

# THE MAGAZINE

A STYLE TO REMEMBER



No.8

THE MAGAZINE TARGETS INTERNATIONAL READERS WHO ARE INTENT ON FULFILLING THEIR DREAMS.



**M**y profession has seen me spend a large proportion of my life in hotels. Naturally among these establishments I have firm favourites, where I meet other guests I know, and funnily enough they always tell me the same thing: they arrive somewhere and immediately notice there is 'something special' about the place. What it may be is very hard to pin down; it's like an 'aura', atmosphere or 'feel'. This makes them wonder what is so different about it that sets it apart from other hotels. What does it exude? What makes it so distinctive and unique? It seems to have a special 'personality' that goes beyond its clean-cut, aesthetic appeal. The Romans used to call the power of attraction of a place its genius loci. Indeed, they believed such places were inhabited by a special 'protective spirit' that made people feel particularly at ease there.

That charming, time-worn concept has survived into modern times, though nowadays it is linked with a form of architectural design that sets out to blend buildings harmoniously into their setting and backdrop. GHM works with the world's top architects, who are not merely intent on taking account of measurable aspects, but have a gift for making the hotels they design feel so 'right' somehow that visitors are simply blown away by the experience of staying there.

One constantly recurring theme when chatting with fellow GHM hotel guests is that they find it very hard to leave when their stay comes to an end. I must say the same holds true for me. Whenever my check-out time approaches I lament having to leave a truly captivating world of unparalleled hospitality. Somehow the other guests must feel the same mysterious 'pull' of

the place as I do. There is no other explanation for the steadily expanding family of GHM guests and the growing number of repeat visitors. So what creates the impression of this genius loci? Is it the perfect service, carefully honed right down to the finest detail? Or is it the friendly and seemingly effortlessly efficient staff? Or maybe the seamless way GHM's hotels melt into their beautiful natural surroundings? I fear we will never know for sure. The secret of these special places seems to be a benevolent spirit that inhabits them, charms visitors and eludes description in mere words.

James Graf, a truly cosmopolitan man with Swiss roots, earned an enviable reputation in Europe as a freelance research journalist and photographer for media and TV companies. However, being an expert on gambling, he has also advised government bodies in the USA, Canada and Thailand, and in 1991 helped to pave the way for the legalisation of casinos in Switzerland. He also mentored PhD students at the universities of Zurich and Basle and the Business and Hotel Management School in Lucerne on political and economic aspects of lifting the ban on gambling. For many years now he has been based in Asia, where he writes studies on people in hotels and has got to know some of the world's top establishments. It was through this work that he became a good friend of GHM President Hans Jenni, with whom he developed the idea behind THE MAGAZINE. Graf is passionate about what he does and always strives for perfection. THE MAGAZINE is his attempt to produce a publication whose original concept and layout adequately reflect the GHM slogan: A Style to Remember.



JAMES E. GRAF, EDITOR-IN-CHIEF

# GENIUS LOCI



Once again, GHM Hotels earned sparkling reviews for the 2009-2010 season. Some of the group's most outstanding results came in the Condé Nast Traveller, the world's publication of reference for the tourism industry and frequent travellers. The Setai, The Chedi Chiang Mai and The Datai all featured in the magazine's Gold List 2010, which describes the top 100 places to stay in the world. Moreover, The Setai emerged as the best hotel in Florida, while The Chedi Chiang Mai scored an amazing maximum 100 points for its food, the best performance by an Asian hotel. In these latest rankings, the readers of Condé Nast Traveller praised the architectural style of The Setai, and enthused about its seductive atmosphere. For example, the 'Zen-like' South Beach property has palm-lined paths leading to three pools, each with a different temperature. The Chedi Chiang Mai attained a rare perfect 100 score for serving a mix of Thai, Indian and global fusion cuisine in a colonial setting.

The hotel also received very high praise for its service. Thoughtful staff even help guests by the pool to cool off by spraying them with a soothing mist of cool water. The Datai was awarded top marks in the categories Design, Service and Rooms, being described as a "perfect escape" from the stress of daily life to a haven surrounded by virgin rain forest with a private footpath snaking down to a white sandy beach. The minimalist, 'Zen' style of the rooms was described as "wonderfully calming". Furthermore, The Gulai House at The Datai was rated as Malaysia's most authentic restaurant. Chef Habib has now set his sights on obtaining his first Michelin star. Of course, GHM feels deeply indebted to its guests for having ranked its hotels so highly in the Condé Nast Traveller reader's choice poll. Thank you!

