

# Bella-Mia

ISSUE 24 | 2018

Residents' Magazine

**MAKING  
HOLIDAY  
MEMORIES**

**ALL EYES  
ON M+**





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www.bel-air-hk.com



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## MAKING HOLIDAY MEMORIES



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BEL-AIR | WELCOME

We hope you have enjoyed the exceptionally fine weather in the past few months. Whether you have made your travel plans to welcome the second half of the year, we hope to inspire you to make the most of your time together with your loved ones.

While temperature in our city remains high, it's never too early to start planning your winter holiday. How about an action-packed holiday at the magical Japanese ski resort of Niseko? There are plenty of things to do at this family-friendly destination, which we cover in this issue. If you're looking for something delicious

for the weekend, we also have a great line-up of Rieslings and delicious recipes for the grill, a perfect combination for a memorable dinner party.

The Hong Kong art scene is growing at an amazing pace and the M+ museum highlights the contemporary art scene, which is gaining recognition internationally. We speak to Suhanya Raffel, Executive Director of M+ and Chief Curator Doryun Chong about their vision for this important cultural institution.

This is just a small taste of things to come at Bel-Air. Watch this space and let the good times roll!



**Mr Robert Lee**  
*Deputy Chairman and Chief Executive Officer of Pacific Century Premium Developments Limited*





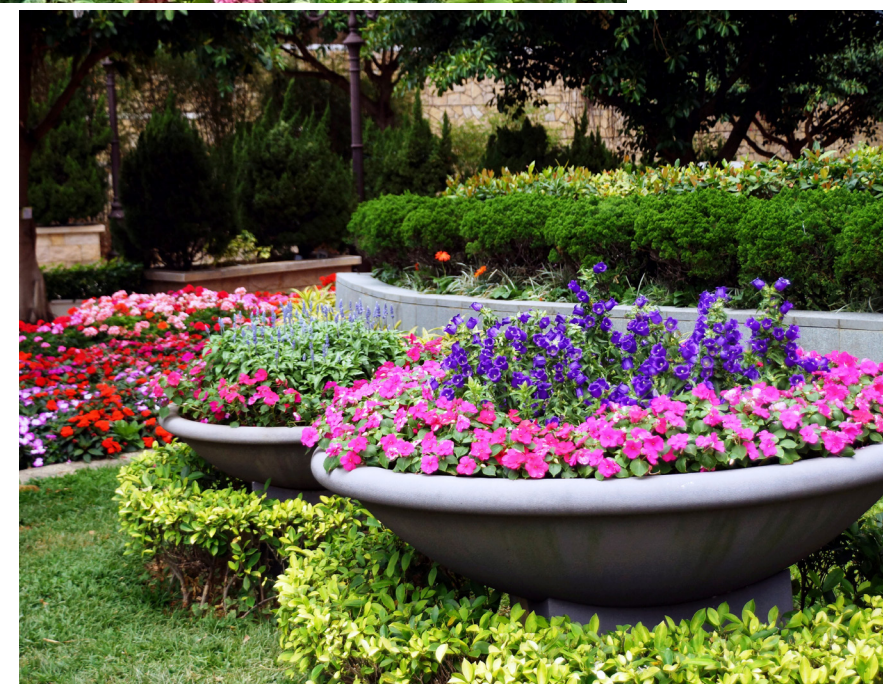
### Bel-Air achieved Excellent BEAM rating

Bel-Air Residence recently attained “Excellent” grade (Management) rating in BEAM Plus Existing Buildings V2.0 Selective Scheme for its continuous efforts on enhancing their environmental management practices. BEAM Plus is the Hong Kong’s leading rating system to recognise outstanding building sustainability performance. The assessment covers a comprehensive range of standards that demonstrates the overall quality of a building to promote a more sustainable built environment in Hong Kong.

### Double recognition at Best Landscape Award

Bel-Air Residence received Gold Award and Environmental Efficiency Award at the Best Landscape Award for Private Property Development 2018 for its excellence in landscaping and horticulture. Organised by Leisure and Cultural Services Department, the Best Landscape Award aims to

encourage the betterment of living environment in private property and to promote excellence in greening by outstanding landscape design and horticultural maintenance. The two awards made a testament to the efforts of our landscaping team in constructing a verdant living environment for our residents.





## Car Parking Offers

From now until 30 Sep 2018, the hourly rates of car parking at Cyberport will be adjusted to HK\$20 (day park) and HK\$8 (night park). During weekends and public holidays of this period, shoppers can enjoy additional hours of free parking with designated spending at The Arcade.

### For more details:

The Arcade, Cyberport  
Tel: (852) 3166 3111  
[arcade.cyberport.hk](http://arcade.cyberport.hk)



## Delectable Delights

Bel-Air residents can now enjoy 20% off for all restaurants at Le Meridien Cyberport upon presenting their resident cards. This offer applies to lunch and dinner buffet as well as delectable international dishes on the à la carte menu. Diners can expect a new dining experience at Le Meridien Cyberport with newly available menus at Restaurant + Bar Umami and Nam Fong Chinese restaurant.

### For more details:

Le Méridien Cyberport  
Tel: (852) 2980 7788  
[www.marriott.com/hotels/maps/travel/hkgmd-le-meridien-cyberport/](http://www.marriott.com/hotels/maps/travel/hkgmd-le-meridien-cyberport/)



# Making Holiday Memories

EXPERIENCE HOTELIER EXCELLENCE IN NISEKO'S  
WINTER WONDERLAND THROUGH A RANGE OF  
FAMILY-FRIENDLY SNOW ACTIVITIES AT HANAZONO





**SNOW TUBING**

Unleash your inner child and enjoy incredible fun at the Hanazono Tube Park. For younger children, tubing offers the excitement of speeding down a slope without the skills required for skiing or snowboarding.

