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## SIZING UP ISTANBUL



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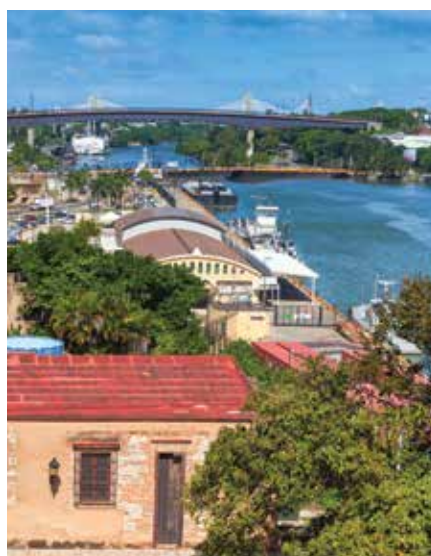


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# BETWEEN CONTINENTS

**W**hile by no means the worst airport to arrive or change planes at, Istanbul's main Ataturk airport – one of the largest in Europe – has begun to creak a little at the seams. The 20 million passengers it was handling 15 years ago increased to 64 million last year and further traffic growth is anticipated.

However, it seems that the overcrowded waiting areas and long queues at check-in and passport control will soon be a thing of the past. The planned opening on October 29 of a major new international airport, for the time being simply called Istanbul Yeni Havalimani ("Istanbul New Airport"), is aimed at serving both the city's fast-growing tourist traffic and also the anticipated growth in transit traffic.

Carved out of marshlands and derelict mine workings to the north-west of Istanbul, with a total area of more than 7,650 hectares, the new airport promises to be the largest by area in Europe, and one of the biggest in the world (the only ones that surpass it are Denver International at 13,571 hectares, and King Fahd International in Saudi Arabia, which covers a whopping 77,600 hectares).

Once completed the Istanbul Jeni Havalimani will boast six runways – five running north-south, and one east-west as a hedge against possible inclement weather. With an eventual capacity to handle 200 million passengers a year, flying to as many as 350 destinations, officials claim the new airport will spell an end to the take off and landing delays.

For more details, I recommend you to read our cover article. Enjoy your holiday!



Marzena Mróz

**Marzena Mróz.**  
editor-in-chief



# SUMMER PARTY

## w Leonardo Royal Hotel Warsaw



W Warszawie przy ulicy Grzybowskiej 45 miało miejsce niezwykle wydarzenie. Dnia 7 czerwca br. Leonardo Royal Hotel Warsaw zorganizował dla swoich najważniejszych klientów i partnerów event pod hasłem SUMMER PARTY. Letnia atmosfera witała gości na wejściu. Organizatorzy zadbali o komfort i doskonałą zabawę z przenikającym motto nowej kampanii sieci *Good to be here again*.

Na uczestników spotkania czekały pyszne przekąski, lody, desery, grill, a czas umilała jazzowa muzyka na żywo. Schłodzonymi drinkami uczestnicy mogli się delektować siedząc na leżaku wśród traw i egzotycznych kwiatów. Całą galę poprowadził Olivier Janiak, a swój udział zaznaczyli goście z centrali w Berlinie m.in. Yoram

Biton, który od stycznia pełni funkcję Managing Director Leonardo Central Europe oraz Simone Leonhardt – Cluster General Manager Germany East. Wraz z General Managerem hotelu, Pauliną Kołodziejczyk podsumowali 15 miesięcy obecności na warszawskim rynku oraz uchyliłi rąbka tajemnicy przyszłych inwestycji sieci Leonardo Hotels na terenie Europy.

Leonardo Royal Hotel Warsaw w marcu 2018 roku zakończył gruntowną renowację obiektu. Pokoje zostały wyposażone m.in. w sejfy, a także ekspresy do kawy. Wprowadzono także szereg udogodnień dla gości, takich jak możliwość uchylenia okien, nowe kanały TV oraz szybkie, bezpłatne łącze wi-fi 500 mB na terenie całego hotelu. Hotel jest gotowy na nowe wyzwania.





## Hotel

### Wrocław

#### ART HOTEL - A TRULY UNIQUE PLACE

Only a few steps from Wrocław's main market square there is an unusual hotel, housed within the walls of a 16th-century townhouse. Following a thorough renovation and modernization work, the place has transformed into both spacious and cosy venue. The stylish character of the hotel interiors goes hand in hand with modern solutions and a range of amenities for guests. The interior design, furniture and individual details have been individually designed and hand-made by local artists and craftsmen. The on-site Art Restaurant uses regional produce, which has enabled the hotel to become a member of the European Network of Regional Culinary Heritage and an important spot on the "Taste of Lower Silesia" culinary trail. It's worth taking advantage of hotel's offer for couples. This includes a romantic decoration of the room and bathroom, breakfast served to the bed, as well as massage and cosmetic treatments in the on-site beauty salon Bio-tigo. The location of the hotel makes it also a perfect place to spend a week-end with your family. When planning your stay in the Art Hotel, don't forget to visit the oldest and largest animal park in Poland. The offer includes a package with a family ticket to the zoo and special amenities for children. Art Hotel is perfect for every stay in Wrocław.

## Switzerland

### Zurich

#### ATTRACTIONS ALL YEAR ROUND

Zurich, one of Europe's most fascinating and beautiful cities, has a lot to offer this year. One of the most desirable events this summer is the Caliente! Latin Music Festival, taking place from 6 to 8 July; [zuerich.com/en/visit/caliente](http://zuerich.com/en/visit/caliente). From 12 July you can visit the European Outdoor Film Tour Allianz Cinema, held by the lake; [zuerich.com/en/visit/allianz-cinema](http://zuerich.com/en/visit/allianz-cinema) - throughout the month. Sports enthusiasts will come to the city in their thousands on 29 July for the Ironman competition; [zuerich.com/de/besuchen/ironman-zuerich](http://zuerich.com/de/besuchen/ironman-zuerich).

The Street Parade, which is the largest techno party in the world, will be held on 11 August; [zuerich.com/en/visit/street-parade](http://zuerich.com/en/visit/street-parade). The Zurich Openair event, which brings to Zurich music fans from all over Europe will start on 22



and last until 25 August; [zuerich.com/en/visit/zuerich-openair](http://zuerich.com/en/visit/zuerich-openair).

The series of summer events will end with Weltklasse Zürich, an international athletic meeting scheduled for 30 August; [zuerich.com/en/visit/weltklasse-zurich](http://zuerich.com/en/visit/weltklasse-zurich). In autumn the city will host the international Zurich Film Festival (27 September - 7 October); [zuerich.com/en/visit/zurich-film-festival](http://zuerich.com/en/visit/zurich-film-festival). For guests who decide to spend the last day of 2018 in Zurich, the city has prepared a stunning fireworks show on New Year's Eve; [zuerich.com/en/visit/new-years-eve-in-zurich](http://zuerich.com/en/visit/new-years-eve-in-zurich).



## Travel

### Sephora

#### COSMETICS OF THE SEASON

Sephora proposes a new approach to summer skin care with the latest range of cosmetics and fragrances. Now you can enjoy carefree pleasure also in the bath or the shower. An evening stroll, waking up first thing in the morning, a pillow battle, rolling in the grass or soaking the sun - each moment has its own, unique aroma. What is the spirit of the new Feel Good fragrances offered this summer? A memory, small everyday pleasures, the happiest moments. That's why, Sephora offers a range of cosmetics with extracts of cotton, bamboo, salt from Bali, as well as pink grapefruit.

If you travel, choose a fresh and light shower gel in a soft and rounded packaging. The gel melts on the skin, washing it and wrapping it in gorgeous smell. Note that the product doesn't have to be used only in the shower, as it's also a perfect bath liquid. The gel contain tiny scrubbing particles to smoothen your skin. [sephora.pl](http://sephora.pl)





# Condor na lato



**L**inie lotnicze Condor mają swą siedzibę, a także główną bazę we Frankfurcie nad Menem, skąd oferują liczne połączenia na trasach krótkiego i dalekiego zasięgu (m. in. do Stanów Zjednoczonych, na Karaiby, do północnej Brazylii, Afryki, a także do tak wyjątkowych miejsc, jak Malediwy, Mauritius czy Seszele). Linie lotnicze Condor operują także z innych portów niemieckich, m. in. z Monachium, Dusseldorfu, Hamburga, Lipska czy Stuttgartu na wakacyjnych trasach europejskich, a w wybranych miesiącach także na najważniejszych trasach dalekiego zasięgu, kiedy to z Monachium czy Dusseldorfu możemy polecieć na pokładach samolotów Condora do Cancun, Punta Cany czy Hawany.

## Atrakcyjne taryfy z Polski

Linie Condor posiadają atrakcyjne taryfy z Polski do wszystkich swych destynacji dalekiego zasięgu. Umożliwia to wieloletnia współpraca z przewoźnikami tradycyjnymi, operującymi z polskich lotnisk – zarówno z Warszawy – jak i wszystkich najważniejszych portów regionalnych do Niemiec, dzięki czemu pasażer na jednym bilecie odbywa całą podróż z Polski poprzez Frankfurt, Monachium czy Dusseldorf – do miejsca docelowego.

## Latem do Ameryki

Sezon letni, to w ofercie Condora liczne niezwykle ciekawe i unikalne destynacje w Stanach Zjednoczonych i Kanadzie. Są wśród nich trasy do Baltimore, Las Vegas, Seattle, Nowego Orleanu, Minneapolis, Austin, Vancouver, czy bardzo malownicze Anchorage w Stanie Alaska. Nowością w siatce połączeń przewoźnika jest Phoenix w Stanie Arizona, skąd w niedługim czasie można znaleźć się nad niezwykłym Wielkim Kanionem. Warto nadmienić, iż z destynacji amerykańskich Seattle i Las Vegas są połączeniami całorocznymi, pozostałe zaś Condor oferuje wyłącznie w sezonie letnim.

## Najpiękniejsze zakątki świata

Jeśli chodzi o inne popularne latem połączenia dalekiego zasięgu w siatce połączeń linii Condor, to dominują destynacje typowo wakacyjne w regionie basenu Morza Karaibskiego, m.in. Cancun, Punta Cana, Montego Bay, San Jose, Hawana czy Varadero. Dużą popularnością cieszą się także rejsy do najpiękniejszych zakątków świata, takich jak Mauritius czy Seszele, oraz miast afrykańskich, m.in., Zanzibaru, Mombasy czy Windhoek. Condor zaprasza na pokłady swoich samolotów; [condor.com](http://condor.com)





## Airlines

### LOT Polish Airlines

#### FROM WARSAW TO LONDON

Beginning 7 January 2019, the Polish national carrier will operate two direct flights daily from Warsaw to London City (LCY). LOT will be acquiring four new Embraer 190 aircraft to serve this route. The service will be operated according to the following schedule: every day (except Sunday) LOT's aircraft will depart London City at 7:15 am, landing in Warsaw at 9:00 pm. The afternoon frequency from Warsaw is planned for 4:15 pm with arrival in London at 6:00 pm (except Saturdays). Flights departing LCY are scheduled for 9:30 am and 6:30 pm local time, with landing in Warsaw at 1:00 pm and 10:00 pm accordingly. London City Airport is conveniently located in London's docks (the Royal Docks district). It's closest to London's business and financial centre - just 9.6 kilometres from the City.

## Holiday

### Austria

#### IDYLIC HOLIDAY IN BURGENLAND

What's a good destination for a short holiday? We recommend Burgenland with its unique vineyard (but sometimes also almost steppe-like) landscape, the sunny weather and numerous cycling trails. Guided tours of the Seewinkel Lake Neusiedlersee National Park are a great opportunity to learn about the local rare flora and fauna of the area. Due to the ornithological richness of the region (there are as many as 300 species of birds there), it's visited annually by thousands of bird lovers, who can carry out their observations of those fascinating winged creatures in as many as six landscape parks. Gourmets and fans of unique food will enjoy here delicious regional cuisine and wine, produced in the region for many generations. Real connoisseurs should definitely go to the southern Blaufränkischland region in the south, known for some of the most exquisite red wines in the country. And for those for whom shopping is the best way to relax, there is the Parndorf Designer Outlet complex with 160 shops offering products of top brands.



## Warsaw

### Restaurant

#### EDEN BISTRO

In the garden in the old Saska Kępa neighbourhood, the creators of "Usta" magazine have opened a bistro housed in the modernist Dom Funkcyjony ("The Function House") from 1928. The menu is simply phenomenal and includes, such scrumptious delicacies, as ceviche of grilled sweetcorn with avocado and cashew nuts mousse with tortilla chips; mushroom pate brûlée with watercress and jelly of balsamic strawberries; Malaysian laksa served with tofu in tempura with bacon and seaweed balls; or eryngi à la scallops served in algae sauce on a sweetcorn polenta with fresh asparagus and fennel salad. Eden also has a choice of vegan breakfast dishes on its offer (oatmeal on coconut milk with caramelized banana) and the best dessert in Warsaw - chocolate crème brûlée with mango foam and kaffir lime leaves. The restaurant's garden features a greenhouse where you can buy more than 30 species of succulent plants.



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# SIZING UP ISTANBUL





Turkey's newest international airport also promises  
to be Europe's largest, and most hi-tech.

Words **David O'byrne**



As anyone who's flown into or through either of Istanbul's two international airports recently can testify, the city is no longer a marginal destination on the fringe of Europe. Rather, it's grown into a major destination for both business travellers and tourists, and an increasingly important transit hub on the route to East Asia.

No surprise then that both the city's airports, Ataturk and Sabiha Gokcen, are busy to the point of congestion. International airlines are already queuing for over-subscribed and in-demand slots before being able to commence flights.

## GROWING DEMAND

While by no means the worst airport to arrive or change planes at, Istanbul's main Ataturk airport – one of the largest in Europe – has begun to creak a little at the seams.

The 20 million passengers it was handling 15 years ago ballooned to 64 million last year, with an additional 31 million passing through Sabiha Gokcen, and further traffic growth is anticipated.

However, overcrowded waiting areas and long queues at check-in and passport control will soon be a thing of the past. The planned opening on October 29 of a major new international airport, for the time being simply called Istanbul Yeni Havalimani ("Istanbul New Airport"), is aimed at serving both the city's fast-growing tourist traffic and also the anticipated growth in transit traffic.

Carved out of marshlands and derelict mine workings to the north-west of Istanbul, with a total area of more than 7,650 hectares,

the new airport promises to be the largest by area in Europe, and one of the biggest in the world (the only ones that surpass it are Denver International at 13,571 hectares, and King Fahd International in Saudi Arabia, which covers a whopping 77,600 hectares).

Once completed the new airport will boast six runways – five running north-south, and one east-west as a hedge against possible inclement weather. Plus there will be a seventh "emergency" runway, designed to handle problems that could otherwise block the operational runways and cause delays.

With an eventual capacity to handle 200 million passengers a year, flying to as many as 350 destinations, officials claim the new airport will spell an end to the take off and landing delays that have been an all too frequent occurrence at Istanbul's two existing airports.

