DIGITAL MAGAZINE

OCTOBER 2022
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ON ROUTE 25

TRAVEL & TOURISM • ACCOMMODATION • RESTAURANT • HOTEL EQUIPMENT • FOOD SERVICE & RETAIL

THE BEST NATIONAL PARKS
to Visit in Fall





BLUE LOTUS IN PRANBURI, THAILAND
to Join Wyndham Hotels & Resorts Portfolio



10 NATIONAL SOUTHEAST ASIAN DISHES
You Can't Miss







FOOD ENTRÉE
&MANUFACTURING

FEATURED CONTENT

- Food Automation
- Food Innovation & Technology
- Food Nutrition & Nutraceutical
- Food Ingredients & Additive
- Food Processing & Machinery
- Snacks & Confectionery
- Packaging & Labeling
- Drinks & Beverage

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Editor's Note

Dear Readers,

Who knows that one day when we wake up, our old lifestyles will unexpectedly change because of the COVID-19 pandemic, which has taught us a lot about being prepared for uncertainty in all situations.

Everything seems to be okay. Tomorrow may not be the same, and the start of a new beginning. Covid-19 has brought us back to focus on taking care of ourselves and others around us, pushing us forward to develop ourselves to survive and keep learning. A healthy life and good mental health are precious gifts we want to thank daily, along with waiting for tomorrow to get on the journey of our dreams to get away from stress and anxiety.

This issue of **On Route 25** will showcase some of the most popular destinations in the season of indulging nature's beauty and gifts as the season changes and bring you a glimpse of the legendary and fascinating cuisine of ASEAN. Some destinations might be a perfect match for readers who are already prepared to follow the exciting ASEAN food culture and experience the journey, relax and enjoy the joy of the upcoming season of festivity.

We want to thank our readers and supporters for their continued support; we hope you will have excellent physical and mental health and meet again in the next issue.

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Chocolate Hills

Island of Bohol

Known for its uniquely shaped group of hills, Chocolate Hills offers an extraordinary landscape on the island of Bohol. Because of this, it has earned a spot as the "Eighth Wonder of the World." Chocolate Hills have estimated thousands of hills spread across the towns of Carmen, Sagbayan, and Batuan. It covers roughly an area of 50 square kilometers, with each hill varying in size–from 100 up to 395 feet tall.

Aside from its Hershey's Kisses-like symmetry, the name "Chocolate Hills" roots from its changing color depending on the season. During the rainy season, the hills offer a majestic green color from their grass. But during the dry season, they uniformly turn into a brown color mimicking that of chocolate.

Activities in **Chocolate** Hills

To get the most out of the beauty of the chocolate hills, here are some activities you can do in the area:

- Sightseeing

Need we say more? There's nothing more fulfilling than seeing the natural beauty and mold of the Chocolate Hills and the nature around it.

- Extreme adventures

If you're looking for some thrill, you can visit the Chocolate Hills Adventure Park (CHAP). Here, you can enjoy the Bike Zip for biking midair and The Wave Runner for surf ziplining.

- Chocolate Hills ATV Rental

Hit the trails with the Chocolate Hills ATV Rental. You can enjoy both basking in the beauty of Chocolate Hills surroundings and getting your blood pumping. You can opt to rent an ATV or have a guided tour.



Famous Places around **Chocolate** Hills

There are many recommended spots around Bohol where you can get a perfect view of the Chocolate Hills. Aside from these, the Chocolate Hills is also surrounded by many famous places that offer endless adventure. Here are some popular and must-visit spots around Chocolate Hills:

Chocolate Hills Complex Viewpoint in Carmen

The Chocolate Hills Complex Viewpoint in Carmen is one of the two most famous spots for viewing the Chocolate Hills. It is along the Barangay of Buenos Aires in Carmen. 55km away from Tagbilaran City, it is the top destination for getting a fantastic view of the Chocolate Hills.

The complex itself is erected from two chocolate hills. You will have to climb over 200 steps to reach the 360-degree overlooking deck of the endless and massive landscape. Aside from being an observation area, the complex also has a resort complete with swimming pools, an activity area, restaurants, and a conference room.

Sagbayan Peak Viewpoint

The second must-visit spot for viewing the Chocolate Hills is at Sagbayan Peak. It is both a recreational center and mountain resort that sits on a 5-hectare land in Sagbayan town. Aside from a magnificent view of the Chocolate Hills, Sagbayan Peak also offers a view of the sea separating Bohol and Cebu.

There are many facilities you can enjoy here, including a butterfly dome, covered dining pavilion, open-sided chapel, etc. Kids will also enjoy the cartoon character statues and figures spread across the area.

Bilar Man-Made Forest

If you're a nature lover, you will be in awe of the captivating Bilar Man-Made Forest. It runs around 2 kilometers long on the border of Loboc and Bilar. Tall and beautiful white and red mahogany trees compose the man-made forest, making it a hit photo-op area for tourists.

Tarsier Sanctuary

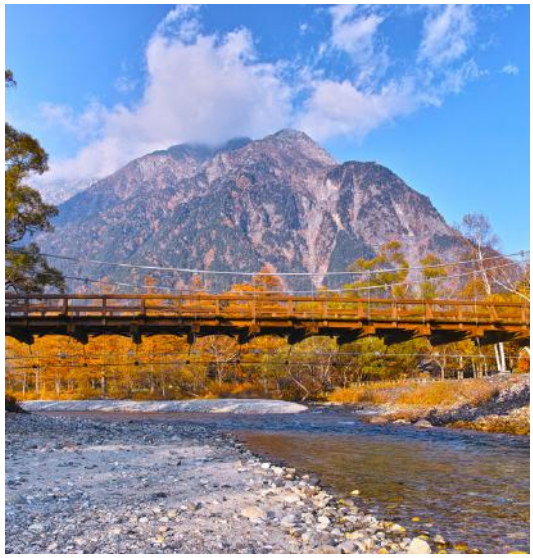
Your Chocolate Hill tour won't be complete without stopping by at the Tarsier conservatories. These are the Corella Tarsier Sanctuary and Loboc's Tarsier Conservation Area. Here, you will be able to witness the smallest primate in the world and know more about their species.

THE BEST National Parks to Visit in Fall

Article By Ezra Zathen
Assistant Editor

Nowadays, many countries in the world are starting to enter early into the season of color change, the season when nature has a beautiful orange look and the wind shifts. The author would like to take this opportunity to take you to some stunning destinations and welcome the fall season; pick your favorite dream destination, and here we go. **We'll start at...**







Kamikochi, Japan

Kamikochi, or also known as "Switzerland in Japan," a paradise for natural and adventurous travelers, is located in the Chubu Sangaku National Park in the midst of a valley 1,500 meters above sea level in the west of Nagano Prefecture. It is part of the Japanese Alps, with cool weather throughout the year and one of Japan's most gorgeous sightseeing views during fall. Kamikochi is a long plateau along the Azusa River Valley for more than 15 kilometers, surrounded by many high mountains such as **Nishihotaka-dake**, **Okuhotaka-dake**, **Maehotaka-dake**, and an active volcano **Yake-dake**. It is open to tourists only around mid-April to November of every year; during fall, Kamikochi's atmosphere changes from fresh green, which turns orange and yellow, to a striking red all over the area. The incredible scene intersects with the Azusa River's beautiful emerald-green cascading water. Tourists often come to camp on holidays and take pictures with the Kappa Bridge, which runs across the Azusa River, and has gorgeous mountain scenery as a backdrop.

How to get there:

Take a JR PASS train to Nagano-Matsumoto station from Tokyo. Then take the ALPICO train on the Shinshimashima line to Shinshimashima Station and take a bus to Kamikochi Bus Terminal, which takes about 5 hours to get there.

Daegu Duryu Park, South Korea

Located at the foot of Apsan Mountain in Daegu, South Korea's southeastern province, **Daegu Duryu Park** is a recreation site and a home for more than 150 species of plants and flowers that bloom along the way throughout the year. There are many exciting check-in spots, such as the ultimate sculpture field, the ancient **Daeseongsa Temple**, **Osaek Fountain** at the Orange Cathedral, which is most visited in summer, and Duryu Library. This park is also a great scenic spot for Korean cherry blossoms from March to April and one of South Korea's most outstanding attractions during fall from October to November. Nearby are the **E-World theme park** and **83 Tower Park**, where you can see the stunning view at a 360-degree angle.

How to get there:

Traveling is easy; just take the KTX Gyeongbu line Railway from Seoul and get off at Dongdaegu Station, which takes about 1 hour and 45 minutes. Then take the bus, get off at Culture & Arts Center Station, and walk to Daegu Duryu Park for about 10 minutes.





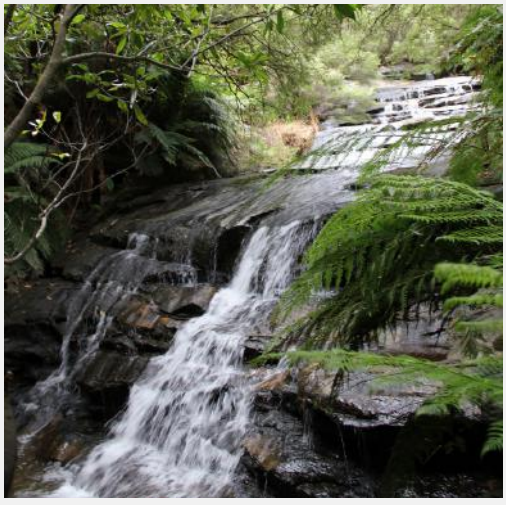
Blue Mountains, Australia

People say that if you come to Sydney... you must visit the **Blue Mountains**, Australia's famous tourist destination, also listed as a World Heritage Area by UNESCO. A vast valley of green scenery covers more than 2,687 square kilometers of the country, a terrain with enormous limestone mountain ranges surrounded by streams of waterfalls, indigenous rock paintings, and more than 140 kilometers of hiking trails. Popular activities include cable car rides at **Scenic World** and hiking along the **Wentworth Falls** track, where you can see nature and beautiful check-in bridges such as **Jamison Creek**.

Echo Point lookout also offers a view of the Blue Mountains covered with blue fog and colorful leaves in fall, including The Three Sisters, three distinctive, distinctive limestone mountains.

How to get there:

It takes about 1 hour and 30 minutes to drive from Sydney or take a train from Central Station to Katoomba Station. Then buy a Scenic World package, and travel by bus and a cable car to the Blue Mountains takes about 20 minutes.


Isle Of Skye, Scotland

The Isle of Skye is Scotland's second largest island, considered one of the most beautiful places in Scotland and one of the most beautiful islands in the world. Clear ocean views, vast meadow landscape as it changes colors in the autumn season, filled with volcanoes and exotic mountain ranges that take us off into an eye-catching scene in "*Harry Potter*" movies or a scene from the alien film "*Prometheus*," making the island a popular choice for filming location as it is full of ancient and natural architecture. Places you must not miss on the island include "Portree", a lovely candy-colored waterfront town, or the 200-year-old "**Sligachan Old Bridge**", which comes with a legend of granting eternal beauty in the waters under the bridge. Other unique places on the island you must not miss such as the millennium castle along the coast, "**Armadale Castle & Gardens**," "**The Old Man of Storr**," a strange-shaped lava rock, fairy meadow valley, "**The Fairy Glen**," the beautiful sea cliff of "**Kilt Rock & Mealt Falls**". Last but not least boundary of the island is where you can view the colorful sunset at "**Neist Point**", which is conveniently connected by a highway where you can drive to or choose to stroll along the coastal hills to enjoy the extraordinary nature of the Isle of Skye.

During the early fall season in September, the weather is pleasing, with few tourists visiting the island. While October is when heavy rains begin, as for precautions, be careful when walking along the cliffs on the island, especially too close to the cliff's edge, as strong winds may cause accidents.

