



# KNIGHTSBRIDGE CORNER

Your ultimate guide to London's most sought-after experiences

April 2017



# PRE-BOOKING NOW

Teenage Cancer Trust: The Who > 30th March to 1st April Harlem Globetrotters Basketball > 5th to 17th April Bruno Mars > 21st April Bob Dylan at London Palladium > 28th, 29th & 30th April Anthony Joshua (boxing) > 29th April Ed Sheeran > 1st May Bob Dylan at SSE Arena Wembley > 9th May Eric Clapton > 22nd to 25th May Ariana Grande > 1st June Elton John > 3rd June Phil Collins > 4th to 9th June Guns N' Roses > 16th & 17th June Stone Roses > 17th June Aegon Tennis Men's Finals > 19th to 25th June Robbie Williams > 23rd June Celine Dion > 20th & 21st June Royal Ascot > 20th to 24th June John Lynnes ELO > 24th June Adele > 28th, 29th June & 1st July British Grand Prix (racing) > 7th – 9th July Wimbledon 2017 > 3rd to 16th July Open Golf Championship at Royal Birkdale > 21st July

# **EXPERIENCES: UNLOCKED**

Your must see list for April

Bob Dylan at London Palladium
Teenage Cancer Trust at RAH
An American in Paris at Dominion Theatre
Anthony Joshua v Wladimir Klitschko at Wembley Stadium
Emirates FA Cup Semi-Final at Wembley
David Hockney at Tate Britain
Revolution: Russian Art 1917-1932 at The Royal Academy
Michelangelo and Sebastiano at National Gallery
Jewels at Royal Opera House
Disney on Ice 100 Years at Wembley Arena



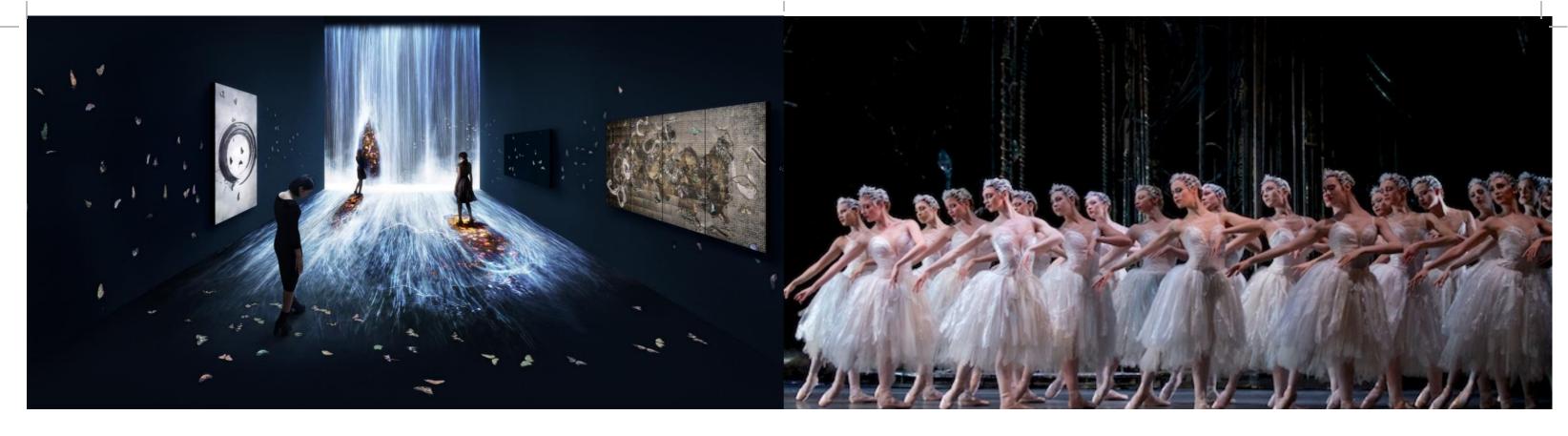


# **ENTERTAINMENT**

- The Who at Royal Albert Hall > 1st April
- Olly Murs at the O2 arena > 1st April
- Galantis at the O<sub>2</sub> Academy Brixton > 1st April
- Teenage Cancer Trust Ed Sheran & Pet Shop Boys at Royal Albert Hall > 2nd April
- Lindsey Stirling at Eventim Apollo > 3rd April
- Amy Macdonald at Royal Albert Hall > 3rd April
- Ne-Yo at the O<sub>2</sub> Academy Brixton > 7th April
- En Vogue at KOKO London > 7th April
- Melanie C at the O<sub>2</sub> Shepherds Bush Empire > 8th April
- Caro Emerald at Royal Albert Hall > 12th April
- Rick Astley at the O2 arena > 13th April
- Harlem Globetrotters Basketball at SSE arena > 13th & 16th April
- Diversity Genesis Tour at the O<sub>2</sub> arena > 14th April
- Bruno Mars at the  $O_2$  arena > 18th ,19th , 21st & 22nd April
- Billy Ocean at the London Palladium > 20th April
- John Prine at the London Palladium > 21st April
- Dream Theatre at London Eventim Apollo > 23rd April
- Frankie Valli at the O2 arena > 23rd April
- Bob Dylan at London Palladium > 28th, 29th & 30th April

