

SHINING *a* SPOTLIGHT *on* FIVE YEARS

RWD **FRONT ROW**

ROSEWOOD
HONG KONG

You're INVITED to the FRONT ROW

共賀香港瑰麗酒店五週年誌慶

We're shining a spotlight on our fifth-year anniversary. Rosewood Hong Kong invites you to take a front row seat to the celebrations. Discover a curation of art and culture-focused adventures, inspiring talks and culinary collaborations, all bringing together a roster of exceptional talent from around the world for this milestone moment in our story.

為慶祝香港瑰麗酒店開業五週年，我們誠邀您加入「Front Row」的行列，參加精心策劃的週年慶典，包括藝術文化探索之旅、啟迪人心的講座，又或與知名食府攜手炮製的滋味饗宴，與各地的專家和創意人才一同慶祝這個重要的里程碑。





HUGO MONTANARI
MANAGING DIRECTOR,
ROSEWOOD HONG KONG
香港瑰麗酒店董事總經理

For five years, Rosewood Hong Kong has paved the way for a new wave of elevated luxury. This year, take a seat in the Front Row as we welcome you for our anniversary celebration. Step into our home of creativity, where passion thrives in every corner. Discover cultural journeys to art talks, private yacht experiences to wellness collaborations as we showcase the best Hong Kong has to offer.

香港瑰麗酒店於過去五年來積極透過各式各樣的體驗為客人開創奢華品味的新潮流。今年我們誠邀您參加精心策劃的五週年慶典，與我們一起走進瑰麗酒店的創意國度，感受觸動人心的熱情。我們特別籌劃引人入勝的文化之旅、藝術講座、私人遊艇體驗和康體療程為您展示香港獨有的魅力。

ANGUS PITKETHLEY
DIRECTOR OF SALES & MARKETING,
ROSEWOOD HONG KONG
香港瑰麗酒店市場及營業總監

Our vertical estate is a unique stage for exploration. We are thrilled to share this ticket to a world of discovery filled with curiosity, colour, and flavour to honour five years of distinction at Rosewood Hong Kong. We cannot wait for you to enjoy the show as we welcome you for another year of excellence.

香港瑰麗酒店是讓賓客盡情探索的獨特舞台，我們歡迎您走進這個充滿驚喜、色彩繽紛及品味盛宴的國度，一同慶祝酒店開業五週年。我們熱切期待與您一同投入盛大的慶典，並期盼更精彩豐盛的新的一年。



FABIAN ALTABERT
AREA DIRECTOR OF CULINARY OPERATIONS,
HONG KONG, JAPAN & KOREA
香港瑰麗酒店區域行政總廚

You are invited to take the stage for a celebration of flavour. Indulge in a stellar line up of culinary collaborations which encourage exploration, fostering a deeper connection with the art of gastronomy. This year boasts Michelin-starred and Asia's 50 Best offerings, exclusive takeovers and an array of exciting masterclasses to hone your craft.

我們誠邀您參加香港瑰麗酒店的饗宴體驗，品嚐我們與多間知名食府攜手炮製的誘人滋味，細味餐飲藝術之美。今年我們將會獻上米芝蓮星級及亞洲 50 佳食府的特色美饌和獨家餐飲體驗，還有一系列精彩的大師班，讓您一展廚藝。



ANDREW YANG
DIRECTOR OF FOOD & BEVERAGE, ROSEWOOD HONG KONG
香港瑰麗酒店餐飲總監

This year, as Rosewood Hong Kong turns five, we are thrilled to share our curated programme of events with you. Our showcase offers a chance to spark your imagination and ignite the creative spirit within. It is your invitation to indulge, as each moment is designed to connect you with diverse cultures and more.

