

FINANCIAL TIMES

# HOW TO SPEND IT

5 MARCH  
2022

OFFICE STYLE for women  
who mean BUSINESS

## WELCOME BACK!



PLUS

NUNO MENDES  
EATS HIS WAY  
AROUND LISBON

LAILA GOHAR HOSTS  
A POTATO PARTY

CYNTHIA NIXON  
TALKS TASTE

AND THE BEST COFFEE  
SHOPS IN THE WORLD





3235 MOVEMENT



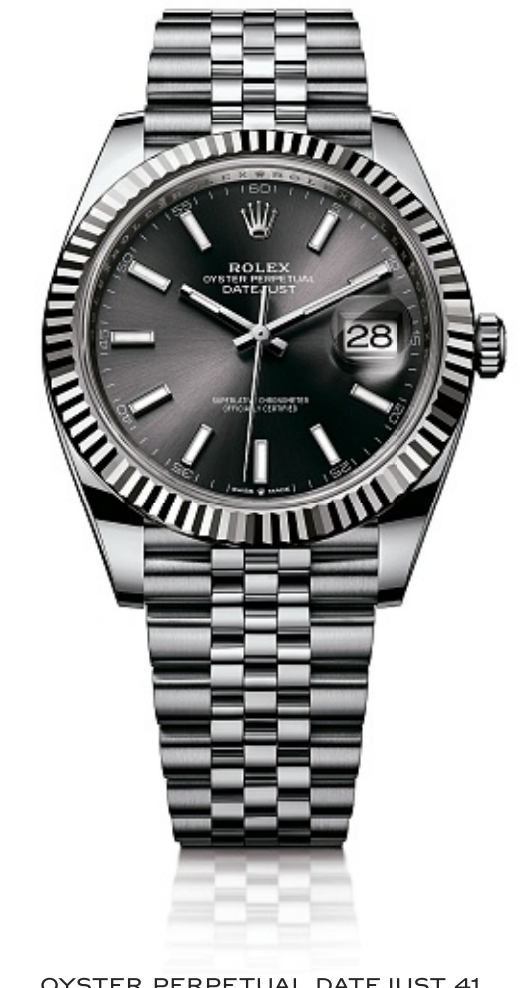
SAPPHIRE CRYSTAL



JUBILEE BRACELET



CYCLOPS LENS



OYSTER PERPETUAL DATEJUST 41

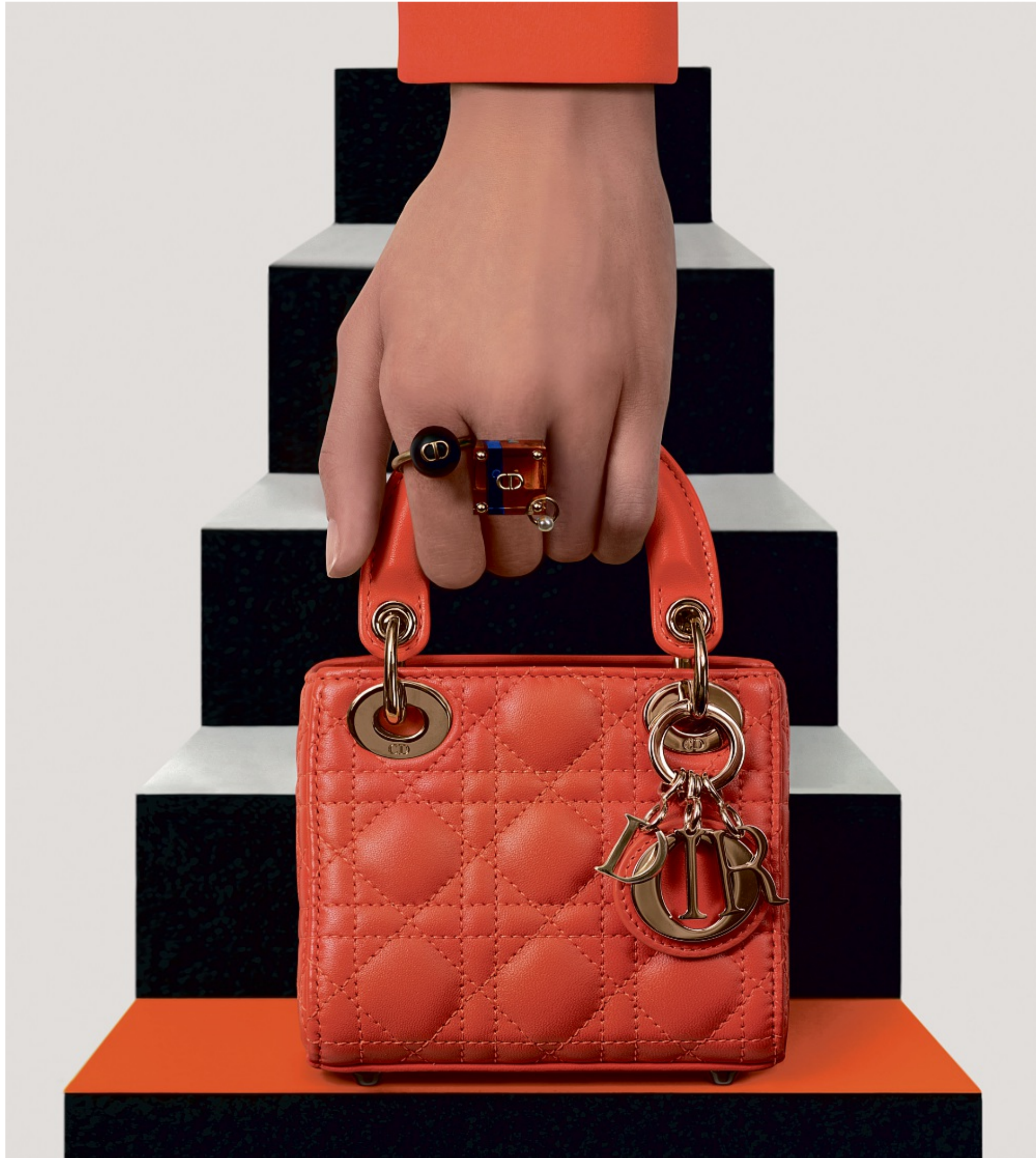
## THE DATEJUST

Introduced in 1945, the Datejust remains the archetype of the classic watch, with its timeless style and exceptional elegance. The first watch to display the date in a window, and the first to feature the patented Cyclops lens, its appeal has spanned eras. Over the years, it has continued to evolve with Rolex's latest technology, while remaining one of the purest expressions of the Oyster Perpetual collection.

*#Perpetual*







DIOR





Tiffany.com | © 2022 T&CO.

Tiffany Knot  
**TIFFANY & CO.**



# Van Cleef & Arpels

Haute Joaillerie, place Vendôme since 1906



**Two Butterfly collection**  
Between the Finger™ ring,  
yellow gold, turquoise and diamonds.



# PANERAI

LABORATORIO DI IDEE



# L U M I N O R M A R I N A

A N I T A L I A N L E G E N D

EXTEND YOUR INTERNATIONAL LIMITED WARRANTY  
FOR UP TO 8 YEARS ON PANERAI.COM



# HOW TO SPEND IT

5 MARCH 2022



## REGULARS

### 13 OPENING SHOT

A pop-up that plays with our perceptions

### 15 EDITOR'S LETTER

Office life is back, says *Jo Ellison* – with extra coffee

### 17 THE AESTHETE

*And Just Like That...* actress Cynthia Nixon talks taste

### 35 THE CAUSE

Supermodel Anja Rubik champions sexuality education. By *Sara Semic*

### 55 TRAVELISTA

Make a break for spring-summer. By *Maria Shollenbarger*

### 57 TECHNOPOLIS

*Jamie Waters* supercharges the morning commute

### 60 HOW TO HOST IT

*Laila Gohar* throws the perfect potato party

### 61 DRINK

England's wineries get a Napa makeover. By *Alice Lascelles*

### 62 HOW TO SPEND IT IN... BERLIN

Floral designer Ruby Barber gives her insider's guide

## THE FIX

### 21 VESTED INTERESTS

Are you ready to get your arms out? By *Simon Chilvers*

### 22 RUN WITH IT

Loewe's new sportswear collaboration is a winner. By *Kate Finnigan*

### 25 WOMEN'S HOUR

The red-carpet watch isn't all about the boy, says *Fiona Matthias*

### 26 BACK IN THE GAME

Get the safari look in these '70s-style pieces. By *Aylin Bayhan*

### 29 GUESS HUE?

A first look at Matthew Williamson's John Lewis collection. By *Jackie Daly*

### 31 THE WORLD'S BEST COFFEE SHOPS

Where to get your caffeine fix – from Beirut to Buenos Aires

## FEATURES

### 36 HAUTE DESKING

Workplace looks for women who like to make an entrance. Styling by *Tamara Rothstein*. Photography by *Andreas Larsson*. Model, *Felice Nova Noordhoff*

### 44 THE SHAPE OF WATER

*Francesca Gavin* meets the artists finding inspiration in our rivers and seas

### 48 MY LOVELY LISBOA

A gourmet odyssey with Nuno Mendes. By *Ajesh Patalay*

31



All travel, exhibitions and events are being disrupted by the spread of coronavirus. Information published in the magazine may be liable to change.

62



PHOTOGRAPHS: DOROTHEE BRAND, LEA WORMSBACH, COURTESY OF FIONA BANNER AKA THE VANITY PRESS AND FRITH STREET GALLERY, ART IMAGES: SIMPLETON, SIMPLETON, SIMPLETON (ELI/PSI), 2021, BY FIONA BANNER AKA THE VANITY PRESS



ON THE COVER: Photography by ANDREAS LARSSON Styling by TAMARA ROTHSTEIN

FELICE NOVA NOORDHOFF wears MARGARET HOWELL cashmere cardigan, £415. BOTTEGA VENETA twill dress, POA. JIMMY CHOO leather shoes, £750. DEVE gold-vermeil Non-Conformist hoop earrings, £295, alexeagle.com





ART DIR: PAUL MARCIANO PH: VICCOIYA & SAIDA © GUESS?, INC. 2022

# GUESS

GUESS.EU



# OPENING SHOT

## HOUSE OF CARDS

Thomas Demand's new pop-up book toys with real life and its representation

German artist Thomas Demand's early works were sculptures, life-sized recreations of familiar images (from historic occasions to crime scenes) made out of paper, which he would then document on camera. In the '90s, however, he began destroying these sculptures after they had been photographed, leaving nothing but that hyperrealist image behind. At three removes from the original instant, these photographs were a clearer expression of Demand's central interest: the distance between the real world and its representation. His new book, *Mundo de Papel* (World of Paper), is true to this emphasis on the contrived.

The book takes eight of his paper sculptures and recreates them in miniature pop-up form: a paper scene of Monet's lily pads, the office of the architect who rebuilt Munich after the second world war, the hotel-room table where Whitney Houston ate her last meal in 2012 (pictured right). "That image's provenance was very interesting to me," says Demand of the latter. "It was shown first on TMZ – apparently it was given to the media by room service. Obviously, there is something tragic about the incident, but it also demonstrates how much the authenticity of an image depends on who shot it." When constructed in coloured paper, the scenes become perversely cute. "I follow the colours I find," reasons Demand, "and most environments aren't designed to be a stage set for cruelty." By erasing the details of the original images, the traces of the objects' use, Demand creates a new world. **BAYA SIMONS** *Mundo de Papel* by Thomas Demand is published by Mack at £100

*Junior Suite*, 2012, by Thomas Demand, from *Mundo de Papel*

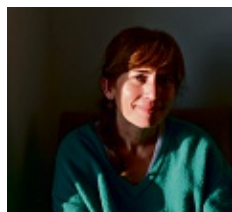


## CONTRIBUTORS



FIONA MATTHIAS

Having spent nearly 25 years editing and writing, Fiona now juggles life in Wales – horse, dogs, rain – with pieces about watches, jewellery and sustainability. She's part of the team for jewellery start-up Omneque and the ESG network neoHome. In this issue she discusses how timepieces have come of age as female glamour statements: "There is empowerment among the women who wear watches as part of their red-carpet styling."



SANDA VUCKOVIC

A former student of mathematics in Belgrade, Sanda turned to photography as a way to express herself. She developed an interest in shooting food, which is now her favourite theme: "I come from a big family where food was at the centre of all gatherings," she says. "Being obsessed with the food scene in Lisbon – where I've lived for 21 years – I heard about Nuno Mendes. Shooting him for this issue was like 'meeting my hero!'"



ADRIANNA GLAVIANO

The photographer moved to Milan aged 18 to be a photo assistant, but soon found her own "instinctive and collaborative" style and has worked for all sorts of publications including *Monocle* and *Bon Appétit*. For our new How To Host It column, she works in collaboration with Laila Gohar in New York. "I love to cook and always learn new tricks," she says of the process. Although the biggest reward is getting "to eat it".



FELICE NOVA NOORDHOFF

The Dutch model launched her career as a teenager walking for Prada, and has since worked for Chanel, Louis Vuitton and Dior, among many others. She is photographed in sharp office wear for this week's shoot by Andreas Larsson. "The story is about a business woman who's feminine, powerful, hardworking and fashionable," she says. "It was so much fun... it really felt like I was playing into this character."





MANOLO BLAHLNIK



## EDITOR'S LETTER

# HTSI

EDITOR

**Jo Ellison** ([jo.ellison@ft.com](mailto:jo.ellison@ft.com))

DEPUTY EDITOR

**Beatrice Hodgkin** ([beatrice.hodgkin@ft.com](mailto:beatrice.hodgkin@ft.com))

CREATIVE DIRECTOR

**Rasha Kahil** ([rasha.kahil@ft.com](mailto:rasha.kahil@ft.com))

STYLE DIRECTOR

**Isabelle Kountoure** ([isabelle.kountoure@ft.com](mailto:isabelle.kountoure@ft.com))

FEATURES

EXECUTIVE EDITOR

**Tim Auld** ([tim.auld@ft.com](mailto:tim.auld@ft.com))

ASSISTANT EDITOR

**Jackie Daly** ([jackie.daly@ft.com](mailto:jackie.daly@ft.com))

FASHION FEATURES EDITOR

**Jessica Beresford** ([jessica.beresford@ft.com](mailto:jessica.beresford@ft.com))

ACTING COMMISSIONING EDITOR

**Louis Wise** ([louis.wise@ft.com](mailto:louis.wise@ft.com))

COMMISSIONING EDITOR

**Lauren Hadden** ([lauren.hadden@ft.com](mailto:lauren.hadden@ft.com))

EDITORIAL COORDINATOR

**Clara Baldock** ([clara.baldock@ft.com](mailto:clara.baldock@ft.com))

JUNIOR EDITORS

**Rosanna Dodds** ([rosanna.dodds@ft.com](mailto:rosanna.dodds@ft.com))

**Baya Simons** ([baya.simons@ft.com](mailto:baya.simons@ft.com))

JUNIOR EDITORIAL ASSISTANT

**Sara Semic** ([sara.semic@ft.com](mailto:sara.semic@ft.com))

FASHION

FASHION EDITOR

**Benjamin Canares** ([benjamin.canares@ft.com](mailto:benjamin.canares@ft.com))

FASHION COORDINATOR

**Aylin Bayhan** ([aylin.bayhan@ft.com](mailto:aylin.bayhan@ft.com))

ART

ART DIRECTOR

**Carlo Apostoli** ([carlo.apostoli@ft.com](mailto:carlo.apostoli@ft.com))

DEPUTY ART DIRECTOR

**Darren Heatley** ([darren.heatley@ft.com](mailto:darren.heatley@ft.com))

DESIGNER

**Morwenna Parry** ([morwenna.parry@ft.com](mailto:morwenna.parry@ft.com))

PICTURES

PICTURE EDITOR

**Katie Webb** ([katie.webb@ft.com](mailto:katie.webb@ft.com))

PICTURE RESEARCHER

**Paula Baker** ([paula.baker@ft.com](mailto:paula.baker@ft.com))

SUBEDITORS

CHIEF SUBEDITOR

**Kate Chapple** ([kate.chapple@ft.com](mailto:kate.chapple@ft.com))

DEPUTY CHIEF SUBEDITOR

**Alexander Tyndall** ([alexander.tyndall@ft.com](mailto:alexander.tyndall@ft.com))

SUBEDITOR

**Helen Bain** ([helen.bain@ft.com](mailto:helen.bain@ft.com))

JUNIOR SUBEDITOR

**Chris Allnutt** ([chris.allnutt@ft.com](mailto:chris.allnutt@ft.com))

CONTRIBUTING EDITORS

**Vivienne Becker, Bella Blissett, Simon de Burton, Aleks Cvetkovic, Delphine Danhier, Aimee Farrell,**

**Kate Finnigan, Maria Fitzpatrick, Nick Foulkes,**

**Chloe Fox, Alexander Fury, Julian Ganio,**

**Francesca Gavin, Laila Gohar, Fiona Golfar,**

**Alice Lascelles, Giovanni Dario Laudicina,**

**Nicola Moulton, Rebecca Newman,**

**Michelle Ogundehin, Ajesh Patalay,**

**Charlene Prempeh, Tamara Rothstein,**

**Fergus Scholes, Jamie Waters, Victoria Woodcock**

ASSOCIATE EDITOR

**Lucia van der Post** ([lucia.vanderpost@ft.com](mailto:lucia.vanderpost@ft.com))

TRAVEL EDITOR

**Maria Shollenbarger** ([maria.shollenbarger@ft.com](mailto:maria.shollenbarger@ft.com))

US CORRESPONDENT

**Christina Ohly Evans** ([christina.ohlyevans@ft.com](mailto:christina.ohlyevans@ft.com))

PUBLISHING

GLOBAL DIRECTOR, LUXURY & WEEKEND ADVERTISING

**Dorota Gwilliam** ([dorota.gwilliam@ft.com](mailto:dorota.gwilliam@ft.com))

ADVERTISING COORDINATOR

**Isaac Peltz** ([isaac.peltz@ft.com](mailto:isaac.peltz@ft.com))

PRODUCTION

**Denise Macklin**

ADVERTISING PRODUCTION

**Daniel Macklin**

[WWW.FT.COM/HTSI](http://WWW.FT.COM/HTSI)

[TWITTER.COM/HTSI](https://TWITTER.COM/HTSI)

[INSTAGRAM.COM/FT\\_HOWTOSPENDIT](https://INSTAGRAM.COM/FT_HOWTOSPENDIT)

[FT.COM/NEWSLETTERS](http://FT.COM/NEWSLETTERS)

EDITORIAL ENQUIRIES 020-7873 3203

ADVERTISING ENQUIRIES 020-7873 4208

How To Spend It magazine is printed by Walstead Group for, and published by, The Financial Times Ltd, Bracken House, 1 Friday Street, London EC4M 9BT. ORIGINATION BY Dexter Premedia

# A

re you a TWAT? By which, of course, I mean part of the labour force so named because they work in the office on Tuesdays, Wednesdays and Thursdays. I am. A proud twat, in fact. I've rediscovered the office with such a degree of enthusiasm that I find myself coming in on Mondays too.

