

ROSEWOOD ARTISTRY

a celebration of luxury,
art and culinary excellence





To commemorate four incredible years of Rosewood Hong Kong and our collaboration with Art Basel, we're presenting our guests with an array of exclusive themed masterclasses and curated dining experiences with selected Rosewood hotels worldwide. Rosewood Artistry is a curation of immersive experiences to celebrate luxury, art and culinary excellence with our community of culinary experts and partners in lifestyle and luxury.

Contemporary work by American artist Joe Bradley at the lift lobby of Level Two



Hugo Montanari
Managing Director of
Rosewood Hong Kong

“We are thrilled to welcome travellers back to Hong Kong, coinciding with our iconic property commemorating its fourth anniversary. There is no better time than the return of Art Basel to showcase our hotel’s enthusiastic support and contributions to the city’s incredible dynamism.”



Angus Pitkethley
Director of Sales and Marketing,
Rosewood Hong Kong

“Rosewood Artistry is designed to immerse guests into our cultural and culinary destination, celebrating craftsmanship and excellence. The programme taps into the best of Rosewood’s communities and partnerships for incredible experiences in our vertical estate on the harbour.”



Fabian Altabert
Regional Director of Culinary,
Rosewood Hong Kong and
South East Asia

“We are pleased to invite the award-winning chefs from our sister properties worldwide to Hong Kong, one of Asia’s most cosmopolitan dining destinations, to collaborate with our specialty restaurants’ chefs and celebrate our four years of unrivalled culinary journeys, refined beverage crafting and world-class hospitality.”



Andrew Yang
Director of Food & Beverage,
Rosewood Hong Kong

“These partnerships demonstrate the dedicated teamwork and efforts of Rosewood’s culinary and bar experts to co-create and debut exclusive gastronomic journeys for the first time that showcase our food and beverage team’s artistry and passion.”

ROSEWOOD ARTISTRY

a celebration of luxury,
art and culinary excellence

EXCLUSIVE MASTERCLASSES

Watchmaking Masterclass by Audemars Piguet

22 - 23 March | 10:30 am - 12:30 pm & 5:30 pm - 7:30 pm
The Orangery, Level 4

Discover the World of Jewellery with L'ECOLE, School of Jewelry Arts

21 - 23 March | 3:00 pm - 5:30 pm
Unit 510A, Level 5, K11 MUSEA

Floristry Masterclass with Blooms & Blossoms

21 - 23 March | 10:00am - 12:00pm
Belvedere Suite, Level 4

Caviar Masterclass by Caviar House & Prunier

22 - 23 March | 5:00 pm - 6:30 pm
Belvedere Suite, Level 4

Wine, Champagne and Sake Masterclasses

21 March | Domaine Bonneau du Martray
22 March | Henri Giraud
23 March | Sake by Sake Central
2:30 pm - 4:00 pm | Salon 4, Level 4

Sonic Whisky Tasting Masterclass

21 - 23 March | 5:30 pm - 6:30 pm
Maison LeCercle, Level 5

DarkSide Cocktail Masterclass

21 - 23 March | 2:30 pm - 4:00 pm
DarkSide, Level 2

The Ultimate Truffle Workshop by Aléna Truffle

23 March | 3:30 pm - 4:30 pm
Belvedere Suite, Level 4

Pie-making Masterclass by

Rosewood London's

Holborn Dining Room

23 March | 3:00 pm - 4:30 pm
Holt's Café, Level 2

UNPARALLELED DINING EXPERIENCES

HENRY x Otium

21 - 23 March
Four hands dinner

Asaya Kitchen x Ristorante Campo Del Drago

22 - 23 March
Four hands dinner

The Dining Room x L'Ecrin

21 - 23 March
Four hands dinner

The Legacy House x Lingnan House

21 - 23 March
Four hands menu for Private Dining Room
22 - 23 March
Specials by Chef Peter Situ for Main Dining Room

Bayfare Social x Las Brasas de Castellana

21 - 23 March
Specials by Chef Jose Mascaros

CHAAT x MORA

22-23 March | Four hands dinner
23 March | Four hands lunch

The Butterfly Room x Jardin d'Hiver

21 - 23 March
Thematic afternoon tea set

Holt's Café x The Pie Room

21 - 23 March
Specials by Chef Nokx Majozi

DarkSide x Scarfes Bar

21 - 23 March
Rosewood London's
10th anniversary cocktail menu

*exclusive to our dining guests between 21 and 23 March



Mario Tolentino of HENRY

What do you think of HENRY and this collaboration coming alive?

