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Life Companion  
On and Beyond the Road



## 椰棗結緣 自貿搭橋： 海南與阿拉伯國家的「雙向奔赴」

中新社海口4月29日電 位於海南文昌的中國熱帶農業科學院椰子研究所內，來自阿聯酋的部分椰棗苗在科研人員精心管護下，現已結出幼果。不久前，海南省瓊海市龍江鎮政府與中國熱帶農業科學院椰子研究所簽署協議，共同開展椰棗區域試種項目，並打造椰棗產業研究基地。

椰棗，這一被譽為“沙漠麵包”的中東特產，已在海南“開花結果”。2019年，中國與阿聯酋達成共識，由阿聯酋向中國捐贈椰棗苗，探索合作發展椰棗產業。

2021年至2024年，阿聯酋分兩批向中國贈送椰棗苗共計2.5萬株，而中國科研團隊不斷開展科研攻關，為椰棗產業高質量發展提供技術支撐和科技方案。

椰棗的“跨國之旅”，成為中阿友誼的生動見證。

這份情誼，也從農業領域延伸至更廣闊的經貿舞台。4月27日至30日，中國—阿拉伯國家合作論壇第十一屆企業家大會暨第九屆投資研討會在海口舉行，千餘名中阿政商界代表與會共探合作新機遇。

本屆大會上，海南省貿促會與阿聯酋、利比亞的機構簽署合作備忘錄，中卡路宜工業園區與海南跨境產業互聯（中東）示範園簽署戰略合作協議，文昌市月亮灣文旅綜合體項目受到阿拉伯投資方的青睞。其間發佈的《中國—阿拉伯國家合作論壇第十一屆企業家大會暨第九屆投資研討會海口宣言》提出12項倡議，為中阿雙方在能源轉型、數字經濟、農業合作等領域注入新動能。

“海南的零關稅政策，將為阿中貿易創造更多便利。”也門企業家拉沙德·阿里（Rashad Ali）在會場與多位中國客商交換了聯繫方式。他接受中新社記者採訪時說，海南重點發展的新社記者採訪時說，海南重點發展的

數字經濟、綠色低碳等新興產業，與阿中合作的新興領域高度契合。

近年來，海南與阿拉伯國家經貿合作持續昇溫。2024年，海南洋浦港與阿布扎比港建立姊妹港關係，並開通直達航線，越來越多“海南造”產品通過這條航線更快地進入中東市場。阿布扎比哈利法經濟區成為海南自貿港的第35個全球自貿區（港）夥伴。海口至迪拜航線的開通，進一步架起中阿之間的“空中絲路”。

基礎設施的互聯互通，為兩地人文交流鋪就了通途。去年11月，中東沉香貿易商代表與海南沉香行業代表共見證中阿沉香貿易合作平臺啟動，並在海南瓊中種下沉香樹苗。

免稅購物和自然風光，更讓海南成為阿拉伯國家遊客的“新寵”。海南密集開展針對阿拉伯國家聯盟的旅遊推介活動，促進雙方文旅互動。

數據印證著“雙向奔赴”的活力：去年，海南與阿拉伯國家聯盟貨物貿易額超240億元人民幣，同比增長超30%。今年是海南自貿港封關運作、擴大開放之年，從“沙漠麵包”到自貿紅利，更多合作機遇正在湧現。

“海南將自由貿易與旅遊業創新結合的發展模式，值得我們學習。”在伊拉克外交部副部長希沙姆·阿拉維（Hisham Al-Alawi）看來，伊拉克正在建設港口項目，海南的經驗尤為寶貴。

阿布扎比投資集團首席執行官扎耶德（Zayed）表示，該集團正與海南省政府探討在基礎設施、醫療保健等領域的投資合作。

約旦國際物流企業代表馬恩·賈拉爾（Maen Jarrar）告訴記者，企業已在廣州設立分公司，此次來海南正是為了探索航運和貿易機會，“這裡就像一扇敞開的門，連接著中東和中國的商機”。

## A New Era of Dining in Cebu

*SM Supermalls brings first-in-Cebu culinary experiences to life*

Cebu's dynamic food scene is evolving—and SM Supermalls is proud to lead the charge. With a longstanding commitment to redefining the mall experience, SM has become the home of first-in-Cebu dining concepts, global brands, and Michelin-recognized names. From the shoreline views of SM Seaside City Cebu to the central buzz of SM City Cebu and SM JMall, a new era of culinary discovery has arrived.