# **SPORTS EVENTS**

- Arsenal v Manchester City at Emirates Stadium (football) > 1st April
- Chelsea v Crystal Palace at Stamford Bridge (football) > 1st April
- Checkatrade Trophy Final at Wembley (football) > 2nd April
- Arsenal v West Ham United at Emirates Stadium (football) > 4th April
- Chelsea v Manchester City at Stamford Bridge (football) > 5th April
- Tottenham Hotspur v Watford at White Hart Lane (football) > 8th April
- Saracens v Harlequins at Wembley Stadium (rugby) > 8th April
- World Cup of Gymnastics at the O<sub>2</sub> arena (gymnastic) > 8th April
- West Ham v Swansea at London Stadium (football) > 8th April
- Tottenham Hotspur v Bournemouth at White Hart Lane (football) > 15th April
- Harlem Globetrotters at the O2 arena (basketball) > 16th April
- West Ham v Everton at London Stadium (football) > 22nd April
- Arsenal v Sunderland at Emirates Stadium (football) > 22nd April
- Emirates FA Cup Semi-Final at Wembley (football) > 22nd & 23rd April
   Army v Navy The Babcock Trophy at Twickenham (rugby) > 29th April
- Tottenham Hotspur v Arsenal at White Hart Lane (football) > 29th April
- Anthony Joshua v Wladimir Klitschko at Wembley Stadium (heavyweight boxing) > 29th April



# ART, GALLERY, EXHIBITIONS AND FAIRS

- Amy Winehouse: A Family Portrait at The Jewish Museum > until 24th September
- Exit From Aden New works by Alo at Saatchi Gallery > until 10th April
- Revolution: Russian Art 1917-1932 at The Royal Academy > until 17th April
- Russian Hope, Tragedy, Myths at the British Library > 28th April to 29th August
- Anthony Green: Life and Death of Miss Dupont at The Royal Academy > until 30th April
- Gudrun Sjödén: Four Decades of Colour & Design at Fashion and Textile Museum > 25th April to 7th May
- From Selfie to Self-Expression at Saatchi Gallery > From 1st April
- Josef Frank: Patterns, Furniture, Painting at Fashion and Textile Museum > until 7th May
- David Hockney at Tate Britain > until 29th May
- Michelangelo and Sebastiano at National Gallery > until 25th June
- Gagnacci's Repentant Magdalene at the National Gallery > until 21st May
- Queer British Art, 1861 1967 at Tate Britain > until 29th May
- America after the Fall: Painting in the 1930s The Royal Academy > until 4th June
- The Science Museum's Robots at the Science Museum > until 9th September
- Roger Mayne at the Photographer's Gallery at Tate Modern > until 11th June
- The Deutsche Börse & Wolfgang Tillmans Photography at Tate Modern > until 11th June
- Howard Hodgkin: Absent Friends at National Gallery > until 18th June
- People Power: Fighting for Peace at Imperial War Museum > until 28th August
- Sensational Butterflies at Natural History Museum > until 17th September Private View Invitations
- From Selfie to Self-Expression at Saatchi Gallery > 30th March
- Ryoji Ikeda private view at Almine Gallery > 6th April

# BALLET, OPERA AND CLASSICAL CONCERTS

- Nobuyuki Tsujii at Wigmore Hall (piano) > 1st April
- New York Philharmonic Beethoven, Berlioz & Adams at Barbican Hall > 1st April
- Jewels at Royal Opera House (ballet) > 1st to 21st April
- The Bach Choir 'St Matthew Passion' at the Royal Festival Hall > 2nd April
- Ivan Magri tenor; Iain Burnside at Wigmore Hall (piano) > 3rd April
- Alexander Melnikov at Wigmore Hall (piano) > 5th April
- Johannes Brahms, Tchaikovsky & Dvorak at the Royal Festival Hall > 6th April
- Murray Perahia and the ASM play Beethoven at Barbican Hall > 7th April
- Rodgers & Hammerstein's Carousel at London Coliseum > 7th April to 13th May
- Mahler's Symphony No.8 London Philharmonic at Royal Festival Hall > 8th April
- The Music of Bond at Royal Albert Hall (orchestra) > 11th April
- Steven Isserlis cello; Dénes Várjon at Wigmore Hall (piano) > 15th April
- Prom Praise at Royal Albert Hall (orchestra) > 22nd April
- Andreas Haefliger at Wigmore Hall (piano) > 23rd April
- The Exterminating Angel at Royal Opera House (opera) > 24th & 27th April
- Madama Butterfly at Royal Opera House (opera) > until 25th April
- Mayerling at Royal Opera House (ballet) > 28th April to 13th May
- Hagen Quartet at Wigmore Hall > 29th April

6 — 7





# THEATRE SHOWS

- Disney on Ice 100 Years at Wembley Arena > until 2nd April
- Hamlet at Almeida Theatre > until 8th April
- Carousel at London Coliseum > 7th April to 13th May
- Angels in America National Theatre > until 11th April
- The Girls at Phoenix Theatre > until 22nd April
- Consent at National Theatre > until 17th May
- David Baddiel My Family: Not the Sithom at Playhouse Theatre > until 3rd June
- The Miser at Garrick Theatre > until 1st June
- Showstopper The Improvised Musical at Lyric Theatre > until 5th June
- Aladdin Disney's New Musical at Prince Edward Theatre > until 8th July
- Beautiful The Carole King Musical at Aldwych Theatre > until 22nd July
- 42nd Street at Theatre Royal Drury Lane > until 22nd July
- Half a Sixpence at Noel Coward Theatre > 2nd September
- An American in Paris at Dominion Theatre > until 30th September
- Les Miserables at Queens Theatre > until 14th October
- Mamma Mia at Novello Theatre > until 14th October
- Dreamgirls at Savoy Theatre > until 21st October
- The Comedy about a Bank Robbery at Criterion Theatre > until 29th October
- Motown the Musical at Shaftesbury Theatre
- Jersey Boys at Piccadilly Theatre