How to get there:

You can take a train from Edinburgh or Glasgow at Inverness – Kyle of Lochalsh station for about 5 hours. Then rent a car or take a local tour to cross the Skye Bridge into the Isle of Skye, about 40 kilometers.





Bohemian And Saxon Switzerland National Park, Germany – Czech Republic

Bohemia and **Saxon National Park Switzerland** are large adjacent parks covering Germany and the Czech Republic. Highlights are the abundance of multicolored pine forests and large groups of limestone mountains that have been eroded by the weather for millions of years into unique and beautiful shapes.

Several attractions include **Bastei Bridge**, a medieval stone bridge built among the towering mountains overlooking the **Elbe River** with a clear view of the forest below. The Belvedere Terrace, a classic scenery terrace on top of the hills, Elbe Sandstone Mountains, where rock formations lay beautifully, to walk up the terrifying wooden steps to the grand view of Europe's largest natural stone arch, the **Pravčická brána**. Explore through the wild Gorges of **Kamenice River**, and rest at quiet spots in **Hřensko**, a small trading community since the 15th century, as well as a stopover for dining and shopping traditional souvenirs.

How to get there:

You can rent cars to drive from Dresden, Germany, to the Bohemian and Saxon Switzerland National Park for approximately 73 kilometers or 2 hours. Another route from Prague, Czech Republic, with a distance of 123 kilometers, takes about 2 hours and 20 minutes. No entry fee.





Acadia National Park, USA

The natural treasures of Maine in the easternmost United States are located in the Bar Harbor area, covering until Winter Harbor. It is the largest national park in Maine and one of the most beautiful sightseeing spots in the United States from September to November. There are other activities to do along with enjoying the scenery, such as hiking on the most spectacular "**Wonder Trail**" that runs along the oceanfront through the village "**Bass Harbor**" and up past the towering Bass Harbor Head Lighthouse on white sand beaches. Then visit the most famous rock cliffs in Maine at Thunder Hole or enjoy a boat rowing in the middle of Echo Lake and rest the day camping at the top of Cadillac Mountain at 1,530 meters above sea level, relishing the forest landscape of various colors from the top.

How to get there:

A flight from Boston takes about 1 hour and 20 minutes to get off at Bar Harbor Airport, with 6 departing flights available daily, or you can drive to Acadia National Park for 4 hours and 30 minutes. The entrance fee is $15 per person.





Riding Mountain National Park, Canada

Riding Mountain National Park is one of Canada's most famous national parks, covering an area of 3,000 square kilometers in Manitoba. It is rich in a variety of beauty, including lively grasslands, crystal clear lakes, peaceful hiking trails, nature exploration, and camping spots to see rare wildlife. Visitors can choose various leisure ways at the park, including guided tour rides, renting a bike to enjoy the scenery, a rowboat along the river and lakes, then taking on a cable car to see the view from above or for a more adventurous ride, hop on a horse to take in the natural scene. October is the perfect time to indulge in the foliage season by **Deep Bay Clear Lake**.

Riding Mountain National Park is an American Bison conservation and habitat, with only 40 American Bison discovered in the area, making them a wild endangered species. If you're lucky to get a chance to meet one, it is recommended to stay away and avoid making a noise.

How to get there:

A domestic flight from Toronto to Winnipeg takes about 2 hours and 30 minutes. Then rent a car or take a local tour to Riding Mountain National Park for about 3 hours or 256 kilometers. Admission is $8.5 per person.







Personal Finances Are Main Barrier to Travel Long-haul This Autumn

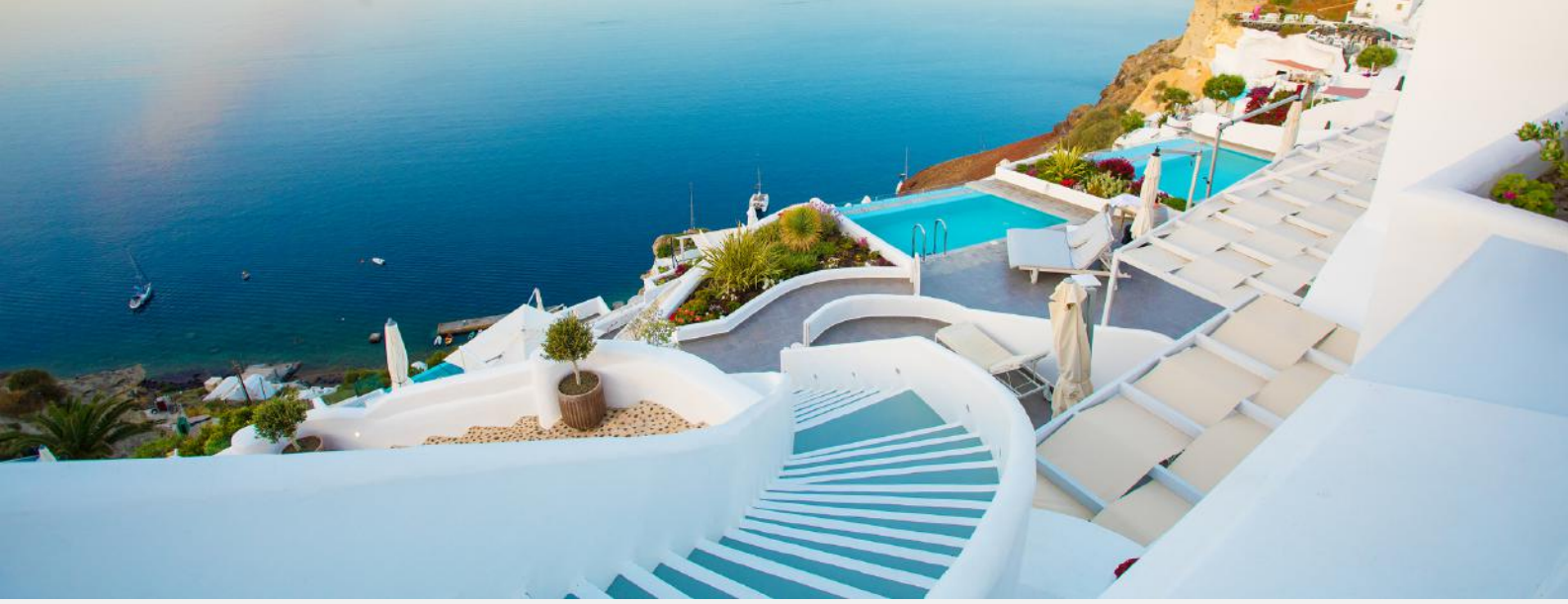
- Appetite for overseas trips is recovering in key markets, but the sentiment to visit European destinations is lagging behind
- 41% of US travellers state they will feel more confident travelling to Europe when their financial situation improves
- Exploring Europe's cultural and historical heritage is the leading motivation for those planning to visit Europe in the next months

The European Travel Commission (ETC) and Eurail BV have published the latest Long-Haul Travel Barometer (LHTB) 3/2022, which provides insights on traveller sentiment for September – December 2022. The report reveals that the appetite for overseas travel in the last months of 2022 has improved, with Brazil (150p), Canada (136p) and the US (126p) showing the greatest rise in the sentiment index compared to summer. However, the desire to visit Europe has stagnated in key markets, showing only marginal improvements.

With the cost-of-living crisis set to have a crippling impact on household budgets globally this winter, personal finances have become the main reason behind respondents' (24%) decision not to travel long-haul. Brazilians (55%), Canadians (31%) and Americans (30%) are most sensitive about money matters. Furthermore, Covid-19 related concerns are still off-putting to many, with 19% of respondents stating it as a reason not to travel overseas, particularly those in Asia.

Commenting following the publication of the LHTB, Luís Araújo, ETC's President, said:
"It is positive to see a continued improvement in long-haul travel sentiment. Nonetheless, this latest Long-Haul Travel Barometer reflects the negative impacts that the increased cost-of-living is having on people's ability to travel internationally. It is likely that personal finances will significantly alter people's travel choices in the coming months – this is a situation which ETC and its members are committed to monitoring closely and addressing."

The LHTB examines travel intentions in seven overseas markets – Australia, Brazil, Canada, China, Japan, Russia, and the US each trimester. The intention to travel is measured by an index that reflects the dominant sentiment expressed by a market, either positive or negative. Values above 100 index points indicate a positive evolution, whereas values below 100 indicate negative attitudes towards travel in a given period.



Financial concerns weaken travel sentiment in the US

Travel sentiment to Europe remains weak among Americans (94p), with 41% of US respondents stating that they will feel more confident travelling to European destinations when their economic situation improves.

Of those Americans who are planning a trip to Europe, over half (56%) want to visit multiple countries, with France, Italy, the UK and Germany at the top of their bucket list. When choosing a destination, priorities for American tourists include high-quality tourism infrastructure (35%), security (33%) and prices (31%). Americans also consider a destination's crowdedness as an important criterion (23%), more than respondents in other markets (16% in the total sample).

Canadians and Brazilians ready to return to Europe

In Canada, the resumption of flight connections and the gradual lifting of travel restrictions have resulted in a positive sentiment (104p) to visit Europe and may signal the beginning of a rebound in international travel. Almost 60% of Canadians wanting to come to Europe desire multiple-country trips. At the top of their destination wish list are France, Italy and the UK. Exploring Europe's cultural and historical heritage is the leading motivation for Canadians over the autumn and early winter.

Similarly, travel sentiment is positive among Brazilians (103p), with over half (55%) of respondents eager to visit European destinations in the next months. It is expected that interest in the region will continue to grow, in part because of improved air connectivity between Brazil and European cities. Portugal (41%) tops the list as the preferred destination for Brazilian travellers.

Covid-19 still deterring Chinese and Japanese from overseas travel

Despite the zero-Covid strategy, Chinese travel sentiment to Europe has turned positive (103p), with 64% of respondents hoping to visit a European destination in the coming months. Nonetheless, Covid-19 concerns remain the main barrier, with 39% of Chinese stating it as a reason not to travel in September-December 2022. Over a quarter of Chinese respondents (29%) feel it is still too complicated to travel overseas due to Covid-19.

Japan is a more risk-averse market as the sentiment level for travel overseas has remained negative since the start of the pandemic. Of all surveyed Japanese, only 22% consider taking a long-haul trip in the coming months, out of which, 13% have Europe in mind.

Australians express an above-average caution for costs

Nearly 60% of surveyed Australians plan an overseas trip by the end of 2022, with 38% considering a European destination. Regardless of age, those willing to visit Europe are eager to discover historical sites and monuments, wander around European cities, enjoy urban design and nightlife and participate in culinary experiences.

When choosing a holiday destination, the perceived safety and the quality of tourism infrastructure are of utmost importance for Australians. Compared to other markets, they pay more attention to the costs of services and products at the destinations (32% vs 27% in the total sample).

Number of Russians planning trips to Europe declines

Compared to summer, travel sentiment in Russia improves for both long-haul (136p) and European (87p) destinations. However, the sentiment remains below the levels registered over autumn in the past years, reflecting the geopolitical situation and current obstacles for Russians to travel outside their country. Among the surveyed respondents, less than a quarter (24%) plan to travel to Europe in September-December 2022 (vs 36% in 2021). Turkey, which kept air connectivity and its borders open to Russian citizens, is the most popular destination among potential travellers in this market (22%).



World Tourism Day 2022: Sector United Around "rethinking Tourism" For People And Planet

Positive transformation for both people and planet was the central message of World Tourism Day 2022. Held around the theme of 'Rethinking Tourism', the Global Day of Observation emphasized the sector's unique potential to drive recovery and deliver positive change for people everywhere.

Hosted by the Republic of Indonesia, in the popular destination of Bali, the official celebrations brought together leaders from across the public and private sector, including the largest and most diverse number of Ministers of Tourism in the history of **World Tourism Day**. They were joined by tourism stakeholders around the world celebrating in their own countries, united around the timely theme of rethinking and transforming the sector.

