

# GLORIA<sup>NEWS</sup> 17

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## 仁者風範

THE BENEVOLENT MAN CARES FOR ALL

中餐品牌廚藝總監 黃傳明  
Chinese Culinary Director, Tim Huang

## 探索台北

DISCOVER TAIPEI WITH THE LOCALS

集團西餐主廚 蔡泰源  
Chef of Western Cuisine, Jack Tsai





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## 無可取代的事

隨著跨年的燦爛煙火綻放，人們迎來西元2020年，也就是21世紀第3個十年，新聞媒體整理出20年來的世界大事回顧，如果你也習慣在一年之初，細數自己過去1年、10年、或20年的人生重要歷程，同時訂定新的計劃，你會寫下什麼？

2000年，上網必須等待數據機播接，出門聯絡則打公用電話，無論國內外旅遊，都得憑藉手中的地圖，或開口向陌生人問路；2010年，社群網站尚未氾濫，智慧型手機還不普及，人們見面聚餐時沒有別的事情能夠分心。2020年的今天，客服機器人出現在機場服務台或百貨商場中，手機Siri秘書可以隨時回答人類的問題，我們不必與他人互動，就能搜尋知識、打理生活，或是跟著Google map遊遍世界。但是，那些需要時間及故事累積的文化，以及人與人之間的連結，漸漸就像數位化時代中的程式碼，變得冰冷疏離。

你懷念20年前的什麼呢？也許從來不是那些科技帶來的事。就像收到朋友從國外寄來的明信片，總是比手機裡傳來的照片更有溫度，上頭不只有美麗的風景，還有對方的心意；或是經過一番長途旅行，終於抵達下榻飯店，看到門衛的微笑，總讓人彷彿在異地找到了家的感覺。

「將心比心，用心付出」是華泰大飯店集團款待每一位顧客的初衷，然而這份理念，不單單只應用於服務顧客的客房或餐廳現場，也實踐於團隊領導與文化傳承上。集團西餐主廚蔡泰源、中餐品牌廚藝總監黃傳明，將他們在廚房裡超過20年體悟出的處世哲學，透過教導新生代的子弟兵，以一道道富有溫度的料理，傳達出心中真誠的人生滋味。人生如同科技，總是日新月異，人類無法預知下一個十年，什麼即將消失，什麼依然存在，但對他們來說，曾經或即將帶給身邊的人什麼，才是真正重要，並且無可取代的事。

## The Irreplaceable

As fireworks lit up the skies, people around the world ushered in 2020. Ushering in the third decade of the century, news outlets compiled reviews of world events from the past 2 decades. If you were to review the past 1, 10, or 20 years, in order to lay out a plan for the new year, what will you write?

In 2000, we waited on modems to get online and had to rely on public telephones to stay in touch when out. When traveling, we had to carry a map or ask strangers for directions. In 2010, social media were still on the rise and smartphones were not yet omnipresent, so there was nothing to distract us at social gatherings. In 2020, airports and department stores have customer service robots, Siri can answer any questions you may have, and we can even organize our lives without talking to another person. But for culture that needs time and stories to grow, the lack of personal connection is making things cold and alienating, like digital code.

What do you miss from 20 years ago? Perhaps it's something that technology cannot do. A postcard sent from a friend abroad, bringing with its not only beautiful scenery, but the feelings of the other person, with a warmth a photo sent to your phone could never have; or finally reaching your hotel, seeing the smiling doorman and feeling like you've found a home away from home.

GLORIA HOTEL GROUP has always been committed to treating every guest in a heart-to-heart way, and this commitment customer service all the way to our leadership and company culture. Jack Tsai, our Chef of Western Cuisine, and Tim Huang, the Chinese Culinary Director, pass on the life philosophies they have developed over the 20-plus years to their new generation of team members through each and every thoughtful dish to present the taste of sincere life. Life is like technology, in that there is always something new around the corner. We can never predict what the next decade will be like, and what will disappear or remain. What is truly important, though, is what we can bring to those who have been around us and those who will be in the future. That is what is truly irreplaceable.



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## 仁者風範 The Benevolent Man Cares for All



身為集團西餐主廚，應該會是什麼樣子的人？不苟言笑、嚴肅強勢？站在制高點上的人，有沒有可能依然很平易近人？坐在 TK SEAFOOD & STEAK 包廂內，要價不菲的原木桌椅，與紅銅燈共同營造出復古時髦的氛圍，一旁的落地窗裡，八盞水晶燈與鏡面互相映照，這是集團內單價最高的餐廳。蔡泰源主廚敲了敲門，帶著爽朗的笑容準時出現：「我們開始吧！」

1994年夏天，15歲的蔡泰源並非像許多知名大廚從小就立定志向，也不像現在這般健談大方，總是被老師評為「沈默寡言、剛毅木訥」的他，不愛出鋒頭，興趣也尚未鮮明，身處學業至上的年代，他只是單純地希望選讀公立學校，參考了朋友意見，進入淡水商工餐飲科，從此開啟了他藉由廚藝認識自我、進而影響他人的旅程。

