

EDGE

# DUTCH MASTER

*Jaap Meijers' unorthodox people-culture built the Netherlands' largest private brokerage.*





## Rio de Janeiro: Why Wait?

The celebration on Copacabana Beach after it was announced that Rio won the 2016 Olympics turned into Carnival four months early. Silver confetti rained down. People danced the samba. The party went on all night. But there's no reason to wait until 2016 to visit the New Orleans of South America. Rio is hot, hot, hot right now.

One of the most spectacular geographic settings on the planet sets the mood. Mountains plunge

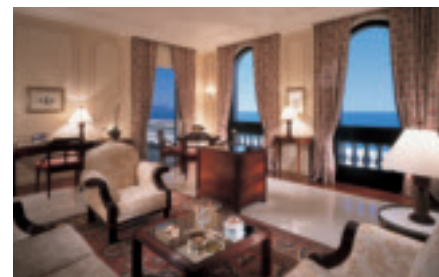
to the sea with one famous stretch of beach after another straddled in between. Days are for sunning and socializing on Ipanema Beach, preferably between markers eight and nine, where Rio's celebrities go to play. Afternoons are for strolling down Rua Garcia D'Avila, Rio's Rodeo Drive, perusing shops like H. Stern, where Brazil's most exquisite gems are transformed into wearable

works of art, or on Sundays, cruising the Hippie Market for paintings by local artists. And nights? Nights are for the samba.

Gentrification of the Lapa District has spawned a vibrant party scene in the bars and restaurants in the restored colonial buildings lining the cobblestone streets. A line of cariocas, the city's locals, is a sign of the fun to be had at Rio Scenarium, located on three floors of an old antique warehouse. On stage, live music of some of Brazil's hottest samba bands never stops. Young and old, families and singles mob the dance floor. It is a Hollywood cliché in the best possible way.

### LODGING

**[RIO GRAND DAME]** Copacabana Palace is at the top of the "hotels I'd most like to live in" list for luxury travelers. This grand dame, a lovely classic with rich Brazilian woods, historic etchings, and the ornate CP crest stamped about, is not stuffy or staid. Distinguished valets welcome a constant stream of politicians and



### DINING GUIDE: RIO DE JANEIRO

#### BUSINESS LUNCH

**[POWER SCENE]** The Hotel Cipriani Restaurant at the Copacabana Palace hotel is Rio's equivalent of New York's Four Seasons. It's the place where the power brokers—captains of industry, politicians, entertainment figures—hang out, savoring the accomplished cooking of Italian chef Francesco Carli in a chandelied dining room overlooking the hotel's spectacular pool. Order a Bellini and enjoy chef Carli's imaginative combinations of Brazilian ingredients cooked in the Italian tradition. LUNCH AND DINNER MON.–SAT. COPACABANA PALACE, AV. ATLÂNTICA 1702, COPACABANA BEACH, +55.21.2548.7070, WWW.COPACABANAPALACE.COM

#### [IMPERIAL GRANDEUR]

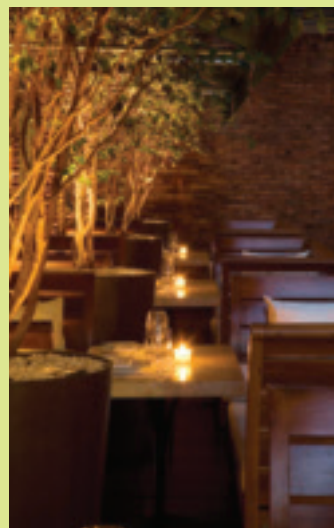
Atrium Restaurante, located inside the historic Paco Imperial,

the emperor's first residence in Brazil, is one of the most beautiful restaurants in Rio. The atmosphere created by museologist Vera Helena, the owner, combines ancient stone floors and modern paintings and traditional and innovative cooking, in ways that have proved very appealing to her clientele of power-lunching business executives. LUNCH, MON.–FRI. PACO IMPERIAL, PRACA XV DE NOVEMBRO 48, CENTRO, +55.21.2220.0193, WWW.RESTAURANTEATRIUM.COM.BR

