

HOTELS

**WHAT'S
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HYPER-LOCAL FARE

As hotels strive to offer their guests the freshest, most distinctive ingredients, there is a growing trend toward “hyper-local” sourcing: producing food and beverage directly on-site.

Cultivating a garden is one way to achieve this — even in an urban setting. This summer Chicago’s Palmer House Hilton unveiled a 2,000-sq-ft (186-sqm) garden on the hotel’s 25th floor. Installed for

approximately US\$3,500 and maintained by four staffers, the garden’s bounty includes sorrel greens, heirloom carrots and red oak lettuce.

Apiaries are another hot way for hotels to source hyper-local product. This spring InterContinental Boston added two beehives to its colony, which by the fall should produce more than 180 pounds (82 kilograms) of honey for dishes

such as honey roasted wild salmon and drinks like a honey ginger caipirinha.

Some hotels are getting even more creative with what they produce. Pelican Hill Resort in Newport Coast, California, will conduct its second olive oil harvest this October, and Fairmont Le Chateau Frontenac in Quebec City recently added five hens to its rooftop garden and apiary.

Sometimes even beverages are part of the hyper-local mix. The Brew at Shanghai’s Kerry Hotel Pudong serves beers brewed in-house, including Skinny Green, a low-carb beer that won a gold medal at this year’s Asia Beer Fest. “With The Brew, the hotel is able to provide a different definition of 5-star-quality service in a more relaxed setting,” says F&B Director Nicholas Smith.

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The Brew, a 153-seat space at Kerry Hotel Pudong, Shanghai has six signature beers and one cider brewed in-house on tap at all times.