## THE SETAI

SOUTH BEACH, MIAMI

Best Hotel in Florida (The Gold List 2010, Condé Nast Traveller)  
World's Best Large City Hotels 2010 (Travel & Leisure)  
Top Ten Hotels worldwide 2010 (Bilanz Magazine, Switzerland)  
Most Excellent Hotel in the US and Canada 2009 (Condé Nast Traveller)  
Readers' Choice Awards Top 100 US Hotels 2009 (Condé Nast Traveller)  
Award of Excellence 2009 (Wine Spectator)  
US Readers' Choice Award 2009 (SpaFinder)  
Best Resort in North America, Readers Award 2009 (Gallivanter's Guide)  
Best Ambience/Design, The Gold List 2009 (Condé Nast Traveller)  
Best Resort in North America 2009 (Gallivanter's Guide)  
The Gold List 2008 (Condé Nast Traveller)

## THE DATAI

LANGKAWI

Best Design Hotel in Malaysia (The Gold List 2010, Condé Nast Traveller)  
The Gulai House Winner of Innovative Restaurant (Malaysian Tourism Awards 2009)  
Runner up Best Spa in Asia 2009 (Condé Nast Traveller)  
Readers' Award No. 4 in Leisure Hotels Asia and Indian 2009 Sub/Continent (Condé Nast Traveller)  
Readers' Award No. 25 in The World's Top 100 2009 (Condé Nast Traveller)  
No 7 Readers' Award 2006, World's Top 100 (Condé Nast Traveller)  
No 8 Readers' Award 2005, World's Top 100 (Condé Nast Traveller)  
No 10 Readers' Award 2004, World's Top 100 (Condé Nast Traveller)  
No 9 Readers' Spa Award 2004, World's Top 100 (Condé Nast Traveller)  
No 1 Readers' Award 2001, World's Top 100 (Condé Nast Traveller)

## THE LEGIAN

BALI

Travelers' Choice Award 2009, Top 100 Luxury World (Trip Advisor)  
Travelers' Choice Award 2009, Top 10 Luxury Asia (Trip Advisor)

## THE NAM HAI

HUOI AN, VIETNAM

Commitment to Quality Award 2009, Regional Winner Asia&Pacific 2009 (The Leading Hotels of the World)  
Best Destination Spa 2009 (Asia Spa&Wellness Festival Gold Awards)  
The Hot List (Property Report Asia 2009)  
5-Star Architecture Award 2009 (Asia Pacific Property Awards)  
Best Resort 2009 (Hotel & Lodge Magazine)

## THE STRAND

YANCON

ASEAN Green Hotel Standard Award 2008  
Top Hotels in Asia No 8 2008 (Travel & Leisure)  
One of The World's Best Hotels (Traveller and Leisure Magazine 2007)

## THE CHEDI CLUB

TANAH GAJAH, UBUD, BALI

Indonesia's Leading Boutique Hotel (World Travel Awards 2007)  
Top Hot List (Condé Nast Traveller 2005)

## THE CHEDI

MUSCAT, OMAN

No 1 in Spas in Middle East, Africa & Indian Ocean, Readers' Award 2009 (Condé Nast Traveller)  
No 2 Readers' Award 2008 and 2007, World's Top 100 (Condé Nast Traveller)

## THE CHEDI

CHIANG MAI

Beste Kueche in Asien, Maximum Points in The Gold List 2010 (Condé Nast Traveller)  
The Gold List 2009 (Condé Nast Traveller)  
Selection Awards 2009, Excellence in service, accommodation and guest satisfaction (Tablet Hotels)

AWARDS SEASON 2009-2010

THE WORLD'S BEST



"Working for GHM was a dream of mine for a long time, ever since I discovered the group on Google. I was intent on following up my training for the hotel business with professional experience at top-class establishments, if at all possible. When still at college I landed a job at the Dolder Grand Hotel in Zurich, which was the best hotel in Switzerland at the time. In London I worked as a Hostess and Reservation Agent, gaining valuable experience in dealing with celebrities, like the Beckhams, virtually week in and week out. So I was fascinated when Hansjörg Meier, the General Manager at The Setai, invited me for an interview.

I'm very happy working for a hotel group like GHM right here beside one of the world's most famous beaches. Every day at work is a real joy to me. My colleagues come from many different countries and we all get on extremely well and are highly motivated to do our best for our guests at all times. For me personally, it is fulfilling to use my positive outlook, smile and commitment to make people happy. I find it really interesting to meet guests from all over the world. Moreover, it is astonishing - and surely a tribute to GHM's philosophy and the way it is implemented by all the group's staff - to see just how well the mix of celebrities and other guests works in practice. Consequently, I'm proud to be a member of the team here."

