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times Extra

weekend Guide

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VACATIONS OF A LIFETIME

The Taj Mahal was built as a love letter. Commissioned by the Mughal Emperor Shah Jahan in 1631 to honor his teenage bride, who had died in childbirth, its construction involved the work of 22,000 laborers and a thousand elephants. The Indian monument still stands as perhaps the world's greatest display of affection.

To which we say, game on. While today's ultra-wealthy may not be commissioning timeless monuments to show how much they love their spouses, they are producing extravagant epics in the form of over-the-top, hyper-personalized vacations.

In conversations with a half-dozen travel agents and celebrity-event producers

who specialize in destination weddings, honeymoons, and celebration trips, one thing became clear: You can create a private, romantic experience for your loved one anywhere under the sun—even in the Pope's private garden—if you're willing to pay for it.

Continued on X3

DRIVE IN

Lindsey Bahr, AP Film Writer

BATEMAN, McADAMS ANCHOR LIVELY AND FUN 'GAME NIGHT'

A murder mystery par- goes sideways when violent kidnappers arrive before the fake ones in "Game Night," which seems on the page to be like all the other disappointing action-comedies of late.

You know the kind, where ordinary, upper middle class-ish suburbanites get thrown into some wacky underworld or genre situation. Spies live next door! We have to start a casino to put our kid through school! We killed a stripper! While it's a formula that can be brilliant and/or fun (see: everything from "After Hours" to "Adventures in Babysitting"), recent efforts have seemed to result in features that feel more like extended Saturday Night Live sket-

ches — a gimmick stretched far past its worth and padded with some car chases and contrived heart.

Thankfully, "Game Night" does not fall into that trap. A charismatic ensemble cast, a sharp script and a few well-placed twists make "Game Night" one of the more enjoyable big studio comedies in recent memory. John Francis Daley and Jonathan Goldstein ("Vacation") direct off of a script by Mark Perez, whose credits include "Accepted" and "The Country Bears."

Jason Bateman and Rachel McAdams anchor "Game Night" as Max and Annie, a married couple who love each other as much as they love games — trivia, cha-

rades, board varieties, you name it — and winning. They live in a cul-de-sac, where all middle class suburban couples live in glossy comedies, and host a weekly game night with their friends, long-time couple Michelle (Kylie Bunbury) and Kevin (Lamorne Morris) and the happy, handsome idiot Ryan (Billy Magnussen) and whatever Instagram babe he happens to have on his arm that week. They also have a very strange next-door neighbor, Gary (Jesse Plemons), a police officer with light serial killer vibes. Always in uniform and holding his fluffy white dog, Gary just desperately wants to be included. Plemons plays him with over-the-top seriousness that makes for some of the sillier laughs early on.

The hook of the film comes when Max's brother Brooks (Kyle Chandler), a charismatic alpha male and bane of Max's existence, attempts to one-up the normal game night proceedings by arranging a pricey murder mystery event where one person is kidnapped and the rest have to try to solve it. So no one is the wiser when real kidnappers show up and beat Brooks to a pulp before taking him away, thinking that it is all part of the game.



Rachel McAdams (left) and Jason Bateman in a scene from "Game Night"



Billy Magnussen (left) and Jason Bateman in a scene from "Game Night"

The somewhat ridiculous misunderstanding, while definitely milked for all it's worth, does eventually go away and the couples are all invested in trying to help Brooks get out of trouble. Also by this point Ryan has introduced a different kind of date in his co-worker Sarah, who is played by the wonderful Sharon Horgan.

Attempting to explain why a comedy works is a kind of futile exercise, but this group

of actors just works together. They have an easy chemistry with one another that resembles that sort of lived-in friendship that usually only comes across midway through the first season of a sitcom. That and there are a lot of giddily executed movie references.

Of course "Game Night" isn't perfect, and an electric first hour gives way to a slow third act that's handicapped by the gimmick wearing

thin and a too-earnest side plot about Max and Annie's shifting plans to have a kid. But it kind of redeems itself by the end with a series of twists and turns fitting of the absurd premise.

"Game Night," a Warner Bros. release, is rated R by the Motion Picture Association of America for "language, sexual references and some violence." Running time: 100 minutes. ★★★★★

BOOK IT

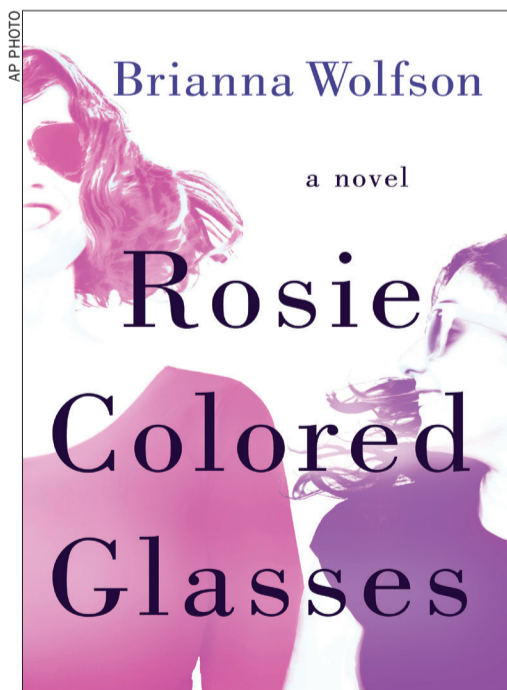
LOVE PROVES GRACEFUL, PROFOUND IN 'ROSIE COLORED GLASSES'

Rex has no desire to twirl with Rosie through an antique shop, and Rosie isn't the type to stay in bed on Sunday mornings. For now, however, they will set aside pieces of themselves and sink into this exhilarating (if mortal) love they've found.

Told in alternating chapters taking place 12 years apart, Brianna Wolfson's "Rosie Colored Glasses" follows Rex and Rosie as they begin their relationship and their daughter, Willow, who is feeling her way through her new life as a child of divorced parents. While some books donning this approach require a dose of mental gymnastics on behalf of readers in order to remain engaging, Wolfson's storytelling expertise creates a smooth read free of cheap clutter.

Willow is entirely endearing with her frizzy hair and word search puzzles, and it's through her lens that we're charmed by Rosie and her whimsically passionate approach to life. She is peeved with Rex and his rigidity. Rosie feeds Willow and her brother pizza and dances with them to songs by Prince. Rex creates chore checklists. While Rosie and Rex fill opposing spaces in the book, their characters remain textured and rich. Wolfson forces no one (except Willow's bullies) squarely into the role of hero or villain, and instead allows her cast to fail, hurt, scream and grow.

The Manhattan backdrop for the couple's courtship serves as an apt juxtaposition to suburban Virginia, where the two meet their demise. Here, Rosie's moving plight threatens to shatter her family and forces them to find strength in unfamiliar places. Throughout each scene, heartache and hope battle for the spotlight.