If I'm honest, I'm not that excited about the return to work as an opportunity for office banter, nor to avail myself of the creative juice supposedly found in sitting next to other people. My main interest in going to work is that it reintroduces other features of commuter life, such as gym classes and lunch dates, and it means I put proper shoes on. Much has been written about our enduring preoccupation with tracksuits and whether this pandemic will have killed off formal clothes completely. While I'm all up for people wearing what they will, I, for one, am enjoying the chance to put something nice on.

With this in mind, I love our fashion cover story, for which photographer Andreas Larsson, stylist Tamara Rothstein and model Felice Nova Noordhoff offer a retro take on power dressing ("Haute Desking," page 36). Some of the references are deliberately antiquated – I no longer use a landline or filing cabinet daily – but even the most modern features of office life have taken on a certain patina. One of my colleagues ordered a work organiser the other day that featured mini colour-coded Post-its, and it made me feel quite wistful. So, as we gather round the laser printer once more (which, I bet, still isn't working), I hope this homage to work life inspires you to dust off the suits and hard soles and take up the challenge of looking smarter.

Being in the office also reintroduces another feature of commuter life – the takeaway coffee. Having spent so long at

ANNOUSHKA GOLD AND DIAMOND CHARM, £2,300 (PAGE 26)



## I FORGOT HOW BRUTAL THE COFFEE TASTES AT CHAIN-STORE CAFES

home, I had forgotten how brutal the coffee tastes at most chain-store cafés. We've therefore rounded up our favourite independent roasters ("The World's Best Coffee Shops", page 31). Rosslyn, in the City of London, makes the grade by virtue of being so near the FT office, but we have also included vendors from Beirut and Tokyo to Athens and Galway.

No doubt we will have overlooked some. Be sure to email [htsifavourites@ft.com](mailto:htsifavourites@ft.com) to tell us about the notable absences.

No shortage of good coffee in Lisbon, one of the most gastronomically exciting cities in Europe. Not only does it have an abundance of amazing seafood, fresh vegetables and custard, it also draws on culinary influences from Angola, Brazil and Goa to offer a dining landscape that is deliciously original. As the chef Nuno Mendes gets ready to open his new Portuguese dining complex Lisboeta, in London's Fitzrovia, he takes Ajesh Patalay on a tour of his hometown to showcase the city's indigenous flavours ("My Lovely Lisboa", page 48). At the end of a journey taking in so many tarts, snacks, lunch and fried food, you can practically taste the incipient indigestion.

Laila Gohar, meanwhile, celebrates the humble potato this month with a helping of classic tortilla (How To Host It, page 60). Well, I say classic: the serving suggestion also includes lashings of caviar, potato-shaped chocolate truffles and an ivy wreath for decoration. As someone who cringes at the idea of cooking for lots of people – or pretty much anyone, really – I love Laila's focus on making simple meals more special. It's reassuring to discover there's no shame in chucking a massive tin of crisps on the table – as long as they're Bonilla a la Vista. ■HTSI

[@jellison22](https://www.instagram.com/jellison22)

For the best of How To Spend It straight into your inbox, sign up to our newsletter at [ft.com/newsletters](http://ft.com/newsletters)



Above: chef Nuno Mendes in Lisbon (page 48). Left: back-to-work fashion (page 36). Below: Laila Gohar's potato party (page 60)





# CLINIQUE LA PRAIRIE

SWITZERLAND



## 90 YEARS HELPING PEOPLE LIVE LONGER AND BETTER

Since 1931, those in search of a profound change in their health and wellbeing have been coming to Clinique La Prairie to experience the pioneering fusion of science and holistic wellness. Immerse yourself in our serene environment and benefit from cutting-edge medical services, restorative wellbeing and expert nutritionists and coaches to bolster your vitality, enhance your immune system, renew your body and mind.

Unlock the Secret of Living - Discover our  
Longevity, Immunity, Detox and Wellness Programs.

[cliniquelaprairie.com](http://cliniquelaprairie.com)







# Cynthia Nixon

The actress loves teapots, Enstrom toffee and her boots by SJP

INTERVIEW BY CHRISTINA OHLY EVANS  
PHOTOGRAPHY BY CLEMENT PASCAL



Top: Cynthia Nixon at home in New York. Above: *Smile: The Story of a Face*, a favourite recent read, and her copy of the humour title *We Should All Be Mirandas*. Right: her style signifiers include a James Faks flower on a chain



ENSTROM ALMOND TOFFEE, FROM \$26.75

**M**Y PERSONAL STYLE SIGNIFIER is bold silver jewellery – usually Native American, Indian or Moroccan – especially a collar necklace that I never take off. I sleep in it and it makes me feel armoured and powerful. I also always wear a single flower on a chain that I bought in New Mexico – it’s by James Faks, who is affiliated to the Blackfeet and Oneida Nations – and a star that was my SATC character Miranda’s back in the day. They just make me feel great.

**THE LAST THING I BOUGHT AND LOVED** was an enormous teacup that says “Queer” that I found at Fishs Eddy in New York.

**THE BEST SOUVENIRS I’VE BROUGHT HOME** are colourful rugs I bought while filming in Morocco. We have them scattered throughout our house in Montauk. Because we have so much sunlight, they have faded over time, but I love that they aren’t heavy or ornate.

**THE BEST BOOK I’VE READ IN THE PAST YEAR** is *Smile: The Story of a Face* by playwright Sarah Ruhl. She developed Bell’s palsy after the birth of her twins, which impaired her ability to smile or

show emotion. Her story is intimate and revealing about what it is to smile and what it means when you can’t. I am her friend and didn’t know the details, and her personal story touched me deeply.

**A RECENT “FIND”** is the restaurant Hwa Yuan in Chinatown. The Peking duck, cold sesame noodles and other Szechuan dishes are on another level. [hwayuannyc.com](http://hwayuannyc.com)

**THE PODCAST I’M LISTENING TO** is *Little Known Facts* with Ilana Levine. She’s an actress who interviews all kinds of artists and celebrities and she’s like Barbara Walters in the way that she puts them at ease. For *SATC* fans of the character Stanford Blatch, I highly recommend the two-part episode she did with Willie Garson, who played him. I’ve also been listening to *Sounds Like Hate*, which is a revealing examination of white supremacy.

**AN INDULGENCE I WOULD NEVER FORGO** is toffee. I give boxes as gifts and people make it for me as well. My freezer is filled with homemade toffee, but I also love Enstrom’s almond version, which is made in Colorado. *From \$26.75 for 454g*

**MY STYLE ICON** is the actress and producer Christine Baranski. We’ve been friends forever and she is endlessly chic; her



# THE AESTHETE



Left: Nixon at home with her cat Aurora. Right: Dr Jart+ Cicapair Tiger Grass Colour Correcting Treatment, £37 for 50ml. Bottom: Aurelia Cell Repair Night Oil, £62 for 50ml

hair, her sense of style, the way she lives her life. There is no better comedic actress – or kind person – and she is a role model. It was a joy to work with her again on *The Gilded Age*.

**I'VE RECENTLY REDISCOVERED** an old VHS tape of *Howards End* with Helena Bonham Carter and Emma Thompson that I watched with a close eye. It's still every bit as wonderful as when it was released.

**THE BEST GIFT I'VE RECEIVED RECENTLY** is a pair of fur-lined, low-heeled taupe boots from Sarah Jessica Parker's line. She gave them to me when we wrapped *And Just Like That...* and they are so comfortable that I just love them.

**I HAVE A COLLECTION OF** teapots from all over the world, some of which I inherited from my mother and grandmother. I drink tea all day, every day and typically have three pots going at once. I have glass ones, metal versions, seashell-shaped pots, Russian and Japanese pots, and a Chinese one that my son brought back from his time studying abroad.

**IN MY FRIDGE YOU'LL ALWAYS FIND** quinoa, avocado, curried chickpeas, pickled onions, roasted sweet potatoes and kale, which I combine to make salads. It's also fully stocked with blue cheese, smoked salmon, eggs, milk, garlic oil and homemade kombucha. I cook all the time – we're very Hobbit-y over here.

**THE GADGET I COULDN'T DO WITHOUT** is a pineapple slicer-corer from Williams-Sonoma. It removes the tough core from the pineapple, making it easier to cut into chunks. I directed a play in 2014, and the cast and crew were so accustomed to my pineapple that everyone got one of these corers as an opening-night gift. \$24.95

**THE BEST BIT OF ADVICE I EVER RECEIVED** was not given directly to me, but I love the sentiment. Laurence Olivier was once asked by a young actor what was the most important piece of advice he could share, and he replied: "How to become an old actor." In other words, why are you in this and what will sustain you? You don't start to get good for 30 years...

**THE LAST ITEM OF CLOTHING I ADDED TO MY WARDROBE** was a thigh-length black raincoat with bell sleeves from *Sweaty Betty*. It's stylish and practical. \$198

**AN OBJECT I WOULD NEVER PART WITH** is a corner cupboard that my mother bought for my grandmother. After we bought our house in Montauk, I finally had a place for it and it's full of dishes, teapots and all kinds of ceramics.



NIXON'S "QUEER" TEACUP FROM FISHS EDDY

**THE ONE ARTIST WHOSE WORK I WOULD COLLECT IF I COULD** is Kara Walker.

Our kids went to school together and I bought one of her works at the school auction. I'd love to have more. I'd also like to own some Lucian Freud paintings. They're not necessarily flattering, but I find his work beautiful, grotesque and psychologically penetrating.

**THE PLACE I CAN'T WAIT TO GO BACK TO** is Nantucket, off the coast of Massachusetts. I haven't been in many, many years, but I remember the landscape, the light and the charm of a New England town.

**THE BEAUTY STAPLES I'M NEVER WITHOUT** are Aurelia Cell Repair Night Oil – a hydrating lavender and neroli blend – and Cicapair Tiger Grass Colour Correcting Treatment for evening out skin tone. It's green and takes the redness out of my skin, and it's the perfect light moisturiser with SPF. *Aurelia Cell Repair Night Oil*, £62 for 50ml. *Dr Jart+ Cicapair Tiger Grass Colour Correcting Treatment*, £37 for 50ml



**MY FAVOURITE ROOM IN MY HOUSE** is my kitchen in New York. It's the central hub for family and we all sit around a central island with me at the head, so I feel like Captain Kirk. I like to sit here and read, putter, drink tea and pay bills – it's warm and feels like the control station of the home.

**MY BEAUTY AND WELLBEING GURUS** are Rebekah Forecast, who has been cutting my hair since 2000, and Martin Maulawizada, who does my make-up and is very much about healthy products. Alicia Lombardini is my stylist – I need a lot of help in this department – and we really listen to each other after so many years. [stylectory.net/martin-maulawizada](http://stylectory.net/martin-maulawizada), [thewallgroup.com/artist/rebekah-forecast](http://thewallgroup.com/artist/rebekah-forecast)

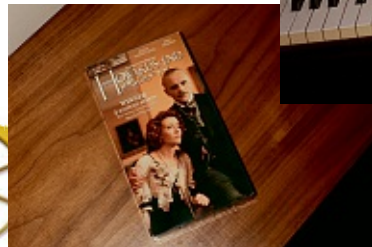
**MY FAVOURITE APP** is *The New York Times Spelling Bee*. I'm obsessed. The idea is to make as many words as you can using seven letters, and it changes daily. It's a constant that I check in with every morning.

**IF I WEREN'T DOING WHAT I DO, I WOULD BE** a director, which isn't so far from what I am doing now, but I love to be involved with TV, film and theatre and directing is a great way to do that. I'd love to be a writer, but it's too solitary as I'm a very social person and love connecting with people. Being a therapist interests me too. ■HTSI *The Gilded Age* is available on Sky Atlantic and NOW TV

MY KITCHEN IS THE CONTROL STATION OF THE HOME. IT MAKES ME FEEL LIKE CAPTAIN KIRK



Above: some of Nixon's collection of teapots. Right: her piano. Left: Nixon's pineapple slicer/corer. Below: a lately rediscovered VHS tape of *Howards End*. Bottom: her library



NIXON WITH HER STYLE ICON CHRISTINE BARANSKI IN 1983







HERMÈS  
PARIS

lighthearted

Publicis ESNous

Publicis ESNous





ANEST

COLLECTIVE



# THE FIX

TREND

## VESTED INTERESTS

*Simon Chilvers* makes a case for the knitted tank

PHOTOGRAPHY BY **BILLY BALLARD**  
STYLING BY **BENJAMIN CANARES**  
MODEL **RUBUEN BILAN-CARROLL**

**W**hat connects Derek Jarman and David Hockney with Brad Pitt or Tyler, the Creator? They're all fans of a knitted tank top – or “sweater vest”, as they're known Stateside; an item of clothing once considered geriatric (to my grandad they were a sleeveless pullover) but now having a revival.

As with many recent fashion trends, this one began with Harry Styles, who sported a blue round-necked Lanvin version festooned with sheep in 2019. It has since proved a knit with staying power, with Gucci, Erdem, The Elder Statesman, Marni, Thom Browne and Wales Bonner all carrying styles this season.

Miuccia Prada has peppered her collections with knitted vests for the past few years; the January show that followed Styles's sheep moment was a wonderful ode to sleevelessness, with school uniform-grey or patterned knits over a tie with a print shirt slashed at the armpit, among many others. It's a look that her now co-creative director Raf Simons has toyed with in his own collections, and a variation on the sleeveless theme appeared in their SS22 Prada men's show, with squared-off necklines made in both knitted wool and striped cotton.

“As far as I know, the history of the tank top starts from the 1930s, where men would wear a V-neck slipover that was often knitted at home,” says Paul Smith from his Covent Garden headquarters. “In the '60s this turned into a very tight, slim-fitting style that was almost like a vest with the armholes cut away. It was often a way to mix pattern with pattern through layering with shirts and blouses.” Smith's SS22 collection kicked off with a brightly coloured stripe knit sans sleeves. As for his take on how to make them look modern? “They're

SS DALEY fine merino-wool vest, £390. DRIES VAN NOTEN cotton trousers, £895 (as part of suit). SUNSPEL cotton top, £80





perfect for the summer season worn with nothing underneath," he says.

Evelyn Waugh's *Brideshead Revisited*, which stretches from the 1920s to the early '40s, is a rich source of reference for knitwear both in the television series (with Jeremy Irons as Charles Ryder) and in the film remake (with Matthew Goode and Ben Whishaw). The latter was a seminal reference for *Financial Times* columnist Luke Edward Hall when considering the patterned tanks that feature in his new brand, Chateau Orlando. "The knitted vest always feels quite '70s to me but there is a bit of the English school uniform about them too," he says. "It is probably my favourite piece of clothing: a jumper, but more fun."

The theatricality of British school uniforms also inspires designer Steven Stokey-Daley, whose vests, patterned knit tanks and sleeveless round-necks all have a flavour of Merchant Ivory. Designer Charles Jeffrey also sees the knitted tank as being uniquely retro. He associates them with the knitting patterns one finds in charity shops – and with his grandmother. "They work really well because you can be any kind of body

**"IT FEELS QUITE '70S WITH A BIT OF SCHOOL UNIFORM"**

shape and they can be really flattering," he says. "You can show off your arms. You can be skinny and do a more Hedi Slimane vibe. Or you can be a wee bit like me – a bit average with a Christmas belly – and still look quite fit."

My own first dalliance with a tank top was a Burberry patterned number, which I like to think recalled David Hockney and the 1973 film *A Bigger Splash*. Despite all the romantic aspirations of the purchase, I never really wore it – too costume drama – but in the spirit of research I have tried a few more on. Rick Owens wears them almost better than anyone and his are a sublime shape. But I don't have his body. Far better for me was Craig Green's dark navy tabard-tank with his signature string ties – a brilliant layer over cotton rollnecks or T-shirts and paired with jeans. ■HTSI

Top: PRADA mohair jacket, £2,400, and wool vest, £920. DRIES VAN NOTEN cotton trousers, £895 (as part of suit). SUNSPEL cotton Riviera top, £75. Left: ETRO cotton/linen vest, £215. MARGARET HOWELL chambray shirt, £295. 7 FOR ALL MANKIND cotton Cooper J Heartbeat Jeans, £190. Model, Rubuen Bilan-Carroll at Supa. Casting, Keva Legault. Hair, Shunsuke Meguro at Future Rep using L'Oréal Pro. Make-up, Dan Delgado using Aurelia London. Photographer's assistants, Will Richards and Damian Flack. Stylist's assistant, Aylin Bayhan. Production, Creative Blood. Special thanks to Artful Dodgers and Touch Digital

SPORTSWEAR

# RUN WITHIT

Inside Loewe and On Running's first sports collaboration. By *Kate Finnigan*

LOEWE X ON  
CLOUDVENTURE,  
£295



"I'm a super-fan," says Jonathan Anderson, creative director of Loewe, smiling over Zoom from his design studio in Paris. He's talking about the shoes he's wearing – which are, in fact, the same shoes he wears every day – by On Running. The Swiss brand has, after just 12 years, become a serious player in the highly competitive performance-wear arena, as well as the first brand the 176-year-old Spanish leather house has collaborated with. "We've worked with artists or estates such as Rennie Mackintosh, but never an actual brand," says Anderson. "So it's quite nice because it's unexpected. I've never seen On Running as something hyped. I like brands that aren't too loud. There's a specific need or functionality to it."