Hollingsworth: Otium is a contemporary American restaurant that highlights wood fire cooking with global influences, so it has a natural affinity with HENRY's American smokehouse and grill concept. When the opportunity came to help commemorate Rosewood Hong Kong's fourth anniversary, I was excited to celebrate both HENRY and American cuisine in Hong Kong.



Timothy Hollingsworth of Otium

Timothy Hollingsworth, award-winning chef and restaurateur of contemporary American restaurant Otium in Los Angeles, won Netflix's The Final Table global culinary competition series in 2018. He is visiting Hong Kong for the first time to join Chef Mario of HENRY to debut a special set dinner menu.

What is the one thing you want to bring to Rosewood Hong Kong for this special menu?

Hollingsworth: I want to bring the Otium experience to Hong Kong, especially for those who may not yet have had the opportunity to travel to Los Angeles.



asaya kitchen

CAMPO *del*
DRAGO
RISTORANTE

Chef Matteo Temperini of Michelin-starred Ristorante Campo del Drago at Rosewood Castiglion del Bosco in Tuscany collaborates with Asaya Kitchen Chef Fabio Nompleggio to co-create a farm-to-table menu.



Chef Matteo Temperini grounds his culinary passion in the profound connection between food, land and community that is a defining characteristic of his native Tuscany.



Chef Fabio Nompleggio brings his vast experience from some of the best restaurants in Italy and Dubai and takes centre stage to present you with a delicious culinary journey. He loves creating simple yet refined dishes with the finest local ingredients, adding his unique blend of creative flair and passion for food.



DINING ROOM

BY BLUHOUSE



Executive Chef Boris Campanella of Michelin-starred L'Ecrin at Hôtel de Crillon, A Rosewood Hotel in Paris and Chef de Cuisine Giovanni Galeota of The Dining Room collaborate to create a special French-Italian dinner menu.

