



A Keio Plaza Christmas Tradition

Now a greatly anticipated Christmas tradition, our popular Stollen cakes will be on sale this year starting November 19. This classic German Christmas cake is filled with rum-soaked raisins, chestnuts and almonds, dried orange and lemon, as well as a variety of spices. Keio Plaza Hotel Tokyo's recipe for Stollen cake has been passed down from the first German executive patissier and has remained unchanged for decades.

For the first time, our wine sommelier has paired these annual treats with wine from Chateau Coupe-Roses in the Minervois region of Languedoc. Stollen cakes will be available for purchase together with a bottle of the *chateau's* red or rosé — the perfect present for the holidays.

THINGS TO DO AT KEIO PLAZA HOTEL

Discover the Perfect *Sake*

Since 1992, the Amanogawa *sake* bar — part of our restaurant, Kagari — offers an extensive range of the very best *sake* from around Japan. Our *sake* sommelier is on hand to suggest the perfect drink for you, and the ideal pairing for any meal. Guests and visitors alike can learn how best to drink different types of *sake* — whether hot, cold, or at room temperature — and the unique strengths of each brand, including recommended culinary pairings. Discover which *sake* best suits your palate.

On November 19th and 20th, we will be holding the Brewers' Best event in collaboration with a *sake* brewery in Shizuoka prefecture. Reservations are required.



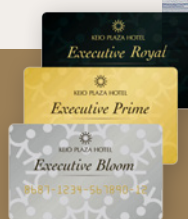
Special advantages exclusive for Executive Card members

The Keio Plaza Hotel Tokyo offers special room rates for members.

A 500-point bonus will be awarded to those who register to receive the new issue of Plaza Life via e-mail. You can sign-up on your My Account page.



Please visit our "Executive Card" membership webpage:
www.keioplaza.com/member/



Member rate advantages

- Priority stay reservations
- Extended checkouts upon request (Prime: until 1:00 p.m. / Royal: until 3:00 p.m.)
- Free use of the Luxe Lounge (South Tower, 34F)
- Premier Counter for exclusive use when checking in
- Free use of the fitness room, and Sky Pool (summer only)
- Frequent flyer miles on more than 10 airlines worldwide
- Special "Pillow Menu" available upon request (only available to Royal members from 2:00 p.m. to 8:00 p.m.)
- Fruit plate service for stays longer than seven nights
- Extra fees for the Express laundry service will be waived (for Royal members only)