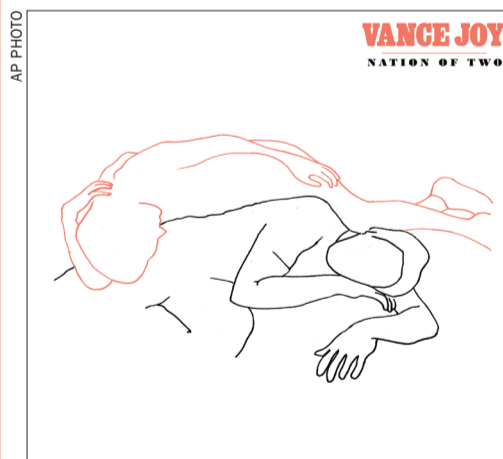
"Rosie Colored Glasses: a Novel" (Mira) by Brianna Wolfson

Wolfson's writing is superb. Without so much as dipping a toe into cliché territory, her heady descriptions of love will curl into readers' souls. With a simplistic elegance to her prose, the author delivers a treasure of a read.

Christina Ledbetter, AP

tTUNES

TROUBADOUR VANCE JOY DELIVERS ON 'NATION OF TWO'



Vance Joy, "Nation of Two" (Atlantic)

If ukuleles make their way back onto the pop charts, you can probably thank Vance Joy.

The Australian singer-songwriter delivers an exciting sophomore effort with "Nation of Two," a 13-track collection in which he proves he isn't too cool to play a little uke, banjo or even that guitar-ukulele hybrid known as a guitalele.

Joy, born James Keogh, had a breakout hit with 2013's ukelele-led "Riptide" and became the opening act for Taylor Swift. This is his time to really shine — and he seizes it.

The sensitive strummer links up with several veteran songwriters — including three tunes with Dave Bassett and three with Dan Wilson — for an album of very personal love songs. Joy is all over the CD, writing or co-writing every song and even contributing to the cover art.

The clear standout track is the alt-rock anthem "We're Going Home" but other beauties include the uke-led ditty "Saturday Sun," the slow-burning "Alone With Me" and the achingly beautiful "I'm With You."

If you yearn for music by Mumford & Sons, The Lumineers and even early Ed Sheeran, these are your jams — earthy, folksy and honest. Joy's songs are nicely not overly produced, allowing a little charming vocal strain every once in a while.

Joy's co-writers tend to elevate his songs into something a bit more substantial, whether it's with a brass section or strings, pushing him to go bigger. The four tunes he is credited with writing alone are clearly the weakest, but also the most personal.

It all adds up to an appealing album from an artist with a promising future. "Won't you take your time on me?" he sings in one song, and it seems absolutely rude not to.

Mark Kennedy, AP Entertainment Writer

TRAVELOG

Nikki Ekstein, Bloomberg

CONTINUED FROM FRONT PAGE

“When you look at some of the great stuff being done in our industry, it’s all about privatizing something,” says Harlan deBell, who runs the award-winning, honeymoon-focused agency the Travel Siblings with his sister Kara Bebell. (Their tagline: “luxury travel for the fabulous.”)

“Any museum or any store—it could be Louis Vuitton or Baccarat or the Musée d’Orsay, you name it—can be turned into a setting for a private dinner,” he explains. “Literally anything is possible with money.”

These types of experiences represent a nascent but fast-growing fraction of their business. “Two years ago, I did two events like this,” says Michelle Rago, founder of Michelle Rago Destinations, who has coordinated celebrations for Matt Damon and Jamie Foxx, among others. “Last year, I did three. Now I’m working towards building a bigger presence in this arena.” She adds that it’s a good way to build customer loyalty, too.

Jack Ezon of Ovation Vacations has been in this field for years. His team even includes a “romance concierge” that brainstorms ultra-luxe, ultra-sweet surprises, full-time. “It’s almost always men planning for women,” he says with a chuckle. “We’re always groveling for forgiveness.”

Following below are six boundary-pushing testaments to love, each tied to a special destination and occasion, showing that, in travel, the only limits to romance are your wallet and your imagination.

The serenity of Michaelangelo’s Sistine Chapel is usually sullied by throngs of people elbowing you as you move through the tiny space. By the time you get through the gilded gates, you probably won’t have even noticed the stunning, geometrically-tiled floor, which warrants nearly as much praise as the frescoed ceiling. For a couple on the eve of their 40th wedding anniversary, Rago obtained a private viewing.

“Faith is what binds them,” Rago says of her clients, one of whom is a high-profile serial entrepreneur. (Their identities are protected by a non-disclosure agreement, a common feature in deals with A-list celebrities and C-suite executives.)

It costs roughly 25,000 euros (USD30,800) to book the Sistine Chapel for a private, 30-minute visit. The privilege includes a solo, guided tour of the Treasure Room (filled with papal outfits and jewelry) and the Room of Tears, where every new pope prays in the emotionally charged aftermath of a papal inauguration.

“Being alone in the Sistine Chapel when nobody else is there is incredible,” says Rago. “It’s almost impossible to take it all in.” But the Room of Tears is what was most special to Rago’s clients. “It’s a very sacred room,” she says. “When you’re standing in that space, and you realize that every pope has passed through that space in privacy—and there you are, alone, being afforded that same moment of reverence... it’s pretty heady stuff.”

Following that up with an indulgent meal at a trendy restaurant wouldn’t

How the ultra-wealthy say ‘I love you’ with over-the-top travel



Michaelangelo’s Sistine Chapel (Rome, Italy)



Tower of London



Palazzo Avino (Amalfi Coast, Italy)



Ocean Club (Bahamas)



Hyde Park (London)

have felt quite right. Instead, the couple came off their holy high with a dinner for two in their hotel suite at the newly redone Hotel Eden, with views of Rome unfolding from their living room. Explains Rago, “This was just about being together.”

One secret weapon up the Travel Siblings’ sleeve is Hélène Darroze, who runs a restaurant at London’s venerated Connaught hotel. “Something that not many people seem to know is that you can just tell her what you want—everything from a set menu to the cutlery and the china—and she will bring it just about anywhere in London.”

For an Anglophile hedge-fund couple, that meant delivering the full set-up, plus décor by famed florist Larry Walsh, to Wakefield Tower in the Tower of London, where Henry III once lived. Setting up the decoy was easy, says DeBell.

“This couple was obsessed with everything British, but medieval history in particular,” he explains. So the bride-to-be was completely unsuspecting when her history-themed tour of London culminated in a visit to the Tower of London. “She thought this was just another part of a private tour—and it really wasn’t a stretch,” he says.

The tour wove through various spaces—the St. Thomas Tower, the Jewel house, and the grand White Tower—before leading to the oldest section of the monument, where a candle-lit Champagne dinner was waiting.

