

Bel-Air

ISSUE 21 | WINTER 2016

Residents' Magazine

Hong Kong's Hip New Heritage

A BEGINNER'S
GUIDE TO PORT
WINTER WARMER
RECIPES



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WELCOME

As we edge closer to the end of the year, Bel-Air undergoes a transformation that transports you to the Arctic region, where the beauty of aurora dazzles and the wildlife of snow countries roams. As you celebrate Christmas with your loved ones, we hope to inspire a sense of awe and appreciation for nature.

Our cover story takes you on a tour to see heritage buildings in Hong Kong that, while retaining their time-worn charm, are fast becoming our city's hippest hangouts. If you look closer you will find the stories of Hong Kong interwoven with the tales of these buildings, and there is no better time than this holiday season to look deeper into these stories.

Elsewhere in the magazine, we explore one of Portugal's most cherished national treasures – the rich and decadent port wine – to warm up your winter, while Club Bel-Air chefs' Chinese recipes will keep the chill at bay.

On behalf of the team at Bel-Air I'd like to wish you all a merry Christmas and a wonderful New Year!

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



歲末轉眼將至，在節日的歡慶氣氛下，貝沙灣的聖誕新年佈置帶大家漫遊雪國，讓迷人的北極光與極地生態陪你度過佳節。聖誕節是向身邊摯親表達愛的時刻，我們可將這份愛散播於整個地球，讓美麗的北極生態提醒我們不忘關注環境。

今期的封面故事介紹香港一些變身城中消閒熱點的歷史建築。這些建築物不但流露歲月韻味，細看之下更可感受到香港昔日生活的點滴，回味往昔的故事，令大家在寒冬暖在心頭。

還有我們為你推介的佳釀，是葡萄牙國寶級葡萄酒：甜美香醇的波特酒。令人微醺的佳釀，加上貝沙灣廚師的巧手中華菜，就是圓滿的冬日聚會。

在此謹代表貝沙灣團隊祝各位聖誕快樂，新年進步！

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

Welcome to the new Bel-Air App 全新貝沙灣應用程式



The updated Bel-Air app features a fresh new look, a better user experience plus additional lifestyle features and useful information about Bel-Air.

貝沙灣應用程式版面煥然一新，功能亦進一步提升，讓您輕鬆掌握屋苑全方位資訊，為生活添上更多色彩。

What's New 功能更新

- Speed and reliability improvements
瀏覽更快更可靠
- Push notification capability
推送信息提示功能
- Location map to search routing/direction suggestions via Google Maps
使用位置地圖並透過 Google 地圖搜尋路線建議
- View the latest digital issue of Bel-Air Magazine
瀏覽新一號《貝沙灣雜誌》電子版
- A new navigation menu for easier access to browse features and information
全新介面，方便用戶輕鬆細閱資訊



For further information, please visit Bel-Air website www.bel-air-hk.com or contact Community Relations Department at 2989 6088 or email crdept@pcpd.com. Pictures are for reference only.

歡迎瀏覽貝沙灣網站 www.bel-air-hk.com，致電 2989 6088 或電郵至 crdept@pcpd.com (社區關係部門) 查詢更多詳情。圖片只供參考之用。



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www.bel-air-hk.com

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創辦十年的 YellowKorner 攝影藝廊主張藝術共享，人人都可以當藝術收藏家

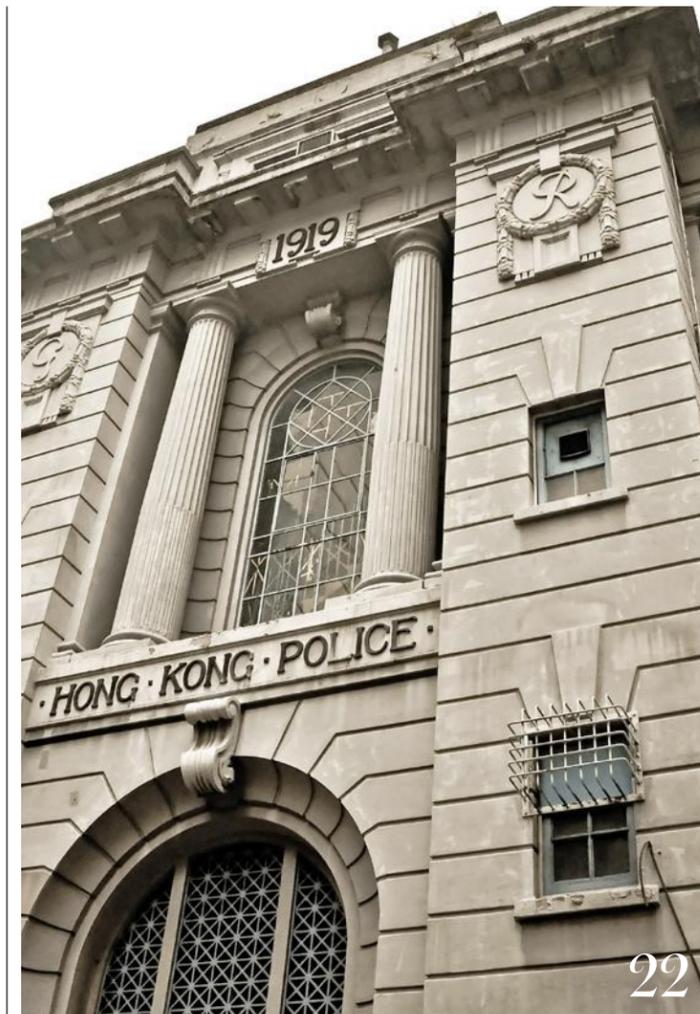


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Cover:
Art Direction: Grace Ma
Photography: Terence Man
Styling: Kenneth Wong
Hair and Make-Up: Jolin Ng

Wardrobe:
Cover: Red blazer jacket from Paule Ka (available at The Swank), white suit pants from Shanghai Tang, black fur felt hat by Anthony Peto (available at Hatwoman)
Inside: Hand-embroidered black long coat and ruffle collar white blouse from Ralph Lauren, Dark grey fur felt hat by Harvy Santos (available at Hatwoman)



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寒冬的餐桌上來一點甜美醉人的享受，最佳選擇非砵酒莫屬



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The Sea of Aurora

With Christmas right around the corner, folks are making plans to spend the holidays overseas, some to sunny destinations to escape the cold, others to colder regions to soak up a true northern Christmas. The Yuletide is also when aurora chasers are most active, travelling in different parts of the Arctic in hopes of catching a glimpse of this incredible natural phenomenon. If your holiday plan involves staying at home, however, we're bringing the aurora to you so you can enjoy the magic of a luminous Christmas, without having to brave the freezing cold.

During Christmas, a time for celebration, Club Bel-Air is transformed into a world of otherworldly beauty. Rooms are decorated with luminous decorations inspired by

Northern Lights, featuring vast pine forests and the Arctic Sea to evoke the essence of Christmas in the Arctic.

The ocean, in particular, is a focus of our Christmas display – with human activities edging closer to the Arctic, its surrounding waters are in desperate need of protection. The beautiful Christmas display at Club Bel-Air reminds us all that while the Arctic Sea is a rich and incredibly diverse ecosystem, it's also very fragile. While we celebrate the festive season in a place far from the Arctic, let us not forget that we have the power to protect this final frontier on our planet, keeping it untouched from industrial activities and securing the habitat of countless marine life.



聖誕節轉眼將至，你喜歡到熱帶享受一個陽光明媚的冬日假期，抑或遠走地球的另一端尋找雪國的聖誕氣氛？冬季是極光最活躍之時，位於北極圈內的多個地點都可欣賞到這壯麗無邊的自然奇觀。至於計劃在家中度過溫馨節日的你，貝沙灣今年亦為你獻上以奇妙北極光為主題的聖誕佈置，無需走過冰天雪地，也可感受北國浪漫的氣氛。

在普世歡騰的聖誕節，貝沙灣變身一變成為歡慶滿載的夢幻國度，設計靈感來自北極光的燈飾照亮一室的松樹林及北冰洋裝飾，猶如置身漫天飛雪的北極聖誕。

我們更希望透過位於貝沙灣會所的北冰洋裝飾，提醒大家度佳節不忘關注極地生態。越來越頻繁的人類活動已經對北極水域及地區的天然環境造成影響，保育工作刻不容緩。北冰洋聖誕裝飾代表當地豐富而多樣化，同時脆弱易受破壞的自然生態。當我們慶祝美好的時節，也謹記大家可出一分力，阻止北極被工業活動侵害，為無數珍貴的海洋生物守護地球這一片樂土。



Residence Bel-Air
貝沙灣第一至三期



Club Bel-Air Bay Wing
貝沙灣灣畔會所



Club Bel-Air Peak Wing
貝沙灣朗峰會所



Bel-Air on the Peak
貝沙灣第四至六期

**9 DECEMBER 2016
(FRIDAY), 3-5PM
CHRISTMAS VOLUNTEERING**
Shek Pai Wan Estate

Join our staff in spreading the love this holiday season and give the ultimate gift of kindness by volunteering at the New Life Psychiatric Rehabilitation Association. Entertainment such as balloon twisting and magic shows will be followed by Bel-Air choir's carolling performance of Christmas classics.

Transportation between Bel-Air and New Life's Shek Pai Wan Integrated Work Centre will be provided. For details and sign up, please contact Club Bel-Air receptions in person, or call 2989 9000 (Bay Wing) or 2989 6500 (Peak Wing).