回想青澀的學生時期，蔡泰源並沒有太深刻的記憶，實際上短短三年間，學校著重於基本廚藝技術及餐飲衛生安全，他也按部就班完成課業、考取證照。畢業後，進入華泰大飯店集團西餐廳，身為廚房裡最低階的菜鳥，他就像所有學徒一樣，也曾經歷過「逆來順受」、甚至「忍辱負重」的日子，「廚房就像軍隊，講求上菜速度，加上環境潮濕悶熱，每個師傅幾乎都三字經不離口，講話快狠準，完全沒在客氣。」個性溫吞的他雖然不認同這樣的文化，倒也還能承受，過著少說話多做事的生活。退伍後，蔡泰源陸續換了幾間台北市的飯店，也在此階段遇見了他的恩師—葉承欽師傅，最後師徒一同回到華泰大飯店集團，從此蔡泰源一留就是將近20年。

葉師傅不僅傾囊相授，也有著廚師中少見的高EQ，無形中帶給他不一樣的觀念：「以前做菜沒有食譜，都是

憑感覺，就算有疑惑也不知從何問起，也擔心問了被罵，但他脾氣好，所以我比較敢問，越問越發現，我不會的真的太多了！」隨著葉師傅的腳步，蔡泰源一階階向上邁進，也因為集團豐富的資源，慢慢接觸廚房以外的領域。跟師傅上魚市場、學習採購叫貨；點心房或中餐廳，也有他的身影穿梭其中。20至30歲的黃金年華，蔡泰源過得忙碌而充實，就像個渴望學習的學生，終於讀到一本好書，啟發了他對於知識的無盡探索。

見識到廚藝世界的博大精深，以及了解到工作上不僅需要專業為底，行政、管理也大有學問，蔡泰源考入醒吾科技大學進修部餐旅管理系，相較於高中的懵懂，他這時拿出百分之百的專注與毅力，永遠都坐第一排，仔細聆聽老師講課：「時間和學費都是自己投注的，我沒有太多時間複習，所以總是寫了滿滿的筆記。」然而此時葉師傅及幾位主管決定到其他地方發展，





讓他第一次認真思考自己的去留：「我為何而來？我想要什麼？別的地方薪水可能多一點，但做的事情會是一樣的，還是更單一？」認清了自己想要的是「不斷精進做出好吃的料理，並分享出去」這個不管在哪都不變的核心本質，就不會受到別人或環境影響。這一年，32歲的蔡泰源接下主管職務，每天查成本、開英文菜單，也學著對上、對下、對其他單位溝通，還要不時跳脫角色，去思考客人的喜好與需要。

深刻的學術及實務磨練造就了專業自信，23年的職場經歷，卻不曾改變蔡泰源個性中那一份溫和敦厚，甫升任集團西餐主廚的他，將工作目標放在塑造新文化上：「如果工作內容相同，其實人重視的是文化，而文化是一點一點的『感覺』、『氣氛』累積而成，職場來來往往，如果不喜歡一份工作，是因為內容，還是因為人？我希望大家忙歸忙，但你會喜歡這裡。」資訊時代，年輕人只要上網一查，或許知道的比數十年資歷的師傅還多，卸下專業，恩師待人處世的圓融觀念一直深植在他心中，除了公司同事，他對於來面試的學徒，或準備離開的下屬，也總是大方給予建議和祝福，水瓶座的他笑說：「每一段相遇都是緣分。」這句簡單浪漫的話裡，或許蘊藏著某種人生高度的哲思，值得細細領會，如同他在訪談間未曾間斷的笑容，仁者風範展現無遺。

What kind of person would you expect to be the head chef? Stern, po-faced, and severe? Could someone occupying such a high position possibly manage to remain approachable? The classic atmosphere of TK SEAFOOD & STEAK, with its pricey wooden tables and chairs and copper lamps, together with the floor-to-ceiling windows reflecting the crystal lamps, is one that befits the GLORIA HOTEL GROUP restaurant with the highest-priced dishes. As we are waiting, a knock on the door is followed by the smiling face of the punctual Chef Tsai; "Let's get started!"

In the summer of 1994, 15-year-old Jack Tsai was just hoping to get into a good public school when his friends suggested the Food and Beverage program at Tamsui Vocational High School. Unlike so many famous chefs, Jack had never really thought about going into the culinary field, nor was he the gregarious and outgoing person he is now. His teachers had always described him as "taciturn and resolute," never one to take the lead and still trying to figure out what interested him. Once he got into Tamsui Vocational High School and began exploring the culinary arts, though, he started to find himself as he embarked on a journey that would also impact those around him.

