



### WELCOME

Now with the cool, crisp weather descending upon Bel-Air, we are all getting ready for some serious winter fun. Approaching the festive season, the kitchens of Club Bel-Air will be kept busy as our chefs dish up delicious festive goodies for your enjoyment. Also at the Club and Cyberport is an array of activities to make the holidays that much more memorable. Read up on our guide to party attire and dress to impress at your next glamorous event!

This issue we also look deeper into the fine bubbles of champagne and delve into the interesting history behind this sophisticated drink. A wine expert recommends four affordable yet perfectly sublime bottles for those who are wondering where to start. On the art side, we spoke with the director of de Sarthe Gallery to better understand the development of Chinese contemporary art. Drop by Club Bel-Air to take a look at Frida Kahlo's self portrait and her photo portrait by a renowned photographer for a glimpse into the turbulent and eccentric life of the late Mexican artist.

As the year is drawing to a close, I wish you a very merry Christmas and a wonderful New Year! See you in 2015!

#### Mr Robert Lee

Deputy Chairman and Chief Executive Officer of Pacific Century Premium Developments Limited



節慶日子總少不了一杯喜氣洋洋的香檳,今期讓我們追溯香檳的歷史拾趣,細味綿密黃金氣泡背後的傳奇故事,同時品嚐美酒專家推介的四款價格相宜但不失典雅的入門香檳。愛好藝術的你,今期我們訪問一位畫廊創辦人,娓娓道出中國當代藝術的路向。墨西哥藝術奇女子芙烈達·卡蘿一生的際遇動盪不定而且引人入勝,貝沙灣會所現收藏了她的自畫像與攝影肖像,歡迎大家前來欣賞,感受芙烈達的藝術生命力。

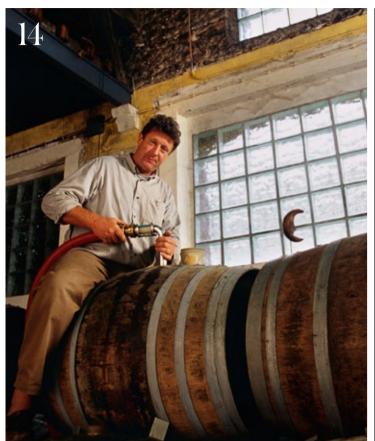
2014年快將過去,謹此祝願大家聖誕快樂,新年進步!預 祝大家2015年美滿愉快。

#### 李智康先生

盈科大衍地產發展有限公司 副主席及行政總裁

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by John Brown Hong Kong www.johnbrownmedia.com



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#### **◀12 FRIDA**

A true artistic legend 藝術傳奇女子

#### This publication is fully funded by Pacific Century Premium Developments Limited

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# Carol of the

Bel-Air Christmas Carnival! A parade band will open the event, followed by performances by talented young musicians from Takako Nishizaki Violin Studio and ballet dancers from Carol Bateman School of Dancing and Jean M Wong Ballet School of Ballet. For a touch of holiday spirits, the Bel-Air Choir and Angel Choir will present us with a series of delightful Christmas numbers. Beyond the stage, the event also features balloon twisting. stilt walking, walk-around magic, as well as photo op with Santa, Christmas workshops and Christmas charity booths. See you at the carnival!

#### 2014年12月14日(星期日) 貝沙灣聖誕嘉年華2014

貝沙灣聖誕嘉年華激請大家盡情玩樂!樂隊巡遊 將為整個下午揭開序幕,接著源源送上精彩表演 西崎崇子音樂教室天才橫溢的年輕小提琴家,演 奏動人樂章;嘉露貝文芭蕾舞學校與王仁曼芭蕾 舞學校的學生將演出美妙的舞步;貝沙灣歌詠團 與天使歌詠團更會獻唱多首悦耳動聽的聖誕歌。 台下亦設有扭氣球玩意、踩高蹺表演者跟魔術師 與眾同樂,更可與聖誕老人合照留念,並體驗各式 聖誕工作坊與慈善攤位。約定大家到時見!

# 14 DECEMBER 2014 (SUN) BEL-AIR CHRISTMAS CARNIVAL 2014 Lawn Area, outside Club Peak Wing Come join us for a fun-filled afternoon at the

#### **24** DECEMBER 2014 (WED) **CHRISTMAS CAROLLING**

Club Bay Wing Lobby Lounge and Club Peak Wing Dining Room

For details, please visit www.bel-air-hk.com, or contact Club Bel-Air receptions in person, or call 2989 9000 (Bay Wing) or 2989 6500 (Peak Wing).

#### 2014年12月24日(星期三) 聖誕節樂曲獻唱

灣畔餐廳及朗峰餐廳

詳情請留意www.bel-air-hk.com或親臨貝沙灣 會所接待處查詢,亦可致電 2989 9000 (灣畔會 所)及2989 6500 (朗峰會所)查詢。









## CHRISTMAS @CYBERPORT

#### 13 & 20 DECEMBER 2014 (SAT)

CHRISTMAS CAROLS BY WELSH MALE VOICE CHOIR

The Hong Kong Welsh Male Voice Choir has been entertaining Asian audiences for more than 35 years with its harmonious blend of songs old and new. This year, the choir will grace Cyberport with their spectacular Christmas repertoire on the afternoons of 13 and 20 December so be sure to catch the performance in the Arcade and enjoy the complimentary mulled wine and other traditional Christmas goodies.

#### 2014年12月13日及20日(星期六)

香港威爾斯男聲歌詠團獻唱聖誕樂韻 數碼港商場

香港威爾斯男聲歌詠團在過去三十多年一直為亞洲樂迷帶來悦耳 和諧的古今旋律。今年,樂團將在12月13日及20日下午蒞臨數碼港, 在商場內獻上悦耳和諧的聖誕歌曲。現場更有香料酒及其他傳統 聖誕美食免費供應。

#### 24 DECEMBER 2014 (WED) – 1 JANUARY 2015(THU) CYBERPORT WINTER FUNLAND 2014

The Arcade and the Podium

From Christmas Eve to New Year's Day, the Podium of Cyberport will transform itself into a bouncy paradise with giant animal inflatables dotting the lush green lawn. Inside the Arcade, you will find exciting rides and game booths together with a great entertainment line-up including magic shows, juggling performances, balloon twisting and so much more!

#### 2014年12月<mark>24</mark>日(星期三)至2015年1月1日(星期日) 數碼港聖誕嘉年華2014

數碼港商場及草地

由平安夜至明年元旦日,數碼港戶外大草地上會設有巨大動物造型的充氣彈跳樂園;商場內則有全新刺激好玩的機動遊戲及有獎攤位遊戲,加上一連串的精彩表演節目,如魔術表演、奇幻雜技和小丑扭氣球等等,專為一家大小打造與別不同的動物遊戲嘉年華,慶祝聖誕及新年假期!





### Culinary Excellence

YAKITORI MASTERS FROM TORITAMA SHARED THEIR EXPERTISE AT CLUB BFL-AIR

來自日本「酉玉」的燒鳥及日本料理大師, 最近蒞臨貝沙灣會所分享廚藝心得 ere at Club Bel-Air, we always strive to provide residents with the best possible culinary experience. In August, two of Toritama's yakitori masters met with Bel-Air chefs for an inspiring culinary exchange session, where the Japanese chefs gave invaluable advice on food presentation, ingredients sourcing and preparation as well as cooking techniques.

With over 30 years of experience under his belt, Shiro Izawa is one of the most celebrated yakitori masters in Japan. He had been running an izakaya (Japanese pub) for over a decade before opening his own yakitori restaurant, Toritama, in Tokyo at the age of 40. Izawa-san's passion for yakitori has sent him all over Japan to hunt down the best ingredients and perfect his grill techniques. Toritama now has three

restaurants in Tokyo, one in Singapore, and only recently opened a new branch in Hong Kong, which has chef Hironobu Matsumoto heading the kitchen.

Having benefited from the exchange, Bel-Air chefs went on to design a Japanese Donburi set dinner menu in September, garnering good reviews from residents. Hands-on foodies also took part in a master chef cooking class on 2 November at Club 8 and took home some handy tips on making the classic tanindon (beef slices and onion on rice) and oyakodon (chicken and onion on rice).

沙灣一向樂於為住客送。 今年8月·日本著名燒鳥專門店 西玉的兩位大廚與貝沙灣會店 西玉的兩位大廚與貝沙灣會 廚師團隊見面·分享烹飪之道 屬位料理大師暢談菜式的擺盤 裝飾、如何揀選及準備食材及 烹調技巧,獨到的建議令大家 獲益良多。

從今次廚藝交流中吸取到不少靈感的貝沙灣廚師團隊,特別於今年9月推出精心設計的日式丼飯晚餐,深受各方住客好評。貝沙灣 Club 8 更於早前11月2日為愛好美食的住客舉行日式烹飪大師班,傳授他人丼(滑蛋牛肉飯)與親子丼(洋葱雞肉飯)的烹調秘技。





### TOKYO'S MOST AUTHENTIC NEIGHBOURHOOD YAKITORI RESTAURANT TORITAMA JUST LANDED IN HONG KONG AMIDST MUCH ANTICIPATION

tarted as a humble yakitori house more than a decade ago, Toritama has gained celebrity status in Japan and was selected as one of the 101 Best Restaurants in the country by Newsweek in 2012. Founder Shiro Izawa has his eyes set on the global market, bringing the best of yakitori to foodies worldwide. After Singapore, he is making Hong Kong his next stop – Toritama Hong Kong just opened its doors in late September.