香港瑰麗酒店於今年慶祝開業五週年，我們衷心期待與您分享連串悉心策劃的活動，激發您的想像力和創意。歡迎您參加這場盛會，全情投入不同文化的魅力和難忘時刻。

RWD FRONT ROW

MASTER CLASSES

COLOURS OF THE EARTH BY CARTIER

18 MARCH 3:30 - 5:30 PM
CARTIER LA RÉSIDENCE,
K11 MUSEA

A MASTERCLASS IN PASTA MAKING

23 MARCH 2:00 - 4:00 PM
THE DINING ROOM,
GROUND FLOOR

MAKE YOUR OWN PARISIAN FLAN

23 MARCH 2:00 - 4:00 PM
BELVEDERE SUITE, LEVEL 4

CHAMPAGNE DISCOVERIES

23 MARCH 3:00 - 4:30 PM
GLASSHOUSE, ASAYA KITCHEN,
LEVEL 6

A JOURNEY THROUGH WINE

THE LEGACY HOUSE X DOMAIN DUJAC

20 MARCH
WINE DINNER

ASAYA KITCHEN X CRISTAL LOUIS ROEDERER

21 MARCH
VERTICAL WINE DINNER

HENRY X OPUS ONE

22 MARCH
VERTICAL WINE DINNER

CULINARY EXPERIENCES

AN ODE TO SUSTAINABLE COOKING

19 - 20 MARCH
ASAYA KITCHEN X MUME

FASHION THROUGH PASTRY WITH NATSUKO SHOJI

19 - 21 MARCH
LIMITED EDITION MANGO CAKE
AT BUTTERFLY PATISSERIE

A FAMILY-STYLE FEAST

20 - 21 MARCH
HENRY X BRAT

AN AUTHENTIC TASTE OF HONG KONG

20 - 22 MARCH
HOLT'S CAFÉ X
HOP SZE RESTAURANT

CULINARY TALES FROM INDIA

21 - 22 MARCH
CHAAT X MASQUE

THE TASTE OF LINGNAN

21 - 23 MARCH
THE LEGACY HOUSE X
LINGNAN HOUSE X
THE HOUSE OF DYNASTIES

TRUFFLE EXTRAVAGANZA

22 MARCH
THE DINING ROOM X ALÉNA TRUFFLE

RICH CULINARY HERITAGE AND TRADITION FROM SAN MIGUEL

25 - 27 MARCH
BAYFARE SOCIAL X 1826

AN ARTFUL AFTERNOON TEA WITH MARK PERKINS

26 - 30 MARCH
THE BUTTERFLY ROOM X MIRROR ROOM

A NIGHTCAP TO REMEMBER

20 - 23 MARCH
DARKSIDE X SCARFES BAR

ENCHANTED MIRAGE NIGHTS

23 - 24 MARCH
XX BAR X MAYBE SAMMY



DISCOVER
MORE

RWD FRONT ROW

*An ode to the
CREATIVITY of our home,
ROSEWOOD HONG KONG
presents a CURATED SERIES of events
that CELEBRATE the ART,
HISTORY and CULTURE of
this UNIQUE CITY.*

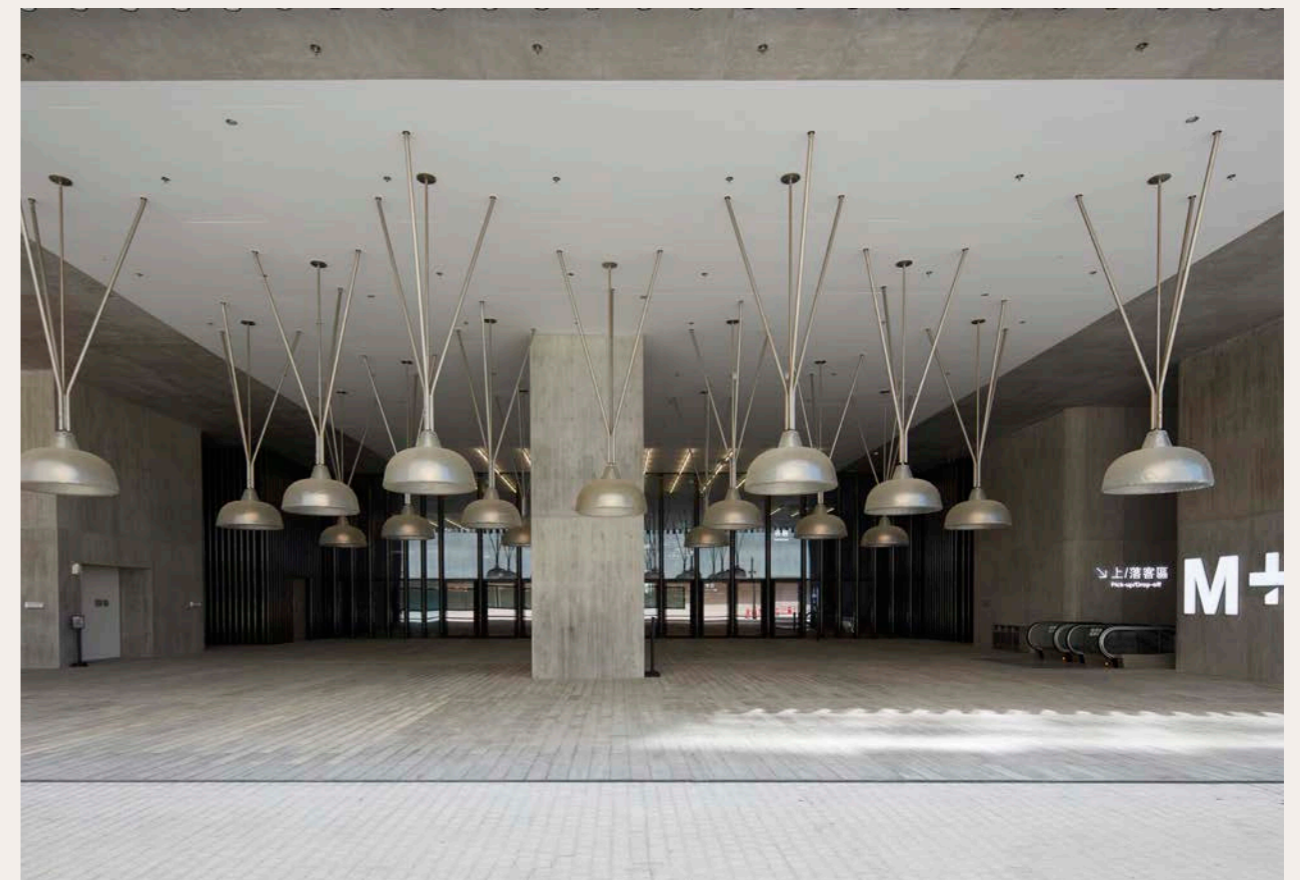
香港瑰麗酒店精心策劃一系列別出心裁的活動，
頌揚這座國際大都會獨特的藝術、歷史和文化，
展示香港的非凡創意。