**2016年12月9日(星期五),
下午3時至5時
聖誕義工服務**
石排灣村

誠邀你加入貝沙灣員工組成的義工團隊，在愛心滿溢的聖誕佳節到訪新生精神康復會參與義工服務，送上滿滿的關懷與美善。我們當日的活動包括扭氣球及魔術表演，貝沙灣歌詠團更會獻唱多首經典聖誕歌。

我們會為你提供來往貝沙灣及新生精神康復會石排灣綜合培訓中心的交通服務，你可親臨貝沙灣會所接待處查詢詳情及報名，或致電2989 9000(灣畔會所)及2989 6500(朗峰會所)。



**11 DECEMBER 2016 (SUNDAY)
- 9 JANUARY 2017 (MONDAY)
CHRISTMAS CHARITY
DONATION**
Clubhouse Receptions

Ready your house for the festive season and clear out your gently used and pre-loved books, toys and games for a good cause! We're collecting supplies for Tung Wah Group of Hospitals to share the seasonal joy with needy children this holiday.

Collection will start on 11 December and run till 9 January 2017. For details, please contact Club Bel-Air receptions in person, or call 2989 9000 (Bay Wing) or 2989 6500 (Peak Wing).

**2016年12月11日(星期日)至
2017年1月9日(星期一)
聖誕慈善募捐**
會所接待處

今年我們將為東華三院的兒童籌募所需物資，為迎接佳節來臨而開始收拾家中物品的你，如發現有新淨的書本、玩具或遊戲，何不送贈予有需要人士？

收集時間為12月11日至1月9日。你可親臨貝沙灣會所接待處查詢詳情及報名，或致電2989 9000(灣畔會所)及2989 6500(朗峰會所)。



17 DECEMBER 2016 (SATURDAY), 2:30-5:30PM
CHRISTMAS CARNIVAL

Podium Level, Open Area (near Club Peak Wing entrance)

Come join us at the Bel-Air Christmas Carnival for an afternoon of festive celebration. There will be free creative workshops, fabulous entertainment, festive music and dance performances, wine-tasting booths and of course, photo-op with Santa!

There will also be a collection point for pre-loved books and toys so feel free to drop them off at the Carnival!

2016年12月17日(星期六), 下午2時30分至5時30分
聖誕嘉年華

平台露天範圍 (近朗峰會所入口)

在普天同慶的日子參與聖誕嘉年華, 跟大家一起歡度下午! 我們為你準備了免費的手藝工作坊、趣味娛樂活動、節日音樂演奏、舞蹈表演及試酒攤位, 當然還有聖誕老人現身與你合照!

嘉年華會場設有物資收集服務, 可於當日捐出書本與玩具, 贈予東華三院的兒童。

New Issue Available

Bel-Air Magazine

貝沙灣雜誌

Keep yourself abreast of happenings within the community. Browse to find out more about 獲取貝沙灣社區的最新資訊。請瀏覽以下主題：

Latest Bel-Air News
貝沙灣最新消息

Art Pieces in the Clubhouse
會所藝術展品

Recipes from Bel-Air chef
貝沙灣大廚食譜

Lifestyle Stories
生活專題故事

Bel-Air App:

Now available at 現已可登上貝沙灣網站閱覽 : www.bel-air-hk.com & Bel-Air App

THE MANY FACES OF SNOW COUNTRY

NISEKO MAY BE FAMOUS FOR ITS POWDER SNOW AND WORLD-CLASS SKI RUNS, BUT THOSE IN THE KNOW ARE WELL AWARE OF ITS YEAR-ROUND ATTRACTIONS

二世古擁有優質粉雪，其世界級滑雪道更是遠近聞名。加上一年四季精彩紛呈，是一家大小的渡假勝地

Niseko offers the best of both worlds: a winter wonderland with all kinds of snow activities and fun, and a colourful summer packed full of action and excitement.

Famous for its heavy snowfall, winter is the busiest time in Niseko, with hordes of skiers flocking to its ski resorts to enjoy Asia's best powder snow. Naturally there will be long lift lines, but the area is home to more than 100 ski runs, catering to skiers of all levels, and once you get to the top and speed down the ski slope, the crowd will feel miles away.

But what else is there to do in winter, when temperature is frigid cold and daylight hours are few? Well, after a day of challenging yourself to the famed ski slopes, the best remedy to sore legs would be a good soak in

an onsen (hotspring). For a heavenly experience, head to an outdoor onsen on a snowy day and enjoy a nice hot bath in the sub-zero environment.

Averaging as much as 15 metres of snow each year, you will still be able to ski the dry powder of Niseko in as late as March and if you stay for a little longer and explore the area in April, you can join the locals in their yearly hanami, where families visit parks and countryside to admire the dreamy cherry blossom, a quintessentially Japanese experience.

While winter has always been its peak season, tourists are now starting to discover a different side of Niseko – the summer that is balmy and loaded with adrenaline pumping activities. Niseko has reinvented itself as an outdoor lovers' paradise. White water rafting and horse riding are popular

among families, and for fishing enthusiasts, rainbow trout, red-spotted masu salmon are plentiful in the Shiribetsu River.

Hokkaido fare is quite different from anything you'll try in Japan. Niseko is blessed with a rich diversity of natural resources that contributes to a cuisine full of pleasant surprises year-round. While in town, be sure to indulge your taste buds in the fresh seafood, the amazing fruits and produce, the locally brewed whisky and more.

With its on-going popularity among skiers and its spectacular changing seasons that appeal to travellers of all ages, Niseko is gearing up to be the next destination to watch in 2017 and beyond.



The area is home to more than 100 ski runs, catering to skiers of all levels

Improved Shinkansen Access

March 2016 saw the completion of the first section of the much anticipated Hokkaido Shinkansen, linking Aomori with Hakodate, ideal for travellers who want to explore Hokkaido starting from its key city in the south and working their way up.

The construction of the remaining section, which will connect Hakodate, Niseko and Sapporo, is currently underway and is expected to complete in 2030.

北海道新幹線的第一段在2016年通車，連接青森與函館，對希望從南面向北進發的旅客是一大好消息。

至於餘下路段的工程尚在進行中，將會連接函館、二世古和札幌，預計於2030年竣工。



For a heavenly experience, head to an outdoor onsen on a snowy day and enjoy a nice hot bath in the sub-zero environment



A New Landmark

Opening in late 2019, Park Hyatt Niseko, Hanazono is poised to offer exceptional hospitality to discerning travellers. Located in the heart of Hanazono area, the hotel boasts more than 100 elegantly appointed rooms, offering unobstructed views of Niseko's ski runs as well as the iconic Mount Yotei. Guests of the hotel will also enjoy priority access to the Hanazono Golf Course, making it an ideal accommodation option for connoisseurs of sophisticated living.

www.nisekohanazono.park.hyatt.com

將在2019年底隆重開幕的Hanazono二世古柏悅酒店，將為眼光獨到的旅客呈獻星級酒店服務及設施。位於Hanazono心臟地帶，酒店提供超過100間尊貴客房，飽覽二世古雪道，遠處的羊蹄山之美更盡收眼簾。酒店旅客同時優先預訂Hanazono高爾夫球場設施，是追求品味生活人士的首選。

四季分明，冬季的二世古粉雪天堂是雪上活動的最佳地點，而夏季則帶來滿山繽紛的風景，刺激的戶外運動應有盡有。雖然是截然不同的季節，卻同樣魅力無限。

二世古年度降雪量豐厚，而且下的是全亞洲最優質的粉雪，造就其冬天旅遊旺季，是滑雪發燒友的朝聖地。由於滑雪客眾多，上山的吊車不免會出現人龍，但抵達山上，滑雪場配備超過100條雪道，適合不同程度的滑雪人士。你可盡情乘風高速滑下，充份享受速度帶來的快感。

但日本雪國在冬天的日照時間始終較短，在寒風凜冽的天氣下，除了滑雪之外還有甚麼活動呢？挑戰二世古的雪道需要不少體力，經過一天劇烈運動後，泡溫泉就是舒緩痠痛肌肉的良方。要感受最地道的日本溫泉體驗，可以在下雪天前往戶外溫泉，冰天雪地泡在溫熱的天然泉水中放鬆身心，乃人生一大享受。

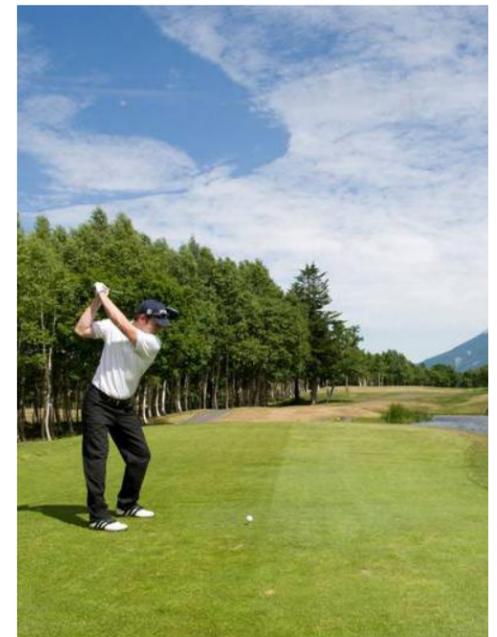
二世古每年降雪量達15米，就算在3月初春亦無阻滑雪雅興。如果有時間在滑雪

之旅結束後繼續到週邊地方遊覽，每年一次的傳統日式活動「花見」會在4月左右舉行，當地人扶老攜幼四出到戶外觀賞絢麗的櫻花，你也可參與其中。

雖然冬天是二世古的旅遊黃金時間，但遊客們也慢慢發掘到它不為人知的一面：夏天充滿着精彩刺激的戶外運動，散發著活力和陽光氣息。近年，二世古漸漸變成了戶外運動愛好者的天堂，不但備有激流划艇、騎馬等活動，而對於鍾情垂釣的朋友，附近的尻別川棲息著各種魚類，包括虹鱒魚、紅點三文魚等，隨時滿載而歸。

北海道美食與日本其他地區大異其趣，由於地理環境優越，二世古的天然資源豐富，一年四季的食材都驚喜無限。無論你在哪一個季節遊覽此地，都可盡情品嚐以新鮮漁獲和蔬果農產品入饌的當地美食，其精釀威士忌更是享負盛名。