Nastasia Stierli is a true citizen of the world. Born in Switzerland in 1982 to a Swiss father and Thai mother, in 2009 she married a Colombian. She speaks German, English, Thai and Spanish, has Swiss and Thai passports and an unlimited green card for the USA. In Switzerland she spent eight years at a private college in Zurich, then gained a Business Diploma at the highly regarded Monte Rosa Institute in Montreux (1999-2001) followed by an Advanced Diploma in Hospitality Management at the DCT Hotel and Business Management School in Lucerne (2001-2003). Her meteoric rise has taken her to some really top addresses, serving as Front Desk Agent Management Trainee at the Dolder Grand Hotel in Zurich, Hostess and Reservation Agent at the Nobu Restaurant in London, and then Sales, Marketing and Villas Manager at the Charn Issara Residence in Phuket. In June she came to The Setai, where she is Assistant Food and Beverages Manager. Her leisure pursuits include travelling, getting to know new cultures, dancing, cooking and sport. Her personal dream is to run a small hotel of her own with her partner, preferably in his home country of Colombia or in Thailand, but definitely in a place with a lot of sunshine.

F&B ASSISTANT MANAGER, THE SETAI, MIAMI

NASTASIA STIERLI

Lavender originally grew along the shores of the Mediterranean but has since spread right across southern Europe. Today, it symbolises the famous, dry region of Haute Provence in France. It was also introduced north of the Alps by Benedictine monks. Lavender has many uses. Its young leaves and tender offshoots can be added to give a sophisticated touch to fish, poultry and lamb dishes and to stews, sauces, soups and salads. It is especially popular in French, Italian and Spanish cooking. In avant-garde cuisine, it is even added to desserts such as chocolate mousse, apricot sorbet and ice cream. Moreover, lavender is blended with other ingredients to make *Herbes de Provence*. Dried lavender can keep for between six and nine months if protected from sunlight and stored in an airtight container. Lavender is even used to produce a kind of spiced honey. In 2008, lavender was voted the medicinal plant of the year. It is highly valued in medicine and perfumery and has antiseptic and soothing properties. Lavender can be taken to treat stress, sleeping disorders, upset stomachs and nervous bowel

complaints. Furthermore, lavender baths are used for low blood pressure. The plant has no known side effects. Lavender blossom is also put in wardrobes to keep clothes fresh and protect them from moths. Lavender can even be used with other useful plants to keep away gnats and ants. Two forms of lavender oil are distinguished. *Lavender flower oil* is produced with steam distillation. The plant material is placed in water and vaporised, then it is passed through a condenser coil where it is converted to a liquid. This liquid is collected in a vat; the oil will float on top of the water so it is easily separated off. *Lavender spike oil* is extracted by placing the flowers in oil and steeping it in sunlight for a few days. The carrier oil base becomes infused with the essential oil from the flowers. To achieve the best results, the lavender is collected in the early morning, or when the flowers have dried off just after it has rained. Composition of lavender: linalyl acetate, linalool, camphor and eucalyptol; contents: 40-50% esters, 25-35% monoterpenols, monoterpenes, sesquiterpenes, ketones and oxides.



**BRENDA RAMEN,**  
DIRECTOR OF SPAS AT GHM

I have used lavender on clients to magically heal surgical wounds, burns, insect bites, marine sustained wounds which usually become very badly infected and do not heal well, all with no scar. Lavender is a very efficient healing agent. I am a qualified aromatherapist and have studied the internal and external application of plant extracts for medicinal purposes. In the GHM Spas we use a lavender and kaffir lime filled eye pillow to cover the eyes when the guest is laying in the supine position on the massage bed. The aroma is delicious and relaxing. We also have a GHM signature massage oil that contains lavender. The lavender massage oil soothes arthritis, muscle and joint pain as well as relaxing the mind and calming the spirit.

# LAVENDER

LAVANDUA ANGUSTIFOLIA



THE CHEDI, MUSCAT



THE DATAI, LANGKAWI



THE SETAI, MIAMI

# BEACHES & POOLS



"GHM's product and philosophy, with its passion for hospitality and its commitment to meeting the requirements of every single guest, really appeal to me. Working at The Setai has been a joy from day one. The Setai offers something for every traveller. It is a hotel with two different faces: day and night. The atmosphere changes all the time, allowing our guests to enjoy a relaxed ambience in the centre of an exotic city renowned for its nightlife. The Setai attracts a wide variety of visitors, from honeymooning couples to celebrities; from the outside it projects a look of understated charm, but once inside the feeling and experience are very different. The variety of guests we have here is one of the things that motivates me. 'Expect the unexpected' is the best way to describe a day at The Setai. Working at the hotel inspires me to be creative and to enhance the service we offer, to continually rework areas of the hotel and to react to guests' feedback and comments. Being part of a growing, but not massive, company is an incentive to grow with GHM and to go on exploring the world within the group."

