

THE PRIVATE JET LIFESTYLE MAGAZINE

ELITE

T R A V E L E R

ASIA EDITION

TOP SUITES OF
PARIS

ISSUE 6



REGAL ENVIRONS / JADE DRAGON



STEAMED MACAU SOLE / JADE DRAGON



SAKE EXPERIENCE / SAKAZUKI SAKE BAR



PARASOL PARLOR / SAKAZUKI SAKE BAR

DRAGON'S DEN

Restaurants are abundant in Macau, but the unexpected size, carefully constructed ambience, and wide variety of food offerings of **Jade Dragon** allows this eatery to leave a lasting impression. Sprawled over two floors at the **City of Dreams** and divided into five zones based on the Chinese elements, the fine-dining venue is a study in understated elegance. From the jade-colored chopsticks and napkin holders to the open kitchen and views of Cotai, everything seems to have been designed to ooze effortless charm. The nine VIP rooms offer privacy for groups of six to 12 guests, while an 11th room can accommodate up to 20 guests and is the perfect setting for an intimate celebration.

The unique menu, designed by chef Tam Kwok Fung, offers everything from avant-garde Chinese dishes to more simple fare like dumplings. Dishes are prepared with only the best farm-fresh ingredients, with an emphasis on organic produce. With meats flown in from Australia and the Netherlands and herbs sourced from organic farms in England, it's no wonder the food here is palate-pleasing. Signature dishes include the seafood-heavy stir-fried prawns with lobster bisque; the famous Macau sole; and the creative Chinese almond crème brûlée with bird's nest and honey. For something different, try one of the Chinese herbal soups. Prepared in consultation with Dr. Lam Lat Cho, a traditional Chinese medicine practitioner, the soups add a healthy dimension to the meal and are designed to match specific health requirements.

The sumptuous fare here is well complemented by a varied wine list, although French wines seem to be de rigueur. Try the Romanée Conti 1990 from Domain de la Romanée Conti in France's Burgundy region, or the exclusive Château Mouton Rothschild 1er Cru Classé 1945, and for special occasions sip on 1982 vintage Salon Blanc de Blancs champagne.

Contact: Restaurant Manager Arman Chan, 853-6615-4346; armanchan@cod-macau.com; www.cityofdreamsmacau.com

SIPS OF SAKE

Step into **Sakazuki Sake Bar**, at the **Galaxy Macau**, and the first thing you'll notice is the elegant décor of black-tiled floors, white-tiled walls, and coffee-colored leather armchairs that make up the city's newest sake saloon. Ensnconced on the second floor of the **Hotel Okura**, one of the hotels in the behemoth Galaxy complex, Sakazuki caters to just 20 people and is ideal for private celebrations.

A glance at the menu shows this is not just a bar that happens to serve sake, but a real tribute to the Japanese rice wine. Over 90 types of sake are available, running the gamut from the stock standard to some of the most exclusive spirits ever produced. Sake savants will enjoy sampling the prestigious Gingatetsudo Touketsushu Junmaidaiginjo, the product of a 10-year maturation process, and the limited-edition, small-batch Junyondai Shichitarenijukan Jumaidaginjo.

The lounge's Sake Experience is an innovative way to sample the wide range of sakes on offer, while novices can gain insight into the varied tastes and characteristics of different drops. As part of the experience, you'll sample five wildly different sakes, while an experienced sake sommelier provides a knowledgeable introduction and background for each. The tasting begins with sparkling sake, and moves through sweet, dry, and cedar barrel-aged spirits, before ending with a luxuriant sake laced with gold leaf. Rounding out the tasting is a dainty amuse-bouche and a sip of water, so you can cleanse your palate in between shots.

Contact: Sake Sommelier Fufu Liao, 853-8883-5125; fufu.liao@hotelokuramacau.com; www.galaxymacau.com