The rationale for such an enormous facility is the ongoing change in the European aviation market, with the main growth area being long-haul flights aimed at both tourism and business markets, from northern Europe to the Far East. Turkish officials insist Istanbul is better positioned than existing hubs at Dubai and Doha to act as both refuelling stop and transit for onward connections.

Full capacity will only be reached over the coming decade through staged expansion. The second phase of construction will proceed as demand increases.

## GRAND DESIGNS

Although not complete, the new terminal two and control tower are already impressive, and have between them won a slate of

design awards. With its sculpted ceilings, the cavernous terminal two interior is the work of UK-based Grimshaw Architects, and takes its inspiration from the domes of Istanbul's ancient Byzantine churches and Ottoman mosques.

The uniquely styled control tower was designed around the theme of the tulip, the historic symbol of Istanbul. This was done jointly by Italian design studio Pininfarina and US engineering and construction giant Aecom.

Although much work still has to be completed by October, most of the terminal's 600 escalators and moving walkways are already operational, along with many of the 77 boarding gates and 143 passenger boarding bridges. Sites for lounges, seating, cafés and shops are marked out and ready for occupation.

Once completed the terminal will boast no less than 500 check-in positions arranged around 13 islands and 228 passport control desks. This should ensure rapid passage through to the departure area. Departures will have 22,000 sqm of lounges, seating for 20,000, 32,000 sqm of food and beverage courts, and another 100,000 sqm of retail space. Those planning longer visits have the option of a 450-bed hotel. Also under construction is 10,000 sqm of office space.

## LATEST TECH

If the sheer scope of the facilities promise to be daunting, the designers have included a number of hi-tech solutions aimed at simplifying things.

Passengers will be able to pre-order duty-free online, while flight monitors will allow



Once completed the new airport will boast six runways, plus there will be a seventh "emergency" runway, designed to handle problems that could otherwise block the operational runways and cause delays.





The airport will handle 200 million passengers a year flying to as many as 350 destinations.  
There will be 600 escalators and 500 check-in positions

passengers to pinpoint the location of their baggage in real time.

Similarly, a phone app will be available to track the location of vehicles parked in what will eventually be the world's largest car park, which will be capable of holding 40,000 vehicles 18,000 indoors and 22,000 outdoors (the existing world record size for a car park is 20,000 in Edmonton, Canada). Valeting and maintenance services will be available, along with refuelling and charging facilities.

While much of the site currently resembles a lunar landscape, the five-company consortium developing the airport is confident that it can be completed and open on time.

Officials say that by the planned opening day of October 29, two of the six runways and one half of the terminal space will be operational, giving the airport an opening capacity of up to 90 million passengers a year. This will allow it to take over all of the traffic currently handled by Ataturk, which will stop scheduled passenger flights. Cargo flights will for the time being stay put at Ataturk.

Expansion of facilities is already scheduled with a third runway slated to be completed within 16 months of opening, and the three remaining operational runways and the emergency runway to be finished after a further 27 months.

All approach roads, drop-off points and parking are also scheduled to be operational, although access by public transport will be limited to service buses for the first year. An under-construction metro link (called the M11) from Istanbul's central Gayrettepe metro station will have only nine stops, 24-hour service and make the journey end-to-end in around 25 minutes – less than half the time of metro journeys from central Istanbul to Ataturk.

More transport links are planned, with a tender already held to extend the Marmaray metro line that links Istanbul's European and Asian halves, and will allow connections to the city's second airport Sabiha Gokcen on the eastern side. Five major new roads will link the airport to regional motorways.

Preparations are also underway for development of a high-speed train link to run across the recently completed third Bosphorus bridge, called the Yavuz Sultan Selim Bridge. This will allow direct rail connections to the Turkish capital Ankara and other major cities in Anatolia.

#### OVERNIGHT SWITCH

With Ataturk airport slated to remain open only for cargo flights, all of its existing passenger operations will be moved to the new airport over a 48-hour period, with full operations to commence on opening day.

This 48-hour race, the culmination of two years of intensive planning, will involve the coordination of airport staff, airlines, the Turkish police, the military and Istanbul city authorities, as well as a flotilla of private haulage companies in what promises to be the largest peacetime logistical operation that Turkey has ever seen.

Airlines operating at Ataturk will be moved one at a time, with each move scheduled to allow them to service flights departing from Ataturk one day, and to receive the returning flight at the new airport the following day. The national carrier, Turkish Airlines (THY), is to be the last to leave its historic base.

With so much effort having gone into planning it seems that the one thing the planners and politicians in Ankara have overlooked is the name of its new airport.

To date officials have declined to confirm rumours that it will be named in honour of Turkish president Recep Tayyip Erdogan, saying only that the name won't be announced until opening day. That could prove to be a wise decision given the recent announcement of snap elections at the end of June 2018. Although President Erdogan is widely expected to be returned to power, surprises in Turkish elections are not unknown, and officials may wish to postpone ordering signage until the election results have been confirmed.

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## PRICE

The internet rate for a return business class flight from Charles de Gaulle to Cape Town in August 2018 starts from £3,358.

## FLIGHT TIME

13hrs 45mins

Joon is the new airline brand from Air France. The aim is that it will support Air France in growing its network to and from Paris Charles de Gaulle airport, and also act as an innovation lab for Air France.

Joon has a raft of short-haul, medium-haul and now long-haul routes, which use reconfigured Air France aircraft. As of July 2018, Joon will have a fleet of seven Airbus A320s, four A321s and four A340s. By summer 2019 this will have increased to 18 Airbus A320 and A321, with the long-haul fleet staying at four A340 aircraft. There is also the prospect of an A350 joining in autumn 2019.

Joon isn't a low-cost airline, as indicated by the ticket prices. The airline is positioning itself as something new – which is difficult to do convincingly on long haul with an ageing fleet, as was obvious on this inaugural flight.

This flight to Cape Town departs three-times weekly during the summer, rising to five-times weekly in the winter.

## BOARDING

I was transferring from a morning flight from London Heathrow. The flight boarded on time at Gate L22 and we were quickly away without any fuss.

## THE SEAT

The business class cabin has a total of 30 seats in a 2-2-2 configuration, with four rows A-C, six centre rows of D-H and five rows of J-L. The seat is an old-style Air France business class seat with new upholstery. It is lie-flat rather than fully flat, with a recline of 175 degrees, a bed width of 61cm and a length of two metres. There is one USB socket for each seat and also an electric socket, though you need an adaptor if you have a UK plug (US and EU ones fit without a problem) There is a storage compartment for magazines between each seat and a slot for your shoes. The seats have



a new in-flight entertainment system (IFE), which was going through teething problems. If you download the Joon app before you fly, you can then use the on-board wifi to stream entertainment to your device from the on-board server.

### BEST SEAT

I'd avoid seats 1A and 1C because they are close to the front galley, and also the two centre seats of row 6 for the same reason for the rear galley. The 2-2-2 configuration means you have the option of climbing over the person on the aisle if you are in a window seat or being climbed over.

### THE FLIGHT

Once at my seat I was offered champagne, juice or water. There was a sheet/duvet at the seat, along with a shoe bag containing blue slippers, blue flight socks and some covers for the headphones. Flight attendants also offered an amenity bag that contained a small Clarins moisturiser, a pillow mister, eye mask, earplugs, and toothbrush and toothpaste.

There is no washroom at the front for passengers' use, and at the back there are only two.

I've come across the option of pre-booking your meal online before (Singapore Airlines' Book the Cook, for instance), but the Joon model is slightly different. There is a choice of four hot courses with another

six courses available for pre-booking at no extra cost. By the time they got to the last row (row 5) where I was sitting, they had run out of most of the meal choices so I was only given the option of pork or squid. If there is a better incentive to pre-book a meal I can't think of it.

The meal started with a *mise en bouche* (pre-starter) of shrimp and grapefruit jelly with a cocktail. The starter proper was a neat slab of poultry terrine served with a fruit chutney, spelt salad and crusty roll. The main course options (potentially) included chicken in a lemon sauce with dauphiné ravioles (French cheese-filled ravioli); risotto with saffron and basil cream; orecchiette pasta with squid; or pork loin with sesame in an orange and vinegar sauce. There was also a selection of French cheeses. To finish there was *canelé* (a small pastry) with fruit and some milk chocolate.

The wines were Taittinger Brut Réserve NV champagne, a red Bordeaux, a Languedoc red, a chardonnay from Burgundy, and for sauvignon blanc fans, a very nice Sancerre.

As with other long-haul Air France flights I have taken, we experienced moderate turbulence without the flight crew ever communicating to passengers other than the seatbelt sign coming on. During the flight it was possible to go up to the rear galley to get a drink or snack. It

was a day flight, but the cabin lights were dimmed for a few hours and so I reclined the seat to sleep. It's comfortable, though when fully reclined there isn't quite enough room for your feet so you have to sleep sideways.

About two hours from Cape Town there was a second meal service. The options on the menu were chicken and mushroom flan in a creamy onion and carrot sauce; chicken fillet in a green curry and tomato sauce, bulghur wheat risotto; grated potato cake with thyme and smoked cream, asparagus and porcini mushrooms; smoked salmon fillet and mint pesto with fregola salad.

I had the chicken fillet, which wasn't in a green curry and was cold, so I left it. The attendant offered to warm it up, but I declined. The flight was smooth for the final few hours.

We arrived at Cape Town on time and were quickly off the aircraft. There was a queue at immigration because we had arrived at the same time as the KLM flight.

### VERDICT

In business class there isn't much to choose between Air France and Joon, which is probably how the parent airline wants it. For passengers the improvements are likely to be in economy and premium economy with the new seating.

*Tom Otley*

Joon isn't a low-cost airline, as indicated by the ticket prices.

The airline is positioning itself as something new – which is difficult to do convincingly on long haul with an ageing fleet, as was obvious on this inaugural flight.



# COMO THE TREASURY



## CONTACT

Como The Treasury, 1 Cathedral Avenue, Perth; +61 8 6168 7888  
[www.comohotels.com/thetreasury](http://www.comohotels.com/thetreasury)

## PRICE

From £380 per night in June;  
 £928 for a suite.

**I**n the centre of Perth (Western Australia), at the point from which all distances in Perth are measured, the Como Hotel is part of a multi-million pound refurbishment of the 19th-century State Buildings by Perth property developer Adrian Fini of FJM Property. The buildings formerly served as a post office, land titles office and treasury. After lying empty for 20 years, the restoration has created the hotel behind the grand Victorian-era façade as well as several restaurants, bars and high-end shops set around an arcade. Como Hotels is a small group of luxury five-star properties, including The Metropolitan hotels in London, Miami and Bangkok.

## WHAT'S IT LIKE?

A liveried doorman greets guests at the main entrance, which is opposite the West door of St George's Cathedral and features flamboyant Neo-Renaissance style columns and cantilevered balconies. The restoration project has returned 95 per cent of the buildings to their 19th-century origins, including the re-installation of dormer windows and Victorian roofs finished with copper trimmings.

## ROOMS

The 48 rooms and suites over four floors are former offices and are generously sized with high ceilings. Designed by Kerry Hill to create a sense of serenity and a home away from home, they are decorated in a soft, cocooning palette: beiges, whites, limed oak furniture, pale travertine, with bronze and leather trims. The grey-greens are reminiscent of the colours found in the landscapes of Western Australia.

There are handcrafted modern European furnishings, beds with sheets of Egyptian cotton, large windows, complimentary private bar replenished daily, Samsung LED television/IPTV, multi-line VOIP phones with voicemail, laptop-size private safe, multimedia hub, in-room technology with dual built-in USB ports, and complimentary wifi. Rooms also have Illy coffee and tea making facilities, large windows, which can be opened, electronic sheers and blackout blinds or curtains. The bathrooms have showers and Kaldewei Duo bathtubs, twin vanities, travertine stone tiles, heated floors and towel rails, and aromatherapy-based Como Shambhala at Home amenities.

Rooms range in size from entry-level City Rooms, an average of 55 sqm, to the 120 sqm of the Como Suite.

## FOOD AND DRINK

Post, the former General Post Office, is now an all-day osteria serving Italian food. Wildflower, located on the top floor, serves fine Western Australian cuisine. It is an outstanding venue for an evening meal. The wider development also includes several excellent options including Petition Kitchen, while Petition Wine Bar & Merchant and Beer Corner serve everything from local beers to cocktails and bar snacks. In the basement is Long Chim, where you'll find Thai dishes from renowned chef David Thompson.

## MEETINGS

There are several good spaces for meetings including the boardroom for up to 20 guests.

## LEISURE

A small but light-filled gym is located on one of the upper floors and there is also a 20-metre swimming pool with views out onto the surrounding streets. The spa is a Como Shambhala Urban Escape.

## VERDICT

This hotel is outstanding. Despite its central location, there is a feeling of serenity and luxury. Worth the expense.