The master grill chef's pursuit of culinary excellence has led him to travel all over Japan in search of the best ingredients for his yakitori sauce. Toritama's yakitori menu offers an astonishing 37 different parts of a chicken, winning the hearts (and stomachs) of even the pickiest gourmets.

Bringing the same level of attention to detail to Hong Kong, the menu of the chic and modern Hong Kong branch now features over 20 parts of a chicken but in head chef Hironobu Matsumoto's capable hands, foodies can expect the delicious menu to expand in the near future.

"Toritama is worth every bit of the hype. The chicken – and most of the other dishes – are expertly executed and offer a novel high-end beak-to-tail experience to the Hong Kong dining scene."

Time Out Hong Kong

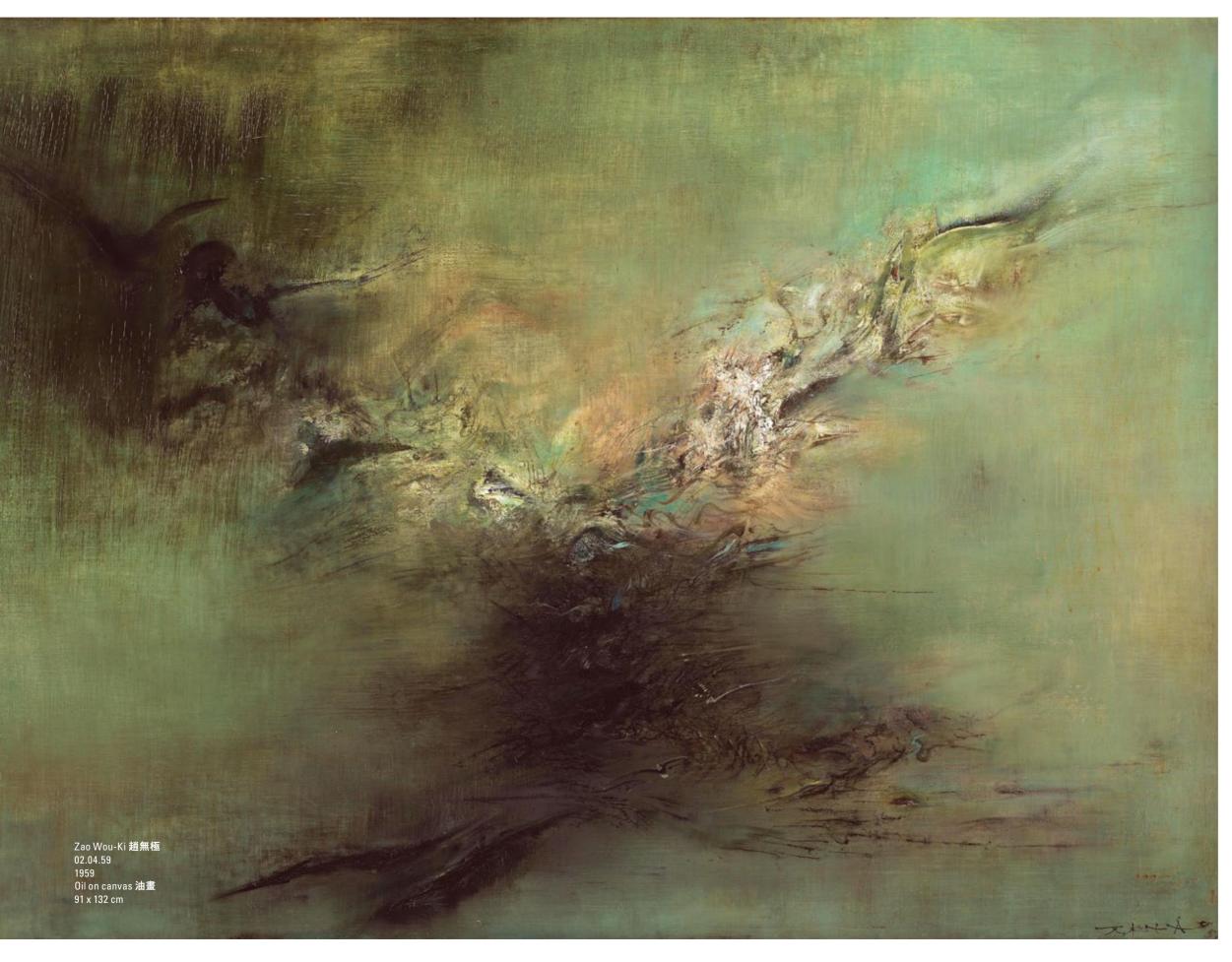
享負盛名的東京地道燒雞串專門店「酉玉」最近終於登陸香港,愛吃串燒的人士又多一個好選擇。

解於十多年前的酉玉,當年只是一間小小的燒鳥店,至今已成為全日本備受推崇的星級料理店,更於2012年獲紐約《新聞週刊》(Newsweek)選為日本最佳101間餐廳之一。創辦人伊澤史郎先生鋭意將燒鳥美食帶到國際市場,讓全球美食家一嚐滋味。繼新加坡分店之後,香港分店已於9月底登陸香港。

對烹調技藝要求嚴格的大廚,不惜走遍日本 各地搜尋最頂級的燒汁材料,酉玉餐牌上的燒鳥 料理多達37款,用上雞的不同部位,即使要求再 高的食客也必定能夠心滿意足。

香港分店繼承日本總店的料理精神,由大廚松本浩暢主理的餐牌採用20多個雞的不同部位精心製作而成,創意無限的大廚更會陸續加入更多菜式,令人期待。

BEL-AIR ART



### French Connection

PASCAL DE SARTHE, DIRECTOR OF DE SARTHE GALLERY, TALKS CHINESE CONTEMPORARY ART

香港德薩畫廊創辦人帕斯卡爾·德薩 暢論中國當代藝術面貌

ong Kong is often described as a vigorous art marketplace and primarily a storefront for Chinese contemporary art. Most of Hong Kong's art galleries represent Chinese contemporary artists and among them is de Sarthe Gallery, which is known for its focus on 19th and 20th century Asian and Western masters as well as Chinese contemporary art. Director Pascal de Sarthe is a Frenchmen well-versed with the Asian market, "Working with different kinds of collectors in this business, you have to sell what you know."

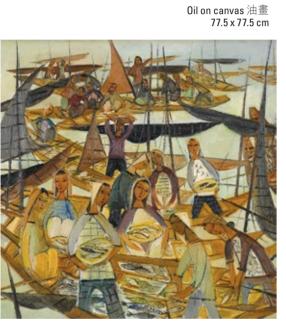
#### Parisian Sojourn

And de Sarthe certainly knows his trade. He says China's contemporary art is so intertwined with its history that it's not possible to discuss one without mentioning the other. To put things into context, de Sarthe explains, "When the Revolution in 1911 overthrew the monarch and founded the Republic of China, the Chinese government sponsored some artists to go to Paris to learn western realism. Artists like Xu Beihong, Pan Yuliang and Lin Fengmian, after spending time in Paris, returned to China to head some of the most important art academies in the country."

After that, along came the Cultural Revolution when most of the art was tragically destroyed. "The artists who returned to China obviously had some influence over the local artists, but at that time it was mostly used for propaganda." Xu Beihong, for instance, went to Russia and was so impressed with the Russian realism of the time that when he came back, he used it to promote socialism, much to the Chinese

BEL-AIR ART

Riaht: Chu Teh-Chun 朱德群 Untitled No. 195 1965-1966 Oil on canvas 油畫 146 x 114 cm Far right: Sanyu 常玉 Leopard 1931 Oil on canvas 油畫 93 x 116 cm Below: Lin Fengmian 林風眠 Fish Market c. 1960s







government's delight – they saw the potential in art being a useful political tool.

"But there were also the next-generation artists who went to Paris and chose not to return to China. Artists like T'ang Haywen, Zao Wou-Ki and Chu Teh-Chun were prolific during the '60s and '70s, when China was disconnected from the rest of the world." Isolated in Paris, they had no idea what was happening back home and, surrounded by French abstract artists, they started to put emphasis on expressions of feelings

and meanings. Their style and artworks did not make an impact on the Chinese art world until after the Cultural Revolution.

Ahead of Market
De Sarthe himself is a
big fan of the Chinese
contemporary period, and
being a businessman, he
says he tries to stay ahead of
the market but cannot sell
something he doesn't like.
"I was buying Zao Wou-Ki,
Chu Teh-Chun and T'ang
Haywen when nobody was
asking for them. For years,
I've been acquiring quietly,

and urging collectors I know well to purchase artworks by these masters."

