

# MOMENTS

TAIPEI

SPRING 2016

SWEET SURRENDER

A NEW MISSION AND NEW HOME  
MICHAEL ZIEMER

I COOK FOR MYSELF  
MICHEL ROUX

MOST  
TALKED ABOUT



# Luxury Weddings

by Mandarin Oriental, Taipei

台北文華東方酒店 璀璨奢華婚宴



每一對新人夢寐以求的夢幻婚禮  
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於酒店特選日期預訂婚宴，可享TWD 28,800起優惠專案價。



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## M U N I C H

讓童話不再只是幻想，你也可以成為故事裡的王子和公主！即日起預訂德國慕尼黑文華東方酒店的「童話城堡」住房專案，入住優雅寬敞的客房，品味豐盛雙人早餐，還可搭乘酒店私人專車往返令世界遊客為之著迷的新天鵝城堡。就是現在，為自己實現孩提時代的夢想。

Make your fairytale fantasy come true with Mandarin Oriental, Munich. Book the Fairytale Castle package and enjoy breakfast in bed or at the restaurant before taking a private limousine to magnificent Neuschwanstein Castle for an exclusive tour of this romantic, architectural icon. Becoming a prince or princess does not have to remain a dream forever. Make it happen with Mandarin Oriental, Munich, and live happily ever after! Minimum two-night stay is required.



## B A R C E L O N A

座落在著名的格拉西亞景觀大道上，風格摩登的巴塞隆納文華東方酒店即日起推出「A Taste of Barcelona」住房專案，賓客除了可以享受米其林星級料理及美味餐酒晚宴外，還有主廚帶你探索博蓋利亞市場，穿梭於繁忙的人潮之間，來場愜意的早餐之旅，深刻體驗巴塞隆納的文化風情和民俗之美。

Located on Barcelona's most famous boulevard, Passeig de Gràcia, Mandarin Oriental, Barcelona is a gourmet hotspot with restaurants run by Michelin star chefs. The hotel's A Taste of Barcelona package offers guests an unforgettable dinner at the hotel's seafood restaurant, BistrEau by Angel León. Also included in the package is a private, four-hour guided gourmet tour of Barcelona, with a visit to La Boqueria Market, where guests can have breakfast with a Mandarin Oriental, Barcelona Chef, and then later, an aperitivo in a traditional bodega. Explore Barcelona's exotic beauty and rich cultural history with this package.



# THE WORLD OF



## B A N G K O K

與曼谷文華東方一同慶祝140週年紀念！曼谷文華東方酒店特別推出「140週年紀念」住房專案，凡預訂住房，即可獲得140週年限定手工果醬，體驗奢華住宿及聞名遐邇的私人管家服務，並享有豐盛自助早餐和泰式雙下午茶。在充滿東方韻味的優雅氛圍下，共同歡慶這別具意義的重要時刻。專案每房每晚泰銖18,140起。

To celebrate its 140th anniversary, Mandarin Oriental, Bangkok has launched a special accommodation package. Featuring luxury accommodation with personal butler service, The 140th Anniversary package also includes daily buffet breakfast for two at the Verandah, and an afternoon tea for two, which can be either Thai or traditional. In addition, a pot of special, homemade jam in 140th anniversary packaging is offered to guests to take away. Join us in celebrating this special moment with Mandarin Oriental, Bangkok in true Oriental style! Package rates from THB 18,140.



## S H A N G H A I

搭上豪華郵輪，迎著風欣賞日落美景，感受繁華上海獨有的迷人氣息。即刻預訂「夢幻上海」住房專案，入住上海浦東文華東方酒店品味卓絕的客房，全面專享俱樂部休息室禮遇，更可獲贈由日本建築大師安藤忠雄一手打造的上海震旦博物館入場券2張以及上海Metropolitan Marine遊艇俱樂部提供的一小時免費日落郵輪體驗，細細品味東方明珠充滿細膩柔情的藝術之美。每房每晚人民幣4,100起，需連續入住兩晚以上，方可使用此優惠。

Board a beautiful yacht to bask in a breathtaking Shanghai sunset and embrace the city's spine-tingling vibe. Mandarin Oriental, Shanghai is offering the Shanghai Dream package, which includes accommodation in an elegant suite and full access to the Club lounge for up to two persons. Also, guests will receive two complimentary tickets to the Aurora Museum, and a one-hour complimentary sunset cruise courtesy of the Shanghai Metropolitan Marine Yacht Club. Immerse yourself in the intricate beauty of China's capital of commerce by living the Shanghai Dream. Minimum two-night stay is required. Package rates from CNY 4,100.

# MOTAIPEI

## SCENT OF CAFÉ UN DEUX TROIS

初踏入Café Un Deux Trois法式酒館撲鼻而來的第一個味道並不是食物的香氣，而是清新、讓人心神愉悅的淡淡香氣。國際設計大師季裕棠首開市場先例，在餐廳入口處規劃了香水專櫃，獨家引進阿根廷頂級香水品牌「Fueguia 1833」，以濃厚的自然、人文風格與空間相互呼應。品牌更獨家為餐廳專屬調製「Un Deux Trois」香水，以佛手柑、橙花搭配台灣玉蘭花為基調，誘人的氣息纏繞著南國特有的花香，令人難以忘懷！

When entering Café Un Deux Trois, you may not be greeted by the aroma of food as you would expect, but by an elegant, enchanting scent. A fragrance section featuring perfumes from Fueguia 1833, a luxury scent laboratory from Buenos Aires, Argentina, has been placed at the restaurant entrance. Designed by internationally renowned designer, Tony Chi, the artistically decorated space invites guests to enter an irresistible wonderland. Fueguia 1833 has specially created an exclusive fragrance, “Un Deux Trois”, which features bergamot and neroli blended with Taiwanese magnolia as a base note, to enthrall guests with an enchanting scent of flowers. Pick your own unique fragrance at Café Un Deux Trois now!



# MOTAIPEI



## THE AWARD GOES TO....

獲獎無數的台北文華東方酒店於日前再次榮獲國際權威財經雜誌《機構投資人》“Institutional Investor”所舉辦的「2015 全球頂尖酒店」評選中名列「亞洲最頂尖酒店」第四名與「全球前一百間最頂尖酒店」第九名。“Institutional Investor”是受到全球企業投資者信賴的指標性金融雜誌，主要報導世界財經新聞，並給讀者最專業詳細的財經資訊。

Mandarin Oriental, Taipei has been awarded by a distinguished international financial magazine – Institutional Investor as Top 4 on the list of “Top Asia Hotels” and Top 9 on the list of “The World’s Best Hotels of 2015”. Institutional Investor is a leading global financial magazine, focused primarily on international finance and known for its extensive industry research and rankings.

## SWING WITH M.O. BAR

在每週三、五及六繁忙的工作之後，來一點慵懶的爵士樂，放鬆疲憊的身心。向來有著出色音樂選擇的M.O. Bar，特別獻上精彩爵士音樂表演，邀您一起啜飲醉人冠軍調酒，聽著迷人的Jazz，與台北不夜城一塊輕鬆搖擺！

What better way to relax and unwind than by joining friends at M.O. Bar and getting into the swing with soulful jazz melodies while enjoying a cocktail made by our award-winning bartender? Every Wednesday, Friday and Saturday, M.O. Bar presents live jazz performances to soothe your cares away with some sweet-toned tunes.



