

CORRIERE

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A romantic couple is shown in profile, sitting on a white balcony. The man is leaning back on a striped cushion, eyes closed, while the woman sits behind him, her hand resting on his shoulder. In the foreground, a glass of white wine and a glass of amber liquid are on a table. The background features a panoramic view of a town built on a hillside, with a large mountain peak in the distance under a blue sky.

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O Sítio do Carroção é o único resort exclusivo para crianças no Brasil. Inspirado em Mark Twain, Júlio Verne, Monteiro Lobato, Steven Spielberg e outros, o Sítio do Carroção criou e produziu lazer e entretenimento educativo de qualidade surpreendente. Durante o ano letivo, recebe alunos das melhores escolas do país buscando aventuras pedagógicas. E é a aventura que atrai todos eles de volta! No Summer Camp, eles reveem velhos amigos e fazem novas amizades entre acampantes de 5 a 16 anos. Brincando e se divertindo, aprendem naturalmente a conhecer suas melhores habilidades de organização, convivência, autonomia, responsabilidade e criatividade. E o que é melhor: longe de equipamentos eletrônicos! Excelência, inovação e exclusividade fazem do Sítio do Carroção, desde 1971, um mundo só para crianças. Não é por acaso que foi eleito "O Melhor da América Latina" pelo Discovery Channel. Sua infraestrutura impecável, seus profissionais altamente capacitados e sua organização minuciosa são sempre elogiados pelos pais mais exigentes. Mas seu maior prêmio é saber que, para seus filhos, ele é simplesmente inesquecível!



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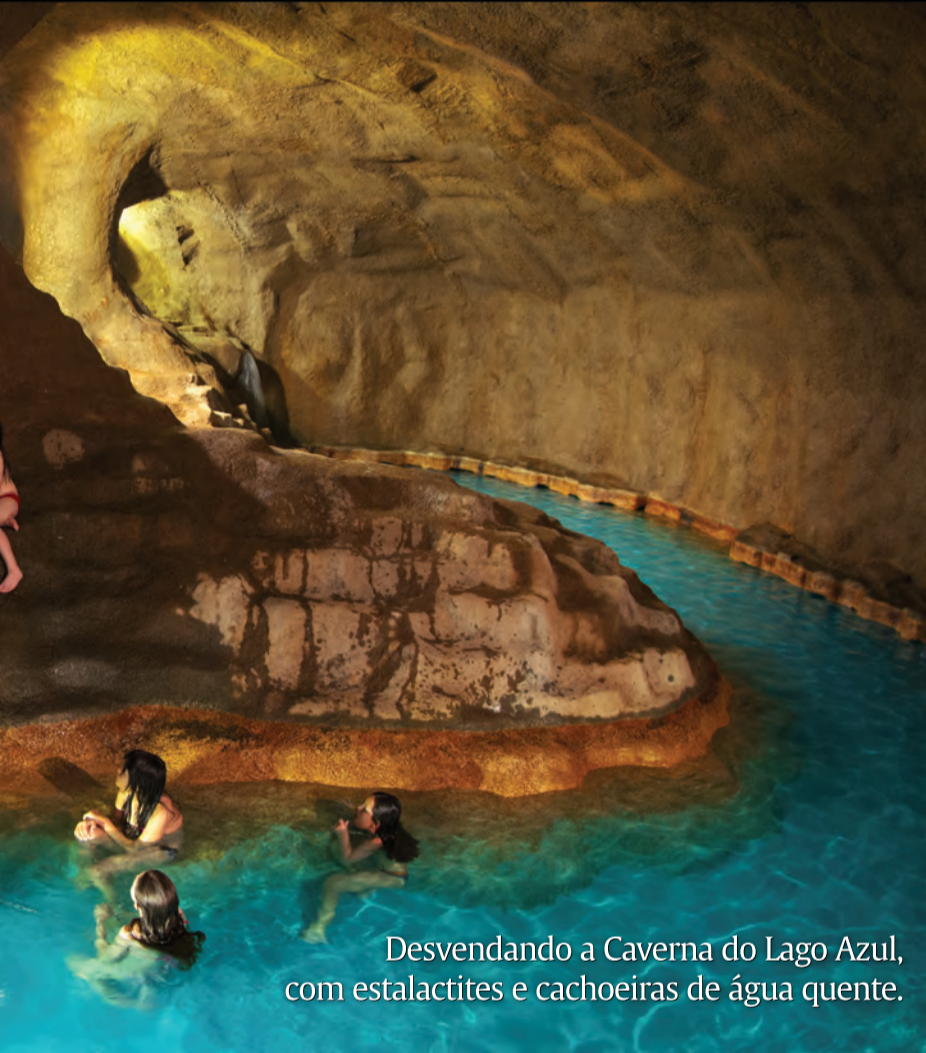
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WELCOME

In a touching elegy on the pages of this Corriere, journalist Luiz Horta pays homage to his good friend Nina Horta. Whom he lost last October. He lost Nina to death. To the interruption of human life.

To the end.

Or would it be to a new show?

Before “life interruption-possible end or new show death” knocks on your door, you’re allowed to die a few times the “meaning of life-possible new beginning death.”

You’re allowed to feel like you’re dying to visit Thailand after immersing yourself in the fascinating story written by journalist Malu Neves, who experienced some of the most magical moments of her life in this Southeast Asian country. (It’s essential to actually go to Thailand!)

You’re allowed to feel like you’re dying after eating a lot of lasagna at Fasano Salvador, the favorite dish of chef Tereza Paim, one of the greatest names in Bahia cuisine.

You’re allowed to be scared to death that our profession will go extinct, just like restaurateur Rogério Fasano shares in his article. (No, you’re not allowed! Classics never die, Rogério.)

You’re allowed to die of love for the duo comprised of Cliff Booth and Rick Dalton, played by Brad Pitt and Leonardo DiCaprio in the movie Once Upon a Time... in Hollywood, just like actor Cauã Reymond, who selected this Quentin Tarantino feature as his favorite classic in contemporary cinema.

You’re allowed to feel like you’ll die if you don’t complete the crossword puzzle about American filmmaker Steven Spielberg created by Arthur Dapieve, to win a dinner for two at Fasano SP with a tasting menu developed by chef Luca Gozzani.

But you’re not allowed to die little by little. Like tenor Luciano Pavarotti suggests in our section “Quotes,” featuring quotes from outstanding Italian personalities, “If children are not introduced to music at an early age, I believe something fundamental is actually being taken from them.”

You’re allowed to die of curiosity, die laughing, die of pleasure.
Die of living.

And, Luiz, you’re allowed to miss Nina to death.

But let’s not be afraid of death. And let’s not die being afraid of living.

Have a great life and a great year! Enjoy your reading!

Lili Carneiro



CORRIERE FASANO ISSUE 16

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e Editora Carbono

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Cover

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Group’s new ad campaign

Fasano team

Andréa Sabino
andrea.sabino@fasano.com.br

Giulianna Ferrari
giulianna.ferrari@fasano.com.br

Jessica Esteves
jessica.esteves@fasano.com.br

Malu Neves
malu.neves@fasano.com.br

Editora Carbono

Publisher
Lili Carneiro
lili@editoracarbono.com.br

Graphic project
Corinna Drossel
e Selina Pavel

Art director
Mona Sung
mona@editoracarbono.com.br

Guest editor
Artur Tavares

Executive producer
Bianca Nunes
bianca@editoracarbono.com.br

Advertising
Fábio Justos
publicidade@editoracarbono.com.br

Contributors
Arthur Dapieve
Bruna Bertolacini
Cauã Reymond
Felipe Melo
Hugo França
Luiz Horta

Paola de Orleans e Bragança
Priscila Sakagami
Tereza Paim

Proofreading
Luciana Sanches

Retouching
Claudia Fidelis

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No trânsito, dê sentido à vida.



PORSCHE

Teresa Cristina interviews Rodrigo Campos

A great name in contemporary Rio samba, Teresa Cristina discusses Rodrigo Campos's career, his collaborations and innovations



ONE

TC Rodrigo, your album "São Mateus não é um lugar tão longe" truly moves me. How long did it take for you to start looking at a place that's so close to you so delicately and precisely?

RC I'm so glad that this album moves you, Teresa. Look, I started writing at the age of 12, and wrote a lot of songs until my 20s. I think it was a period to develop a pretenseful language, so much so that I didn't record a single song at the time. At 23 or 24, when I left São Mateus and felt the shock of moving from the suburbs to the city center, I started analyzing the neighborhood and the time I spent there. Stories and feelings came back to me, in a combination of homesickness and reckoning. I wrote about 30 songs, of which 14 are featured on the album.

TWO

TC What has the band Passo Torto added to your artistic career?

RC Passo Torto gave me room to write lyrics in different ways, using several characters, as they would send me songs that evoked other feelings. The band's experimental vocation also allowed several lyrics to cross a certain limit that used to be respected. As a musician, I was also influenced by the band, where I was able to develop a language as a guitarist and play the cavaquinho differently, including with the insertion of guitar pedals.

THREE

TC Many times, people ask about our "musical influences." I've always considered this a dangerous question, but can you see a direct influence of any artist on your work?

RC I think when you listen to a song that has an impact on you, the influence is already there, as I believe that, in the construction of any songwriter's imagery, there are generations of other songwriters, as if we inherited this potential for traditional Brazilian music and had to impose a curve or a variation that identifies us, as well as make it ours. So I feel influenced by dozens of songs that have formed my imagery.

FOUR

TC Looking at your discography, I see a restless, extremely observing songwriter. You lived in São Paulo's east zone, Bahia, and Japan. In my head as a listener, those trips were necessary for the creation of "9 Sambas." What has samba taught you? Can you describe it?

RC You're right about the path to "9 Sambas." I had to walk a lot to allow myself to make a record that I consider more of this genre. This, combined with stylistic restlessness, out of respect and reverence for samba, molded me as a musician and songwriter, giving me my first aesthetic and philosophical indications, the notion of community, origin, and belonging. And I think "9 Sambas" indicates this way back, this desire to reconnect and self-affirm myself in relation to samba.

FIVE

TC In the construction of a song, what comes first to you, the lyrics or the melody?

RC I usually play the guitar, look for a harmonic path or riff, then I create the melody and write the lyrics at the same time. When I create the melody before, I can't add lyrics; I end up sending it to a fellow musician.

SIX

TC Your songs in the voices of Elza Soares, Juçara Marçal, Luiza Maita - to name just a few - are very powerful. Have you ever written a song thinking about a specific singer?