Seizing the opportunity

Opening the celebrations, UNWTO Secretary-General Zurab Pololikashvili stressed the unique opportunity presented to tourism to pause, reflect and recalibrate. He said: "The restart of tourism everywhere brings hope. It is the ultimate cross-cutting and people-to-people sector. It touches on almost everything we do – and everything we care about. Tourism's potential is now recognized more widely than ever. It's up to us to deliver on this potential."

Tourism's potential is now recognized more widely than ever. It's up to us to deliver on this potential

Joining UNWTO in emphasizing the potential of tourism to deliver wide-reaching change, the Minister of Tourism for the Republic of Indonesia, Sandiaga Uno, noted: "The most important assets in tourism are its people and the planet. We must ensure the best support for both." In Bali, UNWTO commended Indonesia for going beyond words and taking concrete steps to transform tourism, notably by becoming the first country in the Asia and the Pacific region to sign up to the ambitious Glasgow Declaration on Climate Action in Tourism and its goals to reach Net-Zero emissions for the sector by 2050 at the latest.

Also adding his voice to the celebrations, United Nations Secretary-General António Guterres said: "Tourism has the power to foster inclusion, protect nature & promote cultural understanding. We must rethink and reinvent the sector to ensure its sustainability."



World Tourism Day Report Launched

To mark the day, UNWTO launched its first World Tourism Day Report, the first in an annual series of updates and analysis of the Organization's work guiding the sector forward. The inaugural report is titled "**Rethinking Tourism: From Crisis to Transformation**", reflecting the timely relevance of the 2022 theme as well as the unprecedented crisis that hit the sector in 2020.

The report charts UNWTO's work uniting the sector in the face of crisis, leading tourism's response and laying the foundations for a more inclusive and resilient future, with updates on work in every global region as well as in key areas including gender equality, sustainability and climate action, tourism governance and investments and innovation.

UNWTO Delivers Guidelines to G20

On the eve of World Tourism Day, UNWTO also presented the **G20 Guidelines on Strengthening MSMEs and Communities as Agents of Transformation in Tourism** on the occasion of the **G20 Tourism Ministers Meeting in Bali**. The Guidelines provide guidance for key policies that can create resilient and sustainable MSMEs and communities around the pillars of human capital, innovation, youth and women empowerment, climate action, and policy, governance and investments. They also draw up over 40 cases studies from G20 members and guest countries focused on the promotion of MSMEs and communities.

Joining UNWTO in Bali for the World Tourism Day celebrations were Ministers of Tourism of Indonesia, as well as of the Kingdom of Bahrain, the Republic of Korea, Fiji, Spain, and the Kingdom of Saudi Arabia, alongside the Vice Ministers of Tourism for Cambodia and Japan and high-level representatives from Germany, Canada and the United States of America.



Kailash Confluence 2022: Rethinking Transboundary Tourism

Stakeholders from India and Nepal come together and discuss opportunities and barriers in promoting transboundary tourism in the Kailash Sacred Landscape.

The Kailash Confluence is a transboundary platform for promoting tourism and trade among the three countries in the Kailash Sacred Landscape – China, India, and Nepal. Stakeholders from India and Nepal interacted at the Kailash Confluence organized by Namkha Rural Municipality, Nepal Tourism Board and Kailash Sacred Landscape Conservation and Development Initiative.

Three iterations of the Kailash Confluence have been organised since 2018 with a focus on promoting transboundary trade and tourism between Pulan County in the Tibet Autonomous Region of China and Humla District in Nepal. These events were conducted in Halji Village in 2018, Yalbang Village in 2019, and Simikot of Humla District in 2021. These events have been extremely successful in highlighting the tourism potential of Namkha Rural Municipality at both national and international levels.

Tourism and trade in the Kailash Sacred Landscape were impacted by the COVID-19 pandemic with the closure of international borders leading to challenges in cross-border movement. As tourism has started regaining momentum in the landscape, it is important to prioritize several issues relating to sustainable tourism, including tourism skills development and capacity building, infrastructure upgrading, sustainable consumption, waste management, and equitable benefit sharing.

The Kailash Confluence 2022 addressed these opportunities and barriers for transboundary tourism. With participants from India and Nepal, the program also provided a platform to exchange tourism best practices from the two countries. During the event, there was a focus on two unique cultures of the landscape – the Limay culture of Humla District, Nepal, and the Rung culture of India and Nepal.



World Travel Awards Europe 2022 winners announced in Mallorca

Europe's premier travel brands have been revealed at a blockbuster gala ceremony at the new Hilton Mallorca Galatzo. The brightest stars of the hospitality industry aligned at the World Travel Awards (WTA) European Gala Ceremony 2022 to discover who amongst them had won the ultimate accolades in tourism.

Triumphant at the red carpet event was The Algarve, Portugal winning the coveted title of 'Europe's Leading Beach Destination', while Porto picked up the prized honour of 'Europe's Leading City Destination'.

The burgeoning Black Sea city of Batumi secured the headline grabbing title of 'Europe's Leading Emerging Tourism Destination'. Meanwhile Madrid claimed the award for 'Europe's Leading Meetings & Conference Destination' for the 5th year in a row, and the Convention Centre, Dublin picked up the trophy for 'Europe's Leading Meetings & Conference Centre'.

Travel industry VIPs from 40 nations attended the big travel industry reunion at Hilton's first property on Mallorca. The recently opened 208-room Hilton Mallorca Galatzo is the latest addition to join Hilton's growing European portfolio.

Graham Cooke, Founder, WTA, said: "What a truly memorable experience was had by our international VIP audience. This enchanting island setting proved to be the perfect backdrop for a sensational two-day event crowned by this evening's Gala Ceremony. Hilton Mallorca Galatzo has done itself proud by making Europe's luminaries feel so warmly welcomed.

WTA had the privilege of recognising the industry's leading lights from across Europe. As stellar examples of tourism excellence, our winners have helped the industry to raise the collective benchmark".

In a special presentation, 'Europe's Corporate Social Responsibility Award' was received by Drying Little Tears – Regine Sixt Children's Aid Foundation.

In the aviation sector, Turkish Airlines claimed the honour of 'Europe's Leading Airline', whilst British Airways was named 'Europe's Leading Airline Brand'. Earlier in the evening Air France claimed the prized award for 'Europe's Leading Airline – Economy Class' and TAP Air Portugal took accolades for 'Europe's Leading Airline to South America' and 'Europe's Leading Airline to South America'.

The luxury and charm of Çırağan Palace Kempinski Istanbul earned the ultimate hospitality award for 'Europe's Leading Hotel' while the stunning Mandarin Oriental Bosphorus, Istanbul claimed the hotly contested title of 'Europe's Leading New Hotel'. Four Seasons Hotels and Resorts took the prize for 'Europe's Leading Luxury Hotel Brand' while the Royal Monceau Suite @ Le Royal Monceau - Raffles Paris, picked up the award for 'Europe's Leading Hotel Suite'. Elsewhere, a grand total of six honours went to Forte Village Resort including the title of 'Europe's Leading New Resort'.

The majestic Conrad Algarve claimed the award for 'Europe's Leading Lifestyle Resort' while the luxurious Sani Resort took the prize for 'Europe's Leading Family Resort'.

In the cruise sector, Norwegian Cruise Line was voted 'Europe's Leading Cruise Line' while Lisbon picked up the award for 'Europe's Leading Cruise Destination'.

Travel provider winners included Abercrombie & Kent ('Europe's Leading Luxury Tour Operator'), Booking.com ('Europe's Leading Travel Agency') and FCM Travel ('Europe's Leading Travel Management Company').

The next red carpet events on the WTA Grand Tour 2022 will take place in Nairobi, Kenya (Africa & Indian Ocean), Amman, Jordan (Middle East) and Muscat, Oman (Grand Final).

8 Best Hawker Centers in Singapore and What to Eat There

Take in Singapore's multi-faceted food culture, one bite at a time.



1. Adam Road Food Centre

Small in size and known for its halal-certified eats, this hawker center is located opposite the Singapore Botanical Gardens (Bukit Timah Gate). After exploring the lush tropical grounds of the UNESCO World Heritage site, tuck into some hawker favorites: mee soto (spicy chicken noodle dish), Hokkien mee (stir-fried noodles with prawns), and mee goreng (Indonesian style stir-fried noodles). Organized in a simple U-shape and framed by five angsana trees, there are approximately 40 stalls helmed by stallholders who've been doing brisk business for decades.



2. Amoy Street Food Centre

Located in the central business district, this busy food center has a mix of heritage hawkers, Michelin Bib Gourmand awardees (selected by the French tire company for serving "great food at reasonable prices"), and new-generation owners serving modernized hawker staples like A Fishball Story's Singapore-style ramen with handmade fishballs. There's a wide selection of eats, including sliced fish soup, vadai (fried Indian snacks), mee goreng, and rice dumplings to sample. Avoid lunchtime, as it gets crowded when the surrounding office crowds gather for their favorite hawker meal.



3. Ghim Moh Market and Food Centre

Buzzing with activity from dawn till the late afternoon, this popular eating spot in the west is hidden from most tourists. Attracting a mix of students, nearby residents, and active hikers refueling while traversing the nearby 15-mile Green Corridor nature trail, it offers a selection of timeless hawker treats: boneless braised duck, appam (fermented rice pancakes), fried prawn mee, and peanut pancakes. It's also an excellent place to catch new-generation hawkers carrying on their family's legacy.



4. Maxwell Food Centre

Located in the heart of Chinatown, this single-story hawker center offers a wide range of Singapore-style Chinese food. Once a wet market in the 1950s, it remains popular with residents, office workers, and tourists as a one-stop location to try everything from oyster cake to fish soup.



5. Newton Food Centre

A short drive (or walk) from Orchard Road, this bustling hawker center will look familiar thanks to its cameo in Crazy Rich Asians. (Credit to the scriptwriters who didn't embellish the experience.) Here, the seafood stalls are plentiful (and most are excellent) and there's a dizzying array of food to try, from laksa (spicy coconut noodle soup) to satay (spiced skewers served with a peanut sauce), ice kachang (shaved ice), and fresh-off-the-griddle oyster omelette. Top it all off with a glass of cold sugarcane juice.



6. Old Airport Road Food Centre

Home to several famous Singapore hawkers, Old Airport Road Food Centre has been one of the island's best-loved hawker haunts for over 40 years. The queues for popular dishes—lor mee (Hokkien-style noodles in gravy), rojak (fruit and vegetable salad with palm sugar dressing), satay, char kway teow—can get long, but there are excellent people-watching opportunities to bide the time.



7. Tekka Market Food Centre

Located at the entrance of Singapore's vibrant Little India enclave, this multi-use building houses a wet market, food center, and retail shops in a single complex. This is where to go to sample the island's best Indian food: The sprawling complex has more than 100 hawkers to sample, but the section on the first level (facing Bukit Timah Road) has a concentration of stalls serving favorites like biryani (aka briyani), thosai, and murtabak.



8. Tiong Bahru Market

This curved, two-story hawker center looks perfect in the art deco, hipster enclave of Tiong Bahru. As one of the oldest public housing estates in Singapore, it's home to a few heritage hawkers and some Michelin Guide's Bib Gourmand awardees. With a wet market on the ground floor and more than 80 stalls on the upper level serving hawker classics like chwee kueh (steamed rice flour cakes topped with preserved turnip), sweet mung bean soup, Hokkien prawn mee, and lor mee, there's something for everyone.



Minor Food Unveils "Poulet," A Well-known Modern French Restaurant From Singapore First Branch In Thailand

Minor Food continues to penetrate the western cuisine market in Thailand by launching "Poulet," a famous French restaurant brand from Singapore. The goal is to gain market share in Thailand by reinventing the style of French dining under the concept of "Casual Modern French Cuisine".