## SWEET SENSATION

對於喜愛甜點的人來說，多一口甜品永遠不嫌多！為了迎接繽紛春季，新任行政西點主廚Gregory Doyen發揮精彩創意，推出多款新春特色甜品，包括香濃的榛果閃電泡芙、女孩最愛的覆盆子巧克力協奏曲以及細緻的皇家起司蛋糕等，美不勝收，令人驚豔，即日起等您親嚐。

There's always room for dessert. Pastries from The Mandarin Cake Shop will satisfy all of your insatiable sweet cravings! To welcome the blossoming of spring, newly appointed Executive Pastry Chef, Gregory Doyen, offers a wide selection of desserts and pastries, including Hazelnut Éclair, Raspberry Chocolate and Royal Cheesecake to indulge your palate!



## MOTHER'S DAY FEASTS

在特別的日子裡，送給偉大的媽咪一份最難忘的禮物！台北文華東方酒店內多位米其林星級餐廳歷練的主廚們，精心獻上豐盛多樣的美味料理，包括魅力無窮的義國美食、經典的誘人法式美饌，以及典雅奢華的粵式珍饈，全家人沉浸在快意的氛圍中，盡享歡聚的幸福時光！文華餅房亦推出母親節限定蛋糕—「花漾之愛」，以酸香誘人的柚子萊姆餡及草莓慕斯搭配鬆軟可口的開心果海綿蛋糕，清爽無負擔，送給摯愛媽咪最為合適。

Show your mother you love her by taking her out for a gourmet meal at Mandarin Oriental, Taipei, where she can delight in choosing from authentic and delicious Italian, French and Cantonese cuisine. In addition, The Mandarin Cake Shop, including a special Mother's Day cake, Jardin D'amour, made with enticing pomelo and lime stuffing, and mushy pistachio sponge covered with strawberry mousse. This light and refreshing Mother's Day cake is the ideal gift for spoiling your mother this year!

## FEEL THE HEAT OF THE CITY

台北文華東方酒店誠摯邀請您在這個美好時節與我們一同探索魅力無限的台北城。即日起，以每房每晚 TWD10,800元起之「漫遊台北」超值優惠價格，入住寬達17坪舒適雅致的豪華客房，同時於現代時尚的法式酒館餐廳Café Un Deux Trois享用豐盛早餐，是您享受非凡設施與服務的絕佳機會。

Mandarin Oriental, Taipei cordially invites you to join us in this beautiful season to discover the tempting city of Taipei. Available now, enjoy the exclusive benefits of Discover Taipei package such as luxurious accommodation in Deluxe Room (55 sqm) and classic breakfast at modern French brasserie, Café Un Deux Trois. It is the ideal chance to revel in the utmost luxury and comfort. Limited ten rooms per night and special rate starting from TWD 10,800 per night.



## GOOD FORTUNE ARRIVING AT YOUR DOOR

福臨門不但是香港最早期的名人飯堂之一，更堪稱是業界龍頭。「以真材實料，配合卓越廚藝，炮製出一流美食」為宗旨，開幕至今已68年之久，許多香港政商名流都是其座上嘉賓。不但先後榮獲港澳米其林星級殊榮和世界知名權威雜誌—葡萄酒觀察家的「餐廳酒單大獎」肯定，更於2013年至2016年連續4次入選「亞洲五十最佳餐廳」。2016年5月25日至28日福臨門(九龍)資深主廚張德強將於雅閣精彩演繹老饕必嗜的經典粵式名菜，您豈能錯過此機會。

預訂請洽 + 886 2 2715 6888 ext. 3

Fook Lam Moon, meaning "good fortune arriving at your door." was founded in 1948 by Chui Fook-Chuen. Combining the finest selected ingredients and decades of experience in traditional Cantonese cuisine, Fook Lam Moon is renowned for its top-class dishes which are held in high esteem by Hong Kong elites and epicureans. Fook Lam Moon has been recognised as one of "Asia's 50 Best Restaurants" by Restaurant Magazine in the UK for three consecutive years, ranked No. 15 in 2015 and is currently the highest-ranking Chinese restaurant on the reputable list. Fook Lam Moon is Michelin-rated and has been awarded by Wine Spectator. Mandarin Oriental, Taipei is honoured to invite Fook Lam Moon from 25 – 28 May, 2016 at Ya Ge, to bring to diners a prestigious feast of traditional Cantonese gourmet.

For reservations, please call +886 2 2715 6888 ext. 3



# MOST TALKED ABOUT

除了逛街、吃東西，台灣還有許多值得你親自挖掘的新鮮事，請看我們的推薦名單。

Where to go, what to see. Here is MO's list of most talked-about events in Taiwan.