#### BUSINESS DINNER

**[THE SLEEKEST RESTAURANT IN THE SLEEKEST HOTEL]** Fasano Al Mare, located in the chic, contemporary Hotel Fasano designed by Philippe Starck, is one of the most sought-after tables in the city. Chef Luca Gozzani, imported from the three-Michelin-star

Enoteca Pinchiorri in Florence, offers his specialty, seafood, cooked in the Italian manner—pasta with lobster, chilies, and tomatoes, for example, or risotto with scallops and chive butter. Service is immaculate, and the



largely Italian wine list is impressive. BREAKFAST, LUNCH AND DINNER DAILY. HOTEL FASANO, AV. VIEIRA SOUTO 80, IPANEMA, +55.21.3202.4000, WWW.FASANO.COM.BR

#### [STAR POWER] Mr. Lam, Rio's

best Chinese restaurant, has become a fashionable gathering place, perhaps in equal portions because of its chic atmosphere and wonderful Peking duck. Mr. Lam himself divides his time between Rio and New York, where he is also executive chef of Mr. Chow. Be sure to ask for a table on the top floor, which has a wonderful view of the illuminated Christ statue. LUNCH SUN., DINNER DAILY. RUA MARIA ANGELICA 21, LAGOA, +55.21.2286.0060, WWW.MRLAM.COM.BR

**CALENDAR**

**The Sapporo Snow Festival**  
**Odori Park**  
 Sapporo, Japan  
 February 5–11, 2010

**Carnival**  
 Rio de Janeiro, Brazil  
 February 13–16, 2010

moguls through the twirling brass doors for attendance at formal events in the elegant function rooms, walls lined with former celebrity guests. Discriminating yet friendly service prevails from maids to waiters to spa attendants. In the day, sun by the most magnificent pool. At night, dance 'til dawn at current "it" spot, Bar do Copa. AVENIDA ATLÂNTICA 1702, COPACABANA, +55.21.2548.7070, WWW.COPACABANAPALACE.COM.BR

**[BEACH MEETS CITY CHIC] Hotel**

**Fasano Rio de Janeiro** on fashionable Ipanema Beach is the epitome of city chic. Trademark touches of designer Philippe Starck can be found in the curtains and use of mirrors in the sophisticated decor. Doors to the rooms are flush with the walls creating a seamless line of rich ironwood. Open one and enter the world of the rich and famous. Room 507, a \$3,000 a night suite, is an *Architectural Digest* masterpiece, with a fully stocked bar and views from the private terrace framed by mountainous outcrops. In the day, party by the rooftop infinity pool. At night, cocktail at the see-and-be-seen Baretto-Londra. AV. VIEIRA SOUTO 80, +55.21.3202.4000, HTTP://WWW.FASANO.COM.BR

**[BRAZILIAN BOUTIQUE] Hotel**

**Santa Teresa**, a former coffee farm, is an exquisite boutique hotel, incorporating all that is Brazil. The decor is spare but luxurious, and almost everything is made from recycled materials. Old coffee bags are art. Mammoth round tubs in the suites are made from marbled powder. In the day, lounge by the pool while gazing over Rio. At night, drink caipirinhas at chic outdoor Bar dos Descasados and dine on exceedingly fresh gourmet creations at Têrêze Restaurant. RUA ALMIRANTE ALEXANDRINO, 660, SANTA TERESA, +55.21.2222.2755, WWW.SANTATERESA HOTEL.COM



**LEAVING ON A SLOW TRAIN**

Removing your Guccis for security. Jostling for space in the overhead compartment. Held captive overnight on the tarmac. It makes one long for "The Golden Age of Travel." How about a more leisurely pace? Stewards attending to your every whim? Dressing for dinner? Thankfully, some things never go out of style.

Chugging along since the turn of the last century, the Venice Simplon-Orient-Express still has the moxy to embrace such romantic notions.

