



Focus on Macau: High Rollers Meet High Luxury

Consider this: Macau has 10% of the total number of casinos in Las Vegas but generates triple the revenue. When not trying to trump each other, casino moguls Stanley Ho and his reported nemesis Steve Wynn must be laughing all the way to the bank. Evidence the house doesn't always win? Also laughing is a very famous luxury watch company that has only three boutiques in Macau but does more business in the 11 square miles that make up the city than all of their North American stores combined.

Regardless of your prowess at baccarat, the "Monte Carlo of the Orient," where high rollers meet high luxury in the Far East, has become

a posh pit stop for worldly travelers for as many reasons as there are cards in a deck. Watering holes like the bejeweled Bar Cristal, where one can sip vintage champagne under a 19th century French chandelier. Culinary experiences like Beijing Kitchen, where a master chef from Beijing prepares Peking duck in chic Asian surroundings. Exquisite hotels like the Wynn Encore, where crystals in a butterfly motif designed by Oscar de la Renta are hand-sewn on "tango"—tangerine meets mango—custom-color walls.

The party has just begun. In 2011, an over-the-top Asian resort, Galaxy Macau, will open. Three five-star hotels, including the ultra luxury

Banyan Tree Hotel and Resort with 10 "floating" villas. Thirty upscale boutiques with brands you won't find anywhere else. Ten lounges anchored by China Rouge, an art deco nightclub à la 1930s Shanghai. Five-foot waves in the outdoor wave pool replete with 350 tons of sandy beach. And beneath it all? Spanning the equivalent of three soccer fields, five themed casinos, including one, of course, for high rollers.

LODGING

[JAW-DROPPING] Wynn Macau Encore is jaw dropping. Sumptuous but original, it is the exact opposite of an indecent assault on the senses. Moon jellyfish pulse in a mammoth aquarium behind reception. A low table in the lobby showcases artful flower arrangements bursting with color. In the deluxe—an understatement—suites, red and gold reflect Chinese themes of happiness and prosperity, and sparkling bands of chrome surround floor-to-ceiling windows with stunning views of Macau Tower. The eight all-suite treatment rooms at The Spa at Encore with mother-of-pearl inlaid doors and temperature-controlled tiles are bested only by the minimum two-hour, four-hand massage. High roller? Book the Sky Suite

DINING GUIDE



The Beijing Kitchen

BUSINESS DINNER

[DINNER AND A SHOW] The Beijing Kitchen at the Grand Hyatt serves authentic northern Chinese cuisine prepared in open kitchens and served in modern, elegant surroundings. The show is almost worth the price of dinner—hand-pulled noodles, traditional Peking duck prepared in two wood-burning ovens, wok stations with up to

10 chefs cooking at one time. Signature dishes include sweet and sour fish and smoked bean curd skin. Chocolate-dipped popcorn sticks provide a delicious, light end to the meal. **LUNCH AND DINNER DAILY, GRAND HYATT MACAU, CITY OF DREAMS, ESTRADA DO ISTOMO, COTAI, +853.8868.1930, [HTTP://MACAU.GRAND.HYATT.COM/HYATT/HOTELS/ENTERTAINMENT/RESTAURANTS/INDEX.JSP#24121317](http://MACAU.GRAND.HYATT.COM/HYATT/HOTELS/ENTERTAINMENT/RESTAURANTS/INDEX.JSP#24121317)**

[ITALIAN STYLE] Ristorante il Teatro at the Wynn Macau hotel is a casual but elegant restaurant serving top-notch Italian food. The traditional southern Italian menu from chef de cuisine Anthony Alaimo ranges

from pizzas and pastas to an elegant presentation of grilled sea scallops wrapped in pancetta with white asparagus and spring peas. A private dining room with a balcony overlooking Performance Lake with its choreographed fountains would be a perfect spot for an important business dinner. Service is impeccable. **DINNER TUES.-SUN., WYNN MACAU, RUA CIDADE DE SINTRA, NAPE, +853.8986.3663, WWW.WYNNMACAU.COM/EN/DINING/RISTORANTE_IL_TEATRO.HTML**

BUSINESS LUNCH

[HIGH-STAKE STEAKS]

Horizons Grill Steak Seafood in the Crown Towers hotel

may just have one of the most succulent steaks in the world. The Australian Wagyu beef sirloin is full of flavor and cooked exactly to order. Other touches of Australia on the menu include oven-baked, herb-crusted barramundi and Tasmanian salmon. The dining room offers great views of the mammoth Venetian Hotel and the Cotai skyline. **LUNCH AND DINNER DAILY, LEVEL 3, CROWN TOWERS, CITY OF DREAMS, ESTRADA DO ISTMO, COTAI, +853.8868.6636, WWW.CITYOFDREAMSMACAU.COM/?Q=RESTAURANT/SIGNATURE&ANCHOR=HORIZONS**