Keio Plaza Hotel Family



Tama



Hachioji



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NOVEMBER / DECEMBER 2017

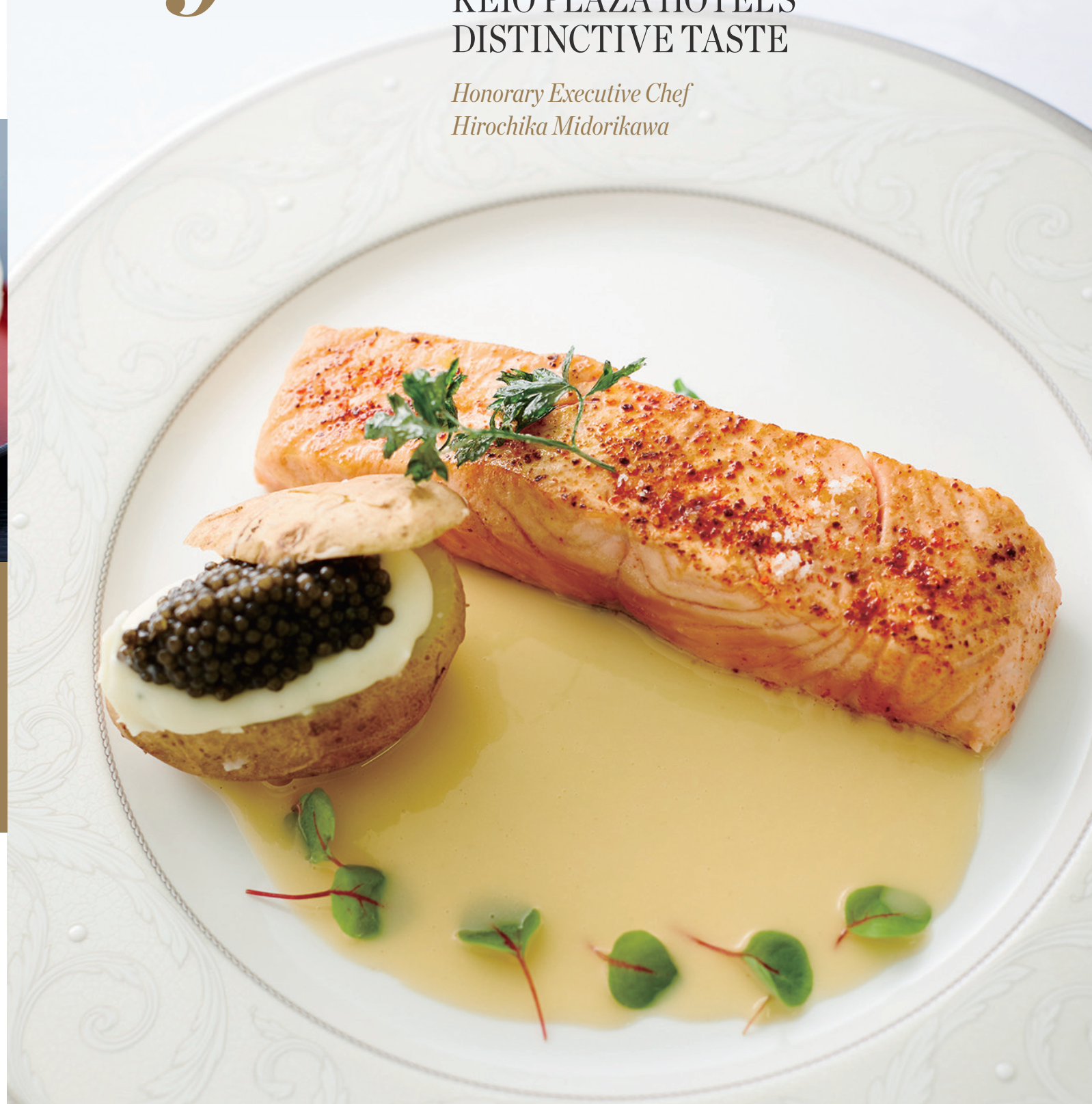
plaza life



KEIO PLAZA HOTEL
TOKYO

A CAREER *dedicated to*
KEIO PLAZA HOTEL'S
DISTINCTIVE TASTE

Honorary Executive Chef
Hirochika Midorikawa



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Hirochika Midorikawa, Honorary Executive Chef at the Keio Plaza Hotel Tokyo, is the first Japanese chef to receive the prestigious French cuisine chef prize, La Coupe d'Or Internationale d'Art Culinaire Marius Dutrey. The award is given every few years to a chef of French cuisine who has made significant contributions to culinary art in the global hotel industry. Past recipients include Paul Bocuse (1994) and Joël Robuchon (2014).

A Career Dedicated to Keio Plaza Hotel's Distinctive Taste

Honorary Executive Chef Hirochika Midorikawa receives prestigious French cuisine award



When he was 15, Midorikawa began his training as a chef at Ueno Seiyoken, a noted pioneer of Western cuisine in Japan. In 1964, he went to Germany, Switzerland and France to enter what he calls “the real world of cuisine”.

Midorikawa returned to Japan and joined the Keio Plaza Hotel when it opened in 1971. He says that he has worked “these past 46 years to pursue the distinctive taste of this hotel.” One point he takes particular pride in is giving to his customers in Japan what he learned in Europe: to preserve the simple, original taste and scent of the ingredients for his Midorikawa-version of French cuisine.

One of the great attractions of French cuisine for Midorikawa is that it takes time to bring out the delicious flavors of each seasonal ingredient. “When I went to Paris for the award ceremony, I once again felt the underlying power of French cuisine,” he states. “The French have a unique aesthetic sense — specifically in how to use artistic coloring, and the importance of firmly holding to a concept.”

The award ceremony was an opportunity to thank those who had greatly influenced him, but have since passed away. Midorikawa believes that there is great value in passing on what you have learned through the years. And he is proud of the fact that every staff member in the kitchen has learned to value what he values.

“The French have a unique aesthetic sense — specifically in how to use artistic coloring, and the importance of firmly holding to a concept.”





Guests and visitors at the Keio Plaza Hotel Tokyo have two special opportunities to experience firsthand Chef Midorikawa's time-honored, finely honed approach to French cuisine.

Special Dinner in Recognition of Hirochika Midorikawa Being Presented with the French cuisine award “La Coupe d’Or Internationale d’Art Culinaire Marius Dutrey”
Wednesday, November 22, 2017 from 19:00 (doors open at 18:30)
¥45,000

Special Dinner Menu “Vendôme” by Chef Midorikawa’s Apprentices
Friday, December 1, 2017 – Wednesday, February 28, 2018*
*Except during the Christmas season
¥22,000

Tel: +81-3-3344-0111
Reservations are required

CLUB FLOOR Premier Grand

OUR PREMIER SERVICES

Guest Rooms Filled with Fine Touches

Each of the items provided in the guest rooms on our luxury club floors, Premier Grand, were chosen because they represent the highest quality for relaxation.

There are the specially selected Japanese glasses and teaware. And the unique line-up of the mini bar includes Japanese whiskey and Yamaguchi prefecture’s world-famous sake brand, Dassai.

The luxury options continue with L’Occitane’s finest series, La Collection de Grasse — bath amenities with the soothing fragrance of jasmine and bergamot.

We have now started a complimentary smart-phone service for guests. Smartphones are available in each of the guest rooms, and can be used



outside the hotel. Make domestic and international phone calls, access the internet and a variety of apps, and contact other guest rooms. Special functions allow you to see details about our Japanese cultural experience programs.

Throughout your stay, you can also enjoy your favorite music in high-end sound via BOSE’s world class Bluetooth speaker. Let Premier Grand at the Keio Plaza Hotel Tokyo immerse you in the ultimate relaxation experience.

PREMIER GRAND ROOM RATES:

Club Room Premier Grand
Regular rate: from 45,000 yen
Members’ rate: from 44,500 yen

Premier Grand Suite
Regular rate: from 90,000 yen
Members’ rate: from 84,500 yen
Room rates include breakfast at the Club Lounge

www.keioplaza.com/rooms/pg/

