ISSUE 22 AUTUMN 2017

ALL EYES ONNISEKO

Residents Magazine,

EXPLORE THE WILD

DEOR

APAN

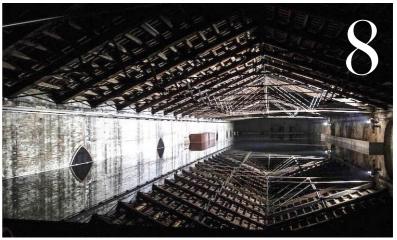
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www.bel-air-hk.com





FINDING JAPAN'S WILD SIDE



THE YEAR OF BIENNALES

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This publication is fully funded by Pacific Century Premium Developments Limited

johnbrownnovus.com 25th floor, 625 King's Road, North Point, Hong Kong +852 3962 4503

Published on behalf of Bel-Air by John Brown Novus

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BEL-AIR | WELCOME

Welcome to the brand new digital issue of Bel-Air Magazine. Embracing the age of paperless communication, our magazine has been redesigned to make access on mobile devices more convenient. I hope you enjoy the new, seamless delivery of content. The new version of the magazine is also accessible on the Bel-Air app.

With autumn on our doorstep, explore the wild side of Hokkaido with our road trip guide. These two months will be the best time to visit this part of Japan and our highlights of the central route include picture-perfect scenery and mouth-watering Japanese cuisine. Also under the spotlight is Niseko, where a series of enhancement and a new Park Hyatt Residence development are underway.

For something a little closer to home, Club Bel-Air chefs share vegetarian recipes to give you some meat-free inspirations, while an experienced winemaker gives us a few tips on enjoying rosé with our favourite autumn dishes.

I hope you enjoy the balmy weather in autumn. See you next year!



Mr Robert Lee

Deputy Chairman and Chief Executive Officer of Pacific Century Premium Developments Limited BEL-AIR | NEWS

Eat Smart, Waste Not

BEL-AIR | NEWS

Here at Bel-Air, environmental responsibility is a top-of-mind issue: we hope to make a difference in the global effort on building a more sustainable world for our future generations. According to the Environmental Protection Department, domestic food waste takes up an astonishing 37% of municipal solid waste in Hong Kong. It's time we make changes in our everyday lives to relieve the pressure on our city's landfills by reducing waste from the source – your kitchen – and we have just the right tips to help you.



Plan Ahead

Walking down your favourite aisle in the supermarket and filling your trolley to the brim can be satisfying but sometimes our desire to buy whatever we want is the reason food waste becomes an issue in the first place. How many times have you had to throw away expired food because you bought too much?

Better food planning is the answer to your problem: keep an eye on what's inside your fridge before you shop and plan meals around their expiry dates. If for some reason you still have excess, remember sharing is caring!

Repurpose

Some food waste can be used as organic fertilisers or soil conditioner for your plants quite easily, especially if you have a dedicated compost bin at home. The process of fermentation and microbial biodegradation transforms food wastes into a nutrient-rich product that feeds new plants when mixed with garden soil.

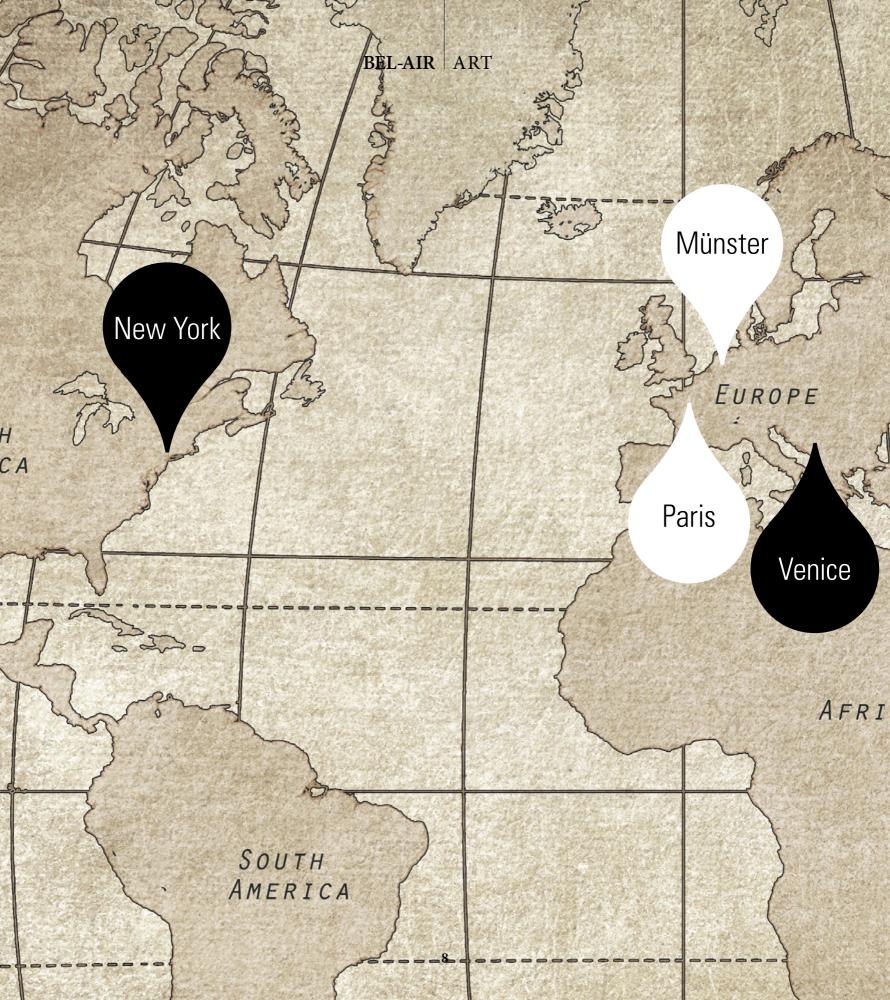
Be organised

Proper source separation is an essential step to facilitate food waste composition process and prevent damage of the composting equipment. To get started, check the nearest food waste collecting points near your residence and dedicate a sealed container at home to store your food waste and leftovers. If you cannot bring your food waste to collecting points everyday, store them in refrigerator temporarily to avoid odour.