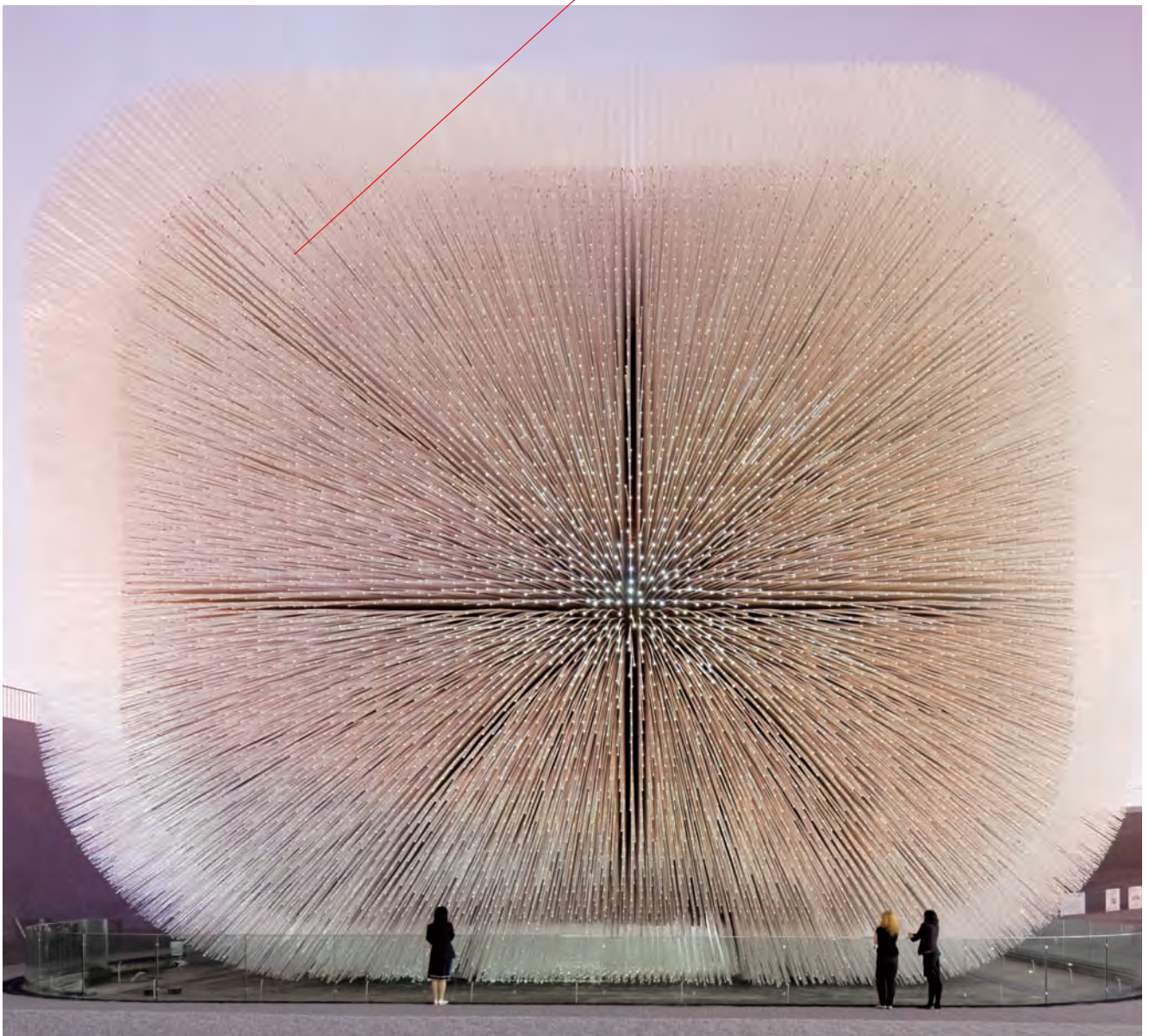
## THE ART OF ARCHITECTURE

於全球巡迴並廣受好評的《新世代英倫創造：走進海澤維克工作室》建築展，已正式於台北市立美術館展出。湯瑪斯·海澤維克（Thomas Heatherwick）為英國當紅建築設計大師，其1994年於英國倫敦創立同名工作室，團隊包含160位建築師、設計師和製作人員，作品包括產品設計、家具到大型建築、公共工程與城市規劃案。2010年上海世博英國國家館「種子聖殿」是最為台灣觀眾熟知的代表作品，同時也得到國際眾所矚目的關注。2012年設計的倫敦奧運聖火火炬、倫敦新雙層巴士更是許多媒體訊息報導的焦點。

The internationally acclaimed exhibition, *New British Inventors: Inside Heatherwick Studio*, has opened at the Taipei Fine Arts Museum. Founded in London in 1994 by Thomas Heatherwick, a renowned British architect and designer, Heatherwick Studio has grown to include 160 architects, designers and makers. Its portfolio ranges from product design and sculpture to architecture and urban planning. Impressive works include the "Seed Cathedral", which the studio built to serve as the UK Pavilion at Shanghai Expo 2010, the Olympic Cauldron used at the 2012 London Olympic Games and the new double-decker London Buses.

時間：Now - 2016/05/15

地點：台北市立美術館（Taipei Fine Arts Museum）





## A PLACE OF ONE'S OWN

今年2月重新開館的朱銘美術館，開館當天推出全新展覽《地方—2016年朱銘美術館典藏特展》，展出作品縱貫古今、橫跨中西，包括普普藝術大師安迪沃荷、超現實主義藝術家達利和米羅，以及廖繼春、郭柏川、洪瑞麟等台灣前輩藝術家之代表作品，開啟東西方之間的美學對話。

In February, the Juming Museum reopened with a splash by presenting major exhibitions and activities based on the theme “Open the Eyes of Your Heart”. Making its debut was “A Place of One’s Own: Exhibition of Juming Museum Collection”, which features works from a wide range of time periods, including a Marilyn Monroe silkscreen by pop artist Andy Warhol, “Spring Water Flowing from a Grand Piano” by surrealist master Salvador Dali, “Moon Series” by Joan Miró, and representative works from classic Taiwanese artists such as Liao Chi-chun, Kuo Po-chuan and Hong Jui-lin. By featuring artists from around the world, the exhibition fosters an aesthetic dialogue between east and west.

時間：Now - 2017/01/15

地點：朱銘美術館 (Juming Museum)



## MIKA NINAGAWA

從青少年時期便熱愛拍照的蜷川實花，大學時候開始參與不同公開攝影比賽，搭上女性攝影師的新浪潮，快速崛起於日本藝壇。憑著獨特的視覺風格，蜷川實花在攝影界和商業上獲得了極大的成功，並逐漸延伸至電影、音樂等跨媒介領域。本次於台北當代藝術館的展覽，完整鋪陳了蜷川實花近二十年來的創作軌跡，精彩呈現了藝術家多元的創意表現及其連結脈絡，從形式到內涵，帶領觀眾走入她獨樹一格的花花世界。

The Mika Ninagawa exhibition at MOCA Taipei is the largest-ever solo show of the Japanese photographer’s work, drawing on a career that spans nearly 20 years. Passionate about photography since she was a teenager, Ninagawa was part of the new wave of female photographers to arrive on the Japanese arts scene, where her name spread quickly. Her distinctive vision has enabled her to achieve success in commercial photography too. Opening up the colourful world of Mika Ninagawa, the MOCA Taipei event uses a diverse range of exhibits to show how her work has evolved over the years.

時間：Now - 2016/05/08

地點：台北當代藝術館 (MOCA)





## SWEET SURRENDER

在征服法國、美國、中國及俄羅斯等國際美食圈之後，年輕有為的Gregory Doyen正式受台北文華東方酒店之邀擔任行政西點主廚一職。憑藉豐沛的經驗與品味，年僅31歲的他已準備好大展身手，為到訪消費者帶來令人驚豔的傲人力作。

After wowing culinary critics in France, China, Russia and the United States, the talented Gregory Doyen has been appointed Executive Pastry Chef at Mandarin Oriental, Taipei. Drawing on his wide experience and refined taste, the 31-year-old chef is already winning over hotel guests with his pastry masterpieces.



### 甜蜜的革命家

出生於法國勃根地的索恩羅亞爾 (Saône-et-Loire)，台北文華東方酒店新任行政西點主廚 Gregory Doyen，幼年時即夢想成為一名甜點師傅。2004年，在取得法國伊桑若洲的國際西點學校學位之後，他搬遷至巴黎，加入曾獲得米其林三星殊榮、擁有超過兩百年悠久歷史的巴黎重量級指標餐廳Le Grand Vefour，與屢屢榮獲歐洲最佳廚師、法國年度主廚的國際頂尖名廚Guy Martin共事，時間雖然不長，卻大大拓展了個人創作視野。

Doyen的國際經驗開始於澳門Grand Lisboa酒店，當時他負責甜點裝飾師的工作。爾後，Doyen轉戰以充分體現法式美饌聞名、專門舉辦高端宴會活動的Potel & Chabot擔任甜點技師，並拜師法國著名冰雕大師Patrick Roger de Campahnelle，不但習得一身精湛的雕塑技藝，也影響他日後對甜點形體設計、美感呈現的極致要求。

2014年起，Doyen以個人品牌GD Sweet Concept的名義，擔任多個不同酒店與品牌的顧問。歷經各個階段的工作與不同城市之間的旅行，Doyen不間斷的學習各式甜點的製作，他不僅精準的抓住了顧客對於甜點的各種需求，其合作對象更包括了Louis Vuitton、Cartier、Gucci等眾多頂級精品品牌。

### 甜點是不可錯過的主菜

2015年12月，台北文華東方酒店盛邀Doyen來台，擔任行政西點主廚一職。細膩敏銳的Doyen以傳統法式甜點為根本，因應全球飲食文化的趨勢，及本身周遊多國的洗禮和歷練，擅於將各國的環境、文化、接觸的人事物幻化成創作靈感，就好像藝術家創作油畫般，將不同的色彩一層又一層揮灑、堆疊，打造出無數專屬Doyen獨一無二的驚豔佳作。在征服法國、美國、中國及俄羅斯等國際美食圈之後，年僅31歲的Doyen已準備好大展身手，為到訪台北文華東方酒店的消費者帶來令人驚豔的傲人力作

Hailing from Saone-et-Loire in the Burgundy region of France, Mandarin Oriental, Taipei's new Executive Pastry Chef, Gregory Doyen, developed his keen interest in pastry making at an early age. An apprentice at the Lafay cake shop in Lyon, he was awarded his diploma in 2004, and eager to become a top pastry-maker moved to Paris where he joined Michelin three-star chef Guy Martin's team at Le Grand Vefour, to gain more valuable experience and knowledge.

