SUMMER 2016 £7 where sold

LONDON

THE OFFICIAL LUXURY LIFESTYLE MAGAZINE

SIMON CALDER ON THE SEASON
ESSENTIAL ACCESSORIES
ART & MISSONI

hite neat

BASK IN THE LAZY DAYS OF SUMMER

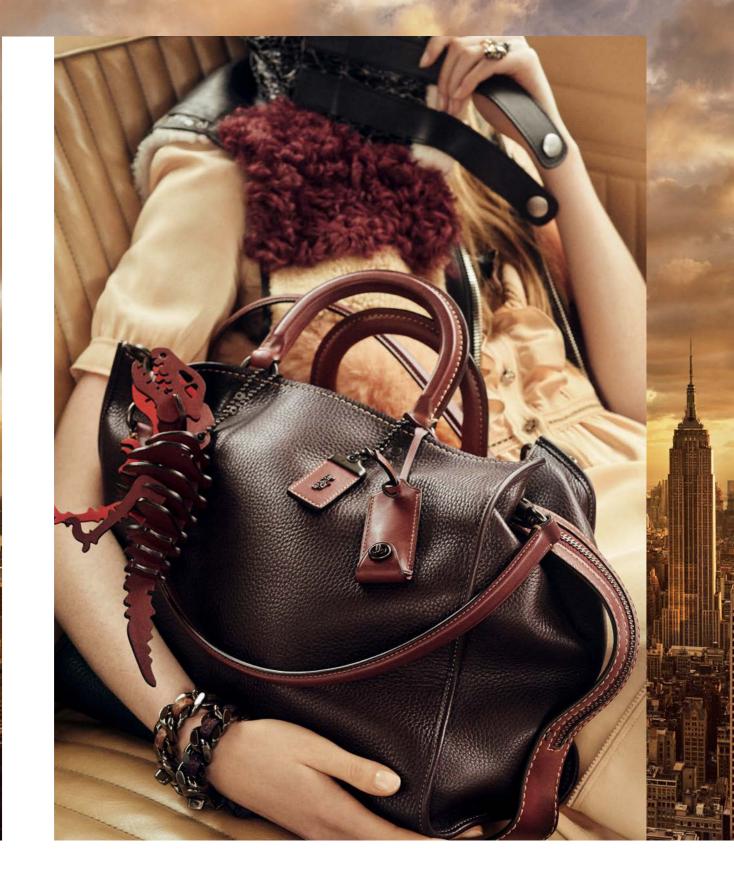


ART = FASHION = STYLE = CULTURE =

in association with







PRE FALL 2016 Glovetanned Rogue 36 *in Oxblood, Patchwork Shearling Vest* on Rianne coach.com





Non-EU residents can Shop Tax Free in store. More information at premiertaxfree.com



A NOTE FROM THE EDITOR

I'd wager that London is a destination that is difficult to beat at this time of year. Summertime in the capital sees the city come alive with a dazzling array of events – from those that traditionally form the social summer season such as the Royal Academy's Summer Exhibition and preview party, to one-off extravaganzas such as the Bolshoi Ballet's Diamond Jubilee season at the Royal Opera House. Although one can't always guarantee that the sun will shine in a blaze of warming glory, this is without doubt one of the best times of year to visit the city – but don't just take my word for it.

Simon Calder, undoubtedly one of the UK's best known travel journalists, has taken time out of his busy schedule to pen his thoughts on what makes this metropolis such a dynamic and vibrant hub during the months of June, July and August. With an appeal to navigate the capital's streets either by foot or by bike, Calder firmly believes that London is one of the best places for maximising one of life's most precious commodities: time.

With this in mind, *IN London*'s team of creative talent has been hard at work curating the very best that the summer season has to offer so you don't have to. On page 17, still-life photographer Michael Hedge and illustrator Eleni Sofroniou combine their talents to produce a stunning take on our edit of this summer's must-have pieces – I hope you'll find it inspiring.

For those with a diary packed full of social engagements this season, surely there are few more annoying dilemmas than finding your perfect outfit and realising that you have nothing to go with it. Ready and willing to help those stuck in such a quandary, London's collection of top accessory designers and makers can ensure that your Royal Ascot hat is talked about for all the right reasons and you step out in shoes tailored exclusively for you. Turn to page 31 to learn more about the companies those in the know have on speed dial.

Elsewhere, Thea Lewis-Yates has taken the best of the spring/summer 2016 collections across both fashion and beauty to create not one but two breathtaking shoots. Our main fashion story (page 42) is inspired by one of the hottest trends to trot off the SS16 catwalks – the prairie girl – and I'm more than a little obsessed with Elie Saab's Gardenia white lace gown modelled so ethereally by Clara Mcsweeney at Elite. The season's best beauty collections, meanwhile, have been turned into pretty butterflies and dragonflies (page 56), creating one of the most striking beauty shoots I have come across in a long time.

I hope you have a very pleasant stay.

Kathyp Conway

Kathryn Conway, Group Editor Sollow us on twitter @InLondonMVP **IN** Visit www.inlondonmagazine.com

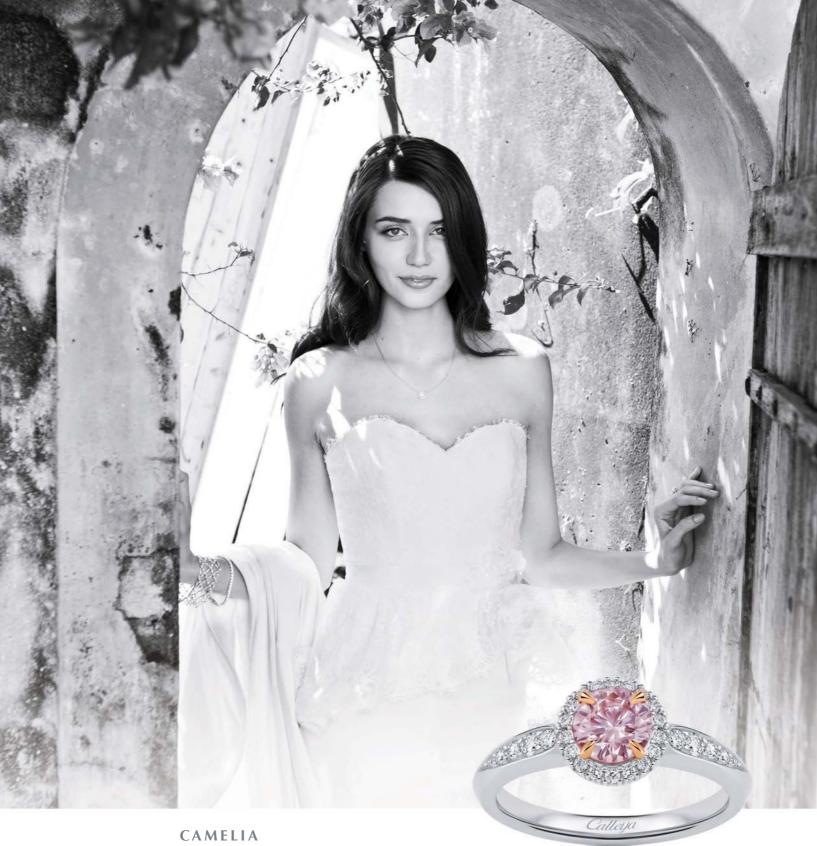












Featuring the Australian Argyle Pink Diamond. World's Rarest Jewel.

Calleija

GOLD COAST Marina Mirage - Australia +61 (0)7 5528 3666 **LONDON** The Royal Arcade - Old Bond Street +44 (0)20 7499 8490 **S Y D N E Y** The Westin - Martin Place +61 (0)2 9233 6661 A RGYLE PINK DIAMONDS SELECT ATELIER

CALLEIJA.COM

THE GUEST LIST

Jo Caird

London enjoys an envied reputation when it comes to arts and culture. But, as Jo Caird discovers, when art and fashion combine something rather special is created. On page 66, Caird celebrates the arrival of a major exhibition that delves into the archive of one of Italy's most iconic fashion houses. Zigzag knits might be synonymous with Missoni, but as Caird uncovers through her interviews with



Angela and Luca Missoni, the influences behind the graphic style so loved by Angela's parents, Ottavio and Rosita, are rooted in 20th-century European art.

Simon Calder

Simon Calder has been *The Independent's* senior travel editor since 1994 and has become one of the UK's most respected travel writers and commentators.



Regularly answering travel queries from readers via his column in the *Evening Standard*, Calder also makes appearances on TV and radio; all of which make him supremely qualified to pen our comment piece on page 14. With a passion for the city he lives and works in, Calder sums up his thoughts on London during summertime. You can also find his views on Twitter @simoncalder.

John Michael D'Sullivan

John-Michael O'Sullivan is a London-based architect and writer, with a special interest in fashion history. As features editor at British menswear bi-annual *ARTICLE*, and a contributor to *The Observer* and *Esquire's Big Black Book*, there are few people better placed to explore this season's fascination with underwear. Not only has the V&A opened an entire exhibition dedicated to fashion's most



intimate ensembles, but Selfridges too is celebrating this new mood with the launch of its largest ever department, The Body Studio. Turn to page 28 and see why lingerie is hot right now.

Beatrice Squires

With a passion for culture, food and travel, Beatrice Squires has more than eight years' experience as a contributor and editor under her belt. With summer dining firmly in her sights, Squires puts



seasonally sourced produce centre stage on page 62 by speaking to the chefs who are masters of creating exquiste dishes from nature's bounty. Elsewhere, Squires travels further afield to profile rental properties with the 'wow' factor (page 78) and indulges in an exceptional safari at the Kwandwe Private Game Reserve (page 84).

GROUP EDITOR Kathryn Conway **ASSISTANT EDITOR** & DIGITAL EDITOR Lois Bryson-Edmett SUB EDITOR Anna Frame **FASHION EDITOR-AT-LARGE** Thea Lewis-Yates **GROUP ART DIRECTOR** Tim Benton **ART EDITOR** Shelley Varley DESIGNER Grant Pearce **PICTURE EDITOR** Tamsan Barratt CONTRIBUTORS lo Caird, Simon Calder, Michael Hedge, John-Michael O'Sullivan, Mitch Payne, Oliver Pearce, Eleni Sofroniou, Beatrice Squires, David G. Taylor **PRODUCTION MANAGER** Mel Needham

SENIOR PRODUCTION **ASSISTANT & RETOUCHER** Jennifer Bourne **PRODUCTION ASSISTANT** & RETOUCHER David Weeks SALES DIRECTOR, LUXURY Gemma Ryder SALES DEVELOPMENT MANAGERS, LUXURY Anessa Aibout, Amanda Benachour-Macleod SALES DIRECTOR, TOURISM Rob Way SALES DEVELOPMENT MANAGERS, TOURISM Neil Abraham Charlotte Johnson-Last **SALES & MARKETING** COORDINATOR Zohaib Naeem **DISTRIBUTION & MARKETING COORDINATOR** Hina Walia

HOTEL & CONCIERGE SERVICES DIRECTOR Samantha lohnson MANAGING DIRECTOR, **EUROPE** Chris Manning **PUBLISHING DIRECTOR** Mark Elliott PUBLISHER, HEAD OF **CREATIVE SOLUTIONS** Andrew Turner COMMERCIAL **PARTNERSHIPS DIRECTOR** Donna Price **OPERATIONS MANAGER** Lucy Aerts **OPERATIONS ASSISTANTS** Vinetta Swan, Stefano Pitzalis WHERE PASS **OPERATIONS DIRECTOR, EUROPE** Bridget Mastino **BUSINESS DEVELOPMENT** DIRECTOR Sarah Clegg **CONTENT MANAGER**

IN LONDON is published by Morris Visitor Publications. Seven pounds where sold. ISSN 1742-0857. Second Floor, Samuel House, 6 St. Alban's Street, London, SW1Y 4SQ, UK. Tel: 020 7242 5222. Fax: 020 7242 4184.

Printed by William Gibbons & Sons Ltd, ISO 14001 accredited.

MVP Morris Visitor Publications

© Morris Visitor Publications 2016.

Morris Visitor Publications is a subsidiary of Morris Communications Company LLC, Augusta, GA, USA. CHAIRMAN: William S. Morris III. PRESIDENT AND CEO: William S. Morris IV.

When visiting New York, pick up your complimentary issue of *IN New York* found in-room at the finest hotels in the city. THE OFFICIAL LUXURY LIFESTYLE MAGAZINE FOR LONDON

& PARTNERS

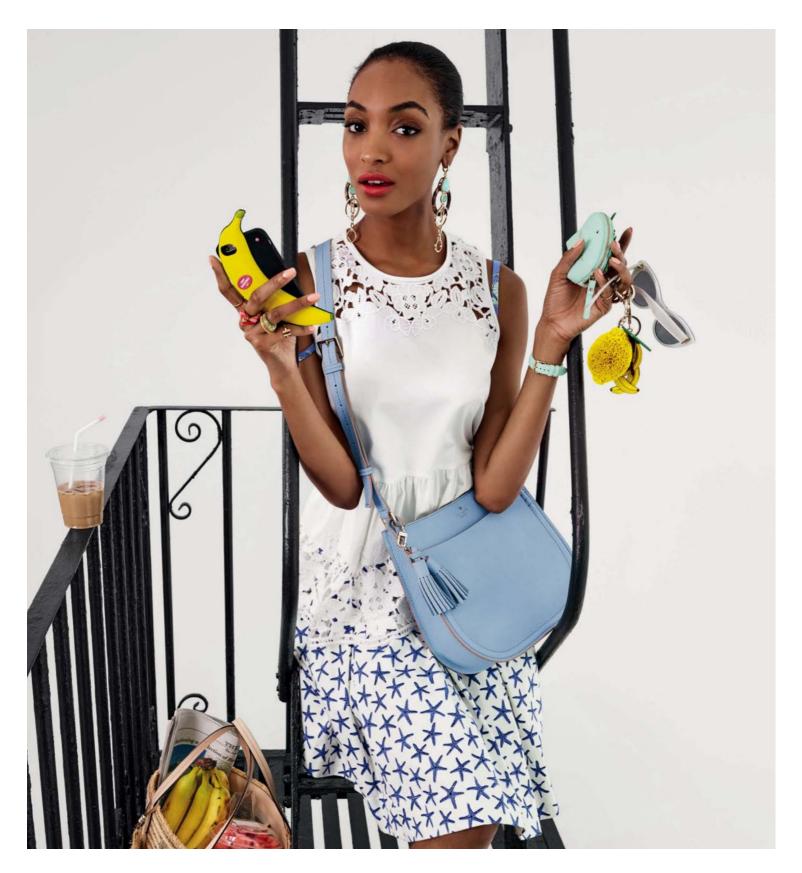


The papers used for this magazine are produced from certified sustainable sources by mills with recognised environmental accreditation. Please recycle this magazine, or return it to your hotel.



Contact via email at: firstname.lastname@morriseurope.com

Kevin Tavlor



summertime in new york is... a state of mind.



N THIS EDITION CONTENTS





COVER

Clara Mcsweeney and Daniela Salvalaggio were photographed by Oliver Pearce, with styling by Thea Lewis-Yates, make-up by Carolyn Gallyer and hair by Gow Tanka.

Clara wears an embroidered cotton dress by Masscob.

Daniela wears a pin-tucked sleeveless dress by Sea New York.

