# CORRERE

# AUGURI! HOTEL FASANO RIO DE JANEIRO'S 10<sup>TH</sup> YEAR



3⁄4

2017

# FASANO



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de 1950, e se assemelha aos painéis de instrumentos de carros de corrida históricos. O carro-chefe da família Ingenieur vem em uma imponente caixa em ouro vermelho de 18 quilates. O movimento do calibre 89801 fabricado pela IWC traz um calendário perpétuo com uma robusta indicação digital da data e do mês, além de possuir a função de cronógrafo. Dominar o tempo nunca foi tão elegante. IWC. ENGINEERED FOR MEN.

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HATEAU LATOU

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**Quarto Prato:** Confit de pato com polenta cremosa *Harmonização: Latour 1970/1975* 

Quinto Prato: Costela de cordeiro ao forno com molho de Armagnac e torta de cebola roxa *Harmonização: Latour 1959/1961* 

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was living in Rio in 2002 when Rogério Fasano decided to take his first step towards the city. At the time, I was a food reporter for Jornal do Brasil, and the arrival of the Fasano seal required a comprehensive coverage. My bosses sent me to São Paulo, where I met with Rogério twice at the old Fasano on Rua Haddock Lobo. There, he told

me about his expansion plans for the first time, which involved Rio de Janeiro. The inauguration of Gero in Rio was a phenomenon that's rarely seen: the lines were so long, filled with powerful names, that they became news stories. Ever since then, the restaurateur's connection with the metropolis has intensified: the hotel Fasano was born in Ipanema, another huge hit that quickly became the favorite address of nine out of 10 celebrities. The place is celebrating its 10year anniversary and is now part of the local landscape. Soon after came Fasano Al Mare, Gero Barra and Gero Trattoria, which are no longer just São Paulo establishments; they are part of Rio – Rio natives aren't always welcoming to foreign businesses. Rogério rent an apartment in the city, fell in love with the pastel at Bira, located in Barra de Guaratiba, and divided his time between Rio and São Paulo. His relationship with locals has been beneficial – in the city, he's made many friends and met business partners that he admires. Rio has been good to the brand. Thanks to the hotel in Ipanema, some of the biggest stars from the world showbiz learned a little about the history of this Italian family that established its place among the most important names in the Brazilian food and hospitality scenes.

Luciano Ribeiro



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# AIRFRANCE /



# AQUI VOCÊ ESTÁ SEMPRE NO CENTRO DE TUDO

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# Bob Wolfenson interviews J.R. Duran

Contemporaries and friendly competitors for decades, Duran and Bob have become big names in the Brazilian photography scene. On invitation from Corriere, they talk about their careers



#### ONE

BW Hello, J.R. Here we are, being friendly competitors. You have joined social media recently, and apparently you're enjoying them. How has it been?-JRD I think it's another way to show people how I see life. I share what my eyes see, unlike most people, who seem to use the whole thing to show off and expose their lives.

#### TWO

BW In times of electronic media, your beautiful Rev.Nacional, with an increased periodicity, is a ssion possibilities. You write. edit. design and. obvious

complete vehicle of expression possibilities. You write, edit, design and, obviously, photograph. Do you still feel like doing other things? JRD The intensity and details present in my work are the same in Rev.

Nacional. But for the magazine, there aren't many decision-making stages, and my work seems to be more direct. And its subtitle is "magazine of portraits of Brazil." This vehicle contains mainly portraits, a type of photography that has been disappearing from magazines in general.

#### THREE

BW Unlike your magazine, which is authorial, your Instagram account is a notebook with references, snapshots and things that you like and share. Is this a strategy?

JRD Everything I do is absolutely authorial. However, I share a little of what I think and do differently on each channel. Rev.Nacional is the sum of my skills: photographing, editing, writing, reflecting on Brazil (so far, over 1,400 pages have been dedicated to our country). On Instagram, I share with my followers notes of what I've seen, what interests me, paths of knowledge. My books are a tour de force to leave something for my past. Twitter is pure provocation, and so on...

#### FOUR

BW I've always been intrigued as to why you came back to Brazil after a very successful period in New York in the 1980s. Why did you come back?

JRD My life in New York had an expiration date. I went there to learn, improve my photography skills and understand how to work in a competitive market. But everything I do has cycles. At a certain moment, I realized that my Elizabeth Arden (New York-London-Paris) cycle wasn't bringing me joy anymore, so I decided to take on other challenges.

#### FIVE

BW You are very independent: in fashion, in the arts, in photography... I don't see you giving interviews or participating in collectives, schools or movements. Is it better to work on your own?

JRD I never really liked to be part of groups. I'm a multiple and inveterate immigrant (twice in Brazil, once in the United States). When I'm with friends in Spain, we share our past, but our present is a void. When I'm in Brazil, I can share my present, but my past is a cloud. This is every immigrant's fate, that's why I'm so independent. Not to mention that I believe interviews and collectives are a waste of time, schools are where you learn to think outside the box, and movements only interest me if I can tell them what direction to follow. SIX

BW Once I said that we are equal opposites. Over the years, we met several times; we've been close, we've been distant; we've competed for the same job, we haven't competed at all. Freud always needed an "enemy" to invest himself even more in his theories. Chico Buarque once said that whenever Caetano released an album, he created more. Can you be stimulated by someone that's your contemporary and has the same working conditions as you?

JRD The sentence "we are equal opposites" is an excellent aphorism. However, before considering you a competitor, I always thought you had photography skills similar to mine and were a pleasant and fun man. These days I think that if people hadn't enjoyed this supposed rivalry so much, we could have been closer friends (and it would have been great for both of us). But if we're getting into Freud, I can say that I am my biggest enemy.

#### SEVEN

BW One relationship that torments artists is the boundary between art and business. You never hierarchized much, placing more value on any of these aspects. Is your style present in all your activities? Do you recognize yourself in my affirmations?

JRD I believe intellectual honesty saves any conscience. All you need to do is try not to fool yourself, perfectly understand what you do, and the rest is a consequence. A good picture is different from a banal picture; it's like a F1 race in which the winner arrives a few seconds before the second placed driver. And let's not forget that second place is first place for losers.

#### EIGHT

BW You know you have earned a place in the pantheon of Brazilian photography, but you're still restless and energetic and you work a lot. What moves you and where do you see yourself in 10 years?