Still, sometimes the market doesn't respond as fast as he wants it to but he is confident that it'll pick up eventually. Just recently, the gallery presented a solo exhibition of painter T'ang Haywen - The Colours of Ink – a successful sold-out show. "It's not possible for somebody with such an important background to not have a response from the market," de Sarthe says. Earlier this year, he also showcased the works of ten

Chinese émigré artists in an exhibition titled "Pioneers of Modern Chinese Painting in Paris" at his gallery.

Speaking of Art Basel, de Sarthe is excited to be presenting some of his gallery's best pieces at the next show, which will give contemporary art buffs an idea what direction the Asian contemporary art masters are heading towards. For those who are keen to see the inspiring paintings by Zao Wou-Ki, Chu Teh-Chun and T'ang Haywen, de Sarthe looks forward to seeing you in March 2015!



巴黎留學派

談到中國藝術,帕斯卡爾當然是專家。他指中國當代藝術創作 與當代歷史發展密不可分,必 須相提並論。他如此去理解兩 者的來龍去脈:「1911年辛亥革 命推翻滿清政府後,民國政府資 助幾位藝術家到巴黎,學習西 方的寫實主義。徐悲鴻、潘玉良

的藝術收藏家合作, 你必須懂

得推銷自己最在行的藝術品。|

具林風眠留學巴黎之後,返回中 風領導名間有名的藝術院校。|

然後一場文化大革命,將大 部份藝術創作一一無情摧毀。 這幾位從巴黎返國的藝術家 蜂,對當時的中國藝術家明顯有 一定影響,只是當年的藝術僅限 於為政治宣傳服務。徐悲鴻後 來遠赴俄羅斯,並深受當時俄 國寫實主義的啟發,回國後利用 寫實創作宣揚社會主義,深得 中共政府肯定,進一步發掘 何利用藝術作為政治工具。

新一代留學巴黎的藝術家從此 定居下來,沒有再回國。曾海 文、趙無極和朱德群於20世紀六 十至七十年代產量最多,正值中 國重門深鎖、與世隔絕之時。」 身處巴黎海外的他們,完全不知 道中國已變天,當時法國抽象派 藝術興起,從而為他們的創作帶

來啟示,開始著重作品的感情表 達與深層意義。他們的藝術風格 與作品,直至文革後才對中國藝 壇形成深遠的影響力。

#### 市場先見

本身深愛中國當代藝術的帕斯 卡爾指出,從商業角度看必須 預知市場走勢,但他亦不會售 賣自己不喜愛的作品。他說道: 「早在市場發展出對趙無極、 朱德群及曾海文等畫作的需求, 我已開始收藏他們的作品, 多年來悄悄地購入更多,只跟 幾位收藏家好友透露要多多留 意這三位大師的作品。|

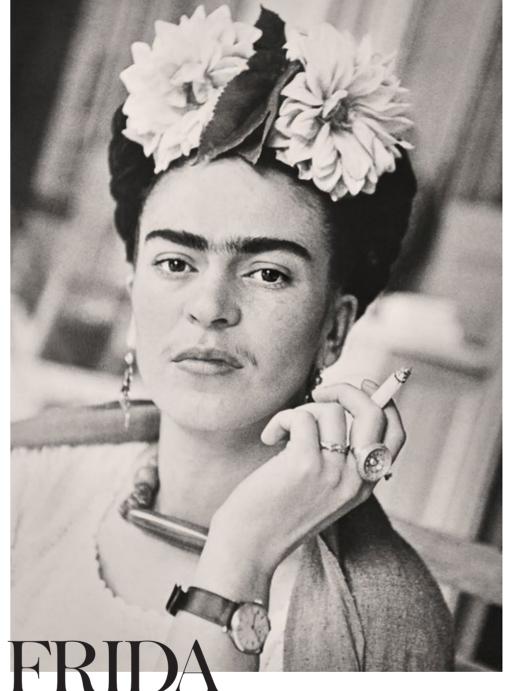
不過,有時市場對藝術潮的敏感度,並不如他預期中反應迅速,但帕斯卡爾深信場終會有迴響。德薩畫廊最舉行《水墨色彩》曾海文個人品展,畫作更全數賣出,帕斯

爾道:「擁有如此重要歷史背景的畫家,沒可能不掀起收藏熱潮。」他更於今年在畫廊舉行《中國近代繪畫先驅在巴黎》展覽,展出10位留法中國畫家的作品。

提到巴塞爾藝術展,帕斯卡爾相當期待明年的參展,屆期當期待明年的參展最出自家畫廊最出色的大師級作品。他期望透過這次展覽。為當代藝術與亞洲當代藝術將何去頁徵。2015年3月就有機會欣賞到趙無極、朱德群和曾海文的傑作,帕斯卡爾期待到時能夠與藝術愛好者聚首見面。■

#### de Sarthe Gallery

8/F Club Lusitano Building
16 Ice House Street, Central
中環雪廠街16號西洋會所大廈8樓
www.desarthe.com



#### A TRUE ARTISTIC LEGEND 藝術傳奇女子

Frida Kahlo (1907 – 1954) was a legendary Mexican painter most famous for her striking self-portraits. In her relatively short life, she created more than 200 artworks and was the first woman to sell a painting to Louvre. Surviving polio and a devastating traffic accident, Kahlo's earlier life was marred by misfortune; despite her agony, she was a woman of tremendous inner strength – a trait distinguished by her unflinching use of colours, deliberate Naïve style and an obvious influence by the Mexican folk art.

墨西哥傳奇女畫家芙烈達·卡蘿(1907-1954),以懾人的自畫像聞名於世。在她的短暫一生中完成了超過200幅作品,更是第一位將畫作售予法國羅浮宮的女性畫家。早年患上小兒麻痺症加上一場嚴重車禍,幾乎奪去芙烈達的生命,倖存的她儘管前半生受盡苦楚,卻沒有擊倒她強大無比的內心。從她對色彩運用的堅定不移、刻意不掩飾的天真樸拙畫風,與深受墨西哥民間藝術強烈影響的創作,都流露不可抵擋的生命力。

#### KNOW YOUR ART

(Opposite page)

#### Self-Portrait as a Tehuana (Diego on My Mind) 1943

Kahlo's turbulent and eccentric life, characterised by her tempestuous and volatile relationship with husband and artist Diego Rivera, still fascinates the world even decades after her passing. In this self portrait, she presents herself as both the subject and object of the painting. It is said that she often wore Tehuana clothing (traditional Mexican attire) to please her husband. The mini portrait of Rivera on Kahlo's forehead also shows her love and devotion for him – he was always on her mind.

芙烈達一生際遇坎坷,丈夫狄亞哥,里維 拉同樣是一位藝術家,二人之間愛恨交 織、離合不定的婚姻更為她的經歷添上動 盪起跌,直至她離世後數十年,這段關係 依然令人嘖嘖稱奇。《穿著特旺納裳的自 畫像》的作者與繪畫對象同樣是芙烈達自 己,據說她經常作墨西哥傳統服裝特旺納 裳的打扮,去取悦丈夫狄亞哥。畫中芙烈 達額頭上繪了狄亞哥的小像,代表狄亞哥 常在她腦海裡,象徵芙烈達對丈夫的愛與 奉獻。

(I oft)

### Frida with Cigarette Nickolas Muray at Coyoacan, Mexico in 1939

Nickolas Muray (1892 – 1965) was a Hungarian-born American photographer and Olympic fencer. In 1931, he met Frida Kahlo in Mexico and the chance meeting had led to an on-again, offagain love affair that spanned a decade. His 1938's portrait of Kahlo was made while she sojourned in New York, attending her exhibition at the Julien Levy Gallery, and it became one of the best known and loved portraits made by Muray. The two remained close until Kahlo's death in 1954.

匈牙利裔美籍攝影師兼奧運劍擊手慕萊 (1892-1965)於1931年在墨西哥遇上芙烈 達·展開二人斷斷續續延綿長達10年的戀 情。1938年芙烈達居於紐約期間,慕萊出 席她於 Julien Levy 藝廊舉行的畫展時, 為她拍下了肖像,成為日後慕萊最廣為人 知並深受喜愛的肖像之一。直至芙烈達 1954年離世時,二人依然保持密切關係。