IN MY OPINION

12 A SENSE OF OCCASION Bruce Russell explains why London is the perfect party destination

IN VOGUE

14 SUMMER IN THE CITY Simon Calder revels in a city basking in the sun

- **17 THE EDIT** A carefully curated selection of the season's hottest pieces
- 28 WHAT LIES BENEATH John-Michael O'Sullivan explores why underwear is currently in vogue
- **31 ACCESSORIES** Lois Bryson-Edmett and Kathryn Conway meet the city's top accessory designers

IN FASHION

42 WHERE THE WILD THINGS ARE Summer fashions take to the wide open plains

56 BEAUTIFUL CREATURES

Get the perfect look for summer with this showcase of colourful beauty collections

IN TOWN

62 CREAM OF THE CROP

Beatrice Squires tips her hat to the chefs making the most of seasonal produce

64 ON THE TERRACES

Emma Levine reveals the hidden hotspots for dining in the sun

65 HOT RIGHT NOW

The latest restaurant openings dazzling diners this summer

66 ART & COLOUR

Jo Caird meets the Missoni family as a new exhibition opens at the Fashion & Textile Museum

68 THE TATE REBORN

Lois Bryson-Edmett explores the new extension to the Tate Modern that is opening in June

70 THE CULTURE DIARY

A guide to the most exciting events of the season

72 THE ART OF GLASS Kathryn Conway enjoys an experience day at the London Glassblowing Studio & Gallery

74 HIGH SOCIETY

The places to see and be seen in, handpicked by London & Partners

INSPIRE

78 HOME CHIC HOME

Beatrice Squires takes a tour of holiday homes with the 'wow' factor

80 BRITAIN IN BLOOM

David G. Taylor profiles some of the country's best gardens

82 PRIME POSITIONS

What's new in London's prime property market? David G. Taylor investigates

84 WILD PARADISE

Enjoy a South African adventure on safari with Beatrice Squires

IN TOWN MAPS & IN STORE

86 WEST END [W1]

88 WEST END [W1 & SW1]

90 KNIGHTSBRIDGE, CHELSEA & SOUTH KENSINGTON [SW1X, SW3 & SW7]

91 OBJECTS OF DESIRE Jimmy Choo, Wempe and Victoria Beckham are in the spotlight

92 COVENT GARDEN, MOUNT STREET & SOUTH AUDLEY STREET [WC2 & W1]

IN TOUCH

98 MY LONDON

A snapshot of city life with polo player and Jaeger Le-Coultre brand ambassador Luke Tomlinson

_

ACCESSORIZE.COM



Trusted partner of the world's best brands. globalblue.com

Yello &



Bruce Russell, one of the city's leading wedding and events planners, describes why London will always be the ultimate party destination



During summer in London, there is something to celebrate every month, from the Chelsea Flower Show and The Championships at Wimbledon to The Queen's birthday. For me, this is hugely exciting as there are endless opportunities to plan parties inspired by this calendar. London's plethora of beautiful, historic venues are also a continual

source of inspiration. Instead of transforming these buildings completely, I take elements of what makes them special – the history, the art or the spectacular décor, perhaps – and use them to inform the planning and design process. London has so many iconic venues that are great for this, such as Claridge's, The Dorchester, the Savoy and so on, but they are all very different, with their own captivating and unique character.

In a city as busy as London, where engagements and parties are hosted every day, it's important to make an event stand out as unique, so I am keen to ensure that everything I do is personal. If I feel any elements of what the client wants have been done already or are becoming too clichéd, I find a way to adapt them to make the end result more individual. Some guests may have been to two or three other ceremonies in the same venue, so the question is always 'how can we do this a little differently from everyone else?' This involves being creative and looking at new ways to re-interpret a space. I worked on a wedding at the Victoria and Albert Museum last November, and we held the ceremony in an area that the museum had never used previously as the team simply hadn't thought of it before. However, as soon as I walked into the space I sensed it could work and I turned out to be right – it was a truly magical event.

Applying this personal touch is becoming even more important as clients increasingly want to impress guests by creating an experience to remember. Sometimes we're given to thinking bigger is better and that we should aim for a 'wow' statement, but once that initial impact has been made, it's about looking at the smaller details to make an event special. I vet everything myself, so when I hire caterers I don't just taste the food, I also find out where the members of staff have been hired from, how they dress, how many floor managers they use, and so on. After all this preparation, it's about creating joy for every guest at the party; the function can look great and be designed flawlessly, but you need to bring out the emotion and enjoyment of the occasion from every person there – that's the pleasure I get from what I do.

Bruce Russell is one of the most highly sought-after party planners in London. Under his eponymous brand, By Bruce Russell, he offers independent specialist services for weddings and civil partnerships as well as private parties and unforgettable occasions.

www.bybrucerussell.com

DREAM, DISCOVER, EXPLORE WITH PANDORA'S TRAVEL COLLECTION

Celebrate your Unforgettable Moments with PANDORA's beautiful selection of hand-finished UK-inspired charms.



PANDORA Flagship Marble Arch 465 Oxford Street, London W1C 2AU, 0207 4950450 Be inspired at pandora.net



SUMPERIAL SUMPER

London is at its best at this time of year



Work hard, play hard: inexhaustible drive is London's style. So what happens when the heavy lifting eases – when the politicians and civil servants, the moneymakers and monarchy escape for the summer? All that energy stays in the capital. For most

of the year, London has a tendency to stay behind closed doors. But in June, July and August, the city opens up, which helps to explain why the London Olympic Games in 2012 were so happy and glorious.

A summer's day in the metropolis ideally begins on Waterloo Bridge. Gaze downstream to see the sharp edges of the City skyscrapers softened by the early-morning haze. Look upstream to Westminster, the hub of power, refreshingly unplugged for the season, and the magnificent ornaments that decorate each bank of the Thames – Cleopatra's Needle, the London Eye – then set off to explore the parts of the capital that open up when the sun shines.

A five-minute walk north will take you into the buzz of Covent Garden, while the same distance in the other direction leads you to London's current centre of gravity, the South Bank. Both of these 'tourist honeypots' are especially attractive during summer. Many more people fly into London than any other city on the planet – 200,000 on the average day – which helps to explain the powerful flow of humanity through the capital's main arteries. So consider going beyond the obvious when navigating the city's streets.

14

Step up from two feet to two wheels and take advantage of the new Cycle Superhighways. The construction of these elaborate bike paths made winter miserable for motorists caught in endless traffic jams. Now the cycleways are open, London feels a degree less mechanical and more human, while the communities just beyond the heart of London seem more connected.

The capital has some dynamic hubs whose characters are still evolving: Bermondsey, the design district in the shadow of the Shard; Brixton, a beacon for the concept of strength in diversity; and Spitalfields, which for centuries has welcomed waves of new arrivals and today feels more international than ever. Agreed, half the locals vanish in July or August for their preferred corner of Cornwall, Corfu or California, but the rest of us Londoners breathe a sigh of relief, loosen our ties, slip off our shoes and start to revel in a city that is too seductive to be left to the coachloads of tourists.

We also emerge from underground. As the traffic lessens, there's a chance to reacquaint ourselves

with the city's key monuments: St. Paul's Cathedral, Trafalgar Square, Big Ben. Minutes away from these highlights there is always an oasis of calm to be found. Christchurch Greyfriars, just north of St. Paul's, is a church designed by Sir Christopher Wren that was mostly destroyed in World War II. Now reinvented as a garden, it really does lifts the spirits.

London defies the laws of physics; as the mercury rises, the pressure eases. Perhaps that's why visitors from out of town sometimes comment that the citizens seem friendlier when they are shortsleeved in summer. Indeed, the season is bookmarked by two great festivals – Pride, the LGBT+ celebration, in June, and the Notting Hill Carnival at the end of August.

Summer in London is the best place I know where you can extract the highest possible value from the most precious commodity of all: time. And at the end of the day, back on the bridge, Ray Davies' love song to the city sums up London's magic: "As long as I gaze on Waterloo sunset, I am in paradise."

💟 @SimonCalder



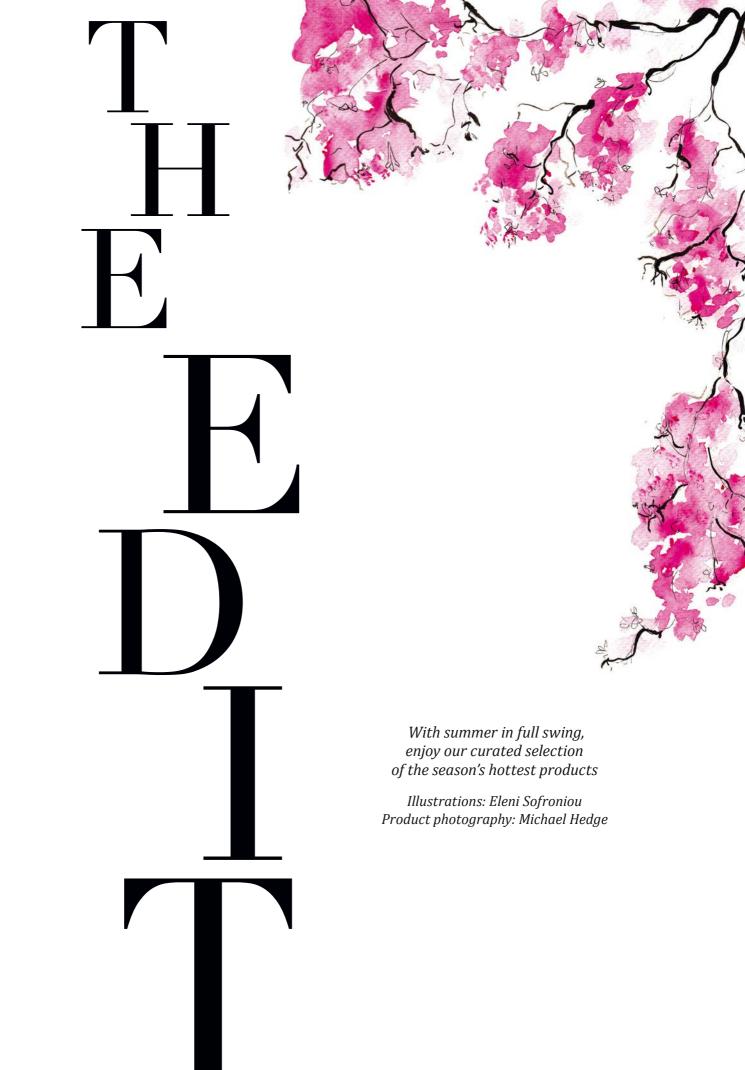
FLY INTO HOUSE OF FRASER. FLY OUT WITH THE HOTTEST BRANDS.

Biba | Urban Decay | Kurt Geiger | Dior | Michael Kors Lancôme | Polo Ralph Lauren | Ted Baker | Clarins | Kenneth Cole



Oxford St | Westfield London

Suitcase not sold at House of Fraser



BOSS

For an elegant take on the current penchant for pleats, the gorgeous Runway Edition layered plissé organza dress by BOSS is just the ticket



Trusted partner of the world's best brands. globalblue.com

FIZ

Russell Bromley

PRADA

Stylish flats are all the rage this season. This suede ballerina with Ayers leather trim and gladiator laces by Prada is our pick of the pack. The metal ping-pong ball detail is full of fun EST 1898

T.M.LEWIN

OXFORD STREET 388 Oxford Street, W1C 1JT

JERMYN STREET 103–108 Jermyn Street, SW1Y 6EQ

REGENT STREET 126 Regent Street, W1B 5SD

tmlewin.co.uk



Trusted partner of the world's best brands. globalblue.com



ALEXANDER MCQUEEN

If floral details float your boat, the Embroidered Flower Knuckle Box Clutch by Alexander McQueen is the perfect way to make a statement. Slip the chain around your wrist and enjoy the kaleidoscope of butterflies that adorn your hand

GENAISSANCE DE LA MER

A new serum essence to transcend time



Eternity seems captured, the genesis begins.





LOUIS VUITTON

This souvenir jacket from Louis Vuitton's excellent SS16 menswear collection is an eye-catcher. In shades of bright red and deep blue satin, with embroidered cranes and blossoms, this is the bomber jacket every man should have in his wardrobe



Official Jewellery Licensee of The Championships, Wimbledon



The Watch Store, 199 Regent Street | Park House, 491 Oxford Street | The Market, Covent Garden Harrods, Knightsbridge | Selfridges, Oxford Street | Westfield London | Bicester Village



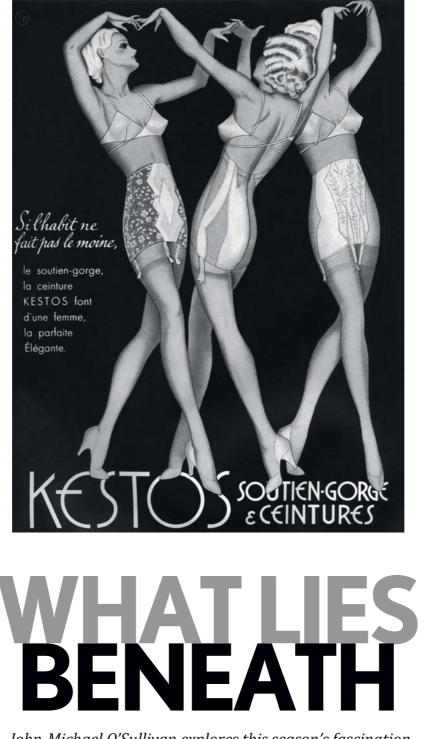
PETER LAYTON LONDON GLASSBLOWING



The UK's foremost hot-glass studio and gallery

www.londonglassblowing.co.uk





John-Michael O'Sullivan explores this season's fascination with fashion's most intimate ensembles

ight now, underwear is having what fashion magazines love to call a 'moment'. In days gone by, as Cole Porter crooned, glimpses of stocking may well have been shocking – but lingerie has been steadily making its way towards the mainstream for almost a century. The Sixties gave us bra-burning (and topless bikinis); in the Seventies, *The Story of O* introduced cinema audiences to a sophisticated new universe of bondage and boudoir chic, and Vivienne Westwood's SEX shop brought fetish wear out into the open; and the Eighties, of course, belonged to Nick Kamen's old-school boxers in the iconic Levi's ad, and Madonna's New Woman bustiers. But the roots of this current resurgence lie

_



firmly in the Nineties, the decade best epitomised by Mark Wahlberg's well-stuffed Calvin's, Eva Herzigová's *Hello Boys* Wonderbra campaign and, unforgettably, Bridget Jones' granny pants.

For proof, look no further than the blockbuster exhibition *Undressed: A Brief History of Underwear* currently on show at the Victoria and Albert Museum; a romp through the history of underwear of the past two centuries, covering everything from fashion and functionalism to fetish.

"The exhibition explores the relationship between underwear and fashion, notions of the ideal body, and the ways that cut, fit, fabric and decoration can reveal issues of gender, sex and morality," says its curator Edwina Ehrman. "It also considers health and hygiene and the critical importance of innovation in design and technology to the development of undewear. The opening of the exhibition happily coincides with a global resurgence of interest in lingerie and underwear. The contents also reflect the current trend for loungewear and the recent interest in lingerie dresses." Indeed, one of the star attractions is a silver Liza Bruce slip dress, famously worn by a young Kate Moss in 1993. A glistening sliver of sheer metallic fabric, its breezy simplicity made it one of the era's most iconic fashion statements. And yet it could just as easily have walked straight off the runway from many of this season's collections.

A NEW MOOD

At Maison Margiela, a rejuvenated John Galliano sent out witty new takes on the bias-cut sheaths with which he first made his name; at Céline, Phoebe Philo softened her trademark crisp minimalism with lace-trimmed slip dresses. Haider Ackermann's gorgeously fluid pyjamas, Alexander McQueen's ethereal fantasies and Givenchy's dramatic, sheerpanelled ballgowns have all fed into the prevailing mood. Today, Nineties-born designers, from Balmain's Olivier Rousteing and The Row's Mary-Kate and Ashley Olsen to London up-and-comers such as Marques' Almeida, are proving keen to adopt and update this sensuality for the next generation.