JRD I'm moved by curiosity. And over time it becomes more and more heightened. I hope to still be interested in everything around me and in everything I don't know in 10 years.

#### NINE

BW You have graced the cover of Veja and been the subject of newspaper articles, TV news reports and radio pieces throughout your career. You're a very famous man who joined Instagram not long ago and soon had thousands of followers. During the Playboy heyday, you made history with consistent work. Do you think your fame is connected to photos of naked and/or sexy women or to your whole body of work?

JRD I believe the secret lies in consistency. This characteristic is present in everything I do (photographing, driving race cars, writing, dreaming) and I don't settle. Every time I explore a new area, I try to expand my knowledge and make things that will last. I always do my best.

#### TEN

*BW* In analog times, no one could see the result of what was being photographed immediately. Is the pressure greater these days?

JRD I'm the one who puts pressure on my work, and it has always been high. And, you know, the secret to a good photo is feeling, realizing it before pressing the shutter button on your camera. Therefore, way before the image is displayed on a computer screen. It's about fractions of seconds, but these fractions are absolutely essential. Let's not forget that no one can force a photographer to press the shutter-release button.

**Corriere Fasano** 

# J.R. Duran interviews Bob Wolfenson

About to release a book, Bob has been more active than ever and is planning an international career: "I used to be afraid, insecure and thought I was mediocre. I still feel all this, but I don't show it"



#### ONE

JRD What is your biggest accomplishment and your biggest frustration in photography? BW My biggest accomplishment is my history. When I was young, I never could have imagined – not even in my wildest dreams – that I would have all these opportunities. I've also had many frustrations, especially seeing things where I couldn't do a good job. Even though I understand that careers are made of mistakes too, it's frustrating.

#### TWO

JRD Is photographing easy for you?
BW Yes and no. Sometimes it's really simple, I don't need anything but the camera and me. At other times, the paraphernalia involved is so complex that it becomes harder, so to speak.

#### THREE

JRD Do you pray to a photographer before going to a studio to work? BW I'm an atheist (laughs). After so many years, I think my repertoire is comprised of a collage of several photographers.

"Currently, Irving Penn is the most inspiring photographer for me, because he explored several aspects and was rigorous when composing his images"

#### FOUR

JRD Which moment of your career do you consider the most complete? BW The current moment. I've been quite active, exploring several aspects of photography, shooting fashion editorials and ad pieces, taking portraits, exposing my work, participating in workshops, and I'm also releasing a book soon.

## FIVE

JRD Talk about a photo that has always inspired you. BW I like bodies of work, collections, sets. I can't think of just one photo that has inspired me. But many works by different photographers have impressed me. I'm quite inconsistent; I'm always changing my mind. Currently, Irving Penn is the most inspiring photographer for me, because he explored several aspects and was rigorous when composing his images.

### SIX

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JRD Do you think there's a difference between your work in the beginning of your career and now?

BW Yes, it's very different. I used to be afraid, insecure and thought I was mediocre. I still feel all this, but I don't show it.

#### SEVEN

JRD Is there anything you haven't done yet and is determined to do?

BW Gosh, I don't know. Maybe invest more in my international career.

#### EIGHT

- JRD Do you dream in colors or in black and white?
- BW In colors, always. It's more beautiful.

#### NINE

JRD Do you regret any job you've done? Do you have any regrets at all?

BW Not really. I've survived bad jobs. And I've learned a lot from them

(this sounds like a self-help advice).

### TEN

JRD What advice would you give to a young beginner photographer who's still willing to listen?

BW A good advice would be: take a lot of pictures. And be patient, as your time may or may not come.

# What is happening around the world

09 - 112017

From the Blue Note, owned by Luiz Calainho, to ALHMA, owned by André Carvalhal, Rio shows that it's alive and well. Next, check out other good examples of the city's effervescence

**TEXT** Artur Tavares



# *The Blue Note is the new jazz spot in Rio de Janeiro*

The Blue Note, a famous New York jazz club, has just opened a location in Brazil, in the city of Rio. The nightclub, owned by businessman Luiz Calainho, was inaugurated on August

31 and has already hosted shows by João Donato, Jards Macalé, Sergio Mendes and Hermeto Pascoal. With an area of 8,610 square feet [800 square m] and capacity for 350 people, the Rio location is installed inside Complexo Lagoon, by the banks of Rodrigo de Freitas Lake. The Blue Note is planning to open other locations, in São Paulo and Porto Alegre, next year. For regulars, the Blue Note also offers two membership options for their loyalty program. Among the benefits are advance ticket purchase, discounts and participation in exclusive events hosted by the club.



# AHLMA establishes its place as a hot spot in Rio

Opened a few months ago, the space AHLMA transformed Rua Carlos Gois into the new hot spot in Leblon. The shop owned by André Carvalhal has much more than just hip clothes and mystic touches. AHLMA is the perfect place to serve as a meeting spot for people who are looking for paradigm shifts, immersing themselves in new perspectives of fashion possibilities. They offer yoga, dance and meditation classes, lectures and other outdoor activities regularly. To stay up to date on their events schedule, visit OVNE, a website created by Carvalhal that contains articles on lifestyle, art and the environment.

# Adriana Varejão and Paula Rego on display at Carpintaria

The work of Brazilian artist Adriana Varejão is on display at Carpintaria, an arts space inside Jóquei Clube in Rio de Janeiro. Next to her pieces are paintings by Portuguese visual artist Paula Rego, in a montage that intends to promote thinking, stimulating the dialogue between different authors, expression forms and languages. All this because, even though they belong to distinct generations and conti-







The airline Gol has inaugurated a VIP lounge for domestic and international passengers at Galeão Airport. The new area is open 24/7, with modern spaces that offer more convenience and comfort to the airline's customers – and all this with a view of the airport apron. There's a TV room, business area, exclusive buffet and even showers. To top it off, Gol invited Rio-born bartender Tai Barbieri, of the restaurant Nossa Ipanema, to create three drinks, which are also served to passengers waiting to board their flights.