With understated design on top and precision engineering underneath, On Running is the Swiss watch of trainers – it's no coincidence that Thilo Alex Brunner, the brand's head of design, started his career at Swatch. Anderson first got hooked on the shoes about five years ago, coming for the look but staying for the feel. "They were just really good for my feet.

Great support, very lightweight. And they go really well with everything," he says. "I don't like making decisions in the morning. So now I just have to think: black, grey or multicoloured? I'm on black today. There's nothing better than when you find something that works."

The collection for men and women, launching this month, features 13 trainers, including Loewe's translation of the brand's Cloudventure and Cloudrock trail-running shoes, accompanied by ready-to-wear pieces including running pants, temperature-regulating T-shirts and a unisex customisable three-layer parka. These are all in a nature-inspired, gradient palette of khaki, blue and orange, the idea being that you can wear everything – clothes and shoes – in the same colour or design.

"With sportswear and outdoor-wear you can be a bit elaborate in terms of colour," says Anderson. "A lot of people will wear a coordinated look to go running or hiking, and I like that." Brunner says the dégradé effect "always makes me think of sunrise and how life in nature awakens. I hope the collection inspires people to go out and explore."

Hand-craft techniques are at the heart of what Anderson does at Loewe, whose foundation launched its annual Craft Prize in 2016. In this collection, the blue coat and matching blue shoe with a starry-night pattern is inspired by Japanese sashiko needlework. "People always have this image that sports gear and sports shoes are made by machines or robots, but that's not the case," says Brunner. "To a large part it is 'handmade', and the art is to repeat it many times in the exact same way, which is an underestimated challenge. I think Jonathan and I were fascinated about where artisanal work and manual craft meet."

For Anderson's part, he has enjoyed the technicality of designing performancewear. "When you've never worked in that world it's so different – the way in which you build aerodynamics into something or drill down to the actual functionality and the purpose of a garment or shoe. It's not about racing to get a product done, it's about enjoying how to work it out." That, and the chance to work with a brand that literally gets him through each step of his day. ■HTSI

LOEWE X ON  
POLYESTER  
PARKA, £925



Below: LOEWE x ON polyester waterproof anorak, £650, and running trousers, £425







**BURBERRY**  
LONDON ENGLAND





Life isn't always about moving forward;  
sometimes it's about staying still...



Reconnect

No News - No Shoes - No masks

Inspiring a lifetime of rare experiences

MALDIVES | THAILAND

[soneva.com](http://soneva.com)





BOUCHERON WHITE-GOLD AND DIAMOND REFLET POMPON, £263,000

Lipstick, powder, room key – three essentials, according to stylist Elizabeth Saltzman, that any female celebrity needs on the red carpet, and there’s always a publicist at hand to help with those. No one ever said anything about needing a watch. After all, checking the time at any high-profile event isn’t a good look.

What’s acceptable dress code for the men – Girard-Perregaux, Cartier, Omega and Patek Philippe were all notable presences on male wrists at the Oscars in 2021 – has traditionally not been so for women. But the times are changing, with Chopard a notable leader of the pack.

The brand has been synonymous with the Cannes red carpet since 2007, when it launched its first Haute Joaillerie Red Carpet collection. (Its artistic director and co-president Caroline Scheufele redesigned the Cannes Palme d’Or trophy in 1998.) Marion Cotillard was spotted at the Screen Actors Guild Awards in 2013 wearing an elegant Chopard L’Heure du Diamant, and as Scheufele says: “Jewellery watches are increasingly becoming a must-have on the red carpet – every year we include them in our Haute Joaillerie sets. Elle Fanning wore a gorgeous diamond and sapphire watch from the Red Carpet collection at the Cannes Festival in 2019, and Rihanna often stepped out with an all-diamond watch from our Happy Sport Joaillerie line.”

RIHANNA WEARING A CHOPARD HAPPY SPORT WATCH, 2019



LIKEWISE CHARLIZE THERON at Cannes in 2017, whom Scheufele furnished with the Queen of Kalahari, “Chopard’s most precious jewellery suite of them all”, which includes a secret watch. The D-flawless, pear-shaped and brilliant-cut diamonds of the watch perfectly complemented Theron’s Christian Dior gown. More recently, the maison’s pink-sapphire and diamond Flower Power, from its latest Red Carpet collection, won one of the highest accolades at the Grand Prix d’Horlogerie de Genève.

Isabelle Huppert wore a Boucheron Reflet Large at Cannes 2019 for her daytime photocall for *Frankie*; ratchet it up a notch or two, set the Reflet with baguette and round diamonds, and the Reflet Pompon takes day into evening. The classic styling of this high-jewellery timepiece doesn’t age. Meanwhile, at last year’s Met Gala, actress Regina King wore a Harry Winston Emerald quartz timepiece as part of her gilded Michael Kors ensemble; singer Kehlani



WATCHES

# WOMEN’S HOUR

The ultimate statement watch is now more gender-fluid.

By Fiona Matthias

went full Hublot with her Big Bang One Click Rainbow; and model and actress Kaia Gerber, an official brand ambassador for Omega, completed her Met look with a simple De Ville Prestige Dewdrop in stainless-steel case with a diamond-paved bezel. One omission, however, had to be Chanel’s Camélia secret cuff watch, which would have performed spectacularly with Margaret Qualley’s Chanel ensemble. Another time, another place, perhaps.

While high-jewellery watches have a natural place among the finery of big red-carpet events, understated timepieces are perfect for premieres. Laura Dern added a Vacheron Constantin Heures Créatives Heure Romantique in white gold at the recent premiere of *West Side Story*; Angelina Jolie hit the *Eternals* red carpet with a Panthère de Cartier. Zita Harnot finished off her sheer black Chanel organza dress with the house’s Boy.Friend watch for the 46th Deauville American Film Festival.

Jaeger-LeCoultre has long been associated with the Venice film festival and

recent times have seen its delicately feminine 101 Reine and 101 Feuille high-jewellery watches on the red carpet. Its pieces have sparkled on the wrists of Catherine Deneuve (the Reine) and Amanda Seyfried (the secret Feuille), as well as

**ACCEPTABLE DRESS CODE FOR MEN HAS TRADITIONALLY NOT BEEN SO FOR WOMEN**

Hikari Mori and Italian actress Cristiana Capotondi. And this year will undoubtedly see outings for the latest 101 models: the sensuous Bangle watch, with echoes of the geometric forms of art deco; and the delicious delicacy of the 101 Snowdrop with its 904 diamonds.

But a watch can also have an impact even when not worn as a watch, as demonstrated by Salma Hayek at the Golden Globes. Hayek wore Harry Winston’s Ultimate Emerald Signature timepiece – 331 brilliant-cut, 38 baguette-cut, 24 marquise-cut and one emerald-cut diamond – as a brooch to accent her red Alexander McQueen gown. ■HTSI



Clockwise from top left: Zita Harnot wearing a Chanel watch at the 2020 Deauville American Film Festival. Angelina Jolie sports a Panthère de Cartier to the 2021 *Eternals* premiere in London. Kaia Gerber in an Omega De Ville Prestige Dewdrop at the 2021 Met Gala. Cristiana Capotondi (left arm pictured) wearing a Jaeger-LeCoultre 101 Feuille at the 2019 Venice Film Festival. Isabelle Huppert in a Boucheron at Cannes, 2019. Charlize Theron (left arm pictured) wearing a Chopard at Cannes, 2017. Regina King in a Harry Winston at the 2021 Met Gala



LOUIS VUITTON white-gold and diamond Mini Malle, £299,999



VACHERON CONSTANTIN white-gold and diamond Heures Créatives Heure Romantique, £49,600



CHANEL steel and diamond Boy.Friend, £6,300



OMEGA diamond and steel De Ville Prestige Dewdrop, £6,130



CARTIER gold Panthère de Cartier, £21,100



HARRY WINSTON gold and diamond Emerald, £18,000



JAEGER-LECOULTRE rose-gold and diamond 101 Snowdrop, €300,500



CHOPARD white-gold, diamond and pink-sapphire Flower Power, £437,000





SALVATORE FERRAGAMO leather Gancini belt, £315

GLOBE-TROTTER Centenary 20 suitcase, £1,495

GOOSSENS gold-soaked brass Talisman Medal pendant necklace, £290

LOMM EDITIONS Filo armchair, €1,850

LANE FORTY FIVE waxed canvas Jasoo hat, £160

ROLEX white-gold and steel Datejust 31 watch, £6,550

CHLOE wool shorts, £660

SAINT LAURENT BY ANTHONY VACCARELLO suede Saharienne jacket, £3,315, net-a-porter.com

LOUIS VUITTON Monogram Patch straight-cut jeans, £1,180

GARRET LEIGHT Griffith AL sunglasses, €215

CHURCH'S leather boots, £890

SHOPPING  
**BACK IN THE GAME**

Embrace your wild side in '70s-style safari, says *Aylin Bayhan*

The inspiration: Veruschka in Yves Saint Laurent, 1968



HERMES leather H Mini power bank, POA

METIER playing cards and case, £170

TOTEME organic cotton jersey tank, €54

ULLA JOHNSON leather Lotus pleated bucket bag, \$1,295

LEICA M11 camera in silver, £7,500

ANNOUSHKA white- and yellow-gold and diamond Mythology Spinning Globe charm, £2,300

LOEWE nappa tunic shirt, £2,400

MOGENS KOCH MK98860 folding table, \$1,250, 1stdibs.com

GUESS leather bag, £160

English binoculars (c1900) in leather case, £385, 1stdibs.com

GAUCHERE tweed Veron bra top, £295, net-a-porter.com



## STAY IN BED

The ultimate luxury is taking time to unwind in a bed so comfortable that you never want to leave



CARPE DIEM BEDS  
SWEDISH LUXURY

15 WIGMORE STREET | LONDON W1U 1PE | +44 (0) 20 3982 3252 | CARPEDIEMBEDS.CO.UK  
COPENHAGEN | GOTHENBURG | LONDON | SEOUL | STOCKHOLM | ZURICH | AND OTHER FINE LOCATIONS





DISCOVER OUR COLLECTION

AUSTRALIA DUBAI MALAYSIA MALDIVES MAURITIUS  
MEXICO MONTENEGRO RWANDA SOUTH AFRICA

[oneandonlyresorts.com](http://oneandonlyresorts.com)

*One&Only*

RESORTS & PRIVATE HOMES



INTERIORS

# GUESS HUE?

Matthew Williamson unveils his joyful debut for John Lewis. It's everything but beige, says *Jackie Daly*

Interior designer Matthew Williamson is sitting on a velvet sofa sipping coffee in his London apartment. His pale-pink living room is punctured by patio doors in saffron yellow, amid a scene of ikat prints and clashing florals mixed with books and antiques. Above us hangs a gigantic '70s chandelier. Williamson is upbeat despite an exhausting schedule. He has flown in from Mallorca, where he lives with his partner Joseph Velosa and their daughter Skye for much of the year, to sign off his new homewares collection for John Lewis. The collaboration is the biggest of its kind for the department store chain, which experienced record sales last year on items such as cushions (up 22 per cent year on year), rugs (33 per cent) and ceiling lights (16 per cent). This is a rare bright spot for the Partnership, which otherwise proclaimed 2021 to be "the most challenging [year] in its modern history": the company reported an overall loss before tax of £517mn, compared with £146mn in pre-tax profits the year before.

Williamson has been working with John Lewis for two years to bring this project to fruition. "I've been sketching constantly; the walls of my villa are covered," he says of the collection, which spans textiles alongside mirrors, lighting, candles, towels and bedding. "It's a champagne problem, given that I'm privileged to do what I do, and I can't wait to see what the reaction will be." The pieces, which will go on sale on 14 March, are priced between £16 and £250. "And there's more in the pipeline," he adds. "We've already planned autumn/winter with more lamps and mirrors. Eventually I think we'll add tabletop pieces such as plates and ceramics."

Philippa Prinsloo, John Lewis's head of design for home, says the collaboration is "very important" for the brand. "We know many of our customers come to us for home products because of the range we offer, from paint to furniture, so our discussions with Matthew revolved around how people love to decorate, whether with standout pieces clustered together or by choosing a few and giving each their own space," she says.

For Williamson, the collaboration is an attraction of opposites. "I've always had a fond affection for it as a company," he says. "My parents bought stuff from there." But while the brand has a long history of loyal, aesthetically conservative clients, this collaboration has seen them take more creative risks. "They were looking to elevate their offer without alienating customers, and wanted the kind of decorative design I do



Above: Williamson's John Lewis collection includes Majestic Peacock duvet cover set, £90, Leopard Rose duvet cover set (pillows shown), £90, Kantha bedspread, £195, Cloud mirror, £120, and Ikat pouffe, £150

— that's not their forte," Williamson adds. "I had to block my mum from my head – or any thoughts of what my auntie Carol would like," he laughs. "So invariably, the collection is colour-drenched, optimistic and joyful. It's fully decorative; I haven't held back and there was no point where I thought, let me dial this down because it's John

## "I HAD TO BLOCK ANY THOUGHTS OF WHAT MY AUNTIE CAROL WOULD LIKE"

Lewis. It will be fascinating to see how that lands and resonates with people." The results have also been rewarding for Williamson. "It's been the perfect marriage and, without wanting to sound naff, I've learned quite a lot. They gave me a very open brief but had the resources to make things happen. If I came up with a design for glass, they would always know of a glass blower who could realise it in a mint green or a crackle glaze."

Much like in his living room, there is nothing matchy about the collection. "It's meant to have that 'could it be from a different era or a different shop?' feel. It's not meant to look like something you would recognise as John Lewis. I'm drawn to things with age and patina – nothing I do is shiny or brand-new. I'm interested in pieces that have been collected and amassed. That is when you get a story in a room."

Williamson stayed close to home when drawing inspiration. "My natural go-to place for design is typically an exotic destination, but as this is a British brand I wanted to tap into my British eccentricities. So I looked outside my own doorstep with the aim of elevating the everyday. It was about looking at a starry sky, the branches on a tree in your garden, all those sorts of things that were

accessible and familiar. But then someone from John Lewis said, 'Couldn't we have a peacock feather somewhere?'" he laughs. "And my partner pointed out that there are peacocks in Holland Park, so I said OK."

Williamson's work is unpretentious and always joyful. As he says: "I just don't have any angst or need to express a darker side when designing. That was so even in fashion, which riled some of the industry because my designs didn't have a quality that could be intellectualised. Everyone wanted to know why Kate Moss and Sienna were wearing my designs and I would just tell them, 'Because they like the clothes,'" Williamson recalls, revealing he has no regrets about winding down his fashion business in 2015 to carve a new career in interior design. "It's not the same in interiors but my work still has a playfulness. It's a bit irreverent but it's not dark or heavy. My aim is to make things that you can look at and feel slightly better than you might have done previously – I want to make something that will spark a little bit of joy." ■HTSI



PLANETS 5 PENDANT LIGHT, £225



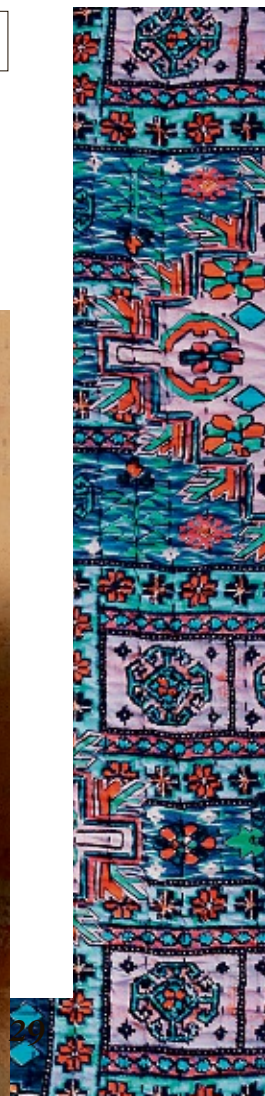
KALEIDOSCOPE MIRROR, £150



Top, edge of page: Peacock shade, £40. Above: DNA Monkey cushion, £50. Right: Planets table lamp, £65



Right, edge of page: Kantha bedspread, £195. Below: Williamson with the Reactive Glaze lamp, £125, and Peacock Ikat shade, £40





# WHAT IS AVAXHOME?



# AVAXHOME-

the biggest Internet portal,  
providing you various content:  
brand new books, trending movies,  
fresh magazines, hot games,  
recent software, latest music releases.

Unlimited satisfaction one low price

Cheap constant access to piping hot media

Protect your downloadings from Big brother

Safer, than torrent-trackers

18 years of seamless operation and our users' satisfaction

All languages

Brand new content

One site



**AVXLIVE** **ICU**

AvaxHome - Your End Place

We have everything for all of your needs. Just open <https://avxlive.icu>



**SUPERDRY® 冒險魂**

***All of our  
pure cotton  
will be  
100% organic  
by 2025***

IN 2021, WE INVESTED IN OVER 6,500 COTTON FARMERS TO HELP THEM MOVE TO ORGANIC FARMING. IMPROVING SOIL CONDITION AND REDUCING WATER CONSUMPTION BY UP TO 87%. HEALTHY SOIL. LESS WATER. BETTER FOR OUR PLANET.

We are the only global fashion brand to commit to converting the number of farmers needed to meet our organic cotton requirement.