So the V&A's show – co-sponsored by Agent Provocateur, another Nineties' phenomenon – is a timely reminder of both aesthetic shifts within a particular sphere of fashion, and of the changing role of underwear in society itself. At one extreme, there are the relics of centuries of repression and concealment – whaleboned crinolines and rib-crushing stays (similar to corsets), Victorian unmentionables and Moulin Rouge corsets. And at the other, there's the artillery of the 21st-century body; Kardashian-worthy butt shapers, ethereal red-carpet frocks by Elie Saab and Antonio Berardi, and Mr. Pearl's spectacular neo-burlesque costumes for Dita Von Teese.

BODY OF WORK

Beyond the museum's walls, there's plenty more evidence of underwear's increasing reach. Footballers David Beckham and Cristiano Ronaldo are both keeping their bank balances topped up with bestselling intimates ranges. This autumn, the much-loved Bridget Jones (and her trusty undergarments) will make a long-overdue return to cinema screens. And Selfridges - the London institution which, for the past century, has been at the forefront of every shift in its customers' needs and desires - has just unveiled a spectacular overhaul to its lingerie department. Spread across 37,000 square feet, the new Body Studio is the store's largest single department, and the revamp has seen traditional plush carpets and frills ditched in favour of blonde timber and sleek lines.

As the name suggests, the focus these days is on the body, from the athletically clad assistants to the café run by clean-eating gurus Hemsley + Hemsley. If you delve a little deeper, however, the mood shifts; the spaces get a little darker, a little richer, a little sexier. Because, for all the streamlining and simplifying, there's a reason they still call it underwear. It's the same reason the word *déshabillé* keeps lingering in fashion parlance. No matter how mainstream, our obsession with underwear will remain as long as it retains that subtle frisson of danger – and with it, the most intangible quality any item of clothing can possibly bestow: allure.

Undressed: A Brief History of Underwear at the Victoria and Albert Museum runs until March 12, 2017.

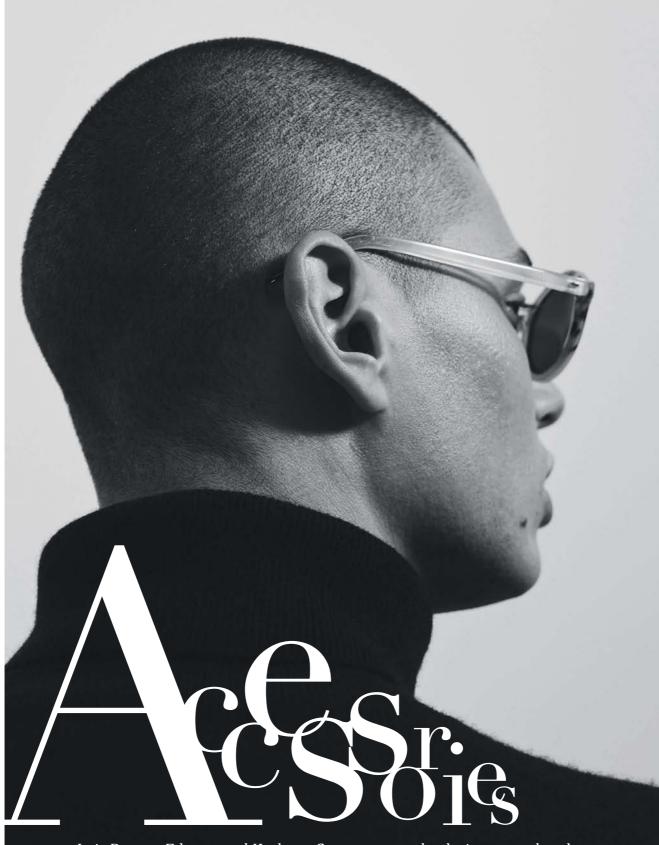
Cromwell Road, SW7 2RL. 020 7942 2000. www.vam.ac.uk

29 —

Amatch made in DEBENHAMS

BRITAIN'S DESIGNER DEPARTMENT STORE





Lois Bryson-Edmett and Kathryn Conway meet the designers and makers out to prove why accessories are far from an afterthought

_____ 31 _____



JANE TAYLOR LONDON

There are few more statement-making pieces in fashion than a hat. A look back through the annals of history reveals that Britain's love affair with headwear is not only firmly entrenched in the national psyche, but has also come to define some of the country's most famous figures. Would Sir Winston Churchill be so instantly recognisable without his cigar and homburg? Would Charlie Chaplin be quite as funny without his cane and bowler? (Incidentally, we have London's Lock & Co. Hatters to thank for introducing the bowler hat in 1849.)

Today, while hats play both a decorative role (for weddings and high-society events) and a practical necessity when either a cold snap bites or temperatures soar, thanks to Royal Ascot – where the hats on show are as much of a talking point as the horses – millinery masterpieces are proving hugely popular. The current fascination with whatever a certain future queen chooses to finish an outfit has also helped push headpieces back into the spotlight, and when the Duchess of Cambridge requires a new hat, Jane Taylor is the designer she calls upon. "I was trained by the Queen's milliner so I always thought, or always hoped, that I would make things for the Royal Family," she reveals. "Probably one of the most complicated hats I've created was one I made for the Countess of Wessex, which was an ivory hat with a strip of see-through crinolin all the way around it. I had to block the hat shape twice, attach the crin, stitch everything back together and block the shape a third time. It took a lot of hours – three hats in one, really – but I know the Countess was pleased with the end result and that makes it all worth it."

For someone blessed with such patronage, Taylor is charmingly humble and self-deprecating when it comes to talking about her talents. "I don't really know if I have got that much acclaim," she laughs when pressed on her position in the lexicon of great milliners. "I just love making things, being inspired, creating new connections and making people feel confident – I treat everyone the same." Indeed, it is this readiness to ensure that everyone who visits



her recently opened King's Road boutique feels special that ensures Taylor's clients have become lifelong customers. "When a client arrives, they often don't have a preconceived idea of what they would like, so it's my job to provide some guidance," she says. "I'll look at their proportions and face shape, talk to them about the occasion and get to know them a little better if they're a new customer, which is all incredibly important in creating a suitable design. I often find that people who are nervous of hats usually want something really small, but this isn't always very flattering. So I try to help the client understand what suits them by getting them to try on lots of different shapes until they find one they're happy with and one that I think will suit them and work for the occasion."

For a bespoke piece, Taylor usually works from swatches of fabric from the outfit being worn with the hat, hand-dying the hat to match, or using similar tonal colours, before adding any elements and trims discussed during a consultation. "I used lots of dying in the final show of my embroidery degree. With hand-dying you can paint it, use inks or layer up all the colours to get a beautifully soft effect. I'm creating a limited-edition capsule collection that will be exclusive to the boutique and I've been doing lots of marbling with the fabrics – I want to marble everything now," Taylor laughs.

Rather interestingly for someone who works in the luxury industry, Taylor is a vegan, which has a significant bearing on the type of materials she works with. "The leathers I use must be a by-product and there are some things I'd love to use but just can't bring myself to - like snake skin. Luckily, salmon skin creates pretty much the same effect as snake skin, so I use that instead," she reveals. Where materials are available in the UK, Taylor supports British suppliers and has recently started working with a company in north London on a selection of bags and clutches. "So many bags make me really cross, as you can't get anything in them," she says. "So I've designed my bags with a strap that goes across the hand so they're easier to hold and there's a chain strap, if you prefer. There's also room to fit your sunglasses and phone in, too." With an all-consuming passion for her work - Taylor even admits to dreaming about hats - and with every detail taken care of, is it any wonder that she is ahead of the pack?

From August 15-19, Taylor is hosting a couture millinery workshop at her King's Road store, where participants will learn how to block, finish and trim two hats to take home.

253 King's Road, SW3 5EL. 020 8392 3333. www.janetaylorlondon.com

LUCY CHOI LONDON

When Lucy Choi opened her own boutique last year, in the same Connaught Street store once inhabited by her uncle Jimmy Choo, it seemed as if a twist of fate was at play. But, as Choi herself states, it has taken a lot of hard work to make her eponymous shoe brand a success. "I invested my own money to start my business, even selling the flat I had owned for 10 years – it was all very daunting," she reveals. "But, when my uncle's former boutique came on to the market it seemed a definite sign and I fought tooth and nail to get it."

Having spent 10 years at French Sole, working her way up to become its managing director, and with her sister ensconced as the creative director of the label their uncle founded, it seems that footwear is very much a part of the Choi DNA. But, while Choi feels that the pressure of living up to the family's heritage is only natural, there is no sense of sibling rivalry. "My sister and I are very supportive of each other and there is a mutual







respect, as both of us are hard-working businesswomen and mothers, trying to juggle it all," says Choi. "I do think it is harder as a woman to have it all," she adds. "I faced one of the biggest challenges of my career when I launched my label in 2012 and gave birth to my first child at the same time. I then opened my flagship store in August 2015 and gave birth to my second child just five months later. But my husband's indefatigable support has allowed me to be a businesswoman, wife and mother."

There is a steely determination about Choi, a sense she'll never take no for an answer; she knows exactly what her customers want and she'll give 100 per cent to ensure her label delivers. Part of Lucy Choi London's manifesto is to offer what its founder calls the three Cs: comfort, craftsmanship and character. "As women we've all been there – buying beautiful, eye-wateringly expensive shoes that you cannot wear for more than 10 minutes," says Choi. "I pride myself on providing shoes with the 'wow' factor that are desirable and comfortable." To this end, Choi wears all the shoes she designs before they go into production to ensure that the proportions and fit are up to scratch. "The ethos of the three Cs is front of mind at every stage of the design and production process and many of our customers tell us they find even our highest heels comfortable enough to wear all day," Choi notes.

In her spring/summer 2016 collection, Choi has embraced a kaleidoscope of colour with vivid neons, metallics and bold patterns on the agenda. "I am always visualising how to inject character and fun into my designs, be it through different textures, new colours or shapes," she explains. "With my SS16 collection, I wanted to have some fun and explore what it means to be creative - to express a sense of enthusiasm and innovation for the year ahead. The shoes are all named after iconic British supermodels and actresses - aspirational and glamorous, akin to my head-turning heels." The Lulu, with its red polka-dot print, is indicative of the sense of fun that pervades this collection, but lovers of a more monochrome vibe need not feel left out. The black patent Lovell features a sculpted winged heel and provides a creative take on the classic stiletto. And who doesn't enjoy being a head-turner without having to suffer the pain of pinched toes?

18 Connaught Street, W2 2AF. 020 7402 3434. www.lucychoilondon.com





GAZIANO & GIRLING

Despite years of experience working in the luxury shoe industry, Tony Gaziano and Dean Girling took a considerable risk when they decided to launch their own footwear business in 2006. "People thought we were mad when we said we were going to open a shoe factory in England," explains Gaziano. "Every other factory in Northampton is about 150 years old and people thought we wouldn't be able to get hold of the craftsmen or the machinery." Despite the challenges, the men knew there was space in the market for a luxury British shoe brand, and a decade later Gaziano & Girling has firmly established itself in the market, with a store on one of the most prestigious streets in the world – Savile Row.

At the heart of this success is the brand's reputation for high-quality craftsmanship. "We forget the cost and focus on making things the proper way

with skilled craftsmen," says Gaziano. This starts with using the highest quality materials: "We only use calf skin," he explains. "Our animals are bred in the Swiss Alps and are left to grow at a natural pace rather than being force fed, as happens in the meat market. This means the skin doesn't expand too quickly and it doesn't acquire stretch marks, which makes for a superior-quality product." The leather for each pair is also cut symmetrically from the best parts of the animal, ensuring that the left and right shoes of a pair wear in exactly the same way.

Machinery and techniques are largely traditional, inspired by the quality footwear Britain was once famous for. "Some of the machinery we use is from the 1940s," says Gaziano. "You can't buy it these days. We found most of it in the deserted workshop we bought. Slowly but surely we got it all working again." All shoes are also created using the Goodyear welting technique - a highly technical style of manufacture that enables the shoe to be re-soled many times without affecting the upper (the top part of the shoe). Other brands often choose the simpler Italian blake stitch technique, which uses only one sole with a stitch that goes straight through to the upper. "It's supposed to be used in warmer climates," explains Gaziano. "But it isn't durable and your feet will get wet if it rains. Over the years it's become the fashion, and a cheaper way to make a shoe, but people misuse the technique." Gaziano & Girling's traditional methods are instead designed to create a quality product that endures. "If our shoes are looked after, they can last 20 years," says Gaziano.



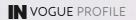


As an item that could be worn almost every day by the customer, creating something personal is key for Gaziano & Girling. As a result, the brand provides both bespoke and made-to-order services alongside its ready-to-wear ranges. Bespoke involves several fittings and dummy shoes made from scrap leather and every care is taken to ensure the shoe provides the client with optimum comfort. "When we fit the customer with the dummy shoes, we cut holes in the leather to see how their foot fits inside the shoe, so we can make adjustments accordingly," says Gaziano. This service sees the team travel globally to meet with clients at their convenience.

Meanwhile, the made-to-order option provides a choice between 5,000 combinations of shoe style, toe shape, colour and more, with the finished product delivered to the customer in as little as 12 weeks. These services are also available for the new women's collection, created after Gaziano & Girling noticed female customers were purchasing male styles for themselves. Available in calf, alligator, lizard and stingray skins, Gaziano & Girling hope the new range will open up the benefits of high-quality bespoke and made-to-order shoes to the women's market where such services largely don't yet exist.

From humble beginnings in Gaziano's garage and Girling's shed, the brand's thriving Northampton factory, which now employs more than 25 staff, proves that the manufacture of quality goods in the UK is experiencing a powerful renaissance, with customers seeking out products that carry the stamp of authentic British craftsmanship.

39 Savile Row, W1S 3QF. 020 7439 8717. www.gazianogirling.com



CUBITTS

"I've worn glasses all my life and I could never understand why there weren't more British spectacle brands," says Cubitts founder Tom Broughton. "London was once the optical centre of the world and the first ever pair of glasses was made in Soho in 1730." However, it was the National Health Service (NHS) that unwittingly brought about the demise of British spectacle brands in the early 1980s, when it ended the scheme that provided free frames to all citizens, triggering the collapse of the industry. Since then, a few independent frame makers such as Cutler and Gross have entered the market, but none has achieved success on quite the same scale as Broughton's Cubitts, which has rapidly gained popularity for its no-nonsense approach to selling, and stylish frames that blend traditional crafts with modern technology.

"One of our core principles is never to overwhelm the customer," explains Broughton. "So we only ever have 20 optical styles, 20 sunglasses and 10 colours. When we introduce a new design, we retire an old one – it's all very considered." Broughton is also passionate about quality craftsmanship that lasts. "We use pin drilling to attach the front of our glasses to the back. It takes more time and skill than standard heat sunk hinges, but it means if someone breaks the hinge, we can repair it in five minutes. People are always amazed we haven't tried to sell them a replacement pair, but we are happy to fix it instead." Cubitts also promises absolutely none of the pressured up-selling that can make choosing frames so intimidating, with anti-scratch and anti-glare coatings offered as standard.