Kevin-Justin Abramowicz studied dental medicine and economics at the University of Zurich before taking a Bachelor of Science course in International Hospitality Management at Ecole hôtelière de Lausanne between 2001 and 2005. His successful career in the hotel business began in 2001 as Manager of the Bar at the 17-Gault Millau, five-star Ermitage Relais & Châteaux Hotel in Zurich. In 2003, he moved to Hong Kong to take up an internship as Front Office/Assistant Manager at the five-star Hyatt Regency and Langham hotels, then worked as Front Office Manager at the five-star Delamar Greenwich Harbor. Since 2007, Kevin-Justin Abramowicz, who is of dual Swiss-German nationality and speaks five languages, has been Director of Rooms at The Setai and he was recently promoted to Executive Assistant Manager.

EXECUTIVE ASSISTANT MANAGER, THE SETAI

KEVIN J. ABRAMOWICZ



The 45 alludes to the engine size and the 8 to the number of cylinders, whereas the 'Italia' shows the national importance of Ferrari's reputation as a long-standing motoring legend. Although designed for the road, Ferrari's latest offering has a mid-mounted engine and all the traits of a mean racing machine. In fact, all-time world champion Michael Schumacher used his racing experience to personally influence some of the car's features, including its drive train, design (concept by Pininfarina), aerodynamics, instrument panel and handling. On the performance side, the car packs a real punch. With 570 PS and a maximum torque of 540 newton metres, it can rocket from 0 to 100 km/h in 3.4 seconds, hitting a maximum speed of 325 km/h (just short of the 350 km/h needed for a jumbo jet to leave the runway!). Despite this, its consumption stats are bang

on track, with fuel consumption of 13.7 L and CO2 emissions of 320 g/km, in line with the relevant standards. Further innovations include the purely hydraulic steering and the CT Off and Race settings. The Race setting allows the rear axle to take precisely as much control as the bend will tolerate. CT Off deactivates traction control and switches the ESP to drift mode – just before the car spins, the stability control mechanism sweeps the rear end back into line. There is no gear stick, nor will there be for future model ranges. With the new direct transmission, gear gates are a thing of the past. Formula 1 was also the inspiration for the temperature control system, which monitors heat levels in the engine, tyres and brakes. The price tag of € 250,000 is high, but not too high for the dedicated enthusiast, considering the legendary status of the brand.

FERRARI 458 ITALIA

PREMIUM CARS

THE CHEDI CLUB UBUD, BALI



THE SETAI, MIAMI



VIEW  
OUTSIDE

THE NAM HAI, HOI AN





IRSHAD MOBARAK,  
ORGANISER OF WILDLIFE  
AND BIRDWATCHING TOURS,  
THE DATAI, LANGKAWI

What do butterflies reveal about hotels and their surroundings? Quite simply, if lots of butterflies are fluttering around the grounds of a hotel, then the guests are bound to feel at home too. Butterflies only flourish in the kind of rich and healthy environments that hotel guests find so pleasant. Here on Langkawi we have over 500 species of butterfly. In fact, I know of no other place in the world where so many kinds of butterfly thrive and boast such colour and beauty. This variety of species is thanks to the wide diversity of the tropical forest, which offers caterpillars the perfect conditions to grow and develop. In many other parts of the world, agricultural monoculture has been embraced to the detriment of caterpillars. I hope that everyone contributes to protecting the natural features of this group of islands so that it remains the butterfly paradise it is today.



Butterflies are unparalleled opportunists. Each autumn, billions of migrating insects, butterflies and moths fly to the Mediterranean or North Africa to escape the cold, wet European winter. In so doing, these delicate creatures cover tremendous distances, including high ground, and even cross the Alps. Now, an English research team led by Dana Hill from the Rothamsted Agricultural Research Centre in Harpenden has shown that butterflies are masters at exploiting seasonal winter air currents. The researchers used special insect radar equipment to monitor the spring swarms of migrating insects returning to England from the south and found that they were flying at heights of several hundred metres above sea level. At the same time, they managed to prove that the insects not only know which direction to fly in, but also make the most of strong tail winds and are also capable of positioning themselves in the wind in such a way as to make faster headway without being blown off course. In fact the researchers found that the insects reached speeds of up to 100 kph and are capable of covering distances of over 700 km in just 8 hours! This means it takes them only 4 days to reach their destination. An estimated 1 billion insects or more took part in the migrations monitored by the research team.