Luxurious cabins—10 coats of varnish on the inlaid wood—and sumptuous meals with the finest local ingredients prepared by French chefs certainly influenced the voting. But mostly, it is the intangible allure of reliving the decadent days of the past when formally attired celebrities, royals and spies mingled in the bar car, sloshing champagne and singing around the baby grand.

While the legendary overnight London to Venice route is a must for worldly travelers, the crested, gleaming carriages also crisscross through Eastern Europe, stopping in the Old World cities of Budapest, Bucharest and Krakow. These longer itineraries are worth the splurge. One night on the Orient-Express is just not enough. 800.524.2420, WWW.ORIENT-EXPRESS.COM

LUXURY

**GO GREEN FOR LESS** Pricey Caribbean eco-resorts are not an option for your environmentally conscious family this year? Think again. Go "green" for less green at Maho Bay Camps on St. John Island. Sprinkled on lush hillsides, the views from their tent cottages and Harmony Studios, both showcases of conservation and recycling, rival nearby luxury resort Caneel Bay—as do the beaches—at a fraction of the price.



Thanks to a donation of land by Laurence Rockefeller in 1956, 60% of the island is U.S. Virgin Islands National Park, making it one of the most unspoiled and idyllic. Families will find lots of nature to explore whether hiking, kayaking or snorkeling. Bay rum trees and tropical orchids, exotic birds and colorful fish, coral reefs and sugar sand beaches are just steps away.

A relaxed and friendly atmosphere, families mingle at the two outdoor restaurants and over rum drinks (fruit smoothies for the kids) at the bar. Both Maho's tent cottages and Harmony Studios have decks, come with linens and fully equipped kitchens, and can accommodate a family of four comfortably. However, the tent cottages, unlike the studios, do not have private bathroom facilities so will not be for every family. 800.392.9004, 340.715.0501, WWW.MAHO.ORG

FAMILY

**CROSS COUNTRY** Experiencing the wonder of winter by cross-country skis is an exhilarating assault on the senses. The crackle of an icy limb falling. Blinding snow blanketing the landscape. The surreptitious flake landing on your lip. Each breath is a sublime reminder of the season.

The beauty of the sport? No lift lines. Just slide your boots into your bindings and ski out into the wild white yonder. The cross-country trips offered by this company stretch from Norway's frozen plateaus to Austria's alpine trails. Wilderness lodges, remote huts and even Lapland's famous Icehotel make theirs quintessential winter adventures.



The bane? You use every major muscle group making cross-country skiing as exhausting as it is exhilarating. Hence, words of caution from Exodus: "It is essential to choose the right grade of trip for your level of cross-country skiing experience." So choose the right trip from the beginning and the hot tub at the end of the day. 510.654.1879, WWW.EXODUS.CO.UK

ADVENTURE

**Making Tracks**

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Photography: (Top) © 2009 Orient-Express Hotels Ltd. (Middle) © 2009 Maho Bay Camps & Estate Concordia Preserve. (Bottom) by Alberto Campanile, © 2009 Exodus Travels Ltd.



## CAPE TOWN

**[A CRAZY IDEA THAT WORKS]** Bizerca, a new bistro owned by French chef Laurent Deslandes and his South African wife Cyrellia, is bringing new life to Cape Town's staid banking district. (The name mirrors their friends' reaction to the news they were opening a restaurant there.) Deslandes cooks in an updated bistro style with specials such as a boned pig's trotter with scallops and truffle oil. Service is professional and friendly. **LUNCH MON.–FRI., DINNER MON.–SAT. ANTON ANREITH ARCADE, 15 JETTY STREET, +27.21.418.0001, WWW.BIZERCA.COM**

## LONDON

**[A GLITTERING SUCCESS]** Quo Vadis has been around Soho since 1928, but last year it was purchased by brothers Sam and Eddie Hart, given an attractive English grillroom decor and a new menu of old-fashioned British comfort food—grills, roasts, fish, puddings—with a passing nod to the Mediterranean. The wine list is fairly priced. Reviews have been almost uniformly positive—be sure to book well in advance. It's popular for business entertaining. **LUNCH AND DINNER DAILY. 26-29 DEAN ST., +44.207.437.9585, WWW.QUOVADISSOHO.CO.UK**

