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**TBILISI SEA NEW CITY**





# TBILISI SEA NEW CITY

Tbilisi Sea New City, a Hualing International Economic Zone project, is situated on a 430 ha land in Tbilisi, the capital of Georgia, adjacent to the Tbilisi Sea, at a 10 minutes drive from the commercial center of the city and the airport and 2 minutes drive from the sea. It is the largest investment project of Hualing Group in Georgia. The building space of the Tbilisi Sea New City project is 4 million m<sup>2</sup>.

The project is focused on the economic and urban development of the district. The final project will consist of residential space (2 million sq. m. constructing area) and commercial space (2 million sq. m. constructing area). The residential space includes apartment, villa complexes, townhouses, recreational zones, 5 star hotel, fitness center, restaurant and other facilities, such as: high school, college, library, Exhibition Hall, cinema, police station, firefighting, administration, post office, hospital, clinics, gymnasium, natatorium and etc...

The commercial space includes: market zone, processing zone, custom bond zone, warehouse zone, commercial pedestrian streets and many other businesses, which will serve as a motive power for the main body of the commercial area and its economic development.





## THE ULTIMATE LUXURY GUIDE

"LUXURY" Brands is an exclusive advertising magazine for introducing luxury products and services to Tourists, investors, expats and residents of Tbilisi.

"LUXURY" is dual-lingual magazine, "GEORGIAN" and "English"

Each "LUXURY" title is published with the circulation of 10,000 copies per month.

"LUXURY" is a free magazine in Tbilisi.

### საუკეთესო გზამკვლევი ლუქს ბრენდებისთვის

"LUXURY" არის ექსკლუზიური სარეკლამო ჟურნალი, რომელიც თბილისის მაცხოვრებლებს, ტურისტებს, ინვესტორებს, ემიგრანტებს, სტავეზობს ფუფუნების საგნებსა და მაღალხარისხიან მომსახურებას.

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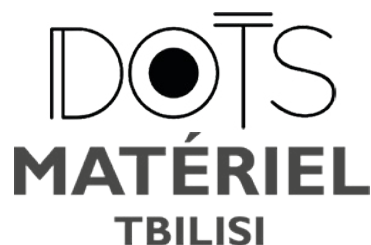
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ბინები დასრულებული რემონტით ბარდება **2018** წლის სექტემბერში

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## TREASURE OF GEORGIAN FEAST

History of Georgian culinary begins from the very ancient times and despite of the fact that the secret of preparation of many Georgian meals was forgotten because of various reasons, Georgian cuisine is still one of the most diverse worldwide.

In June 2010 an idea emerged to develop a project - “Treasure of Georgian Feast”, which meant searching for indigenous Georgian meals, recipes and rules of preparation, in order to save them from oblivion, to familiarize modern society with them and to preserve these traditions for the future generations.

In summer 2010, search expeditions were organized under the aegis of mgroup in almost all regions of Georgia: Tusheti, Adjara, Guria, Imereti, Kakheti, Racha-Lechkhumi, Samtkhe-Javakheti, Samegrelo, Svaneti, Kvemo Kartli, Kazbegi, Khevsureti, Tianeti, Shida Kartli, and also in historic part of Georgia – Tao-Klarjeti. As the result of these expeditions, up to 150 rules of preparation of traditional Georgian meals, the recipes of which were preserved among the elders of the regions, were restored.

mgroup expresses its special thanks to all those individuals and host families, which contributed to this project.







### ფხალის მენჯე/MKHALI PICKLES (TAO-KLARJETI)

Meal from the historic part of Georgia - Tao-Klarjeti, the recipe of which was preserved in the family of Zelikhe Iaveu. In Tao-Klarjeti this meal was compared to the life elixir and considered that those, who constantly eat it would live long and healthy life.

COMPOSITION:

Spinach, green pepper, celery, beetroot, coriander, garlic, salt



### კვახიტსელა/IMERETIAN KVAKHITSELA

Mkhali from dried pumpkin. Imeretian meal, prepared according to the old recipe of the Kamkamidze family.

