SLEEPER GLOBAL HOTEL DESIGN

SEPTEMBER | OCTOBER 2016



East

Swire Hotels' business lifestyle brand makes its US debut at Brickell City Centre

Four Seasons

Adam Tihany designs an intimately scaled oasis at the heart of Dubai's financial centre

Hoshinoya

Hoshino Resorts and Rie Azuma collaborate on Tokyo's first luxury tower ryokan





Ed Ng

AB CONCEPT

As their new restaurant for Four Seasons London at Ten Trinity Square nears completion, AB Concept's co-founder Ed Ng takes a fantasy break on the French Riviera.

Where are you?

Saint-Jean-Cap-Ferrat. It is one of my favourite places because of the stunning coastline, delicious food and great fashion scene.

How did you get there?

I drove along the coast in a 1929 4.5-litre open-top vintage Bentley.

Who is there to greet you on arrival?

Someone's on hand to greet me and assist me with my car and luggage for a smooth, easy arrival.

And who's at the concierge desk?

No-one. I can be guided straight to my room directly by my iPhone.

Who are you sharing your room with? My two Japanese Shiba dogs.

Is there anything you would like waiting for you in your room?

A bottle of Château Latour 1996 Pauillac and a Baby Cashmere throw on the outdoor lounge chair for when the breeze gets chilly.

Describe the hotel, your room and the view...

The boutique hotel is at the tip of the Saint-Jean-Cap-Ferrat peninsula, offering spectacular views of the coastline. It is intimate in size with only 30 rooms, all of which are individually styled in a classic yet elegant way. The hotel blends seamlessly with its surrounding gardens and is decorated with works by Pablo Picasso, Henri Matisse and Paul

Cézanne. I feel completely at home here with my every whim catered for with the utmost discretion.

Who designed it?

Italian architect Giò Ponti.

What's the restaurant and bar like?

It's located on the rooftop with beautiful views and private gardens, nestled amongst the French renaissance style buildings. The restaurant's classic décor and neutral tones complement the historic surroundings and the tableware – by Astier de Villatte – gives it an air of elegance and sophistication.

Who are you dining with this evening?

Fashion designer Coco Chanel; IT entrepreneur Steve Jobs; Margrit Mondavi, Vice President of Cultural Affairs at Robert Mondavi Winery in Napa Valley; artist Pablo Picasso; and designer David Collins.

Who's manning the stoves?

Alain Passard, owner of L'Arpège in Paris. He is known for his artistic creations with vegetables and seafood, as well as his spectacular plating.

And what's on the menu?

Starter: Chaud-froid of egg with maple syrup and fine multicoloured vegetable ravioli *Main Course*: Gratinated sweet onion with parmigiano-reggiano and fresh fish from the ocean *Dessert*: 'Bouquet de Roses' apple tart sided with vanilla ice cream and a cup of refreshing tea to balance the sweetness.

Would you like something to drink with that? A wonderful Picpoul de Pinet – this is great with

seafood and vegetables.

What's in the mini-bar for a night cap? Laphroaig Single Malt Whisky to help me relax.

What's on your nightstand at bedtime? My iPhone.

What luxury item can you not travel without?

My Faber-Castell Perfect Pencil and my sketch book so that I can draw and write in the most primitive and sincere manner whenever, wherever.

Would you like a newspaper or magazine in the morning?

The Financial Times' How To Spend It magazine.

What toiletries would you like to freshen up with? In the morning, Byredo's Sunday Cologne, and in the evening Tom Ford's Private Blend Santal Blush.

MULTIPLE CHOICE

Early morning alarm call or late check out? Late check out.

Full English, continental or something different? Japanese breakfast – I always consider this to be the most well-balanced breakfast.

Swimming pool, spa or gym? Spa.

Name: Ed Ng | Position: Co-founder (with Terence Ngan), AB Concept | www.abconcept.net

Notable hotel projects: Four Seasons, Shanghai; W Retreat & Spa, Bali; Rosewood Sanya; Four Seasons London at Ten Trinity Square; W Algarve