Automatic walkways known as “magic carpets” transport families to the hilltop, saving their energy for the breathtaking ride down on snow-tubes. The park is also a dedicated safe zone for children — peace of mind for parents!

**SNOWSHOE TOURS**

Take a break from the exhilarating races on the ski slopes — it’s time to shed your skis for snowshoes, and experience Niseko’s snow the soothing and leisurely way. Guided walking tours are generally an hour long and physically relaxing, granting families plenty of time to take in the picturesque Hanazono forest and — if you’re lucky — discover Niseko’s exotic wildlife.







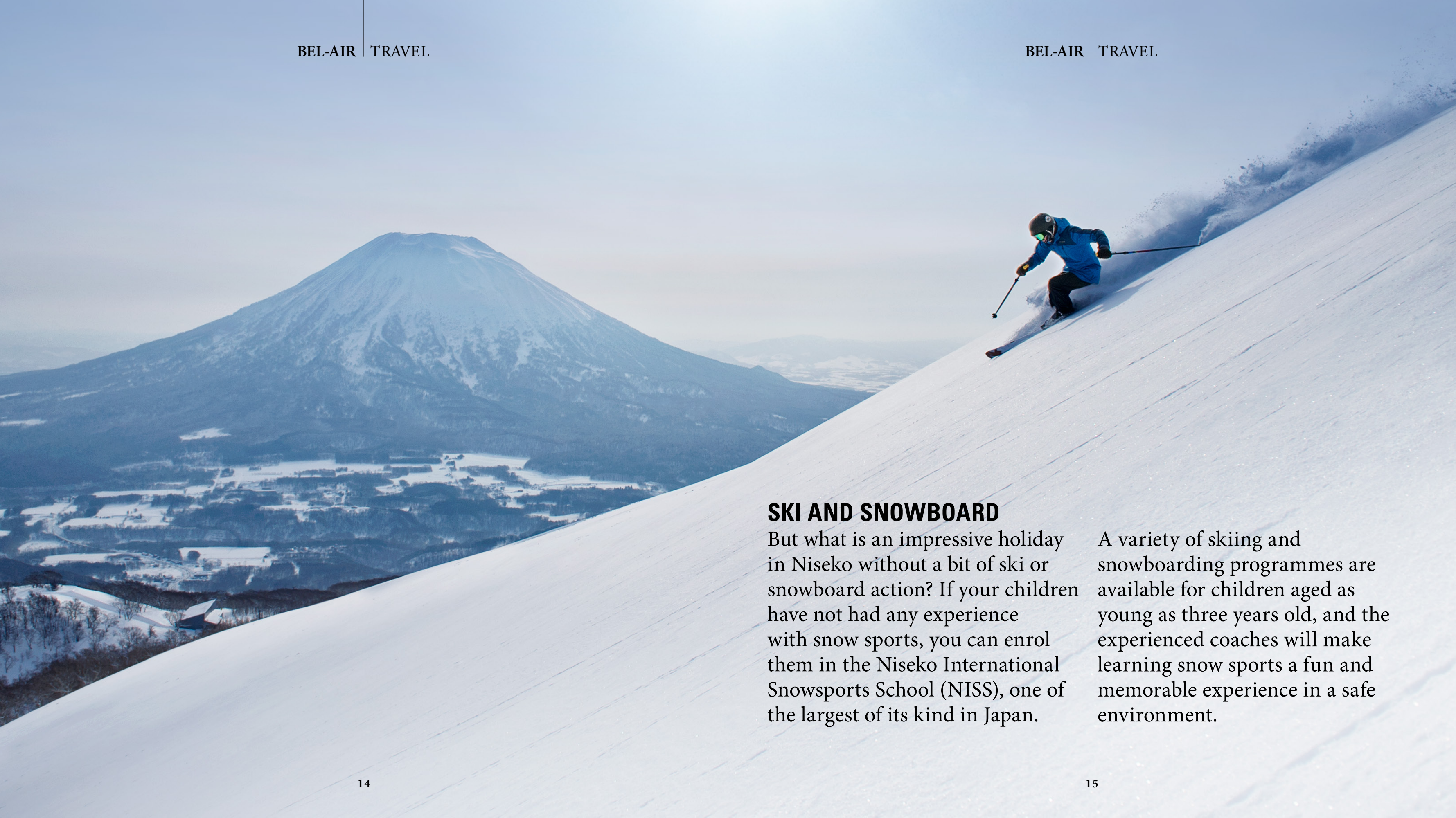
*Younger children can ride with a parent on a tandem machine so they too can enjoy the elegance of the enchanting snow country*



## **SNOWMOBILE TOURS**

Still haven't had enough of Niseko's spectacular winter? A thrilling adventure on a snowmobile might just be the activity for you. A 30-minute rabbit course gives riders a tempting taste of the sport, while those up for more of a challenge can opt for the hour-long panorama course. The latter will take riders to more remote areas, passing through idyllic forest trails and backcountry bowls as wide open spaces clear of any trees that are ideal for making the most of the snow. Younger children can ride with a parent on a tandem machine so they too can enjoy the elegance of the enchanting snow country.





## **SKI AND SNOWBOARD**

But what is an impressive holiday in Niseko without a bit of ski or snowboard action? If your children have not had any experience with snow sports, you can enrol them in the Niseko International Snowsports School (NISS), one of the largest of its kind in Japan.

A variety of skiing and snowboarding programmes are available for children aged as young as three years old, and the experienced coaches will make learning snow sports a fun and memorable experience in a safe environment.