Poulet caters to consumers with medium to high purchasing power, both Thais and foreigners, who are looking for a new dining experience with signature recipes such as "French Roasted Chicken," a French-style baked chicken with a meticulous preparation process. It includes marinating the chicken in a special secret sauce for 24 hours, resulting in a secret recipe that allows various ingredients to penetrate deep into the chicken meat, then bake until golden brown crispy skin, giving the succulent touch a taste. Other savoury dishes are also available in the modern French style that always meets the diverse needs of consumers, accompanied by warm and friendly service. The atmosphere of the restaurant is reminiscent of a meal in France. It is confident that Poulet will grow the Minor Food portfolio while also winning the hearts of Thai and foreign customers.



Thunyachate Ekvetchavit, Chief Operating Officer at Minor Food Group Public Company Limited, said: “Minor Food Group wanted to differentiate and add more excitement and innovation to the existing market after studying consumer behavior and growth trends of Western-style restaurants in Thailand. As a result, we decided to bring the Poulet brand to the Thai market. The reason for this is the success of the Poulet restaurant in Singapore, which is extremely popular with customers. It has become Asia's fastest-growing roasted chicken restaurant, as evidenced by sales and the expansion of its branch network to 11 locations. This is an excellent opportunity to bring Poulet's business model to Thailand while also expanding Minor Food's portfolio to strengthen the restaurant business's growth.”







Because CentralWorld is a popular hangout for people with medium to high purchasing power, which is the store's primary customer base, it is an ideal location for Thailand's first Poulet branch. They want to be open to new experiences and eat a wide range of Western foods. At the same time, Poulet's specialty is breaking the rules of traditional French restaurants with the concept of an accessible modern French restaurant that is responsive to Thai people's preferences. It provides a selection of French recipes that everyone is familiar with to make fine dining easier.





Special Column

Article By Supichai Zathen
Editor in Chief

10 National Southeast Asian Dishes You Can't Miss

Food is one of the most significant parts of human culture. The food culture has evolved from generation to generation, passed down from society to society, into an identity to be learned and thus furthering innovation. Both concrete and abstract have been modified according to conditions and times from the past to the present. Food is recognized as a sign of ethnic background and reflects the people's culture, history, language, traditional customs, stories, and religion in each place. Today, I will take you on a food trip away from work and stress to relieve some fatigue; after all, you deserve a break! However, the familiar idea of modern-day working people is that wherever they travel to one destination to fully experience authenticity. That means traveling to one place or city does not mean only going to a popular spot in that country but also experiencing culture, art, living, and eating in the style of local people; that is how you travel to fully immerse and experience the country.

The ASEAN region is famous for its enriching and spicy food as much as any other region in the world. There are many great menus to know, try and love. Let's see which dishes you should not miss! **Starting off with . . .**



Thailand's national dish, ต้มยำกุ้ง

Tom Yum Koong (Spicy Prawn Soup)

A dish with three prominent flavors ranging from spicy, sour, and slightly salty, it combines fresh prawns and various herbs for the base soup made of galangal, lemongrass, and kaffir lime leaves, adding to the appeal of its appearance and spicy taste. The menu offers a clear and smooth soup base or a thick soup base using coconut milk to try.



The Philippines national dish, Adobo

Adobo is a Filipino dish made of pork or beef, chicken meat as you like, marinated and seasoned with vinegar, soy sauce, bay leaves, garlic, and pepper, then stir-fried or baked and served with warm rice. A savory dish loved by everyone that will make you ask for more.



Singapore's Laksa

Singapore's national dish **Laksa** is a spicy noodle soup, commonly used rice noodles with two soups to choose from coconut milk-based and tamarind-based. Coconut milk-based soup is more famous for its thick, creamy, and delicious taste. Made with fresh chilies, shallots, lemongrass, galangal, garlic, ginger, shrimp head, and dried shrimp...it's a very aromatic dish!



Indonesian national dish, Gado Gado

This menu focuses on vegetables and grains, including potatoes, carrots, cucumber, and crispy bean sprouts. Toppings with tofu and boiled eggs are also available. It is eaten with peanut sauce made with herbal ingredients that are also a perfect healthy selection for you.



Brunei's national dish, Ambuyat

Ambuyat is a local delicacy made from sago starch with a thick and sticky-like texture. The starch has no taste, so it must be served with fruit sauce, including other condiments such as fresh vegetables, grilled meat, fried meat, and grilled fish.



Myanmar's national dish, Lahpet (လက်ဖက်)

This national dish is perfect for another healthy choice as the main event of this menu is fermented tea leaves. It is eaten with fried garlic, beans, dried shrimp, sesame, and toasted coconut. **Lahpet** is also held as a traditional gesture of hospitality, thus making this dish a special one.



Cambodia, Amok (អាម៉ុកត្រី)

Cambodian **Amok**, one of the beloved national dishes made of fresh fish meat boiled, boned, pounded into a paste mixed with spices paste and coconut milk, then steamed in a banana leaf. The fish used is primarily accessible to find along the river, such as catfish or snakehead fish.

Laos' national dish, Larb (Minced Meat Salad) (ลาบ)

This tasty salad is only made of a few ingredients, with the most essential element being minced meat, usually pork, but varying from chicken, fish, beef, or even duck. The minced meat is mixed with chilies, fish sauce, shallots, mint, lime juice, and roasted ground rice, then served with sticky rice and assorted vegetables.





Malaysia's national dish, Nasi Lemak

Nasi lemak is rice cooked with coconut milk, and pandan leaves with 4 side dishes: sliced cucumber, roasted peanuts, boiled eggs, and crispy fried anchovies.

Vietnamese Spring Rolls (Gỏi Cuốn)

Vietnam's national dish consists of delightful rice paper wrapped with your chosen meat and various herbs and vegetables such as lettuce, mint, and basil served with a sweet dip sauce made of shredded radish, carrots, and roasted peanuts.

Some may have already tried the national dishes listed, but I must say that if you visit any of these nations, you must try tasting the dishes made by local chefs for authentic taste and experience.







Genghis Grill Reveals New Restaurant Design of the Future

Genghis Grill, the nation's leading fresh bowl concept, has revealed a new restaurant design that focuses on the fundamentals that make Genghis Grill great, while keeping guest and team member experiences at the forefront of the new prototype.

Set to debut early 2023, the new prototype will feature a more modern design, becoming a fast-casual service model with an optimized layout for operational ease. The updated plan integrates the latest technology, allowing guests to be in and out in under 15 minutes of placing an order through the kiosk or a Genghis team member. Additionally, the brand is further expanding its off-premise business to meet the demand for convenience and healthy eating. What was once only 10% of business has grown to 40% and Genghis is looking to grow that even higher. To support these incremental revenue and guest channels, the restaurant prototype includes a separate to-go order staging and pick-up area, multiple curbside parking spots and the latest quick mobile-ordering technology into the guest experience.

The new design reduces the footprint from 5,000 square feet to 2,100 square feet, offering better real estate options, lower rent, cheaper buildout costs for franchisees and less talent shortage issues. Despite the smaller format, the prototype stays true to the brand's roots of offering customization and a broad appeal that caters to various flavor preferences and lifestyles with more than 80 fresh ingredients.

"This is an exhilarating time for Genghis Grill," said Gregg Majewski, CEO of Mongolian Concepts, the powerhouse management group behind Genghis Grill, Flat Top Grill and BD's Mongolian Grill. "We've been working on this new design for nearly a year and while we are continuing to provide great menu options, we are focused on revolutionizing the brand, and refining the customer experience with a fast-casual approach."

Earlier this year, Genghis Grill launched a franchise incentive offering new qualified single and multi-unit franchisees a reduced franchise fee of $5,000 per location, $0 in development fees (normally $75,000) and up-to $150,000 in royalties waived over the initial two years. This deal is still available for entrepreneurs interested in signing a single unit or multi-unit deal with a maximum of five units through the end of 2022. The first unit must be opened within 12 months of franchise agreement signing.

"Now is the time to become part of our incredible fresh bowl concept with this franchisee program and new restaurant prototype," said Rich Guckel, Director of Franchising. "Genghis Grill is meeting the needs of today's modernized consumer preferences and provides the perfect opportunity for restaurant franchisees and investors to add a concept with staying power to their franchise portfolio. In addition to the new prototype being offered to all new and existing franchisees for immediate buildout, the brand is also providing several quick-turn remodel packages to update existing locations to the new look and feel. All locations in the system are on-target to be fully remodeled in the next four years."

Since launching 24 years ago in Dallas, Texas, Genghis Grill has put a focus on brand reimaging, heightened customer service, improved food quality and even more operational excellence as a way to continue to refine the customer experience. Today, the brand has over 50 locations open across the country, serving 3.2 million customers annually.

To learn more about Genghis Grill, visit www.genghisgrill.com.



Freddy's Features All-New Red Hot & Bleu Steakburger and Brings Back Pumpkin Pie Concrete for a Limited Time

WICHITA, Kan. – Fast-casual restaurant concept Freddy's Frozen Custard & Steakburgers® announced today the launch of their new Red Hot & Bleu Steakburger and the return of a seasonal favorite: the Pumpkin Pie Concrete. Both limited-time offers are available Aug. 31 through Nov. 1 or while supplies last. The cooked-to-order Red Hot & Bleu Steakburger is prepared with two sizzling patties topped with American cheese, a creamy blend of mayonnaise and Frank's RedHot® Buffalo Sauce, lettuce, tomato, onion and crumbled bleu cheese.



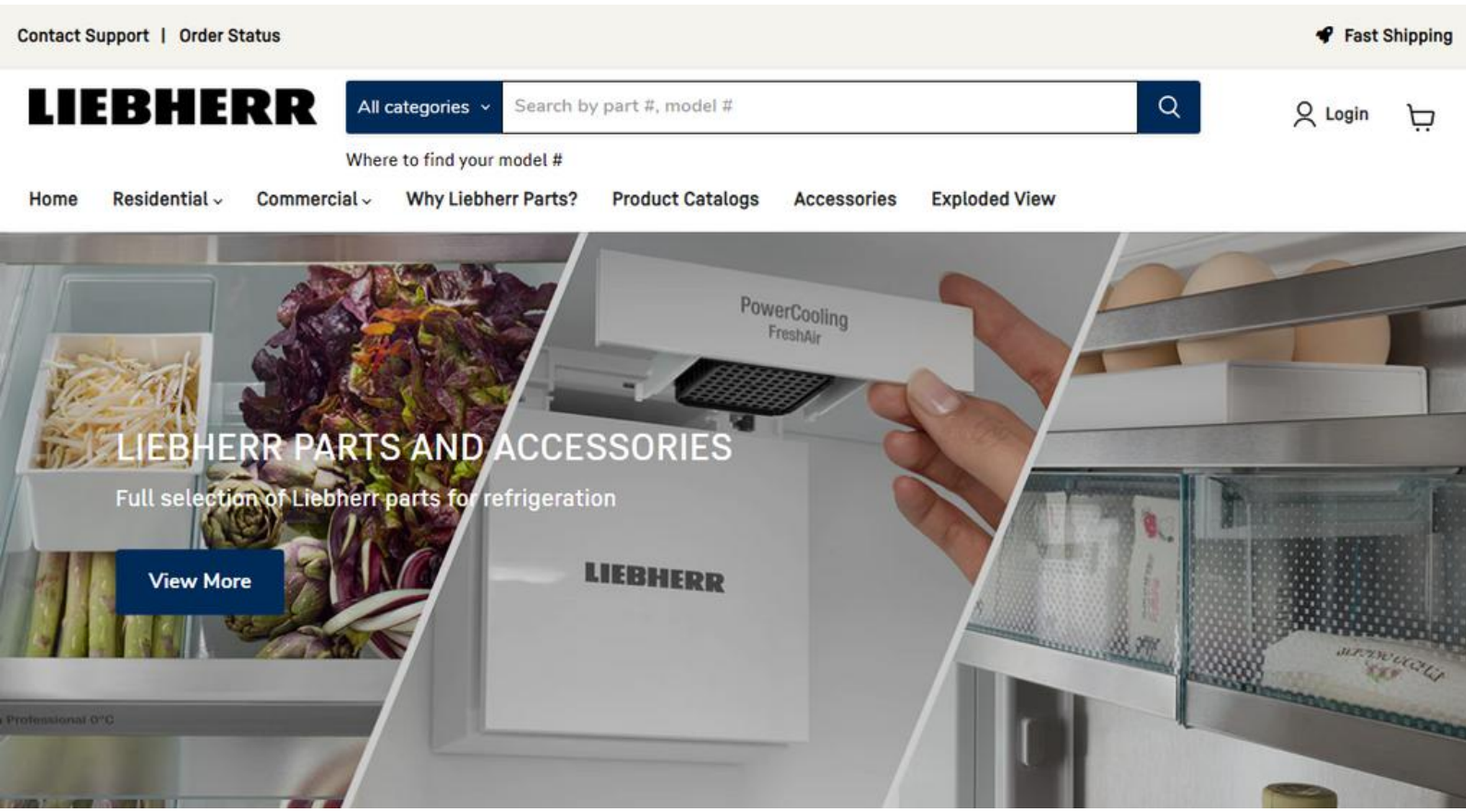
"The richness of the crumbled bleu cheese combined with the mild heat from the creamy buffalo sauce made with Frank's RedHot® creates a perfect balance for our newest steakburger packed with bold, complementary flavors," said Rick Petralia, Director of Menu Strategy & Innovation.