[Superdry.com](https://www.superdry.com)



BONANZA  
COFFEE  
ROASTERS

LIFESTYLE

# THE WORLD'S BEST COFFEE SHOPS

FT writers nominate their top picks for a caffeine hit – from Berlin to Buenos Aires

CUERVO  
CAFE

Silver Lake seems to have a vendor every 10 paces. If you can bear the dog theme, Muddy Paw offers a rear courtyard, a front ledge on which to sip *come un italiano* and a break from the ultra-bitter style of espresso that rules much of bohemian LA. Later-than-average opening hours draw a post-dinner crowd as well as the usual Macbook-wielders, and pleasing clutter distinguishes the place from its modishly spartan competitors nearby. [muddypawla.com](http://muddypawla.com) **JANAN GANESH**

## CUERVO CAFE (CHACARITA), Buenos Aires

Childhood friends and musicians Pablo Tokatlian and Agustín Caro always dreamed of owning a coffee shop. So after selling their music equipment in 2017, they finally opened their first café, followed more recently by a speciality roaster in an old workshop in Buenos Aires's Chacarita district. Here they carefully source and roast blends such as Cuervo's Cumbia line, naturally fermented with a good amount of acidity and a light body: ideal for both hot and cold filtered preparations. [cuervocafe.co](http://cuervocafe.co) **ALLIE LAZAR**

## EL HORREYA, Cairo

Steps away from downtown Cairo's Tahrir Square sits El Horreya, an institution that has provided a home for generations of artists, intellectuals and writers to gather and exchange ideas. "Horreya" means "freedom" in Arabic, a moniker that perfectly captures the spirit of the capital. The menu offers three choices: coffee, tea and cold local beer. +022-2392 0397 **LAILA GOHAR**

it's the source of the best flat whites in Berlin. [bonanzacoffee.de](http://bonanzacoffee.de) **ROSANNA DODDS**

## BOOT CAFE, Paris

Possibly Paris's smallest café and certainly the most charming, Boot occupies – you guessed it – an old cobbler's on a sleepy stretch of Le Marais, and its cornflower-blue façade, original "Cordonnerie" sign and highlighter-bright stools are hard to miss. It takes its coffee very seriously, with a single barista serving espressos and Chemex pour-over brews using beans sourced from acclaimed local roastery Belleville Brûlerie. Given that this nook can only fit a handful of seats, most customers grab takeaways and mill about outside. It's my favourite spot for a quick breather. [@bootcafe](https://www.instagram.com/bootcafe) **JAMIE WATERS**

## MUDDY PAW COFFEE (SILVERLAKE), Los Angeles

The coffee world's Savile Row, the strip of Sunset Boulevard that runs through

## DROP COFFEE, Stockholm

Tucked away in the hip neighbourhood of Södermalm is Drop Coffee, an award-winning roastery and café founded in 2009. Its sustainably produced and certified organic coffee puts it at the forefront of not only Stockholm's coffee scene but also Scandinavia's. Go for the amazing coffee; stay for the cardamom cinnamon buns. This intimate space is the perfect spot for an afternoon fika. [dropcoffee.com](http://dropcoffee.com) **CHERISH RUFUS**

## BONANZA COFFEE ROASTERS, Berlin

It used to be that Berliners would be hard-pressed to find a world-class cup of coffee in the capital. Over the past few years, however, an influx of coffee fanatics has transformed the city into a third-wave roastery haven. Leading the way is Bonanza, an "unnecessarily good" roastery sourcing beans from small farms across Africa, Indonesia and Latin America. Visitors to the Kreuzberg outpost should note the huge 1950s Probat G45 drum roaster. Some say

Top: the roastery at Bonanza Coffee Roasters in Berlin. Below: organic pastries at Drop Coffee

DROP  
COFFEE

Above: roasting the coffee at Bonanza. Below: outdoor seating at Cuervo Café in Buenos Aires

CUERVO  
CAFE



**IDEAL CAFFE STAGNITTA, Palermo**  
There's a great deal beyond the actual coffee to recommend this historic roastery. The mint location on the Discesa dei Giudici, for instance, just off the Piazza Bellini (home to three of the prettiest churches in all of Sicily); or the burnished-wood shelves still lined with old-world chocolates and sweets, the jars of single-origin beans arrayed in neat rows on the marble counters, the 19th-century brewing accoutrements arranged in glass vitrines. But the coffee itself won't disappoint either: take a seat at one of the tables on the cobblestones and enjoy a ristretto or a macchiato from blends the Stagnitta family has been perfecting since 1928. Then take some home; they even make capsules now. [idealcaffè.it](http://idealcaffè.it) **MARIA SHOLLENBARGER**



Right: bags of beans and glass vitrines at Ideal Caffè Stagnitta. Left: Coffeewerk x April Ethiopia espresso, ©19



**COFFEEWERK + PRESS, Galway**  
A Galway institution on Quay Street, the city's main thoroughfare, Coffeewerk is a calm, minimalist escape from the cacophony of Celtic knitwear shops and penny whistling. Home to a small gallery showcasing international artists, Coffeewerk sells nice books about Nordic houses and produces its own stationery range. It recently collaborated with April Coffee Roasters Copenhagen on a line of beans, and serves a cracking cappuccino too. [coffeewerkandpress.com](http://coffeewerkandpress.com) **JO ELLISON**

**CAFE INTEGRAL, New York**  
Behind the quiet façade of this Nolita-based café is a roastery dedicated to Nicaragua's stellar coffee scene. Since launching the shop in 2012, former photographer César Vega has flown the flag for his native country's coffee across the US, with three staple blends currently available: Dulcinea (the café's flagship espresso blend), El Emperador (notes of peaches, raisins and honey wheat) and La Esperanza (a collaboration with Nicaraguan coffee royalty, the Peralta family). Don't miss the chocolate-covered coffee beans and pre-poured bottles of cold brew – the latter won't go amiss in a makeshift espresso martini. [cafeintegral.com](http://cafeintegral.com) **RD**

**ONIBUS COFFEE (NAKAMEGURO), Tokyo**  
Japan is a haven for things made with care and precision. Coffee is no exception, and even the drinks dispensed in Starbucks are a cut above what you



ONIBUS COFFEE



SIGHTGLASS

**SIGHTGLASS COFFEE (SOMA DISTRICT), San Francisco**  
It was the viewing window on a vintage Probat coffee roaster that inspired the name of brothers Jerad and Justin Morrison's California-based coffee company. Just as that window gave them a clear line of sight into their machine's roasting process, the

Above left: a coffee from Tim Wendelboe in Oslo. Above: Bowen Holden (left) and Pip Heath outside Patricia. Left: the counter at Onibus Coffee. Right: Sightglass's SoMa HQ. Far right: Spill The Bean, Dubai

will get in many countries. Of the countless outlets intensely dedicated to their craft, I pick Onibus Coffee, in a shack by the metro station in Nakameguro. The coffee is superb, and you can sit by the serving counter to drink it, climb the narrow stairs to a room overlooking the railway tracks, or sit on a bench in a neighbouring playground. It all adds to the taste. [onibuscoffee.com](http://onibuscoffee.com) **JOHN GAPPER**

**FORTY HANDS, Singapore**  
These days Forty Hands has a second location on the residential east coast, and a whole plethora of bottled and packaged takeaway potables, from cold brews to honey oat lattes, but the original, opened in 2010 on Yong Siak Street in the low-rise heritage Tiong Bahru neighbourhood, remains the standard for artisanal coffee brewers. (None of which is to say you can't get a bubble coffee if you really crave one; you're in Singapore, after all.) The Dirty Chai – a traditional chai latte with an espresso shot thrown in – was what I lived on for four years in the Lion City. All the beans come from Singapore-based Common Man Coffee Roasters, but the artistry – crema, dosage, froth and all – is signature Forty Hands. There's a nice Aussie-style brunch menu most days, and plenty of beans to go. [40handscoffee.com](http://40handscoffee.com) **MS**

**TANDEM COFFEE + BAKERY, Portland**  
The first thing you'll notice about Tandem Coffee + Bakery is its unusual home: the café is housed in a former 1960s gas-station-turned-laundromat, complete with a sign that reads "Brakes & Shocks – our specialty". In contrast to its exterior, however, Tandem is a thoroughly modern third-wave coffee shop, and aside from the vinyl it sells alongside its house-roasted coffee, its only retro quality is that it's a WiFi-free zone. Not that the lack of internet deters customers: Tandem regularly draws long queues, and popular baked goods sell out early (an unsurprising feat, given its James Beard-nominated head baker). [tandemcoffee.com](http://tandemcoffee.com) **CR**

**TIM WENDELBOE, Oslo**  
It's no coincidence that Tim Wendelboe has been dubbed the René Redzepi of coffee: over the past 20 years, the Norwegian roaster and former World Barista champion has brought a haute-cuisine-like meticulousness to his craft, championing farm-to-cup supply chains and pioneering the lighter, slightly acidic style of Scandinavian roasts. For the full experience, head to his flagship espresso bar, a slick sliver of raw bricks and chocolate-panelled wood tucked into a quiet pocket of Oslo's Grünerlokka neighbourhood. Order the "coffee tasting for two", a smorgasbord of four Aeropress-style filter brews highlighting different beans. Or, if the weather's warm, try their signature Cappuccino Al Freddo, a frothy iced number whipped up in a milkshake maker. A three-Michelin-starred café if ever there was one. [timwendelboe.no](http://timwendelboe.no) **JW**

Morrison's have built a business based on trust and transparency – from the seasonal beans, directly sourced from origin in freshly harvested lots, to its small-batch production methods. Along with a coffee bar, Sightglass's SoMa branch is home to a roastery, training lab and headquarters; adventurous guests should try the iced coffee cascara shrub, a drink made from the cherry-like fruit surrounding the coffee bean and sparkling water. [sightglasscoffee.com](http://sightglasscoffee.com) **RD**

**DIZENGOFF, Auckland**  
Kiwis are, above all, no-nonsense types. The success of Dizengoff likely results from the same fundamental quality: it's been around, on the Ponsonby Road –



PATRICIA



the undisputed brunch capital of New Zealand – for decades, and has never been divested of its primacy, though trends and more fashionable places have come and gone. It's named for the famous Tel Aviv avenue, and the food is Israeli-inflected and delicious – if you're not getting your long black to go, order yourself the pork-free eggs benedict with parsley pesto. What you come for, though, is the faultless coffee, still made in the old-school La Marzocco machine that's been there for yonks, and still bracingly strong. [facebook.com/dizengoff.ponsonby](https://facebook.com/dizengoff.ponsonby) **MS**

**PARAMOUNT COFFEE PROJECT, Sydney**  
The inner-city district of Surry Hills has an embarrassment of great cafés, but there's no better spot for whiling away the day than Paramount. Occupying the foyer of a heritage-listed building formerly home to Paramount Pictures (there's a working cinema downstairs), this high-ceilinged space has a variety of seating options: morning commuters sip espressos at a communal subway-tiled bar; brunchers munch at low tables; and I've lost many a morning sat at one of the light-flooded windows. The coffee, made with an ever-changing roster of beans from around the world, is excellent, and its food menu is also a standout: think twists on Aussie breakfast classics like smashed avo topped with an "everything bagel" crumb and granola spiked with pistachios, kiwi and puffed rice. [paramountcoffeeproject.com.au](http://paramountcoffeeproject.com.au) **JW**



**PATRICIA, Melbourne**  
Fans have flocked to Bowen Holden and Pip Heath's coffee shop for more than a decade, lured in by its ethical beans, house-made blends and no-nonsense "standing room". In a city that takes coffee more seriously than most, Patricia's success is based on simplicity. Most of the drinks served are based around its seasonally adjusted espresso blend (currently a mix of Colombia's San Vicente and Ethiopia's Nensebo), but there's also a filter option and a rotating guest roast. [patriciacoffee.com.au](http://patriciacoffee.com.au) **RD**

**ROSETTA ROASTERY (BREE STREET), Cape Town**  
Based on Cape Town's popular culinary strip Bree Street, this award-winning roastery's newly opened coffee shop features green marble tiling, dark wooden benches and timber floors. Take in the atmosphere while sipping on a Kyoto-style cold brew (prepared for more than four hours in a Japanese ice dripper) or choose from two rotating varieties of single-origin coffees (both seasonally sourced from across South and Central America, Africa and Asia). Finish with one of the homemade baked treats, including sticky cinnamon buns, miso caramel loaf cake and canelés de Bordeaux. [rosettaroastery.com](http://rosettaroastery.com) **SARA SEMIC**

**AMA CAFE, Delhi**  
Nestled in the alleys of Delhi's Little Tibet – so named for its Buddhist temples, Himalayan restaurants and population of Tibetan refugees – Ama Cafe makes for a delightful surprise. While the menu gives a few nods to the neighbourhood's



SPILL THE BEAN

**SPILL THE BEAN, Dubai**  
Even the almond milk at this family-owned café is homemade. Part of Dubai's Sustainable City (the emirate's first net-zero energy development), Spill the Bean serves up specialty single-origin coffees, plant-based treats and a raft of nutritious, delicious meals. Take your coffee with one of their signature raw brownies, a blend of nuts and cocoa that, according to the menu, is "actually good for you". [spillthebeancoffee](http://spillthebeancoffee) **RASHA KAHIL**

**ME KOLONAKI, Athens**  
For decades, the only coffee Greeks would order was a frappé. Before that it was an ellinikos (or tourkiko, as some still call it), which some claim can tell your fortune when turned upside down. While you'll

**ROSSLYN (QUEEN VICTORIA ST), London**  
James Henneby and Mat Russell founded Rosslyn in 2018 in a corner of London's financial district. Inspired by the legendary standards of Australia's coffee scene, the shop aims to spotlight the world's best producers – all with the warmth of a local Irish pub. As such, a trip to Rosslyn is as much about the coffee as it is the friendly service, although the thoughtful house blends, rotating guest roasters and (not so) secret list of off-menu drinks are enough to satisfy any coffee snob. A new outpost is scheduled for this spring – the third after a second Moorgate location – but Rosslyn's original branch remains the fan favourite (possibly owing to its proximity to the FT's London offices). [rosslyncoffee.com](http://rosslyncoffee.com) **RD**

heritage with a handful of Tibetan dishes, it mostly focuses on brunch classics. The chic aesthetic makes it a favourite with Instagrammers, who diligently document their cappuccinos and squat, sugar-dusted pancakes. Ama is a rare and welcome find in India's capital. +9192891-08826 **BENJAMIN PARKIN**

**COLO COFFEE USAQUEN, Bogotá**  
A sprawling, multi-tiered café dotted with plants and tree trunks, Colo Coffee is an oasis of calm in the heart of Bogotá's Usaquén neighbourhood. Here you can enjoy coffee roasted on-site in the café's solar-powered roaster, with traditional snacks such as cheese-stuffed arepas and espresso martinis come sunfall. Beans are divided into three categories – Diversos (regionally diverse coffee varieties), Ancestros (traditional varieties that have been harvested for centuries) and Contemporaneos (beans with unconventional cultivation and fermentation processes) – each aiming to showcase Colombia's best beans and support local growers. A portion of sales from its coffee bags and cold brew is donated to World Bicycle Relief, which provides bikes to citizens of rural developing countries. [us.colo.coffee](http://us.colo.coffee) **SS**

still find those classics at Me Kolonaki, the menu also has all the offerings of a café from London or New York, and you can enjoy a nouveau Greek cuisine version of gluten- and dairy-free breakfast options too. Just don't expect anyone to predict the future out of an oat macchiato. [meathens.com](http://meathens.com) **ISABELLE KOUNTOURE**

**MISTRAL COFFEE, Palma**  
For the best brews in Palma, cross a sun-drenched plaza in the heart of the old town and enter a limestone-lined archway: this is the entrance to the new two-storey café from beloved local roastery Mistral. Founders Agata Mikulska and Greg Schuler have paid careful attention to the design with terrazzo tables, timber accents and succulents galore. The coffee, made from beans roasted upstairs, is excellent, whether you're after a café con leche, a daily changing filter drink or a thirst-quenching espresso with tonic. There are also lots of tasty things on sourdough, including burrata with truffle oil and locally grown Ramallet tomatoes. [mistralcoffee.com](http://mistralcoffee.com) **JW**

MISTRAL COFFEE



**KALEI COFFEE CO (HAMRA), Beirut**  
For Dalia Jaffal and André Fadel, "coffee is more than a caffeinated drink, it's an identity", and the mere smell of roasted beans conjures memories of blissful mornings spent on their grandmothers' balconies. It's this nostalgia – alongside the fact that, aside from traditional Lebanese coffee, the duo had failed to find a perfect cup in Beirut – that led to the launch of Kalei Coffee in 2016, followed by a second branch three years later. The latter serves their fairtrade green coffee in a 19th-century heritage Lebanese house, just five minutes' walk from the Corniche. [kaleicoffee.com](http://kaleicoffee.com) **GILLES KHOURY ■HTSI**







# Escape with Aero

## Private travel reimaged

### Europe

London

Nice

Milan

Geneva

Mykonos

Ibiza

### North America

Los Angeles

Aspen

Jackson Hole

Sun Valley

San Francisco

Los Cabos



Unless otherwise advised: (1) All intra-EU flights are operated by Aero Guernsey Ltd (company number 62422) whose registered office is at Third Floor Cambridge House, Le Truchot St Peter, Port Guernsey GY1 1WD; (2) All flights either arriving or departing the United Kingdom are operated by Aero FlightOps UK Ltd (company number 13163672) whose registered office is at 16-18 Beak Street, London, W1F 9RD, United Kingdom; and (3) All flights within North America are operated by USAC Airways 695 LLC dba Aero Air. We will notify you as soon as possible if the air carrier operating your flight changes or is not one of the above companies.

Aero Technologies Inc. acts as ticketing agent for Aero Guernsey Ltd. and Aero FlightOps UK Ltd., and, in the United States, as an indirect air carrier under US-DOT Part 380. All passengers are required to accept the applicable Operator Participant Agreement and/or Conditions of Carriage at the time of booking. © 2022 Aero Technologies, Inc.