FRONT ROW: *Crafting a Culture of Creativity*

塑造創意文化

Dive into the world of international art and design with the inaugural event in our Front Row culture series. Join us on March 19th at the M+ Gallery as we bring together a panel of international art and design luminaries to explore the pivotal role of art, design, and heritage in shaping our collective future and crafting a sense of place. Featuring Amsterdam-based architect Piet Boon and artist Frederik Molenschot, world-renowned Hong Kong architect Dr. Rocco Yim, Trish Luyckx, Chief Design and Project Services Officer at Rosewood Hotel Group, and moderated by Marisa Yiu, Executive Director and Lead Curator of Design Trust.

透過我們 Front Row 文化系列的開幕活動，與我們一起深入了解國際藝術和設計的世界。瑰麗酒店邀請一眾備受推崇的藝術和設計創意人才於 3 月 19 日匯聚在 M+，探討藝術、設計和歷史文化來塑造我們共建的未來。阿姆斯特丹建築師 Piet Boon 和藝術家 Frederik Molenschot、世界著名香港建築師嚴迅奇博士、瑰麗酒店集團首席設計及項目服務總裁 Trish Luyckx 出席，並由 Design Trust 執行總監與首席策展人姚嘉珊主持。



ARTISTIC JOURNEY *of* DISCOVERY

瑰麗藝術發現之旅

Deepen your knowledge and appreciation of the city's vibrant local art scene. Discover Rosewood Hong Kong's extensive private art collection in a grand tour of our vertical estate, expertly guided by our resident Art Ambassador as they introduce the diverse array of sculptures, paintings and more situated throughout the hotel.

參加酒店的「瑰麗藝術發現之旅」，跟隨酒店藝術大使細意欣賞遍布酒店各處的私人藝術珍藏，了解雕塑、畫作和其他藝術品背後精彩故事，以嶄新角度深入認識百花齊放的藝術世界。



DISCOVER
MORE



CRAFTED CULTURAL JOURNEYS *in Hong Kong*

香港文化遊

Explore the authentic side of Hong Kong with a selection of curated adventures designed to experience the city like a true local. These three distinct tours allow you to breathe in the quietude of historical temples, embrace striking modern architecture, and explore dynamic neighbourhoods as you discover the soul of this dynamic city.

參加精心策劃的深度文化遊，欣賞香港的獨特風情。三個特色文化遊帶您參觀寧靜莊嚴的古老寺廟，飽覽令人驚嘆的現代建築，又或探索充滿活力的社區，從不同角度體會香港的魅力。



DISCOVER
MORE

Tour 01

TRADITION & CULTURE

傳統文化體驗

Experiencing Hong Kong at its best means immersing in the city's unique sense of creativity. This journey through West Kowloon Cultural District invites you to discover an enlightening showcase of Chinese art at the Hong Kong Palace Museum, experience the best of Asian visual culture at M+, and explore eclectic local street art in the city's neon-soaked neighbourhoods.

這趟文化之旅帶您走進西九文化區，在香港故宮文化博物館細賞中國藝術珍品，然後於 M+ 博物館領略亞洲視覺藝術文化。您更可以在五光十色的社區尋找創意街頭藝術的足跡，投入香港的獨特創意國度。

Tour 02

HISTORICAL HONG KONG

香港歷史之旅

Deep dive into Hong Kong's rich history on a journey into its past. You'll explore Man Mo Temple which dates back to the 19th century, the former Tai Kwun police headquarters which now serves as Centre for Heritage and Arts, as well as meet the city's Sunset Survivors – tradespeople who have kept the city's creative spirit thriving for generations.

參觀建於 19 世紀的文武廟，並到訪由前警察總部改建成古蹟及藝術館的大館，重溫香港引人入勝的傳統文化和歷史。您更可以認識城中逐漸式微的傳統工匠，了解世代相傳的創意工藝。

Tour 03

ICONIC ARCHITECTURE: THEN AND NOW

古今建築新體驗

Tradition and modernity collide in Hong Kong, and nowhere is that clearer than in the city's myriad buildings. Learn more about the iconic skyline with a tour of the Hong Kong's striking architecture, from the city's iconic financial towers to the Court of Final Appeal and the Victorian-style Fringe Club.