Domestic waste separation tips

- Recyclable food waste rice, bread, veggies, fish, meat, small pieces of chicken and fish bones, cracked craab shells and egg shells
- Non-recyclable food waste large piece of bones, corn cobs, grease and oily liquids
- Drain out liquid as much as possible
- Break large pieces of waste into smaller ones
- Remove any plastic packages, chopsticks and toothpicks



BEL-AIR ART

Biennales

APPROACHING THE END OF 2017, THE WORLD OF ART IS STILL KEEPING BUSY WITH NUMEROUS BIENNIALS SHOWCASING CONTEMPORARY ART AROUND THE WORLD

CA

Shenzhen Hong Kong

ASIA

AUSTRALTA

Yokohama



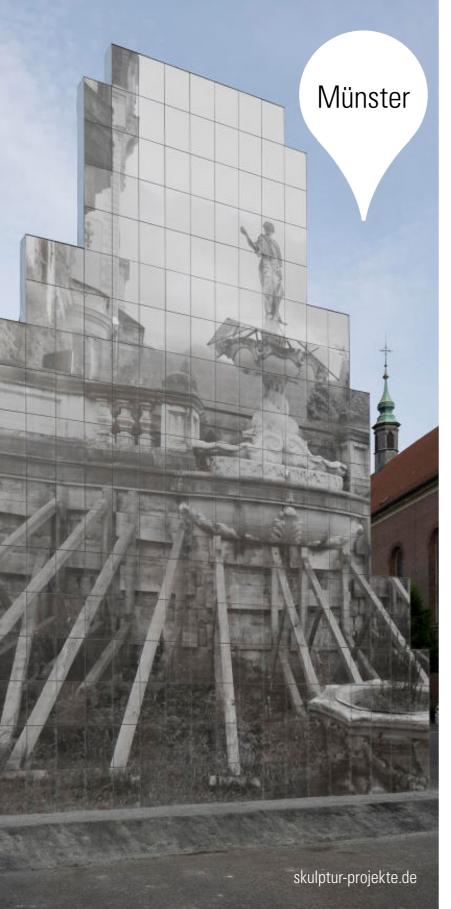
LA BIENNALE PARIS

11–17 September 2017

Founded in 1959 by Andre Malraux, for many years La Biennale Paris had been known as the Biennale des Antiquaires. In an effort to reinvent itself, the exhibition was renamed and is now an annual affair showcasing antiques, jewellery, as well as modern art. With the prestigious Grand Palais as its venue, the intimate exhibition attracted some 32,000 collectors and art aficionados from around the world, and its exhibits were equally diverse.

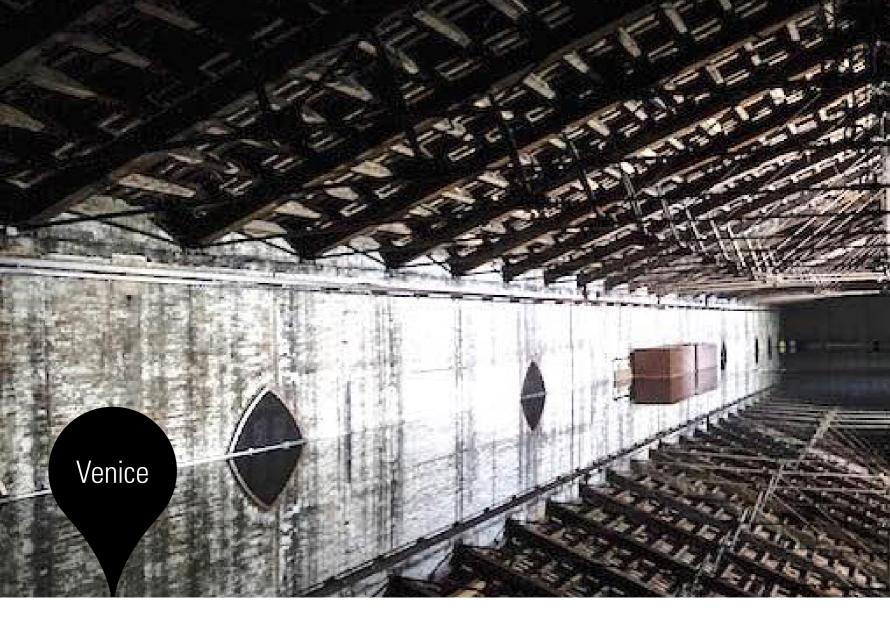


Credit: Courtesy Galerie Alexis Lartigue



SKULPTUR PROJEKTE MÜNSTER 10 June – 1 October 2017

Definitely one of the most anticipated art event of the decade - Skulptur Projekte Münster only takes place every 10 years – it's difficult to say if Münster has made the Skulptur Projekte or the other way round. Since 1977, artists have been invited to the city where they would develop their project proposals around actual locations within Münster. The curators stress that it is an exhibition created for the people, particularly when public space has been shrinking. Because of its unique form, seeing this exhibition will be a tour of the city in itself – not only will you be able to see works from this edition, you will also be able to see past works around the city and discover how the exhibition – and the city - has evolved.