# FAMILY THEATRE

- The Disney On Ice: 100 Years Of Magic at Wembley (ages 3+) > 29th March to 2nd April
- Light at The Old Vic (ages 7+, duration time 30-45 minutes) > until 4th April
- School of Rock at New London Theatre (ages 7+) > until 9th April
- Matilda the Musical at Cambridge Theatre (ages 6+)
- Aladdin Disney's New Musical at Prince Edward Theatre (ages 6+)
- Lion King at Lyceum Theatre (ages 7+)
- Wicked at Apollo Victoria Theatre (ages 8+)
- Peter Pan at National Theatre, Olivier (ages 7+)
- Stomp at Ambassadors Theatre (ages 6+)

8 \_\_\_\_\_\_ 9



# FAMILY ACTIVITIES

- Boys Ballet Master class at Royal Academy of Dance (ages 7+) > 2nd April
- Chicks Great Eggscape at the Bank of England Museum > 3rd to 13th April
- Alice In Wonderland Works at St Peter's Hall (ages 4-6) > 10th April
- Easter egg hunt at the Benjamin Franklin House > 11th April
- The Original Harlem Globetrotters at SSE arena Wembley >13th & 16th April
- 500 years of Robots at the Science Museum > until 3rd September
- The Night Sky Tonight planetarium show at Royal Observatory Greenwich
- Harry Potter Tour at the Warner Bros Studio
- Star Wars Identities Huge exhibition at the O2
- $\bullet \quad \text{Afternoon Tea inspired by Charlie and the Chocolate Factory at the $5$ star One Aldwych Hotel}\\$
- Little Prince and Princess Tea at the 5 star Milestone Hotel
- Behind The Sea VIP tour at SeaLife
- Private pony ride lesson at Richmond Riding School and Stables



FRESH AND HOT: THE FINEST RESTAURANT OPENINGS

## JAMIE OLIVER'S BARBECOA REIMAGINES THE STEAKHOUSE IN HISTORIC PICCADILLY

The classic steakhouse experience is reimagined with an elegant twist at Jamie Oliver's Barbecoa restaurant in London's iconic Piccadilly. Opening 13 February 2017, it's a showcase for all-day dining: fabulous breakfasts, decadent afternoon teas, a signature lunch and dinner menu, plus a bustling, stylish bar. All housed in a beautifully renovated, historic building.

Reflecting Jamie Oliver's dedication to meticulous sourcing from farmers and producers who share his food ethos, the meat at Barbecoa all comes from free-range, grass-fed animals. It is carefully selected by cut and chosen from the breed that gives the correct marbling content, shape and quality, then dry-aged for between 35 – 55 days, to deliver true depth of flavour.

The open kitchen gives diners a glimpse into a magical world of smoke and fire, where a unique range of traditional cooking techniques is used to give each dish its own personality. A Japanese Robata grill for slow cooking over charcoal, a Spanish Mibrasa charcoal oven, an Argentinian grill, a Tandoor oven and a Texan smoker (which uses fragrant apple, oak and cherry wood to infuse the meat with extra flavour), make Barbecoa's kitchen one of the best equipped in London.

"Barbecoa has always been about celebrating the primeval art of cooking with wood, smoke and fire. At Barbecoa Piccadilly, we'll offer the same incredible fire-based cooking techniques but also give diners a new experience, with an emphasis on beautiful Anglo-French combinations. Through the art of precision cooking, we'll be serving simple, elegant dishes with insane ingredients that will really tantalise the taste buds – all set in amazing, classical surroundings," explains Jamie.

He continues, "As well as bringing our take on the classic steakhouse to Piccadilly, I'm really excited that we have the chance to celebrate breakfast, and also put our stamp on afternoon tea with some of the best patisserie chefs in the country."

Jamie has worked with Chef Director Steve Pooley, who helped launch the first branch of Barbecoa in St Paul's, to create a menu that celebrates the perfect match between kit in the kitchen and impeccably-sourced ingredients. Steak is, without doubt, the star of the show, but it's joined by coal-roasted lobster thermidor and smoked and grilled poussin, all brought to life through skilful use of the specialist kitchen equipment.

Super fresh seafood is served from the sumptuous cold bar, which offers a signature Piccadilly 'fruits de mer' platter overflowing with lobster, crab, langoustines and oysters.

Seafood is also combined with other top-quality ingredients to create inventive and delicious dishes, including fire-roasted clams with spicy 'nduja (sourced from British charcuterie company Cobble Lane Cured), and cured salmon served with a shot of icy vodka, distilled in-house with an infusion of cucumber and dill.

Open all day, breakfast (from 7am) and afternoon tea (2.3opm – 5pm) are presented Barbecoa-style, alongside the delicious lunch and dinner menus. Food is served until 11.3opm Monday to Saturday and 10.3opm on Sundays.