Thinking back to those youthful days, Tsai doesn't have much in the way of lasting memories; over those three years he was mostly focused on learning the basics of cooking and of catering hygiene and safety. One step at a time he made his way through his schoolwork and earned certificates. After graduating, he started working in the Western restaurants of GLORIA HOTEL GROUP, starting at the bottom. Like any other apprentice, he had his rebellious days and moments of suffering in silence; "The kitchen is like the army. You've got to get the meals done quick, and it seems like every single chef is constantly swearing a blue streak. Everyone's talking quickly,



cutting straight to the chase, and wasting no time on politeness." Even though he didn't agree with that kind of culture, Tsai sucked it up and bore with it, passing his days working hard and saying little. After he finished his military service, he went on to work at a few hotels in Taipei, and it was during this time that he met his mentor, Chuck Yeh. Eventually the two both returned to GLORIA HOTEL GROUP, where Tsai has continued to work for over two decades.

Tsai not only learned a great deal from Chef Yeh, but also found him to be a chef of rare high EQ, which inculcated in Tsai a different perspective; "I used to cook without recipes, relying on intuition, and even if I had questions I had no idea where I could even begin asking. On top of that, I was always worried I'd get yelled at. Chuck had a much better temperament, though, so I felt more like I could ask him things, and the more I asked, the more I realized there was so much I didn't know!" Tsai followed in the footsteps of Yeh, making his way up the ladder. Along the way, the Group's wealth of resources gave him the opportunity to branch out into other areas outside the kitchen. Accompanying Yeh to the fish market, he learned how to buy and order goods, and he could also often be seen in the dim sum and Chinese restaurants too. Tsai's twenties were his golden age for busy and productive. A student thirsty for knowledge, he had finally found the right textbook, and what he learned inspired him to keep exploring.



Seeing the scope of the culinary world and understanding that his work would require not only a professional background, but also plenty of knowledge of administration and management, Tsai enrolled in the continuing education program in hospitality management at Hsing Wu University. In contrast to his callow high-school self, this time Tsai was 100% focused and committed, always taking a seat at the front of the class and listening attentively to every lecture. "I was investing my own time and tuition fees, and I didn't have much time to do revision, so I always took a massive pile of notes." During this time, Chef Yeh and several management staff decided to move on, giving Tsai his first chance to consider whether he wanted to stay or go. "Why was I here? What did I want to achieve? Maybe I could get paid a bit better somewhere else, but would I be doing the same kind of work, or would it be more monotonous?"

Eventually he realized that what he wanted was to be constantly improving, and to be making and sharing great food. This was the core essence of his goals, unchanging and not susceptible to the influence of other people or places. That year, the 32-year-old Tsai took over managerial duties, checking over costs every day, setting up an English menu, and learning how to



communicate with those above and below him. Sometimes, he even went beyond this, putting himself in the shoes of his diners to consider what they need and want.

With a solid academic foundation and the benefit of a wealth of practical experience, Jack Tsai is a confident and professional chef. Even with 23 years' experience under his belt, he remains the same

gentle and generous figure, and since becoming Western head chef, he has made it his goal to reshape the culture: "If the work itself is the same, what people really care about is the culture, and that is a slow accumulation of 'feelings' and 'atmosphere.' Work is always busy, and if you don't like a job, is it because of the work or because of the people? I want everyone to keep busy, but also to enjoy it here."

In the Internet age, young people can go online and find any number of possible mentors with decades of experience willing to pass on their knowledge. Among them, Jack Tsai remains committed to the accommodating approach to others that his own mentor taught him, and is always generous with advice or well-wishes to not just his colleagues, but also aspiring apprentices who come for interviews and staff members who are getting ready to move on. An Aquarius, he laughs as he remarks that "Every encounter with someone else is fated to happen the way it does." This simple, romantic statement might reveal something of Tsai's life philosophy that is worth considering carefully, showing an unbridled benevolence that is similarly reflected in the smile he sports throughout our interview.





## 人情之味 A Taste of Kindness



華泰大飯店集團中餐品牌廚藝總監—黃傳明  
Chinese Culinary Director-Tim Huang

飄香半世紀的九華樓包廂裡，攝影燈鎂光閃爍，身形魁梧的黃傳明總監隨著攝影師一同捕捉光影、仔細調整菜色擺盤，旁人看不出差異的地方，他也分毫必較。這是2020年全新的「九華譜」菜單拍攝現場。「鎮江醋排骨」、「避風塘青蟹」、「絲瓜小籠湯包」……各式食材在他的巧手中，幻化成令人驚艷的藝術美饌，黃傳明在江湖中拼搏歷練30年的箇中滋味，也在這一道道料理中完整展現。

時光倒流至30多年前，黃傳明的父親驟逝，這樣的命運安排，迫使年幼的他立志長大後一定要做大事、賺大錢，因此國中一畢業，就刻不容緩地進入粵式酒樓當學徒。回憶起第一次進廚房的景象，他說：「震撼到我至今難忘。」鍋爐在大火中翻騰出熱氣，菜刀與鍋鏟聲交奏出俐落的背景音，師傅們大聲吆喝，一同追求著上菜速度與味覺精準。這一幕仿若戰場的場景，卻激起了初生之犢的熱情：「每個