# 

#### THE INTRIGUING STORIES BEHIND THE SPARKLY DRINK THAT'S ORIGINATED FROM THE CHAMPAGNE REGION OF FRANCE

只有法國香檳區釀製的優質氣泡酒才配稱為「香檳」,讓我們細味當中的傳奇故事

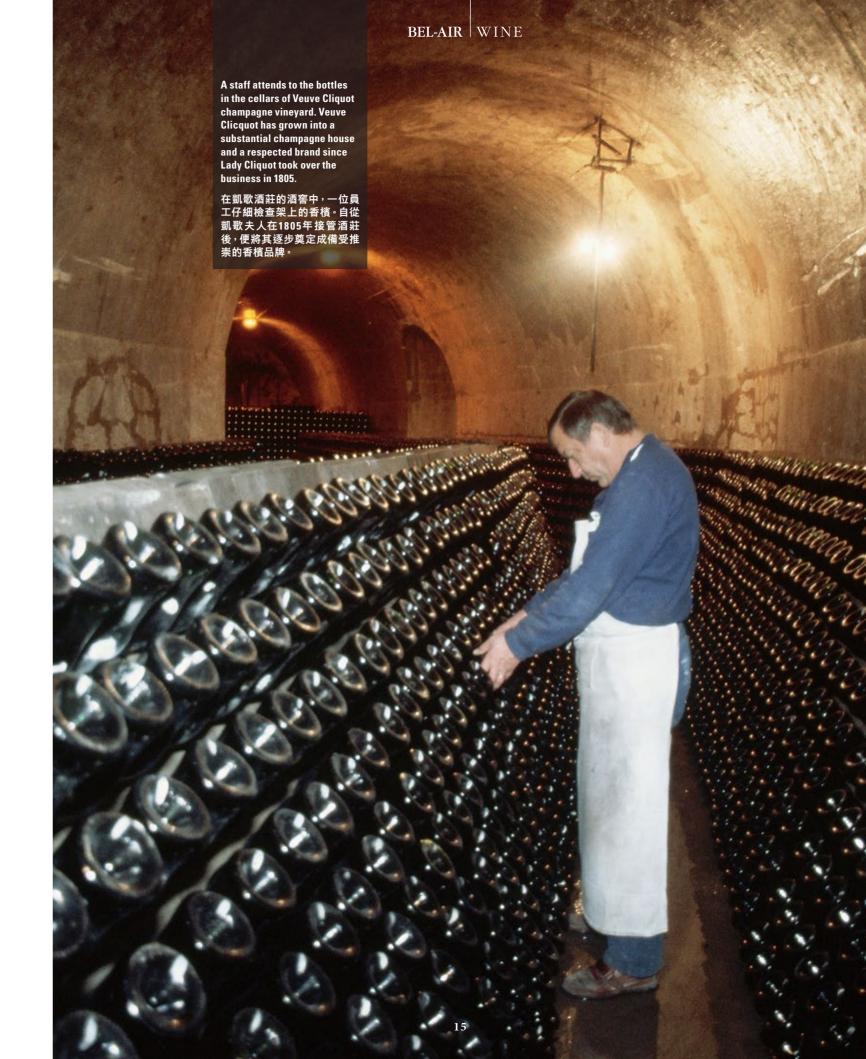
he very sound of popping a champagne bottle evokes a sense of joy and celebration. As Winston Churchill famously put it, "In Success you deserve it and in defeat, you need it." A universal fact that should be known to all champagne drinkers – you can't call a bottle of fizzy wine "champagne" unless it's actually from Champagne, located in the northeast of France. Champagne producers are incredibly protective of the moniker, which epitomises a long-standing tradition of winemaking dating back to the 17th century.

#### **Pure Serendipity**

In as early as the fifth century, the Romans were the first to plant vines in the region known today as Champagne, but until the modern champagne revolution came about, the region only produced a pale, pinkish wine made from Pinot noir, not the golden, bubbly liquid we now associate with the name.

Despite the ongoing debate between the English and the French as to who was responsible for inventing the fizzy drink, one thing we know for certain is that the bubbles in wines were initially considered a sign of poor winemaking. Champagne's cold climate and short growing season doesn't leave enough time for the wines to complete the fermentation process before they are bottled, so after the cold winter, the process is once again underway. The refermentation creates carbon dioxide which now becomes trapped in the bottle, thereby creating the sparkle.

This is where a prominent name in the history of champagne comes into play. Pierre Pérignon was a Benedictine monk who, in 1688, managed the cellars and winemaking at the Abbey of Hautvillers. Dom Pérignon (Dom is an honorific title) spent a great deal of time trying to cure what he dubbed the "mad wine". Although his attempt to tame the sparkle was unsuccessful, he was credited with developing the art of blending as well as a method to press the black grapes to yield a white juice. Apart from that he also introduced the use of heavy glass bottles and cork stoppers, which helped prevent the bottles from exploding. Contrary to popular belief, Dom Pérignon did



下圖二: 位於漢斯市的波茉酒莊, 酒窖內還保存了最古老的一瓶 Millesime, 該酒於1874出品。

Coeur de Cuvée Literally "the heart of the first pressing", which refers to the highest-quality portion of juice from the middle of the pressing, excluding the first and last portions pressed. 直譯為「初榨之酒心」,意思是精選初榨

葡萄汁的中段為最優質的葡萄汁。

not invent champagne, but he laid down the basic principles still used by champagne producers today.

#### The Grand Dames

Interestingly enough, although the winemaker circle in France is largely perceived as a "boys' club", many women have played key roles in their family's wineries and helped shape the winemaking industry. In fact, quite a few prominent champagne houses made their mark in history thanks to visionary women winemakers, among them Madame Clicquot and Madame Pommery were the trailblazers.

In 1805, shortly after her marriage to François Clicquot, Madame Clicquot was widowed at the age of 27 and subsequently became the first woman to take over a champagne house (Veuve is the French word for widow). Under her guidance, Veuve Clicquot went on to establish champagne as a favoured drink of haute bourgeoisie and the nobility throughout Europe. Madame Clicquot is credited with a great breakthrough in champagne handling that made mass production of the wine possible. With the assistance of her cellar master, she invented the first riddling rack that made the crucial process of dégorgement both more efficient and economical. At the time of her death in 1866, Veuve Clicquot had become both a substantial champagne house and a respected brand.

The House of Pommerv's Madame Pommery inherited her late husband's vineyards after she

was widowed in 1858. She was a true entrepreneur, in the sense that she grew the modest business into one of the most recognised champagne houses by focusing on the lucrative British market. She also noticed that the English had acquired a taste for a crisp dry style of champagne, which led to the introduction of the first Brut in the history of champagne, the legendary Pommery Nature of 1874.

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BEL-AIR WINE

Following their footsteps, several other ambitious women tried their

hands on champagne-making and they, too, became immensely successful. The legendary Lily Bollinger, famous for her quick wit, left us with one of the most memorable champagne quotes, "I drink it when I'm happy and when I'm alone. When I have company I I am. Otherwise, I never touch it unless I'm thirsty."■

I'm sad. Sometimes I drink it when consider it obligatory. I trifle with it if I'm not hungry and drink it when

伴隨的「啵」一聲,已經跟 之名並不是隨便一瓶氣泡酒也擔當 得起,必須產自法國東北部的香檳區才配得 之名有一份難以置信的執著,所沿用的釀酒 傳統源遠流長,甚至可遠溯至17世紀。

#### 香檳正名

This image: A

winemaker pumps

white wine out of

barrels into curing

caves for making

Right: The oldest

Pommery Millesime

bottle, dated 1874,

lays in the Pommery

cellars in Reims.

champagne.

in Epernay.

早在公元5世紀,已有羅馬人於香檳區種植 葡萄的記載,他們大概是當地第一批葡萄 的淡粉紅色酒,跟香檳令人愉悦的金黄色 與小小氣泡相比,未能同日而語

-直以來,英國人與法國人為著誰是 及完全發酵就要裝瓶,要待寒冷冬季過 氧化碳,鎖在密封的酒瓶內變成綿密的香

至此不得不提及香檳史上一個重要人 物:本篤會修士皮耶爾·培里儂(名字前的 Dom是尊稱)。他在1688年開始負責管理香 檳區內Hautvillers修道院的酒窖,並花上很 長時間,研究如何改善他認為釀壞了的不 及格氣泡酒。他嘗試去除當中的氣泡,但 最後沒有成功,可是過程中他將混釀香檳 的技術提升至藝術境界,也研究出從黑葡 萄榨取白葡萄汁的方法,包装方面更引入 氣體膨漲而爆裂。人説皮耶爾·培里儂發明 了香檳,雖然不完全正確,但他為後世奠定 的釀製方法,至今依然為香檳酒廠採用,在

香稽史的偉大貢獻,的確功不可沒。



左:釀酒師從酒桶泵出白酒,準備在培養室內釀成香檳 下圖一:皮耶爾·培里儂的雕像屹立於艾貝內。



#### 女中豪傑

法國釀酒行業普遍被視為男性主導,但有 趣的是不少香檳釀製廠家族的女成員都 在香檳史上擔當重要一角,足以改寫釀酒 業的面貌。幾家當世知名的香檳酒莊得以 名留歷史,全靠獨具遠見的女釀酒者,凱 歌夫人與波茉莉夫人正是當中兩位重要 的開創者。

凱歌夫人1805年嫁入酒廠世家,但丈夫 弗朗索瓦不久就不幸去世,年僅27歲的她 决定繼承丈夫的家族酒廠,成為史上第一 位香檳酒莊女掌舵人Veuve Clicquot (Veuve 在法語是寡婦的意思)。在凱歌夫人的帶 領下,香稽晉身為全歐洲貴族與上流社會 趨之若鶩的極品美酒。今天香檳得以大量 生產,亦歸功於凱歌夫人在處理過程上作 下,發明了世上首個搖瓶架,令香檳除渣的 過程更快更符合經濟效益。1866年凱歌夫 人逝世之時,凱歌香檳已發展成規模龐大 的酒廠,與備受推崇的香檳名牌

波茉莉夫人於1858年丈夫過世後繼承 了他的酒莊。波茉莉夫人獨具企業眼光 將香檳外銷並集中開拓利潤豐厚的英國市 場,成功將一門小小的家族生意發展為舉 世認可的香檳酒廠。她深知英國人喜歡口 味爽脆不甜的香檳,從而研究出傳奇佳釀 Pommery Nature 1874, 史上第一款Brut (不 甜的)1874年份香檳。

此後,香檳界的女性人才輩出,矢志 改良釀酒技術,並取得極大成就。另一位 林爵夫人,曾經留下後世傳誦的語句,歌 頌醉人的香檳:「快樂與悲傷時香檳皆與 我為伴,還有偶爾孤獨時;友人相伴時香 檳不可或缺;不餓時,我會小酌一杯;飢餓 時,我會大口喝。平時我不碰香檳,除非我 口渴。│■

#### AFFORDABLE BUBBLIES

We speak to General Manager and Founder of *Rare & Fine Wines* K.K. Wong, who recommends four great value champagnes and their respective food pairings.