從高聳的玻璃幕牆大樓、終審法院，以至維多利亞風格的藝穗會，您可以深入認識香港著名天際線背後的獨特地標，見證香港古今交融的建築群，欣賞現代與傳統迸發的火花。



DISCOVER
MORE

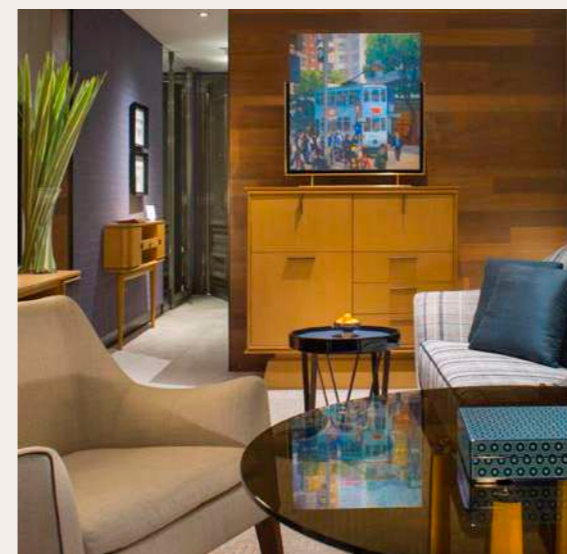
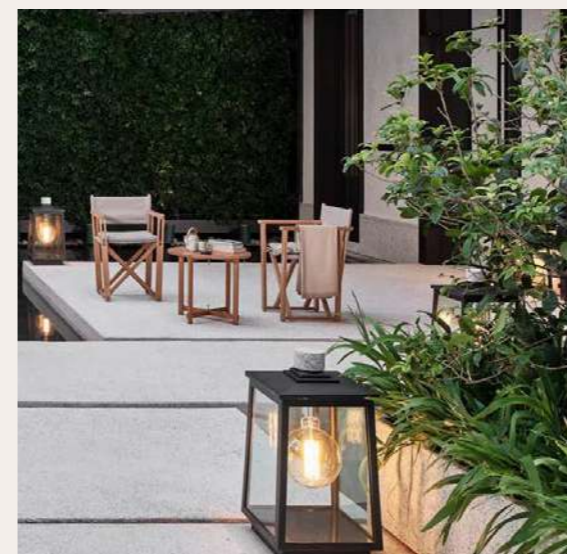


Fostering GROWTH and OPPORTUNITY

成長與機會

This year sees the launch of our inaugural BluUp Programme, a Rosewood Empowers initiative providing support and internships to Special Educational Needs (SEN) youths from social enterprise LoveXpress. After six months of hospitality training, 6 students will have the opportunity to hone their skills through work placements at Rosewood Hong Kong's BluHouse restaurant and The Edible Projects Café in Sham Shui Po.

香港瑰麗酒店於今年展開首個瑰麗同行 BluUp 計劃，為社企「愛·傳遞」有特殊教育需要的青少年提供支援和實習機會。六位學員將會接受為期六個月的餐飲業培訓，並有機會在香港瑰麗酒店 BluHouse 和深水埗 The Edible Projects Café 實習，學以致用。



An ARTFUL ESCAPE

賞藝之旅

Stay with us for Art Basel Hong Kong between 28 and 30 March and enjoy a private yacht transfer to the art fair as you sip on champagne to celebrate. You'll also receive up to HKD1,000 to spend on wellness treatments at Asaya, a complimentary bottle of Ruinart Champagne, and a fascinating tour of the hotel's private art collection.

於 3 月 28 日至 30 日期間入住香港瑰麗酒店，除可享受豪華住宿之餘，更可以乘坐私人遊艇前往巴塞爾藝術展香港展會，並在船上一邊欣賞維港景色，一邊品嚐迎賓香檳。除了在客房的 Ruinart 香檳，您更可以獲贈高達港幣 1,000 元消費額，享受洗滌身心的 Asaya 康體療程，並參加「瑰麗藝術發現之旅」，細意欣賞酒店的非凡藝術收藏，令住宿體驗更添圓滿。



BOOK NOW

ART ACROSS *the* WATER

藝萃遊艇體驗

Take the short ride from the hotel to Art Basel Hong Kong in style, with an exclusive boat trip across the Victoria Harbour. Sail across the water to the main event in a private yacht, enjoying Ruinart Champagne on board before experiencing the best of Hong Kong's inspiring art scene.

您可以乘坐私人遊艇從酒店出發，在前往巴塞爾藝術展香港展會的航程中一邊品嚐 Ruinart 香檳，一邊欣賞維多利亞港兩岸的醉人美景，感受香港濃厚的藝術文化氣息。



RWD FRONT ROW

*Bringing a cast of
RENOWNED CHEFS and
CULINARY EXPERTS together,
experience a CELEBRATION of TASTE
inspired by DIVERSE FLAVOURS
and UNIQUE INGREDIENTS from
AROUND the WORLD.*

香港瑰麗酒店請來各地頂尖名廚和美食家，
以頂級食材創意炮製環球美饌，
呈獻令人難忘的滋味。



TRUFFLE EXTRAVAGANZA

黑松露饗宴盛事

Join us for an exclusive culinary experience at The Dining Room by BluHouse as we celebrate the end of the winter black truffle season in collaboration with Alena. The native Italian Chef de Cuisine, Giovanni Galeota, will unleash his creativity upon black truffle and sustainably sourced seasonal ingredients, bringing a fresh new take on elevated Italian gastronomy.