COMPOSITION:

Kvatsikhela (dried pumpkin), garlic, walnuts, vinegar, pennyroyal, wild plum pastille



### იმერული სირაბაჟე/IMERETIAN SIRA BAZHE

Imeretian meal, prepared according to the family recipe of the Tseretelis.

COMPOSITION:

Calf hoofs, walnuts, coriander, pepper



### შინდის შეჯამანი კახური/RACHULI CORNEL SHECHAMANDI

According to the legend, one Kakhetian farmer cooked the tastiest cornel Shechamandi to Kakutsa Cholokashvili and his squadrons, who were hidden in the forest. From that period, this meal appears in the traditional Georgian cookery.

COMPOSITION:

Dried cornel, flour, walnuts, salt, garlic



### ხაპის ტკბილი/KHAPI SWEET (TAO-KLARJETI)

The tastiest sweet from Tao-Klarjeti. The dish has an ancient history. Traditionally, it was served to the bridegroom, who visited bride's family for engagement, personally by the mother or the grandmother of the bride.

COMPOSITION:

Gourd, walnut/hazelnut, sugar



### ბრინჯულა/BRINJULA

A kind of Guruli Khachapuri

COMPOSITION:

Flour, cheese, yeast



### დაკევილი ხინკალი/MOKHEVURI CHOPPED KHINKALI

According to the legend, a brother and a sister were kidnapped by Lezghians from one of the villages of Khevi, sister managed to run away, while Lezghians left the brother in the forest.

He hardly returned to the village, although he could not eat. His sister thought and boiled him chopped meat in dough. Brother liked it and praised his sister - "Khin Kalo", which means abundance to you, woman. This is the story connected to the name of Khinkali.

COMPOSITION: Flour, beef, caraway, savory, onion, garlic



### მეგრული ჩკინკოლია ანუ ჩინკოლია MEGRELIAN CHKINCHKOLIA, THE SAME AS CHINCHOLIA

According to the legend, a Megrelian noble conducted a competition among the residents of his property. He was interested in who could prepare the best Gomi. The proclaimed winner was Aka Katsia, who, together with fine Gomi, served to the noble a small cheese ball flavored with mint and pepper.

COMPOSITION: Course ground flour, corn flour, chkinti cheese, red pepper, mint, salt



### აჯარული ჩირბული/AJARIAN CHIRBULI

Ajarian Chirbuli is analogous to Lasian Chirbuli, with just one difference: Ajarians were eating it before going to bed, while Lasians – very early in the morning and only in case if they were going hunting.

COMPOSITION:

Iagi, tomato, onion, pepper, egg, garlic, coriander



### რაჭული შქმერული/SHKMERULI WITH CHICKEN WITHOUT BONES

Rachuli meal, from the Margveladze family residing in Ambrolauri region.

COMPOSITION:

Chicken without bones, garlic



### ბობოლას ჩახრაკული კახურად/FRIED KAKHETIAN CALF (CHAKHRAKULI)

One of the oldest Kakhetian dishes, which was the favorite meal of the son of Alexander Kakht Batoni (Alexander the II) Giorgi.

COMPOSITION:

Calf, tomato, egg, butter, coriander, pepper



### წინილის ჩახრაკული თხილით გურულად CHICKEN CHAKHOKHBILI WITH HAZELNUT (GURIAN WAY)

A Gurian dish, prepared by the family recipe of the Gedevanidzes, which they found on a fireplace stone.

COMPOSITION:

Chicken, tomato, hazelnut, garlic, parsley, pepper, coriander



### თუშყაფატი/TUSH-KHAPATI

Tushetians were making this dish only on two occasions: during Atengenoba (folk holiday) or during visit of a sworn brother.