美酒珍藏(Rare & Fine Wines)總經理及創辦人王先生為我們推介四款價格相宜的優質香檳, 更分享每款香檳的美食配搭心得。

#### **KRUG GRANDE CUVÉE**

Notes of toasted bread, hazelnut, nougat, barley sugar and jellied fruits. Exceptionally fresh in the mouth, with rich and tangy flavours of lemon and grapefruit enhanced by the subtlety of its fine and elegant bubbles, Krug Grande Cuvée can age beautifully.

#### **Food Pairings:**

This fine champagne can lend itself to a plethora of culinary combinations, from the simplest to the most sophisticated, from an extra mature parmesan to a dish of turbot à la truffe.

擁有烤麵包、榛子、鳥結糖、麥芽糖與鮮果凍的芳香,與格外清新的口感。在細緻優雅的的氣泡襯托之下,更突顯出豐富濃郁檸檬與西柚香。Krug Grande Cuvée跟其他庫克香檳一樣,有極高的陳年實力。

#### 美食配:

此款精緻的香檳可配搭種類繁多的食品與佳餚,從 最簡單的陳年巴馬臣芝士到精巧的松露鰈魚,都相 配得宜。

#### **CHAMPAGNE GODMÉ BRUT MILLÉSIMÉ 1998**

The glittering yellow vintage cuvée is a delight for the eyes. It is straight and pure on the palate with notes of roasted almonds and citrus fruits. The finale is deep, complex and lengthy.

#### **Food Pairings:**

A perfect match for a sophisticated aperitif, a salad of lobster or an old Parmesan cheese.

此款陳年特釀香檳的閃閃金黃色非常 悦目,直接而純淨的口感帶有烤杏仁 與柑橘果香,伴隨深長、味覺變化細 膩而且令人回味的餘韻。

#### 美食配

可完美匹配一杯味道細緻的開胃 酒、龍蝦沙律或陳年巴馬臣芝士。



CHAMPAGNE MARGUET RÉSERVE GRAND CRU
This cuvée is made from an excellent
assemblage of base wines from 2004, 2008
and 2009, with 63% pinot noir and 37%
chardonnay. The style is full, rich tasting and
beautifully rounded.

#### **Food Pairings**

A lovely champagne that can be enjoyed on its own or paired with crab, fish and chips, and cheese straws.

由2004、2008及2009三大年份香檳結合而成的特 釀,葡萄比例是63%黑皮諾與37%霞多麗,酒身飽 滿結實,味道濃厚而擁有圓潤的結構。

#### 美食配:

此款美妙的香檳可單獨享用,亦宜配蟹、炸魚薯條 及芝士餅乾條。

#### CHAMPAGNE DRAPPIER BRUT ROSÉ

Very well structured, with exemplary purity of red fruits. A striking champagne on the nose which offers similar sensations on the palate. Warm and satiny, lightly spiced with balanced hints of stoned fruits thanks to a lovely freshness in the finish.

#### Food Pairings:

Ideal as an aperitif. Perfect with antipasti, salmon en papillotte, grilled pink lamb, and strawberry salad.

出色的酒身結構,散發紅色果實的純美芳香。 撲鼻的怡人香氣與舌尖品嚐到的口感如出一 轍。溫和絲滑的質感伴上微微辛香,與一絲 適度的有核果實香,結尾是清新喜悦的動 人餘韻。

#### 美食配:

可當作開胃酒享用,配凍肉雜菜頭盤、紙 包三文魚、烤嫩羊排與士多啤梨沙律均 極盡完美。

#### Appetiser International Meze

Oyster Tempura; Pie with Abalone and Foie Gras; Pork Ribs with Shrimp Paste, Cigarillo of Vegetables Wine pairing: Moët & Chandon, Imperial Brut

#### **Soup** *Choice of*

Bouillabaisse with
Tomato & Basil Bruschetta
or
Double Boiled Bel-Air
Premium Seafood Soup
Wine pairing: Chablis
Premier Cru, Cote de Lechet,
Domaine des Malandes 2012

#### Pasta

Choice of Capellini with Sicilian Red Prawn

Angle Hair with Black Truffle & Botarga Wine pairing: Château Talbot, Saint Julien 2009

#### Seafood

Choice of
Pan-Fried Prawns with
Signature Sauce

Grilled Cod Fish in Miso Sauce with Mixed Vegetables and Crispy Rice Noodles Wine pairing: Château Lascombes, Margaux 2008

#### Meat

Choice of
Pot-roasted Wagyu Beef
Cheek with Red wine Gravy

Wok-fried Iberian Pork Rib Fingers with Dried Silverfish and Shrimp Paste Wine pairing: Château Lynch Bages, Pauillac 2007

#### Dessert

Floating Island
Wine pairing: Patricia Noble
Riesling, Brown Brothers
2008

### Let's Celebrate!



The holiday season will soon be in full swing,
Club Bel-Air has prepared a six-course
Christmas and New Year celebration menu to
get you into the festive spirit. For those looking
to indulge further, our discerning sommelier has
handpicked six different fine wines to go with
the menu, making your festive celebration an
indulgent affair!

貝沙灣會所特別準備了聖誕新年 六道菜套餐與居民同賀佳節, 我們的侍酒師更為每道菜精心配搭 六款佳釀,讓你與摰親盡情 沉醉於節日享樂氣氛之中!

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#### 雜錦頭盤

酥炸生蠔、鮑魚鵝肝批、 金牌海山骨、素菜春卷 配: Moët & Chandon, Imperial Brut

#### **沙刀**

#### 可選

法式海鮮湯 或 貝沙灣海龍皇燉湯 配: Chablis Premier Cru,

配: Chablis Premier Cru, Cote de Lechet, Domaine des Malandes 2012

#### 意大利粉

#### 可選

地中海紅蝦天使麵 或 松露天使麵伴烏魚子 配: Château Talbot, Saint Julien 2009

#### 海鮮 可選

秘製茄汁煎大蝦 或 銀鳕魚西京燒 配: Château Lascombes, Margaux 2008

#### 肉類

#### 可選

紅酒燉和牛面頰肉 或

西班牙黑毛豬肋條炒銀魚仔 配: Château Lynch Bages, Pauillac 2007

#### 甜品

焗雪山

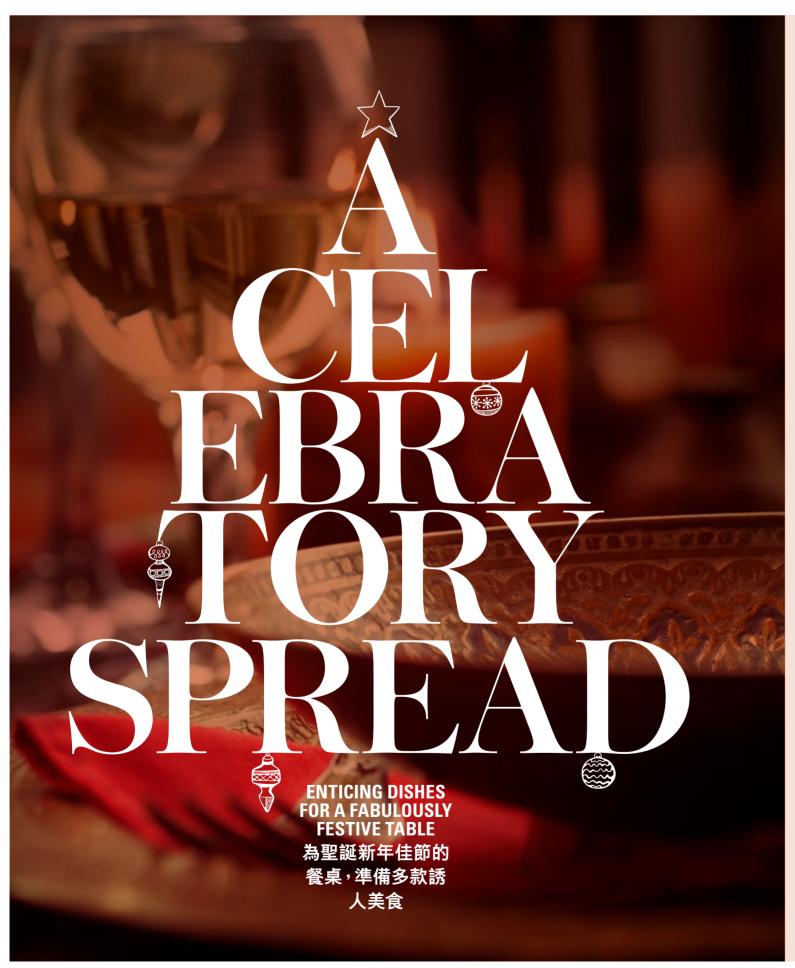
配: Patricia Noble Riesling, Brown Brothers 2008

WANT TO RECREATE SOME OF THESE DISHES? TURN OVER AND TRY THE RECIPES!