Salvatore Ferragamo

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# American political satire "It Can't Happen Here" gets a new edition

Written in the mid-1930s, the novel "It Can't Happen Here" shook American society with a satire that discussed the dangers of the rise of fascism



in the land of Uncle Sam. Now, the publishing house Alfaguara is releasing a new edition of Sinclair Lewis's book in Brazil. A vain, outlandish, anti-immigrant, demagogue runs for president of the United States – and wins. Buzz Windrip promises American voters that he will make the country great again, but he ends up taking a dark path. The synopsis, as you can see, couldn't be more current in times of Donald Trump. A can't-miss.

# Acqua di Parma releases a new fragrance for men and women

The traditional Italian brand Acqua di Parma is innovating with the release of Colonia Pura. This unisex fragrance combines notes of fresh bergamot and orange with delicate touches of petit grain. Maintaining their characteristic sophistication, Acqua di Parma also added narcissus and jasmine absolutes, with notes of coriander at the heart and accents of patchouli and cedar wood at the base.





# Cirque du Soleil brings Amaluna to Rio

Cirque du Soleil is returning to Brazil after four years with a new super-production known as Amaluna. After a run in São Paulo from October to December, the show will premiere in Rio de Janeiro in the last week of 2017, running until January 21, 2018. This spectacle, whose main theme is female power, has been to 30 cities in 10 different countries and been seen by over 4 million people. A group of young men lands on the island of Amaluna, triggering an

epic, emotional story of love between Queen Prospera's daughter and a brave young suitor. Tickets are already on sale, so you'd better hurry.

# The boulevard at FRAD.E will liven up Angra during the summer

The private club FRAD.E in Angra dos Reis is preparing for the coming summer. In addition to opening a new location in December, which will be home to a Fasano hotel, they're also inaugurating a boulevard a few steps from the beach on the same date, offering convenience, gourmet food and fashion services, among other things. Starting in November, anyone who likes to plan ahead can make reservations at the Marea Club, having access to Frad.e for up to a year. The benefits go beyond just having access to the club: members can also enjoy restaurants, bars, shops, a spa, a helipad, a golf course, a hair salon, a fitness center and sports courts, among other services available in the complex. Guests at the Fasano Hotel will also have access to the Marea Club.







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# What's cooking at home

09-11 2017 Fasano Al Mare, Bistrot Parigi and Fasano win, once again, important culinary arts awards. Paulo Ricardo is back at Londra; and learn more about the Rio hotel's 10-year history

# Fasano Al Mare is celebrating the 10-year history of the Rio hotel

The Fasano Rio celebrated its 10th anniversary in high style at Fasano Al Mare, the restaurant located inside the hotel. Chef Paolo Lavezzini, who runs the kitchen, welcomed Luca Gozzani to create a menu together, including classics that inspired the two Italian chefs with special touches for the occasion. Vitelo tonnato, a classic at Gero in São Paulo, is lighter in its Italian-Carioca version, and the Campofilone fettuccine, with centolla and clam, displays the restaurant's Mediterranean vocation, with fresh seafood and striking flavor. "Luca and I share these 10 years of Fasano al Mare; he worked

20



here for five years, and I've been working here for five years. So there's nothing more fitting than a menu created by the two of us, together," says Lavezzini. "We paid homage to tradition, highlighting the products developed by the house alongside exclusive local and Italian producers, like scampi and Arborio rice."

# No lack of awards

The Fasano Group's restaurants in Rio have been a huge hit this year. Recently, Fasano Al Mare received for the fourth consecutive year the Veja Rio Comer & Beber Award in the category 'Best Italian Restaurant 2017 and 2018.' Meanwhile, at Rio Gastronomia, the restaurant proudly won the highly anticipated forks from the team of judges in the Wonderful City. During the ceremony, Rogério Fasano went up the stage to receive the emblematic awards for the restaurants Al Mare and Gero in Ipanema.



Culinary arts excellence in São Paulo

The award Veja São Paulo Comer & Beber recognized two restaurants of the Fasano Group as some of the best in the city. Fasano, frequently featured on the magazine's list, won the well-deserved title of "Best Italian Restaurant." Meanwhile, Bistrot Parigi, which opened less than three years ago, offers excellent food and service, and received for the second time the award of "Best French Restaurant."

# *Ipanema sandals pay homage to the first decade of the Fasano*

Ipanema RJ sandals, so common on guests' feet at the Fasano Rio, have joined the party for the first decade of the hotel in the city, releasing a commemorative edition designed by Filipe Jardim. Created by Oskar Metsavaht in 2008, the



footwear is offered as a complimentary amenity at the Fasano Rio, with design that alludes to elements in the city's landscape, like the straps, which represent the shape of the characteristic Portuguese pavement tiles on the sidewalk, and the sole, which brings a miniature of the classic drawing on the beach promenade. This collector's item can also be found at Casa Ipanema, located on Rua Garcia D'Avila. All sales revenue will be donated to the TeamRio fund, which promotes the revitalization of Garota de Ipanema Park at Arpoador.

# POR QUE A AVENUES ESTÁ VINDO PARA SAO PAULO. POR QUF SÃO PAULO ESTÁ VINDO PARA A AVENUES.



Há seis anos, a Avenues: The World School foi inaugurada em Nova Iorque, a mais importante cidade da América do Norte. Assim, faz sentido que o segundo câmpus da Avenues seja inaugurado em São Paulo, a mais importante cidade da América do Sul, em agosto de 2018. O novo câmpus será fundamentado em cada uma das inovações desenvolvidas e implementadas em Nova Iorque, incluindo o compromisso, sem precedentes, com o uso de tecnologias e com um currículo de vanguarda, como o Avenues World Course — concebido para formar verdadeiros cidadãos globais. Em São Paulo, as aulas deste programa serão em Português e Inglês e os conteúdos irão abranger estudos de História, Cultura e Literatura brasileiras. Desta forma, nossos alunos estarão mais bem preparados para ingressar nas conceituadas universidades do Brasil e do mundo.