The ground floor bar offers an opportunity for diners or passers-by to enjoy beautifully crafted cocktails or sample the drinks menu, which showcases a range of fine bourbons and an eclectic and considered wine list. There is an all-day menu of bar snacks on hand to keep hunger at bay, from light nibbles – beef croquettes and cod's roe with crackers, for example – to bigger plates such as smoky Caesar salad, Wagyu beef burgers and oysters.

Originally built to house the Royal Institute of Painters in Water Colours, Barbecoa's building was first opened by the Prince and Princess of Wales in 1883. The interior has been beautifully designed by Jamie Oliver together with his Director of Design & Developments, Justin Hardy. The design takes inspiration from the building's unique heritage as well as incorporating contemporary influences. The ground floor features a beautiful wood-panelled bar, with the stunning main dining room reached by a sweeping marble staircase. The glass-fronted cellar at the foot of the staircase holds a collection of over 2,500 carefully selected wines.

Reflecting the area's long history as the heart of London's bespoke tailoring, Jamie Oliver has commissioned Private White to design the uniform for all the waiting staff.

In memory of one of Jamie's original mentors from the early days of his career at the River Café, the private dining room is named the Rose Gray Room and can seat up to 16 for intimate events and parties.

The combination of outstanding food, incredible drinks and amazing service all set in an elegant setting, ensures Barbecoa Piccadilly will be one of London's unmissable dining experiences.



THE OPENING OF IL PAMPERO IN BELGRAVIA

raditional homemade Italian cooking meets contemporary London dining with the launch of il Pampero, a new restaurant opening March 2017 in the heart of Belgravia. Located within The Hari Hotel on Chesham Place, the exquisite restaurant will be a destination in its own right, sure to attract local Belgravians and London crowd looking for a refined eating experience and a vibrant atmosphere. The menu of fine Italian food conveys the chef's commitment to cooking from scratch - fresh pasta, bread, smoking and curing will all start and finish in the il Pampero kitchen.

These traditional dishes will be served in a luxurious setting, which nods to classic Italian glamour. A selection of sharing dishes will be presented, finished and served tableside for a moment of theatre, including the rustic tagliolini cacio pepe (homemade tagliolini with a creamy sheep cheese and black pepper sauce) where the server uses a large wheel of Pecorino cheese to mix in the fresh pasta and create a rich, silky sauce for the dish. While the restaurant service will move throughout the day including a set lunch menu and Aperitivo, il Pampero will especially appeal to night owls who can enjoy signature dishes such as tagliatelle di castagne con ragù di leper (chestnut tagliatelle with hare ragu), gnocchi di zucca con taleggio e tartufo nero (pumpkin gnocchi with Taleggio cheese and black truffle) and casseruola di cinghiale conrape glassate al miele (marinated wild boar casserole with honey root).

The wine list will feature Italian wines that have been specially chosen to compliment the dishes and the cocktail menu will be classic with a contemporary twist. Champagne will be served in elegant coupe glasses and poured by bartenders in crisp white jackets, harking back to the days of vintage glamour. With interiors by the renowned British designer Tara Bernerd, il Pampero has 58 covers and allows for both table and counter dining. Marrying Italian hospitality with the Belgravia lifestyle, Bernerd's design is one of informal luxury with bold vespa-green lacquers combining soft leathers and heritage fabrics. While circular booths are set against the back and side walls, the focal point is the striking central bar where cocktails will be served and diners can embrace the Italian tradition of Aperitivo. il Pampero will effortlessly fuse simple home cooking with a sophisticated dining experience at its heart.

Our Members benefit from 50% discount until 31st March, please contact your lifestyle manager for table reservations.



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## Q&A WITH LILI JASSEMI, CO-FOUNDER AND MANAGER AT SOPHIA CONTEMPORARY GALLERY

#### What can you tell us about Sophia Contemporary Gallery?

Sophia Contemporary Gallery is a contemporary art gallery located in a 3,000 square foot space in the heart of Mayfair, London. The gallery exhibits, represents and champions a diverse roster of emerging and established artists from around the world, working in a variety of media, including painting, drawing, sculpture, video and photography. Sophia Contemporary is committed to conducting research and educating the public through events and talks, and is working with museums and institutions worldwide in order to place the gallery's artists in major public and private collections.

## How long has Sophia Contemporary Gallery been on the London gallery scene?

Opened in early 2016, Sophia Contemporary Gallery was the result of a two-year project between us Co-Founders Lali Marganiya, Lili Jassemi and Vassili Tsarenkov. Before opening, we spent two years visiting numerous artist studios around the world, and meeting with many collectors, curators, art critics, museum directors and, of course, artists. We wanted to go on as many international field trips as possible in order to meet the artists and see them in their working environment. Naturally, we have continued to travel and meet further contemporary artists since opening, thinking carefully about our roster at the gallery.

All three founders have a background and strong interest in Middle Eastern art and initially came together to form Sophia Contemporary Gallery in order to showcase carefully curated shows with emerging and established artists from the Middle East and Iran, alongside Western artists.

#### What does art mean to you?

Art is the strongest way of individualism and an urge to express something subjective with objective means and tools, as humans are limited through form and content. At the same time art is also the most poetic means of union among men and their surroundings. Art challenges us and one has to keep an open mind to emerge into the matter- it demands to take risks and be courageous.

