

DINING

Magnificent destinations for corporate dinners in the region

区内适合公司晚宴的高级用餐场地精选

Vicki Williams

VENUES WITH MENUS

私密空间

A corporate dinner must meet various requirements to be memorable and effective. The food obviously needs to be great, and ideally on-trend, and the location should be private but not boring. For the added wow factor, the private dining space should have a unique edge, something that makes it stand out, such as the following five venues.

One of the newest and most innovative options that is perfect for a unique dinner is in Taipei. Creating a reimagined table-to-farm dining experience is chef Fudy Chen, founder of boutique hotel, Hotel Proverbs. In collaboration with Devialet, the award-winning innovators in sound technology, the private room has been designed to transport diners back to the farm, orchestrated through a 360-degree immersive audio experience.

From the comfort of their chairs, diners are taken on a sensory journey of the



HOTEL PROVERBS IN TAIPEI TAKES DINERS ON A SENSORY JOURNEY OF THE SEASONS. 台北赋乐旅居为食客带来四季的美食感官盛宴

seasons, with the sounds captured at Chen's farm over several months.

"The table-to-farm experience is a reflection of time at the farm," Chen says. "It is an expression of my interaction with the seasons, as a farmer and chef. All

vegetables are grown and harvested by me; the meat and seafood sourced locally, and every course on the menu is also prepared by me. The diner is surrounded by these sounds during the entire dinner. It is a journey with me at the farm."



THE WORLD'S HIGHEST URBAN MICROBREWERY IS LOCATED AT LEVEL 33 IN SINGAPORE'S MARINA BAY FINANCIAL CENTRE. 新加坡LEVEL 33位于亚洲最佳商业区域滨海湾金融中心顶层公寓，是城市顶层餐厅的缩影。

Each dish is served as homage to the efforts required to bring ingredients to plates and begins with a chlorophyll-brimmed cocktail with the sounds of morning birds overhead. The exclusive evening is held monthly and seats up to 25 persons; the private dining room can be divided into three separate spaces that can be used outside of the farm experience for other bespoke dinners or product launches.

Chen adds: "Bespoke décor can be applied to the private dining rooms as the guest wishes."

Also focusing on highlighting nature, in this case, via its ocean-side location in Repulse Bay, Hong Kong, is the award-winning Hong Kong restaurant, The Ocean by Olivier Bellin. Its three private rooms

要想让公司承办的晚宴精彩难忘，就得满足一些基本的条件和标准。食物要美味可口，还要顺应当季趋势和潮流。选址要私密又不失趣味。假如私密的就餐环境具有独特优势，则能给人不俗的体验，下面将介绍五处私密的餐饮场所。

其中一个创新晚餐地点位于台北。台北赋乐旅居创始人陈昶福主厨精心营造一种全新的感官体验晚餐，又名“餐桌即农场”。他更与屡获音响技术殊荣的创新专家Devialet合作，在私人餐厅中设置360度环绕音响，令乐声不绝于耳，让用餐者犹如在农场一样的悠闲生活。

食客靠坐在舒适的餐椅上，享受着四季的美食感官盛宴。“从餐桌到农场的体验完美反映了农场的时刻。作为一个农夫和厨师，这是我与四季互动的一种方式。所有蔬菜都由我亲自种植和采

摘，肉类和海鲜都来自本地，菜单上的每一道菜都是我亲自烹饪。在整个晚餐期间，餐厅会彻底的被天籁之音所包围，这就是我打造的农场之旅。”陈昶福主厨解释。

餐厅的每道菜都是精诚之作。首先，从一杯绿叶植物鸡尾酒开始，这仿佛伴随着清晨鸟儿清脆的啁啾声，让用餐者体验与在农场一样的生活。目前，餐厅每个月都举办独家晚宴，最多可容纳25人；私人餐厅分为三个独立区域，可用于农场晚宴之外的其他定制晚餐或产品发布。陈昶福说：“私人餐厅可根据客户需求而定制装饰。”