“She walked into this beautiful floral space for a full, catered dinner and a special menu designed around all her favorite foods,” says DeBell. The ring came at the end—and was the one piece of the puzzle that the Travel Siblings didn’t plan themselves. “I wouldn’t be surprised if it was modeled after a Princess Diana ring,” he jokes.

Sometimes, romantic gestures come when you least expect them. For one New York power couple—he’s a real estate investor and she’s a fashion designer—it arrived on her 40th birthday. They’d planned a trip to Ocean

Club in the Bahamas (recently rebranded as a Four Seasons property), where they vacation regularly. But the routine was broken when their private jet veered course and flew to nearby Musha Island. Arriving at that resort, owned by magician David Copperfield, was only the first surprise.

“She thought it was just her and her husband taking a vacation,” explains Ezon, who planned the getaway. But when they stepped off the plane, all these people were at the dock, screaming: “Surprise!”

It took her a couple of minutes to get over the shock and start recognizing faces, says Ezon, but the crowd included family and friends from all walks of life, some of whom she hadn’t seen in decades. “We flew people in from Atlanta, Los Angeles, and all over the place, including some of her oldest friends from elementary school that she never gets to see and some close friends that had recently moved across the country.”

For four days, the group had private run of the island resort. There was a treasure hunt with clues informed by the birthday girl’s likes and dislikes, a game show riff on *This is Your Life*, “beach Olympics” featuring her favorite sports, meals by her favorite chef (who flew in for the occasion), and a movie montage of well-wishes and memories from those in attendance. “The resort sprinkles magic into the experience in all sorts of ways,” says Ezon, who adds that the personalized flick played on a movie screen that seemingly appeared out of nowhere. “The whole weekend was about her,” he says. “She was totally blown away.”

Usually, the core components of a romantic dinner include white tablecloth settings, candles, great wine, and lots of butter. But one of Ezon’s clients wanted to take the common date idea above and beyond to make it worthy of a milestone birthday. The client, an accessories designer, chose Italy’s Amalfi Coast as a destination. For the concept, Ezon put together a tasting menu at Palazzo Avino’s beach club—which was shut down entirely

for the couple—to be paired not only with wine, but with “wow moments” at every course.

“The first course started with violins playing their wedding song,” recalls Ezon. “Then there were fireworks with the entrees.” Topping a private pyrotechnic display was the head-scratcher, he says, but the answer came from someone else’s book. “I had an idea to recreate the ‘fashion tea’ program at London’s Berkeley hotel, where the petit four cakes are sculpted into things like diamond rings and stiletto heels,” he explains.

Out came a procession of 10 cakes, each representing a special moment in the couple’s relationship. It started with an orange T-shirt, which he’d worn on their first date, to her long-lasting dismay. (It became a running joke.) Then came blue dolphins, a subject of her many paintings. Then a Lion King playbill, a reference to the show they saw three times together; an elephant, from their honeymoon in Chiang Rai, Thailand; and a set of Mickey Mouse ears, nodding to her childlike obsession.

“The violins and the fireworks? That was easy. It was these meaningful, quirky things that really set this one apart,” Ezon says.

When clients have a particular passion, it’s easy to build exclusive experiences around a theme. That’s what Rago did for Austin-based real estate broker Wade Giles and entrepreneur Jeff Schab, both avid horseback riders (with a new, equestrian, tech startup, to boot).

To celebrate Giles’s 30th birthday, Rago planned the most over-the-top, equine day in London, where ponies and polo are part of the royal culture. “It had to be more than just riding a horse in Hyde Park,” she says. “It had to be super-sexy.”

Rago first had the couple become members of the Riding Club of London, which opened up a host of exclusive benefits. Through that network, she managed to get polo ponies to Hyde Park and deck the couple out in dressage gear for an unattended

ride, at full-gallop, through tree-lined boulevards. “The club has special relationships that they can leverage to make this happen,” explains Rago, “but it’s certainly not common—you have to have the riding experience to prove that you’re not a liability.”

From there, the couple got to go behind the scenes in the Hyde Park Barracks—to pet the Queen’s horses and meet the staff that cares for them—before jumping into a helicopter and heading to the Guards Polo Academy in Coworth Park, created by Prince Philip and home to the annual Queen’s Cup. “There, they got a private polo lesson from the former captain of the British national team and got tickets to a match, which they ended up missing because they were having too much fun shopping and having cocktails.”

Eventually, they choppered back to London (from the middle of the polo field) where a Rolls-Royce Phantom picked them up and took them to Gordon Ramsay’s Pétus for dinner, where Schab presented his then-boyfriend with his first Rolex. (The couple is now married.)

“It was very detailed and hyped-up,” says Rago. “I don’t know how you come down from there.”

While the Travel Siblings have privatized many a venue, none was grander than the Louvre, which accepts buyouts of certain spaces after the museum has closed to the public. For this particular power couple, DeBell negotiated the Denon Wing, home to the museum’s most iconic masterwork, the Mona Lisa. The duo, a hedge funder and a real estate attorney from New York, had cited the da Vinci piece as their favorite painting.

Dinner came courtesy of the Ritz Paris—the main course was a lavish chicken from Bresse cooked in a pastry-sealed cocotte—and culminated with the groom on one knee, five-carat Cartier Cathedral pave ring in hand. The bride, of course, agreed.

Adds DeBell: “In that moment, we’d like to think the Mona Lisa finally smiled.”

WORLD OF BACCHUS

Jacky I. F. Cheong

The Palatine Idyll II

(Continued from "The Palatine Idyll" on 29 December 2017)

German wine laws are notoriously complicated, and those governing the VDP (Verband Deutscher Prädikats- und Qualitätsweingüter) estates are downright Byzantine. All the world over, classifications concern either estates, e.g. Bordeaux and Provence, or vineyards, e.g. Bourgogne and Champagne. Seemingly too dull for them, the detail-oriented Germans have their VDP estates subject to both regimes. All VDP estates have to comply with EU and German laws and, on that basis, they have the extra onus to abide at all times by the VDP's stringent rules and regulations, even if the VDP is a non-governmental entity, whose by-laws are not enshrined in law. The VDP's four-tier classification system is largely terroir-based, comprising from low to high Gutswein (regional wine), Ortswein (village wine), Erste Lage (premier cru) and Große Lage (grand cru), with its fully dry style called Großes Gewächs (also grand cru). To produce a Großes Gewächs wine for example, the producer must first of all be a VDP member-estate, cultivate a terroir designated as Große Lage a permitted grape variety, and produce the wine in such a way as to meet VDP standards. This looks unsuspectingly straightforward, but numerous devils are in the details. Whereas Left Bank estates of the class of 1855 can expand, exchange, merge or shrink vineyards as they see fit, VDP estates are confined to the boundary of the designated vineyards,

