

DC

The Dorchester



A London Icon

“Drinks
the
Kool-aid”





The Dorchester opened its doors at the turn of the 20th Century with an already established reputation as ‘The Safest Hotel in London.’ Sir Malcolm McAlpine and Sir Frances Towle had tired of the redundant Regency architecture in town and purchased the existing ‘Dorchester House,’ a large 19th century building, and set forth to transform her into the ‘perfect hotel.’ Sir Owen Williams was commissioned to design the new hotel with ‘reinforced concrete’ which allowed the creation of large internal spaces without support pillars, and by its debut in 1931 it was considered the safest place in Europe. With World War II looming, however, the style so resplendent in the 1930’s was quickly being replaced by concerns for safety. Cabinet Ministers such as Lord Halifax, Duff Cooper and even General Dwight D. Eisenhower, for instance, stayed there during this time. But when the Prime Minister, Winston Churchill, took up permanent residence there during The Blitz, The Dorchester quickly became known as the ‘Safest Place on Earth.’

Among London’s notoriously famous and luxurious 5 Star Hotels, The Dorchester was considered one of the jewels in her crown in 1931 and has kept her title to this very day. Her suites and rooms and spa rival now, as then, the luxury properties of the day. But what distinguishes The Dorchester among hotels of the world is, very simply, her story. For whether you’re a member



Above: At the Promenade Bar you’ll discover one of London’s best kept secrets. With a birds eye view you can watch the world go by while sipping a cocktail mixed by award-winning mixologists.

Center: Submerge yourself in the virtual Aquarium of the most authentic Cantonese food outside of China at China Tang!

Below: The Three Michelin Stars awarded to Alain Ducasse at The Dorchester requires a “special trip.”

Opposite: The explosion of tartan and Farm to Table style cookery The Grill at The Dorchester evokes the fantasy and romanticism of the British Isles.



of Parliament, an investor from the Middle East, or just a curious American, The Dorchester has created an insular world of private nooks and cranny’s that enable one to feel warm, cozy and private in the very midst of the bustling thoroughfares of polite English society.

The Dorchester approaches its mission to hospitality from various strategic points throughout the hotel. Alain Ducasse, for instance, is a Monegasque chef who operates a number of restaurants including the Alain Ducasse at The Dorchester. The Alain Ducasse holds Three Michelin Stars (the top ranking) in the Michelin Guide and offers contemporary French cuisine in a modern and elegant setting. Professional and friendly service is orchestrated by restaurant Director, Christian Laval, and his team for a new approach to fine dining. A perfect place for a savvy lunch, the restaurant serves as one

of the most elite and elegant gathering places in London.

Conceived by Sir David Tang, the founder of China Clubs in Hong Kong, China Tang offers some of the best and most authentic Cantonese food outside China. Menus do not compromise on classical recipes and all dishes, including its signature Peking Duck, are prepared with the freshest ingredients and traditional spices and flavoring. The rave reviews won by the food have been matched by the sumptuous interior, which is designed to evoke a romantic sense of the 1930’s Art Deco movement. As well as an abundance of chinoiserie and quirky objects d’art, the restaurant showcases a collection of both traditional and contemporary Chinese art, all personally chosen by Sir David Tang. In addition to the restaurant, China Tang features an exquisite bar that offers a list of classic cocktails, made to perfection, which

can be ordered to accompany the dim sum menu that is served all day. For special occasions, the restaurant also offers diners 3 private dining rooms - Ping, Pang and Pong!

Still further down the hall, Head Chef Brian Hughson’s inaugural menu of modern British cuisine puts a fresh spin on traditional Grill dishes alongside timeless classics such as Grilled Dover Sole and Rhug Estates Salt Marsh Lamb Loin. With a passion for wholesome cooking, Brian uses quality, organic produce sourced wherever possible from the British Isles.

Even within The Dorchester Spa is ensconced a unique eatery named ‘Spatisserie’, an opulent but intimate space for light lunches and afternoon tea with elegant bite size cakes, biscuits and pastries, savory nibbles, and Champagne and Spa cocktails – all reflecting the ethos that ‘a little of what you love is good for you.’



Above: Even the opulent Spa at The Dorchester offers intimate spaces for a light lunch or Afternoon Tea.
Below: Each one of the rooms and suites at The Dorchester are completely unique and all returning guests have a favorite they call their own.
Opposite: The stunning vista of The Promenade at The Dorchester presides over Hyde Park and London's Mayfair district as one of the most prestigiously situated thoroughfares in town!



Afternoon Tea is served twice daily, 2.30pm and 4.45pm in The Promenade. Guests entering The Dorchester are greeted with the stunning vista of The Promenade that stretches the same length as the London landmark, Nelson's Column. Refurbished in 2005 by Thierry Despont, The Promenade is a series of rich, warm, and intimate spaces culminating in a stunning, oval leather bar at the end of the room.

The Dorchester is managed and owned by the Dorchester Collection; a collection of seven luxury hotels in the United Kingdom, United States, France, and Italy. It was organized in 1996 to manage the hotel interests of the Brunei Investment Agency, which is a Sovereign Wealth Fund owned by the Nation of Brunei. SWF's was a term first used in 2005 by Andrew Rozanox in an article entitled, 'Who Holds the Wealth of Nations?' in Central Banking Journal. They are

typically created when governments have budgetary surpluses and have little or no international debt. This excess liquidity is not always possible or desirable to hold as money or to channel it into consumption immediately. This is especially the case when a nation depends on raw material exports like oil, copper or diamonds. SWF's may be created to reduce the volatility of government revenues, to counter the boom-bust cycles' adverse effect on government spending and the national economy, or to build up savings for future generations.

There are several reasons, however, why SWF's are attracting close attention. The first is that as the asset pool continues to expand in size and importance, so does the potential impact on various asset markets. The second is that where there's money there's power, too. When sovereign governments invest largely in foreign

and strategically important markets they gain both financial and political influence. Lastly, SWF's are not nearly as homogeneous as a Central Bank. However, they do have a number of interesting and unique characteristics in common which make them a potentially valuable tool for achieving public policy and macro-economic goals.

That the sun never set upon the British Empire is a phrase now returning to England with somewhat of an irony. The Grand Conception of the British Empire was to dominate trade and policy throughout the world. And that the world has returned for its rightful share seems, at long last, perfectly right within the larger schematic of a civilized world. Balance, after all, is what nature desires: For the explosion of Eastern colors, attitudes and culture breathes new life into England's pleasant pastures and mountain's green. CHARLATAN