Estamos extremamente felizes com a recepção que os mais de dois mil paulistanos – entre pais e alunos que participaram de nossos eventos — nos ofereceram e, lisonjeados com o número de inscrições que já recebemos. Para a Avenues e para São Paulo, agosto de 2018 está chegando mais rápido do que se podia imaginar. Saiba mais em: www.avenues.org/chegamos





SÃO PAULO | NEW YORK





# Spring at AI Mare

Spring has arrived and changed the menu at Fasano Al Mare, created by chef Paolo Lavezzini. Part of the repertoire of salads for dinner, crema di pomodoro is an excellent option for anyone who enjoys cold salads. Slightly spicy, made with aromatic pepper and chili pepper, the tomato and lemon cream is mixed with extra virgin olive oil

from the Fasano selection. The dish, which whets diners' appetite for the next courses, is a refreshing and aromatic appetizer that's ideal for the next seasons, spring and summer. The organic greens and sprouts, mainly seasonal ingredients, are from Orgânicos da Fátima, a local producer that supplies Al Mare with extremely fresh vegetables. To top off the dish, slices of Italian bread made at the restaurant and taggiasche olives – from Arma di Taggia, in the region of Liguria – to surprise your taste buds.

Special activities at Fasano Punta

Hotel Fasano Punta del Este has prepared exclusive activities for the beginning of the peak tourist season in the Uruguayan city. The options include culinary arts workshops with chef Bruno Procopio, activities at the equestrian center, kayaking on the Maldonado River, a tour of Fundación Atchugarry and wineries, and the traditional Asado Uruguayo. The experiences are available



# Paulo Ricardo is back at Londra

Paulo Ricardo is back at Baretto-Londra on Wednesdays. Having attracted huge crowds last summer, the musician is performing rock classics with special touches until October 25. With an intimate atmosphere, the repertoire includes big hits from his career, from RPM with "Alvorada Voraz" and "Olhar 43" to such popular songs as "Sexy," composed in partnership with Anitta. "With 30 years under my belt, I have a lot to say with my music," affirms Paulo. He also performs cover songs by the Rolling Stones, the Beatles and the Clash.





to guests and non-guests.

# New therapies at the spa of Fasano Boa Vista

The spa at Fasano Boa Vista has developed new therapies to celebrate the arrival of spring. Among the suggestions are Vita Bela, an experience for two with a relaxing massage, made with warm oil that provides a deep feeling of well-being, and Ayurvédica, an Indian massage that treats the whole body and consists of strong and light movements, lymphatic drainage and stretching.

# Hotel Fasano offers special rates on weekends

Hotel Fasano São Paulo now offers special daily rates from Thursdays to Sundays,

for families and guests who want to enjoy even more the amenities the hotel offers on weekends as well as the best the city has to offer, like its cultural, art, music and food scenes. The services included are breakfast served at Restaurante Nonno Ruggero, priority for early check-in and late checkout, wifi and a special Fasano gift.



# 

# Pocket rocket

TEXT Rodrigo Mora, from Salalah (Oman)

# We tested the second generation of the Audi RS 3: fastest, lighter and even more beautiful

Born for one another, the Audi RS 3, the Mercedes-AMG A 45 and the BMW M2 are the strongest contenders for the title of "pocket rockets" in terms of power. With a 2.0 turbo engine, the Mercedes model was leading with 381 hp, compared to 370 hp of the 6-cylinder 3.0 turbo engine of the BMW car. But that was before the new Audi RS 3.

Introduced in 2011 with 340 hp, this sports car got a new generation in 2015. For this year's Geneva International Motor Show, held in March, it received an upgrade. The star is the new 5-cylinder 2.5 turbo engine, offering 400 hp instead of 367 hp. In addition, its aluminum crankcase is 57.5 pounds [26 kg] lighter. Take that, A 45.

Another important change is the performance of the Quattro traction. The first generation of the RS 3 was criticized for being too stiff, taking away part of the fun in driving. It was like trying to get a train off the tracks.

Now the traction system understands the driver and controls the torque distribution, being able to direct it to the rear wheels. In practice, it's as if the RS 3 gained more hip balance.

And in its current incarnation, the RS 3 is also a sedan – up until now, it was only available in hatchback form. But, curiously, the hatchback trunk is bigger: 335 liters compared to 315 liters of the sedan version.

## DROMEDARIES ON THE ROAD

When I was invited by Audi to test the new RS 3 in Oman, I thought it was weird. After all, the sultanate's automotive tradition is just as strong as Germany's Arab food and belly dancing tradition.

On my way to the test-drive, I crossed the gates of the Al Baleed Resort Salalah still not knowing when, how or where I'd be wooed by each of those 400 horses. In the vicinity of the luxurious hotel, the peaceful traffic didn't make me feel less anxious; instead,



ENGINE	2.5 20V TURBO
HORSEPOWER	400 CV
TORQUE	354 LBF.FT [48 KGF.M]
TRANSMISSION	DUAL-CLUTCH AUTOMATIC
WEIGHT	3,340 POUNDS [1,515 KG]
ACCELERATION	0 - 60 MPH [0 - 100 KM/H]: 4.1 SECONDS
TOP SPEED	155 MPH [250 KM/H]
LENGTH	176.3 INCHES [4.48 M]
FINISHING	LEATHER/ALCANTARA
SOUND SYSTEM	705 WATTS, 14 SPEAKERS (BANG & OLUFSEN)
PRICE	UNAVAILABLE/UNDEFINED



it made me realize that, on high-quality pavement conditions, the RS 3 performs well at slow speeds. Gear changes are smooth, suspension is soft in Comfort mode and the engine roars like a kitten.

You can easily contemplate the Virtual Cockpit, a fully digital instrument cluster which can be customized and is currently available in all the brand's cars. Especially if the background contains the navigation map. Or touch the alcantara covering on the steering wheel and the cabin.

This is the reason for being of the RS 3: it's a high-performance sports car that's also very practical. Highway on Sundays, grocery store on Mondays.

But I didn't travel for hours and face hostile bearded men at immigration control to enjoy the typical German luxury. I was looking for almost existential answers. Would the RS 3 make me want it as much as its competitors? Were the driving and traction systems developed by engineers who love cars or by bureaucrats who don't know what the Group B rally was? Have they kept the inebriating roaring of the 5-cylinder engine of the previous generation? After blocking my access to porn websites – they are forbidden there, don't even try to use YouTube –, would they make it up to me with free roads where I could have some fun?

For all the questions, the answer was yes. When you step on the gas pedal with the same confidence as Muhammad Ali throwing a cross punch, the 5-cylinder 2.5 turbo engine makes the sedan fly. Gear changes with the seven-speed dual-clutch automatic transmission are performed easily and with no appreciable delay.