## If one has not made a connection to art yet, what do you recommend the first steps should be to engage with art?

I think everybody is in touch with art and connected to its various forms somehow. We are surrounded by art on a daily basis and it is impacting every single one of us.

It will not be too difficult to start looking a little bit deeper into the matter. A great start to engage with visual arts and its multiple forms, be it in the streets or institutionalized venues, is to start looking at them more in detail. Take your time to look at them with an open mind and with more time than usual. Furthering your own sensitivity to grasp art is important. Go to museum shows and gallery exhibitions, participate in guided tours and engage with people working within arts. Our gallery, for example, offers guided tours for our exhibitions with panel discussions, artist panels and Q&A sessions. These tours are so fruitful for the audience and us. Engaging mutually into arts creates and re-creates its purpose and crystalizes the power of the union of art. Engaging with art is an on-going process of construction and deconstructing the subjective through the objective and visa-versa.

#### Tell us about the exhibitions you have had so far?

We felt very humbled and honoured to have Reza Derakshani open our gallery, who was well-suited for our inaugural exhibition for a number of reasons. He is considered to be one of the most noteworthy living artists from the Middle East and has a strong collector base in both the Middle East and the West, particularly in London. His artworks are in the permanent collections of The British Museum, The Metropolitan Museum of Art and The Tehran Museum of Contemporary Art among others. We organised 2 solo exhibitions with Reza 's works at the Russian State Museum in St. Petersbourg and Museum Gunzenhauser in Chemnitz in Germany in 2016. His shows were largely successful and brought a new audience to his works.

We have also previously exhibited works by renowned American abstract artist Robert Kelly, sculptor and painter Pooya Aryanpour, a series of mixed media works and drawings by Mehrdad Khataei as well as paintings by artist Azadeh Razaghdoost. We were also thrilled to have had a booth at Frieze Masters in 2016 where we featured fifty works of extremely rare Constructivist and Suprematist Russian porcelain and sculptures, drawn from the collection of Vladimir Tsarenkov, the father of Sophia Contemporary's co-founder Vassili Tsarenkov.

#### What exhibition are you currently featuring?

We work very closely with The Alfred Basbous Foundation in Lebanon. Open until 22 April 2017, we are delighted to present a survey of sculpture by artist Alfred Basbous (1924 – 2006). He was a major pioneer of Modernist sculpture in the Middle East, who drew on the influence of renowned artists such as Jean Arp, Constantin Brânculli and Henry Moore to create stone and bronze sculptures of often monumental proportions. We're showing a series of sculpture from the 1970s to the 2000s, which demonstrate Basbous' exploration of the relationship between form and material. Also on show is a selection of Basbous' preparatory drawings, which reveal his approach to sculpture.

We will also organise a joint event with the Lebanese Embassy in honour of Alfred Babous and organise various art tours and talks within the next weeks at our gallery. Furthermore, we will participate in this year's edition of Art Brussels with Basbous' works.

#### What exhibitions are lined up for the coming months?

After the Alfred Basbous exhibition, we have a group exhibition with American artists from 28 April – 23 June, entitled Shifting Landscapes. The concept refers to how the artists in the show shift the landscape of their respective practices (from an artistic, cultural, political and social point of view). It also refers to the shifting landscape of contemporary American art and how it has been infused with multicultural influences. Most of the artists in the show live and work in the US but were born in other countries and are influenced by their original cultures, which is a topical approach at a time where the US is becoming increasingly inward-looking. The artists included are the following:

- Iva Gueorguieva (Bulgarian-American, born 1974)
- Amir Nikravan (Iranian-Mexican-American, born 1983)
- Afruz Amighi (Iranian-American, born 1974)
- Hermann Mejia (Venezuelan-American, born 1973)
- Holton Rower (American, born 1962)
- Hannah Whitaker (American, born 1980)

And then further on into the summer, from 29 June – 15 September, we are excited to open a show with Iranian-born artist, Ramin Shirdel. By turning symbolic words and letters, in Farsi, English and Latin, into intricately layered sculptures and 3D wall pieces, Shirdel emphasises abstract and spatial properties in a playful way reminiscent of Pop artists such as Robert Indiana.

#### Why should our Members visit you?

We are 3 young founders who are very passionate about art and also our artists. We hand-pick our artists, engage with them long term, build their profiles through solo exhibitions, group shows, art fairs and institutional support. Our gallery showcases artists that are not represented elsewhere in the UK. As for some artists we are the only ones to show them in the West, outside their own continent, for example from Iran and Middle East. We have niche and insight knowledge about the Iranian Modern and Contemporary art market, which allowed us to be singled out as experts within the West in this field. Furthermore, we have a very personal approach to our clients and advise them to build their collections and engage with artists and pairs. We are welcoming your Members to join us at our VIP events for each exhibition and art talks. Members at Knightsbridge Property & Lifestyle Management are welcome to participate in private events, private tours and host special events in the future to be able to share the works of our artists.



## MICHELANGELO AND SEBASTIANO AT NATIONAL GALLERY

s pillars of the late Renaissance movement, the friendship between Michelangelo and Sebastiano created a foundation for some of the most stunning and magnificent works of art from the High Renaissance. These awe-inspiring works will soon be available to view as part of a revolutionary new exhibition at the world class National Gallery.

