

# LUX <sup>1.2</sup>

ISSUE 2 | 2016/17





CATHERINE BEST





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# WELCOME TO LUX 1.2

It's hard to believe it's been a year since we launched the first issue of LUX 1.2. We are so grateful for your feedback and feel very fortunate that a love for the magazine has begun to flourish.

Taking inspiration from our fashion shoot on the sand dunes of Jersey, I bring you a second issue that combines beauty, diverse elements and understated glamour.

We introduce you to guest writers of fantastic pedigree such as Top Gear's Jason Barlow; he goes full throttle on the David Brown Speedback GT (see page 42). We've also clinched some exclusive interviews. See page 109 for a chat with the creative force behind the Stein empire, Jill Stein.

I entered a small phase of self-evaluation after spending time with our three lead interviewees – world-class sailor Phil Sharp, wine exporter Christian Gilbert and entrepreneur Katy Pierce. They are prime examples of the millennial generation, taking fearless steps to abandon convention and seek success in uncharted territories.

I interviewed Phil Sharp between races and over Skype. The intrepid sportsman was displaying a shiner of a black eye at the time, caused by a run in with a boat winch! Believe me, nothing will stop this guy competing. His interview resonated with me for some time after. He's particularly passionate about the plight of our oceans. Living on an Island known for its abundant seafood, I think it gives us all food for thought (see page 14).

We also take a peek into the most glamorous hotspots in London (pg28), indulge in some decadent shopping (pg62), learn about Michelin safari (pg76) and take a look at the top world destinations and journeys (pg92). It's been quite a year getting ready for this issue but we've loved every minute.



**Natasha Egré**  
*Editor*

WWW.LUX.JE

# LUX<sup>1.2</sup>

LUX 1.2 is Jersey's premium lifestyle annual, the only one devoted exclusively to elegant living in Jersey. It is lovingly created for fellow Channel Islanders and people all over the world who may consider Jersey a suitable place to relocate. The common denominators of our readership are a love of indulgence; travelling for pleasure; sophisticated dining; high culture; yachting and beautiful cars.

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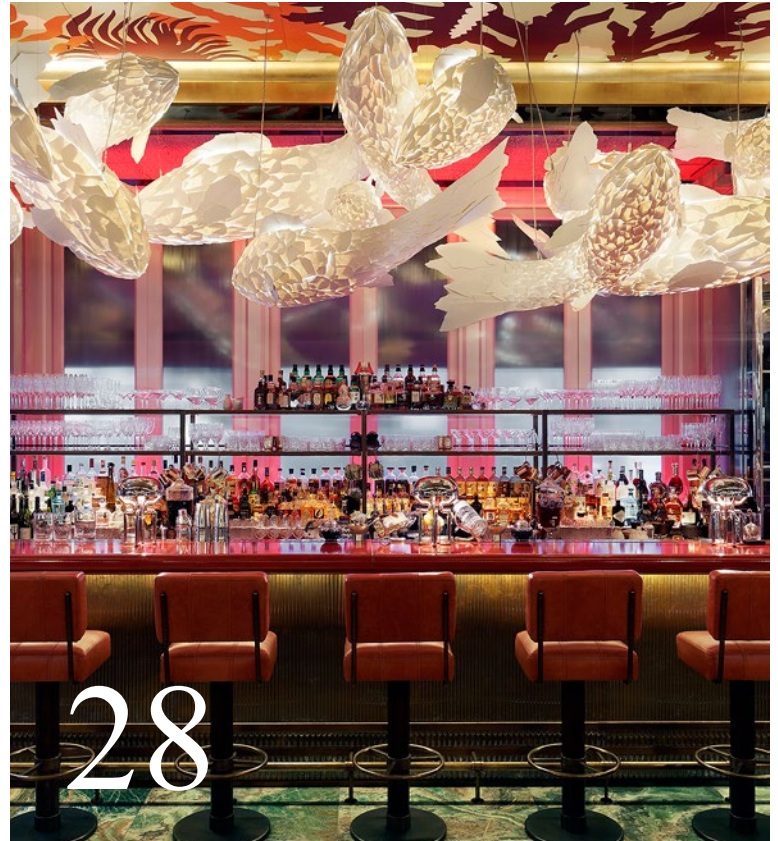
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# MAKE WAY FOR THE MILLENNIALS

A wave of Millennials are breaking the mould and rejecting traditional career paths for a life less ordinary. They may be born and bred in the Island but their vision extends far beyond our shores.

Top British solo sailor **Phil Sharp** honed his skills in a dinghy in St Aubin's Bay and now breaks records around the world; Jerseyman **Christian Gilbert** is a major player in the international wine export business whilst living a farmer's life in Jersey; thalassophile **Katy Pierce** has embraced entrepreneurial skills to bring innovative products back to our Island through her unique business MOO.

They show how ambitious people can thrive and achieve without having to sacrifice the unique lifestyle offered by our Island home.

Words  
Natasha Egré

Photography  
James Carnegie

# MAKING WAVES

When the rest of us are praying for sunshine, he's praying for wind. When most of us seek comfort, he's alone on the North Sea. He's competitive, determined and fearless. This is **Phil Sharp**, 34, Jersey's most successful competitive sailor.

**T**o an outsider, he might strike a lonely figure - a man who takes on the oceans without a ship-mate. However, dig a little deeper and you find a family man whose ground-breaking collaborative projects into zero carbon technologies may yet be the real making of him.

Growing up in Jersey, with parents fonder of sailing in the extreme north than the sunny Mediterranean, it's easy to see where Phil's love and respect for the wild sea was cultivated. In fact, he proudly states that: 'the lifestyle in Jersey kind of injects a bit of salt in your blood.'

However, Phil didn't actually begin offshore racing until he left the Island to study for an MSc in Mechanical Engineering at Imperial College in London. 'I was studying at the worst place for sailing!' he recalls. 'We ended up racing in a really small reservoir called Welsh Harp next to Wembley Park Stadium. You could get from one side of the reservoir to the other in about one minute flat! It was quite long and it was heavily polluted - you didn't really want to fall in and capsize too much, so that definitely brought my boat handling skills up to scratch quite quickly!'

In 2005, Phil competed in his first major race, the Mini Transat, in which he raced single-handed across the Atlantic in a 21ft boat, finishing 4th out of 84 entries. A year later, Phil went on to score a triumphant victory in the 40ft class Route du Rhum solo transatlantic race, crossing almost a whole day ahead of his nearest competitor. 'I realised that I was ultra competitive,' he says. 'I got really frustrated if I didn't win a race! It's not everyone's cup of tea to set off to the other side of the pond in a boat by themselves but it is a very engaging personal challenge and the immense feeling of satisfaction is highly addictive.'

*'The lifestyle in Jersey kind of injects a bit of salt in your blood.'*

Solo sailing is where he has been most successful but is it where he gets most satisfaction? 'Going solo is a great personal challenge because you've only got yourself to blame in the event of a problem. But then you also reap the benefits when you get a good result. You don't feel that alone because you're with other competitors. It's not a sport that isolates you as much as you may think.'

Phil also has the support of his partner and family. 'You do do a lot of travelling and it demands a huge amount of time but I'm very lucky to say I have the support of my better half. These races take a hell of a lot of planning from the shore too. Stability and roots are really important and my family has been really supportive.'

It's tricky to work out who has the harder time - Phil battling the elements out on the ocean, or his family back at home knowing he is often in perilous conditions. Phil admits: 'I try not to tell my family everything. If it's something a bit dangerous, I'd rather tell them afterwards.'

His most frightening experience came early in his career. 'We had to do a 1,000 mile passage up to Ireland and back and I got caught in a storm and rolled in a very, very large wave. I was alone, 100 miles west of Wales, and upside down. I was holding my breath and I honestly thought that maybe that was it for me. Fortunately, the boat was righted with me clinging on to it and I made it back to shore. I got a really big fright from the experience but I decided that if I was going to keep doing it, I just had to get back on a boat very quickly.' ▶

*'I was alone, 100 miles west of Wales,  
and upside down. I was holding my  
breath and I honestly thought that  
maybe that was it for me.'*



Professional racing is hardly a hazard free job. Phil has had to negotiate icebergs and also giants of the sea in his time. ‘You’ve got the risk of hitting whales or even being attacked by whales. One competitor in the ‘80s had his vessel attacked and sunk by whales, so he had to take to his life raft. It reminds you that you’re not alone in the ocean!’

*‘The ocean can be a gentle, calm, mirrored pond, or a ferocious, satanic environment, which is producing 15 metre waves crashing over your boat.’*

His respect for the ocean and its tremendous power has only grown over time. ‘The ocean can be a gentle, calm, mirrored pond, or a ferocious, satanic environment, producing 15 metre waves crashing over your boat. The ocean is just tremendously powerful and it has no limits. You can’t negotiate with it! It’s best not to fight against it, but use the energy of the ocean as best you can.’

His aquatic career has understandably given him a deeper understanding of nature and the wildlife of coasts and oceans. Pollution and overfishing are the atrocities that keep him awake at night. ‘Looking after the seas and wildlife is massively important to me. If we reach a point where atmospheric CO<sub>2</sub> is too

high, then we face a catastrophic collapse in marine life. Where we stand at the moment, we’ve already fished 90% of large fish in the ocean, which is very sad indeed. We are going to see a further decrease in marine life if we don’t address our climate change issues and our ocean’s health very soon.’


His dedication to the environment is part of the reason why he has joined forces with the Energy Futures Lab from his old Imperial College. They’ve been working on a groundbreaking concept for a CO<sub>2</sub>-free, high efficiency, energy storage and distribution system. ‘Although sailing is very green from the outside, all sailing boats currently use engines for generating power on board, for all the electronics and navigation systems,’ Phil explains. ‘Capturing the energy is one thing, but storing it is another. So we are developing an alternative using hydrogen fuel cell technology where we capture energy through solar winds or hydropower. We then store that very cleanly through hydrogen and battery technology and then

generate power through fuel cell technology. It’s a completely clean solution. The only by-product is water.’ The technology also allows the boat to be energy independent, so they do not need to rely on a supply of fuel from the shore, creating some huge advantages. ‘The idea is to use the new technology and become the first vessel to circumnavigate the globe non-stop. Every other vessel that’s gone around the world has had some form of fossil fuel to assist it, or they’ve had help to refuel on the way, so that’s one of our big ambitions: be the first to complete a circumnavigation without assistance on zero emissions.’

When Phil is on dry land, he also invests time into looking at what he can do to help Jersey. ‘I hope to put Jersey on the map internationally as a global offshore centre for sailing. We used to have a great heritage with the cod fishing industry and with the Clipper, so this is an opportunity to put Jersey back on the map.’ Jersey’s proximity to Normandy, Brittany and the UK makes it a valuable resource as a race stop-over and Phil is ▶







working with Ports of Jersey and Visit Jersey to bring more of these sporting events to the Island. He adds: 'there are a lot of offshore races passing right by our doorstep and it would be great to bring more of them to the Island. Jersey is a really interesting destination. It's probably the most challenging place in the world for navigating in terms of the tides and the rocks.'

Phil would like to see the passion the French have for sailing echoed in the Channel Islands. 'The French have a strong affinity for solo sailing in particular. All the solo sailors in France have rock star status and are household names. The Route du Rhum is one of France's biggest events of the year - it's incredible, something like two million people manage to get to St Malo in the lead up to that.'

Even though Phil admits he is more often sleeping on a boat, or in a cheap hotel room, he still has a great fondness for his Island home. It offered him the base from which to launch his alternative career and he now receives significant support from Channel Island businesses to keep him going. 'Jersey is a really amazing place to base yourself and offers a really great quality of life. It provided me with inspiration to do what I'm doing. For me it is a hub from which you can push further afield. When you've been to a lot of incredible destinations and you come back to Jersey, you realise it's actually rather special in the world.' ▶

So how would Phil spend his ideal day back home? On the sea of course! ‘I would go down to St Ouen’s beach and cane it up and down the bay for a couple of hours on my wind surfer,’ says Phil animatedly. ‘I’d then have lunch at either El Tico or Le Braye – it’s a tough one! Then I’d maybe go for a gentle stroll along the north coast to wind down a bit and stretch out. I don’t do much sitting still; I get frustrated. Going on holiday and lying on the beach is something I can’t do!’

There’s certainly no idleness in this Jerseyman and it seems like he’ll never tire of racing, competing or beating the French! He concludes: ‘the good thing about sailing is that it’s not that athletic so there’s no real retirement age, so I think I’ll probably just end up growing a very large beard like Robin Knox-Johnston, or maybe even as large as Sean Conway’s. I don’t know, probably not that large! I



think I’d love to be a mentor for others getting into the sport, but first I’d have to go out and win the Vendée Globe. We invented the sport, the French now lead the sport and we need more sailors to go and compete at the top of offshore racing and take them on at their own game!’ ■

For more information on the environmental impact on our oceans, please visit the Blue Marine Foundation website:  
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# A DARK HORSE

**Christian Gilbert** divides his time between wine and racehorses: living on a farm but travelling the world, striking export deals whilst being the family man at home. For a boy who grew up in Jersey, he has taken on the world and has now found the ideal work-life balance that so many of us seek.



If you think wine exporters are stuffy and pretentious then you haven't met Christian (36). He dispels the traditional image and is making great strides in modern wine exporting. He balances all this with running a racehorse farm in Jersey with his wife Christa and being father to a new baby girl.

Life on a beautiful farm in Jersey is rather idyllic but things were never mapped out for Christian. He was educated in the Island at Victoria College but he admits it took him a while to find focus. 'I was very directionless in terms of career,' he explains. 'I spoke to a careers advisor and he said "you should really look into marketing, sales and promotion". I didn't even know what marketing was when I first told about it at school. I thought it was stock markets!'

However, Christian took heed of the advice and went on to do a degree in International Marketing. A year was spent on international placement in Canada where he gained his real enthusiasm for the international business environment. Following two seasons spent fooling around in the Alps and at age 24, Christian was coerced by his parents into getting a proper job. 'I was in London, working for a private members club selling memberships when I met the Export Director of a massive French start-up winery who was overstretched and needed a young, naïve assistant to help him out. He employed me as his export assistant in London – that was my first job in the wine trade.'



Christian with Barney

The company he worked for was called Chamarré, the largest start up French wine brand to date. It was considered the most ambitious project in the French wine industry at the time and backed by the government as a vehicle for exporting more French wine. However, things did not go according to plan. 'In the first year, we got into every supermarket you could possibly think of but the wines didn't sell. They just sat on the shelf collecting dust. Year one, the brand lost something like 1million Euros.'

The company then re-branded the range, re-launched and got back on the shelves. Christian continues: 'after all that, it didn't

sell again! Year two, they lost 2million Euros and in year three, the company went under in quite spectacular style'

Over the years he has come to understand what triggered the company's downfall. 'It was an amazing company, full of really talented young people but the brand just did not stick. They tried to do something too far fetched for the consumer. They were trying to create a thoroughly modern new world style French brand and actually people who buy French wine do so for the authenticity of the culture and history. They don't buy into wacky labels. The brand story just wasn't there.' ▶

Rather than be defeated, Christian was inspired. ‘I approached the importer for these wines in the UK and they offered me a job as a Sainsbury’s national account manager. It was a huge account to work on and it gave me exposure to wines from all over the world.’

Fate would have it that whilst working in London, Christian met a Jersey girl. ‘I lived in London for five years and I was thinking about the future, which at the time was looking like a move to Hong Kong,’ recalls Christian. ‘I was not expecting to meet someone in London from Jersey but then I met Christa. She was contemplating a move back to Jersey, as it was always her dream to become a racehorse trainer in the Island. In the end, it became the logical choice.’

Christian moved back to Jersey, cut his employment contract, got married and set up his own business Rushmore Consultancy Ltd. He says: ‘I approached a major producer based in Champagne, who supplies the likes of Laurent-Perrier, Bollinger etc, about being their export consultant to help them develop sales in overseas markets. I’d gone from being an employee of an enormous importer to just this peanuts operator from Jersey who no one really knew, so I just asked for a small fixed retainer and commission on any deals.’

‘Year one was extremely tough. I was only just making enough money to turn the wheels. Then year two, things started to really pick up and at the same time I secured another client in South Africa – a big winery in Wellington that produce about 26million litres of wine each year. Between these two producers, I am now selling wines in 12 different countries.’

Christian is quick to point out that the wine export business is perhaps not as glamorous as some may think. ‘The reality is that a lot of my time is spent at bottling plants and in boardrooms and also out in the vineyards with our viticulturist. In Wellington, it can easily reach 45 degrees - not to mention the snakes and spiders crawling around.’

A significant part of the job is integration into target markets so frequent travel is required to meet with importers, customers, PR companies and distributors. He explains: ‘you have to be fully on top of the environment in which you are trading. The three biggest markets at the moment are the UK, Sweden and Australia. On top of that I travel to Hong Kong, Finland, Lithuania, Holland and Belgium.’

He says: ‘The UK is a fast moving market; you have about seven players who dictate 80% of the market, so you really have to

*‘I’m not a snooty wine guy; I’m just a guy who drinks wine like everyone else and I’m excited to find something new.’*

ingrain yourself. Finland and Sweden are monopoly markets, so the government tells you what you can sell.’

He’s keen to dispel the air of pretension that can surround the wine industry and get people to see it as something exciting and approachable. ‘Wine doesn’t have to be snooty! It’s often marketed as snooty but I’m not a snooty wine guy; I’m just a guy who drinks wine like everyone else and I’m excited to find something new. People shouldn’t feel intimidated by it so I guess what I try and do is break down the barriers and make it accessible.’

So what is the ‘something new’ right now? Christian has his sights set on a cloudy Sauvignon from South Africa. ‘Natural wine is quite interesting. They can be slightly peculiar and ‘farty’, but they are getting a following. To make a wine ‘clear’ you have to filter it like mad, but if you ▶

*Christian’s recommendations! You can find all three in Jersey at [lovewine.je](http://lovewine.je)*



**Markus Huber  
Gruner Veltliner**  
Country: Austria  
Region: Traisental  
Style: Dry & Light



**Saurus Barrel  
Fermented Malbec**  
Country: Argentina  
Region: Patagonia  
Style: Big & Full



**The FMC  
by Ken Forrester**  
Country: South Africa  
Region: Stellenbosch  
Style: Off-Dry & Full





Prize-winning horse  
Major Maximus

*‘You can invite your friends up to the marquee, go to the winners’ enclosure, win trophies and collect prize money. It’s a lifestyle and a love for the sport, that’s for sure!’*

reduce the filtration then you get an earthier, cloudy wine. But it’s bloody difficult for the customer to take a gamble on them because they don’t last long. I’m really interested because I love tasting wines that stick two fingers up to convention and I think it’s a fantastic part of the trade.’

In-between coordinating an international career, Christian likes nothing better than living on the farm with Christa, seven racehorses, three livery horses, plus a collection of rescue dogs and cats. ‘It’s a

business that we run together and it takes a whole team of us to make it work,’ he explains. ‘My wife trains the racehorses, whereas my role is more to do with the maintenance of the farm, stables and horseboxes as well as the logistics of getting seven horses to and from the beach or racecourse for their morning work. Christa is the brains behind the operation - I just help out where I can.’

They’ve had considerable success with the farm and in particular their horse Major Maximus who has quite a fan club in the Island. ‘He was the first horse we bought as a family when we came to Jersey to help get Christa off the ground,’ he says. ‘The first season he did okay, but the second season he ended up winning the Derby with Christa’s dad as jockey, who was 60 at the time! He became a bit of a celebrity: he won the Derby for a second time; he won the Guineas; he won the Warwick Vase.’

It will set you back between £5,000 and £20,000 to own your own racehorse in Jersey and then the up-keep falls between

£8K and £12k a year. There is a huge racing scene on the Island and the horses are only part of the interest. ‘It’s a combination of things that attract people - you can invite your friends up to the marquee, go to the winners’ enclosure, win trophies and collect prize money. It’s a lifestyle and a love for the sport, that’s for sure!’ he explains. ‘It’s a real melting pot of personalities and incredible stories too, from people who have lived really basic lives, right through to guys who have owned worldwide companies. It’s a fantastic circle actually. It’s very, very interesting.’