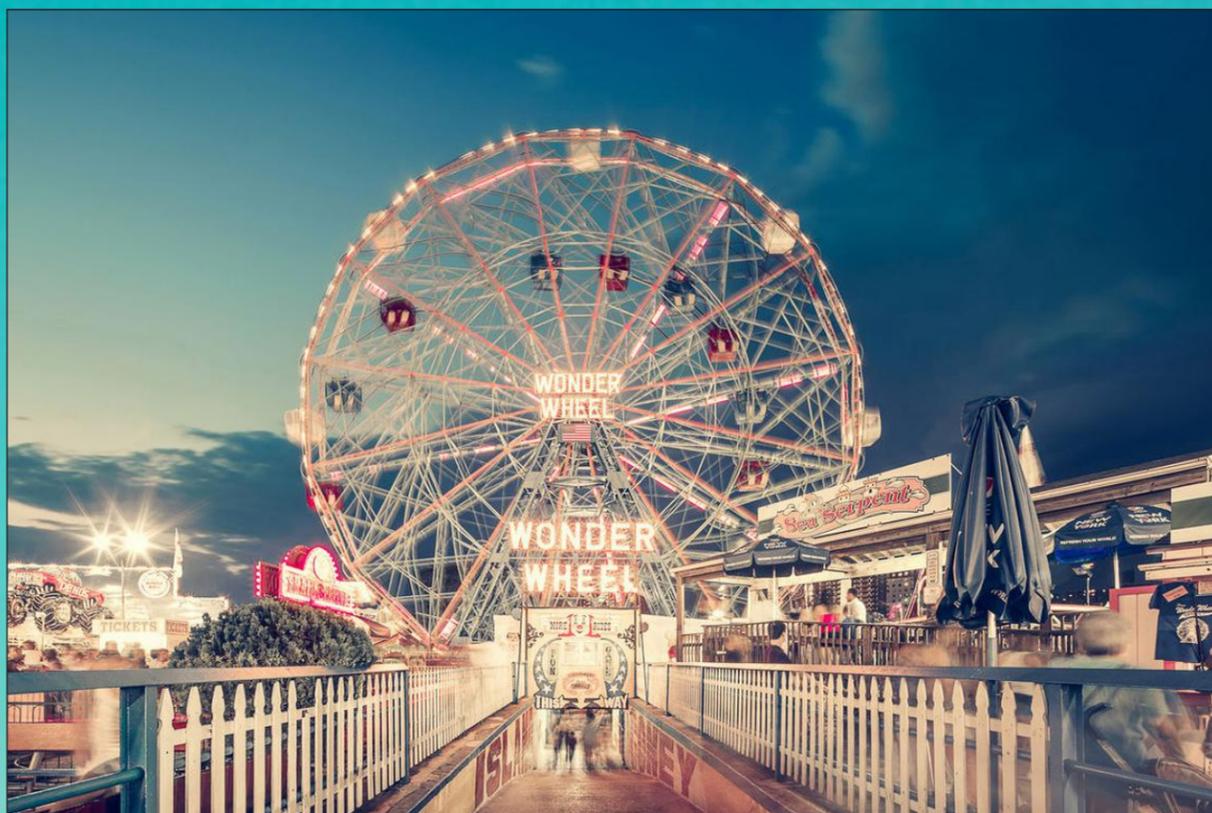
二世古早已是聞名的滑雪勝地，而且四季都適合一家大小旅遊同樂，2017年將會躍升成為備受矚目的旅遊熱點。



LIFE THROUGH A YELLOW LENS

ART DOESN'T HAVE TO BE JUST FOR THE SUPER-RICH. YELLOWKORNER GALLERY HAS SPENT THE LAST 10 YEARS MAKING IT AVAILABLE TO ALL

創辦十年的YellowKorner攝影藝廊主張藝術共享，人人都可以當藝術收藏家



*Wonder Wheel By Night Coney Island NY
by Franck Bohbot*

The art world is a hard world to break into. We might all have dreams of owning the world's finest pieces, but collecting them doesn't come cheap. Painting, sculpture, and even photography all have a hefty price tag... or at least, they used to.

Enter YellowKorner, the French gallery started in 2006 with a single objective: To bring democracy to art photography. Founders Alexandre de Metz and Paul-Antoine Briat started their project because they were tired of the sky-high prices being charged for photography. And so they asked themselves: Instead of producing small print runs of 10 or 20 photos and charging customers hundreds of thousands for the privilege, why not print a limited-edition run of 500 instead? You could charge less, and make the same amount of money. The result? High-quality, accessible art.

YellowKorner tapped into a market of consumers who were hungry for art photos—and all of a sudden, it was in their price range. With silver gelatin prints starting at just HK\$1,030, they're affordable to the most cash-strapped of collectors. The idea took off, and fast. These days there are close to 80 YellowKorner galleries spread across the world, including two in Hong Kong.

The gallery may have exploded over the globe, but its roots are firmly in its mother country. Just take legendary Paris bookshop-gallery La Hune. Founded in 1949 by a group of former wartime resistance fighters, La Hune became a mecca for the city's intellectuals. Jean-Paul Sartre, Albert Camus and Simone de Beauvoir all came together in this cultural stronghold. But increasing rent in the city's increasingly popular Saint-Germain-des-Prés neighborhood, combined with falling revenues, forced the bookshop to close in 2015. YellowKorner decided something had to be done. It took over the space, turning it into a bookshop, gallery and exhibition space to continue the location's cultural legacy.

YellowKorner works with more than 200 photographers, ranging from the famous to the up-and-coming. It covers portraits, wildlife, abstract images and vintage Americana, to name a few. There are plenty of the true greats—such as the iconic bodies of Man Ray, or the stunning Himalayan landscapes and portraits of Buddhist monk Matthieu Ricard.

Stay Between by Ben Thomas

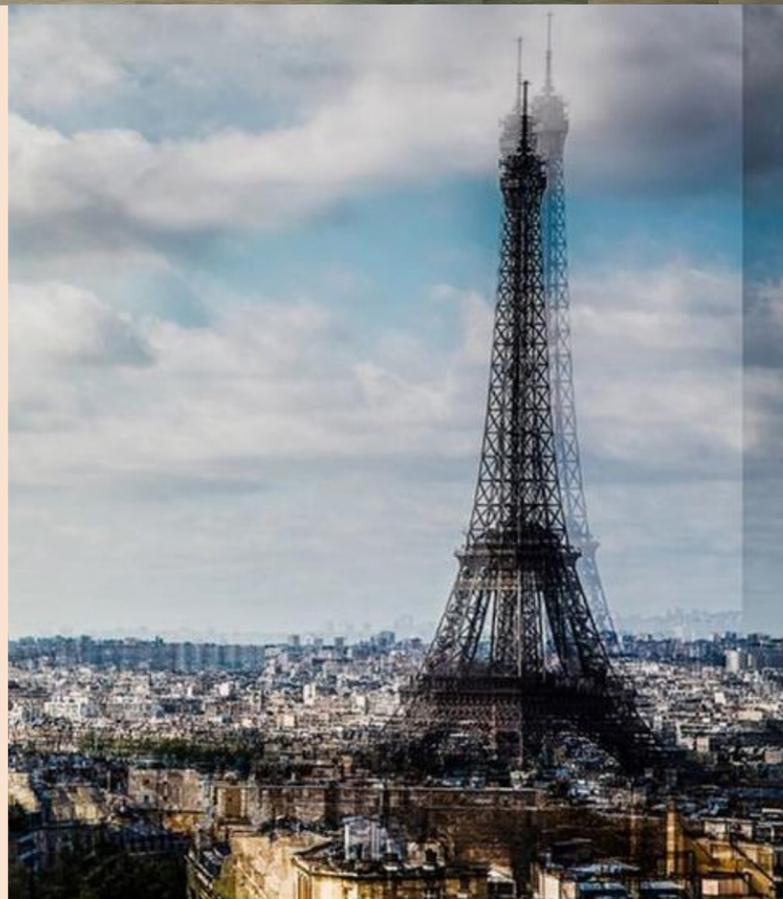


*Wonder Wheel By Night
Coney Island NY
by Franck Bohbot*

But YellowKorner is all about spotting emerging talent, and it works with some of the best contemporary photographers working today. For example, take some work produced close to home: the Hong Kong cityscapes of French photographer Laurent Dequick. His images of the city are comprised of multiple images transposed on top of each other. They're still photos imbued with a constant energy, fighting to give a sense of the city's frenetic, unceasing motion.

