

疫情期间不能游山玩水，但即使是“宅度假”，也不耽误人们晒美拍。海岛度假地的“漂浮早餐”就是专为发朋友圈而生的，泡在水里享用高颜值的早餐，想想都很惬意！



Floating breakfasts are a popular amenity at Koh Samui's Cape Fahn Hotel.
Courtesy of Cape Fahn

If you follow luxury resorts or travel influencers on Instagram, odds are good that you've seen at least one "floating breakfast."

如果你关注过Instagram上的豪华度假地或旅游网红，你极有可能至少看到过一次“漂浮早餐”。

In case you're not familiar with them, here's what to know: they're your typical upscale hotel room service breakfast -- think toast, fruit, coffee and the like -- served in a pool or hot tub instead of in bed. Usually, they're placed on large platters or colorful baskets, then accessorized with bright tropical flowers to make them even more photogenic.

若是你对漂浮早餐没有概念，这里简单介绍一下：这是高档酒店客房服务一般都会提供的早餐——吐司、水果、咖啡等等，不过，这些早餐不是在床上享用，而是在泳池

或注满热水的浴缸中享用的。漂浮早餐通常会放在大盘子或彩色篮子里，并用艳丽的热带鲜花装饰，这样可以让早餐更上镜。

These breakfasts are particularly popular in Asia and the Pacific, especially at warm-weather private villa resorts in places like Thailand, Fiji and the Maldives.

这种早餐在亚洲和太平洋地区特别受欢迎，尤其在泰国、斐济和马尔代夫等地气候温暖的私人度假村。

While these breakfasts have become more common on resort menus over the last five years, the coronavirus pandemic has made them more popular than ever as hotel guests are avoiding buffets and communal dining rooms.

尽管过去五年来漂浮早餐在度假胜地的菜单上越来越常见，但是新冠疫情来袭后，酒店客人们都避免去餐厅用餐，使得漂浮早餐变得比以往都更受欢迎。

The floating breakfast has quickly become yet another luxury hotel amenity, like afternoon tea or a turndown treat. Amid the pandemic, domestic travelers taking advantage of affordable staycations have also embraced floating breakfasts.

漂浮早餐很快像下午茶或夜宵一样成为了豪华酒店的又一项标配。疫情期间，利用这一时机选择实惠“宅度假”的国内游客也很享受漂浮早餐。

Timo Kuenzli, general manager of Koh Samui's all-pool-villa Cape Fahn Hotel, says that nearly 100% of their guests over the past year have ordered one.