if the prestigious designation is not to be lost. All the while, the perpetual membership of the 1855 club simply beggars belief in the 21st century. And whereas in Bourgogne vineyards can change hands and still produce premier cru and grand cru wines, VDP membership can under no circumstances be swapped. Furthermore, unlike Meursault Premier Cru Les Perrières plus Meursault Premier Cru, or Nuits-Saint-George Premier Cru Les Murgers plus Nuits-Saint-George Premier Cru equals Nuits-Saint-George Premier Cru, cuvées restart from the very bottom of the VDP pyramid. Established in 1849, Reichsrat von Buhl's stellar quality is rivalled only by its illustrious history. Whilst its proud owners included the von Buhl and von und zu Guttenberg families, it also counted Otto von Bismarck and Felix Mendelssohn as its ardent supporters. At the official opening of the Suez Canal in 1869, the wine raised for the toast was a Reichsrat von Buhl Riesling. Since taking the helm in 2013, CEO Richard Grosche and MD-cum-Winemaker Mathieu Kauffmann, former Chef de Cave of Bollinger for more than a decade, have led Reichsrat von Buhl to dazzling new heights.

To be continued...

Some of the wines were tasted at the VDP. Weinbörse 2017 in Mainz, additional ex-cellar samples supplied by Weingut Reichsrat von Buhl.

Jacky I.F. Cheong is a legal professional by day and columnist by night. Having spent his formative years in Britain, France, and Germany, he regularly writes about wine, fine arts, classical music, and politics in several languages.



REICHSRAT VON BUHL DEIDESHEIMER RIESLING TROCKEN 2016

A cuvée from two Erste Lage vineyards: Deidesheimer Herrgottsacker and Deidesheimer Mäushöhle. Luminous citrine with shimmering golden reflex, the airy nose offers mandarin peel, kaffir lime, mint and crushed rock. Anchored by generous acidity and substantial minerality, the pristine palate delivers lime peel, green apple, citronella and rock salt. Medium-full bodied at 12.5%, the crunchy entry carries onto a structured mid-palate, leading to a laser-focused finish. A wonderfully enjoyable Ortswein, whose designation does it no justice.



REICHSRAT VON BUHL ARMAND RIESLING KABINETT 2015

Sourced from vineyards in Deidesheim, Forst, Friedelsheim, Niederkirchen, Ruppertsberg and Wachenheim. Brilliant citrine with twinkling golden reflex, the virgin nose presents kumquat, Williams pear, mangosteen, daffodil and wet stone. Braced by dainty acidity and talc-like minerality, the adorable palate furnishes yuzu, white peach, rambutan, paperwhite and clean slate. Off-sweet and medium-bodied at 8.5%, the tantalising entry continues through a weightless mid-palate, leading to an immaculate finish. A truly irresistible Gutswein that rivals any Große Lage Kabinett.



REICHSRAT VON BUHL DEIDESHEIMER LEINHÖHLE RIESLING SPÄTLESE VDP EL 2015

Saturated citrine with rich golden reflex, the spellbinding nose effuses yuzu, green papaya, dried peach, crushed rock and white smoke. Buttressed by exhilarating acidity and chiselled minerality, the mesmerising palate emanates nectarine, dried mango, sweet ginger, white clover honey and rock salt. Fully sweet and full-bodied at 11.5%, the creamy entry evolves into a succulent mid-palate, leading to a memorable finish. This Erste Lage is a paragon of German Spätlese Riesling.



REICHSRAT VON BUHL RIESLANER AUSLESE 2015

A cross of Riesling and Silvaner, Rieslaner was created almost a century ago. Incandescent citrine with scintillating golden reflex, the graceful nose reveals kaffir lime, white peach, mangosteen, verbena, paperwhite and wet stone. Underpinned by buoyant acidity and ultra-fine minerality, the magnificent nose provides bergamot, greengage, passion fruit, citronella, frangipane and clean slate. Full-bodied and luxuriously sweet at 8.5%, the maestoso entry persists though a melodious mid-palate, leading to a harmonious entry. This Gutswein is an exceptional Große Lage in disguise.

RESTAURANTS

CANTONESE

GRAND IMPERIAL COURT
5pm - 12midnight
T: 8802 2539
Level 2, MGM MACAU

IMPERIAL COURT
Monday - Friday
11am - 3pm / 6pm - 11pm
Saturday, Sunday & Public Holidays
10am - 3pm / 3pm - 11pm
T: 8802 2361
VIP Hotel Lobby, MGM MACAU

BEIJING KITCHEN
Level 1, Grand Hyatt Macau
Opening Hours
11:30am - 24:00

KAM LAI HEEN
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3821
11:00 - 15:00 / 18:00 - 22:00
(Close on Tuesday)

SHANGHAI MIN
Level 1, The Shops at The Boulevard
Opening Hours
11:00 - 15:00; 18:00 - 22:30

SHANGHAI

CATALPA GARDEN
Mon - Sunday
11:00 - 15:00 / 17:30 - 23:00
Hotel Royal, 2-4
Estrada da Vitoria
T: 28552222

FRENCH

寶雅座
AUX BEAUX ARTS

AUX BEAUX ARTS
Monday - Friday
6pm - 12midnight
Saturday - Sunday
11am - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

巴黎人
— BRASSERIE —
法式餐厅

BRASSERIE
Level 3, The Parisian Macao
Monday - Sunday:
11:00am - 11:00pm
Tel: +853 8111 9200

GLOBAL

CAFÉ BELA VISTA
Grand Lapa, Macau
T: 87933871
Mon - Thurs
06:30 - 15:00 / 6:00 - 22:00
Fri - Sunday
06:30 - 22:00

MEZZA9 MACAU
Level 3, Grand Hyatt Macau
Opening Hours
Dinner: 5:30 - 11:00

VIDA RICA

VIDA RICA (RESTAURANT)
2/F, Avenida Dr Sun Yat Sen, NAPE
T: 8805 8918
Mon - Sunday
6:30 - 14:30 / 18:00 - 23:00

MORTON'S
THE STEAKHOUSE

MORTON'S OF CHICAGO
The Venetian(r) Macao-Resort-Hotel
Taipa, Macau
T:853 8117 5000
mortons.com
• Bar
Open daily at 3pm
• Dining Room
Monday - Saturday: 13:00 - 23:00
Sunday: 17:00 - 22:00

ABA BAR

ABA BAR
5pm - 12midnight
T: 8802 2319
Grande Praça, MGM MACAU

COPA STEAKHOUSE
3/F, Sands Macao Hotel
OPENING HOURS:
Cocktails: 4:30 pm - 12:00 am
Dinner: 5:30 pm - 11:00 pm
Tel: +853 8983 8222