Each Cubitts frame is handcrafted from a sheet of high-quality Italian acetate, passing through 50 stages of production over six weeks. Designs are conceived by Broughton himself, drawing inspiration from a life-long obsession with eyewear. This personal touch runs through the heart of the business - from the modest start-up capital painstakingly saved up by Broughton over a decade, to the brand's proud connection with London. King's Cross, once the hub of London's spectacle industry and the home of Cubitts, runs as a theme throughout the products. Each design is named after a local street and the butterfly rivets found on buildings in the area appear as a motif on all frames. Even the handmade glasses cases contain a distinctive mustard lining inspired by the bricks of the iconic King's Cross train station.

Broughton has also stayed true to supporting industry in his city, establishing workshops in Soho and Borough, with another opening in Islington shortly. He envisages the new 2,000 square foot site as a kind of craft hub, where the brand can create the large product runs that big retailers have been requesting, while also training up a fresh generation of makers. "We want this new space to be a place that encourages people to make things," explains Broughton, who was inspired by London's Hackspace, a not-for-profit organisation providing free use of technology such as 3D printers and laser cutters to the public. His vision for craftsmanship is modern and involves combining new technology with traditional skills. "If you talk to spectacle experts they'll describe the first 10 years they spent just learning to cut frames. That isn't practical any more, so it's about using technology to unlock those traditional frame-making skills to create the same outcome in six hours rather than two days," he says.

This very contemporary approach has been crucial to the success of Cubitts. "We started online and, although we didn't market ourselves, we built such a following that by the time we opened our shop a year later we had 10,000 names on the mailing list," says Broughton. "In the past, we would have had to go through a large retailer and hope that over time consumers would get to know who we are. Thanks to the internet, that wasn't necessary and I don't think we would have had the same success had we not started this way." Even Broughton admits he has been taken aback by the speed of growth, but he is confident that consumer tastes are moving in favour of companies like Cubitts. "In the 1990s it was all about big-name brands, and then people wanted fast, affordable fashion from the high street," he explains. "But now is the age of the independent brand that does one thing, really well."

37 Marshall Street, W1F 7EZ. 020 7287 0564. www.cubitts.co.uk





10% DISCOUNT AT LIBERTY

Constructed from the timbers of two Royal Navy ships, Liberty is London's most glamorous shopping destination. Why not take a friend and immerse yourself for a day in the authentic Liberty experience? Begin with a delicious late breakfast in the Café Liberty, before throwing yourself into some serious shopping. Thanks to your MasterCard VIP shopping pass, you can enjoy incredible price reductions throughout the store, whether you're looking for exquisite pieces in the Scarf Hall, in-store beauty and grooming or exclusive Liberty products that you can't get anywhere else. **Visit Priceless.com today to get even more out of your time at Liberty**.





20% DISCOUNT AT DUCHAMP

A true London gent is renowned for being smart, sophisticated and very well-dressed. MasterCard is giving cardholders the chance to achieve sartorial excellence themselves with 20% off at Duchamp, London's esteemed luxury menswear brand. With a design philosophy centred on accessible luxury and the aspirations of modern men, Duchamp embodies the style, quality and prestige of fashion's heavyweights whilst maintaining its own unique and compelling 'Britishness'. **Shop online or visit the boutique on Jermyn Street, but make sure to visit Priceless.com for your exclusive discount.**

FREE FAST TRACK UPGRADE AT THE COCA-COLA LONDON EYE

First Provide and the set of the



IVED AND DESIGNED BY MARKS BARFIELD

SUSHI AND SAKE MASTERCLASS AT BUDDHA BAR

Enter the mysterious world of the Pacific Rim at Buddha Bar, and become an expert in Japanese cuisine as you take part in a fantastic Sushi and Sake Masterclass. Kick things off with a chilled glass of champagne and learn about the refined art and history of Sushi – you'll even have the opportunity to get hands on and make your own. A sake masterclass led by Buddha Bar's top sommelier follows, rounding off a unique and thoroughly exciting experience at one of London's hottest spots. **Visit Priceless.com today to book your own Sushi and Sake Masterclass**.

PRICELESS PRIVILEGES AT HARRODS

Extravagance deserves an opulent home, and there are few finer destinations than Harrods. From Harrods Shoe Heaven – one of the most iconic designer shoe departments in the world – to its renowned Egyptian escalators, the world-famous department store is synonymous with superior quality. MasterCard cardholders can lose themselves in a shopping paradise and enjoy Priceless experiences throughout the store. Whether it's a complimentary gift-wrapping service or an exclusive VIP personal shopping trip, visit **Priceless.com to find out more**.

NOT THE FORT

Make your next trip the best one ever. Learn more about MasterCard's Priceless Cities by registering at www.priceless.com and unlocking a whole new world with your MasterCard.

ERMS AND CONDITIONS APPLY

41 -

Where the wild things are

Photographer: Oliver Pearce Stylist: Thea Lewis-Yates Models: Clara Mcsweeney at Elite and Daniela Salvalaggio at Storm Make-up: Carolyn Gallyer at CLM using Sisley Hair: Gow Tanaka using Bumble and Bumble Photographer's assistant: Daniel Hack Stylist's assistant: Kate Sinclair UK production: Prana Production South Africa production: Jason Williams



Hudson cotton/organza skirt, Wesley tex cotton stripe shirt and skirt by MOTHER OF PEARL; boots by BLITZ VINTAGE

Tulle embroidered top and brocade corset in periwinkle blue by LUISA BECCARIA Mindy dress by REBECCA MINKOFF at Harrods

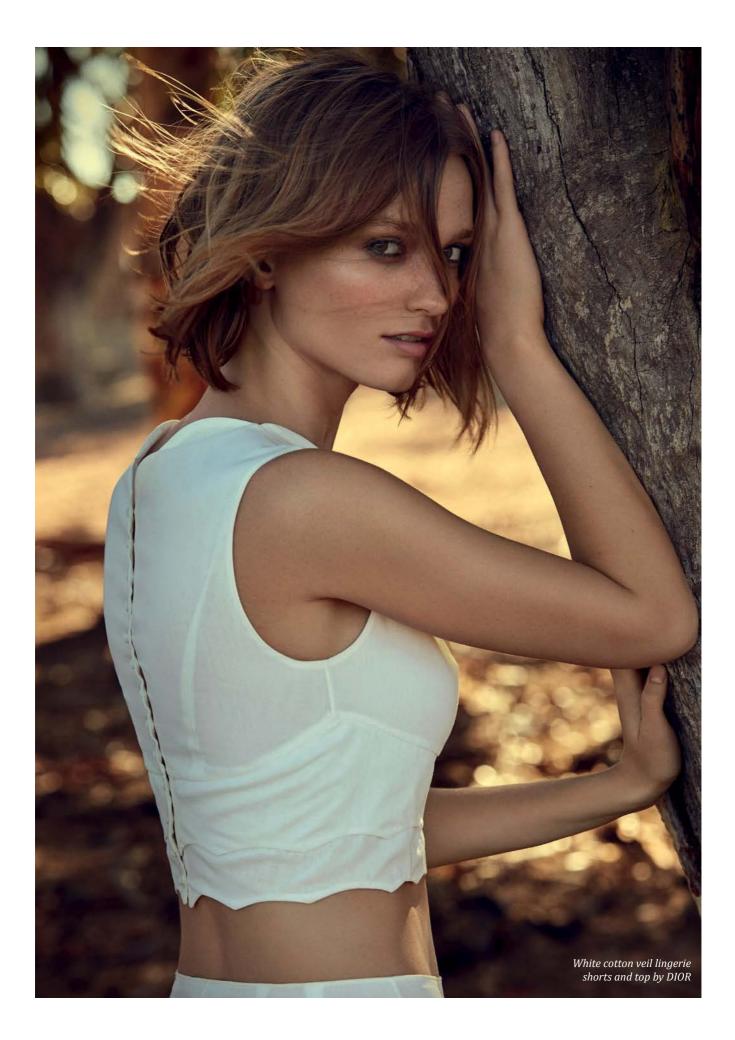
Tatiana dress in a blue rose print by VILSHENKO; boots by BLITZ VINTAGE

1

24

diff.

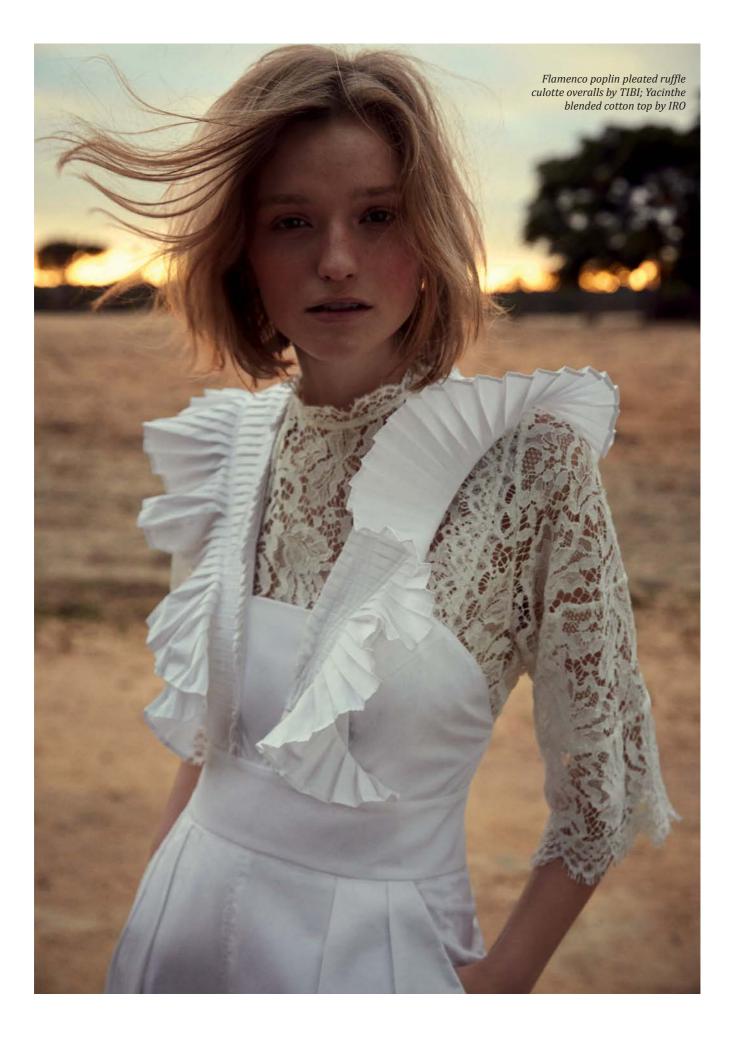
1



Clara (left) wears Mischief Frill dress by ZIMMERMANN; boots by BLITZ VINTAGE. Daniela wears Mischief Frill playsuit by ZIMMERMANN; boots by BLITZ VINTAGE







Oversize shirt in floral stripe cotton with placet detail and midi skirt with circular frills by ERDEM; boots by BLITZ VINTAGE

Gardenia white lace gown and Gardenia white lace and crêpe georgette shirt by ELIE SAAB

Silk georgette/Chantilly lace pleated dress by MICHAEL KORS COLLECTION

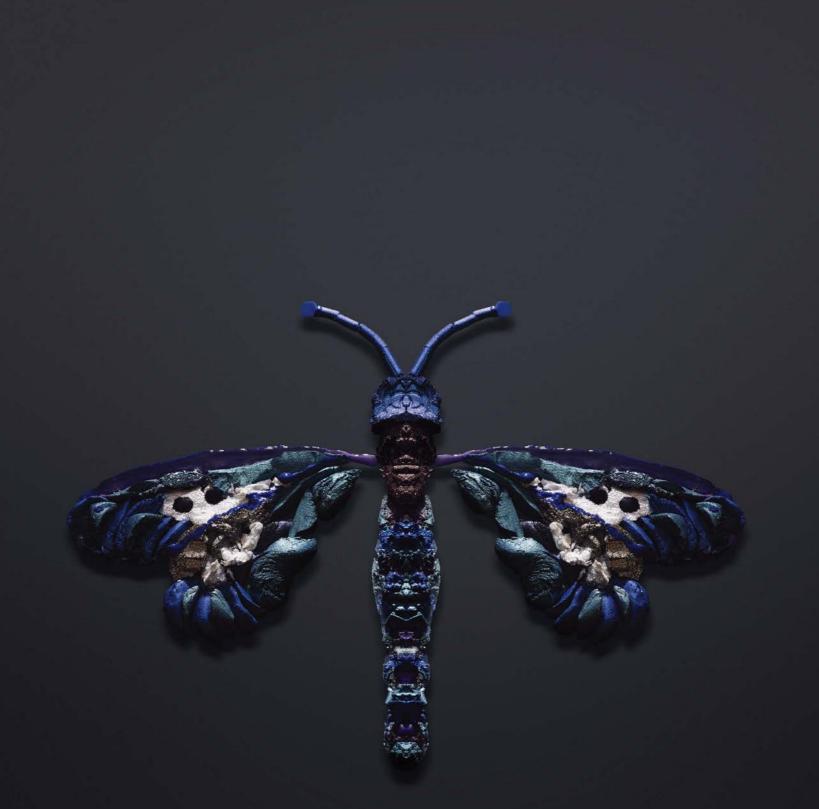
Clara wears a Mischief Layer dress by ZIMMERMANN, boots by GRENSON and holds a classic boater by LOCK & CO. HATTERS Daniela wears a Mischief Manor dress by ZIMMERMANN and holds a barbershop boater by LOCK & CO. HATTERS





Celebrating the spring/summer 2016 season with a showcase of luxurious and colourful beauty collections

Photographer: Mitch Payne at Skinny Dip Art director: Thea Lewis-Yates at Sarah Laird & Good Company Prop stylist: Maya Linhares-Marx at Carol Hayes Management Photographer's assistant: Matthew Aland



CHANEL

Dragonfly created using colours from Chanel's Les 4 Ombres Multi-Effect Quadra eyeshadow palette Tissé Beverly Hills, Illusion D'Ombre eyeshadows in Ocean Light and Griffith Green and Le Vernis Sunset Trip nail gloss from the spring 2016 L.A. Sunrise collection. Other colours include Le Vernis Vibrato nail colour, Illusion D'Ombre Long Wear Luminous eyeshadow in Mirage and Signe Particulier 4 Eyeshadow Collection

TOM FORD

Butterfly created using Cream Color for Eyes in Spice and Patent Finish Lip Color in Erotic from the SS16 Runway Collection. Bronzing Primer in Resort to Pleasure and Moisturecore Lip Color in Carriacou from the Soleil Color Collection. Other colours include Eye Quad in Honeymoon and Nude Dip and Lips & Boys Lip Color in Ansel and Giacomo and Nail Lacquer in Indian Pink and Pink Crush

BURBERRY

Butterfly created using Burberry's limited-edition spring/summer 2016 runway palette White No.1 and Burberry Kisses lip colour in Oxblood. Other colours include Lip Velvet lip colour in Military Red, nail polish in Poppy Red, Eye Colour Silk in Dusty Mauve and Eye Colour Cream in Mink

DIOR

Butterfly created using 5 Couleurs Glowing Gardens Edition Couture Colours Effects eyeshadow palettes in Blue Garden and Rose Garden, Diorshow Fusion Mono Long-Wear Professional Mirror-Shine eyeshadow in Equinoxe, Diorblush Glowing Gardens in Floral Pink, Dior Vernis nail polish in Bleuette, all from the Glowing Gardens spring/summer 2016 collection. Other colours include 5 Couleurs Designer eyeshadow palettes in Khaki Design and Navy Design, Diorshow Mono Wet & Dry Backstage eyeshadow in Marinière and Rouge Dior lipstick in Swan



A UNIQUE PASS COMBINING YOUR TRANSPORT, TICKETS TO TOP ATTRACTIONS, DISCOUNTS & CURRENCY IN ONE CARD



WWW.WHEREPASSLONDON.COM

ALSO AVAILABLE IN PARIS & BERLIN

WWW.WHEREPASSPARIS.COM WWW.WHEREPASSBERLIN.COM



OF THE CROP

Beatrice Squires enjoys the wonder of seasonally sourced produce and doffs her cap to the London chefs who are masters of nature's bounty

aving once lagged behind in the culinary world, London has earned a reputation as one of the world's top gastronomic destinations. Although it's hard to pinpoint exactly what has made this happen, one of the reasons must be the formidably talented chefs working their magic here. It's not just a passion for cooking that sets these individuals apart. Now, more than ever before, there's a heightened consciousness around ethically, seasonally sourced produce, an emphasis on impeccable presentation and a respect for even the most seemingly banal ingredients.