**Tom Otley**





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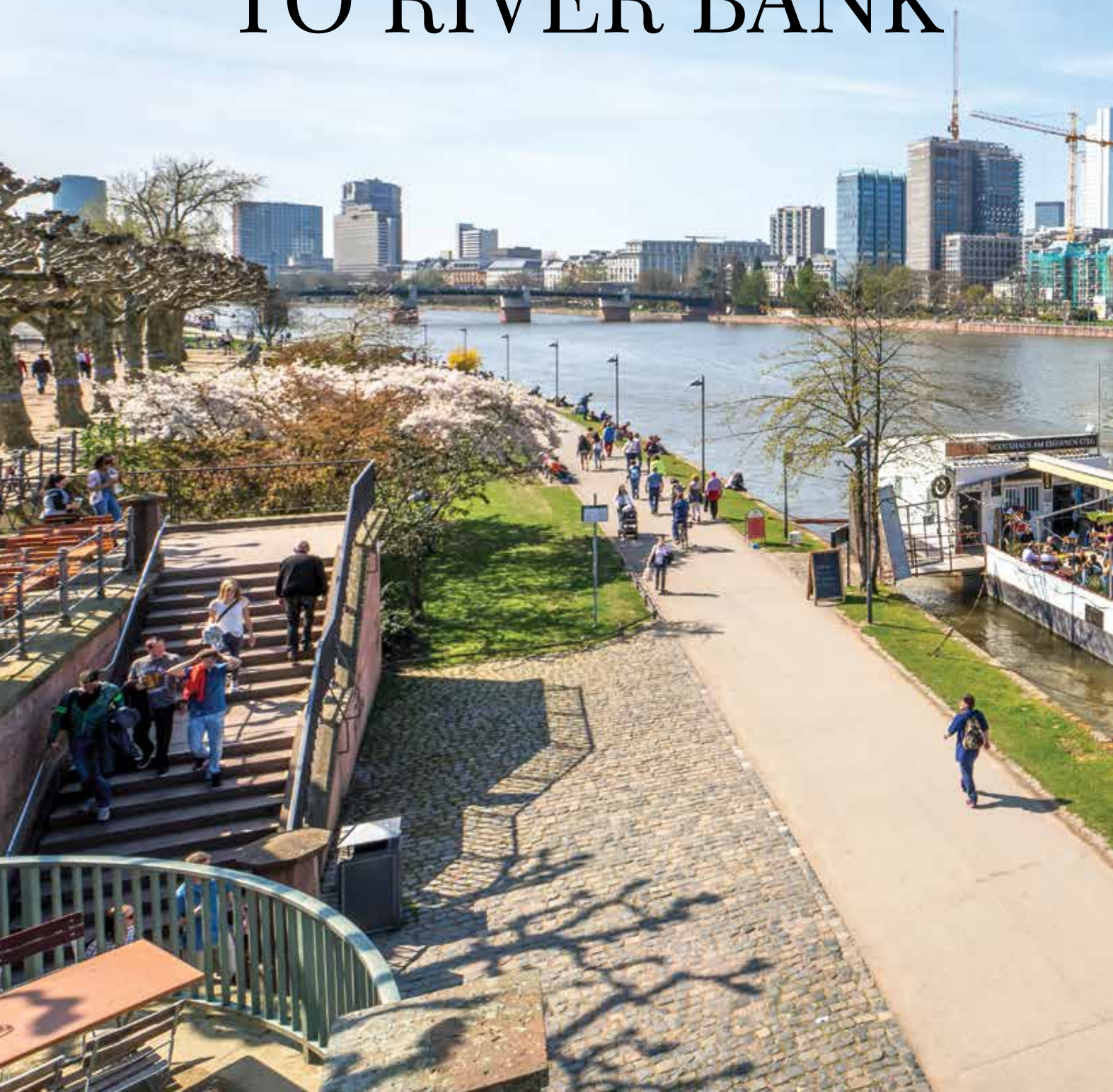
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# FROM DEUTSCHE BANK TO RIVER BANK





**Andrew Eames** argues that Frankfurt may be Germany's economic powerhouse but there's plenty of pleasure to be had outside of business hours in this city's green spaces, restaurants and taverns





**S**o you're in Frankfurt for a couple of days, or maybe longer. You've been here before, on hurried visits, but always for work, not play. Maybe on this occasion you've got a bit of spare time in your schedule, and you want an "in" place to meet up informally with colleagues, or just somewhere to get away from the brisk pace of city life. Preferably somewhere free of herds of tourists, too.

These places do exist. This sharp-suited city – currently host to no fewer than 218 different banks – may be hard to like at first sight. It has a rather soulless centre – partly the consequence of prolonged aerial bombardment during World War II – but there are a number of places outside the centre that are worth seeking out. Places that will help you feel that you've got under the skin of Germany's financial capital.

## PALMENGARTEN AND THE UNIVERSITY

Firstly, there's a good chance that you're in Frankfurt for a trade fair in the Messe centre, or for a meeting in the adjacent business district, both of which are north and west of downtown. The streets here bristle with glass

and steel, creating a chilly no man's land of skyscrapers and scurrying suits which could be anywhere in the world. But there is a softer sanctuary at hand in the form of the Palmengarten ([palmengarten.de](http://palmengarten.de)), a green oasis just up off Bockenheimer Landstrasse, one of the main business arteries.

The Palmengarten is a more compact and central equivalent of London's Kew Gardens, fronted by a giant Palmhaus villa that could easily be a cream-cake hotel on the Cote D'Azur. Here you can roam through a variety of world ecosystems without leaving downtown Frankfurt, through everything from savannah grassland to alpine plant rockery, from an English rose garden to a waterlily nirvana. It is a real testament to the stress-relieving effect of green space.

Most of it is al fresco, and densely landscaped around lakes and little hills, with steppe, subantarctic and tropical zones somehow managing to coexist in the Middle-European fresh air. For the real exotics there's also a series of environments in a set of glasshouses, from arid deserts to bromeliad forests, and even a Namibian fog desert, although you can only experience full fog on certain days.

If you want to linger in the Palmengarten, the upmarket Siesmayer café ([cafe-siesmayer.de](http://cafe-siesmayer.de)), also with an entrance from the street, is something of a meeting place for the local community. It is great for brunch on sunny mornings, provided you don't mind the company of families.

The Palmengarten is on the edge of Frankfurt's most upmarket residential district, Westend, lined with handsome turn-of-the-century villas mostly inhabited by doctors and lawyers. These streets are served by equally discreet eateries, such as Café Laumer ([cafelaumer.de](http://cafelaumer.de)) out on Bockenheimer Landstrasse, with its marble-topped tables reminiscent of Viennese café culture and a peaceful garden courtyard.

Also close at hand in Westend is a very impressive piece of modernist architecture with a dark history. On the map it is identified as the campus of Frankfurt's Goethe University, but when it was built in 1921 it was the home of the huge chemical enterprise IG Farben, and for many decades was the largest office building in Europe. IG Farben was the company that came up with the formula for Zyklon B, the cyanide-based pesticide, which was eventually used by the







The streets here bristle with glass and steel, creating a chilly no man's land of skyscraper, but there is a softer sanctuary at hand in the form of the Palmengarten ([palmengarten.de](http://palmengarten.de))







Hilton Frankfurt Airport is located just a 15-minut drive from the city centre. The rooms and suites here are soundproof, and with its well-equipped meeting rooms, conference centre and the luxury Executive Lounge and fine restaurant, the property has been awarded numerous prizes..



Nazis to such deadly effect in the extermination camps of World War II. Unsurprisingly, the company no longer exists.

Moreover it wasn't the only big enterprise that resided in this complex, because after the war Germany was temporarily divided up into sectors controlled by the victorious Allies. The new temporary tenant was the US Army, which sited the headquarters of the American-run sector here. That's why its stunning modernist glass-walled rotunda is called the Eisenhower Café, and although it is mostly filled with student laughter today, it still carries memories of a controversial history.

## HAUPTBAHNHOF AND THE RIVER

Veterans of past Frankfurt business trips will no doubt shake their heads sadly at the mention of the main railway station. For decades the terminus was associated with a community of down-and-outs, who gathered around its entrances, and with the red light district that animated the adjacent grid of streets. These days the station precincts are heavily policed and, although Taunusstrasse remains a place of casinos and table dancers, its parallel streets of Kaiserstrasse and Munchenerstrasse have been radically gentrified, but without losing their ethnic edge.

Today there's a small twice-weekly (Tuesday and Thursday) farmers' market in Kaiserstrasse, selling mostly regional cheeses, sausages and smoked meats – good for a quick lunch. This street also hosts a wide variety of world cuisines, from New York pastrami to Neapolitan pies. If you want German schnitzel and steak, then head for the uncompromisingly titled Meat Room ([meatroom-frankfurt.com](http://meatroom-frankfurt.com)); if your dietary inclinations lie in the opposite direction, then walk across the road

to the South Indian vegetarian favourite Saravanaa Bhavan ([saravanaabhavan.de](http://saravanaabhavan.de)), with its thalis and masala dosas. For later nightlife, Kaiserstrasse's Club Orange Peel ([orange-peel.de](http://orange-peel.de)) hosts everything from poetry slams to jazz, blues, funk and soul nights.

Running parallel to Kaiserstrasse, Munchenerstrasse is also lively into the evening, but it has more of an oriental atmosphere. This is the focal street for Frankfurt's Turkish community, with an emphasis on male grooming parlours and ethnic grocery stores with fine displays of exotic fruit.





If the day is fine, and you're looking for green space to snooze and let the world drift by, then walk south of the centre until you hit the river Main, busy with short-trip riverboats from the likes of KD Line and Primus Tours.



The station quarter is also home to new and hip cocktail bars such as Plank and Amp, gathering places for Frankfurt's transient international population, mostly speaking English. And a small kiosk called Yok-Yok in Münchenerstrasse, whose fridges contain some 300 brands of beer from around the world and where handfuls of off-duty bankers meet up for beer-based reminiscences of their more exotic travels.

If the day is fine, and you're looking for green space to snooze and let the world drift by, then walk south of the centre until you hit the river Main, busy with short-trip riverboats from the likes of KD Line and Primus Tours. There are generous grassy banks on both sides of the river, but the wider southern shore, backed by a host of museums and galleries offers a spectacular view of downtown, hosts a flea market every other Saturday and is dotted with cafés. These include the floating floral Bootshaus ([bootshaus-dreyer.de](http://bootshaus-dreyer.de)) by the Iron Bridge, where you can hire your own rowing boat, and the doner boat Istanbul, which, as you might expect, serves delicious kebabs. In the evenings and at weekends the riverbank is a sanctuary for lovers, joggers, picnickers and stressed-out executives.

## APPLE WINE TAVERNS

No visitor to Frankfurt, should come away without experiencing its apple wine culture. This tart version of cider packs a powerful punch and is traditionally drunk out of special ribbed glasses, called geripptes, and poured from earthenware carafes called bembel. The true traditional apple wine taverns or *apfelweinwirtschaften*, especially south of the river where the apple orchards used to be in Sachsenhausen, are a cultural experience in themselves.

In Sachsenhausen the focus of social life is on a nest of pedestrian alleys a couple of blocks inland, particularly Paradiesgasse and Rittergasse, and these days it is not just apple wine on offer: there's everything from sports bars to shisha clubs to belly-dancing lounges, and the atmosphere can be lively, particularly on Saturdays during the football season.

The true taverns are places like Germania (on Textorstrasse) and Struwwelpeter (on Neuer Wall). Their offering is simple: customers drink locally made *apfelwein* seated at sociable long benches, and eat traditional food such as *handkäs mit musik*, a sour milk cheese drowned in vinegar and chopped onions and served with bread.

There are options here, of course, par-

ticularly in the new trendier breed of tavern like Lorsbacher Thal ([lorsbacher-thal.de](http://lorsbacher-thal.de)), hidden away round the back of Grosse Rittergasse, a more distinguished venue whose courtyard shelters under a chestnut tree and spreading vine. Inside the wood-panelled interior there's an elaborate menu and a large wine list as well as the usual apple wine, plus regular live music – jazz, funk and even opera – out in the courtyard.

There will be some regular visitors to Frankfurt for whom Sachsenhausen will always be too touristy. The alternative is to head north-east, through the former working-class district of Bornheim (U-bahn station Bornheim Mitte) and walk out along Bergerstrasse, a street that becomes a long open-air restaurant on summer evenings. Up here are two of the most unadulterated apple wine taverns in the city, the rustic half-timbered Zur Sonne ([zursonne-frankfurt.de](http://zursonne-frankfurt.de)), established 1768, which is better in summer, and the hugely popular Solzer ([solzer-frankfurt.de](http://solzer-frankfurt.de)), since the 16th century, cosy in winter.

Settle down in either of these places for the evening and you could easily be in a village in deepest Hesse, not in one of the foremost business capitals in the world.



No visitor to Frankfurt, should come away without experiencing its apple wine culture. This tart version of cider packs a powerful punch and is traditionally drunk out of special ribbed glasses.





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# FAMILY HOLIDAY IN ACCORHOTELS



Take a holiday with your whole family and enjoy numerous benefits guaranteed by Novotel, Mercure, Sofitel and ibis Styles hotels run by AccorHotels Group in Poland.

**A** family holiday is a perfect opportunity to strengthen ties and provide your children with unforgettable experiences. Take a holiday with your whole family and enjoy numerous benefits guaranteed by Novotel, Mercure, Sofitel and ibis Styles hotels run by AccorHotels Group in Poland.

## IBIS STYLES

In all ibis Styles properties kids are treated like VIP guests all year round! As part of the continuous promotional offering, children under 16 years old, sharing room with their parents, can stay in the hotel free of charge. Right at the check-

in families are welcome in a special way and their offspring receive gifts to make the stay at ibis Styles even a more unforgettable experience. Hotels have all necessary accessories for babies and kids' corners are packed with various toys, crayons, functional furniture and board games for the whole family. Kids' corners in each hotel draw inspiration from a unique story, which serves as the main theme in the property's décor, stimulating the imagination and creativity of the youngest.

Each ibis Styles has on its offer a range of rooms that are specially adapted for the needs of families, including different size and number of beds. On

TV the youngest holidaymakers will find at least two channels dedicated for kids. They will also be fond of their meals. Both the breakfast menu and the regular one feature a number of dishes that children simply love and never get bored with.

## FAMILY&NOVOTEL

The Novotel brand has been running its Family&Novotel programme, under which two children under 16, who share a bedroom with the parents, get their accommodation and breakfast free of charge. However, if they choose to live separately the parents are offered a 50% discount on another bedroom. Modern, spacious and friendly



bedrooms are designed in such a way, so that both the parents and the children will feel comfortable. The bedrooms are equipped with a double bed for the parents, a TV with children's channels, as well as an easily-convertible sofa bed. As for baby infants, the offer includes gratuitous fittings such as a bottle warmer, cribs, high chairs and diaper changing tables. Novotel hotels have also a special children's menu with their favourite dishes, prepared in line with the principles of healthy nutrition. In addition, during the holiday season Novotel properties prepare numerous activities and attractions for children of all ages.

Each Novotel has a colourful kids' corners, where the youngest holidaymakers can enjoy games, drawing kits, Xbox consoles with Kinect motion sensors, as well as interactive tables with educational games.

#### **FAMILY&CO AT MERCURE**

At Mercure hotels, it's important that families enjoy a wonderful experience that will be remembered by children for a long time. As part of the Family & Co offer, families can receive a 50 percent discount on a second room for children and a gift for kids on the day of arrival. Additionally, especially in popular holiday destinations, Mercure hotels have prepared an extended, customized offer. For example, the Family Package at Mercure Mrągowo Resort&Spa provides access to family entertainment, such as bowling and billiards, bicycles, floorball, as well as free entry to the family entertainment centre with a monkey grove, swings and playing fields.

Mercure Gdańsk Posejdon is yet another family-friendly property. Located just a few steps from the beach and scenic cycling trails, it features a swimming pool and a garden, where families can have good fun regardless of the weather conditions. Winestone restaurant has a special breakfast buffet for kids, while in the lobby there is a colourful kids' corner, where young guests can play under the supervision of trained members of personnel.



fet for kids, while in the lobby there is a colourful kids' corner, where young guests can play under the supervision of trained members of personnel.

#### **THE MAGNIFIQUE FAMILY AT SOFTEL HOTELS**

Hotels Sofitel invites families to discover the magical world of the Little Prince - the main character of the famous story by Antoine de Saint-Exupéry. The special package called "The Magnifique Family" is a true cornucopia of unique experiences for the youngest guests. They will be able to set off on a fantastic stellar journey and become a

part of the amazing adventures of the Little Prince.

"The Magnifique Family" package offered by Sofitel hotels located in Warsaw, Sopot and Wrocław, includes accommodation in two rooms (the second room for children is available with a 50% discount). Depending on availability, the rooms are connected or adjoined to each other. Young guests up to the age of 12 who share a room with their parents are provided free accommodation and a special breakfast menu. Older children aged 8-16 years and remaining under the supervision of their parents, are accommodated in a second room.