WONDERS OF NATURE

# THE BUTTERFLY



There are many great hotel properties in the world and certainly GHM and Aman Resorts manage some of the very best. My favourite GHM-managed hotels are the Nam Hai Hotel on China Beach in Hoi An (Vietnam) and the Chedi in Chiang Mai. What I like best about the Chedi in Chiang Mai is that, aside from being architecturally an absolutely stunning yet serene complex, it is also located on the shores of the Mae Nam Ping river and is therefore very scenic and romantic at night. Moreover, it is most uncommon to find such a relaxing and spacious hotel property right in a city centre - just two minutes from Chiang Mai's famous night bazaar and a variety of excellent restaurants and bars.

My house and office are also located adjacent to the river - about 300 metres downstream from the Chedi. I must confess that I am frequently tempted to move out of my property into a suite at the Chedi, where attentive and friendly staff pamper and spoil the hotel's guests.

If you aren't familiar with the "contrarian" approach to investing, the books of the Swiss economist-historian, bestselling author and investment advisor Mark Faber are a must. Mark Faber is a lateral thinker, who relies on neither bull nor bear markets and who maintains that the biggest fish are caught well away from the mainstream. Faber studied economics in Geneva and Zurich and obtained a PhD in economics at the tender age of 24. He worked as a banker in New York, Hong Kong and Zurich for eight years before setting up his own investment company, Mark Faber Ltd, in Hong Kong in 1973. As well as his books, Faber also publishes a widely read newsletter, "THE GLOOM BOOM & DOOM", which discusses unusual investment opportunities.

THE CONTRARIAN APPROACH: DR MARC FABER

FRIENDS OF GHM

According to Rolf Emil Schlitter, some of the world's best wines owe their reputation to cork. Rolf's family has been processing cork in the Canton of Glarus in the heart of Switzerland for five generations (since 1871), running reputedly the oldest business of its kind in the world. Natural bottle cork is still in great demand across the globe, despite stiff competition from synthetic corks and screw caps. It remains especially popular in traditional wine-growing regions because of its obvious links with quality. Any problems associated with cork have now been largely eliminated and the manufacture of raw cork in major producer countries like Portugal and Spain is organically certified. Cork oaks have been cultivated since time immemorial and are planted some distance apart, allowing pasture land to flourish around them. They can protect themselves against fire and evaporation with bark up to 10 centimetres thick. This bark can be peeled off every 10 years or so and always grows back. An evergreen species, they grow up to 25 metres high and their trunks can reach a diameter of 90 centimetres. Cork oaks live for over 400 years (200 years when harvested) and one tree can produce up to 200 kilograms of cork in its lifetime. The production of bottle cork accounts for some 70% of the revenue generated by cork-oak cultivation. However, the future of the cork oak is at risk due to the increasing use of alternative bottle closures. The loss of cork oaks would affect the income of local people and have a negative impact on ecology since cork-oak forests are home to other trees such as the holm oak (*Quercus ilex*), the olive tree (*Olea europaea*), the sweet chestnut (*Castanea sativa*) and various rare species of shrubs. They also provide a habitat for endangered species such as the Iberian lynx (*Lynx pardinus*) and Spanish imperial eagle (*Aquila adalberti*) as well as most of the European crane population during the winter. So next time you're enjoying a fine wine, why not propose a toast to the future of the humble cork?