RC No, I haven't. When I send a song to someone, it's usually one that's ready. I also write a lot for the records I make, so I'm consumed by a specific theme. But I want to do this. I feel more open to it after having recorded a few albums.

SEVEN

TC Still talking about your collaborations, how was it to create and what is it like to maintain this network of artists who always work together, like Ná Ozzetti and Thiago França?

RC I think this has been the biggest treasure in my artistic career, being able to create alongside people I admire who have become my friends. I think it all started with a mutual attraction for each other's work. It turned into friendship and then we took it to our records and to the stage. These collaborations have been going on for about 10 years now, and they ended up creating a unique musical accent, reaching such artists as Elza Soares, Criolo, and Jards Macalé.

EIGHT

TC Throughout your career as an artist, you shared your songs on the internet for free. What was it like to make this decision? Do you think this is the future for new artists?

RC When I started to record, the industry was declining, everything was changing. Incidentally, I think that artists like me only exist because of the tools the internet has created. But my intention was to reach the highest number of people possible. CDs were already in decline and downloads were not fast. We reached an audience, at first, because we shared our records for free. Now we're in a different moment, people don't download records anymore; they listen to them via streaming, on online platforms, or YouTube and Soundcloud, among others. The industry is reorganizing, but it was possible, in this interim, to create a huge independent scene. My records are still available for download on my website, but this doesn't make much sense anymore. It's very simple to upload records to streaming platforms, and it's much more comfortable for listeners, too. The comeback of vinyl records also created a market of collectors, and some people, when thinking about media, prefer to purchase a more sophisticated object, like an LP, sometimes even as a souvenir. But I don't think this is a perennial model, as streaming still presents a lot of issues, like technical information and copyright, for example. Things are still changing.

Rodrigo Campos interviews Teresa Cristina

Rio-born samba musician Teresa Cristina talks about some of her idols, the difference between songwriting and singing, and the changes in samba music over the decades



ONE

RC *You have a record dedicated to Paulinho da Viola. What was it like to immerse yourself in his work?*

TC Recording an homage to Paulinho for my first work as a singer changed my way of seeing songs. The way I dealt with the work of such a grandiose man was almost inconsequential, as, at the time, I had no idea what it represented. I wasn't scared during the process, but after the work was done I was, because I couldn't change anything anymore. I can say that Paulinho has a very special

place in my imagery as a fan. I really admire his work and his songs are always around me.

TWO

RC *Can you highlight a recurring theme or an evident philosophical path in Paulinho's samba songs?*

TC Some themes appear here and there. One of them, that I consider very "Paulinesque," is the reverse of love. It's the opposite of enchantment, first love, and the first look. He used this in verse - incidentally, there's a song called "Reverso da Paixão." Just like life, because Paulinho is a great chronicler, always turning a life metaphor into games, even comparing it with a chess match. Chess games appear in some of his songs in a very beautiful manner. And, as incredible as it may sound, he talks a lot about death. I think it's because of his admiration for Nelson Cavaquinho, who had death as a recurring theme. And Paulinho also talks a lot about shyness, not being prepared for certain feelings.

THREE

RC *I had the pleasure of sharing the stage with you on two occasions, one of them, at a tribute concert to São Paulo-born songwriter Geraldo Filme. Did you know his songs at the time? Is any of his songs in your imagery now?*

TC This concert singing Geraldo Filme is in my imagery. He's underrated and should be more popular. I think he's great, a star like Cartola, Candeia, Nelson Cavaquinho, Padeirinho, and Batatinha. It's incredible how people talk about São Paulo samba and, in a way, forget about or don't appreciate Geraldo Filme's work, whether due to ignorance or prejudice. What I see is that São Paulo samba wouldn't be the same without Geraldo Filme. He had an amazing melancholy, tone of voice, and lyrics. From his work, I'd highlight the album "O Canto dos Escravos," which is very beautiful. Unfortunately, it's his only work on platforms like Spotify, as if he hadn't created anything else. A song that truly moves me is "Garoto de Pobre." Every time I listen to it, it moves me. It's very current, beautiful, with a very different melody.

FOUR

RC *Do you think samba still has a place in the avant-garde, can still change, or has become a canonical genre, more connected with tradition?*

TC I think samba will always have a place in the avant-garde, because samba is avant-garde. Samba is the front line, the first to get beaten up, the first to die. It's the first voice and the first scream, always. What can be in this canonical, more traditional place is the fact that samba has reached perfection so many times. But I think samba is only alive in 2019 because it's avant-garde. Because it's in the forefront. I can't believe a samba song that's not avant-garde.

FIVE

RC *Do you like samba from Cacique de Ramos, like Fundo de Quintal, with instruments more connected to pagode these days, like hand-repique, tan-tan, and banjo? Do you consider samba from Cacique an aesthetic revolution within samba?*

TC I really enjoy Fundo de Quintal. I think they have revolutionized samba music. I've seen younger singers saying they have changed samba, but the truth is, Fundo de Quintal were the last in this position of change, and this was before the 1990s, when the pagode trend appeared. But the change in structure, musicality, and instruments came with them in the 1980s, when there was a revolution. Fundo de Quintal was born with Jorge Aragão, Zeca Pagodinho, and Arlindo Cruz influencing these guys, who I really love. If it hadn't been for Fundo de Quintal, what kind of samba would we have today? Perhaps 1990s samba wouldn't have existed.

SIX

RC *Changing the subject, how does Roberto Carlos fit in your biography?*

TC Songs by Roberto and Erasmo are in my discography because they've been present in my biography. I learned to speak listening to their songs, at the age of 3 or 4. My mother always cleaned the house listening to Roberto's songs, and I always tried to sing along with her. When I recorded an album with Roberto's songs, it was very natural. I didn't have trouble singing those songs because they had been inside of me for years. Getting on the stage to sing those songs was a dream come true.

SEVEN

RC *In addition to a singer, you're also a songwriter. Do you feel there's a difference between singing your own songs and songs by other people?*

TC No, I don't feel there's much of a difference. Sometimes, the verses I wrote make me a little shy. Songs say a lot about us, and are for us internally. We know what we want to say with each verse, the role of each character we choose to talk about, and our intention. There's a small difference when singing, which is sharing an encoded secret with the audience. Everything I choose to sing I can relate to.



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What is happening around the world

12-02
2019-2020

Adidas and Prada hold hands, new Hermès watch pays homage to the moon, Zonamaco in the spotlight, Tesla releases SUV, and other new arrivals of the trimester

TEXT Artur Tavares



Hermès promotes a trip to the moon with its new watch

Hermès has announced the release of its new watch, Arceau L'Heure de la Lune. In classic black and with white gold details, the timepiece simultaneously shows the moon phases in the Northern and Southern Hemispheres, a delicate mother-of-pearl work. The horse, the brand's symbol, appears at 12 o'clock as a Pegasus, with floating date and time dials, which orbit in the watch's interior. Only 200 pieces of the Arceau L'Heure de la Lune have been made, half with an aventurine dial, half with a meteorite dial.



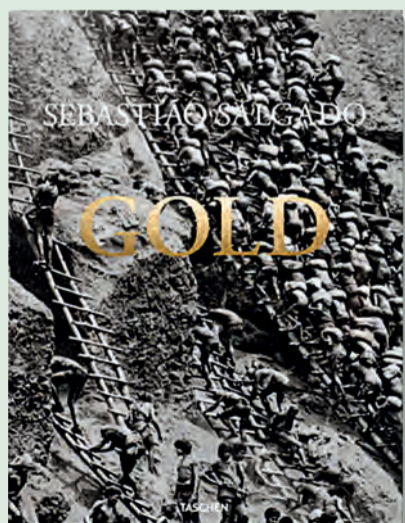
Eric Clapton pays homage to a legend

One of the greatest guitarists of all time, British Eric Clapton has announced a tribute concert for drummer Ginger Baker at Hammer-smith Apollo, on February 17, 2020. They met in the 1960s and shared the stage with the band Cream, before going their separate ways in the 1970s. Legendary with drumsticks, Baker was one of the pioneers in combining African music and rock, in addition to helping to introduce to the world Nigerian musician Fela Kuti. The owner of an olive tree orchard in Italy, Ginger Baker died of cancer in October 2019, at the age of 80.



Zonamaco 2020: amplified immersion in art

Founded in 2002 and considered the biggest fair platform in Latin America, Zonamaco has news for its 2020 edition. Starting this year, the event, which will be held on February 5-9, will combine its four original fairs in a single place: Zonamaco México Arte Contemporáneo, Diseño, Foto, and Salón – the latter is dedicated to antiques, folk art, furniture, and other items produced before 1960. In addition, Zonamaco has announced it will host Libros for the first time, an exhibition dedicated to books on art and photography. The event will be open to the public at Centro Citibanamex, in the heart of Mexico City.



Taschen + Sebastião Salgado

German book publisher Taschen has announced the release of Gold, a collection of photos taken by Brazilian photographer Sebastião Salgado in the heyday of gold mining in the Serra Pelada region. Taken in 1986, many of the images had remained unseen until this year, when Salgado decided to revisit the theme with an exhibition in São Paulo. Gold is one of the adjacent results of this new visit by one of the best Brazilian photographers to a place that's filled with history.

“MENOS É MAIS”.

MIES VAN DER ROHE



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Gastronomia dal 1902

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Paola Vilas inaugurates concept store in São Paulo

Rio-born jewelry designer Paola Vilas has opened a store in São Paulo to transcend her creations. Located on Rua Oscar Freire, the space exhibits the artist's work. There you'll find a new home line, comprised of objects elegantly made from soapstone, furniture pieces, and a selection of books that serve as an inspiration for the label. In addition, there are also rare items that will be auctioned off every 15 days. Paola also organizes jam sessions, artistic interventions, and gastronomic experiences with oysters and champagne, in addition to offering special coffee, whose roasting process is exclusively handled by women.

Tesla prepares the future of SUVs

Tesla has revealed to the public its first all-electric SUV, the Cybertruck. With futuristic (and somewhat dystopian) aesthetics, the super car has a powerful engine, which can go from 0 to 60 mph [0-100 km/h] in just 3 seconds, with 500 miles [805 km] of range on a single charge. The body, made of stainless steel alloy, promises to be dent-, scratch-, and bullet-resistant against 9 mm caliber bullets. Even though production will begin in 2021, Tesla received 200,000 pre-orders in just three days after its announcement, in late November. In the United States, the car will cost US\$39,000, and anyone who wants to reserve it will have to put down another US\$100.



