". Hotel has "Neighborhood Experience Big Bang" workshops monthly. The first phrase "Figurines Making" activity was successfully held on February 3rd. So far, total 4 different theming workshop have been held, including Art Jam, Sand Bottle DIY, Perfume DIY. In April, there would Floriculture, stone painting and other art experience workshop to offer guests more meaningful and aesthetic options for weekends leisure time. Hotel's signature high tea and inspiring contemporary design as well as the fabulous seaview impress guest a lot. More information could follow hotel official wechat: xmindigo.

“邻间文化大爆炸”是厦门海港英迪格酒店2018年全新推出的文创类手作体验课堂。每周末在酒店四楼江畔餐厅Quay进行，邀请不同的老师或达人进行现场指导，三月已成功举办零基础油画、面塑下午茶、彩色沙瓶制作及空间香氛调制4场主题不同的手工课。四月推出了花艺、石头油画、手工香氛蜡烛等一系列生活美学类活动。

JW Marriott Hotel Hong Kong 香港区万豪酒店

Marriott hotels in Hong Kong took part in dark for one hour to shine a light on climate action in support of Earth Hour 2018. The hotel will join millions around the world in turning off its lights at 8:30 p.m. local time to illuminate a powerful message about environmental awareness and action. The World Wildlife Fund (WWF) created the annual global environmental awareness event 11 years ago to emphasize the threat of climate change.

香港区万豪酒店参与了2018年「地球一小时」活动。届时，香港 JW 万豪酒店、香港天际万豪酒店、香港喜来登酒店、香港万丽海景酒店、数码港艾美酒店、香港万怡酒店及香港沙田万怡酒店将与万豪国际集团中国区超过300家酒店共同熄灯一小时，与世界各地数以百万计的人们携手，以实际行动彰显环保精神。以此支持2018年度「地球一小时」活动，呼吁全社会关注气候变化问题。



Regent Berlin 柏林丽晶酒店

Regent Berlin is pleased to announce that Leroy Henze has completed a unique tea master programme with Frankfurt-based tea company Ronnefeldt. At 22 years old, Leroy Henze is currently the youngest certified Tea Master Gold.

At Regent Berlin's Tea & Lobby Lounge, Leroy the tea connoisseur can share his vast knowledge with guests as they enjoy a traditional afternoon tea. He is able to discuss the cultivation, production, storage and the different characteristics of black, green and herbal teas before finally discussing the optimum temperature of the water as well as the exact brewing time – Leroy Henze knows it all.

柏林丽晶酒店大堂酒吧领班Leroy Henze近日通过由德国顶级茶品牌隆纳菲举办的2018年金牌茶道培训与考核，以年仅22岁之姿成为历史上最年轻的金牌品茶达人。

莅临柏林丽晶酒店的大堂酒吧，宾客除了可以品尝地道的欧式下午茶外，甫获金牌品茶达人认证的Leroy Henze也会在现场为客人提供专业的品鉴服务。秉持着对于茶叶的热爱，Leroy Henze将茶的文化、制成、保存到如何辨别各式茶种的独特风味以及掌握泡茶的温度及时间等知识倾囊相授，宾客可以深入了解茶文化的底蕴及风雅。

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1、您所从事的职业 / Occupation

酒店 / Working in Hotels ☐

外资企业 / Foreign Companies ☐

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2、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 ☐

3、您认为本期内容? / How is the magazine quality?

很好 / Good ☐

一般 / Average ☐

差 / Poor ☐

其他 / Others ☐

4、您认为还应增设什么栏目? / Any content you suggest to add up into?

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