The Dining Room by BluHouse 與 Alena 攜手推出一晚的黑松露限定晚餐，慶祝冬季黑松露完美落幕。主廚 Giovanni Galeota 將展示他在黑松露和可持續時令食材方面的創意，為提升的意大利美食帶來全新的詮釋。



BOOK NOW

THE DINING ROOM
BY BLUHOUSE



FRANCE.
Aléna
LA TRUFFE D'EXCEPTION



www.truffe-alena.com





HOLT'S CAFE X HOP SZE RESTAURANT: *An Authentic Taste of Hong Kong*

HOLT'S CAFE X 合時小廚地道港式風味

Known for fostering a strong connection to the city, Rosewood Hong Kong brings Hop Sze Restaurant to Holt's Cafe for a menu of nostalgic dishes beloved by locals. Also, Hop Sze Restaurant has built a stellar reputation in Hong Kong for its delicious Dai Pai Dong style stir-fry food.

香港瑰麗酒店將合時小廚深受本地食客歡迎的懷舊家常菜帶到 Holt's Cafe，體現酒店與本地社區的緊密連繫及傳揚本地文化的精神。享負盛名的合時小廚擅長炮製地道的大排檔風味小炒，叫人一試難忘。



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fine Chocolate and Gelato
since 1878**

THE BUTTERFLY ROOM *A Masterful Art Afternoon Tea with Mark Perkins*

MARK PERKINS 藝術下午茶

This collaboration brings art to the forefront of afternoon tea at Rosewood Hong Kong's The Butterfly Room, courtesy of British pastry chef Mark Perkins who presides over the iconic Art Afternoon Tea at Rosewood London. Inspired by contemporary art, Perkins pushes creative boundaries with his award-winning collections, partnering with Rosewood Hong Kong's Executive Pastry Chef Jonathan Soukdeo.

香港瑰麗酒店餅房行政主廚 Jonathan Soukdeo 與倫敦瑰麗酒店餅房行政主廚 Mark Perkins 聯手，為 The Butterfly Room 的經典下午茶注入藝術氣息。以製作「藝術下午茶」而聞名的 Mark Perkins 從當代藝術汲取靈感，以一系列得獎精緻美點突破創意界限。



BOOK NOW

THE *Butterfly*
ROOM



BUTTERFLY PATISSERIE

Fashion Through Pastry with Natsuko Shoji

NATSUKO SHOJI 以甜品演繹時尚

Natsuko Shoji is a Tokyo-based pastry chef whose high fashion-inspired cakes have won her a sizeable global following, not to mention the title of Asia's Best Female Chef 2022. From 19 to 21 March, Shoji brings her exquisite taste and expertise to Rosewood Hong Kong's Butterfly Patisserie to present a delectable mango cake in her signature, picture-perfect style.

Available to pre-order starting from 5 March on our online shop. First come first served.

來自東京的廚師 Natsuko Shoji 以取材自高級時裝的糕點享譽全球，更於 2022 年勇奪亞洲最佳女廚師獎。由 3 月 19 日至 21 日，香港瑰麗酒店 Butterfly Patisserie 將會帶來 Natsuko Shoji 賣相精美的特色芒果蛋糕，展現她的脫俗品味和精湛廚藝。

(限量蛋糕由 3 月 5 日起在網上商店接受預訂。)



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HERE

BUTTERFLY
Patisserie
été



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HENRY X BRAT: *A Family-Style Feast*

共享盛宴

Rosewood Hong Kong joins two behemoths of the food world: HENRY, our steak and smokehouse in Hong Kong, and BRAT, a one Michelin-star restaurant from East London. 'Brat' is taken from the Old English word for turbot and is the house specialty, designed for sharing family-style and grilled whole in a handmade basket over charcoal. The special menu is bursting with robust flavours and utilises cooking techniques inspired by the Basque Country.

香港瑰麗酒店的美式煙燻扒房 HENRY 與倫敦東部米芝蓮一星餐廳 BRAT 合作，攜手締造與眾不同的餐飲體驗。「BRAT」源自古英語「turbot」一詞，意指多寶魚，而餐廳亦以原條碳烤多寶魚菜式聞名，適合與親友共嚐。特色美食以源自巴斯克自治區的烹飪技巧炮製，展現豐富獨特的風味。



HENRY BRAT



BOOK NOW



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— QUEENSLAND —
AUSTRALIA

Chefs all over the world love our Australian Wagyu for its extraordinarily rich flavour, marbling, consistency and versatility. There is no other Wagyu like Westholme.