PASTRY BAR
10am - 8pm
T: 8802 2324
Level 1, MGM MACAU

ROSSIO
7am - 11pm
T: 8802 2372
Grande Praça, MGM MACAU

ROSSIO

ROSSIO
7am - 11pm
T: 8802 2372
Grande Praça, MGM MACAU

食方
SQUARE EIGHT

SQUARE EIGHT
24 hours
T: 8802 2389
Level 1, MGM MACAU

ITALIAN

LA GONDOLA
Mon - Sunday
11:00am - 11:00pm
Praia de Cheoc Van, Coloane,
next to swimming pool
T: 2888 0156

Portofino
碧涛 意大利 渔乡

PORTOFINO
Casino Level1, Shop 1039,
The Venetian Macao
TEL: +853 8118 9950



AFRIKANA
Sun to Thu: 04:00pm - 01:00am,
Fri, Sat and Eves of Public Holidays:
06:00pm - 03:00am
Location: AfriKana, Macau Fisherman's Wharf
Telephone Number: (853) 8299 3678

JAPANESE

SHINJI BY KANESAKA
Level 1, Crown Towers
Lunch 12:00 - 15:00
Dinner 18:00 - 23:00
Closed on
Tuesday (Lunch and Dinner)
Wednesday (Lunch)

ASIAN PACIFIC

GOLDEN PEACOCK
Casino Level1, Shop 1037,
The Venetian Macao
TEL: +853 8118 9696
Monday - Sunday:
11:00 - 23:00

PORTUGUESE

CLUBE MILITAR
975 Avenida da Praia Grande
T: 2871 4000
12:30 - 15:00 / 19:00 - 23:00

FERNANDO'S
9 Praia de Hac Sa, Coloane
T: 2888 2264
12:00 - 21:30

THAI

NAAM
THAI RESTAURANT

NAAM
Grand Lapa, Macau
956-1110 Avenida da Amizade, The Resort
T: 8793 4818
12:00 - 14:30 / 18:30 - 22:30
(Close on Mondays)

BARS & PUBS



38 LOUNGE
Altrira Macau,
Avenida de Kwong Tung, 38/F Taipa
Sun-Thu: 13:00 - 02:00
Fri, Sat and Eve of public holiday:
15:00 - 03:00

R BAR
Level 1, Hard Rock Hotel
Opening Hours
Sun to Thu:
11:00 - 23:00
Fri & Sat:
11:00 - 24:00

THE ST. REGIS BAR
Level One, The St. Regis Macao
Cuisine: Light Fare
Atmosphere: Multi-Concept Bar
Setting: Refined, Inviting
Serving Style: Bar Menu
Dress Code: Casual
Hours: 12:00 PM - 1:00 AM; Afternoon Tea:
2:00PM - 5:30 PM
Phone: +853 8113 3700
Email: stregisbar.macao@stregis.com



D2
Macao Fisherman's Wharf
Edf. New Orleans III
Macao

VIDA RICA BAR
2/F, Avenida Dr. Sun Yat Sen, NAPE
T: 8805 8928
Monday to Thursday: 12:00 - 00:00
Friday: 12:00 - 01:00
Saturday: 14:00 - 01:00
Sunday: 14:00 - 00:00

VASCO
Grand Lapa, Macau
956-1110 Avenida da Amizade, 2/F
T: 8793 3831
Monday to Thursday: 18:30 - 12:00
Friday to Saturday: 18:00 - 02:00
Sunday: 18:00 - 24:00

KITCHENWISE

Sara Moulton, Celebrity Chef via AP

STEAMED MUSSELS ARE A PERFECT CHOICE FOR A WEEKNIGHT MEAL

Mussels are the perfect choice for a weeknight meal. They're a terrific source of low-fat protein, they're inexpensive, they cook up quickly, and as they cook, they automatically generate tasty juices to whichever sauce you're making. Also, farmed mussels are pretty easy to clean. You just toss them briefly in several changes of fresh water and pull off any strings (also known as "beards") hanging from the hinge of the shell. Finally, bonus, if you buy farmed mussels

— the most common variety available at stores today — you'll have chosen a sustainable seafood. Here I've dressed the mussels in green for St. Patrick's Day with a garnish of chopped scallions and cilantro. Coloring aside, the flavoring of this dish, consisting of just six ingredients, is Thai. The key actors are coconut milk and Thai curry paste, which are combined. (Don't confuse coconut milk with cream of coconut, which has lots of sugar added.) I suggest

using light coconut milk because it's lighter in calories, but you're welcome to opt for the full-fat version.

Thai curry paste, now available in the international aisle of most supermarkets, is totally unrelated to the curry spice mix that you find in Indian or Pakistani food. It is, as advertised, a mixture of typical Thai ingredients: lemon grass, galangal (similar to ginger), chiles and makrut lime leaves. When added to a liquid, it makes an

instant flavorful sauce. Once the jar is opened it needs to be kept in the refrigerator, but it lasts a long time and you can use it as the base of a sauce for other seafood dishes or for chicken or meat.

So how about trying this six-ingredient recipe the next time you want to mix it up a bit on a weeknight? You'll have a delicious dinner on the table in just 30 minutes. And don't forget to put some bread on the side. It's just the thing to sop up all those juices.

RECIPE

START TO FINISH: 30 minutes**Servings:** 4

1/4 cup Thai green curry paste
One 13.5-ounce can light coconut milk
3 pounds farmed mussels, scrubbed
1 to 2 tablespoons fresh lime juice or to taste
1/3 cup thinly sliced scallions
1/3 cup chopped fresh cilantro

HOW TO COOK IT:

In a large saucepan or stockpot whisk together the curry paste and coconut milk. Add the mussels, cover tightly and bring the liquid to a boil over high heat. Stir often. After a few minutes, the mussels should start to open. Remove them as they open and transfer them to a large bowl. If any mussels do not open, discard them. Add the lime juice to the saucepan and return all of the opened mussels to the saucepan and cook for a minute or two, stirring, to reheat them.

To serve, transfer the mussels to each of four soup plates. Pour one-fourth of the cooking liquid over each portion and sprinkle one-fourth of the scallions and cilantro over each one.

NUTRITIONAL INFORMATION PER SERVING: 355 calories; 102 calories from fat; 11 g fat (4 g saturated; 0 g trans fats); 95 mg cholesterol; 1,607 mg sodium; 20 g carbohydrates; 3 g fiber; 2 g sugar; 41 g protein.



WHAT'S ON



TODAY (FEB 23)

DANCE ON THE STRINGS – BOWED STRINGS CONCERT

The Macau Chinese Orchestra hosts the “Dance on the Strings – Bowed Strings Concert”, blending tradition and modernity and showcasing the versatility of the ehru, one of the most traditional of Chinese musical instruments. The pieces featured in this concert are mostly award-winning works of the Golden Awards for Chinese Bowed Strings 2016, which demonstrate a brand-new creative style fusing tradition and modernity as well as blending Chinese and Western music. The programme includes ‘Por Una Cabeza’ by tango legend Carlos Gardel; and the traditional Hungarian folk dance “Czardas”. The concert is scheduled to last 60 minutes, with no interval.