COMPOSITION:

Veal, flour, green pepper, leek, garlic, celery, spicy pepper, butter



### კაკლიანი სინორი/AJARIAN WALNUT SINORI

Ajarian sweet from the family of the Kochaidzes residing in Beshumi village.

COMPOSITION:

Sinori, iago, walnuts, honey



### ხაპის ტკბილი/KHAPI SWEET (TAO-KLARJETI)

The tastiest sweet from Tao-Klarjeti. The dish has an ancient history. Traditionally, it was served to the bridegroom, who visited bride's family for engagement, personally by the mother or the grandmother of the bride.

COMPOSITION:

Gourd, walnut/hazelnut, sugar



### ტკბილი ფლავი კვანში/SWEET PILAW IN PUMPKIN, IMERETIAN WAY

Imeretian sweet, prepared according to the family recipe of the Khazaradzes.

COMPOSITION:

Pumpkin, rice, various fruits, walnuts, honey, raisins, dried apricot

Meals of the Treasure of Georgian Feast are served to the table on the dishes decorated  
with the elements of blue tablecloth

Blue tablecloth is a sample of a traditional Georgian tablecloth, which was mostly  
spread in the Eastern Georgia

It was prepared in spinning workshops of Tbilisi, Gori, and Telavi. Art motives of blue  
tablecloth were quite diverse. The artistic ornaments of such traditional elements  
as astral and vegetable motives, zoomorphic and anthropomorphic shapes, reflect  
the peculiarities of the Georgian people's visions of the ancient ideology. From the  
household motives of blue tablecloth, table utensils shall be noted: knife, fork, spoon  
-and also images of dancing men and women dressed in Georgian dress and Chokha  
Akhalukhi. Blue tablecloth was widely used in all layers of Georgian society of the  
1st half of the XVII century, according to Russian sources, by the late feudal era. In the  
established etiquette of the Royal Court of the Eastern Georgia, blue tablecloth was  
designated for the feasts of nobles. In the XIX century, blue tablecloth was widely  
spread among Tbilisi population, especially during various festive and wedding feasts  
In Mtianeti (Mtiuleti) of the Eastern Georgia, narrow and long blue tablecloths, entitled  
for the ceremony feasts on community holidays, were kept up to the nearest past  
A significant collection of blue tablecloths of the XVIII-XIX centuries is kept in the  
reserves of the Georgian National Museum

Traditional technology and culture of preparation of blue tablecloth is awarded the  
status of a monument of the non-material cultural heritage of Georgia



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## Levan Machavariani

Managing Partner

“

...tourism is one of the most powerful tools for promoting economic and social development of the country...

”

We all know that tourism is one of the most buoyant sectors which plays an important role in our life, so it needs big support by the business community, government and people to make it work, because tourism is one of the most powerful tool for promoting economic and social development of the country. The tourism as a tool for economic development is its contribution to the national economy, employment, balance of payment position, attraction of foreign investment, etc. Success of tourism depends largely on balance growth of all the related sectors e.g. hospitality, accommodation, agriculture, infrastructure, transport, etc. Therefore the government can realized its objectives in tourism development by devising the required policies and provide a peaceful environment for the visitors. And private businessmen encourage the construction of more hotels and increase in the number of tourist arrivals.

Domson's Engineering is a leading Georgian company specializing in MEP Engineering solutions. We provide MEP systems design, supply and installation services for commercial, residential, industrial, hospitality, education and healthcare sectors. We introduce high standards in the field of engineering to create safe and comfortable environment for customers. It contributes to the development of tourism.

Our safety and quality standards are the key to successful execution of works which finally results in comfortable and reliable built indoor environment.

## Republic Event Hall / Andropov's Ears Restaurant

Located in the center of Tbilisi, this commercial building envelops several facilities, including wine shop, fish restaurant, lounge-bar and event hall. In addition, there will be located the showroom of the company Tesla in near future. Our group carried out MEP (Mechanical, electrical and plumbing) systems installation works, including heating, cooling, ventilation, firefighting, electricity, low voltage, water supply and sewage systems.