Any photographer works to capture a single moment in time, an image that's at once grounded in reality—and also totally artificial. Great photography is as much an Impressionist masterpiece as a documentary work. But being able to take it home with you? That's the real art of it. ■

*YellowKorner Hong Kong Hollywood
58 Hollywood Road, Central
YellowKorner Hong Kong PMQ
s101, 1/F, PMQ,
35 Aberdeen Street, Central*



Paris Etoile I by Laurent Dequick



Mongolfiere by Massimo Siragusa

藝術世界的門檻，對大多數人來說似乎遙不可及。人人都夢想過擁有心愛的藝術典藏，可現實是它們都價值不菲。收藏油畫、雕塑甚至攝影作品，是否一定需要雄厚財力才做得到？

創辦於2006年的法國藝廊YellowKorner認為，攝影藝術應該讓大眾共享。兩位攝影愛好者Alexandre de Metz 和 Paul-Antoine Briat本著這唯一信念在巴黎創立YellowKorner，希望打破攝影藝術必須天價收藏的定律。他們覺得與其將限量10至20張攝影作品以高價賣給少數富有的收藏家，何不增加藝術攝影的複印數量至500，讓更多有興趣的買家以較低價錢購入？賺的錢總數沒有少，但就讓更多人接觸到優質而價格合理的攝影作品。

他們發現藝術攝影的市場空間頗有潛力，因為有興趣的收藏者如今已可負擔調低了的價位。銀鹽相紙作品只需\$1,030起，即使不打算投資太多的入門級收藏家也會覺

得相宜。藝術共享再不是夢，YellowKorner遍地開花，至今已於世界各地成立80間攝影藝廊，當中兩間落戶香港。

足跡遍及全球的YellowKorner與其發源地有深厚淵源。第一間YellowKorner的前身是由多個抗戰者於1949年開設的巴黎傳奇書店La Hune，是當年巴黎知識份子喜愛流連的地方。存在主義大師薩特、作家卡繆及哲學家西蒙波娃都曾在此聚頭。後來由於書店位處的聖日耳曼區漸受歡迎，租金上漲之餘加上生意下降，書店最終被迫於2015年結業。YellowKorner希望為書店盡一點心意，於是購下舖位並將之改為集合書店、藝廊與展覽空間的文化場所，延續書店的使命。

今天與YellowKorner合作的攝影師超過200位，當中有成名的也有新晉的，攝影題材主要有肖像、野生自然、抽象視覺及美國古董攝影風格，類型眾多而且不乏精品，例如曼雷(Man Ray)的人體攝影，佛教僧

侶馬修·李卡德恢宏壯觀的喜馬拉雅出景像及人物像等等。

不過YellowKorner仍著眼於發掘有嶄露鋒芒的攝影者，與當下最出色的攝影師建立合作關係。在香港與他們合作的有擅長城市風景的法國攝影師Laurent Dequick，他鏡頭下是多番重疊的城市景像，靜態的畫面穩穩透著力量，為沒一刻停下來了的香港寫下最佳註腳。

攝影師按下快門的剎那，用鏡頭記錄了現實世界的一瞬間，出色的攝影既是印象派畫家的傑作亦是真實的紀錄。如此珍貴的藝術現在人人都欣賞得到，可見成功的經營方式本身已經是一種藝術。■

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中環荷李活道58號地下
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中環鴨巴甸街35號元創坊
士丹頓樓1樓S101舖*

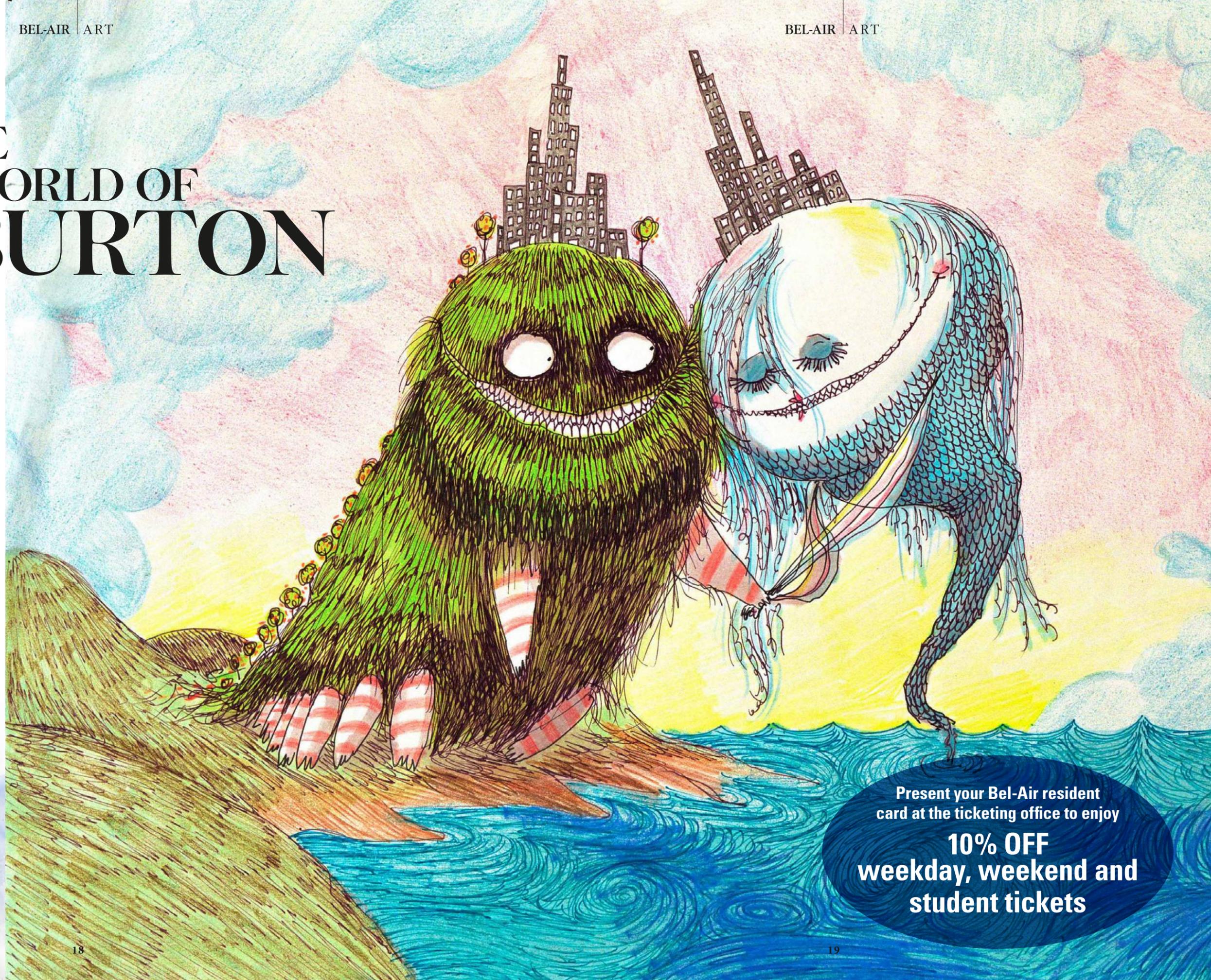
WELCOME TO THE WORLD OF TIM BURTON

歡迎投入電影鬼才的異想世界

An exhibition that offers a glimpse into the mind of the genius who created *Edward Scissorhands*, *Battlejuice* and more recently *Miss Peregrine's Home for Peculiar Children*.

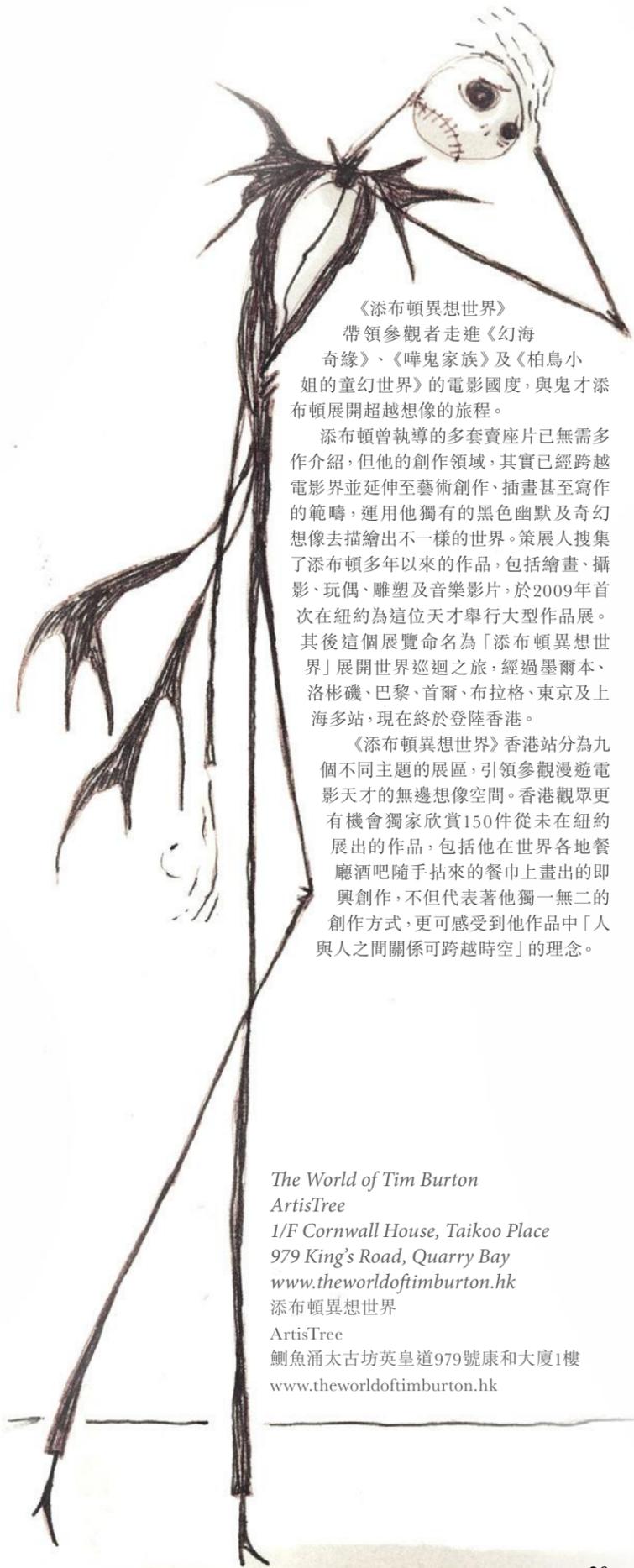
You might know him as the director of several Hollywood blockbusters, but Tim Burton is also a talented artist, illustrator, and author who sees the world around him through dark humour and whimsical imagination. Curators went through his works over the years which include drawings, photographs, puppets, sculptures, and music videos, and put together *The World of Tim Burton*. The exhibition debuted in New York in 2009 and has since toured internationally, making its way to cities such as Melbourne, Los Angeles, Paris, Seoul, Prague, Tokyo, Shanghai, and now Hong Kong.

The Hong Kong presentation stages nine thematic sections of the exhibition as a journey through Burton's world. An additional 150 pieces of artwork, not seen before in the New York edition, are on display. Among them are "The Napkin Art of Tim Burton", which demonstrated the spontaneity of his creative process, and his unique perception of interpersonal affairs, free of time and place, on napkins from bars or restaurants all over the world.