Doyen's international adventure began when he joined Grand Lisboa in Macau as sugar decorator, before going on to become decorator at French luxury catering company, Potel et Chabot. During this time, he trained in culinary decoration, the art of icing, and sugar craft with champion ice-sculptor, Patrick Roger de Campagnolle. Doyen's career progressed rapidly with Potel et Chabot appointing him executive pastry chef, and then, catering director of its events division.

From summer 2014, Doyen was a consultant to numerous brands in Russia and beyond, representing his own company, GD Sweet Concept.

During his career, 31-year-old Doyen has worked with many clients, mostly luxury brands such as Louis Vuitton, Cartier and Gucci. Always keen to learn what people want in a dessert, his expanding knowledge has honed his skills as a pastry maker. A well-travelled pâtissier, Doyen continues to broaden his horizons, and often finds inspiration in the places he visits, the people he meets and the distinctive flavours of the local pastries he tastes.

As someone who loves a challenge, Doyen takes pride in presenting pastries at Mandarin Oriental, Taipei that fuse the best of French and Taiwanese flavours. Respecting the origin of the products, and highlighting their texture, taste and colour, he adds his own personal touch that transforms them into tantalizing edible art. His creativity, enthusiasm and extensive experience of different countries will enable him to establish a new benchmark in gourmet pâtisserie.





## 暢享東方匯

台北文華東方酒店位於6樓的東方匯為賓客提供獨家的舒適環境及專屬的極致享受。凡預訂「暢享東方匯」住房專案，即可以每房每晚TWD15,000\*起之優惠房價，盡享一系列特別的尊榮禮遇：

- 豪華賓士轎車松山、桃園機場或台北車站任一地點免費接機或接駁服務
- 享有每次住宿TWD1,000芳療抵用優惠
- 每日香檳早餐以開放式廚房設計提供多款佳餚
- 免費精緻下午茶、晚間雞尾酒及輕食
- 每次下榻免費熨燙三件衣服、免費擦鞋服務，以及免費高速網路
- 於東方匯辦理一站式入住登記及退房服務，並可延遲退房至下午6點 (視當日酒店住房情況而定)

\*房價須外加10%服務費與5%稅金。

\*需連續預訂兩晚以上住宿方可使用此優惠，訂房請洽 +886 2 2715 6800 或email至motpe-reservations@mohg.com。

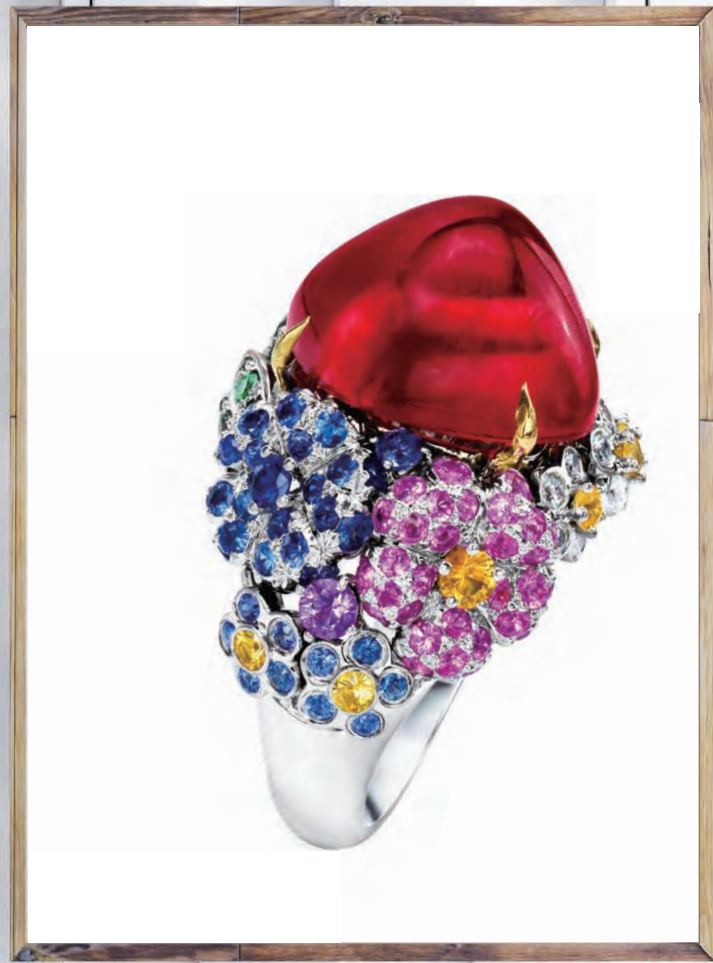
## CLUB DELIGHT

Located on the 6th floor, Oriental Lounge at Mandarin Oriental, Taipei offers the following exclusive benefits for guests who book Club Delight, available from TWD15,000\* per night:

- Arrival limousine transfer from Taoyuan, Songshan airport or Taipei Railway Station to the hotel (Mercedes Benz S-class)
- A spa service credit of TWD1,000 per stay
- The exclusive use of the Oriental Lounge for daily champagne breakfast with morning specialties from the open kitchen
- Complimentary afternoon tea; evening cocktails with canapés
- Complimentary pressing of three garments during your stay, shoe shine service, and internet
- Discreet and efficient check-in and check-out by dedicated Club personnel as well as late check-out until 6pm (subject to availability)

\*Rates are subject to 10% service charge and 5% tax.

\*The Club Delight package is valid with two consecutive nights. For reservations, please call +886 2 2715 6800 or email: motpe-reservations@mohg.com



## M SELECTION

告別冷熱不定的氣候，在美好的春季時分，你需要一些很酷、有型的單品裝扮自己。

As you bid farewell to the fluctuating temperatures of winter season and prepare for the arrival of spring, you will need some cooling apparel to make yourself look better.

The following is a list of our top selections.



1



2



3



4

- 1. 勃艮第酒紅手工訂製鞋 by VANOL / The Arcade 1F (886-982-790-118)
- 2. 紅拋光樹瘤珠寶櫃 AGRESTI by LUHONG / The Arcade 2F (886-2-27189038)
- 3. 經典禮盒 by Du Rhône Chocolatier / The Arcade 1F (886-2-25149600)
- 4. 黑瑪瑙鑲鑽晚宴包 by eddie / The Arcade 1F (886-2-25148895)



PARADISE GARDEN 天堂花園系列內襯衣  
by CARINE GILSON / The Arcade 2F (886-2-25149786)





Neil Barrett 灰黑幾何線條西裝外套 by onefifteen/The Arcade 3F (886-2-27160115)



1



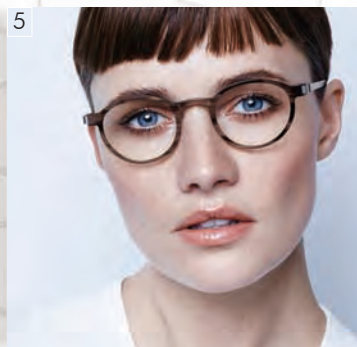
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5

1. 白色真絲上衣與米色長褲 by Blanc de Chine / The Arcade 2F (886-2-25140500)
2. XIE XIE Ginger Oolong生薑烏龍 / The Arcade 2F (886-2-27135111)
3. TOPAS 中大型四輪旅行箱 by RIMOWA / The Arcade 3F (886-2-87123551)
4. 手工巴拿馬草帽MAMASITA Panama Hat by La Casa Del Artesano / The Arcade 1F (886-2-25148955)
5. LINDBERG牛角系列眼鏡 by 米蘭·米藍眼鏡精品 / The Arcade 3F (886-2-66178251)

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# A NEW MISSION AND NEW HOME MICHAEL ZIEMER

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走遍澳洲、德國、沙烏地阿拉伯、澳門、香港等多個城市與國家之後，身材高大的Michael Ziemer於今年2月抵達台北，累積過去30多年的專業與自信，他期待將台北文華東方酒店帶入全新的下一階段。

Following postings to Australia, Germany, Saudi Arabia, and Hong Kong, Michael Ziemer, a towering figure physically and professionally, arrived in February to become general manager of Mandarin Oriental, Taipei. He will use the confidence gained from having more than three decades of experience in hotel management to usher in the next stage of Mandarin Oriental, Taipei's evolution.