人都好忙！各司其職，但又團結合作，讓我好想融入其中、成為團隊的一份子。」然而，在那個粵菜廚師都是香港人的年代，學徒的第一個功課並不是從做菜開始，而是「語言」。

還不必談文化隔閡，一句粵語都聽不懂的黃傳明每天都得面對雞同鴨講的窘境，加上師傅們脾氣直來直往，三字經是口頭禪，每到最高壓的用餐時間，更是無所不罵：「太多人就在這裡放棄了。」但毫無退路的他直接把害怕的時間拿去自學粵語，在沒有youtube影片、沒有書的當時，他聽著廣東歌，看著歌詞一字一字跟著唱，同時壯著膽子和師傅說廣東話，就這樣土法煉鋼，練得一口被香港人誇讚的流利粵語。此外，下班後留在濕冷的廚房刷鍋垢、清晨又第一個到廚房整理食材，無論是「正事」還是「雜事」，只要是廚房的事，黃傳明都瞭若指掌。也因為這樣的用心付出，他漸漸獲得師傅們的信任，也打破了文化與

師徒隔閡，讓他們不僅將所有廚藝絕學傾囊相授，同時交付更多的責任，讓他在歸屬感之外，也學習到「團隊比自身重要」的觀念。

得以獨當一面後，黃傳明歷練過台北市大大小小的飯店及餐廳，師從眾多廣東籍、港籍、台籍知名大廚，學到不同的廚藝所長，也在各個師傅的人生起落高低中，看見了「時間識人，落難知心」的世間百態。對惜情的黃傳明而言，「一日為師，終生為父」的信念從來不只是實踐於錦上添花，更難能可貴的是雪中送炭。曾有位師傅因為欠下大筆債務，讓平時稱兄道弟的朋友頓時一哄而散，但他接到師傅的一通電話，半夜下班後就到師傅的小餐館無償幫忙備菜一整個深夜，早上八點再去上班：「不管怎麼樣，他都是我的師傅，這個理由就夠了。」無論世代如何變遷，某些值得遵從的傳統價值，在他心中從未磨滅。





一步一腳印，穩紮穩打的黃傳明終於一償宿願，在38歲那年當上行政主廚，登上一路以來的高峰，不過在短暫享受成就感之後，他也很快調整腳步，重新設立新方向，其中「溝通」是他近幾年的課題之一。身為高階管理者，面對的不僅是廚房中的前輩、後輩，飯店經營者、其他部門主管，以及最重要的「客人」，都是他必須溝通合作的對象。回首30年來在職場上反覆探索、不斷調整表達方式及思考邏輯，黃傳明最後卻重新領略出那個小時候就懂得的道理：「你有沒有為別人著想？」

「將心比心」，這是外表看似強硬的黃傳明總監，心中永遠保有一片柔軟之境的原因。現在的他，每天的工作事項除了監督餐飲品質，更多的是與「人」互動，無論是與主管開會、分派部屬調動，在每個過程中，他總會互換角色立場，再協商出共識。但在所有工作中，他最喜歡的是親自面試每個應徵的學徒：「看到那些認真努力的年輕人，就好像看到了當年自己的影子，我會很想教他，不只是做菜，更多的是做人的道理。」縱使風雲變幻，萬法終究不離其宗 – 「以人為本」，就是這位大廚在用心烹調與品嚐的人生百味中，悟得的處世究極心法。

As the camera flash pops in a booth in CHIOU HWA Restaurant, burly head chef Tim Huang works with the photographer to capture the light and shadow and adjusts the finer details of the plating of the food being shot, attentive to details ordinary bystanders may completely miss. This is the scene as the new 2020 menu is being shot. At Chef Huang's hands, all kinds of fantastical dishes have been artistically

crafted, the distillation of some three decades in the industry on show.

Going back some 30-plus years, we come to a turning point in the young Huang's life. His father had just passed suddenly, forcing him to determine to make something big of his life. As soon as he finished junior high, the young man immediately headed for a Cantonese restaurant to become an apprentice. The first time he set foot in a kitchen, Chef Huang says, "It hit me so hard that I still remember it." The heat pouring from the burners, the sound of knives and spatulas creating a mellifluous backing track, the chefs yelling loudly, and everyone working together to create fast, flavorful food. It was like a battlefield, and the sight ignited the spirit of the young Huang. "Everyone was so busy! They all had a job to do, but they all also worked together as one, making me wanted to be part of that." Back then, though, every Cantonese chef was a Hong Konger, and so the first lesson for any new apprentice wasn't so much the cooking but the language.