CALENDAR

Breeders' Cup World Championships
Churchill Downs
Louisville, KY
November 5–6

57th Macau Grand Prix
Macau
November 18–21

with his and her bathrooms in both design and amenities. RUA CIDADE DE SINTRA, NAPE, +853.8986.9966, WWW.WYNNMACAU.COM

[SERENE SOPHISTICATION]

Grand Hyatt Macau oozes serene sophistication. A mesmerizing sculpture by Chinese artist Danny Lee dangles from the 72-foot-high ceiling in the soaring lobby. Polished travertine walls contrast with black marble floors. Iridescent planters with stalks of yellow flowers grace the reception areas. All of the rooms and suites located in the hotel's two towers are spacious, sleek and state-of-the-art. Some have separate living rooms, and all have exquisite details, such as woven leather boxes of amenities or silver jars of loose tea or freestanding baths overlooking the Pearl River. Chinese herbs and techniques

infuse the treatments at Isala Spa, and the fitness center overlooks the gigantic rectangular pool, a wall of water anchoring one end. High roller? Stay in the Chairman Suite with your own security-monitored entrance. CITY OF DREAMS, ESTRADA DO ISTMO, COTAL, +853.8868.1234, [HTTP://MACAU.GRAND.HYATT.COM](http://MACAU.GRAND.HYATT.COM)

[MACANESE LUXURY]

Mandarin Oriental, Macau, a striking wedge-shaped building, is the newest—albeit casino-less—player in town, having just opened in June. In a prime location on the NAPE waterfront next to luxury-brand Mecca One Central, it sports panoramic views of Taipa Island, Nam Van Lake, and the hills of South China. A luxurious, modern Asian design aesthetic runs throughout. Guest rooms feature 450-count satin sheets, the latest technology and oversized walk-in showers and tubs. The Spa, a stellar feature of any MO hotel, offers traditional Chinese Medicine and holistic treatments, as well as private suites with more of those incredible views. High roller? Check into the Presidential Suite with its own professional butler. AVENIDA DR SUN YAT SEN, NAPE, +853.8805.8888, WWW.MANDARINORIENTAL.COM

FAST TRACKS

Porsche 911 GT2 RS—McQueenable

There's little doubt that if Steve McQueen were still alive he'd covet the new Porsche 911 GT2 RS. For McQueen, who did all of his own driving in the Porsche 911 S he raced in the iconic racing movie *Le Mans* and who could have easily turned pro, the most powerful street-legal factory Porsche to ever hit the market would have been a "must have."

Thanks to extensive use of carbon fiber in the design, the Porsche 911 GT2 RS weighs 154 pounds less than the last model and 400 pounds less than the recently launched 911 Turbo S. On the other hand, the 3.6-liter twin turbocharged engine powers out 620 hp, an additional 90 hp compared to the last GT2. The result of this dynamic duo? 0 to 60 in 3.4 seconds, which may be 0.3 seconds slower than the Porsche Turbo S, but give it 9.8 seconds and it rockets up to 124 mph, beating the Turbo S by a full second. Nerves of steel? At 28.9 seconds, it hits 186 mph, topping out at 205.

Lassoing the beast are tires designed especially for the GT2, Porsche Composite Ceramic brakes, Porsche Stability Management system, Porsche Adaptive Suspension Management, and a traditional six-speed manual. With the black and red Alcantara interior and carbon-fiber-reinforced racing bucket seats, it's a looker, too. This fall, 500 lucky owners will be able to choose from a silver, red, white or black exterior. \$245,000 WWW.PORSCHE.COM



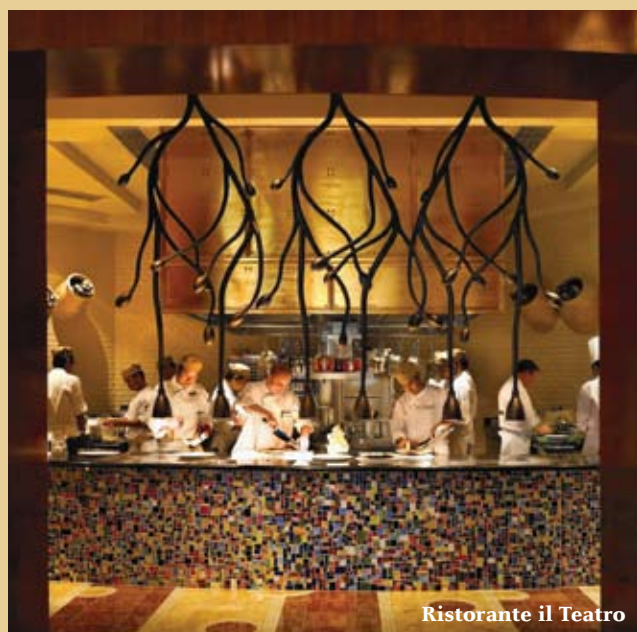
[HAUT CUISINE HEAVEN]

