

SUNSET GRILL&BAR

• S U N S E T T E R •

Spring-Summer 2016

THE 22 YEAR STORY OF *Sunset Grill&Bar*



- ◆ FRENCH CHEF FABRICE CANELLE RECREATES SUNSET'S MENU ◆ THE HOT FOOD TREND: JUICING
- ◆ 'AUDREY HEPBURN'S COOKING TOLD BY SON LUCA DOTTI ◆ THE ART OF BREAD MAKING
- ◆ THE 'CHÂNE DES ROTISSEURS' DINNER AT SUNSET ◆ BEST FOOD MOVIES
- ◆ THE STORY OF TWO WINES: KAVAKLIDERE AND DOLUCA

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One Blackfriars will be an impressive 170 metre shimmering tower located at the heart of London's Southbank, and is the latest creation by award-winning architects SimpsonHaugh & Partners. Behind the iconic designs of so many famed developments, Ian Simpson took on the St George mixed-use scheme in a bid to enhance the capital's ever changing skyline.

A striking tower has been designed as the centrepiece of One Blackfriars, standing 50 storeys high and allowing uninterrupted views of St Paul's Cathedral and the City of London. The delivery of One Blackfriars will regenerate a vacant site directly south of Blackfriars Bridge that has been unoccupied for more than a decade. Scheduled for completion from Quarter 2, 2018, the development will be an asset for London and the London Borough of Southwark, providing luxury homes as well as hotel style residents' facilities, a world-class boutique hotel and new public square with locally commissioned artworks.

Ian Simpson comments: "Our vision has always been to contribute positively to the London skyline, to create a beautiful and elegant tall structure that could co-exist alongside London's historic and contemporary icons such as St Paul's and 30 St Mary Axe. Cities must change and evolve and whilst it is important to respect the historic context, London must evolve, embrace change and respond to the needs of the 21st Century if it is to maintain its global status."

Interiors within the tower have been crafted by renowned designer Tara Bernerd & Partners to complement the unique building and maximise space, light and views. In recognition of the area's rich cultural significance, in London's most vibrant district, each specification is named after a famous artist. The Gainsborough, Hepworth and Turner each enjoy a unique identity influenced by the art of Thomas Gainsborough, the



18th century portrait and landscape painter, 20th century modernist sculptor Barbara Hepworth, and J.M.W. Turner, revered for his romantic and impressionist landscapes.

With a new landscaped piazza featuring soft landscaping and water features, the scheme will also provide an exciting new public realm in the heart of London's cultural hub. The adjacent Southbank Centre is the largest single-run arts centre in the world and includes the world renowned Royal Festival Hall, Hayward Gallery and Queen Elizabeth Hall, which host classical concerts, opera, ballet and theatre throughout the year. Nearby is the National Film Theatre, as well as a host of five star hotels including the Mondrian Hotel, acclaimed restaurants, with Oxo Tower and Le Pont de La Tour at nearby Tower Bridge.

One Blackfriars is also close to some of London's favourite attractions including Shakespeare's Globe and the Tate Modern, both only a few minutes' walk away along the riverbank. In addition, One Blackfriars is within close proximity to the high-end shopping districts of London and a host of educational facilities, including Kings College and London School of Economics, all within easy reach via excellent public transport links.

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**DEAR SUNSETTERS,**

It gives me tremendous pleasure to announce the launch of the English edition of Sunsetter, the flagship magazine of Sunset Grill&Bar, in Istanbul. When I first opened Sunset Grill&Bar 22 years ago at the age of 27, I only could hope that our restaurant would not only attract local gourmets and connoisseurs, but also would become a venue visited by international stars, jetset members, business executives, and lovers of good food and a lively ambiance from across the globe... I should also mention that many distinguished members of the international community living in this magnificent city are esteemed guests of Sunset Grill&Bar.

I am proud to report that over the past two decades Sunset has become the gathering venue of all of the above, day in and night out. For more than twenty years, we had the privilege of hosting political and business leaders from across the world; celebrities ranging from Hollywood stars to NBA superstars; as well as thousands of wonderful guests and friends from every corner of the world.

In short, over the years Sunset became a meeting point in Istanbul for travel enthusiasts and connoisseurs, and every guest we have served has admired the spectacular view of the Bosphorus strait and both bridges connecting Europe to Asia.

This brand new English edition of Sunsetter magazine will be published every six months and I hope that each issue of Sunsetter will continue to remind you of your past visits to our restaurant and bar, or will convince you to visit us...

I am particularly grateful to my entire staff, most has been working here for years, some since the opening... Without their efforts and dedication Sunset's twenty-two year 'success story' would have been impossible to achieve. I would also like to take this opportunity to thank my dear friends Leyla Melek and Yasemin Demirkan, who have published many magazines in the past 20 years, for their invaluable contributions to our vision of publishing a luxury magazine that represents the 'Sunset lifestyle'.

Last but not least, my sincere thanks goes to you, the wonderful guests of Sunset, wherever in the world you happen to be, for allowing me and my family to fulfill our dream of creating and operating one of the best fine-dining establishments in this part of the world.

Enjoy this first issue of the English edition of Sunsetter, and please feel free to contact us at info@sunsetgrillbar.com with your comments and suggestions. Hoping to personally greet each of you at Sunset Grill&Bar in Istanbul in the very near future, I wish you a wonderful summer season.

Barış Tansever

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Spring-Summer

APRIL 22,
MAY 21, JUNE 20,
JULY 19, AUGUST 18

FULL MOON PARTIES



The full moon parties at Sunset are now a classic... Here are some of the full moon dates in 2016 for you to take note of, so you won't miss the parties. And don't forget to enjoy the spectacular view of Istanbul and the magical atmosphere at Sunset.

ARTICHOKE AND ASPARAGUS



It's that time of year again! Time to eat the green vegetables that are in season. Before february ends, the new season's artichokes and asparagus will be out. You can find them at the neighborhood street markets as well as supermarkets or enjoy vegetable dishes created by chef Fabrice Canelle at Sunset.

APRIL 16

GYPSY MUSIC



The Budapest Gypsy Symphony Orchestra, will be giving a concert in Istanbul on April 16 at The Ülker Sports Arena on the Asian side of Istanbul. The orchestra will be playing classical music pieces from well known composers as well as gypsy music and Hungarian songs.

APRIL 7-17

LET'S GO TO THE MOVIES



The 35th Istanbul Film Festival will be held between April 7-17. This year's Oscar nominees in the category of Foreign Language Films, will also be screened during the festival.

JUNE 2-30

FOR THE LOVE OF MUSIC



Concerts at the 44th Istanbul Music Festival will be held at venues like the German Consulate's Summer Residence and the French Palace's Garden. Held on a night lit by the full moon, on the lawn of Boğaziçi University, soprano Teona Dvali and tenor Andrej Dunaev will perform songs like Dvorák's Aria to the Moon.

THROUGHOUT APRIL AND MAY

PURPLISH



The Judas Tree, which is 'Erguvan' in Turkish, is one of the symbols of the Bosphorus. When spring comes and the weather starts to warm up, the hills overlooking the Bosphorus turns purple with the Judas Trees's blooming flowers. It is a magnificent sight to see. There even are boat trips organised to view the flowers (they are best seen from the water) guided by, historian and writer Saffet Emre Tonguç. Look him up on the internet for the dates.

TULIPS EVERYWHERE



During the month of April, Istanbul comes alive in a myriad of bright colors as the annual tulip festival gets under way. The best parks in Istanbul to enjoy the tulips are the Emirgan Park and Yıldız Park on the Bosphorus, Göztepe Park and Çamlıca Park on the Asian side and Gülhane Park near the old city. Millions of tulips can be seen all over the city throughout the month of April in more than 150 varieties.

ANY TIME

TASTING MENUS



Sunset is now offering two different nine course 'Tasting Menus' with Turkish or international wine pairing. The Mediterranean menu is prepared by French chef Fabrice Canelle and the Japanese one is the creation of Executive Chef Hiroki Takemura. You are invited to try the tasting menus at Sunset.



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Utensil Set" designed by Carter McGuyer exclusively for Crate and Barrel includes a bottle opener, lemon zester, cheese knife and cheese cutter will also help you prepare the most elegant and creative spread for your friends.

If you want to make a friend or yourself happy with a special gift, you can visit Crate and Barrel stores in Zorlu Center, Akasya Acibadem and İstinye Park or their website, www.crateandbarrel.com.tr.

MaxMara

The Fashion Menu

BEWARE! THESE DESIGNS WILL OOZE YOUR APPETITE...



Kate Spade

Kate Spade is very popular in Turkey as well as many other countries due to the colorful and fun designs. She was influenced by 'Charlie and the Chocolate Factory' for her latest accessories collection.



Ulyana Sergeenko



Anya Hindmarch

The designer's brand new accessories include bags with many colorful little icons on them. The icons include smiley faces, stars, letters, numbers and different kinds of food... Yes, food! You can also buy the leather icons to stick on your bag.



Charlotte Olympia

'Cheers' says the designer of colorful and fun accessories with her latest designs. You can choose among the clutches shaped as champagne bottles or other spirits...



Tertium Non Data / Veggies

One of the collections created by Turkish artist and designer Gülnur Özdağlar whose brand is called Tertium Non Data, is Veggies. The collection prepared for the Argos of Cappadocia Hotel, consists of menu clips, key chains and flowers for the vases in the rooms. The pieces in the collection are made by cutting and shaping pieces of plastic pet bottles. The designer also designed some jewelry to be sold at the hotel's gift shop.

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FOOD SEEMS TO BE EVERYBODY'S COMMON INTEREST THESE DAYS. SOME NEW "SMART" FOOD MAGAZINES TELL US DIFFERENT FOOD STORIES.

Photographs by Jeanne Hill

Tasty Magazines

THE EDIBLE SERIES

From Chicago to San Francisco, many cities in the United States now have a tasty magazine of their own! New York even has two: Edible Manhattan and Edible Brooklyn. And they are free! These guides that cover the local gastronomical culture from the farm to the plate can be picked up free of charge in restaurants and wherever food is sold.

LUCKY PEACH

The magazine is a joint project of the legendary chef/owner of Momofuku restaurant David Chang, food writer Peter Meehan and McSweeney's, the publishing house known for its non-profit publications... Lucky Peach is one of the most 'hip' publications in the world of gastronomy. The magazine, which dedicates every issue to a single theme has famous chefs such as Anthony Bourdain as contributors as well as the most respected food critics and writers in the US.

LIFE&THYME

This Los Angeles based food culture magazine founded in 2012 has an experimental and creative content. The magazine brings together articles, photographs, design and even videos on food culture, and is sold in many countries around the world, including Turkey. According to the publishers, "wherever there's good food, there is a story to tell."

SUGAR&RICE

According to this magazine that covers the food culture of the states around the Gulf of Mexico, "The story of food is a summary of life." Sugar&Rice contains articles on many aspects of the region, from farming to restaurants, from cooking to art, science and history.

MODERN FARMER

The magazine which has met great interest starting from the first issue appeals mostly to "urban farmers." It covers the issues concerning farming and agriculture in a way understandable to city dwellers.



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NUDE INTRODUCES THREE DIFFERENT SERIES; LOFT, TIMELESS AND SIGNATURE... WELL-KNOWN BRITISH DESIGNER RON ARAD HAS CREATED THE PROMINENT COLLECTION OF NUDE.

Designers like Ron Arad, Roni Plesi, Alejandro Ruiz, Pentagon Design, Alev Ebüzziya, Ali Bakova, Koray Özgen and Erdem Akan are some of names that give life to the simple and modern objects in the Nude collections. The name Nude was chosen due to the transparency of the glass used to create these objects, as well as the simplicity of the products

themselves. The world premiere of Nude was held at Paris Maison&Objet last year. The Nude collections include 250 different objects and 85 percent of these are sold in international markets. You can find Nude glass products at design shops like Conran Shop in London and Paris and Design Republic in Shanghai, as well as select Paşabahçe shops in Turkey.



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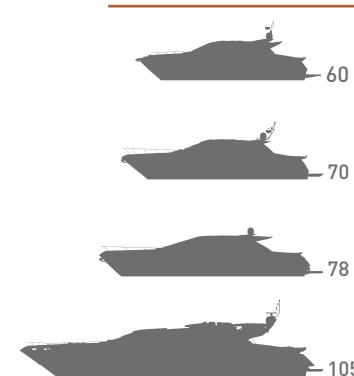
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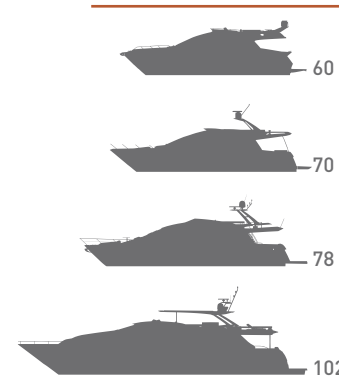
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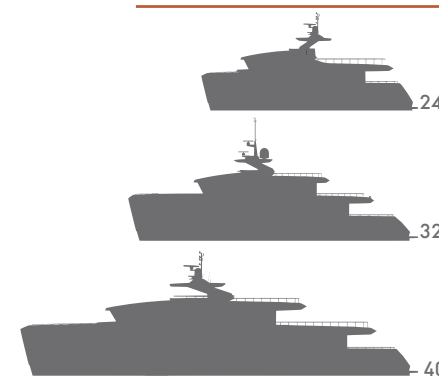
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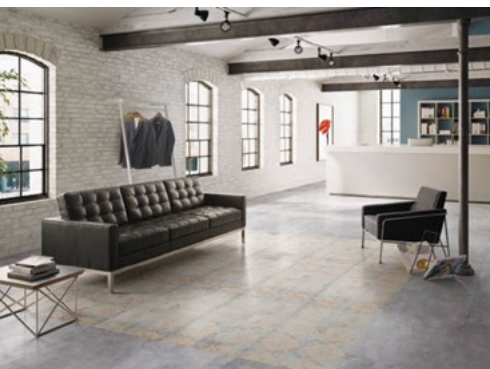


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Villeroy&Boch's new Warehouse porcelain floor tiles are very chic with their worn out appearance. High quality vilbostone porcelain was used to create Warehouse tiles that look like plain concrete when tiled. And they come in different sizes.



NYC BOND ELEGANCE

NYC Bond No. 9 perfumes are recognizable by their energetic bottle designs. Now you can enjoy NYC Bond fragranced candles. These colorful and elegant candles are fragranced with a perfect blend of musk and floral fragrances and can be purchased exclusively at Harvey Nichols in Istanbul and Ankara.



CHRISTIAN LACROIX NOTEBOOKS

The French designer Christian Lacroix impresses us this time not with a perfume or fashion collection, but with a collection of stationary. The surprise line of Lacroix notebooks, photo albums and note pads are adorned with designs inspired by nature, cities of the world and different cultures. You can order Christian Lacroix products by clicking www.luksbazaar.com

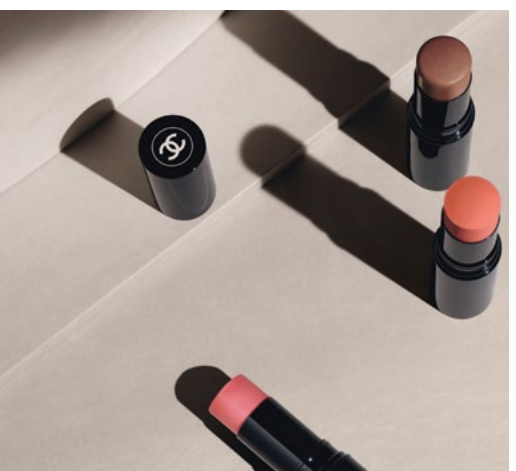
A NEW FAVORITE: RILEY

Michael Kors' new Riley Handbag is the new choice of the Hollywood crowd. Recently Miranda Kerr was photographed with the light blue Riley handbag. Then actress Kate Hudson was in front of the cameras with a mustard colored Riley. The modern and sporty Riley handbag is very practical with its removable shoulder strap. Sold exclusively in Michael Kors boutiques, Harvey Nichols and Brandroom stores in Turkey, the Riley Handbag comes in four colors: Mustard, light blue, black and white.



Kate Hudson

Miranda Kerr



NATURAL BEAUTY

Although the new trend is a simple and natural look, we all know that we need to wear make-up to achieve this look. A natural color scale is essential for healthy and fresh looking skin. Chanel's beige and pastel pink line "Les Beiges de Chanel" will help you achieve natural looking healthy skin.



WEARABLE COMPOSITIONS

Jewellery designer Nazan Pak is showing her recent works which she calls 'wearable compositions' at ECNP Gallery in Nisantasi. The designer uses enamel, a historical jewellery making material, in traditional methods, to create contemporary designs. According to Pak, 'Life mostly consists of the harmonious coexistence of repetition and multiplying. I find this fascinating.' She repeats and creates variations of ellipses and circles which are the main elements of her designs, to imitate life itself.



ROMANTIC CHOICES

One of the leading multi brand department stores of Turkey is Vakko. Vakko Couture houses the world's most prestigious fashion designers' 2016 Summer Haute Couture Collections, as well as its own collection. You can find many different romantic choices at one of the Vakko shops.



CONTEMPORARY BICYCLE

The Martone brand that manufactures bicycles that resemble works of art is finally available in Turkey on the shopping site called Shopigo. These elegant bicycles have an automatic gear system that changes with speed. The Martone bicycles come in many different colors, but all of them sport a red chain, which is the signature of the brand.



HALFETI by PENHALIGON

The Trade Routes Collection of perfumes by Penhaligon consists of five fragrances inspired by rare and luxury ingredients imported by England during the 19th century. Halfeti, which is one of the fragrances in the collection, was inspired by exotic flowers, spices, soft leather and fabrics imported from Turkey.



CHANEL RUGBY

The French 'Maison', created rugby balls for the World Rugby Tournament. The balls are white, maroon, navy and black and they are adorned with Chanel's signature quilted stitching. Let us add that you can only own one of these balls by special order.



MASERATI AT SEA

The VOR 70 Maserati, manned by skipper Giovanni Soldini and his 11-strong crew, lined out for the start of the 71st Rolex Sydney-Hobart Yacht Race, one of the world's toughest and most prestigious sailing challenges. The 628-nautical mile event always throws up extreme conditions but every year attracts top-level, meticulously-prepared craft that battle it out to the last to take home this much-sought trophy. The Italian boat was flanked by 110 others ranging in size between 9 and 30 metres and hailing from no less than 28 different nations. Maserati ranked 4th in the race this year, leaving 106 boats behind. This was the first time Soldini and his crew competed in the Sydney-Hobart. Soldini stated that they "fought tooth and nail".

A "LIFESTYLE" PARTNERSHIP

Veuve Clicquot Ponsardin is announced as the first "life-style" partner of Ferrari at the Geneva International Motor Show. Veuve Clicquot will continue to support Ferrari in its lifestyle celebrations and events, Formula 1 races and new car launches. This new agreement will continue for the next three years, until the end of 2018.



MY PERSONAL SUNGLASSES

Ray-Ban is the first brand that comes to mind when it comes to sunglasses. Now they have a wonderful new service: click on www.rayban.com website, choose the model you like, choose the color of the frame and the glasses and Rayban will manufacture your sunglasses the way you want them. You can also choose to have an inscription on the temples and on the case.



ANTIOXIDANT DESSERT

We have good news for dessert lovers: Sunset's new puff pastry dessert made with raspberries and blackberries end the guilty feeling we get after having dessert. You must taste this wonderful dessert which also has antioxidant qualities due to the red berries it contains.



BEYMEN CLUB'S ISTANBUL

The Turkish department store Beymen's young fashion collection Beymen Club, which is designed by Artistic Director Murat Türkili, is inspired by Istanbul this season.

The uniquely designed pieces carry masculine and feminine lines and reflect the confidence of metropolitan men and women. The "ISTANBUL" sweatshirts will set the trend for the season. We suggest that you buy them before they are sold out.



NUMARINE 60 FLYBRIDGE

The distributor of Turkish designed and built Numarine yachts, recently held the world premiere of their brand new model, Numarine 60 Flybridge. The yacht is the smallest in its segment and has a flybridge of 17 square meters, three cabins with large windows.

✂ STARTER



THE WORLD OF ARTSPACE

Our favorite address to follow art news and to take a peek at the work of new and young artists, www.artspace.com also offers a wide variety of wonderful books for those looking for gift ideas. One of them is *The Silver Spoon* by Phaidon, put together with wonderful photographs.



ROSE QUARTZ, COLOR OF 2016

Pantone Color Institute has chosen Rose Quartz, PANTONE 13-1520 numbered color as one of the two colors of 2016. Rose Quartz is a warm embracing rose tone that psychologically fulfills our yearning for reassurance. Crate and Barrell has many different choices in rose quartz for your home from glasses to plates and home textile products. Check online for Crate&Barrell locations in Turkey.



WHAT'S ON THE MENU? The luxurious flavors, we are used to seeing on the dinner table are now ingredients for cosmetics and skin care products.

Caviar for the Hair

Kerastase brings a new luxury approach to hair-care: Rejuvenating Caviar Care. This hair care ritual created with Chronologiste products which bring together the essences of the most valuable ingredients, and has a rejuvenating effect on the hair and scalp. You must try caviar care to give your hair silky smoothness, deep cleansing and nourishment.

White Truffle Miracle

The CHI Royal Treatment Hair Care line which contains white truffles and pearls in its formula is



sulphate and paraben free and offers comprehensive hair care. White truffles are a great source of vitamin B and give hair a healthy look. Pearls contain elements that moisturize hair and slow down the aging process.

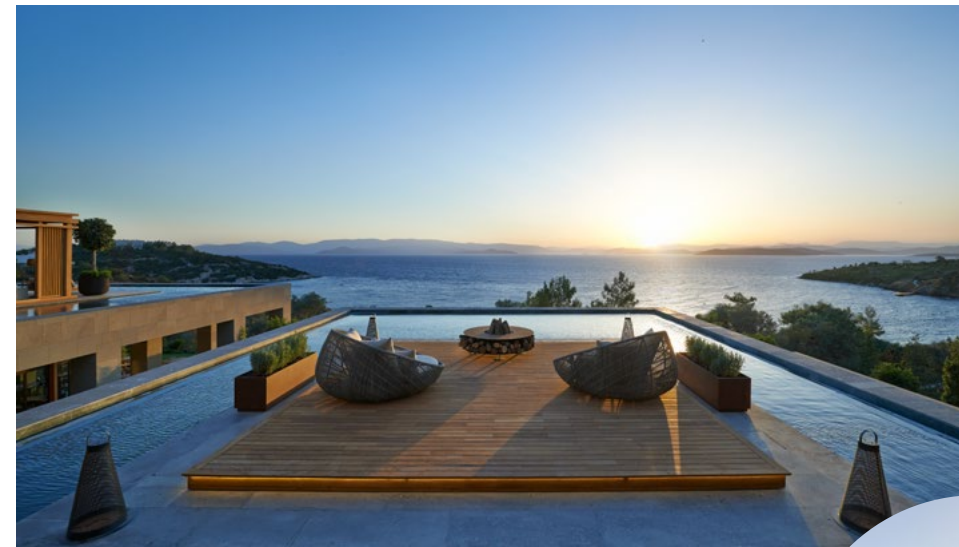
Papaya Cocktail

The Ligne St. Barth suntanning products are made with rare plants, flowers and papayas that come from the famous Caribbean island of St. Barths. These products moisten the skin and help with getting a healthy tan. Ligne St. Barth products are free from animal testing.



A TRUE MASTERPIECE

Hennessy Master Blender Yann Fillioux has created his last and ultimate blend. It will be presented in a limited edition of 250 bottles. This masterpiece is named after the eight "eaux-de-vie" it contains. Seven were hand selected by Yann Fillioux and the eighth "eau-de-vie" was chosen by the next Master Blender, Renaud Fillioux de Gironde, who will be the 8th generation of Fillioux to steer the Maison Hennessy. Renowned artist Arik Levy designed an exceptional creation to showcase this special blend. The carafe is crafted in hand-blown Baccarat crystal. Its design features 8 inset rings and a crystal stopper engraved with a floral motif. Each carafe is numbered and signed by Arik Levy and may be personalized upon request.



HEALTHY SPA

Mayo Clinic and Mandarin Oriental, Bodrum Hotel now offer a unique healthy living programme, a first for both groups. This programme brings together the medical know-how and the award winning magnificent spa at the Mandarin Oriental Bodrum. The programme will include daily assessments as well as 5 day packages and will go on until April 30th.



