

Luxury News



Edited by Hetty Lintell

N the heart of Palma, Mallorca, nestled close to the Basilica de Sant Francesc (dating back to 1281), is Sant Francesc Hotel Singular (right), my new favourite spot, where I spent a night with my mother in the temperate month of May. The dinner at Quadrat was delectable (complete with an impressive dry-ice presentation on one plate) and the interior decor is chic and modern, yet still celebrates the beautiful old cornicing, fireplaces and ceilings. We sank into the deepest of sleeps in the heavenly beds and woke to a proper Spanish breakfast, before rolling out of the hotel to enjoy Palma's sites-and a few of its elegant shopping boutiques, too. From €285 per night and the chef's tasting menu at Quadrat starts from €130 for two (www. hotelsantfrancesc.com)



TIZ LONDON CIGARS, a luxury cigar \mathbf{K} shop and sampling lounge (above), has recently opened in the ground floor of the capital's iconic Piccadilly hotel. It's inspired by some of the hotel's famous British guests, such as Sir Winston Churchill, Charlie Chaplin and Sir Roger Moore, all of whom shared a passion for the finest cigars. Buy and taste from a menu of top-quality and limited-edition cigars, including Cohiba, Partagas, Montecristo, Ramón Allones and Bolívar, as well as a new collection of six Ritz cigars from Cuba. Not a cigar buff? Pick the brains of the knowledgeable cigar sommelier, who can curate the perfect tasting experience (020-7300 2500; www.ritzlondoncigars.com)



British menswear tailor and official licensee to Royal Ascot Oliver Brown has announced that it will be donating 5% of profits from the sale of accessories in its Royal Ascot collection—which includes British-made, woven-silk braces (£89) and pure silk ties (£65)—to the Injured Jockeys Fund, which supports riders and their families. Royal Ascot may have come and gone, but the initiative runs throughout the summer Flat-racing season, until August 31. The collection is available at www.oliverbrown.org.uk and in the store on Lower Sloane Street.





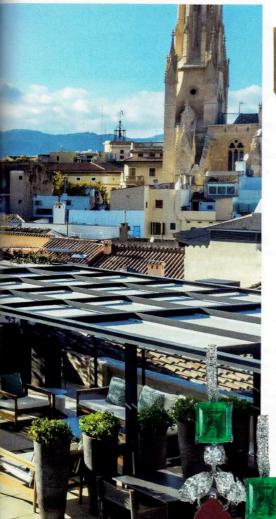
Bag it up

Tumi makes some of the slickest luggage to be seen with this summer. If you fancy some new wheels, then invest in the new navy Latitude short-trip packing case (left, $\mathfrak{L}645$).

Here are some of Tumi's top packing tips:

- Pack clothes inside dry-cleaning plastic wraps to protect them
- Turn your blazer inside out to prevent wrinkling
- Put a dryer sheet inside your suitcase to keep your clothes smelling fresh
- · Line collars with belts to keep them crisp
- Roll clothes instead of folding to prevent creasing and save space
- And my personal favourite: unscrew the lids of liquids and place a patch of clingfilm on the top, then replace the lid. This will prevent leaks, a perennial problem

(020-7292 2810; http://uk.tumi.com)



The forager Snape Maltings, Suffolk

The glorious coastline of Suffolk around Orford and Aldeburgh has become something of a draw for hipster gastronomes and soigné style-setters. Pump Street Bakery

in Orford has queues around the block for its beanto-bar chocolate and nutty sourdough, which are also sold at the estimable Snape Maltings, a 10minute drive away. Resolutely local and championing Suffolk artisans, Snape Maltings holds exhibitions and concerts (such as Snape Proms, August 1-31) as well as selling antiques, local food and craftware. Its own-brand diffusers and scented candles evoke local walking routes-such as Captain's Wood, made with oak, citrus, patchouli and musk-and the Shorelines ceramic range echoes the muted hues of the surrounding terrain. Give a gift of oven gloves with a cornflower-blue reed design by Emily Rae Manning, a local artist and printmaker. Oenophiles will enjoy Norfolkbased Flint Vineyard's sour-cherry-imbued Pinot Noir Précoce 2017, which is vegan and glutenfree, Jemima Sissons (www.snapemaltings.co.uk: 01728 688303)

New Street Bar & Grill has opened this month in glorious Petworth, West Sussex, my favourite spot in the heart of the South Downs. Using meat from the Goodwood estate and fresh local fish, this restaurant truly champions local produce. Potter round some of the shops and don't miss poking your head into The Hungry Guest -a deli of dreams. You'll leave laden down with delicious local delicacies and a takeaway coffee, which is very good indeed. Dinner for two at New Street Bar & Grill starts at about £60, excluding wine (01798 345111; www.newstreetbarandgrill.co.uk)

STANT

→ Founded by Hans Wilsdorf 20 years after he established sibling brand Rolex, Tudor has just launched the Black Bay GMT, £2,790 (www.tudor watch.com)

↓ White Lilac & Rhubarb charity candle, launching July 1, £46, Jo Malone (0800 054 2939; www.jomalone.co.uk)



→ Chateau D'Esclans Rock Angel rosé Cotes de Provence 2017, £28, Noble Green Wines (020-8979 1113; www.noblegreenwines. co.uk)





← Bloom de Mai slippers, £167, Chatelles (www.my chatelles.com)







the first time, with some pieces of exceptional quality and unique design. 'It is a privilege for our magnificent high jewellery collections to be presented among art that is the rarest of the rare,' says managing director Alisa Moussaieff. Masterpiece runs from June 28 to July 4, tickets from £35 (www.masterpiecefair.com)

F you're planning to

pop to Royal Hospital

Chelsea for Masterpiece

London, don't miss the

Moussaieff stand-the jewel-

ler is showing at the fair for

Summer in the city

St James's restaurant Le Caprice has joined with the Royal Academy to create a dining package in celebration of the 250th Summer Exhibition. For £39 per person, you can enjoy a two-course meal and a glass of wine alongside tickets to the show, as well as a print to take home. The perfect way to while away a summer afternoon. Until August 19 (020-7629 2239; reservations@ le-caprice.co.uk)