TIME: 8pm
 VENUE: Dom Pedro V Theatre
 ADMISSION: MOP60, MOP80
 ORGANIZER: Macau Chinese Orchestra
 ENQUIRIES: (853) 8399 6699 / 2855 5555
www.icm.gov.mo/ochm

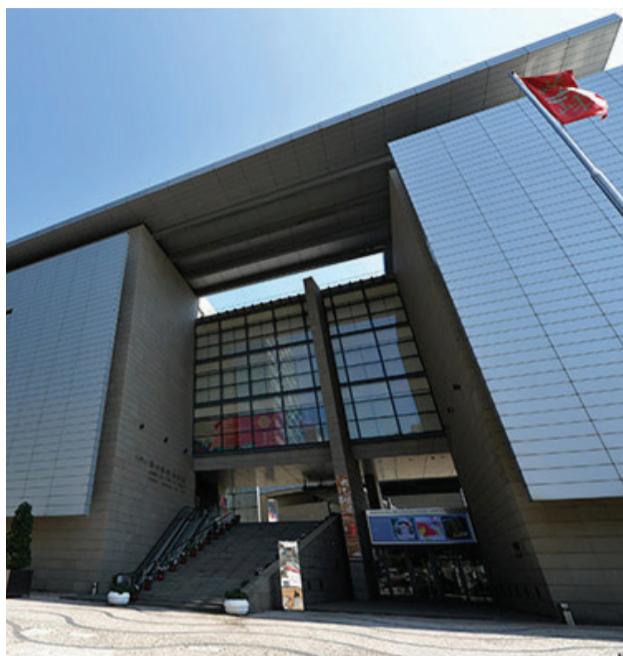


TOMORROW (FEB 24)

LEONARD BERNSTEIN'S 100TH ANNIVERSARY BY LIO KUOKMAN AND MACAU ORCHESTRA

This concert by the Macau Orchestra shows how in the 20th century barriers between “orchestral” and “popular” music were gradually broken. It will feature works by two leading exponents of this “crossover” – George Gershwin and Leonard Bernstein – showcasing the charm and charisma of the music that can be created when the orchestral meets the popular. Lio Kuokman, a conductor and exponent of the piano, will double as the pianist for Gershwin’s masterpiece ‘Rhapsody in Blue’, displaying its ingenious mix of jazz and orchestral music. The concert is scheduled to last 100 minutes, including one interval.

TIME: 8pm
 VENUE: Grand Auditorium, Macau Cultural Centre
 ADMISSION: MOP150, MOP200, MOP250
 ORGANIZER: Macau Orchestra
 ENQUIRIES: (853) 2853 0782 / 2855 5555
www.om-macau.org



SUNDAY (FEB 25)

MULTIMEDIA DANCE PERFORMANCE – BRUSHING UP MACAU

The Regina Dance Group, a local amateur company known for its work with children, is a regular participant in the city’s major festivals, including the annual Macau International Parade, last held in December. This time they are presenting “Multimedia Dance Performance – Brushing up Macau”, a show that brings together dance, music and Chinese calligraphy, as well as augmented reality and virtual reality elements to give the audience a totally new experience. This unique dance performance mixes classical dance art and imagery with modern technology. The show is scheduled to last 60 minutes.

TIME: 3:30pm
 VENUE: Small Auditorium, Macau Cultural Centre
 ADMISSION: MOP150
 ORGANIZER: Regina Dance Group
 ENQUIRIES: (853) 2832 3992 / 2855 5555
www.reginadg.net



CONCERTS IN MUSEUMS

Traditional music and culture both feature a long history, broad and profound. They have gone through many vicissitudes through the centuries, but may be soul-stirring! In this concert season, the Macau Chinese Orchestra joins forces with the Museum of Macau and the Macau Museum of Art to lead the public into the refined and popular realms of culture.

TIME: 4pm
 VENUE: Macau Museum of Art
 ADMISSION: Free
 ORGANIZER: Macau Chinese Orchestra
 ENQUIRIES: (853) 8399 6699
www.icm.gov.mo/ochm



MONDAY (FEB 26)

SOMEWHERE – PHOTOS BY FRANCISCO RICARTE

After joining last year’s group exhibition “Here & Now” at Creative Macau, Macau-based architect Francisco Ricarte now expands his exploration of the concept of “emptiness” in relation to the city, into the solo exhibition “SOMEWHERE”. The Portuguese professional has long been a photography enthusiast but only began using digital technology in his art when he moved to Macau in 2006. His work focuses on how photography helps us to understand our surroundings. This time Ricarte challenges the public with photos of locations that may at a first glance seem unrecognisable but which ultimately reflect – and remind the viewer of – Macau’s ever-changing reality.

TIME: 2pm-7pm (closed on Sundays)
 VENUE: G/F, Macau Cultural Centre Building
 ADMISSION: Free
 ORGANIZER: Creative Macau – Center for Creative Industries
 ENQUIRIES: (853) 2875 3282
www.creativemacau.org.mo

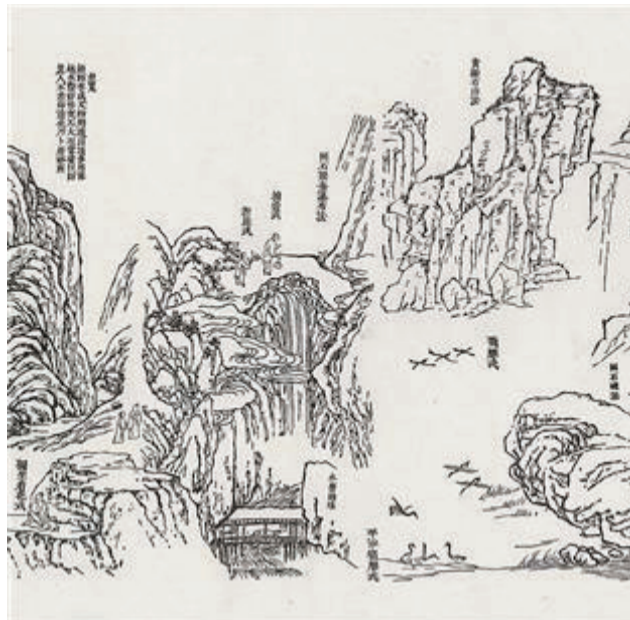


TUESDAY (FEB 27)

MACAU GIANT PANDA PAVILION

Visitors can meet “Kai Kai” and “Xin Xin”, a pair of giant pandas offered by the Central People’s Government to Macau, and their offspring “Jian Jian” and “Kang Kang”, born in Macau in June 2016. Visitors can also meet red pandas “Luo Luo” and “Tong Tong” at the Pavilion of Rare Animals. Nestled against a hillside in Seac Pai Van Park in Coloane, the Macau Giant Panda Pavilion comprises two indoor activity quarters and an outdoor yard for the giant pandas, plus an indoor exhibit area. There is also a gift shop selling gifts and souvenirs related to giant pandas.