COFFEE AND TURKISH DELIGHT FOR THE HOLIDAYS

The BKG (Bilkent Cultural Platform) had prepared a new line of products for those who miss the holiday seasons of the past. The line includes traditional Turkish Coffee and Turkish delights to be offered to guests during the holidays as well as products inspired by historical artifacts.



BAKLAVA BAR

Turkey's first Baklava Bar Pare, has opened a corner shop at Istanbul Eataly located within Zorlu Center's shopping mall. The baklava at Pare is a traditional delight produced with a modern day outlook. The baklava is made by pastry chefs from Gaziantep, the southern province famous for its baklava. All ingredients are 100 percent natural and the amount of sugar is less than what is traditionally used. Pare Baklava Bar opened its first shop in Nişantaşı last year, the upscale shopping district of Istanbul.



TOMATO PEACH



ORANGE MOZZARELLA



WATERMELON FETA



JICAMA MANGO

RING COCKTAILS

The Tossed series rings by Cristoph Danhier will really whet your appetite! Set on 18 carat gold, the quartz, sapphire, peridot and diamond rings are inspired by 4 different salad recipes. We really loved the rings that reflect all the appetizing colors of peach and tomato, orange mozzarella, feta and watermelon and radish mango salads!



ROOM FRAGRANCE BY MASERATI

The impressive room fragrance by Maserati that features tropical fruit, geranium flower, wild rose root, sandalwood and musk notes, combines the power of the legendary Italian auto maker and the passion of Italian pharmacist Dr. Paolo Vranjes. The 50 ml bottle of the Dr. Vranjes-Maserati fragrance with the iconic “Maserati Blue” color and silver label was inspired by the famous Santa Maria del Fiore Cathedral in Florence. There are also special 2.500 ml and 5.000 ml versions with metal bottles manufactured in Maserati workshops with legendary Italian style and craftsmanship, using automobile materials. The Dr. Vranjes – Maserati room fragrance collection is sold exclusively in Harvey Nichols stores in Turkey.



Sushi Bonbon



Dragon Roll



Vegetarian Roll

MORE SUSHI

Sunset is the first choice for sushi lovers. Now there are brand new choices in our menu. Hurry up and try them.



FLOWER POWER

The Armaggan Floral Jewellery Collection includes necklaces, brooches and earrings of gold with precious and semi-precious stones. Armaggan has a special matte gold color (between yellow and rose-gold) that is patented. You can find these special designs at the two Armaggan showrooms in the old city district of Istanbul, Nuruosmaniye and Nişantaşı.



40 YEARS OF FASHION

The famous fashion designer Giorgio Armani, tells the story of his life and work in an autobiography published recently. The book illustrates Armani’s work that has given a new direction to fashion and it also includes photos never published before. You can also find out about the famous designer’s private life, from his childhood up to today including his eccentric side from the book. All revenue obtained from the book will be given to UNICEF.



A TOMATO LATTE PLEASE!

Forget about the image of coffee that comes to mind when the word Latte is mentioned! Sunset’s new Tomato Latte is the modern version of Tomato Soup. Made using fresh tomatoes and tomato juice, the Tomato Latte will be enjoyed by those that seek light and tasty dishes.



WATCH HUNGER STOP

Fashion designer Michael Kors has designed a new watch for the campaign he has launched worldwide with United Nations World Food Programme. Michael Kors will be providing nutritious meals for 100 children in need whenever a Bradshaw 100 watch is sold. Kors has provided a total of 10 million meals to this day, through this project.



A NEW LIFE

The leader well-being/well-aging center of Turkey, LifeCo Healthy Living Center opened in a wonderful lakeside location in Phuket, Thailand. LifeCo Phuket is a five minute drive from the airport and has a capacity of 40 rooms. LifeCo already has 3 centers in 3 different cities in Turkey, Istanbul, Bodrum and Antalya. It's 4th location in Turkey will be in the capital Ankara, where LifeCo will open the door to a healthier life with it's 'lifestyle change' programmes. Both new LifeCo centers are equipped with Saf Kitchen; which is a raw food restaurant owned by the same group.



INSPIRED BY TURKISH COFFEE

The prestigious watch brand Hublot has created a collection which got it's inspiration from Turkish coffee. The collection named Classic Fusion was launched in and will be sold only in Turkey. The limited edition Classic Fusion collection watches come in leather straps and titanium or 18 carat gold bezels.



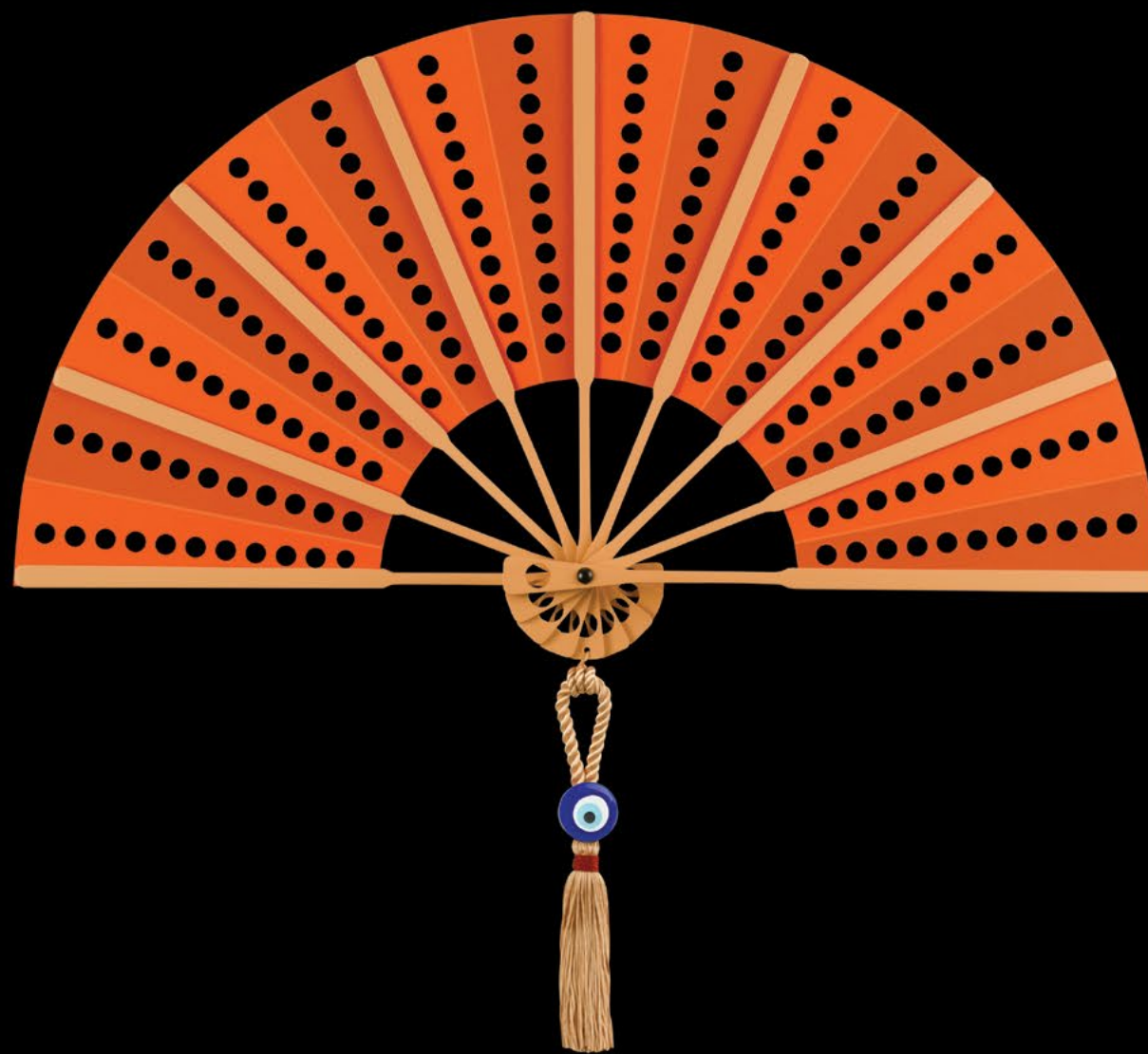
THE SHISH-DISH

Turkish 'Shish Kebab' is traditionally served with the skewers. This is a dish that will secure the skewer's position keeping the pointed ends hidden. It also makes unskewing the kebab easier which is another problem while eating. When the skewer is pulled outwards -guided on the groove it sits- from the narrow end of the plate, the meat will be automatically "extruded" out of the skewer and will remain in the plate. Apart from the function which determines the basic form, the organic cuddling/enveloping form pinched at the ends holding the delicious shish kebab, is worthy of note. The Shish-Dish is created by Turkish designer Ela Cindoruk and is produced and sold by Bosa Ceramiche, Italy. www.bosatrade.com



CAN YOU HEAR THAT?

If you prefer unconventional designs, this speaker is just for you. It is created by Jean Michel Jarre. The black "Bulldog" is 120 Watts. You can order it online from shopigo.com or buy it at Nişantaşı 17, in Istanbul.



Mandarin Oriental Bodrum where dreams come true.



Celebrating The Golden Globes 25 Years In A Row

THE CHAMPAGNE OF SUCCESS AND GLAMOUR SINCE 1743, CELEBRATED HOLLYWOOD'S LEADING FILMMAKERS AND BRIGHTEST STARS AS THE OFFICIAL CHAMPAGNE OF THE GOLDEN GLOBE AWARDS FOR THE 25TH CONSECUTIVE YEAR. THE CELEBRITIES TOASTED THE 73RD ANNUAL GOLDEN GLOBE AWARDS WITH OVER 1,500 MINI CHAMPAGNE BOTTLES, 125 CASES OF VINTAGE 2004 AND ROSÉ CHAMPAGNES AND 500 RUBY RED CHAMPAGNE COCKTAILS SERVED AT THE VIP LOUNGE.



The Ruby Red champagne cocktail



Katy Perry



Bryan Cranston - Helen Mirren



Rosie Huntington Whitley - Jason Statham



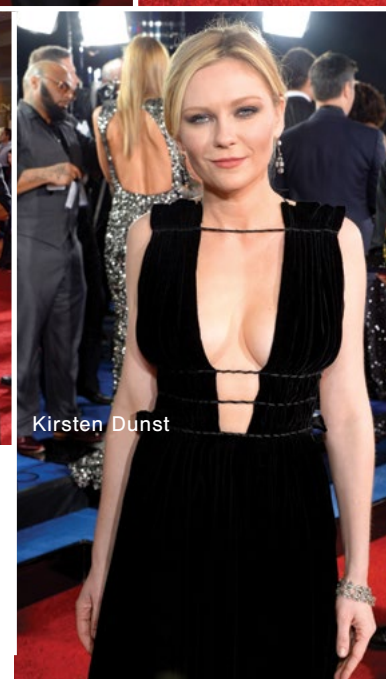
Eva Longoria



Rachel Mc Adams



Maggie Gyllenhaal



Kirsten Dunst

A red carpet staple for many Hollywood A-listers, "Toast for a Cause" invited Golden Globes nominees and celebrities on the red carpet to raise a toast with Mini champagne bottles for which The Moët & Chandon company donated \$1,000 to the celebrity's charity of choice in his/her name. As a result, donations were made to charities such as MDS for ALS, Art of Elysium, I have a Dream Foundation, Trans Tech, Place Called Home, Global Citizen and many more. New to the program this year, another \$1,000 was donated to a fund supporting aspiring young film makers via the inaugural Moët Moment Film Festival.

After the Globes concluded, the winners celebrated at the Weinstein after party. Guests sipped on minis delivered through a specially designed champagne vending machine.



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Edible News

HERE'S WHAT'S GOING ON IN THE CULINARY SCENE IN TURKEY.



MICHELIN STARRED CHEF VISITS ISTANBUL

The Michelin Starred chef Dominique Frérard, who is the chef of the gourmet restaurant Les Trois Forts located in Côte d'Azur, which is one of the most important tourist destinations of France, visited Istanbul. During the event that promoted Saint-Tropez which hosts the Saint-Tropez Sailing Regatta every year in October, and Marseilles-Provence which will host the Euro 2016 European Football Championship, the guests sampled Frérard's menu of Provencal specialties.



FOOD ART

The second annual Food Art Fest brought world famous chefs to Istanbul. More than 100 members of TURYID (Tourism and Restaurant Investors and Owners Association) participated in the 10 day eating and drinking and socializing festival, which brought together the diverse gastronomical treasures of Istanbul under the slogan "Edible Art". Food enthusiasts tasted the artful menus designed by the chefs of participating restaurants. The genius chef Tom Wolfe, who has designed extraordinary menus for the rich and famous, including Jennifer Lopez, Madonna and Angelina Jolie, was among the participants. Wolfe, who is known as the "culinary magician", combines his talent for design with perfect food presentation. He designs "Surreal" and "Avantgarde" dishes, inspired by the works of artists such as Dali, Kandinsky, Malevich and Yves Klein.



LEZZET CO. DÖNER MORE THAN MEAT

Right in the middle of Nişantaşı, Istanbul's hip shopping district, a brand new eatery serving traditional Turkish tastes opened it's doors. The main food you can have here is Döner, the vertical rotisserie meat kebab, which is very popular in Turkey. The meat here is superb but you can also enjoy the other specialties like the Turkish yoghurt drink called ayran (they also have a spicy version), baklava, sliced ice cream from Gaziantep (southern Turkey). All are specially selected from the best producers.

Address: Valikonağı Caddesi, No:73/A, Nişantaşı
Tel: (0212) 230 20 60 - (0505) 997 56 50

THE ROCA BROTHERS IN TURKEY

As part of the world tour brothers Joan, Josep and Jordi Roca filmed the gastronomic documentary "Cooking up a Tribute: The Turkish Way". The documentary is directed by Luis González and produced by BBVA Contenidos, and tells the story of the journey of the owners of El Celler de Can Roca through Turkish culture and food, before they cook a historic menu in homage to Turkey. "The Turkish Way" is divided into three parts: one for each of the brothers. In the first, Joan Roca, head chef at the restaurant voted best in the world in 2013, travels from Istanbul to İzmir and Tire to learn about Turkish kebabs, vegetables and spices. The second part features his brother Josep, who visits the island of Bozcaada to discover local grape varieties and wines. And in the third and final part, Jordi Roca, voted best pastry chef in the world in 2014, travels to the Syrian border to explore the birthplace of desserts such as baklava. "Making a film about Turkey is a unique experience," says Josep Roca, who, after 30 years as a sommelier, had never previously tried grape varieties such as Öküzgözü, Kalecik Karası and Kolorko. Centuries of history and religious influences mix with ingredients such as eggplant, lamb and yoghurt as the film summarizes the Roca brothers' experiences and interpretation of the Turkish cuisine.



LITTLE SIPS
MEHMET YALÇIN



THE TRUE VALUE OF AN AGED WINE IS NOT ITS RARITY BUT THE UNIQUE AND INCREDIBLE TASTE IT POSSESSES, WHICH LINGERS ON THE PALATE FOR YEARS.

The Beauty Sleep of Wine



A young, newly rich Irish businessman bored with all kinds of expensive hobbies, hears about a rare wine auction in London and says to his close friends “we are flying to London tomorrow, we will drink wine.” So the next day they find themselves in the richly decorated hall of one of the famous auction houses in London. Just as our young businessman begins to doze off because of the hum-drum routine of the auction he jumps to a loud voice declaring:

“Now for the most valuable lot of the auction... The last two remaining bottles of ...Chateau...year...”

Thinking that he has finally come upon something of real value, the Irishman keeps bidding up the price, and finally buys the two century-old bottles for an astronomical price. That evening he reserves a special table at the restaurant of the Savoy where they stayed. He shows the old maitre d’ the two bottles in silver baskets and says “what would you say if I asked you to open one of these century-old bottles?”

He replies “I would be honored to uncork and serve such an aged and noble wine, sir”

“Open it and serve it then...”

During the next half hour they consume the wine under the envious stares of neighboring tables. The Irishman calls the maitre d’ once again.

“What would you say if I told you this remaining bottle is the last bottle of this wine in the world...”

“Then it would be priceless sir” replies the old fox.

The next day the Irishman and his friends sell the last bottle at the auction for twice of what they paid for it, covering the cost of their London holiday and the century-old wine that they had enjoyed.

Sleeping Beauty

When the subject of aged wines come up, almost everyone thinks of colorful stories such as this one, adventure movies about chasing after rare wines or police news about aged wine fraud. Most people don’t realize that the true value of an aged wine is not its rarity but the unique and incredible taste it possesses, which lingers on the palate for years.

During a wine tasting session at the “Wine Aficionados Association” which we founded under the leadership of the late Tugrul Savkay, a bottle of a rare, aged Burgundy was opened. Even as the wine was being poured the room was filled with inviting smells, and a palette of the world’s most beautiful fragrances rose from our glasses. The constantly changing smells –bouquet in wine jargon- were so impressive that no one could lift the glass to their lips and taste the wine. After a while each of us took a sip. The entire room was in a trance, everyone was silent. No one wanted to break this spell. Finally one of the members broke the silence.

“If this is wine, what have I been tasting up to now? If I have been tasting wine, then what is this?”

Sunset’s Wine Cellar, a First in Turkey

When you enter Sunset Bar&Grill’s wine cellar, which is a first in Turkey, you see a glass covered wooden box among the hundreds of bottles arranged in wooden compartments and metal bars. You can hear it say “all the wines in this room are special, but this one is more special.” And it is... In the box, one of the rarest and most expensive bottles of wine, a 1945 Château Mouton Rothschild with a V design on its label, signifying the end of WWII waits for the pas-



sionate –and wealthy- wine aficionado. Even if that aficionado is late, it is no trouble, since experts say that this wine has at least 100 years life expectancy.

Of course not every wine is fit for aging. Only the exceptionally produced wines of exceptional vineyards that are meant for aging get better through the years. Otherwise, aging a good table wine results not in a bottle of aged wine but a bottle of aged vinegar. Also the life expectancy and ideal drinking lifespan of wines vary by the year of the crop. For example the drinkability of the 1997 Bordeaux crop has already passed while the 1996’s are still aging in cellars.

Enjoying a wine that has rested well in its beauty sleep under ideal conditions and has reached perfect maturity, served by an expert sommelier is really a great pleasure. The sommelier first uncorks the

bottle carefully, without disturbing the sediments at the bottom in order not to cloud the wine. Then he slowly pours it into a decanter. After tasting a very small amount to make sure it hasn’t gone bad, he offers it to you for approval. If it needs to be aerated a while, he brings you a glass of champagne to sip while you wait. Yes, wines that have aged to perfection in the bosom of the years, acquiring a perfect balance of alcohol, acid and tannens are not cheap. But with the way their bouquets caress your nose, the way they touch your tastebuds like velvet, then glide down your throat like silk, and the undescribable aftertaste they leave in your mouth make every penny worthwhile. And, happily, in recent years there are relatively affordable yet high quality Turkish wines that are fit for aging.



WHEN YOU ENTER SUNSET BAR&GRILL’S WINE CELLAR, WHICH IS A FIRST IN TURKEY, YOU SEE A GLASS COVERED WOODEN BOX AMONG THE HUNDREDS OF BOTTLES ARRANGED IN WOODEN COMPARTMENTS AND METAL BARS. YOU CAN HEAR IT SAY “ALL THE WINES IN THIS ROOM ARE SPECIAL, BUT THIS ONE IS MORE SPECIAL.” AND IT IS...IN THE BOX, ONE OF THE RAREST AND MOST EXPENSIVE BOTTLES OF WINE, A 1945 CHÂTEAU MOUTON ROTHSCHILD WITH A V DESIGN ON ITS LABEL, SIGNIFYING THE END OF WWII WAITS FOR THE PASSIONATE –AND WEALTHY- WINE AFICIONADO. EVEN IF THAT AFICIONADO IS LATE, IT IS NO TROUBLE, SINCE EXPERTS SAY THAT THIS WINE HAS AT LEAST 100 YEARS LIFE EXPECTANCY.

THERE'S A DIFFERENT DJ EVERY NIGHT PERFORMING FROM TUESDAY TO FRIDAY AT SUNSET GRILL AND BAR. THE DJ'S START JAMMIN' AT 10:30 PM, TO MAKE SURE EVERYBODY HAS A GREAT TIME.



CÜNEYT ÖZTÜRK

THE BAR OF SUNSET IS IN THE CAPABLE HANDS OF CÜNEYT ÖZTÜRK. HE STARTED OUT AS A CHEF IN A RESTAURANT, BUT HE QUICKLY DECIDED THAT THIS WAS NOT FOR HIM. THEN HE DECIDED TO WORK AT THE OTHER END OF THE BUSINESS AND HE SUCCESSFULLY MANAGED A RESTAURANT FOR A SEASON. HE THEN ACCEPTED THE OFFER FROM SUNSET AND NOW HE IS AT THE HELM OF THE SUNSET BAR ALMOST EVERY DAY OF THE WEEK.

Last Night a DJ Saved My Life... at Sunset



WORLD FAMOUS DJ BLU JEMZ WAS AT SUNSET THIS PAST SUMMER. HE PERFORMED TWICE AND WAS VERY WELL RECEIVED BY THE SUNSET CROWD.

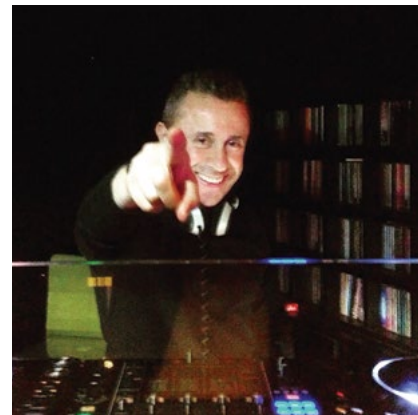


MURAT TOKUZ

Murat Tokuz left his management job in a corporation and has been a professional DJ for 10 years. He had been a customer of Sunset for many years and knew Barış Tansever for a long time. Tokuz, who made his debut at Sunset with a summer welcome party a short while ago, plays on thursdays and is especially a fan of house and electronic music. He hosts a show on Radio FG, which airs every sunday. He has been playing at Lucca for six years and he performs in Çeşme, İzmir every Saturday through the summer season.

CAN HATİPOĞLU

Hatipoğlu, who actually studied graphic design, was the DJ of Pasha, one of the legendary clubs in İstanbul in the 80's, during his college years. Hatipoğlu, who will be entering his 26th year in the profession, has dinner at home with his family if he can before coming to work. He says that the superior service at Sunset which begins at the door makes him happy. He observes a move towards simplicity and minimalism in this year's music trends. His selection of songs include ones from genres such as deep house and new disco.



AYDIN KATIRCIOĞLU

Katircioğlu has been a DJ for 35 years. His older brother who passed away last year was the resident DJ of Sunset since the opening. Aydın Katircioğlu learned the trade from his brother. Katircioğlu usually plays here at Sunset friday nights. Like most dj's, he likes to play house music and he says Sunset has the best sushi!

EVREN KATIRCIOĞLU

Having both a father and an uncle who are DJ's, Evren Katircioğlu naturally took up the trade. He learned the basis of French, Italian, Latin and Jazz music from his father. Katircioğlu, who says that he used to go to extras with his father, has been a professional DJ for 12 years. He prefers playing dinner music rather than club music. He usually arrives at Sunset around 6 PM and remains there until closing. His favorite dishes are shrimp tempura and sushi. He likes to play 70's, 80's, classic Latin and pop songs. He used to play more oldies until recently, but now he plays to make the younger customers happy as well. Evren Katircioğlu is the resident DJ at Sunset.



TARIK KORAY

Koray started his university education in the US and finished it at Boğaziçi University in İstanbul. After a short stint in advertising, he became a DJ in 1985, and he has been at it for 31 years. He is a friend of Barış Tansever from Boğaziçi University. He opened She Bar, the same year as Sunset and it was located literally down the hill. He has been playing at Sunset tuesday nights for the last 6 years. He says he never prepares playlists, that he likes to eat steak before he performs and that he rests at home in silence, with his legs lifted up against the wall in total darkness before he comes to Sunset. Koray, who considers Sunset his second home, is also the musical director of St Regis Hotel İstanbul, Spago Restaurant.



SUNSET GRILL AND BAR
FOUNDER: BARIŞ TANSEVER
BARIŞ TANSEVER WAS BORN IN ISTANBUL IN 1967. TANSEVER, WHO GRADUATED FROM BOĞAZIÇI UNIVERSITY WITH A DEGREE IN BUSINESS ADMINISTRATION ENTERED THE RESTAURANT AND ENTERTAINMENT BUSINESS DURING HIS SCHOOL YEARS, RUNNING BURC, THE RESTAURANT OF THE BOĞAZIÇI UNIVERSITY ALUMNI ASSOCIATION. HE FOUNDED SUNSET IN 1994. CURRENTLY HE IS THE CHAIRMAN OF THE ADVISORY BOARD OF THE TURKISH RESTAURANT ASSOCIATION (TURYID).