## Three for a girl

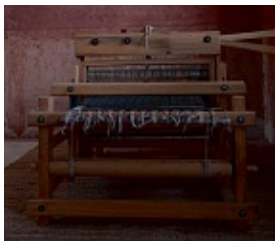
More female-led initiatives to champion on 8 March – International Women's Day.

By Rosanna Dodds



### BLACK WOMEN PHOTOGRAPHERS

With more than 1,000 active members across the world, Black Women Photographers is working to level the playing field for young black creatives (more than 70 per cent of professional photographers in the US are white). "I was tired of waiting for a seat at the table, so I created my own," says photographer/journalist Polly Irungu, who founded the platform in 2020. Recent feats include a print sale to support relief efforts in Haiti; dozens of new jobs for black female and non-binary photographers at outlets such as Bloomberg, NPR and *The New York Times*; and the launch of a grant fund from camera brand Nikon. [blackwomenphotographers.com](http://blackwomenphotographers.com)



### NILA HOUSE

Entrepreneur Carole Bamford (Daylesford Farm, lifestyle brand Bamford) launched Nila House off the back of her foundation, which is invested in improving education, alleviating poverty and helping women and children across India. Through the production of handwoven natural-dye textiles, Nila works with local artisans (many of them women) while preserving India's craft heritage, from the pit looms of Kutch to West Bengal's fine muslin jamdanis. Traditional indigo-dye products are available on the website – all proceeds go to the charity. [nilajapur.com](http://nilajapur.com)



### LUMINARY BAKERY

The chief aim of this culinary enterprise is to use "baking as a tool to take women on a journey to employability and entrepreneurship". Since its launch in 2014, founder Alice Williams has provided more than 130 socially or economically disadvantaged women with training, work experience and employment: all apprentices leave with the skills needed to pursue a career in baking. In addition to its two London cafés, Luminary ships brownies and mini-cakes across the UK, with more options for events and offices. [luminarybakery.com](http://luminarybakery.com)

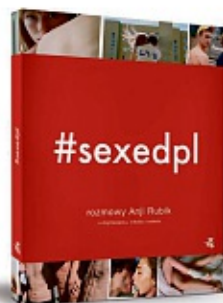
# Let's talk about SEX

Since launching her #sexedpl campaign in 2017, Polish supermodel Anja Rubik has become a poster girl for sexuality education. Sara Semic swots up on the new curriculum

**W**hen a proposal to ban abortion in Poland sparked a wave of protests in 2016-17, Anja Rubik joined the thousands of people who gathered in Warsaw. Stirred by the tightening of her country's already restrictive abortion laws, she began to read about the situation and found that most anti-abortion politicians and organisations were also against sexuality education. "That didn't make any sense to me," says the 38-year-old model, speaking while on a shoot in South Africa. "The way to prevent unwanted pregnancies is through sexuality education."

Rubik began doing her own research, gathering data and speaking to sexologists and psychologists. The results were terrifying, revealing everything from a lack of knowledge and access to contraception to a rise in sexually transmitted infections and a high number of teenage pregnancies. "It's absurd not to teach young people about safe sex, consent and their bodies," she says. "Without sexuality education, it's impossible to build a healthy, tolerant, equal society. It is not just about teaching teenagers about safe sex – it's about life choices, identity, gender dynamics, parenthood and boundaries."

One of the most successful models of the past two decades – she has covered countless magazines, most recently this one, and starred in a plethora of campaigns – today Rubik is equally known for her commitment to human rights. In 2017 she launched #sexedpl, a series of short videos featuring prominent figures in Poland, each sharing an experience connected to sexuality education, from coming-out stories to gynaecological appointments. "Feel the other person, remain watchful," said actor Sebastian Fabijanski on the subject of consent. "It's not only about me fulfilling my needs."



Viewed more than 10 million times, the campaign has since grown into SEXED.PL, a foundation providing young people, parents and adults with age-appropriate, agenda-free sexuality education across its website and social channels. It also hosts online and

in-person workshops, covering subjects such as consent, boundaries and building healthy relationships. With the current curriculum focused on teaching students how to "prepare for family life" – at least 86 per cent of Poland is Roman Catholic – one of the aims is to reframe sex in a positive light. "We're bombarded with sex from everywhere: TV, films, fashion, music videos, Instagram. And at the same time, we are incapable of speaking about it in a natural and informed way," says Rubik.

Rubik has published a book for teenagers too. Featuring conversations with experts on topics including safe sex, gender equality and masturbation, it has sold more than 230,000 copies and been banned in several schools. A second book for parents will be published in May/June. "Our parents didn't have proper sexuality education – nor did our grandparents," adds Rubik, "so you have a situation where parents are completely unequipped to have those conversations at home."

Last year, with the support of *Vogue* Poland, the foundation launched a helpline for victims of sexual abuse, as well as a drive to raise awareness of the issue. In a country steered by an ultra-conservative government, where a reported 63 per cent of women have experienced domestic violence and plans are under way to curb access to teaching on LGBT+ and reproductive rights, finding similar partnerships has been a struggle, and most of SEXED.PL's support comes from Rubik and "brave brands", as well as online donations. "Sexuality education has become so politicised in Poland that a lot of brands are afraid to work with us," says Rubik. "Our sexuality is used as political ammunition to divide the country."

But she refuses to be deterred. "Modelling is a tough business and taught me not to get discouraged if you believe in something," she says, referring to her hope to one day use SEXED.PL as a framework for helping other countries without sexuality education. "Plus I can see how much good the foundation is doing. When I receive a letter thanking us for our work and telling us how we've changed their lives – that gives me wings." ■ HTSI [sexed.pl](http://sexed.pl)



Anja Rubik. Bottom left: her #sexedpl book for teenagers



# HAUTE DESKING

HIGH-IMPACT STYLE FOR HYBRID WORKING

Photography by *Andreas Larsson*

Styling by *Tamara Rothstein*

Model *Felice Nova Noordhoff*

ALEXANDER McQUEEN wool jacket, £2,340, and matching trousers, £1,350. LORO PIANA cotton jersey My-T T-shirt, £270. Vintage c1980 shoulder-cluster earrings, £125. [susancaplan.co.uk](http://susancaplan.co.uk). On table: BOTTEGA VENETA spazzolato leather bag, POA. CHANEL metal and resin necklace, £600. YSL Libre, £56 for 30ml EDP. HERMES Les Mains Hermès nail varnish in Rouge H, £40

Throughout: DINA KAMAL rose-gold and black-enamel ring, £2,620, [alexeagle.com](http://alexeagle.com)





CHANEL sequin tweed jacket, £7,720, matching skirt, £3,715, and patent leather shoes, £1,100. MARGARET HOWELL cashmere jumper (worn around shoulders), £385. CHANEL ci1993 heart clip-on earrings, £995, susancaplan.co.uk. HERNAN HARDEZ gold and sterling-silver Dueto Ring £590, and gold-plated brass, and blush-pink, canary-yellow and velvet-blue sapphire Fiesta ring, £335, both from jeryco-store.com. THEO FENNELL gold, emerald and diamond Bombe ring, £22,750. On desk: CHANEL Le Lift La Crème Main hand cream, £57. LOEWE Home Scents scented candle in Tomato Leaves, £70 for 170g. ESSIE Original nail varnish in Pillow Talk The Talk in Baby Pink, £8





Above: GUCCI wool mohair jacket, £1,740, and poplin shirt, £750. MARGARET HOWELL linen tie, £95. CHANEL c1993 clip-on earrings, £995, and MONET vintage watch band collar c1980 (just seen), £125, both from [susancaplan.co.uk](http://susancaplan.co.uk). On table: BOTTEGA VENETA spazzolato leather bag, POA





Right: DIOR scuba jacket, £2,450, and poplin blouse (seen around collar), £910. COMPLETEDWORKS gold vermeil Scrunch earrings, £350. DIOR Diorshow 5 Couleurs couture eyeshadow palette (in model's right hand), £48. On table: YSL Volume Effect Faux Cils mascara, £28. SMYTHSON leather pen organiser (without lid), £275



Left: GUCCI wool jacket, £2,200, and poplin shirt, £695. JIL SANDER BY LUCIE AND LUKE MEIER brass earrings, £555. On table: PRADA leather Re-Edition 1995 handbag (on table), £2,300





JIL SANDER BY LUCIE AND  
LUKE MEIER cotton-mix jacket,  
£1,530, and matching trousers,  
£590. CHARVET cotton poplin  
shirt, £320. MARGARET  
HOWELL linen tie, £95. JIMMY  
CHOO leather shoes, £750.  
Vintage c1980 tortoiseshell  
door-knocker earrings, £65,  
[susancaplan.co.uk](http://susancaplan.co.uk)





LOUIS VUITTON denim jacket, £2,400, sheer nylon trousers, £440, and leather Muria bag, £3,250. MARGARET HOWELL cashmere cardigan, £415. CELINE vintage leather loafers, from the pre-fall 2014 collection, €200, resee.com. SAINT LAURENT BY ANTHONY VACCARELLO brass and glass Bo Cabocho Octogone earrings, POA





Above: MAX MARA satin-coated cotton Tondo coat, £1,120. HILLIER BARTLEY cotton shirt and denim trousers, both POA. Vintage c1980 hoop earrings, £475, and c1980 chain link necklace, £75, susancaplan.co.uk. HERMES silk headband, £330, and Barenia Faubourg leather and canvas Birkin 3-in-1 bag, £10,400. SMYTHSON leather A4 writing folder with zip, £545. On table: CARTIER Nécessaires à Parfum, £540

Model, Felice Nova Noordhoff at Storm. Casting, Ben Grimes. Hair, Kim Rance at LGA. Make-up, Crystabel Riley at Julian Watson using Absolution Cosmetics. Manicure, Trish Lomax using Mavala Nail Colour "Budapest". Set design, Georgina Pagnell at Webber. Photographer's assistants, Guy Isherwood and Ed Phillips. Stylist's assistants, Georgia Illingworth and Nayoung Lee Kim. Hair assistant, Jordan Robertson. Set design assistants, Ashleigh Thomas and Harry Stayt. Production, Laura Galligan at LG Studio. Retouching, The Looking Glass Post Production



# THE SHAPE OF WATER

Francesca Gavin finds out why the world is being flooded with aquatic art



Above: *Tilde*, 2021, by Fiona Banner aka The Vanity Press. Far right: *Morning with Rocks*, 1994, by Alex Katz

In an age of liquid borders, climate change, plastic pollution and mass immigration, the world is watching its water. It's a theme that has possessed our cultural life also, where aquatic paintings, photography and digital installations are flooding our galleries.

The theme has been an ongoing subject in Alex Katz's paintings for decades. For the 94-year-old American painter, the motif appeals because of its mutability. "Water keeps changing and it's impossible to paint fully, so, you do one part today and try another part tomorrow," Katz explains. "You can never get it right. Your attempts get exhausted, so you try something else." Katz's seascapes, painted over 40 years in Maine, were brought together for a solo exhibition titled *Mondes Flottants/ Floating Worlds* at Thaddaeus Ropac's space in Paris last autumn. They were created around three bodies of water near his small cabin – a pond, a brook, and the seashore,

with some also painted in Mexico and Belgium. "It is interesting to see how Katz has returned to this theme of seascapes over the decades," says Ropac, "redefining it each time."

There is a strong sense of abstraction in Katz's reflective works, which have shifted from the flatness of his earlier paintings to something more transparent in his later canvases. More than anything Katz offers an incredible approach to colour. "The colour is empirical," the artist notes. "It's just a way of making light." For the show's curator Eric de Chasse, the paintings "show that the deepest thoughts are coming from concentrated moments. It could be called contemplation, but not in a religious sense. It is something very active, and it elicits some kind of activity in the viewer."

Water looks very different in the works of young British painter Patrick H Jones, who had a solo show at Frieze Art Fair with The Sunday Painter gallery and has recently shown at Galeriepcp in Paris. The artist's long, rectangular canvases depict fish in what he calls "grumpy and muggy water". The works were inspired by Jones's personal relationship with grief. "I wanted to explore the more difficult, repetitive mental cycles that we carry with us," he explains. "There seemed something appropriate about using water as an analogy to

discuss the surface and sub-surface of the human psyche.

"I feel the more scarce and darker the works are, the more time the viewer has to take to see and feel the work. Water is a bit like that – it reveals more the longer you sit with it." His wide-format works seem to stretch around and engulf the viewer. Here, water is a slippery topic that echoes the mind.

In the Renaissance, water represented purity: cue Botticelli's Venus emerging from the sea. In the 19th century, it was the central motif for maritime power or political chaos, as in Gericault's *Raft of the Medusa*, or just a mighty example of the power of nature – see Turner's turbulent seascapes. Today's artists owe more to the complexity and haunting nature of Roni Horn's photographs of the Thames, her images accompanied by stories of lost lives. There are those, for instance, whose work has drawn on the relationship to water and the Atlantic slave trade, such as Dominique White's fishing net-inspired installations or Alberta










design + made · in denmark

L I N D B E R G 



**“WE WANTED TO EXPRESS  
OVERWHELMING EMOTION  
WHEN WE FACE NATURE”**



Whittle’s film works. But LA-based Calida Rawles’ hyper-realistic canvases resist depicting trauma. With her portrayals of figures, often in white dresses, bathing in clear blue water, she claims water as a space in which black people can thrive.

“I want to go beyond showing us in pain or being a victim of something that happened in history,” she explains. “I think that we are more empowered; we are enlightened; we are informed and we’re moving with that history as a part of our DNA.” Her bathers bring to mind ideas of transcendence or baptism. “It’s almost like cleansing the self of history and what we have gone through, and showing our strength.”

It is not just painters who are drawn to water. The recreation of waves was central to Korean collective A’strict’s installation *Starry Beach*, which was shown at LUX at 180 The Strand before Christmas. Their multi-directional installation resembled the ebb and flow of the seashore but was made out of lights that surrounded the viewer in a mirrored infinity room. “We wanted to show a wave that is unfamiliar to most people – one that splashes above our heads,” the group explains. “We wanted to express overwhelming emotion when we face great nature.”

**T**aiwanese artist Wu Chi-Tsung didn’t originally intend his cyanotypes to be about water. He began the works with mountains in mind, but soon saw that his photographic blue spaces resembled tumultuous waves. As the series grew he began to explore ways the works could be interpreted as traditional Shanshui paintings, ocean views and natural landscapes. He began working with the method in 2012, frustrated with the ease of digital photography. “I was thinking I could try the possibilities of combining earlier techniques and materials, and hoping I could work with Xuan paper.” Chi-Tsung’s process is direct and analogue. He works outdoors, using chemicals and UV light – “I’m basically like a farmer,” he laughs. After two hours crumpling and exposing his traditional cyanotype paper – a combination of materials not attempted before – he washes each sheet in water for up to an hour, depending on the effect he wants to achieve. “It’s physical. I crumble the paper, I feel the paper. When the humidity is different it affects the paper. If it’s drier, it’s harder. If it’s more humid, it’s softer. There are lots of coincidences that I cannot control. That’s the best part.”

Above: *Circle I*, 2021, by Patrick H Jones.  
Right: *On the Other Side of Everything*, 2021, by Calida Rawles



Left: *Cyano-Collage 117*, 2021, by Wu Chi-Tsung

The results are abstract but appear like seascapes. “I cannot say if [the work] is concrete or abstract,” he adds. “Chinese landscapes never really represent specific mountains. An artist draws their own interpretation of the scene.” Chi-Tsung’s works are growing ever larger: his recent show at Sean Kelly in New York included a triptych of pieces reaching up to 9m high. The works also reflect the artist’s love of rock climbing in Taipei – “facing a giant wall every day and a sea wave just behind me”. Similarly, his aim is to immerse the viewer in the space.

The sea also became a near-accidental focus for British artist Fiona Banner (aka The Vanity Press) – her recent work is a by-product of working on a sculptural project that later became a collaboration with Greenpeace.

“I came across a lot of paintings of big boats, galleons and warships,” explains Banner, who works partly on the south coast, overlooking the English Channel. She began to paint over the ships, creating “existential seascapes”. “I was thinking about what that coast means to me, as a divider, a conduit, a complex waterway. What is so beguiling about the sea is that it’s this invisible culture.”

For Banner, the sea began to present an image of possibility, as well as a space of climate catastrophe. Her erased boats, turned into floating punctuation marks, were “a manifestation of a crisis”, but also signalled the potential for “language [to be] a courier for truth or meaning or content”. They also remind us, suitably, that the use of water in art remains gloriously fluid. ■HTSI





# My lovely Lisboa

At his new London restaurant, Nuno Mendes will serve up the tastes of his hometown. Ajesh Patalay enjoys an exclusive chef's tour of the Portuguese capital

Photography by *Sanda Vuckovic*

This is how Nuno Mendes eats a pastel de nata (or Portuguese custard tart). First of all, he likes his to be well baked, with patches of dark brown and even black. Then, rather than finish off the whole thing in one or two bites (as I would), he uses a small spoon to scoop out the custard. It's something he picked up as a kid sitting at his grandmother's elbow. He would pilfer her coffee spoon and the traces of roasted brew would add to the flavour. "The secret is to leave a bit of custard at the end," he says, relinquishing his spoon and dispatching what's left – mainly pastry crust – with a double espresso.

We are meeting at the patisserie of the Bairro Alto Hotel in Lisbon, where the chef is creative director of food and beverage. It's the starting point for our day-long tour of the city where Mendes grew up. He wants to

take me to his favourite cafés and restaurants, introduce me to the people showcasing the best Portuguese produce and show me how to live and dine like a Lisboa. It's all a precursor to the launch, at the end of March, of his three-storey restaurant Lisboa. His "love letter to Lisbon" on Charlotte Street will mark his much-awaited return to the London restaurant scene.