The Ocean by Oliver Bellin是另一家以自然为主题的餐厅，位于香港浅水湾海边，屡获殊荣。餐厅由Oliver Bellin担纲主厨。餐厅同样具备私密餐厅区域（一共



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The VIP room features built-in aquarium walls that house hundreds of hovering jellyfish and was designed to accentuate its size without sacrificing intimacy

贵宾室的亮点是装有数百只悬空水母的内置水族墙，设计主旨是在不牺牲私密氛围的前提下营造更大的空间感

Olivier Bellin,
The Ocean by Olivier Bellin

(with the largest, the VIP room, holding 12 persons), feature large windows, natural light and impressive views.

“The VIP room features built-in aquarium walls that house hundreds of hovering jellyfish and was designed to accentuate its size without sacrificing intimacy. The space commands attention with exquisite interior design elements, while maintaining a sense of tranquillity under the sparkling backdrop of Repulse Bay,” Bellin says. “Inspired by the Breton tradition of cooking, merging the best of earth and sea, I invite corporate guests to savour a whole host of creations from our all-new menu.”

The chef adds: “For those who want to propose a good toast to business success, The Ocean is among the very few restaurants in Hong Kong that boast such a wide collection of Champagne.”

The restaurant is part of Le Comptoir group, which is behind some of Hong Kong’s swankiest restaurants.

The two Baron Philippe de Rothschild private rooms also provide a dramatic view, this one from on high in the world’s highest urban microbrewery, LeVeL33 in Singapore.



LEFT: THE LEVEL33 TERRACE OFFERS STUNNING VIEWS OF SINGAPORE. LEVEL 33坐拥新加坡最好的景观

BELOW: PRIVATE ROOMS AT THE OCEAN BY OLIVIER BELLIN IN REPULSE BAY HIGHLIGHT THE COASTAL CHARMS. 位于浅水湾的THE OCEAN BY OLIVIER BELLIN，贵宾室坐拥无敌海景。



PRIVATE DINING ROOM AT LEVEL33
LEVEL 33的私人用餐房间

“LeVeL33 is a new concept which presents an unparalleled dining experience complete with one of the best views in Singapore. Residing in the penthouse of Asia’s best business address, the Marina Bay Financial Centre, it is the epitome of urban penthouse dining,” says Martin Bém, managing director of the parent group, Ponte and Partners. In addition to the views, diners are surrounded by Mouton Rothschild’s exceptional vintages and display Jeroboam bottles. There is a capacity of up to 26 guests when combined, for sit-down dining, and menus feature a modern interpretation of European classics with a twist, including Beef Carpaccio – wagyu slices with slivers of beetroot, pickled shallot with beer mustard and malt yolk cured overnight, while The Kangaroo is one of the most popular dishes – sous-vide Kangaroo loin,

三间，最大的贵宾房可容纳12人），自然光线通过大型窗户投射而入，给食客带来深刻用餐体验。Bellin说，“贵宾室的亮点是装有数百只悬空水母的内置水族墙，设计主旨是在不牺牲私密氛围的前提下营造更大的空间感。该区域以精致的室内设计元素吸引食客，同时在海湾美景的衬托下带来一种宁静的感觉。我的烹饪菜品受法国布列塔尼烹饪传统的启发，融合了地球和海洋的精华，我诚心邀请商务客户品尝全新创意菜品。” Bellin还补充：“对那些举行商业庆功宴的客户来说，海洋餐厅拥有多种香槟藏品，是香港为数不多的一家。”这家餐厅为Le Comptoir集团旗下的餐厅之一，该集团拥有全港顶级餐厅。

至于Baron Philippe de Rothschild则位于新加坡LeVeL 33，是全球海拔最高的城市微型啤酒厂，拥有梦幻般的绝佳景观，设有两间私人宴会厅。“LeVeL 33是一个全新概念，提供了一种无与伦比