The lifestyle in Jersey is certainly a great attraction for Christian and his family who appreciate the outdoors in a multitude of ways. You’re likely to find him enjoying one of Jersey’s many beach cafes. ‘By the nature of how we live in Jersey, I find it’s the simple places that do absolutely brilliantly. We are blessed with so many incredible restaurants over here at the top end, but I think it’s the simple places on the beach that give you the most wonderful experience.’ ▶

The benefits of Jersey's location and excellent transport links are not lost on Christian and have come to be of great benefit to his business too. He says: 'the transport links to major European markets is a real selling point for me. There are lots of places that market themselves as being fun and lots of places that market themselves as places to make money. Jersey is striking a nice balance between the two. I think it's really appealing.'

However, he's not immune to the challenges of an island community either. 'Jersey is a very traditional place and I guess to be innovative here can be very hard,' he explains. 'You take ideas from international markets and try to translate them to ideas that would work over here and they just don't. I think there must be a graveyard of businesses that have tried to entice local people with something that they're just not quite ready for. I'm always conscious that

what I like and what makes money are not always compatible.'

In fact, making money is not the fundamental driver for Christian. 'If I could afford it, I'd work for free. I love it. I really do. It's a wonderful way to earn a living. As long as you can balance the travel with the home life then I think it's a great combination.'

It's likely Christian will be searching for his apprentice in the next few years to assist him in his expanding business. It's certain he'll have no shortage of candidates enticed by the intoxicating concoction of the international wine trade and a head office on a farm in the most beautiful island in the British Isles. ■



# BEING BROAD-MINDED WIDENS HORIZONS.



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PIERCE HAS

# Personality

*‘I think you’ve got to have a lot of self belief and self worth – if it lights you up then you are the right person for the job.’*

There is one acronym that sums up **Katy Pierce**: ‘PMA’ (Positive Mental Attitude). With crystals nestled in her bra, a beaming smile and an infectious personality, she exudes enthusiasm and energy.

**K**aty (32) founded the unique café MOO (Mostly Organic Origin) with her partner Austin in 2012. The boutique outlet sells everything from super food salads, to their own label health drinks. Her sights are now set on a wellness café in St Ouen and this is just the start of the wellbeing empire for this local surf chick.

However, it hasn’t always been an easy ride and Katy has had to battle some personal demons as well as take on the challenges of being a business owner and entrepreneur. ‘Lots of people told me not to do it, even people really close to me which was hard. But I believe that if you take on too much white noise, then you don’t end up doing anything!’

So go for it she did, even though that often meant days that began at 5am and didn’t finish until 10pm. ‘At the beginning I was doing all the social media marketing, chopping and cooking, doing the recipes, baking and being a proper dish pig,’ she recounts with a wry smile. ‘I was doing everything so I really appreciate now having amazing staff. I think you’ve got to have a lot of self belief and self worth – if it lights you up then you are the right person for the job.’

MOO cornered a market that was poorly serviced in the Island, so it’s unsurprising that it has acquired some very loyal customers over the years. In a small Island where the mentality can sometimes be an expectancy for people to fail, Katy found that she was emboldened by the love and loyalty she encountered. For a woman that wears her heart on her sleeve, this support has been instrumental.

She says: ‘I was speaking to my new lawyer the other day and she said that she wrote on my TripAdvisor two years ago saying that I’d saved her life as there were so many things she couldn’t eat. I just started crying. When you work so hard and you have sleepless nights and you worry about things, to then have someone say that you’ve changed their whole life, you can’t get better than that.’

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*‘What you see is what you get. MOO is me.’*

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Down the beach she’s just Katy, to her old customers she’s more of a friend but to others she’s a fascination. She’s thoroughly bemused by all the attention MOO has brought her: ‘I’ll go for a drink and people will ask why I’m drinking. I go to the shop

and people will be checking out my trolley to see what I’m eating – and I’m thinking, oh no there’s some Percy Pigs in there (gluten free version but still Percy Pigs). I do get judged for it but I am an open and honest person so what you see is what you get. MOO is me.’

Katy has obviously found her calling but she never imagined she’d end up as a founder of a health food business. She followed a normal academic route and then went on to train to be an art teacher. ‘When I finished my training I felt like something wasn’t quite right. Then I realised I could still use my creative side but within my own business. Now I teach cooking lessons too, so my life purpose has been found.’

She’s in her element in her café environment - humming a tune, posting a positive affirmation on Facebook or raising a customer’s spirits. She admits wistfully: ‘it’s a beautiful thing doing something that you love. My dad always taught me that there are limitless horizons and he’s been a really big inspiration in my life. He worked really, really hard and taught me about the brightness of life.’

Sadly, Katy lost her dad when she was only 21 years old. Her drive and determination is intertwined with the challenges she has ▶



faced since his death. 'It's been hard for me as I'd like to ask my dad questions. Instead I have to just follow my gut and think about what he would have done. You have to work your arse off and you don't have that person on your side but in the end it just makes you work harder. People have always said what a nice human being my dad was and I'd really like for people to be able to say the same thing about me.'

MOO has become a roaring success but Katy explains that it has come at a cost. She attributes the break down of her relationship to the stresses and strains of setting up and running your own business. 'I think it broke us up. The pressure of starting a small business and the pressure of having to make fresh food whether people come or they don't come. It changed everything. I don't think it's a good idea starting a business with your partner, as you can never switch

off. You talk about it all the time. It was a lot of pressure.'

Fortunately, Katy has remained close friends with her former partner and she has now taken on the business single-handed. She gives a lot of credit to her group of girlfriends who have supported her. 'I have the best friends ever,' she states fervently. 'They are the most brilliant group of girls, running their own businesses and doing ▶





their own things all over the world and I don't think I'd be where I am right now if I didn't have them. They mean so much to me and I love them.'

Katy has now found the energy to grow her vision and take on new challenges. Planning permission has been granted for her café at La Pulente overlooking the bay of St Ouen and she is thrilled to be setting up a business in a location she's adored since childhood. She recalls: 'I've always loved the sea. My mum used to say that I was basically naked when I got in the front door to go out into the sea. The sound of the sea is what relaxes me.'

In the new café, Katy intends to embrace a holistic vision with everything from an organic farm shop, to a MOO style take-away, to acoustic music on the sun deck. She also imagines incorporating the surroundings by hosting beach yoga and paddleboarding. She attributes a lot of her mental wellbeing to such activities. 'Meditation and yoga are key. I used to go to class and we'd get to meditation and I'd just walk out as I thought I was too busy to be there. Since then, I've learnt that it's the most important thing to do and gives me the energy to go back out there again.'

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*'I don't know why people haven't set up wellness retreats yet because we have everything here to make it work!'*

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The business will be one of Jersey's first to bring together health, lifestyle and wellbeing. Katy thinks that there's great potential for Jersey to do more in this vein and even become a wellness destination.

'I don't know why people haven't set up wellness retreats yet because we have everything here to make it work!' she enthuses. 'Most of the good stuff is free like St Ouen, the sea, and then there's the amazing fresh produce. I think Jersey has great potential!'

Katy is particularly conscious of being mindful of the environment within which her business will sit. 'I love the area and I wouldn't want to do anything to damage it. We are really respectful and the architect, who lives in the bay, is really conscious of this too.'

There's so much in the Island that Katy adores; her enthusiasm is infectious. 'I love the sea, the landscape and everything about

Jersey. I surf - I'm not very good - and I stand up paddleboard. I try and get into the sea every day after work.'

However, she believes we have some way to go in relation to diversification and choice. 'I enjoy a lot of vegetarian food but so many restaurants just put mushroom risotto as the vege option and that's just not what it's about. I get a bit depressed when I am going out and spending £40 on food that I don't really want to eat. Sometimes I actually eat before I go!'

However, she does have a few favourite haunts and gives Café Jac, Portelet Bay Café and Soy Sushi as her top recommendations. On describing a perfect day in Jersey she says: 'I'd be with my girlfriends. We'd go for a run and then for breakfast, followed by a paddle. Then we'd go to Portelet for dinner and probably jump back in the sea again. Spending the weekend like this makes me feel really good about the week ahead.' ▶



She'd also fit in a late night tasting of her favourite MOO dish the Acai Bowl. Whilst salivating, she describes: 'it's like a sorbet. We use the Especial frozen. We mix it with a tiny bit of coconut water to hydrate and then add half a banana. We put home made granola on there and loads of super foods like goji berries and coconut. It tastes amazing! In Brazil and California it's considered a meal and everyone eats it on the beach.'

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*'I've made every mistake but I'm pleased I have, as I won't make them again.'*

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I think many people who meet Katy would say that if they could bottle her, they could

make a fortune. However, she remains modest and genuine. 'I've made every mistake but I'm pleased I have, as I won't make them again. MOO is a little hub of positivity and I love it more than anything. It means everything to me and if I didn't have it, I don't know what I'd be doing.'

She advises others that wish to follow in her footsteps to work hard and choose something they love. 'It has to be your sole purpose and it needs to light you up. You have to be prepared to put everything into it and you cannot fake it. When I'm stressed and busy, I like to listen to stuff like TED talks, and Oprah's Master Class – loads of people talking about their journey, how they got there and living in your truth and your passion. I honestly believe that life is just a massive journey and you're always exactly where you're supposed to be.' ■



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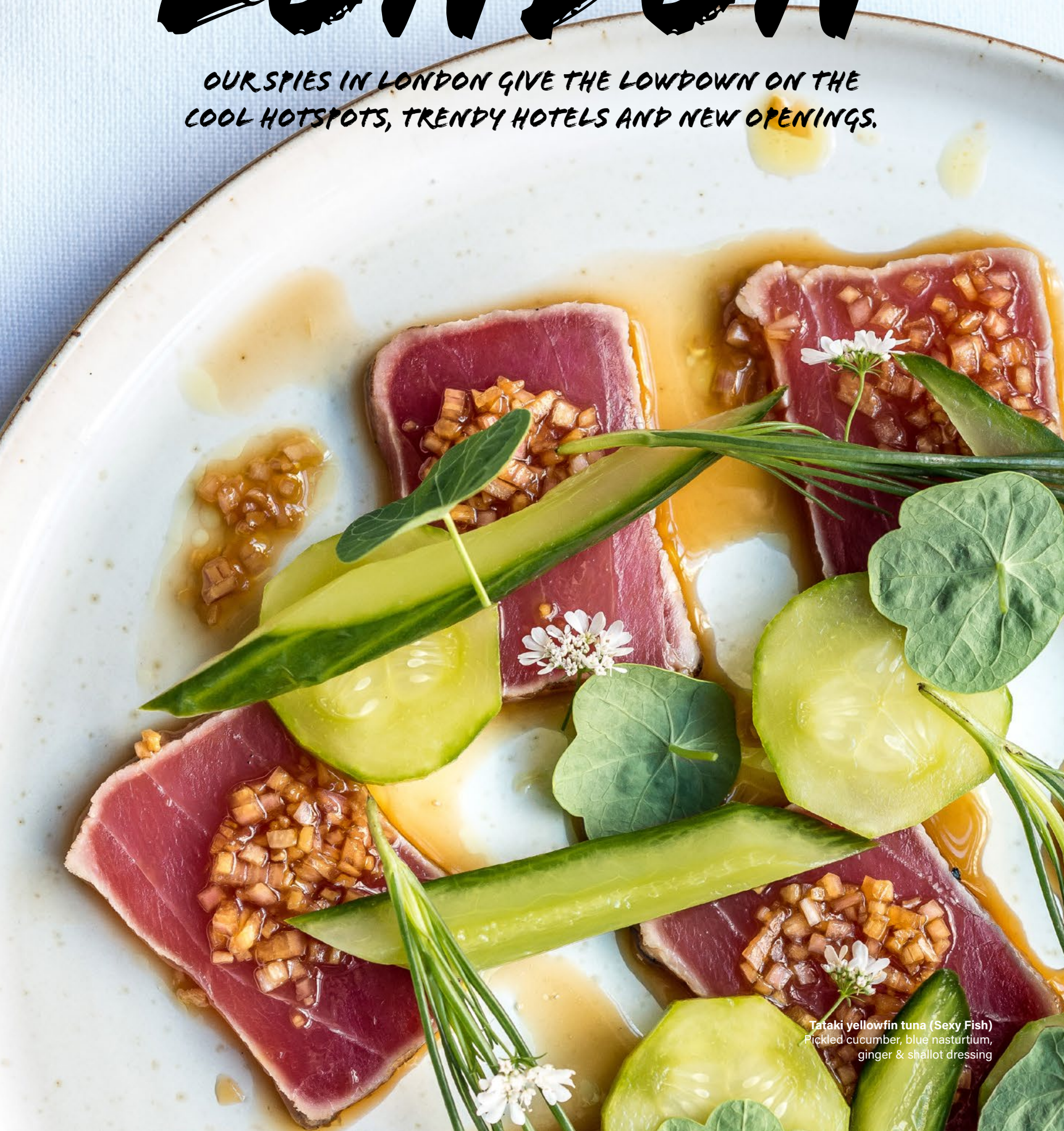
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# LIVING IT UP IN... **LONDON**

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Tataki yellowfin tuna (Sexy Fish)  
Pickled cucumber, blue nasturtium,  
ginger & shallot dressing



The Drawing Room

## FLEMINGS MAYFAIR HOTEL

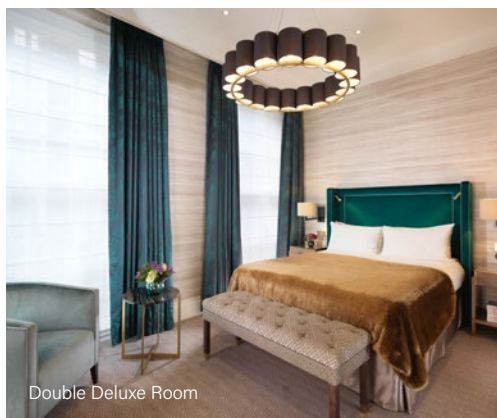
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The exclusive gin bars in each of the studio suites – mix your own gin cocktail just the way you like it.



Double Deluxe Room



Studio Suite Gin Bar

Luxury boutique hotel, **Flemings Mayfair** has unveiled 129 new look deluxe bedrooms and suites and a new 1930s styled restaurant, as part of an expansive £14 million refurbishment.

Featuring beautifully elegant interior design and some very special hidden extras, Flemings Mayfair will be the hotspot to stay and socialise this year. The much-anticipated in-house restaurant, by Michelin-starred chef Shaun Rankin, will open its doors in September and will feature a menu abundant with the best Jersey produce. Ormer Mayfair will seat 85 diners and also offer two private dining rooms for exclusive events and private dinners.

Part of the Small Luxury Hotels of the World, the award winning hotel offers unrivalled luxury accommodation in one of London's most prestigious neighbourhoods, moments from Green Park, Piccadilly and a short walk from Buckingham Palace.

With no expense spared, £85,000 has been spent on each of the 129 bedrooms in the intimate hotel for an interior transformation that showcases the very best in contemporary style. Interior designers Tully Filmer have turned every room into a restful haven with three metre high ceilings, glamorous décor in shades of bronze and soft greys, period features and bespoke furniture.

Unique and exclusive portraits from renowned celebrity photographer Andy Gotts MBE adorn the walls, featuring never-before-seen shots of some of his favourite subjects many of whom, including Kylie Minogue and Dame Judi Dench, he photographed in the hotel as part of a new private collection.

Studio suites boast exclusive mini gin 'honesty' bars offering guests complimentary self-serve tipples. Designed in conjunction with award-winning 'Distilled' authors and spirits experts Joel Harrison and Neil Ridley, each bar contains five premium gins, including Sipsmith; No.3 from Holland; Monkey 47; The Botanist; and Dodd.

Flemings also offers a selection of one, two and three-bedroom apartments with private entrances on Clarges Street. A truly luxurious stay is promised in the Penthouse, which sleeps six and boasts a private lift and rooftop terrace for alfresco drinking, dining and entertaining. The Townhouse on Half Moon Street comprises seven beautifully appointed bedrooms and is available as an entire property or bookable as individual suites.

[www.flemings-mayfair.co.uk](http://www.flemings-mayfair.co.uk)

## SEXY FISH

BERKELEY SQUARE HOUSE, BERKELEY SQUARE, LONDON, W1J 6BR

### IN A NUTSHELL

Celebrity hot spot for Pan-Asian dining.

### LUX LOVES:

The Shipwrecked cocktail. You're presented with an illuminated treasure chest containing the cocktail in a glass bottle with a bowl of pineapple slices to dip in edible sand.



The Coral Reef Room

**Sexy Fish** is the latest restaurant from Richard Caring's Caprice Group, who are also behind the Ivy. It's opulent, vivacious and fun: a cool introduction to the London dining scene.

It's no surprise it's attracting an A-list clientele. Everyone from the Prime Minister to the Beckhams have been in to sup cocktails at the bar and dine in the VIP area.

The menu is Pan-Asian and divides into Raw Bar, Sexy Salads, Hot Dishes, and Robata. Try the Tartare of Beef with Squid Ink Crisps and the Miso Glazed Chilean Sea Bass with Artichoke Three Ways. If you want to splash out, then it's all about the Wagyu Beef sourced from the Gunma Prefecture, Japan – a 150g fillet will set you back £110! However, you can also graze for a reasonable price from the skewers menu – 'Duck Hearts' for the adventurous, 'Beef Rib' for the traditionalists and 'Smoked Japanese Sausages' for the young at heart.

If you're planning a private party, be sure to ask about the Coral Reef Room downstairs. This private dining room can accommodate up to 48 guests and houses two of the world's largest coral reef tanks at either end.

[www.sexyfish.com](http://www.sexyfish.com)

## SWINGERS

8 BROWN'S BUILDINGS, LONDON, EC3A 8AL

### IN A NUTSHELL

An off-the-wall crazy golf club and socialising hub.

### LUX LOVES:

The two-story clubhouse with gin terrace that overlooks the golfing action.

**Swingers** is brought to you by the Institute of Competitive Socialising, a group of like minded individuals who believe that life is better when it includes an element of competition and good friends. It's an over 18s crazy golf club, combining three street food vendors, inventive drinks, DJs and a round or two of the lively game.

Swingers is based on a 1920s golf-club set in the English countryside. Step into the secret world of their old-school clubhouse, rolling greens, lush foliage and unparalleled hospitality.

This is their first permanent venue and you can find it just a stone's throw from the Gherkin in the heart of London and comprises 16,000 square feet of socially competitive fun.

[www.swingersldn.com](http://www.swingersldn.com)



The Lighthouse Course



## THE DESTINATION FOR FASHION ON THE ISLAND

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# SMART HOPES FOR HEALTHCARE

Words: Martyn White

The medical and technological worlds have always made good bedfellows. So much so, that we now take pacemakers, hearing aids, x-rays, heart monitors and other medical marvels for granted.

A wonderful ITV documentary, 'What Would Be Your Miracle?', showed just how much technology can change lives when it highlighted the struggles of 'Mac', an ex-Royal Marine with severe tremors. Three years of uncontrollable shaking meant he couldn't even hold a cup of water to his mouth.

A pioneering deep brain operation followed. Electrodes were inserted into Mac's brain and connected to a device embedded into his chest called an Implanted Pulse Generator, which would monitor and regulate his shaking.

One month after the operation, Mac returned to the hospital. Looking frail and thin, his one wish was that when the machine was switched on he would have control of his body once again. But before activating the device, a nurse asked Mac to reach over ▶



*'This new wave of medical devices will allow for greater tracking, monitoring and personalisation of medicine than ever before whether for general health, life improvements or life-saving.'*



the table, pick up a plastic cup and put it to his mouth. His hand shook uncontrollably. He couldn't do it. Exasperated, he looked a beaten man once again.

The nurse then switched on the device. After a few moments, the expression on Mac's face changed. 'Ah, that's it. That feels good,' he said before pausing and reaching over to the cup. With a triumphant look, he lifted it to his mouth and took a sip. It was a miracle moment that highlighted the very personal importance of innovation and development in today's medical device industry.