LA BIENNALE DI VENEZIA

www.labiennale.org Where: Venice, Italy When: now till 26 November 2017

Every two years for a few months, Venice buzzes with action and sees art aficionados queuing up in different parts of the city for art exhibited in the national pavilions. This year, the biennale features 120 invited artists, 103 of these are participating for the first time, 86 national participations, special projects, and 23 collateral events. Curator Christine Macel stresses that Viva Arte Viva is a biennale created "with artists, by artists and



for artists, about the forms they propose, the questions they ask, the practices they develop, and the ways of life they choose."

Highlights:

- Anne Imhof, German Pavilion
- Mark Bradford, American Pavilion

2017 Bi-City Biennale of Urbanism/Architecture

The year of biennales has been busy for Hong Kong's art scene. Aside from taking part in the Venice Biennale, end of this year sees Hong Kong and Shenzhen work together to create the Bi-City Biennale of Urbanism/Architecture.

Hong Kong

City Smarts: Density 2.0 12 December 2017 – 11 February 2018 Various locations

Curated by Dr Chan Lai Kiu, the exhibition showcases the creativity, ingenuity and adaptability of architects, designers and urban planners who have designed for people living in one of the world's densest cities.

Shenzhen

Cities, Grow in Difference 15 December 2017 – 15 March 2018 Nantou Old Town

Jointly curated by curator and critic Hou Hanrou and the founding partners of URBANUS Liu Xiaodu and Meng Yan, the Shenzhen side of the biennale explores the idea of urban villages as the breeding base for alternative lifestyles in contemporary times.



YOKOHAMA TRIENNALE 2017

www.yokohamatriennale.jp Where: Yokohama, Japan When: now till 5 November 2017

Yokohama was the first port to open to foreign countries in the late 19th century and it is only fitting that the sixth Yokohama Triennale contemplates issues that have reshaped the global political landscape. Titled "Islands, Constellations and Galapagos" and featuring 40 prominent artists and groups, it explores connectivity and isolation in today's world and doesn't shy away from controversy such as Brexit, refugees and immigration, and populism. If you're flying to Tokyo, spare at least a day for this exhibition.

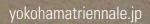




Highlights:

- Large-scale installations at the Yokohama Museum of Art: AI Weiwei, Safe Passage, 2016
- Joko Avianto, Big Trees (Pohon Besar), 2015





PERFORMA 17

performa-arts.org Where: New York, USA When: 11–19 November 2017

The only visual art performance biennial in the US started in 2005 with a series of well-received artistic events. Founded by celebrated art historian RoseLee Goldberg, the Performa has now expanded to incorporate all disciplines as part of its major, citywide programming, including dance, film, music, architecture and even food. For this edition, Performa 17's

team of curators and producers turn their focus on the Dada movement, which Goldberg regards as the "Big Bang" of interdisciplinary twentieth-century art. 100 Degrees Above Dada examines how artists, curators, and writers are approaching Dada 101 years after the movement began, and how it continues to reverberate in our cultural landscape.





BEL-AIR ART



BEL-AIR LIFESTYLE

BEL-AIR | LIFESTYLE

Finding Japan's Wild Side

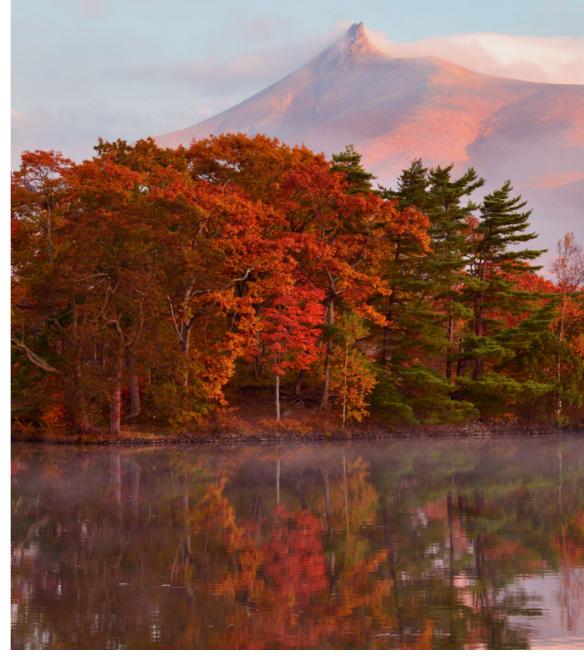
RUGGED COASTLINES, FUMING VOLCANOS, VAST PARKLANDS AND REMOTE TOWNS: THE ISLAND OF HOKKAIDO IS MADE FOR ROAD-TRIPPING

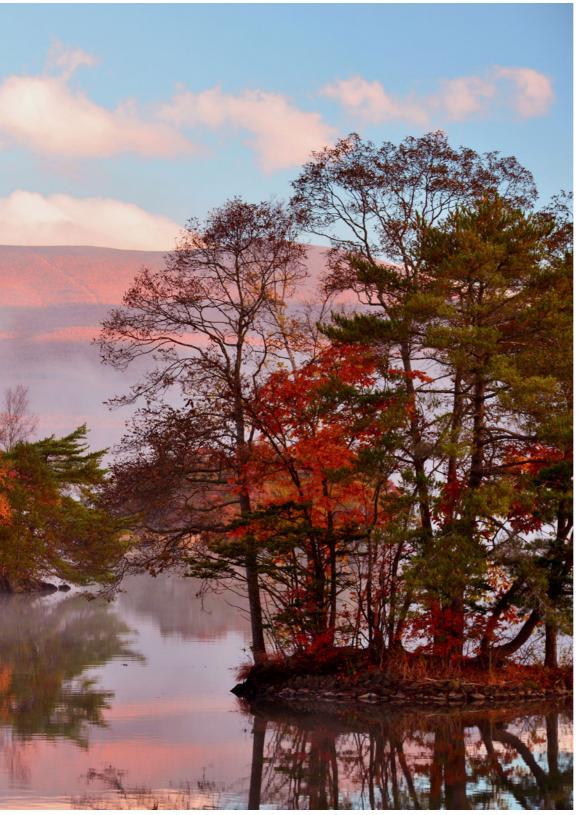
BEL-AIR | LIFESTYLE

Hokkaido is Japan's wild island: picture vast stretches of national parks, volcanic mountain ranges, clear caldera lakes, steaming hot springs and craggy coastlines. Add in brown bears, Japanese cranes and an abundance of crabs for a holiday destination that calls to nature lovers.