Between Huang's complete dearth of Cantonese and the chefs' heated tempers, whenever things got busy, the swears would flow and the pressure would grow; "A lot of people just gave up at that point," he recalls. With no way back, Huang uses his time studying Cantonese instead of just terrifying. In a world without YouTube and with no books to use for it, he began to learn Cantonese by listening to songs and following the lyrics a word at a time and, while at work, trying to speak it with the chefs. Today, even Hong Kongers couldn't tell he's not one of them. On top of that, he would stay after work in the cold, wet kitchen to clean the pots and pans, and every morning he would be the first one in. No matter the job, big or small, if it needed doing, he was there to learn how to get it done. His dedication gradually earned him the trust of the chefs, and as the cultural barriers fell, they began teaching him their culinary skills and entrusting him with other responsibilities, making him feel like he belonged and teaching him the lesson that the team is more important than any one member.

Striking out on his own, Huang took on jobs at restaurants and hotels all over Taipei, learning from renowned chefs from Guangdong, Hong Kong, and Taiwan. He became adept in a variety of culinary skills, but more than that, from the chefs' ups and downs in life, he learned that a friend in need is a friend indeed. For example, once one of the chefs he had worked under was struggling under a huge debt and his usual friends had left him in the lurch. But after Huang got a phone call from the chef, Huang

offered to lend a hand, heading to the chef's small eatery after finishing work to help out preparing meals deep into the night for no pay, then heading back in to work again at 8am the next day. "He had been a teacher to me, and that was all the reason I needed to help out, no matter what." He believes the times may change, but some traditional values, and it will always be worth following.

Huang made his wish come true, eventually becoming executive chef at age 38. It was the pinnacle of his career thus far, but after enjoying the sense of achievement for a moment, he adjusted his pace and set forth in a new direction. In the years since, he has made "communication" one of his big lessons. As a senior manager, he not only has to deal with others in the kitchen, hotel management, and managers from other departments, most importantly, he needs to be able to communicate and cooperate with customers. Looking back on three decades of explorations and adaptations to his way of thinking and communicating in the workplace, Chef Huang has finally returned to a lesson from his childhood: "Are you considering others?"

Operating from the heart is why Chef Huang, for all his outside appearance may be formidable, remains a softy on the inside. Today he not only supervises culinary quality, his daily work is even more about interacting with others. Whether he's meeting with management or assigning tasks to his staff, he always puts himself in the other people's shoes and works toward consensus. No matter how things may change, putting people first will always be at the core of Chef Huang's philosophy, one that adds a taste of kindness to everything he does.





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# 探索台北

## Discover Taipei with the locals

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一座城市的美好，永遠不是一篇文章、甚至一本書可以說得完，那...就慢慢說吧！現在開始，由華泰服務達人帶路，推薦除了旅遊書和youtube以外，就連他們自己也流連忘返、那些台北值得細細探索的地方。

The true beauty of a city is something that can never be fully articulated simply by an article or even a book, but even so, let us try nonetheless! Let the service staffs of GLORIA HOTEL GROUP lead the way from here, recommending some of the places they themselves love to linger in, highlights of Taipei beyond what travel books and YouTube videos might recommend, but are absolutely worth exploring.

### 華泰王子大飯店 服務中心 楊紹辰 Lucas Yang, GLORIA PRINCE HOTEL Taipei

2014年加入華泰王子大飯店的Lucas，頭腦聰明、邏輯清晰，善於結合骨子裡的幽默感與服務熱忱，傳達或化解工作及生活中的各種正負能量。學生時代開始累積的豐富服務業經驗，讓他對於人生總抱持著一顆開放的心，也因此擁有與眾不同的觀察體悟。興趣對比強烈，例如喝咖啡、逛書店、跑酒吧。

Lucas Yang joined GLORIA PRINCE HOTEL Taipei in 2014. He strives to combine his passion for service with his natural sense of humor to accentuate the positive energies of work and life, and eliminate the negative. Having started in the service industry while still in school, his experience has helped him learn to keep an open mind about everything in life, and this has, in turn, led to him fostering a one-of-a-kind perspective. There is a sharp contrast across his interests, which range from drinking coffee, visiting bookstores to bar hopping.



### 台北戲棚 Taipei Eye

2004年，辜公亮文教基金會在中山北路二段的台泥大樓內，成立了「台北戲棚」這個深具質感的傳統藝術舞台，由台北新劇團領銜，廣納京劇、布袋戲、民俗技藝、原住民歌舞等國內優秀表演團隊輪流擔綱演出。為了將中華文化藝術之美推展至國際舞台，台北戲棚的表演皆有中英日韓四國語言字幕翻譯。此外，除了劇場表演，還有化妝、服飾、音樂等環節展示。

In 2004, the C.F. Koo Foundation established Taipei Eye, a venue for the traditional arts situated in the Taiwan Cement Building on Section 2 of Zhongshan North Road. Headlined by the Taipei Li-yuan Peking Opera Theatre, it plays host to a rotating cast of outstanding domestic performing arts troupes in forms as diverse as Peking Opera, Taiwanese po-te-hi puppet theater, folk arts, and indigenous song and dance. And to help promote the beauty of Chinese and Taiwanese art and culture to international audiences, Taipei Eye provides subtitles for all its performances in four languages—Chinese, Japanese, Korean, and English. In addition to the theatrical shows, they also host related exhibitions of make-up, costumes, and music.