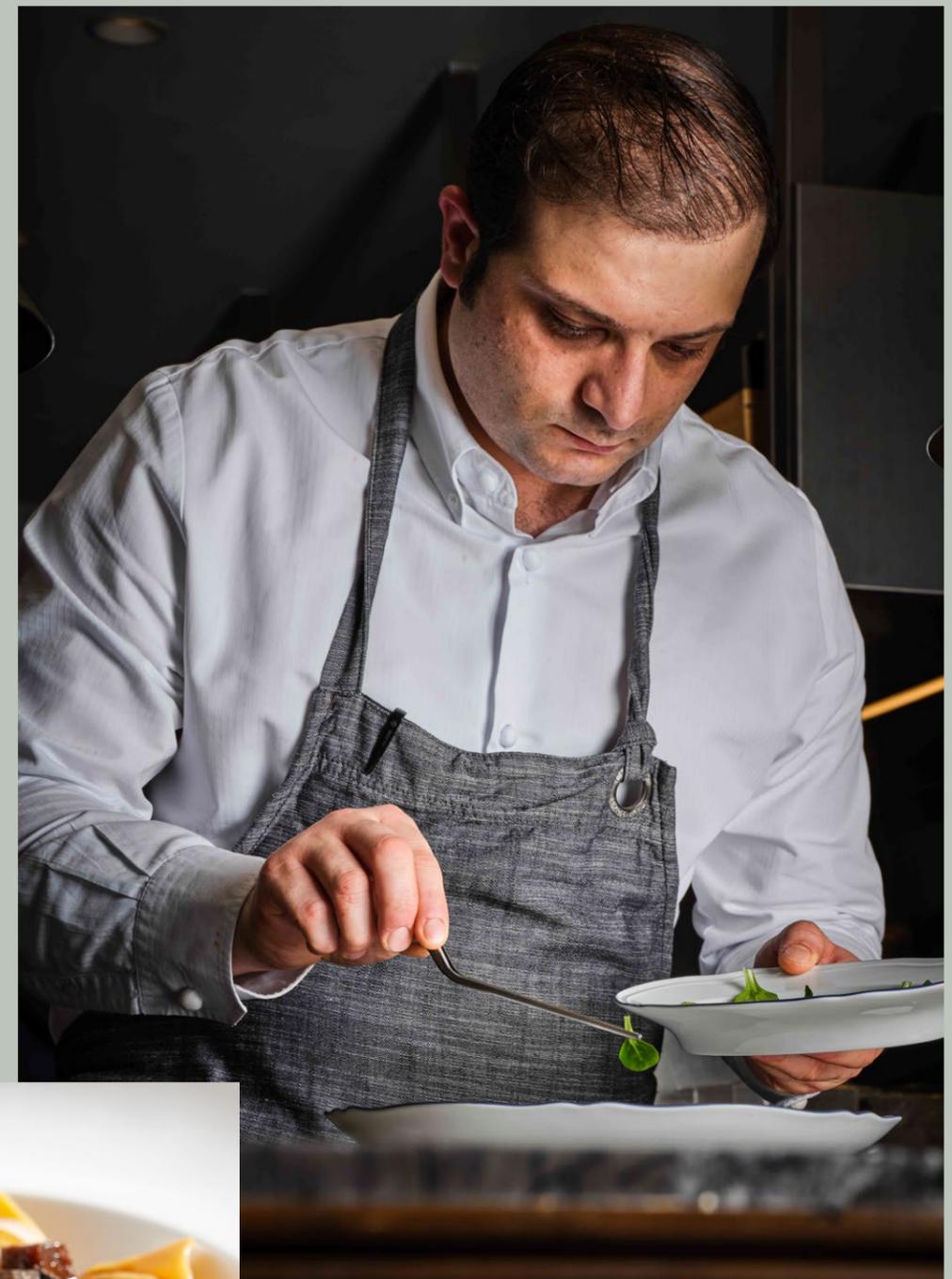
What do you think about The Dining Room and this Rosewood Artistry collaboration?

Campanella: This is an excellent initiative! I am delighted that Fabian, the Culinary Director of Rosewood Hong Kong, invited me to participate in this beautiful collaborative project.



What can the guests expect from this special menu?

Campanella: They will find a creative and authentic four hands menu that showcases Italian, Mediterranean and French inspirations created by Giovanni Galeota and me.



Over the years, Chef Giovanni's illustrious career has taken him to award-winning kitchens in Italy, Switzerland, Spain, Macau, and now, Hong Kong. At the purpose-driven BluHouse, Chef Giovanni is devoted to bringing people together over the authentic dishes and delicious wine that capture the spirit of his home country, creating casual and elevated Italian cuisines with only the best seasonal ingredients.

Book Now



THE ULTIMATE TRUFFLE WORKSHOP

Workshop participants take a deep dive into a truffle world and learn direct from maestro Mathieu Trelu from Aléna Truffle about farming, harvesting, storage and handling, preparation, identifying truffle regionality, cooking with and savouring the “diamonds of gastronomy.”

23 March
HKD 880 + 10% per person

*Drinks will be served

Discover More



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THE
LEGACY HOUSE
彤福軒

LINGNAN HOUSE
廣御軒

Rosewood Guangzhou's 2020 Michelin Young Chef awardee Peter Situ of Lingnan House and Chef Li Chi-Wai of The Legacy House join hands to present their signature dishes using local ingredients and modern Cantonese cooking techniques.



Chef Peter Situ of
Lingnan House

What do you think about The Legacy House collaboration?

Situ: The Legacy House at Rosewood Hong Kong is one of my favourite Cantonese restaurants. Hong Kong is known for its seafood dishes, and its cooking methods are more internationally influenced. Through this cooperation, we can exchange and learn from each other, presenting a highly integrated and authentic taste of Cantonese cuisine produced by both houses.