Exploring on four wheels is the only way to reach the most remote sights and, if you time it in Autumn, you'll be rewarded by Hokkaido's seasonal colours. We suggest starting in the southerly Hakodate and taking a central route through to Kushiro.

In autumn the birch trees will be in full colour





HAKODATE > SAPPORO

Get Acquainted

Arrive hungry in Hakodate, so that once you've picked up the car you can make a beeline for the famous Hakodate Morning Market, which opens at dawn hawking justplucked-from-the-sea produce. You can fish for squid here – the local specialty – and have it sliced into sashimi on the spot, washed down with some local craft sake.

The other main attraction is **Mount Hakodate**: best seen at night, take the cable car up to its restaurant **BEL-AIR** | LIFESTYLE

The famous Hakodate Morning Market opens at dawn hawking just-plucked-from-the-sea produce just before sunset for incredible views as the city lights up.

Head North

First stop on the Hokkaido Expressway is **Lake Toya**, a breathtakingly beautiful caldera lake that sits at the foot of the active volcano Mount Usu. There's a cable car in the town of Kazan-Mura – **the Usuzan Ropeway** – that will whisk you up to the observation deck, with fantastic views down into the crater.

There are some excellent hot spring resorts that stretch around the lake, with the sulphurous baths at the onsen town of **Noboribetsu** the most well-known. Its water source **Jigoku**-**Dani** is a must-see: a geothermal crater referred to as "Hell Valley" for its bubbling geysers, steaming caves and lava pits.

Try a Brew

Continuing north to Sapporo, it's time to sample the region's best produce: beer. The Sapporo Beer Museum gives you a little history, before you indulge in a tour and tastings at the Hokkaido Brewery. However if you're into finer liqueur, then bifurcate 50km west of the city to the Yoichi **Distillery** – home to Nikka Whisky - to learn the secrets of

its master blender Masataka Taketsuru.

SAPPORO > AKAN NATIONAL PARK

Take the High Road

On leaving Sapporo heading east, you soon enter Japan's wilderness. Hokkaido's highest mountain, Mount Asahidake (no relation to the beer) in Daisetsuzan National Park is the peak to aim for. Stationing yourself at its base, in Asahidake Onsen Town, take the cable car part way up and continue on foot to the summit. In autumn the birch trees will be in full colour, but this volcanic range

BEL-AIR | LIFESTYLE

also stands out for its sparkling lakes and sulphurous vents.

Peak and Trough

Continue onwards and you'll come to Hokkaido's jewel in the crown – Akan National Park. Enter by the impressive Bihoro Pass (stop for photos at the observatory) and see steep mountains give way to Lake Kussharo. At its southern end, Wakoto Peninsula offers natural outdoor baths and pretty walking trails. Don't miss Sunayu Beach that features naturally heated sand - scoop out Park. From here it's a hole for your feet and enjoy an al-fresco soak.

Neighbouring Lake Mashu is one of the clearest lakes in the world and has photoworthy views from its observation decks (you can't access ground level) or from the more arduous six-hour hike that sweeps the rim up to the summit of Mount Mashudake.

SHIRETOKO > **KUSHIRO**

Go Wild

If you're eager for some Japanese wildlife, follow the coastal road up the peninsula to Utoro, the springboard town for Shiretoko National wild and rugged – with further access into the





Driving Hokkaido

Driving across Japan is easy enough if you plan ahead with these handy tips:

- You will need a valid International Driving Permit along with your national licence.
- Request a pass with your car to access highway tolls, cash-free: buy a Hokkaido Expressway Pass for a flat rate; or rent an ETC Card and pay the fees on return.
- Learn to use the car's Japanese GPS before you set off—staff can help with this.
- Take a WiFi router with you or get a local SIM card for emergencies.
- Be aware of two types of petrol stations: full service (with attendant) and self-service.

BEL-AIR | LIFESTYLE

Eating Hokkaido

Here's where to eat this small island's big flavours:

Soba: On the shores of Lake Toya, the soba noodles at *Sobakura* (36 Toyakoonsen, Toyako, +81 142-75-2345) are handmade on the premises from local buckwheat flour. Delicious hot or cold.

Ramen: Shio (sea salt) ramen is popular in Hakodate. Queue up at popular family-run canteen Seiryuken (www.seiryuken.com) for an authentic bowl of salty broth and chewy noodles.

Eggs: At volcano *lozan* ('Sulfur Mountain') in Akan National Park, you can buy eggs that have been cooked over vents, by the mountain's natural heat.

Crab: Hanasaki crab is a specialty of Nemuro, a port city near Cape Nosappu. Celebrate the freshest of produce at its Nemuro Crab Festival, held each September.

Dairy: Hokkaido dairy is worldrenowned so head to Furano Cheese Factory (www.furano-cheese.jp) where you can watch the local camembert being made or join a workshop.

BEL-AIR | LIFESTYLE

park limited to feet or boats only. A unique way to get close to the area's wildlife is on a brown bear-watching trip from **Utoro**, which whips you up the coast's jagged western edge in a boat to track these impressive Hokkaido natives.