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《添布頓異想世界》
帶領參觀者走進《幻海奇緣》、《嘩鬼家族》及《柏鳥小姐的童幻世界》的電影國度，與鬼才添布頓展開超越想像的旅程。

添布頓曾執導的多套賣座片已無需多作介紹，但他的創作領域，其實已經跨越電影界並延伸至藝術創作、插畫甚至寫作的範疇，運用他獨有的黑色幽默及奇幻想像去描繪出不一樣的世界。策展人搜集了添布頓多年以來的作品，包括繪畫、攝影、玩偶、雕塑及音樂影片，於2009年首次在紐約為這位天才舉行大型作品展。其後這個展覽命名為「添布頓異想世界」展開世界巡迴之旅，經過墨爾本、洛杉磯、巴黎、首爾、布拉格、東京及上海多站，現在終於登陸香港。

《添布頓異想世界》香港站分為九個不同主題的展區，引領參觀漫遊電影天才的無邊想像空間。香港觀眾更有機會獨家欣賞150件從未在紐約展出的作品，包括他在世界各地餐廳酒吧隨手拈來的餐巾上畫出的即興創作，不但代表著他獨一無二的創作方式，更可感受到他作品中「人與人之間關係可跨越時空」的理念。

The World of Tim Burton
ArtisTree
1/F Cornwall House, Taikoo Place
979 King's Road, Quarry Bay
www.theworldoftimburton.hk
添布頓異想世界
ArtisTree
鯉魚涌太古坊英皇道979號康和大廈1樓
www.theworldoftimburton.hk



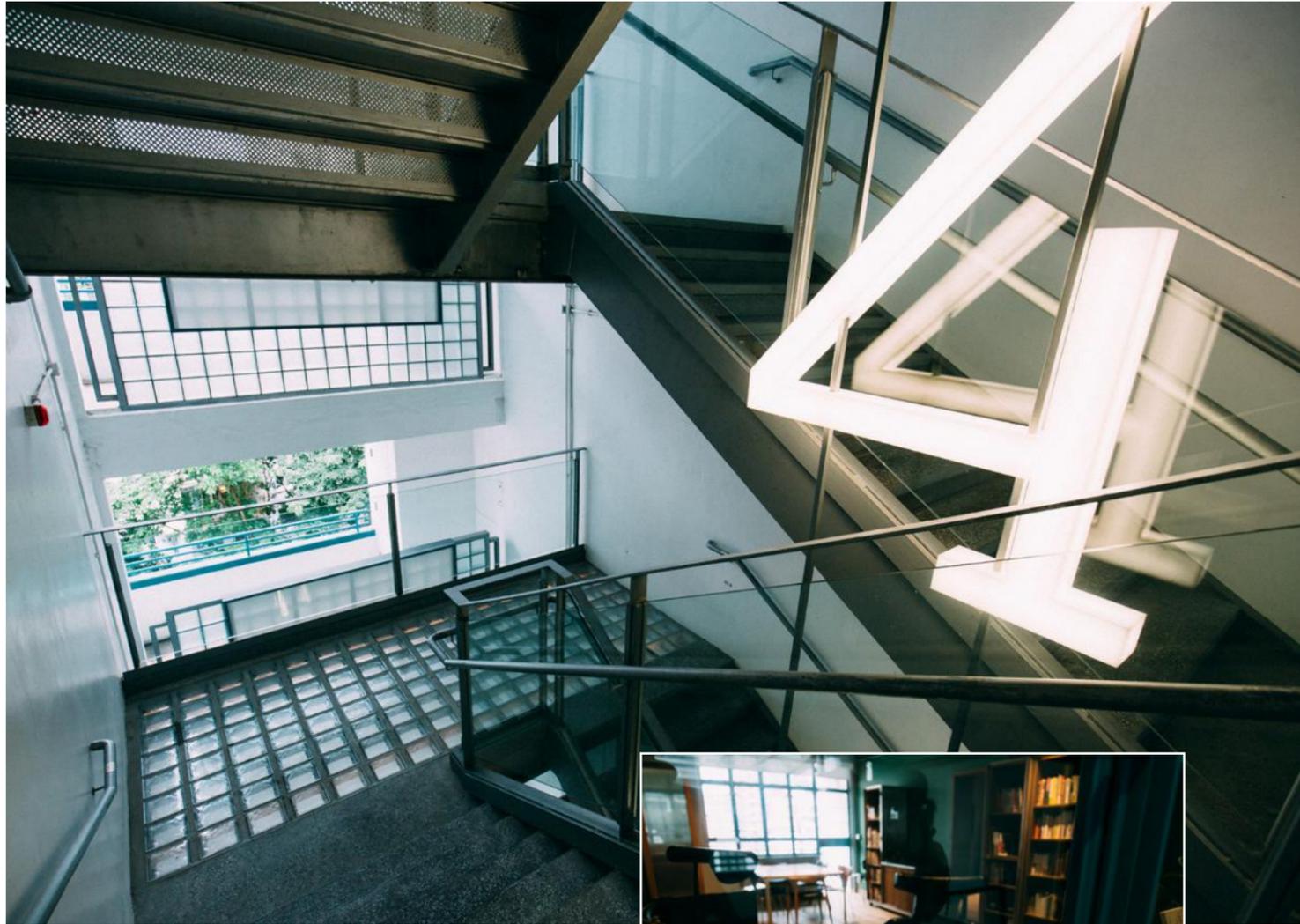
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Hong Kong's Hip New Heritage

Slowly but surely, Hong Kong is making an effort to preserve its historic buildings, and these new projects are rickety ruins turned into hip hangouts

香港的文化遺產保育工作縱使仍需努力，但近年亦有不少歷史建築被成功活化，變身城中生活品味新熱點





PMQ

The site where PMQ stands is steeped in history. It was once the site of the Government Central School, built in this location in 1889. Hong Kong's very first public secondary school (now Queen's College) was the alma mater of the city's elite, including "Father of China" Sun Yat-sen.

The school was destroyed in the Second World War, and so in 1951 the government built on the site a series of quarters for police officers working at the Central Police Station just down the road. The Police Married Quarters became a home to generations of police families—include former Chief Executive Donald Tsang and current Chief Executive CY Leung, whose fathers were both police officers.

The buildings were vacated in 2000, and in 2009 the building was slated for renovation into a creative hub. The newly named PMQ opened in 2014, with the individual room units transformed into exhibition spaces and stalls for boutiques, craft stores, design studios and coffee shops. The feeling is decidedly Hong Kong, and PMQ is proud to champion local design. As you wander through the stalls of PMQ, look past the quirky goods and see this building's history in every room, once just cramped family homes.

35 Aberdeen Street, Central



元創坊

元創坊的位址經歷過多番變遷。1889年曾經為中央書院的校址，是香港第一所為公眾提供西式教育的官立學校，亦即皇仁書院的前身。書院畢業生名人輩出，國父孫中山先生曾於該校就讀。

書院在第二次世界大戰期間受到嚴重破壞，其後於1951年改建為香港第一所為初級警員而設的已婚警察宿舍，成為幾個世代以來多個著名警察家庭的住處，父親均效力警隊的特首梁振英、前特首曾蔭權都曾在此居住。

已婚警察宿舍至2000年起空置，2009年確定改建為一個創意文化中心，2014年換上新名字元創坊後重新開幕。從前的宿舍單位被改造成多個展覽空間及室內空間，可容納各式各樣的攤檔、小店、工藝坊、設計工作室及咖啡店，並以香港風格為主題，專門售賣本地設計師的特色產品。當你在店舖與攤位之間尋訪香港的創意心思，你同時也正在走過昔日一間間狹小的宿舍，緬懷著我們舊日的歷史足印。

中環鴨巴甸街35號

Once common all over Hong Kong, continual development has left this uninterrupted series of tong lau a rarity



The Pawn

Pawn shops have long been a way of life for Hongkongers, a way for the poorer residents of the city to eke their way to their next paycheck. The Woo Cheong pawnshop at No. 66 Johnston Road was one of the city's best known: It was owned by the Lo family, which had been in the pawnbroking trade for more than a century. The shop formed part of a four-block series of Chinese tong lau tenement houses from Nos.60 to 66, and date back as early as 1889.

Once common all over Hong Kong, continual development has left this uninterrupted series of tong lau a rarity—especially thanks to their shophouse frontages, with pillars forming a covered walkway for pedestrians.

In 2008 the building was extensively renovated and refurbished, transforming the four buildings into

a single landmark, complete with sweeping verandah balconies. On the inside is The Pawn, a restaurant serving up modern British cuisine. It's no exaggeration to say that The Pawn kickstarted the southern Wan Chai dining scene, bringing in a new kind of diner to the once lower-class district. The restaurant's sleek, modern interior is at odds with its traditionally preserved facade. But nonetheless, a visit to The Pawn follows in the footsteps of countless Hongkongers who visited Woo Cheong pawn shop: We'll all, ultimately, just in search of our next meal.

60–66 Johnston Road, Wan Chai

The Pawn

典當物品，是早期香港低下階層換取現金週轉應急的普遍方式，香港大大小小的當舖之中以位於灣仔莊士頓道、原主人為香港當舖世家羅氏的和昌大押最有名。羅氏

在港從事典當業已超過一世紀，其名下的和昌大押是現時少數留存的四幢相連中式唐樓，從大街的60號延伸至66號，歷史可追溯至1889年。

香港大部份當舖建築都跟不上城市發展的步伐而一一消逝，完整保留下來的當舖唐樓已寥寥可數。這些極具特色的店屋外牆下有柱廊，為來往行人遮蔭。

2008年，和昌大押經歷一番大型修復工程後重新活化，四幢建築物與長廊式陽臺變身高級餐飲消閒熱點，內有英式酒吧餐廳The Pawn。主打新派英國菜的The Pawn，帶動附近灣仔南一帶成為各國美食林立的小區，吸引新的食客前來一度較為平民化的灣仔區尋訪美食。The Pawn的室內設計風格充滿現代品味，與瀟灑歷史感的建築外牆相映成趣。從前到當舖典當是謀求生計，現在到The Pawn也算是「為兩餐」吧。

灣仔莊士頓道60-66號

Tai O Heritage Hotel

In the past, the only way you'd be able to stay at this beautiful colonial-style building was if you got picked up for being drunk and disorderly. For the Tai O Heritage Hotel started life in 1902 as the Tai O Police Station. It was built to defend the westernmost end of Hong Kong against the pirates and smugglers who plagued the Lantau coast. But as crime fell, the police station was gradually abandoned, ultimately being left vacant in 2002.