A collab between Prada and Adidas

The luxury brand Prada and the sport brand Adidas will release their first joint pieces in December, in a collaboration that promises to be fruitful. Among them, the classic Superstar sneakers, made of full-grain leather, all white, with black stripes and golden details on the tongue; and the Bowling bag, made of the same leather, but with a nylon strap. Produced in Italy, it's available in black and white. For 2020, the companies will introduce high-performance shoes inspired by sailing, a sport that's part of Prada's DNA with the Luna Rossa line.



Cardiff museum will have 8K immersive technology

The Museum of Military Medicine, located in Cardiff, Wales, will undergo a renovation in 2022, becoming the first in the United Kingdom to have an 8K immersive technology. Known as Deep Space, the place will offer 2D and 3D visuals, exploring themes like science, medicine, art, and history, in addition to serving as a training space for new doctors. Currently, Deep Space is used in another European museum, the Museum of the Future, in Linz, Austria.



“AQUI AINDA COZINHAMOS COM FORNO E FOGÃO”.

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What's cooking at home

12-02
2019-2020

Fasano opens residential complex and restaurant in NY, updates the menu at its São Paulo restaurant, and plans summer vacations in Punta, Rio, and Salvador – in the Bahia capital, there will also be a custom Carnaval

Fasano opens its doors in New York

In the early 2020, the new Fasano Fifth Avenue will open its doors across from Central Park. The elegant residential building located on 5th Avenue, between 62nd and 63rd Streets, will be a unique project, developed according to the most modern real estate concepts, featuring a private club, with suites and a lobby bar. In May, at 280 Park Avenue, in one of the city's noblest regions, with the highest concentration of banks and asset management companies in the world, Fasano will kick off its gastronomic activities in the United States with the opening of the restaurant Fasano New York.



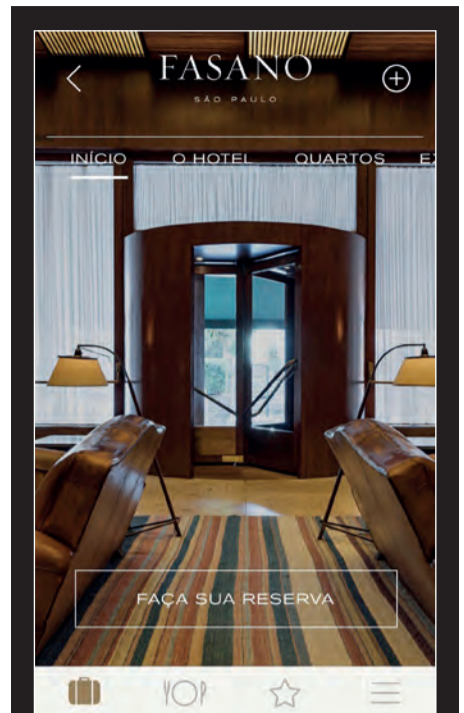
Restaurant Fasano updates menu in São Paulo

Under the magisterial supervision of Rogério Fasano and with the talent of chef Luca Gozzani, the restaurant Fasano São Paulo, at the lobby of Hotel Fasano, introduces new additions to its menu, betting on a new service experience that now brings the kitchen even closer to diners. The Piatti per Due (“dishes for two”) open the session of new arrivals, including deboned quail filled with foie gras and beans à la fiorentina in a cocotte with breadcrumbs; broiled angus beef with grilled vegetables; grilled wagyu ribs covered with oregano and mashed potatoes with Minas cheese; and fish in a salt crust with tomato salad. The restaurant's two most popular tasting menus remain: the Chef Luca menu, with two new creations, featuring ricotta and spinach gnudi with boar ragu, and pistachio, baked strawberries with hibiscus, and chocolate tuille cannoli; and the amazing Fasano menu. For the house's seasonal dishes, king crab and langoustine will be offered according to the ingredients' availability.



Gero Panini gets new happy hour menu

The young, unpretentious atmosphere at Gero Panini has become a hotspot for happy hour gatherings, encouraging Rogério Fasano to think about new dishes especially for this time of day. Every day, from 5 p.m. on, diners can order burrata with grilled vegetables, mini-cheeseburger, and Parma ham and brie bruschetta. A list of classic drinks, beer, and wine tops off the options for the fun atmosphere, accompanied by a DJ who performs at the house every night. The wooden deck and three lounges selected to feature reflecting pools have become the place's greatest attraction on late afternoons, during the week as well as on weekends.



Fasano enters the digital era

Starting in December, customers connected across the world will be closer to the Fasano chain, its hotels and restaurants. This is because the Fasano app, which will offer different information through a few clicks, will be released. Upon launch, the app will have an online chat feature, a direct line for bookings and inquiries. Entirely bilingual, in Portuguese and English, the app will also feature comprehensive lists of activities, experiences, and packages; photos and videos of the hotels and restaurants; in addition to an area to announce news from the Fasano Group. Throughout 2020, new features will be made available to customers.

“DIFERENTE DO QUE DIZEM SOBRE A FUSION CUISINE,
A GASTRONOMIA É CHEIA DE FRONTEIRAS”.

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Promoting tradition

For this issue of Corriere Fasano and during the following months, the Fasano Group is promoting a new ad campaign created to reveal the prices at its restaurants. Rogério Fasano personally took care of the concept for the new pieces, whose mission is to show how the brand remains a modern classic. Unlike the movement of fusion cuisines and extensive tasting menus, Rogério champions simplification, the classics, the essence, quality service, and the ingredients so that diners are always satisfied. He values the combination of quality with family and friends in places dedicated to good food and good service.



New treatment options at Spa Fasano for the summer

To kick off 2020 feeling well and relaxed, Spa Fasano is introducing the therapy Chakra Alignment with crystals, a muscle massage that promotes relaxation of the physical body and improves blood circulation. The 80-minute therapy features deep touches, the use of crystals, application of the technique of imposition of hands, and utilization of frequency oils. The new therapy increases vibrational energy levels, realigning the chakras for the New Year. The treatment will be available until February, at Fasano Rio de Janeiro, São Paulo and Salvador.

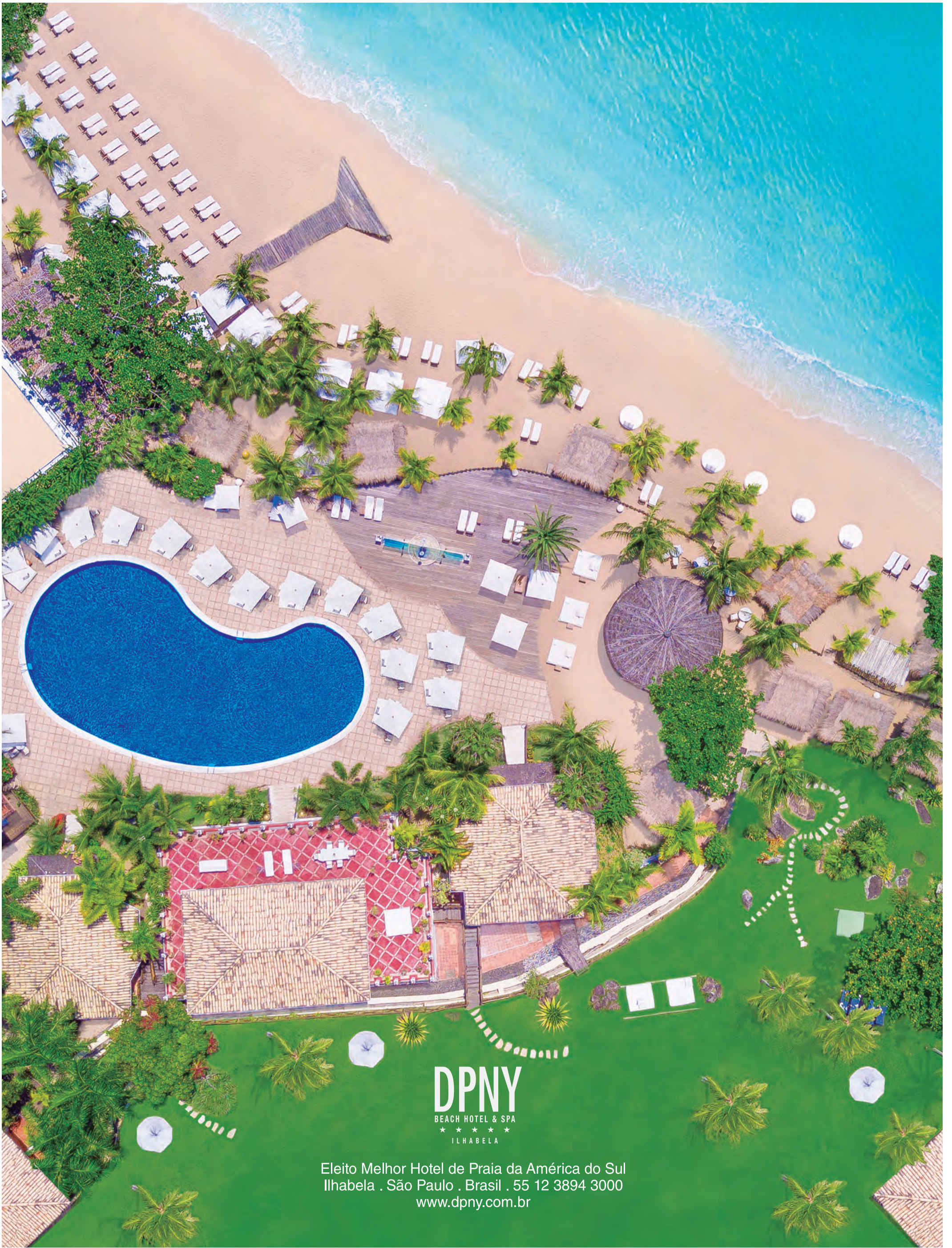
Fasano hotels announce events schedule for the summer

Fasano Group is preparing special events for the summer. In Rio de Janeiro, Fasano is opening its exclusive rooftop for events that will include the return of the parties Viva Ipa and La Notte, which feature everything from jazz to bossa nova, in addition to samba sessions, always at sunset on Sundays. Meanwhile, Fasano Salvador is holding events that place value on local culture and insert the audience in its daily routine. The traditional Festa de Iemanjá, in early February, celebrated all over the city, gets a special view from the hotel rooftop, in addition to luaus and pocket shows organized on the rooftop with a view of Todos os Santos Bay. Hotel Fasano Punta del Este is preparing a beach club and daily sunset events with DJs on the terrace of Locanda. The lineup will feature different music genres, and the bar will offer the best cocktails of the season. With a 360-degree view of the mountains and Uruguay's east coast, Locanda is on the highest spot on the estate Las Piedras, in the region of La Barra, with the best view in the region to appreciate the sunset.



