

LANDIS NEWS

麗誌

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SPRING

TAIPEI

TAICHUNG

TAINAN

CHUHU

WULAI

YANGMINGSHAN

漫尋舊時光裡的新美學
New Beauty In Old Places

THE MARKETING & COMMUNICATION AND
ART DESIGN TEAMS AT THE LANDIS TAICHUNG
台中亞緻市場傳播部及設計部

玩轉創意 · 無所畏懼
FUN, CREATIVE, AND FEARLESS

早上8點30分，換上套裝、左手拿著早餐、右手點著滑鼠、雙眼緊盯著電腦，「鈴鈴鈴…」，趕緊把口中嚼一半的早餐吞下去，「市場傳播部您好…」精神抖擻地迎接第一通電話。談話結束後，啜飲一口黑咖啡，正式開始我們的每一天。

市場傳播部為台中亞緻大飯店主要對外窗口，亦是館內各式活動及訊息的整合樞紐。日常工作除了媒體監看、議題操作、廣告投放、活動企劃執行及品牌價值溝通，還有異業合作開發洽談及關係維護…等等。確保活動緊密切合公司營運目標，並在保持市場競爭力同時符合目標群眾的期待，是我們的價值與意義。在繁瑣高壓的工作負載量之下，創意及活力是支持並引領同仁達成各項任務的重要動能，輕鬆幽默的辦公室裡，看似毫無重點的歡笑閒談、貌似無關緊要的google字串，正是市場傳播部與設計部五位同仁進行腦力激盪的神聖時刻。

2018年3月底，市場傳播部與宴會廳的同仁發現台中抓周市場需求逐漸興起，在少子化的影響之下，每位新生兒都是爸媽的心頭肉，我們率先推出『寶貝抓周宴』活動，成為台中飯店的領頭羊。面對這個無先例可循的活動，前期需細心地與宴會廳溝通細節並找出獨特點，後蒐集資料評估後決議以「古禮抓周」打開市場大門。搭上台中亞緻大飯店英文名稱正名為「THE LANDIS TAICHUNG」一週年的時間點，找來台中在地古禮抓周團隊的協力，重現古禮抓周特色並保留每一項儀式舉辦記者會，在市場動態、產品特色、議題操作及時間點的完美結合下，漂亮的打響該專案的市場知名度！



台中亞緻大飯店 市場傳播部及設計部

每一次的專案推廣、活動設計、媒體溝通到飯店內所有代表飯店形象的大小物品，皆來自堅持把最好的一面呈現給大家的市場傳播部和設計部，也因為這份堅持所帶來的時間壓力及自我要求，使市場傳播部的同仁必須在高壓下保持正向與彈性，設計部同仁則需在畫不完的設計稿中、做不完立體陳列中探出頭來呼吸，一齊用力地將平凡變成不平凡，只因這不單單是一份工作，也是我們對生活的熱情與信念。

It's 8:30 in the morning. Wearing a suit, he holds his breakfast in his left hand and a computer mouse in his right. Both eyes are fixed on the computer screen in front of him. "Ring, ring, ring!!!" the telephone blares. Quickly swallowing his half-chewed breakfast, he enthusiastically takes the first call of the day: "Hello! This is the Marketing and Communication department..." Afterwards, he hangs up the phone and takes a sip of black coffee. The day has officially begun.

The MarComm department is the public's main window into The Landis Taichung. It serves as mission control for all of the hotel's various activities and announcements. Every day, we actively monitor media content, develop and adjust our strategy, design advertising, plan events, and communicate our brand values to the public. We also negotiate new cross-industry partnerships while nurturing existing relationships. Our duty is to ensure that all marketing activities closely match the company's operational objectives; to strengthen our market competitiveness; and to meet or exceed the expectations of our target audiences. To succeed under such a heavy and high-pressure workload, creativity and vitality are essential for our marketing and design teams. In the office, we often joke around and chat with each other, conducting random searches on Google. Though we appear to be relaxed and casual, this is how we come up with new ideas.

Zhuazhou is an Asian tradition that celebrates a child's first birthday. Various objects such as a stethoscope, a calculator, or a tennis ball are placed in front of a child. The child then picks one of the objects, thus foretelling the

child's career. Near the end of March 2018, our marketing and banquet hall teams were chatting about how popular zhuazhou parties were becoming in Taichung. So our MarComm team began researching the subject. After much brainstorming, they decided to hold a large zhuazhou party in our banquet hall. This was the first time a hotel in Taichung had ever held such an event, so the MarComm team had to carefully communicate with the Banquet Room hall team. To announce the event, the MarComm team had a great idea. Around the same time, a press conference was scheduled to mark the one-year anniversary of changing our English name to The Landis Taichung. So they used this occasion to announce the zhuazhou party, simultaneously achieving market awareness and building the Landis brand.

Every time we announce a promotional offer, hold an event, or communicate with the media, we are demonstrating the values and spirit of The Landis Taichung. Each detail must be carefully considered. That's why our MarComm and Art Design teams insist on making everything they do to perfect. Despite challenging time constraints and great expectations, the MarComm and Art Design team must remain positive, dedicated, and flexible, and the design team must create fresh and imaginative work that properly conveys the feeling and message of each project. Together, they turn the ordinary into extraordinary. Because this is more than a job. It is our duty and our passion. *L*