1994

Sunset opened as a restaurant that introduced Californian Cuisine to Istanbul. Its charcoal grilled steaks immediately became a hit.



1995

After working as a DJ in many clubs and restaurants between 1970 and 1995, Yener Katircioğlu, one of the first DJ's in Istanbul started working at Sunset, where he would continue to work for 20 years.

1996

Turkish specialties were added to the menu for the benefit of foreign guests.

1997

Sunset took the crew to New York for training.

1998




Sunset was invited to New York to make a presentation for the James Beard Foundation, which is considered to be the Oscar committee of gastronomy.

1999


Sunset became the first non-Japanese restaurant in Turkey to include sushi in its menu. The same sushi chefs still work at Sunset.



2002




Sunset started to grow its herbs and spices in its own garden.




Sunset took its place among the best restaurants of Europe in the Zagat Survey.

2006



HIROKI TAKEMURA, the chef of the world famous Nobu Restaurant in London, joined Sunset as a guest chef.

2004



Sunset bought Turkey's most valuable wine collection. It became the first restaurant to employ a French Sommelier.

2008



Through a special collaboration with the world famous Turkish artist Burhan Doğançay, his "ribbons" series was used in a collection of porcelain plates manufactured by Villeroy&Boch exclusively for Sunset.

2009

The family owned vineyards in Bozcaada gave Sunset the gift of its own wine brand, SUNSET DREAMIN' for the restaurant's 15th anniversary. Sunset Dreamin' includes three wines, New Moon, Half Moon, and Full Moon. The labels were designed by artist Burhan Doğançay.




Bariş-Alize Tansever, Angela-Burhan Doğançay

2011




Sunset took its place among the restaurants with the best wine menus in the world by receiving "Best of Award of Excellence" from Wine Spectator magazine, one of the most important authorities in the world of wine.

2012




Sunset, invited Portofino Splendido Hotel's chefs, Corrado Corti and Roberto Villa and held a gastronomical event for a week. The 2 chefs prepared Liguria specialties for the Sunset Grill&Bar customers.



FINANCIAL TIMES

In an article published in October 2012, Financial Times wrote that "there was a notable crowd on the terrace of Sunset Grill&Bar overlooking the Bosphorus" and said that "With its creative menu of Turkish, Japanese and Mediterranean cuisines and its superior wine cellar, this restaurant overlooking the Bosphorus surpasses some of the best restaurants in France."

2013



On its 19th anniversary, Sunset donated the proceeds of the day to the Boğaziçi University Foundation to provide scholarships. The restaurant has been doing this for the past 9 years, and it has provided scholarships to more than 100 students.

As the year before, Sunset was awarded Wine Spectator Magazine's "Best of Award of Excellence."

Sunset became the first restaurant in the world to use Maxxi Poppy lighting by Viabizzuno on its terrace. Maxxi Poppy was first used in the Maxxi National Museum of XXI, Century Arts in Rome.

Sunset received Wine Spectator Magazine's "Best of Award of Excellence" the third time in a row. The restaurant also found a place in The World of Fine Wine's "World's Best Wine Lists Awards 2014" list.



For its 20th year, Sunset hosted Moët&Chandon's famous chef Bernard Dance who prepared a special menu for the guests.

In its 20th year, Sunset collaborated with Joel Garault, the famous Michelin starred chef of The Hermitage Hotel, a part of the Monte Carlo SBM (La Société des Bains de Mer) owned by the Prince of Monaco Albert II. Garault, prepared a special menu as part of a special Gastronomy Week.



Sunset received the "Best Business Dinner" award from Time Out Istanbul magazine.



For its 20th year, Sunset collaborated with the Turkish artist Günseli Kato, in a project creating a sushi tableware collection for Sunset that reflects the fine aspects of Japanese art.



Sunset Grill&Bar received a place in the recommended restaurants section of the Istanbul Guide of Louis Vuitton's city guides collection.



The lighting piece "Eight Thousand Miles of Home" that illuminates Sunset's indoor bar was originally designed for the Art and Design Museum in New York. The piece was made entirely of silkworm cocoons. Each cocoon was made by a silkworm as a home, and the length of the silk it contains is eight thousand miles.



On its 20th anniversary, Sunset donated the proceeds of the day to the Boğaziçi University Foundation to provide scholarships for students in need. The restaurant has been doing this for the past 10 years, and it has provided scholarships for more than 100 students.



Having used clean energy generated by windmills for years, Sunset passed the inspection of the “Green Generation Restaurant Movement” and became one of the “Green Generation Restaurants” in Turkey.



Sunset completely redecorated the bar section and began serving lunch under the new brand “Sunset Brasserie.” The menu of Sunset Brasserie which has a distinct Mediterranean twist was created by Fabrice Canelle, who has recently joined Sunset as the Director of Culinary Innovation.



After 22:30, the bar section of Sunset serves under the brand “After Sunset” There’s a different DJ every night to ensure great fun.

Sunset once again received Wine Spectator Magazine’s “Best of Award of Excellence” and entered The World of Fine Wine’s “Worlds Best Wine Lists Awards 2015” list with 2 stars.



The logo that Sunset has been using for 20 years was redesigned in 2015 with a more modern look.



MANY TURKS REMEMBER THE FRENCH CHEF FABRICE CANELLE FROM HIS CAREER AS EXECUTIVE CHEF AT THE ÇIRAĞAN HOTEL KEMPINSKI AND THE RITZ CARLTON HOTEL ISTANBUL. FABRICE CANELLE ALSO WORKED IN THREE DIFFERENT HOTELS OF THE RITZ CHAIN IN THE UNITED STATES, CONSULTED TO THE SHEIKH AND HIS FAMILY IN THE UNITED ARAB EMIRATES, HELD THE POSITION OF EXECUTIVE CHEF AT THE SHANGRI-LA HOTEL IN SHANGAI NOW CARRIES A BUSINESS CARD THAT READS: SUNSET CULINARY DIRECTOR OF INNOVATION... AND NOW WE SHALL FURTHER INTRODUCE HIM TO YOU.

Photographs by Nejat Çifçi

Introducing Chef Fabrice Canelle



We know you from your career in the leading hotels of Turkey...

Yes, that's right. I worked as Executive Chef both at the Çırağan Hotel Kempinski and the Ritz Carlton. I was at the Çırağan between 2000 and 2005. That was the longest I stayed at one position. It was mutually very enjoyable. I increased the number of the kitchen staff at the hotel. Imagine, we hosted between 100 to 120 weddings in a season. It was an incredibly fast pace, the 5 years just zipped by. In 2006, I worked as Executive Chef at the Ritz Carlton Istanbul for one year. Then I worked in different countries. I took part in various projects in China and in the United Arab Emirates. Now I'm back in Turkey.

Let's talk about your plans for Sunset. You are 'Sunset Culinary Director of Innovation.' What does that mean?

Sunset has been a very successful restaurant for years. I have no intention of interfering with the areas in which they are already very successful. The Turkish cuisine, Chef Takemura's menu and the sushi are operations that are already very successful. I will be adding new dishes to the Brasserie menu and the dinner menu. I will ensure that these changes are continuous. We will seasonally add new dishes to the menu and remove some of them. We will create monthly special menus. For example I prepared a 6 dish fig menu in September. I used figs in salads, pasta, meat and fish.

In October and November, wild mushrooms and white truffles were the ingredients in the seasonal special menus. These are A la Carte menus. Our guests can choose any one of the dishes.

Are there any changes in the Sunset Brasserie and the Sunset Dinner menus?
Around 50 percent of Sunset's menu has changed. Sunset Brasserie is a part of Sunset Grill&Bar, so is its menu. It contains lighter dishes more suitable for day-time, for example grilled fish and meat dishes. Wild Sea Bass grilled in banana leaves with mango curry emulsion and ginger broccoli, Smoked Salmon Espuma, Shrimp Gazpacho with Asian Spices, Free Range Barbecued Chicken with sweet corn puree are some of the food for the lunch menu. We also made some changes in the dinner menu. Beef carpaccio for example, is still on the menu but we will be presenting it differently. We also added some extraordinary dishes such as Leg of Lamb served with fig chutney and mint risotto or Grilled Rib-Eye Steak with Béarnaise croquette. Very recently we initiated special 'tasting menus'. One is a French Tasting Menu and the other is a Japanese Tasting Menu. They are both 9 course menus and the customer can ask for wine pairing with local or imported wines with his meal. These special tasting menus are very well received so far.

How would you describe Sunset's menu after these changes?
I can say that it is a Mediterranean menu. A unique Mediterranean menu with a hint of Asian influences. Actually, I took care to use local and natural ingredients throughout the menu. I tried to use these ingredients in different, interesting ways. It was also important that the dishes were easily executed in the kitchen and could be prepared in large numbers. Think about it, Sunset is a large restaurant that has the capacity to serve 300 people for dinner. It contains four different cuisines. It probably is the only restaurant in Turkey with so many items on the menu. So these considerations are important for the service to run smoothly. I've been here at Sunset for 6 months now. We have made many changes in the kitchen. First and foremost I must say that our chef Erol Arslan and his team are all wonderful. They supported me at every stage. Working with them was as great a pleasure for me as working with the management. I hope our collaboration will be a long lived one.

What do you mean by 'using local ingredients?'
In our menu here at Sunset, we want to utilize the best ingredients that Turkey has to offer. Local mushrooms, local fish will all find a place in our menu as they are in season. For example we have a local caviar made from Sturgeon roe. We will be selling it under the Sunset brand as well as using it in our menu.

How would you describe yourself as a chef?
I am easily bored. I like to create new things, I like change. I am scrupulous, adventurous, curious and explorative. I enjoy the good life, and I believe I reflect these personality traits onto the dishes I create. Sunset's changing seasonal menu fits perfectly with my personality. If I had my own place, I would have a constantly changing weekly menu of 8 to 10 dishes.

Let's go back to the beginning. How did it all begin?
I was born in 1960 in the town of Quincy Voisins, population 800. It is a town very close to the site of Euro Disney. I used to ride my bike on the site where Euro Disney stands today. When I was 10, the principal of my school called my father and asked 'what will we do with this son of yours?' I was a very naughty boy. But I knew what I wanted to do. I left school when I was 15 and started training to be a chef.

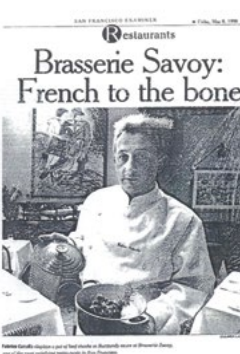
So you were interested in cooking at that age?
Yes, I used to cook with my mother.

Then what did you do?
After a 2 year apprenticeship, I went to Paris. La Tour d'Argent, Maxims, Louis 15... I worked in almost all of the well known restaurants. We used to work really long hours in those days. I lived in a tiny room. The shared bathroom was in the hallway. I lived like that for seven years. I learned the trade the hard way, so to speak... At the Louis 15 in the Theatre District, we used to start our shift at 8 AM and work until 1 AM the next morning. My salary at the time was around \$300.

You also have a lot of work experience outside of France. When did you start to work abroad?
32 years ago, when I was 23 years-old, I left France and went to the United States. I have been working all over the world since then. I lived in the US for 17 years. I worked in 3 different Ritz'. In 1991, I was the Executive Chef at the Ritz in Washington D.C. I was among the opening staff of the San Francisco Ritz. I also worked at the Ritz Carlton Laguna Nigual, in California. In New York City, I worked at the famous Russian Tea Room on 5th Avenue for two years, starting from the opening. It was a huge place owned by Werner Leroy, the son of the producer of the movie The Wizard of Oz. In the 4 story restaurant, we had a staff of 110. We served more than 1000 guests a day. I worked with Alain Ducasse in Monte Carlo. I worked as the Executive Chef at the Shangri-La Hotel in Shanghai. After I left, I was invited to the Burj Al Arab Hotel, in Dubai. I cooked for them and was offered a position but I decided not to take it. Then between years 2007 and 2009, I worked as a gastronomical consultant to the Amir of the United Arab Emirates and the royal family. I created a restaurant concept for them. Shortly after its opening, The Sardinia Restaurant was named "The Best Restaurant" in Abu Dhabi. It was a very luxurious restaurant where only the best of everything was used. 35 chefs worked in the restaurant that only seated 60. Imagine, one chef per 2 guests. In my two years there, I did everything I could dream of. I was also responsible for the kitchens of the hotels owned by the Amir and his family. I also prepared menus and cooked for some of the Amir's dinner parties.

Did you cook for any other famous people?
I cooked for many celebrities. At the Russian Tea Room in New York, celebrities would walk into the kitchen. We used to serve the most photographed celebrities in New York City, or even the world. In the year 2000, we had lunch with Monica Lewinsky. In San Francisco, I worked in a popular piano bar and restaurant called Mosses. It was a haunt of famous

FABRICE CANELLE IN THE HEADLINES



San Francisco Examiner



The New York Times



The New York Times



“IN NEW YORK CITY, I WORKED AT THE FAMOUS RUSSIAN TEA ROOM ON 5TH AVENUE FOR TWO YEARS, STARTING FROM THE OPENING. IN THE 4 STORY RESTAURANT, WE HAD A STAFF OF 110. WE SERVED MORE THAN 1000 GUESTS A DAY.”



Fabrice with Sunset Executive Chef Erol Arslan.

musicians, actors and athletes. Since they couldn't go outside, those who wanted to smoke came into the kitchen. Once I remember Sean Penn leaning on my counter, puffing away. And I don't even smoke! The famous actor George Hamilton loved my cooking so much that when he came to Istanbul during the time I worked at the Çırağan Kempinski, he sought me out at the hotel and I cooked a special dinner for him. I also worked as a private chef for a number of famous businessmen. The Russian businessmen Abramovich and Potakin are among the ones I can name. They usually hire a private chef when they go somewhere on vacation. You take the job, but for security reasons, you find out where you will be going and for whom you will be cooking only at the last minute. You may have to bring all of the ingredients with you. If you will be cooking for a celebrity for a week, you and your staff need to work 18 hour days for two weeks in advance to prepare properly.

Are any other members of your family in the business?

Both my daughter and my son are in the business. My daughter Vanessa who is 27 is in the service side of the business. She used to live in London but she moved to Perth, Australia. My son Cristophe is 24. He just moved to the US from London. He works as a bartender in a bar.

What do you cook at home for yourself and your family?

I cook simple food at home. I make Turkish food as well. My wife is Turkish and we enjoy having Turkish food at home. I cook for my youngest child, baby Alexander as well. We never buy anything ready made.

What do you think of Turkish cuisine?

I like what is traditional. It is hard to bring a new approach to these types of cuisines. They may only be refined a little bit. Most of the Turkish dishes are cooked very quickly. I believe that, a good dish has to be prepared by a good chef, using high quality ingredients and should be cooked slowly. The dishes cooked by grandmothers in villages in clay pots are liked by all. It is possible to modernize these dishes, but I don't think Turkish people would like this idea. Turks, like the French, are very conservative and stubborn about their cuisine.

Are there any other restaurants that you like in Istanbul?

I think there are a lot of places here that are all the same. There are very few places like Sunset, that have their own unique character. We don't go out much nowadays since we have a new baby, but I love the terrace of the Bebek Hotel. I think that place would make a great seafood restaurant.

What else do you do besides your responsibilities at Sunset?

I do some work in China. I had worked at the opening of the Shangri-La Hotel in 2005. Two years later I returned to China for the opening of the Yi Café. China is a huge country. The population is young, and very open minded. Second category cities are in search of new ideas. I developed a concept to be implemented in the city of Wenzhou, called Choco Choco Suffle... They prepare your souffle in four minutes as you watch. There are many flavors to choose from. I also was featured in a book published in China about food design and presentation called 'Art Sells.'

“SUNSET'S MENU IS A MEDITERRANEAN MENU. A UNIQUE MEDITERRANEAN MENU WITH A HINT OF ASIAN INFLUENCES. I TRIED TO MAKE USE OF LOCAL AND NATURAL INGREDIENTS THROUGHOUT THE MENU. I TRIED TO USE THESE INGREDIENTS IN DIFFERENT, INTERESTING WAYS.”

Fabrice's Food

CHEF FABRICE CANELLE HAS RENEWED THE MENU OF SUNSET GRILL & BAR. YOU ARE INVITED TO TASTE THE NEW DISHES CREATED BY HIM. HERE ARE A FEW SUGGESTIONS.

Photographs by Mehmet Ates



LANGOUSTINE SATAY

ZUCCHINI FLOWERS STUFFED WITH GOAT CHEESE AND SHRIMP



SUNSET CALAMARATA WITH SQUID SAUCE, ORANGE DUST AND PARMESAN



MONK FISH WITH CORIANDER DUST, MASHED POTATOES
WITH BASIL, OLIVE TAPENADE WITH BASIL INFUSED OLIVE OIL

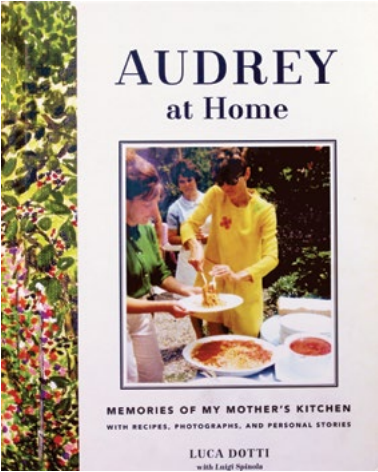


✂ MAIN COURSE

**ENDIVE AND MIZUNA LEAVES, GREEN APPLE,
CARAMALISED WALNUTS, RAISINS**
WITH MASCARPONE CHEESE AND YOGHURT
DRESSING MADE WITH ORANGE
AND MUSTARD



GRILLED RIB-EYE STEAK, BEARNAISE CROQUETTES, GRILLED PORTOBELLO MUSHROOMS WITH ORANGE OIL



Audrey Hepburn in the Kitchen



AUDREY HEPBURN'S SON LUCA DOTTI HAS PUT TOGETHER MEMORIES OF HIS MOTHER IN THE KITCHEN IN HIS LATEST BOOK, 'AUDREY AT HOME: MEMORIES OF MY MOTHER'S KITCHEN'. WE MET WITH LUCA DOTTI WHILE HE WAS IN ISTANBUL. HE TELLS US THE STORY OF HOW HIS PARENTS MET ON A CRUISE TO TURKEY AND HIS CHILDHOOD MEMORIES OF HIS MOTHER'S DELICIOUS HOME COOKING.

Interview by Leyla Melek



LUCA DOTTI

I meet with Luca Dotti, at the lobby of Pera Palace Hotel Jumeirah, where he is staying. 45 year-old Dotti is Audrey Hepburn's younger son. His father is the Italian psychiatrist Andrea Dotti, whom she met on a cruise to Turkey in 1969. Luca Dotti is actually an art director not a writer by profession. He recently closed his agency and is writing books about his mother, something he wanted to do for quite a while now. He is also involved in 'The Audrey Society', a children's foundation founded by

his mother. Luca Dotti has written two books about his mother; the first being 'Audrey in Rome', where he illustrated the years she lived in Rome. The second book is 'Audrey At Home', a kitchen table biography he tells me, a memoir he has written for his own children to get to know their grandmother. During the interview, he tells me about yet a third book he is planning on writing about her, which will tell the story of his parents meeting on the journey to Turkey.

Can you tell us about the book you recently wrote?

The book is a kitchen table biography, including my mother's recipes, pictures from family Christmas gatherings, parties etc. It is called 'Audrey At Home: Memories of My Mother's Kitchen'. I wrote the book with a good friend of mine, Luigi Spinola, who is actually a political reporter. It was a fun break for us both. The book portrayed the normal life that I lived when I was growing up. It was important for me to illustrate this. I have three children and I wanted them to see who their grand-

mother really was. My mother was like an Italian mother. She was a great cook. She loved pasta, she loved vegetable dishes. She had an orchid in Switzerland, where most of the vegetables and fruit we ate came from. She used to cook for us with them. I told all these stories from my childhood in the book. The revenue obtained from the sales of the book will go to the children's foundation 'The Audrey Society' established by my mother. There is also another book that I am writing. There will be a special section on Turkey in the book because my parents met on a boat trip to Turkey.



"MY PARENTS MET ON THE WAY TO TURKEY ON A MUTUAL FRIEND'S YACHT AND THEY FELL IN LOVE. I HAVE A PICTURE OF THEM TAKEN AT PANDELI, THE RESTAURANT AT THE ENTRANCE OF THE SPICE MARKET. THAT IS WHY ISTANBUL AND TURKEY IS VERY IMPORTANT TO ME."

Can you tell us more about that?

My parents met in Turkey and fell in love here. They travelled from Greece to Turkey on a boat belonging to a mutual friend. They fell in love during that trip. I have a picture from that trip of the two of them in Pandeli, the restaurant at the entrance of the Spice Bazaar, which is still there. Years later I went there and met the owner, which was the son of the owner my parents met and talked to.. Turkey and especially Istanbul is very special to me. I have been to Turkey 8 times. I usually come to Istanbul, but we travelled south a few years ago with my wife and we brought our oldest son with us.

Another book you wrote was about the time your mother spent in Rome. ‘Audrey in Rome’. You have lived in Rome. What was Rome like when your mother lived there?

My mother came to Rome accidentally. She was selected for the Roman Holiday movie, because of her role in Gigi. The movie, filmed in 1953, shows us Rome of that time. Romans loved the film and my mother, who was in the lead role. My mother filmed two other movies in the fifties there and she returned to Rome, when she married my father in 1969. She was 40 years-old and most of her movie career was behind her. The second time around,



AUDREY HEPBURN IN KUŞADASI

THE FAMOUS HOLLYWOOD STAR AUDREY HEPBURN HAD GONE DOWN SOUTH TO KUŞADASI WITH HER 'HANDSOME ITALIAN' ANDREA DOTTI, WHO SHE MET AND FELL IN LOVE WITH ON THE WAY TO ISTANBUL. HERE IS A PHOTO TAKEN OF THEM AT THE THEN POPULAR NIGHT CLUB IN KUŞADASI, KALE DISCO. THIS IS THE FIRST TIME THIS PICTURE IS PUBLISHED.

she was a wife and a mother in Rome. We lived a very normal life actually. Like everybody else I knew then. She was like an Italian mother to me. 'Audrey in Rome' is a book showing both sides of her. It includes paparazzi shots of her taken in Rome, when she was filming movies and later pictures from our family albums. We collected more than 2500 photos for this book. Only 10 percent were selected to be used in the book. The book was published by Harper/Collins.

Your mother was so slender, it is hard to believe that she loved food so much?

Because she was so slender everybody thought that she had an eating disorder. That is not true. She grew up during the Second World War. She was 9 when the war started and 14 when it ended. She moved to Arnheim, Holland from England during the war. She lost many members of her family there, she fought hunger... That's why she was so frail when she grew up. She actually loved food. She was like an Italian mother to me. She would cook her spaghetti and put it in her bag when she was travelling. She wanted to be sure she could find it where she was going.

What does this book mean to you?

To return to my mother's house, even after I grew up, was a great pleasure for me. I lost my mother long before I was married, when I was 22 years-

old. It was a great shock for me. I have three sons aged 12, 3 and 2. They didn't get to know her. The image they had about their grandmother was her in the movie 'Breakfast at Tiffany's'. I wanted to tell them the story of my childhood, and show them who my mother really was. They should know this and tell this story to their own children.

You are actually not a writer or journalist but a graphic designer by profession. Do you still work as an art director?

I used to have a small graphic design studio. I closed it a while ago and I am now writing these books about my mother. I also am involved in the children's foundation 'The Audrey Society' founded by my mother. The revenue obtained from all these will go to the foundation.

Can you tell us more about the foundation?

The Audrey Society is a foundation that provides for children in need. My mother was very fond of children so The Audrey Society was very important to her. My older brother used to be the president of the foundation but he now works for the UNESCO Fund. So after him, I took over this mission.

What kind of food did your mother cook?

Which was your favourite?

My mother was a very good cook. She spent a lot of time in the kitchen. She loved to cook pasta Ital-

AUDREY HEPBURN WAS A VERY GOOD COOK AND SHE ENJOYED EATING ITALIAN FOOD. SHE WOULD COOK HER SPAGETTI, PUT IT IN HER BAG AND TAKE IT WITH HER WHENEVER SHE TRAVELLED.