訪談中不間斷的爽朗笑聲與態度，施峻彥先生(Michael Ziemer)給人非常親和力的第一印象。已擁有超過30年豐富旅館管理經驗的他，於2003年加入文華東方酒店集團，在亞洲深耕多年，施峻彥對整體市場瞭若指掌，他深知文華東方酒店的特性，在訪問中總不厭其煩的對我們訴說文華東方的一切，他以“真正的奢華”來形容，今年2月接任台北文華東方酒店總經理後，在如此熱愛文華東方這個品牌的他的帶領下，可以想見今後台北文華東方酒店的形象會越趨清晰。

With a generous laugh, Michael Ziemer has a warm personality that makes people feel comfortable during the interview. Since joining Mandarin Oriental Hotel Group in 2003, he has acquired a wealth of expertise in Asia that builds on his previous two decades of experience in hotel management. He has a deep understanding of the market, knows what sets Mandarin Oriental apart, and is happy to share this knowledge. Describing Mandarin Oriental, Taipei as offering “real luxury”, Ziemer has a love for the brand, which is expected to translate into to an even brighter image for the hotel in the future.

INTERVIEW WITH MICHAEL ZIEMER  
GENERAL MANAGER OF MANDARIN ORIENTAL, TAIPEI  
M: 《MANDARIN ORIENTAL》 Z: MICHAEL ZIEMER

M: 你何時加入文華東方酒店集團？

Z: 我於2003年加入文華東方酒店集團，最初是在香港文華東方酒店擔任駐店經理，並於2004年轉任德國慕尼黑文華東方酒店的總經理。2007年回到澳門文華東方酒店任職，2010年再回到香港，管理擁有883間客房的香港怡東酒店，然後就是我在人所在的台北文華東方酒店。

M: 當你得知要來接手台北文華東方酒店時，心中第一個閃過的念頭是什麼？

Z: 極度的興奮！台北文華東方酒店開幕的時候，我在場，我看到它的第一印象是，這是一間真正奢華的酒店，不論是硬體、軟體、每一個細節，對我來說，它定義了之後台北酒店的高標準，加上我個人本來就喜歡台北，不論是生活方式還是文化，都跟我之前待的香港很接近，而且空氣品質好太多了。

M: 對你來說，所謂的“real luxury”是什麼？

Z: 我覺得就是一種可以預知顧客下一個念頭或是行動的細微觀察。整間酒店，從裡到外，都是建立在品質這兩個字，這個品質表現在你眼睛看到的任何東西，小從器皿或客房的色調，大如長廊的地板或是酒店外觀，聰明的人一看就知道這需要很多的計算與規劃，在其他國家的大型酒店常常都是花很短時間把東西拼湊起來，但台北文華東方酒店是一個嚴苛要求下產生的完美作品。

M: 你最喜歡館內的哪一個角落？

Z: 應該是文華閣吧！可能一方面我是有宗教信仰的人，第一眼看到它，立刻有一種讓人寧靜的力量。此外，這個禮堂的設計很聰明，它不專門針對某一種宗教，不論你是天主教、基督教或者另外宗教的教徒，都可以在文華閣裡頭進行各項活動。

M: 台北已經有不少星級酒店，你認為台北文華東方酒店的出現有什麼不同意義？

Z: 我想光從建築體本身，台北文華東方酒店就是一個經典的範例，加上高標準的軟硬體設備與服務，這絕對是產業中頂尖的一間酒店，我們不像有些品牌，一蓋就是8、9百個房間，我們只有303間頂尖設計的客房。承襲源自香港文華東方酒店的超然地位與品質，有越來越多客人了解到我們在做不一樣的事情，除了國際旅客之外，本地客人的數量也呈現穩定的增長。

M: 就您的觀點，成就一間好飯店有什麼重要因素？

Z: 每一個酒店的員工都是讓飯店成功與否的關鍵！誰都可以蓋一個有漂亮的水晶吊燈、有昂貴大理石或是到處包金包銀的酒店，但要做到最好，一定要有好的員工。花時間跟員工溝通，

從中了解客戶的需求與反應並適時給他們信心，員工會是酒店最無價的資產。

M: When did you join Mandarin Oriental Hotel Group?

Z: In 2003, I started as a resident manager at Mandarin Oriental, Hong Kong and a year later was transferred to Mandarin Oriental, Munich where I was general manager. After returning to Asia in 2007 to serve as general manager of Mandarin Oriental, Macau, I went full circle back to Hong Kong in 2010 to oversee The Excelsior, a famed 883-room hotel. Now I am at Mandarin Oriental, Taipei.

M: How did you feel when you learned you were going to join Mandarin Oriental, Taipei?

Z: Extremely excited! My first impression at the grand opening of Mandarin Oriental, Taipei was one of real luxury. From “hard” to “soft” services, every detail is of the highest standard. As an added bonus, I love the city. Whether it’s the lifestyle or the culture, everything is similar to Hong Kong, plus the air quality is much better.

M: How would you define “real luxury” ?

Z: Part of it is having an extra sense that allows us to anticipate the next thought or action of guests. Also, from inside to outside, from the smallest utensil and room colour to the hallway floors and hotel exterior, everything in the hotel is based on quality. A keen observer will know the costs and planning involved. In other countries, large hotels like this are often built quickly. Mandarin Oriental, Taipei, however, is a masterpiece constructed to meet the highest standards.

M: What is your favourite spot in Mandarin Oriental, Taipei?