Perhaps not quite so much of a medical miracle, but equally life-changing for some, is the proliferation of personal devices aimed at improving our health. We now have everything from watches that measure the number of steps we've taken, to scales that send body measurements to our phones, to sleep tracking devices for that perfect snooze and even smart pills that, once ingested, track a patient's adherence to the drug and the body's response to the medicine.

Mark Loane, CEO of C5 Alliance, a Channel Islands based technology provider, says that digital health solutions are now going further and enabling individuals to feed in their healthcare data to doctors.

'For those with cardiovascular issues, this may be their heart rate; for diabetic patients, a continued monitoring of their blood sugar levels, and for those without conditions, a monitor of their general health to ensure that if something is going wrong, it gets detected. With certain illnesses, by the time symptoms are presenting themselves, it makes treatment much harder,' he says in his blog on markloane.com.

It's clear that this new wave of medical devices will allow for greater tracking, monitoring and personalisation of medicine than ever before, whether for general health, life improvements or life-saving.

Despite reports of under-funding, and deals

for venture financing and initial public offerings falling over the past two years, the global medtech industry is said to be worth almost \$500bn by 2020.

A recent report from market intelligence firm Evaluate Ltd. projects the global medtech market to grow 4.1 percent annually between 2014 and 2020, reaching \$477.5 billion by the end of the decade. According to the

organisation of its kind; it is the first time local businesses have collaborated to excel in this field, with local technology experts working together towards a shared vision.

We are confident that the success of MedTech.je will provide more digital job opportunities in Jersey, as well as inspire and drive others to innovate. This is a significant step toward the goal of establishing Jersey as

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*'We are confident that the success of MedTech.je will provide more digital job opportunities in Jersey, as well as inspire and drive others to innovate. This is a significant step toward the goal of establishing Jersey as a global digital health centre of excellence.'*

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report, 'EvaluateMedTech World Preview 2015, Outlook to 2020,' Neurology takes the top spot as the fastest-growing device area, with sales expected to hit \$9.5 billion in 2020.

It has prompted a wave of excitement in Jersey with a number of local technology experts and health experts coming together to form a new digital health consortium - MedTech.je.

MedTech.je will provide technology solutions to improve Jersey's health and medical services, with the overarching vision of driving digital innovation on a global scale. The organisation combines the talents of technology experts from established businesses including C5 Alliance, Carmen Health, JT Global, Total Solutions Group, Webreality and Palm Springs Nursing.

Danny Bannister, one of the founding members and CEO at Total Solutions Group, said: 'the launch of MedTech.je marks the beginning of an extremely exciting time for Jersey's digital community. MedTech.je is the very first

a global digital health centre of excellence.' Jersey's digital health potential is huge, says Mark Loane. 'Jersey's size is a key advantage for our work – enabling unrivalled connectivity between the collaboration of industries required to bring digital solutions to life, and being an ideal test-bed for the latest innovations.'

A big focus for medtech companies in Jersey is the effective storing and use of data. 'Data sharing and data ownership are two closely related ideas,' says Loane. 'The idea of data ownership is that patients should own and have access to their health data; it belongs to them and only they should have the say over who sees that data. Currently it is very difficult for patients to access all of their health data as it's held over several disparate systems, mitigating any sense of ownership.'

Data sharing means that different health departments and levels of care – primary to secondary – should share data between themselves for the good of their patients. Rather than needing to report symptoms to their physician at each level of their healthcare process, this information sharing would speed up the process for patients. ▶

Beyond this, information sharing will ensure that nothing gets missed, enabling healthcare professionals to deliver joined up care to each patient, and also enabling patterns that could indicate health problems to be spotted.’

He points to a recently launched medical product in Jersey called Zuri. It combines the elements of data ownership and effective data sharing by bringing management, communication and record keeping systems into one, tablet based platform.

‘When providing secondary care, carers, nurses and doctors are often relying on non-digital information sharing solutions, which increase the risk of human error and duplicated efforts. Zuri means everyone is using the same platform, and the patient has access to detailed, personalised digital care plans,’ says Loane.

He continues: ‘Medtech innovation isn’t just taking place for frontline care – it can be used to improve processes within healthcare organisations. Another Jersey-based medtech platform delivering this is MediBooks, which effectively manages transactions for paid-for NHS services. From a simple piece of software to manage the income of a local GP practice, MediBooks has grown to be the first ever third party product to be integrated under the new GP System of Choice Framework, a major step forwards for the Island’s medtech community.

In Jersey, we’re seeing momentum building in the medtech sphere, and by doing so, we are making a strong case for investment in our own, local service providers as opposed to outsourcing health data management. Beyond this, we’re developing products that can be exported globally to make a positive impact on people’s lives. We’re already making a name for ourselves with this work in the technological and medical worlds, and with our continued momentum we will sustain and build on this reputation.

Digitised global markets both enable and necessitate a holistic approach to drive forward positive change. By bringing

together individuals from a true cross-section of industries to create innovative healthcare solutions, we are showing the power of digital to improve and save lives.’

However, Loane does point out that despite the obvious advantages to our general well-being and longevity, medtech is still some way behind general fitness and health technology.

‘What’s striking though is how technology hasn’t yet had this degree of impact on that most central part of our existence: our healthcare. We can monitor and feed how many miles we’ve run into an app, but not our heartbeat to our doctor. We can access all of our banking data online, but not the data about our medical history.’

For all this to happen of course, medtech companies will need to convince providers that they are partners committed to solving their problems as opposed to simply looking for ways to sell them more things, says a report from McKinsey & Company, ‘Improving healthcare while curbing cost, Med-tech companies offer a solution’.

‘With few exceptions, medtech companies do not offer to share risk with their hospital customers,’ the report charges. ‘They focus on marketing the technical features of their products and price accordingly. Yet providers say they are more willing to work with medtech partners if they know they share the risks as well as the benefits of the arrangement.’

And those benefits could be quite substantial:

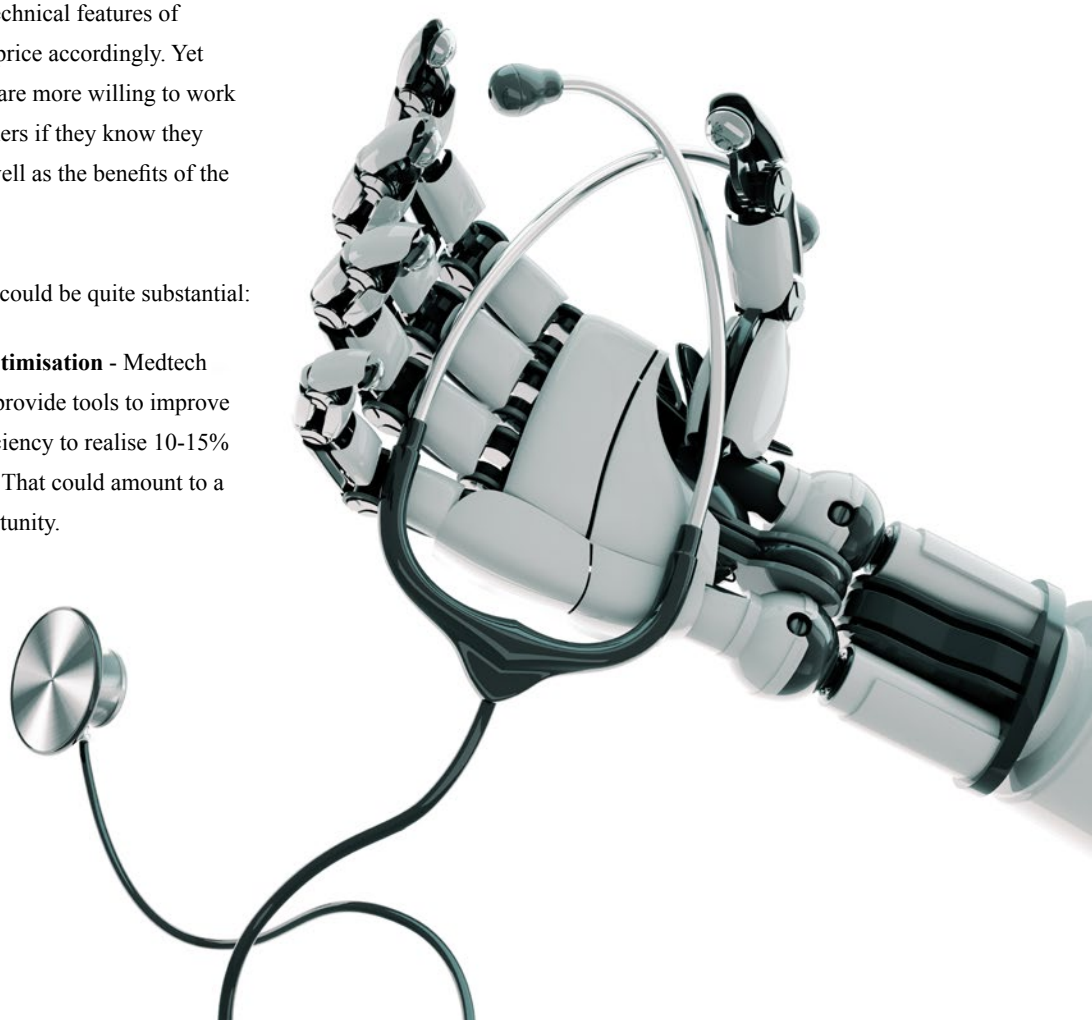
- **Operational optimisation** - Medtech companies can provide tools to improve operational efficiency to realise 10-15% cost reductions. That could amount to a \$6 billion opportunity.

- **Clinical care optimisation** - \$12 billion opportunity is available for companies that can help improve the efficiency and quality of services provided.
- **Commercial, patient access** - medtech companies can help hospitals to gain access to new patients who can represent a new revenue stream. That represents a \$13 billion opportunity.
- **Financial** - Capital efficiency can be achieved by maximising revenue for services provided. That could be another \$13 billion opportunity.

‘Despite early scepticism, there is growing awareness among hospitals of the contribution that partnerships with medtech companies can make to curtailing costs and improving care,’ the report says.

The sheer size of global healthcare systems, in which innovation is often slow due to bureaucratic pressures, and the rapid pace of change in technology mean the potential for growth is enormous and Medtech is well positioned to take advantage of this growing trend.

And as Mac would say, “Ah...that feels very good, indeed!” ■



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## IS IT SAYONARA FOR SCOTCH WHISKY?

Words: Martyn White

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**H**igh quality, expensive whisky exudes affluence. It says, ‘I’m rich, but understated. I have a fireplace and I’m going to settle down in front of it, cigar in one hand and a heavy glass in the other’.

Over the past two years though, everything we thought we knew about whisky has been turned on its head.

First came the Japanese, producing a single malt whisky so good it was defined as ‘near indescribable genius’ at the 2015 Whisky Bible awards (whisky’s version of the Oscars). Yamazaki Single Malt Sherry Cask 2013 was given the title ‘World Whisky of the Year’ and it shook the whisky world to the core.

This year, it was the turn of the Canadians. Crown Royal Northern Harvest Rye, a Canadian malt whisky, was awarded a record-equalling 97.5 marks out of 100, earning it the current world whisky of the year title.

It’s the first time a Canadian Whisky has won the top prize in the 13 years of the awards and, for an unprecedented second

year running, Scottish whiskies didn’t even make the top five. It is fair to say that Scotland is no longer the undisputed King among whisky makers.

Widely admired, and fiercely independent, whisky authority Jim Murray tasted over 1,000 new whiskies before making his latest Whisky Bible announcement. ‘Last year people were shocked when I gave Yamazaki the award – until they tasted it. Then they saw it was not the affront to Scotch they first thought and something truly extraordinary,’ he said.

‘This year, doubtless there will be many more eyebrows raised because rarely is Canada mentioned when it comes to the world’s top whiskies. But, again, I have no doubt people finding the bottling I tasted will be blown away with this whisky’s uncompromising and unique beauty. It certainly puts the rye into Canadian rye. Rye, that most eloquent of grains, not just turning up to charm and enthrall but to also take us through a routine which reaches new heights of beauty and complexity. To say this is a masterpiece is barely doing it justice.’ ▶



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Speaking to Business Standard, Murray says there has been a general decline in the standards of Scotch whiskies because of the use of sulphur sticks (candles) to prevent the growth of bacteria in the sherry barrels it is kept in. It makes the whisky ‘disgusting’ he says, adding that it has been a multi-million pound mistake by the industry that has resulted in the average quality of the whiskies going down.

In response, the Scotch Whisky Association at first appeared defensive telling the Scottish Express that it is more to do with Murray’s personal taste than sulphur sticks. Since then it has gone on the offensive, highlighting the importance of Scotch whisky to the UK economy (adding £5bn a year in value and supporting 40,000 jobs), and lauding the industry’s sustainability programme that is on course to meet ambitious green targets on greenhouse gas emissions, the reduction in use of fossil fuels and more.

It remains to be seen though, whether the awards are down to personal taste or a wider movement by whisky drinkers the world over who are breaking away from the traditional Scotches and trying something new, and Murray is certainly opening people’s eyes to the possibility through his Whisky Bible.

Each whisky is tasted by Murray alone and graded out of an overall score of 100. This total is reflective of the four key criteria: nose, taste, finish and balance, each awarded marks out of 25. With every new edition of The Whisky Bible, Murray provides tasting notes and ratings for around 1,000 newly released or previously undiscovered whiskies, with nearly 4,000 brands being reviewed overall. ▶

*‘There has been a general decline in the standards of Scotch whiskies because of the use of sulphur sticks (candles) to prevent the growth of bacteria in the sherry barrels it is kept in.’*

### What should you look for?

The Scotch Whisky Association (SWA) says there are many ways to approach a whisky tasting, with many whiskies of different ages, from different regions, and matured in different casks providing a plethora of tasting options.

First, you need to select a suitable glass. Whisky is often enjoyed from a heavy glass, but a ‘tulip-shaped glass will help to compare different whiskies by trapping the aromas in the bottom and releasing them in the small area at the top of the glass’, says the SWA.

Then, you must look for the colour, which can provide clues as to age – years of maturation in casks will darken the whisky – and whether or not it coats the sides when swirled. A young whisky will be thin and run quickly, whereas a heavier or older whisky will produce a thick coating.

Next it’s the sniff test. It can often be difficult to accurately describe the aroma, especially when new to it, but perseverance is key. The SWA points out that a master distiller will use smell alone to make judgements about a whisky, so it can be done. Adding a little water will release more of the flavours and smells (as it raises the temperature).

After all that, it’s finally time for the taste, which will confirm (or not) your initial thoughts about the whisky.

But it’s still not that simple. Rolling the spirit around the mouth will ensure it reaches all of the taste-buds – sweetness at the tip, dryness and bitterness at the back and saltiness at the sides, says the SWA.

The whisky should be sipped, the sides of the mouth coated, the tongue being gently soaked on all sides to allow the full flavours to be identified and to develop.

The taste is likely to be unique to everyone, with each whisky different. And that’s why Jim Murray’s graded scoring system is important, but also contentious. One person’s whisky experience could very well be different from the next. Yet having one person do this for the entire industry also provides a consistent way in which to interpret the taste, aroma, sight and the general feeling of warmth a good whisky provides.

Regardless of the disappointing rankings for Scotch whisky though, the SWA says that there is only one rule to whisky tasting: ‘Drink Scotch the way you enjoy it as an individual’. I’ll drink to that! ▶

## RYE, BOURBON, IRISH, SCOTCH:

### *What’s the difference?*

Rye, Bourbon, Irish and Scotch are the main types of whisky and the difference between each mostly concerns the type of grain used for the mash.

Many Scotches use just barley, water and yeast and must be aged in oak casks for no less than three years. And it’s not a Scotch unless it’s 100% from Scotland.

Bourbon whisky must be made from a grain mixture which is at least 51% corn. And Bourbon can only be produced in the USA. Unlike a Scotch, Bourbon has no minimum ageing period, however, a Straight Bourbon must have no added colouring or flavour added and be aged for no less than two years. A Tennessee whisky, like Jack Daniels, is a Bourbon but they don’t want to be labelled as such as they add a charcoal filtering process to the production of their whisky, which no others do.

Whilst the rules are strict for Scotches and Bourbons, Rye is often produced with a mash sporting a corn to rye ration as high as 9:1, according to [realmendrinkwhisky.com](http://realmendrinkwhisky.com). ‘The only rule to label your whisky as Rye in Canada is for it to have some rye in it, and to possess the aroma, taste and character generally attributed to Canadian whiskey... whatever that is.’

Irish Whisky is also similarly relaxed and distillers can use any cereal grains and if two or more distillates are mixed it must be labelled as blended. An Irish Whisky must be aged for at least three years in wooden casks.



AND FINALLY, WHISKY OR WHISKEY?

According to masterofmalt.com, ‘The spelling of whisky or whiskey differs geographically. As a rule, American and Irish prefer ‘whiskey’ and the Scots, Canadians and the rest of the world’s single malt makers prefer ‘whisky’. This originated during the 19th century. For in around 1870, Scotch whisky was of very low quality, much of it being distilled poorly in Coffey stills. For exportation to America, the Irish distillers wanted to differentiate their product from the poorer Scotch whisky, thus they added the ‘e’ to mark the crucial distinction. Today, Scotch whisky has become one of the world’s greatest spirits, but the spelling still differs. On mass, Americans still spell their spirit with an ‘e’, though legally it is spelt ‘whisky’. A few distillers, Maker’s Mark and George Dickel for example, prefer the Scottish spelling. This is to be attributed to their Scottish ancestry.’ ■

Jim Murray’s 2016 World Whiskies of the Year › [www.whiskybible.com](http://www.whiskybible.com)



**Crown Royal Northern Harvest Rye**  
(Canada)

£47 a bottle



**Pikesville Straight Rye**  
(USA)

£33 a bottle



**Midleton Dair Ghaelach**  
(Ireland)

£180 a bottle



**William Larue Weller Bourbon**  
(Bot. 2014) (USA)

£65 a bottle



**Suntory Yamazaki Mizunara**  
(Bot. 2014) (Japan)

£45 a bottle

# *The rise of the* **RESTOMOD**

*LUX 1.2 is pleased to welcome motoring journalist and broadcaster Jason Barlow as our guest writer. Well known for fronting Top Gear before the re-launch with Jeremy Clarkson, esteemed as a long-standing contributing editor to Britain's GQ magazine and revered for his electric commentary in BBC Top Gear Magazine, he's a bona fide heavyweight on the automotive scene.*

*Here he test-drives the David Brown Speedback GT just for us – a special car with a very 'special' price tag.*

Words: Jason Barlow



**O**ld cars look cool but they're high maintenance. They also don't generally stop too well, and can cook their occupants faster than a fried egg at high noon in Death Valley. New cars can be standoffish, and lack charisma. Trying to blend the best of both worlds has given rise to the 'restomod', a slightly odd automotive avenue along which the David Brown Speedback GT is the latest and most controversial traveller.

Not that the man who's bankrolled it is altogether bothered. He did it for himself,

and if you fancy coming along for the ride, then good on you.

'I took part in a historic rally in a Ferrari Daytona a while back,' Brown tells me, 'which is a beautiful car, no question. But it kept overheating, and finally gave up the ghost. I was delighted, because it meant I could get into a Peugeot hire car that had air conditioning. I love the Sixties Italian coachbuilding tradition, and I love the idea of a proper long distance Gran Turismo. What I'm not interested in is doing 200mph, or breaking down.'

Brown is a man who likes to get things done. The family business manufactured heavy plant equipment, before industry titan Caterpillar came along in the late Nineties and made him an offer he couldn't refuse. Rather than putting his feet up, amongst other things he developed his own beer, and set up a microbrewery. He's a garrulous man, and something of a raconteur.

So when the idea of the Speedback took hold, back in 2012, Brown not only knew what he wanted, he knew how to get it too. ▶



*'Old cars...can cook their occupants faster than a fried egg at high noon in Death Valley.'*



Journalist Jason Barlow

He visited brilliant British sports car outliers BAC to check out their expertly crafted Mono single-seater, a fact-finding mission that confirmed that the technology finally existed to do full justice to his big idea.