Chef Li Chi-Wai of
The Legacy House

What can the guests expect from this special menu?

Situ: I will share the authentic flavours of Rosewood Guangzhou's one Michelin Star restaurant Lingnan House with guests in Hong Kong, including the famous Geoduck with Black Truffle, Lobster, Angel Hair Noodle and Sichuan Peppercorn. In addition, seasonal and local products are incorporated into this menu, including kapok, the city flower of Guangzhou, which blooms in March and is a special seasonal ingredient for soup.



CAVIAR HOUSE & PRUNIER

THE ULTIMATE LIFESTYLE

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TOKYO



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太子大廈122號鋪
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香港國際機場一號客運大樓
(禁區) 7樓7E143號鋪
+852 2180 0770

CAVIAR MASTERCLASS BY CAVIAR HOUSE & PRUNIER



For those with a taste for the finer things in life, Caviar House and Prunier host a refined caviar tasting combining luxury with sustainability that promises a deep and delicious immersion into the world of caviar.

Contact us

*Drinks will be served

22-23 March

HKD 1,880 + 10% per person

Discover More



BAYFARE
SOCIAL



Chef Jose Mascaros from Rosewood Villa Magna in Madrid collaborates with Bayfare Social's Chef Jorge Vera Gutierrez to showcase Spanish culinary techniques in a co-created, limited-time special menu.

Chef Jose joined Rosewood Hotels & Resorts® as Chef de Cuisine for the opening of Rosewood Phnom Penh, Cambodia. He is currently Executive Sous Chef of Rosewood Villa Magna, Madrid.

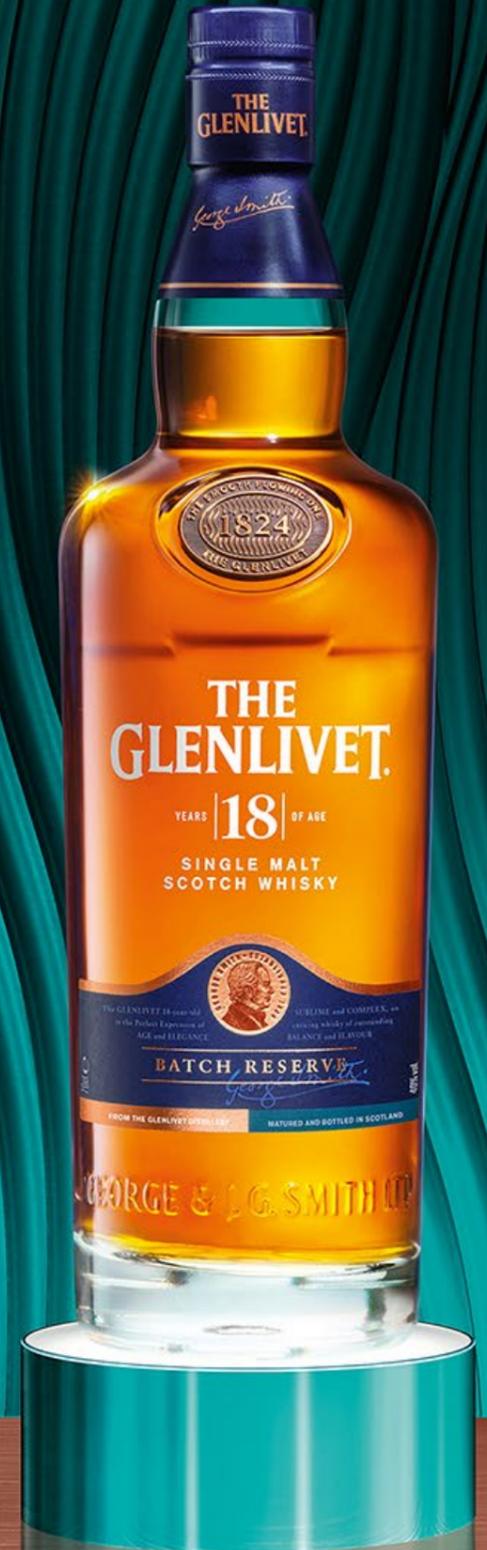


As the Chef de Cuisine of Bayfare Social, Jorge does what he does best: cooking traditional Spanish tapas with an elevated twist. Right at home in Bayfare Social's unique setting that is reminiscent of Madrid's bustling gastro-markets, Chef Jorge brings guests an authentic taste of his native Spain.