After a few minutes happily driving on the winding and almost deserted roads in Oman, some things started to make sense. The alcantara (similar to suede) covering on the steering wheel has the objective of absorbing sweat from your hands due to the adrenaline – and not embellishing the ensemble. The large, central tachometer displays information about the gear and the engine's limit.

I eventually ran into a train of dromedaries leisurely crossing the road. I hit the brakes abruptly and was surprised by their braking power. I swerved at a relatively high speed, noticing how precise and sharp the car is before stepping on the gas pedal again. I like to think that swerving to avoid hitting dromedaries on the road was a situation set up by Audi. Well, now I understand why I went to Oman.

# Vincent Gallo - Relentless Artist MEET THE NEW GENERATION



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ONCE UPON A TIME IN VII

# My Rio de Janeiro

TEXT Rogério Fasano ILLUSTRATION Mona Sung

The Wonderful City was an uncertain terrain for a businessman who owned successful restaurants and hotels in São Paulo. But all this changed in the early 21st century, with the inauguration of Gero. These days, Rio is Rogério Fasano's second home

You know those butterflies you feel in your stomach when you go to a different classroom or change grades in school? That's exactly how I felt the day Gero Rio opened. Everything was new to me – it was my first inauguration outside of São Paulo that, for obvious reasons, made me feel much more confident.

How will Rio natives see and understand our cuisine from northern Italy? Rio is much less Italian than São Paulo, where a large part of my clientele has an Italian last name. Will Rio natives understand that the term "al dente" is incorrect for risottos? The correct term is all'onda, or wavy, as the rice should be moist to form small waves in the pan. And will they accept that pasta al dente is known as such because it literally sticks to your teeth?

Anyway, the day arrived. On November 27,



Rio is much less Italian than São Paulo, where a large part of my clientele has an Italian last name

2002, I inaugurated the restaurant in the heart of Ipanema, alongside Rio native Alexandre Accioly. And in just two days, I had a different problem: managing the huge lines at the restaurant. They were so big that they even appeared on the cover of the newspaper "O Globo."

I was very happy; I bought myself a Vespa, which I gladly rode from the apartment that I had rented to Gero every day. I had never been so happy in my life. I felt so welcome, and the generosity of Rio natives transformed me. From that moment on, I truly had two houses, and I feel at home in both places to this day.

Years later, I opened an establishment in Rio that changed my life completely – on August 14, 2007, I inaugurated Hotel Fasano Rio de Janeiro and saw my last name displayed on Avenida Vieira



Souto. It's impossible to describe how proud and happy I was. I could barely believe that that project, which I envied so much whenever I passed by it, ended up in my hands, in an unexpected turn of events – and I was able to share my insights, thanks to the generosity of Mr. Philippe Starck. I had become a person living both in Rio and in São Paulo, and was honored with the title of "Rio Citizen" by city councilor Teresa Bergher.

I was truly exploring Rio, going to Prainha once in a while, to Bira, to Nova Capela, to Antiquarius and, more importantly, I was able to watch one of the most beautiful sunsets in the world from the pool at Hotel Fasano almost every day – as incredible as it may seem, the hotel is celebrating its 10-year anniversary (for me, it seems like it opened just two years ago).

I've made many friends there and strengthened my friendship with many other people. It's true that when I arrived in Rio, the city had some seri-

ous problems, but, suddenly, it started to get better. Old regulars were frequenting the city again. Once, a businessman from Rio called Hotel Fasano a "house annex" - little does he know that, whenever I invite someone to go to the hotel pool, I say, "Let's go to my annex." After all, the most charming annex of all, in a way, helped to bring people back to Rio. In addition, the Fasano Group opened two other restaurants in the city over the years - one in Barra da Tijuca and the other in Leblon, showing that we have always believed and invested in the city. We have created many jobs and we believe in Rio. The city is and always will be the point of entry to Brazil, and we should all fight for it, with all of our hope and with no provincialism so that the most wonderful city in the world can keep enchanting us all, as this is its true vocation.

Thank you, Rio de Janeiro; thank you to all our partners and contributors! Without you, I would not be here writing these lines!

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# BETINA



# DE LUCA

One of the coolest it-girls in Rio, designer **Betina de Luca** explored some of her favourite brands. Next, check out her eclectic selection of accessories, works of art and design pieces



Birkinstock by Kirna Zabête **sandals** ideal to add color to your wardrobe, made with dual, adjustable straps in red and fuchsia, kirnazabete.com. Is a Feeling, 2013 **painting** by São Paulo-born artist Cibelle Bastos, who lives in London. Some of her pieces are on display at the gallery Mendes Wood DM cibelle.net. Iaiá **chairs** by designer Gustavo Bittencourt, made of steel and with copper finishing, solid wood seat with hand-woven natural straw and back in linen, gustavo-bittencourt.com. **Dress** by American designer Rosie Assoulin, part of her 2018 spring/summer collection, rosieassoulin.com. **Mirror** from the Bailarina collection, designed by Leo Romano. The piece's design was inspired by the dance rhythm and the movements of ballerinas, leoromano.com.br. Andrea **sunglasses** made from quality acetate in flat top style, round, in tortoiseshell with gradient lenses, Céline, farfetch.com.br

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attitude sexy desire timeless ∦ellushistory



**CULINARY ARTS** 

# Cod is not a fish

TEXT Fabrizio Fasano\* ILLUSTRATION Mona Sung

One of the most popular dishes in Brazil has Scandinavian heritage, was immortalized by the Portuguese and, above all, is a preserving process



Yes. The story of this dish that's so popular in Brazil and, oftentimes, connected to religious traditions, suggests that cod is not exactly a fish, but a transformation process applied to Gadus morhua, ling, saithe and zarbo fish.

In other words, fresh cod doesn't exist; it's just a common fish. The flavor that we find in our kitchens is a historical combination that was and still is modified according to a culture's social and economic needs.

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Between the 8th and 9th centuries, Vikings consumed the fish and sailed the North Sea using cod as a barter item

This story has Scandinavian roots. Between the 8th and 9th centuries, Vikings consumed the fish and sailed the North Sea to European trade ports using cod as a barter item. On long journeys, they hung the fish to dry in the open air, in weather conditions that included low temperatures and strong winds. This way, they avoided spoilage, transforming the fish into stockfish – referring to the stock used in the drying process.