“I WAS 22 YEARS OLD WHEN MY MOTHER PASSED AWAY. IT WAS A SHOCK FOR ME. I HAVE THREE SONS. I WANTED THEM TO KNOW THEIR GRANDMOTHER FOR WHO SHE WAS.”



ian style, she made delicious vegetable dishes. But her specialty was desserts. There was a very special moist chocolate cake she used to make that I loved. I can say that I married my wife because of this cake. She bakes the exact same cake! Long after my mother had died I went to visit a friend and at their home I smelled the chocolate cake

my mother used to bake. My friend’s sister Domi, had made it. I had a taste and couldn’t believe it. It was my mother’s cake. That’s how I met my wife. So I put my wife Domi’s Chocolate Cake recipe in the book. For the other recipes in the book, I went through all of my mother’s cookbooks and recipes she wrote down in her own handwriting.

Domi’s Cake

(SERVES 12)

FOR THE CAKE

- ◆ 210 g unsweetened dark chocolate
- ◆ 6 tablespoons unsalted butter (more for the pan)
- ◆ 3 eggs
- ◆ ¾ cup sugar
- ◆ 3 tablespoons flour

FOR THE FONDANT

- ◆ 180 gr. unsweetened dark chocolate, chopped
- ◆ 100 gr. butter
- ◆ 2 tablespoons milk (just enough to melt the butter)

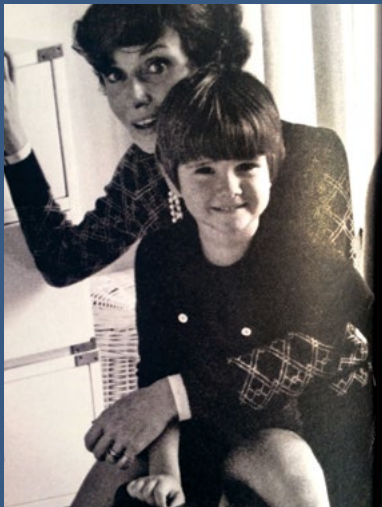
Preheat the oven to 200 C. Butter a 25 to 28 cm round baking pan.

MAKE THE CAKE:

Chop 180 gr of the chocolate and melt with the butter in a bain-marie. In a medium sized bowl gently mix the eggs and sugar, then add the flour and 3 tablespoons of water and, finally the melted chocolate mixture. Shave the remaining 30 gr chocolate and add to the bowl. Pour into the prepared pan and bake for 20 to 30 minutes.

MAKE THE FONDANT:

Melt the chocolate, butter and milk in a bain-marie, set over low heat, stirring gently until it is unified. With a spatula glaze the cake with the dense mixture. Cool 10 minutes at room temperature before placing the cake in the refrigerator to harden the fondant.



“MY FAVOURITE CAKE WHEN I WAS LITTLE WAS MY MOTHER’S MOIST CHOCOLATE CAKE. TEN YEARS AFTER MY MOTHER DIED, I MET DOMI, A FRIEND’S SISTER WHO HAD BAKED THE EXACT SAME CAKE! I FELL IN LOVE WITH FIRST THE CAKE AND THEN THE GIRL. THIS IS THE STORY OF HOW I MET MY WIFE...”

Pandeli’s Sea Bass en Papillote

(SERVES 4)

- ◆ 20 cherry tomatoes, quartered
- ◆ 1 medium shallot, finely chopped
- ◆ A few sprigs each of fresh parsley and basil leaves, finely chopped
- ◆ 4 potatoes, boiled, peeled, and sliced into ½ inch rounds
- ◆ 8 sprigs of fresh thyme
- ◆ 4 sea bass fillets, a total of 1 kg
- ◆ sea salt to taste
- ◆ Freshly ground black pepper

Preheat oven to 220 C.

Mix the cherry tomatoes with the shallot, parsley and basil. You will need 8 sheets of aluminum foil. Set out 4 sheets. On each sheet, prepare a bed with potato slices and the thyme sprigs; lay a sea bass fillet on the potatoes and thyme; then top each fillet with salt, pepper, and the chopped tomato mixture. Enclose each ‘packet’ with the second sheet, being careful to seal each well so no sauce escapes, but leaving room above the fish so it won’t cling to to foil. Bake for approximately 20 minutes. Carefully open the packets directly at the table when you serve the fish.

THE INTERNATIONAL GASTRONOMICAL ASSOCIATION 'CHaine des ROTISSEURS', WHOSE MISSION IS TO PRESERVE GOOD FOOD AND THE ART OF FINE DINING ONCE AGAIN SHOWED HOW SUCCESSFULLY IT CARRIES OUT THIS ENDEAVOR, WITH THE DINNER EVENT ORGANISED AT SUNSET.

Summit of Gastronomy



Barış Tansever and Mohamed Hammam, the head of Chaine des Rotisseurs Turkish Baillage.



In these festive days when the joy of the new year raises our spirits, a legendary story that appears through the pages of history takes us on a journey through time, that goes back eight centuries.

The hero of the story is none other than Louis IX, the king of France at the time. The gourmet sovereign who, in 1248, commissioned the mayor of Paris to form trade guilds in order to train young apprentices for kitchens and to teach new techniques to the members never thought at the time that the "Les Ayeurs" guild that he initiated would turn into a deep rooted gastronomy chain called 'Chaine des Rôtisseurs' through the centuries. The 100 strong guild that initially worked only with goose



Jeff Hakko, Süleyman Şen



Chef Erol Arslan

meat eventually incorporates game meats and lamb into its area of activity and finally in 1610, goes under the protection of the king. Although the disbandment of the association that aims to reach a higher standard in fine dining after the French Revolution disappointed the gourmets of France, the interest of the following generations in the culture of food causes the resurrection of the nearly forgotten Rôtisseurs, and the chain is brought back to life by famous gastronomers Curnonsky, Dr. August Becart, Jean Valby and two professional chefs Louis Giraudin and Marcel Darin in Paris in 1950 with its current name.

The Turkish chapter of the gourmet association that is currently active in 80 countries, like the links of the chain in other countries, periodically organizes special feasts to share the feelings of brotherhood and to experience a variety of flavors. The spectacular event that was organized at Sunset on the evening of November 25th, showed how painstakingly the members of the Chaine preserved the traditions and carried them to present day. As we watch the elegance in which the chic personages interact with each other, and the respect with which they treat the traditions of the organization they cherish with awe, we realize that we had never before fully encountered the age old table rituals until that evening.

The event begins with a cocktail at the Sunset Brasserie, where the guests are served hors d'oeuvres such as Risotto Balls, Shrimp Tempura, Chocolate Covered Foie Gras along with champagne as the music in the background blended with the sounds of engaging conversations and joyful laughter. The ribbons each of which are unique in color and material

to the rank that they signify are worn by the members, adding an air of royalty to the warm atmosphere. This impressive spectacle shows that all of these people have gathered under one roof around mutual purpose and beliefs.

Around eight-thirty the guests move on to the restaurant section where the long awaited ceremony begins. The president of the chain, Mohammed Hammam, greets the participants, briefly introduces new members, explains the concept of the event and requests that mobile phone use is kept to a minimum as this disrupts socializing. Then Jeff Hakko joins him and introduces the rich menu designed by chef Fabrice Canelle. The organization behind the scenes is as perfect as is the dining area. Arranged in 4 groups of 12, the service staff lines up in front of the bar with the course to be served and approach in perfect unison on cue. Their smiling faces, agile movements, their precision and their perfectionism is further accentuated by their elegant white gloves that remind one of the French movies of the 1970's, making us wonder for a moment whether we have traveled in time to a bygone era.

At the end of this wonderful evening filled with delightful conversation and wonderful food, in every corner we see happy faces and hear the famous oath of the chain that we all have witnessed to be fulfilled on this occasion: "I pledge that, as a member of the Chaine des Rôtisseurs, I will at all times, honour the art of cuisine and the culture of the table. I pledge to always fulfil my obligations of brotherhood and of respect for my fellow members of the Chaine des Rôtisseurs."

ABOUT CHAINE DES ROTISSEURS

CHAINE DES ROTISSEURS WAS FIRST FOUNDED IN 1950 IN PARIS. IT HAS CHAPTERS IN 80 COUNTRIES. ABOUT A TOTAL OF 25.000 PROFESSIONALS AND NON-PROFESSIONALS ARE MEMBERS OF THE CHAINE. THE ISTANBUL CHAPTER WAS STARTED IN 1994. THE INSIGNE OF THE CHAINE CONSISTS OF TWO CROSSED SKEWERS, FOUR MEAT HOOKS AND A BLAZING STOVE. ONCE A YEAR THE CHAIN HOLDS A MEMBERSHIP CEREMONY AND A GALA DINNER. THE MEMBERS ARE REQUIRED TO ATTEND THE CEREMONY AND THE GALA DINNER WEARING RIBBONS OF DIFFERENT COLORS AND MATERIALS THAT SIGNIFY THEIR RANKS.

The Chaîne Des Rotisseurs Menu



THE MENU PREPARED BY CHEF FABRICE CANELLE FEATURED TWO MAIN COURSES, ONE OF SEAFOOD AND ONE OF RED MEAT. AS DESSERT STRAWBERRY VERRINE WAS SERVED AS WELL AS AN INTERESTING DESSERT THAT BROUGHT TOGETHER THE EAST AND THE WEST: ROSE WATER INFUSED MARSHMALLOW CUBES.



JERUSALEM ARTICHOKE “CAPPUCCINO” WITH ALBA’S WHITE TRUFFLE FOAM AND ANTEP PISTACHIO OIL CRUMBS



LOCAL FALL WILD MUSHROOMS AND BOSTON LOBSTER “ROTI” WITH GLAZED PUMPKIN COINS SCENTED WITH GARDEN BAY LEAVES DUST AND FALL MANDARIN NATURAL OIL

GRILLED BLACK SEA TURBOT ON THE BONE
WITH ROASTED AND GLAZED CHESTNUTS WITH FALL
PEARS & SAGE EMULSION AND SEA BEANS



FROZEN GRAPEFRUIT PASTILLE

CHAINE DES ROTTISSEURS
RULES OF THE TABLE
● NO SALT AND PEPPER IS PLACED
ON THE TABLE
● THERE IS NO SMOKING. IT IS
ONLY ALLOWED WITH COFFEE
AFTER DINNER
● MOBILE PHONES MUST BE
TURNED OFF
● LONG MONOLOGUES ARE
DISCOURAGED

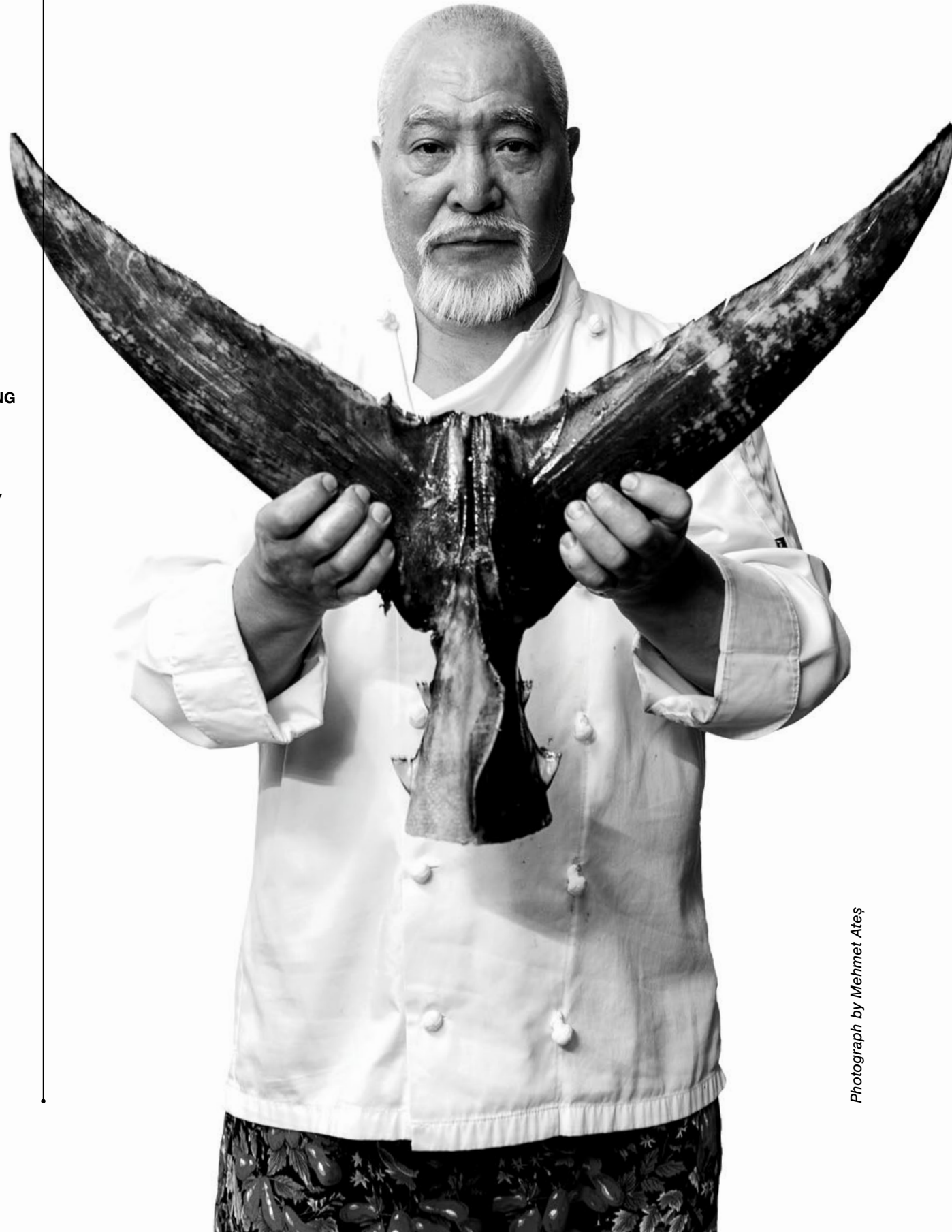


DRY AGED BEEF TENDERLOIN ROAST WITH AQUITAINE DUCK FOIE GRAS POELLER,
POMEGRANATE JUICE REDUCTION AND ROASTED GREEN ASPARAGUS IN PURE BASIL OIL



HIROKI TAKEMURA, THE OPENING CHEF OF FAMOUS LONDON RESTAURANTS LIKE NOBU AND ZUMA HAS BEEN CONTINUING HIS GASTRONOMICAL JOURNEY AT SUNSET FOR THE PAST SEVEN YEARS.

Hiroki Takemura Sunset's “Take-San”



Photograph by Mehmet Ateş



Yellowtail Sashimi

How long have you been at Sunset?

I've been on board at Sunset for seven years now. On my first year, I worked with the staff as a Guest Chef. Then my wife and I decided to move to Istanbul, and I started working at Sunset as the Executive Chef.

You received the classical training to become a sushi chef in Japan. Can you tell us a little about this?

When I received this training, one had to go through a long and arduous training to become a sushi chef in Japan. During the first couple of years, the chef candidate wasn't even allowed to handle a knife, only observed and helped prepare and clean the kitchen. For 10 years I wasn't allowed to work at the sushi bar in the front part of the restaurant. It took at least 10 years training to become a chef. Nowadays, the training required is much simpler and doesn't take long either. I went through 15 years of training in Osaka, which is the gastronomical capital of Japan. Then I went to Tokyo and worked at various restaurants there.

How did you go to London?

My original intention was to go to France and to learn the French cuisine. I started looking at job advertisements in newspapers. I couldn't find a job in France, but I saw an ad for a chef's position at a Japanese restaurant in London. I applied for the job and was accepted, so I packed my suitcase and moved to London. I was 25 years-old at the time. I worked at various Japanese restaurants in London for 28 years, and nev-



Baked King Crab with mild spicy cream sauce and red tobiko

er got to learn how to cook French food.

You became famous as the 'opening chef' of very important restaurants such as Nobu and Zuma in London. Tell us about these experiences.

I was contacted in a search for a chef to set up the London operation of a very famous restaurant brand from the US. I was introduced to Matsuhisa Nobu. We had a chat and cooked together. We became fond of each other and so my Nobu story began. First I went to training in the United States. Then I began the preparations in London. After we opened, Nobu used to visit once a month. I can describe Nobu's cuisine as 'New Japanese.' The presentation is closer to the French style, it is modern and innovative. But ingredients used are Japanese. I worked as the executive chef of Nobu London for three and a half years. Then I led the opening of Zuma, also in London. After that I came to Istanbul to Sunset.

“MY FIRST INTENTION WAS TO GO TO FRANCE AND LEARN THE FRENCH CUISINE. I STARTED LOOKING AT CLASSIFIED ADS IN THE FOREIGN NEWSPAPERS AND SAW AN AD FOR A CHEF'S POSITION AT A JAPANESE RESTAURANT IN LONDON. I APPLIED FOR THE JOB BY LETTER AND RECEIVED MY ACCEPTANCE AGAIN BY LETTER. SO I PACKED MY BAG AND WENT TO LONDON. I NEVER GOT TO LEARN HOW TO COOK FRENCH FOOD.”

“IT TAKES A LONG TIME TO BECOME A SUSHI CHEF IN JAPAN. DURING THE FIRST FEW YEARS OF TRAINING , THE CHEF CANDIDATE ISN'T EVEN ALLOWED TO HANDLE A KNIFE. FOR 10 YEARS HE ISN'T ALLOWED TO WORK AT THE SUSHI BAR IN THE RESTAURANT. HE IS IN THE KITCHEN.”

How did your path cross with Sunset?

The husband of Kimiko Barber with whom I wrote a book about sushi, Stephen Barber used to come to Nobu quite often. He is a famous English banker. He enjoyed my cooking. He is the one who recommended me to Barış Tansever. So we met and I started visiting Sunset as a Guest Chef. Since my wife fell in love with Turkey and Istanbul, I accepted the offer to become the Executive Chef here and we moved to Istanbul. I could not accept this position if my wife didn't want to live here. The warmth of both the climate and the people compared to London played a great role in our love for Istanbul. After settling in Istanbul, I started working on the menu of Sunset. I added dishes similar to the concept of the menu of Nobu. I created dishes from the genre that I previously mentioned as 'New Japanese' cuisine. These dishes enriched Sunset's menu and made a difference for the customers.

Do you like Turkish food?

I like Turkish dishes. It is a classical cuisine, there is not much innovation involved. Turkish people don't like

changes in the dishes that they are accustomed to. I learned to cook some Turkish dishes myself since I've been living here.

What are your favorite Turkish dishes?

I like tripe soup, which not many foreigners like. We don't have anything like it in Japan. The stuffed grape leaves called Sarma here, is a very special dish. I like the cold vegetable dishes cooked with olive oil at Sunset. I like sampling Turkish dishes.

Who does the cooking at home, you or your wife?

My wife is a good cook as well, but I usually do the cooking at home. I make home style Japanese food. Soups, noodle... My wife prefers baking breads and cakes.

You need special ingredients for Japanese cooking. Do you have a hard time finding them here in Turkey?

That is a real problem for me. If you don't import the ingredients yourself, it is really hard to find them here



Grilled Calamari



Bouillabaisse

in Turkey. You can find some of the ingredients and you need to substitute with ingredients imported from China or the US.

What do you think of the Japanese restaurants in Turkey?

I think this is a difficult business in Turkey. There are very few Japanese restaurants, and most of them are in Istanbul. There are only a handful of Japanese restaurants that serve more than sushi. I don't think that Japanese cuisine suits the palate of the Turkish people. A Nobu style cuisine may be more suitable. A menu that has the Japanese cuisine at its base, and also uses ingredients from other cuisines with it. Nobu himself once said to me, 'You can cook with the fish from any country you like. You just add a Japanese ingredient to the dish. And it becomes a dish from the New Japanese Cuisine.' For example I can make stuffed grape leaves and add soy sauce to the rice inside them. Then the Sarma will become a Japanese Sarma.

Do you like the local fish here in Turkey?

I got used to the fish here. Turbot, Bluefish, Bonito... I like all of them and I use them in my cooking. I especially prefer Turbot. There are two types of Bonito in Japan, but they both are larger and their flesh is firmer than the variety found here. The same goes for Scad. The Scad found in Japan is much larger, as it is an ocean fish. My personal favorite fish is Yellowtail. It is similar to the Turkish 'Kofana' (a large Bluefish) but it

has a different flavor to it. Being Japanese, Tuna is of course one of my favorites. I don't only like fish, I like all kinds of seafood. Squid, octopus, shrimp... And I use them all in my cooking.

I hear that their knives are very important for Japanese chefs. Is this true?

Definitely. I buy my knives in Japan. I personally clean them myself and sharpen them with a whetstone. I don't let anybody else handle them. I think this is so for all Japanese chefs.

What is the secret of the extremely tender beef we eat in Japan? Is it really true that they massage the animals?

It is a fact that there is very special beef in Japan. Kobe steaks are the most known kind. Matsuzaka steaks are also well known. The beef is very tender and flavorful in Japan, but the reason for this is definitely not massage. Animals are very well cared for in Japanese farms. They are not massaged but they are groomed every day. They listen to calming music and sometimes even watch TV. For example, I know a farmer who has only 28 animals. He can't take on a 29th because the care of his animals take up all of his time. Consequently meat is expensive in Japan. The tenderness of the meat has yet another reason. Animals are not slaughtered in Japan like it is done in Turkey. They are shot in the forehead with a single bullet, so they feel no stress while being slaughtered and thus their meat is tender.

“TURBOT, BLUEFISH, BONITO, SCAD... I LIKE THEM ALL AND I USE THEM ALL IN MY COOKING. MY FAVORITE FISH IS YELLOWTAIL. IT IS SIMILAR TO THE TURKISH KOFANA, BUT HAS A SLIGHTLY DIFFERENT FLAVOR TO IT. I LIKE NOT ONLY FISH, BUT ALL KIND OF SEAFOOD.”

Three Generations and a Family Business



DOLUCA, ONE OF THE 20 OLDEST COMPANIES IN TURKEY, WILL BE CELEBRATING ITS 90TH ANNIVERSARY NEXT YEAR. AMONG THE MOST PROMINENT WINE BRANDS OF TURKEY, DOLUCA CONTINUES ITS QUEST FOR EXCELLENCE WITH THE MOTTO “IF YOU WANT TO MAKE THE BEST WINE, YOU MUST DEDICATE YOURSELF TO IT.”

*Written by Esra Özübek
Photographs by Nejat Çifçi*

Founded around the same time as the Republic of Turkey, Doluca is one of the 20 oldest and most prominent companies of the country. It has been producing wine with the same dedication to integrity and quality for 90 years. We got together with the owner Ahmet Kutman and his daughter Sibel Kutman Oral over a most enjoyable lunch at Sunset and discussed the history of Doluca and the wine business in general.

We began our conversation with Ahmet Kutman, who is rightfully the highest authority on winemaking in Turkey and listened to his account of the fascinating history behind Doluca...

Ahmet Kutman's father Nihat Kutman went to Germany to study enology and viticulture at the Geisenheim Wine Institute, where he stayed for three years. He returned to Turkey in 1926 and opened Vinokol Wine House in Galata, which was the first bottling facility in Turkey. This company was the foundation of Doluca, and a first in the history of Turkish wine production.

Nihat Kutman made his first wines using the Yapıncak and Karalahna grapes that were native to his hometown of Mürefte (which incidentally means thousand saplings). The wines named Vinikol, Kara

Elmas (black diamond), Sarı Elmas (yellow diamond) and Eti would be sent to the Vinikol Wine House in Galata in barrels to be bottled. After a while, Mr. Kutman saw that the wines produced from these grapes lacked the quality that he aspired to achieve, so he went on a new quest. In 1935, he traveled to Germany and France to research different varieties of grapes suitable for winemaking. As a result he chose the most suitable varieties of the day; Cinsault, Semillon, Gamay and Riesling; and he planted vine stems that he brought back in vineyards in Mürefte and the surrounding villages. Today, except for Riesling which is grown only in Doluca owned vineyards, these varieties, especially Semillon and Cinsault hold great importance in Turkish wine industry.

The first wines from these grapes hit the market in the early 40's and became an immediate hit. We asked Ahmet Kutman about the origin of the brand name Doluca. It is the name of the highest point in the Mürefte region.

Then come the 50's. Until then there were no paved roads to Mürefte. Wine had to be transported by sea. The wine would be filled into 500 liter barrels called “bombs”, and would be hauled out to sea with dinghies and loaded onto ships for transport. During the 50's roads were built and transport by land became possible. Those days the capacity of a truck was 10 “bombs” of 500 liters each.