Take the example of the humble vegetable. What was once regarded as an inferior accompaniment to meat and fish has now risen up the ranks to become just as important, if not more so, in various restaurants such as Bruno Loubet's Grain Store in King's Cross. Here, there is an emphasis on sustainable cooking, with vegetarian dishes the stars of the show. Taking a leaf out of Bruno's book, Lee Westcott, head chef of Bethnal Green favourite Typing Room, has been praised for pushing Britain's national cuisine in a new direction, by "building outrageously intricate dishes from local produce", according to the food website *Great British Chefs* (yeasted cauliflower, raisins, capers and mint are a prime example).

Westcott and his team regularly forage for ingredients in and around London. It's not just the result of searching for wild food that brings satisfaction, says Westcott, but also the act: "Foraging itself is incredibly rewarding. It brings the whole team together and reminds us how much effort goes into



finding great ingredients." Among the wild foods visitors can expect on the menu this summer are gooseberries, wood sorrel, wild garlic, watercress, chickweed and yarrow. But aside from the fun of finding ingredients in the wild, what is it about this approach that appeals to Westcott? "I love to use wild ingredients as they bring different flavours and unique dimensions to a dish. Some add acidity, some provide earthiness and some give a peppery taste," he says.



NATURE'S LARDER

Indeed, much of the produce used in James Lowe's restaurant, Lyle's, is regularly picked fresh from just a stone's throw away in east London. "Nature knows best," is his philosophy, and despite its trendy Shoreditch location, his Michelin-starred restaurant has an understated simplicity that lets the food do the talking. The British seasonal menu includes locally sourced dishes, with ingredients that are foraged from wherever possible, such as suckling kid belly, ramson and goat's curd. The ramson (wild garlic flowers) will have been picked that day. However, using seasonal produce isn't a conscious decision, according to Lowe, it is just a normal part of cooking. "It would be more difficult for me to source, cook and create dishes at a restaurant that doesn't use seasonal produce. It just makes sense to use produce that is at its peak; it's more exciting as a chef to do so, and it results in better food," he comments.

Also inspired by what she sees growing and blossoming around her, Skye Gyngell of Spring in Somerset House finds much of her produce in the wild. With its light-filled, pastel-coloured interior, the restaurant has a feminine feel. Gyngell's menu, which complements this aesthetic with the use of edible foraged flowers, features grilled lamb with chamomile, asparagus, wild garlic and celery leaf salsa verde or fillet of beef with courgette flowers, to name just some. This respect for beautiful ingredients runs throughout.

THE BEAUTY OF BOTANICALS

"Flowers not only add a touch of elegance to a dish, they also add a unique flavour dimension to starters, mains, desserts and cocktails as well as a bit of intrigue and colour," says chef Tom Aikens, who, at the age of just 26, was the youngest ever chef to win two Michelin stars for his eponymous restaurant in Chelsea. Unsurprisingly, he once had Lee Westcott as his protégé. His empire has since grown to encompass four branches of Tom's Kitchen (in Chelsea, Somerset House, Canary Wharf and St. Katharine Docks), which serve "high-end comfort food". He also has a delicatessen and bar aboard HMS Belfast on the Thames near London Bridge. His ethos is simply to use seasonal and locally sourced ingredients of the highest quality wherever possible.

And it seems that the options for fine dining with flowers and botanicals are boundless. Aikens suggests cooking dishes with borage, which has a cucumber-like flavour that complements light food such as salmon and salads. Nasturtiums, meanwhile, have a more peppery taste, which can work well with fish or lamb. He also recommends using white clover flowers, which can be steeped in vinegar, or dried marigolds to brighten up a dish such as risotto, clear soup or fish bouillon. "Any dish, both sweet and savoury, can be enhanced by edible flowers and herbs," says Aikens. "From nasturtium and thyme flowers to fennel pollen."

Whether these top London chefs use locally sourced, organic seasonal produce, wild food or beautiful botanicals, one thing is clear: nature does indeed know best, and what better season than summer to showcase it in all its glory? www.grainstore.com www.lyleslondon.com www.springrestaurant.co.uk www.tomskitchen.co.uk www.typingroom.com

MAGES: FACING PAGE: SALMON DISH COURTESY OF TOM'S KITCHEN. THIS PAGE; LLOCKWISE FROM TOP: FLOWERS USED IN DISHES AT TOM'S KITCHEN @ DAVID GRIFFEN PHOTOGRAPHY; DISH FROM TYPING ROOM; DISH FROM SPRING COURTESY OF TYPING ROOM; DISH COURTESY OF TYPING ROOM; DISH COURTESY OF TYPING ROOM; DISH PROVED AT TYPING ROOM; DISH PROVED AT



ON THE TERRACES

Make the most of the great British summer and dine under the sun or stars, says Emma Levine

here's no better way to greet summer's glorious presence than by choosing a London restaurant that offers al fresco dining - and you don't have to venture too far off the beaten track. Take King's Cross, for example, a busy transport hub that's home to the Eurostar terminal and now a stylish neighbourhood for dining thanks to its mammoth regeneration. North of King's Cross and St. Pancras stations, Regent's Canal has been transformed, its latest addition being The Waterside Garden. This canal-side terrace, part of Rotunda Bar & Restaurant, spans the entire length of the venue. This summer it has partnered with Champagne house Perrier-Jouët and sculpture gallery Pangolin London - also housed at Kings Place - to produce a picturesque spot in which to sip some bubbly in a deckchair, or dine on seasonal British dishes.

With more than a nod to Virginia Woolf, the Dalloway Terrace – named after her 1925 novel *Mrs Dalloway* – is aptly located in Bloomsbury, a neighbourhood with a rich literary heritage. Rather than assuming that summer in London enjoys three solid months of hot sunshine, this new venue is a touch more realistic, offering an indoor-outdoor dining spot complete with a retractable roof for those rainy days (and, of course, for colder months of the year). If the weather behaves, its leafy terrace is a delightful hideaway. It's in the capable hands of restaurant manager Andrei Maxim (formerly at The Ledbury and Maze by Gordon Ramsay), serving modern British dishes throughout the day, from seared tuna with pickled radish and wasabi to coq au vin with crusty sourdough bread.

Boulestin has been famed for its classic French cuisine with an English flourish ever since the food writer Xavier Marcel Boulestin moved to London in 1906 and established his first restaurant here in 1925. He opened Boulestin in Covent Garden two years later. which soon attracted high society and notable names including the likes of Charlie Chaplin and Marlene Dietrich. It was a sad day when the restaurant closed in 1994, following his death. After a long wait, it reopened in 2013, in stylish St. James's, producing a menu of which Monsieur B would have been proud. The latest string to its bow is the enchanting private courtyard, illuminated by original Victorian gas lamps and lined with panels from King Henry VIII's Real Tennis courts. While you tuck into head chef Elliot Spurdle's new five-course tasting menu, which features dishes such as wild mushroom consommé and grilled Basque sirloin, take a look around: you're dining on the site of the last duel fought in England.

The Waterside Garden, Kings Place, 90 York Way, N1 9AG. 020 7014 2840. www.rotundabarand restaurant.co.uk

Dalloway Terrace, 16-22 Great Russell Street, WC1B 3NN. 020 7347 1221. www.dallowayterrace.com

Boulestin, 5 St. James's Street, SW1A 1EF. 020 7930 2030. www.boulestin.com

RIGHT NOW

Emma Levine explores what's on the menu this summer

DUENDE

Its name translates as 'imp' or 'mischief' – a feel-good ambience that new Spanish restaurant Duende has created with aplomb since opening in March in the busy hub of Covent Garden. Chef-patron Victor Garvey crafts dishes that are rooted in his Spanish parentage, paired with an international twist influenced by his global travels. With a copper-hued room and open kitchen, Duende serves dishes such as pancetta-wrapped quail with Pedro Ximénez jus, and oyster fritura with toasted almonds and Riofrío caviar. There's an extensive all-Spanish wine list, plus a selection of cocktails featuring Garvey's beloved gin and tonic. **16 Maiden Lane, WC2E 7NJ. 020 7836 5635.** www.duendelondon.com

PHARMACY 2

Contemporary artist Damien Hirst's first restaurant Pharmacy became one of London's hottest dining tickets during its five-year tenure in Notting Hill. Now he's re-booted his original vision with the help of friend Mark Hix, restaurateur of a slew of top London venues, and launched Pharmacy 2 at his Newport Street Gallery. The interior features walls lined with medicines and barstools shaped like pills. Dishes include British classics such as Glenarm Estate spring lamb, alongside Hix's staple dish Heaven and Earth – smashed potato with black pudding. Dining comes with a view of some of Hirst's own art. Pharmacy 2, Newport Street Gallery, Newport Street, SE11 6AJ. 020 3141 9333. www.pharmacyrestaurant.com

SIX PORTLAND ROAD

There's something delightful about a quality neighbourhood restaurant – the kind of bijou venue at the end of your road with great food, a cosy ambience and comforting décor. This new 40-seater restaurant near west London's lush Holland Park is exactly that and comes with an impressive pedigree: it's owned by Oli Barker and has Pascal Wiedemann as head chef – both of Terroirs fame. The regularly changing menu favours seasonal ingredients simply prepared, such as girolles with broad beans, spätzle and fried duck egg. **6 Portland Road, W11 4LA. 020 7229 3130. www.sixportlandroad.com**

SOM SAA

The old adage 'good things come to those who wait' rings true with this Thai restaurant, which opened in April in Spitalfields, east London. Som Saa comes from humble roots: a pop-up in Peckham, a year-long residency in London Fields, then a successful crowdfunding campaign. It's housed in a former fabric warehouse with vintage Thai decorations, where co-head chefs Andy Oliver and Mark Dobbie (who worked at Michelin-starred Nahm) combine traditional Thai flavours with British seasonal produce. The menu is filled with lesser-known flavours of regional Thailand, street food-style dishes and a weekend brunch. **43A Commercial Street, E1 6BD. 020 7324 7790. www.somsaa.com**



Images, from top to bottom: Duende; Pharmacy 2; scarlet elf caps dish at Pharmacy 2; Six Portland Road; dishes at Som Saa



ART& COLOUR

As Missoni opens its first major UK-based exhibition, Jo Caird explores the artistic roots of this bastion of Italian style

ondon means a lot to the Missonis. It was here, in 1948, that 16-year-old Rosita Jelmini met Ottavio Missoni, having watched him compete in the first Olympics after World War II. Five years later they married and launched what would become one of the world's most influential knitwear brands. The family is back this summer – sadly minus Ottavio, who died in 2013 – to celebrate the opening of Missoni's first major UK-based exhibition, *MISSONI, ART, COLOUR* at the Fashion and Textile Museum. And they couldn't be more delighted to be here.

"When my parents started," explains Angela Missoni, Rosita and Ottavio's only daughter and the brand's creative director since 1996, "the first country that reacted was England – and London especially. When Mrs B [Joan Burstein] opened Browns, one of the first labels she stocked was Missoni. The first assistants my mother had were from the Royal College of Art or Central Saint Martins in the mid-Seventies and we still have English people working for us."

MISSONI, ART, COLOUR isn't a retrospective in the conventional sense. Visitors to the exhibition will, of course, be rewarded with a dazzling array of Missoni outfits, plus swatches and Ottavio's hand-drawn patterns, but that's not all. Also on display are paintings and textile pieces from the brand alongside dozens of abstract works from MAGA, a museum of modern and contemporary art based in Missoni's hometown of Gallarate, outside Milan. The show positions Missoni within the wider context of contemporary art in Italy and Europe in the 20th century. According to Emma Zanella, director of MAGA and one of the curators of the show, while Ottavio's paintings show a clear dialogue with the contemporary art of the period - "their clean, pure lines slot neatly into abstraction", she says - his textiles speak much more to the world of fashion.

MISSONI & ART

The zigzag is the motif that is most strongly associated with Missoni, but

it is the colours rather than the forms of 20th-century European abstract art that are so apparent in Ottavio and Rosita's work and in that of their children. The understated grey and white walls of the Fashion and Textile Museum pop with colour from the likes of artists Gino Severini and Nino Di Salvatore, influential figures at the time that the Missonis were first making their mark on the fashion world. Her father didn't identify as an artist per se, says Angela – that's a label that other people gave him – but the Missoni home was certainly a creative environment. "He had artist and art critic friends like he had sporty friends and theatre friends. It was an eclectic melting pot," she says.

Colour was also a leading factor in the choices Luca Missoni, creative director of the Missoni Archive, made about which garments to select for display in the exhibition. "The eye has some guidance, with lines of colour through the whole, like a painting or a collage," he explains. While Luca is perpetually inspired by the 16,000-piece archive in terms of creating shows such as this one and its larger incarnation at MAGA last winter, his younger sister looks to it for specific ideas when putting together the new Missoni collection each season. "My mind starts clicking and making links with what I know is in the archive," she says. "I have precise memories of details of the clothes from a very young age."

MISSONI & ARTISANSHIP

Her parents' legacy might have felt like a burden to Angela, but she's never looked at it this way. "I was lucky that I had broad shoulders because I never felt that weight, but I did feel the weight of modernising an old company. Being a designer is something light, but I also have to take care of the business side." But while the concerns of competing in the 21st-century fashion world loom large, Angela never loses sight of the little things, still checking every stitch, cuff and buttonhole herself. Luxury isn't a label that she's overly concerned with. Far more important, she says, is the "preciousness" inherent in Missoni's commitment to artisanship. And it's this that the designer hopes will be clear to visitors to the Fashion and Textile Museum this summer.

MISSONI, ART, COLOUR runs at the Fashion and Textile Museum until September 4.

83 Bermondsey Street, SE1 3XF. www.ftmlondon.org www.missoni.com



THE TATE REBORN

Designed for two million annual visitors, the Tate Modern has been peaking at five million. Lois Bryson-Edmett explores the new future-proof extension



uilt inside the decommissioned Bankside Power Station in 2000, the Tate Modern embodied the zeitgeist of the new millennium - a symbol of the city's industrial past transformed into the very contemporary incarnation of a modern art gallery. Sixteen years on, the Tate is living up to its 'modern' moniker and moving with the times, launching a landmark extension set to increase the size of the museum by 60 per cent. The new Switch House designed by Herzog & de Meuron - the architects who masterminded the original gallery - will sit on top of the building's old oil tanks, providing 11 extra

bar, shop, restaurant and 360-degree viewing platform. The new extension promises to embrace the burgeoning trend for interactive and immersive art experiences, providing the public with the chance to not only view art, but become a part of its creation. The old oil tanks in particular will reflect this new direction, using the space's industrial architecture as a backdrop to live art, cinema and performances throughout the year. Levels five and six of the Switch House will also focus on public learning, hosting artist-led projects and community groups.

floors of exhibition and learning spaces, alongside a

To mark the opening, works by the late Louise Bourgeois will feature on level four of the new extension, celebrating the artist's links with the Tate - forged when she created the first ever commission for the Unilever Series in the gallery's Turbine Hall. The exhibition, which forms part of a gallery dedicated to the Tate's ARTIST ROOMS collection, will feature sculptures, drawings and a 'cabinet of curiosities' that draw on Bourgeois's themes of womanhood, relationships and memory. Also on display will be a four tonne cube of pink glass by American artist Roni Horn.