"We're also thrilled to be bringing back the Pumpkin Pie Concrete this year, which has hints of spices including cinnamon, nutmeg and ginger that make it a fitting dessert treat for the fall season."

Freddy's Pumpkin Pie Concrete is a seasonal classic made with fresh and creamy vanilla frozen custard blended with a slice of rich pumpkin pie, crust included, then topped with whipped cream and sprinkled with cinnamon.

The Red Hot & Bleu Steakburger and Pumpkin Pie Concrete are available to order via drive-thru, in-restaurant dining, and pickup or delivery through the new Freddy's mobile app and at https://freddys.com.



Liebherr Refrigerators and Freezers launches online parts and accessories store

- Parts and accessories store to further expand support for consumers and partners
- New website also offers database of tools and resources in one convenient location

Liebherr USA, Co., Refrigerators and Freezers - The experts in refrigeration and freezing have just launched **www.liebherrpartsstore.com**, a dedicated website that offers parts and accessories for commercial and residential appliances. The site delivers on the brand's commitment to customers and partners by providing an online space with comprehensive guides, expert support and real-time information on parts and accessories.

"This new resource offers an intuitive, customer-centric experience with vibrant photos, key information and ease-of-use," said Christian Lopez, E-commerce Specialist, Liebherr USA, Co. "It's optimized and designed to help visitors quickly find what they are looking for, from parts and manuals to select accessories and real-time inventory status."

A seamless transition

The website has been developed in a partnership and collaboration with Encompass Supply Chain Solutions. "We are proud to have Liebherr Refrigerators and Freezers as an integral partner of Encompass," said Jayne Sutherst, Digital Marketing & Ecommerce Director. "We have developed this website for customers to easily locate and purchase parts quickly and seamlessly. Creating brand loyalty and trust is at the core of Encompass." Visitors can expect shipping from coast to coast, order tracking and the ability to register new Liebherr appliances by using the serial locator.

The website offers pricing and purchasing of spare parts for all Liebherr models currently on the market in addition to most discontinued products. The website includes detailed photos, design guides, specification sheets and magnified view of each part within the appliance. Visitors can also chat with a customer service representative 24/7 and register new & current Liebherr products.

"We are listening to our customers and dealer partners," said Alex Squarize, Divisional Director, Liebherr USA, Co. - Refrigerators and Freezers, "to create a resource that is user-friendly, practical, and easy to navigate while prioritizing what Liebherr consumers wanted."
The new website is now live at **www.liebherrpartsstore.com**. For more information on Liebherr's newest products, please visit **home.liebherr.com**.





Hobart Enhances Its 6614 Meat Saw

to Increase Operator Convenience

Hobart, the premium commercial food equipment manufacturer known for designing and building some of the most reliable, must-have equipment, has announced an enhancement to its 6614 meat saw. It has added an integrated meat pusher attachment for increased operator convenience. The attachment, which is connected to the meat saw, flips out of the way and locks in place when not in use. The pusher plate eliminates the need to handle items close to the blade. The attachment also doesn't require any tools, allowing for easy disassembly for cleaning; and there are minimal parts for better sanitation. Hobart also offers the integrated meat pusher attachment on its larger 6801 meat saw.

The integrated meat pusher attachment complements other operator convenience features offered by the 6614 meat saw. Upper and lower blade guards protect above and below the cutting zone, while keeping the blade accessible and the movable stainless steel carriage tray includes a stepped front edge and stainless steel ball bearings to ease carriage movement. The tri-rail carriage support assures stability, and Hobart has made a carriage lock standard.

Along with a 3 hp motor and direct gear-drive transmission that increases the saw's durability, the saw includes blade-retaining double-flanged pulleys and a center crown that extends the blade life and maintains its integrity. These pulleys also ensure precision balance and true running of the blade, which operates at 3,500 fpm for fast, accurate cuts, and are tool-less for easy cleaning. The 6614-1IP meat saw's open-frame construction makes it easy to hose down or power wash (up to 1,100 psi).

Adjustable legs allow the operator to adjust the saw height for comfortable use, and Hobart has pivot-mounted the motor, transmission and lower pulley assembly for ease of use. A blade tension control is easily accessible below the saw's table to adjust for broad blade length tolerance.

AI Company Nala Robotics Introduces the Wingman

Self-cleaning Autonomous Robot Cooks Chicken Wings, Fries and Other Food Items

Arlington Heights, Ill., Sept. 27, 2022 – Nala Robotics, an AI technology company fueling restaurant cooking automation, today introduced *The Wingman™*, an autonomous fry station that can easily be added or configured to any restaurant or commercial food service operation.

The Wingman by Nala Robotics can pick up and load the frying baskets with chicken wings, French fries and other food items, dip them in oil and shake off any excess. The multi-fryer configuration allows different cooked foods to simultaneously be sent to individual seasoning bins where spices or sauces are added and properly mixed to ensure every wing or food item is evenly coated. Each dish is then subsequently plated, ready to be served.

"The Wingman is our latest robot to help restaurants and other food providers boost efficiency in the kitchen and scale production, while minimizing the potential for contamination," said Ajay Sunkara, CEO of Nala Robotics. "It's no secret that chicken wings are a very popular food choice in America and across the globe, prepared in a variety of styles and cuisines. This is where our technology is essential, where we can cook an endless array of dishes, while at the same time meet high consumer demand as labor shortages continue to challenge the industry worldwide."

With its built-in clean in place functionality, *The Wingman* uses artificial intelligence and high-performance camera and vision systems to significantly improve efficiency for high-volume deep frying, while maintaining high-quality consistency.

Monthly rental options for *The Wingman* start at $2,999 per month. Email info@nalarobotics.com for more information on pricing and customized solutions.



Hatco Corporation Announces Acquisition of American Range

Hatco® Corporation, headquartered in Milwaukee, Wisconsin, announced the purchase of American Range on Friday, September 30, 2022. American Range is a manufacturer of commercial and residential cooking appliances with locations in Pacoima, California and Las Vegas, Nevada.

"American Range has been a strong and trusted brand in the foodservice industry for many years, much like Hatco Corporation. This strategic acquisition broadens our product offerings and expands our opportunities to service customers in the foodservice industry. We look forward to building on the success of this American-made brand," said Lorne Deacon, President of Hatco Corporation.

Shane Demirjian, founder and CEO of American Range, said, "Having built American Range with the help of my father Mourad H. Demirjian from the ground up, the company is more than just a business to me. So, when I decided to look for a partner to take it to the next stage, it was important to me that the employees and customers of American Range were left in good hands. Hatco with its reputation for product excellence and customer service, and as an employee-owned company, fit that bill perfectly. I am excited to see what the next phase of American Range will be like as part of the Hatco group of companies."

Hatco Corporation has been a 100% employee-owned (ESOP) company since acquiring the remaining 51% of the business from second-generation owner David Hatch in 2007. Hatco's long-term goal is to retain employee ownership and continue to deliver Knock-Your-Socks-Off customer service, innovative products, and the best total cost of ownership for commercial foodservice equipment.

Karakuri automates restaurant fry lines with new /FRYR Family of Robots

- **Karakuri's affordable, intelligent robots deliver unprecedented quality, consistency and product availability.**
- **New /FRYR210 provides automated, freezer-to-scoop frying from $2,100 per month.**
- **/FRYR intelligent, high-precision frying solutions save time, reduce waste, improve employee engagement and ensure perfectly cooked fried food is available, exactly when needed.**

Perfect fries will soon always be in the hands of consumers as Karakuri, the company revolutionising quick service (QSR) and fast casual restaurants with intelligent, robotic kitchen automation, today unveiled its new family of /FRYR™ automated fry lines. These intelligent, high-precision frying solutions enable restaurants to save time and reduce waste while ensuring perfectly cooked fried food is available, exactly when needed.

/FRYR210 is the first model in the range of automated fry lines. It combines robotics and real-time data analysis to provide restaurants with optimal fried food production of up to 130lbs/60kg of french fries per hour. Simultaneously, /FRYR210 improves food quality and consistency by ensuring the SOP is adhered to 100% of the time.

/FRYR210's automation works with existing fry wells, extraction and fire suppression to allow employees to spend less time in front of the fryer and more time on value added, customer-focused tasks within the restaurant.

"With more than 22 billion pounds of French fries eaten each year globally, frying is a massive business. Every restaurant knows that serving consistently crispy, fluffy fries will keep customers coming back for more," said Barney Wragg, CEO and co-founder of Karakuri. "Our new family of /FRYR automated fry lines is changing the game for QSR and fast casual restaurants. It strikes the perfect balance of food, people and intelligent automation allowing restaurants to deliver expertly fried food with total consistency and availability, at a price point that works for their bottom line."



Karakuri /FRYR

The /FRYR family combines the company's innovative hardware and software to ensure increased throughput, consistency, and quality - from freezer to scoop.

Key /FRYR benefits include:

- Food waste reduction thanks to Karakuri's patented /APC™ portion control technology /FRYR is able to prepare variable basket volumes, ensuring fry baskets are filled with exactly the right amount of product to perfectly match restaurant demand.
- Maximised operation efficiency by real-time monitoring and prediction of frozen food levels, /FRYR alerts staff in advance when frozen produce needs refilling avoiding costly delays.
- Reduced energy consumption and increased oil lifespan through dynamic, real-time temperature control of the entire system from freezer to fry well and scoop.
- Easy installation kitchen layout, using less floor space than traditional lines and utilising existing extraction and fire suppression systems, /FRYR210 can be installed overnight to easily replace traditional fry lines with no interruption to kitchen operations.





Starbucks Opens its 6,000th Store in China

- *Store marks Starbucks 1,000th in Shanghai, the first city in the world to reach the milestone*
- *Greener Store features leading sustainability solutions and digitalized operations*
- *Pays tribute to Shanghai by innovating Starbucks first city themed handcrafted coffee creation in China*

Starbucks today celebrated its 6,000th store in the Chinese mainland, which opens on September 30 at Shanghai Lippo Plaza, where the company opened its first store in Shanghai more than 20 years ago. The new store marks Starbucks 1,000th in Shanghai – making it the first city in the world to pass the milestone. The latest addition to Starbucks growing portfolio of "Greener Stores" also features leading sustainability solutions and digitalized operations. To commemorate the milestone, Starbucks is launching "Shanghai Coffee" in Crema Ristretto style – its first city-themed handcrafted coffee creation in China as a tribute to the city and its coffee lovers.