Few chefs have had a more seismic impact on dining in the capital than Mendes. He helped establish east London as a culinary destination with Bacchus in Hoxton (his first venture from 2006), The Loft Project in Haggerston (a supper club launched in 2009 from his own home) and Viajante in Bethnal Green, which opened in 2010 and picked up a Michelin star within a year. When hotelier André Balazs made him executive chef at Chiltern Firehouse, he went from auteur cook to superchef, with everyone from Tom Cruise to Madonna eating his American-inspired menu of Caesar salad, steak tartare and those signature crab doughnuts.

A chef's chef, Mendes is known in the industry for nurturing talent and championing others. And that generosity of spirit is more than apparent at the first stop on our tour, the farmers' market in São Paulo Square. Run by Rita Santos, owner of Comida Independente, a store that stocks food and wine from independent producers around the country, the Saturday market attracts a diverse crowd of vendors selling fruits, vegetables, artisanal breads and cheeses among other items. Mendes commutes between Lisbon and London, where his partner and three children live, so he's rarely in the city on Saturdays. He is particularly excited to be here today, beelining between stalls and engaging with producers, almost vibrating with enthusiasm.

We stop at a stall run by João Pratas of Casa Pratas, a honey producer and cheesemaker from Azambuja, north of Lisbon. His 20-day-old goat's cheese is tangy and creamy but nothing compared to the 45-day-old version

Nuno Mendes in front of the Quiosque São Paulo. Left: a bifana from, top left, As Bifanas do Afonso on Rua da Madalena. Top right: custard tarts and mushroom pies at Bairro Alto Hotel Café

that tastes even "goatier", as Mendes puts it. We then head over to the stall run by Tiago Sena, a mushroom forager who criss-crosses the country looking for fungi. It's been a dry season, he reports. Fewer varieties are available. Today, he is only presiding over chanterelle and trompette, which nonetheless look ravishing.

For Mendes, this market isn't just a showcase for impeccable homegrown produce. It's part of the bigger story of how Portugal reconciles with its own food culture. He is particularly keen to showcase the diversity of ingredients that make up Portuguese cuisine and how distinct it is – despite touchpoints – from Spanish cooking. "Coriander is never used in Spanish cuisine," he points out. And owing to Portugal's colonial past, many dishes have more kinship with Asian cuisine, such as *chamuça* (a version of Indian *samosa*). As more Portuguese chefs have

## CHAMPIONING PORTUGUESE FOOD HAS BECOME A VOCATION FOR MENDES

turned their backs on their culinary traditions to look abroad for inspiration, Mendes is dedicating his efforts to celebrating the country's indigenous cooking.

Bifanas are a culinary heirloom that could hardly be forgotten. A pork steak sandwich, the best can be found at As Bifanas do Afonso, a hole in the wall on Rua da Madalena. Normally, Mendes ends up here around three in the morning after a big night out. At the counter, the vendor heaps strips of dripping pork into our baps. We squirt on mustard and chilli sauce, while Mendes describes the "super sloppy, really dirty" version he will offer at Lisboaeta. It will be part of a menu of afternoon snacks served at the ground floor counter; it's also where you'll find Nuno's baked milk custard tarts, called *queijada*.

No sooner have we wolfed down our bifanas than it's time to go for lunch. Mendes has a lot of gastronomic traditions to show me. At Fidalgo, an old-school, family-run restaurant on Rua da Barra, which Mendes and his father first visited in the early 1980s, we start with plates of smoke-cured sausage, known as *linguiça*. Then, it's Mendes's favourite, octopus with white bean stew, brought to the table in a black cauldron pot, with chilli and rum oil to drizzle over. Over hearty bowlfuls, Mendes laments the gradual disappearance of the "food from the *tasca*" served in traditional restaurants. At Lisboaeta, he intends to revive the tradition of eating *tachos* (pots) and family-sized sharing *travessas* (platters).

Championing Portuguese food has become a vocation for Mendes. When he was growing up in the '80s, a career in food in Portugal was not an option. He left to study marine biology in Miami. But his passion for cooking remained. After a year spent working on the family's





Mah Jong Sofa 3D app  



**Mah Jong Outdoor.** Modular sofa per elements, designed by Hans Hopper.  
**Doc.** Pedestal tables, designed by Fred Rieffel.  
Made in Europe

**FROM MARCH 11 TO 21, TAKE ADVANTAGE OF ALLURING OFFERS ON ALL NEW COLLECTIONS DURING "LES TENTATIONS"**

**CHELSEA - HAMPSTEAD - HARRODS - WANDSWORTH - MANCHESTER  
WALTON-ON-THAMES - REDBRICK LEEDS - DUBLIN**

Trade & Contract Division - 020 3696 9620

In-store interior design & 3D modelling services





dairy farm in Alentejo, he ended up at culinary college in San Francisco. He worked under chefs like Wolfgang Puck and Jean-Georges Vongerichten (in the US) and Ferran Adrià (at El Bulli in Spain), before moving to London. But the paucity of quality Portuguese cuisine in the capital pained him. He was particularly miffed when food was labelled “Iberian” because the chef thought that Portuguese was inferior.

Having children consolidated his wish to reconnect with and honour his national cuisine. In 2015, he opened Taberna do Mercado in Spitalfields, offering elevated Portuguese staples (it closed in 2018 in the wake of financial difficulties). In 2017, he published *Lisboeta*, a collection of recipes inspired by Lisbon and the launchpad for this new venture. In it, he pays tribute to his late grandmother, who cooked dishes like cozido (meat stew), canja (rice porridge) and migas (a dish made from bread soaked in milk and fried in a “shitload of garlic and coriander”).

**D**espite all the acclaim, doing business in London has always been challenging for Mendes. Rents are onerous. Previous ventures that closed have made him wary. And despite the financial benefits that came with working at Chiltern Firehouse, he hasn't been able to parlay his vision as a chef into a sustainable, sizeable income (he plans to relocate with his partner and kids to Lisbon, which is far more affordable).

In May 2021 he officially parted ways with Chiltern Firehouse, though he was ready to move on before that. *Lisboeta* has been made possible in part because rents in central London became more affordable. It also feels like his most personal project, a step away from the high-concept gastronomy that previously won him accolades. “I don't feel comfortable opening a restaurant that is just that,” he says, “It is so out of sync with the world. Ultimately [an informal, accessible restaurant] is the kind I like to go to.”

Quiosque São Paulo, our next stop, is the oldest and only privately owned kiosk in Lisbon. In 2020, it was taken over by André Magalhães, the food and wine writer turned chef behind Taberna da Rua das Flores, one of the city's most celebrated restaurants. Rather than serve the

soft drinks and food that are customary at these kiosks, he devised a menu of petiscos (snacks), xiripitis (liquors) and aperitifs based on traditional recipes. These include Autedor, a dry white port and cherry liquor seltzer based on the drink “Outdoor” from Lisbon's historic British Bar, and Zanzibar, our drink today a beer shandy with ginger syrup, lime juice and chaat masala. It's also where I learn that a ceviche dish called punheta de bacalhau translates as “handjob of salt-cod”, named after the way the locals would agitate the briny fillets in the city's fountains to wash off their saltiness.

## “I DON'T FEEL COMFORTABLE OPENING A RESTAURANT THAT IS JUST ACCOLADES”

We say goodbye to Magalhães and jump in a cab for dinner along the waterfront at our final destination, chef João Rodrigues's Michelin-starred restaurant Feitoria. Rodrigues is not only helping to promote the country's native ingredients through his Projecto Matéria, a non-profit organisation that showcases producers and farmers, he is also putting homegrown produce at the heart of his fine dining menu. Our nine-course meal – served in a dimly lit room with white tablecloths and gloved waiters – features artfully prepared dishes of trout, sweet potato, broccoli, pumpkin with São Jorge cheese, squid, turbot and roast pigeon, all sourced from within Portugal.

It's a produce-led approach that Mendes hopes to replicate at Adegas, the 10-cover basement dining room at Lisboeta. Compared to the formality at Feitoria, Adegas will be more easygoing and communal, but don't expect Mendes to abandon refinement altogether. He may be incorporating traditional dishes like those his grandma cooked, but his version of a samosa could well resemble the one he serves at Bahr at Bairro Alto Hotel: fashioned out of celeriac sheets cooked in spiced milk, it is filled with celeriac curry and topped with flowers. It is an essentially, innovatively Mendes take on a staple of Portuguese café culture. ■HTSI



Top left: octopus and white bean stew at Fidalgo. Top right: alheira, farinheira and chouriço at Fidalgo. Bottom left: salad leaves from the farmers' market. Bottom right: André Magalhães and Nuno Mendes at Quiosque São Paulo







# A DAZZLING ESCAPE BY THE MEDITERRANEAN SEA

*Enjoy Royal treatment and glorious golf at this Turkish gem*

Pier at Maxx Royal Belek Golf Resort

SITUATED IN ONE OF ANTALYA'S most beautiful bays, Maxx Royal Belek Golf Resort offers unforgettable moments, whether you're seeking privacy or fun, craving sun and sea or just wanting to feel special. Surrounded by nature, the resort brings together mouth-watering restaurants, luxurious accommodation, an impeccable spa and, of course, the glorious Montgomerie Maxx Royal golf course.

Maxx Royal Belek's accommodation pushes the limits of luxury from its smallest suites at 80sq m to the largest at 220sq m. Meanwhile, the detached villas around the golf course (varying in size and number of bedrooms) all feature private outdoor pools, terrace, sauna, shower, Turkish bath, and a fully-equipped kitchen. The "Owner" villa has a pavilion with Jacuzzi, massage area and a mini gym. And thanks to the villas' private butler service, you will be spoiled at every step.

Maxx Royal Belek Golf Resort is also a culinary destination with eight à la carte restaurants, one of which provides service 24/7: there's the main restaurant, 14 bars, two gourmet snack counters, a children's buffet, a patisserie, an ice-cream parlour and a fruiterer. You can pop into the Azure Court that serves up a host of different national cuisines and flavours, from Azure Italy to Azure Fish, Azure Turk and Azure Japon. Bueno Steak House is all about gourmet meat, with beef aged 28 days under special conditions to reach the ultimate flavour. Meanwhile, Gastro by Alfredo Russo will take you on an exhilarating gastronomic journey. And if you're in need of being pampered, trot off to



Montgomerie Maxx Royal Golf Course



Presidential Villa



MaxxWell spa



MaxxWell spa

Le Melange and Chocolatier for the most indulgent desserts, eclairs, macarons and chocolates.

One of the brand-new services at Maxx Royal Resorts, the MaxxWell spa brings a novel approach to mind-body healing with its holistic wellness philosophy. There's also a 312sq m indoor pool, two spa suites, four saunas, a Turkish bath, VIP section, steam bath, 24 therapy rooms, six scrub treatment rooms, a recreation area and skin care rooms. In the MaxxWell Analysis Department, body analysis and mental consultations are carried out by the experts and the most suitable Ayurvedic detox programs are prepared for you. And you can chill out at the MaxxWell Restaurant, where you can savour Ayurvedic and organic dishes and beverages.

To crown it all, at the heart of Belek, which is one of the top golf destinations, Maxx Royal Belek's Montgomerie Maxx Royal 18-hole course allows you to play golf at any time of the day thanks to its night lighting. Welcoming world-famous golfers and hosting prestigious tournaments, it's a place in which to revel in sport and feel at one with nature.

The journey of Maxx Royal, which started with Maxx Royal Belek Golf Resort in Belek and Maxx Royal Kemer Resort in Kemer continues with Maxx Island and Maxx Bodrum both opening in 2023. You'll experience more unforgettable, soul-pampering escapes in the unparalleled landscape of Golturkbuku.

To learn more, visit [maxxroyal.com](http://maxxroyal.com)





Ocean chair, stackable w/Wove cushion GBP 525,- | Pure dining table, 200x100cm w/ceramic table top GBP 2,665,-



## OCEAN

Design by Cane-line design team

### Flagship Partners

**Amersham:** IQ Furniture Ltd, HP6 6FT - [www.iqfurniture.co.uk](http://www.iqfurniture.co.uk) | **Leicestershire:** Birstall Garden & Leisure, LE4 4DX - [www.birstall.co.uk](http://www.birstall.co.uk) | **St. Helier, Jersey:** Bauformat, JE2 4WS - [www.bauformat.co.je](http://www.bauformat.co.je)  
**Newcastle upon Tyne:** Barker and Stonehouse, NE1 4PQ - [www.barkerandstonehouse.co.uk](http://www.barkerandstonehouse.co.uk) | **Nottingham:** The Worm that Turned, NG1 5FD - [www.worm.co.uk](http://www.worm.co.uk)

### Partners

**Birmingham:** Glassdomain, B18 4HE - [www.glassdomain.co.uk](http://www.glassdomain.co.uk) | **Bournemouth:** So Furniture, BH4 9AR - [www.sofurniture.co.uk](http://www.sofurniture.co.uk) | **Chester:** Chattels, CH1 3AE - [www.chattels-designerfurniture.co.uk](http://www.chattels-designerfurniture.co.uk)  
**Christchurch, Dorset:** Dream Design, BH23 3RU - [www.dreamdesign.co.uk](http://www.dreamdesign.co.uk) | **Ferring, West Sussex:** Garden House Design Ltd, BN12 6PW - [www.gardenhousedesign.co.uk](http://www.gardenhousedesign.co.uk)  
**Guildford:** Barker and Stonehouse, GU1 1DL - [www.barkerandstonehouse.co.uk](http://www.barkerandstonehouse.co.uk) | **Hatch End, Pinner:** Chaplins Furniture Ltd, HA5 4JS - [www.chaplins.co.uk](http://www.chaplins.co.uk)  
**Knaresborough, North Yorkshire:** Barker and Stonehouse, HG5 8PY - [www.barkerandstonehouse.co.uk](http://www.barkerandstonehouse.co.uk) | **London:** ARAM, WC2B 5SG - [www.aram.co.uk](http://www.aram.co.uk) | **London:** Belderbos Landscapes, SW19 2JD - [www.belderbos.co.uk](http://www.belderbos.co.uk)  
**London:** Chelsea Gardener, SW3 6NR - [www.chelseagardener.com](http://www.chelseagardener.com) | **London:** Forza, W1W 6QN - [www.forza.co.uk](http://www.forza.co.uk) | **London:** Garden and Terrace, N1 3JF - [www.gardenandterrace.co.uk](http://www.gardenandterrace.co.uk)  
**London:** rb12, EC2A 3EZ - [www.rbtwelve.com](http://www.rbtwelve.com) | **London:** Skandium, E1 6LF - [www.skandium.com](http://www.skandium.com) | **London:** Viva Lagoon Ltd - [www.vivalagoon.com](http://www.vivalagoon.com)  
**Rowland's Castle:** Encompass, PO9 6DX - [www.encompassco.com](http://www.encompassco.com) | **Teddington:** Patio Appeal - [www.patioappeal.co.uk](http://www.patioappeal.co.uk)

### United Arab Emirates Flagship Partner

**Dubai & Abu Dhabi:** SANIPEX GALLERY - [www.sanipexgroup.com](http://www.sanipexgroup.com)

### Hong Kong Flagship Partner

**Hong Kong:** Everything Under The Sun - [www.everythingunderthesun.com.hk](http://www.everythingunderthesun.com.hk)

**Cane-line®**

[cane-line.co.uk](http://cane-line.co.uk)

- life made comfortable

@caneline



TRAVEL NEWS

## Dive into spring-summer

Four sunny escapes, from the desert to the deep blue yonder

WORDS BY MARIA SHOLLENBARGER

If the Cyclades is where you want to be this summer, consider the less-trod island of Syros. Avid readers of the *FT Weekend's* travel pages may recall a story last year written by self-described "accidental hotelier" Oana Aristide. In 2017, she and her sister fell for and purchased a large neoclassical mansion in Hermoupolis, Syros's main port, leaving behind lives overseas to fill its lofty spaces with contemporary art and furniture – until the pandemic hit. Having completed just enough to stage a very soft opening over part of last season, the Aristide is now set to make its official debut as a full-service hotel on 1 April. Its six suites have expanded to the nine originally planned: three with private terraces, pools and Aegean views for days.