There is a special breakfast buffet for children, while in the lobby there is a colourful kids' corner, where the young guests can play under the supervision of trained members of personnel.

# FLAVORS AND AROMAS OF FUSION CUISINE



**T**he most important aspect of every cuisine is a good taste, in the very literal sense of the term. The above is particularly true for fusion cuisine. If you've heard this term for the first time, you may need a little explanation. Fusion cuisine is an art and a philosophy of combining a variety of culinary traditions in one dish and creating in this way new, original flavour variations. It requires from chefs a distinctly rich imagination, great knowledge and real craftsmanship.

Fusion restaurant located in The Westin Warsaw hotel is simply a must-go venue for anyone living or visiting the capital. The dishes prepared here with real passion and care by chef Janusz Korzyński are a real hit with Varsovians and tourists alike. The secret of the restaurant's success lies in the aromas, flavours and preparation of dishes. The menu is a real feast for the eyes and palate, and the restaurant is also popular with its one-of-a-kind open kitchen, allowing you to observe the whole process of preparation

of dishes. Note that the a part of the brand philosophy is the "Eat Well" slogan incorporated by Westin.

## **FAVOURITE BUSINESS MEETING VENUE**

Conveniently located in the very heart of the city's business district, the Fusion restaurant with its extensive lunch offer is particularly popular with business-people and employees working in the nearby offices. One of the reasons for such popularity of the place is its nutritious dishes, which provide a necessary ener-



gy boost for the rest of the busy day. Guests can choose between a two-course evening meal or a buffet lunch.

### THE KINGDOM OF FISH AND SEAFOOD

Real gourmets look forward to Fridays when the restaurant holds Fish Market evenings. The event is known for its cosy atmosphere, a rich buffet menu, best seafood (including oysters and mussels), as well as the most exquisite types of fish. There are also live cooking stations where you can compose a dish of your choice under the watchful eye of the chef. Watching the skilful cooks in action gives you a taste of what's to come for the rest of your evening. The feast ends with delicious dessert prepared by the restaurant's chief confectioner Adam Jakubowski. Fish Markets are a unique opportunity to enjoy delicious fusion style snacks, as well as salads and wok dishes. It's a perfect option for the start of a weekend, a date, an anniversary or meeting with friends.

### FAMILY ATMOSPHERE

Fusion restaurant is also a good choice for a Sunday afternoon spent with live music, aromatic food and relaxing atmosphere. The Sunday brunch is an opportunity not only for culinary bliss, but also for family celebrations, where adults can talk and children can have fun under the supervision of experienced staff.

Fusion is also known for its unusual forms of preparation and serving of food. The dishes prepared here are like small masterpieces inspired by trends in the arts. That is why, celebrating here an important occasion guarantees unforgettable memories. One of the advantages of the restaurant is the option to book a table online. It's a very convenient solution for those who want to reserve a table without too much hassle and at the same time have access to special offers.

To find out more or to book a room, go to [restauracjafusion.pl](http://restauracjafusion.pl)



The Sunday brunch in Fusion restaurant not only guarantees culinary bliss, but is also perfect for family celebrations.





# TAILORED RELAXATION



**W**here can you go for a nice holiday that will satisfy the needs of each member of your family? Dr Irena Eris SPA Hotels are a perfect option if you wish to relax away from the hustle and bustle of the urban jungle and close to the nature. The activity programme designed by the hotels for this summer will guar-

antee that your holiday are both healthy, active and interesting. Nature and activities

All the hotels of the brand, located in Krynica Zdrój, Polanica Zdrój and on Dylewskie Hills (in a charming area of Western Masuria), are perfect venues for lovers of wildlife, peace and quiet, as well as enthusiasts of active recreation. The unique natural and tourist properties

of those regions, as well as an easy access to untouched by human activity, are a paradise for nature aficionados and lovers of long hikes, Nordic walking, jogging, cycling and horse riding. Each of the hotels also offers a variety of attractions on site to help you stay in a good shape and work on your body in the gym, the cardio studio or during fitness classes, yoga sessions, as





well as tennis or squash games. And after intensive workout it's a good idea to relax in the SPA Centre with a swimming pool, sauna and whirlpool bath complex, not to mention extremely cosy heated loungers.

#### FOR THE BODY AND THE SOUL

We particularly enjoyed the wide range of body therapies offered at Dr Irena Eris SPA Hotels, particularly the Slim Mezo-Effect procedure based on slimming and modelling technology with phytohormones, as well as Cellu Body Slim - a therapy that uses algae to firm and smoothen the skin affected by cellulite. We felt on our own skin how the firmness and flexibility of the body improved radically, and we noticed the immediate effect of the therapy. Known for their delicious and exquisite cuisine, the

restaurants at Dr Irena Eris SPA Hotels help you maintain the slim figure by offering a menu packed with dietary dishes and a variety of fruit and vegetable cocktails.

#### FUN FOR KIDS

Visiting Dr Irena Eris SPA Hotels with children, you can be sure that your offspring will never be bored. The personnel of the hotels will make sure that their free time is filled with interesting activities, games, trips, sports, numerous outdoor challenges, as well as games designed by the youngest guests. This year SPA Hotels have invited children to help them create their own programme of activities. The ideas awarded in the "I have an idea" competition have been included in the holiday activity schedule. And so, on the Dylewskie Hills children



set off on a "Journey around the world", in Krynica-Zdrój they take part in the "Fun Olympics", while in Polanica-Zdrój they join the "Treasure hunters".

#### RELAXATION À LA CARTE

A special holiday package called the "Relaxation a la carte" friendship is a proposal for those who like to spend their holiday according to their individual preferences. You can combine your accommodation with various add-ons and services, offered at a special price, choosing only those which suit you best. In this way, not only children, but also adults are able to rest as they like. The holiday package at Dr Irena Eris SPA Hotels is a luxurious and holistic offer, ideal for those who appreciate the highest quality of relaxation.

**Agata Janicka**

A special holiday package called the "Relaxation a la carte" friendship is a proposal for those who like to spend their holiday according to their individual preferences.

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



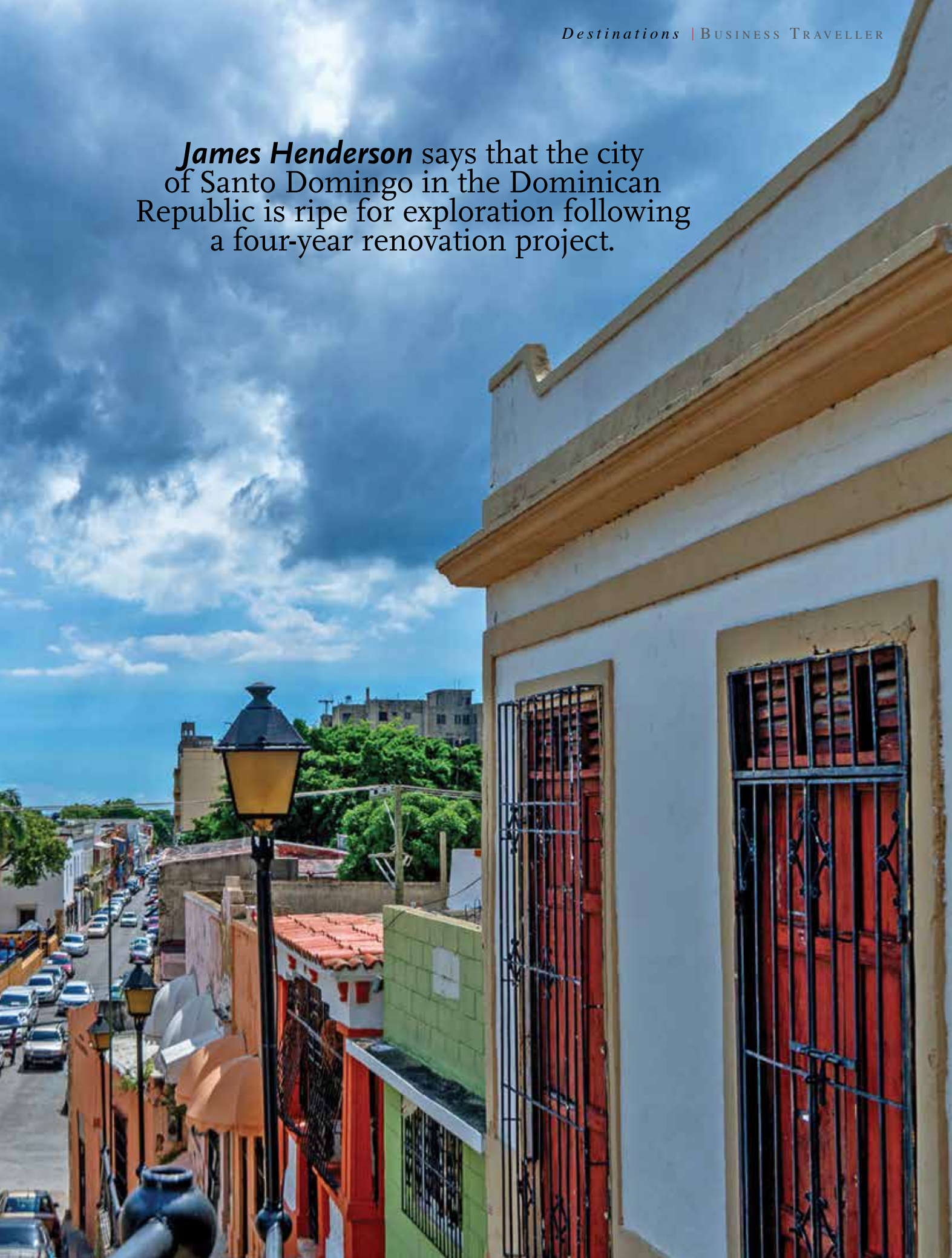


# RESTORED TO GLORY

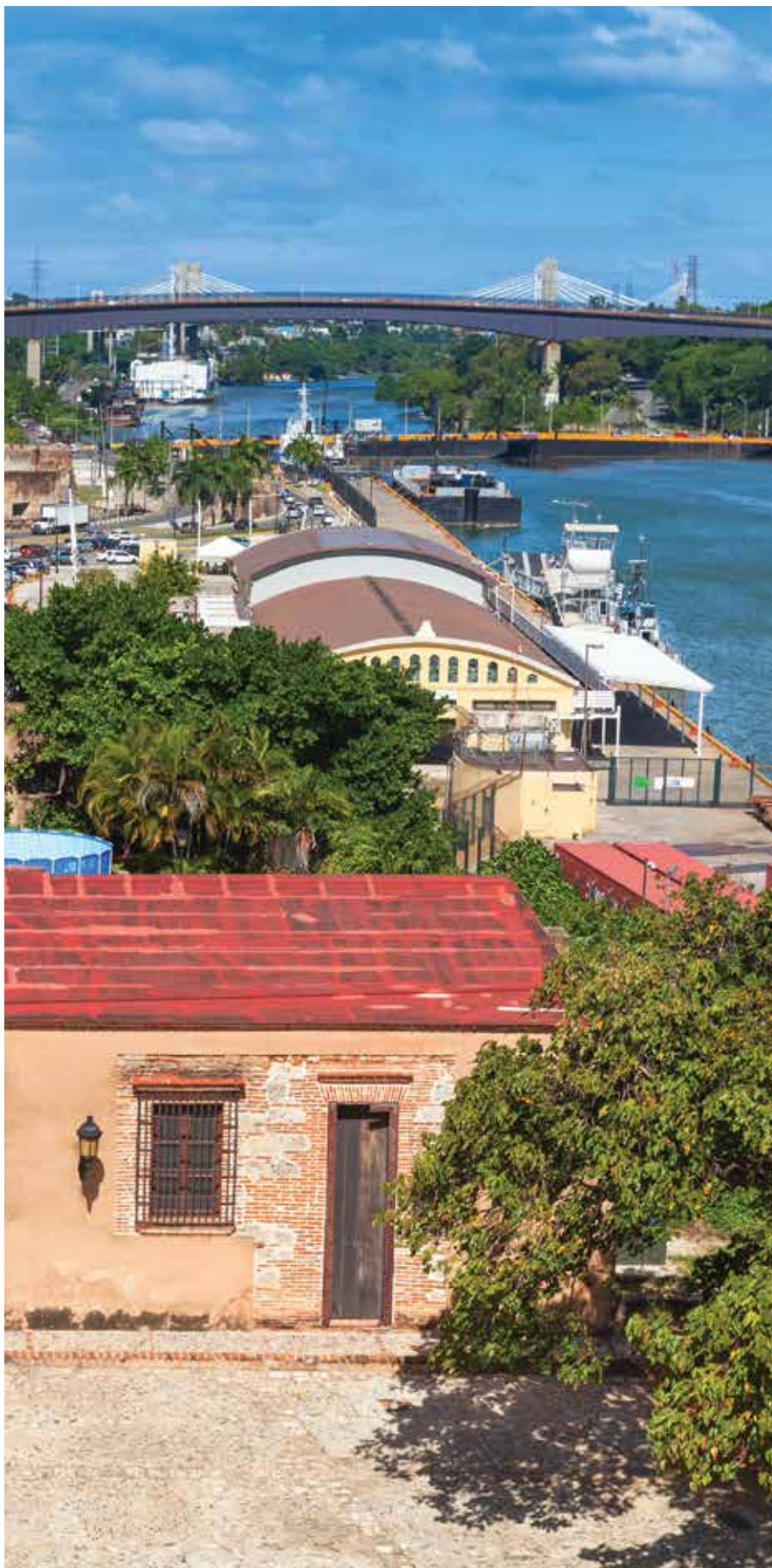




**James Henderson** says that the city of Santo Domingo in the Dominican Republic is ripe for exploration following a four-year renovation project.







Contemporary travel is all about the experience and, more than that, authenticity, both of which Santo Domingo offers in spades. You walk the same soft aguayo floor tiles and brick-laid courtyards as the city's 18th-century inhabitants did. And going further back into the city's heritage, walk certain streets and you could almost imagine a conquistador coming around the corner.

The capital of the Dominican Republic, Santo Domingo is one of a number of atmospheric colonial Latin cities around the Caribbean – Cartagena, Old San Juan and Havana. This, however, is the oldest of them all, founded in 1496 by Columbus's brother, Bartholomew, on the island that came to be called Hispaniola. Buildings date from the very early 1500s, interesting in itself because they are medieval, unlike those in other cities in Latin America, which are baroque.

### BRIGHT FUTURE

The city is just coming to the end of a four-year restoration programme. Around US\$31.5 million has been spent to improve pavements, lay utilities underground and introduce greenery and street furniture, including historic-looking “villa” lanterns. Around 80 facades have been restored, but by far the most impressive alteration is the disappearance of overhead electrical and telephone wires, a Caribbean-wide affliction best described as looking like aerial spaghetti.

In parallel, the private sector has injected some US\$100m, repurposing buildings into cafés, hotels and galleries. It has transformed the experience of a visit to the oldest city in the New World.