In 2012, the police station was reborn as the Tai O Heritage Hotel, a boutique hotel with just nine rooms. A historically sensitive reconstruction effort led to the restoration of the building's open-air verandah—and the retaining of a metal shutter with 11 bullet holes in it from a 1918 fire. The glass-roofed Tai O Lookout restaurant offers panoramic views of the South China Sea, and each of the nine rooms has been adapted from its previous purpose, meaning that you can spend a night in the old canteen, briefing room, or night duty room. One thing's for sure: It'll be more comfortable than the old cells.

Shek Tsai Po Street, Tai O, Lantau

大澳文物酒店

一百多年前入住這幢漂亮的殖民地式建築的人們，都是因為醉酒犯事而被抓進來的：大澳文物酒店於1902年的前身是大澳警署，守衛香港最西端的居民，免受大嶼山一帶海盜與走私犯的侵擾。隨著罪案率逐漸下降，警署於2002年起開始空置。

至2012年，大澳警署重新以大澳文物酒店的面貌示人。這所精品酒店只有九間客房，以恢復歷史原貌的活化方式為本，保留建築物的露天陽台甚至1918年一場槍戰時在防盜鐵板上留下的子彈孔。透過Tai O Lookout餐廳的雅致玻璃室設計，可觀賞南中國海的優美景致。所有客房都按照警署時代的用途而命名，例如將軍石(簡報室)、牙鷹角(飯堂)及寶珠潭(夜更當值室)等等，不過舒適程度比起往日當然是差天共地了。

大嶼山大澳石仔埗街



Tai Kwun

Hong Kong's newest and most exciting heritage project is nearing completion. "Tai Kwun" is Cantonese for "big station," the longstanding nickname for the site of the former Central Police Station, Central Magistracy and Victoria Prison. With some buildings dating back to 1864, the complex was once the headquarters of the city's police force, not to mention the home of many of its criminals: Victoria Prison was the first jail in the city,

But now the whole site is changing from police station to public space. It's in the process of being transformed into a hub for heritage and contemporary art right in the heart of Central. The final vision is for an all-in-one experience, with tours, art exhibitions, shops and restaurants bringing a much-needed dose of culture to the central business district. Some 16 heritage buildings are being adapted for new uses, and a new art gallery and auditorium are being constructed. But it's not all change: B Hall, built in 1910 as a cell block, will be preserved to warn off future would-be lawbreakers.

The project hasn't been plain sailing, with setbacks along the way including the collapse of part of the complex. But when it's done, Tai Kwun will have gone from cop shop to top stop. You can trust we'll be there.



大館

香港即將面世的最新歷史建築地標「大館」，名稱來自香港人對前中區警署、中央裁判司署及域多利監獄沿用多年的統稱，當中最古老的建築物可遠溯至1864年，亦曾經是香港警隊的總部所在。域多利監獄更是香港開埠以來第一所監獄，是最早監禁拘留罪犯之所。

如今這集合執法及司法機構的建築群，已成為供大眾享用的公共空間，開幕時將為中環帶來一系列歷史文物、當代藝術及消閒體驗活動。這綜合式地標將提供古蹟導賞、藝術展覽、商店及餐廳，讓身為香港心臟的中環散發期待已久的文化氣息。建築群當中16幢已被修復再用，還有新建的美術館與綜藝館。新不忘舊，1910年曾被用作囚倉的B倉將保留原狀，讓訪客了解囚倉的原有面貌。

儘管改建過程中曾發生塌牆事故，但經歷多番風雨的大館仍不減其歷史之美，落成後將會重生，從嚴正的執法場所蛻變成藝術文化盛放之地，吸引遊人到訪不絕。

中環荷李活道10號

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BRAISED MUTTON BELLY WITH TOFU SKIN

INGREDIENTS:

(serves 3-4)

600g .. black mutton belly
120g... tofu skin
2..... dried mushroom, soaked until soft and sliced into thick pieces
75g ginger
75g bamboo shoot
20g garlic
75g water chestnut
5g fermented red taro curd
40g fermented bean curd
20g Chu Hou paste
10g..... rock sugar

METHOD:

1. Preheat a wok. Sautee the mutton belly (without oil) until lightly browned, then add water and boil the meat for a minute or two. Drain and set aside.
2. Deep-fry the tofu skin. Soak in water until soft and cut into medium length.
3. In a clay pot, sautee the ginger and garlic. Add Chu Hou paste and mutton belly, cook over slow heat for an hour and a half.
4. Add the water chestnut, mushroom, bamboo shoot and rock sugar, then braise for a further 15 minutes.
5. Serve with lettuce and tofu skin.

枝竹黑草羊腩煲

材料:

(3-4人份)

1斤..... 黑草羊腩	5錢..... 蒜肉
3兩..... 支竹	2兩..... 馬蹄
2隻..... 冬菇, 浸透	1錢..... 南乳
後切厚片	1兩..... 腐乳
2兩..... 薑	5錢..... 柱侯醬
2兩..... 冬筍	2錢..... 冰糖

做法:

1. 把鑊燒熱，放入羊腩用白鑊爆透至乾身為止，再放在沸水略煮，瀝乾備用。
2. 支竹炸透，用沸水浸軟後瀝乾，切至中長度。
3. 用瓦煲爆香薑及蒜肉，加入醬料及羊腩爆香，用慢火炆約1小時30分。
4. 加入馬蹄、冬菇、冬筍、冰糖後再炆15分鐘左右。
5. 上碟時可加生菜、支竹一起伴食。



FISH MAW, CONCH AND SILKIE CHICKEN SOUP

INGREDIENTS:

(serves 8)

- 75g dried conch
- 1..... silkie chicken, chopped into pieces
- 1..... dried fish maw, soaked in water overnight
- 120g... pork hock, chopped into pieces
- 20g ginger
- 2..... spring onion

METHOD:

1. Steam the dried conch with ginger and spring onion for 20 minutes. Slice into thin slices and set aside.
2. Blanche the pork and chicken. Set aside.
3. Slice the fish maw and set aside.
4. Pour one litre of water into a pot (adjust the volume according to preference) and add all ingredients.
5. Add a little ginger and spring onion and cook for two hours. Season to taste.

花膠響螺炖竹絲雞

材料:

3-4人份)

- | | |
|--------------------|-------------|
| 2兩..... 乾響螺 | 5錢..... 蒜肉 |
| 1隻..... 烏雞 (切件) | 2兩..... 馬蹄 |
| 1隻..... 花膠 (用水浸過夜) | 1錢..... 南乳 |
| 3兩..... 豬腱 (切件) | 1兩..... 腐乳 |
| 5錢..... 薑 | 5錢..... 柱侯醬 |
| 2條..... 蔥 | 2錢..... 冰糖 |

做法:

1. 響螺用薑及蔥用水蒸20分鐘，切片待用。
2. 豬肉、及雞切件後拖水備用。
3. 花膠用水浸過夜，切件備用。
4. 注入約3斤清水 (可視個人喜好增加或減量) 於鍋內，放入準備好的材料。
5. 加少許薑、蔥，炖約兩小時，適量調味即可。



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南部美食盛會



CRFT-PIT, Hong Kong's first artisan smokehouse specializing in traditional, Southern-style smoked delicacies, has the largest commercial grade rotisserie smoker in Hong Kong. Visit crt-pit.com for the full range of smoked delicatessen they offered, festive menu ideas and reheating tips.

CRFT-PIT是香港本地首間手工煙燻廚房，主打傳統美國南部特色煙燻肉類美食，並擁有全港最大的商用旋轉煙燻肉架。請到crt-pit.com 瀏覽他們供應的美食種類，節日食譜及為預製肉類加熱的小貼士。

CRFT-PIT
Unit 2, 3/F,
Harbour Industrial Center,
10 Lee Hing Street, Ap Lei Chau
鴨洲利興街10號
港灣工貿中心3樓2室

With Christmas edging closer, it's time to give some thought to holiday entertaining. It is the perfect opportunity to spend quality time with family and friends in the comfort of your own home, but also means preparing a feast that feeds a dozen guests.

The key to planning a successful party is to have a menu that can be prepared ahead of time. Ready cooked meat offers the alternative to spending hours in the kitchen while everyone else enjoys the party – cooked delicacies that are vacuum packed can be reheated by putting into a pot of simmering water or under the grill between 5 to 20 minutes and they're ready to be plated and served.

If you're looking for inspiration, few other foods say welcome like a typical Southern feast on the festive table. From hickory-smoked hand-pulled pork, Texas-style brisket, Montreal-style smoked pastrami, St Louis style spare ribs to classic smoked turkey, impress your guests with festive appetizers and main courses – all prepared hassle-free!