Meanwhile, the technique of adding salt was introduced by the Basque between the 10th and 11th centuries. However, this food only became internationally famous in the 16th century, when the Portuguese started sailing on exploration voyages. Especially in Brazil.

And, to whet your appetite with a bit of history, here's a classic family recipe: my father's cod, which, from generation to generation, will probably get even better.



## INGREDIENTS

## 500 g cod

3 tomatoes

2 green bell peppers

2 yellow bell peppers

2 red bell peppers

3 parboiled potatoes

2 onions

3 hard-boiled eggs

white wine

parsley

olive oil

salt

## DIRECTIONS

1 – Slice all the ingredients into thin strips – except the tomatoes, which should be 2 inches [0.5 cm] wide

2 – Put the tomatoes in a pan

3 – Then add layers in the following order: parboiled potatoes "al dente"; green, red and yellow bell peppers; onion; and pitted black olives

4 - Add parsley, salt, white wine and olive oil

 $\mathbf{5}$  – Repeat the layers in the same order, except for the tomatoes

- 6 Add more olive oil and salt
- 7 Cook for approximately 90 minutes
- 8 Add the three eggs and cook for 10 minutes





O luxo verdadeiro não é medido pelo preço nem número de quilates, mas sim pelas experiências inesquecíveis que ficam para o resto da sua vida. Experimente o extraordinário com a Regent e tenha memórias que vão durar a vida toda.

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ARCHITECTURE

# **Living nature**

TEXT Anita Pompeu PHOTOS Leonardo Finotti

Surrounded by Serra de Itaipava, the house designed by the architecture firm owned by Miguel Pinto Guimarães combines fine aesthetics, impactful structure and sophistication in every detail – from the selected materials to the furniture pieces by starred artists



Viewed from above, the house designed by Miguel Pinto Guimarães blends in with the surrounding landscape: the lush greenery of Itaipava in Petrópolis, in the mountain region of Rio de Janeiro. This completely harmonious fusion is the answer the architect found to comply with the initial briefing instructions: "The client asked for a modern house integrated with its surroundings. So we opted to make it disappear in the landscape, in a way that it wouldn't be noticed by people accessing the

Meeting the local vegetation, the garden on the roof creates a kind of infinite background, completely hiding the structure from anyone arriving through the main entrance area from above," he recalls.O efeito - o grande gol do projeto - foi possível graças ao jardim plantado sobre a cobertura, que, ao encontrar a vegetação do terreno íngreme da encosta, esconde totalmente a construção de quem chega pela entrada principal, criando também uma ponte visual entre os dois lados do vale onde a casa está inserida.

This effect – the project's main feature – was achieved through the installation of a garden on the roof. Meeting the vegetation on the

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Left, the living room, located on the ground floor, which stands out for the open staircase and for having plenty of glass, allowing the entrance of light and providing a great view of the surrounding landscape. Below, the house viewed from the ground floor, with highlight to the veranda, column-free and with a fireplace in the middle of nature. On the side page, viewed from the front, the structure, with its imposing "U" shape, is surrounded by the mountains in Itaipava

steep mountain, it completely hides the structure from anyone arriving through the main entrance, also creating a visual connection between the two sides of the valley where the house is located. However, viewed

from below, the scenery is no less impactful. The house's ground floor, perched on the mountain and occupying an area of 35 hectares, under the

In the central span, which has high ceilings, the sculpture garden is home to an installation especially created by Brazilian visual artist Ernesto Neto

bedrooms and the main entrance, is where the family gets together. It contains the dining room, the TV room and a wide, inviting veranda, surrounded by the outdoor lawn. "The veranda is also an interesting space in the house as it doesn't have columns, creating a 'continuum' effect with the garden," explains Guimarães.

This same floor is home to another of the project's highlights: the central span, which dialogues with the upper floor and contains the living room and an impressive sculpture garden. "This area was initially conceived as an indoor garden, an architectural void that would provide natural light and ventilation to the house. But when we learned about the owners' interest in



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The architect opted for materials like natural concrete and demolition wood to add comfort and coziness to the house's interior

visual arts, we encouraged them to use this area as a gallery and commission an important artist to create a piece that would occupy the space tridimensionally," says the architect. This is how Ernesto Neto's name came up, a world-renowned visual artist famous for his large and organic works. Exclusivity is a must.

With finishing options to make the house's interior comfortable and cozy, the architects opted for materials like natural concrete and demolition wood. Their criteria? The






Clockwise, the central span with high ceilings where the living room is located; the living room connects with the sculpture garden, where the highlight is an impressive piece by visual artist Ernesto Neto, created especially for the house; details of the corridors in the house, which has plenty of natural materials, like concrete and wood; the house viewed from the side; and the fusion of the superficial garden on the roof with the mountain beautiful and sophisticated manner they dialogue with the surroundings and, mainly, the way these materials age – gracefully. Natural light also has a leading role there. As the house has plenty of glass, the sunlight illuminates and warms the rooms and brings life and coziness to this mountain home.

The furniture pieces also add touches of sophistication and power. To compose the settings, they handpicked beautiful contemporary design items from Brazil that dialogue with the house's architecture. Scat $tered\,throughout\,the\,indoor\,and\,out$ door settings, in the form of chairs, sofas, tables, benches and art, names like Sergio Rodrigues, Hugo França, Zanini de Zanine, Maria Candida Machado, Etel Carmona and Claudia Moreira Salles compose a golden selection that combines technical and aesthetics qualities, boldness and comfort.

#### EXPERT

Way Beer Against the Cacau Against the Cacau was developed in partnership with American brewery Against the Grain, from Louisville. This Brown Ale has 6.2% ABV and 19.3 IBU, with tangerine and cacao in its composition. Dádiva Yellow Tart The new beer from the brewery Dádiva is focused on yellow fruits: peach, pineapple and mango are the highlights. The recipe also contains wheat, malt, oats and quinoa, as well as aroma hops, of course. Mafiosa A Noiva – Volume 2 A Noiva – Volume 2 is a Gose with passion fruit. This beer is made of 50% wheat malt, cilantro seeds and salt, as well as aroma hops and touches of the yellow fruit. It has 4.1% ABV and 8 IBU. Wäls Evita Evita is a light and refreshing beer with -9 IBU and 8% ABV. Produced using the Charmat method, in which the second fermentation takes place in a tank, this beer is similar to wines and sparkling wines, with grape, lychee and passion fruit aromas. Brewdog Kingpin is a lager beer with a malty flavor, resembling toasts. Meanwhile, the hops add slightly spicy and citric touches. The soft bitter aftertaste makes every sip perfect.