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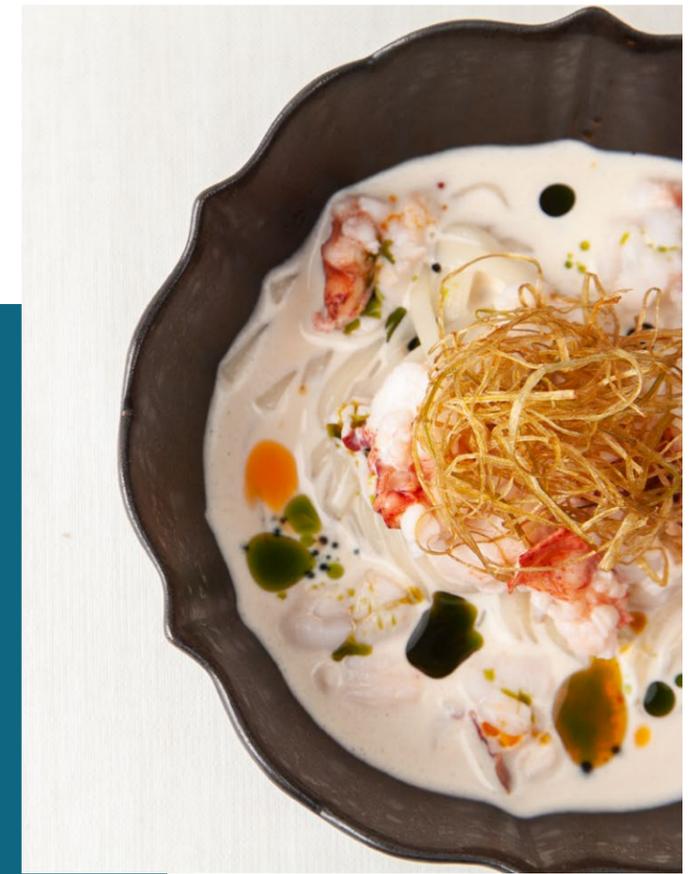
ORIGINAL
BY TRADITION

CHAAT



What do you think about the CHAAT and Mora collaboration?

Lau: CHAAT has been a force in the industry since its opening, recognised for its originality in cuisine and ability to adapt quickly to Hong Kong's evolving culinary landscape. It is a testament to Chef Manav's open-minded approach to cooking and how he constantly takes inspiration from his surroundings, which is similar to my way of working. While our cuisines are vastly different, we both harbour similar philosophies and welcome the challenge of doing something that has never been done before.



Michelin-starred CHAAT and MORA restaurants join forces to present "Soy and Spice", fusing Indian and modern Chinese flavours. CHAAT's Chef Manav Tuli co-creates this menu with Chef Vicky Lau of MORA, the new soy-focused restaurant which champions community empowerment and sustainability.

What is the one thing you want to bring to Rosewood Hong Kong for this special menu?

Lau: I hope to bring guests a closer feeling of connection to our home, Hong Kong, through food. Soy has always been a staple food ingredient in Hong Kong, and we're taking this very humble piece of history and transforming it for the modern palate. What better place to showcase this than at CHAAT?

Book Now





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BUTTERFLY
Pâtisserie





Parisian Pastry Chef Matthieu Carlin from Hôtel de Crillon, A Rosewood Hotel in Paris, joins Rosewood Hong Kong's newly appointed Pastry Chef Jonathan Soukdeo, to co-curate an artistic afternoon tea set at The Butterfly Room which is itself inspired by Jardin d'Hiver at the Paris hotel.

What do you think about The Butterfly Room collaboration?