"As Starbucks celebrates our 6,000th store in China, we are deeply humbled to return where we opened our first store in Shanghai," said Leo Tsoi, chief executive officer, Starbucks China. "It has been a privilege to share our love for coffee with local customers, and contribute to the development of China's coffee culture and its specialty coffee industry over the past two decades. We treasure the strong connections we have built, and will never stop innovating new coffee products and experiences to delight our customers and earn their support every day."

Since entering the Chinese mainland market, Starbucks has become known as a place for connection, familiarity and joy, interwoven into Chinese consumers' daily lifestyles from social gatherings with friends and family, to casual business meetings and more. It continues to innovate and scale creative store concepts to serve customers and communities, such as Signing Stores that provide employment opportunities for Deaf and hard of hearing partners (employees), Heritage Culture Gallery Stores that bring heritage culture closer to Chinese consumers, and a co-working space concept store providing flexible, on-demand co-working spaces for mobile professionals.



Shanghai Lippo Plaza Store

The new Shanghai Lippo Plaza Store bears testament to the continuous evolution of Starbucks stores in China's dynamic consumer landscape. It features a clean and streamlined design, brought to life with minimalist style furniture and casework made using recycled straw material. Old green aprons donned by Starbucks partners were upcycled to create the store's signature artwork – an iconic Starbucks siren with intricate design details that relay important milestones in Starbucks journey in China. From the store's mall entrance, customers are greeted by a mug wall made up of a vast collection of Starbucks signature city mugs launched over the years.

Beyond its contemporary design, the evolution of Starbucks stores is also reflected in the Shanghai Lippo Plaza Store's back-of-house operations, where investments in digital technologies have enhanced the partner experience and elevated store efficiency to a whole new level. The use of Internet of Things (IoT) sensors and automation tools have dramatically simplified routine stocktaking tasks, enabling partners to focus on coffee craft and customer connection. Big data and machine learning algorithms have also been deployed to optimize inventory ordering and labor scheduling. These technologies have been scaled to all stores in operation market-wide, as the company continues to advance its digital transformation agenda.

The Shanghai Lippo Plaza Store is also the latest of Starbucks growing portfolio of Greener Stores in China. From design to construction and operations, it incorporates sustainability solutions to achieve reductions in carbon, water and waste. Among its features, the store uses smart, energy efficient solutions for air conditioning, lighting, water usage and daily energy consumption. Green aprons donned by store partners are made from recycled Starbucks cups using advanced plastic-to-textile technologies. Customers are invited to join Starbucks on its journey towards reusables by bringing their own cups or choosing a Grande-sized reusable cup when ordering beverages for on-the-go consumption.

Shanghai Coffee in Crema Ristretto style

Alongside the planned opening of the Shanghai Lippo Plaza Store, Starbucks has also specially created a signature handcrafted coffee beverage for coffee lovers in Shanghai – Shanghai Coffee in Crema Ristretto style. As the official coffee industry partner for Shanghai's city image promotion, and in partnership with IP SHANGHAI, Starbucks is launching the beverage on September 28 across all Starbucks stores in the city.

Shanghai Coffee in Crema Ristretto style is inspired by nostalgic Shanghainese childhood flavors given a distinctive Starbucks spin. It is a delicious creation made with malt, cream and smoky Starbucks ristretto espresso, infused with butter scotch flavored syrup offering layers of flavors and aromas. The first sip offers the comforting taste of Shanghai's very own beloved malt powder, followed by the smooth taste of cold foam infused with the sweet, delicate flavor of butterscotch – a western-style candy loved by Shanghainese. Finally, coffee lovers may immerse in the bright acidity and caramelly depth of the ristretto espresso, to enjoy the artful intertwining of robust coffee flavors with a light and sweet milky aroma.

As Starbucks celebrates its latest milestone, the company is still in the early chapters of its China growth story. In this next era of accelerated growth at Starbucks, the company expects to operate 9,000 stores across 300 cities in China by 2025, opening one new store nearly every nine hours in China for the next three years. It will also accelerate the rollout of Starbucks Greener Stores framework in China with a plan to operate 2,500 Greener Stores by FY2025.





The biggest island in the Gulf of Thailand, Ko Chang, offers with the Top Resort several suitable accommodations for the discerned lover of a tropical island. Our family-style resort is placed at the southern end of the “White Sand Beach” community, in the tranquility and privacy of a huge and lush tropical garden, which hugs a cliff side. Our layout is designed with maximum comfort in mind, we offer 17 well proportioned superior rooms, 3 single rooms, 2 garden bungalows, 1 family apartment, 2 apartments, 2 family bungalows, 2 sea view villas and 3 sea view bungalows, overlooking the Gulf with its mind-blogging sunsets.

Family Apartment

4,170 THB/PER NIGHT

(BREAKFAST INCLUDED)

We feature a family residence with two separate bedrooms (one double bed in each one), a cozy living room and a larger than standard bathroom plus a large terrace. The master bedroom has an additional balcony facing east. 3 modern A/C units care for a comfortable temperature range in all rooms. This accommodation option measures 84 square meters (900+ sq. feet) in total and is roomy enough for a whole family. The large terrace faces west and overlooks the pool and garden area. As a bonus, you can view the ocean from your private terrace, which also features an outdoor shower and plenty of terrace furniture.





Sea View Residence

4,170 THB/PER NIGHT
(BREAKFAST INCLUDED)

Our flagship accommodation, the two Sea View Villas, offer a spacious 45 sqm (484 sqf) floor-space. Besides the bedroom with its spectacular sunset panoramic window facing west, you also have a living room, bathroom and your personal sea view terrace overlooking the Gulf of Thailand.

Two fully stocked refrigerators add to your convenience, one of them is dedicated to keep your wine selection chilled. Two cable TVs and a DVD player for your personal entertainment are installed, the rooms feature also individual A/C units. Your private sea view terrace hugs the cliff and overlooks the splendor of the ocean, it is accessible from both the bedroom and the living room. Needless to mention, that all our buildings are European engineered, solid structures with



Sea View Cottage

3,600 THB/PER NIGHT
(BREAKFAST INCLUDED)

Our most spacious accommodation offers a comfortable 56 sqm (603 sqf).

A large living room and a cozy bedroom (Queen bed) plus bathroom and balcony offer much comfort for a couple. The balcony offer a nice view over the entire Top Resort and our free form pool.



Superior Room

2,300 THB/PER NIGHT
(BREAKFAST INCLUDED)

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BLUE LOTUS IN PRANBURI, THAILAND

TO JOIN WYNDHAM HOTELS & RESORTS PORTFOLIO

Wyndham Destinations Asia Pacific has signed an agreement to manage the 194-key Blue Lotus Hua Hin – previously Evason Hua Hin under Six Senses – which will join the global portfolio of hospitality franchising leader Wyndham Hotels & Resorts as Wyndham Hua Hin Pranburi Resort & Villas.

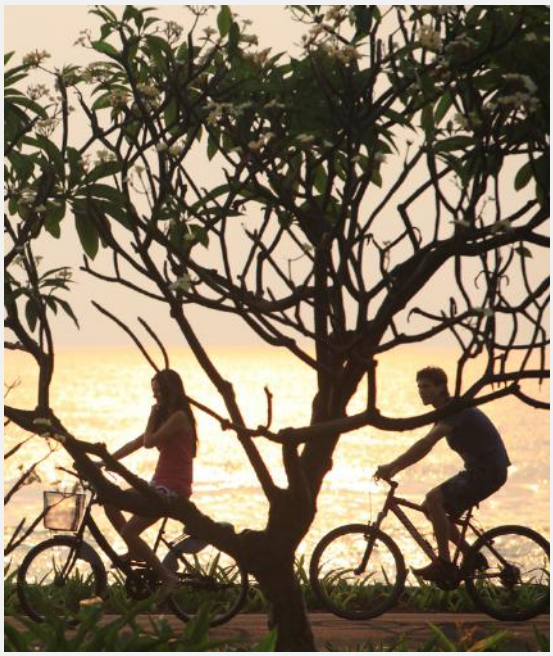
Wyndham Hotels & Resorts is the world's largest hotel franchising company with approximately 9,000 hotels across nearly 95 countries. Wyndham Destinations Asia Pacific is the company's preferred management partner in Thailand and currently oversees management of more than 70 hotels and resorts in Australia, New Zealand, Fiji, Thailand, Indonesia, Japan, and Europe.

"The opening of Wyndham Hua Hin Pranburi Resort & Villas indicates the long-term potential we can develop in Thailand's seaside resort cities. As travel demand continues to rebound strongly across the region, this reinforces our commitment to bring our globally recognized brands to our guests in the Asia Pacific. We are excited about our partnership with Wyndham Destinations because of their proven track record in executing day-to-day operations and delivering the excellent guest services for which the Wyndham brand is renowned.

"Set on a beautiful stretch of coastline, Pranburi – together with Hua Hin – developed into a resort destination by the mid-1920s. It later became a favorite with nobility, even serving as the full-time residence of King Bhumibol Adulyadej (Rama IX) earlier this century. Over the years, this region has drawn locals, the Thai people, and international visitors alike. We look forward to showing our guests what travelers find so captivating about this destination." said Joon Aun Ooi, President Asia Pacific, Wyndham Hotels & Resorts.









Wyndham is one of the upscale brands of Wyndham Hotels & Resorts, and it is renowned for delivering guests comfortable stays with convenient features like smartly designed guest rooms and thoughtful amenities, including pools and fitness activities.

Positioned in Pranburi, close to Hua Hin, Wyndham Hua Hin features an incredible array of facilities, including four tennis courts; four courts for North American pastime pickleball; a skate park; archery range; beach volleyball courts; fitness room; children's club and meeting rooms. The jewel in the resort's crown is a massive lagoon pool more than 1,250 square metres in area and with a 47-metre lap lane. The resort is also home to Asia's leading plant-based cooking school facility, which will be re-opened when COVID-19 restrictions are further eased.

"We are proud to have built a resort portfolio that includes some of the most beautiful holiday destinations in the Asia Pacific region and this destination of Pranburi represents another incredible addition," said President and Managing Director, International Operations, Wyndham Destinations, Barry Robinson.

"It is an exciting opportunity to expand our management operations outside the well-known tourist centres of Bangkok and Phuket. The resort has excellent reviews online, including a rating of 9.1 on Agoda.com, and we look forward to seeing what we can do to raise the guest experience even further," he added.

Set on a 20-acre former coconut plantation and surrounded by lush national parks, the resort offers expansive gardens to explore, a tranquil environment for relaxation and excellent venue for outdoor events, including weddings and private parties. The property has approximately 550 square metres of conferencing and events space capable of being utilised for lectures, workshops, cocktail or banquet events, or boardroom-style meetings.

Accommodation ranges from studios and family suites with expansive private terraces, through to breathtaking 90 to 110 square metre villas, each with private plunge pool, sun lounges and large daybed within a private walled garden.

Wyndham Hua Hin Pranburri Resort & Villas will become part of the world's most generous loyalty program - Wyndham Rewards, which offers 95 million enrolled members the opportunity to redeem points at thousands of hotels, vacation club resorts and vacation rentals globally.



Rosewood Hotels & Resorts Appoints Roland Duerr Managing Director of Rosewood Munich

Rosewood's first hotel in Germany opens in 2023

Rosewood Hotels & Resorts® has appointed Roland Duerr as the managing director of Rosewood Munich, the ultra-luxury hospitality brand's first property in Germany and sixth in Europe, opening in 2023. A German native with 22 years of international hotel experience, Roland brings both hospitality management expertise and cultural insight to his new role, commencing 1 November 2022.