Hotel Fasano Salvador prepares for Carnaval

Hotel Fasano Salvador has opened bookings for the 2020 Carnaval. Installed in Praça Castro Alves, with a privileged location to enjoy the VIP sections of the Barra-Ondina circuit, the hotel is offering a special package for the celebration days, including breakfast for two at the restaurant Fasano, coconut water upon arrival and fruit in the apartment, complementary services at check-in and check-out, as well as a workshop for costume customization on February 20-23.



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The last Mohicans

TEXT Rogério Fasano ILLUSTRATION Mona Sung

Spot-on, Rogério Fasano explains what a restaurateur does and why his profession shouldn't go extinct – even though a trend dictates otherwise

Just like watchmaking, tailoring, and shoemaking, my profession is endangered. First of all, let's try to understand it.

Restaurateur is the definition (it sounds strange, but I've never seen "restauranter") and the role is to participate in all the stages of the creation of a restaurant. They don't hire a chef and ask for a menu. The menu is the origin of everything, and they know almost everything they want to serve. So they go after a chef to implement and improve their ideas.

They don't wait for the maître d' to dictate the pace and the type of service. They need to know what they want, including how to dress them.

They hire an architect and don't ask for a project. They present their project, and the architect will improve it, as well as put on paper what the restaurateur had in mind. I've never seen an architect make the right layout without the owner's interference. The same thing happens with lighting. As for the acoustics, they have to know if they want more or less noise. Anyhow, even when it comes to music, when there will be music, they have to pick the soundtrack. There's nothing worse than those playlists bought from radios or specialists.

A true restaurateur doesn't copy anyone; they can take inspiration from different places. Not rarely I had sleepless nights taking notes of what to serve, how, the place's atmosphere, etc.



Those horrible TV shows in which a certain chef goes to a restaurant to say what's right or wrong should never have a chef as a protagonist. It's not their responsibility; they don't know!

Restaurants run by Chefs are usually cold, technical, almost boring, or very boring. These places give me the feeling that you're there to applaud them. Your satisfaction is irrelevant, and if you don't like them, it's because you can't or don't have culture to understand them. I repeat: chefs want your applause, not your satisfaction. And then come those unbearable tasting menus with 16 courses.

You need to know what you want, however. If you listen to everyone, your ship will turn in circles.

You have your sensibility, your eyes, your ideas, especially your sense of taste, your origins, and your culture.

If you believe that, you'll do everything you can to move forward. You'll work like crazy and realize that, if it doesn't work, there's also dignity in closing the doors. It's better than betraying your convictions.

Perhaps the world will go back, after getting tired of reading, seeing and eating so much crap and so many concepts like I did, and we, the "dinosaurs," can continue to exist.

If we die, we will be missed!



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HÉRCULES BARSOTTI / Cores Perfiladas / 115 x 115 cm / acrílica sobre tela / assinado / 1965



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Surrounded by nature

TEXT Artur Tavares

Across the African continent, outdoor activities and experiences provide travelers with unique magical moments

A continent closely connected to the development of the human species, some 200,000 years ago, Africa is a place of unique fauna and flora to this day. With forests, savannas, deserts, and some of the most stunning islands in the world, it's a very popular place among travelers who are after unimaginable experiences. In association with L'Espace Tours, Corriere Fasano shares tips for explorers who are looking for their next dream destination.

IN THE MOUNTAINS WITH THE GORILLAS

In the heart of East Africa is Rwanda, a country bathed by the African Great Lakes. With unique topography and vegetation, the country has forests that are home to some of the most exotic and preserved species of gorillas in the world. There you'll find Virunga National Park, which has become a symbol of environmental activism on the continent, being the first national park in Africa, also considered a UNESCO World Heritage Site. Due to its fertile ground, Rwanda is also one of the world's best coffee and tea producers. Make sure to try the beverages in between tours.



Rwanda

SAFARIS ON THE OKAVANGO

North of South Africa, Botswana is a country without a maritime coast, but with a unique characteristic: its territory is bathed by the Okavango, the largest inland river delta on the planet. It's home to the Moremi Reserve, one of the most recommended areas for safaris on the continent. During the wet season, the program takes place aboard mokoros, a kind of rustic canoe, while in the dry season, the activity is on ground vehicles. Lions, elephants, hippos, crocs, and a number of birds can be seen during the tour. It's also worth visiting Chobe National Park, where you'll find the largest population of elephants on the continent, and Kalahari – the largest conservation area in the country, with landscapes that combine plains, dunes, and river valleys –, which is very popular for photographic safaris.

Okavango

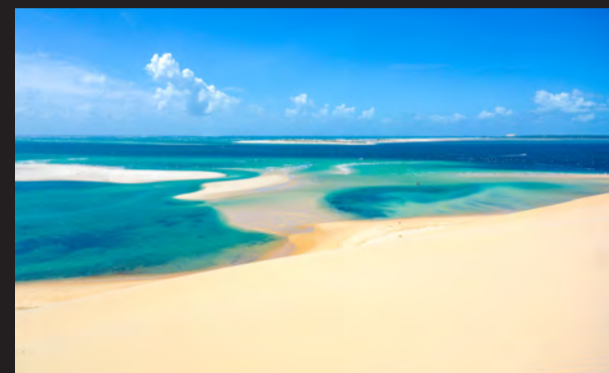


SURROUNDED BY OCEAN

Even though it has an immense continental area, Africa is also home to some of the most impressive islands on the planet. Among the highlights, it's worth mentioning Bazaruto, in Mozambique. Bathed by the Indian Ocean – and blessed with turquoise-blue waters –, the island is minimally explored, with beaches that are perfect for water sports, like snorkeling and scuba diving.

North of the archipelago of Madagascar is another African jewel, Nosy Anka. Its forests are home to lemurs, while, underwater, its coral reefs are home to unique ornamental fish, in addition to stingrays, whales, and dolphins. There, the island of Manamphao also welcomes up to 90,000 birds between June and October, when they go there to reproduce. A unique spectacle.

For anyone looking for comfort, the best option is North Island, in the Seychelles, which, this year, was included on the Green Destinations organization's list of the world's most sustainable destinations. Among the main activities there are guided tours on foot, buggy, or fishing boat, scuba diving, and kayaking.



Mozambique



Seychelles

Namibia



ROAD TRIP THROUGH THE DESERT

On the west coast of the continent and next to Botswana is Namibia. Bathed by the Atlantic Ocean, the country has a peculiarity: its largest extension is of coastal desert, the Namib Desert, with an area of over 11,580 square miles [30,000 km²], of which 3,475 square miles [9,000 km²] are protected by UNESCO. It's a unique biome, home to plants like the quiver tree, which can live for 400 years, and animals like the horned adder, some elephant species, and the oryx, a mammal of the antelope family. In the Cunene region, which is in the north of the country, on the border with Angola, you'll find the Himba tribe, which still preserves semi-nomadic customs, but welcomes travelers from all over the world with plenty of hospitality.



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A mamma in the backlands

TEXT Tereza Paim PORTRAIT Ricardo Prado

Chef Tereza Paim, one of the biggest exponents of traditional Bahia cuisine, talks about the unforgettable lasagna she used to eat as a child

Talking about a favorite dish with a cook, especially a gluttonous one, is a task almost impossible to accomplish with justice.

I was born in Tanquinho, in rural Bahia, an arid and fertile land, where people breed fat goats, sheep, and cattle. I grew up in a big family – on my mother’s side alone, I have seven aunts. You can imagine the size of our dinner tables, right? I grew up having close contact with game meat, since

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"She would bring immense lasagna pans, made with fresh noodles, soaked in sauce of basil that she grew in her backyard"

my grandfather ate anything that moved, from snakes to armadillos.

We only had fish on Easter, when cod was available, or when we drained the reservoirs on our farms. It was great to go net fishing, and the ones we caught were wrapped in banana leaves and placed in the pits with coal. Pasta was limited to macaroni with chicken with brown sauce on Sundays.



Celebrations were always synonymous with feasts in our family and our city. It was on one of these occasions, when I was 5, that my aunt Sandra’s family changed my life. From Bahia, she married my uncle Sando, an Italian immigrant who moved to Feira de Santana. A port of entry to the backlands, Feira is an arid land, where people eat a lot of beef and meat of goat and sheep.

My uncle would always bring his mother, Ms. Rina, a legitimate Italian mamma, who handmade pasta dishes. To accompany our family celebrations, she would bring immense lasagna pans, made with fresh noodles, soaked

in sauce of basil that she grew in her backyard. Amazing flavor and aroma.

I was spoiled and hooked, raising my standards for pasta dishes to almost unattainable heights. Everywhere I’ve been to in this whole wide world, I tried to find, in vain, Ms. Rina’s lasagna, until Fasano opened in Salvador.

Now I’m hooked on lasagna again, but the one available at Fasano. Whenever someone asks me what I would order at the hotel restaurant, which opened in Salvador a year ago, I try to change my answer, but my face gives me away and my heart won’t let me lie: LASAGNAAAAA!!!



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Sailing is necessary

TEXT Felipe Melo

Founding partner of Art Ahead, Felipe Melo reflects upon contemporary art and its paths

Exploring the world of contemporary art can unlock a series of experiences and open doors! But for the spectator who's interested in the subject, all the possibilities and the amount of artists and styles can be overwhelming. "Where should I concentrate?" "What is art?" All these questions are frequently asked in the first contact with this world.

They are valid questions. The artistic movements of the so-called "post-war" era were responsible for an expansion of the materialization concepts of works of art. The American Conceptualism, the Italian "Povera," Constructivism, important styles that ended up proposing new aspects. It's unlikely that paintings and sculptures will cease to exist, but these days they share space with videos, installations, instructions, sounds...

The concept of art is expanding more and more, being connected with artists' research and motivations. A consistent work of art is closely related to the way the artist interacts with society and how the microcosm in which they are inserted reacts to their work. With the evolution of technology and the frenetic increase in the amount of information that moves the world, these social dynamics have been profoundly changed, naturally impacting the visual arts.