However, creating a car from scratch would have been prohibitively costly. So the DBA Speedback uses a donor car, a Jaguar XK convertible, which is stripped back to reveal its lightweight aluminum monocoque. Working with the Premier Group in Coventry – who made the torches for the Olympics and fabricated the body on the Queen's ceremonial Bentley – the Speedback's body panels are hand-beaten over a traditional forming buck. This echoes the techniques used by the old-school craftsmen Brown reveres, although those guys didn't have five-axis milling machines or digital modelling

software, and often ended up making doors that were an inch longer on one side than the other.

No such waywardness here. Once they're done, the panels are attached to the chassis' hard-points, and rigorously inspected. When everyone's happy, the body is painted, in a thorough triple-layer process that takes 120 hours. (Brown is a music mad ageing rocker, and the hint of red in the car's gunmetal finish has given rise to the name 'guns 'n' roses'.)

He's also a proud Northerner, and I've come to the Yorkshire Dales to drive the Speedback. It's an unusually clement day, and the sun is strong enough to expose any flaws in the Speedback's finish. But the body's shutlines are well executed; there are no smeary splodges where the adhesive has been poorly applied on the window

seals, and the paint and brightwork both shimmer with an expensive lustrousness.

It's also a car that looks more coherent in the flesh than the Aston Martin DB5 caricature the preview images suggested. The Speedback was designed by former Land Rover man, Alan Mobberley, and radiates an unusual charisma. Its body sides are free of the lines, creases and other tricks that car designers use to lighten a visually heavy shape, and it has pleasingly full volumes. What decoration there is is also nicely judged – the clasps cradling the LED lights ape the bezel on an expensive watch, the enamel badges are clearly a labour of love, and the nickel-plated side strakes look expensive.

The only detail that jars is an intrusive suspension upright that has resulted in an awkward split in the rear windows. ▶

*'It blends fine  
body control  
with pleasingly  
old-fashioned  
refinement.'*





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Hidden features and surprises:  
the retractable picnic bench

The interior architecture is largely as per the Jaguar XK, but milled aluminium switchgear replaces the plastic items on the donor car. There's tactile saddle leather throughout, elm wood on the dash and doors, and Alcantara roof headlining. The wood-rimmed wheel looks questionable but feels surprisingly good in your hands, and Brown admits that the bespoke dials in the instrument panel could be refined. Which is a polite way of saying that they're far from easy to read once you're moving.

Given its underpinnings, and the fact that there's a 503bhp supercharged 5.0-litre Jaguar V8 upfront, the Speedback feels very like an XKR. No bad thing, of course; that car may now be history, but its languid high performance and compliant manners are reassuringly familiar. More surprising, perhaps, is the Speedback's terrific rigidity

and refinement, usually the downfall of low-volume cars. You might expect some wind rush on the window sealing, for example, but the only problem I can detect is slightly squeaky leather with the driver's seat pushed back.

Although many of the roads up here in Yorkshire are now billiard table-smooth – they were resurfaced when the Tour de France passed through a few years ago – there are still enough blind crests and undulations to give the Speedback a decent workout, and it blends fine body control with pleasingly old-fashioned refinement.

In fact, because it's wearing unfashionably tall tyres, the ride is even better than the regular XKs, as its creator expressly wished for on his 21st century Gran Turismo. This level of primary comfort comes at the expense of ultimate handling

ability, but you'd have to be harder than a Swaledale sheep farmer to go looking for it in your £600k bespoke GT.

And from sheep we move, inevitably, to the elephant in the room. The Speedback costs £499,950, plus local taxes, which is a silly sum of money to shell out on a rebodied Jaguar, no matter how generously you view it. Self-evidently, there are numerous other cars available from all the big guns at this oxygen-thin end of the market. But with bespoke coachbuilt cars back in fashion once again, the concept of rarity is a major bonus in this arena. And you can be pretty sure you won't bump into another DBA Speedback GT very often. ■

## DBA Speedback GT Spec

ENGINE  
5000cc V8, 503bhp supercharged V8

ECONOMY  
23mpg, 298g/km CO

SPEED  
0-62mph 4.8seconds,  
155mph top speed

COST  
£499,950 plus taxes



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# MONO

Photographer & Stylist - Danny Evans

Fashion & Accessories - Voisins

Model - Shamalie Elkin

Make up - Ionela Leondraliu by Bobbi Brown at Voisins



Dress High £325.00

# HERO MODE DUNES







**Jacket** Reiss £357.00  
**Top** River Island £6.00  
**Jeans** J Brand £149.00

**Body** River Island £25.00  
**Trousers** High £184.75  
**Earrings** Links London £76.50  
**Sweetie Bracelets** Links London £175.00 (each)  
**Charm Bracelets** Links London £225.00 (each)





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**Dress High £362.50**



**Dress Joseph £173.00**  
**Necklace Ottaviani Bijoux £96.50**  
**Bracelet Ottaviani Bijoux £47.75**



**Jumpsuit** Ganni £115.00  
**Coat** Joseph £506.00  
**Bangle** Jigsaw £32.00  
**Earrings** Links London £76.50







**Jumper Pennyblack £103.00**  
**Necklace Jigsaw £45.00**

**Dress Joseph £438.00**  
**Hat Jigsaw £45.00**  
**Sandals River Island £35.00**



**Jacket Armani Jeans** £215.00  
**Body River Island** £25.00  
**Jeans Frame** £143.65



**Top** Michael Kors £85.00  
**Skirt** Joseph £128.00  
**Necklace** Ottaviani Bijoux £96.50  
**Earrings** Links London £76.50

# DECADENT Gifts FOR HER

The LUX 1.2 selection combines the must-have handbag from Mulberry, the most desirable jewellery pieces, and homage to a new cosmetic treatment available on Island. Time to spoil someone special, or just yourself...



**Carry Me Away**  
*Mulberry*

Creative Director Johnny Coca has enhanced the beauty and practicality of the Bayswater bag. The new design is light to carry, yet inherently structured with the signature no fuss, everything functional approach. It remains highly desirable as the bag that goes with everything and only gets better with age.

The New Bayswater has been meticulously designed with the modern woman in mind. It can easily carry laptops, files, tablets and all modern accompaniments while maintaining its elegant aesthetic.

They've updated the Postman's lock closure, used a brass component finish and importantly added the feature of sides that can be pushed in and pulled out to control internal capacity. This iconic leather bag looks set to remain top of the gift list.

£805.50 from *de Gruchy*  
[www.degruchys.com](http://www.degruchys.com)



**Diamonds Are Forever**  
*Aurum of Jersey*

The scarcity of precious stones has given them a value that makes them symbols of status and social standing. Only the most breathtakingly beautiful, high-quality stones are selected personally for the Aurum collection.

Here we have selected the Lavender Drift Pendant and earrings for our decadent gifts collection. Both items are 18ct white gold. The earrings present a pair of cushion shape, soft lavender colour spinels with a total weight of 7.42ct, and brilliant cut diamonds with a total weight of 0.77ct. The show-stopping pendant is set with a rare and beautiful cushion shape lavender spinel of 5.65 carat, and brilliant cut diamonds with a total carat weight of 1.07ct.

Pendant £7,800, Earrings £9,500  
from *Aurum of Jersey*  
[www.aurumjewellers.co.uk](http://www.aurumjewellers.co.uk)



### **The 'V' Lift**

*Deborah Forsythe*

For those who can't face a face-lift, a thread lift, also known as the V lift, is the way to go. Jersey has a highly experienced clinician, Deborah Forsythe, whose signature treatments have extended beyond her reputation as Jersey's Lip Queen.

The thread lift gently lifts sagging facial skin to produce a more youthful appearance. The result is very natural and the downtime minimal when compared to a face-lift. Fine surgical sutures are used to firm and tighten jowls, the edges of the mouth as well as brows and cheeks. Suitable candidates are those experiencing mild to moderate sagging of facial tissue, usually those in their mid thirties to sixties.

Deborah has researched the market to find the best threads and delivers the procedure only after a thorough consultation to assess suitability including medical history. Consultations are complimentary without any obligation to treatment.

*V Lift from £1000, Deborah Forsythe, The Synergy Suite 2.5, Lido Medical Centre. Contact their Director of Happiness, (we love that!) Jayne Sproson. Email: jaynesproson@me.com*



### **Rings On Her Fingers** *Hettich*

There's an art to layering jewellery whilst retaining a look of effortless style. It's easy with gorgeous jewellery like the diamond and gold ring collection from cult brand Verifine, available at Hettich Jewellers.

The key to keeping things chic and not too matchy-matchy is to play with textures and colours. Pick a metal - gold, silver or rose gold - and then add rings with special details like a gemstone or crystal to mix things up.

Thin delicate rings work best, and less can still be more - try wearing just one ring on one finger and then layering up a collection of dainty rings on the next finger. Buy a selection from a single brand to ensure your combinations complement each other - we love the Verifine stacking rings.

*Verifine stacking rings from £346 at Hettich  
1 King Street, St Helier  
[www.hettich.co.uk](http://www.hettich.co.uk)*



### **Midnight Treat** *Catherine Best*

If the special person in your life deserves nothing but the best, this limited edition piece is the perfect choice.

The Midnight Pool Pendant is platinum with 2.09ct white baguette diamonds and a stunning 2.17ct black diamond. It sits on a striking three-string black diamond necklace.

The Wishing Well black and white diamond earrings are the perfect compliment to this special piece. Together they combine elegance and drama in true Catherine Best style.

The Catherine Best studio and workshop is situated in St. Peters Windmill, a beautiful location where award-winning jewellery designs are realised.

*Midnight Pool Pendant and necklace from £10,900.  
Wishing Well earrings from £2,000 from Catherine Best  
[www.catherinebest.com](http://www.catherinebest.com)*





**Mesmerise in Mila**  
*Selfridges*

A guaranteed showstopper, Sophia Webster's Mila stiletto sandals embody the label's penchant for striking, trend-setting silhouettes. Designed to sit just over the knee, the suede cutouts run 21 inches in length with a 4.5 inch heel. This design has a back lace-up fastening, peep toe, and wave detailed cutouts.

Sophia Webster is turning fashionable heads with her fabulous shoe collection. Step out in her Mila stiletto sandal and you're sure to stand out from the crowd.

*Available from Selfridges from £1422.48*  
*[www.selfridges.com](http://www.selfridges.com)*

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FOR HIM

Gift giving is not easy and it's even more complex when you're searching for good gifts for men. Since gentlemen are notoriously hard to shop for, we've created this designer collection.



© Persol

**Discover An Icon**  
*Howards Opticians*

Persol is a brand that marries culture of excellence and attention to detail. They create a perfect alchemy between aesthetics and technology. We've come to believe that Persol frames are more than just glasses; they are works of art.

Introduced in the 1960s as a folding version of the 649 model, the 714 were the first-ever folding glasses. This model requires ten additional manufacturing steps compared to the standard ones. 714 glasses owe their fame to Steve McQueen™, who wore them in the film *The Thomas Crown Affair*.

Our faves at LUX 1.2 have the Havana frame colour with crystal polar brown lenses. At Howards Opticians in Jersey, you have a choice between non-polarized and polarized versions and they'll even fit the glasses to your head shape while you wait.

*From £161.20, available at Howards Opticians  
Queen Street, Jersey. Tel: 01534 722226*



### **Only the Best** *Catherine Best*

The men's jewellery collection from Catherine Best offers a variety of limited edition pieces in precious metals and stones. If you need to be inspired, then we love some of the decadent new additions such as the Platinum & Enamel Ring with 0.90ct g-vvs diamonds, and the Cufflinks in 18ct white gold with 0.48ct g-h vvs diamonds. The Tie Slide in 18ct white gold with 1.35ct g-vs diamonds is one for a man of true class.

If you are looking for something completely unique, then the Jewellers at Catherine Best are on hand to give advice should you wish to have a bespoke piece manufactured in the onsite workshop.

*Platinum & Enamel Ring £6,085, Cufflinks from £2,280, Tie slide from £4,800 from Catherine Best*  
[www.catherinebest.com](http://www.catherinebest.com)



### **Blumenthal Barista** *de Gruchy*

Designed and used by Heston Blumenthal, this coffee machine will meet the needs of every coffee aficionado. From rich espressos to creamy cappuccinos, the integrated grinder extracts the coffee's natural aromas giving your coffee that professional touch every time.

There are 18 grind settings from course to fine for optimal espresso extraction as well as instant hot water for making long blacks and pre-heating cups.

*Sage the Barista Express £522.49, from de Gruchy*  
[www.degruchys.com](http://www.degruchys.com)



### **Brawn & Beauty** *Hettich*

Cult watches come in all shapes and sizes but for the ultimate ‘spot it across the room’ style, it has to be Panerai.

Minimal military-inspired Italian styling, handsome leather straps, striking detailing and high performance Swiss engineering make Panerai one of the most recognisable watch brands out there, despite the relative rarity of the watches.

Designed for the Italian Navy in the 40s and built with innovative tech, Panerai certainly has pedigree, but where the watch brand truly excels is the pure blend of brawn and beauty - super covetable sleek designs matched with a profile that means business.

*Panerai Luminor range, from £3,238 exclusively at Hettich, 1 King Street, St Helier  
[www.hettich.co.uk](http://www.hettich.co.uk)*



### **The Craft of Creed** *Voisins*

Creed is led by Olivier Creed, sixth-generation master perfumer, and his son, Erwin. Creed has a loyal clientele of royalty, Hollywood stars, political leaders and all those who value beauty and quality in scents.

Launched in 2010 to celebrate Creed’s 250th anniversary, Aventus is the embodiment of strength, vision and success. Inspired by Emperor Napoleon’s dramatic life of war, peace and romance, the bottle features a silver emblem of a horse and rider.

Oliver and Erwin hand-selected the ingredients for this scent; the fragrance’s top notes include blackcurrant and bergamot while at its heart are rose, patchouli and jasmine. Underpinning this are the base notes of oak moss, musk, ambergris and vanilla.

Exclusive to Voisins’ beauty department, Creed Aventus comes in 30ml, 75ml or 120ml bottles.

*Creed Aventus men’s fragrance (120ml) - £188,  
from Voisins  
[www.voisins.com](http://www.voisins.com)*



### **It's Smart** *Aurum of Jersey*

The luxury Swiss watch that is now connected and smart. Tracking your sleep patterns, your fitness goals and even counting calories has never been so easy or stylish. An innovation between smart technology and traditional luxury Swiss design, it is the synthesis of high-tech innovation and traditional craftsmanship. There is no digital screen on Horological Smartwatches. Instead, the beautiful diamond cut hands on the watch dial analogically display information.

Blending modern and classic is the aspiring sentiment from this new Horological Smartwatch, which is crafted by hand from fine materials and comes with a promise of longevity.

*Frederique Constant Quartz Horological Smartwatch £831 from Aurum of Jersey  
[www.aurumjewellers.co.uk](http://www.aurumjewellers.co.uk)*



### **Walk The Walk** *Brummells*

The Tod's brand is known worldwide for shoes and luxury leather goods, with styles that have become icons of modern living. In the luxury goods sector Tod's is a symbol of the perfect combination of tradition, quality and modernity.

Each product is handcrafted with highly skilled techniques, to become an exclusive, recognisable and practical object. Some styles, like the Driving Shoe, are cherished by celebrities worldwide, and have become icons and forerunners of a new concept of elegance for all.

Gommino Driving Shoes come in both leather and suede in an array of colours, so you're sure to find a pair to suit every discerning man who understands that style runs from head to toe.

*Tod's Gommino Driving Shoes exclusive to Brummells from £217  
[www.brummellsjersey.com](http://www.brummellsjersey.com)*



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A dark wine bottle is centered against a black background. The bottle is mostly empty and its shape is highlighted by subtle lighting. The text is overlaid on the bottle's body.

## SAMPLING WINE FOR THE *RICH & FAMOUS*

It's the drink of choice for a meal out, or a night in, and is no longer just for connoisseurs; the UK has become a nation of wine drinkers. What wine we drink, where it's from, and whether or not we're buying it as an investment or to enjoy, has become a hot topic of conversation.

Words: Martyn White



Hambleton Vineyard, Hampshire



Jancis Robinson OBE

*‘Don’t choose anything over £50 on a restaurant menu unless you absolutely know what you’re looking for, as you will not truly appreciate it and you will be wasting your money.’*

New polling commissioned by the Wine and Spirit Trade Association (WSTA) shows that wine is now the favoured alcoholic drink for 60% of UK adults, amounting to over 30 million regular wine consumers across the country. Jersey government figures show that Islanders average around two-and-a-half bottles each per week (134 bottles a year!).

The poll shows that wine is even the preferred drink of choice for more 25-34 year olds than ever before, with over half choosing wine over other alcoholic products. Leading wine expert Matthew Jukes commented: ‘this polling finally dispels the myth that wine is elitist. It is the most popular alcoholic drink in the UK.’

And the UK wine industry, which includes almost 500 vineyards, is one of the most

influential and diverse in the world. It is worth £17.3 billion in economic activity to the British economy, supports nearly 270,000 jobs and contributes £8.6 billion to the public finances annually making it the sixth largest market globally.

Jancis Robinson OBE, renowned wine expert and advisor to the Queen’s wine cellar, supports the recent move towards British wines. At a recent Carey Olsen wine-tasting event Jancis commented: ‘For a sparkling white wine you can’t go far wrong than an English Hambleton Classic Cuvee from Hampshire.’

On what to buy right now, Jancis believes that a decent bottle of wine, regardless of origin, can be purchased for as little as £10 if you know what you’re looking for. ‘A good white to buy would include most Sauvignons from South Africa,’ she said. ‘Please though, don’t choose anything

over £50 on a restaurant menu unless you absolutely know what you’re looking for, as you will not truly appreciate it and you will be wasting your money.’

But perhaps her most surprising tip is a white wine that most drinkers will have dismissed as something their Great Aunt might enjoy. ‘Muscadet is not a particularly fashionable drink these days, but the recent Muscadets really are of a very good quality.’

Jancis points to a number of affordable red wines too, but says that her choice would be a recent Bordeaux, which were of poor quality from 2010 until last year and nose-dived in value as a result. ‘Bordeaux is starting to make a strong comeback, both to enjoy and to invest in and lay.’

Laying wines for storage is in itself a fine art. Most of us know that wines need ▶



laying in a certain position to age well, but few will have given thought to the appropriate temperature when storing them, the correct light conditions or humidity or even to turning them frequently. It's not something taken too seriously by those of us who enjoy a tippie or two, but it is by those with an interest in wine as an investment.

Rather than creating their own cellar, it seems the rich and famous prefer someone else to do the storing for them. And for good reason, it's a complicated business. Those in the know point to Octavian's Corsham Cellars, a world renowned facility in the UK, as the cellar of choice for celebrities and connoisseurs alike.

According to Ella Lister of Octavian Vaults, world renowned wine storage specialists in the UK, wine must be stored at a constant temperature of 13 degrees Celsius (for this reason garages are a big no, no), with average humidity of 75-80 percent and minimal exposure to UV light and vibration. Anything else and the wine ages faster, can become corked, or will produce an undesirable aroma, flavour and colour.

'Wine storage has become an increasingly important issue for fine wine collectors for two major reasons. First of all the prices of top wines have skyrocketed to such an extent that collectors need a secure facility to ensure their wines are safe,' says wine expert and wine columnist for The Independent, Anthony Rose on [anthonyrose.com](http://anthonyrose.com). 'Equally importantly, provenance and condition have become the mantra of fine wine brokers and auctioneers. The value of a product as fragile as wine can become easily eroded if the wine is not kept in the optimum conditions for both the packaging and the liquid inside.'

Octavian's world famous Corsham Cellars in Wiltshire, which Anthony visited (not even the wine owners are allowed inside), is home to over £2 billion worth of fine wine from internationally renowned chateaux, five star restaurants, and over 10,000 discerning collectors.

Buried deep underneath rural Wiltshire farmland – 100ft and 157 steps to be precise – it is said to be home to the wine collections of Sir Alex Ferguson, Andrew Lloyd Webber, and Guernsey-based financier Guy Hands, amongst many others.