聖誕新年佳節是與摯親好友共聚的時刻，能夠舒適地安坐家中談天說地實在令人心心，但作為主人家要招待十多人享用聖誕大餐，事前也需要一番不小的準備功夫。

這時候一些可預製的派對美食就大派用場。與其花上大半天在廚房忙著，主人家可選擇一些預先烹調妥當的煙燻烤肉類，將時間節省下來陪伴你的摯愛，靜享美好的節日氣氛。真空密封的肉類美食只需放在沸水或烤爐加熱5至20分鐘即可上碟，端到餐桌上招待客人。

當客人看見你為他們準備的一桌美國南部風格烤肉盛宴，必定滿心喜悅。佳節當前，大家一起開懷地品嚐煙燻手撕豬肉、德州式燒烤牛胸肉、蒙特利爾切片煙黑椒牛肉、聖路易烤肉排及煙燻火雞，從頭盤到主菜都可輕鬆簡易地完成，主人家與客人都可盡情投入享受。



A BEGINNER'S GUIDE TO PORT

FANCY SOMETHING MORE INDULGENT THIS WINTER?
LOOK NO FURTHER THAN THE PORT

寒冬的餐桌上來一點甜美醉人的享受，最佳選擇非砵酒莫屬

If champagne is synonymous with celebration, port is the wine that epitomises indulgence. A rich and complex fortified wine, port has been enjoyed for centuries as an after-dinner drink, along with brandy and sherry. Over the years it has evolved from being an everyday digestif to a decadent tittle closely associated with the festive season – drinking a glass or two during the family Christmas feast is almost obligatory.

So perhaps it is a little ironic that the creation of a wine best savoured in times of joy was actually a direct result of conflicts between two nations. When the cross-channel rivalry between the Brits and the French reached a new height in the 18th century, fine French wines had all but disappeared from the ordinary British dinner tables. Instead, wines from the Douro Valley, located in north Portugal, started to gain popularity with British households. Before reaching England, they had to be transported from remote Douro to Oporto, the nearest seaport, where the barrels were stored before being loaded onto England-bound ships.

To prevent them from spoiling during the long and arduous journey from Oporto to England, winemakers fortified their wines by adding brandy to the barrels just prior to loading. This raised the alcohol content but also stopped the fermentation process, leaving behind a greater amount of sugar and thus giving the wine a distinctive sweet taste. Despite its true origin, the wine became best known as *Vinho do Porto*, or wine of Oporto; today, it is commonly called Port.

Types of Port

Vintage, made from the best grapes of a single year, is considered the holy grail of port. Aged in barrels for two years, the wine is then bottled unfiltered and aged for several decades before going on the market.

Best paired with: as the pinnacle of port, vintage is best savoured on its own.

Late bottled vintage (or LBVs) is similar to vintage but the aging process in the barrels is slightly lengthened to between four to six years before bottling.

Best paired with: a wine with lots of character but lighter than vintage, it goes well with soft cheeses.

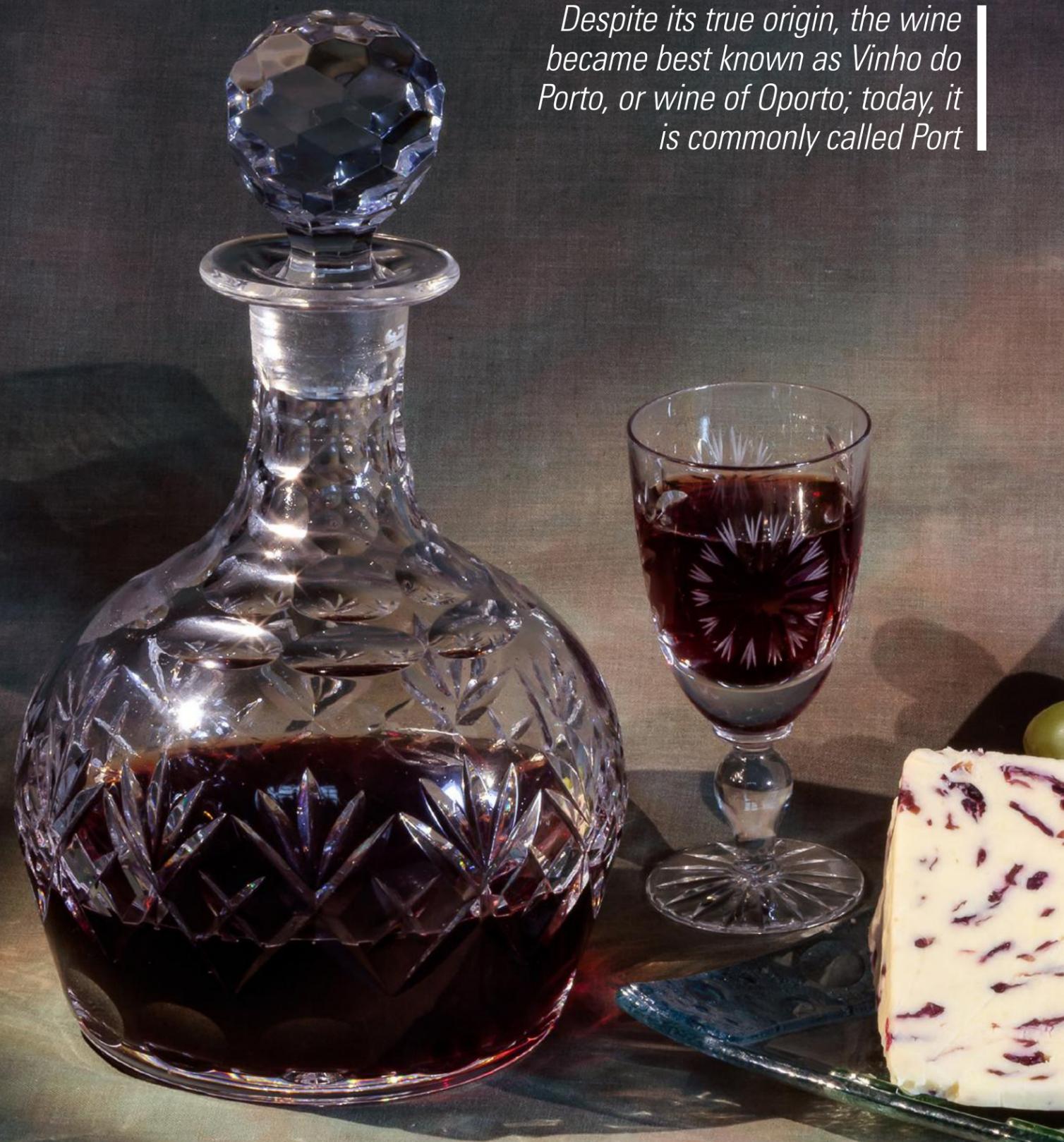
Tawny port is characterised by its sweetness and is most commonly consumed as a dessert wine. It is aged in oak casks, which expose the wine to oxidative aging, giving it a golden brown hue and a longer shelf life once opened.

Best paired with: when pairing with desserts, always choose something that is not as sweet as the tawny. Anything with a nutty or fruity flavour, or a bittersweet dark chocolate dessert would be a great match.

Made from white grapes such as Malvasia Fina, Códaga, Donzelinho Branco and Gouveio and, **white port** is available in bottle-aged and wood-aged styles. Crisp, dry white ports are typically served with tonic water on ice, while the sweeter versions are consumed as dessert wines.

Best paired with: white ports with tonic are perfect with seafood. Some can be used as a cocktail mixer.

Despite its true origin, the wine became best known as Vinho do Porto, or wine of Oporto; today, it is commonly called Port



如果香檳的代名詞是節日歡慶，砵酒應該代表恣意享樂。多個世紀以來，這款味覺層次豐富而甜美的烈酒，與白蘭地和雪利酒並列為三大最受歡迎的餐後酒，至今更演變成冬日不可或缺的甜酒，一家人享用過豐盛的聖誕節晚餐後，總要喝上一兩杯砵酒才算盡興。

有趣的是，總令人聯想到佳節喜氣的砵酒，其實源自十八世紀相隔著一個海峽的英法兩國之間，衝突白熱化的結果。當時的高級法國美酒，開始在英國人的餐桌上慢慢消失，位於葡萄牙北部的杜羅谷葡萄酒開始深受英國家庭的喜愛。

這款葡萄酒必須從偏遠的杜羅河運送到最近的波爾圖海港，才可由船舶轉運至英國。由於從波爾圖運抵英格蘭的海路交通漫長而艱苦，為免美酒在旅程中變壞，釀酒師在酒桶被裝運上船前在酒中加入白蘭地，加強酒精含量同時停止了發酵過程，令酒中保留大量的果糖，從而帶來一種獨特的甜味。儘管這種葡萄酒的釀製地是杜羅谷，但還是以最廣為人知的轉運港命名，當時人們稱之為「波爾圖酒」，就是今天大家喜愛的砵酒。

砵酒的種類

陳年砵酒以單一年份收成的葡萄釀造，是同類之中的極品，以木桶釀製兩年後無需過濾，隨即在玻璃瓶內熟成達數十年，備受砵酒收藏家追捧。
酒餉配：頂級砵酒佳釀宜細嚐其酒味，無需食物相配。

遲裝瓶年份砵酒(LBV)跟陳年砵酒相類似，但在木桶內的熟成期稍長，待四至六年後才裝瓶。

酒餉配：烈度比陳年砵酒稍低，但酒款充滿各種獨特個性的遲裝瓶砵酒，宜配軟芝士享用。

茶色砵酒的甜味突出，是最普遍的甜品酒。由於在橡木桶內熟成，過程中經氧化而呈現金黃茶色，開瓶後的保質期也較長。

酒餉配：應配甜度比酒低的甜點，任何帶有堅果甘香或水果鮮甜的甜品，甚至甜中帶一絲苦的黑朱古力甜點，與茶色砵酒都是絕配。

由菲娜瑪爾維薩(Malvasia Fina)、科迪加(Códega)、唐澤尼(Donzelinho Branco)及辜維亞(Gouveia)之類的白葡萄品種釀造的**白砵酒**，通常有玻璃瓶及木桶熟成兩大類，較清新爽口的白砵酒可配湯力水加冰飲用，較甜的白砵酒當然是以甜品酒方式享用。

酒餉配：白砵酒配湯力水可與海鮮一起享用，一些白砵酒更可用來調製雞尾酒。



Before drinking...