### 貨室甜品 OR Shaved Ice

Instagram上超火紅的「貨室甜品」，在夏天無時無刻都客滿，仿若貨櫃的外型，大片落地窗讓陽光直接穿透，搭配純白色系的室內外設計，營造出清新夢幻的氛圍。貨室甜品以台灣古早味冰品為主打，例如「貨室招牌刨冰」配料豐富，花生醬、紅豆、湯圓、地瓜圓、芋圓、煉乳...還有最具特色的麵茶粉和爆米香，兩人一份剛剛好！此外，玫瑰奶茶冰、熱糖可可牛乳冰是少女們的最愛；冬天時，貨室甜品則推出日式抹茶湯圓、麵茶芋頭湯等暖呼呼的香甜滋味。

OR Shaved Ice, a big hit on Instagram, is packed throughout the summer. With the appearance of a shipping container, its large floor-to-ceiling windows allow direct sunlight in, which, together with the pure white design inside and out, creates a fresh and fantastical atmosphere. Their primary focus is on traditional Taiwanese favorites like their signature shaved ice piled with peanut butter, adzuki beans, tangyuan, sweet potato balls, taro balls, condensed milk, and the most distinctive toppings like roasted wheat flour and puffed rice. The servings are so packed that one is enough to split between two people! In addition, rose milk tea ice and hot chocolate milk ice are favorites with the young ladies. In winter, OR Shaved Ice offers warm deserts like Japanese matcha tangyuan and roasted wheat flour with taro soup.







## 田園城市書店 Garden City Bookstore

坐落在靜謐巷弄間，田園城市書店頗有大隱隱於世的氛圍。質樸的空間內展示著來自英國的畫作、年輕藝術家的手工書籤及卡片、或是非洲帶回的精緻織品吊飾，當然也少不了各式建築設計、文學藝術類的書籍及小眾雜誌，走入其中，還有個小巧的咖啡廳，地下一樓的展覽空間，則是國內外新銳藝術家嶄露頭角的最佳平台。書店主人陳先生自小就非常喜愛藝文類的一切，因此希望藉由書店將這份熱情分享給更多不同族群的朋友，陳先生說：「不要覺得自己不是文青就不敢進來，這裡不只年輕人，日本香港觀光客也很多，就連住附近的阿嬤、小孩都是常客。」陳先生對於藝文的熱情與專業，值得偶然駐足，更值得專程一探究竟。

Secreted away in a quiet alley, Garden City Bookstore is a true hidden gem. This rustic space displays paintings from the UK, hand-crafted cards and bookmarks from young artists, and exquisite textiles and wall hangings brought back from Africa. Of course, there are also plenty of books and niche magazines covering topics from architectural design to literature. The quaint cafe and the basement exhibition space are also wonderful platforms for emerging artists from Taiwan and abroad. The owner of the bookstore, Mr. Chen, has loved everything about art and literature since he was a child, and through his bookstore, he hopes to share this passion with people from all backgrounds. "Don't feel like you don't dare to come in because you're not 'cool' enough. This isn't just a place for hip youngsters, we also get a lot of tourists from Hong Kong and Japan, and a lot of local grandmas and kids are regulars too," he says. Mr. Chen's passion and professionalism make Garden City Bookstore a worthwhile place to visit and explore.



## Dine in Cafe

在台北中山區這個文青咖啡店一級戰區，Dine in Cafe 在Google評論中有著4.3顆星的高評價。隱身於安靜的中山北路巷弄間，外觀氣質脫俗，生意盎然的植栽呼應著綠色大門，步入其中後映入眼簾的是融合設計感與安全感的青藍色，其中錯落點綴著乾燥花，水晶燈、絨布簾幔.....甚至將油畫與鳥籠結合得恰到好處。從漢堡早午餐、義大利燉飯、各式蔬果汁，與老闆娘親切熱情的招呼聲中，你一定能體驗到村上春樹所謂的「小確幸」。

Sitting amid Taipei's Zhongshan District, where cool cafes battle it out, Dine in Cafe has managed to earn itself a stellar 4.3 stars in Google reviews. Nestled in a quiet alley off Zhongshan North Road, its facade is elegant, with lush greenery that echoes the green doorway. Inside, your eyes are met with a blue-green decor that fuses modern design with a sense of security, with dried flowers, crystal lighting, and velvet curtains coming together with oil paintings and bird cages to create a perfect atmosphere. From burger brunches to risottos and fruit/vegetable juices, along with a warm welcome from the lady in charge, at Dine in Cafe you are sure to find what Haruki Murakami called "a little but certain happiness."