ART?

All these factors end up being absorbed by the art market as well, which finds



"A consistent work of art is closely related to the way the artist interacts with society and how the microcosm in which they are inserted reacts to their work"

ways to adapt. A while ago, a NY gallery held a completely empty exhibition. While walking on the white, quiet cube, spectators could only be reached through their sense of smell. The work consisted of a perfect reproduction of the smell of USD 100 bills. The artist worked for years alongside multidisciplinary teams to develop the fragrance, which was sold as a limited edition, in a research that raises questions about our consumer society and the conflicts

between art and consumerism.

That's the challenge. Many people face difficulties when confronted with innovations. Those who interacted with Picasso's work in the first decade of the 20th century would have a hard time projecting the importance of his work and its impact on the path of the visual arts. The several aesthetic and technical disruptions proposed by the artist proved to be extreme-

On the side page, work by Bernar Venet at Kasmin Gallery in New York. And, outdoor, sculpture by American artist Alexander Calder at the Smithsonian Sculpture Garden in Washington D.C.

ly avant-garde. Picasso is here just as an example, as countless artists from his generation were part of the same evolutions.

HOW TO NAVIGATE THESE DIVERSE PATHS?

Art takes time. It requires dedication. But a way to maximize your time is by looking for groups and professionals that dedicate themselves to this deeper exploration. Art that's being made today, the fresh production of artists, is still in the shadows. It depends on study, comprehension, and more comprehensive observation.

As such, people who observe and try to interact with these works of art can fall into the trap of limiting themselves to aesthetic confrontation. This is the first interaction, but to turn this "attraction" into a "relationship," spectators need to go beyond the aesthetic interest, immersing themselves in the synergy of their interests with research that lay the foundation for the work of art being observed.

It's best to let yourself be guided at institutional or private exhibitions of artists and works. When artists' objectives are clear to you, your interaction will see other forms of beauty and questioning, turning into engagement (or, even, a conscious repulsion).

A number of professionals move the structures of the visual arts. Curators, advisors, researchers, academics. There's a wide array of possibilities that can be accessed so that your time is invested in a consistent manner, resulting in more solid knowledge.

AND WHAT ABOUT AN ART COLLECTION?

Deciding to create a contemporary art collection can be a natural consequence for anyone willing to experience the interactions discussed in this article. A well-structured art

collection goes beyond acquisitions.

It supports artists, foments research, and helps to propagate ideas. Art is a powerful way of communicating and its structure also depends on collectors to be formed. With support from serious professionals, your collection can create a narrative of your interests as well, turning into a legacy. A well-established dialogue between Brazilian and international artists will show the lines that connect (and set apart) societies, for example.

Having the opportunity to learn about what's being produced in the

visual arts scene allows for a reading of different perspectives on social interactions.

Collecting art will also widen your social network. That natural trend of traveling in the same social circles will be modified when running in different circles, which will include professionals that have a diverse work perspective and can add to discussions about subjects that are possibly unusual in your routine.

The possibilities are truly endless, but making a cut and deciding on a path to interact with art is possible and brings great results.



Work by Ascânio MMM at Galeria Casa Triângulo in São Paulo



Educação brasileira com reconhecimento global

Conheça a escola brasileira que está encantando famílias e educadores pelo país com uma abordagem inovadora para a educação básica

Nos tempos atuais, muito se fala em preparar crianças para o futuro. Mas afinal, o quê o amanhã tem de tão desafiador? E será que ele está assim, tão distante? Os novos tempos requerem mais que conhecimentos curriculares, pedem competências e habilidades que proporcionem ao indivíduo a capacidade de se adaptar com agilidade e de aprender com as mudanças enquanto elas estão acontecendo - uma tarefa desafiadora num mundo de transformações tão rápidas. Para estar preparado, a mudança precisa acontecer de maneira estrutural.

Em outras palavras: as famílias que se preocupam com o futuro de suas crianças precisam pensar no papel da educação básica como o ponto de partida dessas transformações. É necessário refletir hoje sobre o impacto que uma metodologia tradicional pode ter no futuro. Alunos enfileirados e com aulas que estimulam apenas o acúmulo de conteúdo são suficientes? É preciso estabelecer conexões para que as crianças compreendam o sentido de aprender de maneira prática e ativa.

🔗🔗 *Se quisermos desenvolver uma nova geração, com novas habilidades e competências para o futuro, precisamos repensar a educação. Uma escola do futuro se faz com um modelo de aprendizagem inteligente, que envolve os estudantes para que compreendam as razões de aprender.* 🏹🏹

Marjo Kyllönen, Secretária de Educação de Helsinque.

A transformação no Brasil

Todo este movimento vem sendo apontado por diversos estudos e universidades pelo mundo. No Brasil, a Escola Concept vem indicando o caminho para uma educação inovadora. Com formatos pedagógicos multidisciplinares, voltados para a resolução de problemas, o aprender se constrói na prática.

A combinação entre conhecimentos curriculares essenciais e metodologias globais de aprendizagem vem acompanhada por um amplo trabalho de desenvolvimento socioemocional - algo fundamental para a felicidade e a plenitude das próximas gerações.

Criada no Brasil, em 2016, a Concept já está presente em São Paulo, Salvador e Ribeirão Preto. A base de sua expansão é o respaldo pedagógico e as chancelas conquistadas pela sua proposta. A missão de transformar a vida das pessoas através de uma educação de vanguarda é reconhecida e compartilhada por grandes instituições como Harvard, Columbia e Stanford, entre outras referências globais. Isso, na prática, garante ferramentas únicas de aprendizagem para a abordagem criada pela escola.

Da Universidade de Helsinque (Finlândia) vem o projeto Fun Learning, uma abordagem inovadora para a educação infantil que desenvolve a compreensão do mundo através de brincar com propósito.

Da Universidade de Harvard (Estados Unidos), os educadores fazem uso do Visible Thinking Routines, um projeto que organiza o processo de raciocínio do estudante e o auxilia a desenvolver o pensamento crítico sobre os conhecimentos que estão sendo trabalhados.

Na Concept, esses e outros diferenciais já compõem a formação básica dos educadores - o que proporciona uma oferta completamente distinta para as famílias. “Desenvolvemos o espírito empreendedor estimulando o protagonismo individual, autoconfiança e autonomia, de modo que os estudantes se tornem pessoas prontas para inovar, criar oportunidades, garantir justiça social e construir a própria carreira”, diz Priscila Torres, diretora geral da Escola Concept São Paulo e diretora geral do projeto.

Todo o conhecimento despertado pela abordagem utilizada na Concept configura um cenário de inovação que proporciona aos estudantes uma experiência única. Estar na escola é algo estimulante, criativo e divertido - em todas as fases do desenvolvimento. Nesse novo modelo de educação não é sobre o “quanto” uma criança consegue acumular de conteúdo, mas em “como” ela se desenvolve e aplica o que aprende.

O protagonismo das crianças é a premissa de todo o processo. De uma maneira geral, a escola oferece aos estudantes a possibilidade de imaginar, testar e aprender como podem transformar o mundo desde a infância - uma vantagem sem precedentes para um futuro cada vez mais desafiador.

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WELCOME TO THAILAND

TEXT AND PHOTOS Malu Neves

Malu Neves is co-owner of StandPress and communication director for the Fasano Group



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If I could sum up my journey in Thailand in a few words, they would be: mai pen rai. One of the most intrinsic expressions of Thai behavior and mindset, which means “don’t worry,” “let it be.”

I start in Bangkok. There’s a prevailing feeling when you get to the capital: serenity, but with intensity. The city has a certain chaos, due to its large population – over 8 million inhabitants – and intense traffic, all day long. But everyone seems to live at a calmer pace, which is nothing like the frenetic feeling in the world’s great capitals. Bangkok is different. This pace, even though intense, doesn’t appear in people’s eyes or the way they talk. Thais live day by day; they don’t follow that Western custom of planning ahead, thinking “too much” about tomorrow.

Thais’ priorities are eating

well, taking care of their families and preserving them. I thought this was all very



curious. Their behavior is in complete syntony with the constant salutation Thais practice in everyday social situations, usually to say “hello,” “good morning,” or “goodbye” – with their hands together next to their chin, the sawasdee salutation sounds like a sweet

***"Everywhere I went,
I ate with the joy
of flavor, aroma,
delicatness,
and technique"***

melody, at the same time that Thais bow, in a delicate and elegant reverence. Sawasdee is accompanied by krab in the end, if the person is a man, and ka, if it’s a woman. It’s just like the Western handshake, but in a more courteous manner and with more reverence, in my opinion, inspiring a genuine smile in return. Not to mention their kindness when they give you a Phuang Malai flower garland, a welcome symbol that’s also used as an offering in the temples. Pure delicatness.

At the same time that Bangkok maintains ancient roots in religious and cultural customs, which can be seen everywhere, a path of constant socio-economic growth is inevitable, placing the city close to or on the same



On this page, clockwise: the sanctuary Erawan, which is home to the statue of Phra Phrom, a Thai representation of Brahma, the Hindu god of creation, in Bangkok; Thai cuisine at the restaurant Suan Thip; Phuang Malai flower garland; and detail of gold leaf architecture in monuments at the Grand Palace, in Bangkok. On the opposite page, Buddha and ruins in the historic city of Ayutthaya




development level as a metropolis. In the city's commercial centers, we can see high investments that allow the citizens to explore, more and more, an indoor life. The Iconsiam complex, inaugurated a little over a year ago by the banks of the Chao Phraya River, is much more than just a center for consumerism; it's there to sell a dream, with its over 500 stores and 100 impressive restaurants, in addition to its floating market, performances, art galleries, and magnificent view of the waters as well as its internal and external architecture.

Even for travelers that are not enthusiasts of consumerism, it's worth visiting these malls, at least to admire their contemporary architecture in Asian style or to try the several food options at their lovely food courts. Incidentally, you can eat very well across the country. When you travel to a place with a very different culture and different customs, it's common to have highs and lows when it comes to food, at times finding memorable meals, at times, acceptable meals. But not in Thailand. Everywhere I went, I ate with the joy of flavor, aroma, delicateness, and technique. It's impressive

how a single Thai dish can offer the four flavors so perfectly. With the addition of pepper, of course. Everything is spicy, even if you don't ask for it. For the first time, I tried the famous and delicious green papaya salad – which is, in fact, made with the fruit, but it isn't sweet, because it's not ripe. It's one of the most common Thai dishes, made with palm sugar, toasted peanuts, tomatoes, green beans, and seasonings (it may or may not include an animal protein, like shrimp). The first one I tried – and perhaps that's why it marked me so much that it will be hard to find one more delicious – was at

Sala Thip, the elegant and unpretentious restaurant at the classic and charming Shangri-la Hotel. In addition to the factors “perfection and attention to elaborate dishes,” over dinner we were surprised by an artistic performance known as Khon, which portrays the epic stories of “Ramakien,” the Thai version of the epic Sanskrit poem “Ramayana.” Beautiful and riveting.