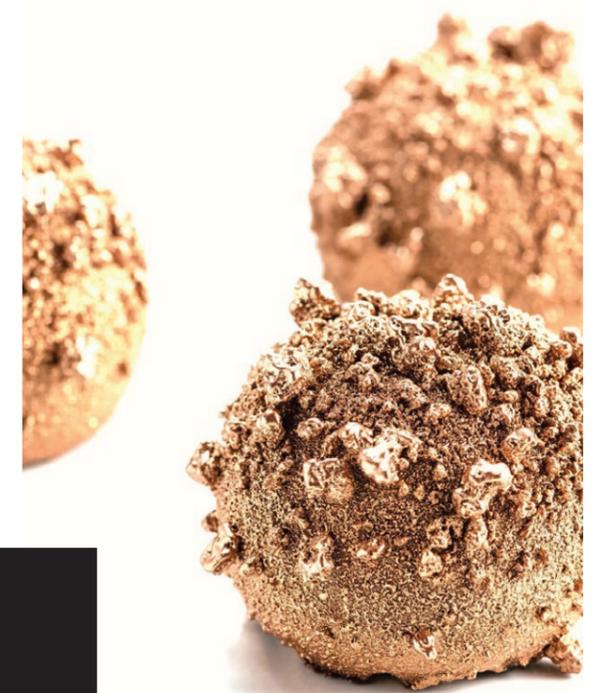
Carlin: This is a unique opportunity to establish the connection between Butterfly Patisserie in Paris and the original Butterfly Room in Hong Kong. This collaboration is a fantastic way to introduce the opening of Butterfly Patisserie at Hôtel de Crillon to the world.



What can diners expect from this special menu?

Carlin: A mix of classic and modern French and flavoursome pastries.

The Butterfly Room | JARDIN D'HIVER





THE PIE ROOM
HOLBORN
DINING ROOM



What do you think about Holt's Café and this collaboration?

Majozi: Holt's Café and The Pie Room share the same passion for celebrating traditional cuisine with a modern twist. We are looking forward to bringing a taste of London to Hong Kong with our curation of savoury pies.

What is the one thing you want to bring to Hong Kong for this special Pie Room menu?

Majozi: We want to bring our craftsmanship and the art of pie making that is unique to pies in London. Many countries worldwide celebrate with pies in different ways, where ours are unique to British heritage.



Chef Nokx Majozi from The Pie Room of Holborn Dining Room at Rosewood London prepares perfectly crafted pies and British classics exclusively at Holt's Café.



All the special pie menu proceeds at Holt's Café will be donated to the Christian Concern for the Homeless Association to benefit homeless women in the local community.

Book Now





LIBERTY & LIBATIONS
DARKSIDE



Two iconic bars unite -- DarkSide from Rosewood Hong Kong and Scarfes Bar from Rosewood London – to celebrate their respective 4th and 10th anniversaries together. Scarfes Bar's new menu makes its Hong Kong debut with an array of modern serves. To elevate the total experience, the Scarfes Bar's resident jazz band, Nick and Kitty La Roar, will perform in DarkSide to transport guests to their favourite bar in London.

What do you think about DarkSide and this take-over residency?

DarkSide is a leader in innovation with an exceptional team, so we are delighted to collaborate for this special occasion, bringing a touch of Scarfes Bar's philosophy, mischief and magic all the way from London. This collaboration will be truly immersive as we bring the best of Scarfes Bar to DarkSide. Guests will see caricatures from the iconic British artist and the bar's namesake, Gerald Scarfe, enjoy live music by our resident jazz duo, Nick and Kitty La Roar,

and choose from a selection of characterful cocktails and mementoes including our beloved playing cards, all presented by Scarfes Bar's mixologists Martin Siska and Yann Bouvignies.

What can guests expect from this special menu?

We are bringing the crème de le crème of Scarfes Bar's mixology and techniques to Hong Kong. DarkSide's guests will be able to enjoy an exclusive menu of five new cocktails before it launches in London in April.