## STAYING IN NISEKO

Renowned as the ideal destination to bring children of all ages for a taste of Hokkaido's wild nature, Niseko makes for an excellent holiday destination the whole family can enjoy. For those looking for family-friendly accommodation

in Niseko, Hanazono is an area with remarkably pristine scenery and offers easy access to an unprecedented variety of activities. A plethora of luxury apartments are on offer in the area, in which Park Hyatt Niseko Hanazono Residences

is one of a kind with its spacious interior, self-contained facilities, exclusive services and revitalising natural hot springs.

The strategic location of Park Hyatt Niseko Hanazono Residences offers

ski-in, ski-out convenience for those looking to make the most out of their skiing holiday. The units have immediate access to the ski slopes so skiers can experience Niseko's powdery white snow the minute they step out of their apartment.



## About Park Hyatt Niseko Hanazono Residences

From one of the most prestigious names in hospitality and the developer of Hong Kong's Bel-Air

Residence comes a premium first-class development at the heart of the pristine Hanazono area of Niseko.

Scheduled to open by the end of 2019, Park Hyatt Niseko Hanazono Residences will be the legendary first residence in Japan under the exquisite Park Hyatt name – a privilege granted only to a handful of properties located in the world's most desirable locations. An exciting addition to the highly demanded holiday destination, a total of 114 luxury residences, including Dual-Key (2-bedroom) Units and Ski-in Ski-out Duplexes (both with private onsen), will set a new benchmark, with world-class gourmet dining, wellness and spa facilities, five star services and amenities such as Park Hyatt's first ever private hot-spring, access to some of Asia's best ski runs and the 18-hole Hanazono Golf Course.

Owners of Park Hyatt Niseko Hanazono Residences will be pampered with a world of privileges, including the esteemed **World of Hyatt** Globalist Membership, the highest tier of Hyatt's loyalty programme only accessible to an elite few. Members will be able to access benefits at participating Hyatt hotels and resorts and their affiliates. At the Residences, a dedicated fleet of dream cars – with brands such as Bentley, Mercedes and BMW – will be on standby to transport owners to their preferred destinations within Niseko\*\*.



A unique ski-in ski-out experience with one of only four exclusive duplexes with private onsen and garden

This material is intended to be issued to Professional Investors only, not to Hong Kong public in general.\*

\*Notes:  
 1. In so far as Hong Kong is concerned, units in the Park Hyatt Niseko Hanazono Residences ("Units") will be sold or disposed of exclusively to "professional investors" as defined in Part 1 of Schedule 1 to the Securities and Futures Ordinance (Chapter 571 of the Laws of Hong Kong) and/or as prescribed in section 3 of the Securities and Futures (Professional Investor) Rules (Chapter 571D of the Laws of Hong Kong). 2. Before the signing of any sale and purchase agreement for any Units, the intended purchaser will be required to duly sign a declaration in such form and include such particulars as the Seller requires to declare that he/she/it is a Professional Investor. He/She/It may also be requested to provide relevant documents in support if the Seller considers necessary. 3. In addition, the agreement for sale and purchase of any Units will contain a warranty from the purchaser that he/she/it is a Professional Investor. 4. If in doubt, you are advised to consult your own solicitor, consultant or financial adviser as to whether you are a Professional Investor.

\*\*The service may be subject to change and is provided at the discretion of the Developer. Terms and Conditions apply.



**For enquiry:**  
 Pacific Century Premium  
 Developments: +852 2878 8878  
[www.hanazono-residences.com](http://www.hanazono-residences.com)



A LEGENDARY *first*

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# All Eyes on **M+**

A JEWEL IN THE CROWN OF THE WEST KOWLOON CULTURAL DISTRICT, M+ IS POISED TO BE A MUCH-DESERVED ADDITION TO HONG KONG'S ART SCENE.

All photos: Courtesy of West Kowloon Cultural District







BEL-AIR ART

M+, the planned museum of visual culture, is currently under construction but its collection is already taking shape. Scheduled to open by 2020, M+ will be among the largest of its kind in the world. We speak to Suhanya Raffel, Executive Director of M+ and Chief Curator Doryun Chong about the many roles of this long-anticipated art and cultural institution.

## THE VISION

Suhanya Raffel



### Why it is the time for Hong Kong to have its own visual culture museum?

Hong Kong deserves to be among one of the greatest museum cities in the world with its thriving and diverse cultural landscape. The art market of Hong Kong has undergone tremendous development in the past decade. Now Hong Kong



has the second-largest art market in the world after New York, and with this growing significance, the city needs to be backed by a strong museum foundation.

### What is the most notable achievement of M+ during the development process?

First of all, the world-class architecture by Herzog & de Meuron for M+ is close to completion, and our professional team is ready to bring it to life. Secondly, M+ is acquiring a successful art collection. Although M+ is not open yet, over 500 objects in the growing collection have been loaned by more than 70 exhibitions and venues across 17 countries, such as the Smithsonian Institution, Washington, DC; the Guggenheim Museums and Foundation in New York and Bilbao; The San Francisco Museum of Modern Art; and the Serpentine Galleries in London.





**Looking back at the progress of M+ since its inception, what do you consider the biggest challenge it has encountered?**

Increasing our visibility has always been a challenge. Long before the construction began, M+ started a number of pre-opening programmes to build anticipation, with the earliest starting in 2012. Continuous efforts are required to keep our

target audience informed, and our initiatives have a clear focus on nurturing the young generation of audiences and creative talents.

**What can local art aficionados expect from M+?**

To understand the background and history behind an art object, is an inspirational experience. When you go to an art fair, you tell the value of

an art piece by its price tag. But in a museum, we look at the cultural, historical and social values of an object. M+ will invite art aficionados to rethink the value of art from another point of view.

**How will M+ shape the future of Hong Kong's art scene?**

M+ will bring about a steady transformation to Hong Kong's art

and cultural scene. Cultural life nourishes our life and soul. Hong Kong deserves to have a meaningful and multifaceted cultural life, and we hope M+ can present audiences with something new, different, exciting and challenging during every visit.