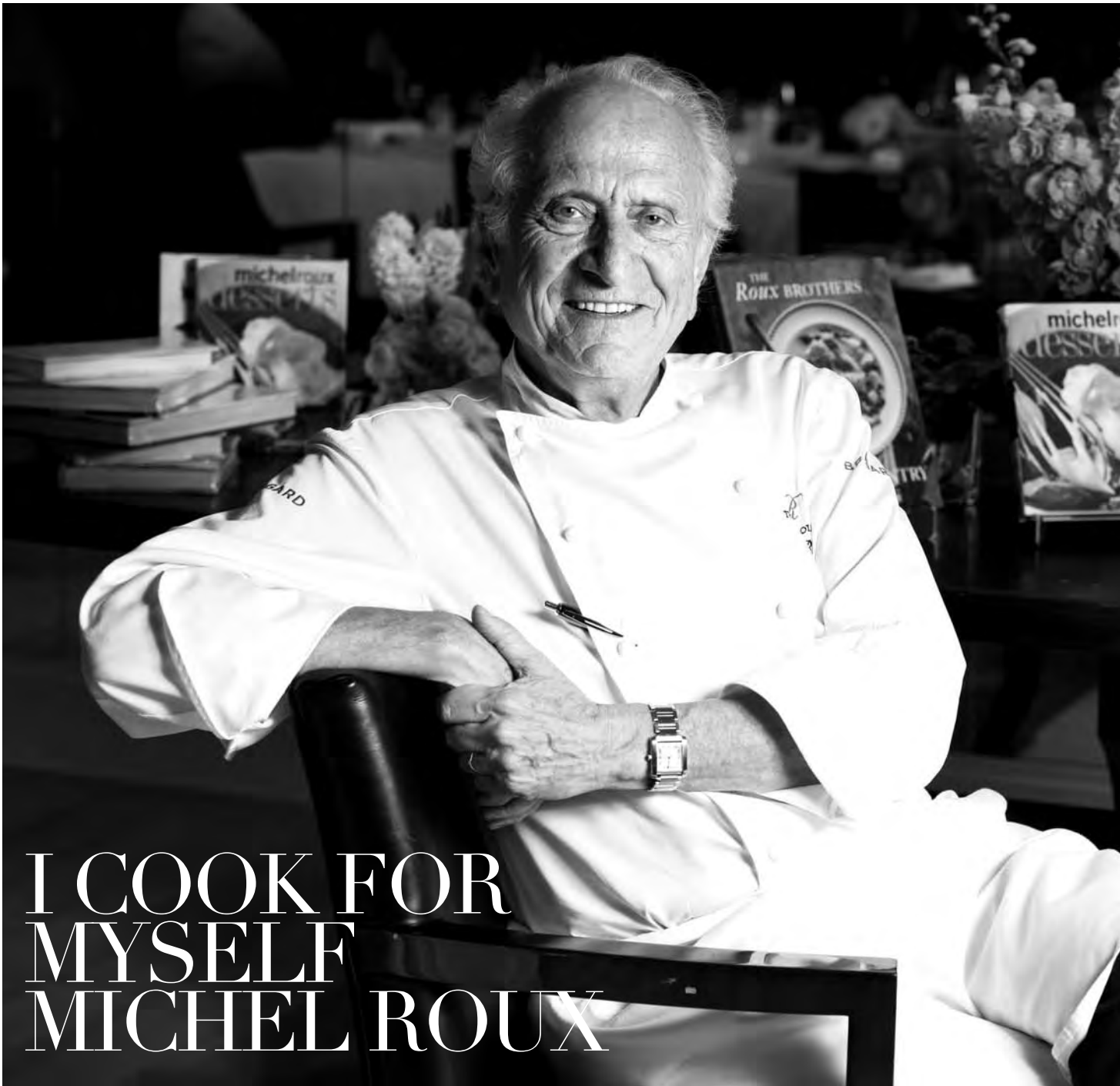
Z: Grand Salon - the chapel! As a man of faith, a sense of tranquility came over me the first time I saw it. The design is very intelligent. Since it’s not aimed at a particular religion, it’s suited to Roman Catholics, Protestants, or followers of other religions.

M: Taipei has numerous starred hotels. What sets the Mandarin Oriental, Taipei apart?

Z: There is the classical building as well as the ultimate soft and hard equipment and services. Mandarin Oriental, Taipei is at the peak of the hotel industry. Unlike some name-brand hotels that rush to build an 800- or 900-room facility, we carefully constructed 303 smartly designed rooms. Mandarin Oriental, Hong Kong taught us the importance of positioning and quality. As more guests recognise that we are doing something different, the volume of foreign and local guests steadily rises.

M: What contributes to the success of a good hotel?

Z: When it comes to success or failure, the staff is key. Anyone can install a beautiful crystal chandelier, use expensive marble, or add gold and silver trimmings, but creating a good hotel requires excellent staff. Management must take the time to speak with workers, gain their insight on customer needs and feedback, and instill confidence. Our staff is our most priceless asset.



# I COOK FOR MYSELF MICHEL ROUX

繼1月請到義大利米其林2星〈La Peca〉餐廳主廚尼可拉·波帝納利 (Nicola Portinari) 成功客座館內〈Bencotto〉義大利餐廳之後，近日台北文華東方酒店又請到有《英國當代廚藝教父》之稱，並將頂級法式餐飲引進英倫，且連續32年蟬聯倫敦米其林3星最高殊榮肯定的〈The Waterside Inn〉餐廳主廚米歇爾·胡 (Michel Roux) 來台，以崇尚減法哲學(Less is more)的概念，驚豔台北饕客的味蕾。

Following a visit to Bencotto by Nicola Portinari, head chef of two Michelin star Italian restaurant, La Peca, in January, Mandarin Oriental, Taipei recently welcomed another celebrity chef. Michel Roux, dubbed the “godfather of modern restaurant cuisine in the United Kingdom”, is perhaps best known for having founded The Waterside Inn, a French-style restaurant that has held three Michelin stars for 32 consecutive years. Following his philosophy of “less is more”, Roux treated Taipei diners to a breath-taking feast during his visit in March.



## YOU ARE WHAT YOU EAT

現年75歲的米歇爾，能有當今地位有跡可循，出生於法國東部沙羅勒，父親和祖父都是經營專賣香腸、臘肉及火腿的肉品舖，米歇爾就是在瀰漫著肉香四溢的家庭中長大，出身於這樣的家庭，血液裡流著的是對食物熱愛的基因。米歇爾說，當家人每天都在忙著料理，成天圍繞著各種美食，自己要不慎烹飪都難。

爾後，經過幾年的歷練，米歇爾透過介紹來到當時最富有的羅斯柴爾德家族（Rothschild）的廚房任廚，當時的他僅20歲出頭，也是羅斯柴爾德家族聘任的主廚中最年輕的廚師。羅斯柴爾德家族在19世紀中期被視為是世界上最富有的家族，而米歇爾回憶，當時進到羅斯柴爾德家族廚房工作，對他來說，這幾乎是讓他夢寐以求的學習環境，就像是進入大學一樣新奇，每一位廚師的特長都獲得尊重並得以發展，廚房中總是洋溢著料理藝術氣息，從此讓他拓展不凡視野，也奠定廚藝根基。

The seeds of success for 75-year-old restaurateur, Michel Roux, were laid early. Born in Charolles, eastern France, to a family that prepared and sold charcuterie for two generations, Michel grew up learning the craft of meat preparation from an early age. As Michel recalls when your family works with food all day and you're surrounded by fine cuisine, cooking comes naturally.

When he'd completed his training in his early 20s, Michel was introduced to the Rothschild family, which had been the world's wealthiest family in the 19th century. He became their youngest ever head chef, which was a dream for Michel who felt he'd enrolled at a university where each chef was respected and given space to develop. Cooking and the arts blended in the kitchen, imbuing Michel with a unique vision that would become the foundation of his culinary success.