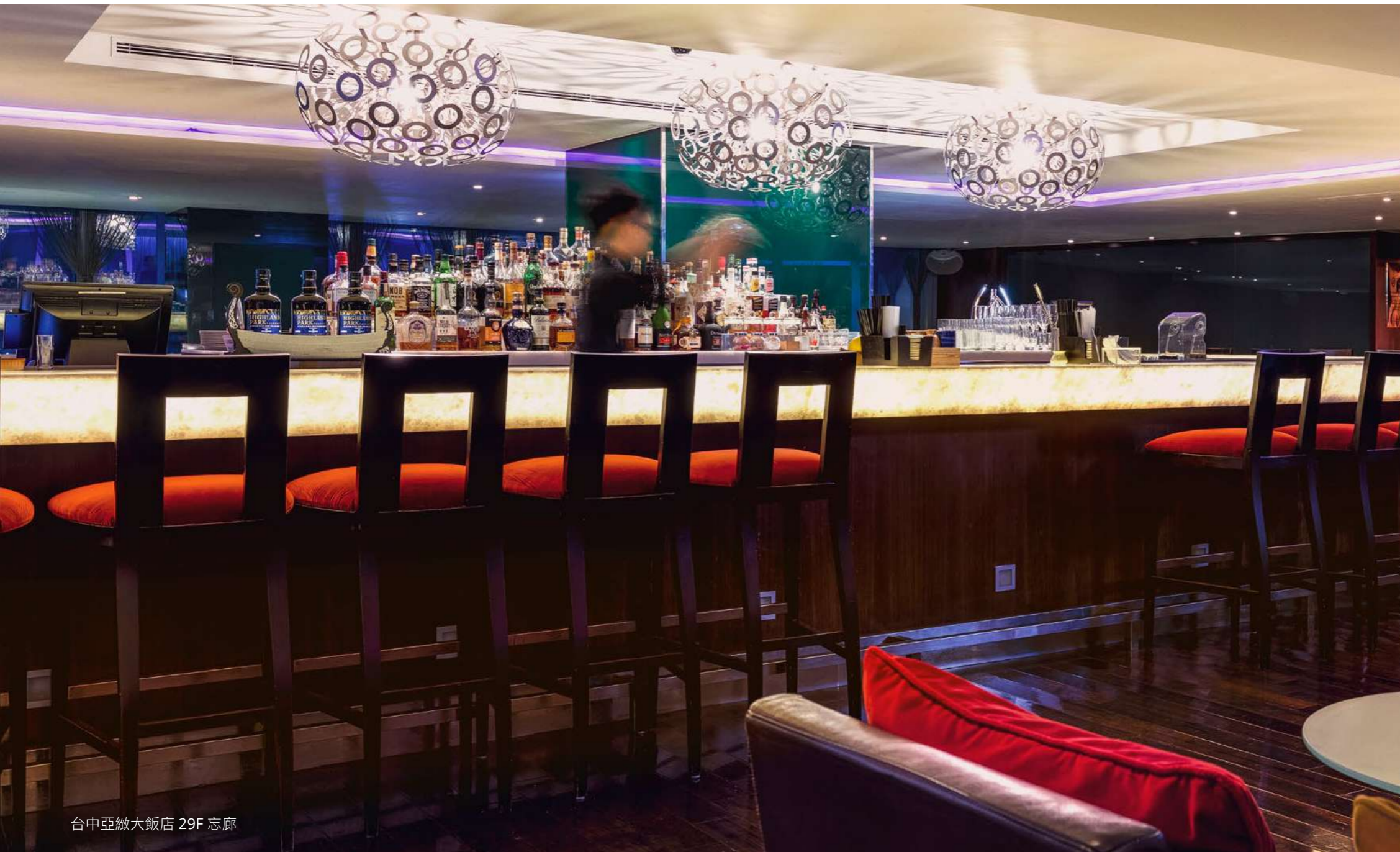


工作情境畫面

越在地 越國際 正港台味調酒帶您搭上時光機

THE SEARCH FOR BEAUTY : LOCAL MEETS INTERNATIONAL
WITH AUTHENTIC TAIWAN COCKTAILS

THE LANDIS TAICHUNG
台中亞緻大飯店



台中亞緻大飯店 29F 忘廊

在下班後的夜晚，至台中亞緻大飯店29樓的忘廊 Lounge ONE 輕啜一杯有層次的調酒，搭配五星級主廚的精選私房料理，在隨各式音樂的帶領下，讓自己沉浸在既喧鬧又私密的獨特氛圍裡，梳理一整天的情緒與感受，療癒疲憊的身心靈，一杯杯台味調酒點亮您的絢麗夜晚。

除了酸甜苦辣，調酒還能有多少千變萬化的想像？忘廊專業調酒師黃煜翔以「正港台味」為概念，巧妙的將台灣各地特色與調酒完美結合，如香菜、芋頭、宜蘭鴨賞、剝皮辣椒，搭配小米酒、金門高粱、豆漿等特色，推出一系列共16款的台味調酒，每一款皆是充滿著濃厚的台灣風味。

「離島的硬派浪漫」，取用金門58高粱酒，搭配富有特殊香氣的茼蒿，微甜中帶酸的風味，令人十分驚豔！而另一款代表澎湖的「討海人的海市蜃樓」，則是以澎湖特產仙人掌果為主軸，加入威士忌、不甜香艾酒及雪利酒，酒體濃郁中帶有清新口感，啜飲一口彷彿置身於澎湖港灣前。還有以小米酒為基底，搭配花蓮名產剝皮辣椒，調和出富有多層次風味的「文青式藥酒」。

有沒有曾經吃到菜的時候，突然想起家鄉的味道呢？專業調酒師選用一般人熟知的食材，結合各地的文化特色，使每一杯酒都充滿著濃厚且無窮的記憶。「約在香火繚繞時」取用台中大甲芋頭搭配高粱威士忌，在杯緣邊插上一小節線香，讓味蕾帶領您重回大甲媽遶境的深刻回憶。另一款「三心兩意的野味」，選用宜蘭四寶之首的鴨賞入酒，以Maraschino櫻桃酒為基底，經調酒師多次嘗試找出完美比例調和，充分搖盪使原料輕柔混合，口感絲滑帶出宜蘭獨有的深厚風味。「花壇一獻」是將彰化特產巨峰葡萄、秀水番茄及花壇茉莉花巧妙的與伏特加搭配，據說是調酒師為愛人特別調製的酒款，風味清新又脫俗，酸甜的口感中帶淡雅的茉莉花香！



另外還有「東岸枝頭的艷麗」、「懷舊木雕鄉」、「杏仁茶與異國戀」、「狂歡後吃早點」、「關於古棗的奶茶」等共16款屬於台灣的風味調酒，藉由對台灣各大小城鄉的認識，找尋當地的調酒素材，獲得創新的製作靈感，將這些過程融合於調酒之中，打破既有框架，完美呈現『台味調酒』給每位造訪酒吧的客人，引領著大家重新認識台灣的調酒文化。

After a long day at work, take a visit to Lounge ONE on the 29th floor of The Landis Taichung. Kick back with a beautifully layered cocktail and late-night snacks created by a five-star chef. Though music plays and guests laugh and chat away, Lounge ONE is an intimate space where you can let go of the day's worries and unwind. And what better way to heal your tired body and mind than with a Taiwanese cocktail to light up your night.

The common tastes are sour, sweet, bitter, and spicy. But bartenders use 1,000 different flavors in their cocktails. Lounge ONE Bartender Mic Huang has created 16 distinctly Taiwanese cocktails for his "Taiwan Taste" menu. Using coriander, taro, Yilan duck, peeled chili peppers, rice wine, Kinmen sorghum wine, and soymilk, he perfectly combines local flavors and scents into magnificent Taiwanese cocktails.

For the drink "Kaoliang Coriander Mojito" Mic combines Kinmen 58 sorghum wine with fragrant coriander, resulting in a slightly sweet, slightly sour drink with a magical taste! "Castle in the sky" pays homage to the people of Penghu. Prickly pear fruit grown in Penghu is mixed with whiskey, unsweetened bitters, and sherry. Clean and refreshing, one sip and you feel like you're standing at the bay in Penghu. "Taiwan's Umami Soup" mixes millet wine with peeled chili pepper from Hualien. Take a moment to ponder the deep levels of flavor.

