



Nestled in the picturesque mountains of Malibu, California on 23 pristine acres, you will find the luxurious new age wellness retreat and spa *Aja Malibu*.



Founded by Australian born Inannya Magick, the retreat, situated on magnificent property formerly owned by Teddy Roosevelt, has fast become one of the most notable wellness destinations in the country. Aja Malibu is a mesmerizing center that flows perfectly with the Malibu vibes, intensely dedicated to providing a space for guests to raise their selfawareness and knowledge for living an optimally healthy life across the board - mind, body and spirit. Hence, there is no internet, television or electronic distraction, and alcohol and junk food are strictly prohibited. They mean business when it comes to the business of creating a

tranquil healing space, empowering individuals with knowledge on how to live healthier and happier lives.

The boutique-style health and wellness retreat isn't about deprivation but rather encouraging guests to make a lifestyle choice that supports one's overall well-being while providing the opportunity for an enhanced quality of life. Word about this Malibu gem has traveled fast and guests are traveling from across the globe to enjoy this serene and spiritual environment.

The Aja Malibu property consists

of a luxurious seven-bedroom home with a meditation room, a living room that also serves as a lounge and library, an apothecary, kitchen and dining room with a large communal







table. The main house is set amid lush fruit and vegetable orchards and herb gardens. Forbes magazine refers to Aja as "a magical Garden of Eden promising self-discovery and transformation." Seven years in the making, the new mind-body-spirit retreat center brings a calm sense of well-being, helping to alleviate and manage the stresses of everyday life. However, Aja is much more than a place to improve oneself physically while eating an holistic plant-based diet, hiking in the breathtaking Latigo Canyon or engaging in meditation or yoga practices. It is a place for self-discovery and enlightenment.

Aja's biodynamic garden-to-table plant-based menu is designed to support healing and cleansing and the trained chefs offer up the highest level of love and service. Restore, rejuvenate and transform with a visit to Aja Malibu's newest best kept secret.

1 Garden 2 Plant-based cuisine 3 Suite 4 Library



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## Eating Through the Ritz Carlton Macau

Macau, an exotic territory on the western side of the Pearl River Delta in East Asia, is also known as "The Vegas of China". And located in the Galaxy Macua™, the Ritz Carlton, in one word, is spectacular. The intricate property details make this luxury destination one of the highlights of Macau complete with a wellness health club and the ESPA. an idyllic retreat that was recently recognized as the Best Spa Design of the Year' at the 6th SpaChina Awards. Furthermore, the resort has an amazing selection of spots to dine, with two standout choices. First, located on the hotel's 51st floor, Lai Heen is the highest restaurant in Macau. Greeted by the sommelier, suggestions for wine pairings are offered and some wines poured by the glass. For those who appreciate a variety of teas, there is an expert on staff who will suggest tea pairings as well.

The chef is delighted to create special tasting menus. For example, an amuse bouche of melon with tomato and chards of basil followed by assorted barbeque items including





the finest roast duck ever to be tasted. And the culinary delicacies keep coming including a scrumptious soup and then a course of Iberico pork belly with honey that is second to none. Next, imagine fresh ocean scallops with spinach and traditional fried rice garnished with fresh vegetables.







Another extraordinary dining option is the Ritz Carlton Café. Parisian Chef Raphael Kinimo provides a brasserie menu with mouth-watering flavors from his

country that meld perfectly with the bistro-style ambiance. Again, the chef can prepare a special menu including an oyster in its shell topped with apples and a marinade that brings out the flavors of the briny oyster. A divine combination of steak tartar topped with caviar followed by foie gras and a lobster soup with a light and airy foam is another specialty of the Chef. And just when you think your taste buds

can't be tempted anymore, you are served a large prawn and a Kobe beef course to finish—almost. As a final treat, the chef prepares Crepes Suzette tableside— the perfect way to end a spectacular meal.

Intimacy, exclusivity, and personalized attention to detail are hallmarks of The Ritz-Carlton standards of hospitality and beautiful Macau is a destination that needs to be on everyone's bucket list. A Portuguese colony for more than 300 years, Macau is a city of blended cultures. Ancient Chinese temples sit on streets paved with traditional Portuguese tile. Macau is simply a mesmerizing mecca of glamour, glitz and history.

1 Macau skyline 2 Cafe Seafood Platter 3 The Meet & Greet Room 4 Bridal Room 5 Lai Heen dining area 6 Premier Suite Bedroom 7 Western Banquet 8 Entrance Porte Cochere