Among the fine wines to be kept safely within the facility is a 1996 Château Latour, a 2008 Château Lafite Rothschild and a 1945 Château Lafite, with other legendary wines - some the same price as a small terraced house – include Pétrus and Palmer, Margaux and Haut Brion, all in champion vintage years, according to the Daily Mail. There are almost 1,000 cases or bottles dating back to 1775 to 1800 and the average amount of time wines spend in the underground reserve is about eight-and-a-half years.

*'It is said to be home to the wine collections of Sir Alex Ferguson, Andrew Lloyd Webber, and Guernsey-based financier Guy Hands'*

The cellar is vast. At 22 acres it's the size of over 20 football pitches. Encased in Bath stone, it was first quarried in 1868 (then known as Eastlays mine) with the stone transported as far afield as South Africa. More recently, it was used by the UK Ministry of Defence for munitions storage. Neighbouring the cellars is the British Royal Family Bunker, the bomb and radiation-proof emergency residence being built in 1955 to protect the Royals from the threat of harm during the Cold War. It was purchased in 1989 by warehouse expert, Nigel Jagger, who had only really dabbled in wine storage previously.

'When I first saw Eastlays mine I was both excited and apprehensive, because there were obviously going to be some challenges to overcome to create the perfect conditions to which we had committed ourselves. It was simply the huge scale of it ▶



Octavian Vaults, Corsham Cellars

*‘There is nothing in the green heart of the English countryside near Bath to suggest that the gentle climb up the hill at Eastlays takes you to the biggest fine wine cellar in the world.’*

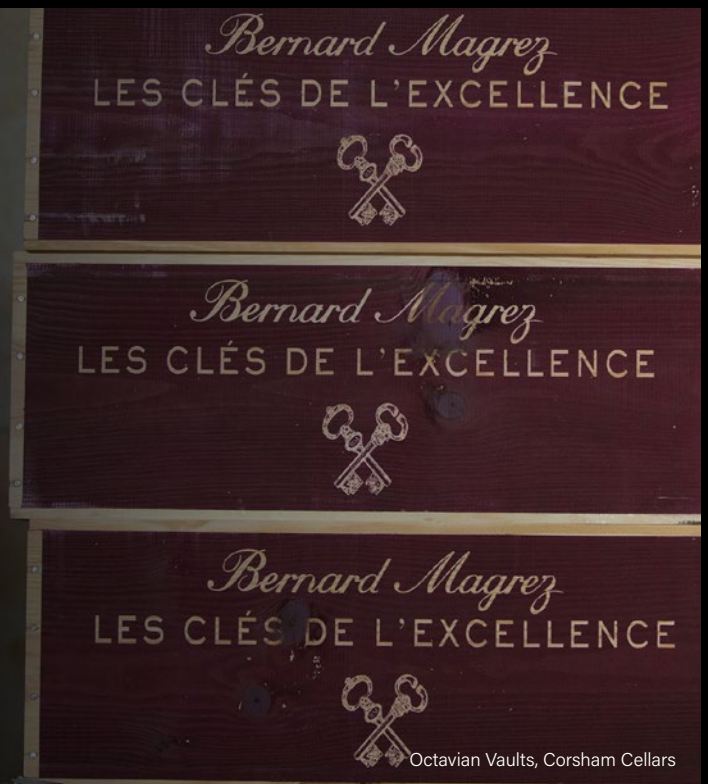
that created these emotions. Happily, once we’d taken time to analyse the causes and effects of the environment that we found, with the application of some simple logic, it wasn’t difficult to produce the results we needed,’ he said in an interview for influential wine blog 12x75.com, which features on octavianvaults.co.uk.

‘So it was really a small problem that created a rather large effect. We started off by getting control of the air, using controllable airtight doors and introducing significant dehumidification capacity. The good news for us was that the air circulation system was already in place and robust. The ducting system, which reaches into every corner of the complex, was galvanised by the Ministry of Defence which was not generally the case in such facilities. Otherwise the ducting would have turned to dust – as it has in other facilities – and the proposition would have been uneconomic.’

‘Next we introduced internal and external sensors to measure humidity, dew point, and temperature, and, crucially, an automated system for closing off fresh air from outside when the external conditions are unsuitable. As the largest fine wine stockholding in the world, Octavian provides the greatest opportunity for safe secondary trading, where the wine can stay in one place – in the best hands possible! After all, there’s no point wine staying still if its potential isn’t maximised where it is.’

When visiting Corsham Cellars, Anthony Rose was struck by its anonymity. He said: ‘There is nothing in the green heart of the English countryside near Bath to suggest that the gentle climb up the hill at Eastlays takes you to the biggest fine wine cellar in the world. The 157-step descent into the mineshaft runs parallel with the train bringing wine out of the cellar. Once below ground, we’re faced with a warren of stone corridors, nooks and crannies of disconcertingly uneven height and floor level, but not so disconcerting that the little Cat trucks can’t ply their way noisily back and forth loaded up with fine wine. In fact the mine, hewn from Bath stone, is not remotely claustrophobic thanks to high ceilings and, above all, a plentiful supply of air.’

Corsham Cellars, with its pricey vintages, is likely to be out of reach for many. If you haven’t been blessed with a cool basement that can double as a cellar, you can improvise with some simple racks in a safe place, according to winespectator.com.



‘Rule out your kitchen, laundry room or boiler room, where hot temperatures could affect your wines, and look for a location not directly in line with light pouring in from a window. You could also buy a small wine cooler and follow the same guidelines. If you keep your wine fridge in a cool place, it won’t have to work so hard, keeping your energy bill down. There are also a number of standalone cooling units specifically designed for wine, but in most cases, this is getting into professional wine storage.’

They offer one other piece of guidance gleaned from collectors: ‘Whatever number you’re thinking of when it comes to bottle capacity, double it. Once you’ve started accumulating wines to drink later, it’s hard to stop.’

And if we take Jancis Robinson’s advice that there are plenty of great tasting, good value wines at just £10, then this nation (and Island) of wine drinkers will soon be consuming and storing more than average...and enjoying it too. ■



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# *The ultimate in* **MICHELIN SAFARI**

Imagine enjoying a Michelin-starred meal, that combines three of the Island’s finest restaurants. With Luxury Jersey Hotels, this safari dinner or lunch is now a reality. We sent journalist **Stephanie Moore** and blogger **Bethany Moore** to experience the Michelin glamour.

**W**ith such fertile soil, well-stocked seas and a mild climate, it’s no wonder that Jersey has long been synonymous with fine food.

Culinary aficionados have long known about the Island’s gourmet restaurants, many of which have international acclaim. Even humble beach cafés provide a selection of phenomenal dishes such as moules marinière, fruits de mer with homemade bread and rich Jersey butter, or the famous Jersey oysters.

The crème de la crème of Jersey’s cuisine can be found at three restaurants that each hold a Michelin star: Ocean Restaurant at The Atlantic Hotel, Bohemia at The Club Hotel and Ormer Restaurant by Shaun Rankin.

Dedicated foodies have probably heard of the talented chefs responsible for the masterpieces created at these award-winning establishments. All three take the best local, seasonal ingredients and add their own twist to create a unique experience in each. ▶



(Top) Bethany Moore  
(Right) Stephanie Moore



**Venison (Ormer)**  
Parsnip, Quinoa, Medjool Date,  
Chocolate Tortellini

For foodies, choosing which one of the three to go to would be a challenge, so now there is an opportunity to enjoy all three in one day. It is the ultimate in Michelin dining.

For those living in the London area, Luxury Jersey Hotels has teamed up with PrivateFly, award-winning private jet charters, to offer a memorable VIP tasting tour. It is a day trip, which begins with private jet flights to Jersey for a unique and exciting experience. It is the ultimate long, luxurious lunch, with a course and a specially chosen wine at each restaurant, and a chauffeur to whisk your party to the next table.

The trip starts at the beautiful rooms of **Ormer restaurant** in the heart of St Helier. Owner Shaun Rankin has become a popular TV chef, won numerous awards, and has still managed to ensure that his restaurant has maintained its high standards. His hard work paid off and within just three months of opening, Ormer had a prestigious Michelin star. Fame has never clouded Shaun's vision, and throughout his successful career, he has never lost sight of his original focus, and his dedication to serving the finest ingredients remains strong.

The staff provide a warm welcome and, if you want an education on food and ▶



**Tuna (Ormer)**  
Avocado Purée, Bloody Mary Jelly, Cucumber Sorbet

T: 01534 725100  
E: [book@ormerjersey.com](mailto:book@ormerjersey.com)  
7-11 Don St, St Helier, Jersey JE2 4TQ



ORMER



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SOPHISTICATION  
BY RENOWNED CHEF  
SHAUN RANKIN**

“As sophisticated as any Soho hotspot, Ormer offers something different from the other restaurants in the area.”  
GQ Magazine

[WWW.ORMERJERSEY.COM](http://WWW.ORMERJERSEY.COM)



wine, prepare to meet some of the most knowledgeable people in the industry. The restaurant manager and sommelier will be on hand to discuss the starters and ideal wines to accompany them. Do consider the fabulous tuna starter which comes with avocado puree, Bloody Mary jelly and cucumber sorbet. This extraordinary dish is light and refreshing and can be perfectly matched with a fruity white wine such as the Qupe Bien Nacido Cuvée 2013 which, with its 50/50 blend of Viognier and Chardonnay, has a balance of floral and peach notes with the citrus and pear character of the latter.

If it is in season, you could sample the Jersey lobster ravioli served with hand-divided scallops, which are exquisitely flavoured with ginger, coriander, and a crab and tomato bisque and puffed black rice. The flavours are subtle but develop with each mouthful and are complemented by a Gewürztraminer, a full-bodied wine from Alsace. Wine pairing is recommended as the extensive wine list includes some unusual but stunning wines you may not have tried before.

Shaun serves the freshest food possible, and his ‘field to fork within an hour’ is a



“Cosmique” (Bohemia)

Lanique, Cointreau, Lime, Cranberry, Sugar Syrup, Pink Grapefruit Twist



Butternut, Shitake, Quail Egg (Bohemia)

genuine aim. If your trip coincides with Jersey Royal season, then a side portion of these small but perfectly formed potatoes is essential. Dug up early every morning, and served with hand-churned truffle butter, they have a flavour combination that is unique to Jersey.

The next stop is an indulgent main course at the nearby **Bohemia** at The Club Hotel and Spa. Head Chef Steve Smith was the youngest person to win a Michelin star when he was only 24.

His humble disposition and softly spoken voice don’t disguise his deep passion for his life’s work. He speaks highly of his team, most of whom have worked with him for several years, always a good sign in a working environment as stressful as a restaurant. ‘While it is fast-paced, it’s not like it is portrayed on TV,’ he says.

‘There is no time for explosive situations and people storming off,’ he smiles. ‘Being calm, professional and organised, combined with teamwork, is what ensures the standards are maintained and customers get the best possible dining experience. After all, that’s what matters most.’

It can take six weeks for Steve to devise a new dish, only to discover that the timing doesn’t work. ‘When you are serving up



Oyster, Cucumber, Dill (Bohemia)

to 700 plates in one sitting, efficiency is crucial to ensure service runs smoothly. All elements have got to work or it’s back to the drawing board,’ he said.

Bohemia’s menus change regularly, often to reflect the time of year, and Steve has several signature dishes, including the sophisticated fusion of scallops served with celeriac, apple, smoked eel and truffle. The sweet scallops are firm but lightly cooked to maintain the tenderness.

Every dish is meticulously created to tantalise the taste buds. The Anjou pigeon, smoked leg, Cévennes onion and pastrami on toast is a visual spectacle, and the ▶

extraordinarily succulent meat, with a buttery texture, melts in your mouth. You are unlikely to find anything quite like it anywhere else. Another popular choice with Jersey folk is the local sea bass, served with langoustine, sweetcorn, purslane and chanterelle mushrooms - there is nothing quite like eating seafood that is so fresh.

Attention to detail is meticulous at Bohemia, and the service is exemplary. Drinks are served in beautiful glasses, and the freshly-baked bread is brought to your table in a hessian bag with a concealed base filled with heated cherry stones to keep it warm.

Steve's ethos is simple: he wants his diners to be happy, and his inspiration comes from his treasured childhood memories of family meals together.

From Bohemia, the chauffeur takes you to the cliff-top **Ocean Restaurant** at The Atlantic Hotel.

This hotel boasts the most striking views across St Ouen's Bay, and the sophisticated décor gives an indication of the standards seen throughout the hotel.

Before and after service, Head Chef, Mark Jordan, is often seen meeting guests at their table, many of whom are regular diners at Ocean Restaurant. His warm friendly manner and laid back character are genuine and his love of life and nature is a key component in his cooking; ethical and sustainable farming is important to him. Working with a network of Island producers, he uses the best local ingredients whenever possible and is proud to say that he knows exactly from where all his food is sourced. He meets farmers and suppliers, handpicks ingredients, and even calls in to check on how his specially chosen cheeses are maturing.

This dedication is applied to every detail of his cooking, and one of his show-stopping desserts is the perfect way to bring your Michelin experience to a close. Glazed banana, vanilla cream, toffee popcorn and caramel ice cream all combine flavours and textures in such a way that each ingredient enhances the other without overpowering it. For a lighter bite, try the exquisite mojito with Bacardi and lime jelly, calamansi foam and mint ice cream - an exciting contemporary twist on a classic cocktail.

For chocoholics, the pièce de résistance is the unforgettable 55% Valrhona pavé, cocoa nib streusel and praline ice cream. It's a work of art that looks almost too good to eat.

Your dining extravaganza should leave you comfortably full but not overly stuffed. You should have time to have a stroll around the gardens or indulge in a glass of champagne by the pool, taking in the mesmerising views over the coastline and enjoying the clean sea air. When it's time to head back to the airport, which is just a few minutes away, there is a good chance that you will feel as though you have had a short holiday, and not just lunch.

Some may prefer to take more time at each restaurant, and to enjoy a series of Michelin-starred meals. The Michelin Experience is a fabulous package, which includes accommodation at The Atlantic ▶



**Red Mullet (Ocean)**

Pan Seared Fillet of Red Mullet, Foie Gras, Ratatouille, Cappuccino of Mullet, Olive Crumb





Hotel or The Club Hotel for three, four or seven nights, and dinner at Ocean Restaurant, Bohemia and Ormer with the option of a fourth at Mark Jordan at the Beach. This beachside venue was selected in the 'Best 20 Places to eat by the Sea 2016' by The Times. It is also the only restaurant in the Channel Islands to hold a prestigious Michelin Bib Gourmand, recognition of remarkable food at reasonable prices.

Whether it's a dinner safari or the more leisurely dining experience, this is the perfect way to indulge in finest dining in Jersey at its best. ■



### THE MICHELIN SAFARI

Prices for the PrivateFly Michelin Safari start from £584 per person and includes:

- Private aircraft charter from London
- VIP transport from Jersey airport and between restaurant locations
- A three-course, three-location Michelin star lunch including selected wine with each course

### THE MICHELIN EXPERIENCE

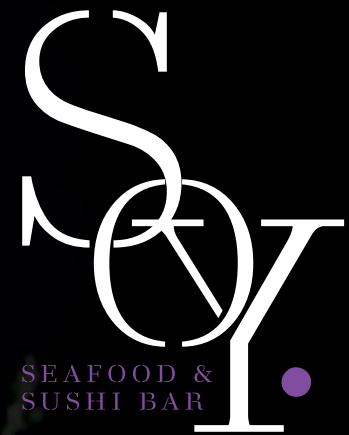
The Michelin Experience starts from £390 per person, based on two sharing, and includes a three night stay, three-course dinner from the à la carte menu at each of the restaurants (drinks and flights are not included).



### Lobster (Ocean)

Pressing of St Ouen's Bay Lobster and  
New Season Jersey Leeks, Ebene Caviar, Crème Fraiche

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Summer: Open all day



**SOY Seafood & Sushi Bar**

8-10 West Centre, St Helier, Jersey

T: +44 (0) 1534 720052

E: [info@soyjersey.com](mailto:info@soyjersey.com)

[www.soyjersey.com](http://www.soyjersey.com)

# GOURMET GOLD

Jersey is a gastronomical gold mine; tourists and locals alike have the foodie fever. Here we introduce you to some of the culinary gems with the best vistas on the Island, whilst also reviewing the latest restaurant openings in St Helier. From delicious local delicacies to fusions of flavour, these are the favourite spots that will keep your dining diary fully booked.

1

## Mark Jordan at the Beach

Mark Jordan at the Beach sits on the south coast of Jersey and is just a stone's throw from the picturesque St Aubin's Harbour. Diners can relax in the casual atmosphere and enjoy unrivalled views of the bay.

The bistro style menu offers a fabulous choice of honest, high quality food including freshly made soup, fish pie mornay with a creamy potato topping, and a tempting selection of 'old favourite' desserts, such as apple tart with toffee ice cream, created by Executive Head Chef Mark Jordan.

An understated, laid back beach theme is complemented by the use of natural stone, Jersey Oak and rattan furniture. The restaurant also features local artwork from renowned artists including Nick Romeril and Debbie Buterbaugh.

Mark Jordan at the Beach proudly boasts a Michelin Bib Gourmand for good food and good value for money, as well as two AA Rosettes and an entry in the Good Food Guide.

**T** 01534 780180  
**E** [info@markjordanatthebeach.com](mailto:info@markjordanatthebeach.com)  
**W** [www.markjordanatthebeach.com](http://www.markjordanatthebeach.com)

2

## The Grill

Dining at the four-star L'Horizon Hotel is all about creativity, seasonality and Island flair. With two AA Rosettes and a contemporary décor, The Grill creates an atmosphere of luxury. Here you can enjoy excellent cuisine and fantastic views across the beautiful St Brelade's Bay.

Whether it's line caught sea bass, Jersey lobster or tender scallops, The Grill's daily menu is often inspired by the fishermen's morning catch. Alternatively, diners can enjoy the wonderful chateaubriand, 35 day aged with wild mushrooms, cherry tomatoes, triple cooked fat cut chips, red wine jus and béarnaise sauce.

Executive Chef Andrew Soddy pushes the frontiers of British cooking. The à la carte menus change seasonally to take advantage of the very best the Island has to offer.

**T** 01534 743101  
**E** [reception.lhorizon@handpicked.co.uk](mailto:reception.lhorizon@handpicked.co.uk)  
**W** [www.handpickedhotels.co.uk/lhorizon](http://www.handpickedhotels.co.uk/lhorizon)



Mark Jordan at the Beach



The Grill



The Square



Sirocco

3

### The Square

Fronting both Liberation Square and Weighbridge Place, The Square is the newest addition to the Liberation Group.

The Square is all about seafood, steak and barbecue. Enjoy scallops baked in the Jospier oven over hot coals, or the 'John Stone' Cote De Bouef for two, cooked at around 400 degrees and seared on the outside to keep the juices in. Diners can expect a rich selection of gastronomy in this bustling new venue.

As well as a dynamic and lively bar, The Square provides live music every Wednesday, Thursday, Friday and Saturday evening, including acoustic, vocal, jazz and local groups. The relaxed industrial interior offers a unique space and the ideal location for eating, drinking and being entertained: a social hotspot in the heart of St Helier.

**T** 01534 858220

**E** [thesquare@liberationpubco.com](mailto:thesquare@liberationpubco.com)

**W** [www.liberationgroup.com/pubs/the-square](http://www.liberationgroup.com/pubs/the-square)

4

### Sirocco

Sirocco is a contemporary, oceanic themed restaurant that provides a fully immersive dining experience.

Found on the first floor of the popular Royal Yacht Hotel, the two AA Rosette restaurant offers a dining experience with a view. Glass doors lead onto the Sirocco balcony overlooking the square and the marina of St Helier. With patio heaters and blankets available, guests often dine under the stars and enjoy the spectacular scenery all evening.

The open kitchen provides full view of the chefs as they prepare Sirocco's delicious dishes. Head Chef, Steve Walker, provides an original take on British cuisine that is perfected with modern techniques and finished with flair. Diners can enjoy creative taste combinations that excite the palate: a true mix of style and substance.

The knowledgeable restaurant team offer exceptional service and, to complete the Sirocco experience, a sommelier is on hand to offer tips on perfect wine pairings.