In a country where 95% of the population is Buddhist, one of the most striking aspects of Thai culture is religion. Regardless of being religious or not, it’s inevitable to feel a strong spiritual energy that will accompany you inside and out the over 40,000 temples in the country. There are so many temples that you’ll never be able to visit all of them in a single lifetime. I really wanted to visit the Wat Arun – Temple of Dawn, located on the west bank of the Chao Phraya River. Its spire is 230 feet [70 m] tall, beautifully decorated with small colorful pieces of Chinese porcelain and glass, forming mosaics that you won’t get tired of admiring. If I can offer you a valuable



"Regardless of being religious or not, it's inevitable to feel a strong spiritual energy that will accompany you inside and out the over 40,000 temples in the country"

tip, go there in the early morning and dedicate at least an hour to explore the area. But return in the late afternoon, in the opposite direction of the temple, taking a ferryboat at the Tha Tian pier, by the banks of the river, and head to the rooftop at the restaurant Supaniga Eating Room: order a glass of sauvignon blanc and wait for the lights of the Wat Arun to come on as the night falls. It’s magical!

But it wouldn’t be right to just highlight the Wat Arun, especially because you don’t go to Thailand to visit only one temple. Among the can’t-miss,

like the Great Temple and Wat Pho, it’s worth visiting the Sri Mahamariamman Temple, dedicated to Hindu deities, which caught my attention due to the endless details and colors on its facade; as impressive as the Bang Pa-In, an old summer palace for Thai kings, 37 miles [60 km] north of Bangkok. In fact, anyone who visits this extravagant temple can go a little further in the direction of the historic city of Ayutthaya, the country’s former capital. It’s breathtaking; I get goosebumps just thinking about the colors and drawings left in the ruins of





Detail of the ruins in Ayutthaya; inside the Wat Arun Temple with the sitting Buddha; and, below, view of part of the complex that's home to Bang Pa-In, an old summer palace for Thai kings



the temples – the city was destroyed by the Burmese Empire in the 18th century –, and the architecture was influenced by Cambodia (visible in the structures of the temple towers in the shape of “corncocks,” called phrang), Sri Lanka (in the stupas, which are towers that resemble bells), and India (with images of Buddhas). All this richness is scattered across an archaeological site listed by UNESCO, which, in turn, doesn't allow any type of human intervention, like restoration, preserving its original integrity.

Bangkok is a destination worthy of

an individual and exclusive visit for weeks (for days, yes, it's possible, but they will never be enough). But I would take advantage to explore some of the paradisiacal islands the country offers – there are over 1,400, and tourism has increased so much that some operate with a huge influx of foreigners, like the famous Phuket (of the tragic tsunami in 2004), Phi Phi, and Samet. I prefer the less crowded, like Ko Lanta, which will become one of the most coveted islands in a few years, according to the people who have been frequenting it for a long time. To get there, you need to take a

plane (from Bangkok to Krabi), boat, and car. Everything on this island is perfect. The color and temperature of the waters, the sunset, the abundance of nature, the sensations that will take you to an otherworldly oasis. Happy are those who experience this reality for work! There's no lack of options for all tastes and budgets. But, without a doubt, Pimalai Resort stands out: it features spectacular, but, at the same time, respectful beauty, which is integrated with nature. The perfect antidote to love, relieve stress, and bust a bad mood, just like the whole Thailand.

MY COOL BANGKOK

BAR ESCAPE Unpretentious, fun, and tropical atmosphere with music, and it works. An assertive drink menu. You can hardly notice it's inside the complex/mall EmQuartier.

GREEN LUNG It's probably the place with the freshest air in Bangkok. Far from the city, it's accessible by boat (available at the Wat Klong Toey Nok pier). As its name suggests, it's a peaceful area with plenty of trees. It's wonderful to oxygenate the mind and take a bike ride.

JAPANESE BREAKFAST The minimalist, extremely chic Okura Hotel offers guests and non-guests a very interesting and tasty Japanese breakfast experience. It costs approximately 30 dollars.

THE "OTHER" SOI NANA One of the coolest streets in Chinatown, it's the new upcoming hotspot for bars, galleries, and cafés. Caution! Don't confuse it with the popular Soi Nana (the red light district on Sukhumvit Road).

ROOFTOPS It's their moment. One of the most iconic is the bar Moon, annex to the restaurant Vertigo, at the Banyan Tree Hotel. A perfect experience is to book a massage at the spa and then stay for happy hour with one of the city's most impressive views.

THIS IS IT

MY TOP 10



40

Retrato Tinko Czerwytynski; fotos divulgação

Fashion model and designer **Paola de Orleans e Bragança** selects 10 artists and artisans who translate poetry in its purest, more powerful forms. They all celebrate the power of their expert, unique eyes, in wearable pieces or not.

Authorial works filled with meaning



Other Souls. Maria is from Colombia and has a house and workshop in Bali, where she develops handmade cloths with natural dyes using woodstaping and batik techniques in India. I don't know what amazes me the most about this brand: the cotton fabrics that I could wear for the rest of my life, the graphic, sharp patterns the designer develops, or Maria's lifestyle while searching for new ancient techniques in that part of the globe.

Humberto da Mata. In his collection of ceramic pieces - DIGITUS -, Humberto presents the incredible possibilities offered by enameling, creating complex volumes of layers, colors, shades, and textures.

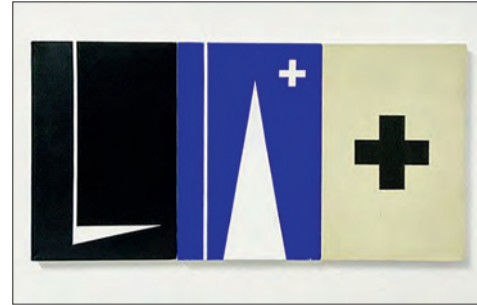
Jackie Faus. Jackie makes authorial, free work using ceramic as the platform! Organic shapes combining several enameling techniques to create unique pieces.



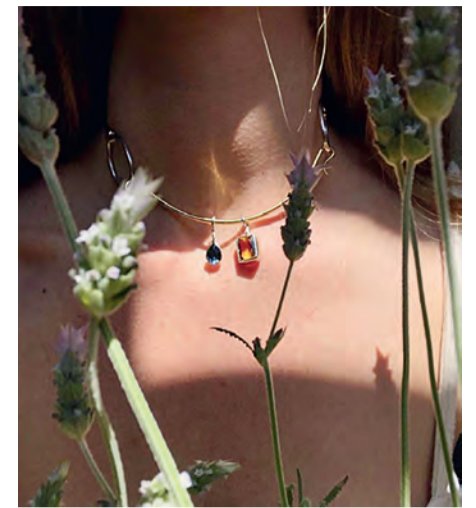
Von Trapp. Attentive to every little detail of the works he presents with each new collection, Marcelo has a unique precision to convey the power and elegance of classic, authorial fashion. His workshop, which I'm honored to share, is a creative, powerful space, a universe where you can immerse yourself in his creative process, his dedication to make 100% Made in Brazil fashion, with attention to every cut, fabric, pleat, embroidery.



Campbell and Rey. The duo Charlotte Rey and Dunking Campbell works in London as an interior design and branding firm that collaborates with the most diverse niche magazines focused on design, décor, and architecture, and also makes design pieces. Whether it be a Murano glassware collection, made in Italy, or colored marble tables, the pieces are a fun interpretation of what's classic, chic, and timeless!



Renato Rios. The first pieces by Renato I saw reminded me of little portals, completely connected with the ephemeral, the invisible, and the narratives of the inconsistent. Powerful symbols that only the simplicity of the lines is capable of translating.



Nathalie Edenburg. Nathalie makes delicate work filled with soul. I've been following the developments of the techniques she has applied to her paintings, jewelry, collections. And the only word that comes to my mind is "feminine," translating this essence into visceral, poetic forms.

Aluff. A sensitive designer like Ana couldn't create any other pieces. Working with a focus on sustainability, where the fabrics are either biodegradable or recycled, Ana makes soulful, poetic, light clothes!

Lane Marinho. Lane is able, like no one else, to translate her delicate essence, which is filled with poetic elements, into her footwear, paintings, jewelry, ceramics, photography. An artisan who breathes in and exhales a perfect color palette, the result of her tireless experiences and curiosity! The exchange I have with the artist and friend Lane Marinho is one of the greatest gifts life has given me!



Tinko Czetwertynski. Tinko's great eye as a photographer always intrigued me for his sharp talent to capture moments of pure poetry. It's not too much; it's not too little. It's an exact, very precise translation of life's magical moments. Whether capturing portraits or looks, whether photographing nature or powerful ordinary, real scenes in Brazil or around the world.

GOOD EYE...