Roland has been with Rosewood for over 10 years, beginning as the hotel manager of The Carlyle, A Rosewood Hotel in New York. He is currently managing director of Rosewood Abu Dhabi, where he has been since 2016. Prior to joining Rosewood, Roland had an extensive career in hospitality food and beverage, holding manager positions at Jumeirah Beach Hotel in Dubai, Four Seasons Hotel Berlin, Burj Al Arab in Dubai and Jumeirah Essex House in New York.

"We are looking forward to Roland bringing his talent and expertise to his new role as the managing director of Rosewood Munich," said Victor Clavell, senior vice president of operations, EMEAC. "The passion, hard work and dedication to the brand he has demonstrated over the past decade will be invaluable as we introduce this exciting new hotel to the German market."

"We are extremely pleased that with Roland we could win such an outstanding Managing Director for our new flagship in Munich. We are sure that with his skills he will create a completely new hotel experience," said Karl-Heinz Pawlizki, chief executive officer of Arabella Hospitality. "Rosewood Munich is already the second partner project between Arabella Hospitality and Rosewood Hotels & Resorts®. The two companies will jointly open Rosewood Schloss Fuschl as well in late 2023."

Housed in two historical buildings comprised of the former headquarters of the State Bank of Bavaria and the adjacent Palais Neuhaus-Preysing, a former grand aristocratic residence, Rosewood Munich will be ideally situated on Kardinal-Faulhaber-Strasse in the heart of the historic city center. The hotel will be within walking distance of several of the city's most popular sites and destinations, including central Marienplatz square, the Residenz city palace, Bavarian State Opera and the Maximilian and Theatinerstraße shopping districts, as well as world-renowned museums. Rosewood Munich will offer 132 spacious guestrooms and suites designed to complement the property's historic character, original façade and iconic stairways. The hotel will boast an inviting lobby lounge, restaurant and vibrant bar. Rosewood Munich will also feature a full-service spa, which will house six treatment rooms, as well as an indoor pool and fitness area. Additionally, the hotel will include extensive meeting and event spaces to accommodate a variety of private gatherings, conferences and special events for up to 312 guests.

Rosewood Munich will join Rosewood's expanding footprint in Europe including Rosewood London, Hôtel de Crillon, A Rosewood Hotel in Paris, Rosewood Villa Magna in Madrid, Rosewood Castiglion del Bosco in Tuscany and Rosewood Vienna.



Marco Polo Hotels Mark Breast Cancer Awareness Month

To mark Breast Cancer Awareness Month in October, the Marco Polo Hotels in Hong Kong and the Philippines will join forces to offer #Pinktober dining experiences from 11 to 31 October 2022. A part of the proceeds are pledged to the Hong Kong Hereditary Breast Cancer Family Registry, The Medical City in Manila and ICanServe Foundation's Cebu Chapter to benefit the charities' psychosocial counselling for families and breast cancer research.

The #Pinktober activations include two designated pink beverages served at the hotels. They are "Pink Highball" and "Pink Osmanthus Sour". The Pink Highball mocktail is a cold brewed oolong tea infused with apple juice and peach puree. Finished with a splash of grapefruit juice, the fruity and refreshing concoction is both sweet and tangy. For cocktail lovers, Pink Osmanthus Sour is a blend of aromatic Osmanthus flowers and Aperol with uplifting citrus notes and a hint of bitter. The beverages are available in:

Hong Kong

- Be on Canton at Gateway Hotel, Hong Kong; and SAVVY at Harbour City. The Pink Highball is priced at HKD 98 and the Pink Osmanthus Sour at HKD 108. For each beverage purchase, both restaurants will donate HKD 30 to the Hong Kong Hereditary Breast Cancer Family Registry. Prices are subject to ten per cent service charge.

The Philippines

- Café Pronto at Marco Polo Ortigas, Manila. The Pink Highball is priced at PHP 173 and the Pink Osmanthus Sour is PHP 324. Twenty per cent of the proceeds from the beverages will be donated to The Medical City in Manila.

- BLU Bar and Grill and Lobby Lounge at Marco Polo Cebu. The Pink Highball is priced at PHP 220 and the Pink Osmanthus Sour is PHP 340. Twenty per cent of the proceeds from the beverages will be donated to ICanServe Foundation's Cebu Chapter.

Prices include tax and service charge.

Other pink specialty offerings guests can expect at the hotels in Hong Kong and the Philippines include:

Pink Tiramisu at Marco Polo Hongkong Hotel

Created by Chef de Cuisine Andrea Delzanno at Cucina, his re-interpreted Pink Tiramisu features fresh raspberries, mascarpone cheese, lady fingers, coffee, cocoa powder, white chocolate, and is topped with foam cream for an airy and light texture.

For every purchase of the Pink Tiramisu at HKD 128, Cucina will donate HKD 30 to the Hong Kong Hereditary Breast Cancer Family Registry. Prices are subject to ten per cent service charge.

Pink Strawberry Entremet Cake at Marco Polo Ortigas, Manila

This home creation of fresh strawberries and a hazelnut dacquoise base with layers of croquantine, strawberry jam and mousse is available from the hotel's Café Pronto in individual servings at PHP 300 or as a whole cake at PHP 1,800. Twenty per cent of its proceeds will be donated to The Medical City, Manila. Prices include tax and service charge.

In addition, from 11 to 31 October 2022, the hotel's façade lighting will be coloured pink to raise awareness about #Pinktober.

Pink Velvet Cake at Marco Polo Plaza, Cebu

Produced specially for #Pinktober is a buttery soft Pink Velvet cake paired with rich cream cheese. Its sweet and rich texture is enhanced with a delicate pink chocolate glaze.

Available from the hotel's Lobby Lounge in two sizes: 100 grams at PHP 295 or as a whole cake at PHP 980, 20 per cent of the proceeds will be donated to ICanServe Foundation's Cebu Chapter. Prices include tax and service charge.

#Pinktober offerings are also available on Marco Polo Hotels Online Store.



Sip & Co. – Langsuan Café & Kitchen in the Heart of Bangkok

Sip & Co. is the daily energy you need to prepare for the wonderful chaos that is Bangkok. Located on the lobby floor of Sindhorn Midtown Hotel Bangkok, Vignette Collection. Sip & Co. is a shared space that sparks conversations and creativity, offering refreshments and staple bites to get your tastebuds going. With indoor seating and outdoor area, Sip & Co. is the perfect hideaway in the heart of the city.














An all-day menu offers healthy options such as the **Papaya, Mango & Berries Smoothie Bowl** and **Roasted Prawn Avocado Toast**. Heartier dishes include **Truffle Pizza** and **Applewood Smoked Grilled Pork Neck** with guilty pleasures such as **Midtown Caramel Toast**. Mini café-hoppers can enjoy the likes of **Breakfast Muffin** or **Cheese Quesadilla** from the kids menu.

The Café and Kitchen had extended the opening hours until 10 pm, featuring mouth-watering menus best paired with cold drinks such as **Lao Khao Pork Rib** and **Sip & Co. Beer-Battered Seafood**.

Coffee is integral to the Sip & Co. experience, and the barista team use beans from CoffeeWORKS to ensure every cup is rich and aromatic. A selection of hot and iced teas – with flavours including **Caramel Thai Tea** and **Macha Latte** – are available alongside a range of milkshakes. For the health-conscious, fresh juices and smoothies – including **Somchoon Soda**, **Mango Smoothie**, and **Passion Fruit Smoothie** – are on offer.

Collaborating with NORSE Republics to provide design atmosphere with furniture and seatings from leading Scandinavian designer's brands such as HAY and &Tradition. Sip & Co. also houses NORSE Design Kiosk offering home accessories for guests to bring the Nordic design elements to their homes.

Meet-up, hang-out or chill solo, find your Co. at our Langsuan café & kitchen.











Southwest Airlines Launches ‘Go With Heart’ Brand Campaign

Carrier highlights points of difference, flexible policies, and ongoing efforts toward Customer Modernization for an enhanced onboard experience

DALLAS — **Southwest Airlines** Co. (NYSE: LUV) today launched a new brand campaign, "Go with Heart," showcasing the carrier's points of difference, including bags fly free®, no change or cancellation fees, points don't expire, and flight credits don't expire. The campaign reinforces that Southwest® stands for low fares, flexible policies, and unmatched Hospitality, delivering Customers an enhanced experience when they travel on the airline with Heart.

"Serving our customers is at the core of what we do at Southwest Airlines, and we know that having flexibility is top of mind for our customers when they're planning travel," said Bill Tierney, Vice President, Marketing & Digital Experience at Southwest Airlines. "'Go with Heart' is inspired by what makes Southwest stand out from the competition—our outstanding Employees, Legendary Customer Service, and flexible differentiators. We're here to connect Customers with what's important to them by making travel easier with less anxiety, and through this campaign, we're also emphasizing our continuous commitment to improving the Customer Experience. When Customers go to book their next trip, they can do so without hesitation knowing Southwest has generous and flexible policies coupled with legendary hospitality—they can 'Go with Heart' by going with Southwest."

This year, Southwest introduced a series of planned upgrades to the travel experience, including enhanced Wi-Fi, new in-seat power, larger overhead bins, Upgraded Boarding self-service, as well as additional new self-service capabilities and onboard products designed to enhance the value of traveling with Southwest and simplify the overall travel experience.

The "Go with Heart" campaign launches today with four commercial placements across multiple platforms, including broadcast and cable TV, streaming services, social media, and movie theaters. Each commercial showcases Customer stories and how Southwest's points of difference display the carrier's Heart for Customers.



China Airlines to Begin Flying to Da Nang, "Hawaii of the East", in Vietnam from January Next Year