## THE COLLECTION

Doryun Chong



### What is the curatorial approach of M+, and what makes M+ unique?

M+ has a clear curatorial direction encompassing design, architecture, moving images and visual art. Holding a total of around 6,000

objects now, the collection has a strong local focus, with artworks from Hong Kong and China at the core. A museum should be grounded in its location with a regional perspective. Thus we also put effort into collecting a wide range of objects from East Asia, South East Asia and South Asia.

With its global vision, generous resources and soaring ambition, all happening in a metropolitan city like Hong Kong, this is a magical combination like no other. There is no other institution in Hong Kong, or arguably in China and Asia, that offers such massive opportunities for art acquisitions on a scale comparable to M+.

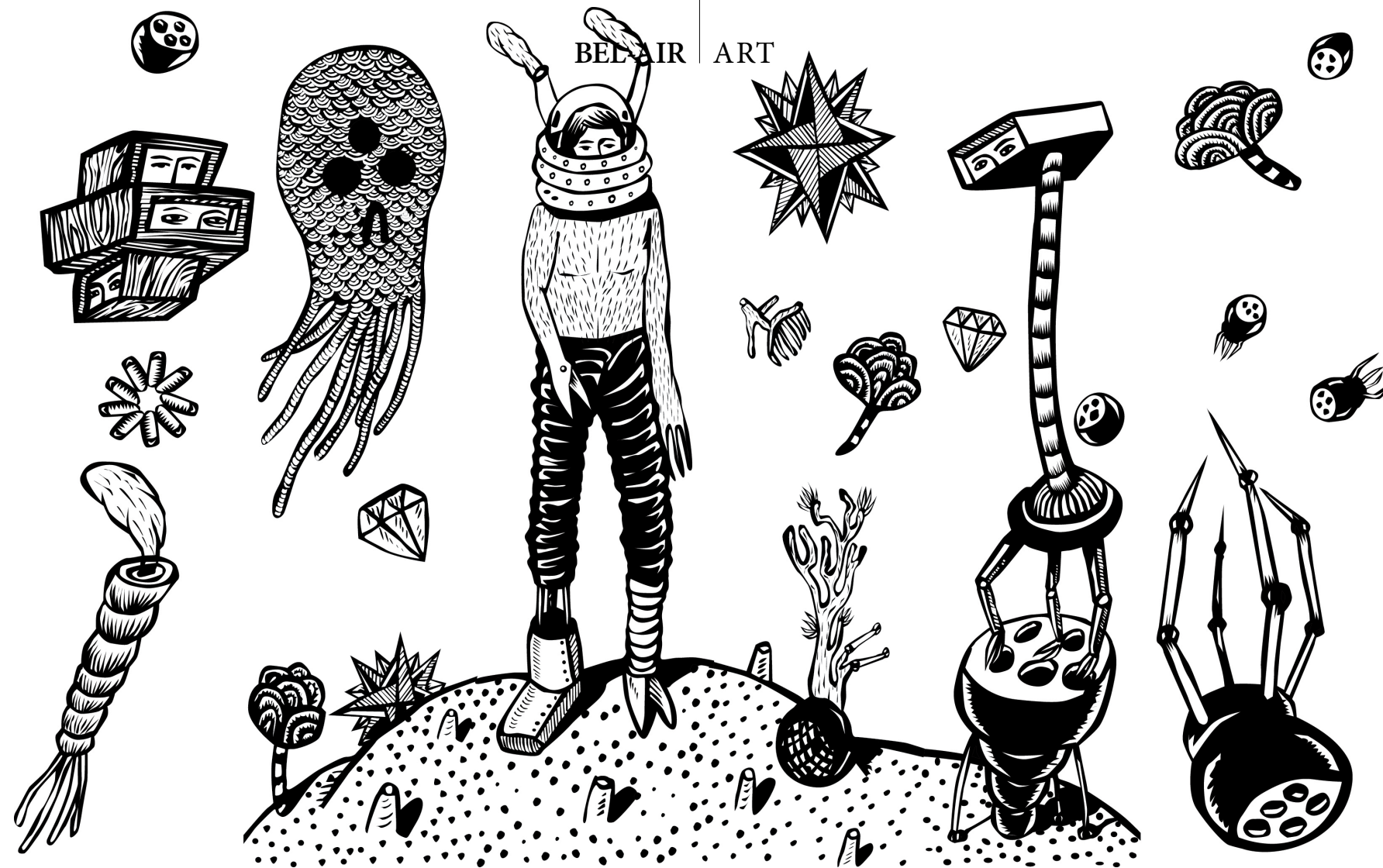




**What are the challenges in building a huge collection for a museum of international standards from scratch?**

Since the M+ collection is a permanent one, we put meticulous effort into taking care of these valuable art pieces. Finding a professionally maintained storage space for an enormous new collection is not easy. We have to provide an optimal storage environment for the artworks with precise temperature and humidity control, which is a resource- and manpower-heavy process.

To identify the correct art pieces, and the procedures to follow in order to acquire them as part of our collection is another challenge. The excitement of discovering new art pieces always needs to come with careful consideration about how they can fit into, and work well with, the existing collection.



**What do you think is the most unique aspect of Hong Kong's art scene?**

For a city with over seven million people, the art scene in Hong Kong has been quite small, but exciting transformations have been taking place in the past seven years. International art fairs such as Art Basel and the opening

of new galleries from local and abroad have speeded up the growth of local art scene. Non-profit organisations such as Para Site and Asia Art Archive have also made a remarkable contribution to the local art community. To witness these positive changes and be part of it, is truly satisfying.