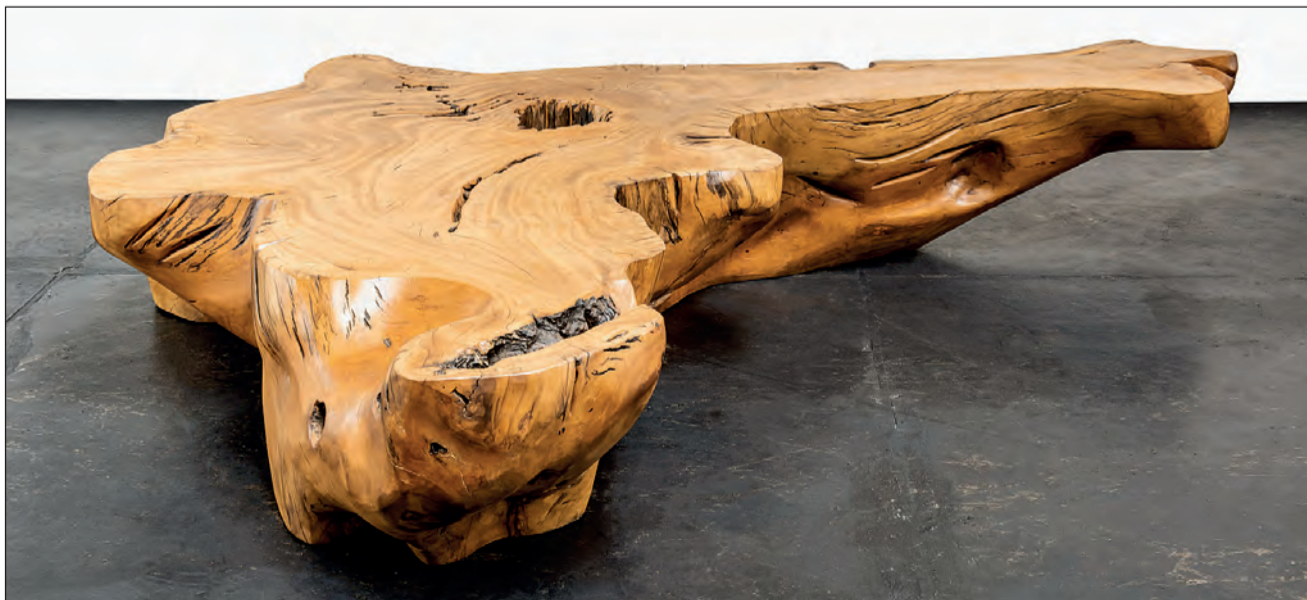
HUGO



FRANÇA

Corriere Fasano

Designer **Hugo França**, who won over the world with his pieces made of hundred-year-old wood, selects his favorite items



Clockwise: The celebrated **Bardi's Bowl chair**, designed in 1951 by Italian architect Lina Bo Bardi, privileges the interaction between man and object, as it can be reclined in all directions. dpot.com.br. The **Arraia bench** was made by indigenous artist Kulikyda, who has been producing wood benches since the age of 13, a craft he learned from his father and uncle in the village he lives in Alto do Xingú. The piece is part of the collection BEI "Bancos Indígenas do Brasil." sp-arte.com. The **Capivara table** was developed by designer Hugo França, a master in reusing forest waste to produce unique furniture sculptures. hugofranca.com.br. The **Bojudo wood vase** was created by designer Etel Carmona and made by artisans at Aver Amazônia, in Xapuri, Acre. etel.com.br. The pieces produced by designer Marcelo Magalhães have a unique design. They are all made from twigs he collects in his city's streets, like the **Galho 21 table lamp**, made of twigs, with a linen shade. herancacultural.com. Considered the main master leather artisan in Brazil, Espedito Seleiro, from Ceará, gave new airs to emblematic chairs in the history of design, like the **Paulistano chair**, from 1957, by renowned architect Paulo Mendes da Rocha. This chair and other furniture pieces by contemporary designers are on display at the exhibition "Ditos pelo Espedito." sp-arte.com. The **Poltrona Raiz chair** was designed especially for the 2017 SP-ARTE by renowned designer Zanini de Zanine. herancacultural.com.

Elegy

TEXT Luiz Horta PORTRAIT Raquel Cunha/Folhapress

Chronicler Luiz Horta pays homage to his great friend, journalist Nina Horta, who left us in October with a rich gastronomy legacy

In 1988, Nina wrote an article about the book “Brideshead Revisited” by Evelyn Waugh, in which the nostalgic character goes back to the English mansion of the aristocratic family he admired, after the war. I really enjoyed the book, and considered curious the rare texts (the weekly column came later) by this mysterious Nina, who had my last name. I wrote her a letter and sent to the newspaper. And forgot about it.

I received her reply, “I’m glad you liked it. When you come to São Paulo, let’s get together.” I invented a pretext and came (I lived in Belo Horizonte). It was like meeting a long-time friend. We spent the afternoon talking about the eccentric English, the Mitford sisters, the Bloomsbury Group (which included



times I saw a journalist. She would send me an email, “I’ll pick you up later for an interview.” And I would be surprised to be face to face with Joël Robuchon, for example. Her transformation was impressive, taking a notebook and pen from her bag/purse. And she would ask pertinent, very elaborate questions, as a self-taught reporter; the interviewee would be positively surprised by someone who knew what she was talking about. Her profiles and interviews are lessons in this art of capturing the other’s essence.

Food? She would eat anything. She loved exploring her curiosity. I rarely witnessed her being truly gluttonous. With a box of French marrons, which simplified gifts, I didn’t need to think too much. And once, on the way to the day’s third appointment, she munched on a baguette I had bought, filling it with a chocolate bar.

She loved her estate in Paraty and insisted for me to go there. Day and time set, bag ready, they came to pick me up. When they got here, the car started choking, making scary noises, and stopped. Several mechanics came. The diagnostic: a week to fix it. I was devastated, the bags were transferred to a taxi she stopped on the street. “Avenida Nossa Senhora de Copacabana,” she simply said. “But it’s in Rio, madam,” answered the driver. “I know. And that’s where we’re going.” He looked at that lady who had the authority of a queen, called his wife, and off we went. It was the most “follow that car” situation I’ve ever experienced.

In recent years, she would read a book per day. And from the hospital she asked me to send her a gift. Quite a responsibility. A friendship that was born from our love for books; I knew it would be the last one we would share. I found a book by American writer Harold Brodkey about Venice, “My Venice.” A little wrong, an autumnal book in which the author says goodbye to his favorite city.

I waited for the verdict; she liked it. And I later learned that she said, knowing that her wonderful life was coming to an end, “I’m going to miss you very much.” I hope that, from the invisible Venice where she deserves to be, she knows we miss her very much, too. Let’s read her to overcome this sadness.

“Oh, stainless steel, plastic...” She never said the word “wood.” Even last year, in a tasting session of Porto wine we had in her house, she shared this case and kept saying she didn’t smell any aroma.

It’s a shame that, because of her shyness, she only showed to the public her Dona Benta side – the handful cook with lovely grey hair in a bun –, reserving her Edwina Monsoon side, one of those Absolutely Fabulous, for her closest friends and family – a very funny person, with a brutal sense of humor at times and a well-balanced irony that she never let become sarcasm, much less bitterness.

I let my memory pick cases, a behind-the-scenes Nina, the best memory. The completely unique house, a house lined with books. Silvio, her husband, called the endless sea of shelves and books “The Birds,” that Hitchcock movie in which birds start to occupy a village little by little. The books were on the stairs, in the bedrooms, bathroom, kitchen, piled up on the tables, in the study where there was no place left to seat.

She was considered a chronicler. But many



“A very funny person, with a brutal sense of humor at times and a well-balanced irony that she never let become sarcasm, much less bitterness”

Virginia Woolf) that she liked as much as I do. A conversation that lasted until last October.

Nina knew everything, about almost every subject. She was happy when she didn’t know something, an excuse to buy books, study. It was like this with wine. She wanted to learn, but didn’t want to leave the house – and neither did I. She invented a phone course: at the scheduled time, we would have the same wine and I would try to open her mind. The first (and practically last, the course had three lessons) was a Montsant called Laurona. I insisted, “What does it smell like?” “Like a drawer,” she answered. “And what are drawers made of?” she wouldn’t give in,

CROSSWORD

STEVEN SPIELBERG

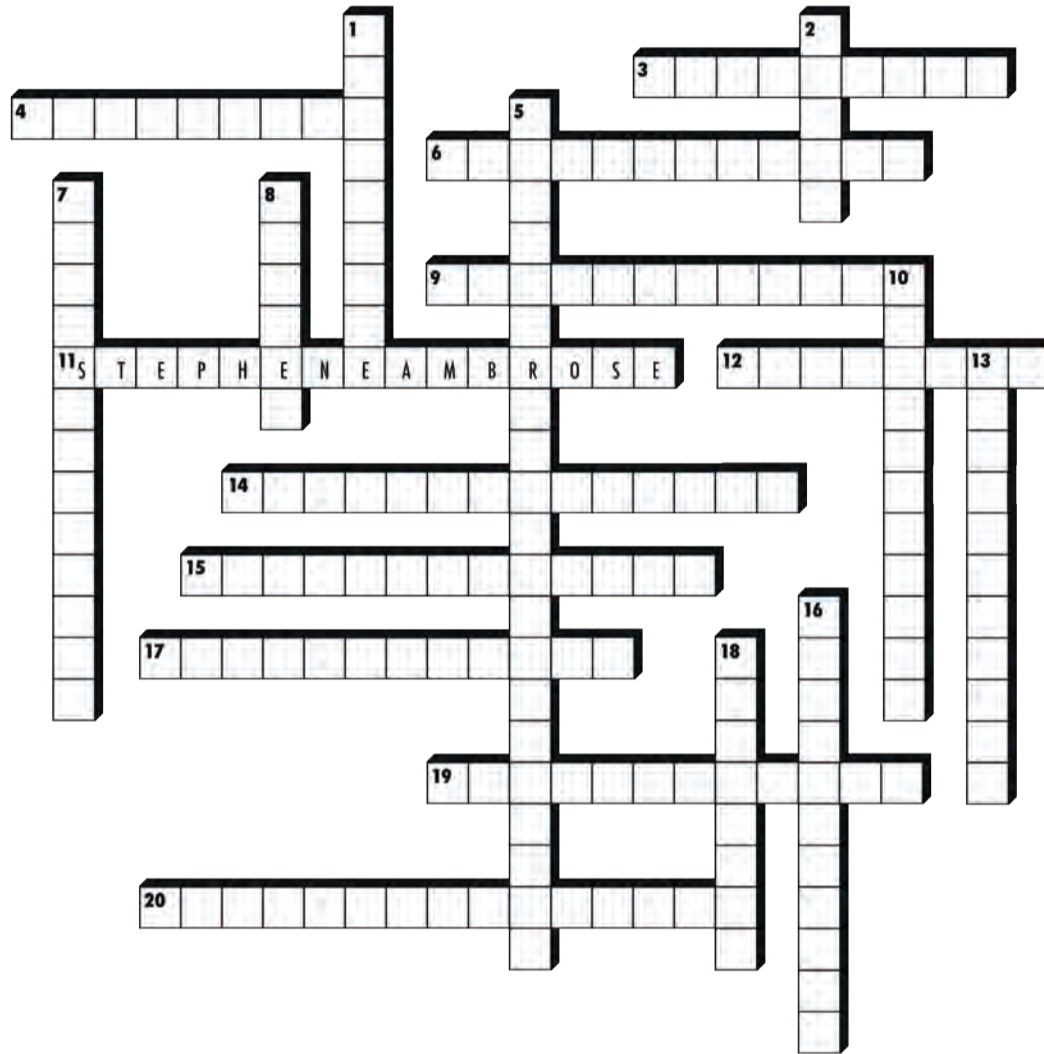
American filmmaker Steven Spielberg has been touching the world with his stories for almost 50 years, including E.T. and Schindler's List. Test your knowledge about his movies with this crossword puzzle created by Arthur Dapieve