## BRITISH INVASION

在羅斯柴爾德家族廚房的歷練後，米歇爾追隨著哥哥艾伯特從法國來到英國倫敦，兄弟倆驚訝的發現，對英國人來說，食物似乎只要熱騰騰的就是好食物，以至於多數的料理都被過度烹煮而失去食材最可貴的原味，血液裡瀰漫著美食基因的他於是決定帶給英國人一些新的刺激。兩兄弟聯手在1967年先於倫敦開了〈Le Gavroche〉餐廳，透過傳統元素加上創新概念重新演繹法式料理，從此顛覆英國人頂級餐飲文化，自此在英國的法國餐廳一家接一家出現在倫敦街頭。米歇爾掌管的〈The Waterside Inn〉，連續32年獲得米其林3星最高榮耀，更創下英國餐飲界最崇高紀錄，無人能出其右，可謂廚師中的廚師。2002年米歇爾把〈The Waterside Inn〉餐廳交棒給他的兒子艾倫經營，自己退居幕後扮演顧問角色，致力於培訓更多具天份的廚師。米歇爾所出版的10多本烹飪書並發行至全世界，影響所及無遠弗屆。

After serving the Rothschilds, Michel joined his brother Albert in London, and was shocked to discover the British considered anything hot to be a decent meal. Most dishes were so overcooked they lost their original flavour, so the brothers made it their mission to introduce fine cuisine to the United Kingdom. In 1967, they co-founded Le Gavroche in London. Using innovative methods to prepare traditional ingredients, they reinterpreted French cuisine and transformed British fine dining. By giving Londoners an opportunity to try genuine French dishes they set a trend for more French restaurants to appear on the streets of the capital and then across the rest of the United Kingdom. With The Waterside Inn having retained three Michelin stars for 32 years, a UK record, Michel is considered a master among chefs. In 2002, Michel handed management of the restaurant over to his son, Alain Roux, and took on a new role as a consultant. To this day, he continues to train and mentor talented young chefs and has written more than 10 recipe books that have been published around the world.



### LESS IS MORE

米歇爾的料理深受法國名廚Michel Guerard的影響，崇尚減法哲學，運用越少食材呈現出來的料理，就是好料理，為此，食材的挑選就要選用最好的，而最好的食材通常來自本地，因此，盡可能選用當地當季食材是米歇爾主廚的一大堅持，也因著從甜點師傅起家，米歇爾在料理手法上非常要求「精」與「準」，擅於用細膩手法表現食材的風味，展現創意和獨特個人天賦和風格。他於今年3月在館內〈文華官邸〉客座獻藝，以《極致經典教父饗宴》為名的五道式午間套餐佐美酒。每一道完美詮釋法式美學的佳餚，徹底征服台北饕客的味蕾。而趁著進廚房之前的空檔，這位當代廚藝大師也特地與我們閒聊了一會，暢談他的過去、現在與未來。

Michel's cooking philosophy, which was influenced by the French chef Michel Guerard, is based on the premise that less is more. He uses the best ingredients, which are sourced locally and, whenever possible, in season. By training, Michel is a pastry chef, and this is reflected in his technical precision and creative flair. This March, Michel served as visiting chef at Mandarin Oriental, Taipei, inviting guests to enjoy a special five-course meal accompanied by fine wine. Before he entered the kitchen we had a chance to speak to this master of modern restaurant cuisine about his past, present and future.

INTERVIEW WITH MICHEL ROUX

M: 《MANDARIN ORIENTAL》 R: MICHEL ROUX

M: 這是你第一次到台灣嗎？

R: 第一次！我目前去過52個國家，亞洲的話，從菲律賓、印尼、泰國、香港和中國等等，台灣是我第53個造訪的國家。目前為止感覺都很好。我喜歡台灣的海鮮，然後，台北路上很多的小吃攤，也有不錯的餐館，人都很友善。

M: 60年代你初抵倫敦時，這個霧都跟美食一點都扯不上邊，在起步的階段中，你碰到的最大困難是什麼？

R: 應該是食材吧！在當年的倫敦，我很難找到許多我想要的食材，連酪梨都沒有。英國人對於所謂真正的食物沒有概念，他們吃的東西常常是過度烹調，然後份量都很大，加上他們不想在吃飯上花太多錢，一切原因加起來確實不容易。當我們於1967年開設第一間餐廳時，我們的菜份量小、烹調方式很精準，價格也稍貴，這種操作對當年的倫敦飲食界確實是個衝擊。

M: 說到名廚，很多人可能腦筋會馬上想到 Gordon Ramsey 在地獄廚房節目中、大吼大叫的樣子，這是廚房的真實現象嗎？

R: Gordon 本人並不是如你在電視上看到的那樣，他與製作單位有簽約，必須在電視上有如此極端的行為與語言，就像 James Bond，不管是史恩康納萊或是皮爾斯布洛南，戲拍完了之後，你還是得回到現實生活，只不過 Gordon Ramsey 有時候忘了這一點。但如果光就電視上的表現來說，他的確做得相當好。他是我的學徒之一，事實上，倫敦星級餐廳中，有百分之30以上的名廚都曾跟隨我麾下學習。

M: 所以這算是你對全球餐飲界最大的貢獻嗎？

R: 是不是這樣，得讓外界來評斷，但我不這麼認為的。

M: 你之前也參與過不少的電視製作，不是嘛？

R: 電視從來不是我的第一選項。電視就像電影一樣，有腳本，有設定，但我這個人是不照著人家劇本走的。

M: 英國米其林三星餐廳 The Fat Duck 知名主廚 Heston Blumenthal 將你們兄弟奉為「廚藝界的披頭四」？

R: 這個比喻可能是呼應了當初 Beatles 音樂的出現，改寫音樂的歷史，就像我們將美食帶入全新境界的想法與作法。

M: 你連續32年拿到米其林三顆星的殊榮，你的成功的祕訣是什麼？

R: 持續一致性、創意，同時將週遭所有可取用的東西發揮到最好！當然，最重要的還是團隊，我絕不用沒有熱誠或態度不對的員工，有整個團隊的協助，我們才可以一直成功地走下去。要成為 one of the best，除了要有意志力，更要真的去做！我並不是為了消費者做菜，我是為了自己做菜，而我們也很享受做菜，因為做得很棒，所以越來越多人知道了我們對於料理的想法與堅持。在今天的餐飲界，外界常常是靠著媒體、電視或價格等等，去評論一個廚師的表現，並不是來自於消費者的親身體驗。

M: 如果你不做廚師，你可能會做什麼？

R: 應該會去釀酒或是當聲樂家。我在普羅旺斯有一個酒莊，我很享受在鄉下田野的時間，看著葡萄長大，看著釀酒的過程與結果，那個色澤與口感的變化，就像是做菜一樣。

M: Is this your first time in Taiwan?

R: Yes. It's my 53rd country overall, and in Asia it follows stops in the Philippines, Indonesia, Thailand, Hong Kong, and China. Everything is great. I'm in love with the live seafood. There are many good vendors and restaurants on the streets of Taipei, and the people are wonderful.

M: When you first arrived in London in the 60s, it wasn't known for its food. What was the biggest challenge you faced when starting your business?

R: The ingredients. Back then, we couldn't find what we wanted in London. There weren't even avocados! There was no concept of "real" food in the United Kingdom. People were eating overcooked food in big, cheap portions and were very price sensitive. When we started our first restaurant in 1967, our portions were small, the ingredients were fresh, and the cooking methods were exact. For this, customers had to pay more. It shook the London restaurant industry.

M: When I hear of a Michelin restaurant, I think of Gordon Ramsey screaming on the show Hell's Kitchen. How closely does this reflect reality?

R: Actually, Gordon isn't like the character you see on TV. He has a contract with the producers that requires him to use extreme behaviour and language. It's like Sean Connery or Pierce Brosnan playing James Bond – once the shoot is over, they return to their everyday life. Gordon may sometimes forget this, but I have to give him credit, he does a good job on TV. He was one of my apprentices. In fact, more than 30 per cent of the chefs who operate Michelin-starred restaurants in London studied under me.

M: So is this your biggest contribution to the global restaurant industry?

R: That's up to the critics to decide, but I don't believe it's the case.

M: Do you enjoy being on TV?

R: I was never that drawn to television. I wouldn't rule out being a guest, but it would take careful consideration before I would take on another role. TV is like the movies, where you have a script and a plan to follow, but I don't like following other people's scripts.