TIME: 10am-1pm & 2pm-5pm
 VENUE: Seac Pai Van Park
 ADMISSION: MOP10
 ORGANIZER: Civic and Municipal Affairs Bureau
 ENQUIRIES: (853) 2888 0087
www.macaupanda.org.mo



WEDNESDAY (FEB 28)
LANGUAGE AND THE ART OF XU BING

In this exhibition, viewers can take a close look at some of the most important works of Xu Bing, an internationally acclaimed Chinese contemporary artist, who expresses his creativity through calligraphy, ink-wash painting and installation art. At the invitation of the Macau Museum of Art, Xu Bing has created a new work for this exhibition. Writing in Portuguese for the first time, using his trademark "Square Word Calligraphy", he transcribed an excerpt of the "Chinese Viola" poem by late Portuguese writer Camilo Pessanha. The exhibition also features a reading area, providing access to over 20 publications about Xu Bing's work, research and writings.

TIME: 10am-7pm (last admission 6:30pm; closed on Mondays)
UNTIL: March 4, 2018
VENUE: Macau Museum of Art
ADMISSION: Free
ORGANIZER: Macau Museum of Art
ENQUIRIES: (853) 8791 9814
www.mam.gov.mo



THURSDAY (MAR 1)
EXQUISITE APPAREL, DISTINCTIVE CUSTOMS -
ETHNIC COSTUMES SHOWCASE OF YUNNAN
PROVINCE AND INNER MONGOLIA AUTONOMOUS
REGION

The exhibition displays the traditional festive clothing and daily attire and accessories of the various tribes and ethnic groups in Yunnan Province and Inner Mongolia Autonomous Region.

TIME: 9am-7pm (Open during public holidays)
UNTIL: March 11, 2018
VENUE: Lou Lim leoc Garden Pavilion
ADMISSION: Free
ORGANIZER: Cultural Affairs Bureau
ENQUIRIES: (853) 2836 6866
www.icm.gov.mo

Sands WEEKEND



MONKEY KING - CHINA SHOW

8pm, Daily (Except Thursday)
Sands Cotai Theatre, Sands Cotai Central

Monkey King is a spectacular stage show based on the famous Ming Dynasty novel "Journey to the West", considered one of the four great novels of Chinese literature. The Monkey King breaks new ground in interpreting this classic tale to appeal to a modern audience, featuring dance, skilful acrobatics, drama, martial arts, magic and other great Chinese elements.
Free Ticket for a Child, Fun for the Whole Family!
• Sands Rewards members enjoy up to 30% off ticket purchase
• 30% discount for children(3-12 years) and students. Children under 3 are free
• Look out for our special vouchers offering MOP100 discounts on ticket prices
• Buy 1 adult ticket and get 1 child under 12 free

Tickets: From MOP420, call reservations +853 2882 8818
cotaiticketing.com



THOMAS FRIENDSHIP BREAKFAST WITH THE LITTLE BIG CLUB ALL STARS

Until 31 March 2018
Urumqi Ballroom, Level 4, Sands Cotai Central

Start your day off right, with the ultimate breakfast party! Kids are transported to The Little Big Club character stories by the immersive room décor, and see their dreams come to life by experiencing the loveable live mini shows. No party is complete without an awesome and delicious array of dishes and desserts prepared just for you.

Time: 9am - 10:30am
Admission: MOP238* (Adults) / MOP138* (Child)
MOP688* (Family Package: 3 family members + 1 child)

Tel: +853 8113 7915 / +853 8113 7916
You can approach the reservation counter next to Paradise Gardens between 2pm - 6pm
Present your hotel key card for 25% discount

*Child admission prices apply to children 5 - 12 years of age only. Terms and Conditions apply.



CREATIVE DIM SUM AT LOTUS PALACE

Daily from 11:00am - 3:00pm
Shop 3316, Level 3, The Parisian Macao

The Parisian Macao's signature restaurant Lotus Palace has launched an exciting new dim sum menu, featuring a range of innovative steamed and pan-fried delicacies, buns, rice sheet rolls and congee. New dishes incorporate unusual and prestige ingredients into dim sum classics. Utilising the freshest ingredients, with an innovative approach and creative presentation, Lotus Palace's new dim sum menu offers a delicious and rewarding experience that shouldn't be missed.

Reservations: +853 8111 9260 or lotuspalace.reservation@sands.com.mo



LUNCHTIME PIZZA, PASTA E BASTA!

11am - 3pm (Monday - Friday)
Shop1039, Level 1, The Venetian Macao

All you can eat salad, pizza and pasta for just MOP168 per person. Tempting new pizza and pasta lunch dishes every week!

Reservations: Call +853 8118 9950 or email portofino.reservation@sands.com.mo

*Price is subject to 10% service charge



澳門金沙度假區

Sands
RESORTS MACAO



World of Wonder

EXPLORING THE REALMS OF HISTORY, SCIENCE, NATURE AND TECHNOLOGY

PREHISTORIC LIFE

By Laurie Triefeldt

PART ONE OF FOUR — COLLECT ALL FOUR AND MAKE A GIANT POSTER

About this series

The Earth is about 4.6 billion years old. The first signs of life (simple cells) can be traced to about 3.5 billion years ago. This four-part series looks at some of the plants, animals and insects that have lived over of many millions of years.

Fossils provide clues about the ancient plants and animals that have lived on Earth. These ancient stone remains go back about 550 million years and give us an idea of how incredibly diverse life on this planet has been.

Scientists use terms such as Jurassic and Triassic (named for the geologic features of the time) to describe the time periods when ancient plants and animals lived. A timeline in Part 4 shows how all the prehistoric periods fit together.

End of the world

Fossil evidence shows that Earth has experienced at least two mass extinctions.

The first mass extinction took place at the end of the Permian period. It killed 90 percent of ocean dwellers and 70 percent of land plants and animals.

The second mass extinction occurred at the end of the Cretaceous period. This event destroyed 80 percent to 90 percent of marine species and 85 percent of land species, including the dinosaurs.

WINGED CREATURES

With the exception of insects, few creatures took to the skies of the early Triassic period. Evidence of the first pterosaurs (winged lizards) is found in the middle to late Triassic period, about 230 million to 200 million years ago.

All pterosaurs had wings (much like a bat's wings) formed of a skin and muscle membrane that stretched from their elongated fourth fingers to their hind limbs.

Pterosaurs had hollow bones filled with air pockets to reduce weight and make flying easier.

The shape of a pterosaur's beak provides clues about its diet. Long, sharp-beaked species probably ate fish.