### DESIGN DIRECTIONS

The Billini Hotel is set in a former convent dating from the 1500s. Alongside modern photography and technology – Ipad docking stations and Bang and Olufsen sound systems – stand exposed sections of the old rubble-stone walls. Distinctive features, such as coral-stone pillars dating from 1550, were discovered during the renovation and have been restored to their former glory.

Rosadela Serulle, a Dominican designer who trained abroad, styled the hotel to its current look: “There is a mix of restoration and modern design. We have exposed the walls to show the history, but I felt the Dominicans needed something new and different, and we wanted to stand out, rather than be just another colonial-style hotel.” A striking accent colour of scarlet runs





Each Casa has an interior courtyard and is restored with period and reproduction furniture, even ecclesiastical pieces, to give a sense of traditional Santo Domingo.







Latin cities can tantalise – as you walk around you catch snatched glimpses through windows and open doors; making a one fascinating whole.

through the hotel, as does equally eye-catching art from bordering Haiti – the owners are half Haitian. The Billini has a lively air, with a roof terrace and pool, while a bar spills out onto the piazza of a 16th-century church that is still in use.

New hotels, bars and restaurants are appearing all the time, but it wasn't ever thus. The population within the city walls (30,000 in 1965) has steadily reduced to 8,000. For many years, new development went elsewhere: initially along the coastline, in villas and apartment blocks and chain hotels, and then more recently inland. The city's business centre is a cluster of glass high-rises around Winston Churchill and Abraham Lincoln Avenues.

### BACK TO LIFE

Phase two of the restoration is even more ambitious. The aim is to re-energise the old city, as well as continuing to improve the infrastructure.

Maribel Villalona is the head architect overseeing the project. "Conservation in our times means a living city," she says. "Success in phase two will be to double the number of people living in the colonial zone and bring it back to life. Also, to persuade every visitor to explore the colonial zone."

There will be a further US\$90 million to spend, via another loan from the International American Development Bank, cur-

rently being passed by the national government. They expect it to lead to the creation of another 500 new businesses, which will include non-tourism related enterprises as well as restaurants, bars, accommodation and galleries.

Spanish architect Rafael Moneo has won the design competition for phase two. Many of the same improvements will be carried through the rest of the old city, but his plan also re-opens the city walls to walkers, restores more museums and landmarks, and 120 facades. The scheme will also concentrate on community, reworking neglected public spaces and improving 200 homes to recreate the living city.

Concepts of restoration have moved on, too. Nowadays, the monumental buildings that were renovated in the 1980s feel a bit marooned, set in large open spaces, with little of the street life that makes this country so lively.

In contrast, the new Marine Heritage Museum feels quite modern. Set in the Atarazana, the old Royal Customs House, through which all goods imported to the Caribbean were supposed to pass for two centuries, it displays Dominican marine archaeological heritage through interactive exhibits of shipwrecks from across the centuries, with life-size mock-ups of ships, audio-visual displays and excavated cannon, pipes, combs and coins.

### SECRET CITY

Latin cities can tantalise – as you walk around you catch snatched glimpses through windows and open doors; a run of Romanesque arches here, paintings on a wall, perhaps a family at supper there. But you can experience the inside of these homes through Casas del XVI, a collection of houses that can be rented.

Each Casa has an interior courtyard and is restored with period and reproduction furniture, even ecclesiastical pieces, to give a sense of traditional Santo Domingo. The walls of Casa de las Mapas are lined with colonial maps and the new Casa del Diseñador references Dominican designers (the house once belonged to Oscar de la Renta). They provide the cool and calm of an oasis, an escape from the bustle, but with butler service and a concierge to make sure you get the best of the city.

And similarly, restaurants and bars are opening up in these fantastic interiors. You can listen to merengue and jazz under a colonnade in a baroque courtyard, or drink in a brick-paved warehouse that was once frequented by conquistadors (and pirates).

Back to Rosadela Serulles of the Billini for a final word: "Santo Domingo is a rough diamond, but standards are improving all the time and we have something that no-one else has. The oldest city in the New World. We're authentic."





You can experience the inside of these homes through Casas del XVI,  
a collection of houses that can be rented.











# PUSHING BOUNDARIES

Tamsin Cocks explains that from factory floor to innovation hub, Shenzhen's exponential growth continues.

**A**mid the soaring glass towers and modern buildings of Shenzhen's Futian CBD is a rare pocket of idiosyncratic low-rise buildings. The ramshackle structures of Gangxia village are known as "handshake buildings" after their densely packed formation, meaning neighbours could literally shake hands through facing windows.

## URBAN VILLAGE

Crammed full of tiny apartments, independent shops, food stalls and more, the "urban village" is bustling with life and atmosphere, providing affordable accommodation for the massive influx of migrants and low-income workers, a melting pot of street food cuisine from Hunan and Sichuan and shops catering to every possible need and want. This charismatic settlement is one of the last of its kind, a symptom of the rapid changes that have seen Shenzhen turn from a collection of fishing villages with some 30,000 inhabitants into a metropolis of ten million people in less than 40 years.

However, Gangxia's days are numbered. Occupying prime space in the heart of Shenzhen, it won't be long before the city absorbs this urban village as it has many others. Happily for the owners of these dilapidated constructions, the payoff will be enough to set them up for life, with property prices in Shenzhen soaring to unheard-of figures.

"We call them billionaire villages," jokes Grace Huang, marketing communications manager for Hilton Futian. "Property prices here used to be 10,000 yuan (£1,164) per square metre, but now they're 100,000 yuan (£11,640). This is the only village left and according to government plans, it will be removed by 2019 or 2020, at the latest."

While the rapid emergence of huge cities in China is not uncommon, Shenzhen is a special case for a number of well-documented reasons. In 1979, it was established as the first Special Economic Zone in China as part of Deng Xiaoping's experimentation for reform and development. The experiment has been a resounding success. Opening up to foreign investment, combined with proxim-

ity to Hong Kong, turned Shenzhen into a manufacturing hub. Enormous foreign-run factories from Foxconn to Apple moved in, and Shenzhen became an electronics hub, churning out up to 90 per cent of the world's gadgets and putting the former fishing village on the map.

### CLOSE TO HONG KONG

The ongoing changes in Shenzhen are so rapid that visitors returning every few years are shocked at the rate of transformation. Luohu (Lo Wu) was the first established district and most important part of Shenzhen. Today it's famed for its shopping and nightlife, as well as serving as an important border crossing into Hong Kong. About five years ago, the commercial focus shifted to Futian, the current CBD that hosts the majority of financial institutions (including the towering Ping An Finance Centre) and more recently local government offices.

Virtually every international luxury hotel brand has claimed a piece of the pie: Shangri-La, Four Seasons, Ritz-Carlton, Marco Polo, Sheraton, Hilton, Langham – and there's still more to come, with recent signings for a Marriott and Park Hyatt in Luohu and a Mandarin Oriental due to open

in 2018. "There's still a lot of demand," explains the Hilton's Huang. "We're seeing more corporate travellers than ever. We used to have more leisure travellers, but now we're 95 per cent business."

### TECH GIANTS

Growth has already spread beyond the boundaries of the "new" Futian CBD, moving farther west into Nanshan. While many cities clamor for the prestige of being called "Asia's Silicon Valley", the title is most frequently used in relation to Shenzhen. The "factory floor of the world" has proven a fertile breeding ground for technological innovation. After all, there are few better places to find parts, supplies or manufacturers, with famous electronic malls such as the SEG Electronics Market in Futian, whose eight floors offer just about anything you could imagine, from circuit boards to LED lights. There's also the Huaqiang North Commercial Street electronics market, the largest of its kind, with around 20 different shopping malls dedicated to parts.

This environment has given birth to a number of tech giants including Tencent, Huawei and ZTE. Other major tech players have also relocated and set up shop in

the city, including Alibaba and Baidu, along with droves of start-up entrepreneurs eager to jump on the wave. According to a Financial Times report, Shenzhen is home to more than 180 start-up incubators and has exploded in terms of online services and new IoT (Internet of Things) applications. One of the most successful start-ups is drone manufacturer DJI, one of China's top ten "unicorns" – so called for receiving a billion-dollar valuation out of the starting blocks.

"Shanghai is a financial centre. Beijing is politics and finance. And Shenzhen is the technological hub of China," agrees 30-year resident Raymond Su, resident manager at Kempinski Hotel Shenzhen. In addition to its tech legacy, another reason Su believes the city has flourished with respect to new technology is its relative youth. "Shenzhen is a young city, not even 40 years old. So there's no entrenched position of mindsets. Young people can set up a new system and figure out how to do it efficiently. The local government is also more efficient and there's less red tape."

The government is working hard to attract and retain young talent, with a wide range of financial incentives from tax breaks



The city's growth accelerated after 1980 when it was designated China's first Special Economic Zone (SEZ), and foreign investment was encouraged, particularly in electronics.





The population is around 12.5 million, and its position as the “factory floor of the world” ensures it also has one of the busiest container ports in the world.

to free rent schemes for returning graduates. Lifestyle benefits within this tech frontier are also evident – from the prevalence of mobile payments and app-centric services, to the presence of luxury brands like Godiva and cool new neighbourhoods such as Shekou populated by growing numbers of expats and modern entrepreneurs.

### EVENTFUL DESTINATION

Major technology-focussed events are also frequently held in the city, says Fiona Liao, director of communications at Shangri-La Hotel Shenzhen. From the Intel Development Forum, which welcomed more than 20,000 guests, to the “must-attend” Mars Summit. Apple, Tencent and Huawei all host major annual or biannual events as well.

In fact, the city has a thriving conference and events industry in its own right, reveals Liao. “One of the reasons Shenzhen is so popular is that it’s very convenient for transport. Shangri-La is the first choice for a conference hotel in Shenzhen – we have more than 8,000 sqm of conference space and are near the Shenzhen Convention and Exhibition Centre. Recently we hosted the XIX International Botanical Congress, which saw more than 6,000 guests from 100 countries.”

The MICE business is thriving so much that a brand-new convention centre – touted to be the largest in the world – is currently being built north of Shenzhen International Airport in Bao’an District. The Shenzhen World Exhibition & Convention Centre mega facility is scheduled to be completed by the end of 2018, with 500,000 sqm of exhibition space comprising 19 exhibition halls plus meeting venues on either side.

But the new Shenzhen World development is just one part of a commercial and residential area planned for Bao’an, as Shenzhen develops even further into its western districts. According to Mao Daben, executive deputy general manager for China Merchants Real Estate’s exhibition operations centre: “The venue is in talks with IHG, Marriott, Hyatt and Accor [among others] to bring 4,000 hotel rooms in five-star and four-star properties to the area.”

The new development will be served by two metro stations, a new highway and a fourth terminal at the nearby airport, as part of continuing upgrades to transport infrastructure in order to keep up with demand. Commuters have been enjoying the added convenience provided by the ongoing expansion of Shenzhen’s metro line, which now boasts eight lines with three

more under construction. Another major boost to the city’s transport network will come next year, with the completion of the new Guangzhou-Shenzhen-Hong Kong High Speed Railway that will whisk commuters from Futian to Hong Kong’s West Kowloon Station in just 15 minutes.

With efficient transport, cutting-edge technology, world-leading conference venues and modern five-star accommodation, Shenzhen has come on in leaps and bounds in the past four decades – and there’s no sign of it slowing down any time soon.

### SHENZHEN AT A GLANCE

Shenzhen is the closest Chinese city to Hong Kong, just across the border from the Hong Kong Special Administrative Region, in Guangdong province. It forms part of a megalopolis in the Pearl River Delta, the world’s largest urban area in both size and population. Its growth accelerated after 1980 when it was designated China’s first Special Economic Zone (SEZ), and foreign investment was encouraged, particularly in electronics. The population is around 12.5 million, and its position as the “factory floor of the world” ensures it also has one of the busiest container ports in the world.



# THE PRAGUE FOOD EVOLUTION

**David Creighton** says that eating and drinking in the Czech capital is being transformed by a new breed of restaurants and bars.





**W**hen the Czech Republic was born in 1993, dining at Ham-burk pub offered an all too familiar Prague culinary experience. The meat-and-almost-no-veg fare could be euphemistically described as hearty, the ambience smoky. Twenty-five years on, a respected Prague restaurant group runs its reincarnation, Lokál Ham-burk. The fug has vanished, but the convivial atmosphere remains, and the pub stands in once grungy

Karlín, now abuzz with new eateries. For these days, a food revolution is sweeping Prague, just as it did when Czechoslovakia emerged from the Austro-Hungarian Empire in 1918.

#### DUMPLINGS OR SUSHI?

No longer just about dumpling mountains or hefty slices of pork, dining in the city now entails a rediscovered pig breed, Michelin stars and bustling farmers' markets – to name a

few. “When I got here in 1990, eating for us newly arrived Westerners was a big problem. Now the choice of good restaurants is endless,” recalls Briton Jo Weaver, director of the leading PR firm JWA, and a Prague resident since 1990.

When she arrived, Prague teemed with canteens serving cheap but decent food. Today, of the handful left, Lidová jídelna Těšnov is the best value. Still sporting the décor typical of 25 years ago – dark veneer panelling,

blue checked tablecloths and net curtains – the canteen vividly illustrates how much dining in Prague has changed. Its numerous devotees, from labourers to blue-chip managers, keep faith with Lidová jídelna Těšnov. And while the prices remain retro, this traditional local bastion boasts a website with information in English.

After 1989, pizzerias and other global eateries, often of questionable authenticity, opened in Prague. But Lidová jídelna Těšnov continues to serve local dishes, as does V Kolkovně restaurant. Manager Luboš Havlíček states that “visitors always want to start with Czech cuisine”, which strongly resembles that of Bavaria and Austria. Menus feature sausages, smoked meats, sauerkraut, beef and pork. Vegetables play a bit part, and flavourings stretch to herbs but not exotic spices.

Havlíček suggests it is best to visit a pub (hospoda) at lunchtime, when they offer good value meals. Local office workers opt

for the lunch menu (polední menu) of soup (polévka) and a main course (hlavní jídlo). Goulash in various versions forms a staple of the latter, as does svičková na smetaně, beef sirloin bathed in creamy vegetable sauce with dumplings. Crisp pork or chicken schnitzel, other favourites, come with a hefty dollop of the ever-popular potato salad.

But even this traditional world is changing – thanks to the food revolution. Prague dining is constantly improving, but Havlíček explains that quality and variety have rocketed especially over the last five years, fuelled by greater consumer awareness of food. Social media is also raising the stakes, as meals are posted on Twitter or Instagram. “Diners demand more and want better quality ingredients and an experience,” he explains. British chef Paul Day, owner of Maso a Kobliha and Sansho, also notes Czechs’ fondness for travel and exposure to other cuisines. At Divinis, Zdeněk Pohlreich, the Czech Republic’s most famous chef, provides a third explana-

tion. “I believe that it is the improved Czech economy that is making the public more demanding.” And the healthy forecast continues, with 3.2 per cent economic growth predicted for 2018.