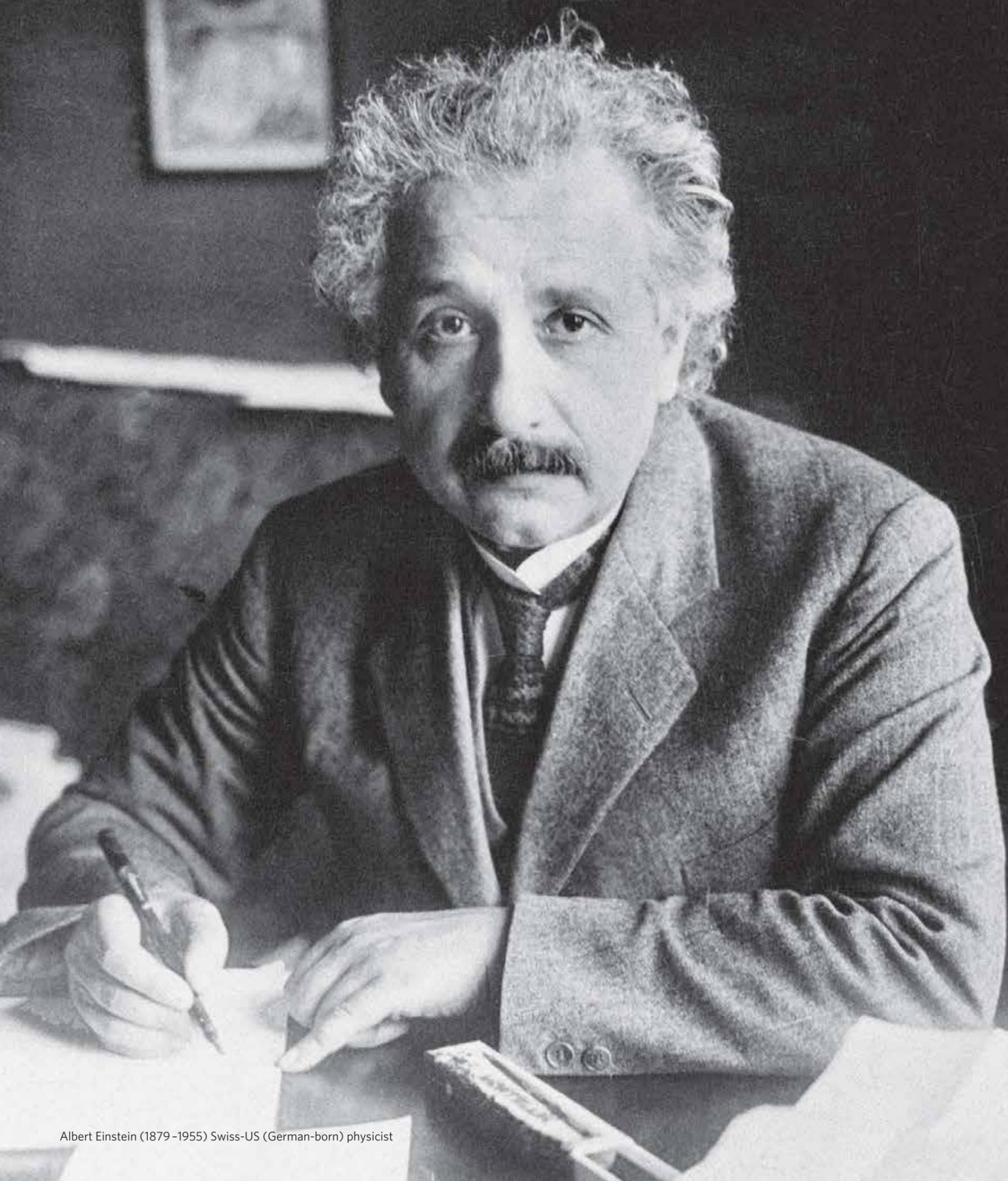


DWAYNE SAVOIE,  
SOMMELIER, THE SETAI

Over the past 10 years, there has been much debate in the cork world about the increasing use of synthetic corks and the ever popular screw cap. These closures have proved to be efficient, reliable and most importantly to eliminate contamination by TCA (the chemical found in corks that cause faulty wine). In fact, I would go so far as to say that many young white wines and even reds have become more consistent since synthetic corks and screw caps were introduced. Nevertheless, there is no doubt that a cork in good condition can be an excellent stopper for wine. And undoubtedly the ritual of removing the cork from the bottle has far more elegance than twisting off a screw cap. While I tend to be more traditional and prefer the romance and custom of cork closures, I cannot deny the advantages of screw caps and synthetic corks. Besides, the wine world is easily big enough for them both.

