

mayfair times

MAYFAIR / ST JAMES'S / MARYLEBONE
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The Maine man

JOEY GHAZAL FRONTS
OUR DUBAI SPECIAL

PLUS:
HESTON
BLUMENTHAL

AND
ART DUBAI

MARCH

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IMAGE: JOHN SCOTT BLACKWELL

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mayfair times

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PATRICK TSANG

IS CHAIRMAN OF TSANGS GROUP, A SEASONED INVESTOR WHO HAS WORKED ON NUMEROUS IPO AND M&A TRANSACTIONS. THE GROUP, WHOSE MAYFAIR OFFICE IS IN BERKELEY SQUARE, RECENTLY EXPANDED INTO DUBAI, WITH THE OPENING OF AN OFFICE IN THE EMIRATES FINANCIAL TOWERS, DIFC

You've just launched an office in Dubai?

Why Dubai and why now?

We are one of the few single-family offices registered at DIFC. We saw the opportunity in the GCC region and believe Dubai is the perfect springboard for this. We are an innovation-focused global family office that bridges East and West. Our mission is to invest in global opportunities that allow us to exert positive influence and drive positive



impact in Hong Kong, Asia and beyond. We have direct investments worldwide, ranging from financial services to entertainment and AI to clean tech.

What impact do you think Expo has had on Dubai?

I've been to Expo over five times and still have not visited all the pavilions. It's an outstanding achievement and success by Dubai. Covid has affected the expected

attendance numbers, but it's done well under the circumstances. It demonstrates innovation and forward-thinking concepts from countries all over the world.

What synergies are there between Dubai and Mayfair?

Both are the country's tourism, business, entertainment, education, and food and beverage centres. They attract diverse socio-economic and cultural backgrounds.

What do you like about both places?

Both places exude the same energy and opportunities. I can meet people from all over the world and do business. And when I am relaxing, I can always find the best restaurants and the best entertainment.

How have Dubai and Mayfair changed in recent years?

It's always been about mixing business with pleasure. We have the family offices from the old money and the jet-setting new money that merges both places. Many of the same crowds are at all the trendy hot spots. Both places have evolved over the years and improved with time.

You're a real foodie. What are your favourite restaurants in Dubai and Mayfair? How does the scene differ?

Everything that works in Mayfair and London moves to Dubai. In Dubai, my favourite restaurant is Hoseki, a great Omakase by chef Masahiro Sugiyama. LPM in Mayfair has had consistent food and service for many years.

Favourite hidden gems?

In Dubai, I recommend 3Fils. A new restaurant for meat and fish is 11Woodfire, which is probably the best restaurant in Dubai. In Mayfair, I like Mark's Club.

HOSEKI