Pohlreich and other chefs are one factor driving the transformation. They are most strongly influenced by French and Italian approaches to cuisine, but Radek Kašpárek, executive chef at Field, contends that Prague cooking is simplifying. “Restaurants are no longer combining cuisines, and fusion is waning.”

#### International influence

At Eska, chef Martin Štangel, is inspired by Nordic cuisine, and he argues that globalisation has helped his profession in the Czech Republic, and is thus transforming Prague dining. “People travel more, and it isn’t as difficult to land an internship in the world’s best restaurants as before.” Additionally, Radek Kašpárek states that “young chefs with lots



No longer just about dumpling mountains or hefty slices of pork, dining in the city now entails a rediscovered pig breed, Michelin stars and bustling farmers’ markets – to name a few.





of potential are arriving, and the old guard in Prague is on the way out. These young guys are opening new bistros and bringing a breath of fresh air to the scene."

Chefs are also promoting appreciation of produce quality, another factor changing Prague's food scene. Kašpárek notes the trend towards "seasonal, regional and fresh ingredients". Meanwhile, Paul Day uses meat from his butcher business, The Real Meat Society. In turn, Czech organic farmers supply him. They are enjoying a surge in popularity partly thanks to greater consumer awareness of flavours. "Seven years ago, when I met the first farmer suppliers, we didn't have enough. Now, many rear their animals outside and have much more meat to sell." Martin Štágl concurs: "Credit to the farmers, who are interested in doing good business by providing restaurants with the highest-quality produce."

Besides produce quality, sourcing, on which Paul Day refuses to compromise, is contributing to the revolution. "Several years ago, everyone in Prague was advertising meat from the US and South America. I was determined to have only Czech protein on the menu." The enthusiastic Englishman's commitment also motivated him to popularise a local breed, the Přestice Black-Pied pig, which he regards as one of the best around.

"They are outside all year and lead happy lives. You can taste that," he adds, grinning.

Prague food lovers are positive about the future, including the continued improvement of customer service. "There are still waiters who aren't service-oriented," points out Isabelle du Plessix, although she is confident that this will change.

And food commentators view the emphasis on produce and localism as an opportunity for traditional approaches to Czech cuisine. Oldřich Sahajdák, executive chef at La Degustation Bohême Bourgeoise, is regarded as a champion of such cooking, which he promotes at his Bistro Milada restaurant. By contrast, the chefs also predict the growth of Asian cooking, partly thanks to the city's large Vietnamese community, which settled here during communism. In addition, high-quality ingredients are available from the SAPA Asian market. "I think there will be many more Asian restaurants in the future," says Sahajdák.

### CHANGE IS BREWING

Prague's Habsburg years bequeathed it a Viennese-style café culture, notably at Café Savoy, Café Louvre and Café Slavia. The scene thrived during interwar Czechoslovakia, but inevitably suffered during communism.

### LISTINGS

- **Coffee Room** Korunní 74, Praha 10  
+420 736 171 990 [coffeeroom.cz](http://coffeeroom.cz)  
Cosy contemporary café
- **Divinis** Týnská 21, Praha 1  
+420 222 325 440 [divinis.cz](http://divinis.cz)  
Italian cooking in a relaxed environment; Michelin Bib Gourmand 2018
- **EMA Espresso Bar** Na Florenci 3, Praha 1  
+420 730 156 933 [emaespresso.cz](http://emaespresso.cz)  
Minimalist, popular café
- **Eska** Pernerova 49, Praha 8  
+420 731 140 884 [eska.ambi.cz/en](http://eska.ambi.cz/en)  
Restaurant, café and bakery, contemporary style. Michelin Bib Gourmand 2018
- **Field** U Milosrdných 12, Praha 1  
+420 222 316 999 [fieldrestaurant.cz](http://fieldrestaurant.cz)  
One Michelin Star 2018
- **V Kolkovně** V Kolkovně 8, Praha 1  
+420 224 819 701 [vkolkovne.cz](http://vkolkovne.cz)  
Traditional Czech beer hall
- **La Degustation Bohême Bourgeoise**  
Haštalská 18, Praha 1  
+420 222 311 234 [ladegustation.cz/en](http://ladegustation.cz/en)  
Degustation menu, contemporary Czech. One Michelin Star 2018
- **Lidová jídelna Těšnov** Těšnov 1163/5, Praha  
+420 224 225 421 [lidovajidelna.cz](http://lidovajidelna.cz)  
Traditional Czech food in busy canteen

- **Lokál Hamburk** Sokolovská 55, Praha 8  
+420 222 310 361 [lokal-hamburk.ambi.cz/en](http://lokal-hamburk.ambi.cz/en)  
Modern take on a traditional Czech pub
- **Maso a kobliha** Petřská 23, Praha 1  
+420 224 815 056 [masoakobliha.cz](http://masoakobliha.cz)  
Informal nose-to-tail cooking. Michelin Bib Gourmand 2018
- **Mezi srnky** Sázavská 19, Praha 2  
+420 732 238 833 [cafemezisrnky.cz](http://cafemezisrnky.cz)  
Friendly, homely, popular for brunch
- **Můj šálek kávy** Křižíkova 105, Praha 8  
+420 725 556 944 [mujsalekkavy.cz/en](http://mujsalekkavy.cz/en)  
Popular neighbourhood café noted for excellent coffee
- **Na Kopci** K Závěrci 2774/20, Praha 5  
+420 251 553 102 [nakopci.com](http://nakopci.com)  
Neighbourhood Czech/French cuisine; Michelin Bib Gourmand 2018
- **Nejen Bistro** Křižíkova 24, Praha 8  
+420 271 249 494 [nejenbistro.cz/en](http://nejenbistro.cz/en)  
Contemporary bistro and grill with industrial feel
- **Podolka Karlín** Šaldova 34, Praha 8  
+420 222 325 307 [karlin.restaurace.podolka.cz](http://karlin.restaurace.podolka.cz)  
Extensive vegetarian menu
- **Sansho** Petřská 25, Praha 1  
+420 222 317 425 [sansho.cz](http://sansho.cz)  
Informal Asian fusion. Michelin Bib Gourmand 2018
- **U Bulínů** Budečská 2, Praha 2  
+420 224 254 676 [restaurace.ubulinu.cz](http://restaurace.ubulinu.cz)  
Neighbourhood Czech restaurant

In the post-1989 revival, the above are facing some healthy competition from cosmopolitan young entrepreneurs. “I think that Prague is up there with Copenhagen and London when it comes to coffee,” argues Jan Valenta of Taste of Prague Food Tours. Must-tries include city centre EMA Espresso Bar and, in the inner districts, Coffee Room in Vinohrady and Můj šálek kávy in Karlín.

Cafés also offer a good place to try Czech wine, which is coming into its own. “Wine consumption is actually increasing in the Czech Republic, whereas beer consumption is declining,” explains Isabelle du Plessix, who runs wine tours in Bohemia and Moravia.

### NEIGHBOURHOOD WATCH

Partly attracted by more affordable rents, eateries are opening in the post-industrial inner areas of Karlín and Smíchov, and Vinohrady just beyond the centre. “Vinohrady has always been an affluent area, and restaurants thrive when locals have money for activities such as dining,” explains Jan Valenta.

Restaurants in all these three areas offer value, informality, and Czech and international dishes. In Karlín, good names include Nejen Bistro and Podolka Karlín. In Vinohrady, wine connoisseur and tourism operator Isabelle du Plessix recommends

breakfast favourite Mezi srnky and longer established U Bulínů: “an authentic Czech restaurant with nice ambience.” She also advocates Na Kopci in Smíchov for great value.

Inner area farmers’ markets, such as at Jiřího z Poděbrad or Kulaták by Dejvická metro station also enjoy huge popularity, showcasing the wares of food producers from jam-makers to speciality bakers.

### WHICH CRAFT?

The most famous Czech export – apart from the Škoda car – is beer (pivo). Beer is also fondly known as “liquid bread” locally, hinting at its importance to Czech culture. And Evan Rail, author of *Why Beer Matters*, says that “Prague is probably the best city in the world to sample traditional lager.”

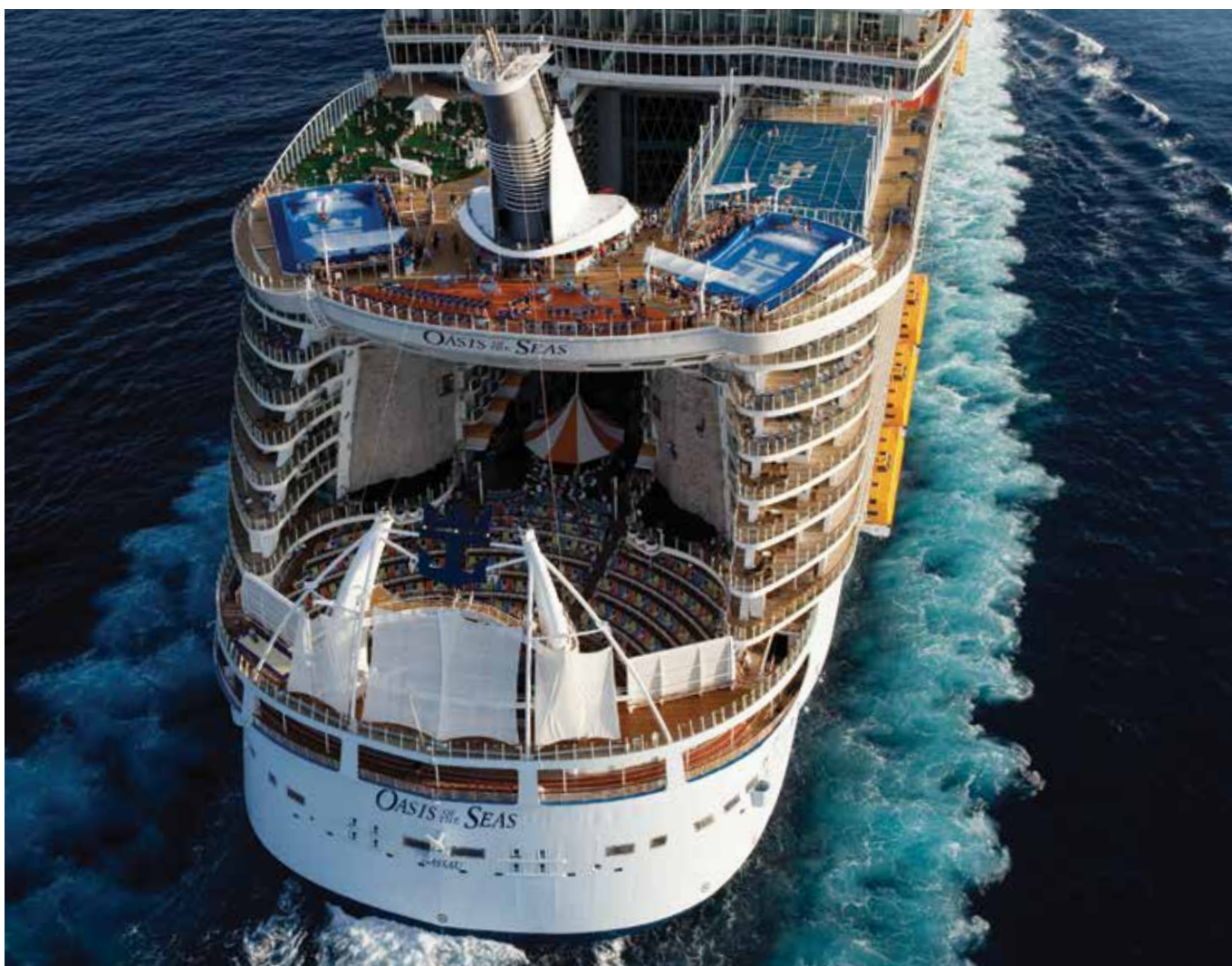
The honey-coloured pale lager (světlé pivo) is the most common and originates in the industrial West Bohemian city of Plzeň, hence the name “Pilsner”. Dark beer (tmavé pivo) is also available, but these days it’s less common.

Although big names such as Pilsner Urquell or Staropramen are most familiar to visitors, Rail urges them to sample the many new ales, including craft beers. “Prague’s beer scene is exploding. Just ten years ago we had only nine breweries in the whole city. Today we have 36, with more on the way,” he enthuses.



These days, a food revolution is sweeping Prague, just as it did when Czechoslovakia emerged from the Austro-Hungarian Empire in 1918.





[www.royalcaribbeancruises.pl](http://www.royalcaribbeancruises.pl)

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# FORTE VILLAGE - A DREAM HOLIDAYS

Set in 47 hectares of lavish gardens and private grounds all in a private park along a soft white sand beach on the south coast of the Italian island of Sardinia.

**R**ecently the resort has completed a €40m refurbishment program which includes all accommodation and new services such as the beach-front Forte Bay restaurant complex, all-weather pool covers for the year round Thalasso SPA.

Forte Village looks out onto a golden stretch of beach between Santa Margherita di Pula and Capo Spartivento. It is just 45 km and 45 minutes' drive from Cagliari the capital of the island and its international airport.

## ACCOMMODATION

The Resort Forte Village offers a choice of 8 magnificent hotels which include 3 four-star hotels, Bouganville, Le Palme and Il Borgo, and 5 five-star hotels which include Hotel Il Castello, Hotel Pineta, Le Dune the Villa Del Parco and the Waterfront Suites plus there are 9 luxurious Villas each with a private garden and private swimming pool. All rooms have air conditioning, broadband connection, bath or shower (some have both), outside telephone line, satellite TV, hairdryer, safe and minibar.

## 4-STAR HOTELS

The Bouganville, Le Palme and Il Borgo are areas of 4-star bungalows located within the lush gardens that are ideal for couples, and for families with children of all ages.

## 5 STAR HOTELS

The Le Dune, located near the beach, offers large bungalows and luxurious suites. Hotel Castello is an elegant luxury hotel near the sea with its own heated swimming pool. Villa Del Parco is an intimate hotel ideal for couples.





A member of Leading Hotels of the World, it is located in private gardens adjacent to the Acquaforte SPA and it has a rooftop gourmet restaurant. The Hotel Pineta is a trio of two storey courtyards nestled in a pine grove with newly refurbished ground floor rooms.

### SUITES & VILLAS

Waterfront Suites touch the beach and face directly to the sea. The Hotel Castello suites also have stunning panoramic views. The superb luxury Villas have private gardens with a private pool and butler.

### BARS AND RESTAURANTS

There are three types of restaurants on the site of the resort, serving à la carte, grill and buffet dishes. Each hotel has its own breakfast restaurant and a main restaurant plus a choice of 3 or more other restaurants for dinner included in the half board rate. The restaurants available for everyone are the Brazilian, Forte Grill, the Sardinian restaurant and La Pineta buffet.