# CORK

QUERCUS SUBER

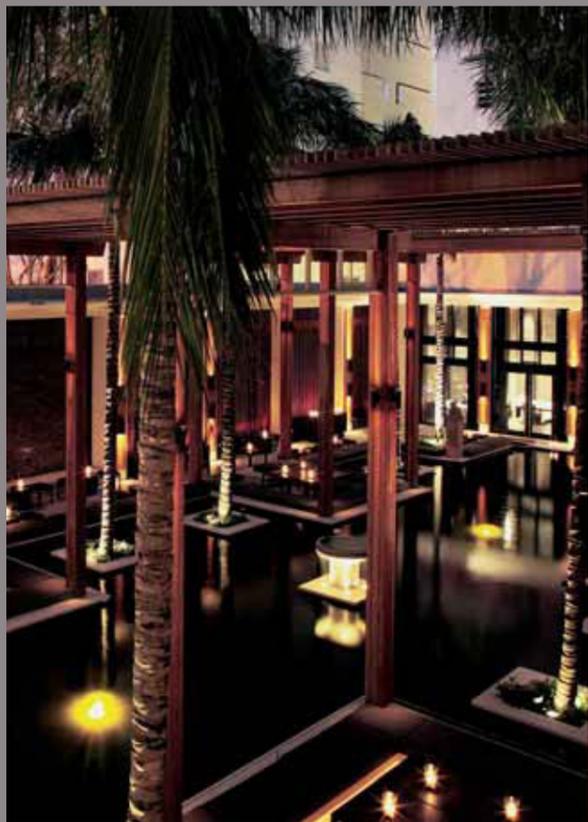


Albert Einstein (1879 -1955) Swiss-US (German-born) physicist

Mensa, the society for bright people, was set up in 1946 by an Englishman and an Australian and today boasts a worldwide membership of around 110,000. Unlike many exclusive clubs, it demands not money but an intelligence quotient (IQ) of at least 130 from its members. Logically enough, it is best known among highly intelligent people. Anyone who manages to gain a higher score in a recognised, supervised test than 98% of the population would achieve (this being equivalent to IQ of 130) can join Mensa. Those interested in joining the society can take the Mensa Workout test on the website [www.mensa.org](http://www.mensa.org). If they attain a certain point score, they can then register for the test proper. Mensa's members find all kinds of topics to talk about, the only taboo area being their own personal IQ. Question 1: Continue this logical numerical sequence: "1, 3, 6, 10, ...". Simple? Fine, then how about the sequence "65536, 256, 16, ..."? If you managed that one, too, congratulations! You too may be highly gifted, blessed with an IQ of over 130 and figure among the most intelligent 2% of people. Or then you may not. Correctly identifying the missing numbers in these sequences is by no means enough to become a member of Mensa. To join, applicants have to answer over 100 questions in around 90 minutes. Only a third of all those who take the test end up passing it, are acknowledged to have an IQ of over 130 and are duly invited to become Mensa members. People with IQs over 130 qualify as 'highly gifted'. The average score in usual IQ tests is 100. Of course, intelligence is a valued, desirable asset in our society. But are Mensa's members elitist, conceited or simply a cut above the rest? On the website, one member describes Mensa as a "cross between a mental fitness club and a self-help group". Should Mensa's members be pitied for being so gifted? No. "The one thing we all have in common is that we are outsiders, and feeling marginalised is a very formative experience".