The existing Tate Modern is also embarking on a makeover with the help of a complete re-hang, mixing popular works from the collection with new acquisitions from overseas. Costing a total of £260 million, the new extension promises to be the most significant new cultural building since the creation of the British Library in 1998, encouraging a very modern relationship between the public and art that sees the two interact closer than ever.

The new Tate Modern opens on June 17. Tate Modern, Bankside, SE1 9TG. 020 7887 8888. www.tate.org.uk

THE MUSICAL PHENOMENON 30 YEARS AND STILL COUNTING...

THE STUNNING ORIGINAL AT THE QUEEN'S THEATRE SHAFTESBURY AVENUE, LONDON W1D 6BA

erables

lesmis.com | 0844 482 5160

Calls cost 7p per minute plus your phone company's access charge

RIGHT NOW

Lois Bryson-Edmett selects the summer's best cultural happenings

ROMEO AND JULIET Until August 13

The penultimate production in a series of plays staged at The Garrick by the Kenneth Branagh Theatre Company, *Romeo and Juliet* promises a heady dose of impassioned love in one of Shakespeare's most famous plays. Actress Lily James, best known for her role in *Downton Abbey*, and Richard Madden (of *Game of Thrones* fame) will take the title roles, with support from Derek Jacobi as Mercutio and Meera Syal as the Nurse.

The Garrick Theatre, 2 Charing Cross Road, WC2H 0HH. 0844 482 9673. www.branaghtheatre.com

MASTERPIECE LONDON June 30-July 6

Now in its seventh year, Masterpiece London provides the chance to browse art, antiques and unique design from more than 150 international galleries, with museum-quality pieces spanning more than 5,000 years of history up for sale. Keep an eye out for new additions such as jewellery artist Wallace Chan, who will debut new pieces specially created for the event, as well as design gallery Modernity from Stockholm which will present Swedish and Danish design from the early 20th century. **South Grounds, The Royal Hospital Chelsea, SW3 4LW. 020 7499 7470. www.masterpiecefair.com**

FASHIONING A REIGN: 90 YEARS OF STYLE FROM THE QUEEN'S WARDROBE From July 23

Over her long life, Queen Elizabeth II's style has become an iconic aspect of her rule, with the familiar combination of bright clothes, pearl necklace, gloves and Launer handbag becoming as instantly recognisable as she is. Now Buckingham Palace is exhibiting outfits and accessories from the monarch's life in a blockbuster exhibition that will form the largest display of The Queen's wardrobe ever created. The collection aims to demonstrate not only Her Majesty's style evolution, but also her commitment to British designers including Sir Norman Hartnell, Sir Hardy Amies and Ian Thomas.

Buckingham Palace, SW1A 1AA. 020 7766 7300. www.royalcollection.org.uk

BOLSHOI BALLET DIAMOND JUBILEE SEASON July 25-August 13

Marking the 60th anniversary of the company's first performance at the theatre, the Bolshoi Ballet is returning to the Royal Opera House with a three-week run of productions including *Don Quixote, Swan Lake, The Taming of the Shrew, The Flames of Paris* and *Le Corsaire*. Presented by Victor Hochhauser and his wife Lilian – who have been bringing Russian arts to London since the early 1960s – the season promises to be an unmissable cultural event, essential for seasoned ballet fans and the uninitiated alike. **Royal Opera House, Bow Street, WC2E 9DD. 020 7304 4000. www.roh.org.uk**



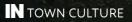


Images, from top to bottom: *Le Corsaire* by the Bolshoi Ballet; *Fashioning a Reign*; Robert Young Antiques at Masterpiece London; Lily James and Richard Madden in *Romeo and Juliet*

THE NEW WEST END MUSICAL

Visit AladdinTheMusical.co.uk | Prince Edward Theatre

OLD COMPTON STREET, LONDON W1D 4HS → LEICESTER SQUARE, TOTTENHAM COURT ROAD



THEART OFGLASS

Kathryn Conway takes part in a fascinating experience day at London Glassblowing















Murano glass handmade in Venice might be the pinnacle of artistry in the craft in some circles, but here in London there's one man synonymous with pushing the boundaries of the form. Celebrating the 40th anniversary of his business this year, Peter Layton has seen his London Glassblowing Studio & Gallery in Bermondsey flourish, becoming a showcase for his own and other artists' works and a sanctuary for young apprentices keen to hone their skills.

The studio is open to complete novices, too – and those brave enough to take on the 1,100 degree Celsius furnaces can unleash their potential and create their own pieces under the expert tuition of Layton's team on an experience day. From heating up the glass from its raw form and choosing your preferred combination of colours, to shaping (blowing if you're feeling adventurous) your piece and cutting it off the rod, this is hands-on learning that is extremely exciting. What's more, the pieces you create (expect to make three to four during the workshop) are yours to keep.

Classes cost £450, a price that includes the use of all materials and equipment as well as lunch. Check online for the next available dates and book in advance to secure your place.

62-66 Bermondsey Street, SE1 3UD. 020 7403 2800. www.londonglassblowing.co.uk







Society

Summer's in the air and what better way to spend it than out and about in the open spaces of fashionable London. We've handpicked a day's worth of new and exciting places to see, and be seen in, that offer a fresh perspective on the ever-changing capital

VISITLOND@N.COM

MORNING

Set off early to beat the crowds that are bound to be flocking to the new Tate Modern building when it opens. Lights at the 10-storey extension go on at the Switch House on June 17. The new gallery space not only offers further opportunities to immerse yourself in the art on display but also more places to meet and relax in, including a spectacular roof terrace with 360-degree views of the city. Just try not to get caught in Roman Ondák's live art exhibition as you make your way up – his artificially created queue of ordinary men and women is being performed on the opening weekend.

www.tate.org.uk/visit/tate-modern/ new-tate-modern

BRUNCH

From the top floor of the newly expanded Tate Modern gallery, you can see the perfect place to head to for a decadent brunch. Coq d'Argent is a 20-minute walk across the River Thames and into the heart of the City. The restaurant sits on top of the site of Roman Londinium and boasts a beautiful covered, heated rooftop terrace and garden which provide an oasis away from the hustle and bustle as you savour classic French dishes. www.cogdargent.co.uk

www.coquaryent.co.u

AFTERNOON

Spend the afternoon *Daydreaming with Stanley Kubrick* at Somerset House. The exhibition, opening on June 30, runs throughout the summer and features contemporary artists, filmmakers and musicians showcasing works inspired by one of the world's most innovative film directors. Take a moment to enjoy the daily fountain display in the courtyard before heading into Covent Garden for a bite to eat. *www.somersethouse.org.uk*

PRE-THEATRE

Turn off Long Acre into St. Martin's Courtyard, a quiet shopping and dining precinct in one of several traffic-free hideaways in Covent Garden. Whether it's an Indian, Thai, Mexican, Italian or British menu that appeals, there will be plenty to tempt your tastebuds among the al fresco dining spots provided by the courtyard's delightful restaurants. www.stmartinscourtyard.com



DATES FOR THE OPEN-AIR LOVER'S DIARY

The Queen's 90th birthday celebrations; June 11 www.trooping-the-colour.co.uk

The Championships at Wimbledon; June 27-July 10 www.wimbledon.com

BBC Proms; July 15-September 10 www.royalalberthall.com/tickets/ proms/proms-2016

For more information on what to do in London this summer, please go to visitlondon.com

MAGES: MAIN: THE NEW TATE MODERN © HAVES DAVIDSON AND HERZOG & DE MEURON. THIS PAGE, CLOCKWISE FROM TOP: DINING AT COQ D'ARGENT AND OUTSIDE COQ D'ARGENT COURTESY OF COQ D'ARGENT; CENTRE COURT DURING THE CHAMPIONSHIPS AT WIMBLEDON © AELTC; THE OPEN AIR THEATRE IN REGENTS PARK © DAVID JENSEN

Park, what could add more to the drama

The 2016 season includes the theatre's

(from June 17), part of the Shakespeare

400 celebration of the Bard's contribution

To end the night in style, pop to Orrery for a

nightcap under the stars. The lavender and

olive-lined terrace is a wonderfully intimate

location in Marylebone in which to soak up

the last hours of the evening with seasonal

cocktails and a selection of cigars.

www.orrery-restaurant.co.uk/at/

adaptation of Shakespeare's Henry V

to literature.

bar-marylebone

www.openairtheatre.com

than a performance open to the elements?

2016 WINNER! OLIVIER AUDIENCE AWARD

THE PHANTONA OF THE OPERA

HER MAJESTY'S THEATRE 0844 412 2707^{*} | thephantomoftheopera.com

*Calls cost 7p per minute plus your phone company's access charge

INCREDIBLE JOURNEYS AND LUXURIOUS ESCAPES

There are few more life-affirming experiences than an indulgent getaway. Whether you want to immerse yourself in the beauty of South Africa's Eastern Cape or seek solace a little closer to the capital in a bucolic English country garden, we show you how to take a break from it all

77 -

HOME CHIC HOME

Unwind and relax, or gather together friends for a sophisticated soirée, in holiday homes with the 'wow' factor, says Beatrice Squires

hen renting a holiday house, most people's search criteria is limited to location, design and comfort. However, if out of the ordinary is your goal, there is a whole other world of 'super-rentals' waiting to be discovered, providing everything from spas and swimming pools to butlers and private islands.

Dartmouth House, Devon

Lauded for its beautiful seaside landscape and Medieval towns, Devon is an obvious choice for those who want to witness rural England in all its glory. The famous naval port of Dartmouth (set on the banks of the estuary of the River Dart) gives Dartmouth House, located just a mile away, its name. A perfect place to unwind with a group of friends or, equally, throw a spectacular party, the contemporary property has eight suites and sleeps 16 guests. Among Dartmouth House's jaw-dropping features are two heated swimming pools (indoor and outdoor), a cedarwood hot tub and a Moroccan-style hammam. Or, if you want to unleash your competitive side, there's an AstroTurf tennis court and a games room which includes a pool table and table tennis. Set in three acres of grounds and with breathtaking Venn Valley views, Dartmouth House is a short drive away from some of Devon's best beaches. One week's self-catering accommodation starts at £11,750 and includes a welcome hamper. Sleeps 16. 01242 220 006. www.thewowhousecompany.co.uk

H



Cliff Barns, Norfolk

Self-styled as a 'deluxe country ranch', Cliff Barns in Norfolk is a wacky, completely unique retreat. Set in four acres of beautiful Norfolk countryside, the three barns - conveniently arranged around a central courtyard - accommodate 18 guests. The playful Mexican-cum-Wild West décor is the work of interior designer Shaun Clarkson and set designer Russell Hall. Each of the three converted barns' suites has an eccentric theme, including the Scottish Cabin and the Frontier Room with a four-poster bed made from a silver birch tree. There's lots to keep guests entertained, with a barbecue and al fresco dining area, hot tub, board games, dressing-up box and even a teepee and bonfire pit available in summer. An expert team is on hand, too, to arrange zip-wiring, spa treatments, yoga, DJs, clay-pigeon shooting and go-kart racing, to name just a few of the activities on offer. Best rates start at £1,650 for a night and £650 per night thereafter. 0870 850 5468. www.cliffbarns.com

Eilean Shona House, Scotland

If renting a house just won't cut it, how about having a whole island to yourself? Located in Scotland's Loch Moidart, off the Ardnamurchan Peninsula, Eilean Shona has an astounding 2,000 acres to its name. With its magical location among woodland and hills and framed by a white sandy beach, it's easy to see why the author and playwright J.M. Barrie chose to write his screenplay for *Peter Pan* here in the 1920s. The classic Scottish property has 11 bedrooms and the interior design is colourful, quirky and full of character with eclectic artworks decorating the walls. The drawing room boasts stunning views of the loch, while the comfortable library comes complete with a pool table, and the vast dining room's walls are adorned with the works of celebrated Glaswegian artist Fred Pollock. The grounds include a large garden, an artist's studio/meditation room and a tennis court. **One week's self-catering rental of Eilean Shona House starts at £9,600. Sleeps 20. 020 7043 2188. www.avenueproperty.com**

Villa Vidro, Portugal

For those looking for a taste of luxury a little further afield, they will certainly find it at Villa Vidro in Praia da Luz, Portugal. The modern five-bedroom villa is perched on an escarpment looking out to sea. Its impeccable, sleek design features clean lines and an abundance of glass that makes the property appear to be projecting from the hillside, or 'floating'. An ultra-minimalist kitchen seamlessly gives way to the outdoor kitchen and dining spots that surround a long swimming pool. There's a games room and a jukebox, as well as a fire pit in the internal courtyard. As for the grounds, they have been preserved in their natural state to further emphasise the beauty of the property, and have wild lavender, olive trees, figs, almonds and pomegranates growing in them. Just a short stroll away is the town of Praia da Luz with its buzzing atmosphere and beautiful sandy beach.

Seven nights' self-catering accommodation at Villa Vidro starts at £8,250 and includes daily maid service, house manager, concierge, night security guard and welcome hamper. Sleeps eight. 01242 220 006. www.thewowhousecompany.co.uk

BRITAIN IN BLOOM

David G. Taylor celebrates the vibrancy of green spaces with a look at some of the country's best gardens

eclared the 'Year of the English Garden', 2016 finds VisitEngland celebrating our most sublime examples and marking the 300th anniversary of Britain's first celebrity gardener, the 18th-century designer Lancelot 'Capability' Brown. Born in Northumberland in 1716, Brown went on to pioneer a naturalistic look that became famous around the world for epitomising the style of the quintessential English country garden. Enjoy a sensation of fauna, flora and fragrances as we guide you around our handpicked highlights.

Blenheim Palace, Oxfordshire

Inhale the heady scents of the rose and lavender gardens, visit the Art Deco fountains of the Water Terraces, hunt for the secret garden, visit the tropical butterfly house and pose for photographs in front of the Grand Cascade waterfalls, designed by 'Capability' Brown in the 1760s. Visitors can take a 20-minute seven-seater buggy tour around the lake or follow one of the walks designed to take in the best vistas. With parklands, formal gardens and a 12th-century wood, Blenheim Palace is an hour and 50 minutes from London by train and bus. www.blenheimpalace.com



Buckingham Palace Gardens, London

Explore a secret walled oasis behind the Palace with its wisteria-clad summer house, fragrant rose garden, herbaceous borders and the vast lawns where The Queen holds her exclusive invite-only garden parties by booking a special Garden Tour during Buckingham Palace's Summer Opening (July 23-August 31). At 39 acres, the garden is home to 350 types of wildflower, more than 200 trees, a lake and garden ornaments such as the huge marble urn known as the 1815 Waterloo Vase. www.royalcollection.org.uk

Great Dixter House & Gardens, East Sussex

The former home of the British gardening writer Christopher Lloyd (1921-2006), whose books include *The Well-Tempered Garden*, is open to the public. Situated close to England's southeastern to bursting with colourful plants and flowers, from swathes of daisies and oriental poppies to towering lupins which almost pierce the vast expanse of blue sky overhead. At less than two hours by

trek. Highlights include the wildflower meadow, topiary birds and a lady's smock-fringed pond where sweet nectar sends butterflies into a feeding frenzy during the summer months. www.greatdixter.co.uk

Hampton Court Palace, Surrey Sixty acres of gardens, 200,000 flowering bulbs, a geometric Privy Garden restored to its former glory and the world's oldest vine planted in 1768 are among many reasons to visit this Tudor gem. hour from London by train, visitors to the Palace won't want to miss the rose garden in bloom, July's RHS Hampton Court Palace Flower Show and a rare showing of Catherine the Great's collection of drawings and watercolours in an exhibition entitled The Empress and The Gardener. Depicting views of the Palace, park and gardens, the works date from the same period that 'Capability' Brown served as chief gardener to King George III.