Make a Point

Sticking to the coast, diverge along **Notsuke Peninsula**, a little finger that sticks out into Notsuke Bay. The spit has been shaped over the years by the freezing sea currents and is now home to an eerie forest of fir trees that have been withered by the seawater. Carry on south and jut out into the sea again to Cape Nosappu, Japan's easternmost point and from where it's possible to catch sunrise before anyone else in the country – about 40-50 minutes earlier than Tokyo! The marshlands surrounding nearby Lake Furen are also a good spot for viewing migrating swans and Steller's sea eagles as winter approaches.

Flock South

Round off your trip by admiring the captivating dance of Japanese cranes. Kushiro Shitsugen National Park is made up of vast marshlands

that attract these graceful birds each winter. Observation points are dotted all around the marshland, with the most scenic being the **Hoso-Oka Observatory** for its sightseeing walkways above the Kushiro River. The Akan **International Crane Center** is a feeding station (Nov-March) as well as a breeding centre, sanctuary and museum, offering you the best photo opportunities.

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GREEN is the New BLACK

EASY-TO-MAKE AND DELICIOUS VEGETARIAN DISHES WITH A FOCUS ON WELLNESS AND HEALTH, BROUGHT TO YOU BY CLUB BEL-AIR CHEFS



TOMATO STUFFED WITH BROWN RICE IN MELON AND MUSHROOM SOUP

Ingredients (serves 2):

2 slicesGinger2Tomatoes20gSweet corns150gBrown rice200g, dicedWinter melon

1L 10g To taste 1 To taste Water Beech mushrooms Choy sum stems Egg Salt and pepper

Method:

- Score the top of each tomato with an X. Blanche the tomatoes with the X facing down in a large pot of boiling water for 30 seconds.
- 2. Remove the tomatoes from the boiling water. Peel the skin and scoop out inside. Set the cores and shells aside separately.
- 3. Remove ends of the beech mushrooms and cut in halves. Clean the choy sum stems and cut in diagonal slices. Beat the egg and set aside.
- 4. In a hot wok, stir fry the mushrooms. Add the sweet corns and rice, continue

to stir until the rice separates. Add the egg and season with salt and pepper. Stirfry and set aside.

- 5. In a pot, stir-fry the ginger. Add the winter melon and stir for a few minutes. Then pour in the water and add the tomato cores and beech mushrooms. Boil for 5 minutes and season with salt and pepper.
- **6.** Stuff the fried rice into the tomatoes. Steam for 6 minutes.
- 7. Place the stuffed tomato on a soup plate. Pour in the winter melon soup.

Peeling tomatoes the easy way

Once removed from the pot, place the tomatoes in a bowl of ice water. The skin should come right off!



DOUBLE-BOILED ASIAN PEAR WITH ALMOND AND CHENPI

Ingredients (serves 1):

2 piecesChenpi (sundried tangerine peels)1 pinchAlmond2Large Asian pearsTo tasteHoney

Method:

- **1.** Soak the chenpi in water until soft. Cut into thin slices.
- 2. Wash and soak the almond until soft.
- **3.** Juice one pear. Hallow out the other pear and place in a small heat-proof container with lid. Place the container in a big pot of boiling water. Add the chenpi, almond and pear juice. Double-boil in low heat for 30 minutes.
- 4. Drizzle honey on the pear and serve.



What's the difference between steaming and double-boiling?

With steaming, the container is placed above water level and the food is cooked with steam. When you double-boil something, the container is in contact with the water, which conducts heat that cooks the food (usually soup) inside.

WELLNESS FAD OR FACT? DEBUNKING WELLNESS FOOD TRENDS.

Ketogenic Diet

Fat is making a comeback in recent years, having been blamed as the culprit for everything from cardiovascular diseases to obesity for decades. Researches now consistently show that simple carbohydrates are actually a lot more dangerous to our health, with the World Health Organisation recommending reducing our simple sugar intake to about six teaspoons a day. Unsaturated fat, on the other hand, is heralded as the key to lowering cholesterol and triglyceride levels.

Ketogenic (or short for keto) diet is taking this theory to the extreme by making adjustment to your calorie intake in accordance to this ratio: 80% healthy fats and 20%

protein, eliminating carbs and any form of sugar altogether.

The truth: Scientifically it's still too early to say whether the keto diet has additional health benefits for a healthy person. While you might not want to or need to fully adopt the keto diet, lowering your carb intake in favour of healthy fats can only be beneficial to your health.

Gluten-free Diet

Gluten is a form of protein found in wheat and rye, so the gluten-free diet avoids these two foods completely. For people suffering from celiac disease or non-celiac gluten sensitivity, the diet is necessary, but more and more are buying into the idea that a glutenfree lifestyle is good for them, making gluten-free foods increasingly popular. Going completely gluten-free doesn't



mean just avoiding pasta, bread and beer; in many instances, gluten is added to food products as an additive so things like potato chips, soy sauce should also be avoided.

The gluten-free diet has gain popularity because of the symptoms of non-celiac gluten sensitivity, which includes rashes, bloating, mental fogginess, and fatigue. While

there can be no ambiguity for celiac disease, a number of things could be blamed for the above symptoms.

The truth: Unless you have been diagnosed with the celiac disease or non-celiac gluten sensitivity, there is no reason to avoid gluten. Visit a GP or dietician to determine whether gluten is the true culprit of your ailments.

Superfoods

A term coined by food marketers to describe certain types of food that contains a high amount of specific nutrients, these superfoods come and go like the "It" items in the fashion industry. This can include everything from kale, avocado and quinoa to beetroot, goji berries and pomegranate.