**T** 01534 720511

**E** [reception@theroyalyacht.com](mailto:reception@theroyalyacht.com)

**W** [www.theroyalyacht.com/restaurants/sirocco](http://www.theroyalyacht.com/restaurants/sirocco)



5

### Tassili

Located at the five-star Grand Jersey Hotel, Tassili has three AA Rosettes and offers an exclusive experience of culinary discovery. Here you can explore a wonderful array of ingredients, from the rich seas surrounding Jersey to the mountains of the Pyrénées.

Executive head chef, Nicolas Valmagna, takes inspiration from his French heritage and love of fresh Jersey produce. The menus feature a selection of iconic local ingredients including the famous Jersey Royals, chancre crab, scallops and black butter combined with some of his home-grown French favourites from the Pyrénées and region of Nantes.

With ingredients grown in Grand Jersey's own organic garden, or foraged from the nearby beach and leafy lanes, Nicolas' menu is certainly something for the food lovers' radar. Combine the fabulous menu with the extensive wine list and you have a food and wine match made in heaven.

**T** 01534 722301

**E** [reception.grandjersey@handpicked.co.uk](mailto:reception.grandjersey@handpicked.co.uk)

**W** [www.handpickedhotels.co.uk/grandjersey](http://www.handpickedhotels.co.uk/grandjersey)

6

### Saffrons

Saffrons is located at the four-star Hotel de France and offers guests a fine dining exploration of Indian cuisine. The interior has been elegantly designed to reflect the rich, exotic and warming colours of the rare and precious spice that the restaurant was named after.

The restaurant boasts an award winning team of chefs who have a passion and flare for culinary creativity. With each dish, modern European cooking is combined with traditional Indian dishes, which use the very best of locally sourced ingredients. Fresh produce is a primary focus and each dish is designed to allow the flavours to shine through.

The seasonal menus also feature scientific principles of 'molecular' gastronomy. Each dish is prepared by combining ingredients and spices that are known to have therapeutic benefits that can aid your health and wellbeing. Together with the extensive wine list, acclaimed five-star level of service and the sophisticated yet relaxed ambience, Saffrons is a must for fine Indian cuisine.

**T** 01534 614450

**W** [www.hoteldefrancejersey.co.uk/dining/saffrons-restaurant/](http://www.hoteldefrancejersey.co.uk/dining/saffrons-restaurant/)

7

### SOY Seafood & Sushi Bar

SOY Seafood and Sushi Bar is located at West's Centre, St Helier. Following a beautiful re-fit and rebrand, the family-run restaurant now offers a modern fusion of seafood and Japanese cuisine, with vegetarian and meat options also available.

Diners can relax and indulge in the restaurant with a range of delicious dishes, from the popular Tokyo burger, to traditional Japanese ramen with hand made noodles. Fresh sushi is prepared by the chef at the open sushi bar, where diners can see their culinary creations come to life.

As well as dining in the restaurant, guests can enjoy sharing sushi platters, or unwind with a cool drink, on the stylish alfresco terrace and watch the world go by. Once the sun goes down and the candles are lit, the mood is set for an elegant and memorable evening.

**T** 01534 720052

**E** [info@soyjersey.com](mailto:info@soyjersey.com)

**W** [www.soyjersey.com](http://www.soyjersey.com)

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# BEAUTY *favourites*



**La Mer Renewal Oil 30ml**  
UKRRP £155 / de Gruchy £135.50

Aromatic and soothing, this silken oil enriches everywhere it is applied and energises the skin's repair process. The dual-phase elixir blends bubbles with Miracle Broth™ and sea-sourced actives, unleashing a wave of activity to infuse skin with a look of youth and energise its renewal process. Soft and ultra-smooth, skin glows with a look of new vitality.



**Darphin 8-Flower Nectar 15ml**  
UKRRP £95 / de Gruchy £83.50

Darphin 8-Flower Nectar combats the first signs of ageing with nourishing essences derived from 8 different flowers. This precious elixir renews the youthful glow of skin, while making it smooth, supple and radiant. 99% of the total ingredients in this unique formulation are from natural origin.



**Tom Ford, Soleil Blanc 50ml**  
UKRRP £145 / de Gruchy £127

Inspired by remote islands where summer lasts all year round, this eau de parfum is an addictive solar floral amber, alive with seductive refinement and refreshing decadence. The captivating fragrance wraps a bouquet of white florals in a golden, amber-sandalwood embrace. Tom Ford's latest private blend creation unapologetically exudes the endless pursuit of sun and luxury.



**La Prairie Skin Caviar Luxe**  
**Eye Lift Cream 20ml**  
UKRRP £225 / de Gruchy £196.85

La Prairie's eye lifting cream is infused with caviar extract and the brand's exclusive Cellular Complex for the delicate skin surrounding the eyes. It targets the seven most prominent signs of ageing for the eye area - fine lines, wrinkles, loss of firmness, loss of elasticity, feeling of puffiness, dark under-eye circles and dryness, with an incredibly smooth texture that melts into the skin.



**Estée Lauder Advanced Night Repair**  
**Concentrated Recovery PowerFoil Mask (4)**  
UKRRP £58 / de Gruchy £51

Reset the look of skin and reignite a youthful glow with this innovative weekly treatment mask. The high-performance foil-backed sheet mask penetrates deep into the skin's surface, delivering superior hydration and locking in moisture to reveal a refreshed, restored complexion. Featuring two-times hyaluronic acid, each treatment delivers a surge of liquid revitalisation. It also includes the proven ChronoluxCB™ technologies for an infusion of hydration. Also available in singles.



**Clarins Double Serum 50ml**  
UKRRP £70 / de Gruchy £61.25

Powered by 20 pure plant extracts and high-tech molecules, Clarins' award-winning bestseller combines two age defying formulas into one groundbreaking serum that supports skin's natural, vital functions. In as little as four weeks, it can firm the skin, reduce wrinkles and give a more even skin tone.

# Healthy Selfishness



*The modern lifestyle lends itself to high octane, high anxiety and high stress. We are constantly on the go, our shorter attention spans require perpetual fulfillment and we flit from one piece of technology to another.*

*Too much stress, for too long, is damaging to our health. Therefore, we all have the perfect excuse to indulge in a little down time and submerge ourselves in the world of spas, massage and aromatherapy. In fact, it's doctor's orders!*



We are lucky to have a number of high-quality and luxurious spas in Jersey. They all have a unique character, ambience and array of treatments. We've picked our top treatments and packages to share with you and we hope you take the time out to enjoy them for yourselves.



## SPA SIRÈNE

Spa Sirène, at The Royal Yacht hotel, provides an indulgent treatment experience in relaxed and beautiful surroundings. Their treatments are designed to restore balance to your mind and body and are based on a philosophy of relaxation and healthy selfishness.

Their spa facilities include a heated vitality pool, Swedish sauna, aromatherapy steam room, salt steam therapy, experience showers, luxury Jacuzzi and tranquil rest room with thermal couches.

### **Top Pick: ME, ME, ME FACIAL**

This is so much more than just a facial! This signature treatment, using Phytomer skincare products, is customised to suit your skin type and designed to refine and brighten the complexion.

After your initial consultation your therapist will select the perfect products for you and perform one of the following blissful facials:

#### **High & Dry**

Thirst quenching for dry, dehydrated skin

#### **Calm Seas**

To soothe and strengthen sensitive skin

#### **Sea Breeze**

Oxygenating and purifying for oily, dull or tired skin

The experience includes a relaxing back massage, bubbling thermal sea mud treatment, and a deep cleansing marine based mud mask that will breathe life back into your skin and leave you looking radiant and healthy.

**Price:** £90 **Treatment duration:** 75 minutes

T: 01534 615425 E: [reception@spasirene.com](mailto:reception@spasirene.com)

W: [www.theroyal yacht.com/spa](http://www.theroyal yacht.com/spa)

### **Top Pick: SHIRODHARA**

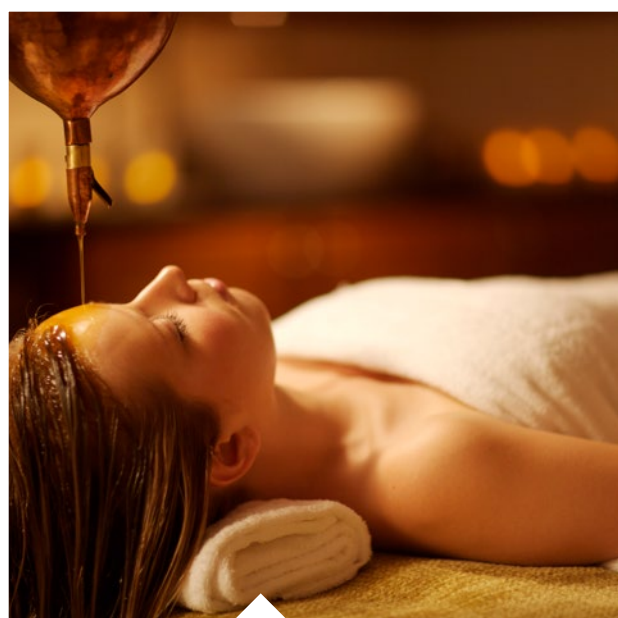
There's no more blissful experience than Shirodhara – a signature treatment concentrating on ultimate relaxation. Cocooned away under the warmth of soft cashmere, you lie back, close your eyes and enjoy a gentle scalp massage prior to warm herbal oils being poured slowly and steadily on your forehead. Cares of the day soon melt away into an ocean of calm whilst the therapy soothes and clears your mind bringing you to a quiet, meditative and reflective state.

The benefits are far reaching. By concentrating the continuous flow of oil on your third eye and crown chakras, Shirodhara helps to awaken the body's intuitive healing nature. It's also known to reduce and relieve stress and anxiety through natural serotonin, dopamine, and melatonin release. This treatment is also used to enhance mental clarity, comprehension and sleep patterns.

**Price:** £80 **Treatment duration:** 55 minutes

T: 01534 617171 E: [info@ayushspa.com](mailto:info@ayushspa.com)

W: [www.hoteldefrance.co.uk/ayush-spa](http://www.hoteldefrance.co.uk/ayush-spa)



## AYUSH WELLNESS SPA

The 17,000 sq ft spa pool complex at Hotel de France offers a light and airy ambiance allowing you to while away the hours, settling the mind into true peace and tranquility. Their combination of authentic Ayurvedic therapies and luxurious spa treatments work in harmony. Translated from the Sanskrit as a holistic healing science, Ayurveda focuses on harmonising your mind, your body, your senses and your soul.

Ayush Wellness Spa facilities include an infinity swimming pool, Jacuzzi, hot pool, cold plunge pool, sauna, steam room, five treatment rooms and relaxation suite.

Facial at Spa Sirène



### SPA AT L'HORIZON BEACH HOTEL

The spa at this AA four-star beachside hotel has been designed to offer a world of pampering. Enjoy a special day reviving mind and body, reinvigorate tired limbs with a dip in the sea view swimming pool, select from a range of personally prescribed Elemis treatments, or simply drift away in the sleep room.

**Top Pick: ESCAPE SPA DAY**

Enjoy a full day of treatments to completely pamper you from top to toe, including:

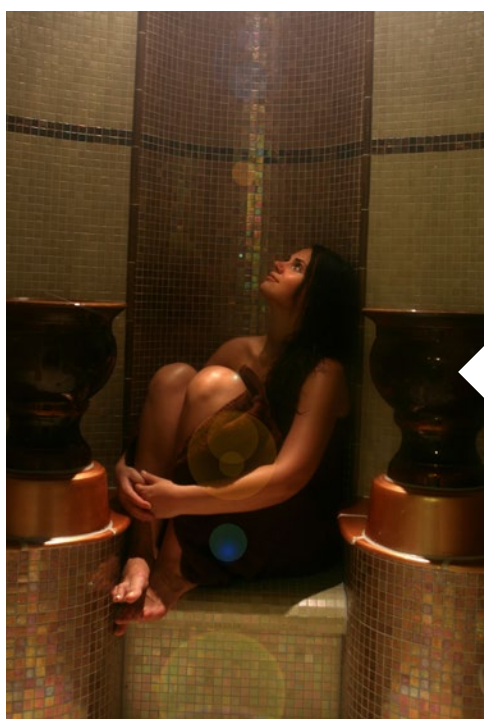
- Full body scrub
- Full body massage
- Luxury manicure with mittens
- A luxury facial
- A two course spa lunch

Before and after treatments you can swim in the pool, enjoy the steam and sauna and de-stress in the hot tub, which overlooks the beautiful bay of St Brelade.

**Price from:** £199 per person (midweek and weekend price variations apply)

**Treatment duration:** 190 minutes

T: 01534 494433 E: [spa.lhorizon@handpicked.co.uk](mailto:spa.lhorizon@handpicked.co.uk)  
W: [www.handpickedhotels.co.uk/lhorizon](http://www.handpickedhotels.co.uk/lhorizon)



### SPA AT GRAND JERSEY HOTEL

Discover a truly personal experience that will leave you rejuvenated, refreshed and renewed. The spa at this five star luxury hotel offers a range of experiences with treatments including luxury facials, reviving wraps and relaxing massages. Opt for a day spa experience and enjoy full use of the amenities including an indoor pool, spa pool, sauna, steam room, experience showers and relaxation lounge.

You may find it hard to leave and with their residential spa escapes you don't have to. These escape packages include all the benefits of the day spa experiences with the advantage of an overnight stay and delicious traditional breakfast the following morning.

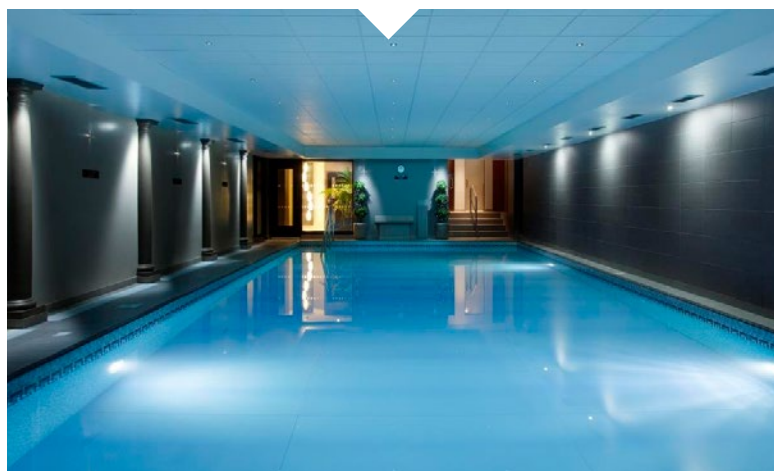
**Top Pick: ULTIMATE INDULGENCE PACKAGE**

Restore the natural balance of your body with this full day spa experience designed to refresh and reinvigorate you. Indulge in all of the following treatments:

- Full body salt & oil scrub/body polish
- Full body massage
- Luxury facial
- Plus, a two course spa lunch

**Price:** From only £166 per person **Treatment duration:** 135 mins

T: 01534 288450 E: [spa.grandjersey@handpicked.co.uk](mailto:spa.grandjersey@handpicked.co.uk)  
W: [www.handpickedhotels.co.uk/grandjersey](http://www.handpickedhotels.co.uk/grandjersey)



### THE CLUB SPA

The Club Spa is a small and luxurious spa making it the perfect place to unwind. The Spa has an indoor and outdoor pool, a thermal suite and five treatment rooms.

The hotel has just undergone a refurbishment of its terrace, which is the perfect place to retire after your time in the spa. Perhaps sample a herbal infusion, or try their ingenious mint ice lolly as a healthy treat.

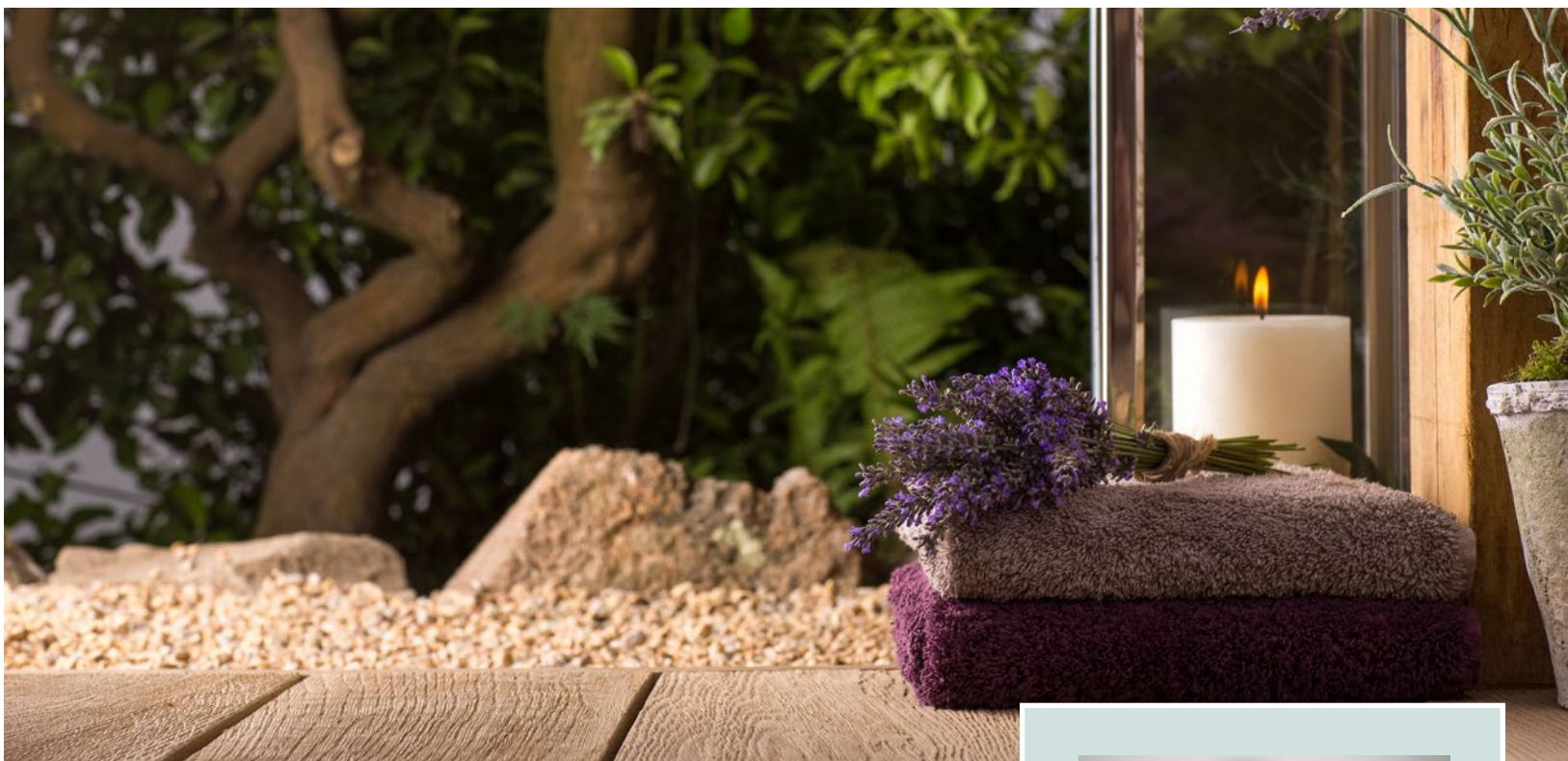
**Top Pick: AROMATIC FUSION**

The mantra of this treatment is the perfect tonic for today's hectic lifestyle - relax, de-stress, revive, support and renew.

This treatment begins with a selection of individual oils and fuses the best of practices from East and West. Carefully applied pressures stimulate the nervous system while Swedish and neuromuscular massage techniques support a healthy circulation and soothe the body. Aromatic Fusion also incorporates massage of the face and scalp to achieve ultimate relaxation. Ease away the day's stresses and strains and bring body and mind back into balance with this wonderful massage.