Some of the most interesting options include: Cavaliere (five-star garden restaurant with soft piano music every evening and a great choice of Italian and Sardinian specialities), Forte Grill (variety of grilled meat from Italy, Ireland and Australia), Belvedere (rooftop gourmet restaurant serving Italian and Sardinian cuisine with a creative twist), Il Luogo di Aimò e Nadia (with Michelin-starred chefs Pisani and Negrini hosting a series of 'Gourmet Evenings'), Gordon Ramsay (the restaurant by the world-renowned chef, offering surprising and spectacular menus), Cantina Del Forte (a choice of more than 300 of the finest Italian and international wines), Cookie Cream Vegetarian Restaurant, Children's Restaurant (a perfect place for little fussy eaters), as well as several themed venues, such as Sardinian, Brazilian and Peruvian restaurants. There is also a pizzeria and a few excellent bars, such as Bar Bandiere, Bar Aqvatica, the seafront Bar Piazza Luisa and the Oasis Pool Bar.

### SPA

Enjoy complete privacy with a separate entrance, changing rooms, Hammam, sauna, treatment room, solarium and 3 pools. The Private SPA is conveniently adjacent to the main facilities including the unique Thalasso pool circuit, mud treatment centre, gym and specialist medical assessment and treatment centres.

### SPORTS AND LEISURE

In addition to numerous sports activities offered by the resort, this summer Forte Village will have two new sports academies. The first one is the water polo academy run in collaboration with one of the most successful teams in this discipline, the Italian Pro Recco club, and run by the legendary coach Ratko Rudic. The second new proposal is the fencing academy, where you can practice under the supervision of the 2006 World Champion Margherita Granbassi, and silver medallist at London 2012 Summer Olympics Diego Occhiuzzi.



# VISIT OUR HUNGARIAN FRIENDS

Try as you may, you won't find two other nations so close to each other, despite vast cultural differences, and utterly incomparable languages and traditions. And yet both of them have been close friends for more than 1000 years.

**T**wo nations: a Slavic one originating in the area of today's Greater Poland, but its roots going back to the swamps of Easter Belarus; and the other one, born on the hills of the faraway Ural Mountains - the only nomadic nation that has settled successfully in Central Europe. It's time to visit Hungary, the land of the Tokay wine and hot springs.

## POLE AND HUNGARIAN BROTHERS BE...

When we entered Hungary, our hearts started to beat much faster. After all, it's the only country in this part of Europe we have never been in war with. We also had common kings and formed an important political union. To understand that the popular saying "Pole and Hungarian brothers be" is, in fact, true, you just need to look back at the last 200 years of our history.

We drove through Miskolc and, bypassing the Beech Mountains from the south, we headed towards the vineyards of egri bikavér. On our way we passed villages and towns with rows of small whitewashed cot-

tages with red roof tiles, bearing close resemblance to 19th century Mexican houses. Above the streets there was the infinite "aerial spaghetti" of electrical wires, and countless stork nests on telephone poles. We reached Eger. The castle, the monument of a Magyar hero and the church of the Minorites, considered to be the most beautiful Baroque building in Hungary, perfectly blend in with the main square of the old town. It's not difficult to wind down in such a scenery, especially with a glass of good wine in your hand. The town is surrounded by vines and local vineyards. There are also hot springs near Eger. We chose to visit Bogácsa. Hungary is famous for its thermal baths and we opted for sulphur one. A young girl at the reception desk knew only a few words in English and Polish, but she managed to explain to us how to use the spa. There are six swimming pools with water temperature exceeding 36°C, healing water with high content of sulphur and other minerals, and around you can hear the Polish language everywhere.

<http://www.bogacsitermalfurdo.hu/index.php/>

## OTHER WORLD

We headed even further south and crossed the Tisza-to lake to enter the Hortobágy National Park. There we saw a real steppe with swooshing grass stretching over the horizon, and far in the distance picturesque farms with whitewashed walls and thatched roofs. We were in the Pannonian Plain, the largest plain in Europe. It was here that the journey of all nomadic tribes flooding Europe would end: from the Huns through the Avars, to Magyars who settled here for good, forcing their culture and customs on indigenous people of the land, while at the same time adopting Christianity as their religion. Driving along a straight road, you can admire flocks of geese and cranes, and by the road there are frequent signs warning against snakes, toads and newts. We were impressed by the unique species of animals, the original architecture of the area, as well as shepherds, with whom we successfully communicated using only gestures. Hungarian is one of the most peculiar languages in Europe, but since for several centuries the country was



strongly influenced by Austria, people still learn German here today.

### VINUM REGNUM REX VINORUM

The road to the east leads to Debrecen, a “city in the middle of nothing”. There isn’t much to see there, apart from pretty townhouses and the monumental Protestant church. The city doesn’t even lie by a river. That’s why, it’s worth diverging to the north and stop for a coffee in Nyiregyhaz, where you can feel the atmosphere of the Austro-Hungarian Empire. Beautiful, richly decorated buildings are even more delectable than a portion of local goulash served with a glass of cold beer. They are perfect examples of fine art of Austrian masters. Only 30 km away there is a town, known to almost every Pole. Tokaj is situated at the fork of two rivers and is, in fact, a small village famous for wine produced here. At the peak of its popularity, Tokaj wine was the favourite tippie of many European kings. Time seems to slow down here, while tiny private vineyards have on offer dozens of endemic varieties on offer, of which only 5% are for export. Tokaj’s vineyards are a unique thing, as the sweet, amber beverage has been produced here for hundreds of years. Here you can forget about all the problems, enjoying hours of wine tasting, canoeing and, of course, strolls along the historic streets of the town. It’s also the place where every Hungarian knows at least three words in Polish: „wytrawne” (“dry”), „półsłodkie” (“semi-sweet”) and „słodkie” (“sweet”). One of the best hotels in Tokaj is Toldi Fogado featuring excellent spa facilities, as well as extensive restaurant menu. With all this wine tasting and relaxing atmosphere of Tokaj, we were quite reluctant to go further north to Hungary’s last border town. In a typical borderland you can hear people speaking different languages and the population there is quite mixed up. It’s not the case here, though. Although Slovakia is just 2 kilometres away, the residents of this small town only use Hungarian language. If you want to buy Hungarian sausage or pepper, you have to be prepared for extensive monologues of the sellers, so a simple purchase of sausage is actually a lecture on sausage making, in Hungarian, of course.

<http://www.toldifogado.hu/index.php/pl/>

Eastern Hungary is a place where nature subtly merges with historic sites. It’s all about helpful and obliging people, as well as about ultimate relaxation. A place to treat your body with healing springs and refresh your soul by tasting food and wine whose history dates back hundreds of years.

**Aleksander Grzybowski**



It’s a place where nature subtly merges with historic sites.  
It’s all about helpful and obliging people,  
as well as about ultimate relaxation.



# PAYING THE PRICE



US hotels are known for imposing mandatory charges for “extra” services, including amenities such as wifi, use of the swimming pool and fitness facilities.

America’s 45th president, Donald Trump, is reported to be the most active golfer among recent inhabitants of the West Wing – playing golf for roughly one-quarter of his time in office. Trump owns at least 17 golf courses around the world, including Trump Turnberry in Ayrshire, Scotland, with its famous Ailsa Open Championship course rated the UK’s best in the 2018 rankings by *Golf Monthly*. Trump Turnberry, with its refurbished hotel, well-equipped facilities and two playing courses, following the opening of the “King Robert the Bruce” 18 holes last summer, is also considered a top meetings and incentive destination. The resort is marketed under Marriott International’s Luxury Collection brand of upscale independent hotels.

## EXTRA SERVICES

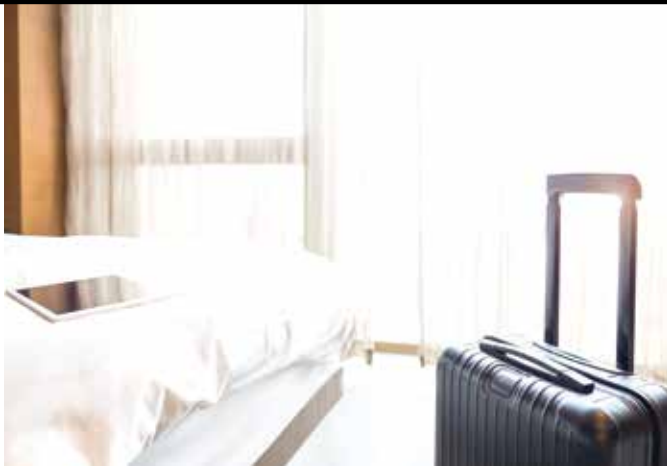
Yet, recently, Trump Turnberry was alleged by *The Independent* to be the first British hotel to introduce a practice found in many US hotels of imposing a mandatory charge (often called a “resort fee”) for “extra” services. These typically cover such amenities as wifi, use of the swimming pool and fitness facilities, and in-room coffee or bottled water. Turnberry’s “resort fee” was said to be a mandatory £20 a night on top of its room rates.

## TAXES AND CHARGES

Pricing rules in Scotland, the rest of the UK and the EU require a hotel’s quoted rates to include all obligatory taxes and charges. The *Independent*’s travel writer Simon Calder, who broke the story, said he believed the additional charge was now being included in the room rate, although the hotel had “declined to answer any questions about the fee”.

Perhaps we should not have been surprised about the introduction of a fee – Trump hotel management has already successfully





imposed a mandatory US\$35 per night resort fee at its glitzy Trump International Hotel in Las Vegas. Unlike in the UK and European Union, there is no regulation in the US that prohibits “hidden” charges.

Vegas, with its giant casinos and extravagant hotel architecture, is viewed as the birthplace of mandatory resort fees, where they date back as far as the late 1990s. A novelty then, research from the [resortfeechecker.com](http://resortfeechecker.com) website suggests there are now more than 1,000 US-based hotels that impose a mandatory resort fee, averaging US\$21 a night.

This resort fee covers mostly leisure amenities that the guest may or may not use, but which they are obliged to pay for. However, US hotels are also adding surcharges in other areas, according to New York University’s Tisch Centre for Hospitality and Tourism, which has been monitoring such extra fees for the past two decades. New surcharges it has identified include early check-in and early departure fees, as well as charges for using the business centre, mini-bar restocking and leaving luggage with concierge staff.

#### FEES FOR EVERYTHING

The Tisch Centre’s Professor Bjorn Hanson says that among other new fees being levied is “charging for unattended surface parking in suburban hotel locations. For groups, there have been new or increased charges for bartenders and other staff at

events, along with special charges for set-up and breakdown of meeting rooms, as well as administrative fees for master folio billing.” He also noted the hotel industry “has become stricter about cancellation of reservations, with fees for cancelling within two days of arrival being the most common, although it can be three days.” Last year, major chains including Marriott, Hilton and Intercontinental Hotels Group all imposed strict new policies on cancellation to avoid having unsold rooms at the last moment.

As the airline industry so egregiously discovered some years ago, there is nothing that was previously understood by travellers to be included in the airfare that now cannot be levied in extra fees and surcharges.

The Tisch Centre calculates that total hotel fees and surcharges in the US amounted to a record US\$2.7bn last year – an increase of five per cent on 2016. Hanson points out that “many fees and surcharges are highly profitable, with incremental profitability of between 80 to 90 per cent or more of the amounts collected.”

#### TRICKS AND STRATEGIES

But he also notes that 2017 “was the first year we saw a decline in internet access fees”, possibly due to more travellers in hotel loyalty schemes receiving free online access during their stay. Moreover, hoteliers’ efforts to charge a fee for guaranteeing

a particular room type (such as a junior suite) have not been so successful, given the potential for guest dissatisfaction if the room required is not immediately available due to the logistics of preparing rooms for fresh occupancy.

Yet Hanson does credit US hoteliers for being more upfront than expected about levying fees and surcharges, rather than trying to hide them as is often claimed. “Disclosures on websites, confirmation emails, room service menus, ‘tent’ cards in guest rooms, and directories continues to increase,” he says.

Suggestions that fees are “hidden” or “surprise” may be due to the fact that “the categories being charged are often established and the amounts set hotel-by-hotel, rather than by brand – and both can change frequently.”

Yet there is also a problem, Hanson believes, of guests failing to pay “reasonable attention” to the disclosure of fees when booking. He points out that this is understandable as the “focus of many travellers is on the room rate and getting the best deal” rather than locating extra charges which may not be immediately obvious.

Regulatory intervention may, however, offer some hope for travellers to the US who feel they have been unjustly charged. As far back as 2012, the US Federal Trade Commission warned some 22 hotel companies about their disclosure of resort fees and they are still interested in

New surcharges it has identified include early check-in and early departure fees, as well as charges for using the business centre, mini-bar restocking and leaving luggage with concierge staff.



So far, it appears that European hotel groups have not followed their American cousins, due to the stricter legal regulations in the EU, where quoted room rates must include all obligatory taxes and charges.

the issue, according to Hanson. “Despite recent statements by industry executives to the contrary, the FTC is currently focused on resort fees,” he says.

In the UK, the Competition and Markets Authority – which investigates allegations of anti-competitive behaviour by businesses – is currently probing online hotel booking websites. In particular, it says it is looking at “the extent to which sites include all costs in the price they first show customers or whether people are later faced with unexpected fees.” An interim report is expected this summer and, if past investigations are any guide, could lead to action to increase the transparency of added-on fees.

#### **BIG SOUR APPLE**

Yet it is in New York where the game has moved on from traditional leisure resorts imposing fees to mainstream city centre hotels taking centre stage. Over the past year reports began emerging from travellers to the Big Apple that some upscale hotels in Manhattan were imposing “urban destination fees” (sometimes just called “urban charges”) on guests for every night stayed.

Typically the fee is \$25 a night per room. This or similar fees are understood to be charged by Manhattan hotels such as the New York Hilton Midtown,

the Westin New York at Times Square, and four of Marriott’s Manhattan properties (although these were initially described as being part of a “test”). And like their counterparts in Vegas and elsewhere, they are mandatory fees not included in the published room rate. Times Square hotels are particularly likely to impose an urban charge, reasoning that it is one of the city’s most popular tourist and entertainment destinations.

The exact number of Manhattan hotels charging urban fees is believed to have surged from some 15 in spring 2016 to just under 80 in March this year, according to some online observers, although the Tisch Centre’s Hanson thinks there are only about 30. Transparency in charging is not a watchword in this hospitality market.

But he said he was “surprised at the limited resistance to this new category of fee” by travellers, although not fazed that the major chains had introduced them. While New York’s hotel occupancy levels last year were the highest since the mid-1980s, room rates only increased broadly in line with the rate of inflation, forcing hotels to look elsewhere for extra revenue sources.

So far, however, it appears that UK and Continental hotel groups have not followed their American cousins, due in large

part to the stricter legal regulations covering advertised hotel prices in the UK and EU, where quoted room rates must include all obligatory taxes and charges. Corporate travel management companies are aware of the potential problem. “At the moment it is not an issue in Europe at all as such fees have not been introduced to European corporate hotels,” explains Rebecca Lee, Hotel Supplier Relations Manager at FCM Travel Solutions. “For the few corporate hotels we’ve had this issue with in the US, we’ve managed to negotiate the resort fee out. The charge simply doesn’t work for business travellers; if the benefits are not actually a benefit to the business traveller then they should not be made mandatory.”