## 貓舌菓 Langue de Chat

除了鳳梨酥和太陽餅，台北還有什麼伴手禮值得注目？雙連捷運站旁的赤峰街是文青最常出沒的地方，其中在兩棟民房之間的一處「空地」，正販售著熱血老闆娘佳立及甜點師茜茜共同製作的手工餅乾。曾在日本留學工作的佳立，一直希望將台灣的好味道推廣到世界，創造出如同日本「白色戀人」餅乾般精緻又美味的伴手禮，在與茜茜攜手合作下，如今「貓舌菓」餅乾最具代表性共有珍珠奶茶、桂花烏龍及杏仁豆腐三種口味。憑藉著口耳相傳、網路好評，精緻可愛的「貓舌菓」正慢慢的出現在日本及香港旅客的行李箱中，代替人們傳遞最美好真誠的心意。

Apart from pineapple cakes and sun cakes, what other souvenir gifts does Taipei have of note? Chifeng Street, near the Taipei Metro's Shuanglian station, is a popular place with the hip and cool, and at Blanc Plus, situated between two houses here, boss Jia-li and patissier Chien-Chien enthusiastically make and sell their own cookies. Jia-li, who previously studied in Japan, has always dreamed of promoting the taste of Taiwan internationally and creating an elegant, tasty gift cookie like Japan's famous Shiroi Koibito. Working with Chien-Chien, she has created a distinctively Taiwanese take on the langue de chat in three flavors: Bubble tea, osmanthus oolong, and almond tofu. Relying on word of mouth and praise from the Internet, these exquisite langue de chat have begun making appearances in the suitcases of Japanese and Hong Kong tourists as a way for them to convey their care and well wishes to others.





## 花絮·優惠 SNAPS & PROMOTIONS



### 華泰大飯店集團 X 忠泰美術館：新展開展

華泰大飯店集團與忠泰美術館攜手合作，帶給住客更多不同的旅行體驗，即日起至2020年3月31日，入住華泰王子大飯店、華泰瑞舍、HOTEL QUOTE Taipei、HOTEL PROVERBS Taipei，住宿期間憑房卡即可至忠泰美術館免費參觀一次。近期展出《失樂園—當代城市文明的凝視與寓意》，展現人類與城市文明的相互影響關係。

忠泰美術館：台北市大安區市民大道三段178號  
週二至週日10:00-18:00（週一休館）

### GLORIA HOTEL GROUP X JUT ART MUSEUM: New Exhibition Now Opens

GLORIA HOTEL GROUP collaborates with JUT ART MUSEUM to bring different travel experience to our guests. Starts from now to March 31st 2020, guests who stay at GLORIA PRINCE HOTEL Taipei, GLORIA RESIDENCE, HOTEL QUOTE Taipei and HOTEL PROVERBS Taipei, are eligible for one free entry to JUT ART MUSEUM with the keycard during their stays.

Current exhibition "Paradise Lost – Gazing at Contemporary Urban Civilization and its Metaphor" shows the interaction between humans and urban civilization.

#### JUT ART MUSEUM:

No.178, Sec. 3, Civic Blvd., Da'an Dist., Taipei  
Opens from 10:00 to 18:00, Tuesday to Sunday  
(closed on Monday)



### 華泰名品城：Burberry、Gucci、Balenciaga、Prada 一級精品報到了！

華泰名品城為全台最大Outlet，距桃園機場約10分鐘車程。超過285個品牌，天天提供2折起的超值折扣。獨家網羅超過20家一級國際精品，Burberry、Gucci、Balenciaga、Prada、Loewe 都有令人驚喜的價格，加入會員還可享餐飲95折、額外品牌優惠券、平日免費停車3小時！

交通資訊：高鐵桃園站六號出口（台北出發19分鐘），  
機場捷運A18站（機場出發13分鐘）

### GLORIA OUTLETS: A-list Luxury Goods from Burberry, Gucci, Balenciaga, Prada are Here!

GLORIA OUTLETS, the biggest outlet in Taiwan, is about a 10-minute drive from Taoyuan International Airport. More than 285 brands offers super discounts unto 80% off here every day. There are also exclusive collections from more than 20 top international luxury brands including Burberry, Gucci, Balenciaga, Prada, Loewe, and all with surprising prices. Members can have 5% off on dining, exclusive brand coupons and free parking for 3 hours on weekdays!

Traffic information: Take Exit 6 from THSR "Taoyuan Station" (19 minutes from Taipei City) or Taoyuan Airport MRT "A18 Station" (13 minutes from the airport)

