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阔别五载 重返英伦
Back To The UK
After Five Years

伦敦萨伏伊酒店
越沉淀越沉醉

The Savoy London
AN Elegance Matured With Age

毛里求斯 天使在人间
Mauritius
Angel Descended To Earth

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伦敦萨伏伊酒店

中国旅游饭店业协会指定刊物

EXPLORE THE WORLD IN TRAVELLING

EXPERIENCE THE LUXURY IN HOTELS



Burners Tavern of London *EDITION*

Gracefulness In The Eyes And Lips

伦敦 EDITION 酒店 Burners Tavern

一观一品尽优雅

■ 满月



伦敦EDITION酒店Burners Tavern餐厅仿佛美术馆或艺术画廊，让人驻足观赏。

厨师及餐饮人杰森·阿瑟顿最新作品——全日制 Burners Tavern 于伦敦费兹罗维亚博纳斯街的 EDITION 酒店生根落户，这里云集八方来客，趣味横生，早、中、晚三餐，下午茶，宵夜，将肠胃熨帖得刚刚好。

Chef and restaurateur Jason Atherton has launched his latest restaurant Burners Tavern, a gathering place for all day dining and entertaining, breakfast, lunch, dinner, tea and late supper in The London EDITION Hotel, on Berners Street in London's Fitzrovia. ▶



Inspired by the classic muted colours of Johannes Vermeer paintings and American artist Donald Judd, Berners Tavern has taupe coloured walls, dusty rose chairs, with a subtle play between modern and period design. Tub chairs in the front of the space create a café setting, while banquettes covered in chestnut mohair and taupe leather and round, rift-cut bleached oak tables define the central dining area. Two large custom bronze chandeliers, inspired by NYC's Grand Central Station, scale down the original 5.5 meter (18-foot) ceilings to make the space more intimate. The walls are adorned with a series of photographic portraits, landscapes and still life, curated as if a private collection. The pewter topped bar is paired with custom leather upholstered bar stools and sits in front of an illuminated, amber-backed display. Located above Berners Tavern is the private dining room; an exclusive, intimate space which seats up to fourteen.

目之愉 *Visual Pleasure*

走进 Berners Tavern, 恍如来到美术馆或艺术画廊; 灰褐色墙面挂满大小不一及各式各样的人像、物品及风景摄影和画作, 天花板及高墙上则雕刻着古典人物, 各个风情万千, 精工细作。仅是细细观着每幅摄影、画作及雕刻花样, 就得耗费好一段时间。Berners Tavern 设计灵感来自荷兰黄金时代最伟大的画家约翰内斯·维梅尔及美国极简主义艺术家唐纳德·贾德, 前者作品构图严谨、色彩透明, 巧妙运用光影搭配, 人物栩栩如生, 质感丰盈; 后者则总在作品中探索物体及创造空间的本质, 其极简主义不追求层次感, 而以追求自然的方式呈现。抬头望去, 两盏青铜吊灯别具风味, 类似世界最大火车站纽约中央车站内的艺术水晶灯, 营造出奢华气派的氛围。店内可同时容纳 140 位客人, 每张座椅都仿佛一片花瓣, 与桌子环绕聚集起来, 宛如一朵朵玫瑰花忘情绽放。中央半圆弧形沙发座椅区域与隔壁桌间隔适当, 三五好友在此谈天说地, 绝无被扰之虞。若要招待 VIP 贵宾, 14 间包厢是上选。



唇之欢

Tasty Gourmet

厨房“大总管”菲尔·卡米高与杰森共事十多年，创立的当代英式菜单口碑载道。为与酒店设计一以贯之，菜单以大不列颠传统为摹本，呈上不列颠群岛的珍馐佳肴，样本菜品含奥克尼扇贝薄片配鳄梨、小萝卜、胡椒和酸橙；碳烤鹌鹑配阿尔萨斯培根、烟熏番茄酱、葱和香菜；碳烤食草 Baccleuch 牛肉条。为维持经典英式菜肴传统，Fish Friday 及 Sunday Roast 等特惠活动让莅临者一同享受美好餐点及愉悦时光，沐浴简单幸福。

“Berners Tavern 菜单简而不俗，雅致爽心，精选英式配料，顺应四季变化。”杰森·阿瑟顿信心满满地表示。

The restaurant is accessible via a separate entrance and seats 140 covers. Phil Carmichael, who has cooked with Jason for over ten years, is heading up the kitchen at Berners Tavern, creating a contemporary British menu. In keeping with the design of the hotel the menu at Berners Tavern is inspired by the traditions of Great Britain and features the very best produce that the British Isles has to offer. Sample dishes include Orkney scallop Carpaccio served with avocado, radish, jalapeno and lime; char grilled quail served with Alsace bacon, smoked tomato jam, shallot and parsley; and grass fed Baccleuch estate cuts of beef cooked on a charcoal grill. Berners Tavern celebrates traditional and iconic British dishes, such as fish Friday's with weekly specials, as well as the heralded Sunday roast with fine cuts of Red Ruby beef from the heart of Devon served with all the trimmings. The menu is simple yet elegant, using the best of British ingredients and change of seasons. Jason Atherton confidently expressed.