GARDEN EVENTS CALENDAR

• June 4-5: National Gardens Festival Weekend, across England www.ngs.org.uk

• June 16-19: BBC Gardeners' World Live, Birmingham www.bbcgardenersworldlive.com

• June 18-19: Open Garden Squares Weekend, London www.opensquares.org

• June 24-26: Grow London: The Contemporary Garden & Lifestyle Fair, Hampstead Heath, London www.growlondon.com

• July 5-10: RHS Hampton Court Palace Flower Show, Surrey www.rhs.org.uk

PRIME POSITIONS

David G. Taylor uncovers the city's best new property developments

THE CORINTHIA RESIDENCES

Next door to Whitehall's five-star Corinthia Hotel is a collection of 11 private homes of uncompromising quality in an elegant 19th-century building. Ranging from two-bedroom to four-bedroom apartments, The Residences has Trafalgar Square close to hand, not forgetting the walkways of the River Thames, the art collection of The National Gallery, the airy expanses of St. James's Park and a year-round programme of classical concerts at St. Martin-in-the-Fields church. Benefiting from access to the Corinthia Hotel's facilities including its spa, Michelin-starred restaurants and 24/7 room service, these apartments offer voluminous space, lofty Victorian ceilings and the finest finishings including doors of Macassar ebony and bathrooms clad in Calacatta Oro marble. Prices start at £8,560,000. 10 Whitehall Place, SW1A 2BD. 020 7409 8756. www.savills.co.uk

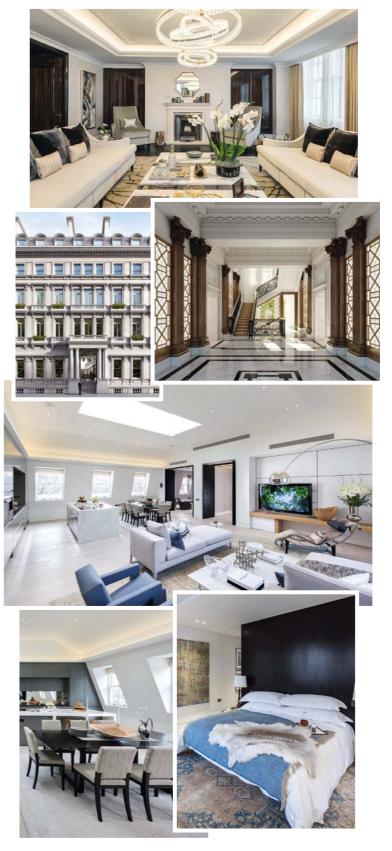
NO.1 PALACE STREET

Want The Queen as your neighbour? Situated opposite Buckingham Palace with views of the Royal gardens, this beautiful development offers 72 one-of-a-kind apartments. The project, due for completion in 2018, is headed by Northacre, the company behind the redevelopment of Hyde Park's The Lancasters. Built in 1861, the building was once the Palace Hotel and blends contemporary design with sublime original architectural features in the styles of the Italianate Renaissance of the 1860s, 1880s French Beaux Arts and Queen Anne of the 1890s. Alongside the reassuring security of its 300,000-square-foot island site, residents will benefit from a concierge service and use of 10,000-square-foot of lifestyle facilities that include a gym, personal training suites and a stunning swimming pool. Prices start at £2.1 million. 1 Palace Street, SW1E 5HY. 020 7349 8000. www.numberonepalacestreet.com

THE HEMPEL COLLECTION PENTHOUSE

The Hempel was one of the first boutique hotels in the world. Launched by the Bond girl turned hotelier and interior designer. Anouska Hempel, it was a favourite haunt with celebrities including Michael Jackson and Victoria Beckham. Closed in 2013, the site is being developed into luxury residential apartments that retain its stunning stucco façade. One of its most desirable residences is the vast penthouse sitting above a gorgeous private garden square; which the eagle-eyed might recognise as the location of the wedding scene from the 1999 film, Notting Hill. The four-bedroom penthouse has been finished to the highest standards, from its oak flooring to the Calacatta marble in its kitchens and bathrooms. Its centrepiece is an open-plan kitchen and living room with a retractable sliding-glass roof. Prices start at £7,000,000.

Hempel Square, 19 Craven Hill Gardens, W2 3EE. Strutt & Parker: 020 7318 4677. www.thehempelcollection.com

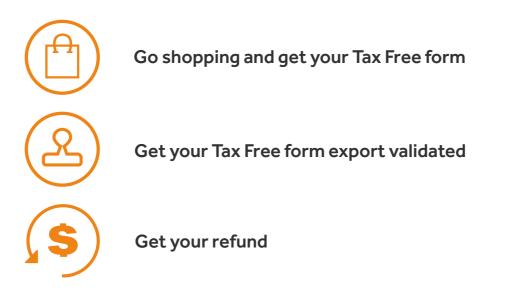


Images, from top to bottom: a living room at The Corinthia Residences; No. 1 Palace Street; the entrance to No. 1 Palace Street; two images of the open-plan living room/ kitchen in The Hempel Collection penthouse; a Hempel Collection bedroom



Enjoy Tax Free shopping with Premier Tax Free

If you live outside the EU, you can shop Tax Free in stores that use Premier Tax Free, one of the world's leading Tax Free shopping companies. It's simple:



To locate the stores that use Premier Tax Free and for more detailed information on how to shop Tax Free in the UK, visit premiertaxfree.com or download our app.







Beatrice Squires takes a walk on the wild side on safari in South Africa's Eastern Cape

eaturing just four luxury lodges set in a colossal 22,000 hectares of unspoiled wilderness, Kwandwe Private Game Reserve has one of South Africa's highest guest-to-land ratios. Situated in the Eastern Cape province, the reserve's astonishing beauty is further heightened by the Great Fish River, which meanders through the grounds for 19 miles on its way to the Indian Ocean.

Named after the endangered blue crane that inhabits the reserve, along with a variety of other wild birds, the malaria-free zone Kwandwe ('Place of the Blue Crane' in Xhosa) is also home to the 'Big Five': black and white rhinos, elephants, lions, buffalos and leopards. But that's not all – other predators and game, including cheetahs, giraffes, kudus, springboks, elands, red hartebeests, black wildebeest, aardwolfs and aardvarks, can often be seen during nocturnal viewings.

But it's not only the endangered animals that give the reserve its reputation, it is the people who work there. The team was voted the Best Safari Guiding Team in South Africa at the 2016 Safari Awards. Leading guests on morning, afternoon and evening game drives, they are highly trained photographic, birding and fishing experts who also take guests on bush walks, fishing and game outings as well as surprising them with banquets in the bush or evening drinks on the dam's pontoon.

WILD AT HEART

Renowned for its conservation and community work, Kwandwe offers guests the chance to get involved in giving something back with numerous participating activities. The three-day Rhino Conservation Safari raises awareness about the endangered species by discussing their behaviour as well as the dangers of poaching and preventative actions that can be taken. It's this "ethic of caring for the land", says co-owner Angus Sholto-Douglas, that is "at the core of everything we do".

Another fantastic safari that gives guests a taste (in both senses) of South African culture is Campfire Cooking. A brai, a traditional way of outdoor cooking, involves barbecuing meat over an open fire. The three-day safari alternates between game drives and learning how to cook a South African meal, using varying types of game as well as accompaniments such as krummel pap (porridge made from maize meal).

During the Campfire Cooking safari, guests will stay in the exclusive-use Melton Manor. The four-suite contemporary frontier farmhouse is the ideal retreat for small families or groups who value privacy, with each room having its own en-suite bathroom and a 'butler hatch' for discreet room service. Complete with a swimming pool in a central courtyard with a hidden perimeter fence, it's the ideal place for children to play safely.

LODGE IN LUXURY

Kwandwe's flagship retreat, the Great Fish River Lodge, is set up on a high bank overlooking the river of the same name. Unlike Melton Manor, the lodge is geared more towards adults, with nine thatched suites opening up on to private verandas, each with their own plunge pool that looks out over the valley. The interior is a mixture of earthy tones and indigenous timber.

Ecca Lodge, meanwhile, shows off a more striking selection of African colours and textures, with six suites. Each one has its own separate lounge, private deck and plunge pool. There's a play area with arts and crafts, books and puzzles and cooking activities for children. Finally, for exclusive-use only, Uplands Homestead is a restored farmhouse dating back to 1905 that has three bedrooms with private bathrooms and verandas. There's also a pool and gazebo, as well as a dedicated private guide, chef and tracker.

Renowned for its stunning landscape, award-winning team, impeccable lodges and conservation work, it's easy to see why Kwandwe Private Game Reserve is extraordinary. "We do things a little differently," says general manager Graeme Mann. He adds: "The biggest 'wow' factor has to be the size of the land versus the number of guests we can accommodate at one time." To be amid this pristine wilderness is certainly a thrilling thought. Heatherton Towers, Fort Brown District, Kwandwe Private Game Reserve, Eastern Cape, South Africa. 00 2746 603 3400. www.kwandwe.com

Prices from R41,100 (approximately £2,000) for one to six guests staying at the exclusive-use safari villa Melton Manor. Includes full-board accommodation and daily safari activities.

Flights go directly from major London airports to Johannesburg or Cape Town with transfer to Port Elizabeth, where a bush plane takes you on a short flight to Kwandwe. The reserve is also accessible by private jet.

IN TOWN MAPS





GORGEOUS CLOTHES SIZES 16-28



elenamiro persona BASLER Georgedé PERTE KRIZIA NXD

NERPASS

MARINA RINALDI

MARYLEBONE

44 New Cavendish Street 33 Southampton Row London W1G 8TR

HOLBORN

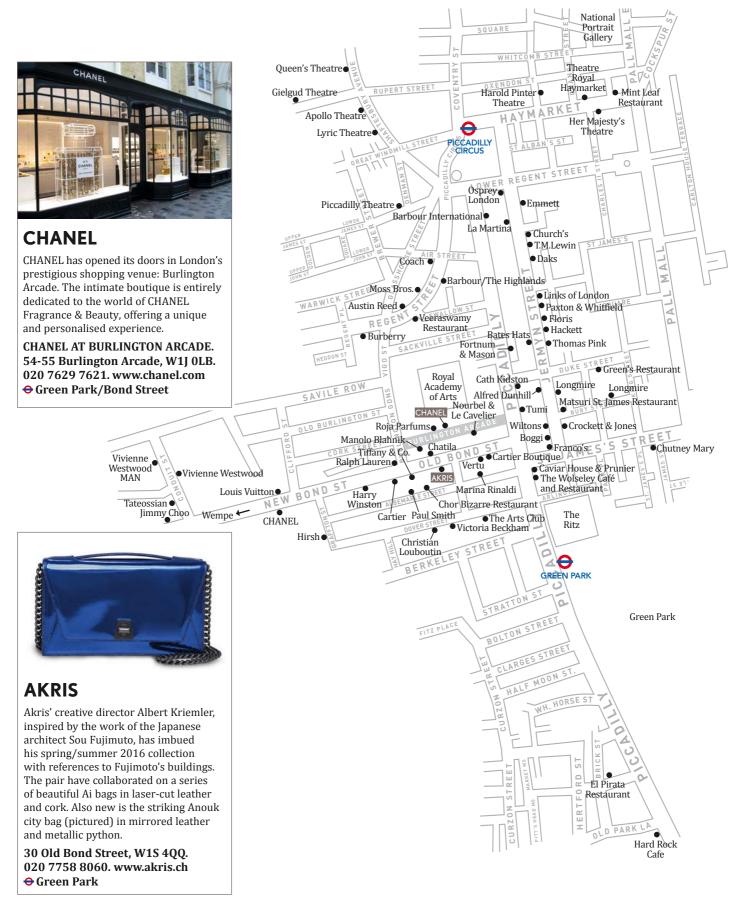
London WC1B 5HJ

OPEN 7 DAYS A WEEK

CLOSED SUNDAYS

BEIGE SIZES 16-28 beigeplus.com

MAYFAIR | PICCADILLY | ST. JAMES'S | WESTMINSTER | W1 | SW1





Following 25 glorious years in Chelsea, Chutney Mary has recently moved to its new home in St James's Street.

Open for breakfast, lunch and dinner, our restaurant showcases an eclectic mix of glamourous Indian design and contemporary style in a glamorous yet timeless setting.

A spectacular restaurant space that boldly redefines Indian fine dining plus a series of seductive private dining rooms; we have created a completely new contemporary menu to suit different time of the day, mood and taste. Also introducing the destination Pukka bar with its own unique atmosphere.

There are two private dining rooms seating upto 16 & 32 guests.

CHUTNEY MARY

73 St. James's Street, London SW1A 1PH 020 7629 6688 | reservations@chutneymary.com | www.chutneymary.com

IN TOWN MAPS

KNIGHTSBRIDGE | CHELSEA | SOUTH KENSINGTON | SW1X | SW3 | SW7



TOM FORD

The American designer and film director, who revamped Gucci and is known for his simple, stylish elegance, opened his first London store in 2013. At more than 2,400 square metres and a vision in white marble chrome and dark wood, its location on ultra-chic Sloane Street is a fitting home for the designer's womenswear and menswear collections.

201-202 Sloane Street, SW1X 9QX. 020 3141 7800. www.tomford.com ↔ Knightsbridge



CHRISTIAN LOUBOUTIN

When a woman strides out in a pair of red-soled Louboutins, you know she means business. And while the French footwear designer is perhaps best known for his classic black Pigalle heel, Christian Louboutin's spring/summer 2016 collection is a riot of on-trend stripes.

23 Motcomb Street, SW1X 8LB. 0843 227 4322. eu.christianlouboutin.com ↔ Knightsbridge





OBJECTS OF DESIRE

Find the perfect shoes, shades and fine jewellery to complete your look this season

nyone with even a passing interest in fashion will be familiar with the story of Jimmy Choo. Established by a man who made his way from Malaysia to London to train at Cordwainers College in Hackney, Choo's shoes attracted the attention of the global jet set as well as the co-founder of the business we know today, Tamara Mellon. Although neither Choo nor Mellon are involved in the business any longer, Choo's niece Sandra Choi keeps the familial link alive and, in celebration of the company's 20th anniversary this year, has clearly had fun looking through the archives.

Memento, her celebratory capsule collection, comprises 20 shoes and bags that reference the brand's red-carpet legacy and embody the label's signature style with designs both old and new. What's more, there's no need to worry about having to narrow your choice to just one pair. Presented in a limited-edition handmade trunk crafted from galuchat-embossed leather, all 20 shoes are housed in suede-lined individual drawers accompanied by a sketch from the collection.

Red-carpet glamour is very much the focus of Wempe, too, whose BY KIM range of jewellery is an expression of modernity. Overseen by the company's chief executive Kim-Eva Wempe for whom the collection is named, and creative director Catherine Plouchard, the current BY KIM range includes a selection of Blu Candy rings in 18-carat rose gold and gemstones such as diamonds, peridot, citrine and smoky quartz, as well as a rose gold necklace inspired by dreamcatchers.