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THE LEGACY HOUSE X LINGNAN HOUSE X THE HOUSE OF DYNASTIES: *The Taste of Lingnan*

嶺南風味

Bringing three culinary experts of Cantonese cuisine together – Bill Feng, Executive Sous Chef representing Lingnan House in Rosewood Guangzhou, Justin Tan, Executive Chef of The House of Dynasties in Rosewood Beijing, and Li Chi Wai, Executive Chef of The Legacy House in Rosewood Hong Kong – this rare and auspicious collaboration brings a chance to enjoy the rich tradition of Cantonese cooking, innovated for the modern age.

代表廣御軒的廣州瑰麗酒店行政副總廚馮永彪師傅、北京瑰麗酒店龍庭的中菜行政總廚譚仕業師傅和香港瑰麗酒店彤福軒的中菜行政總廚李志偉師傅將會攜手合作，以現代手法演繹具備嶺南風味的傳統粵菜，創製多道充滿三位大師風格的美饌，令人回味無窮。



BOOK NOW

THE
LEGACY HOUSE
彤福軒

LINGNAN HOUSE
廣御軒

THE HOUSE OF DYNASTIES

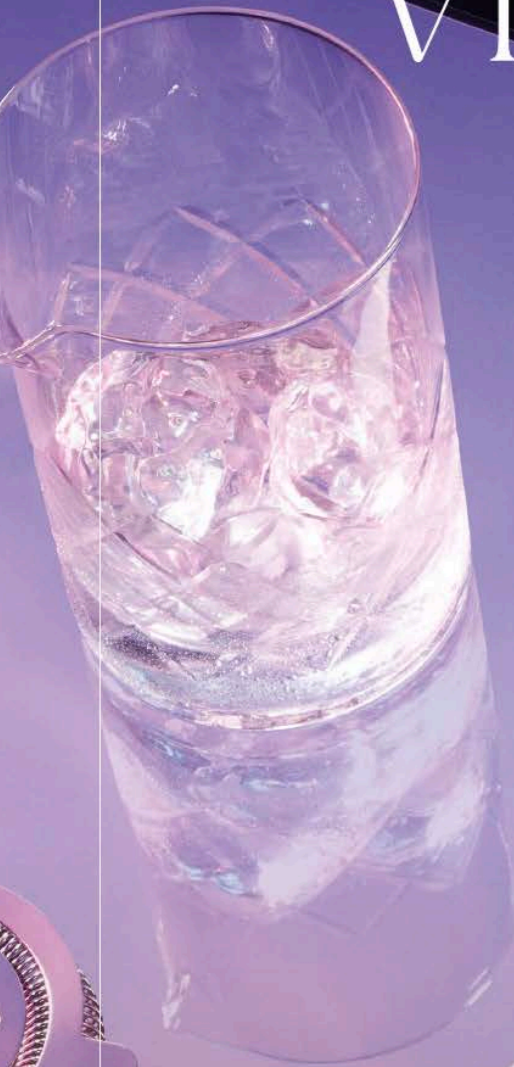




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EXQUISITE MIXERS FROM DISTILLED BOTANICALS





CHAAT X MASQUE: *Culinary Tales From India*

CHAAT X MASQUE 印度經典美食

Celebrate the pinnacle of Indian cuisine in a collaboration with one Michelin starred CHAAT, Rosewood Hong Kong's elevated street-food style restaurant, and celebrated Mumbai restaurant Masque. Recognised as one of India's most pioneering contemporary eateries and winning The Best Restaurant in India 2023 of Asia's 50 Best Restaurants (#16), Masque is helmed by self-taught Chef Varun Totlani and brings an innovative approach to Indian home cooking that will enliven the palate.

主打印度傳統街頭美食的米芝蓮一星餐廳 CHAAT 與孟買人氣餐廳 Masque 合作，將正宗印度風味帶到香港瑰麗酒店。Masque 是印度知名的創新食府，於 2023 年榮獲亞洲 50 佳餐廳 (排名第 16 位) 之印度最佳殊榮。餐廳由自學成才的主廚 Varun Totlani 主理，擅長以創新手法演繹印度家常料理，為食客締造驚喜。



CHAAT MASQUE **BOOK NOW**



CHAMPAGNE
PERRIER-JOUËT



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ENJOY RESPONSIBLY

100% CERTIFIED
**Sustainably
Sourced
Botanicals**

CREATED using our
SIGNATURE VAPOUR
INFUSION PROCESS to
unlock a BRIGHT and
BALANCED TASTE



BOMBAY SAPHIRE
Stir Creativity

BAYFARE SOCIAL X 1826 : *Rich Culinary Heritage and Tradition from San Miguel*

聖米格爾飲食文化體驗

Rosewood San Miguel de Allende's beloved 1826 restaurant in Mexico arrives in Hong Kong for a special a-la-carte menu that pays homage to the diverse regional specialties of San Miguel cooking interpreted for a modern setting. With an avant-garde approach, the menu preserves the authenticity and vibrance of traditional Mexican cuisine.