One of the largest creatures to roam the skies (the size of a small airplane), this pterodactylid pterosaur was almost 32 feet (9.75 meters) long and had a wingspan of 33 to 36 feet (10 to 11 meters). Its name is from the Aztec god, Quetzalcoatl — the feathered serpent.

Quetzalcoatlus

(pronounced KWET-zal-koh-AT-lus)

Late Cretaceous

(68 million-65 million years ago)

Eudimorphodon

(pronounced YOU-die-MORE-fo-don)

Early Jurassic

(220 million years ago)

One of the earliest pterosaurs, it had a wingspan of about 3.3 feet (1 meter).

The first pterosaurs (Rhamphorhynchoids) had very large heads and 10 to 20 teeth. Tooth shape varied according to species, indicating different diets.

The pterodactyl pterosaurs had large brains and excellent eyesight.

Dimorphodon

(pronounced die-MORF-oh-don)

Early Jurassic

(200 million -175 million years ago)

Named for its two kinds of teeth, this winged reptile stood about 3.3 feet (1 meter) tall and had a wingspan of about 4.6 feet (1.4 meters). It is thought to have fed on fish and insects.

Pterodactylus

(pronounced ter-A-dak-til-us)

Late Jurassic

(50 million -144 million years ago)

Pterodactylus was discovered in 1784, and Pteranodon in the mid-19th century.

There's no such creature as a "pterodactyl."

Pteranodon

(pronounced ter-AN-o-DON)

Late Cretaceous

(85 million - 75 million years ago)

One of the largest pterosaurs, pteranodon had a wingspan of up to 33 feet (10 meters) long. It had a bony head crest, no teeth and a very short tail.

Unlike birds, Pteranodon and Pterodactylus probably walked on four legs.

Archaeopteryx

(pronounced ark-ee-op-tur-icks)

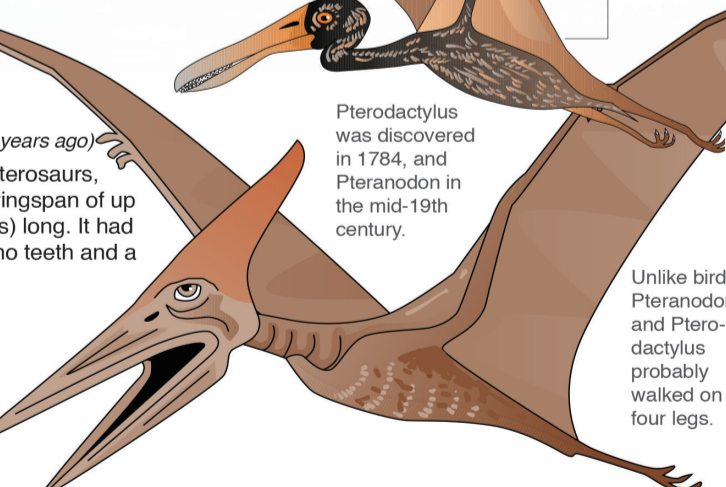
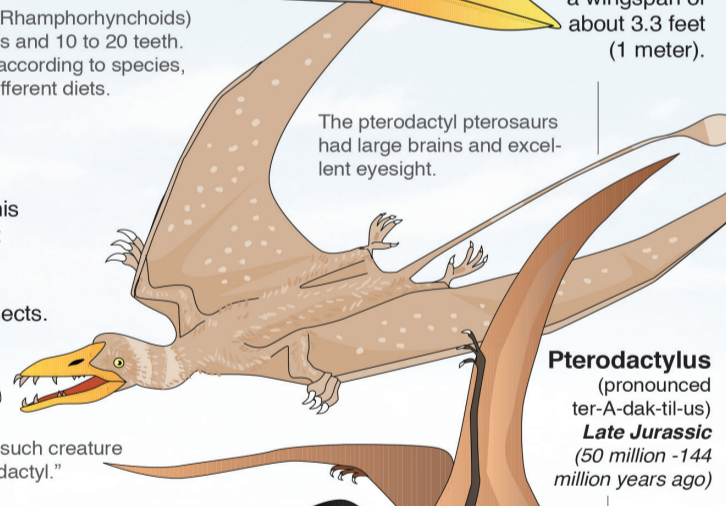
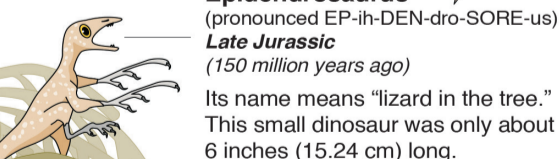
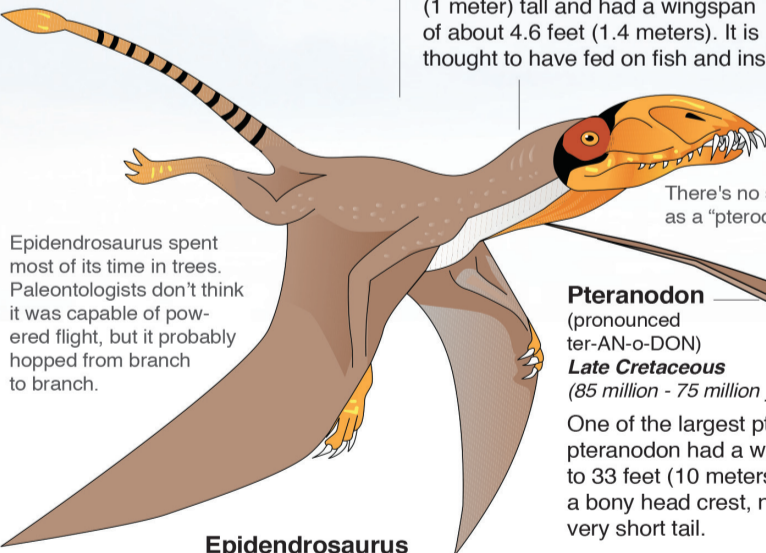
Late Jurassic (150 million years ago)

This small, feathered dinosaur was about 1.6 feet (0.5 meter) long. Its razor-sharp teeth and large talons suggest it was a meat eater. Although more closely related to dinosaurs than to birds, it is probably an early ancestor of all birds.

Microraptor

Early Cretaceous (125 million years ago)

Microraptor means "small thief." This small, flying dinosaur is thought to have lived in the trees. It measured 1.8 to 2.5 feet long from beak to tail tip. Completely covered in feathers, it had four wings, one on each of its forelegs and hind legs. Like a flying squirrel, it glided from tree to tree.



Trim here and attach to Part Two

SOURCES: World Book Encyclopedia, World Book Inc.; <http://dinosaurs.about.com>; www.kidsturncentral.com; <http://hoopermuseum.earthsci.carleton.ca>; www.dinosaurfact.net

At a bookstore near you: Two full-color World of Wonder compilations: "Plants & Animals" and "People & Places." For more information, please visit QuillDriverBooks.com or call 800-605-7176