Finally, summer wouldn't be summer without an opportunity to don a pair of fancy shades. Fortunately, Victoria Beckham has accessorised her ready-to-wear designs with some of the most stylish eyewear around and is launching a capsule collection of key styles that will arrive in store in July. Called Watercolour, thanks to the effect of the tints on the gradient mirrored lenses, the Classic Victoria aviators are available in a variety of hues to provide that perfect pop of colour.

Jimmy Choo: 27 New Bond Street, W1S 2RH. 020 7493 5858. www.jimmychoo.com

Victoria Beckham: 36 Dover Street, W1S 4NH. 020 7042 0700. www.victoriabeckham.com

Wempe: 43-44 New Bond Street, W1S 2SA. 020 7493 2299, www.wempe.com

IN TOWN MAPS

COVENT GARDEN | WC2





CHANEL

Experience a range of services from leading Makeup Artists, Nail Technicians and Fragrance Experts inside the unique, avant-garde beauty boutique located at the heart of Covent Garden. Discover 58 square metres dedicated entirely to the world of CHANEL fragrance and beauty, with exclusive previews of the latest beauty trends direct from CHANEL.

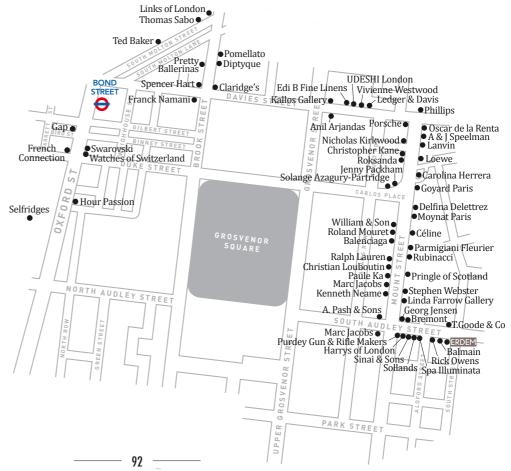
Unit 6a, Covent Garden Market, WC2E 8RA. 020 3077 1198. www.chanel.com ↔ Covent Garden

MOUNT STREET | SOUTH AUDLEY STREET | W1



ERDEM

When Erdem Moralioğlu celebrated his eponymous brand's 10th anniversary last August, he did so in style – by opening his first boutique. Keeping many of the building's original features, the boutique is not only filled with Erdem's luxury ready-to-wear and accessories, but thanks to Sigmar, a mid-century furniture gallery, it houses museum-quality pieces, too.



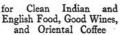


ROYAL CUISINE

Veeraswamy, a London institution that has hosted everyone from Sir Winston Churchill to Marlon Brando, is sharing a 90th birthday with The Queen this year. IN London explores the Regent Street restaurant's rich history



THE TIMES, TUESDAY, MARCH 16, 1926



TO-DAY IS OPENING DAY Reserve your tables by telephone. Regent 2939 VEERASAWMY'S INDIA RESTAURANT 99 RECENT STREET LONDOWN. Manage un Statler Street.



As the world turns its attention to The Queen's 90th birthday celebrations this summer, another London icon will be marking the same landmark achievement.

Veeraswamy Indian restaurant has been serving discerning Londoners since 1926, and as one of the three oldest eateries in the city, it has a well-earned reputation for excellence – famous for bringing the food of the Maharajas to the capital's dining scene.

Originally founded by Edward Palmer, the great grandson of an English general and an Indian princess, in 1934 the restaurant passed to Sir William Steward MP, who oversaw Veeraswamy for 30 years. Determined to capture the authentic flavours of the subcontinent, Steward travelled more than 200,000 miles across India and its surrounding countries in search of delicious recipes, along with staff and artefacts to wow his British audience.

As a result of this commitment to authenticity, Veeraswamy soon gained a loyal following. High-profile clients and astute foodies alike flocked to the restaurant for a taste of gourmet India, inspired by the country's diverse culinary regions. The King of Denmark was a fan from the early days, installing a barrel of imported Carlsberg beer in the restaurant, so he could enjoy his favourite drink with a curry. Meanwhile, Edward, Prince of Wales also fell in love with the cuisine, even authorising his coat of arms be hung outside the door to mark his approval.

CELEBRATING 90 YEARS

In 1996, the restaurant was bought by current owners Namita Panjabi and Ranjit Mathrani, and in 2005 they renovated it to evoke the decorative Art Nouveau style favoured in the palaces of the Maharajas. Now, to mark this anniversary year, Veeraswamy is launching a special royal-themed 90th anniversary menu, featuring dishes such as coronation chicken salad with mango mayonnaise, Raj Kachori (known as 'regal street food', made from wheat puri puffs stuffed with vegetables and drenched in yoghurt and chutney dressings), and four Indian Royal Recipes inspired by the royal kitchens of India. Guests will also have a chance to taste a piece of Veeraswamy's history in the form of a delicious Hyderabadi biryani that has been on the menu since the day the legendary restaurant opened 90 years ago.

Mezzanine Floor, Victory House, 99 Regent Street, W1B 4RS (entrance on Swallow Street). 020 7734 1401. www.veeraswamy.com

STOCKISTS





	www.akris.ch
	www.alexandermcqueen.com
	www.beigeplus.com
	www.blitzlondon.co.uk
	www.hugoboss.com
	www.burberry.com
	www.calleija.com
	www.chanel.com
	www.christianlouboutin.com
	www.coach.com
CRÈME DE LA MER	www.cremedelamer.co.uk
	www.cubitts.co.uk
DEBENHAMS	www.debenhams.com
	www.dior.com
	www.eliesaab.com
	www.erdem.com
	www.gazianogirling.com
	www.grenson.com
HARRODS	www.harrods.com
	www.iroparis.com
	www.janetaylorlondon.com
	www.jimmychoo.com
	www.katespade.com
	www.linksoflondon.com
	www.lockhatters.co.uk
LONDON GLASSBLOWING	www.londonglassblowing.co.uk
	www.louisvuitton.com
	www.lucychoilondon.com
	www.luisabeccaria.it
	www.michaelkors.com
	www.missoni.com
	uk.monsoon.co.uk
	www.motherofpearl.co.uk
	www.pandora.net
	www.prada.com
	www.rebeccaminkoff.com
	www.russellandbromley.co.uk
	www.selfridges.com
	www.tibi.com
	www.tmlewin.co.uk
	www.tomford.com
VICTORIA BECKHAM	www.victoriabeckham.com
	www.vilshenko.com
WEMPE	www.wempe.com
	uk.westfield.com
WORLD DUTY FREE	uk.worlddutyfree.com
ZIMMERMANN	www.zimmermannwear.com

MIN JIANG

Situated in the heart of Kensington, Min Jiang Restaurant boasts breathtaking views over London's skyline from the 10th floor of the Royal Garden Hotel.

Offering authentic Chinese cuisine using fresh ingredients, Min Jiang is renowned for its legendary wood-fired Beijing Duck, spicy Sichuan dishes and exquisite range of Dim Sum. The restaurant's striking design with floor to ceiling mirrors against deep red walls captures all the distinctive angles of the restaurant, resulting in an unforgettable fine dining experience. The bar at Min Jiang offers a more relaxed and informal surrounding in which to gaze over Hyde Park and enjoy a wide range of Chinese teas, exotic cocktails or Dim Sum platters. Lunch: Mon-Sun 12pm-3pm, Dinner: Mon-Sun 6pm-10.30pm.

Royal Garden Hotel, 2-24 Kensington High Street, W8 4PT. 020 7361 1988, www.minjiang.co.uk ↔ High Street Kensington





CHOR BIZARRE - INDIA'S RESTAURANT

Capturing the spirit of the 'Chor Bazaar' or 'thieves' market' within its kaleidoscopic interior, Chor Bizarre serves authentic Indian cuisine in a unique atmosphere in Mayfair. The restaurant has been judged as one of the 50 most romantic places in the world and amongst the Top 10 Restaurants in London for Fun and Atmosphere by *The Independent*.

"...pan-subcontinent food, which ranges from...Kashmiri to Keralan, is very, very good. The menu is vast." – *The New York Times*, 'It's a fabulous and magical setting' – *The Economist*, "The Top Five Restaurant Imports in the World' – *Metro*, "There is a playfulness about Chor Bizarre...hard to resist when combined with competent cooking and an Aladdin's cave décor... – *Fay Maschler, Evening Standard*

AIRPORTR - LUGGAGE DELIVERY SERVICE

AirPortr is the premium, same-day luggage delivery service operating between London's airports, hotels, offices and homes. Pre-book at portr.com (or with the hotel concierge) and an AirPortr driver will pick up your luggage at an agreed time and transfer it to the company's airport desk ready for you to collect prior to check-in. Customers arriving in the capital can also book the service and arrange for their bag(s) to be transferred from the airport to their London address.

AirPortr allows travellers to make the most of their day without the burden of their bags. For peace of mind, customers receive live luggage status updates via SMS and email, the location of their luggage can be tracked online via real-time GPS locator and all bookings are insured up to £10,000.

'Affordable luxury' starts at just £15 for a single bag, and £5 for each additional item (regardless of size or weight) – perfect for those travelling with multiple bags or in a group. Experience the benefits of 'Luggage Freedom' and travel bag-free today.

Call 020 3384 6677 or book online at www.portr.com





THAI MASSAGE - WONDERFUL WAY TO UNWIND

Exhausted, stressed, jet-lagged? Then why not relax with a traditional therapeutic Thai massage? Jade is a licensed and qualified Thai masseuse whose personalised, high-quality treatment is sure to bring your mind and body back into balance.

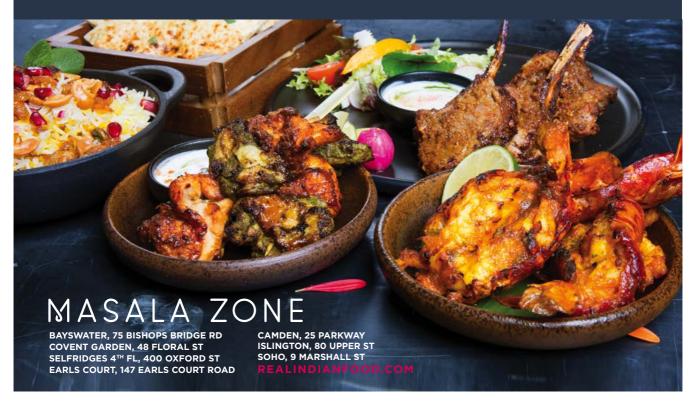
In addition to traditional Thai massage, Jade offers an authentic Thai herbal massage with hot herbal compresses sure to induce deep relaxation and relieve fatigue. Other treatments include Swedish massage to improve circulation, a de-stressing and energising aromatherapy massage using essential oils, and deep-tissue massage to alleviate stiffness and aching muscles.

Jade's therapy is not only effective in treating specific conditions but also in maintaining peak health and emotional well-being. Jade can provide a range of other natural therapies including Hopi ear-candling and beauty treatments such as waxing. All her treatments will be tailored to your own particular needs.

Please call to book an appointment at your hotel or you can visit her at her Chelsea studio seven days per week.

07894 700 669

A SUMPTUOUS RANGE OF INDIAN GRILLS AND OTHER DELICACIES



EL PIRATA

London's finest classic Spanish tapas bar and restaurant. According to two leading restaurant critics: "El Pirata offers me everything I look for in a restaurant. Fine food, excellent choice, comfortable surroundings, marvellous service and a bill at the end that doesn't give me indigestion!"... "A feast of tasty dishes. Starting with cold tapas, we nibbled huge prawns, juicy chorizo and ham, seafood and Russian salad. Then we received an array of hot tapas dishes which kept coming. Mmmm!" Add to this its award-winning wine list, and you will appreciate what makes this one of the capital's finest tapas bars and restaurants, as evidenced by the accolades it has received from three renowned guides, *Zagat, Harden's* and *Square Meal*.

Mon-Fri 12pm-11.30pm, Sat 6pm-11.30pm, Sun Closed.





THE MANDARA SPA

The Mandara Spa at Park Plaza, Westminster Bridge, is the first Mandara Spa in Europe. Inspired by the exciting modern lines of the hotel and the luxurious touch of Asia, Mandara Spa offers guests a unique sensory experience. Facilities include one double and eight single treatment rooms, two pedicure- and three manicure-stations. The treatment menu offers Mandara Spa for indulgent body therapy and Elemis skincare for facials and detox therapies.

The spa boutique offers a beautiful range of products and accessories from the new Mandara Spa range and luxury British spa and skincare brand, Elemis, as well as best-sellers from Bliss. Adjacent to Mandara Spa is the Fitness Centre that features a gymnasium, steam and sauna rooms and a 15-metre heated swimming pool.

Mon-Sun: 9am-9pm

Mandara Spa, Park Plaza Westminster Bridge, SE1 7UT. 020 7620 7300, www.mandaraspa.com/london ↔ Waterloo

97 _____

MY SECRET ADDRESS BOOK

Former England captain Luke Tomlinson is one of the top-ranked polo players in Britain. With a busy season of tournaments ahead of him, he reveals his favourite spots in the city to unwind

You have travelled across the world with polo. How do you feel London matches up to other places you've visited? I think London's history makes it a very exciting place to be, and also such a unique destination. I find the buzz of the city is greater than most places on Earth. The multiculturalism of London also makes it a place for everyone, with a huge variety of things to experience.

When you are in London, are there any places you have to visit before you leave? I always make sure that I visit Mayfair whenever I'm in town, and I also enjoy the energy of Oxford Street and Piccadilly. The tranquillity of Notting Hill is wonderful, too. For food, Novikov Restaurant & Bar on Berkeley Street is a favourite – it houses two different restaurants, one serving Asian cuisine and the other Italian. I'm not really a shopaholic but if I do go shopping, I tend to head to Oxford Street or Regent Street, and occasionally somewhere a bit further out such as Camden Town.

For the uninitiated, could you explain broadly how the polo season works in Britain?

The calendar here runs from May 1 to the end of September. It is split into divisions, with the top level in the UK known as the High Goal (when a team's total handicap adds up to 22 goals). Beneath that level is Medium Goal (when a team handicap totals 15), then Low Goal (12 and below). The main British tournaments are the Cartier Queen's Cup, which is played at Windsor in May and June, and the Jaeger-LeCoultre Gold Cup played at Cowdray Park Polo Club in Sussex in June and July. Alongside this, there are various friendly exhibition games in aid of charities that take place throughout the summer. The culmination of the season always sees England take on another nation for the Coronation Cup at the Guards Polo Club, usually presented by The Queen or the Prince of Wales.



Who are you playing for this year? I am part of the Sifani Polo Team for the Queen's Cup and, in the Jaeger-LeCoultre Gold Cup, I will be playing for Salkeld – I've been a member for a few seasons.

What opportunities has being Jaeger-LeCoultre's brand ambassador opened up for you?

Working with Jaeger-LeCoultre has given me the chance to travel to amazing destinations and meet some brilliant people working both within the brand or who are associated with it. The best experience of all was visiting Jaeger-LeCoultre's manufacturer in the Vallée de Joux in Switzerland and seeing the master craftsmen at work.

Luke Tomlinson will be playing at this year's Jaeger-LeCoultre Gold Cup (June 21–July 17). This year marks the 85th anniversary of Jaeger-LeCoultre's iconic Reverso watch that Tomlinson models above.

www.cowdraypolo.co.uk www.jaeger-lecoultre.com

INTERNATIONAL. INDIVIDUAL. IN STYLE. **DESTINATIONAL DESTINATIONAL DESTINATIONAL INTERNATIONAL I**







You never actually own a Patek Philippe.

You merely look after it for the next generation.





London W1S 2SA • 43-44 New Bond Street T: 020.7493 2299 Paris Vienna Madrid New York Hamburg Berlin Munich www.wempe.com