# ROBOTICS

## Shaping Our Future

### YAT SIU, CO-FOUNDER OF DALTON LEARNING LAB, EXPLAINS HOW ROBOTICS ARE CHANGING THE WAY WE LEARN

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Earlier this year at the PyeongChang Winter Olympics, while human skiers waited impatiently for adverse weather to pass so events on the slopes could resume, their droid counterparts weathered strong winds in nearby Hoenseong where a similar contest was taking place.

From amusing videos of robots that stumble and fall to hotel bots offering unmanned in-room service, the science of robotics has come a long way. No one knows for sure how fast this engineering science will advance, but one thing is certain: the drastic change robots are going to bring to our lives.

Yat Siu, co-founder of Dalton Learning Lab, is on a mission to provide cutting-edge STEAM (science, technology, engineering, arts and mathematics) education for children. With robotics, he hopes to pique interest in science and technology, and develop broader skills that will help youngsters unlock their potential.





## START SOMEWHERE

“Robotics can lead to an interest in and understanding of various aspects of science and engineering, and by extension our physical world. For example, constructing a robot to solve a specific task can involve learning about design thinking, the scientific method, physics, electronics, logic and coding,” Siu explains.

He believes that coding — the literacy of the 21<sup>st</sup> century — is the gateway

skill for learning robotics. “Robotics is a great interactive and physical way to introduce children (and parents) to the world of computing and coding. After all, a robot is nothing but a pile of scrap without its ‘brain.’”

When children acquire the basics of coding, they unlock a vast number of applications: how to program a robot, write an app, make a video game, animate something, or train an AI to solve real-world problems.

## RETHINK LEARNING

Siu predicts that robotics will usher in a new era of learning, where skills such as fast calculations and the need to memorise will be rendered obsolete. “Today’s traditional approach to education requires children to compete against computers by performing repetitive clerical work — that’s a contest that computers will always win.”

He stresses the importance of developing skills that are unique to humans, such as empathy, love and creativity. A father of three, Siu suggests parents allow their children unstructured playtime, preferably with peers to stimulate their creativity.

*Creativity is an innate skill that exists in every child. We pack our children’s schedules so full that they are left with no time to exercise that creativity — as a result it withers away as children grow up.*







## LET THEM PLAY

Even building bricks can be useful learning tools says Siu, who believes in the importance of learning through play for children: “They will gain a basic understanding of the physical properties of the materials they are working with, and that’s especially important in a society dominated by 2D screens.”

He adds, “Play is extremely important in the learning process. Play means fun, and fun means motivation and engagement.”

Elaborating, he says, “After some free play with [building] bricks, try giving them a problem to solve — for example, connect different structures, make a movable arm, or a tower of a certain height. Let them experiment and learn through play. Increase the challenge of each task and add more complex components to the mix. In my experience this approach inevitably leads to a deeper interest in robotics.”



# STEAM Education & Playgroup Full Moon Mid-Autumn Party 團團圓圓中秋派對

Unit 301, 3/F, Core A, Cyberport 3,  
100 Cyberport Road, Hong Kong  
香港數碼港 3 座 A 區 3 樓 301 室

22 Sept 2018 (Sat) 10am - 12noon



<http://bit.ly/dalton01>

For kids above 5



Coding 電腦編程



Robotics & Maker  
機械人學與創客精神



Digital Art 數碼藝術



Digital Music & Guitar  
數碼音樂與結他



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# A Sizzling Cookout

CELEBRATE THE SUNNY WEATHER BY  
INDULGING IN THE AROMA CURLING UP FROM A  
BARBECUE GRILL, WITH OUR FAIL-SAFE RECIPES.



## CLASSIC GRILLED WAGYU BEEF STEAKS(SERVES 4)



### Ingredients:

- 1 kg Wagyu strip steaks
- 3 tbsp Extra virgin olive oil

### Dry Rub:

- 1 tbsp Sea salt
- 2 tbsp Crushed black pepper
- 1 tbsp Garlic powder
- 1 tbsp Fresh thyme (lightly chopped)
- 1 tsp Onion powder
- 1 tsp Cumin

### Method:

1. Combine all dry rub ingredients, give them a good mix.
2. Rub extra virgin olive oil on the steaks evenly.
3. Sprinkle steaks with the dry rub mixture and rub on each steak.
4. Let the steaks sit at room temperature for around 30 minutes.
5. Preheat a charcoal or gas grill to high.
6. Sear the steaks on the grill for one minute and then turn them a quarter turn every minute for four minutes.
7. Flip the steaks over and repeat the same process on the other side — eight rotations in total. They should achieve a perfect medium to medium-rare.
8. Let the steaks rest for five minutes and serve.

### Top Tips:

- Let the steak come to room temperature one hour prior to cooking.
- Use less oil when grilling, as a good wagyu steak will release more fat than regular beef.





## SOUTHERN STYLE BARBECUE CHICKEN (SERVES 4)

### Ingredients:

1 Free-range chicken (about 1.5kg), cut into eight pieces

### Marinade:

½ cup Canola oil  
 1 Lemon, juiced  
 3 tbsp Red wine vinegar  
 2 tbsp Low-sodium soy sauce  
 2 tsp Garlic powder  
 1 tsp Dried thyme

### Barbecue Sauce:

1 cup Ketchup  
 ¼ cup Brown sugar  
 2 tbsp Apple cider vinegar  
 1 tsp Worcestershire sauce  
 ½ tsp Dry mustard  
 ½ tsp Paprika  
 ½ tsp Chilli powder  
 ¼ tsp Cayenne pepper

### Top Tips:

- Pre-cook your chicken in an oven and finish it on the grill. This ensures the chicken is fully cooked but remains juicy and has a nice golden-brown finish.
- You can tell if chicken is done by checking its internal temperature with a meat thermometer. It is fully cooked when the internal temperature reaches 74°C.