墨西哥聖米格爾德阿連德瑰麗酒店的人氣餐廳 1826 登陸香港，於 Bayfare Social 推出精心設計的特色餐單，以前衛現代的手法演繹聖米格爾豐富多元的特色美食，同時保留傳統墨西哥美食的個性和風味。



BAYFARE
SOCIAL 1826



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ENCHANTED MIRAGE NIGHTS

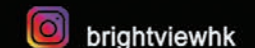
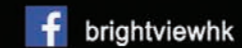
魅影之夜

Maybe Sammy prides itself on its dedicated focus on guest experience, whether it's a casual Tuesday evening or a lively Saturday night. Maybe Sammy promises unforgettable evenings for the pop-up in XX Bar, featuring the latest Mirage menu with high-class AI-generated art, a new food menu curated by an esteemed chef, and an impressive selection of drinks. The bar experience is further enriched with bubble guns, elaborate and experiential drink presentations, guaranteeing a night to be cherished.

以對客人體驗的專注而自豪，無論是平常的星期二晚上還是熱鬧的星期六夜晚，Maybe Sammy 承諾為 XX 帶來難忘的夜晚，包括最新的 Mirage 雞尾酒單，搭配高級人工智能生成的藝術品，由傑出廚師策劃的新餐單以及令人印象深刻的飲品選擇。酒吧體驗更加豐富多彩，還有泡泡槍、精心設計和富有體驗感的飲品呈現。



YOUR COMMITTED FOODSERVICE PARTNER



ASAYA KITCHEN X MUME: *An Ode to Sustainable Cooking*

向可持續烹飪致敬

One of the leaders in the global sustainable restaurant space founded by pioneering chef Richie Lin, Mume (meaning 'plum blossom') blends seasonal Taiwanese ingredients and reinterprets them with Nordic influences and modern techniques. Alongside Rosewood Hong Kong's Asaya Kitchen, Lin presents a selection of inventive culinary creations that are as nourishing as they are inspiring.

Mume (解作「梅花」)是全球可持續餐飲的先驅之一，創辦人兼主廚 Richie Lin 以揉合北歐特色的現代烹調手法重新演繹台灣的時令食材。Richie Lin 將會與香港瑰麗酒店的 Asaya Kitchen 攜手推出一系列別出心裁的特色美食，滋養身心，體現啟迪人心的創意。



asaya kitchen MUME



BOOK NOW



瑰麗饗宴體驗



DARKSIDE X SCARFES BAR :

A Nightcap to Remember

倫敦瑰麗酒店 難忘醇酒時光

Scarfes Bar from Rosewood London, one of The World's 50 Best Bars, brings its unique style to DarkSide bar in Rosewood Hong Kong, for a menu of mixology that fuses the charm of the British capital with the allure of Kowloon. The union of both destinations promises an inviting excuse for a nightcap, offering cocktails with character.

作為世界 50 佳酒吧之一，倫敦瑰麗酒店 Scarfes 酒吧將其獨特風格帶到香港瑰麗酒店的 DarkSide 酒吧。在維多利亞海港的背景下呈獻具英國首都魅力的雞尾酒單。

LIBERTY & LIBATIONS
DARKSIDE

SCARFES
BAR



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LIBERTY & LIBATIONS

DARKSIDE

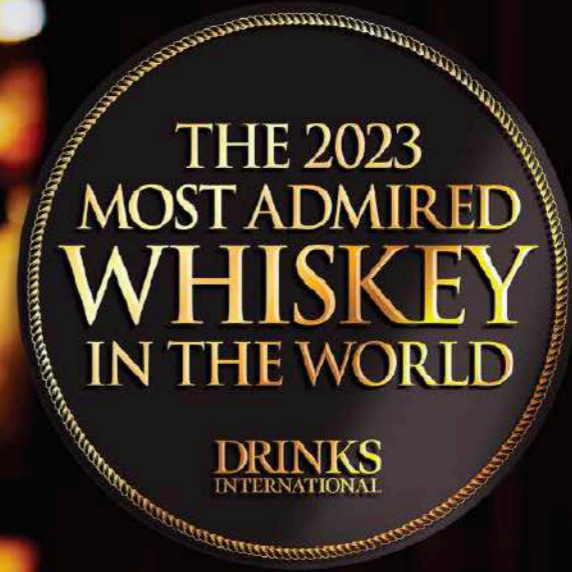
MATTHEW[®]
DREAM

The award-winning DarkSide team has collaborated with Matthew Whiskey to release the Dragon limited edition, a masterpiece of art and elegance, to commemorate the fifth anniversary of Rosewood Hong Kong. It is an exclusive Single Malt Irish Whiskey that is matured in five different premium casks.