With the arrival of warmer days, beers return to the spotlight for Brazilian consumers. These are some of the new arrivals from artisan producers of the beverage that's a national passion <sup>photos</sup> publicity

# BEERS

## "OS MELHORES RESTAURANTES ITALIANO E FRANCÊS DE SÃO PAULO" REVISTA VEJA, COMER & BEBER 2017/2018

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THIS IS IT

## MY TOP 10



**Alice Caymmi** is the heiress of the best tradition of Brazilian music. The granddaughter of Dorival and Stella Caymmi, the daughter of Danilo and niece of Nana and Dori, she has been establishing herself with plenty of originality and talent. On invitation from Corriere, Alice lists her favorite albums

Jay-Z. The Blueprint. "For me, Jay Z is one of the greatest rappers in the world, and this is one of his best albums."



**Björk.** *Medúlla.* "The first album I listened to comprised mostly of organic voice. It changed the way I thought about music."

**Grimes.** *Visions.* "When I listened to this album, I thought about my independence as an artist and my possibilities as a producer. Grimes is a girl and Grimes is also a great producer; she's independent. This album is wonderful."





**Dorival Caymmi.** *Canções Praieiras.* . "This is one of the most important albums of Brazilian folk music and it helped me to understand who my grandfather was, inside and out."

Prince. 3121. "My inspiring muse. This is his "weirdest" album in my opinion. And I like it."





**Danilo Caymmi.** *Cheiro Verde*. "My father's best album, which showed me who he is as a songwriter."



Childish Gambino. Awaken, My Love! "A current and striking album, ingeniously produced with groundbreaking aesthetics."



**Kendrick Lamar.** *Untitled Unmastered.* "He's the new face of international rap and pop, as showed by this album."



**D'Angelo.** Black Messiah. "R&B wouldn't be the same if it weren't for D'angelo, and this is his most mature album."



Moacir Santos. Ouro Negro. "Moacir Santos is not from the present, the past or the future. He's timeless."

#### WELCOME TO

## **ANGRA DOS REIS/ILHA GRANDE**

**TIPS FROM Thiago Bernardes PORTRAIT Raphael Briest** 



**Rio-born architect Thiago Bernardes** has an affectionate relationship with Angra dos Reis, where he spent a good part of his childhood and teenage years. His parents had a cottage on Ilha das Palmeiras and he was able to enjoy Angra while it was still deserted and peaceful. To remember this time,



places that are quieter and more hidden to enjoy nature and play sports to this day. Here, he reveals his favorite itinerary.

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A You can run on the trail that leads to the Cachoeira do Frade waterfall, located on an island inside Condomínio do Frade, home to the Hotel Fasano, just after the city of Angra dos Reis

#### EATING SCALLOPS AT BANANAL

Bananal is a lovely place located on Ilha Grande, a cove with calm and crystalclear waters. I have a valuable tip on this locale: a scallop farm there collects the animals fresh from the ocean. I love scallops, and when I go to Bananal, I always eat there, as everything is extremely fresh and delicious.

#### **VISITING PALMAS AND LOPES MENDES**

A great activity tip there is going to the cove of Palmas, on Ilha Grande, and taking a 1-hour trail to Lopes Mendes, located outside Ilha Grande, a deserted and dazzling beach with crystal-clear waters that are good for surfing.

#### WATERFALL AT PARNAIOCA

The beach of Parnaioca, located outside Ilha Grande, is a very special place, a lovely beach with an old abandoned fishing village, home to a wonderful lagoon in its left corner. And this meeting of fresh and salt water is amazing! Next to the lagoon, you'll find a trail that leads to several waterfalls.

#### SURFING

PRAIA DO AVENTUREIRO, PRAIAS DO SUL AND LESTE These beaches are deserted, dazzling, and have white sands, crystal-clear waters and lush vegetation - an incredible combination! They are located outside Ilha Grande and are only accessible by boat - you can spot dolphins and whales along the way. These beaches are great to enjoy a peaceful day as well as to surf.







On this page, clockwise, fresh scallops served at Bananal, on Ilha Grande; scene in the city of Paraty; its streets with historical structures: the cove at Bananal. on Ilha Grande; surfing on Ilha Grande





#### PRAIA DAS AMENDOEIRAS

On the island of Gipoia, only accessible by boat, you'll find Praia das Amendoeiras, a lovely beach, filled with almond trees, white sands and crystal-clear waters, offering plenty of peacefulness. It's close to Praia do Dentista, another beautiful beach that I used to frequent when I was a kid because it was quieter. These days, it's a popular beach that's always crowded.

#### JUMPING OFF THE ROCK AT SAMBACUTINHO

The rock at Sambacutinho is close to the hotel Fasano Frade, at Baía da Ribeira. With several levels, you can jump off the rock directly into the sea. This rock is part of my teenage memories, as I used to go there with friends!

#### TOUR OF PARATY WITH LUNCH

Visiting the historical city of Paraty is always a great activity! Walking the cobblestone streets in the city center, enjoying the bucolic landscape with old houses and having lunch at one of the amazing restaurants there. And then, in the late afternoon, sailing back home. A delightful trip.

#### RUNNING AND A DIP IN A WATERFALL

You can run on the trail that leads to the Cachoeira do Frade waterfall, located on an island inside Condomínio do Frade, home to the Hotel Fasano, just after the city of Angra dos Reis. The lovely trail in the middle of the forest accesses a waterfall and a wonderful pool, where you can take a dip.

#### **BAÍA DA RIBEIRA**

One of the coolest activities that I can recommend is watching the moon rise over Baía da Ribeira, while also enjoying an incredible landscape. After nightfall, my tip is to go out fishing on a trawler, which is a small fishing vessel perfect to catch some schools of fish.



A great communicator, **Millôr Fernandes** made history in over 70 years as a drawer, playwright, writer, poet, translator and journalist.