Have you ever eaten something that reminded you of your childhood? Skilled bartenders work with everyday ingredients to evoke images and

memories, so that each cocktail is a journey to another time and place. "Taro's Scent Time" uses taro from Dajia County, Taichung with sorghum wine and whisky. The aroma from a bit of incense on the glass edge carries you off to Dajia Harbor. "Fat Duck Fashion" is made with a bit of Yilan duck in Maraschino cherry liqueur. It took much trial and error to find the perfect balance between vigorous shaking and gentle mixing. Silky smooth, it beautifully showcases a unique Yilan flavor. "Jasmine Moment" cleverly combines kyoho grapes from Changhua County, tomatoes from Xiushui Township, jasmine from Huatan Township, and vodka. Mic says he created this one especially for lovers. Fresh and refined, its sweet and sour

tastes are accompanied by the elegant fragrance of jasmine.

Other Taiwan-inspired cocktails on Lounge ONE's special menu include "Ruby75", "Taste Nostalgia", "Taiwanese Horchata", "Breakfast with Hangover" and "18+ Milk Tea." Working to understand Taiwan's urban and rural areas, searching for local ingredients, discovering hidden inspiration, and then incorporating it all into a one-of-a-kind Taiwanese cocktail. Come to Lounge ONE to sample our "Taiwan Taste" drink menu and appreciate Taiwan's world-leading bartending culture.



花壇一獻 | Jasmine Moment

關於古棗的奶茶 | 18+ Milk Tea

離島的硬派浪漫 | Kaoliang Coriander Mojito

文青式藥酒 | Taiwan's Umami soup

東岸枝頭的艷麗 | Ruby 75

約在香火繚繞時 | Taro's Scent Time

漫尋舊時光裡的新美學

NEW BEAUTY IN OLD PLACES

走入臺北市萬華區，揉雜深淺赤色的紅磚建築隨處可見，這個位處淡水河畔的市街—艋舺（Báng-kah），從十八世紀後期受水路貿易影響、逐漸蓬勃發展，川流不息的舟楫與人潮，挹注了豐沛的商業能量與故事。

隨著時代的推進，老市街的榮景不再，取而代之的是街景紋理日益傾頹，為了保存這個屬於臺北人集體記憶的文化場域，近年來、臺北市政府投入資源整建及維護，記憶中的市街風貌依舊，卻添入更多當代美學及文化元素，旅行、不妨走一遭萬華老街，漫尋舊時光裡的新樣貌。

Wanhua on the east bank of the Danshui River is Taipei City's oldest district. Originally known as Bang-kah, it became a flourishing commercial trading center in the late 18th century thanks to robust waterway trade. For years, an endless stream of boats and people visited Wanhua, filling the area with energy and wealth.

Eventually, however, commercial trade moved to other parts of Taipei and Wanhua's glory days began to fade. But for the people of Taipei, Wanhua is a meaningful part of their past. So in recent years, the Taipei municipal government partnered with other groups to revitalize the Wanhua district. The old red brick buildings and traditional foods remain, but are joined by contemporary aesthetics and new cultural elements. If you have the time, we encourage you to visit the Bangka Historic District for a fresh look at the olden days.



剝皮寮一景



剝皮寮紅磚建築



剝皮寮歷史街區 | 老街風情 · 風華再現 Bopiliao Historic Street | An old street gets a new life

艋舺剝皮寮老街即現在康定路 173 巷，是萬華區最為久遠的歷史街道，據說、剝皮寮乃因清朝早期杉木貿易、工人於此剝去樹皮而得名，後來更逐漸發展為商業交易熱絡的街道，「洋閩式混合」的紅磚建築林立，是剝皮寮老街興盛一時的最佳見證。

隨著老街沒落，許多地方居民及文史工作者陸續為其發聲，經市府投入資源修復及活化，將閒置的空間提供鄉土教育、藝文講座、深度展覽等使用，之後更成為國片〈艋舺〉的拍攝場景，吸引各地影迷來此朝聖，人潮的活絡及藝術人文的進駐，讓老街漸漸萌發新的生命力。

Lane 173 of Kangding Road is known as Bopiliao Historic Street, the oldest street in Wanhua District. The name Bopiliao, which means "to peel", is said to have come from the days of early Qing Dynasty fir trade, when workers here stripped the bark from trees. As trade boomed in the area, Wanhua grew increasingly prosperous. The beautiful old red brick buildings still standing today are testimony to the former affluence of Bopiliao Historic Street.

With the passing of time, Bopiliao Historic Street fell into disrepair. Local residents and cultural and historical preservationists decried the dilapidation. So the city government initiated a restoration project, and the area now offers historical museums, art lectures, in-depth exhibitions, and more. The 2010 Taiwanese gangster film Monga was shot here, and this has attracted fans from all over the world. With this influx of fresh energy and culture, Bopiliao Historic Street has sprouted a new vitality.



新富町文化市場

新富町文化市場 | 庶民市場 · 轉型文青 Xinfu Cultural Market | A traditional market gets a modern reboot

走訪完剝皮寮老街，沿著巷弄、穿越喧鬧的三水街，除了在五花八門的攤商前駐足停留、淺嚐鹹蛤仔、油粿、魚丸等傳統小食外，曾經是艋舺人生活中不可或缺的新富市場，亦是漫遊萬華的必去景點之一。

從日據時代開始建造的新富市場，空間及攤位配置概念皆十分新穎，其後雖漸沒落，但在經過非營利組織重新打造後，「新富町文化市場」化身藝術、設計等文創工作者進駐的果核基地，偌大的純白建築搭配各種傳統元件點綴，為舊空間賦予新靈魂。

From Bopiliao Historic Street, walk along the lanes and cross the noisy Sanshui Street. As you pass the myriad stalls, stop to sample Taiwanese classics such as salted clams, fried taro, and fish balls. Then explore Xinfu Market — a must-see spot that was once an indispensable part of life in Wanhua.



剝皮寮歷史街區



艋舺龍山文化區

Xinfu Market was built during the Japanese occupation with a completely novel space and vendor layout. It had begun to deteriorate until a non-profit organization turned it into a base for art and design. The large white U-shaped building is now the Xinfu Cultural Market and it retains numerous original architectural elements, giving the old space a new soul.

艋舺龍山文創 B2 | 傳統文化 · 創新傳承 Monga-Longshan Cultural & Creative B2 Traditional culture and new innovation

從「新富町文化市場」步行 5 分鐘，即可抵達「艋舺龍山文創 B2」，這個以體驗式學習型文創基地為營運主軸的空間，提供在地設計師、藝術家、創作者得以自由展演、發展個人品牌，散策其中、可細細體驗布袋戲、金工手作、咖啡品茗等內容，假日一隅、還可能會遇上藝文樂團演出，為一趟漫尋萬華畫下完美的句點。

Walk just five minutes from Xinfu Cultural Market to Monga-Longshan Cultural & Creative B2. Here you'll discover an art and cultural incubation base committed to providing local designers, artists and creators the freedom to create and develop their own personal brands. Here you can experience traditional puppet shows, metalworks, and coffee. You might even encounter a live music performance — the perfect ending to a day exploring Wanhua.