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ANY IQ OF 130



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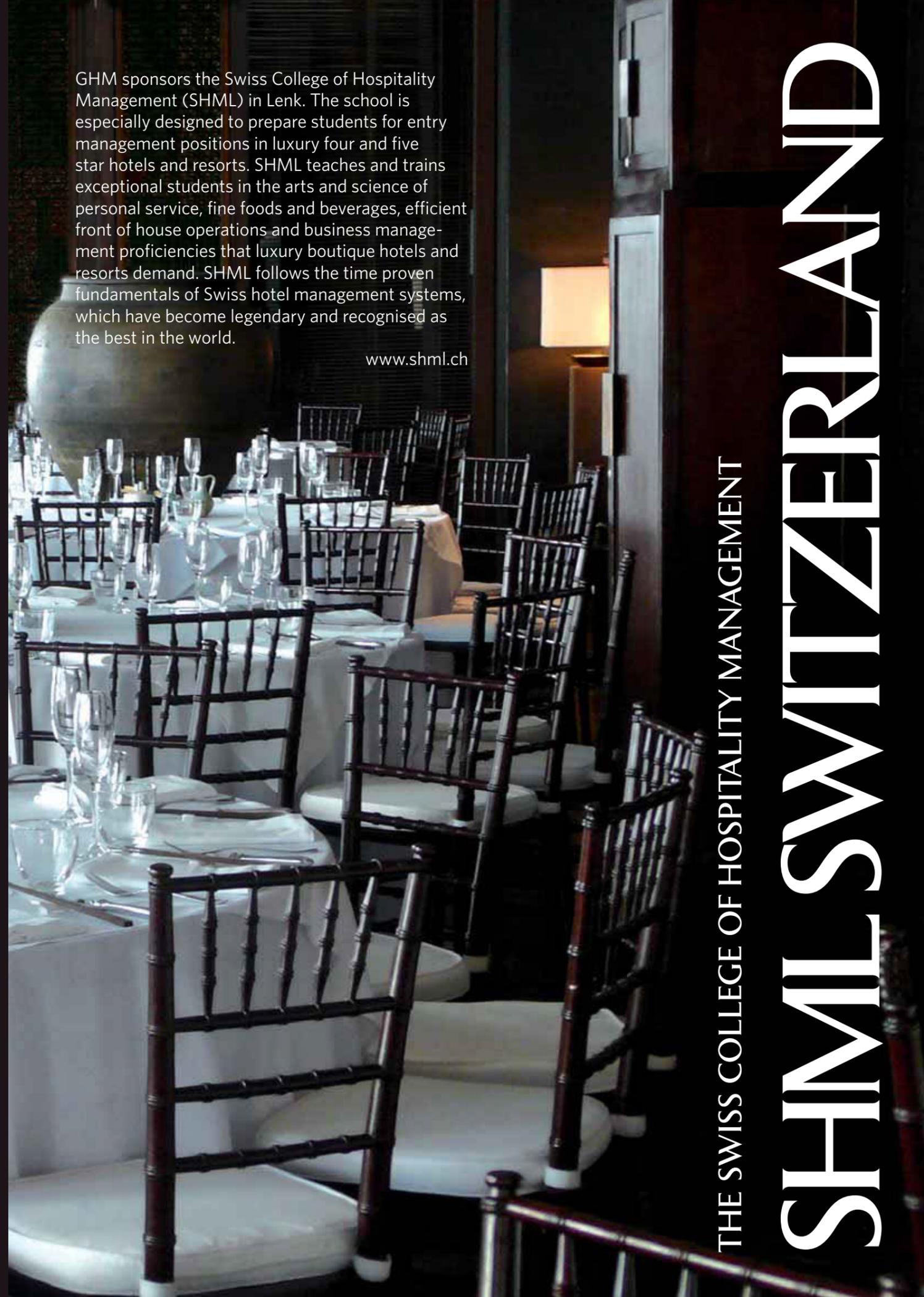


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GHM sponsors the Swiss College of Hospitality Management (SHML) in Lenk. The school is especially designed to prepare students for entry management positions in luxury four and five star hotels and resorts. SHML teaches and trains exceptional students in the arts and science of personal service, fine foods and beverages, efficient front of house operations and business management proficiencies that luxury boutique hotels and resorts demand. SHML follows the time proven fundamentals of Swiss hotel management systems, which have become legendary and recognised as the best in the world.

[www.shml.ch](http://www.shml.ch)



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THE NIZUC, RIVIERA MAYA, MEXICO

GHM HOTELS

# NEW PROJECTS

Established in 1992, General Hotel Management Ltd (GHM) is a market leader in conceptualising, developing and operating an exclusive group of hotels and resorts worldwide. With an expansive portfolio and several more in the pipeline, GHM prides itself in providing guests with a distinctive lifestyle experience that is unrivalled. Each GHM hotel or resort is one of a kind, possessing distinctive concepts and design elements. This special relationship with the land and its culture enables GHM to provide guests with a genuine, close-up experience of the best each destination has to offer in varied aspects such as culture, geography and history. The signature GHM style is best defined as Asian-inspired designs with delicate details. GHM's portfolio of properties comprises The Setai, The Datai, The Legian, The Club at The Legian, The Nam Hai, The Strand, The Chedi Club, Tanah Gajah - Ubud, The Chedi, Muscat and The Chedi, Chiang Mai. For conceptual reasons The Chedi Phuket, The Saujana, The Carcosa, The Chedi Milan and The Andaman no longer belong to the GHM Group, but 12 more projects are currently under preparation.



THE CHEDI, ANDERMATT, SWITZERLAND



THE MALKAI, BARKA, OMAN



THE CHEDI, ANDERMATT, SWITZERLAND



THE MALKAI, BARKA, OMAN

## FUTURE GHM PROJECTS

- The Nizuc, Riviera Maya, Mexico
- The Ananti Club, Seoul
- The Malkai, Barka, Oman
- The Chedi, Cairo
- The Chedi, Jordan
- The Chedi, Andermatt, Switzerland
- The Chedi, Kilada Hills, Greece
- The Chedi, Thracian Cliffs, Cape Kaliakra, Bulgaria
- The Chedi, Tamouda Bay, Morocco
- The Chedi, Taiping Lake, China
- The Chedi Club, Suzhou, China
- The Chedi Club & Residences, Kuala Lumpur

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