The truth: Most of the time, these superfoods do contain an impressive amount of nutrients. Kale, for example, contains more calcium and vitamin B6 than many other vegetables; chia seed has a higher concentration of omega-3 fatty acid than salmon. But none of these foods are irreplaceable – you can easily eat more broccoli and it'll be the same as having a bag of kale chips. This is not to say eating superfoods is not good for you – just don't mistake them for an antidote to an unhealthy lifestyle. Don't mistake superfoods for an antidote to an unhealthy lifestyle

BEL-AIR GOURMET

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BEL-AIR WINE

BEL-AIR WINE

Fall for, ROSE

SUMMER IS A POPULAR TIME FOR ROSÈ, BUT THAT IS NOT TO SAY THE CRISP AND FRESH PINK WINE IS ONLY MADE FOR THE HOTTER MONTHS

With summer behind us, we are probably bringing out the fullbodied reds to the table and retiring the more seasonal bottles we enjoyed when the weather was warmer. Perhaps it is the fruit aromas, rosé's overwhelming popularity fades quickly after summer, sometimes disappearing in restaurant drink lists altogether when the leaves start to turn red. The cycle repeats year after year, leaving rosé fans disappointed in autumn and winter when the pink wine is nowhere to be found.

Right on Trend

Few other wines are as seasonal as rosé – it has almost become a fashion item in summer days, and if you're not spotted with a glass of pink-hued beverage at the beach, you're not caught up to the latest wine trend in Asia. Eddie McDougall, CEO of The Flying Winemaker and the brain behind Asia's Rosé Revolution festivals, has played an instrumental part in making it more appreciated and accessible in Asia.

"While the drink has been around for many years and consumed year-round in places like the Mediterranean for decades, the fact that it's become a lifestyle drink option and something the millennials are engaging with is a huge success for the rosé category."

"Places like the UK, Australia and the USA are still leading the charge in this space as their culture for general wine consumption is much higher than in Asia so naturally the rosé wave came much faster."

Fabulously Pink

Rosé comes in a variety of shades ranging from pale to deep pink – a result of macerating the skins of red grapes over a period of time between a few hours to a few days. As such the grapes used are your typical red wine grapes, like Cabernet Sauvignon to Syrah, and in some wineries rosé is simply a secondary product to reds: during the first few hours of making a red wine, some of the juice is bled off and put into a new vat to make rosé.

While it is indeed the quintessential summer drink to be enjoyed after (or during, if it's a weekend) a long, hot day, there is no reason why you can't savour a few glasses when it's cooler – provided that you pick the right bottles.

"I think in context of rosé, the best ones are often blend of Grenache, Syrah, Tempranillo, Barbera or Pinot Noir. Some top ones are fermented or matured in barrels so they have much higher levels of sophistication and layers of savoury elements. I think for cooler days, stick to those without the oaky element," McDougall recommends.

His favourite bottle? Domaine Tempier Bandol Rosé from Provence, France. The region is especially famous for its lightcoloured, dry rosé.



Pairing with Autumn Favourites

Eddie McDougall has over a decade of winemaking experience and has worked with some of the most influential wineries in the New and Old World. From his collection he recommends several different bottles to pair with Hong Kong's favourite autumn dishes.

Barbecue

Eddie Mcdougall Rosato 2016, King Valley, Australia

Grape variety: Barbera Tasting notes: Aromas of mandarin peel, cranberries, chopped basil and flint. Elegant in its textural expression through a refreshing crisp palate.

Hot Pot

McDougall & Langworthy, Rosé, Margaret River, Australia

Grape variety: Tempranillo, Syrah, Grenache, Vermintino Tasting notes: Aromas of bay leaves, wild herbs, white peppercorns, cranberries and gun powder smoke. A clever play with

premium blending materials provides the palate some incredible depth of flavour and a lengthy finish.

Hairy Crab

Eddie McDougall & Moulin de Gassac's Têt-à-têt Vin Rouge 2014, Languedoc, France

Grape variety: Syrah, Grenache, Carignan, Cabernet Sauvignon Tasting notes: Aromas of Dark spiced fruits, tar, violets and wild bush herbs. Velvet soft tannins, elegant mouthfeel and sweet blackcurrants.

Spicy Chinese / Asian dishes

Eddie McDougall NV Prosecco, King Valley, Australia

Grape variety: Prosecco

Tasting notes: Aromas of white flowers, pears and white peaches. A very approachable and gentle expression on the palate. Wonderfully refreshing with balanced flavours of pure orchard fruits and a mineral undertone.



The Fun Side of North Country The face of NISEKO YOU'RE UNFAMILIAR WITH



For skiers in Asia, Niseko is not an unfamiliar name. So many have sung praises about its powder Kutchan Station, is snow, world-class ski runs and we have all learnt to associate this holiday destination with the colour white. But there is so much more to Niseko than its winter – year round, its Hanazono area is jam-packed with activities which make it a wonderful family vacation paradise.

HEART OF NISEKO

Kutchan Station, the closest train station that serves Niseko, provides a convenient way to access the area by JR trains. By 2030, the area would be

connected to the rest of Japan by Shinkansen, and Hanazono, only 10 minutes away from strategically positioned to be the heart of Niseko.

Adding to the infrastructure development is a series of plans to expand its offerings, including its winter and summer activities. Skiers will be glad to learn of plans to expand the ski lift system at Hanazono to cover neighbouring Weiss mountain, making it potentially the largest lifted ski terrain in Niseko. Also in the pipeline are largescale outdoor zip lines, mountain coaster,



Park Hyatt Tokyo as the brand's second hotel in Japan and will also bring its first ever branded residences to the country, which is expected to complete at the end of 2019.