**Price:** £68 **Treatment duration:** 55 minutes

T: 01534 876500 E: [spa@theclubjersey.com](mailto:spa@theclubjersey.com)  
W: [www.theclubjersey.com/the-spa](http://www.theclubjersey.com/the-spa)



## THE COTTAGE GARDEN

Taking its name from the surrounding gardens and kitchen garden, The Cottage Garden boutique spa embodies the purity of the location, the unique setting and the philosophy of all that is Longueville Manor. Many of the therapies and treatments are fruit and herb based and complete a unique circle of relationships between the kitchen gardener, the chef and the therapist.

Everyone at LUX 1.2 is thrilled to announce that The Cottage Garden has become the first spa in the world to feature the de Mamiel Rhythm of Nature Holistic Facial, an exclusive treatment from cult beauty brand de Mamiel. Visitors are flying into the Island specifically for this wonderful treatment and there's already a waiting list so be sure to book well in advance.

### **Top Pick: RHYTHM OF NATURE HOLISTIC FACIAL**

The de Mamiel treatment draws upon the traditions of Chinese medicine. You will receive a full skin diagnosis incorporating your personality traits, skin type and any elements which may be out of balance, putting back inner harmony and providing a tonic for what your skin needs now.

The treatment is a truly holistic series of rituals helping to ease the transition from one season to the next. It's designed to realign the body, mind and spirit, giving an overall rejuvenation to the face skin tone and texture, leaving the skin looking brighter, beautifully luminous and renewed.

#### ***What The Treatment Involves***

The therapy includes facial and body acupressure, herbal compresses and Qi rejuvenation massage. These techniques, uniquely applied and specifically chosen to deliver results using nature's finest herbs, botanical extracts and healing seasonal oils, work to not only help repair any past damage, but most importantly to provide relief from any imbalances within the body such as insomnia, digestive issues and emotional stress.

**Price from:** £145

**Treatment duration:** 105 minutes

T: 01534 725501 E: [spa@longuevillemanor.com](mailto:spa@longuevillemanor.com)  
W: [www.longuevillemanor.com/the-cottage-garden](http://www.longuevillemanor.com/the-cottage-garden)



### ANNEE DE MAMIEL

The de Mamiel skin care range is the creation of Australian-born Annee de Mamiel. Annee is an aromatherapist, healing holistic facialist and leading authority on facial acupuncture. Her work has been praised by beauty insiders and featured in some of the world's most revered beauty and lifestyle publications such as The New York Times, Vogue, Harpers Bazaar, Psychologies and Marie Claire.



# TRAVEL

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FEATURE

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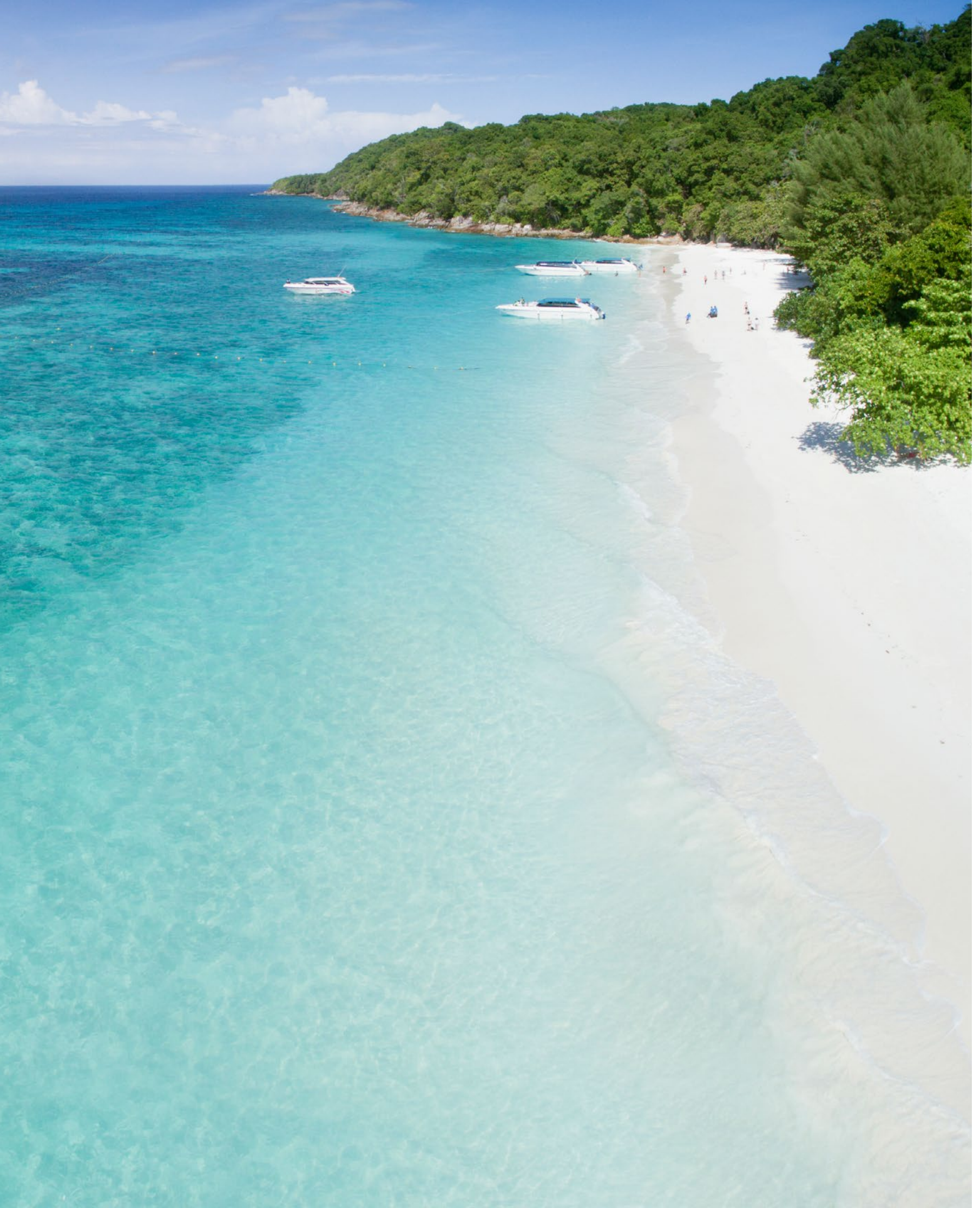
## *The Top 10*

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LUX 1.2 has teamed up with bespoke travel specialists, **TravelSolutions**, to bring you the top ten journeys and destinations that you should not miss in your lifetime.

The advisors at TravelSolutions are experts in tailor-made experiences in luxury locations; from trails to trains, canyons to coastering, and ruins to rainforests, they have it all covered.

Open your mind and allow yourself to imagine.





# 10

**BVI**

The British Virgin Islands, located in the Northeastern Caribbean, is an archipelago of 60 islands. Each one has its own special beauty, character and legends.

The area is known for its fantastic sailing and exotic scuba diving. Nearly all sailing charters start and end in Tortola, as that is where all the key marinas and provisioning stores are located. Don't miss a stop in Peter Island, a small and largely unspoiled island that lies directly south of Tortola. From there, divers should seek out Salt Island where they will find the most celebrated dive spot in the BVI, the RMS Rhone shipwreck.

If you're looking for something particularly special then Necker Island is the one for you. This is Sir Richard Branson's private island paradise and you can rent it out in its entirety – that's just you and 33 friends and family!

**Where to stay:** Peter Island Resort and Spa, Peter Island



# 09

**WESTERN USA**

Embark on the road trip of a lifetime across America's west coast. From glorious cities, stunning winelands, dramatic canyons and charming coastal towns... America's west is truly diverse. Admire the beautiful scenery of the legendary Napa Valley, wonder at the Sierra Nevada Mountains and spectacular waterfalls of Yosemite National Park; marvel at the Grand Canyon and explore the unforgettable cities of San Francisco, Los Angeles and Las Vegas. Food lovers will be spoilt for choice with a wide range of tantalising flavours and authentic regional cuisine. The stunning American west is waiting to be discovered.

**Where to stay:** Tenaya Lodge at Yosemite

# 08

**MATERA CAVE HOTEL, ITALY**

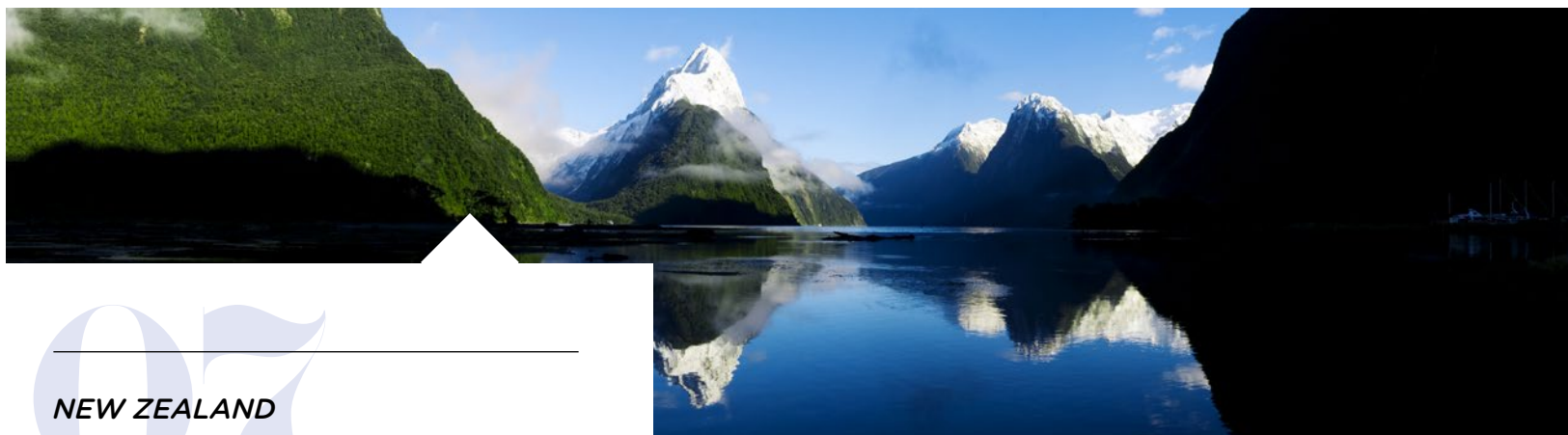
In the remote southern Italian region of Basilicata is the unique and ancient cave-city of Matera, famous for its sassi (stone houses carved out of the caves and cliffs). It is a UNESCO World Heritage Site and there is nothing else like it in Italy or known of in Europe. With its myriad of caves that you can eat, drink and even sleep in, Matera is fast becoming one of the main attractions of southern Italy along with Lecce. As the 2019 designated European City of Culture, the town is receiving significant investment. It was fabulous before but is now looking amazing. Make sure you visit the Cathedral, which has just reopened after extensive renovation.

There are two fantastic hotels that are worth the trip alone. The Palazzo Gattini is an excellent 5\* boutique hotel right in the centre of town in the Cathedral Square with stunning views. The spa is set into a cave and the rooms are hewn out of the local stone.

The Sant' Angelo is a real cave hotel and is carved into the hillside. There are lots of stairs here, so this is not one for people with mobility problems. The cave rooms are superb with under-floor heating, showers or baths built into the rock. You have to see it to believe it!

**Where to stay:** Matera Cave Hotel, Matera





## NEW ZEALAND

From cruising the magical fiords of Milford Sound to sipping award winning wines in stunning vineyards, New Zealand has a diverse variety of unforgettable experiences.

Here are our top picks of activities to keep you enthralled on your journey across New Zealand:

- Visit Middle Earth - Take a fascinating tour of one of the most famous film sets in the world.
- The Eighth Wonder of the World - Milford Sound lies in the Fiordland National Park of South Island. Witness the cascading waterfalls and marvel at the mighty cliffs and mountain peaks by cruise, sea kayak or scenic flight.
- Become an Ice Explorer - Combine the excitement of a heli-flight over pristine glacial landscapes with a walk on one of the world's premier glaciers, Franz Josef Glacier.
- Encounter Sea Giants - Enjoy a whale watching cruise in Kaikoura. Encounter all types of wildlife on your tour from giant sperm whales to dusky dolphins and the ever playful fur seals.
- The Shotover Jet - The world's most exciting jetboat ride is an icon of Queenstown. A thrilling ride skimming past rocky outcrops at close range, you twist through the narrow Shotover Canyon at breath-taking speeds.
- Hole in the Rock Cruise - Cruise through the waters of the Bay of Islands on a luxury catamaran before arriving at the majestic Hole in the Rock. Hold your breath as the skipper navigates through the narrow space and admire the rock walls that soar above you.
- Wine & Art - Enjoy the calming ambience and picturesque setting of Nelson, a city on the South Island. It has inspired almost 400 artists to settle in the region and you can discover why on a wine and art tour.
- Te Puia - Walk through the Geothermal Valley and witness the Pohutu Geyser. Head to the sacred meeting place and enjoy a traditional Maori performance and indulge in a Maori Hangi – a feast cooked under the hot rocks.

**Where to stay:** Distinction Te Anau Hotel & Villas, Fiordland

## THAILAND, ELEPHANT HILLS

A heady combination of stunning scenery, fascinating culture, friendly people and incredible cuisine. For couples and honeymooners, the picturesque beaches of the southern islands are hard to beat for a romantic escape. Adventure seekers and animal lovers need look no further than Elephant Hills in the heart of Khao Sok rainforest. Culture vultures, however, will love northern Thailand with its ancient towns and hill tribes, and families can take their pick from a range of child friendly hotels and resorts across the country.

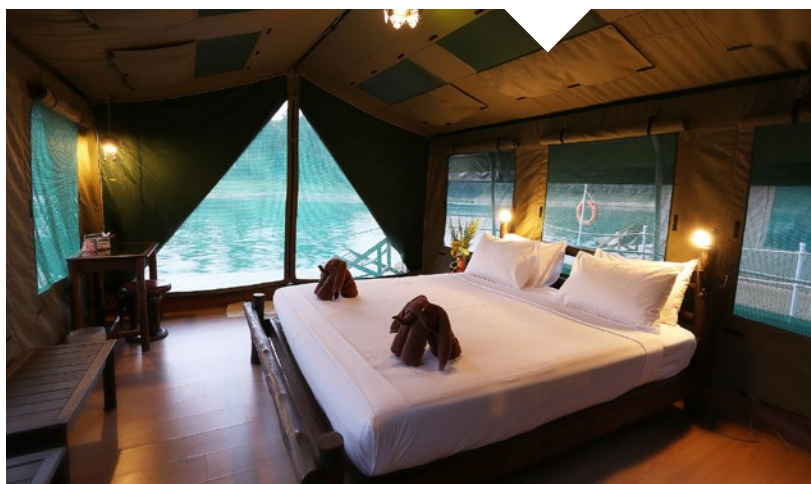
### Elephant Hills

Situated in the heart of Thailand's Khao Sok rainforest lies Elephant Hills, an incredible tented resort split between two camps. The first can be found in the jungle amidst the Khao Sok mountains and the second floating on the clear waters of the beautiful Cheow Larn Lake.

Guests can experience interacting with elephants by preparing their food, washing them, and feeding them in an open environment. Although riding the animals isn't permitted, the alternative activities are in fact much more rewarding and Elephant Hills is a truly individual and unforgettable experience.

Guests will learn about the resort's conservation project and how the elephants are protected. Guests can choose their Elephant Hills itinerary to suit their requirements, incorporating a selection of activities such as kayaking, cruising along the Sok river in a junk-style river boat and taking part in a jungle trek through Thailand's oldest rainforest.

**Where to stay:** Elephant Hills, Khao Sok rainforest



## 05 THE NORTHERN LIGHTS

The Northern Lights are the result of collisions between gaseous particles in the Earth's atmosphere with charged particles released from the sun's atmosphere. The result is a celestial ballet of light dancing across the night sky, with a colour palette of green, pink, and violet.

One of the most authentic ways to experience the Northern Lights is on board a Hurtigruten Coastal Voyage. Options include a five or six day Arctic Highlights Tour from Tromsø or their classic 12-day round voyage from Bergen. The ship's crew monitor the night sky and guests can opt in for notices projected into their cabin to wake them to ensure they don't miss nature's best light show. There is also a fantastic array of winter excursions on the frozen tundra that are seldom seen by tour groups including the Reindeer Lodge & Sleigh Ride, Husky Safari and Snowmobiling to name just a few.

**Where to stay:** Hurtigruten Cruise (MS Trollfjord)



## 04 SOUTH AFRICA & THE GARDEN ROUTE

Most first timers to South Africa will do a tour along the Garden Route with a safari. For safari, there are three main areas (two of which are malaria free). Firstly, there is the Eastern Cape (at the end of the Garden Route, one-two hours drive from Port Elizabeth) with great lodges such as Shamwari, Kwandwe, Amakhala, Kariega & Pumba – these are all malaria free.

Secondly, you have Madikwe Game Reserve, which is a one hour flight or a four hour drive north of Johannesburg. Choose between lodges such as Jaci's, Madikwe Hills, Jamala & Morukuru – again all malaria free.

Finally, The Kruger (mainly Sabi Sands) is malarial but the game here is phenomenal. Stay at lodges such as Singita, Ulusaba & Londolozi.

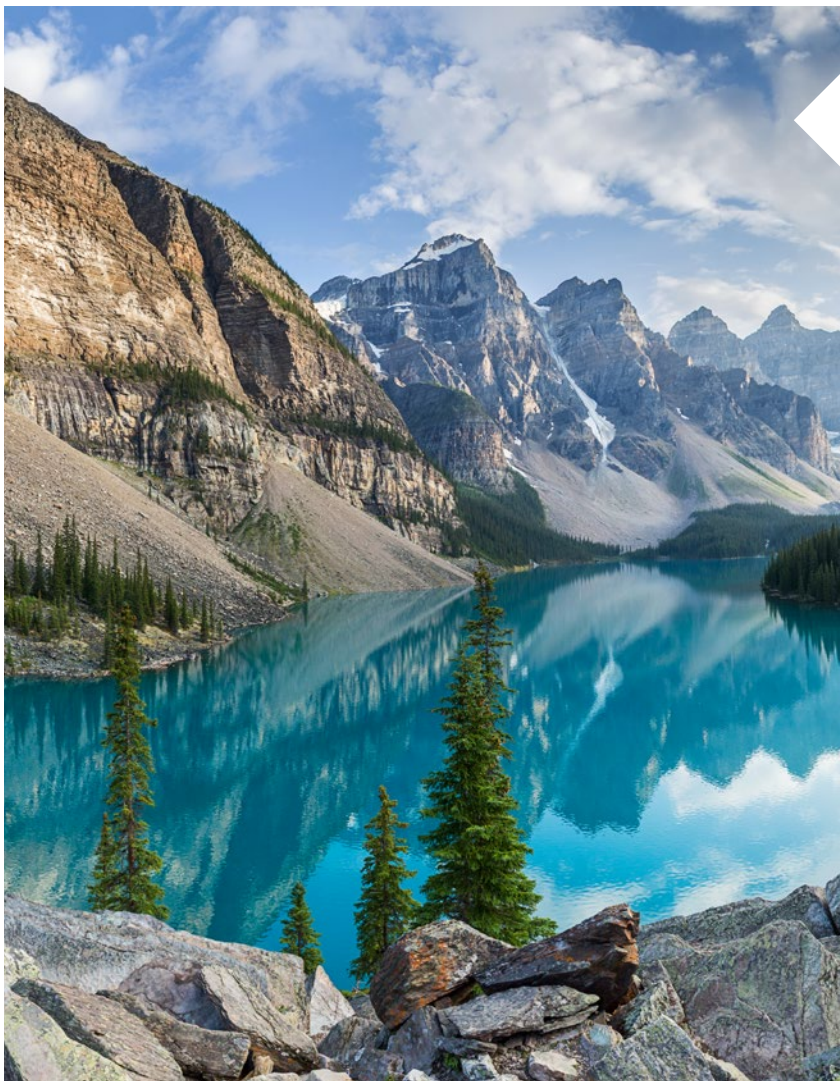
There are certain points along the Garden Route where visitors would typically stop. From Port Elizabeth the next stop would be Plettenberg or Knysna for beautiful beaches and an array of activities. For keen golfers venture to George instead.