The pair met in the early 16th century, while Michelangelo was working on his now world-famous painting on the ceiling of the Sistine Chapel. The outstanding paintings and sculptures that resulted from their subsequent 25 year friendship are the product of unparalleled support and fierce creative influence, which sparked inspiration and innovation that would not have been possible without each other.

The exhibition opens at the National Gallery on 15th March and runs until 25th June, allowing plenty of opportunity to admire the drawings, paintings and sculptures on display. Groundbreaking works available to view as part of the exhibition include The Raising of Lazurus (1517–19) and The Risen Christ (1514–15), on loan from the Church of S. Vincenzo Martire in Italy. Letters between Michelangelo and Sebastiano will also be on show, offering a glimpse into a powerful and pivotal friendship set in the heart of war torn Italy.



#### TRAVEL

# AN EXCLUSIVE INTERVIEW WITH FILIPPO DI LENARDO, FOUNDEROF ELITE RETREAT ITALIA GIVING AN INSIGHT TO THE HOTTEST DESTINATIONS IN ITALY FOR SUMMER 2017

#### Hi Filippo, Why was Elite RetrEat Italia created?

I have always been incredibly passionate about Italy and its incredible heritage. Despite this country being renowned worldwide, I thought there was an opportunity to create truly amazing and bespoke experiences and events in Italy that would showcase artisanal excellence, what we call cultural luxury, while redefining the boundaries of experiential engagement. Italy is a destination with endless possibilities all year round. You can go from the Dolomites where they speak Italian with a German accent, you can really feel the Austrian influence there in the culture, to Sicily where every year they have a Cous Cous festival due to the African and Arab influence. That is why I feel this places is so magical.

#### What makes your experiences unique?

My biggest passion is gastronomy. I am the kind of guy that will travel one hour to taste a cheese or to visit a particular wine artisan. I don't expect people to do this but it's personally what inspires me the most. I consider gastronomy to be the universal language of pleasure and I certainly think that it is the best way to explore Italy. All our experiences have a strong focus on gastronomy and around it, depending on the clients' interest, we carefully curate exclusive and authentic activities and experiences ranging from fashion, sport, art and history.

#### Who are your experiences for?

As all our experiences are bespoke, we cater to all age, demographics and occasions. Whether it is a couple looking to have the most romantic of honeymoons, a multi generation family looking to rent a villa, a group of friends organising a special event or a company looking to entertain their top staff or clients. All we want is to create truly memorable moments in Italy!

## You say food is a big part of your trips – what is the most special culinary experience you can organise?

I would say one that I am particularly excited about is our Gourmet Yacht tour. A 7 day experience on a yacht where we have a Michelin star chef and top sommelier onboard that will give guests the ultimate gastronomic experience. The idea is to stop every day in a village to taste a product and then head back to the yacht where the chef will create a modern interpretation of that product and the sommelier will match it with a delicious local wine. An Italian journey from tradition to innovation!

#### What is your favourite place to visit and what is your favourite food?

A very hard question to answer. I am from Treviso, just off Venice, known as the home town of Prosecco, however one of the things that I like the most is white truffles and Barolo wine. For this I need to head to the Piemonte, a region considered the "godfather of Italian gastronomy". Around November, I love going into the woods for some truffle hunting and then go to my favourite agriturismo where they make the most sensational truffle dishes. What else do you need?

#### What are the most in-demand experiences you currently offer?

What we have seen really pick up in the last couple of years is the request for luxury villa rentals. We have a fantastic selection of properties all over the country, from the Italian Lakes to Tuscany, Amalfi Coast and Sardinia. People really enjoy privacy as well as the possibility of having special in house experiences such as arranging Michelin star chefs to come in and cook a delicious meal. But of course then we can arrange really fun excursions such as hot air balloon, vintage car driving, personal shopping experiences at the best artisan, private after hour access to museums or the much loved private food and wine tours in unique venues. Another trend that we have seen quite a lot is the planning of special events. It's so much fun to arrange parties or unique celebrations. For example, in a private palace in Venice where all the guests get dressed up in traditional costumers and enjoy a Venetian evening tasting local cuisine at its finest as well as taking part in a rather interactive show. Rome, Florence and Sicily are of course also very big destinations for these kind of private events.

#### Which locations do you recommend our Members visit in Italy this summer?

It depends what you want to do. For example, I think that if someone is into sports, Cortina and San Cassiano in the Alps are ideal with their wide range of activities, from fishing to cycling and rock climbing. For those that want glamour and refinement, Capri is an evergreen with its great selection of luxury hotels and villas. If I wanted to have a healthy diet with still incredibly tasty dishes I would definitely head to Salento in Puglia with its beautiful beaches and delicious cuisine. And finally, for those looking for outstanding cultural and historic heritage, the south eastern part of Sicily would be first on my list.



# TRAVEL PROMOTIONS AND LUXURY EXPERIENCES

#### Capri

Promotion: Stay 3 nights and pay for 2 to enjoy the exclusive glamour of Capri in Spring

The offer is valid is from April 17th to May 12th.