She adds: “The travel manager will encourage their travellers to book those chains that do not charge urban (destination) fees.” But for as long as the leading hotel chains sense another lucrative income stream, urban fees seem likely to remain for some time – until the next bright idea for surcharging travellers is dreamt up. Until then, President Trump will have to hope that eye-watering green fees of up to £500 a day on Turnberry’s Ailsa course can help keep the books balanced now that his hotel has had to drop its resort fees.

**David Churchill**





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# DON'T ROLL WITH IT

**Chris Hall** says that Rolex is a mature brand, but that doesn't mean time stands still for the Swiss watchmaker.

**B**y and large, the codes of what make Rolex Rolex were laid down between 1945 and 1963. That 18-year period saw the debuts of nearly every watch that made the company famous: in order, the Datejust, Air-King, Explorer, Submariner, GMT-Master, Milgauss, Day-Date and Daytona were all born between those years – the majority of them in a particularly purple patch between 1953 and 1956.

## TIMELESS MODELS

Of course there were other models: the Deepsea and Sea-Dweller, the Explorer II and the Yacht-Master and, latterly, the somewhat unloved Sky-Dweller. But they are mostly evolutions of the core line-up rather than revolutionary additions. By the standards of most watch companies, Rolex's attitude to new products is sluggish, verging on glacially slow. In addition, Rolex rarely discontinues a model – a version, maybe, but a whole model? Almost never.

## IMPORTANT DETAILS

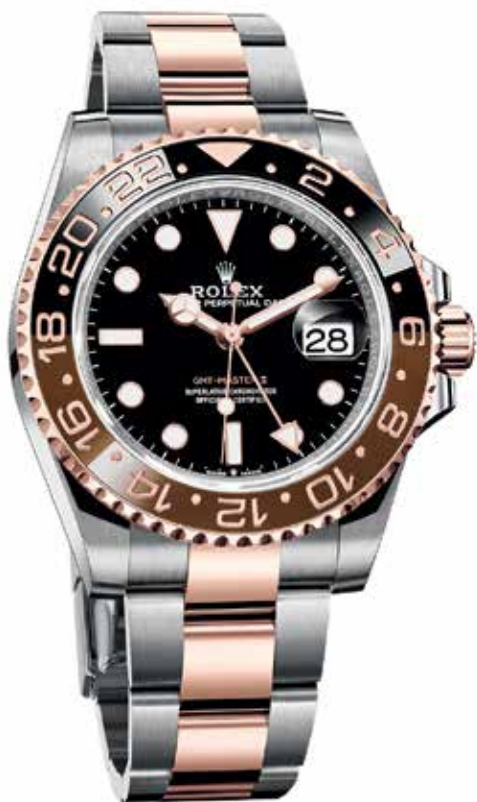
Does this mean the world's most famous watch brand has done nothing of note for 60 years? On the contrary: everything it does is accorded the utmost importance, be it a minor aesthetic change or a tweak to a movement. Dial details – right down to the typography, or the precise order of

the words – can make a tenfold difference in value between vintage Rolexes. In short: Rolex fans live for the small things.

Let's be clear, in the last decade Rolex has led the way on unglamorous but vital improvements such as increasing servicing intervals (now five years), and improving daily accuracy – its movements are guaranteed to a standard far better than COSC (Contrôle Officiel Suisse des Chronomètres), the official Swiss Chronometer Testing Institute, which is the industry benchmark for accuracy. Together with brands such as Patek Philippe and Ulysse Nardin, it has spearheaded the adoption of modern materials and production practices in movement assembly.

As far as the casual observer is concerned, however, Rolex is really the king of incremental changes. And this brings us to a conundrum: is Rolex the powerhouse brand that it is because it only makes minor alterations to its watches, or do we inflate the importance of these details because that's all we have to go on?

Certainly Rolex understands how to manipulate the supply-and-demand environment of news; the law of diminishing returns that can hamper incessant innovation. One small adjustment to a classic, when finely judged, can have a greater impact than an entire new range of underwhelming watches. And – as the cynics will say – by avoiding such moves, Rolex







The 2018 GMT-Master II has cosmetic changes, but also internal enhancements



The GMT-Master II has returned to its original colours of red and blue (aka the “Pepsi” bezel)

reduces the risk of diluting the strength of its brand.

#### MODIFIED BEZEL

This year, for example, it released a new version of the GMT-Master II. The key point here concerns the colours of the bezel; for a long while available only in steel with a black and red bezel, it now returns to its original 1955 colours of red and blue (aka a “Pepsi” bezel). Such a visibly simple change is rendered more complex by the manufacturing process required to make the two-tone bezel in ceramic without one colour bleeding into the other, as it is fired at 800 degrees. But nevertheless, as headline news, outside of Planet Rolex, it’s not earth-shattering stuff.

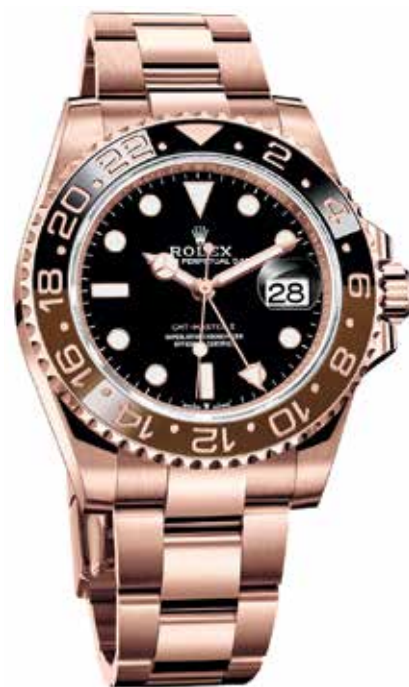
Elsewhere, the watch receives an upgraded movement, which will make barely perceptible differences to the life of the owner: it will run for 70 hours as opposed to the previous 50, and boast improved resistance to fluctuations in temperature and to shock.

Last but not least, the Rolex GMT-Master II in stainless steel will be available on a

new bracelet. I say new – the Jubilee bracelet dates back as far as 1945 – but its appearance on this year’s watch is nevertheless big news. Hopefully, by now you are starting to see what I mean about incremental changes.

#### TO RULE THEM ALL

All this might give the impression I’m unimpressed by Rolex. Perish the thought. This is the magic of the brand – to get it right the first time is an achievement; to have the confidence and maturity to resist the pressure to reinvent the wheel every five years is, in the watch world, incredible. Do I wish Rolex would do something crazy every now and then? Such as bring out an entirely new watch; reinvent the Submariner; produce watches in materials other than steel or gold? Of course I do. But I understand why it can’t – to do so would be to shatter the illusion (and besides, that’s what Tudor is for). The 2018 GMT-Master is a classy, future-proof iteration of a classic formula. The king is dead; long live the king.



Rolex GMT-Master II in 18-carat Everose gold with a two-colour bezel





**F!TE**

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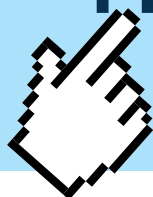
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# 4 HOURS IN... TORONTO

Summer's the best time to pay a visit to this buzzing Canadian city, with its high-rise skyline and international outlook.



## ART GALLERY OF ONTARIO

Toronto has some seriously long roads (Yonge Street stretches 86km), but by focusing on certain parts of the city you'll find it is walkable. Begin your tour at the Art Gallery of Ontario, which was revamped ten years ago by Frank Gehry. It has a permanent collection of more than 95,000 works, with exhibitions spanning European masters from the 1600s to 20th-century North American painters. Head for the section on the Group of Seven, a collective of artists from the 1920s to 30s who depicted the country's landscapes in beautiful colours. Look out for *Above Lake Superior* by Lawren S Harris, *The Cloud*, *Red Mountain* by Frederick H Varley, and *Falls, Montreal River* by J E H MacDonald. The gallery describes them as giving a "unique artistic voice" to Canada. [ago.ca](http://ago.ca)

## KENSINGTON MARKET

About ten minutes' walk from the gallery is the multicultural low-rise district of Kensington Market, which is made up of Jamaican patty shops, taco bars, wholefood stores, quirky homeware outlets, cheese shops and pizzerias. It's got a counter-cultural feel that makes it distinct from the rest of the city, and is closed off from traffic on Sundays. Don't be put off by the slightly gritty, hippy vibe – there are some good dining establishments here too. Grey Gardens ([greygardens.ca](http://greygardens.ca)) is a chic wine bar and restaurant serving the likes of sweet potato ravioli with black truffle, and stuffed chicken with mustard greens. The Kensington Brewing Company ([kensingtonbrewingcompany.com](http://kensingtonbrewingcompany.com)) is worth a visit if you're into craft beer – its new brewery opened recently at 299 Augusta Avenue. [kensington-market.ca](http://kensington-market.ca)

## LCBO

Head down Spadina Avenue through Chinatown to the LCBO liquor store

In the sultry ground-floor of Bisha Hotel there is Mr C bar, while at the top the Kost restaurant, which offers great views of the CN Tower.



about 20 minutes away on foot. LCBO stands for the Liquor Control Board of Ontario, and these outlets, dotted all over the city, are pretty much the only places where you can buy booze to take home. You could buy a bottle or two in duty-free, but there is a far greater choice in these shops. Your list might include ice wine made from grapes frozen on the vine near Niagara Falls, as well as whiskies such as Canadian Club, Crown Royal, Lot No 40 rye and former professional ice hockey player Wayne Gretzky's No 99 Red Cask. On July 1, cannabis is expected to be legalised, and the Ontario Cannabis Retail Corporation (a subsidiary of the LCBO) will be licensed to sell it. [lcbo.com](http://lcbo.com)

### BAR BUCA

Since the late 1800s, thousands of Italians have emigrated to Canada, with recent estimates putting their descendants in Toronto at almost 500,000. Make your way the short distance to this Italian hangout with sit-up stools, tasty brunch dishes, filled focaccia, cured meats, pastries, wine, classic cocktails and great takeaway coffee. From your perch at one of the high tables you will get a view into the open kitchen and there is always a welcoming, convivial buzz here. Aperitivo is served daily between 4pm and 7pm and, in the evening, you can stop by for beef short rib skewers, steelhead trout served crudo and cauliflower carbonara with pancetta, Pecorino Romano and duck egg. Reservations are not possible, but you'll be fine as a walk-in unless it's packed out. [buca.ca](http://buca.ca)

### BISHA HOTEL

A ten-minute walk from Bar Buca, this swish new hotel opened in the Entertainment District at the end of last year. It was a new endeavour for Charles Khabouth, CEO of Toronto's Ink Entertainment empire, who has a portfolio of dozens of restaurants and clubs both here and in Montreal, near Niagara Falls, and in Miami. This was his first hotel, however. The 44-floor tower has 96 rooms managed by Loews Hotels & Co, as well as 355 private residences. In February, a new hotel floor designed by pop singer Lenny Kravitz (pictured above) was unveiled. Go for a drink in the sultry ground-floor Mr C bar or head up to Kost restaurant at the top, which offers great views of the CN Tower. [bishahoteltoronto.com](http://bishahoteltoronto.com)



Bar Buca is one of the most favourite eateries of locals, especially those of Italian origin. The place is known for its extensive breakfast menu.





# ASK PETER

## Letters

**Piotr Kalita** is related with air transport market for almost 20 years. He is specializing in corporate and diplomatic travel segment. Have a question? - ask Piotr. Mail your question to: [redakcja@businessstraveller.pl](mailto:redakcja@businessstraveller.pl)

### Travelling with kids

*My boss's wife gave birth to twins while abroad, and now I need to book for them air tickets from Nairobi to Warsaw. Is there a direct connection from Kenya to Poland? Will the babies get any discount? Which airline offer the best comfort of travel for such small children? Will they have their own seats on the plane? Can the mummy fly with them alone? Also, will she have to wait in long queues at the airport?*

**Teresa**

Dear Teresa,

One adult can't travel alone with twins, as each child travelling without a dedicated seat must have an adult guardian. Ideally, your boss should fly with his wife. Such a requirement follows directly from the safety rules. In addition, Poland doesn't have any direct air connection with Nairobi (except for charter flights) so they will have to change planes at least once.

The fare for a child under 2 years of age (so called "infant") who doesn't fly in a dedicated seat, is usually 10 percent of the value of an adult ticket plus some airport fees and taxes. The luggage allowance for such a passenger is limited to 10 kilograms. If you decide to separate seats for the children (recommended for older kids), the discount varies from 25 to 50 percent depending on the type of fare (it's easier to obtain a bigger discount on a regular fare than a promotional one).

If children are very young, it's a good idea to ask in advance for special cradles (bassinet) that are attached to the wall panel of the aircraft. This is the most convenient option for both parents and the babies. Note that this service must be booked in advance, preferably when booking tickets, as the number of bassinets on the plane is limited. I recommend you opt for an airline that operates wide body aircraft, as they provide much more comfort than other types of planes. In smaller planes, the family may be required to sit separately, as there will be only one extra oxygen mask per row for the child.

Also remember to order suitable meals for children, which is particularly important due to restrictions on taking liquids on board. It's also possible for parents of babies to heat their own meals on board. Families with young children usually have a priority at the check-in, security check and boarding.

### By air and train

*We are flying to London for a business meeting, and then we are going to Paris by Eurostar train. Do those trains have different travel classes? Also, we may need to reschedule the ticket, because the dates of meetings may change. How many pieces of luggage can I take on board?*

**Aleksander**

Dear Aleksander,

In theory, Eurostar trains have three travel classes, but only two types of carriages regarding seat configuration. The Standard Class is the equivalent of Second Class. The carriages are compartmentless and have four seats in each row - two seats on each side of the aisle. Standard Premier and Business Premier cars have three seats in each row, in 1 seat - the aisle - 2 seats configuration. Quite understandably, passengers travelling alone mostly choose solo seats.

The cheapest tickets are offered in the Standard Class and prices start from £100 for the roundtrip ticket (promotional offers). Tickets are non-refundable and changes are possible at an extra charge of £30 per each leg of the journey, up to the next available fare. Passengers travelling in Standard Class aren't offered free meals, but they can use the restaurant car instead.

The prices of Standard Premier tickets start at £200 (return journey). Those tickets are also non-refundable and changes are possible at a surcharge of £40. Passengers receive a free meal (breakfast or lunch depending on the time of day). In Standard and Standard Premier class passengers are allowed to take on board two pieces of luggage at no extra charge (no weight limit, the largest size must not exceed 85 centimetres).

Business Premier class is primarily about the flexibility of tickets. The full cost of the ticket is £490. It's fully refundable and any changes can be done free of charge. The only limitation is the availability of seats on the desired train, and there are no additional charges. Passengers are served a full meal with a choice of wines, they can also use the business lounge at the train station. As for baggage allowance, Business Premier passengers can take on board three suitcases plus hand luggage.





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Bosch. Marka nr 1 w Europie wśród dużego sprzętu gospodarstwa domowego. Źródło: Euromonitor, ilościowa sprzedaż, 2016.





## Wyższy poziom podróży służbowych



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