想試試親手下廚,可參閱後頁其中兩道佳節菜式的食譜!

BEL-AIR GOURMET

BEL-AIR GOURMET



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### POT-ROASTED WAGYU BEEF CHEEK WITH RED WINE GRAVY

紅酒燉和牛面頰肉

#### INGREDIENTS

#### For potato and leek stew

80g ....... new potatoes, sliced
50g ...... leeks, sliced
30g ...... onions, chopped
10g ..... garlic, chopped
70ml ..... white wine
40g ..... butter
200ml .... beef stock
1 piece ... bay leaf

#### 1 sprig .... fresh thyme For Waqyu beef

•	•
1.5kg	Wagyu beef cheek
2	onions, chopped roughly
2	celery sticks, chopped
	roughly
3	carrots, chopped roughly
5g	bay leaves
20g	shallots, chopped rough
4 cloves	garlic
500ml	red wine

500ml..... beef stock 1 sprig .... fresh rosemary 1 sprig .... fresh thyme

To taste.. salt
To taste.. black pepper

#### For sautéed vegetables

60g ...... zucchinis, sliced 60g ..... carrots, sliced 60g ..... turnips, sliced 15g ..... garlic, chopped

#### METHOD

#### For potato and leek stew:

- 1. Heat a medium saucepan over medium-high heat with butter, add onions and garlic and sautée until soft. Add potato slices, fresh thyme and bay leaves. Cook for a minute.
- 2. Pour in white wine and cook for another minute to reduce the wine, then add in beef stock and slow cook until potatoes soften. Season to taste.

#### For beef cheek:

- 1. Marinate beef cheek and half of the vegetables in red wine, refrigerate overnight.
- 2. Remove beef cheek and set the marinade aside. Brown and sear the Wagyu beef in a hot frying pan.
- 3. Spread remaining chopped vegetables across the bottom of an oven pot, place the browned beef cheek on top. Add herbs and pour in beef stock and the marinade. Bring content to boil and add salt and pepper to taste.
- **4.** Put the lid on and braise beef in oven at 140°C for about 180 minutes.
- **5.** The meat is done when there is little resistance to a knife being poked into it.
- 6. If there is too much liquid, remove the meat and most of the vegetables and boil it down on the stovetop until the juice has been reduced down to a thick sauce. Taste and do your final seasoning. Add some Worcestershire sauce.

#### To serve:

Sautée vegetables with garlic. Place potato and leek stew in the middle of plate, top with beef cheek, serve over vegetables and sauce.

#### 材料

#### 燉薯仔與韭蔥

80克	.新薯切片
50克	. 韭蔥切片
30克	.洋葱切碎
10克	.蒜頭切碎
70毫升	.白酒
40克	.牛油
200毫升	.牛肉湯
1片	.月桂葉
1枝	.新鮮百里都

#### 和牛

1.04/1	
2個	.洋葱切粗粒
2條	. 西芹切粗粒
3個	.紅蘿蔔切粗粒
5克	.月桂葉
20克	.紅蔥頭切粗粉
4瓣	.蒜頭
500毫升.	.紅酒
500毫升.	.牛肉湯
1枝	.新鮮迷迭香
1枝	.新鮮百里香
適量	. 蓝
適量	.黑胡椒

15公斤 和生面頰肉

#### 炒蔬菜

60克	翠玉瓜切片
60克	紅蘿蔔切片
60克	白蘿蔔切片
15克	蒜頭切碎

#### 做法 燉薯仔與韭蔥:

- 1. 開中高火燒熱平底鍋,落牛油然後加入洋葱與蒜頭,炒至軟身後加入已切片的薯仔、新鮮百里香和月桂葉,煮1分鐘。
- 2. 加入白酒,再煮1分鐘至白酒略為蒸發,然後加入牛肉湯,轉慢火將薯仔煮至軟身,調味。

#### 和牛:

- 1. 用紅酒醃牛面頰肉與一半份量的切粒蔬菜,放入雪櫃醃一晚。
- 2. 取出牛面頰肉, 醃料汁留下備用。燒熱 平底鍋, 將牛面頰肉煎香。
- 3. 將另一半份量的切粒蔬菜放入焗爐鍋底,鋪上煎香的牛面頰肉與香草,倒入 牛肉湯與早前留起的醃料汁與蔬菜, 煮滾然後用鹽與胡椒調味。
- 4. 焗爐鍋用蓋蓋好,整鍋放進已預熱 140度的焗爐,焗180分鐘。
- 5. 用刀插一下牛面頰肉,容易插進代表肉已夠腍軟。
- 6. 假如鍋內留下太多肉汁的話,可先取出 牛肉,再將整鍋肉汁放在爐頭上重新開 火燒熱,煮至水份減少及肉汁變稠,再 按喜好調味,甚至可加一點喼汁。

#### 上碟:

用蒜頭炒熟翠玉瓜、紅蘿蔔及白蘿蔔。燉 薯仔與韭蔥放在碟的中央,鋪上和牛面 頰肉,伴上炒蔬菜與肉汁享用。



BEL-AIR GOURMET





#### FLOATING ISLAND

焗雪山

#### **INGREDIENTS**

#### For crème anglaise:

6...... large egg yolks 2/3 cup... sugar 1½ cups.. milk 1 pinch... salt

1 tsp ...... pure vanilla extract

2 tbsp ..... rum 1.....vanilla bean

#### For meringue:

180g ...... fresh egg white 150g ...... sugar

#### For serving:

2tbsps.... toasted, flaked almonds
2............ cubes of mango
1.......... cubes of kiwi
40g........ strawberries, cut in quarters

50gr...... blueberries

#### **METHOD**

#### For crème anglaise:

- 1. Cut vanilla bean in half and scrape the pod. Boil milk with the halved pod and its seed.
- 2. Whisk egg yolks in a saucepan, adding sugar by fairly rapid spoonfuls, don't pour it all in at once as the yolks can turn grainy.
- 3. Beat for 2 to 3 minutes until the mixture is pale yellow and thick. By dribbles, stir in hot milk.
- 4. To heat the sauce, set a saucepan over low heat, stir slowly with a wooden spoon, reaching all over the bottom and sides of the pan. Bring the sauce close to simmer but do not overheat it only to the point where the sauce thickens.
- 5. When the sauce coats the wooden spoon with a light creamy layer thick enough to hold when you draw your finger across it, the sauce is done. Beat in the vanilla extract and rum, set aside.

#### For meringue:

- 1. In a mixer, mix egg white until they start getting a bit firm, then add in sugar and continue whisking until really firm.
- 2. Fill a pastry bag then mould the mixture on a parchment paper previously sprayed with pam (cooking oil spray bottle). Refrigerate.
- 3. In a large pot, boil water with a few drops of white vinegar. Then very carefully remove each meringue form the paper and place on surface of simmering water. Poach this way for 5 minutes then flip and repeat procedure. Remove with a skimmer and place on wax paper or parchment paper in the fridge.

#### To serve:

In a bowl, pour enough crème anglaise to cover the bottom, place fruits in the middle then place a meringue on top. Garnish with toasted almond.