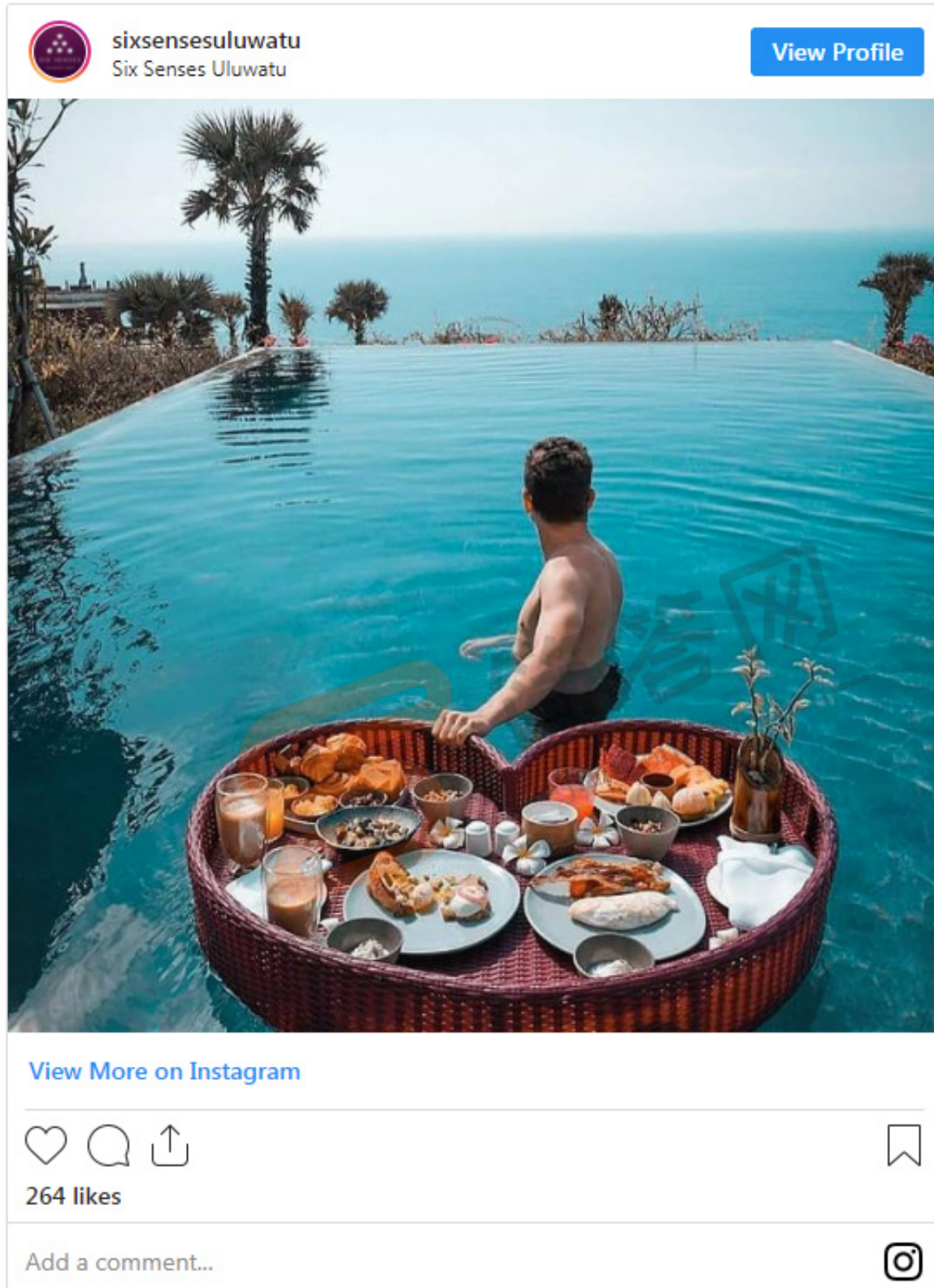
苏梅岛海角法恩泳池别墅度假酒店的总经理蒂莫·金兹利表示，过去一年来几乎所有客人都会点漂浮早餐。

"We can definitely see that the Asian market is way more into having Instagrammable moments to capture than other markets," he says.

他说：“显而易见，亚洲市场相比其他市场更爱捕捉那些适合发朋友圈的瞬间。”

And due to its growing presence, resorts have to keep upping the ante in order to make their offering stand out.

随着漂浮早餐影响力日增，为了让自家的漂浮早餐脱颖而出，度假地也必须加大投入。



Screenshot from Instagram

The Six Senses Uluwatu in Bali serves theirs in a red heart-shaped basket. The Anantara in Koh Phangan, Thailand, has a floating "sunset sushi" extravaganza. Cape Fahn is

working on a floating afternoon tea experience.

巴厘岛的乌鲁瓦图六善酒店将自家的漂浮早餐装在一个红色心形篮子里（见上图）。泰国帕岸岛的安纳塔拉酒店拥有超豪华的“日落寿司”漂浮餐。海角法恩酒店正在打造“漂浮下午茶”体验。

Are these breakfasts just made to be shared online and discarded, or do people genuinely enjoy eating them?

这些早餐是仅仅为了在网上晒完之后就丢弃，还是人们真的爱吃呢？

James Booth, a Sydney-based reporter for DMarge.com, tells CNN Travel that, for him, the lush meal worked better in concept than in execution.

来自悉尼的DMarge网站记者詹姆斯·布思告诉美国有线电视新闻网旅游频道说，对他而言，这道豪华大餐的味道没有想象的那么美妙。

"I realized that because it was a humid environment, leaving your breakfast out was maybe not ideal," he says.

他说：“我觉得，把早餐放在一个潮湿的环境中也许不是那么理想。”

"The coffee had a bit of pool water in it, and the bread was soggy." he confesses.

他坦言：“咖啡里溅进了一点泳池水，面包潮乎乎的。”

Regardless of your personal opinion on the merits of Instagram-centric hotel offerings, it looks like these floating meals have gone from fad to mainstay. Just remember to drink the coffee first.

无论你对于这道专为发朋友圈而生的酒店菜品看法如何，看起来漂浮早餐已经从一时的风尚变成了菜单上的常客。下次吃漂浮早餐，记得先喝咖啡哦。

英文来源：美国有线电视新闻网