We performed MEP works in accordance with ASHRAE installation and NFPA fire safety standards, full compliance with safety norms and environmental care according to ISO 14001.



## Ongoing Project - Hotel "Autograph by Marriott"

Construction works of the hotel complex – "Autograph by Marriott" is being started, where MEP systems installation works are performed by Domson's Engineering. The building is planned to equip with Heating, Ventilation, Air Conditioning, Electricity, Lighting, Water Supply & Sewage, Data Center, BMS, Low Voltage and Fire Fighting systems. Installation of sprinkler and hydrating type fires systems is carried out by highly qualified engineers in accordance with NFPA standards, which are considered and followed in details by our technical team.

Project determines using premium quality brands' productions such as Daikin, Trox, Emerson, Grundfos, Danfoss, Naffco, Schneider Electric, Honeywell etc.



We perform services for projects that meet high levels of certification and compliance requirements of European Standards and execute MEP works accordance with **ASHRAE** installation and **NFPA** fire safety standards, in a full compliance with safety norms and environmental care according to **ISO 14001**.

## Ongoing Project – "Saguramo Resort"



Located near Tbilisi, in Saguramo, this commercial building envelopes several facilities, including hotel, restaurant, private estate, spa center, indoor and outdoor pools.

Domson's Engineering is executing design and installation works of heating, ventilation and air conditioning systems with using of Daikin production.

We are executing HVAC systems installation works full compliance with safety norms and environmental care according to ISO 14001 standard.



On behalf of Domson's Engineering this is our third year of partnership with this campaign and aim of sponsorship is:

- Encourage the continual raising of standards among tourism companies in Georgia
- Reinforce the value of the tourism industry
- Encourage and stimulate creativity and professionalism

We will be glad if **Welcome To Georgia!** will promote the tourism industry development on international level as it does in Georgia.

#ბანაჩემონებენიყვანაჩლით  
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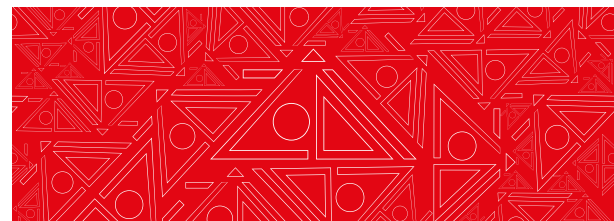
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ახალი ჰონდა სივიკი ინოვაციური ტექნოლოგიებისა და მონიწვე საინჟინრო ბაზაზე შექმნილი ავტომობილია. ახლა მისი დროა! მისი ტარება ერთგვარი სიამოვნებაა! შთამბეჭდავია არა მხოლოდ ახალი "ჰონდა სივიკის" ექსტერიერი, არამედ მისი ინტერიერიც. კლასში საუკეთესო, ყველაზე ტევადი საბარგულით. ინტერიერში დაგზვდებით საუკეთესო გათბობის სისტემა ცივი ზამთრებისთვის

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გარანტია 3 წელი ან 100 000 კილომეტრი გარბენით





LEILA MESKHI TENNIS ACADEMY

**LM CLUB  
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ჩვენი სასტუმრო **LM CLUB HOTEL** მდებარეობს თბილისის ცენტრალურ უბანში, მარჯანიშვილის მოედნიდან 200 მეტრში, ლეილა მესხის ჩოგბურთის აკადემიის ტერიტორიაზე. ის წარმოადგენს 4\* ბუტიკ სასტუმროს, რომელიც შედგება 13 ნომრისგან. სასტუმროს აქვს 3 ერთადგილიანი (SINGL), 3 ორადგილიანი (ცალ-ცალკე საწოლით TWIN), 7 ორადგილიანი (DBL king size) ნომრები.



