

19 October 2016

The Saffron – a culinary homage to the setting

From 4 November, the restaurant team will welcome locals and hotel guests to the historic 19,000 m² building, which stored cocoa, coffee, tea and spices almost 150 years ago. At “The Saffron” head chef Martin Kirchgasser combines fresh, Hanseatic produce with influences from all over the world. Bright red saffron, golden mustard powder or the scent of black pepper, cinnamon and cloves, notes of cardamom, fiery chilli or exotic lemon grass – “The Saffron” is home to a rich array of aromas to enchant the noses and palates of the guests. The spices are never in the foreground but rather come together to create harmonious taste nuances.

“We are very proud to welcome the first guests to this unique restaurant at the beginning of November. First and foremost we look forward to welcoming locals who want to experience the new landmark of the city”, explains general manager Dagmar Zechmann. Restaurant patrons are immediately enveloped by the charm of the historic Kaispeicher.

Many aspects of the interior furnishings were created specifically for The Westin Hamburg to establish a link between the inside and outside. For example, the lights are based on fishermen’s lobster pots; the play of colours allows guests to immerse themselves in the world of spices. The rust-coloured pillars that divide the space into cosy retreats are reminiscent of ships, cranes and the harbour visible from the windows. All this creates a sanctuary of pleasure, a haven of peace for relaxed discussion and good food. Guests can take in the sights of the vibrant harbour from the windows set into the historic brick foundations of the Elbphilharmonie. “These windows remind me of framed, moving pictures. They are true snapshots of the harbour, and provide a different scene and another wonderful subject throughout the day from every angle”, describes Zechmann.

Regional inspiration with international experience

Experimenting, composing and orchestrating - head chef Martin Kirchgasser loves and lives for an innovative, down-to-earth kitchen. Kirchgasser, who has cooked for royalty, world-renowned politicians and superstars in Asia, the Orient and in the legendary Athens Hotel Grande Bretagne, uses regional products and international influences to create dishes with a modern interpretation. As such, the kitchen of the Austrian-born chef is a true reflection of his love for tradition and his cosmopolitan ethos. He creates new taste experiences - nuanced and balanced, but equally aromatic and intense. Every bite leaves you wanting more.

Kirchgasser's concept is inspired by the history of the Kaispeicher and its setting within the Hamburg Speicherstadt World Heritage Site: “The location inspired me

from the start. The historic Speicherstadt with its tales of quartermasters, sailors and merchants is a very special place for a chef." Like the port of Hamburg, "The Saffron" provides a unique combination of Hanseatic taste with aromas and spices from exotic countries. In his kitchen, Kirchgasser pays culinary homage to the location - the port of Hamburg and the gateway to the world.

Pleasurable well-being

For the Westin team, culinary enjoyment is just as important as physical well-being. Thus the Westin brand philosophy "For a Better You" contributes significantly to the physical and emotional satisfaction of guests. This holistic philosophy is based on the six pillars of Westin well-being: Feel Well, Work Well, Move Well, Eat Well, Sleep Well and Play Well. These are reflected in both the values of the employees and the restaurant menu.

The dishes of the Westin SuperFoods concept are true energy-boosters that enhance well-being, motivation and drive. For example, hotel and restaurant guests can enjoy a healthy, energetic start to the day, afternoon or evening with nutritious meals or invigorating juices and smoothies from "Westin Fresh by The Juicery".

Spectacular views

The "The Bridge Bar" and the "Plaza Foyer" on the Elbphilharmonie Plaza supplement the culinary offerings of the hotel with great tradition and cool modernism. Whether a pre-concert meal, a business lunch in the "Plaza Foyer", a sundowner in the bar or a lavish breakfast buffet in the restaurant – every meal at The Westin Hamburg is a break from everyday life.

Dagmar Zechmann is keen to share her excitement and enthusiasm not only with guests: "Anyone looking for a workspace with a special atmosphere and an incredible view is very welcome here."

The Westin Hamburg

Against the busy background of the port of Hamburg, The Westin Hamburg is a haven of calm in the midst of the hustle and bustle, distinguished by the unusual architecture of the Elbphilharmonie building and the unique view of Hamburg's Speicherstadt, a World Heritage Site. All 244 rooms and suites of the hotel at the Elbphilharmonie offer guests the ultimate relaxation. Modern conference rooms, the spa area covering 1,300 square metres, the restaurant in the historic Kaispeicher and the bar with what is probably the most stunning view in the city – the furnishings are as luxurious as they are understated, always mindful of the lively surroundings. Alongside first-class service, a harmonious ambience makes an important contribution to the overall sense of well-being of the guests, true to the Westin brand philosophy "For a Better You". Further information at www.westin hamburg.com.

Westin Hotels & Resorts

[Westin Hotels & Resorts](http://www.westin.com), a leader in wellness and hotel facilities for over a decade, puts its philosophy "For a Better You" into practice with the six pillars of the well-being movement: Feel Well, Work Well, Move Well, Eat Well, Sleep Well and Play Well. In over 200 hotels and resorts in nearly 40 countries and regions, guests can enjoy the following facilities, among others: the legendary Heavenly Bed, RunWESTIN, the New Balance sports equipment hire service, delicious and nutritious SuperFoodsRx menus, the innovative Tangent working area, weekend experiences that are a particular feature of Westin hotels and the Heavenly Bath and Heavenly Spa. Further information can be found at www.westin.com or @westin on Twitter, Instagram and facebook.com/Westin.

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