### Method:

1. Whisk together all marinade ingredients.
2. Put the chicken pieces in a shallow dish, pour over the marinade and mix well. Cover with plastic wrap and leave it in the fridge overnight.
3. Whisk together all ingredients for the barbecue sauce in a bowl. Bring it to simmer in a small saucepan over medium heat. Stir well and set aside.
4. Brush the grill grate lightly with oil and preheat the grill. Sear the chicken pieces for about three minutes per side until golden brown.
5. Slow-grill the chicken on each side for up to seven minutes until cooked. A few minutes before the chicken is done, start basting it with barbecue sauce.
6. Allow the chicken pieces to rest for 10 minutes before serving.



## SPICED GRILLED KUROBUTA PORK CHOPS (SERVES 4)

### Ingredients:

450g Kurobuta Frenched pork chops

### Dry Rub:

2 tsp Kosher salt  
 1 tsp Chilli powder  
 ½ tsp Fresh ground black pepper  
 ¾ tsp Fresh ground coriander seeds  
 ¼ tsp Ground cinnamon  
 ¼ tsp Fresh ground nutmeg

### Nectarine Salsa:

2 nectarines, pitted and diced  
 1 ripe tomato, seeded and diced  
 ¼ cup diced onion  
 2 tbsp chopped fresh coriander  
 2 tbsp fresh lime juice  
 ¼ tsp crushed red pepper flakes to taste

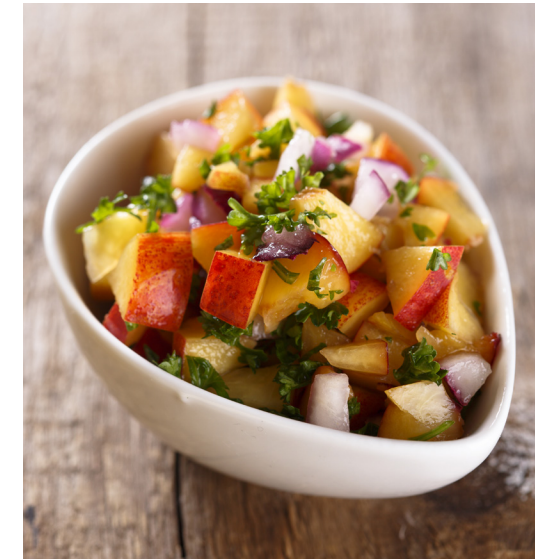
### Top Tips:

- Look for Kurobuta pork chops with a rosy pink colour, which indicates good quality.
- Grilled pork chops also pair well with side dishes made of other sweet summer fruits, such as apricots and cherries.



### Method:

1. To make the salsa, place the nectarines, tomato, onion, coriander lime juice, and red pepper flakes in a bowl; toss until well-mixed. Season to taste with salt.
2. Mix the dry rub ingredients together in a bowl.
3. Let the pork sit at room temperature for 20 minutes.
4. Coat both sides of the Kurobuta pork chops with the dry rub.
5. Preheat your charcoal grill to 288°C.
6. Grill the pork chops over direct flames, flipping every one to two minutes until the internal temperature reaches 63°C.
7. Remove the pork chops from the grill and let them rest for 10 minutes before serving.
8. Place the pork chops on serving plates, and top with a generous spoonful of salsa.





Refresh with  
**Rieslings**

OUR WINE EXPERT CAROL FOREST PROVIDES QUICK TIPS ON HOW TO MAKE THE MOST OF THIS VERSATILE WHITE WINE AND IDENTIFY WHAT COULD BECOME A FIRM FAVOURITE.







## More Than A Sweet Wine

Riesling is an aromatic grape variety characterised by perfumed floral aromas and high acidity. Many wine drinkers are under the impression that most Rieslings are sweet. In fact, Riesling has a broad range of styles and profiles,

and can be very dry as well. Traditionally, most German Rieslings are at the sweeter end of the taste spectrum, while Alsace (France) and Clare Valley (South Australia) are renowned for their drier Riesling productions.

**Versatile Characters**  
Terroir, climate and

vintage play important roles in the flavours of Riesling. The very best late harvest Riesling wines come from countries with cool climates, such as Germany, with common tasting notes of apple, nectarine, apricot, and pear. The cool climate of German vineyards also gives rise to a

particularly pleasant, unique crispness and vibrant palate. Australian Riesling grapes growing in the hills of Eden Valley and in the higher altitudes of the Clare Valley create distinctive Rieslings, characterised by their lime and citrus flavours. The complexity and richness of some

Rieslings can also be enhanced when aged well, giving an additional edge of honey and petroleum.

## How Sweet?

What do you look for in a label if you want to pick a sweet German Riesling? First of all, alcohol content is a key indicator. If it is high

(13% or above) you can expect a dry Riesling. Most sweet Rieslings have a lower alcohol level, starting around 8% alcohol. Secondly, remember some important keywords of German wines, like the Prädikatswein classification system, which gives a clue to the sweetness. Kabinett,



Spätlese and Auslese are all at the lower end of the sweetness spectrum. Rieslings that carry the term Trockenbeereenauslese (TBA) and Eiswein have the highest sugar level, and can be enjoyed as dessert wines.

### The Perfect Temperature

To bring out the best of both aroma and flavour, Riesling should be enjoyed chilled but does not need to be ice-cold. Usually seven to 10 degrees Celsius (around 20 minutes in the fridge) is the optimum temperature. The best serving temperature of sweeter Rieslings should be around seven to eight degrees, while dry

or well-aged Rieslings usually taste better when they're a few degrees warmer, around nine to 10 degrees.

### Pairing Suggestions

A Riesling's unique balance of sweetness and acidity makes it work particularly well with spicy food, Asian cuisine, Thai dishes and curries. Rieslings are

also easily paired with seafood, fish and pork. Very sweet and intense Rieslings such as those classified as Eiswein match very well with strong blue cheese and foie gras. When pairing Riesling with a dessert, avoid chocolate and opt instead for fruit desserts such as apple pie which bring out the Riesling's complexity .