Robuchon A Galera, the Macau outpost of chef Joel Robuchon's far-flung dining empire, is the pinnacle of haute cuisine in Macau. The dining room is opulent and stylish and has tables far enough apart to ensure the privacy of any business conversation. Specialties include Japanese Kogoshima beef, a crisp-fried farm egg with ossetra caviar, and possibly the best mashed potatoes in the world. The distinguished wine list includes more than 6,100 labels. Service is knowledgeable and pleasant. LUNCH AND DINNER DAILY, 3/F LISBOA TOWER, HOTEL LISBOA, 2–4 AVENIDA DE LISBOA, +853.2888.3888, WWW.HOTELLISBOA.COM/DINING

IN THE KNOW

[CONSUMMATE PORTUGUESE]

Antonio's Restaurant, an intimate colonial restaurant on a charming side street, is the place for Portuguese food in Macau. Chef Antonio Coelho's signature dishes include spicy homemade sausages, a gratin of goat cheese with acacia honey and olive oil, and Portuguese duck rice. If you're lucky, the charming host will offer you an after-dinner drink from his collection of homemade brandies. LUNCH AND DINNER DAILY, RUA DOS NEGOCIANTES NO. 3, OLD TAIPA VILLAGE, TAIPA, +853.2899.9998, WWW.ANTONIOMACAU.COM



Ristorante il Teatro



NEW YORK

[BEFORE THE SHOW] *Agua Dulce* is an enticing new possibility for pre-theater dining in New York. Chef Ulrich Sterling, who worked under the great Douglas Rodriguez, has created a predominately Latin menu that nods to the flavors of Asia. Start your meal with a tequila cocktail infused with habanero chilies, and don't miss the imaginative desserts—flan topped with salted caramel ice cream or a slice of chili chocolate cake. **LUNCH MON.–FRI., DINNER DAILY, 801 NINTH AVE. (BETWEEN 53RD AND 54TH STS.), 212.262.1299, WWW.AGUADULCENY.COM**



TOKYO

[TRADITIONAL MEETS NEW AGE] *Nihonryori Ryugin*, the creation of talented chef Seiji Yamamoto, merges the traditions of *kaiseki*, the many-course, traditional Japanese banquet, with the very modern molecular gastronomy practiced by such chefs as Spain's Ferran Adrià. The results are brilliant, and Ryugin has become a place of pilgrimage for star chefs from all over the world. **DINNER MON.–SAT., SIDE ROPPONGI BLDG. 1F, 7-17-24 ROPPONGI, MINATO, +81.03.3423.8006, WWW.NIHONRYORI-RYUGIN.COM**

LYON

[UNDER ONE ROOF] *Rue Le Bec*, a combination restaurant/wine shop/flower shop/bakery, is the brainchild of Michelin-starred chef Nicolas Le Bec and the centerpiece of the redevelopment of the old railway yards at the confluence of the Saône and the Rhône. The menu ranges from Vietnamese spring rolls to pizza to Lyonnais favorites such as *tête de veau*. It's reasonably priced and a great local hit. **LUNCH TUES.–SUN., DINNER TUES.–SAT., 43 QUAI RAMBAUD, +33.04.78.92.87.87, WWW.NICOLASLEBEC.COM**

DISCERNING TRAVELER

Ripley's Believe It or Not. With the Tribeca Digital SLR Sling, Cocoon Innovations gets the brainiac nod for introducing a functional digital SLR camera bag to the market. What's to love? The sleek, water-resistant design that makes it easy to access your camera and accessories. The removable and acclaimed GRID-IT! system of rubberized, woven elastic bags for storing accessories. The lens compartment with room for two. And last, a mesh zipper pocket, ideal for memory cards and chargers. \$99.99 **WWW.COOCOONINNOVATIONS.COM**



Diving, sailing or swimming, you can't beat the new Nautica Watches' BFD 100 Multi. In addition to being water resistant up to 100 meters, authentic dive details include a turning top ring with oversized numbers and luminous arrow tips on the hands that make it easy to read in limited sunlight or deep, dark water. An oversized crown makes adjusting the day, date and 24-hour subdials a cinch. As sporting as it is sporty, the BFD 100 Multi's mega-sized 50mm case comes in brushed silver or black stainless steel with the choice of a black, blue or luminous dial and soft resin straps in black, white, orange or yellow. **WWW.NAUTICAWATCHES.COM**