#### 材料

#### 吉士醬汁

6隻 .......大蛋黃 2/3杯 .....糖 1 1/2杯 ...奶 1 小把 9

1茶匙……純雲呢拿香油 2 湯匙 冧洒

2 湯匙.... 冧酒 1枝........雲呢拿豆

#### 蛋白脆餅

180克 ..... 新鮮蛋白 150克 .....糖

#### 裝飾

2湯匙....., 焗杏仁片 2個....... 芒果切粒 1個....... 奇異果切粒 40克...... 士多啤梨開半邊再切半 50克...... 藍莓

#### 做法

#### 吉士醬汁:

- 1. 將雲呢拿豆的豆莢剖開兩半,刮出裡面 的種子。將種子與豆莢放入牛奶中一起 煮滾。
- 2. 在平底鍋裡拂匀蛋黃,將糖逐勺地快速 加入蛋黃液中,不要一次過加入,因為 這會使蛋黃起顆粒。
- 3. 拂打2至3分鐘直到蛋液變成淡黃色及 變稠,緩緩將熱牛奶逐少淌流到蛋液 中,拌匀。
- 4. 用慢火燒熱整鍋蛋奶汁,慢慢用木勺 將拌熱醬汁,要拌匀底部及鍋邊的醬 汁,並且用小火,確保醬汁不會過熱, 火力剛剛足夠將醬汁煮至濃稠。
- 5. 當醬汁在木勺上形成輕輕一層並可凝 固在手指上,代表已煮至合適的濃稠 度。拌入雲呢拿香油與冧酒,備用。

#### 蛋白脆餅:

- 1. 用攪拌器將蛋白打至凝固狀態,加糖後 繼續攪拌至企身。
- 2. 用糕餅袋將蛋白袋起, 唧在已噴油的焗爐紙上, 然後冷藏。
- 3. 煲一大鍋開水,加幾滴白醋。然後小心 地把雪凍的蛋白從紙上撕出來,放在沸 水表面煮5分鐘,翻過另一面再煮5分 鐘。用網勺撈起,放在蠟紙或焗爐紙上, 放雪櫃雪凍。

#### 上碟:

將吉士醬汁倒在大碗底,中間放水果粒, 鋪上一塊蛋白脆餅,灑上焗杏仁片。



#### 聖誕佳節氣氛又 再步近,在派對邀 請蜂擁而至之前, 我們先留意一下各 種派對場合的著 裝準則,再尋找靈 感去塑造一身完 美動人的打扮。 華麗盛會 場合:聖誕慈善舞會 著裝:正規宴會禮服 Black tie 意謂正式宴會服飾,出 席隆重場合令人期待,但構思合 適的打扮可能需要多點靈感。選 購「戰衣 | 之前, 首先可仔細看 看請柬上提供的資料,了解主人 家對「正式裝束」的定義。舉例 説 Black tie 舞會, 對客人的服裝 通常有比較正規的要求,如有任 何疑問可請教主人家,他們一定 樂於協助重視禮儀的賓客。 最基本的法則,是一條動人心 魄的晚禮服長裙配優雅的高 甚至營造性感的柔和波浪長 髮,突顯髮絲的光澤。總之經過 黑色是經典的盛會禮服顏色, 但不妨大膽將鮮艷色彩與圖案 穿上身,獨特風格在人群中顯 得與眾不同。 黑色或極深藍色的燕尾禮服 付。大部份男士的身型都適合 剪裁適體貼身的單襟劍領禮服 外套,身型較瘦削可選圍巾領 綢或羅緞飾邊(配合外套領的衣 料)的西褲,以及一雙擦得發亮

At last, the festive season is upon us. Before the party invitations start flooding in, we decode the various festive party dress codes and translate them into stunning looks.

### **Grand Affair**

THE OCCASION: CHRISTMAS CHARITY BALI DRESS CODE: BLACK TIE

An event stipulating black tie attire is likely to stir up excitement as well as confusion. Look for clues in your invitation to ensure your outfit meets your host's expectation of formality – a black tie gala would certainly require something more formal than, say, a black tie drinks party. You can always look to the host to dispel any confusion – they'll be more than happy to help.

#### For Her

Think showstopping, full-length ball gowns and elegant updos, though this is only a general guideline. There is nothing wrong with sporting a midi-length dress or letting your hair down to flaunt those soft and shiny waves, so long as your outfit creates a polished and sophisticated look that is appropriate for the occasion. Needless to say, black tie doesn't necessarily mean black - go for bolder colours or even beautiful prints to stand out from the crowd.

#### For Him

This calls for a black or midnight blue tuxedo - not just a black suit. A sharply cut, single breasted dinner jacket with a peak lapel will flatter most body types, while gentlemen of a leaner build can go for a shawl lapel. The ensemble also includes a formal tuxedo shirt, a bow tie, a cummerbund or waistcoat and a pair of trousers with a stripe up the outside leg on the seam of satin, silk or grosgrain (matching the facing of the jacket lapel), and of course a pair of wellpolished dress shoes.

THE OCCASION: NEW YEAR'S EVE PARTY
DRESS CODE: COCKTAIL ATTIRE

Cocktail attire spells head-to-toe refinement, but the absence of clear-cut rules means there is ample room for creativity.

#### For Her

While a little black dress can never go wrong, picking out a stylish, unique number is almost obligatory for a festive cocktail event. Liquid metallic and emphasis on the waist are both big hits on the runway this year. For a softer look, lace and tulle instantly add femininity and elegance.

#### For Him

Nowadays with the less stringent etiquette rules, gentlemen can go for a subtle patterned suit and experiment with colourful ties or flamboyant socks.

#### 雞尾酒會

場合:大除夕晚會 著裝:酒會禮服

酒會禮服雖然亦講求從頭到腳 一絲不苟,卻沒有特定準則,服 飾可發揮較大的自由與創意。

#### 女士

穿小黑裙出席酒會永遠是美麗 得體的,而款式獨特而別緻的小 黑裙,就更能夠迎合節日雞尾酒 會的氣氛。今季時裝天橋流行 閃爍流動的金屬布料、與腰部 重點設計的服飾,喜愛低調優 雅一點的話,蕾絲與薄紗裙可突 出女性溫柔婉約的一面。

#### 男士

如今出席雞尾酒已沒有嚴格指定的著裝規則,時尚型男可選擇暗紋圖案西裝,打上鮮艷領帶甚至配搭色彩繽紛的襪子。

### Funky Festive

THE OCCASION: COMPANY CHRISTMAS DINNER PARTY DRESS CODE: FESTIVE (CORPORATE APPROPRIATE)

The keyword here is 'appropriate'. While festive attire can point to a wide range of different looks, what you pull out from the wardrobe depends entirely on the venue and your host. It can be something smart and special and a little more daring than your usual style.

#### For Her

Start with a chic but understated piece and turn it up a notch by adding elements of sequin, sparkle or even faux fur to the outfit. A knee-length sheath dress is always a safe bet, but a sleek tuxedo-style jumpsuit creates an edgier look.

#### For Him

Guys can show up to the event in a smart blazer and trousers rather than a suit. The shirt can be worn without a tie, and depending on the industry you work in, opt for contrasting colours and eccentric accessories to push the limits a bit further.

#### 節慶派對

場合:公司聖誕晚宴派對著裝:節日喜慶(配合公司文化) 出席公司的節慶聚會,穿著 打扮的關鍵是「得宜」。聖 誕 Party Look 可以有很多變 化,挑選原則要適宜,配合派 對舉行的地點與主人家的要求。衣著風格可以鮮明獨特, 也可比日常打扮多添一分獨 創性。

#### 女士

以時尚不浮誇為本,適當地配 上閃石亮片甚至毛毛裝飾,帶 出整體的華麗感覺。長度及 膝的緊身連衣裙是最穩當的 選擇,標緻的燕尾款連身衣 褲,更能突顯潮流型格氣息。

#### 男士

可穿上時尚的外套與長褲,代替正規的西裝,恤衫可無需打領帶。更可嘗試營造搶眼的色彩對比,或戴上各種創意飾物,考慮到你工作行業的一貫形象之餘,也嘗試突破日常衣著的規範。



BEL-AIR LIFESTYLE



# Mustn't Miss

Introducing literary treasures that enrich your knowledge and stretch your imagination.

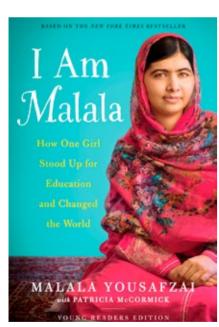
打開文學的寶庫,可以增長知識並開拓廣闊的想像力。

••••••

Struggles of Humanity | 12-15 years old

#### I Am Malala

Malala Yousafzai and Patricia McCormick



"We realize the importance of our voices only when we are silenced."

I Am Malala is the remarkable tale of a family uprooted by global terrorism, and of the fight for girls' education. When the Taliban took control of the Swat Valley, Malala refused to be silenced and fought for her right to an education. Surviving a shot in the head at point blank range, her miraculous recovery has taken her on an extraordinary journey from a remote valley in Northern Pakistan to the halls of the United Nations in New York, becoming the youngest ever winner for the Nobel Peace Prize.

#### When you've finished this book...

Visit ted.com and listen to educator and father of Malala, Ziauddin Yousafzai's stories of his family and the struggles of women in patriarchal societies.

巴基斯坦維權少女馬拉拉與戰地記者派翠莎·麥考密克聯手撰寫的少年版《我是馬拉拉》講述馬拉拉一家如何被全球恐怖主義影響而摧毀,以及她勇敢站出來,爭取女孩子接受教育的權利的故事。當塔利班控制了史瓦特小村莊時,馬拉拉拒絕沉默,與身為上學的權利發聲,結果卻慘遭槍擊頭部。經搶救後,馬拉拉奇蹟生還,從巴基斯坦北部一個偏僻山谷一路走來,踏進紐約聯合國大會,成為諾貝爾和平獎有史以來最年輕的得獎者。

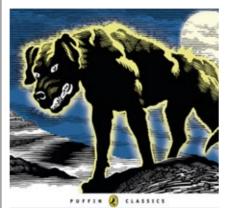
#### 延伸活動

讀完馬拉拉的事跡,可到ted.com聽聽她的教育家爸爸席奧丁·優薩福扎伊講述更多他們一家的生活背景,以及女性在女權低落社會如何掙扎求存。

Power of Imagination | 12 and above

#### The Hound of the Baskervilles

Sir Arthur Conan Doyle



THE HOUND OF
THE BASKERVILLES
INTRODUCED BY JUDITH KERR

The game is afoot! The most celebrated fictional detective needs no introduction – when Sir Charles Baskerville is found dead on the wild Devon moorland with the footprints of a giant hound nearby, the blame is placed on a family curse, which also threatens the life of Sir Charles's heir. In this gripping tale, Sherlock Holmes and his wingman Dr John Watson travel to Devonshire to investigate the legend of this fearsome, malicious phantom hound and prevent a gruesome murder – English crime fiction at its finest.