藝文團體於文化園區展出

INFO

剝皮寮歷史街區
電話 | +886-2-2336-1704
地址 | 臺北市萬華區廣州街 101 號
開放時間 | 上午 09:00 - 下午 17:00 (周一休館)

新富町文化市場
電話 | +886-2-2308-1092
地址 | 臺北市萬華區三水街 70 號
開放時間 | 上午 10:00 - 下午 18:00 (周一休館)

艋舺龍山文創 B2
電話 | +886-2-2302-1598
地址 | 臺北市萬華區西園路一段 145 號 B2
開放時間 | 上午 11:00 - 下午 19:00 (周一休館)

漂向北方 - 來新竹

有多久沒有放慢腳步，好好欣賞周遭美麗的事物。
來一趟新竹，和我們一起在這座城市漫遊。



體貼入心 更甚於家 Your home away from home

茶也能勾兌
TEA AND FOOD PAIRING



亞都麗緻天香樓 看楊光宗如何玩茶飲 | 上

TIEN HSIANG LO IN THE LANDIS TAIPEI
CHEF JIM YANG PLAYS WITH TEA | I



圖文提供 / 料理台灣雜誌 No.42



餐飲圈裡總是求新求變，當中菜西吃走向精緻套餐形式，中菜還能有什麼新玩法？

Chefs and foodies alike are always seeking fresh and imaginative ways to enjoy and experience food. What new ways can Chinese cuisine be played with?

主廚楊光宗在今年奪得台北米其林指南一星餐廳的亞都麗緻天香樓，擁有 25 年資歷。他說：「我在天香樓總會胡思亂想，所謂的胡思亂想是指有不一樣的想法，或是玩看看。」用「玩」這個字，楊光宗認為可以讓人比較沒壓力，不會侷限自己。

「玩」其實就是廚師無限創意的來源，平時做菜靈感都來自於生活經驗的楊光宗，曾在腦中迸出一個問題：「為什麼吃中菜、喝茶，不能像西餐一樣做餐酒搭配？」楊光宗主廚在想做餐茶搭配之前，先了解各種茶，去喝茶、深入了解茶的味道；他也不侷限中國茶、西方茶或是香料茶，以酒搭配的想法為出發點，「只要搭配得宜，相信都可以創造出意想不到的風味。」



The 2018 Michelin Guide for Taipei awards one Michelin star to Tien Hsiang Lo in The Landis Taipei. This is a proud achievement for Chef Jim Yang, who has been cooking for 25 years. He says, "At Tien Hsiang Lo, I am always playing, letting my imagination run wild. These wild thoughts lead me to different ways of thinking or coming up with new dishes. "Playing" is his source of creativity and it frees oneself.

Once Chef Yang asked himself: "In Chinese cuisine, why don't we pair tea with certain dishes, as they do in Western cuisine with wine?" So before he begun developing a tea and food-pairing menu, he will need to research. The various types of tea leaves, sampled teas, and developed a deep understanding of the tastes and aromas that distinguish teas. He did not limit himself to trying western teas and spice teas. "I believe that, as long as two things work well together, amazing foods can be made."

茶飲的勾兌

Blending Tea with Food

很早以前楊光宗就開始學習做勾兌酒，「勾兌」是一門獨特的技藝，使用不同比例的基礎酒重新組合、調味，讓酒的風味更出色。當勾兌酒玩出興趣後，楊光宗又把這個做法套入中餐不可或缺的茶飲，使用不同茶種來勾兌。

這個玩茶的方法能讓茶飲更具層次感，更與眾不同。他認為「只要了解菜的淵源跟特性，就能把餐茶融合。」

在特定套餐中，天香樓都會在餐前與餐後提供勾兌茶，天香樓的迎賓茶「香檸沁陽開胃飲」，以西餐提供的迎賓飲料發想，使用三種不同比例的東方美人、文山包種、高山烏龍茶葉沖泡，再加上氣泡水與檸檬。金黃明亮的茶湯倒入香檳杯中，外觀像極了一般泡泡直衝向頂的香檳；但客人喝下卻會感覺到無比驚奇，因為這正是一款擁有綜合茶香，又充滿綿密氣泡的無酒精迎賓飲料，可以搭配開胃前菜、上湯鮮龍蝦、鮑魚等清淡海鮮菜餚。

另一款「天香茗果八寶茶」，使用普洱茶王、炭焙鐵觀音、紅玉紅茶三種不同茶勾兌，再加上月桂葉和丁香兩款香料，並放入蔓越莓、桔餅、葡萄乾、酸梅、桂圓、蜜蓮子等乾果。不同茶沖泡都有技巧，例如八寶茶就需要沖兩次，共三分鐘，第一次是為了讓茶葉舒展，第二次才能真正將果香引出。這款帶有煙燻、薄荷、酸甜等多層次風味的特殊茶飲，會在客人飯後端上搭配甜點飲用。

平時勾兌的茶種不限於東方茶，楊光宗更曾把丁香、八角、孜然等香料與台茶 18 號和西方的大葉種紅茶放在一起玩看看，沒想到這種中西合併又帶著印度風的飲品，拿來和天香樓的招牌鍋餅和蘿蔔絲酥餅搭配，能撞出不一樣的火花。

當勾兌茶碰上米其林餐廳 - 天香樓的傳統道地杭州料理有什麼搭配秘訣？下篇【亞都麗緻天香樓 看楊光宗如何玩茶飲（下）】將帶您走進亞都麗緻天香樓廚房，一探楊光宗主廚如何講究「玩」出茶餐搭配的絕妙好滋味。

Long ago, Chef Yang began studying the process of alcohol blending. "Blending" is an art and a skill. Combining alcohols in different ratios creates a new blend, new flavors, and arguably a superior drink. As his interest in blending alcohol grew, Chef Yang eventually applied his knowledge to creating tea blends to pair with Chinese food.



brings out the fruit aromas. Smoke, mint, sweet, and sour flavors come in layers and pair perfectly with dessert.

Chef Yang does not limit himself to oriental teas. In the spirit of play, he combines spices such as clove, star anise, and cumin with the exquisite Taiwanese No. 18 tea and western big leaf black tea. It is a surprising fusion of Chinese and Western flavors with a kick of Indian spice and pairs perfectly with Tien Hsiang Lo's signature pancake and radish shortbread.

Tien Hsiang Lo won a Michelin star for serving authentic Hangzhou cuisine. What's the secret to introducing modern tea blends to their traditional menu? The next article "Tien Hsiang Lo in The Landis Taipei, see how Chef Yang plays with tea II " will take you into the kitchen of Tien Hsiang Lo in The Landis Taipei to discover the unique techniques Chef Yang uses to "play" with tea and create wonderful exquisite flavors. 🍵

Playing with mixtures of tealeaves produces a more layered and distinctive beverage. "Once you understand the roots and individual qualities of a dish, you can develop a tea blend to match."