M: What do you think Heston Blumenthal, proprietor of the three-Michelin-starred Fat Duck, meant when he called you and your brother the Beatles of the restaurant industry?

R: This could be a reference to how we changed the boundaries of fine cuisine by bringing new ideas and methods to the field, kind of like how the Beatles changed music.

M: Your restaurant has held three Michelin stars for 32 consecutive years. What is the secret to your success?

R: Consistency, creativity, and using everything at your disposal to the greatest effect. Of course, your team is what is most important. I don't employ people who aren't devoted or have a poor attitude. To remain successful, everyone must contribute. Becoming the best requires both willpower and action. I don't make food for the consumer. I make it for myself. We enjoy it. Since we are good at it, more people have gotten to know our ideas and what we stand for. In today's restaurant industry, consumers often judge a chef based on media coverage, television programmes or price, rather than personal experience.

M: If you were not a chef, what would you do?

R: I would probably be a vintner or an opera singer. I have a winery in Provence and love my time spent in the fields, watching the grapes grow, overseeing the winemaking process, and enjoying the results. The changes in colour and texture are similar to the changes that take place in the kitchen.

# ALWAYS AT YOUR SERVICE

不是每一個人都有自己的管家，但文華東方酒店的管家，總讓到訪的客人有賓至如歸之感。面對各種入住客人的千百種要求，管家SARA卻總能在最快的時間反應，細微到咖啡要不要放奶精這樣的個人習慣，她的目標是在你開口前已經幫你準備妥當，如今已接待過大大小小政商名流的她，仍然日日嚴陣以待，不讓駕輕就熟成為鬆懈的理由。

Not everyone has their own butler, but the butler in Mandarin Oriental Hotel will always make you feel at home. Facing various demands from a great many guests, Sara can always react immediately; her attention to detail includes your preference for black or white coffee. She aims to be prepared before the guest even asks. The experience of serving several high-profile guests hasn't made her complacent, she is still driven to provide the best service everyday.



M: MANDARIN ORIENTAL, TAIPEI  
S: SARA HUNG

M: 你從事旅館業多久了，當初為何進這個領域？

S: 快十年了！我在加拿大的時候念的就是跟旅館相關科系，畢業後在一間酒店做了半年的櫃檯，然後又再前往瑞士念旅館學校。

我一直覺得酒店是個很酷的行業，在裡面工作可以穿的漂漂亮亮的，有冷氣吹，不需要出國就可以接觸到不同世界的人，可能是種新奇感促使我決定走入這個領域。

M: 之前在國外就學時，學校教你們什麼關於管家的課程？

S: 我是真正到了酒店工作之後，才開始接觸管家這門東西。在上個工作的酒店時，公司有請英國管家老師來 training，小到一個人的生活喜好、習慣、喜歡什麼牌子或是幾點睡覺起床等等，知道這些細節，在客人開口之前，妳可隨時處於準備好服務的狀態。

M: 你犯過的最大錯誤是什麼？

S: 有一次有個房客退房時，他的隨從跟我們表示，房間裡面都已確認清空，當時我們也聽了他的話。沒想到，房務部去清理房間時，發現還有一件漏拿的行李，最後的結果是，我們得派一位同事搭飛機去新加坡親自送返這件行李。我覺得就是不夠謹慎吧。

M: 除了工作所學，妳如何增進自己在管家方面的實力？

S: 我自己的話，任何有關管家的書或是電影，我都會去看、去充實。我同時也負責培訓員工，所以我會盡力與同事分享我所知道的東西，比如擦鞋、燙衣服等等。擦鞋這個動作，看起來很簡單，但不同鞋油與擦鞋方式會有不同與需要注意的地方，而很多這種小知識，都需要靠自己學習才可以更精進。

M: 做這個工作，EQ得非常好對不對？

S: 各種客人都有，有的客人可能比較急性子，突然想到什麼就跟你說，因此，管家得不厭其煩的達成他的夢想，就算有些疏忽犯了錯，儘快修正，下次不要再犯就好了。

M: 我們一般人對於管家這個工作最大的誤解是什麼？

S: 很多人覺得管家都是像電影裡面那種有點年紀、一定要是男生、很懂得喝酒等等，在私人豪宅或許是這個樣子的，但是在酒店，不一定是如此。此外，不少人也以為管家應該要很萬能，但說真的，如果管家這麼萬能，可能就不會做管家了。這個工作要做的好，還是必須要得到其他部門的協助，比如Concierge、餐飲部等等。

M: 怎麼成為一個好的管家？

S: 細心、耐心、還有一個很開放的心。

M: 碰過最特殊的要求？

S: 有一位天后級房客要求當她進出房間與酒店時，所有的酒店工作人員都得回避，除了電梯內的監視器看得到她之外。她帶了私人助理還有一個team，我們的角色變成是協助解決這個team的需求。

M: 外國很多酒店，管家有的年紀都很大，你會一直做到老嗎？

S: 如果公司還願意讓我做到老的話，我當然願意。

M: How long have you been working in the hotel industry? Why did you choose this field?

S: Almost ten years, I studied hotel management when I was in Canada. After graduation, I worked for 6-months as a receptionist in a hotel and then went on pursuing a higher level of education in hospitality in Switzerland. I have always thought it is a very trendy business; people who work in hotels dress beautifully. You don't need to go abroad to meet different people. It could be

the novelty that has driven me to walk on this career path.

M: Before you went abroad, did school give you any butler courses?

S: I only began to be drawn to butler services after working in a hotel. My last job invited a professional butler from the UK to train us. There are an immense amount of details that butlers must observe, ranging from personal habits, a preferable brand, black or white coffee, time to sleep and to get up, etc. If you keep track of this information you will be ready for them even before they ask you.

M: What was the biggest mistake you have made?

S: There was a guest checking out, his crew told us that they had checked the room and taken all their belongings. The housemaids found a piece of luggage when they cleaned the room. We ended up sending a colleague to Singapore with the luggage to return it to them. I should be more discreet.

M: Besides what you have learnt from your job, how do you improve your butler service skill yourself?

S: Reading books and watching films that are housekeeping and butler related is useful. I also provide training for our staff, sharing all the knowledge that I have, such as shoe-polishing and ironing. Polishing shoes seems to be an easy job to do, however, there are many types of shoe oil, different polishing methods, and details that you should be aware of. These all need to be practiced to in order to master the techniques.

M: Do you have to be in possession of high emotional intelligence to work as a butler?

S: You get all kinds of guests; some of them could be quite attentive, they tell you what they are thinking right away; Sbutlers need to be all ears and try to fulfill all the requests. When we make mistakes occasionally, we need to fix them quickly and be careful not to let it happen again.

M: What is the biggest misunderstanding people have of this job?

S: Lots of people imagine butlers to be old, usually a guy and to know about their drinks. It might be true in a private luxurious estate, but it is not like that in a hotel. They probably also think a butler is almighty and can fix anything. To be honest, if a butler were almighty, he probably wouldn't be working as a butler anymore. If you want to perform your job well, you need assistance from other departments, such as the concierge and food and beverage team.

M: How does one be a good butler?

S: Attention to detail, patience and open-mindedness.

M: What was the most special request you've ever received?

S: There was a first-class VIP staying with us who asked all the hotel staff to be absent when she enter and leave the hotel, only the surveillance camera in the lift saw her. She was with a personal assistant and her team; we were dealing with requests from her team instead.

M: I've noticed that some of the butlers in hotels in other countries are quite mature. Will you keep doing this until you are old?

S: If the hotel will still let me work when I am a granny, I would love to!



She's a fan.



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