#### When you've finished this book...

Continue the adventure by watching the modernised Sherlock Holmes in action in BBC's much acclaimed crime drama series *Sherlock*.

英國著名作家柯南道爾筆下最厲害的名偵探福爾摩斯又破奇案!查爾斯·巴斯克維爾男爵被發現死於他德芬郡的鄉間別墅內,屍首旁有巨型獵犬的足跡,看似是家族詛咒又再次應驗,更可能威脅到男爵後代的安危。福爾摩斯和其助手華生從倫敦前赴德芬郡調查案件,揭開近乎恐怖靈異的惡犬之謎,並及時阻止兇殘命案發生,英倫犯罪小説典型的緊張刺激情節,扣人心弦。

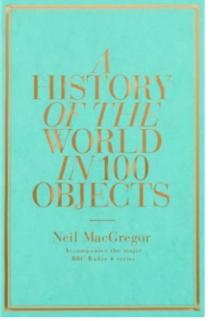
#### 延伸活動

欣賞英國廣播公司製作、瘋魔全球的《新福爾摩斯》劇集系列,看看一代神探的冒險之旅,如何跨越時空來到二十世紀。

The Evolving World | 12 and above

#### A History of the World in 100 Objects

Neil MacGregor



Encompassing a grand sweep of human history, *A History of the World in 100 Objects* begins with one of the earliest surviving objects made by human hands and ends with objects which characterise the world we live in today. Seen through the author's eyes, history is a kaleidoscope – shifting, interconnected, constantly surprising, and shaping our world today in ways that most of us have never imagined.

#### When you've finished this book...

Make a trip to the Hong Kong Museum of History and see if you can find the objects that are mentioned in the book.

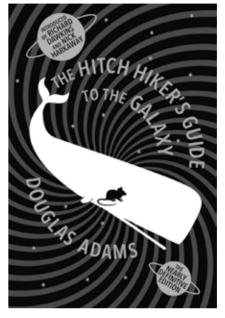
大英博物館館長麥格雷戈娓娓道出一百件藏品的故事,藉此介紹世界歷史的梗概。本書由人類最早期的手造器物開始,一直叙述到現今我們生活中不可欠缺的物件。從作者眼中出發的世界觀,所看到的人類歷史猶如萬花筒,恆常轉變卻又互相緊扣,發展脈絡往往超乎意料之外,更不斷以我們想像不到的方式,塑造當下我們身處的世代。

#### 延伸活動

到香港歷史博物館看看,尋找書本中提及 的重要物件。 Relax and Breathe | 15 and above

#### A Hitchhiker's Guide to the Galaxy

Douglas Adams



"The ships hung in the sky in much the same way that bricks don't."

Seconds before the Earth is demolished to make way for a galactic freeway, Arthur Dent is plucked off the planet by his friend Ford Prefect. Together this dynamic pair begins a journey through space aided by quotes from The Hitchhiker's Guide and a galaxy-full of fellow travellers. In this immensely fun and eccentric sci-fi novel, follow Arthur and Ford on an epic adventure to find the question that would give meaning to life, the universe and everything.

When you've finished this book...

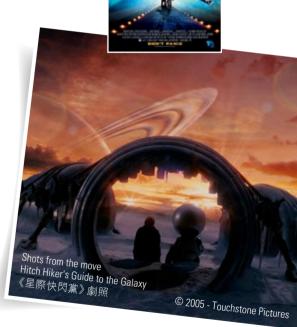
Indulge in an extra dose of sci-fi and watch the 2005 movie adaptation directed by Garth Jennings.



Hong Kong Museum of History 香港歷史博物館 Photo credit eXpose/Shutterstock.com 英國作家道格拉斯·亞當斯原著的科幻小說,故事開場時地球正要被摧毀,用作興建一條超空間快速通道,宇宙漫遊員福特·派法特在千鈞一髮之際救走了他的地球朋友亞瑟·丹特。此後兩人根據《銀河系漫游指南》上的指示展開星際之旅,與銀河系數之不盡的太空旅客門之道。漫長的太空旅程中,二人歷盡驚險與千奇百怪的遭遇,趣味十足的情節引發讀者思考生命的意義。

#### 延伸活動

繼續沉醉於科於 質和原著中,可於 2005年改編 成的電影《星 快閃黨》,加 尊寧斯執導。





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## HAPPYTIMES AT BEL-AIR

貝沙灣度過的歡樂時光











#### SUMMER FUN 夏日滿繽紛

Bel-Air kids had a fantastic summer this year with plenty of happenings around home. Apart from a creative ukulele class and an egg tart baking class at the Club, kids also went on day trips to visit the Coca Cola factory, see Chinese white dolphins and get in touch with nature. The little ones also made waves at the Water Fun Day and enjoyed a wet and wild day at the pool!

貝沙灣的小朋友們在今年暑假盡情玩樂,參加一 結他班與焗蛋撻班、發揮音樂與廚藝天份之外, 更到訪可口可樂廠參觀,走進自然海岸找尋中華 白海豚的蹤跡,並參加夏日水上嘉年華到泳池狂 歡玩樂一天!



#### GO GREEN 綠樂貝沙灣

The Bel-Air Eco Fair was another highlight in summer. Participants enjoyed an eco-percussion music performance and had fun at game booths, workshops and a visit to the mobile environmental centre. Over 50 Bel-Air Green Ambassadors were also appointed at the event to encourage fellow residents to lead a green lifestyle.

綠色生活是貝沙灣另一重點夏日活動主題,環保敲擊樂表演令觀眾 樂在其中,住客們更參加多個好玩攤位遊戲、工作坊及參觀流動環 保中心。期間我們正式任命了50多位貝沙灣環保大使,鼓勵住客投 入綠色生活。













#### **MID-AUTUMN NIGHT** 中秋慶團圓

Adults and children alike had a fantastic time at Mid-Autumn with spectacular variety acts on stage, alongside creative workshops and game booths.

貝沙灣為一家大小準備的精彩中秋 節表演、趣味工作坊與攤位遊戲, 陪伴大家度過愉快圓滿的佳節。







#### **SPOOKTACULAR FUN** 嘩鬼萬聖夜

Kids showcased their creative talent on 31 Oct where they dressed up in scary costumes and enjoyed a fun-filled Halloween event.

10月31日萬聖節當晚,小朋友發揮無限創意, 紛紛穿上搞鬼妝扮,齊齊慶祝瘋狂好玩的一夜。

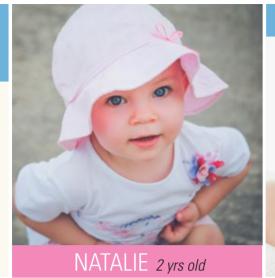


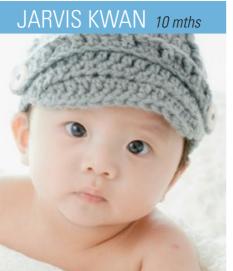




#### ALEXANDER HANCORN 2 yrs old



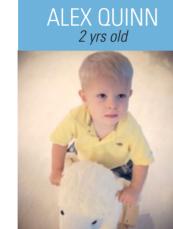




### BEL-AIR BABIES

Some of the adorable little faces we have the pleasure of seeing at Bel-Air!

九位可愛的貝沙灣寶寶,很高興認識你們!





#### WILL QUINN 4 yrs old





JAYDEN LAU 6 mths



ROSALIND WONG 8 mths





### TRAVEL SIN STYLE

#### Bel-Air's Limousine Service

Enjoy a hassle-free ride to the airport when you plan your next vacation.

Our professional chauffeur will pick you up at your agreed time,
assist with luggage, and make sure you're comfortably seated in our luxury limousine.

Make your reservation at Club Bel-Air reception or by calling 2989 6383.

甫踏出家門,即有名貴房車接載直達機場,盡享奢華體驗。 貝沙灣專用名車司機準時恭候並為您照顧行李, 讓您與摯愛親友輕鬆舒適抵達目的地,盡顯尊貴品味。 請到貝沙灣會所接待處或致電2989 6383預約!



 $Deluxe\ MPV^*$  Capacity 乘客人數: 7 persons / 位

Terms and conditions apply, call 2989 6383 for details. Surcharge for starting point/destination other than Bel-Air please refer to Terms & Conditions 4a.

\*In the event that the car requires servicing, repair or maintenance, an equivalent model will be substituted (subject to availability).

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\*如房車已被預約、修理或定期維修,接載服務會同等級車款代替(視乎實際情況而定)。