In a set meal, Tien Hsiang Lo provides two unique blended teas to start and finish the meal. First is "Fresh Qinyang Welcome Drink." Three distinct tealeaves – Oriental Beauty, Wenshan baozhong, and Gaoshan oolong – are measured in exact proportions and brewed together. A splash of soda water and a squeeze of lemon are added. The bright golden tea is served in a champagne glass, revealing bubbles racing upward. Guests are amazed when they taste the flavors of three different tealeaves enlivened by refreshing bubbles in a surprising non-alcoholic welcome drink. It pairs perfectly with a light appetizer of lobster and abalone.

The meal ends with "Tien Hsiang Lo Eight Treasures Tea." The first treasure is a special blend of Pu'er Tea, Charcoal Iron Guanyin, and Ruby Black Tea. The second treasure is bay leaf and clove spices. Then six dried fruits are added: cranberry, mandarin orange, raisins, sour plums, longan, and honey lotus seeds. Eight treasures tea is steeped twice for a total of three minutes. The first steeping unfurls the tealeaves while the second steeping



— 璞石 · 泡湯 · 美景，春之慢活 —

冬季過去了，大地脫下沉重冰冷的灰；穿上充滿生機的綠。
忙忙碌碌生活著，不妨趁現在放慢步調感受綠意之美。

體貼入心 更甚於家 Your home away from home

蘆筍銀荊花

ASPARAGUS MIMOSA CAPERS, AND TARRAGON VINAIGRETTE

大地春暖花開，惠風和暢萬物甦醒，正是選饌新鮮食材的最佳時節，將春風與朝露的鮮甜於菜品中揉合，並完美呈現鮮脆口感於料理之中，傳授一道令人心曠神怡的迎春食譜。

In springtime, the flowers bloom and warmer air wakes up nature. It is the perfect time to cook with seasonal vegetables. Garden-fresh veggies impart a distinct crispness to food, blending the spring breeze with the sweet morning dew. This is our spring recipe to share with you.



蘆筍銀荊花源於俄羅斯名菜銀荊花沙拉，因為最終的沙拉成品拌入蛋碎，會讓人聯想初春在雪中綻放的銀荊花，因而得名。巴賽麗廳主廚廖偉立加入蘆筍、酸豆等輕盈口感並增添味覺的食材，以簡單調味帶出食材的天然清甜呈現出層次變化的風味，十分適合春季享用。

Mimosa salad always has finely chopped or grated hardboiled egg sprinkled on top. The resulting white and yellow layer looks just like mimosa flowers blooming in the early spring, hence the name. "Mimosa Salad with Asparagus, Capers, and Tarragon Vinaigrette" by chef de cuisine Willy Liao of La Brasserie is a new take on this classic Russian dish. The dish's natural sweetness and lightly seasoned layers are perfect for spring dining.

蘆筍銀荊花 Mimosa Salad with Asparagus, Capers, and Tarragon Vinaigrette Q&A

Q1 什麼是銀荊花? What exactly is a mimosa?

銀荊(學名:Acacia dealbata)為豆科金合歡屬下的一個種。銀荊源自澳大利亞南方，在黑海地區的克里米亞和俄羅斯西南，以及葡萄牙、希臘等地的丘陵地帶也十分常見。The mimosa (Acacia dealbat) is a kind of silver wattle or acacia shrub. It originated in southern Australia and is common in the Black Sea region of Crimea and southwestern Russia, as well as the hilly areas of Portugal and Greece.

Q2 常常有人將銀荊花與含羞草搞混，兩者有何不同呢? People often confuse the mimosa flower with the "shame plant", Mimosa pudica. What is the difference?

俄語中將銀荊俗稱為Мимóза, MIMOZA，中文有時會將其誤譯同為含羞草亞科的含羞草，從而誤稱其為「含羞草沙拉」。實際上銀荊為金合歡屬植物。註：Мимóза為俄語，即銀荊花。In Russian, they say Мимóза, or MIMOZA. In Chinese, this is sometimes misinterpreted as being the Mimosa pudica, or shame plant, and is mistakenly connected with the "Mimosa Salad." In fact, mimosa flowers grow on acacia shrubs.

Q3 蘆筍銀荊花一定要拌入製作指定的沙拉醬嗎? Must mimosa salad be made with a particular dressing?

主廚推薦的醬汁如無法自行製作，可依個人喜好的風味，拌入自己偏好的沙拉醬汁，一樣可以製作美味的蘆筍銀荊花料理。If you are unable to make the recommended dressing, then do feel free to use whatever salad dressing you like. Either way, you can still make a delicious mimosa salad.

RECIPE

Step 1

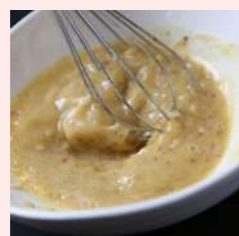
先將蘆筍以鹽水燙過後冰鎮並切成小段備用。



Blanch the asparagus in salted boiling water then transfer to ice water to stop the cooking. Cut into small pieces and set aside.

Step 2

將干蔥碎，第戎芥末醬，芥末籽醬，黑胡椒碎，鹽，茵陳蒿醋全部攪拌至鹽巴融化後拌入初榨橄欖油即可完成備用。



Add the minced shallot, Dijon mustard, granary mustard, black pepper, and salt to the tarragon vinegar. Stir to dissolve the salt, and then stir in some virgin olive oil to make the vinaigrette.

Step 3

將切成段的蘆筍拌入茵陳蒿油醋和酸豆後，先放入沙拉碗中。



In a salad bowl, toss the asparagus and capers with some vinaigrette, and then layer on a serving plate.

Step 4

將綠捲曲生菜也拌入茵陳蒿油醋後放在蘆筍上面。



Toss the frisée lettuce with the vinaigrette and then lay on top of the asparagus.

Step 5

最後將水煮蛋以刨刀磨成雪花狀灑在沙拉上即可完成。



Finally, use a microplane to grate the hardboiled eggs onto the salad to create a snow-like powder and serve.

黑胡椒碎
Black pepper

第戎芥末醬
Dijon mustard sauce

茵陳蒿醋
Tarragon vinegar

鹽
Salt

蔥碎
Minced shallots

芥末籽醬
Granary mustard

蘆筍
Asparagus

酸豆
Shaoxing wine

水煮蛋
Hardboiled egg

綠捲曲生菜
Frisée lettuce

上述食材與調味，可依個人喜好選擇調配。
Ingredients and seasonings may be adjusted or substituted according to personal preference.