Book now +852 3891 8732

EXCLUSIVE MASTERCLASSES

From 21 to 23 March, "Rosewood Artistry" presents a series of exclusive masterclasses for dining guests to fully immerse in and experience the hotel's vibrant, diverse character.

Wine Tasting Masterclass

Burgundy wine expert Thibault Jacquet of Domaine Bonneau du Martray, together with Rosewood Hong Kong's Director of Wines, Julien Peros, take guests on a discovery journey alongside a variety of vintages from the maison.

21 March
HKD 2,580 +10% per person

Champagne Masterclass

Julien Morin from Henri Giraud will host a unique Champagne tasting experience; guests will discover Maison Henri Giraud's various expressions using grapes from the village of Aÿ and savour some of their finest Grand Cru vintages.

22 March
HKD 1,880 +10% per person

Sake Masterclass

Embark on a sake tasting journey across Japan led by a dedicated Sake Sommelier from Sake Central. Sample a range of sake selected from the slightest floral to those full of umami and learn about the rich cultural heritage of Japan.

23 March
HKD 880 +10% per person

Sonic Whisky Tasting Masterclass

Scotch whisky brand ambassador, Hannah Melville will take guests on a whisky journey. Guests can immerse themselves in the realm of the long-established whisky labels, broaden their knowledge and sample the different flavours by tasting 3 types of whisky from The Glenlivet.

21-23 March
HKD 680 +10% per person





PIE MAKING MASTERCLASS WITH CHEF NOKX

In collaboration with The Pie Room by Holborn Dining Room at Rosewood London, guests can put their pastry skills to the test in a 2.5-hour, hands-on masterclass where they learn the art of pie-making with Rosewood's team of pastry experts.

The Head Pie Maker Chef Nokx Majozi will also conduct this masterclass for underprivileged families from The Rosewood Empowers Club in collaboration with Christian Concern for the Homeless Association on 22 March at Holt's Café, offering an upskilling opportunity to boost their confidence and social abilities. Each participant guest will be equipped with her own kit to make a savoury or sweet pie which will be followed by a dining experience at Holt's Cafe.

*Light refreshments and drinks will be served

Contact us

23 March
HKD 1,280 +10% per person



DarkSide MASTERCLASS

DarkSide, the cocktail parlour included on the "Asia's 50 Best Bars 2021" list, presents a classic cocktail-making class hosted by its talented in-house mixologists. The 90-minute masterclass shows how to concoct three iconic cocktails.



21-23 March
HKD 1,380 + 10%
per person

Contact us



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DE CHAMPAGNE

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Drink responsibly



136"

*Artist Credit: Kenneth Wayne Alexander

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FLORISTRY MASTERCLASS BY BLOOMS & BLOSSOMS

Guests joining this Bloom Bucket Workshop led by Blooms & Blossoms expert floral designers will learn how to create unique floral arrangements inspired by MonoC's signature meta-flower creation exclusively for Rosewood.

Contact us

*Drinks will be served

21-23 March
HKD 1,380 +10% per guest

Discover More



WATCHMAKING MASTERCLASS BY AUDEMARS PIGUET



This immersive experience enables guests to crack the code of a complex savoir-faire that Audemars Piguet has handed down across generations. Guests can assemble one of the house's iconic watch movements under the guidance of an expert and try their hand at master craftsmanship.

*Light refreshments and drinks will be served



22-23 March
By Invitation only

DISCOVER THE WORLD OF JEWELLERY WITH L'ÉCOLE



Rosewood Hong Kong partners with L'ÉCOLE, School of Jewelry Arts supported by Van Cleef & Arpels for a masterclass at K11 MUSEA.

L'ÉCOLE expert faculty guide participants on a journey of discovery to appreciate the art history of jewellery, experience hands-on jewellery craftsmanship and learn about the universe of gemstones.

21-23 March
By Invitation only

Contact us

YACHT ARRANGEMENT

PRIVATE YACHT TRANSFER SERVICE

The first harbour crossing will depart from the Avenue of Stars outside BluHouse at 12 p.m.

A Rosewood Hong Kong representative will escort in-house guests from the G/F lift lobby to the private yacht transfer service. Please meet at the G/F lift lobby 10 minutes before your departure time.