THE ALPINE MARSHES

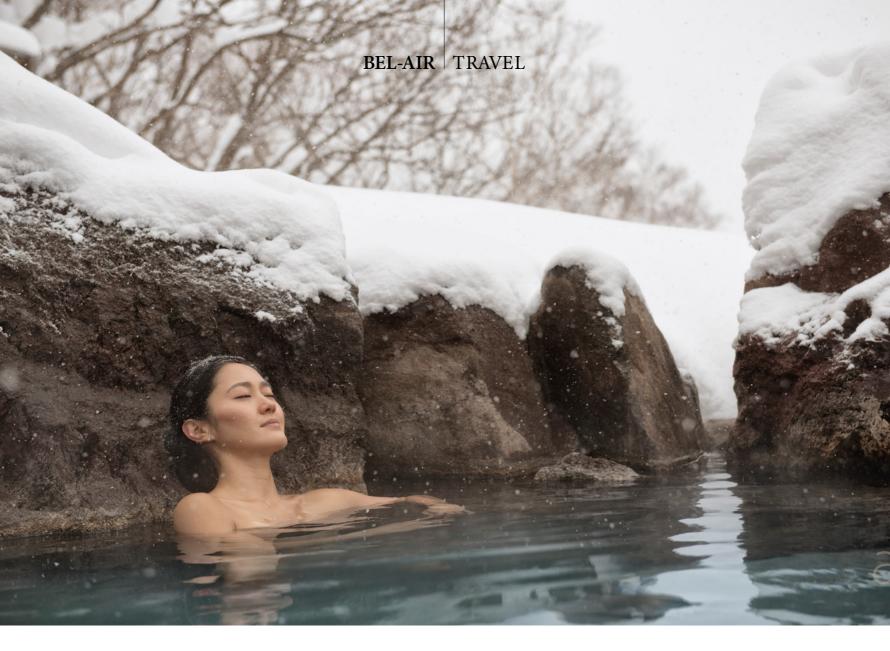
Niseko's alpine wetlands and marshes have largely remained under the radar because everything is carpeted with snow and generally inaccessible during winter when tourist traffic peaks. If you visit during a different season, the fantastic flora and fauna will leave you in awe.

cross-country Segway tours, electric bike tours and even tree-trekking, all of which are exciting summer activities.

"The goal is to elevate Hanazono's wonderful snow experience in winter to this sublime golf, lifestyle, food experience in summer," says Colin Hackworth, Representative Director, Nihon Harmony Resorts in Hanazono, Niseko.

Another notable and most anticipated development is the luxury hotel – Park Hyatt Niseko Hanazono. The hotel will join

The goal is to elevate Hanazono's wonderful snow experience in winter to this sublime golf, lifestyle, food experience in summer



Only half an hour from Niseko's Hanazono is Shisen Numa, which translates to "the marshes of the fairies". Walking its winding wooden boardwalks is a magical experience with mesmerising views of distant mountains, quiet ponds and seasonal wild flowers blooming along the trail. In autumn, everything gives way to a stunning field of red and gold, like the marshes have been set ablaze – truly a

distant mountains, quiet sight that has to be seen ponds and seasonal to believe.

THE FIRE IN THE SNOW

Few other countries have a more complicated onsen (hot spring) bathing ritual than

Japan. The nation has over 3,000 onsen towns and around 250 of them are in Hokkaido, making it the prefecture with the highest concentration of onsen towns.

Niseko, aside from being famous for its powder snow, is blessed with a wealth of natural resources, among which are its therapeutic hot springs. The natural minerals in the water, causing each type of hot spring to sport a different colour, are said to boast various health benefits. Many are outdoor baths with views of the famed Mount Yotei or the





surrounding natural scenery.

Park Hyatt Niseko Hanazono Residences will be one of the few properties in Niseko that offers individual private onsen in most of its units, allowing occupants to enjoy the best of both worlds – privacy and spectacular views – in the comfort of their own home. They will also have full access to all the luxury hospitality enjoyed by hotel guests, from world-class culinary experiences and ski-valet services to the indoor heated swimming pool and vitality pool, as well as the hotel spa.

About Park Hyatt Niseko Hanazono Residences

From one of the biggest names in hospitality and the developer of Hong Kong's Bel-Air Residence comes a premium development in the heart of the prestigious Hanazono area of Niseko. Slated to open by the end of 2019, Park Hyatt Niseko Hanazono Residences will be the legendary first in Japan under the prestigious Park Hyatt name – a privilege granted to only a handful

of properties located in the world's most desirable locations. An exciting addition to the highly popular holiday destination, a total of 114 luxury ski-in ski-out residences will set a



new benchmark, with worldclass gourmet dining, wellness and spa facilities, fivestar services and amenities including Park Hyatt's first ever private hotspring, not to mention access to Asia's best ski runs and the 18hole Hanazono Golf Course.

*Notes:

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



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

For enquiry: Pacific Century Premium Developments: +852 2878 8878 www.hanazono-residences.com