黃金春蔬盤

Golden Spring Vegetables

時序悄悄進入3月，春暖花開，萬物甦醒，嫩芽初綻。在這溫暖和煦、朝氣蓬勃的季節裡，台北亞都麗緻大飯店天香樓行政主廚楊光宗，特別以象徵萬事如意的上海經典年節料理-「十香菜」為概念，融入當令時蔬，創意打造「黃金春蔬盤」，將春韭、黃豆芽、水蓮、金針菇、鴻禧菇、美白菇、春筍等分段輕炒，再綴以金黃亮澤蛋碎於其間，宛如春日綠意盎然景致。春蔬層次豐富鮮明、口感清甜爽脆，蛋碎則巧妙增添香濃滑嫩風味，提供視覺與味蕾的雙重享受，感受春天舒暢怡人魅力。

In springtime, the flowers open, everything seems to awaken, and new life shoots up from the earth. To honor this warm and vibrant season, executive chef Jim Yang at Tien Hsiang Lo in The Landis Taipei, created our latest dish "Golden Spring Vegetables." Taking inspiration from the traditional Shanghainese New Year's dish "Ten Flavors," he chose a medley of vegetables. Leeks, yellow beansprouts, white water snowflake, enoki mushrooms, beech mushrooms, white beech mushrooms, and spring bamboo shoots are sautéed with some beaten egg. The green veggies offer distinct levels of flavor and crunch, while the egg adds a bit of sweetness and a sunny yellow. The result is a delight for the taste buds and the eyes, and a picture of the joy of spring. 🌱



烏來璞石麗緻 PAUSE LANDIS WULAI

水硯茶屋 INKSTONE TEA HOUSE

清晨的陽光照映在烏來璞石麗緻的庭園間，
斑斕陽光隨著水面造景反射進入室內斜角一隅，
為水硯茶屋點亮一日的開始！

THE EARLY MORNING SUNLIGHT FILLS THE COURTYARD OF THE PAUSE
LANDIS WULAI, BOUNCING OFF THE WATER AND IN THROUGH THE WINDOWS,
LIGHTING UP THE START OF THE DAY AT INKSTONE TEA HOUSE!

烏來璞石麗緻溫泉會館 水硯茶屋

一大清早，水硯茶屋內傳來忙碌聲響，服務生來回穿梭仔細打掃每個角落，從整理桌椅、清理吧台、再將點心小心擺設，每件事項都按照步驟逐一完成，並且反覆檢視確認，待一切準備到位，便以最優質、體貼的服務迎來每位前來烏來璞石麗緻的客人們。

服務生在外場忙碌著開店準備時，點心房裡的師傅也正將揉和好的麵糰塑型、烘烤、裝飾，並準時在上午十一點開店前，完美出爐一道道視覺味覺兼具的甜點，當點心櫃裡的點心擺滿了，便是師傅們腦力激盪研究點心的重要時刻，除了上網關注國內外甜點趨勢，也透過時下年輕人熱愛的社群媒體，了解流行於網紅間熱愛打卡的甜點品項，融合所得的資訊以及個人的知識所學，研發獨具創新、風味、及美觀的甜點，讓來過水硯品嚐甜點的客人們，用味蕾記憶穿梭在烏來群山間深刻的甜蜜與浪漫，直至流連忘返。

迎來每位前來水硯茶屋的貴客們，細心的服務客人入座，並針對餐點內容逐一介紹，讓客人在用餐時也能同時感受到點心師傅的巧思和細心。搭配著

甜點，再為您端上飲品，顧及有些客人不愛太甜的飲品，有些客人則是喜歡天然的口味，多一匙怕太甜，少一匙怕失了味道，每一份甜品及飲品皆是精心製作而成。

「吃甜點會使人心情愉快」，而對茶屋內的師傅及服務人員來說，每日的「快樂因子」來自為遠道而來的您端上一盤美好，我們將持續堅持以職人的精神製作每一份滿足味蕾的甜點及飲品，在此邀您一同沉浸在烏來璞石麗緻-水硯茶屋，享受一場滋養身心的甜點饗宴。

Early in the morning, things are busy in the Inkstone Tea House. The associates hurry about cleaning every nook and cranny. They set the tables and place the chairs, polish the countertops, and carefully arrange the desserts. Each task is completed step by step and then double-checked. Everything must be perfect in order to provide the highest quality products and service to everyone who visits the Pause Landis Wulai.




工作情境畫面

While the servers busily prepare the front of house, the bakers are in the kitchen kneading balls of dough, placing them into ovens, and then decorating the freshly baked pastries. Before the shop opens at 11:00am, the dessert display must be filled with numerous delectable desserts to choose from. The chefs are always considering new dessert ideas. They look at domestic and international trends, see what's popular on social media, and even follow posts made by Internet celebrities. Combining this research with their personal experience and education, they continually work to develop gorgeous new desserts with distinctive flavors, giving Inkstone Tea House guests sweet and romantic memories of their time in the Wulai Mountains.

We welcome everyone who enters Inkstone Tea House. We provide meticulous service and

individually describe each dish on the menu so guests can appreciate the ingenuity and care that our pastry chefs put into their work. We also take great care to make sure our drinks pair well with the desserts. Some guests prefer natural tastes and don't like their drinks to be too sweet. But if there is not enough sugar, the drink will lack flavor. So just like our desserts, every drink must be carefully crafted.

"Dessert makes people happy!" For the bakers and servers at Inkstone Tea House, their daily joy comes from delivering our guests a worthwhile destination. We are dedicated to creating memorable desserts and drinks that satisfy and impress. We invite you to visit Inkstone Tea House at the Pause Landis Wulai to enjoy a moment of dessert and relaxation. 



烏來璞石麗緻溫泉會館 水硯茶屋



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LANDIS INN CHUHU 竹湖暉順麗緻

耶誕送暖 | 年度公益活動

DELIVERING CHRISTMAS WARMTH ANNUAL CHARITY EVENT



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飯店協助義賣基金會年曆日誌

耶誕送暖 | 捐贈益智教具及帳篷 守護弱勢家庭

"Delivering Christmas Warmth" program gives educational games and play tents to families in need

竹湖暉順麗緻文旅舉辦【耶誕送暖】年度公益活動，於12月12日捐贈10組親子帳棚及益智教具，讓新竹市天主教仁愛社會福利基金會身心障礙者，溫馨歡度聖誕。基金會公共事務組組長林美好表示：「16年前，基金會創立初期，暉順營造前董事長林清和就發起捐款活動，募款集資一百多萬元，協助基金會蓋校舍，守護身心障礙者。」飯店副總經理陳雋愷表示：「企業要有善盡關懷社會的責任，才能永續經營，竹湖暉順麗緻文旅開幕至今兩年半，邀請您與我們一起將愛化為實際行動，為心智障礙家庭的需求發聲，助弱勢家庭一臂之力！」

On December 12th, 2018, Landis Inn Chuhu held its annual charity event "Delivering Christmas Warmth." We donated 10 play tents along with educational toys to the St. Joseph Social Welfare Foundation of Hsinchu so that disabled children could experience the joy of Christmas. Lin Meizhen, head of the Foundation's public affairs team, said: "When the Foundation was established 16 years ago, Lin Qinghe, former chairman of the Weishun Group, held a fundraiser that collected more than NT\$1 million to help build a school for the disabled." Frank Chen, Assistant General Manager of Landis Inn Chuhu, said: "Enterprises have a responsibility to society. Landis Inn Chuhu has only been open for two and a half years, but we know that helping society is critical to our long-term success. We invite you to join us in turning care and concern into practical action to help families meet the challenges of disability!"