For all on-day private yacht transfer service queries, please get in touch with our hotel guest service team at 5239 9287.

21 March (Tuesday) - 25 March (Saturday) 2023
12 p.m. – 8 p.m.

DEPARTURE FROM

<u>TSIM SHA TSUI</u>	<u>WAN CHAI</u>
12 p.m.	12.30 p.m.
1 p.m.	1.30 p.m.
2 p.m.	2.30 p.m.
3 p.m.	3.30 p.m.
4 p.m.	4.30 p.m.
5 p.m.	5.30 p.m.
6 p.m.	6.30 p.m.*
7 p.m.	7.30 p.m.

(30 mins ride)

(30 mins ride)

*last sailing on Saturday



BLUHOUSE

SERVING THE COMMUNITY

Inspired by the concept of a “business with purpose”, BluHouse is committed to co-creating neighbourhood resilience through donations, Opportunity Employment, and impactful experiences in support of underserved groups in the Tsim Sha Tsui neighbourhood. We are pledging 1% of our revenue towards this mission. Our signature reusable BluCup reduces waste and supports donations to refugees and ethnic minorities served by NGO partners RUN Hong Kong and The Zubin Foundation.

Discover more



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G/F, Rosewood Hong Kong, Victoria Dockside, 18 Salisbury Road, Tsim Sha Tsui

@BluHousehk #ASenseofTaste #RosewoodEmpowers #TheDiningRoombyBluHouse



Rosewood Hong Kong commissioned the world's first surrealist metahuman artist and emerging voice in digital art, MonoC, to create a digital art installation that captures the future-forward zeitgeist through dynamic, experiential artwork.



In honour of the flowers traditionally associated with fourth wedding anniversaries, this innovative installation invites audiences to interact with and influence the artwork in real time. As a new artistic expression, the work is an embodiment of creativity, imagination and technological prowess, blending digital artistry and MonoC's signature meta-flower creations. Together with LG Electronics, the Digital Screen Partner of this installation, MonoC is using her signature meta-flowers approach to illustrate the blossoming of Rosewood Hong Kong and the reawakening of our beloved home, our Hong Kong, on LG's 136-inch LED Full HD All-in-One display.

DIGITAL ART INSTALLATION BY MonoC

@mo.noc @lgelectronics_kr #RosewoodArtistryHK

18-26 March, 2023 | Lobby, Level 2, Rosewood Hong Kong



ACKNOWLEDGEMENTS

- Amy Lai
- Andrew Yang
- Angus Pitkethley
- Beverly Law
- Carol Yiu
- Claire Braunwald
- Christie Wat
- Christy Li
- Chung Kwok Wai
- Eddy Lau
- Enrico Figliuolo
- Fabian Altabert
- Fabio Nompleggio
- Galeota Gianni
- Hugo Montanari
- Jonathan Soukdeo
- Jorge Vera Gutierrez
- Julien Peros
- Karen Donaldson
- Li Chi Wai
- Lotus Leung
- Manav Tuli
- Mario Tolentino
- Michael Yang Fan
- Ramon Gonzalez
- Richard Mahe
- Ruby Wong
- Sallick Wang
- Simone Lo
- Simone Rossi
- Sylvia Wong
- Titus Poon
- Tobias Schreiner
- Vickie Ho
- Vivian Wan
- Vivien Li
- Warren Aurokium

*the list is in alphabetical order

AN ARTFUL ESCAPE

With "An Artful Escape," guests can sail in style to the city's preeminent art event. First, they're welcomed to the hotel with a chilled bottle of Ruinart Champagne and greeted by a Rosewood Art Ambassador for a guided tour of the hotel's magnificent art collection. The stay experience includes two complimentary tickets to Art Basel Hong Kong between 23 and 25 March, with transportation by a luxurious Princess Yacht, with more bubbly served on board to match the effervescent occasion. The minimum two-night stay starts from HKD17,000 +10%.





@RosewoodHongKong
#RWjourneys #RosewoodArtistryHK