There is also a rooftop restaurant (its kitchens provisioned by an organic smallholding just outside town) and a programme of artist residencies, with a workshop and dedicated gallery space where they will exhibit. Bookings from 1 April, from €240 per night; [hotelaristide.com](http://hotelaristide.com)

### SWIM WITH GENTLE GIANTS IN DOMINICA

Sperm whales are the Bengal tigers of marine-mammalian species: huge, charismatic, alpha even when female. Their brains are about five times heavier than a human's, and, like humans, they live and socialise in extended family groups. Dominica, the small Caribbean nation bookended by Martinique and Guadalupe, is the only place on earth where sperm whales reside year-round – its deep-water canyons make it the ideal habitat for them. The UK-based eco-adventure fixer Will Bolsover has just added a handful of dates throughout 2022 to experience a seven-day swim-dive "safari" that puts his clients in the water with the whales (responsibly, in very limited numbers; only

four people, plus a guide – who will also take photographs – are permitted at a time). From £6,740pp for seven days and six nights; [naturalworldsafaris.com](http://naturalworldsafaris.com)

### MIDCENTURY MAGIC IN JOSHUA TREE

From Homestead Modern – known for spare and chic vacation houses across Southern California's inland deserts – comes a buzzy new venture: The Bungalows at Homestead Modern, a 14-room hotel spread across three single-storey buildings in the grounds of the Joshua Tree Retreat Center, just a few minutes' drive from Joshua Tree National Park. Designed in 1960 by LA-based architect Harold Zook (a protégé of Swiss-born Albert Frey, whose work in Palm Springs made him one of the fathers of desert modernism), the bungalows have been rehabilitated by designer Brad Dunning. Dunning's A-list clients entrust him with their landmarked Hollywood Hills houses; here, he has hewn to period, whenever possible using materials and fittings that would have been in production when the bungalows were built. Concrete floors have been polished and laid with natural-fibre rugs, furniture updated, patios extended: even the landscaping was cleared of non-native plants and replaced with the jojoba, creosote and saguaro that grow naturally across the Center's 162-acre campus. Guests have access to all the activities offered by the Center, including guided walks and meditations, and yoga, tai chi and qi gong classes. From \$250 per night; [retreat.homesteadmodern.com](http://retreat.homesteadmodern.com)

### SEASIDE VILLAS: LOW-FI IN SWEDEN, HI-LUXE ON CORFU

Ready to recoup that deferred villa holiday? Welcome Beyond, the design-centric

lettings company, has some interesting propositions for 2022: among them SynVillan, a Thomas Sandell-designed glass-and-steel house on stilts in the Eriksberg Hotel & Nature Reserve on the southern Swedish coast. Its two rooms total 50sq m, sleeping four, and it is entirely solar-powered, with no running water and an eco-toilet; but it is also part of the larger hotel, to whose services SynVillan guests have full access (including meals in the hotel restaurant). Otherwise you'll lack for no other comfort, and be spoiled by majestic sea and island views. If you're after warmer swims (and a far bigger splurge), the team at Scott Williams – which excels at private Ionian-Island holidays – has a new cliffside three-bedroom house on Corfu's north-east coast. Niris sleeps just six, but it goes long on luxe-villa amenities, among them two outdoor bars, one major outdoor dining terrace, a 25m stone pool, and various sunning/reading/napping terraces along meandering paths, all of which lead to private sea access. *SynVillan*, from £438 per night half-board; welcome [beyond.com](http://beyond.com). *Niris*, POA (including chef); [scottwilliams.co.uk](http://scottwilliams.co.uk) ■ HTSI  
@mariashollenbarger

Left: the rooftop terrace at Hotel Aristide, Syros. Below: a bathroom in one of the hotel's nine suites



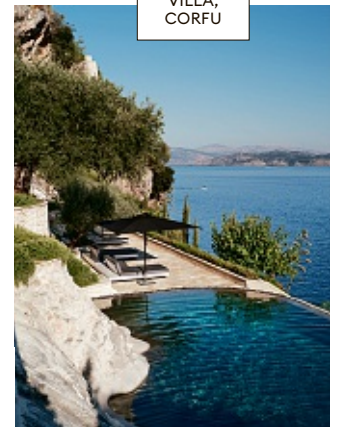
PHOTOGRAPH: KAMIL ZELEZIK

Above: diving with sperm whales in Dominica. Below: a bedroom at The Bungalows at Homestead Modern, with a view of the Californian desert

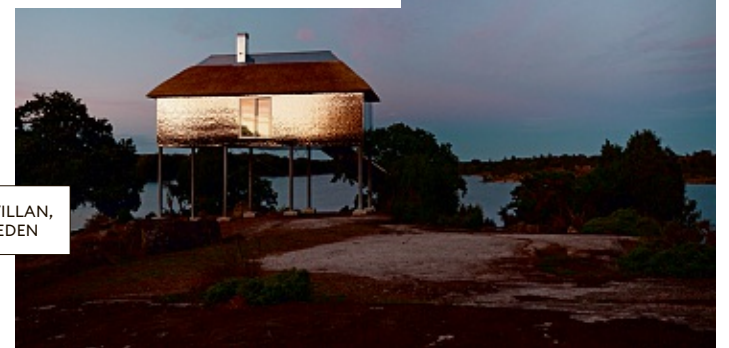


### TERRACES FOR READING OR NAPPING LEAD TO PRIVATE SEA ACCESS

THE POOL AT NIRIS VILLA, CORFU



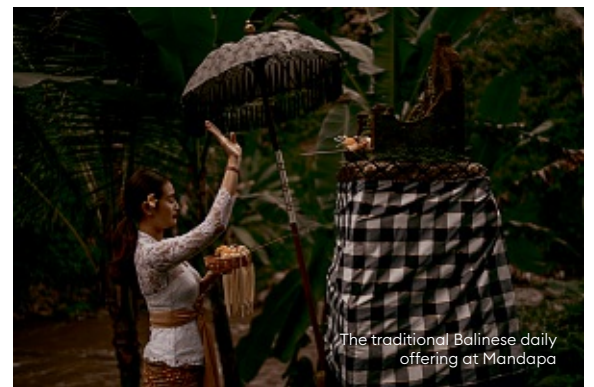
SYNVILLAN, SWEDEN







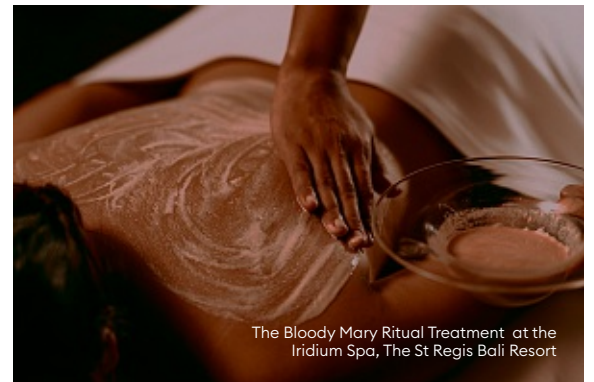
Mandapa, a Ritz-Carlton Reserve, as seen from above



The traditional Balinese daily offering at Mandapa



A bird's eye view of The St Regis Bali Resort



The Bloody Mary Ritual Treatment at the Iridium Spa, The St Regis Bali Resort

## Bali

### *Island of harmony*

*Its natural beauty may be otherworldly, but it's the spirituality of Balinese culture that imbues the island with an atmosphere of deep tranquillity*

Bali's pristine beaches, fertile peaks and dense jungle make it a tropical paradise, but the Indonesian island also has a profoundly spiritual culture that visibly infuses every aspect of daily life. Those seeking to better understand this precious inner life head for Ubud, high up in the island's verdant interior, and a long-time source of wellness on the island.

Mandapa, a Ritz-Carlton Reserve, holds true to Bali's promise of wellbeing – both in the experiences the luxury spa resort offers and in its evocative atmosphere and closeness to local spirituality. *Mandapa* means “temple” in Sanskrit and, as guests wind up and around the mountains near Ubud, a truly peaceful enclave awaits.

Traditional tiered rooftops map out the confines of the resort from the quasi-sacred space of a hilltop wantilan, dotted with thatched pavilions. Guests walk down via a maze of raised walkways and walled pathways to discover lush terraces, secluded villas and pools, restaurants and, on the steep hillside below, a boutique, spa and temple. Locals make frequent offerings of flowers and incense inside – something guests can also do if they wish.

Filled with Balinese artwork, murals and textiles, Mandapa's private villas combine traditional and contemporary design details with panoramic windows and indoor-outdoor dining and living areas, as well as swimming or lap pools to complete the immersive experience. The resort's spa treatments embrace the region's ancient healing techniques through the use of indigenous ingredients. Overlooking the river, the spa's treatment pavilions are linked by leafy wooden walkways, dotted with stone idols.

Renowned local healers are on hand to treat guests, such as Ketut Mursi, a blind healer who works with a sighted therapist, using four-hand massage, reflexology and touch to cleanse the body from head to toe,

realigning energy flow during a Mandapa Spa Balinese Healing Touch Treatment.

For guests taking part in a Balinese Blessing Ritual, guided by Mandapa's own priest, purification begins with chanting and meditation over fire or water, followed by offerings to symbolise letting go of negative habits or feelings and restore a positive consciousness.

Far down the valley, at the exclusive enclave of Nusa Dua, the beachfront St Regis Bali Resort offers the perfect counterpoint, embracing the Balinese concept of *nyegara gunung*. Accordingly, it features a Fire Garden lined with coconut palms, representing a river flowing from mountain to sea, where guests can enjoy the resort's secluded beach, considered the loveliest in Nusa Dua.

A sense of calm pervades the Iridium Spa, thanks in part to the butterflies that appear to flutter all around in a delicate light show inspired by the 15th-century Indian mystic poet Kabir, who wrote “The Moon Shines In My Body”. Authentic details play an important role in the spa's treatment menu, while more modern therapies point to the heritage and luxurious character of the St Regis resort itself. Try, for example, a Bloody Mary-inspired ritual, which uses the spices of that famous cocktail, first mixed at The St Regis New York in 1934, for its detoxifying and invigorating massage, clay wrap and salt bath treatment.

For the last word in pampering, choose the Luxury Champagne Treatment, during which champagne is used as a balm, before a circulation-boosting grape-seed body scrub and grape-seed oil massage, followed by a champagne and white clay body mask. Sipping champagne in the relaxation pavilion after a peaceful flower bath, guests will wonder whether they can take a Bali moment home.





I've only just plugged the Beats Fit Pros into my ears when a man at a café taps me on the shoulder, demanding to know where they're from. He says they look cool and unlike anything he's seen. That they can get famously frosty Londoners speaking to strangers should be the press release headline. His interest is understandable: these earbuds, a much-hyped release from the Apple-owned audio specialist Beats By Dre, have flexible silicone wingtips that curl upwards like a quotation mark in contrast to the downward stalks of AirPods and their countless facsimiles. And in addition to your standard white and black, they come in steely grey (my favourite) or a surprisingly appealing lavender. Could these handsome arrivistes disrupt the white-stemmed ubiquity of AirPods?

They might well be Apple's most appealing earbuds to date. Although they come in a bigger-than-average case, they can do everything AirPods Pros can. And they're £40 cheaper, with better battery life. Their noise cancellation is just as good, and the sound quality is great, especially for music: they boast the meaty bass punch

for which Beats is known. On a recent Friday-night commute home, when the Central line was a special kind of aural hell, I pressed play on a soulful Black Keys track with noise cancelling on and all din disappeared. (That said, if noise cancelling is top priority you should also

#### COULD THESE HANDSOME ARRIVISTES DISRUPT THE UBIQUITY OF AIRPODS?

check out the Sony WF-1000XM4 or Bose QuietComfort.)

Fitted with the same H1 chip as AirPods, they respond to voice commands and possess spatial audio – a simulated cinematic surround sound that responds to the changing position of your head and distributes sound accordingly (for iOS users anyway: the earbuds work with both iOS and Android devices, but certain features are available only with iOS). You can also skip, pause, backtrack and control volume by pressing either earbud.

They excel during workouts, being sweat-resistant, and fit more snugly than AirPods and most other offerings. They come with three bud sizes and the bendy wingtips are designed to nestle into an outer ridge of your ear. This clever design makes them feel highly secure while you're running and, although some might find it slightly uncomfortable after a while, it didn't bother me.

In fact, I've gone and bought a pair myself. ■HTSI

📷 @jamie\_waters



GADGETS

## OK commuter...

Top tech for the trip to work – and back again

WORDS BY JAMIE WATERS

#### DETAILS

Beats Fit Pro £199.99,  
beatsbydre.com



#### BEST FOR FLAT-OUT FLAT WHITES

On a recent early morning trip to the gym, I put Hydro Flask's sturdy new coffee tumbler through its paces. As I rushed for the bus, I was thankful for its no-spill lid with its slide-across opening (its predecessors had a permanently open sipping hole). It keeps coffee hot for up to six hours, or ice-cold for up to 24 hours and, mercifully, it's dishwasher-safe, a feature that's not as common as you might think. It's designed to prevent splashes but not leaks, so you wouldn't chuck it in a bag while full, but it's a reliable choice for delivering your caffeine hit on the run – and it comes in both 16fl oz size or – handier for flat whites – 12fl oz. *Hydro Flask All Around Tumbler 12oz, £22.95; 16oz, £26.95, hydroflask.com*



#### PIMP YOUR ANDROID AUTO

The Motorola MA1 is a small black dongle that facilitates wireless Android Auto. Meaning: without you having to physically plug in your phone (it can stay snug in your jacket pocket), you can sync it and all its apps with your car's dashboard and entertainment system. There are a couple of caveats: you must have Android Auto set up in your car; and your phone must be on Android 11 or higher. Then just slot the dongle into a USB port and pair it with your phone; it connects using 5GHz Wi-Fi. Although there are competitors, few are as speedy and reliable as the MA1, which is the first to be certified by Google. It's available in the US now and in the UK later this spring. *MA1, £89.95, motorolasound.com*



#### LEADERS OF THE PACK

CamelBak – the brand behind those terrifically nerdy hydration packs with plastic tubes – is now courting urbanites. It has released two backpacks geared towards cycling commuters: the 22-litre MULE and the 30-litre HAWG (pictured). They're feather-light and water-resistant, with an additional "dry sleeve" for your laptop. After working with the University of Connecticut to limit the build-up of heat on your back, CamelBak developed an Air Support ventilation panel. The bags also have reflective surfaces to keep you visible. And lots of pockets – in all the right places. *MULE Commute 22 Backpack, £120; HAWG Commute 30 Backpack, £150, camelbak.co.uk*



#### MAKE MINE A SKINNY BROMPTON

For all their neatness, folding bikes have always been a bit... heavy. So Brompton, the London-based expert, has worked with a Sheffield factory to engineer its lightest creation to date – and one of the lightest models on the market. Made almost entirely from super-strength titanium, the dashing T Line One tips the scales at 7.45kg, and the T Line Urban, with its mudguards and gears, is 7.95kg (a big improvement on Brompton's 11.6kg A Line.) It's more speedy and agile to ride, yes, but the real benefit comes once you hop off and pick it up. Commuters who cycle part-way to work before lugging their wheels onto the train will be delighted. *T Line One, £3,750; T Line Urban, £3,950, brompton.com*



**THE VALUE OF HERITAGE IN  
THE PASSAGE OF TIME: CRAFTING  
TIMEPIECES WITH SOUL**

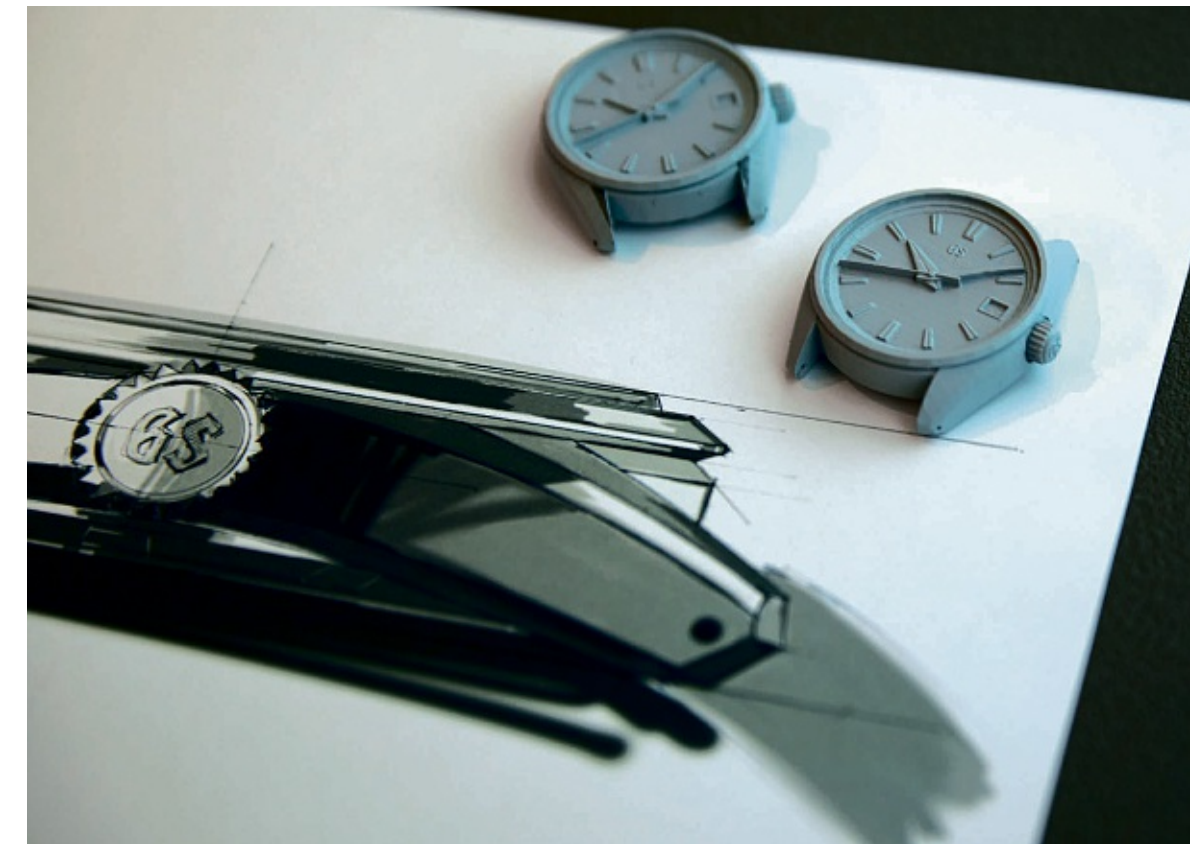
*The Grand Seiko Masterpiece Collection represents the  
pinnacle of an exceptional watchmaking tradition*

Grand Seiko Masterpiece  
Platinum Spring Drive

IN A LIGHT-FILLED STUDIO IN SHIOJIRI, with the raw beauty of Japan's northern Alps outside and a reverential hush inside, Katsumi Nakata is a master at work. He is an unrivalled craftsman, one of the country's most respected takumis, an artisan who has devoted his 40 year career to one goal: handcrafting the finest watches on the market. The Japanese government recognised his exceptional talent and dedication, awarding him the Japanese Medal of Honour, and he is acknowledged as a Contemporary Master Craftsman, a rare national honour given for outstanding technical skills.

Katsumi leads an elite team of 10 at Grand Seiko's Micro Artist Studio, each a specialist in one aspect of watchmaking, producing work of the highest order. The modern studio, established in 2000, is state-of-the-art but the skills and attention to detail are traditional, the expert team working in unison in the timeless pursuit of excellence. The result is Grand Seiko's Masterpiece Collection, a select range of fully handcrafted watches made in-house under Katsumi's uncompromising supervision, each one an exquisite individual timepiece combining perfection and precision.