捐贈休旅車 安心照顧天鵝堡喜憨兒

An SUV to help Swan Castle care for the disabled elderly

為了響應喜憨兒基金會安心照顧計劃，竹湖暉順特別捐贈一台休旅車支持公益。喜憨兒家長內心都有「孩子終生無法成家」的遺憾，為了提供喜憨兒一個幸福生活的家，喜憨兒基金會高雄旗山打造一座長照機構「天鵝堡」，讓憨兒可以得到終生照護。暉順營造總經理林峰世表示：「企業取之於社會，用之於社會，行有餘力熱心公益，因為天鵝堡距離市區較遠，憨兒外出復健醫療及活動需要接送，捐贈一輛休旅車給喜憨兒基金會用在安心照顧上，協助解決照顧者交通上的問題。」

藉由公益活動的參與，竹湖暉順麗緻全體飯店同仁始終秉持對體貼的執著、與傳遞對家的定義，將愛的慈善力量落實、散播到更多需要的地方，成為社會最溫暖的力量。

The disabled children that the Children Are Us Foundation cares for will never be able to live on their own. Knowing that the disabled require care and support even in their elder years, the Children Are Us Foundation built Swan Castle in Qishan, Kaohsiung to provide lifelong care for the elderly disabled. To support this work, Landis Inn Chuhu donated an SUV to the organization. Lin Fengshi, general manager of Weishun Group, said: "Enterprises take from society to serve society. So they must care about social welfare. Swan Castle does important social work. But since it is located outside the city, we gave them an SUV to make it easier for the caregivers to take the disabled to the doctor or to participate in various activities."

By supporting these types of social welfare efforts, the entire staff at Landis Inn Chuhu can proudly say they are part of an organization that helps people in need and supports the greater society. We are committed to taking solid action to bring love to places that need help and to act as a force for good.



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國人限定 | 2019 囍上眉梢 迎娶花漾新娘專案

2019 Wedding Night Room Promotion for Taiwanese Nationals

即日起至2019年12月31日，台北亞都麗緻大飯店為國人打造專屬優惠，每日限量3組，享有「新婚喜氣包」服務內容，同時入住行政套房優惠價NT\$9,888+10%(原價NT\$18,800+10%)，含兩客巴賽廳早餐的超喜氣住房專案，預訂此專案可立即成為緻友會員，並享有每人一杯迎賓飲品。

From now until December 31, 2019, newlyweds can enjoy a romantic stay in our Executive Suite for just NT\$9,888+10%(regularly NT\$18,800+10%). The bride and groom will be treated to welcome drinks, breakfast for two at La Brasserie, and the extraordinary service at The Landis Taipei. Guests who take advantage of this special offer can also join our Landis Club for even more great deals. Offer only available to Taiwanese nationals and limited to three rooms per day.



行政套房

INFO

Tel +886-2-2597-1234 taipei.landishotelsresorts.com

台南大億麗緻 Tayih Landis Tainan

母親月 | 寵愛媽媽住房專案 "Mother's Month" Special Promotion

精心安排最愛的媽咪入住大億麗緻酒店享受尊榮細緻五星服務！2019年5月12日前預訂五月【母親月】寵愛媽媽住房專案，入住「都會客房」並享「英式下午茶」，每日前三組訂房者更可升等至「豪華客房」，陪伴媽咪度過難忘假期。

This Mother's Day, spoil your mom with a relaxing getaway at the Tayih Landis Tainan! We'll pamper her with five-star service. She'll get to enjoy an English Afternoon Tea. Book our "Mother's Month" promo anytime before May 12, 2019 and Mom can stay any day in May. The first three daily bookings will receive complimentary upgrade to our Deluxe Studio, so call 06-2160077 now for reservations.



風尚庭園咖啡廳 英式下午茶

INFO

Tel +886-6-213-5555 tainan.landishotelsresorts.com



行政套房

INFO

Tel +886-4-2303-1234 taichung.landishotelsresorts.com

台中亞緻 The Landis Taichung

緻愛 · 唯一 | 婚宴住房專案 "Only Love" Newlyweds Room Special

家有囍事，預訂專屬的夢幻囍房，獨享尊榮的極致寵愛，讓您無後顧之憂外，更以輕鬆之姿迎向人生嶄新的里程碑。入住大坪數行政套房，只要NT\$9,288(原價NT\$18,320)，包含異料理豪華早餐兩客、高級紅酒乙瓶、囍字、甜蜜花瓣浴、座椅6張以及精緻甜湯、甜茶 12人份。

To let the newlyweds relax after their milestone event, families often present the bride and groom the ultimate gift – a night in our Executive Suite on their wedding day. The lovely couple will enjoy a deluxe breakfast for two, a premium bottle of red wine, a hanging decoration with the Chinese character 囍 for "marital bliss", and a flower petal bath. We also provide six chairs plus sweet soup and sweet tea for hosting 12 people in the room. All this for just NT\$9,288 (regularly NT\$18,320)!



精品溫泉房

INFO

Tel +886-2-2861-6661 yangmingshan.landishotelsresorts.com

陽明山中國麗緻 Landis Resort Yangmingshan

母親真偉大 | 住房感恩專案 "Cherish Your Mother" Room Special

「五月裡開滿了康乃馨花，第二個星期天送給媽媽」特別的日子，自2019年4月20日至2019年5月15日期間，於陽明山中國麗緻連續入住兩晚，可享有第二晚半價或同時入住兩間享第二間半價，與母親一同休閒度假，詳細優惠內容請見官網最新消息。

Celebrate Mother's Day in the natural beauty of Yangmingshan! Stay two consecutive nights at the Landis Resort Yangmingshan and enjoy the second night for half price. Or book two rooms for the same night and enjoy the second room for half price. What a great way to relax with your mother. Offer good from April 20, 2019 to May 15, 2019. Please visit us online for more details.