### Carol's Top Picks

#### Egon Müller, Auslese, Germany

Balanced, but complex with an amazing freshness, the Rieslings from Egon Müller are widely recognised as the very best today — though the price tag could be a bit surprising.

#### Albert Mann Riesling Schlossberg, Alsace Grand Cru

This wine is bold and racy with a distinguished strength and very long finish.

#### Grosset Rieslings from Clare Valley, Australia

Grosset is one of most talented and careful winemakers in the region. Their Rieslings express a clean and pleasant lime-driven taste.

#### Ökonomierat Rebholz 2017 Riesling trocken 'Vom Buntsandstein', Pfalz, Germany

In the nose this wine has spicy, smoky notes with a salty acidity. It is a dry wine with a perfect combination of mineral character, citrus flavour, spicy aftertaste and a good aging potential.



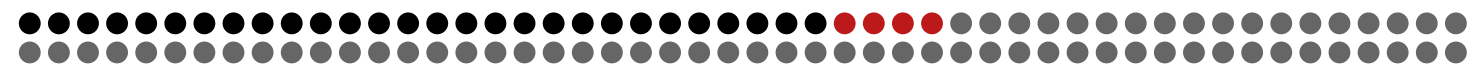
### Carol Forest

Carol Forest is a wine journalist based in Hong Kong and France, whose articles are currently featured in *Tatler* magazine, *Harper's Bazaar* magazine, *Apple Daily Deluxe* and her own website, CarolForest.com. She is the owner of The Hedonist, a wine experience company that focuses on wine tasting and consulting services.





# 1000 Books You Mustn't Miss



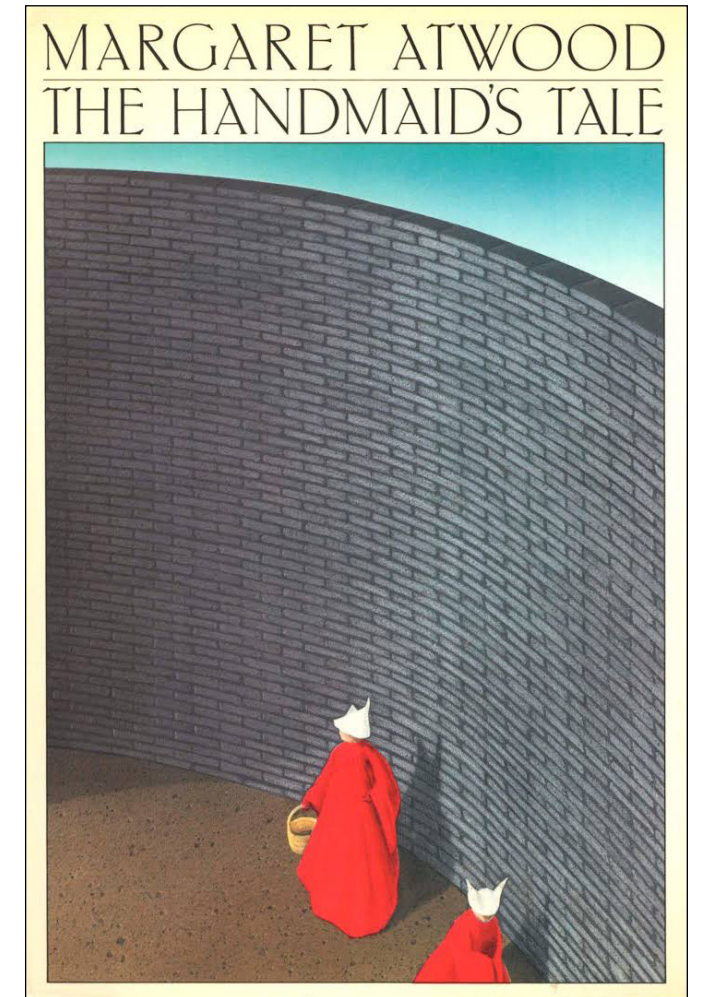
INTRODUCING LITERARY TREASURES THAT ENRICH  
YOUR KNOWLEDGE AND STRETCH YOUR IMAGINATION

**Power of Imagination | 15 and above**

## **The Handmaid's Tale**

*Margaret Atwood*

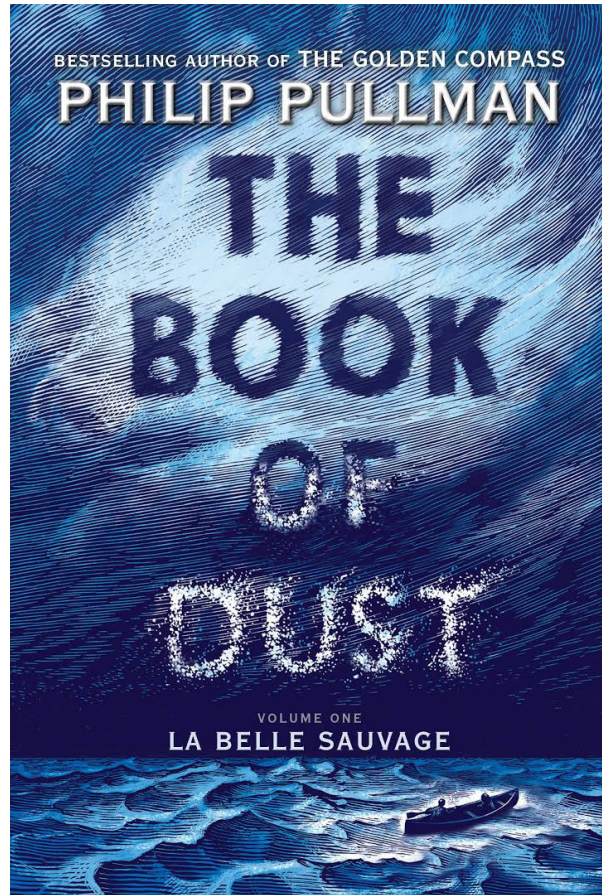
A classic award-winning work of feminist fiction originally published in 1985, the novel depicts the journey of the handmaid Offred in her attempt to gain independence in a totalitarian state highly controlled by a corrupted power. In this imagined future threatened by infertility, the few women who can have children become assets and are assigned to wealthy families as “handmaids”, with no control over their lives. But one handmaid is breaking out... and she has a friend in a very high place. Through flashback of memories Offred’s perspective, the author tells a horrifying story about the decline of humanity and women’s rights, which reflects the challenges and moral dilemmas encountered by our own society today. The Handmaid’s Tale has been adapted to a successful Hulu web series starring MadMen’s Elisabeth Moss, who won the 2017 Emmy for her performance as Offred.