## MIAMI

**[SIMPLY SEAFOOD]** Area 31, located on the 16th floor of the new Epic hotel, gives diners striking skyline and water views and the impressive cooking of young chef John Critchley. The name, which is that of the local fishing area, reflects Critchley's commitment to sustainable seafood. The menu offers a daily selection of pristinely fresh raw fish and the option of simply grilled fish with your choice of sauces. Service is polished, and the wine list thoughtfully selected. **BREAKFAST, LUNCH AND DINNER DAILY. EPIC HOTEL, 270 BISCAYNE BLVD. WAY, 305.424.5234, WWW.AREA31RESTAURANT.COM**



## DISCERNING TRAVELER

**'Tis the season.** The YouTube video of a passenger lyrically savaging United Airlines for breaking his \$3,500 Taylor guitar and then refusing to pay to fix it is bound to give travelers checking precious cargo pause. 'Tis the season for Aspen. Feel good about checking those \$1,000 Rossignols? Not so much. Ease your troubled mind with the Spyder Cornice Wheeled Ski Bag, a top-of-the-line ski bag fully padded and super durable to minimize abuse from baggage handlers. The updated internal compression straps help keep skis and poles from moving around. Roomy enough for two pairs, the inline wheels make it easy to navigate the mob. Happy Holidays! **WWW.SNOWSHACK.COM**

### Why didn't somebody think of it sooner?

Poised to put a dent in Glad's profit margin: Glam-Bags Luxe Reusable Travel Bags, the first designer collection of plastic travel bags. No longer will stylish women travelers suffer the indignity of stuffing three-ounce Bliss toiletries and expensive cosmetics into a sandwich bag. And just what constitutes a designer plastic travel bag? A zip-lock with Lilly Pulitzer-inspired hot pink flowers on a lime green border. More designs in the offing. 18 per box. The price for glam? Just \$9.95. **WWW.KIKIC.COM**



## BRIEFCASE

Live like a prince again: **La Mamounia**, Marrakech's luxurious oasis for royals, has reopened after a three-year, \$176 million renovation. >> Vegas, W.V.? The Tavern Casino has opened at the storied **Greenbrier** in West Virginia with eight blackjack tables, one three-card poker table, a roulette wheel and 40 slot machines. April showers will bring a larger Monte Carlo-style casino in an underground complex. >> Boston's other green. **Logan International Airport** has opened the first U.S. runway repaved with an environmentally friendly material called warm-mix asphalt. >> Answer: What is Kokomo? The question: The Beach Boys song containing all three of **Air Tran Airway's** latest Caribbean destinations—Jamaica, Bahamas, Aruba—in the lyrics.

## FAST TRACKS

### It's Super Car! 2010 Lamborghini Murcielago LP670-4 SuperVeloce

It's a bird, it's a plane, it's...super car! Faster than any Lamborghini before it—a scorching top speed of 212.5 mph, 0 to 60 in 3.2 seconds. More powerful than the Murcielago LP640—a scary 670 hp generated by the 6.5 liter V12 engine. It's the "Car of Tomorrow."

Seriously, with the SuperVeloce's power-to-weight ratio of 5.1 lbs per hp, Lamborghini has not only out-designed itself but has also created a frenzy in the super car arena. Two hundred and twenty pounds was shed through extensive reworking, from chassis to engine to transmission to interior. Optimized valve timing and a reworked intake system increased the engine output from 640 to 670 hp. The significantly modified aerodynamics combined with substantially increased downforce has improved vehicle stability at very high speeds.

The 6-speed e-gear makes shifting to max speed faster than ever while the high-performance Carbon Ceramic brakes stop the madness. With engineering this extraordinary, the futuristic good looks almost seem like an afterthought. A mere 350 available. A whopping \$450,000. **WWW.LAMBORGHINI.COM**