BRIEFCASE

Only way to travel: the new **Airport Link** Express Line 15-minute non-stop between downtown **Bangkok** and Suvarnabhumi Airport; departs every 30 minutes from 6 a.m. to midnight. >> Fun in the sun in 2011: **Virgin America** adds service to Los Cabos and Cancun from L.A. and San Fran in January; **JetBlue** begins daily non-stops from JFK and weekly winter service from Boston Logan International to Turks and Caicos in February. >> Later next spring: **American Airlines** moves to chi-chi Terminal 2 at San Francisco International; Yea! for the new Admirals Club, gourmet market, spa. >> Ski bum alert: **Four Seasons Vail** opens in December; dedicated Ski Concierge, all-season pool, high-altitude spa treatments.

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LUXURY



entire experience commensurate with the event—suites at five-star hotels, limousine transfers, invitations to private parties with the movers and shakers. And the cost of VIP access to, say, the final Sunday of The Masters? \$4,955 per person. And just what, you ask, does that buy? Four days at either the Ritz-Carlton Buckhead or the Ritz-Carlton Reynolds Plantation (the only five-star hotels within an hour of Augusta), a private police escort in Augusta, access to the VIP Lounge with an all day buffet and open bar, an onsite Masters host, two rounds of golf on two of the six best resort courses in America, and last, but certainly not least, a Masters' Patron Badge for the final round on Sunday. 888.903.2001, WWW.KENSINGTONTOURS.COM

Access with a Capital \$ Did you lose your credentials to The Masters when your father passed away (Augusta is lightning quick with that!)? Did your invitation to Millionaire's Row to watch the Kentucky Derby never materialize? Did your team make the Super Bowl, and the corporate suite was filled? Well, if you answered yes to one or more of these questions, fret not in the future. Kensington Tours, designer of custom luxury tours for the likes of celebs such as Blair Underwood, can provide all the access you can afford. From Wimbledon to the Monaco Grand Prix Formula 1, their Championship Series VIP tour packages span the globe, the

FAMILY

Redefining the Family Reunion Trying to get the whole clan together for an extended family reunion? Bored with your usual options? If a week in Amalfi sounds more exciting than a weekend in Amagansett, then Classic Journeys can help you redefine the family reunion trip. Their travel specialists merge their experience creating family vacations with kids-only fun with their expertise crafting one-of-a-kind custom travel experiences around the world to create innovative "multi-generational trips of a lifetime." Old, young, adventurous, sedentary, all families need apply.

An example of their craftiness? A 10-day custom tour in Italy for a family of 16, ranging from three months to 70 years. On the Amalfi coast, the family had exclusive use of a five-star villa hotel for five nights and a private yacht with captain and crew for a day of exploring. In Rome, skipping to the front of the legendary long lines, the family went on a private visit of the Vatican and its museums, including the Sistine Chapel. Throughout, four full-time guides, a full-time nanny and two mini-coaches made it all run smoothly. 800.200.3887, WWW.CLASSICJOURNEYS.COM



ADVENTURE



company made history, operating two commercial expeditions, the North Pole and the first ever passenger transit of the Northeast Passage. Bringing out your inner polar explorer? Good news. Quark Expeditions will venture back to the frosty north to celebrate these monumental feats in 2011.

The North Pole 20th Anniversary Cruise from June 23 to July 7 begins and ends in Helsinki, Finland. The largest nuclear-powered icebreaker on the planet, *50 Years of Victory*, will crush through the pack ice to 90 degrees north, an onboard helicopter providing the 128 passengers aerial views of the surreal experience.

The Northeast Passage 20th Anniversary Cruise from July 10 to August 6 begins in Anchorage, Alaska, and ends in Helsinki. For the lucky few with time and money, it is part of a rare 66-day circumnavigation of the Arctic on Quark Expedition's, *Kapitan Khlebnikov*, a legendary cruise ship that has accumulated a long list of polar firsts. The 112 passengers will explore Wrangel Island, hike the tundra in the remote archipelagos of the New Siberian Islands, land by helicopter on the remote Severnaya Zemlya (weather permitting), and sight polar bears by Zodiac at Franz Josef Land. 866.961.2961, WWW.QUARKEXPEDITIONS.COM

Channeling Peary Cool thing? Only 30 years ago, transiting the Northeast Passage was impossible because foreign travelers weren't permitted to sail the freight route through the Russian Arctic. But when the Soviet Union crumbled, Quark Expeditions seized the opportunity and secured the nuclear-powered icebreaker *Sovetsky Soyuz*, the only vessel capable of navigating the North Pole and transiting through the Northeast Passage in a timely fashion. In 1991, the



Making Tracks
CARRIE WILLIAMSON
GLOBAL LEISURE TRAVEL