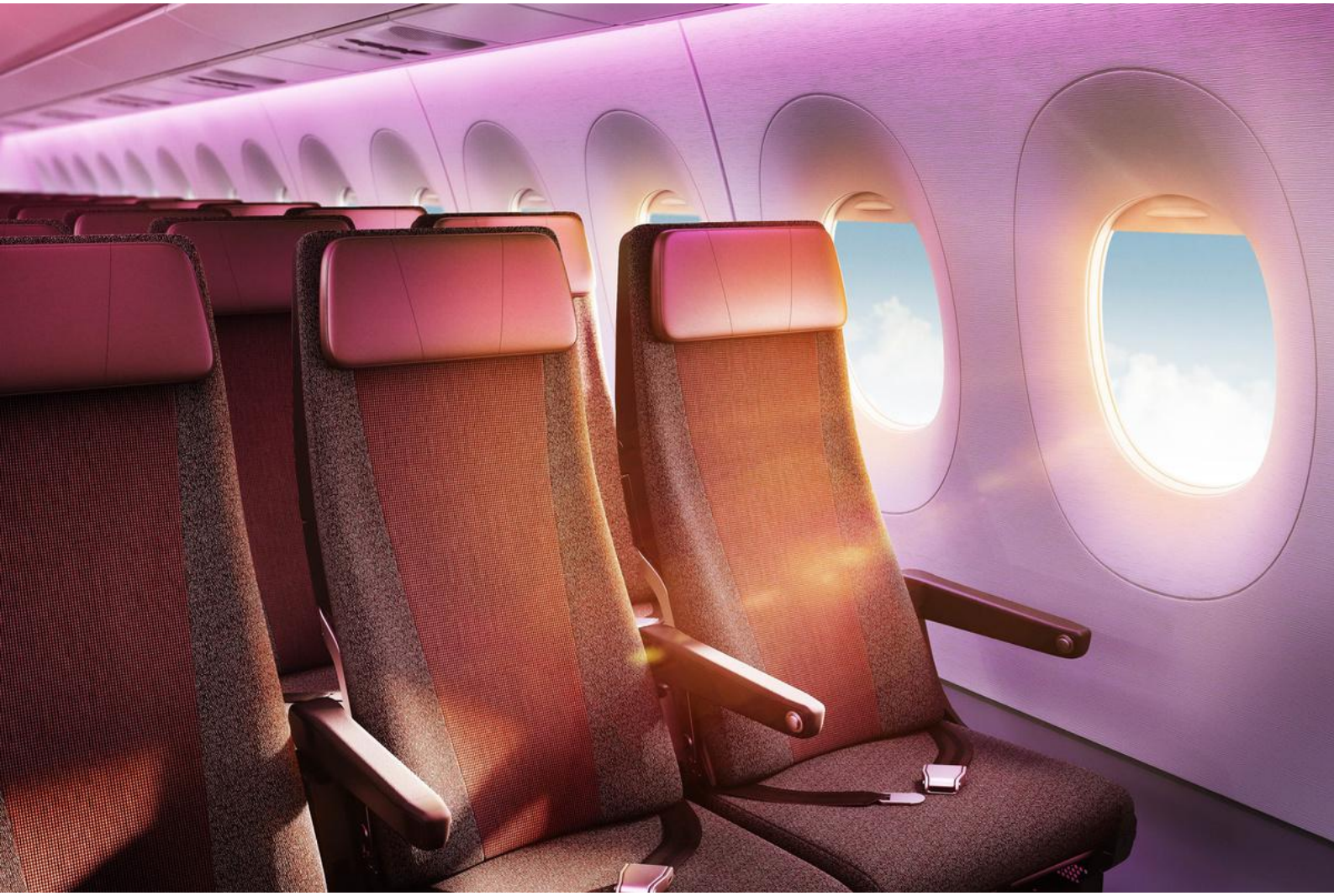
Taiwan-based China Airlines is gearing up for the post-pandemic recovery in the passenger market by introducing five weekly direct flights to Da Nang, Vietnam beginning January 2, 2023. The route will be flown by the latest A321neo passenger aircraft, marking yet another addition to China Airlines' Southeast Asia network following the launch of services to Cebu and Chiang Mai.

China Airlines is set to operate five Taipei-Da Nang return flights each week departing every Monday, Tuesday, Wednesday, Friday, and Saturday. Flight duration is just three hours one way. Da Nang is a famous coastal city in central Vietnam. It has been dubbed "Hawaii of the East" due to its extensive tourism resources. It is popular among both local residents and international visitors due to its proximity to the historic city of Hoi An, the UNESCO World Heritage-listed Hue Citadel, Ba Na Hills, and other sights.

China Airlines is expanding its network in Vietnam while continuing to develop the market for bilateral travel. China Airlines had operated daily flights to Ho Chi Minh City and Hanoi before COVID-19. The launching of the Taipei-Da Nang route next year will give China Airlines full coverage of northern, central and southern Vietnam. Benefits include greater access to the Vietnamese market to meet Taiwanese demand for travel to Vietnam and more flexibility in their itineraries. The frequent services will not just serve travelers flying between Taiwan and Vietnam either. China Airlines operates up to 30 flights between Taiwan and North America each week, tapping the market of travelers who move between the two regions to visit relatives or study overseas.

China Airlines has high hopes for the Southeast Asia business and tourism market and has increased the number of services on Southeast Asia routes by 50% in Q4. The increase was not limited to departures from Taipei but also applied to routes departing from central and southern Taiwan. From October onwards, the Kaohsiung-Manila route will be increased to three flights a week. Services will resume on the Taichung-Ho Chi Minh route from November 18 with four direct flights a week. Kaohsiung-Bangkok services will resume from January 2023 so people in central and southern Taiwan will no longer have to travel to northern Taiwan. Southeast Asia will have 17 passenger-carrying routes in operation during the Lunar New Year peak period at the end of January 2023. About 120 return flights to Southeast Asia destinations will be offered each week to provide Taiwanese travelers more international travel options.

China Airlines is increasing its overall number of passenger-carrying flights by 50% in Q4 in anticipation of the borders re-opening. Services will also be resumed or launched to high-potential destinations in Southeast Asia. Transit products for return flights between North America/Europe and Southeast Asia, return flights between Europe and Oceania, and from Oceania to Northeast Asia are being heavily promoted to expand service coverage and improve passenger revenues.



Virgin Atlantic serves up a flavoursome Autumn/Winter feast from 38,000 feet

- Virgin Atlantic has introduced a brand-new Autumn/Winter menu across its network from 5th October
- New 330ml cans of Cobra beer will feature in Upper Class on eastbound routes, Brooklyn Pilsner beer in Upper Class on US and Caribbean routes, and other new additions to the carrier's beverage offering
- A new range of wellness super blends Twinings teas are also now available in our premium cabin

Virgin Atlantic has launched its new Autumn/Winter menu across all cabins from 5th October, with a focus on seasonal comfort and destination inspired dishes.

Upper Class customers will be welcomed onboard with a refreshing glass of Hambledon English sparkling wine paired with British raspberries and sweet rhubarb tonic, or Champagne and rosemary truffle artisan crisps. New additions to the Upper-Class menu include delicious dishes such as thyme and garlic roasted chicken with dauphinoise potatoes, baby carrots, tender stem broccoli and peppercorn sauce; miso and sesame crusted salmon with sweet potato purée, bok choi and a honey and ginger sauce and mushroom, red wine & tarragon pie with mashed potatoes, garden vegetables and herb gravy. Virgin Atlantic has also added to its pre-order menu, where Upper Class and Premium customers can pre-select their inflight meals between 72-24 hours of departure. New additions include Lamb hotpot with vermicelli rice and seasonal vegetables and Vegetable korma with Gujarati green beans, jeera pilau rice and paratha.

Virgin Atlantic's Upper Class Extra Bites menu also has some brand-new additions, including cream tea with fudge scones and clotted cream, salted caramel spread and strawberry jam. Customers can also choose from a gourmet fish goujon hot sandwich served with tartare sauce, and a chicken Caesar club sandwich served with salted crisps. Customers will also savouring our brand new British Northern Bloc ice creams in chocolate chip and vegan lemon sorbet flavours.



To wash these flavourful foods down, Virgin Atlantic has also introduced new beverages to its onboard menu, including Brooklyn Pilsner, Cobra lager, and Lucky Saint non-alcoholic beer. Joining the line-up is people-pleaser Brook Ridge Sauvignon Blanc from New Zealand, Diemersdal Pinotage from South Africa, and Soave and Pinot Noir from the family-owned Gianni Tessari estate.

Premium customers will enjoy a vibrant and fresh seasonal menu, with highlights including hearty chicken casserole with mustard mash and buttered savoy cabbage; classic shepherd's pie, vegetables and creamy mashed potatoes or Thai green vegetable curry with steamed jasmine rice. Followed by Virgin Atlantic's iconic Mile High Tea featuring delicate finger sandwiches, warm scones and a mini patisserie selection of lemon posset choux and walnut carrot cake. Premium customers will also enjoy a brand-new range of wellness super blends Twinings teas to support their every need from catching forty winks with the 'Sleep' apple, vanilla and chamomile blend, to feeling refreshed with the after-dinner 'Digest' blend. For breakfast, Premium customers will enjoy a new enhanced selection of hot cooked breakfasts, served with fresh seasonal fruit, yoghurt, and breakfast pastries.

Last but never least, Economy features tasty options to please the whole family, such as chicken tikka masala with saffron rice, red quinoa and green peas and creamy macaroni cheese with a panko and cheese crumb. Customers can also enjoy an on-demand pantry offering sweet and savoury snacks, whenever they're peckish in between main meal services.

The above are just a handful of options available to Virgin Atlantic customers travelling with the airline over the colder months. There is something for everyone to enjoy, with these tasty new dishes sure to kickstart customers' holidays in the best way.

Corneel Koster, Chief Customer and Operating Officer, Virgin Atlantic said:

"We're pleased to announce an enhanced food and drinks service on board. By creating new dishes and working with new partners, we're bringing a more personal, unique Virgin Atlantic experience for all our customers during the Autumn/Winter season.

"Creating magical moments for our customers is what we do best; delighting them from the moment they step on board to when they land into their destination. We will continue to develop our inflight offering, as our customers do business, visit family, or seek winter sun for that much needed holiday."



HRC announces Monica Galetti as Chef Ambassador for 2023

Hotel, Restaurant & Catering (HRC), the business event for hospitality and foodservice professionals, has announced that Monica Galetti will be the show's Chef Ambassador for 2023.

Monica Galetti is one of the best-known female chefs in London. Born in Samoa and raised in New Zealand, she developed an early interest in food and trained as a chef in New Zealand. In 2000 she came to London to work for Michel Roux Jr at Le Gavroche. Her talent was soon recognised, and she became the first female sous chef at Le Gavroche and then Michel Roux Jr's Head Chef at Le Gavroche Tropiques in Mauritius in 2005.

After a total of 12 years at Le Gavroche, Galetti left in 2015 to spend some time with her family and focus on finding a site for her first restaurant in London. Over the past seven years she has become a familiar television personality, as the inimitable presenter and judge on BBC2's highly popular MasterChef: The Professionals.

As part of her role as Chef Ambassador for HRC 2023 Galetti will be taking part in a must-attend keynote session on the show's Vision Stage and will be a guest judge for historic chef competition International Salon Culinaire.

Galetti commented: "I'm delighted to join HRC and International Salon Culinaire as Chef Ambassador for 2023. Now, more than ever, it's so important for hospitality professionals and chefs to come together, network, learn and continue growing this fantastic industry. There's nowhere better do to this than at HRC."

Ronda Annesley, Event Manager for HRC, added: "We're so excited to have Monica on board as Chef Ambassador for HRC 2023. Alongside an illustrious career at the forefront of culinary innovation in the UK, Monica is an advocate of rising industry stars and a champion of quality ingredients. She will be a fantastic addition to our 2023 event and an ambassador that epitomises many of the values the show holds dear."

Earlier this year, HRC announced an expansive partnership with Chef Publishing for a new feature area and demo kitchen, entitled Chef HQ, further putting chefs at the heart of the show.

The space will feature a stage for informative sessions and the demo kitchen stage will be none other than Niall Keating's Paradise Carriage. Across the three days of the show, Chef HQ will welcome some of the UK's top chefs to talk through their favourite dishes and share their insights and kitchen best practice. Surrounded by some of the most innovative, exciting and relevant foodservice brands, the team behind Chef HQ are on track to deliver a packed programme of activity.

HRC will take place alongside IFE, International Food & Drink Event, IFE Manufacturing, The Pub Show and historic chef competition International Salon Culinaire on 20-22 March 2023 at ExCeL London. To find out more about the event, and to subscribe to the HRC Connects newsletter, head to hrc.co.uk.

Event Calendar

HOFEX

May 10 - 12, 2023
Hong Kong Convention and Exhibition Centre

International Restaurant & Foodservice Show of New York
EDUCATION + NETWORKING + PRODUCTS

March 5 - 7, 2023
Javits Convention Center, New York

bar & restaurant expo

March 27 - 29, 2023
Las Vegas Convention Center, United States

AHIF
AFRICA HOSPITALITY INVESTMENT FORUM

Nov 2 - 4, 2022
Fairmont Taghazout Bay, Morocco

THE HAPPETITE by mapic

Nov 29 - Dec 1, 2022
MAPIC - Palais des Festivals, Cannes, France

gulfhost

Nov 8 - 10, 2022
Dubai World Trade Centre, Dubai, UAE

SIRHA FOOD
A WORLD OF CUISINE AND HOSPITALITY

Jan 19 - 23, 2023
Eurexpo Lyon, France

EQUIPHOTEL PARIS

Nov 6 - 10, 2022
Paris, France

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