的用餐体验，同时还坐拥新加坡最好的景观之一。地处亚洲最佳商业区域滨海湾金融中心顶层公寓，是城市顶层餐厅的缩影。”母公司Ponte and Partners总经理Martin Bém说。除了绝佳景观，客人还可以在餐厅的四周欣赏到Mouton Rothschild珍品葡萄酒和Jeroboam酒瓶。这里可容纳26位客人用餐，菜单有

各类欧式创新传统菜肴供选择，包括生牛肉片——以和牛片搭配用啤酒芥末和麦芽蛋黄腌制的甜菜片和腌葱。袋鼠肉也是最受欢迎的菜式之一，袋鼠腰肉以真空慢煮烹调，并且配以甜菜根、萝卜泥和甜菜皮烤制而成。

位于澳门新濠锋酒店的“逸”，独特外形的建筑内部别有洞天，为宾客提供



YI PAVILION IS PERCHED OUTSIDE LIKE A BIRD AT THE ALTIRA MACAU, AND OFFERS IMPRESSIVE 270-DEGREE PANORAMIC VIEWS OF THE MACAU PENINSULA. 位于澳门新濠锋酒店的“逸”像一只栖息的小鸟，在配有独立休息室的私密用餐空间内可270度鸟瞰澳门半岛全景。

chargrilled with beetroot vinaigrette, turnip purée and beetroot leather.

Offering extreme privacy in a unique building is Yi Pavilion, perched outside like a bird at The Altira Macau. Located at Level 10, Yi Pavilion offers impressive 270-degree panoramic views of the Macau Peninsula in an intimate space equipped with a separate lounge.

“The outdoor terrace is ideal for pre-cocktails, and definitely it’s a perfect place to dine during special [and festive] occasions,” says Jarlath Lynch, senior vice-president of hotels and food and beverage, Melco Resorts and Entertainment. The space, which is often used as a pop-up restaurant by visiting chefs, offers a curved dining room for 15 with a dedicated chef for the occasion.

Lynch says: “Yi Pavilion provides the most exclusive private dining experience with our chef devoting all of his attention to just one table.” Guests select their

preferred dishes from the hotel’s Michelin and *Forbes*-awarded restaurants or a bespoke menu can also be prepared based on their preference. Some of the cuisines on offer include Cantonese, Japanese and Italian. Additionally, individualised décor can also be arranged.

For deep pockets and impressive results, there is The Penthouse at Hansar Bangkok. The spacious penthouse on the 19th floor has a grand home entertaining ambience and can accommodate up to 50 people. It has a living area perfect for pre-dinner entertaining or presentations, and also has a connecting kitchen that can be used as a feature show kitchen or closed from view. There is also the adjoining Rooftop Sky Terrace, which increases event capacity by 200 persons. The customisable and versatile space has hosted intimate dinners and large power lunches, to grander affairs, with customised catering and menus to suit all requirements.

极致的私密体验。“逸”位于酒店十楼，在配有独立休息室的私密用餐空间内可270度鸟瞰澳门半岛全景。“户外露台是鸡尾酒会理想的热身场所，绝对是特别聚会（或节日）用餐的理想场所。”新濠博亚娱乐酒店餐饮高级副总裁 Jarlath Lynch 道。这里经常被作为探视主厨的餐厅，同时还提供可容纳15人的弧形餐厅，而且配有专属厨师。Lynch 称：“‘逸’为宾客提供最独特的私人就餐体验，厨师将倾心专注于每一桌客人。”客人可以从酒店的米其林和福布斯获奖餐厅中选择菜肴，或者根据喜好定制菜单。菜肴包括粤菜、日本料理和意大利菜。此外，还提供个性化装饰。

最后介绍的是一家让人印象至深的极致奢华餐厅，曼谷汉萨尔酒店的 The Penthouse。它位于19楼的宽居顶层公寓，拥有充满气派的豪宅氛围，最多可容纳50人。餐厅配有一间客厅，可用于晚餐前的娱乐或演出；连通式厨房，可提供开放式或封闭式两种模式。延伸的天台可容纳200人举行活动。