- One complimentary night for 3 nights stays and more
- Complimentary Buffet Breakfast
- Welcome gift upon arrival
- Free access to both SPA and indoor-outdoor pool
- Free mini-bar
- Complimentary upgrade upon availability

Experience More: Spend 3 nights in Capri Tiberio Palace and enjoy a luxury private boat experience visiting the Blue Grotto and Faraglioni rocks stopping for a private swim in secret spots. Discover the Amalfi coast and the beautiful town of Positano where you can soak up the sun in style at the Conca Del Sogno beach club before returning to Capri Tiberio Palace

#### Cortina (Dolomites)

#### The Cristallo

In the UNESCO Italian Dolomites, Cristallo Hotel Spa & Golf stands out as a premier destination for outdoors and spa lovers. From its tranquil, sunny hilltop location, the 115-year-old palace welcomes guests to its 74 refined guestrooms and suites. Here, you'll find warm hospitality, and four restaurants serving Italian, gourmet and local cuisine.

- Upgrade on arrival, subject to availability
- Daily Buffet breakfast, for up to two in room guests
- \$100 USD Equivalent Spa Services credit,
- Early check-in/late check-out, subject to availability
   A complimentary round of golf only during summer
- A complimentary round of gon only during summe period (opening of the Cortina Golf Club)
- Complimentary Wi-Fi

Experience more: Spend 3 nights at the Cristallo and enjoy an unforgettable helicopter ride over the magnificent Dolomites, an experience that will leave you breathless.



Cruise along pristine waters, experience the freedom and exclusivity of yachting along the Mediterranean sea, exploring secret sea-caves and swimming in secluded coves, lunching in charming settings overlooking the sea.

#### SAILING SICILY AND ITS 7 WONDERS

7-day cruise: Sicily & the Aeolian Islands

In this itinerary you will have the opportunity to discover the most unique and spectacular archipelago in Italy, in the only way possible: by the sea. These seven magnificent volcanic islands are all different and each of them has a peculiarity to experience: from the natural firework of Stromboli to the hot springs of Vulcano islands, from the wineries with sea-view of Salina to the gourmet restaurants and the night life of Panarea. Seven Islands, seven sisters, seven atmospheres, seven ways of living. You will fall in love with this parallel and magical place that will enchant you to the very end.



## MEMBERS BENEFIT FROM EXCLUSIVE TRAVEL AND HOTEL DISCOUNTS WORLDWIDE

nightsbridge Property & Lifestyle Management has exceptionally strong connections and preferred relationships in the travel industry meaning that we have access to globally contracted airfares and hotel rates that we are able to extend to our Members. We provide the opportunity to build customised travel solutions combining unmatched discount programmes and advanced travel technology to create unique and special experiences for our clientele.

We have access to hotel programmes that are the envy of the industry. Hotels have been independently assessed as being the most far reaching and offering the deepest discounts – up to 65%. We have two elite hotel programmes available exclusively for our clients:

- An all year round corporate rate programme designed for the corporate market. This programme provides our clients 10–15% off BAR (Best Available Rates) at over 35,000 hotel properties worldwide, with no blackout dates.
- An exclusive luxury and premium hotel programme. Properties can only join
  by invitation. The programme includes 608 of the world's most desirable
  premier properties, in 225 cities and 66 countries, e.g. Ritz Carlton, Mandarin
  Oriental, Dorchester Collection, ME Hotels, Rocco Forte and Corinthia Hotels.

In addition to competitive rates, all participating properties offer complimentary breakfast daily, special VIP amenities, complimentary room upgrades (upon availability), early check-ins and late check-outs when available.

These programmes allow Knightsbridge Property and Lifestyle Management to offer exclusive extras to extend to Members including savings of up to 30% off best available rates, room upgrades, welcome amenities, complimentary breakfast, £100 food/beverage credit and more.

Please contact your personal lifestyle manager for further information and to discuss your travel requirements.



**FAMILY** 

## DISCOVER THE WONDROUS FLAVOURS OF ONE ALDWYCH HOTEL'S "CHARLIE" AFTERNOON TEA

ne Aldwych Hotel in Covent Garden celebrates the wit and wonder of the Roald Dahl classic with its popular Afternoon Tea. The Afternoon Tea inspired by Charlie and the Chocolate Factory uses the freshest seasonal ingredients along with surprising elements that capture the imagination. Executive chef Dominic Teague's sweet and savoury items are a delicate and scrumdiddlyumptious treat for all, including fans of Charlie Bucket and the curious confectioner Willy Wonka.

"I have fond memories of reading Charlie and the Chocolate Factory as a boy and I hope some of the story's humour and fun comes across in this afternoon tea," says chef Dominic. "Like the book, there's much in the tea to satisfy children and adults alike – from the sophisticated tartlet and cured salmon to the playful flavoured candy floss and decadent Golden Egg."

Afternoon Tea inspired by Charlie and the Chocolate Factory

Golden Egg with Vanilla Cheesecake and Mango Purée Chocolate Caramel Milk Raspberry Trifle Home-made Candy Floss

Rhubarb and Vanilla Doughnut Cocoa Bean Financier Blueberry Brioche

Warm Scones

Summer Berry Jam, Apple and Meadowsweet Compote, Devonshire Clotted

Heritage Tomato Tart Leek and Stilton Quiche

Roast Beef and Grain Mustard Mayonnaise Smoked Salmon and Herb Crème Fraiche Egg Mayonnaise with Watercress

A selection of four Canton Tea infusions is offered: Mango Noir, Chocolate Tea, Earl Grey Lavender and Sugarcane Black. The award-winning Lobby Bar team has created a special Cocktail Charlie for the occasion. Presented in a spectacular smoking teapot along with three home-made chocolate truffles, Cocktail Charlie is a sensational mix of Dalmore Whisky, Cherry Marnier, Chocolate bitters and Champagne. Those preferring a glass or two of bubbly will enjoy Lallier Grand Réserve Champagne with its notes of buttery brioche and apricot.