Most ports are bottled unfiltered and should be decanted one or two hours before serving, which also allows the wine to breathe. The sediment should remain undisturbed before decanting, otherwise it could take days before it probably settles.

With the exception of white port, which can be served chilled, other ports should be served at between 15-20°C.

醒酒需知

大部份砵酒裝瓶前都未經過濾，飲用前應預先醒酒一至兩小時，讓葡萄酒與空氣接觸後綻放酒香。醒酒前記得別攪拌瓶底的沉澱物，否則要待數天後才會重新完全沉澱下來。

除可凍飲的白砵酒屬於例外，其他所有類型的砵酒15至20度享用最佳。



Left: Vinery and rows of barrels with aging port wine

100 Books You 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

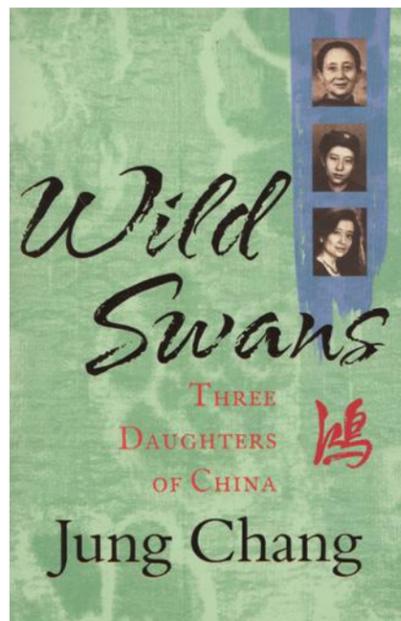
Struggles of Humanity | 13 and above

Wild Swans

Jung Chang

A truly poignant tale of family struggles in times of national turmoil, told through the voices of three generations of women in the Chang family, Jung Chang's narrative paints an accurate picture of the extraordinary resilience of ordinary Chinese people living in the 20th-century China.

When you've finished this book... Watch [this interview](#) with Chang where she talks about Wild Swans and her other published work.



張戎的著作《鴻：三代中國女人的故事》是關於作者與她的母親、外祖母三代女性在動亂社會中掙扎求存的真實故事。透過三個女人的經歷，深刻地縮影了歷史的一章，以及二十世紀中國人民堅忍強韌的性格。

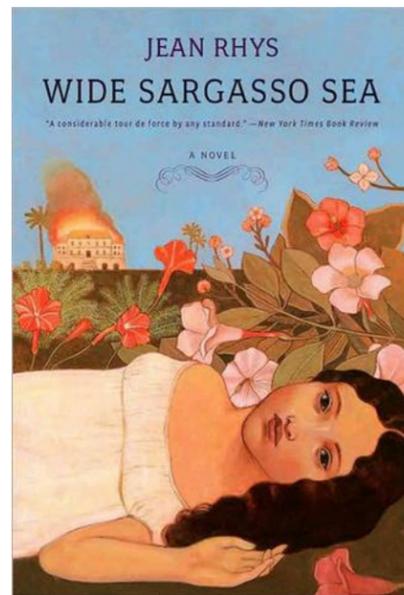
延伸閱讀
看看張戎的訪問，聽她親述《鴻：三代中國女人的故事》及其他作品的創作點滴。



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Power of Imagination | 13 and above



Wide Sargasso Sea

Jean Rhys

A modern, feminist follow-up to Charlotte Brontë's *Jane Eyre*, shedding light on the life of Antoinette Cosway before she became Mrs Rochester and was locked up in the attic of Thornfield Hall. While the original story paints a picture of a mad, vengeful woman who eventually burnt down the house she was living in, Rhys reimagined the story of *Jane Eyre* and touched on postcolonialism and unequal power between men and women in that era.

When you've finished this book... This book will change how you view *Jane Eyre*. Re-read the story and see how you feel differently about Edward Rochester's relationship with his first wife.

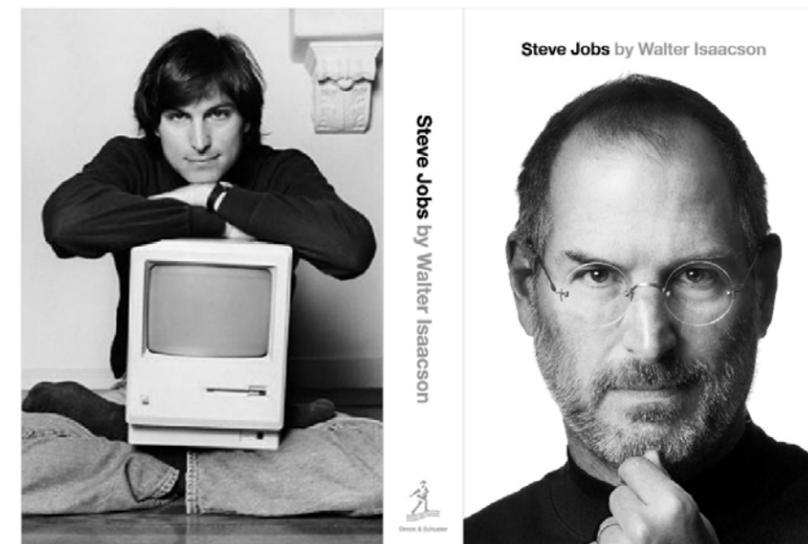
作者珍·瑞絲用現代筆觸及女性主義角度，為經典文學名著《簡愛》撰寫前傳，名為《夢迴藻海》的著作補充了羅徹斯特太太婚前的故事，當時的她仍未被囚禁在荊原莊的閣樓。原著描繪了一個瘋狂而滿載仇恨的女人最終燒毀自己的房子，經過珍·瑞絲的重新演繹，帶出了後殖民主義和當時男女不平權的議題。

延伸閱讀
這部前傳會令你對《簡愛》改觀，所以你可重新閱讀這部名著，看完後你對於羅徹斯特與第一任太太的關係，將會有多麼不同的觀感。

Relax and Breathe | 10 and above



The Evolving World | 13 and above



Steve Jobs: The Exclusive Biography

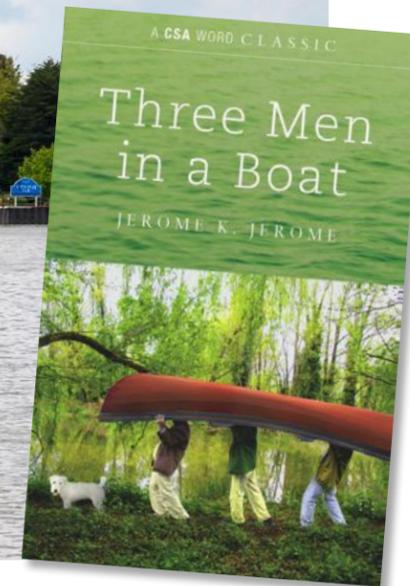
Walter Isaacson

Isaacson conducted over 40 interviews with Steve Jobs in addition to speaking to over 100 family members, friends, colleagues and competitors of the most influential innovator of our time, resulting in this compelling and accurate biography which details Jobs' professional and personal life.

When you've finished this book... Watch Danny Boyle's adaptation of the biography starring Michael Fassbender and Kate Winslet.

作者沃爾特·艾薩克森跟喬布斯進行超過40次訪談，同時訪問喬布斯的過百位家人、朋友、同事甚至競爭對手，為我們最具影響力的時代創新者寫下了《史蒂夫·喬布斯傳》，從教主的事業與個人生活，都作出引人注目的真實紀錄。

延伸閱讀
看看英國導演丹尼波爾根據這部著作改編的《時代教主》，由米高法斯賓達與琦溫絲莉主演。



Three Men In A Boat

Jerome K Jerome

Originally intended to be published as a serious travel guide, the author found humour and amusement in his two-week jaunt up the Thames, from Kingston to Oxford and back. Travelling with his friends Harris and George as well as his dog Montmorency, Jerome's witty account of their boat expedition was an instant success when it first appeared in 1889, and still remains a classic today.

When you've finished this book... Or if you'd rather have someone read this aloud to you, [listen to the audio version](#) – six hours worth of humorous and lively storytelling!

作者傑羅姆乘船漫遊泰晤士河，展開往返肯辛頓及牛津的兩星期水上之旅，原本打算將沿途見聞寫成實用旅遊參考書。誰料到途上與兩個同伴及忠實小狗竟然幽默趣事不斷。作者用機智的文筆記述這一趟波瀾壯闊之旅，寫成的《漂流船》於1889年出版面世後隨即熱賣，時至今日仍被譽為經典。

延伸閱讀
想體驗這個故事的聲音導航嗎？我們的有聲書版本長度足足六小時，活潑生動地演繹出趣味無比的故事情節！

HAPPY TIMES AT BEL-AIR

貝沙灣度過的歡樂時光

WATER FUN DAY 水上繽紛嘉年華



Summer now feels a long time ago but our little ones had a blast on the Water Fun Day in August, splashing away in the clubhouse pool under the sun.

炎炎夏日早已過去，但8月舉行的水上繽紛嘉年華依然讓我們回味無窮。當天，小朋友們在會所游泳池暢玩水上遊戲，為夏日降溫。



MID-AUTUMN FESTIVAL 中秋佳節

Bel-Air celebrates the Mid-Autumn evening with delicious moon cakes, colourful lanterns and game booths.

貝沙灣與居民同慶中秋，除了節日必備的月餅外，還有五彩繽紛的燈籠和各式遊戲攤位。



HALLOWEEN CARNIVAL 萬聖節嘉年華



Dressing up in creative costumes, children and grown-ups spent a fun evening around home trick-or-treating!

大人小朋友一同在嘩鬼萬聖節穿上創意無限的服裝，一同扮鬼扮馬，度過愉快晚上。





Bel-Air
GRAND FUNCTION ROOM

Celebrate in Style



貝沙灣