A democracy is when I order you around. A dictatorship is when you order me around.

# Living is drawing without an eraser.

## How wonderful are the people we don't know well.

When everyone wants to know something, it's because it's none of their business.

Money doesn't buy happiness. But it pays for everything it buys.

Never tell a lie you can't prove.

If you always act with dignity, you may not be able to change the world, but one thing is certain: there will be one less scoundrel on Earth.

54

We should not resist temptations: they might not come back.

To be a snob is to demand hot coffee and let it cool down.

Our friends may not know many things, but they always know what they would do if they were in our place.

let it cool down.
The best female

The best female movement is still the movement of women's hips.

If every man earned exactly what he deserved, there would be an excess of money in the world.

You're getting old when, after a night out, you need two days in.

With a lot of wisdom, studying a lot, thinking a lot, trying to understand everything and everyone, a man can, after approximately 40 years, learn to shut up.

lf it's good, just do it. Tomorrow it might be illegal. It's not that you learn with age. You just learn to hide better what you don't know. Ok, we take nothing from this world. But it's amazing to have a lot of things to say goodbye to.

Anatomy is something that men have too, but women wear it much better.

Money not only speaks, but it also makes a lot of people shut up.

Photo publicity

TANTI AUGURI! Volunteers from the Fasano Rio team during the Reffetorio Gastromotiva



**1** Constantino Bittencourt and Rogério Fasano **2** Paula Bezerra de Mello and Mariana Vilhena **3** Ricardo Zaroni and Cristiana Kastrup **4** Cristiana Kastrup 5 Luiz Malta and Paolo Lavezzini 6 Paolo Lavezzini, Mariana Vilhena, Maria Vargas, Malu Neves and Paula Bezerra de Mello 7 Paula Bezerra de Mello, Maria Vargas and Ricardo Zaroni 8 Paolo Lavezzini 9 Everyone together

9

Elo

210

45



## CROSSWORD

## TALKING HEADS

Find out how much you know about David Byrne's band with this crossword puzzle created by Arthur Dapieve

## PUZZLE



#### Across

3 British band whose name was inspired by a Talking Heads song. 4 Colleagues on the first European tour. 5 Arena where they played in London in the year... 6 Last song released, in 1991. 8 Fifth song on the A side of "Fear of Music." 9 British band that recorded "Heaven." 10 Venue of the first concert. 11 Byrne's hometown.
12 "I hate people when they're not..." 14 Movie directed by Byrne. 15 Jerry Harrison's solo album. 17 Director of the documentary "Stop making sense." 18 Name rejected in the beginning of their career.
19 Nigerian musician who inspired the Talking Heads.



#### Down

 David Byrne's record label. 2 Tina Weymouth and Chris Frantz's parallel band. 4 Byrne, Weymouth and Frantz met at... 7 Track recorded by Byrne for the compilation album "Red hot + blue."
 Producer of the album "More Songs About Buildings and Food." 16 Author of "Take me to the river."

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 for

the crossword puzzle published in issue number 06 of Corriere Fasano

#### **ELVIS COSTELLO**





## **MOVIE - THE BREAKFAST CLUB**

Filmmaker John Hughes supposedly wrote the entire script in collaboration with the actors in just two days. Billy Idol, Bryan Ferry and Chrissie Hynde declined the theme song, which was later recorded by Simple Minds and became a hit in the 1980s BY Marina Person



The Breakfast Club On this page, scenes of the characters in one of the most classic high-school movies of all time. Above, from the left: Claire, Brian, Andrew, Allison and John



It's really hard to write about your favorite movie. Not because I don't have one (or several), but because they change over the years, transforming inside of us. I feel like I've talked enough about a few. For many years, my favorite movie was A Clockwork Orange by Stanley Kubrick. Then it was 2001: A Space Odyssey. I realized that I loved all Kubrick movies. For a long time, I also enjoyed François Truffaut feature films; I watched all more than once – it was like living, for a while, in France in the 1960s. Then I got tired of repeating the same old reasons to me, to others, so I decided that from now on, when someone asks me what's my favorite movie, I'll name and revisit a different period of my own life.

In 2015 I released my first sci-fi feature film, entitled Califórnia. It tells the story of a teenage girl who lives in São Paulo in the 1980s. The feature starts with her first period and ends at the exact moment the character loses her virginity. Naturally, the movie has many autobiographical elements, even though the plot doesn't resemble my life at all. When I first started to research, I thought it would be a good idea to revisit the era in the city and in Brazil as well as the movies I watched in that turbulent moment of my existence, realizing how much they influenced me, softened my angst and shaped me as a human being. I loved Francis Ford Coppola of

#### **ABOUT THE MOVIE**

The Breakfast Club Release date February 15, 1985 Director John Hughes Screenwriter John Hughes Awards MTV Movie Awards: The Silver Bucket of Excellence



Rumble Fish and The Outsiders. The latter, incidentally, is the movie that I've watched the most in my life, certainly because I was completely in love with Matt Dillon. But when I revisited the works that were important to me in this period, I found out that some of these movies had become outdated (a harsh adjective that's common in cinema).

And it had been years since I watched – and I confess I wasn't expecting much from - The Breakfast Club. Surprisingly, for me at least, I was amazed by the movie's consistency, the quality of the dialogues, the actors' performances and the music – of course, always the music. The feature is surrounded by some legends, including that John Hughes, the movie's director and screenwriter, wrote everything in just two days. Maybe it's true. It's known that the whole process was a collaboration with the actors, who improvised during rehearsals, suggested lines and actions, and that's why the movie has such an organic and natural atmosphere. They say that actress Ally Sheedy was the one who suggested quoting David Bowie, for example. The other legend is that John Hughes supposedly asked Billy Idol to record the theme song Don't You (Forget About Me), which was made especially for the movie soundtrack. Idol turned him down. The director then called Bryan Ferry, who also said no. Then he invited Chrissie Hynde of The Pretenders, who turned him down as well but offered an alternative: "Talk to my husband. He has a band called Simple Minds." It's Simple Minds' most popular song and was a huge hit in the 1980s. Of course, I could mention Kubrick, Truffaut, Orson Welles, Fellini, Ozu, but today I wanted to talk about John Hughes.

The movie The Breakfast Club is available to our guests – just ask our concierge

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