PUZZLE



Horizontal

3 Richard Dreyfuss' stunt double in Jaws 4 Name of the protagonist in Empire of the Sun 6 Actor who plays the villain in The Terminal 9 Favorite composer 11 Author of the book Band of Brothers 12 Co-executive producer of the shows Band of Brothers and The Pacific 14 Illustrator and painter collected by Spielberg 15 Author of the book Jaws 17 TV host who was featured in The Color Purple 19 Nothing shocks me... 20 Truck model used in Duel



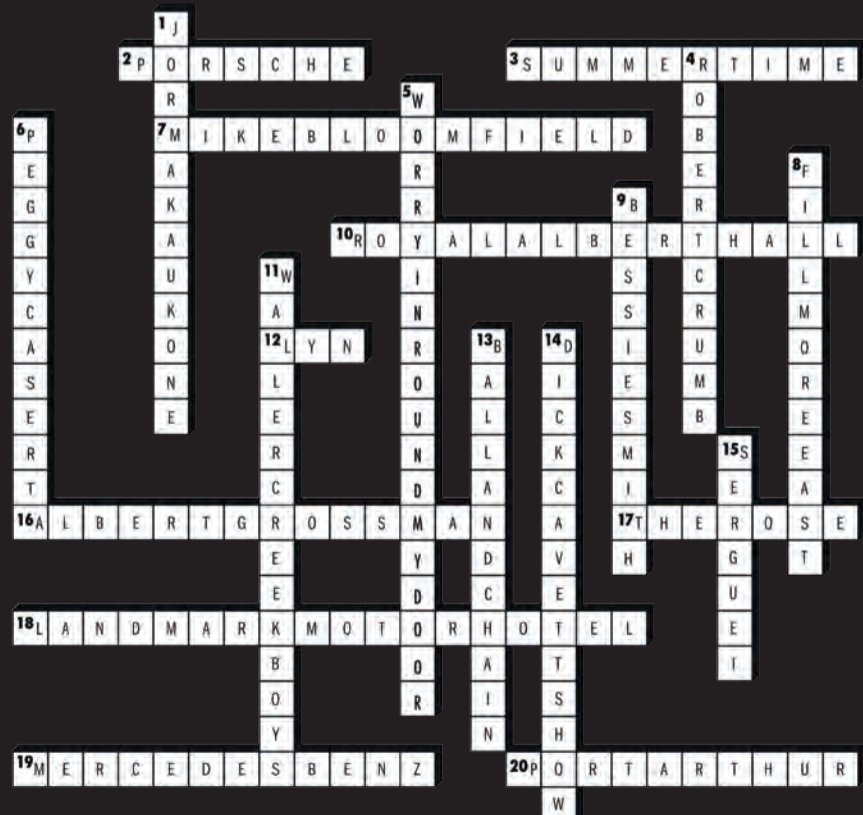
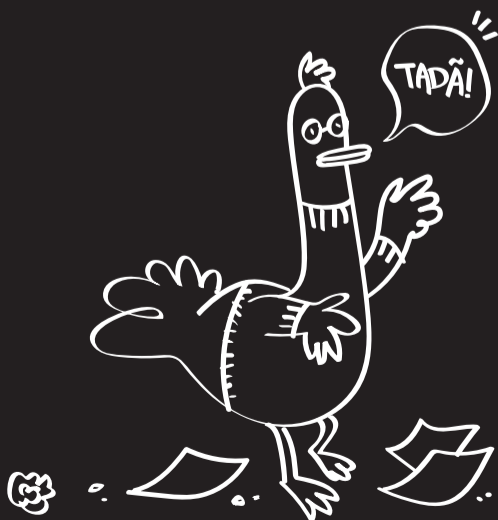
Vertical

1 E.T. firstly says... 2 Nickname of the celebrated mechanical shark 5 Scientific name of white sharks 7 Lawyer who inspired the protagonist of Bridge of Spies 8 Spielberg's mother's maiden name 10 Actor who plays Indiana Jones's father 13 Actress and wife 16 Author of the short story Minority Report 18 SS officer who inspired the villain in Schindler's List

The first person to answer the questions is invited to a dinner for two at Fasano SP, with a tasting menu created by chef Luca Gozzani. Send an email to corriere@fasano.com.br

LET'S CHECK: Check out the answers to the crossword puzzle published in issue number 15 of *Corriere Fasano*

JANIS JOPLIN



STILE ITALIANO

Over its long history, Italy has produced some of the main scientists, thinkers, and stars of the Western world. For this issue, Corriere Fasano selects quotes from prominent Italians in the most diverse professions

"I knew I was alone in a way that no earthling has ever been before."

Michael Collins, astronaut

"Everything you see I owe to spaghetti."

Sophia Loren, actress

"A navigator who fears losing sight of the shore will never conquer an island."

Cristóvão Colombo, navigator

"If children are not introduced to music at an early age, I believe something fundamental is actually being taken from them"

Luciano Pavarotti, tenor

"Knowledge makes the soul young and decreases the bitterness of old age. So reap the wisdom. Store softness for tomorrow."

Leonardo da Vinci, polymath

"Once they call you a Latin Lover, you're in real trouble. Women expect an Oscar performance in bed."

Marcello Mastroianni, actor

"When I score, I don't celebrate because I'm only doing my job. When a postman delivers letters, does he celebrate?"

Mario Balotelli, soccer player

"It's me, Mario."

Super Mario, the biggest videogame hero of all time

"Young lovers are always doomed."

Lucrecia Borgia, noblewoman

"Do not heed by whom a thing is said but rather what is said you should commit to your memory."

Tomás de Aquino, filósofo

"Life is a combination of magic and pasta."

Federico Fellini, filmmaker

"I was offered a free villa in Hollywood, but I said no thank you, I prefer to live in Italy."

Ennio Morricone, composer

"Mathematics is the alphabet with which God has written the universe."

Galileo Galilei, scientist

"My philosophy is very simple. To feel young, you must work as long as you can."

Dino De Laurentiis, film producer

"In the past, people were born royal. Nowadays, royalty comes from what you do."

Gianni Versace, fashion designer

"I adore gelato; it's a pleasure I shared for years with my friend Gabriel García Márquez."

Monica Vitti, actress

FILME *ONCE UPON A TIME... IN HOLLYWOOD*

Fascinated by motion pictures, actor Cauã Reymond selects *Once Upon a Time... in Hollywood* as one of the classics of contemporary cinema

BY Cauã Reymond



When I joined social media and had no idea what to do, I invited some people to help me develop a project. At that moment, one of the suggestions was to create a kind of column called "Why do I like it?" which was about the movies I had watched and the reasons why they caught my eyes. Recently, I watched "Once Upon a Time... in Hollywood," which I was dying to see, and didn't have the courage to comment on it. This is the opportunity I was waiting for.

The most interesting part of Quentin Tarantino's most recent movie is the protagonism of two completely different actors in terms of technique. Leonardo DiCaprio has a tendency to add a big emotional load to his characters, which I admire. Meanwhile, Brad Pitt is a guy with a tendency to shine, overshadowing his cast mates when he's in a supporting role, like in such movies as *Fight Club*, *12 Monkeys*, and *Burn After Reading*. At the same time, there's an objectification of Margot Robbie, who plays Sharon Tate, a character that has an aesthetic role. This intrigued me, because we're living in an era of women's empowerment, but it works on screen because the film is about the nostalgia of two white men living in a changing Los Angeles, in the late 1960s.

Let us not mistake nostalgia for sexism, as Tarantino himself is the one who empowered actress Uma Thurman, and, consequently, so many other women, when he made *Kill Bill*. At the time, she was pregnant, and the director preferred to wait for her to give birth and recover instead of replacing his lead actor, which is very rare in commercial cinema. This was almost 20 years



Cauã Reymond

One of the biggest stars in Brazilian cinema and TV, Cauã Reymond starred in such telenovelas as *Cordel Encantado* and *Avenida Brasil*, shows like *Ilha de Ferro*, and movies like *Romance* and, more recently, *Pedro*, which he also produced

Far far away

In the photos, Brad Pitt and Leonardo DiCaprio, who play Cliff Booth and Rick Dalton, respectively. And, below, Margot Robbie plays actress Sharon Tate

ago, when this discussion wasn't even on the table.

The nostalgia of these two actors – DiCaprio and Pitt play washed-up celebs while a more diverse, liberal generation takes over Hollywood – is better portrayed with Brad Pitt, a man that shows his honor even in dubious moments. He's accused of murdering his wife, but rejects an underage girl when she comes on to him. It's Tarantino's way of playing with our moral and our imagination, of rubbing in our faces those old values, which are far from the successful white man who, not rarely, ends up abusing his power.

Very manly, *Once Upon a Time... in Hollywood* also addresses another theme, the artist's fragility when they are creating, the personal drama of Leonardo DiCaprio's character. Also at this moment shines the honor between him and Pitt, who plays his stunt double. DiCaprio is an upright man, always trying to do what's right by his friend even in decadent times, a kind of friendship that's more and more rare, which is similar to a marriage – for better, for worse, for success, for the lack of it – where two human beings can connect in a place of truth.

The essential in *Once Upon a Time... in Hollywood*, however, is in the look of the main characters, because through them you can see the change of times. Of our time, as well as the time of those people, making it clear that things are changing and are not going back."

ABOUT THE MOVIE

Once Upon a Time... in Hollywood

Release date
August 15, 2019

Director
Quentin Tarantino

Screenplay
Quentin Tarantino

Fun facts

The Cadillac in the movie belongs to actor Michael Madsen, and it also appears in another Tarantino movie, *Reservoir Dogs*

Actress Margot Robbie wears jewelry that belonged to actress Sharon Tate, which she plays in the movie

The scene in the legendary Playboy Mansion was really shot there

Quentin Tarantino affirmed that Brad Pitt and Leonardo DiCaprio are "the most exciting dynamic star duo since Paul Newman and Robert Redford"



Cartier