When the 60's came, the expanding market and new developments in technology led Doluca to a new direction. The Vinikol Wine House in Galata where Doluca wines were bottled moved to its new

location in Tophane, also in Istanbul but by the sea. Thus a new page was turned in Doluca's history. Parallel to this, new production facilities were built in Mürefte. A number of electrical devices could now be used with the introduction of generators. The era of the shop had ended and modern production techniques began to be utilized. After the establishment of these new facilities in 1963, the use of such equipment as stem removers, horizontal presses and especially cooling units that regulated temperature resulted in a noticeable improvement in the quality of the wines and an increase in the quantity of production.

Ahmet Kutman, the only child of the family joined the company after studying Enology and Viticulture at the University of California, Davis (the best school in the world on the subject) in 1969. The same year, the production of Villa Doluca wines began. At the time the company consisted of only 15 employees. After Ahmet Kutman joined Doluca, the company decided to expand. Those days Nihat Kutman was of the belief that “If you expand, you will have difficulty maintaining quality.” Ahmet Kutman convinced his father that sustainable growth was possible with the utilization of modern technology and successful planning. The development of tourism in those years helped the further growth of the company. In 15-20 years, production went from 100.000 liters to 5 million liters. The family invested all of their earnings back into the company.

In the 70's, Doluca produced the first varietal wine in Turkey (a wine made from a single variety of grape)



NIHAT KUTMAN, WHO BROUGHT CINSAULT, SEMILLON, GAMAY AND RIESLING GRAPE VARIETIES, WHICH WERE THE MOST SUITABLE VARIETIES, TO TURKEY IN THE 30'S IS RESPONSIBLE FOR THESE VARIETIES TO HAVE AN IMPORTANT ROLE IN THE WINE CULTURE OF THIS COUNTRY.

AHMET KUTMAN AND SIBEL KUTMAN ORAL FOLLOWED THE SUGGESTIONS OF CHEF FABRICE CANELLE WHO CREATED SUNSET'S NEW MENU. THEY CHOSE SAUVIGNON BLANC WITH THEIR FIRST COURSE OF FISH. WITH THEIR SECOND COURSE OF RED MEAT, THEY PREFERRED RED WINE AND CHOSE A BOTTLE OF TURKISH ÖKÜZGÖZÜ GRAPES .



from the Riesling grapes that Nihat Kutman brought to Turkey and cultivated only in his own vineyards.

According to Ahmet Kutman, with the factors like the increase in exports, growth in local consumption and a wide line of quality wines, the 80's became the decade that Doluca achieved the success of becoming one of the most advanced wine producers in the world. The multi-million dollar investments that began in 1985 and continued throughout the years in the form of one well planned project after the other, made Doluca one of the most respected wine producers in the world. It is also the first company in the sector to make an investment of this magnitude.

The Sefaköy bottling and packaging facility that went into production in 1987 has the technology to bottle the wines under inert gas, without contacting air, and to maintain constant temperature in the cellars.

With its 12 million liter capacity, French oak barrels for maturing, chrome holding tanks and modern equipment, the 10.000 square meter Mürefte plant that began production in 1993 became one of the top facilities in Europe.

In the beginning of the 90's, the Sarafin project also began to take shape. New vineyards were established on 70 hectares on the bay of Saros, northern

Aegean to produce "noble" grape varieties of Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Merlot. The vines that were planted in 1989 yielded first crops in 1996, and the first wines were introduced to the market in 1998.

During these years, the third generation representative of the family, Sibel Kutman Oral joined the company. After graduating from an American high school considered one of the best in the country, Robert College and studying marketing and winemaking in the US, she joined the management of Doluca. Sibel Kutman Oral, who founded and led the marketing department of Doluca for many years is also responsible for renewing the company's corporate identity, its logo and labels.

Following these breakthroughs, Doluca introduced the Alçıtepe (2010) and Tuğra (2011) series to the market. With recent investments, they have also turned the key on their new 14 million liter capacity production plant on 52.000 square meters in Çerkezköy. The plant is designed to be environmentally sustainable and is equipped with the latest technology.

Ahmet Kutman says that he never imagined the company would grow to this magnitude both in wine culture and in quality. He sincerely reflects that they have worked a lot to achieve this hard-won success.

THE KUTMANS' SELECTED VARIOUS FISH DISHES FROM THE SUNSET MENU



Grilled Red Snapper



Grilled Salmon



Sea Bass



The Doluca production facilities.



The Kutman vineyards.

He points out that they have entered a more competitive environment with global wine producers, and he gives credit to her daughter Sibel Kutman Oral for the company's success in developing a wine culture in Turkey.

Sibel Kutman Oral, one of the third generation representatives of the family has a passion for dance as well as wine. During her education in the US, she wanted to work in this field. Both she and her brother already knew about Doluca, especially the harvest and the grapes. During her experience in dance and theatre in the US, the family, especially her father never pressured her to return to the family business, and perhaps because of this, both siblings finally found their way into the company. Sibel Kutman Oral has been officially working for Doluca since 1997. Listening to the chronology, she once again points out that the development of Doluca since her grandfather founded the company and her father joined it is parallel to the socio-economical development of Turkey. "The money made in the 80's enabled the company to invest in facilities, technology, barrels..." she says, adding that "the investment for land happened in the 2000's."

The investment to increase the interest of the Turkish people for wine and wine culture also began in the mid-90's. Sarafin was revolutionary for this period. The product stood out from among the competition with its price, quality and presentation. It has to be remembered that this was a period when people

began to travel more, acquired an interest for wine that they did not know how to feed. This was not very long ago, only 16, 17 years has passed.

Kutman Oral believes that consumers that have a love and interest in wine, and new players in the market helped develop the industry. However the double-digit growth numbers began to recede after 2005, not only for wine but all alcoholic beverages. She complains about not being able to talk about wine and wine making like she used to and says that for this reason it has become harder to develop a well informed consumer base.

Ahmet Kutman adds that "It is important to know which grape a wine is made of. In time people have come to learn that ordering a wine by name is the same as ordering it by the name of the grape. If this is happening, we have achieved something." In short the difference between grapes grown in different regions is embodied in the wine, and this is what makes wine so interesting.

This enjoyable conversation has taught us that there is infinite knowledge to be explored on the subject of wine. Wine, which alters with the food it accompanies, your surroundings, the time of the day and your mood also has a culture that constantly changes and develops. It would not be wrong to say that more time is needed for wine to become a part of the daily life of this country. Except for big cities, this "special elixir" is still a drink for special occasions.

THE DIFFERENCE BETWEEN GRAPES GROWN IN DIFFERENT REGIONS IS NATURALLY REFLECTED ON THE AROMA AND TASTE OF THE WINE. THIS IS WHAT MAKES WINE SO INTERESTING.

KAVAKLIDERE, WHICH IS ONE OF THE MOST PROMINENT WINE PRODUCING COMPANIES IN TURKEY WITH ITS 90 YEARS OF HERITAGE STANDS OUT BY BEING A MULTI-GENERATIONAL FAMILY BUSINESS AS WELL AS ITS EXPERTISE IN MAKING QUALITY WINES. FAMILY MEMBER ALİ BAŞMAN TELLS US ABOUT THE HISTORY OF THE COMPANY AND ITS PRODUCTS. HIS DAUGHTER CEVZA BAŞMAN WHO ALSO JOINED US FOR LUNCH, WORKS WITH HER FATHER.

*Interview by Eda Dilber
Photographs by Burak Teoman*

The Story of a Heritage



Kavaklıdere is one of the leading companies in Turkey that produces quality wine. Founded in 1929, the company gives life to the Anatolian grapes that come from its vineyards spread around the Aegean, Central Anatolian and Eastern Anatolian regions, and markets its international products with a traditional interpretation. We met with the Executive Director Ali Başman and his daughter Board Member Cevza Başman over an enjoyable lunch at Sunset to learn in detail about this deeply rooted company and the wine business in Turkey in general.

Can you tell us about the heritage of Kavaklıdere?

In 1929 my uncle Cenap And started the company

to introduce the music and wine cultures to which he was exposed while studying in Vienna to his own country. In those days, there were vineyards in Ankara that were left behind by the Armenians. Cenap And and his wife Sevda started Kavaklıdere with an intention to resurrect these vineyards. We can say that he was the first investor to the wine business in modern Turkey. He also had a great love for music which he acquired in Austria, and he wanted to invest some of the money he made from wine into music. This wish later turned into a will and it fell upon his second wife Cevza And to fulfill it by starting a music foundation. Out of respect for his first wife Sevda, she named the foundation 'The Sevda-Cenap And Foundation.' When Cenap And passed away in 1982,

my aunt asked for my father's help to continue the business. My brother Murat and I became involved in the business along with our father. Ankara has a very central location for grape logistics. It is conveniently close to the vineyards of Cappadocia, Denizli and the Aegean region. Consequently we decided to stay in Ankara and grow our business there.

As the younger generation, did you bring some innovations to the brand?

Those days the manufacturing facilities were run down and we had the opportunity to build new facilities. We saw great potential in Turkey for the wine business, and of course there was a heritage in question. We had duties both to our country and to our family. As we moved on, we had to compare ourselves to other wine producing countries and to become able to compete with them by improving our bottles, our packaging and most importantly by producing better wines. All of this required a special kind of management. Because of his education, my uncle chose to work with Germans and Austrians. Because my father and I went to French schools, we established relations with the French and began to work with them along the lines of the French heritage. We adopted their technology and their understanding of quality. The concept of marketing did not exist in those days. We focused more on technique rather than the show aspect of the business. Our goal was to grow vineyards and make quality wines, to resurrect the lost flavors of Turkey. The sales part of the business required attention as well as the production side, so we decided to establish our own organization. That duty fell upon me, and when I graduated in 1985, we built a successful system that brought us to this day.

There was a walkout by the workers as well, if I remember correctly...

Although I was well-educated, I was inexperienced in those days. I decided to implement a system based on solely mathematics, but in a few months I saw that things didn't work that way. I thought to myself 'I need to create a balance' but the system didn't move forward. So I understood that we had to be more flexible. When I decided to change the premium system that the staff was used to, everyone objected, but I changed it anyway, because it was the right thing to do. Otherwise they benefited from the losses of the company. I said 'everyone must be happy' and I called on the challenge. The entire staff left except for two people. My brother Murat was beside me. People would come for job interviews and I would put them to work immediately.

You must have faced a lot of difficulties...

In the beginning of the walkout I had predicted that the drivers would do something like this, so I had hired some new drivers. But they would also leave in five minutes. The older workers would drive the newcomers away as well. When they left, I would find new workers and I would hire the ones that were clean cut. We discovered that

they would load 100 boxes on the truck and record only 90, stealing from us as well as the customer. As I followed on this, I learned how to stack boxes, how to load and unload trucks. It was a serious experience. We started in Istanbul then moved on to different regions such as Antalya. We established a serious sales organization. I now could tell if someone would work honestly or not by just looking at their face. With all of these efforts, quality also improved greatly and people began to feel the difference. The most important labels in those days were Çankaya and Yakut. Our wine production skyrocketed. We began to produce very fresh products, very fruity wines. With new production methods, we improved greatly on both our red and white wines. Those days we heard the story of Kalecik Karası, one of the most valuable grapes of Anatolia that was almost totally destroyed due to an illness. We re-introduced it in the town of Kalecik, and harvested our first crop 4-5 years later. It became in such high demand that we had to turn away many points of sale. At that time, the sales organization being established, I took over production and at the age of 28 I left Istanbul and moved to Ankara. Soon after the head grape buyer quit, and I also had to learn that trade as well.

How does the process of wine production advance?

In this profession you are constantly learning, and every year there are new advancements. Therefore I would like to describe the process in its most recent situation. You need a quality vineyard to make a good wine. You need a vineyard that you run yourself. Climate conditions, the types of soil and grapes are crucial for producing a quality harvest. You need to choose the method of vineyard management according to the wine you aim to produce. In some regions you need to change the type of pruning due to



ALİ BAŞMAN: "A GOOD WINE SHOWS ITSELF IN COLOR. IT SHOULD BE VIBRANT, NOT PALE OR MURKY. EACH WINE HAS A DISTINCT TASTE. IT DEPENDS ON THE PERSON OR THE MOOD REALLY. SOMETIMES A VERY SIMPLE WINE CAN MAKE YOU HAPPY. THE MOST IMPORTANT CONSIDERATION IS CLARITY. THEN YOU LOOK AT THE NOSE, FRUITY OR SPICY, ALL FLAVORS CAN BE SENSED BY THE NOSE. AND FINALLY IT IS JUDGED BY THE PALATE, AND THAT DEPENDS ENTIRELY ON THE INDIVIDUAL."

ALİ BAŞMAN: “YOU NEED A QUALITY VINEYARD TO MAKE A GOOD WINE. YOU NEED A VINEYARD THAT YOU RUN YOURSELF. CLIMATE CONDITIONS, THE TYPE OF SOIL AND GRAPE ARE CRUCIAL TO PRODUCING A GOOD QUALITY HARVEST.”

draught conditions, increase the amount of leaves or play with the number of bunches. You need to adjust all of these perfectly. This process up to the harvest of the grapes differs by the natural conditions of each region. For example; a heavy hail falls and the crop is completely lost and there's nothing that you can do about it. We experienced this, this year.

How are the grapes processed?

When the grapes mature on the vine the next step is the cutting of the harvest. The most important aspect of this is timing. Many times I lost a grape that I would produce a high quality wine from in a day. A sudden heat wave can dry out the grapes very quickly. You need to find the perfect time. Analyses are very important as well. We have been doing tastings since 2008. Grapes from each lot are tasted and we found that the development is different in each one. Then you need to bring the crop to the production facility without damaging it. The longer the way, the greater the risk of damaging. The smaller the baskets, the better. The removal of the stems is also very important. The green stems should not remain on the grapes. In red wine production, we decide whether to crush the grapes depending on the type of wine to be produced. Then you have to decide which tank to use depending on the volume. It is also important to decide whether the grapes will be processed cold or hot. There are different methods by which you play with the temperature to acquire the desired color. Then come the stages of fermentation, filtration and collage. The hardest part of our job is that we pro-

cess each lot separately and constantly do tastings. This is how we choose our products. We assign a code to each and grade them. Then we group them, some go into barrels, others are assigned to certain labels. Then the second step is the blending by label. We try to achieve the same taste and feel as the previous year. None of these things have formulas. The barrels also vary greatly and have different heating processes depending on the forest the wood comes from. The French have a saying: 'The first rule of winemaking is that there are no rules in winemaking.' You learn something new every day.

How many varieties of wine do you produce? Which grapes do you use?

Currently we use close to 28 varieties of grapes. 10 of these are Anatolian varieties, the others are international. We produce 23 of them in our own vineyards, the rest we buy from different regions. It is all under our control and secured by contract. We use our own vineyards for our sweeter wines. We buy the popular grapes from outside producers.

There are a great number of grape varieties in Turkey. Why is it that in a region with such diversity most of the wines produced are similar to each other?

They seem to be similar but they are not. You can produce a young, barreled, aged, intense wine from the same Öküzgözü grape, that originates from Eastern Anatolia. There are many possibilities and we take advantage of this. But after a certain point you

THE BAŞMANS' SELECTIONS



Grilled Jumbo Shrimps
with Mint Salsa, Mango
and Red Pepper



Grilled Steak
with Peruvian Sauce



Duck Foie Gras
with a Teriyaki Miso Sauce



need to limit yourself. This is both an advantage and a disadvantage. Our responsibility to the customer is to produce wines they will enjoy and want to have another glass after they finish the first. We have many varieties. Varieties like Cabernet Sauvignon are widely preferred on the market. At first we didn't consider using foreign grapes, and this set us back a few steps. Then we saw that they were enjoyed widely, so we decided to grow and process them as well. There's a great deal of trial and error in winemaking, but one shouldn't get lost in the process. Everything has a good and a bad side, there is no single right way.

How do you tell if a wine is a good one?

A good wine shows itself in color. It should be vibrant, not pale or murky. The classification should be made between healthy and sick wine rather than good or bad wine. If it's sick, it should be discarded. It may have been corked. Each wine has a distinct taste. It depends on the person or the mood. Sometimes a very simple wine can make you happy. The most important consideration is clarity. Then you look at the nose, fruity or spicy, all flavors can be sensed by the nose. Finally it is judged by the palate, and that depends entirely on the individual. One day a friend said to me 'even if it's good, do I have to drink your wines every day?' Very true; after all we try to escape monotony in all aspects of our lives.

What are the differences between Turkish and imported wines?

There are differences in taste rather than quality between Turkish and foreign grapes; the fruits and complexities may differ. It is more difficult to manage some grapes than others. You need to find the perfect combination of the soil, climate and grape trio. You can produce a high quality grape only in the right region and the right climate. Taste differs by



region, the conditions and the person who manages the vineyard.

What can you say about matching wine with food?

I always leave an open door on such subjects, because there's never such a thing as the best way. Sometimes you can drink red wine or a white Narince with fish. It depends on the fish. I think one should drink a wine with all sorts of food and experience the differences and refrain from being obstinate. I love Çankaya wine with bluefish, but when the bluefish is cooked French style, a more oily wine like Narince goes better with it.

Are your bottles produced here in Turkey or do you import them?

Şişecam is the main producer in Turkey. There used to be only one type in the past, but now they have the ability to produce a great variety. You can also import, there are many alternatives, but it is expensive to do so. In Europe, the bottle reflects the region. In France you can tell the region of the wine by looking at the bottle. There's no such thing here. Everyone uses what they choose. In Europe you need permission to plant a new vineyard. For example, to protect the culture of the region, only Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc, Petit Verdot are allowed in Bordeaux. There's a unique style of the region and they want to preserve it. However in the US, it's another story. There, you can do whatever you want. I think this conservatism is a good thing because you are preserving a tradition. But on the other hand you are hindering progress. There are no rules in Turkey, I can plant any grape I want wherever I want. So I choose to experiment and sometimes I come upon interesting flavors. I plant Kalecik Karası not only in Kalecik but in other regions as well. I can bend tradition and create something new.

CEVZA BAŞMAN: “BECAUSE WE ARE A VERY LARGE COMPANY, WE GET STUCK WITH THE IMAGE OF MASS PRODUCTION. AT THIS POINT WE NEED TO TELL PEOPLE ABOUT BOUTIQUE WINEMAKING. BEING A BOUTIQUE WINERY DOESN'T MEAN THAT YOU HAVE TO BE SMALL. AND PRODUCING SMALL QUANTITIES DOESN'T ENSURE QUALITY. YOU CAN'T BECOME A WINEMAKER IN A COUPLE OF YEARS, YOU LEARN SOMETHING NEW EACH YEAR. THE MOST IMPORTANT ASPECT OF THIS IS THE EXPERIENCE YOU ACCUMULATE. WE ARE ALSO IN BOUTIQUE PRODUCTION. WE USE OUR EXPERIENCE TO ACHIEVE QUALITY ORIENTED PRODUCTION. IT IS ALSO IMPORTANT TO PRODUCE LARGE QUANTITIES WITH A STANDARD LEVEL OF QUALITY RATHER THAN PRODUCING A HIGH QUALITY PRODUCT IN SMALL QUANTITIES. WE HAVE BEEN PRODUCING LARGE VOLUMES WITH A STANDARD TASTE AND QUALITY FOR YEARS.”



Leonardo Baiocchi
GENERAL MANAGER OF FOUR SEASONS
HOTEL BOSPHORUS, ISTANBUL



Grilled Rib Eye Steak
With Peruvian Sauce



Jiro's



Rome

1. CAN YOU TELL US THREE CITIES YOU LOVE TO DINE IN?
Tokyo, Rome and London.

2. WHAT AND WHERE DO YOU ENJOY TO EAT IN THESE CITIES?
In Tokyo I like to eat at Japanese Michelin star restaurants. In Rome my choice is local Italian Trattoria... More family style places. London is a very trendy city. I'll try anything trendy, new and fashionable there.

3. WHAT IS YOUR FAVOURITE DISH AT SUNSET?
Sunset has a very nice menu. There is a lot of variety. And also the meat is very good at Sunset. I tend to go with the 'Peking Style Duck' as a main course! And walking to the wine seller is always a good moment for me.

4. WHAT IS YOUR FAVOURITE FOOD?
Generally speaking, I like Italian food paired with good French wine.

5. DO YOU HAVE A "GUILTY PLEASURE" THAT YOU LOVE TO EAT BUT REGRET AS SOON AS YOU FINISH?
My guilty pleasure is definitely dessert! Definitely dessert! And chocolate! I try not to look at the dessert menu after a good meal... But sometimes I can not resist the temptation.

6. CAN YOU SHARE YOUR EATING HABITS WITH US?
Unfortunately I have no proper breakfast. Only a quick cup of coffee in the morning... However, I pay attention to have a healthy lunch. The time I have dinner varies. It is not always at the same time. I usually go out for dinner and therefore I eat late or I eat too much. I should be doing the opposite. Having a heavy lunch and light dinner:) But for sure if possible I enjoy a good cigar after a good meal.

7. WHAT DO YOU EAT WHEN TRAVELLING? DO YOU CHANGE YOUR EATING HABITS?
Usually I tend to try the local cuisine when I travel... However I always gain weight when travelling both on business and leisure trips due to the entertainment, trying the local tastes, different hours, different habits etc...

8. DO YOU ENJOY COOKING AND IF SO WHAT DO YOU COOK?
Being an Italian, yes I enjoy cooking. I can cook everything but I don't bake! And when I cook, I always have a good bottle of wine, which helps to inspire me :)

9. IF YOU WERE TO DESCRIBE SUNSET GRILL&BAR IN THREE WORDS WHAT WOULD THESE BE?
Atmosphere, energy and quality.



M. Sani Sener
CEO AND EXECUTIVE BOARD MEMBER
TAV AIRPORTS HOLDING

1. CAN YOU TELL US THREE CITIES YOU LOVE TO DINE IN?
I enjoy dining in Istanbul, London and Milan the most.

2. WHAT AND WHERE DO YOU ENJOY TO EAT IN THESE CITIES?
Sunset in Istanbul, Kouzu in London and La Briciola in Milan are my favourite restaurants.

3. WHAT IS YOUR FAVOURITE DISH AT SUNSET?
The sushi and seabass are usually my choices when I'm dining at Sunset.

4. WHAT IS YOUR FAVOURITE FOOD?
Definitely grilled fish.

5. DO YOU HAVE A "GUILTY PLEASURE" THAT YOU LOVE TO EAT BUT REGRET AS SOON AS YOU FINISH?
The answer to that question must be penne for me. Yes, penne is definitely my 'guilty pleasure'.

6. CAN YOU SHARE YOUR EATING HABITS WITH US?
I usually try to eat healthy food and have a bal-

anced diet. Only when I'm travelling I am not very successful at doing so.

7. DO YOU ENJOY COOKING AND IF SO WHAT DO YOU COOK?
Unfortunately I can't cook at all but I enjoy food very much.

8. ACCORDING TO YOU WHO IS THE BEST COOK?
My wife is the best cook! She makes wonders in the kitchen but unfortunately she doesn't really cook anymore.

9. WHAT DO YOU LIKE AT SUNSET? IF YOU WERE TO DESCRIBE SUNSET GRILL&BAR IN THREE WORDS WHAT WOULD THESE BE?
Bariş, Alize and Gazi... The three people I love to see at Sunset. I also enjoy the warm atmosphere, the spectacular view and the superb service quality here.

10. HOW OFTEN DO YOU COME TO SUNSET?
I've been coming here for years. I always prefer to bring my guests to Sunset, especially if they are foreigners visiting Istanbul.



La Briciola



London





Art @ Sunset

THE LIGHTING FIXTURE THAT GREETES THE GUESTS OVER THE INSIDE BAR AT SUNSET GRILL&BAR, **EIGHT THOUSAND MILES OF HOME**, IS ACTUALLY A WORK OF ART. IT IS AN IMPRESSIVE WORK CREATED BY ANGUS HUTCHESON, AN ARTIST FROM THAILAND. ANOTHER ONE IS EXHIBITED AT THE NEW YORK MUSEUM OF ART AND DESIGN. THE LIGHTING INCORPORATES 12.000 COCOONS AND THE ART PIECE TAKES ITS NAME FROM THESE COCOONS THAT HAVE A TOTAL LENGTH OF 8000 MILES OF SILK THREAD. IT'S SHAPE IS LIKE A CLOUD. **EIGHT THOUSAND MILES OF HOME** WAS CREATED IN 2010 AND ADDED TO THE SUNSET ART COLLECTION IN 2011. SUNSET IS THE ONLY RESTAURANT IN THE WORLD THAT EXHIBITS THIS PIECE.