This perpetual search for perfection is at the heart of "Japaneseness", an essential component in Grand Seiko's ethos. This translates in many ways. There's the precision expected from supreme Japanese engineering. There's the affinity with the natural environment, a deep appreciation of the beauty and transience of the ever-changing seasons, a total of 24 in



only 50, was inspired by Japan's clear mountain night skies, the dial showing subtle differences from each and every angle.

Light and shadow, the natural world and the nature of time are built into every Grand Seiko Masterpiece Collection watch, from the porcelain dials inspired by the local landscape to the smooth, silent glide of the hands. The takumis pride in their surroundings and their ceaseless quest for beauty and accuracy, results in a flawless blend of art and engineering.

To the select few who recognise the understated brilliance of this remarkable brand, a Grand Seiko Masterpiece Collection watch signifies elegance, precision, engineering perfection and craftsmanship of the highest level. From Grand Seiko's home in the Japanese mountains to yours.

[seikoboutique.co.uk/collections/grand-seiko/](https://seikoboutique.co.uk/collections/grand-seiko/)

Grand Seiko Boutique, Knightsbridge  
boutiqueonline@seiko.co.uk  
+44 (0)1628 410 230

**GS**  
Grand Seiko

Japanese culture, and most of all, there's the reverence for the spirituality of time, the importance of noting not only the passing of years but also the changing days, hours and minutes. Taking time, marking time, celebrating time, all against the backdrop of the natural world: that's the passion that lies at the heart of Grand Seiko and it is that passion that the takumis craft into every Grand Seiko watch.

The Grand Seiko Masterpiece Collection represents the ultimate watches from Grand Seiko, a brand that resonates with consumers focused on understated elegance and superb craftsmanship. The classical and subtle exterior hides its full beauty within the handcrafted casing. Very few watches in the Grand Seiko Masterpiece Collection are created each year – work of this exacting standard takes time – and in that

exclusivity, along with the superior accuracy, lies the appeal for those who appreciate true excellence.

The full range is on show at Grand Seiko's Knightsbridge boutique at 57 Brompton Road where visitors can learn more about the heritage and expertise built into every Masterpiece Collection watch. Perhaps you'll be swayed by the silence and beauty of a Grand Seiko Spring Drive Winding watch, such as the SBGD201, the first watch produced by the Micro Artist Studio and a masterpiece with an eight-day power reserve, finished with an artful polishing technique that produces a sharply defined edge never seen before on a platinum case. This is available with a pure white glittering diamond-dust effect dial or in rose gold with a deep black dial, SBGJ202. Alternatively, the Grand Seiko SBGZ007 "A Sky Full of Stars" watch, a limited edition of





HOW TO HOST IT  
**My potato party**

In her second column, *Laila Gohar* puts the humblest of vegetables at the heart of the celebration

PHOTOGRAPHY BY ADRIANNA GLAVIANO

Once read an amusing story about how potatoes became popular in France. In the late 18th century, as much of Europe was suffering from famine, a pharmacist named Antoine-Augustin Parmentier realised that potatoes, which had been ill-favoured, could actually be the solution to the famine. He persuaded King Louis XVI to let him plant a large potato field in Paris, and stationed flashy guards to protect the spuds. Parisians became intrigued and suddenly it became chic to grow potatoes. Parmentier persuaded Marie Antoinette to wear potato flowers in her hair, and the king to wear them in his buttonhole. With that, potatoes became fashionable in France.

I love the idea of placing emphasis and importance on a humble ingredient. There is something special about taking a simple ingredient and treating it with the same care and consideration as you would an expensive one. With my work, I am most interested in taking common ingredients like butter, bread or a radish, for example, and treating them with the same care as I would something very precious. I've made sculptures out of butter, furniture out of bread and displayed radishes in jewellery cases as if they were rubies. A properly prepared potato can feel more luxurious than many lavish ingredients. Also, in New York, the farmers' market where I shop is still scarce in terms of offerings. So I thought there is no better time than now to throw a potato party.

Potatoes and eggs are a perfect pair. When buying one, I almost always reach for the other. With that in mind, I decided to host a Sunday-afternoon lunch that features Spanish tortilla. The rest of the menu came together around the tortilla. A perfect tortilla is custardy and wet on the inside, with a barely cooked, blond skin that holds it together. Its texture is rich and toothsome, a little bit like mashed potatoes. Putting two similar yet different textures on a plate makes for an intriguing bite. So I decided I would pipe mashed potatoes around the tortilla and then add a generous heaping of caviar on each slice. I also prepared some aioli to serve alongside potato chips. I love a high/low moment, and nothing screams high/low louder than potatoes, onions, eggs and the finest caviar. I source caviar from the much-loved New York City institution Russ & Daughters. Its Siberian sturgeon is a favourite. The beads are a dark, glistening jet black and taste like salty ocean water left on your lips after a long swim. I also love how the tin looks on the table.

For decor, I ran to the flower market only to realise most of the shops close on Sunday. So instead I decorated the table

with two large blue and white tins of Bonilla a la Vista potato crisps. The table also included fougasse bread, trout and salmon roe, salami and a speckled radicchio salad, all of which doubled as both food and decor. I like using ordinary objects to decorate the table. In place of a candle holder, I carved a small hole in a potato and placed a silver candle inside. I also cut a bit of ivy from a plant I have at home and made the tortilla a crown, and hollowed eggs inside which I placed a bit of caviar and roe. No flowers, no problem.

Guests started piling into the kitchen as I was piping the mashed potato. Don't be afraid to ask your guests for a hand when you need it. Give them a glass of wine and put them to work. We happily drank several bottles of Austrian wine from producer Andreas Tschepp. The wines, from the Styria region, are produced naturally but don't have that yeasty smell sometimes associated with natural wine. We enjoyed the Sauvignon Blanc and Chardonnay.

They were both crisp, mineral and bright, and especially delicious with the salty caviar and sweet earthiness of the onion in the tortilla.

For dessert, a bit of humour was in order. I made hazelnut chocolate truffles that were draped in marzipan and dusted in cocoa to give them the appearance of potatoes. The children loved shaping them. While no one wore potato flowers in their hair, the humble potato was once again given the royal treatment. ■HTSI

**DON'T BE AFRAID TO ASK YOUR GUESTS FOR A HAND**



**Potato truffles**

For the chocolate

- 225g bittersweet chocolate
- ½ cup heavy cream
- 30g caramelised hazelnuts, optional
- Pinch of salt
- Cocoa powder, for dusting

For the marzipan

- 160g blanched almond flour
- 180g powdered sugar
- 2 tsp rose water
- 1 egg white

- First make the ganache. Chop the chocolate into small pieces.
- Bring the cream to a boil and then remove from the heat.
- Add the cream to a bowl, then add the chocolate to the cream. Leave undisturbed for three minutes.
- Whisk the chocolate and cream until it emulsifies into a thick, glossy mixture. Add a pinch of salt. If using the caramelised hazelnuts, fold them in.
- Set aside to cool while you make the marzipan.
- In a food processor, pulse all the marzipan ingredients until they come together into a paste. Turn the marzipan onto a work surface and knead a few times. Set aside.
- When ready to assemble, scoop out the chocolate into the size of a small potato and shape using your hands.
- Roll out the marzipan into a thin sheet about 0.5cm thin.
- Place a chocolate potato onto the marzipan and cut the marzipan into a rectangle large enough to cover the chocolate.
- Drape and fold the marzipan around the chocolate and pinch at the seam to make a potato shape. Repeat until you've made enough potatoes.
- Dust the potatoes with cocoa powder.

Above: potatoes, caviar, and eggs to match Gohar's jewellery. Below: lunch is served. Bottom right: the finished tortilla



GUESTS HELP WITH THE LAST-MINUTE TOUCHES



CAVIAR, SALMON, AND TROUT ROE IN HOLLOWED EGG SHELLS



Top: using the food to decorate the table. Above: Hadrian and Tilly sit down for their meal

Despite challenging trading conditions, English and Welsh wine sales grew 30 per cent in 2020 to 7.1mn bottles. That's small fry, of course, compared to a region like Champagne, which ships 300mn bottles a year. But it's clear: British winemakers mean business.

The wine has improved exponentially, and so too has the hospitality – top vineyards are now launching wine clubs, lodgings and restaurants that wouldn't look out of place in the smartest parts of California's Napa Valley. Exton Hall, which opens officially this week, is the glamorous new HQ of the 60-acre Exton Park Vineyard in Hampshire. Kitted out by Dunning & Everard, a company more accustomed to doing interiors in Belgravia and Lake Como, it serves as a club house, tasting room and private events space for invited guests and the winery's The Vault members.

Visitors are greeted in a baronial triple-height hall, with floor-to-ceiling windows overlooking vineyards and the South Downs beyond. An open fire flickers amid clusters of chic soft furnishings; modern art adorns the walls. Overhead, under a ceiling with concert-grade acoustics, a mezzanine leads off on both sides to a vast drawing room and a 22-seat private dining space. There is a vaulted tasting room in the basement, a boardroom with a bar and at least two south-facing terraces equipped for dining alfresco.

Exton Park's owner is Malcolm Isaac – an entrepreneur who made his fortune in bagged salad. Its public face, though, is the Beauvais-born winemaker Corinne Seely. Intense, inquisitive and mischievous, she is a delight to taste wine with. "My ambition is for Exton Park to become the Bollinger of England," she says. "I want it to express Hampshire's intensity – the vibrance of the terroir."



GUSBOURNE ROSÉ 2017, £49

Access to tastings with Seely is one of the perks of The Vault's £500 a year membership. Other benefits include invitations to wine dinners with Michelin-starred chefs such as Simon Rogan (L'Enclume). Members are also granted cellarage in the Hall's "vault" and first dibs on limited releases. Exton Park Limited Releases for 2022 include a dazzling 100 per cent Pinot Meunier (an underdog variety Seely has a soft spot for) and an experimental 2014 Blanc de Blancs aged 60m below the sea. To mark 10 years since the first Exton Park harvest, there will also be a long-aged 2011 Malcolm Isaac cuvée that is toasty and rich.

Commentators draw comparisons between English wineries and their European peers – but Exton Park's direct-to-consumer model is more characteristic of the New World, where top wines are frequently sold through mailing lists. Another high-rolling Hampshire winery with this approach is England's oldest commercial vineyard Hambledon. Members of the Hambledon wine club (POA) get first refusal on new releases and priority booking for events such as the Hambledon Jazz & Wine festival. They can also "adopt" their own row of vines and help with

PHOTOGRAPH: BRENT DARBAY, HAMBLEDON VINEYARD



Right: Exton Hall in Hampshire. Bottom: Hambledon, England's oldest commercial vineyard



DRINKING

**The next Napa?**

British wine has seen a surge in clubs, restaurants and retreats in its vineyards. *Alice Lascelles* checks out the New World pretenders

pruning and picking at harvest time. This summer, Hambledon will launch its first restaurant, headed up by chef Nick Edgar (Le Manoir aux Quat'Saisons, Alinea), with interiors by Fabled Studio (Heston Blumenthal, Gordon Ramsay).

Wiston Estate in West Sussex – a former winner of Wine GB Winery of the Year – recently launched a smart little restaurant called Chalk. Housed in a renovated 18th-century threshing barn, it majors in seasonal produce grown locally or on the estate: cured trout with pickles and rye; partridge with salsify, chestnut and pear; chocolate, beetroot and plum.

Gusbourne winery in Kent will host a series of pop-up dinners with leading British chefs this year – partners already confirmed include Tom Sellers' Restaurant Story and Tom Kerridge's Hand & Flowers. It is also launching a programme of masterclasses: they include an exploration of late-disgorged, long lees-aged wines, a comparison of single-vineyard wines from terroirs in West Sussex and Kent, and a blending masterclass with master sommelier Laura Rhys.

For stylish lodgings, book the B&B at Tillingham in East Sussex – a winery that splices bucolic bliss with urban cool. The "tree houses" beside Black Chalk winery in Hampshire (run by Wild Escapes) are also masses of fun – they got so booked up last year that seven more are being built.

England might not be widely recognised as a "fine wine" region just yet – but it's doing an increasingly convincing job of behaving like one that is. As vineyards mature and vintage reserves accrue, it's producing more single-vineyard, still and long-aged releases. Prices, too, have been creeping up, in some cases into the realms of Champagne prestige cuvées. Elite ventures like Exton Hall and Hambledon's restaurant are a similarly bold statement of intent. Whether sufficient demand for such places exists – or can be generated – remains to be seen. But every new launch does more to put English wine on the map. ■HTSI

@alicelascelles



HAMBLEDON VINEYARD CLASSIC CUVEE ROSE, £35



# HOW TO SPEND IT IN...



Left: König Galerie in the brutalist St Agnes building. Below left: rye and buckwheat croissant with burrata and coffee husk syrup from Café Frieda. Far left: Barber at Lokó in Schöneberg



spring, when the streets are lined with cherry blossom. In summer it becomes overgrown and corners get overtaken by the greenery. I love how nature interacts with the city.

I prefer to walk to work if I have time, taking in some green spaces but also walking along Potsdamer Strasse, which is all art galleries and sex workers. On the way, I'll stop at Rocket + Basil, a Persian/Australian café run by my boyfriend's sisters, where I might buy lunch for my team. I usually have one of their delicious salads or sandwiches, full of herbs and bright flavours.

## IN SPRING, THE STREETS ARE LINED WITH CHERRY BLOSSOM

My studio is at a place called Am Lokdepot, a development right by the train tracks. It's a big red building – quite iconic – and next to my studio there's a restaurant called Lok6, where the food is seasonal and elegant; the chef, Julia, with whom I collaborate on projects, serves inspired creations such

as baked apple with cranberry, pecans and vanilla custard.

And I love Kin Dee, just outside of Schöneberg. The chef, Dalad, cooks modern Thai food with a seasonal and local approach. The flavours are delicate and sophisticated. It's part of a great hospitality group, which also owns Grill Royal, and this spring they are opening a hotel in Mitte, the Château Royal, which I'm quite excited about. It is located in a beautiful building right off Unter den Linden, and I think it will be *the* place to stay.

If I'm venturing further afield, I like Café Frieda in Prenzlauer Berg. It's very sweet, with marble tables outside. They have fabulous pastries, such as hand-laminated rye and buckwheat croissants. You can also have a slow lunch: salads, or a whole crab, all with a little bit of Asian or French-bistro inspiration.

Nearby is MDC Cosmetic, a beautifully designed shop that has lovely perfumes and the whole Buly 1803 range. It's a real pleasure to shop there and have a facial in one of their treatment rooms. Ryoko Senses Salon is another favourite. She makes all her own cosmetics and oils and does amazing massage. It's very peaceful. But the best store in Berlin, in my opinion, is Andreas Murkudis: it's gorgeous, with a precise selection of clothes and lifestyle pieces. It fits my style – modern and simple knits, dresses and accessories, from brands I love such as Loewe and The Row.

If I've got time, I love to go to galleries. König Galerie shows contemporary art in St Agnes, a Brutalist building in Kreuzberg that was once a church. I also saw the Calder exhibition at the reopened Neue Nationalgalerie. It's a Mies van der Rohe building and the renovation is exceptional.

Some of Berlin's cinemas are very special, like the Kino International, which is a really fabulous building. Going to the Philharmonie is another thing I like to do. And then there's the Botanical Garden at Dahlem. In spring, the display of magnolia and blossom is as spectacular as the glasshouses.

I'm about to have a baby, so this year is going to be interesting! I've been feeling

the pull back to Sydney. I'm pursuing the dream of the half and half: two summers, one in Germany, one in Australia. It's a nice pipe dream. ■HTSI

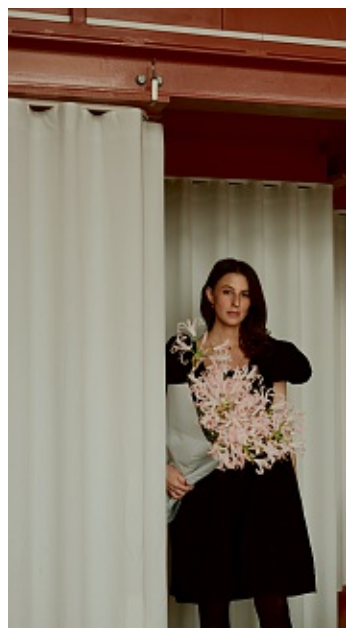
## BERLIN

Floral designer Ruby Barber on the parks and pastries that keep her endlessly in love with her adopted home

INTERVIEW BY **VICTORIA WOODCOCK**  
PORTRAITS BY **LEA WORMSBACH**



Above: Barber with her dog, Paco, in the Tiergarten. Left: Andreas Murkudis' Store 81. Below: Barber at Lokó



Berlin is such an amazing base. When I first moved here from Sydney in 2012, the city allowed you to live quite cheaply while setting yourself up. I started Mary Lennox – my floristry studio, named after the protagonist of Frances Hodgson Burnett's *The Secret Garden* – and in 2014 got my first big commission, from Mercedes-Benz. We built a greenhouse out of recycled windows in the lobby of its headquarters on Mühlenstrasse – and this was followed by the opening of our shop The Store X at Soho House Berlin.

Today, I live and work in Schöneberg. My home is close to Charlottenburg and near to Viktoria-Luise-Platz – a small, peaceful park with a fountain, surrounded by beautiful Altbau buildings, the classic apartment blocks built between the end of the 19th century and the 1930s. But I work close to Kreuzberg, which has a young feeling about it, so I have the best of everything between them. I don't enjoy Berlin for the usual things that people love about the city – I don't go to nightclubs or bars, for example – so I've had to find my own stuff here.

The city's green spaces are key, from manicured parks to the wilder options. I love the Tiergarten. I love Treptower Park and its Soviet War Memorial. The city comes to life in



# idealista

The leading property app in Spain, Italy and Portugal



Hundred year old palace in the centre of Portugal  
€6,000,000 [www.idealista.pt/luxury/hundredpalaceportugal](http://www.idealista.pt/luxury/hundredpalaceportugal)







**LOUIS VUITTON**