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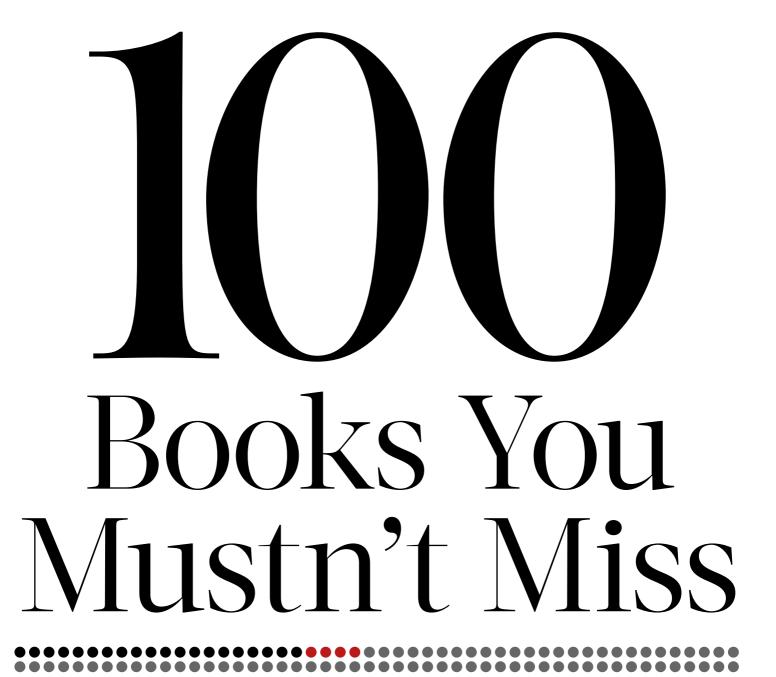
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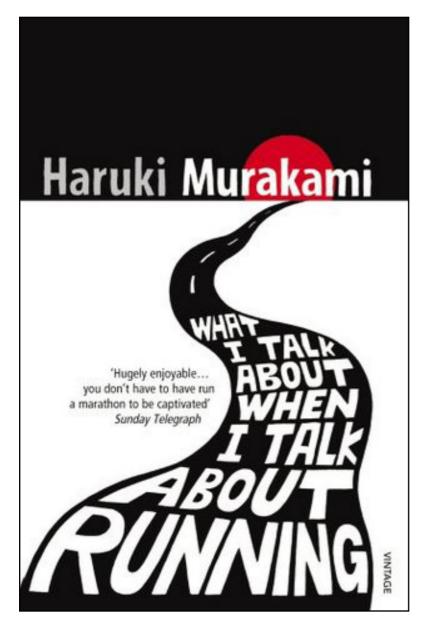


INTRODUCING LITERARY TREASURES THAT ENRICH YOUR KNOWLEDGE AND STRETCH YOUR IMAGINATION

The Evolving World | 13 and above

What I Talk About When I Talk About Running

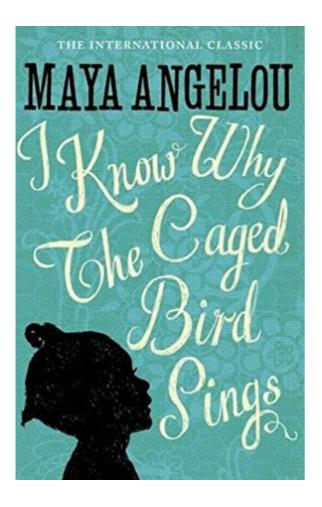
About Running



This is a book about Murakami's journey on the running path and his reflection on how the sport has changed his life. In 1982, having sold his jazz bar to devote himself to writing, he took up running as a way to keep himself in shape. A year later saw him completing a solo course from Athens to Marathon, followed by a series of international races and even triathlons. His passion - some would even say obsession - for running has a profound influence on his writing. Interlacing his experience on the track with a series of personal memories and insights: from when he decided to become a writer to his greatest triumphs and disappointments.

Struggles of Humanity | 13 and above

I Know Why the Caged Bird Sings *Maya Angelou*



The autobiography of American poet and civil rights activist Maya Angelou is a poignant tale of struggle and coming of age. She grew up in the years following the Civil Rights Movement, overcoming personal trauma as well as racism, into an independent,

wise and dignified young African American woman. In this book, Angelou challenged the rules of biographical work and tackled her own story with techniques normally used in fiction.

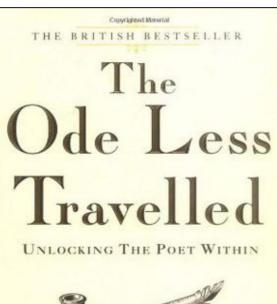
Relax and Breathe | 13 and

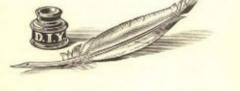
The Ode Less Travelled *Stephen Fry*

While most of us may have tried our hands at writing a story at some point in our lives, poetry is not a literary form appreciated, let alone attempted, by the masses. A champion of the English language, Stephen Fry believes that poetry is something everyone can learn to read and write. The Ode Less Travelled is a guide for poetry writing and appreciation, giving aspiring poets the tools and confidence they need to write poetry for pleasure.

BEL-AIR | BOOKS

above





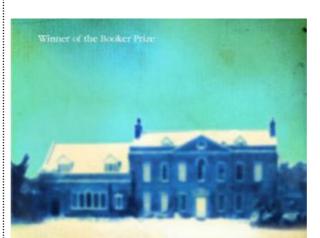
Stephen Fry "If you learn how to write a sonanet, and Fry shows you how, you may or may not make a poem. But you will unlock the severed wisdom of the form isself." —Gree BRIME MARKING (UK)

Fry explains the various elements of poetry in simple terms and his signature humorous writing, making this an enjoyable read even for the most reluctant reader.

Power of Imagination | 15 and above

The Remains of the Day *Kazuo Ishiguro*

One of the most critically acclaimed work of the latest winner of Nobel Prize in Literature, *The Remains of the Day* tells the story of a dying breed: English butlers. In the summer of 1956, Stevens, a long-serving butler at Darlington Hall, decides to take a motoring



Kazuo Ishiguro The Remains of the Day

By the author of The Remains of the Day and Never Let Me Go trip through the West Country. The six-day excursion becomes a journey into the past of Stevens and England, a past that takes in fascism, two world wars, and an unrealised love between the butler and his housekeeper.

Sustainable Lifestyle at Bel-Air

Island South Property Management Limited continues to demonstrate our commitment to the environment, people and the community. We encourage our stakeholders to engage with social and environmental initiatives and to create a healthier, more sustainable future.

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