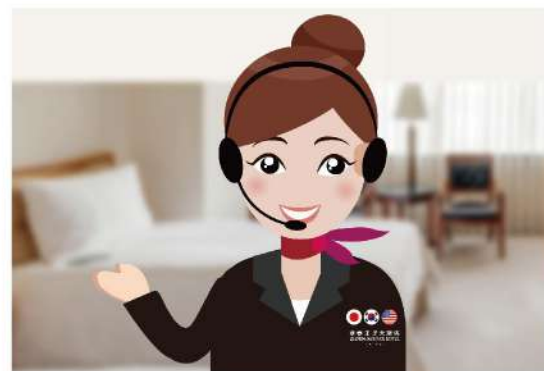


### 華泰大飯店集團：住宿期間憑房卡，即享飯店當館餐廳及酒吧用餐9折優惠。

美食是一段旅行中重要的靈魂元素！凡入住華泰大飯店集團旗下飯店，即可憑房卡享有當館餐廳、酒吧用餐9折優惠！現在就立刻拿著房卡訂位吧！

### GLORIA HOTEL GROUP: 10% off on Dining at Staying Hotel's Restaurants & Bars with the Keycard During Your Stay

Food is a crucial element to an unforgettable journey! Now you can enjoy an 10% off on dining at the restaurants and bars in the GLORIA HOTEL GROUP's hotel you're staying with the keycard! Book your table with your keycard now!



### 華泰大飯店集團：官方網站全面引進 Tripla 客服機器人

你和客服機器人聊過天嗎？華泰大飯店集團旗下五館飯店官方網站全部引進 Tripla 客服機器人系統，只要在聊天視窗內輸入關於住宿、設施、訂房、停車、用餐等相關問題，客服機器人即會在三秒內回答問題！快來試試新功能！

### GLORIA HOTEL GROUP: Tripla Customer Service Chatbot Now Employed on Official Websites

The official websites of all five hotels of GLORIA HOTEL GROUP have all employed Tripla customer service chatbot system, which will answer your questions regarding accommodations, hotel facilities, bookings, parking and dining within 3 seconds once you type them in the chat box! Come and try this new function!





**為健康把關，華泰大飯店集團全面啟動防疫措施**  
華泰大飯店集團為了守護大家的健康，每個員工出勤前皆須測量體溫、佩戴口罩，飯店出入口處也備有酒精消毒設備，除此之外，還加入了新夥伴—「紫外線滅菌燈」。在旅客入住前，我們還會再請它來為您的健康安全做最後把關，以帶給您更勝以往的美好住宿體驗。

**Coronavirus Preventive Measures at GLORIA HOTEL GROUP**

To protect the health of everyone, GLORIA HOTEL GROUP requires all employees to measure body temperature and wear masks before starting their shifts. In addition to the alcohol dispensers deployed at the hotel entrances, we've also added a new equipment - "UV sterilamp". Before you check-in, we use UV sterilamp to further safeguard your health aside from our thorough cleaning and sterilization of the room, to bring you an enjoyable accommodating experience that's even better than before.



**333 RESTAURANT & BAR：2020早午餐新菜色開賣了！**

台北小巨蛋旁最有人氣的333 RESTAURANT & BAR，招牌早午餐推出新菜色！煙燻鮭魚班尼迪克蛋、熱壓火腿起司三明治、辣奶油佐烤雞腿義大利麵、香蕉巧克力鐵鍋鬆餅，一道比一道更誘人！另外，只要點用主餐，即享松露薯條、咖啡與紅茶無限供應是不變的福利！

**333 RESTAURANT & BAR: 2020 New Brunch Dishes are Launched!**

The most popular 333 RESTAURANT & BAR next to Taipei Arena now presents new dishes to its signature brunches! Smoked salmon with eggs Benedict, hot-pressed ham & cheese sandwiches, pasta with spicy cream & grilled chicken leg, banana & chocolate pancakes all are more tempting than the other! In addition, you can also enjoy the benefits of unlimited refills of truffle fries, coffee and black tea with an order of any main dish!



**驢子餐廳、九華樓、TK SEAFOOD & STEAK、EAST END：信用卡優惠大盤點**

到驢子餐廳、九華樓、TK SEAFOOD & STEAK、EAST END 用餐或小酌，別忘了帶上這幾張信用卡：國泰世華信用卡及Debit金融卡、花旗銀行Prestige卡及寰旅尊尚世界卡、新光銀行頂級卡、美國運通信用卡及簽帳卡、美國運通聯名卡會員，可享各式優惠。  
＊詳細優惠內容請洽現場服務人員。

**L'IDIOT, CHIOU HWA, TK SEAFOOD & STEAK, EAST END: Credit Card Offers**

When you dine or have a drink at L'IDIOT, CHIOU HWA Restaurant, TK SEAFOOD & STEAK and EAST END, don't forget to bring these credit cards: Cathay United credit cards and Debit cards, Citi Bank Prestige card and PremierMiles card, Shin Kong Bank premium cards, American Express cards and credit cards, and American Express co-branded cards to enjoy various benefits.  
\* For more details, please contact our staff in the restaurants.

**訂位資訊 For reservations**



**驢子餐廳**  
L'IDIOT RESTAURANT  
0903 393 098



**九華樓**  
CHIOU HWA Restaurant  
02 7721 6619



**TK SEAFOOD & STEAK**  
0903 393 008



**EAST END**  
0903 531 851



**333 RESTAURANT & BAR**  
02 2175 5588 #5502





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訂位專線 For reservation : +886 2 7721 6619