*Our LM CLUB HOTEL is located in the central area of Tbilisi, in 200 meters from Marjanishvili square, on the territory of LEILA Meshki Tennis Academy.  
This is a 4\* boutique hotel which consists of 14 rooms. hotel has 3 single(SINGL), 3 double(with separate beds TWIN), 7 double(king size) rooms, 1 family room(apartment).*





*Uniqueness of LM CLUB HOTEL is defined by location near business and commercial centers and by own tennis courts. LM CLUB HOTEL is easily accessible by social transport. Metro station Marjanishvili is in some minutes walk from the hotel, and by car it takes just 10 minutes to get to the Railway station. Hotel is 25 distance from Tbilisi International Airport. Hotel is located near state institutions and in the main business area of Tbilisi, so it is ideal for those who prefer business and active rest.*



# WELCOME<sup>TM</sup> TO GEORGIA



national tourism awards

## The Third Official Ceremony of the Welcome to Georgia! National Tourism Awards

Unique hospitality is a visit card of Georgia and not surprising that since 2015 Country has a tradition of celebrating high achievements in tourism and hospitality industry, which is called Welcome to Georgia! National Tourism Awards. The Third Official Ceremony of Annual Award was held on December 6th at the Rustaveli Theatre, where 21 BEST companies among the different nominations from the industry were named.

Ceremony hosted more than 700 guests: government officials; all nominees and project partners; representatives of private business, international and local media.

Co-Founder of the Award project Maryna Chayka welcomed and thanked guests in Georgian, highlight projects contribution in Georgian tourism industry and its' global aims, encourage tourism and hospitality industry in Georgia and to promote the awareness of the high-achieving tourism business and brands worldwide.



•Mrs. Maryna could you, please, tell more about yourself?

I would like to start my story by mentioning that hospitality industry needs more than professional skills but also personal attitude, and I think that I am a person from hospitality industry, as it is deep inside of me and integral part of my nature. The starting point of my professional journey was graduation from Institute of Journalism, as during my school and student times I was always dealing with people, I realized that it is the thing I love the most and I had to develop my career in this direction. I had a very unique chance to work in one project of documentary named “Spell Your Name” produced by Steven Spielberg, within which I got very exclusive experience. Journalism is a daily work with different people and Hospitality is very close to it. I understood it while was working as a Business Development with IHG at InterContinental Kiev almost for 6 years since very preopening. After my experience with IHG I was a CEO of Ukrainian Hospitality Awards. On 2014 I was launching the project of Russian Hospitality Awards as CEO as well. But Georgia is closer to me and I feel here as I am at home, that’s why I am where I am now, and together with our team I do what I really love and want to do.

•How did you come up with the idea of founding Welcome to Georgia! Award and what is the main purpose of the Award’s creating?

I will not dissemble and invent legends. Very often such ideas come spontaneously - over a glass of wine or a cup of coffee / tea our project is no exception. We together with my two partners came with our project to Georgia on April 2015 and the first what we did - presented it to the Government of Georgia. I had a chance to present the project to Mr. Dimitry Kumsishvili personally and since that times the Award is supported by the Ministry of Economy and GNTA is a co-organizer of the project 4th year already.

The main mission of the Welcome to Georgia! National Tourism Awards is to encourage tourism and hospitality industry in Georgia and also to promote the awareness



of the high-achieving tourism businesses and brands that create a positive image of the country worldwide. We are a little team and have been preparing for the project for several months and the preparation process was a really hard work, also it was not easy to convince different companies to take part into this event. Some representatives of companies were skeptical from the beginning, but after the three awarding ceremonies they are enthusiastic, happy and have totally changed their mind and are looking forward to taking part in the next ceremony.

**•Who can participate and what nominations are presented in frames of the Award?**

Participation in the Welcome to Georgia! National Tourism Awards is open for all players working in the Georgian tourism and hospitality industry from all regions: hotels; Travel agencies and tour operators; Festivals and events; Restaurants, food spots and wineries; Travel photographer; Companies focused towards the hospitality industry or tourism sector.