The Success Story Of Ralph Radtke

IN HIS CAREER THAT SPANS ALMOST HALF A CENTURY, RALPH RADTKE HAS WORKED IN SOME OF THE MOST PRESTIGIOUS HOTELS IN THE WORLD. AS THE GENERAL MANAGER OF ÇIRAĞAN PALACE KEMPINSKI ISTANBUL, AND THE REGIONAL DIRECTOR OF KEMPINSKI RESIDENCES TURKEY SINCE 2011, HIS COLORFUL PERSONALITY AND HIS DEDICATION TO PERFECT SERVICE HAVE BROUGHT A BREATH OF FRESH AIR TO THESE ESTABLISHMENTS. WE MET WITH HIM AT SUNSET AND TALKED ABOUT HIS CAREER, HIS PERSONAL LIFE AND HIS THOUGHTS ON THE SERVICE INDUSTRY.



Let us get to know you a little better...

Can you tell us the story of your career?

I will be 64 this year. I have been in the tourism industry for more than 40 years, and worked in more than 15 countries worldwide. After studying in Giron, Switzerland, I graduated from The University of Florida. I started my career in the tourism industry in the famous Paris hotels Hotel Le Bristol and the Ritz Paris. I worked as the private assistant to Charles Ritz until he passed away in July 1976. Through my career, I wanted to see the world, experience different cultures, cuisines and ways of life. My father was the owner of one of the biggest textile factories of Europe at the time, and he wanted me to work with him in his company, and like all fathers, he was a little upset when I refused. Luckily, I had other siblings! We were a family of 7, I have a younger brother, my other siblings are all over 70 now. I entered this business to fulfill my dreams. I worked for famous

brand names such as Hilton, Sofitel and Accor for many years. I spent the longest part of my career at Accor, 26 years to be exact. My last position in the industry was working as the Senior Vice President of the 15 hotels of the Sofitel group in Northern, Central and Eastern Europe, Turkey and Israel. At the end of my long hotel career, I decided to be my own boss. I have several restaurant businesses in Europe, including a private member's club named House 17 in Luxembourg.

How did you decide to work for at the Çırağan Palace Kempinski?

My wife is Turkish. We met before I came to Turkey. In June 2011, we came to Turkey to spend a long weekend. That is also when I first came to Sunset. In the August of the same year I received a call from my friend who is the CEO of Kempinski. He said 'I've heard that you have your own business. How would

you like to go back to the hotel business?' I refused because my business was going very well at the time. I didn't want to go back to the hotel business, but when I heard that he meant the Çırağan Palace, I talked to my wife and she consented. You know, women are always right.

What is your favorite holiday destination in Turkey?

There are many places to see here. It's not easy to visit all of them! I like to go to the Kempinsky Bodrum and sometimes to Çeşme. But I think my favorite is Cappadocia, because there is no place like it in the world. You can see Roman pillars anywhere in the world, even Germany, but Cappadocia is unique.

Do you like Turkish cuisine? What are your favorite dishes?

Yes. For example there is an Ottoman recipe, they cook sea bass in salt, there is a crust on it. I also like Testi Kebabı (a kebab cooked in clay). Our traditional Tuğra restaurant is a special place for these dishes.

How about at home? Do you cook?

Yes, I'm a pretty good cook actually. I experiment, but I can say that I enjoy mixing cocktails the most.

We know that the summer season is very busy at the Çırağan. What kinds of activities are you expecting to host in the coming months?

Our wedding calendar is usually very busy in the spring and summer. We host a minimum of 80 weddings per year. When you consider the shortness of the season and that weddings are usually held on weekends, it becomes quite hectic. Sometimes there are three weddings at once. The guests almost confuse weddings! Like 2015, 2016 will also be an important year for us in terms of hosting international weddings. We host magnificent weddings for international guests as well as important Turkish families. 2015 was a year in which we hosted weddings of guests from India, the US, Brasil and the Middle East. Our success rests in our ability to serve wedding menus that are specific to each of these cultures, and the professionalism of our staff. Of course the fact that these weddings take place in the atmosphere of a 17th century Ottoman Palace on the shore of the Bosphorus makes them magical.

Where do you enjoy traveling the most?

I have a house in Koh Samui, Thailand. I like the food there, it is very different than Europe. The only setback is the 12 hour flight. I like to go to Florence for a long weekend. The cuisine and the people are nice there. I will be travelling to New York at the end of the month, to join my friends at the Peninsula. Then I will move on to the Bel Air Hotel in Beverly Hills. I visit my

family's grapefruit farm in Santa Barbara whenever I get the chance. I guess the best places that you visit are the places you are treated the best. It's great when a short weekend vacation exceeds your expectations. It all depends on the people and the service. There is no luxury without discipline.

There is a worldwide increase in luxury spending. What would you like to say about this?

We have to consider the two sides of this issue. Yes, there are more billionaires, but there are also more poor people. These people worry about their future. I can say that the emerging luxury markets are Asia and China. There are about 100 billionaires in China. Then there is the Middle East, but their consumer habits are different. People want to dine at Sunset, then have a cigar on the terrace of their hotel. The luxury we provide is our concept of service. We have to maintain the same level of quality 24 hours a day, 365 days a year. We have to be sensitive to the cultures that our guests come from. We have to consider what a Mexican millionaire might want to have for lunch, and how we can serve him better. A Chinese guest will require a different breakfast than an American. You need to foresee his wishes. Another important point is to maintain a consistent level of quality to our regular guests. We need to make them feel special.

You come to Sunset often. What do you like the most about this restaurant?

I like the service and the staff. I suggest it to my guests as well. I usually make my reservations without mentioning my title as the General manager of Çırağan Palace, because I want to be treated the same as everyone. They serve every guest with the same perfection. They offer healthy food. In some ways I am not an easy person, I don't like mediocracy. Because I have experienced many countries and cultures, good food and good service are important criteria for me. You are always made to feel welcome here, the service is good, the people are warm and friendly. The view of the terrace is magnificent. You don't want to spend your money in a place run by people that you don't like. At least I don't. You are treated with respect at Sunset and the guests love this. I can say that I am an ambassador of this establishment. All the hotel guests that I send here thank me for suggesting Sunset.

Did you have a chance to try the new menu created by Fabrice Canelle?

Fabrice Canelle worked for Çırağan before I came to Turkey. He is a very creative person. Yes, I tried the menu. But it is all about the people. The quality of the food, the ambience, the location, the view are all great, but the most important thing is the people.

"THE PRESTIGIOUS PUBLICATION BUSINESS INSIDER FROM AMERICA, WHERE MANY OF OUR GUESTS COME FROM, HAS INCLUDED US IN THEIR LIST OF '50 INCREDIBLE HOTELS YOU SHOULD SLEEP IN DURING YOUR LIFETIME.' WE HAVE ALSO TAKEN OUR PLACE IN THE 'WORLDS TOP 100 HOTELS' LIST PUBLISHED BY ROBB REPORT, WHICH HAS BEEN FOLLOWED BY AFFLUENT AUDIENCE FOR MORE THAN 30 YEARS. WE HAVE BEEN SELECTED 'THE MOST PRESTIGIOUS HOTEL IN GREECE AND TURKEY' AND ONE OF THE 'BEST OVERSEAS BUSINESS HOTELS' BY CONDE NAST TRAVELER. WE HAVE BEEN NAMED BY WORLD TRAVEL AWARDS, WHICH IS CONSIDERED TO BE THE OSCARS OF THE TOURISM INDUSTRY AS 'EUROPE'S LEADING TRAVEL HOTEL', 'WORLD'S LEADING HERITAGE HOTEL' AND OUR SULTAN SUITE WAS NAMED 'TURKEY'S BEST SUITE.' OUR SOCIAL MEDIA MANAGEMENT RUN BY OUR PUBLIC RELATIONS TEAM HAS BEEN SELECTED 'BEST IN EUROPE' IN GROWTH AMONG KEMPINSKI HOTELS. OUR RESERVATION DEPARTMENT WAS REWARDED FOR 'BEST SERVICE QUALITY' AND 'HIGHEST INCREASE IN SALES.' 2015 WAS ALSO A SUCCESSFUL YEAR FOR ME, PERSONALLY. I RECEIVED THE 'BEST HOTELIER AWARD' FROM WORLD HOSPITALITY AWARDS IN PARIS."

Best Movies On Food



New

Burnt

In this 2015 movie, a Michelin Starred chef who works in a restaurant in Paris decides to establish his own kitchen and brings in the beautiful and talented Helene to be a part of his team. Written by Steven Knight and directed by John Wells, the cast of the movie includes Bradley Cooper, Sienna Miller, Jamie Dornan, Emma Thompson and Uma Thurman.
Year: 2015
Director: John Wells



Chef

A talented chef whose career is in shambles buys a food truck and becomes his own boss. The cast includes stars like Scarlett Johansson, Sofia Vergara, Robert Downey Jr. and Dustin Hoffman
Year: 2014
Director: Jon Favreau



Chocolat

Starring Johnny Depp and Juliette Binoche, the film tells the story of a young woman who moves to a small French town and opens a chocolate shop. The Chocolaterie Maya that introduces the townspeople to amazing flavors also induces a craving for chocolate in the viewer. Especially watch out for the scene with molten chocolate being stirred in the cauldron!
Year: 2000
Director: Lasse Hallmström



Julie & Julia

The movie starring Meryl Streep is based on two true stories. This romantic drama shows that nothing is impossible with passion and courage through the stories of two women whose lives intertwine although they are separated by time and distance. Julie follows the example of successful cookbook writer Julia Child and fulfills her dreams.
Year: 2009
Director: Nora Ephron

Animation



Ratatouille

In this great animation by Pixar we follow the dreams of a mouse named Remy who wants to be a chef. Our little hero falls into the sewer and finds himself under a famous restaurant. Despite the dangers of being an unwanted guest in the kitchen of an exclusive French restaurant, Remy's desire to be a chef triggers a chain of events that shake the gastronomic circles of Paris.
Pixar
Year: 2007



Jiro Dreams of Sushi

In this delightful documentary we watch the master Jiro Ono, who was declared a living national treasure by the Japanese government in recognition of his contributions to Japanese cuisine, and his two Michelin starred restaurant Sukiyabashi Jiro. This little restaurant which has only 10 seats is usually booked solid a month in advance, and some make reservations a year in advance. A must see for sushi lovers.

Year: 2011
Director: David Gelb



A Hundred Foot Journey

The movie tells the story of Hassan who moves from Bombay to a town in France with his family and opens a restaurant. When the exotic Indian cuisine served at this new restaurant catches attention, the competition gets nervous and a rivalry ensues between them.

Year: 2014
Director: Lasse Hallström



Comme Un Chef

In the movie starring Jean Reno, the plot thickens when the new restaurant manager decides to bring in a younger new chef who is an expert in molecular gastronomy.

Year: 2011
Director: Daniel Cohen



Trip to Italy

Two famous restaurant critics travel all over Italy, exploring the local culinary cultures. The great scenery and local cuisine of places like Liguria, Toscana, Roma, Amalfi and Capri will whet your appetite.

Year: 2014
Director: Michael Winterbottom



Politiiki Kouzina

The Greek astrophysicist Fannis who grew up in Istanbul returns to the city of his childhood for his grandfather who gave him lessons about life through food. Spices play a central role in this nostalgic movie.

Year: 2003
Director: Tassos Boulmetis



No Reservations

The story of the relationship between the strict, tough female executive chef and the newcomer chef unfolds in the restaurant kitchen amidst some gourmet cooking. You will want to fly to New York and dine in a fancy restaurant.

Year: 2007
Director: Scott Hicks

From Turkey



Soul Kitchen

Fatih Akin is at the director's seat in the heart warming story of Zinos who was having tough times because his restaurant had meager business due to his poor menu and because things were not going well with his girlfriend, until he hires a "star" chef and suddenly acquires a brand new set of customers.

Year: 2009
Director: Fatih Akin

About Wine



Sideways

In this visually impressive film, we witness two close friends plan and execute a classy bachelor's party on the road with a gourmet twist. This 30 something duo takes off from the California coast, and soon they find themselves surrounded with wine, good food, friendship and laughter.

Year: 2004
Director: Alexander Payne

A Good Year

A financial consultant based in London travels to Provence to sell the vineyard that he has inherited from his uncle, and things get complicated. Russel Crowe and Marion Cotillard are the leading actors in this delightful film set in the wonderful scenery of Provence. You will want to get beamed to the small village of Bonnieux in the Aix-en-Provence region of France to taste all the natural goodness. The film was adapted from the novel by Peter mayle.

Year: 2006
Director: Ridley Scott

Bottle Shock

The film tells the story of an event that changed the lives of Californian wine producers in the 1970's in a lighthearted manner. The most memorable scene of this fast moving film is the blind wine tasting scene set in a bare stone building in the middle of the forest. The festive scene immediately made us crave a good bottle of wine.

Year: 2008
Director: Randall Miller

FRENCH PASTRY CHEF ETIENNE IRAZOQUI OPENED HIS FIRST BOUTIQUE PATISSERIE IN HONG KONG IN 2007. CONTRARY TO THE ADVICE HE WAS GIVEN, HE CHOSE TO CREATE MODERN, INNOVATIVE FLAVORS, AND IN A SHORT TIME HE TURNED HIS BUSINESS INTO AN OPERATION WITH 15 BRANCHES AND 190 EMPLOYEES. IN 2012 HE TURNED THE BUSINESS OVER TO HIS PARTNER AND BEGAN TO WORK AS A CONSULTANT. THIS YEAR HE PREPARED A BRAND NEW DESSERT MENU FOR SUNSET.

Etienne Irazoqui

The Innovative Pastry Chef



How did you get into the gastronomy business?

I grew up in a restaurant. My mother owned a creperie in the town of Laval in Northwestern France. I was a very naughty boy. I was the youngest of eight siblings. My mom used to take me to the restaurant with her on Wednesdays and Saturdays so I wouldn't get into fights, because I was very fond of her and I didn't like it when she left me at home to go to work. She used to cook at home as well as the restaurant. I loved watching and frequently helped her. She is the one who taught me how to cook. I actually loved math and wanted to be a math or science teacher. But I got very sick when I was 10 and I missed school for 6 months. Because of this I failed my exams. During this period I decided that I wanted to be a pastry chef and I wanted to train to become one, but they told me I was too young. But I was stubborn. Every day for several weeks I went to the library to find a way to complete a pastry chef apprenticeship before I turned 15, and finally I found a loop hole. I told my family about it and my mother spoke with the principal of my school and my dream came true.

Where does your interest in pastry come from?

I always liked making desserts. Even as a kid, I used to bake cakes for my family every Sunday. When I had the chance to be a chef, I naturally chose pastry.

What is your favorite dessert?

I love the pastry called Napoleon, made with puff pastry dough. But I don't think that I make a good one. You have to eat it in France. When I came to Istanbul, the first thing I did was to try the Napoleons in several pastry shops, but I couldn't find the taste I was looking for.

Is this your first time in Istanbul?

I came to Istanbul for Sunset. I first came for the initial meeting. This is my second visit. I have created various desserts here. And I am training the staff now. When the preparation and the presentation of these are perfected, I will leave.

What kinds of desserts did you create for Sunset?

Sunset is a successful establishment that has been in the business for 21 years and has a very cordial relationship with its clients. It has become a classic, and so are the desserts on the menu. Therefore I created a dessert menu that is different than what I would do for a new restaurant. I took the existing dessert menu into account and worked on new flavors. For example, one of the favorites on Sunset's menu was the Chocolate Souffle. I took it and played with the recipe a little, and changed the presentation, but



it still exists on the menu for those who like it. There are a total of 12 items on the dessert menu, and I also added a gluten-free Lemon Tart. I made a Panna Cotta with exotic flavors such as pineapple and coconut. And the Strawberry Verinne... That's the one I put on the menu for myself, it is my favorite.

Can you describe Sunset's new dessert menu in a few words?

It has become a really modern menu. Since I am French, I kept the portions relatively small. I used no more than two or three flavors in each dessert. Among these flavors are exotic ones such as pineapple and coconut. I also limited the amount of sugar in the desserts. The general trend is also going in this direction. Desserts with less sugar, that provide an intense flavor experience in smaller portions is the new trend. The presentation of the desserts today are also more refined than they used to be.

What were your considerations regarding presentation?

A dessert must first please the eye, it should look elegant and inviting on the plate. Although I take special care to show the different ingredients on the plate, I sometimes like to add little surprises. I like to incorporate surprise flavors that are not visible on the plate.

"A DESSERT MUST FIRST PLEASE THE EYE. ALTHOUGH I TAKE SPECIAL CARE TO SHOW DIFFERENT INGREDIENTS DISTINCTLY ON THE PLATE, I SOMETIMES LIKE TO ADD LITTLE SURPRISES. I LIKE TO INCORPORATE DIFFERENT FLAVORS THAT ARE NOT VISIBLE ON THE PLATE."

A French Touch To The Dessert Menu

SUNSET'S NEW DESSERT MENU BEARS THE SIGNATURE OF FRENCH PASTRY CHEF ETIENNE IRAZOQUI.



PINEAPPLE BABA, WITH PINEAPPLE MOUSSE, FRESH PINEAPPLE AND CORIANDER, CARAMEL ICE CREAM

STRAWBERRY VERRINE, WITH MACERATED STRAWBERRY IN COINTREAU, SATSUMA CREAM, SABLE BRETON AND MERENGUE



FARAND'OLÉ, WITH CHERRY, GREEN APPLE AND APRICOT MOUSSE, GINGER CRUMBLES AND LEMON GRASS ICE CREAM



GLUTEN FREE LEMON TART, WITH LEMON MOUSSE, LEMON COCONUT SORBET AND LEMON CREAM



A NEW NUTRITION TREND EMERGES EVERY DAY. THE MOST POPULAR TREND OF 2015 IS JUICING! JUICING IS PUTTING FRUITS, VEGETABLES AND ANY OTHER PLANT THROUGH A JUICER AND SEPERATING THE JUICE FROM THE PULP. WHEN CONSUMED FOR CERTAIN PERIODS OF TIME, THESE NATURAL DRINKS OFFER HEALTH, HAPPINESS AND EVEN HIGH ENERGY.

Juicing: The Purest Form of Fruits and Vegetables



The fresh juices of fruits and vegetables have always been considered a source of health. In 2015 we observed that a trend called juicing has emerged, and it looks like this trend will stay with us for a while.

Juicing Promises Health and Happiness
Juicing means putting fruits, vegetables and other natural plants through a juicer in order to separate the juice from the pulp. When consumed in certain combinations for specific periods of time, these pure and natural juices of fruits and vegetables are believed to contribute greatly to our health such as weight control, the elimination of cellulites, reducing wrinkles, relieving migraines and back pain, helping with asthma, fatigue, bloating and sleeping disorders... Experts go on and on about the benefits of juicing. Moreover, periodical juicing detox cures not only promise to help us reclaim our health but also promise us happiness. These healthy drinks streng-

hten our immune system, relieve insomnia and fatigue and make us more energetic.

Juice LA
The cold-pressed juicing technique which has become popular in the US, Australia and more recently Europe, help you get into shape as well as provide the vitamins and minerals that a busy big-city lifestyle fails to provide. The difference between the juices we buy in supermarkets or make at home and cold pressed juices is that cold pressed juices are extracted with thousands of tons of pressure. Because of this, cold pressed juices contain 5 times more vitamins, minerals and enzymes. These detox drinks contain no preservatives, colorants or added sugar keep their freshness for up to 3 days. With Juice Los Angeles you can have a juice detox cure of 2-3 days, drinking 6-8 bottles without consuming any solid foods, or you can add these vitamin-laden drinks to your daily diet as a healthy supplement.



For Warm Weather: Strawberry, Apple, Lime!
JUICE Los Angeles has created a new blend consisting of strawberries, apples and lime: 3 FRUITS. This spe-

cial blend provides you with loads of vitamins, boosting up your energy, strenghtening your immune system and helping you to cool off in the warm weather.

NUTRITIONIST EMRE UZUN



“YOU CAN DRINK JUICES
THAT WILL EXTEND THE
DURATION OF YOUR TAN”

Drinks that prolong your tan

Nutritionist Emre Uzun suggests that foods that increase melanine synthesis have an effect on your tan. He says, “you can utilize fruit/vegetable juices to prolong the effects of your suntan.” He provides recipes for bronzing juices:



**Carrot
Bronzer**

- ◆ 3 Apricots
- ◆ 1 Carrot
- ◆ 2 Cucumbers
- ◆ 1 Peach

**Tomato
Bronzer**

- ◆ 1 slice of watermelon
- ◆ 1 Green Apple
- ◆ ½ bunch Spinach
- ◆ 2 Tomatoes



**Ginger
Bronzer**

- ◆ 3 Apricots
- ◆ ½ Mango
- ◆ 1 small piece of Ginger
- ◆ 3 Cucumbers



Misa by Pinar Sabancı

Misa Kitchen founded by Pinar Sabancı delivers detox drinks and diet meals to homes

and businesses. For more information follow @misamutfak on Instagram or e-mail info@misa.com.tr.



SUNSET GREENGER

Gael Brissiaud, the French bartender of Sunset Brasserie suggests Greenger from the Brasserie menu. This healthy drink contains apples, fresh ginger, cucumbers and pineapple.

Starred Chef Joel Garault



JOEL GARAULT IS THE MICHELIN STARRED CHEF OF MONACO'S HOTEL HERMITAGE, OWNED BY A FOUNDATION HEADED BY PRINCE ALBERT, THE SECOND. HE TELLS US ABOUT THE SPECIAL MENU HE PREPARED FOR SUNSET'S 20TH ANNIVERSARY AS WELL AS HIS OWN JOURNEY WITH FOOD.



HÔTEL HERMITAGE

MONTE-CARLO



You started your career at the Hermitage Hotel at an early age and have returned years later to create wonders. Can you talk about the Vistamar Restaurant located in the Hermitage Hotel?

First, having a Michelin star is important as it brings naturally some clients who want to have lunch or dinner in a starred restaurant, they have heard about the amazing terrace facing the Mediterranean sea. Then, clients are attracted to the cuisine focused on fresh fish, crustaceans, seafood. They want to discover the restaurant that is awarded one Michelin star. Finally people come back for the product traceability; they are secured on the fact that the product is fresh, comes from sustainable catch or from the region at least. They also come because of the fact that Vistamar is a venue of Monte-Carlo Société des Bains de Mer, a brand that is a guarantee of high quality service and longtime of savoir-faire/know-how. The restaurant belongs to this luxury brand.

Can you describe yourself as a chef? Are you a perfectionist? How are you in the kitchen; stressed, talkative or easy-going?

I am a passionate chef, passionate and very demanding with myself and my collaborators as well; but human. Being a cook at this level does not allow you to be mediocre in any way. Precision and detail make the difference and it is very important in the selection of the products, as well as the cooking. As a cook my first aim is to give pleasure through the dishes that I propose. Cooking is giving/offering a lot of yourself, revealing your sensibility. People can understand who you are just by the way you cook.

What do you like cooking the most? And eating the most?

Fish of course is my first choice. But I also enjoy meat, especially game meat. My favorite dish is the red mullet which is a typical small fish that lives among the rocks in the depths of the Mediterranean, prepared with truffles and citrus fruits. And for meat, my favorite would be a beef and poultry stew that we call 'pot-au-feu'. It is served with vegetables; a very simple, popular and rustic dish.

You have been at the Hotel Hermitage for a long time now. Can you tell us about the restaurant and the menus that you have created there?

At Le Vistamar, the menu is renewed four times a year, following the seasons. In addition to the menu, there is a 'Business Menu' for lunch from Monday till Friday that is renewed every week. Then, we have a 'Seasonal Menu' which changes every month. Finally, we have a thematic 'Gourmet Menu' with six services. For example a lobster menu or a truffle menu.

You like to use what is in season for your menus. Can you tell us a little about that?

Obviously, with all these regular menu changes, seasonal products are at first place, that is to say not only the vegetables but also the fish. In summer I work with what we call 'blue fish' that is anchovy, mackerel, sardines and in winter with scallops. I also respect sustainable fisheries, and know the origin of all fish we use in our kitchen because we work as much as possible with the local producers. We actually have signed a convention called 'Mr Goodfish'

"TODAY, THE CUSTOMER WANTS TO KNOW EXACTLY WHAT HE HAS ON HIS PLATE. HE ALSO WANTS TO KNOW THE ORIGIN OF THE PRODUCTS, HE WANTS TO BE INFORMED ABOUT IT. A CARROT MUST LOOK LIKE A CARROT AND TASTE LIKE A CARROT. SOME FOOD TRENDS COME AND GO AND WON'T LAST. IT IS BETTER TO BE REALISTIC AND CREATE RECIPES WHICH RESPECT EVERY PRODUCT THAT IS USED."