“We've always believed that Cebuanos deserve nothing less than the best—and the first,” says Steven T. Tan, President of SM Supermalls. “Through curated dining experiences and thoughtfully chosen food partners, we're transforming how people dine, gather, and connect in Cebu.”

### Dining firsts at SM Seaside City Cebu

As one of the largest lifestyle destinations in the Visayas, SM Seaside City Cebu has been at the forefront of introducing Cebu to international food powerhouses like Hawker Chan, the world's first Michelin-starred hawker stall, and Tim Ho Wan, Hong Kong's



famed dim sum destination.

A taste of timeless Italian. Cibo brings its signature modern Italian dishes to Cebu and elevates every Cebuano's dining experience with bold flavors and fresh, artisanal ingredients.

To xiao long bao and beyond. Lugang Café debuts at SM Seaside City Cebu with its famed xiao long bao, classic Taiwanese cuisines, and IG-worthy interiors.



Now, it continues to elevate the experience with Cibo, which recently opened its first-ever in-line store in Cebu—a welcome addition for fans of fine Italian fare with Filipino flair. Joining the roster is Lugang Café, now officially open and serving its famed xiao long bao and Taiwanese classics to Cebuano diners for the first time.

### Elevated flavors at SM JMall

SM JMall is carving a new space in Cebu for sophisticated, modern, and globally recognized culinary brands. Among the exciting firsts is Hoshino Coffee, the beloved Japanese café chain renowned for its hand-drip brews and soufflé pancakes—a true Japanese indulgence now found in Cebu.

Fast, flavorful, and full of character. Cebuanos can enjoy Japan in two different ways: a solo-grilling experience at Yakiniku Like or savoring handcrafted brews and fluffy soufflé pancakes over brunch at Hoshino Café.

Also making a mark is Yakiniku Like, the solo-dining yakiniku experience that's taken Asia by storm. This first-in-Cebu grill restaurant invites you to enjoy high-quality meat and fast service—ideal for the on-the-go yet quality-conscious Cebuano lifestyle.

A Michelin-recognized resto now in Cebu. Three-time Michelin Guide awardee, Twist & Buckle, lands in Cebu bringing an elevated comfort food experience to locals and tourists alike.

But perhaps the biggest news comes in the form of Twist & Buckle—the churro specialist recognized by the Michelin Guide for three consecutive years (2023, 2024, and 2025). This premium comfort food destination is set to raise the bar for Cebu's gourmet casual scene.

### The heart of local flavor meets global trends at SM City Cebu

Over at SM City Cebu, ABACA Baking Company takes the lead as the first-ever café concept within an SM mall. With its handcrafted pastries and strong Cebuano roots, ABACA is a proud local gem serving global-quality coffee and comfort food.

Freshly baked goodies are now in your hands. Your favorite



neighborhood bakery café is now made closer to Cebuanos! ABACA Baking Company opens its first SM café concept in SM City Cebu—serving handcrafted pastries, premium coffee, and hearty bites made with love.

This April, Starbucks is set to unveil a first-in-the-Philippines store concept, inspired by modern native Filipino design—a seamless blend of cultural pride and contemporary aesthetic. Also arriving this April is Tavolata, the celebrated homegrown Italian restaurant making its SM debut.

Highly-anticipated brands are within reach. From left to right, top to bottom: Manam, Nagi Izakaya, Wolfgang's Steakhouse, and Ooma.

Looking ahead to May, foodies can anticipate the Cebu debut of powerhouse names from The Moment Group—Ooma and Manam—offering bold Japanese flavors and nostalgic Filipino dishes with a twist, respectively. Wolfgang's Steakhouse, world-renowned for its USDA Prime dry-aged beef, and Nagi Izakaya, a creative take on Japanese pub fare, will also open their doors—another first in Cebu, all under one roof.



SM Supermalls has always taken great care in ensuring that each new brand complements the Cebuano's discerning tastes, values, and lifestyles. Whether it's the convenience of solo-dining concepts, the community atmosphere of family-style resto's, or the visual richness of native-inspired design, these food experiences are designed for the Cebuano lifestyle.