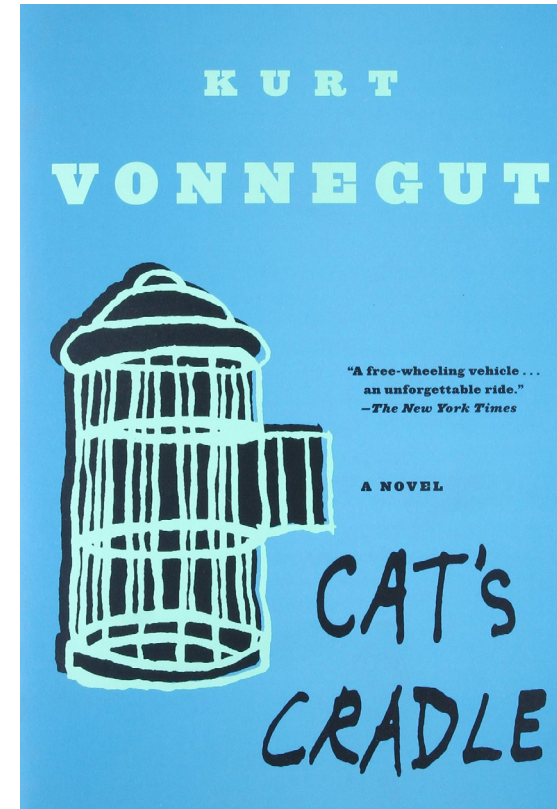


**Relax and Breathe | 11 and above****The Book of Dust: La Belle Sauvage***Philip Pullman*

*La Belle Sauvage* is the first volume of The Book of Dust trio, a glorious adventure that can stand on its own. The protagonist Malcolm, the son of an innkeeper, is a decent and intelligent 11-year-old who spends his time helping out his parents. A series of events beginning with a secret message inquiring about a dangerous substance called Dust, brings about abrupt changes in Malcolm's quiet life. As in his earlier works, Pullman deals with religious and political issues, and explores freedom of thought through his enticing storytelling that will keep readers wondering what is going to happen next.

**Struggles of Humanity | 15 and above****Cat's Cradle***Kurt Vonnegut*

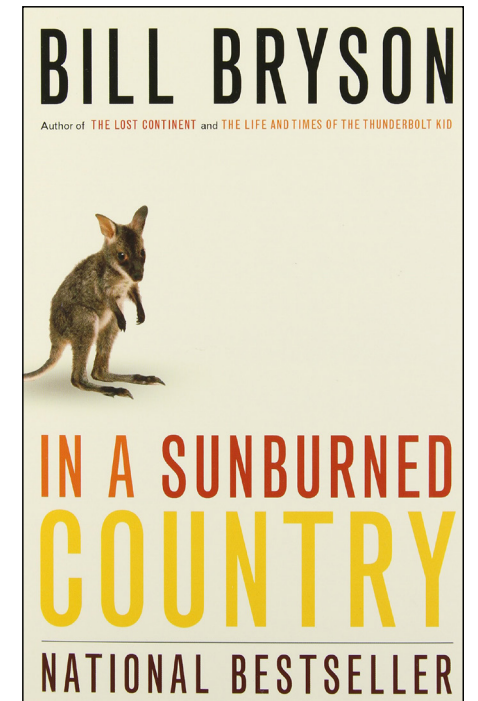
An important sci-fi novel renowned for its black humour, *Cat's Cradle* tells the story of John, an author who has been researching Dr Felix Hoenikker, one of the founders of atomic bomb as part of his book on the bombing of Hiroshima. His research leads him to meeting Hoenikker's three children and the discovery of ice-nine, a deadly chemical Hoenikker invented, capable of freezing all the water on the planet. Hoenikker's deadly wish finally comes true after an airplane crash which leads to an instant



ice age spreading across the entire globe. Can anyone survive the apocalypse? Frightening yet hilarious, Vonnegut's depiction of global destruction provoke thoughts and concerns on the irresponsibility of nuclear sciences.

**The Evolving World | 13 and above****In A Sunburned Country***Bill Bryson*

Preparing for a visit to a foreign country often involve lots of cultural understanding. If you're a first-time visitor to Australia, *In A Sunburned Country* is very likely to be the book you should read. This best-selling travel writer's report on Australia is both humorous and entertaining. Bryson's report takes reader off the beaten track to experience Australia's undiscovered side. The first part of the book focuses on the author's journey aboard the Indian Pacific railway, from Sydney to Perth, focusing on the beauty of the Blue Mountains and White Cliffs. Bryson then illustrates how the Australians built a dynamic society from a modest and humble beginning. The final part of the journey covers iconic destinations of the continent for you to put on your travel itinerary.







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