“I RESPECT SUSTAINABLE FISHERIES, AND KNOW THE ORIGIN OF ALL FISH WE USE IN OUR KITCHEN BECAUSE WE WORK WITH LOCAL PRODUCERS. WE HAVE SIGNED A CONVENTION CALLED ‘MR GOODFISH’ WITH THE ALBERT II FOUNDATION; IT IS AN ENGAGEMENT TO OFFER ON THE MENU, FISH CAUGHT IN SUSTAINABLE MEANS. NOWADAYS SOME FISH ARE RARE BECAUSE OF INTENSIVE FISHING IN THE PAST AND SO WE MAKE SURE TO TAKE ONLY WHAT WE NEED DURING SPECIFIC PERIODS, IN ORDER TO ALLOW THE REPRODUCTION OF THE FISH.”



with the Albert II Foundation, it is an engagement to offer on the menu, fish caught in sustainable means. Let me explain further; nowadays some fish are rare because of intensive fishing in the past and so we make sure to take only what we need during specific periods, in order to allow the reproduction of the fish.

What do you think about the ‘culinary trends’ of today? Are there any that you believe in or follow?

The culinary trends followed are closely tied to the customer expectations. Real culinary identity is important. The customer wants to know exactly what he has on his plate; which is called legibility. He also wants to know the origin of the products, he wants to be informed about it. The trend nowadays is to have ‘note to note’ food, that is to say food that you immediately can identify, understand what is on the plate in front of you. A carrot must look like a carrot and taste like a carrot. Some trends come and go and won’t last. It is better to be realistic and create recipes which respect each product used. For me, it is very important to discuss with my clients what they expect because I can extract from what they say a feeling or comments that give me precious indications of what the client wants to eat and then I can translate their wish and be

innovative. This is why it is very important to remain close to the client and to listen to them.

Do you like to travel? Can you share some of your culinary discoveries that have surprised or amazed you?

Yes, I love to travel and I love especially to discover new things. During my career I had the chance to participate in many gastronomic organisations in twenty different countries. Each time I did try to highlight the country’s culture and make use of the culture and all that is different than what I am used to. My most beautiful surprise was in Japan a long time ago, where I savored the best strawberries ever, produced with the suspension culture system which at that period was really innovative. It reminded me of the strawberries of my childhood. I was also impressed by the way they cook tuna and the technics they use to prepare it.

You were at Sunset Grill&Bar in Istanbul for their 20th anniversary of the restaurant last year and you created a special menu for this occasion. How did this collaboration happen?

I came to Istanbul in the frame of the 20th anniversary of Sunset, and the only idea I had about your country

was through the reporting and news that appeared in the media. What I discovered was quite different. When I arrived at Sunset, the reception was perfect. They are very open minded people, we exchanged a lot and the collaboration with the kitchen team was great. The participation and support of the staff was complete, I felt myself helped and supported by the Sunset cooks. The organization was perfect thanks to everyone involved and to Hülya Biren our representative in Turkey who came up with the idea of this promotion and who found the perfect partner to meet Monte-Carlo Société des Bains de Mer’s high level criteria. She gave her full support from the very beginning to the end of the project. For me the surprise came mainly from the large success of this promotional week because you never know in advance if your cuisine will attract attention and make people curious to discover, and you never really know the kind of clientele who will attend. The quality of the clientele and their knowledge of Monaco, as well as the image of excellency they have of Monaco did impress me. I must confess that for a chef, nothing is more important than to see people enjoying his cooking. It makes you feel very proud of your work.

And can you tell us about this special menu?

The menu that we presented was an extract of the Vistamar menu, because the goal of this gastronomic week was to encourage the customers to come and visit us in Monaco. I created and chose this menu in collaboration with the Sunset chef, taking into consideration the local ingredients as the idea was not to bring them from Monaco but to use local ones such as the prawns, scallops, lamb etc.

Was this your first visit in Istanbul? What did you like most about Istanbul?

Yes it was my first visit to Istanbul. I felt immediately at home with a kind of serenity and peace and a real security feeling. In a few words I felt just plain ‘good’. Moreover, the Spice Market, especially the variety of the spices in it was a beautiful discovery for me. The flavors, scents and all those rich products were amazing. I understood that this place was a melting pot of the Orient and the Occident with mixed cultures that get together in perfect harmony. I also liked the big Blue Mosque, a great artistic job. Unfortunately I had very short time left over to go around the city as we worked a lot, but I hope to be able to come back as a tourist next time.



La Vistamar Restaurant

When you were here did you have a chance to taste Turkish food? What did you think of it and what was your favorite?

Unfortunately, I didn’t have much time and I couldn’t enjoy the Turkish cooking much. Saying that I must add that all the dishes I tried surprised me by their delicacy and their diversity of cooking and precise taste. The dessert I preferred was the baklava.

If you were to change a dish from the Turkish cuisine, make it differently or add a twist to it; what would that dish be and how would you cook it?

I can’t really say as I don’t know your cuisine very well. But I can tell you what I would like to do. I would cook something I know with some of your ingredients. I would choose a white fish like Sea Bream, Sea Bass or Turbot and cook it with spices selected at the market in Istanbul. I would simply cook my fish with spices infused in olive oil, make it stick to the fish; cooking it in a cool oven, to avoid burning the spices and keep their maximum taste and I would just serve it with Turkish dolma called sarma.

How are people’s dining out and eating habits and preferences changing? Do you sense any ‘new fine-dining trends’ coming?

Because of my permanent contact with my clients, I can assure you that they are open minded to the culinary culture and that they really want to be well informed about the choices they make. They are interested in the origin of the product, and the way it is prepared. Today’s customers do travel and taste many different cuisines. They are well educated; they know a lot about different cultures and the approaches of several countries. Obviously our eating habits have changed and will continue to be modified as we travel more and our minds are opened to what is different and ultimately this will help us create new recipes.

Do you have any dreams that have not come true yet? What are your future plans?

Yes, in near future, I would like to visit every country I have been to once again, during their own professional culinary weeks. I would take my time and see if my vision and feelings from the period I was previously there were correct and if my perception was still the same. My overall goal is to continue to please my customers with my recipes, to give a little happiness to people in this tortured world.



Hotel Hermitage

“THE MENU THAT WE PRESENTED AT THE 20TH ANNIVERSARY OF SUNSET, WAS AN EXTRACT OF THE VISTAMAR MENU. I CREATED THIS MENU IN COLLABORATION WITH THE SUNSET CHEF, TAKING INTO CONSIDERATION THE LOCAL INGREDIENTS AS THE IDEA WAS TO USE LOCAL ONES.”

The Art of Bread

L'OR JAUNE IS A BAKERY THAT MAKES EXCLUSIVE BAKED GOODS TO ORDER. IT COMBINES THE CONCEPT OF ARTISAN BREADMAKING WITH MASS PRODUCTION TECHNIQUES TO BRING A FRESH APPROACH TO THE BUSINESS. WE LEARNED ABOUT THE WORKINGS OF THE COMPANY THAT WORKS WONDERS WITH DOUGH FROM OWNER ÖNDER KIZILKANAT.

Interview: Eda Dilber



About L'Or Jaune

L'Or jaune was founded 10 years ago by former Minister of Justice Selçuk Öztekin, a lawyer and a baker. My mother-in-law was the accountant of the company at the time. A year later one of the partners wanted to leave, so she took his place. On its third year, I bought the company, but the real boss is my mother-in-law. She oversees all financial transactions.

I take care of production and marketing. I actually studied economics and business administration at the London School of Economics. An instructor in a cooking course I attended while I was there told me that I would be a good pastry chef, so I chose this path. I went on to finish the Pastry and Breadmaking department of the Cordon Bleu. After I got my diploma, I worked at the Fat Duck in England, and I



worked as a consultant in breadmaking to El Bulli, the most important restaurant in the world in the field of molecular gastronomy.

Types of Bread

We have more than 300 different breads in 21 categories; such as roll, pannini, ciabatta, focaccia. Our main product is sourdough bread. Other than these, we make buns with different fillings, croissants, danishes, Turkish style sweet crescent rolls and traditional sweet yeast breads. We try to find the original recipes for all products. We don't use any chemicals and we use honey instead of sugar.

Sunset's Choice

We make sourdough ciabatta for Sunset, using a 200 year old yeast. We also deliver whole grain levain, made with a 35-40 year old basic yeast. My observation is that the white ciabatta is more popular amongst guests.

Custom Made Bread

Of course, we produce different products for every client. A company produces either custom made or mass produced products. Our success comes from

positioning ourselves between these two concepts. We produce custom products with mass production techniques. For example, you can not eat the bread that is served at Sunset anywhere else, that product is exclusive to Sunset. We supply 52 five star hotels in Istanbul. We have a total of 600 clients, 400 of which are regular clients. We also take special orders from individual clients.

For Perfect Bread

First of all, the temperature must be regulated when kneading the dough. It is hard to meet certain standards in Turkey because we lack high quality flours. In Europe grain crops are harvested four times a year and the moisture level of each crop is predictable. Here there are 25 different harvests. We import wheat from countries like Russia and Tatarstan, which produce very hard grained varieties. Our grinding technology is not perfect either. Also, flour mills add gluten and whitening agents into the flour. We find the purest, most natural flour we can, and work with that. In breadmaking, the most important thing is letting the dough rest. Because there is a group of bacteria in the dough and it has to move around. Then there is the process called autolyse, which is the first

"A COMPANY PRODUCES EITHER CUSTOM MADE OR MASS PRODUCED PRODUCTS. OUR SUCCESS COMES FROM POSITIONING OURSELVES BETWEEN THESE TWO CONCEPTS. WE PRODUCE CUSTOM PRODUCTS WITH MASS PRODUCTION TECHNIQUES. FOR EXAMPLE, YOU CAN NOT EAT THE BREAD THAT IS SERVED AT SUNSET ANYWHERE ELSE, THAT PRODUCT IS EXCLUSIVE TO SUNSET."



“BREAD IS ACTUALLY AN INCREDIBLY NUTRITIOUS FOOD SOURCE. SOURDOUGH BREAD HAS AN INCREDIBLY LOW GLISEMIC INDEX. YOU CAN STAY FULL ALL DAY BY EATING BREAD IN THE MORNING. IT CONTAINS CARBOHYDRATES, SUGAR AND PROTEIN. YOU CAN LOSE WEIGHT BY EATING GOOD BREAD.”



resting of the dough. After the dough reacts with the yeast and rises, it needs to rest and ferment. Everything that ferments tastes good. After the second autolyse, and rest the dough again, the product becomes fuller. This second fermentation process is not usually practiced in Turkey, but we do it.

Sourdough Bread

When making sourdough, you take a piece of the dough, keep it and mix it with the next batch of dough. The sour aspect comes from yeast bacteria entering the mixture of flour and water in the natural environment and create a living organism there. Sour dough can also be made using apple vinegar, honey or chick-peas. But usually the sourdough bread you buy in the market is not really sourdough. The sour yeast is made using chemicals. The rye is turned into malt and then hydrolised to make it sour. Normally the dough needs to rest for a day. For example the dough of the bread served at Sunset is prepared two days prior to baking. If we don't do this, the product will not come out right, the desired honeycombing will not happen inside the bread. There are a handful of companies in Turkey that produce real sourdough bread. We own 15 or 16 types of yeast, aged between 50 and 450 years old. We collect these in Turkey and abroad. That little thing we call sourdough yeast is worth 200 to 300 thousand dollars. These things are like gold.

Bread and Health

Bread is actually an incredibly nutritious food source. Sourdough bread has an incredibly low glisemic index. You can stay full all day by eating bread in the morning. It contains carbohydrates, sugar and protein. You can lose weight by eating good bread. I personally experienced this, I reduced my food intake, but ate sourdough bread regularly and lost 11 kilograms. The problem with white bread in Turkey is that gluten is added to the flour. But when the right conditions are met, the dough is made sour and dense, bread is a healthy food. I am not talking about the white bread that you buy in the market, since the second fermentation process is not used, that kind of bread is not easily digested.

The Riddle of Whole Grain

About 60 to 70 percent of the bread sold as whole grain is white flour. There is no such thing as bran bread anywhere in the world. It only exist here. Bran is the outer shell of the wheat. You can't collect the outer shell of the grain and make bread from it. No one can claim to make 100 percent bran bread. We produce whole grain bread, but there is a certain amount of flour in it. We always look for the purest flour. We buy it from certain suppliers, we create our own blends. 95 percent of the companies have ready mixes. You just add yeast and water and make bread. You can't make bread in 2 hours.



How to Choose Bread

First of all, you need to look at the crust. If it makes a deep sound when you tap the crust, then it's a full bread. Then you break the bread and look inside. If there is honeycombing inside, this means that the yeast is distributed properly, that it has moved freely. For example our bread that we call overnight is produced in 36 hours, being folded periodically, resulting in nice large air pockets inside the bread.

Matching Bread and Food

It is important to serve the right bread with the right food. For example, we met with the chef of Sunset, Fabrice prior to the 'Chaine des Rôtisseurs' dinner and prepared special breads for the event menu. One of them had sea-salt in the crust and lemon and lemon rind in the dough. Another one had bay leaf

powder in it to match one of the dishes. Matching food and bread is important. For example we always see corn bread in fish restaurants. However corn bread and fish do not go well together. In the Black Sea region they make rice with anchovy and serve it with corn bread. Thus the tradition of corn bread in fish restaurants.

Fresh Bread

Think of bread as metal. The same thing oxidizes both; air. The molecules in the bread become stale through oxidation. Because of this bread must be kept covered. Sourdough bread will keep for 10 days in the refrigerator. If you keep it in -18 degrees, you can eat bread even after 1 year. Sourdough bread may look stale but softens when heated. If the bread you buy hardens with heat then it contains chemicals.

“WHEN CHOOSING BREAD, FIRST OF ALL, YOU NEED TO LOOK AT THE CRUST. IF IT MAKES A DEEP SOUND WHEN YOU TAP THE CRUST, THEN IT'S A FULL BREAD. THEN, IF THERE IS HONEYCOMBING INSIDE, THIS MEANS THAT THE YEAST IS DISTRIBUTED PROPERLY, THAT IT HAS MOVED FREELY. FOR EXAMPLE OUR BREAD THAT WE CALL OVERNIGHT IS PRODUCED IN 36 HOURS, BEING FOLDED PERIODICALLY, RESULTING IN NICE LARGE AIR POCKETS INSIDE THE BREAD.”

THE BAKER AT HOME



Bosch MUM54230 Styleline Kitchen Machine

With its high 900 watt power and seven different speed settings, and numerous functions such as kneading, beating and mixing, this machine will help you make perfectly rising cakes and breads, juice fruits or chop all kinds of foods.



Tefal Bread & Baguettes

This bread machine by Tefal has 15 different settings including baguette, gluten-free bread, jam and pasta dough. You can choose from 3 different crust and density settings for a variety of great flavors. The special baguette tray lets you bake 4 baguettes at once.

Concierge Recommendations

ADNAN ÖNER, THE HEAD CONCIERGE OF SWISSOTEL THE BOSPHORUS, ISTANBUL, GIVES US FIRST HAND RECOMMENDATIONS ON ISTANBUL.



Can you tell us a little about Swissotel The Bosphorus, İstanbul's client profile?

At the moment we have a lot of guests from the Gulf countries staying with us. Normally we have guests from all over the world. As Swissotel The Bosphorus, İstanbul, we have many people who come to İstanbul for business purposes as well as touristic trips. It is also a hotel preferred by congresses and conferences.

What kind of information, help do the hotel guests ask from you?

They usually ask for advice on places to see, shop and dine. But we do get some unusual requests. Some ask for advice on how to organise a wedding at the hotel or finding a long lost family member's grave site... A good concierge should be open and ready to answer every question (as long as it's legal) and do his best to help.

What suggestions do you give to your hotel guests on İstanbul?

İstanbul is a great city. We take into consideration

the duration of their stay while organising a schedule. First of all, we suggest they see the old city and important museums there (i.e. Topkapı Palace, Hagia Sophia Museum, Blue Mosque and Kariye Museum). We always suggest a boat tour on the Bosphorus, sightseeing in the Golden Horn area, seeing the Prince's Islands and we give shopping advice.

Who do you suggest Sunset Grill&Bar to?

Sunset is a very important restaurant for İstanbul. We suggest Sunset especially to our VIP guests, knowing that they will be taken care of well there. It wouldn't be wrong to say that Sunset is an İstanbul classic!

What do your hotel guests say they think of Sunset, after they dine there?

The magnificent view of the Bosphorus from Sunset, the impeccable service, the diversified menu are all reasons why our hotel guests like Sunset. They usually choose to go to Sunset more than once.

Can you share any secrets of the city with us?

İstanbul has been known as the city of myths and talismans throughout the history. During the era of Byzantium Emperors Yanko, Vezondan and Konstantinus, famous architects and engineers were brought to the city to erect monuments with hidden talismans for protection from evil. One is a four pillared monument in Hagia Sophia. I suggest the daily tour by Fest Travel called 'İstanbul's Myths and Talismans', to those who are interested.

What are their complaints about İstanbul?

Unfortunately, they have two main complaints; traffic and problems they have with taxi drivers. If these two problems could be solved, I am sure İstanbul would be a great place for tourists as well as for us, too!

Where would you suggest your clients go to in Turkey, oher than İstanbul?

My favourite as well as our clients' choice is Cappadocia. It is truly another world. Especially the cave hotels are amazing. I also would suggest Ephesus, Pamukkale, Galippoli and Troya. If our guests want to find out about a beach destination, I would tell them about Bodrum and Antalya.

Cheers to Hennessy



The Pentawards

Founded in 2007, the Pentawards are devoted exclusively to packaging in all its forms and recognize excellence in creative packaging worldwide.



Prix Formes de Luxe

This prestigious international competition recognizes excellence and innovation in presentation within the luxury sector.



The Popai Award

POPAI (Point of Purchase Advertising International), the top non-profit international voice of in-store marketing, founded the annual Outstanding Merchandising Award (OMA) awards to recognize the most innovative and effective in-store and point-of-purchase displays.

In 2015, the Maison Hennessy has been honored with a trio of luxury design distinctions for the 250th anniversary blend's limited edition luxury design display. These important design prizes include the Popai Awards and the Pentawards, as well as the Prix Formes de Luxe, three honors that together comprise the leading design awards in the luxury category. The Maison Hennessy swept the three luxury design awards at ceremonies held in different times throughout the year.

"To win any one of these luxury design prizes is a great honor. To take home all three in our 250th anniversary year is an amazing recognition of excellence. We are proud to continue to uphold our heritage as champions of the arts and of innovative expression through design," said Bernard Peillon, chairman and CEO of Hennessy.

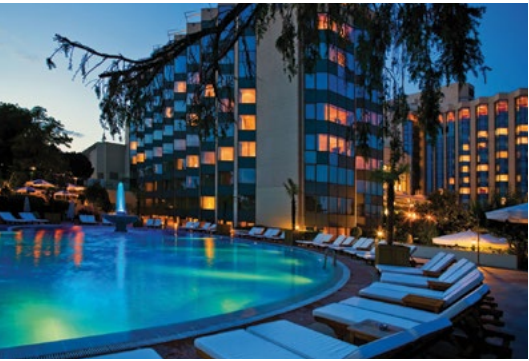
Designed by the Maison Hennessy's in-house studio and produced with the support of Casanova Atelier Design in Paris, the 250th anniversary blend luxury design display symbolizes Hennessy's rich heritage of savoir-faire. Its distinctive composition recalls the codes of craftsmanship and fine jewelry, with silver, gold and rose-colored metallic bands reprising barrel shanks rising up in varying circumferences and heights. The result is a strikingly modern and elegant sculpture in its own right, holding, at its center, a single bottle of the 250th anniversary blend. A strikingly modern and elegant sculpture in its own right, it holds, at its center, a single bottle of the 250th anniversary blend. The 250th anniversary blend luxury design display appears in a limited number of selected retailers worldwide.

HENNESSY CROWNS AN EXCEPTIONAL YEAR BY WINNING THREE TOP DESIGN AWARDS FOR IT'S 250TH ANNIVERSARY BLEND'S LIMITED EDITION LUXURY DESIGN DISPLAY.

ABOUT HENNESSY

In 2015, the Maison Hennessy celebrated 250 years of an exceptional adventure that has linked two families, the Hennessys and the Fillioux, for seven generations and spanned five continents. It began in the French region of Cognac, the seat from which the Maison has constantly passed down the best the land has to give, from one generation to the next. In particular, such longevity is thanks to those people, past and present, who have ensured Hennessy's success both locally and around the world. Hennessy's success and longevity are also

the result of the values the Maison has upheld since its creation: unique savoir-faire, a constant quest for innovation, and an unwavering commitment to Creation, Excellence, Legacy, and Sustainable Development. Today, these qualities are the hallmark of a House – a crown jewel in the LVMH Group – that crafts the iconic and prestigious Cognacs. different speed settings, and numerous functions such as kneading, beating and mixing, this machine will help you make perfectly rising cakes and breads, juice fruits or chop all kinds of foods.





SUNSET'S WINE DIRECTOR
MAKES WINE SUGGESTIONS FOR
PLATES FROM THE MENU. IT
WOULD BE WISE TO TAKE NOTE.

Which Wine To Order With My Meal?



GRILLED TENDERLOIN WITH YUZU MUSTARD SAUCE
With this signature fish by Sunset's executive chef Hiroki Takemura, your choice in red wine should be a spicy Syrah or a blend with this grape. The reason for this is the dominance of spices such as chili peppers and mustard in the meat's sauce. Syrah is the best choice of grape to balance these bold flavors. As an example; Châteuneuf-du-Pape is a good choice. If you wish to go for a rosé you should choose one that is not very aromatic, that is heavy on the palate and dry.

GRILLED RIB EYE STEAK WITH PERUVIAN SAUCE

Strong and full bodied wines such as Cabernet Sauvignon and its blends match best with such flavorful and fatty red meats. Local Boğazkere

wines or blends with this grape are also enjoyable selections to have with this dish. White wines are usually not recommended with steak dishes.



ORGANIC CHICKEN SCALOPINI WITH PARMESAN AND BALSAMIC SAUCE

To have a balanced dining experience, white wines and light bodied reds with above medium acidity are recommended with white meat and poultry dishes. Local whites such as Narince or Narince-Emir

blends as well as old world style Sauvignon Blanc wines are good choices. If you prefer red wine, local Öküzgözü-Boğazkere blends may be suggested as well as Italian Gavi selections.



PAN FRIED FOI GRAS WITH TERIYAKI MISO SAUCE

This dish is best matched with a sweet Riesling or a demi-sec of local Muscat grapes. Those who prefer red should choose a Madeira or Port.



**SOMMELIER SÜLEYMAN ŞEN'S
PERSONAL CHOICES:**
PINOT NOIR FOR RED AND RIES-
LING OR CHARDONNAY
FOR WHITE WINE.

HINT
WINE, ESPECIALLY RED WINE
DEHYDRATES THE BODY. IF YOU
DRINK COLD WATER THE NEXT
MORNING, THE RESIDUE OF WINE
THAT STICKS TO YOUR STOMACH
WALL IS ACTIVATED AND THIS
MIGHT CAUSE DISCOMFORT. FOR
THIS REASON, THE FIRST THING
TO HAVE THE NEXT MORNING
AFTER WINE IS COFFEE. NATURAL
MINERAL WATERS SUCH AS PEL-
LEGRINO WILL ALSO BE HELPFUL.



GRILLED WILD SEA BASS WITH MISO SAUCE

This specialty of Japanese chef Takemura is best balanced out with a Chardonnay. Chablis Premiere Cru and local Narince-Chardonnay blends are also good matches. Those who prefer rosé may choose medium

bodied Çalkarasi-Grenache and Cinsault wines. If you want to drink red wine with this dish, you should go for a medium to medium-light bodied wine such as Pinot Noir, local Kalecik Karasi or Merlot.



TUNA TATAKI

It is best to match less aromatic, milder, Bordeaux style white wines such as Sauvignon Blanc-Semillon blends with this dish. Local Narince-Emir blends are another good choice. If you prefer to drink red wine with your Tuna Tataki, you can choose a younger Öküzgözü blend such as Öküzgözü-Kalecik Karasi. You can also go for a new world style Pinot Noir.