屢獲殊榮的 DarkSide 團隊與 Matthew Whiskey 攜手合作，推出了龍年限量系列，此藝術與優雅的傑作，旨在慶祝香港瑰麗酒店五周年。這款獨家的愛爾蘭單一麥芽威士忌在五種不同的高級酒桶中陳釀而成。



LEARN MORE



michters.com/most-admired



Cristal at Asaya Kitchen | March 21



Domaine Dujac at The Legacy House | March 20

A JOURNEY through WINE

名酒之旅

Embark on a gastronomic adventure with three curated wine dinners, showcasing esteemed French estates such as Domaine Dujac at The Legacy House and a Vertical Series of Cristal Louis Roederer at Asaya Kitchen. We are delighted to announce our partnership with Opus One in their ambassador programme, proudly hosted at HENRY. These extraordinary wine dinners are meticulously curated by Julien Peros, the Area Director of Wine at Rosewood Hong Kong. Prepare to indulge in a thoughtfully crafted menu and experience exquisite wine pairings that will not only elevate your dining journey but also deepen your appreciation for the art of wine pairing with these renowned wineries.

香港瑰麗酒店將舉辦三場主題醇酒晚宴，讓您踏上一場美酒佳餚之旅。由法國布根地名莊 Domaine Dujac 於彤福軒攜手合作；在 Asaya Kitchen 沉醉於 Cristal Louis Roederer 的垂直品鑑；在 HENRY 與我們的合作夥伴 Opus One 共同開展長期的紅酒大使計劃。由瑰麗酒店亞太區餐酒總監 Julien Peros 主持，帶您品味尊貴的用餐體驗，並深入探索餐酒配搭的技巧。這一系列非凡的醇酒晚宴絕對是葡萄酒鑑賞家和美食家的絕佳機會，在精緻的餐飲體驗中更深入了解精選葡萄酒品牌的傳統和工藝。



BOOK NOW



Opus One at HENRY | March 22

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AROUND the WORLD.*

香港瑰麗酒店請來世界各地傳奇品牌和烹飪
大師，讓客人體驗精湛工藝的藝術慶典。





A MASTERCLASS *in* PASTA MAKING

手工意粉大師班

Try your hand at crafting authentic Italian pasta from scratch with the expertise of Chef Giovanni Polcari, who leads the kitchen at BluHouse. Through creating ravioli parcels and ribbons of tagliatelle, you'll nurture a stronger understanding of Italian cuisine, before enjoying a live demonstration of Chef Giovanni cooking the pasta tossed in BluHouse's delectable handmade sauces to conclude the experience.

在 BluHouse 主廚 Giovanni Polcari 的專業指導下，親手製作正宗的意大利粉。透過自製意大利餛飩和寬條麵，您能深入了解意大利美食傳統，更可以欣賞主廚即場示範以 BluHouse 的滋味手工醬汁烹調意粉。



DISCOVER
MORE

MAKE *your own* PARISIAN FLAN

製作法式吉士撻

Discover the artful magic of pastry making in this masterclass with Jonathan Soukdeo, Rosewood Hong Kong's Executive Pastry Chef. Learn the secrets behind Chef Jonathan's Vanilla Flan, a beloved dessert at our Butterfly Patisserie. It starts with Tahitian vanilla cream filling boasting aromatic and rich flavours of premium vanilla beans. The smooth and creamy texture of the filling is a silky treat, while the subtle sweetness balances perfectly with the buttery pastry for you to enjoy.

由香港瑰麗酒店餅房行政主廚 Jonathan Soukdeo 主理的大師班，讓您領略糕點製作工藝的魅力。他將會揭開 Butterfly Patisserie 人氣雲呢拿布甸撻背後的美味秘密，以優質雲呢拿籽製作芳香濃郁的大溪地雲呢拿忌廉餡料，展現綿密柔滑的口感和微甜的滋味，與牛油酥皮完美平衡。



DISCOVER
MORE





CHAMPAGNE DISCOVERIES

香檳品酒體驗

Awaken your inner sommelier with a tasting of champagne from Louis Roederer, a leading Maison de Champagne for over two centuries. The Maison's cellar master Jean de Castelnau leads the masterclass, which offers a rare insight into the prestigious history of the company dating back to 1776, as well as offering the chance to taste 5 champagnes including a variety of released vintages.

參加 Louis Roederer 香檳的品酒體驗，提升您的鑑賞品味。Louis Roederer 為創立逾兩個世紀的頂級香檳酒莊，釀酒師 Jean de Castelnau 將會主持香檳大師班，帶領您深入了解品牌源於 1776 年的悠久歷史，您更可品嚐五款特色香檳，包括多款已上市的經典年份香檳。



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CRISTAL 2015

FROM A TIMELESS ESTATE
TO AN ICONIC CUVÉE



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ROSSANO FERRETTI HAIR SPA *at* ASAYA

ROSSANO FERRETTI 美髮水療中心

With 20 salons across the globe, Rossano Ferretti has built a reputation as one of the world's most well-known hairstylists, skilled in enhancing his clients' natural beauty through hair. Taking up an exclusive residency at Asaya in Rosewood Hong Kong, this experience brings a chance to discover Ferretti's mastery yourself with a personalised consultation.

舉世知名的髮型大師 Rossano Ferretti 在全球設有 20 間髮廊，擅長透過髮型設計展現顧客的自然魅力。他最近亦於香港瑰麗酒店 Asaya 開設美髮水療中心，提供個人化美髮諮詢服務，讓您能親身與這位傳奇人物互動。



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**The list is in alphabetical order*





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