There were 21 different categories and companies were judged by the transparent and fair jury board which consists of the experts of the world and local travel, culture and hospitality market. Jury Expert Board is separated according to categories depending on the kind of their main professional activities. The Jury Expert Board gives each nominee points based on the criteria relevant to each nomination and as the guarantee of fairness and transparency of the Awards Project Independent Auditor - "BDO Georgia" monitored all the processes, calculated the results and based on the points awarded to each Nominee determined the finalists and the winners in each nomination.

**•How would you assess Georgia's tourism sector, what are the main challenges and opportunities for Georgia?**

Tourism and hospitality is one of the main developing sectors in Georgia. We believe that our project is very important from a global point of view. We see great potential for further development of this industry in the country - very promising, with a deep history, and most importantly with untouched nature to the end. There are many places that have yet to be discovered, improved, developed and promoted at the global level. As a result, the influx of foreign visitors will reach a record number. In Georgia, there are all conditions for the development of many spheres, including the sphere of services. And you know, a lot of work should be done to improve the service sector in Georgia. Hospitality is deeply rooted to Georgians nature. The guest is the first person for any resident of this country, as they themselves say. And everyone who has ever visited Georgia felt this on himself. Nevertheless, there are global standards of service. Thus, they should be implemented in Georgia, but necessarily combined with unique Georgian hospitality. By combining international standards and deep-seated hospitality of Georgia, we will come to something truly unique.

**•Will there be any changes in this year's edition of Welcome to Georgia! Award comparing to the previous one?**

We will keep doing our best for the project development and improvement as the Award is annual and should motivate the tourism & hospitality market players to develop themselves and Georgia generally. Fourth Ceremony will take place on December 2018 at one of the best venue of Georgia.

Beside the Award Ceremony we are the initiators and organizers of the Annual Tourism and Hospitality Conference within Welcome to Georgia! National Tourism Awards. The Third Conference will be held at the end of May, 2018. Conference is the great chance for participants to communicate to each other, to the Awards organizers, to the project's partners, to introduce their products to the audience and speak about their news and future plans. This year we are planning to organize two days Conference, with masterclass, trainings and B2B meeting.

The Second Tourism and Hospitality Conference was held on



June 14th, 2017 and traditionally was opened with a press conference. More than 350 guests – General Managers and owners of the best hotels, restaurants, wineries of the country, the market leading developers, the main businesses of the country, Government officials, national and local authorities, representatives of the largest hotel operators, travel agencies and tour operators, mass media and industry press - were attended the Conference 2017.

**•At the end would you like to add anything that we have not asked? Or any message for businesses that are into travel and tourism field?**

We will keep doing our best to develop and improve the project every year as the Award is annual, and it needs to continue to motivate all players in the tourism and hospitality market to continue developing themselves and Georgia tourism in generally.

And also I would like to express our sincere gratitude to each project's partners for support and contribution in to development of hospitality and tourism industry of Georgia within the Awards' project. For the fourth year already Georgian National Tourism Administration on behalf of Ministry of Economy and Sustainable Development of Georgia is Co-organizer of the Award Project. Tbilisi City Hall is an Official Supporter; Official Partner of the Award Project - Bank of Georgia. General Sponsor - Alliance Group. Awards Independent Auditor – BDO Georgia; Sponsors: Altido; Tbilisi Business Hub; Julius Meinl; Vesta; Ardi; Beauty Salon – Studio Keune; Sarajishvili; The Department of Tourism and Resorts of Ajara; Victoria Security; Iteq; Orient Logic; Elements Group; YanAir; UPS; Domson's Engineering; Gagra Plus; Favorite Style; Profitex; STS Hospitality; Giffer; Megatechnica; Tbilvino; Budget; Lovely Roses; General Radio Partner – Radio Holding Fortuna; Special thanks to Georgian Designer Lasha Jokhadze for awesome dresses for Awards Organizers; Hotel Partners: Shota@Rustaveli Hotel; Gallery Palace; Colosseum Marina; Grove Hotel;

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