LOBSTER LINGUINE

White wine is the most enjoyable choice with pasta. I would suggest a Fumé Blanc made from Sauvignon Blanc grapes. Other good matches with this dish are Pinot Grigio and Soave selections. For those who prefer red wine with their pasta, I would suggest wines made from Sangiovese grapes as well as young Öküzgözü selections to go with Lobster Linguini.



QUINOA SALAD

I would suggest a strongly aromatic new world style Sauvignon Blanc, a dry Riesling or a dry Muscat. Those who wish to drink a rosé with this salad can select a mild aromatic one.



SÜLEYMAN ŞEN SUNSET WINE DIRECTOR SOMMELIER

Süleyman Şen, who is from the town of Trabzon in northern Turkey on the Black Sea coast, started out his career at his father's restaurant, and worked at hotels after completing his military service. He worked in a number of hotels in İstanbul, Pamukkale, Antalya, Bodrum and Çanakkale. Barış Tansever, a hotel guest in the hotel where he worked in Assos, Çanakkale, in northern Aegean coast, who came back with an octopus from his morning walk and said "guys, cook this and we will taste it together" would later be his employer. Thus, he started working at Sunset Grill&Bar in May 1994. He continued to oversee wine and cocktail service, an interest he developed working in hotels. He first joined the professional sommelier training carried out by Doluca for three years in several categories, then he took part in the WSET (Wine and Spirit Education Trust) program brought to Turkey by Kayra Academy. He also enrolled in the British based international "Court of Master Sommelier" program and became a "Certified Sommelier." He founded the TSM (Turkish Sommelier Organization) in collaboration with other sommeliers that work in İstanbul, which holds meetings every month to taste and rate new wines on the market."



IN THIS FIRST ISSUE, WE WOULD LIKE TO INTRODUCE GAZI AKYOL, WHO HAS BEEN LEADING THE SERVICE TEAM SINCE 1994, THE YEAR SUNSET WAS ESTABLISHED. AT TIMES HE WAS FORCED TO NEGLECT HIS FAMILY BECAUSE OF HIS WORK SCHEDULE. ON THE OTHER HAND, BECAUSE HE HAD THIS JOB, ALL THREE OF HIS CHILDREN WERE ABLE TO GET A UNIVERSITY EDUCATION IN AUSTRALIA. HIS OLDER SON TEACHES AT THE UNIVERSITY OF MELBOURNE AND HIS DAUGHTER IS STUDYING FINANCE AT MONASH UNIVERSITY, ONE OF THE BEST IN THE WORLD. GAZI AKYOL TELLS US ABOUT HIS OWN SUNSET ADVENTURE.

One of the Family Gazi Akyol



You have been a part of the Sunset team since the beginning...

Yes, Sunset opened for business in the April of 1994... I joined the team in June, and I have been here ever since. I knew Baris Tansever from when he was in university. He used to organize student parties and special events, we had worked together on occasion. Then he offered me a job through a friend and we have been working together for the past 21 years.

It is a rare thing in this business to maintain such a long term working relationship.

What made it work for you?

First of all, we are like minded people. In this business the longevity of a working relationship depends on looking through the same window and feeling secure. I say this as an employee, the more secure you feel, the more productive you become, and the more you identify yourself with the place. Since I began

working at Sunset, I never felt like an employee. I chose to become a part of the place. Since I was at the top in my previous workplaces, my primary goal was to do my best here as well. I was succesfull as a busboy and a waiter. I wanted to continue to excel in my line of work.

Where did you work before Sunset?

I always worked in restaurants. I started working at Ancelo in Yeşilköy in 1967. Then I worked at the Galata Tower for 4 years starting in 1970. After a few short gigs in small places I joined the Samdan group. I worked as a manager in Celal Capa's restaurants Adres and Home Store for 5 years. Then our paths crossed with Baris Tansever.

What can you tell us about the clientele here?

We have a very well-informed, well-educated and elite clientele. We have a lot to learn from them. They are a diverse group ranging from 30 to 70 in age.

We cater to every need, taste and age group. Sometimes while the grandfather enjoys his grilled fish at one table, his children enjoy their wine with their friends at another, and the grand children eat sushi with their friends. I want to emphasize this point. Younger members of families we have been serving for years have grown up and are now successful business people and executives. They have grown up before our eyes, and now we enjoy serving them. We also have a lot of choices on our menu. There is no restaurant kitchen in Turkey that produces a menu as diverse as ours. With our diverse menu of Turkish, Japanese and world cuisines; meat, seafood and dessert options, perhaps we are unique globally. This, of course increases customer satisfaction. We are proud of having a menu that suits all tastes. Through constant improvement and renewal, we have moved Sunset from a fashionable restaurant to a timeless place.

Can you describe a typical day in your life?

My life goes on 24 hours a day. I greatly value my family and I really love my work. As I enjoy my work, at the same time I try not to neglect my family. They are the ones that keep me alive. During the day, I try to spend as much time with my family as possible. I have three children. One of my two sons is in Turkey at the moment, my daughter who is studying in university and my son who is a professor live in Australia. I am very proud of all three. My wife is my greatest support. There were times that I neglected her because of my work, but she always stood by my side. She deserves full credit for the success of our children.

What is the first thing you do when you start your workday?

I plan for the evening. When I come to work in the morning, I first walk around the premises. I make a list of things that need to be straightened out. I request my colleagues to do their best. It is not an easy job to maintain guest relations and manage human resources at the same time. I have 70 people on the floor that I am responsible of. All these people have their own problems. Family issues, work related problems, personal problems... There are always problems to solve. Fulfilling customer needs is a wonderful process alongside all of these. And we are always busy. Always doing the best we can is our greatest goal.

And what do you do for your personal growth?

I always check out new restaurants. I make notes of

their successes and weaknesses. Then I examine all these aspects to determine which ones I am better at and which ones I can improve upon. Once a week, on my day off, I always go out to dinner with my family. I make observations then, too. I sit with my back to the wall and I observe the service personnel. I check out the menu, the presentation. How long it takes for the orders to arrive, how long it takes for the meal to be consumed, etc. I observe all of these. I do this when I travel abroad as well. I check out the menu prices for instance.

What do you suggest to newcomers to Sunset who are not yet familiar with the menu?

We always try to assist our guests. We find out about their preferences, their taste in wine, what kind of a meal would make them happy at that particular time of day by engaging in a short conversation. We start with their choice of drink. Then we suggest their meal according to their choice in wine. It is important to match the wine with the food. I sometimes require assistance from my team when it comes to choosing wine. Our sommeliers Mustafa and Suleyman are very experienced and knowledgable. It is not enough to satisfy a client one time, we need to make a great impression so they want to come back. It is not important to sell the most expensive wine, what counts is to combine the balance of price and quality with the taste of the client and to serve it in the best possible way.

What changes did you observe in your clientele in the course of the past 20 years?

There used to be formal restaurants in Istanbul. People, especially ladies would really dress up, the gentlemen almost never went to a restaurant without a jacket. Now I see that they dress more casual. But the ladies are still dressed up.

You have been in the Sunset family for 21 years. What did this relationship change in your life?

I don't know what I would do if I didn't have Sunset in my life. Mr. Tansever has given me great support for the education of my children, both financially and morally. I am very grateful for all that he has done for me. This is a home, a family for me. Mr. Tansever may be the owner of this place, but I care about it as much as him, maybe even more.

What three words come to your mind when you think of Sunset?

Inner peace, happiness, success...



AT SUNSET WHILE THE GRANDFATHER ENJOYS HIS GRILLED FISH AT ONE TABLE, HIS CHILDREN ENJOY THEIR WINE WITH THEIR FRIENDS AT ANOTHER, AND THE GRAND CHILDREN EAT SUSHI WITH THEIR FRIENDS AT THE BAR.

Excellent Choice Mr. Bond!

SUNSET BRASSERIE, LOCATED AT THE ENTRANCE OF SUNSET GRILL&BAR HOSTED A BLACK TIE EVENT RECENTLY. AT THE 'EXCELLENT CHOICE MR. BOND' PARTY THROWN FOR THE OCCASION OF THE LATEST BOND MOVIE, SPECTRE, THE GUESTS ENJOYED THE FOOD, THE DRINKS AND THE 'EXCELLENT' VIEW OF THE BOSPHORUS.

By Eda Dilber



Süleyman Kazmirci, Mustafa Özlhan, Atilla Köksal, Barış Tansever, Uğur Bayar, Berk Ekşioglu



Atilla Köksal, Selin Kozak



Sami-Zeynep Erol



Esra Kazmirci, Turgay Özener, Volkan İkiler



Murat Zorlu



Murat Aydın



Selçuk-Ayşe Yorgancıoğlu

AFTER DINNER WAS SERVED TO SEATED 60 GUESTS, THE PARTY GOT HEATED WITH YET MORE GUESTS ARRIVING. THE POPULAR DRINK WAS MR. BOND'S CHOICE; VODKA MARTINI.



Kimya Çulha, Gazi Akyol



Uğur Bayar, Süleyman Kazmirci



Selçuk-Ayşe Yorgancıoğlu



Demet-Volkan İkiler



Ogün Saka



DJ Can Hatipoğlu



SUNSET BRASSERIE, WHICH OPENED IN 2015, SOON BECAME POPULAR FOR LUNCH AS WELL AS DINNER. IT HAS THE WARM WELCOMING ATMOSPHERE OF A 'MEMBERS ONLY' CLUB, WHICH IS LIKED BY THE GUESTS.

SUNSET'S NEW YEAR PARTY THIS YEAR WAS POWERED BY FERMAS AUTOMOBILES, THE TURKISH DISTRIBUTOR OF THE ITALIAN LUXURY SPORTS CARS FERRARI AND MASERATI... THE PARTY WAS HELD AT SUNSET BRASSERIE AND GUESTS INCLUDED SUNSET REGULARS, LEADING FIGURES FROM THE BUSINESS WORLD IN TURKEY AND FERRARI AND MASERATI OWNERS. DJ MURAT TOKUZ, PERFORMED AT THE PARTY.

Grand Celebration



Metin Süerkan,
Saffet Emre Tonguç,
Yelda İpekli



Gözde-Batu Aksoy, Umut Akgül, Ediz Elhadeif



Arzu Ensari, Alize Tansever, Tufan Deriner



Levent Büyükuğur, Orhan Taner, Ergun Özen, Barış Tansever



Barış Tansever, Cengiz İlknur Eroldu



Göksel

MASERATI'S FIRST EVER LUXURY SEDAN QUATTROPORTE WAS THE FIRST CAR TO BE EXHIBITED INSIDE SUNSET, THROUGHOUT ITS 22 YEAR HISTORY.

THE FOUNDER OF SUNSET BARIŞ TANSEVER WAS ONE OF THE SPEAKERS AT THE 15TH INTERNATIONAL BRAND CONFERENCE ISTANBUL THIS YEAR. HE ALSO HOSTED THE GALA PARTY OF THE CONFERENCE HERE AT SUNSET GRILL&BAR. DJ AYDIN KATIRCIOĞLU PLAYED AT THE PARTY THAT LASTED UNTIL EARLY HOURS OF THE MORNING.

International Brand Conference, Gala Party



Mirgün Cabas-Tuba Unsai



Eyüp - Nazan Özelgin, Barış-Alize Tansever, Atilla Köksal



Justin Packshaw, Naike Baruh



Ayşe Arman, Alara Kap, Hakan Yıldırım



Cem Şengör, Ersin Poroy-Sedef Kefeli Poroy



Ayşegül Yürekli Şengör, Cem Şengör



Barış Tansever, Bediye Medina

THE MENU CREATED BY SUNSET CULINARY DIRECTOR OF INNOVATION FRENCH CHEF FABRICE CANELLE ESPECIALLY FOR THIS NIGHT RECEIVED RAVE REVIEWS FROM THE GUESTS

Sunset Snapshots

MANY INTERNATIONAL CELEBRITIES, ARTISTS, AFFLUENT BUSINESSMEN AND POLITICAL LEADERS SAY “CHEESE” WHEN THEY VISIT SUNSET GRILL&BAR.



US Vice President Joe Biden came to Sunset for dinner with his grandson and son-in-law during his latest Istanbul visit. His choice was pasta! He signed the guest book in Sunset stating that “the only thing better than the view at Sunset is the food and the hospitality...”



Chef Fabrice Canelle, Gazi Akyol, Joe Biden, Chef Takemura



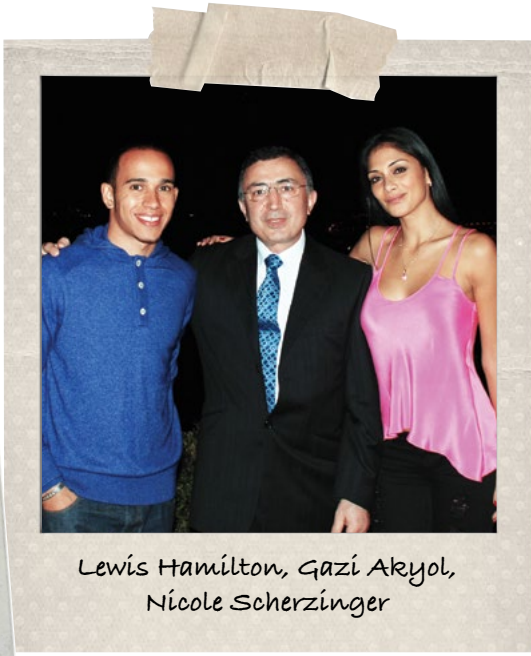
Richard Branson, Barış Tansever, Christopher Lambert



Bar Refaeli



Charlie Armstrong, Louis Armstrong's grandson dined at Sunset recently. He preferred sushi, shrimp tempura and yellowtail sashimi from the menu by Executive Chef Hiroki Takemura.



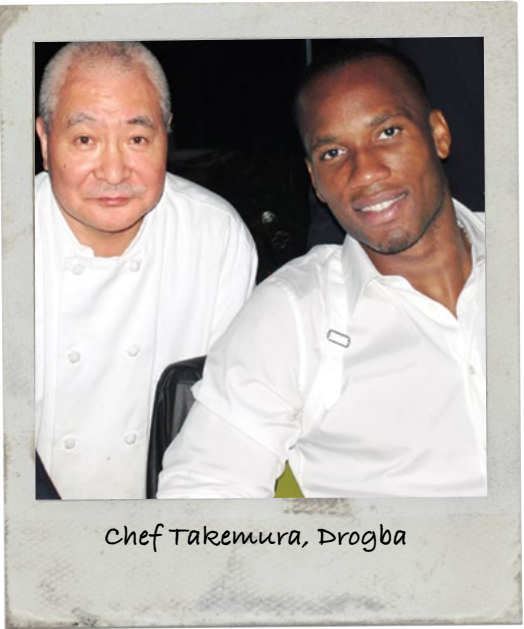
Lewis Hamilton, Gazi Akyol, Nicole Scherzinger



Bono, Chef Takemura



Joaquín Cortés with Maitre d'Hotel Gazi Akyol



Chef Takemura, Drogba



Alessandra Ambrosio



Sunset's DJ for 20 years, who passed away last year, Yener Katircioğlu was a dear friend of many Sunset guests.

One of Louis Vuitton's Favourite Destinations: Istanbul



Louis Vuitton has selected its favourite places in destination cities around the world. The aim is to offer a good balance of addresses, from time-honoured classics to fashionable new establishments. Well known or offbeat, exclusive or unassuming, they are invariably fascinating, each conveying in its own way something of the essence of the city. Given the speed at which cities change, between the time when the guide was researched and its publication some addresses may have closed, others may have emerged and prices may have changed. A renowned chef may have taken his talents to another restaurant or a museum closed temporarily for renovation. Such changes will be incorporated in the next edition of the Louis Vuitton City Guide.

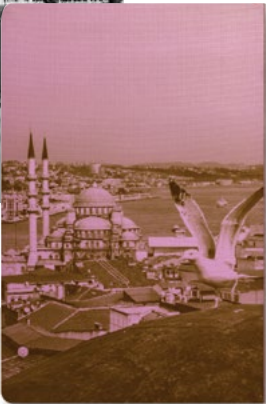


The “Ottoman Chic”
The ‘Guest Editor’ of the Louis Vuitton Istanbul City Guide Serdar Gülgün, is one of the most respected specialists in Ottoman art and its many contemporary expressions today. He decorates heritage interiors abroad and in Turkey. He designed a unique “Ottoman Tulip” line for Herend Porcelain. Furthermore, Gülgün delved into his memories and the wonders of the city to write two books, published by Assouline: The Grand Bazaar (2011) followed by The Ottoman Chic (2014). His grandfather, an Ottoman luminary and gentlemen, played hide-and-seek in the alleys of the Grand Bazaar as a boy, and Gülgün has retraced his footsteps.

The City
Istanbul is nearly unique in spreading across two continents. It is like two sides of the same coin: similar, yet different. And with the Bosphorus defining its shore-lines, it has a special maritime feel of its own. Throughout its history, the old city of Constantinople embraced not only cultural influences and minorities, but also religions. It was successively the capital of the Christian, Greek and Islamic empires, a role that shaped the region’s history for over 2,500 years. Today, the Old City (or Historical Peninsula), with its religious buildings, and the Golden Horn, home to the Greek Fener and Jewish Balat neighbourhoods, are reminders of the wealth of heritage bequeathed to Istanbul.

A stroll or cruise along the Bosphorus towards the Black Sea reveals the city’s many treasures: the grand wooden yalı (waterside mansions) and sumptuous palaces, including Dolmabahçe and Çırağan palaces in Beşiktaş.

The panorama is dotted with architectural landmarks: Galata Tower looks over to Topkapı Palace, while views from the slopes of Cihangir and Çukurcuma stretch over the Historical Peninsula to Leander’s Tower, all the way to the Princes’ Islands on a clear day. And looking over to the Golden Horn amid its elegant, European-style architecture, the bohemian Pera-Tünel neighbourhood takes travellers back in time.



ISTANBUL BY NUMBERS

- 5343** KM2 THE AREA OF THE CITY
- 14.2** MILLION POPULATION
- 10.5** MILLION INTERNATIONAL VISITORS PER YEAR
- 3.2** MILLION NUMBER OF CARS
- 18,000** TAXIS IN ISTANBUL
- 590,000** PEOPLE WHO COMMUTE BY FERRY FROM ONE CONTINENT TO THE OTHER EACH DAY
- 30** KM LENGTH OF THE BOSPHORUS
- 366** HISTORICAL MANSIONS (YALI) ON THE SHORE OF THE BOSPHORUS
- 3** KIND OF DOLPHINS CAN BE SEEN IN THE BOSPHORUS
- 3190** MOSQUES
- 64** ALAWITE SHRINES
- 40** CHURCHES
- 16** SYNAGOGUES
- 66.9** METERS HEIGHT OF THE GALATA TOWER
- 3.3** KM DISTANCE HEZÂRFAN AHMET CHELEBI FLEW FROM THE GALATA TO ÜSKÜDAR ACROSS THE BOSPHORUS

SUNSET GRILL&BAR IS ONE OF THE RESTAURANTS FEATURED IN THE LOUIS VUITTON ISTANBUL CITY GUIDE.

Sunset in The Guide

Ulus and Etiler are the hills where the city's wealthy live. Nispetiye Caddesi is the centre of social activity, with its restaurants, café chains and steakhouses; here, the valets pretty much control the traffic, lining up L.A.-style SUVs and expensive, chauffeur-driven cars. The white-collar professionals have their own top-notch gyms, expat schools and guarded condominiums. Akmerkez, one of the first shopping malls to open in Istanbul, lies between the two districts; still a local favourite. Sunset Grill&Bar, boasting splendid views over the Bosphorus, also caters elegantly to up-scale travellers and well-to-do locals.

The Mobile Upgrades

Louis Vuitton's chic, anti-tourist City Guides just received a mobile upgrade. You can download app ver-

sions of each of the 25 cities in their guidebook series, ranging from Beijing, to Istanbul and Los Angeles. The upscale travel guides are also adding four new cities to their list: Bangkok, Chicago, Prague and Rome.

Like the books, the apps provide useful info and addresses for hotels, restaurants, cultural districts and night life. They'll even be accessible offline too, so lacking data or wi-fi won't get in the way of your adventures. To get more in touch with the cities, each app features a notable guest contributor sharing his or her personal experiences and recommendations in the city. Istanbul's guest editor was Serdar Gulgun, a Ottoman specialist.Louis Vuitton is also releasing a 15-city box set for the books, and monogram leather phone cases in four different colors to accompany the digital release. The City Guides apps are now available on the App Store for iPhone and iPad.



LOUIS VUITTON'S CHIC, ANTI-TOURIST CITY GUIDES JUST RECEIVED A MOBILE UPGRADE. YOU CAN DOWNLOAD APP VERSIONS OF EACH OF THE 25 CITIES IN THEIR GUIDEBOOK SERIES, RANGING FROM BEIJING, TO ISTANBUL AND LOS ANGELES.



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One of the Most Popular Tourist Destinations Cappadocia



Cappadocia, located in the center of Anatolia, is one of the most popular destinations of Turkey. Its valleys, canyons, hills and unusual rock formations created as a result of eroding rains and winds of thousands of years of the lava-covered plain located in the middle of the volcanic mountains Erciyes, Melendiz and Hasan. The cities carved and dug out into the rocks, present an otherworldly appearance. The eruptions of these mountains which were active volcanoes in geological times lasted until 2 million years ago. A soft tuff layer was formed, creating bizarre shapes called fairy Chimneys. These take on the names of mushroom shaped, pinnaced, capped and conic shaped formations. This area with unusual topographic characteristics was regarded as sacred and called, Katpatuka in Old Persian, which allegedly means “the land of beautiful horses”. During the Roman era, the area served as a shelter for the early escaping Christians. There are several underground cities used by early Christians as hideouts in Cappadocia. The fresco-adorned

rock-cut churches of Göreme Open-Air Museum and the subterranean refuges of Derinkuyu and Kaymaklı are the most famous sights, while simply bedding down in one of Cappadocia’s cave hotels is an experience in 21st-century cavern dwelling.

Whether you’re wooed here by the hiking potential, the history or the bragging rights of unique accommodation, it’s the lunarscape panoramas that you’ll remember. This region’s accordion-ridged valleys, shaded in a palette of dusky orange and cream, are an epiphany of a landscape – the stuff of psychedelic daydreams.

Moonlight Cappadocia

Once a month, on the night of full moon you can stroll through the magnificent valleys of Cappadocia. This mystical journey that lasts less than an hour is led by guides and ends with a mini concert in the midst of history and extraordinary natural beauty. A must for every visitor.



Museum Hotel

This is Turkey’s only “Relais & Chateaux” hotel with Cappadocia’s only fine-dining restaurant Lil’a. Museum Hotel’s Lil’a Restaurant was recently renewed and now has a brand new chef Murat Bozok, who has worked in Michelin starred restaurants. Chef Murat Bozok has added some local dishes to the menu. www.museumhotel.com.tr



Sacred House

Here is a boutique hotel in Cappadocia honored with many design awards. You can stay in one of it’s 21 suites, all which reflect the traits of renaissance architecture but are different than one another. It is a sight from a fairy tale. You can also taste food from the middle ages in the hotel’s restaurant. Sorry, no children are accepted. www.sacredhouse.com.tr



Argos in Cappadocia

Situated on one of the highest points of Cappadocia in Uçhisar, with magnificent views of the valley of Güvercinlik and the Erciyes Mountain was named “Europe’s Luxurious Hotel With the Best View” by World Luxury Hotels, in 2015. Argos in Cappadocia has received awards in different categories in the past years.

Sunset by Numbers

7

HOW MANY KILOMETERS DOES A WAITER
WALK IN THE RESTAURANT PER DAY?

8

HOW MANY FOREIGN NATIONALS
WORK AT SUNSET?

5 SUSHI CHEFS FROM THAILAND

1 FRENCH CHEF 1 JAPANESE CHEF

1 FRENCH BARTENDER

14

APPROXIMATELY HOW MANY YEARS DOES
A CREW MEMBER WORK AT SUNSET?

549

WHAT IS THE TOTAL NUMBER OF WINES
SUNSET OFFERS TO ITS CUSTOMERS?

38

WHAT IS THE PERCENTAGE OF CHECKS PAID
WITH FOREIGN CREDIT CARDS AT SUNSET?

5

HOW MANY YEARS HAS SUNSET
BEEN USING WIND POWER?

900,000

HOW MANY EGGS DID
SUNSET USE SINCE
OPENING IN 1994?



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