## Q&A WITH HELENA CAVAN, OWNER OF THE MILESTONE DETOX RETREAT CENTRE LOCATED IN COTSWOLDS

#### What is trending this year for health and wellness?

'Retreatments' are big in 2017 with people taking time out from the distractions of to-do lists, family and work responsibilities to meet, rather than escape, their true selves. Inflammation-causing foods like dairy and wheat are out, whilst inflammation-fighting foods like Omega 3, Linseed oil and fresh turmeric are in. Plant-based protein powders are very up and coming, increasingly being added to new food & drink products. Wellness tonics are also flooding the market in new combinations of juices, tonics and tinctures. We teach our clients about all these things during our retreats so that they are able to make them at home as well as making informed buying choices moving forward.

#### What does Milestone Detox offer?

We provide Cotswold juice and raw food detox retreats from 2 – 14 day durations to people who feel ready to escape the city and get cleaned out from both the outside-in and the inside-out. Our detox programme is all about stopping the bad stuff going into/onto your body and filling it with the good, helping your body eliminate toxicity with supportive treatments, organic products and nutrition, and leading-edge technologies in order to feel more energy, lose weight if necessary, gain positivity and feel a sense of increased vitality in a way that is beautiful, fun, relaxing and exclusive.

#### What is special about your boutique detox centre?

As we have four bedrooms, we limit the number of clients we host at any one given time. This allows us to tailor each detox programme specifically to the needs of our clients, following a bespoke protocol, if necessary. Our clients feel like they are VIP houseguests in a loving home as a result of being so looked after and cared for as individuals. Our strapline is "transformed for life..." and we see transformations each detox with an average of 1lb per day of fat loss, glowing skin, improved sleep, uplifted spirits... the list goes on. Our best things are the emails we get in weeks to follow from clients-now-friends telling us of their continued improvement and health victories!

#### What is the most important message you have for our clients?

Get hydrated! Dehydration may be the biggest cause of fatigue, depression, disease, overweight and ill health today, so drinking sufficient water and eating food with a high-water content is of utmost importance. The formula is simple: drink half your body weight in ounces daily. So if you weigh 15olbs, then drink 750z daily of water, non-caffeinated teas, infusions and fresh produce juices.

#### Do you have a special offer for our Members?

Absolutely! We would love to offer a luxury anti-aging facial or a full body de-stressing massage to compliment any one of our all-inclusive detox programmes for bookings made before 31st March 2017.

Please contact your lifestyle manager to enquire about the special programmes you can participate in.



**SPORT** 

## CHELTENHAM FESTIVAL FOR RACING FANS

ne of the highlights of the British horse racing calendar, Cheltenham Festival is a must for any racing fan. The festival dates back over 100 years to 1911, when Cheltenham became the headquarters for the National Hunt Meeting, securing the course as the heart of English jump racing. It wasn't until the 1960s that Irish trained Gold Cup winners such as Cottage Rake and Arkle propelled the festival into the limelight, but this secured its place as one of the premier sporting events in the UK. Last year, more than 250,000 visitors flocked to the four day event, which takes place on 14th to 17th March and sees royals and celebrities mingling at the premier meeting in jump racing. Among the regulars are Zara Tindall, the Queen's granddaughter, Princess Anne, The Duchess of Cornwall, singer Lily Allen, actor James Nesbitt, along with sports personalities Harry Redknapp, Alan Shearer and Jonny Bairstow.

One of the main draws of this wonderfully prestigious event is Ladies Day, which will take place on Wednesday 15th March. Ladies Day gives racegoers the chance to take full advantage of their finest winter wardrobe with many racegoers opting for top hats and tails, while ladies wear their most eyecatching hats to add to the fabulous sense of occasion.

Each day features seven races, with the greatly anticipated Queen Mother Champion Race taking place on Ladies day, while exciting races such as the Champion Hurdle and Champion Chase make Cheltenham Festival an event not to be missed. As race horsing's second richest event, the half a million pound prize fund of the Gold Cup on Friday 17th March makes this race a unique experience. Top jockeys taking part in events this year include favourite Ruby Walsh along with hotly tipped riders such as Barry Geraghty and Bryan Cooper.

With excited crowds and thrilling races, you can expect a visit to Cheltenham Festival to be an invigorating experience. Restaurants such as Chez Roux and The Final Fence offer world-class dining experiences which are sure to tantalise as you take in a stunning view of the course. Knightsbridge Property & Lifestyle Management is pleased to have access to a range of fantastic hospitality packages offering admission, a delicious lunch and complimentary bar in the first-class restaurants and suites available at the Festival. One of the most popular packages boasts a Grande Marque Champagne reception, Chef's table lunch in the Gold Cup Restaurant and betting tipster to guide you through the top runners.

The exhilarating events and prestigious surroundings make Cheltenham Festival one of the most enjoyable and entertaining events in the sporting calendar.

Find out more information about these and other upcoming events, tickets, luxury items and reservations from your personal lifestyle manager.

We look forward to hearing from you.

Visit our 'Lifestyle and Home' account on Twitter for daily updates and lifestyle tips @KPropertyMgmt



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