烏來璞石麗緻 Pause Landis Wulai

一泊一食住宿專案 “A Night and a Meal” Room Special

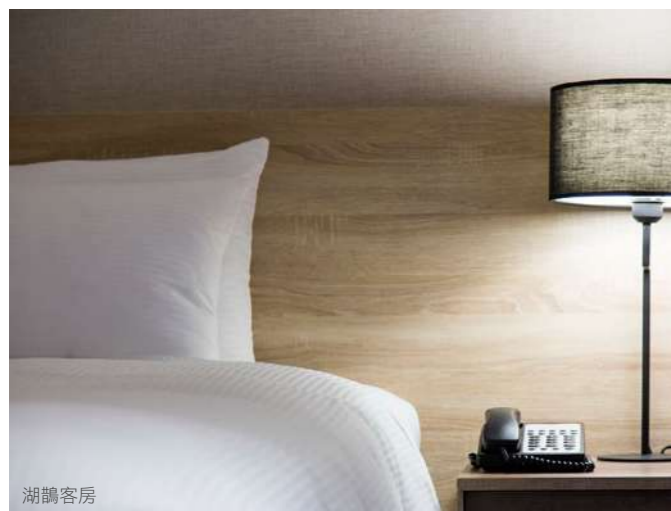
兩人同行，每人僅需NT\$2,860起，即可入住悅景雙人客房乙晚(原價NT\$8,000+10%)，含早餐2客、房內私人泡湯池及免費使用大眾湯乙次。

Traveling to Wulai as a couple? Stay the night in our Scenic Room for just NT\$2,860 per person (regularly NT\$8,000+10%). You'll enjoy breakfast for two, a private hot spring bath in your room, and free use of our public hot spring baths.



INFO

Tel +886-2-2661-8000 wulai.landishotelsresorts.com



湖鵲客房

INFO

Tel +886-3-571-5888 chuhu.landishotelsresorts.com

竹湖暉順麗緻 Landis Inn Chuhu

飄向北方住房專案 “Float to the North” Room Special

有多久沒有放慢腳步，好好欣賞周遭美麗的事物，邀請您一同品咖啡、漫遊風城。認識北台灣歷史悠久的城市，探尋新竹日治官署的和洋建築風格，體驗新竹香山特有的玻璃工藝，再到南寮最新IG打卡景點-魚鱗天梯，一覽唯美海景。【飄向北方住房專案】雙人房最低NT\$3,200+10%，四人房最低NT\$5,000+10%，贈送新竹日治官署建築明信片，及掛耳咖啡包。(依房型人數提供)

Has it been awhile since you slowed down to appreciate the beauty around you? Then we invite you to come to Hsinchu, grab a coffee, and explore the streets of northern Taiwan's historic windy city. Appreciate the Japanese architecture of Hsinchu's government buildings. Experience the unique glassworks of Xiangshan District. Stop at the "fish scale ladder" in Nanxun and post seaside photos on Instagram. With our "Float to the North" special, rooms for two people start at NT\$3,200+10% and rooms for four start at NT\$5,000+10%. Guests also receive complementary postcard with Japanese architecture building and hanging-ear coffee bags.

頒獎典禮



交通部觀光局於2018年擴大辦理「星旅100」活動「星旅100頒獎典禮」，共計189家星級旅館參加。台北亞都麗緻大飯店與台中亞緻大飯店都榮獲「智能環保之星」獎項，其中台中亞緻更獲頒由評審選出及社群平台網絡票選的「2018星級旅館的年度之星」獎項，由顏鎮國總經理代表授獎。

In 2018, Taiwan's Tourism Bureau, MOTC held its biggest ever "Star Trip 100 Awards Ceremony," with 189 star-rated hotels participating. The Landis Taipei and The Landis Taichung each won the "Smart Ecofriendly Star" award, while The Landis Taichung was awarded "Star Hotel of 2018" by a panel of judges and online voters. Here Newman Yen, General Manager of Hotel Operations, Landis Hospitality Group received the awards.



德國大提琴家丹尼爾·穆勒修特 Daniel Müller-Schott 於10月28日蒞臨台中精采演出，表演期間入住台中亞緻大飯店，與飯店顧客關係主任張靖怡(右一)合影。

German cellist Daniel Müller-Schott came to Taichung for a performance on October 28, 2018. During his visit he stayed at The Landis Taichung. Here he poses for photos with Guest Relations Supervisor, Claire Zhang (right).



知名藝人、金鐘獎主持人阿翔11月13日應勞動力量嘉南分署邀請至大億麗緻酒店演講，與聽眾分享職涯歷程，身為台南人的阿翔甫進場即受到爆滿民眾熱烈的歡呼與掌聲。

Aaron Chen, a well-known entertainer and Golden Bell Awards host, was invited by the Yunlin-Chiayi-Tainan Regional Branch Workforce Development Agency, MOL to give a speech at the Tayih Landis Tainan on November 13, 2018. Discussing his career history and success, Mr. Chen, who is originally from Tainan, received a warm reception from a full house.



小小童星樂樂小公主，2018年與家人一同入住陽明山中國麗緻大飯店過中秋佳節，於飯店外與業務主任林珮涵合照留影。

Child star Princess Lucia and her family stayed at Landis Resort Yangmingshan for the 2018 Mid-Autumn Festival. Here they smile for photos with Sales supervisor Pony Lin.



「抬頭的角度、嫵媚的韻味，細膩雕塑渴求愛的姿態。」烏來璞石麗緻溫泉會館內，現正擺設龔慈民與鐘長青雕塑藝術展，展出的作品與烏來山中景緻相互呼應，別有韻味，邀請您蒞臨一同欣賞。

"The angle of the head, an implicit charm, a delicate sculpture eager for love." From October 1, 2018 to January 31, 2019, an exhibition of the art of Kung Tzu-Min and Zhong Changqing was held in the Pause Landis Wulai. The stunning sculptures and the landscape of the Wulai Mountains complemented each other, leaving a lasting impression on every visitor.



中視【飢餓遊戲】節目團隊來新竹拍攝美食，並在竹湖暉順麗緻文旅餐廳用餐，主持人孫協志、王仁甫、許孟哲以及節目來賓與客房部協理蔡承霖、中餐廳主任宋元瑜、公關經理黃詩琪合影留念。

The cast and crew from Taiwan CTV food-travel series "Hunger Games" came to Hsinchu to savor the local delicacies. While here, they dined at Chinese Restaurant in Landis Inn Chuhu. Here show hosts Tony Sun, Zax Wang, and Jason Hsu, pose for photos with hotel guests, as well as Housekeeping Assistant Manager Phil Tsai, Chinese Restaurant supervisor Kenyon Song, and hotel Public Relations Manager Emily Huang.

全新上市

KICKS

隨心所馭 智能跑旅



時尚造型

V-Motion家族設計

懸浮式雙色車頂 / 主動式LED魚眼頭燈
8吋全平面X-Media III / 7吋數位液晶儀表板

全新動能

全新第三代HR15DE引擎

全新第五代X-CVT無段變速系統
平均油耗17.3km/L(同級車最佳一級油耗)

操控與乘適性

全新NISSAN-Platform底盤

3A底盤控制系統 / 3D超體感舒壓座椅
NVH寧靜工程

全方位安全

- IEB 防追撞緊急煞車系統
- 行人防追撞緊急煞車系統
- 後方盲區偵測系統
- AVM360度環景監控
- 車輛動態穩定+循跡防滑
- 高剛性ZONE BODY車體+6 SRS氣囊

IEB防追撞緊急煞車系統



後方盲區偵測系統