Further along the coast is Hermanus, which becomes very busy from July through to October when it is whale season. At other times of the year you can still go out on the boats to see great white sharks, dolphins and seals. From there the winelands are only 90 minutes away. There are hundreds of wineries and the main towns to stay are Franschhoek, Stellenbosch and Paarl.

Many travellers finish in Cape Town and stay in the waterfront area. However, there is also Camps Bay, which has a beach, and Constantia the city's wine area. The main attractions in Cape Town are Table Mountain, Robben Island where Nelson Mandela was kept prisoner, Boulders Beach (home to little penguins) and Cape Point.

**Where to stay:** Cape Grace Hotel, Cape Town





## CANADA & THE ROCKIES

### Alberta

The majestic Rocky Mountain's scenery will capture first time visitors. Stops at Banff and Jasper National Parks are highly recommended. En-route between Banff and Jasper, drive the Icefields Parkway, considered one of Canada's most scenic drives and take the opportunity to walk on the surface and sip the glacial water of the Athabasca Glacier. Wildlife viewing in the area includes black bears, elk and moose. In Banff, guests can relax in the natural hot springs after taking part in the abundant choices of outdoor activities. The region is flooded with culture with the main roots coming from the First Nation's people.

For that truly special experience, choose a trip on the Rocky Mountaineer with departures from Banff, Lake Louise and Jasper.

### British Columbia

The spectacular scenery, from mountain passes and ranch land, to the striking coast and its myriad of inlets, draws people to this region and yet British Columbia offers so much more. Travellers particularly enjoy the amazing wildlife including the grizzly bear, whales and the rare spirit bear. Lodges such as Knight Inlet offer a unique experience to see these mighty creatures in their natural habitat. There is world-class salmon fishing in the region and the famous vineyards and orchards of the Okanagan Valley. British Columbia is also home to the world-renowned ski resort of Whistler, the city of Vancouver, Alaska and more.

**Where to stay:** Fairmont Chateau, Lake Louise

## GALÁPAGOS

Ecuador is one of the smallest countries in South America, yet it offers an extraordinarily diverse range of experiences: from the dramatic mountain scenery of the Andes, to the rich wildlife of the Amazon, and the unique wildlife of the Galápagos Islands.

The Galápagos Islands are located 1,000 kilometres west of mainland Ecuador and consist of 19 main islands and numerous smaller islets. Most of them are barren-looking land with volcanic features and are actually the peaks of underwater volcanoes. Apart from their interesting geology and geography, this archipelago is particularly famous for its fascinating natural history.

As the islands lie far out in the Pacific Ocean, many unique species of animals and plants evolved over time and are only found here. When Charles Darwin visited The Galápagos Islands and observed the differences between the species on the islands, he was inspired to look at nature in a new way. In due course, this led him to develop his theory of evolution.

**Where to stay:** Finch Bay Eco Hotel or Athala II Catamaran cruise





# 01

## LATIN AMERICA & MACHU PICCHU BY RAIL

The ultimate adventure playground, Latin America stretches from the wilds of Patagonia, through the Amazonian rainforest, past Inca ruins and up to the truly unique wildlife of the Galápagos. The region offers iconic attractions that can't be seen anywhere else – Iguazu falls, Machu Picchu, Torres del Paine National Park, Salar de Uyuni and Easter Island, alongside wildlife – whales, sea lions, monkeys, jaguars, guanacos, condors and blue-footed boobies.

In this land of cultures, colours, coffee, and celebration, you'll meet some of the warmest people you've ever come across.

### **Belmond Hiram Bingham Rail Journey**

Machu Picchu is an Inca citadel set high in the Andes Mountains in Peru. For many, a trip to Machu Picchu is a once in a lifetime experience. The Belmond Hiram Bingham assures a magical journey, never to be forgotten. Named after the explorer who rediscovered the Inca citadel, the train has two dining cars, an observation/bar car and a kitchen car and can carry up to 84 passengers. The carriages are decorated in the style of 1920s Pullman carriages; each has been furnished in polished wood and brass with large comfortable armchairs. Embark on a once-in-a-lifetime Andean adventure with Belmond's luxury collection of journeys from four to seven nights that visit Lima, Cusco, The Sacred Valley and of course Machu Picchu.

**Where to stay:** Belmond Hiram Bingham Train or Casa Andina Private Collection, Cusco

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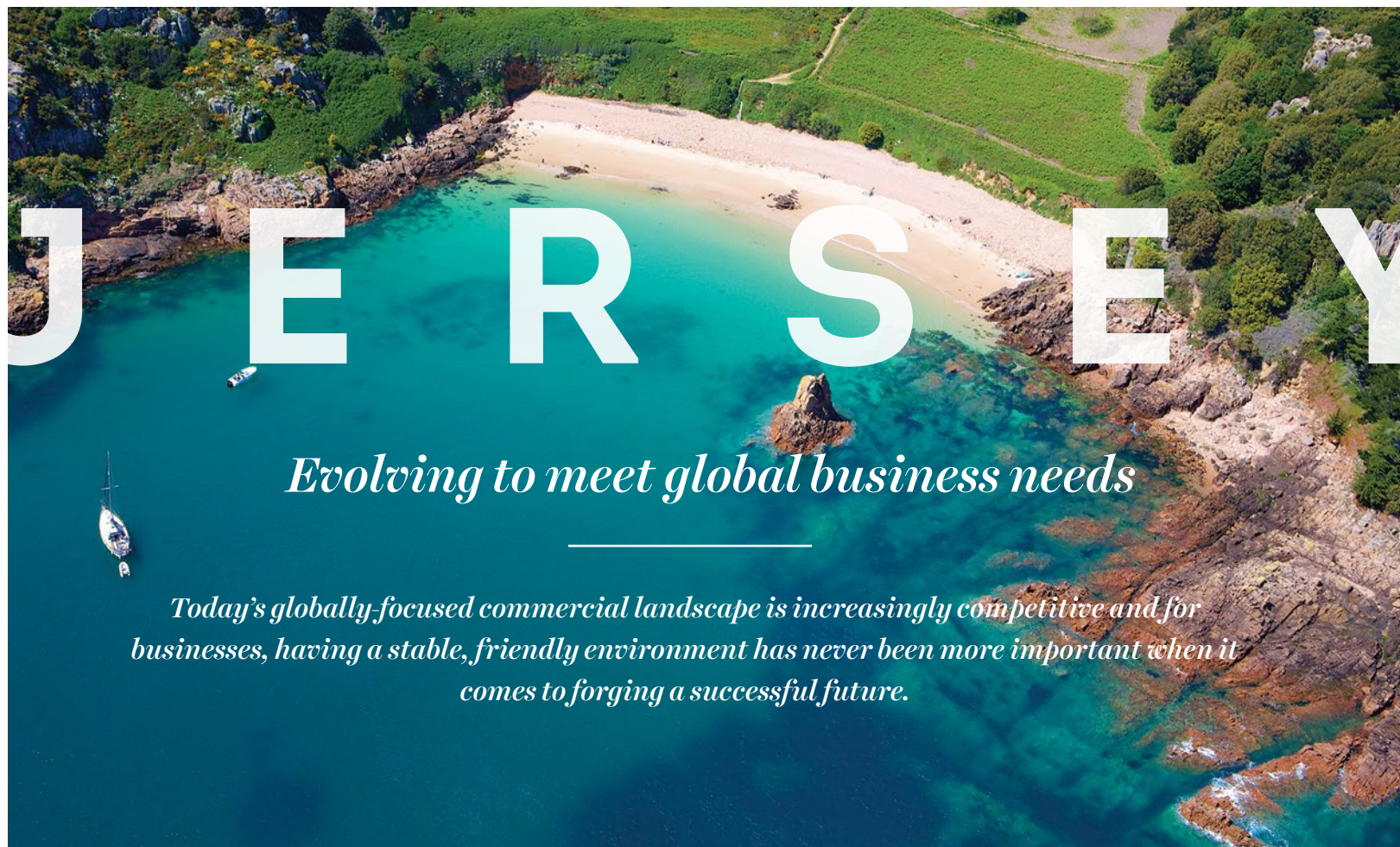


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## *Evolving to meet global business needs*

*Today's globally-focused commercial landscape is increasingly competitive and for businesses, having a stable, friendly environment has never been more important when it comes to forging a successful future.*

Jersey is increasingly finding it ticks the right boxes for a broad range of business sectors. For some time, Jersey has proven to be a thriving, international business centre and recent figures collated by Locate Jersey suggest that efforts to promote the Island as a place to do business are paying dividends.

Figures for last year show that Locate Jersey assisted 34 business licences gain approval to trade, creating 250 potential jobs in the local economy. These figures are in line with the successful figures from the previous year, and mean that since 2012, Locate Jersey has helped more than 100 new businesses relocate to the Island, indicating sustained interest from innovative, high quality companies.

There is good reason for this success. Business heads find Jersey succeeds in balancing being a friendly, welcoming jurisdiction with offering a sophisticated business environment to enable internationally-focused businesses to prosper.

As well as being able to benefit from one of the most attractive and stable fiscal regimes in Europe, they are attracted by Jersey's well established professional services infrastructure, its high quality legal and regulatory frameworks, and by the approach of its business-focussed, independent government. In addition, the Island sits conveniently between the time zones in the East and the West,

offers good connections to London and major UK and European hubs, and offers an impressive skilled workforce.

Whilst Jersey has earned an excellent reputation for its financial services capabilities, a recent focus on diversification into new sectors has brought Jersey's appeal to the attention of a broader range of companies, including the natural resources, digital, fin-tech, e-commerce and alternative fund management sectors.

The mining and natural resources sector has been a particular success story for Jersey, with more than 20 companies now headquartered in the Island. The oil and gas sectors have expanded in particular, as has the range of firms offering ancillary services including advisors, brokers and consultants.

The access Jersey can offer to capital markets, as well as the business support and financial expertise it can provide within a stable, transparent jurisdiction, is hugely valuable in these sectors, particularly when it comes to structuring cross-border assets appropriately and ensuring international business strategies can be rolled out effectively.



Meanwhile, there is growing interest in Jersey from established and start-up tech firms. They are attracted by Jersey’s resilient communications infrastructure, including its gigabit and 4G networks, whilst the establishment of Digital Jersey is working on bringing the growing tech community together.

Jersey is also leveraging its appeal as a leading alternative funds domicile and is seeing a spike in the number of hedge and private equity managers moving to the Island. 126 fund promoters now operate in Jersey, representing a 113% increase since 2011, providing evidence of a significant trend towards inward migration of fund managers to Jersey.

*‘This means that professionals are choosing to relocate not only their businesses but also themselves and their families to Jersey.’*

Frequently, relocating a business also means the people who head up that business move too. Indeed, Jersey’s commitment to being a jurisdiction of genuine substance means that businesses relocating have to be able to show a clear management and operational presence.

This means that professionals are choosing to relocate not only their businesses but also themselves and their families to Jersey. 20 licenses were granted to ‘High Value Residents’ (HVRs) in 2015, the same number as in 2014 and an increase on the yearly average of ten over the previous five years.

As well as reinforcing that Jersey is actually a very easy place to relocate to, this trend also indicates how Jersey is evolving when it comes to relocation. Those relocating today are young, often with families, and are economically active, working in cutting edge innovative industries.

*‘In 2015, the total value of property bought by new HVRs in Jersey was around £86.5m and included country manor houses, farm complexes, coastal residences and cutting edge urban apartments.’*

It follows that those moving to Jersey are interested in a broad range of high-end property. In 2015, the total value of property bought by new HVRs in Jersey was around £86.5m and included country manor houses, farm complexes, coastal residences and cutting edge urban apartments.

In addition, business heads frequently remark on just how accessible Jersey is from major UK and European cities, and on its high quality health and leisure facilities, its rich rural heritage and stunning coast and countryside.

Overall, Jersey is blending being a vibrant business centre and a fantastic place to live, and current trends suggest that this success will persist as senior executives look for a cutting edge jurisdiction that can support their business and provide them and their families with an excellent quality of life.

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## WHAT IS LOCATE JERSEY?

Locate Jersey is responsible for promoting, attracting and retaining inward investment for Jersey. It is part of the Economic Development, Tourism, Sport and Culture Department within the Government of Jersey.

## WHO DO YOU NEED TO KNOW?

### Wayne Gallichan

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### Kevin Lemasney

Director of High Value Residency  
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[www.locatejersey.com](http://www.locatejersey.com)



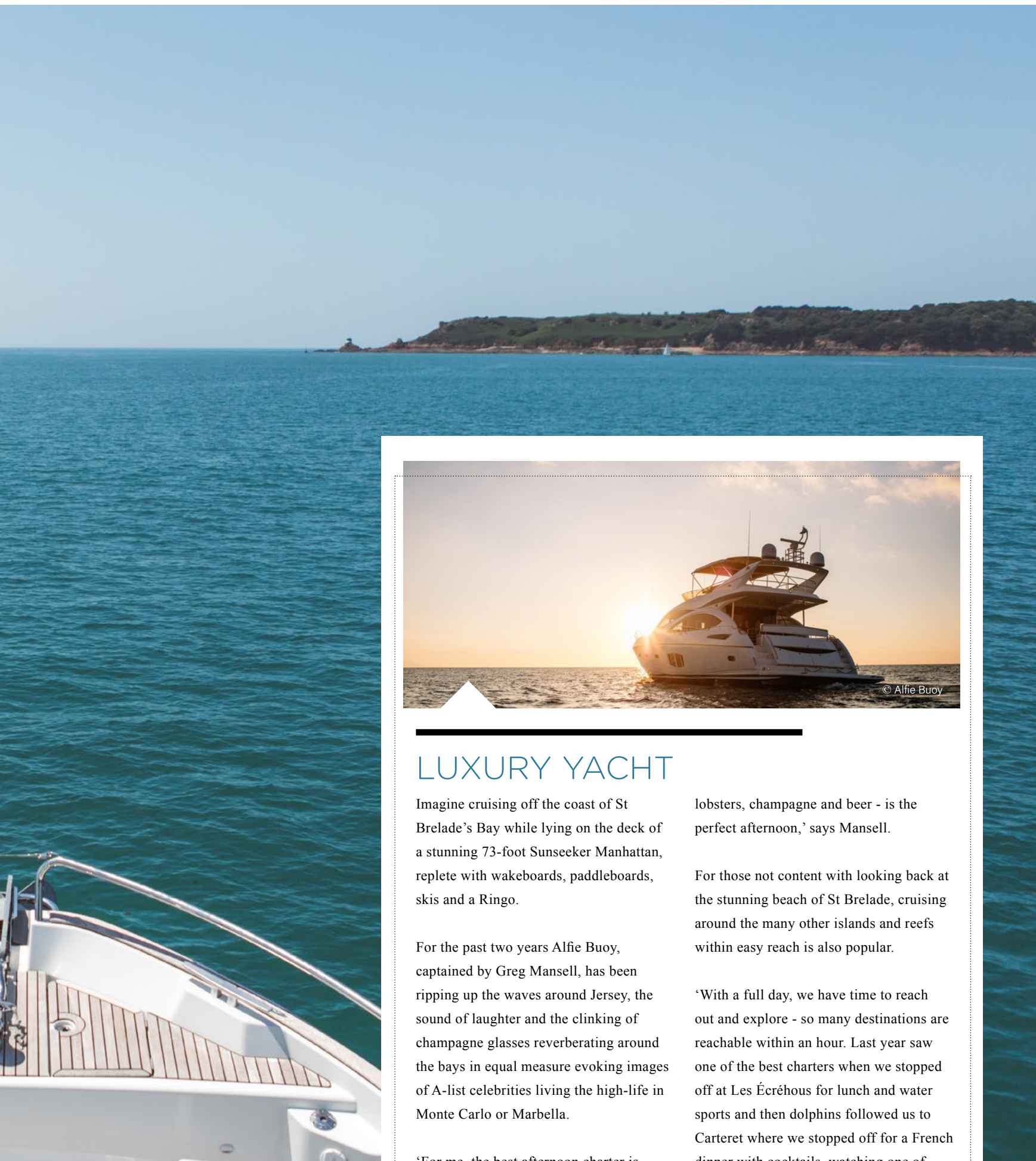


ON THE  
CREST OF  
A WAVE

**Jersey.** More popular than the sun-kissed islands of Capri and Mallorca, overflowing with old-world charm, beautiful harbours and exquisite coastlines: That's how TripAdvisor reviewers and Lonely Planet writers see the largest and most southerly of the Channel Islands. And the superlatives don't end there.

Most tourists have no trouble seeking out one of its secluded bays, enjoying the many visitor attractions or taking in the rugged scenery of the north coast. At just nine miles by five it is easy to get around after all.

However, ignoring the beautiful waters that surround this 45-square mile coastline means missing out on what the Island does best: water sports, boat trips, sailing and more.



## LUXURY YACHT

Imagine cruising off the coast of St Brelade’s Bay while lying on the deck of a stunning 73-foot Sunseeker Manhattan, replete with wakeboards, paddleboards, skis and a Ringo.

For the past two years Alfie Buoy, captained by Greg Mansell, has been ripping up the waves around Jersey, the sound of laughter and the clinking of champagne glasses reverberating around the bays in equal measure evoking images of A-list celebrities living the high-life in Monte Carlo or Marbella.

‘For me, the best afternoon charter is a water-sports-fuelled afternoon in St. Brelade. This - coupled with barbequed

lobsters, champagne and beer - is the perfect afternoon,’ says Mansell.

For those not content with looking back at the stunning beach of St Brelade, cruising around the many other islands and reefs within easy reach is also popular.

‘With a full day, we have time to reach out and explore - so many destinations are reachable within an hour. Last year saw one of the best charters when we stopped off at Les Écréhous for lunch and water sports and then dolphins followed us to Carteret where we stopped off for a French dinner with cocktails, watching one of the best sunsets - it will be a tough one to beat,’ says Mansell.



© Jersey Seafaris

## SEAFARIS RIB

Another popular charter is the 12-seater Seafaris RIB, with dolphin spotting becoming one of their specialties. Open to the elements, and without the luxury or elegance of Alfie Buoy, it has nevertheless become TripAdvisor's number one boat tour and water sports attraction in Jersey. And it's not hard to see why.

One reviewer on TripAdvisor described her experience: 'This was the third trip taken with Seafaris and as usual they didn't disappoint, nor did the wildlife: Dolphins played by the boat for about 15 minutes, seals popped up as we passed by and seabirds watched from the rocks. I've never visited Les Écréhous at such a low tide and consequently stepped off the boat onto new areas usually covered by the waves. We found shells and coral, pristine sand banks with only bird prints marring the surface. We left a few more prints but they would soon be washed away as the tide rose. We were also lucky with the weather, not a drop of rain and mostly blue sky. Our visitors to Jersey loved it all, including the exhilarating ride on the rib.....and so did we (as usual!).'

Owner of Jersey Seafaris is Richard Stevens, who was born in Jersey but raised on the sea. 'Before I could walk my family had me on a boat!' he says on his JerseyTravel.com blog. 'I grew up sailing around the Channel Island waters and further afield. Since I was 16, I have been lucky enough to have my own boat. Places like Les Écréhous and Les Minquiers require a great knowledge of where all the rocks are, when they are covered by the tides and the sea conditions – over time I have learnt a great deal.'

Seafaris has two RIBs (Rigid Inflatable Boats) with trips including the coastline of Jersey and its many reefs and surrounding islands, as well as the French towns of Carteret and Portbail, which are surprisingly close. In fact, you could be dining in a French restaurant just 40 minutes after boarding the Seafaris RIB in Jersey. Just don't forget your passport!

## PADDLEBOARDING

A more serene way to see Jersey from the sea is to climb on a paddleboard. On any warm, windless day in Jersey you are sure to see people out at sea standing on what looks like an oversized surfboard, slowly ambling their way around the many bays using just a long paddle to move them through the water.

Stand up paddleboarding (or SUP as it's known) first emerged off the beaches of Hawaii in the 1960s and is now one of the fastest growing water sports in the world. Although, those who've tried it will know that there's a certain knack to looking calm and staying upright while navigating the swell on a 12-foot piece of carbon fibre!

Persevering after the inevitable dunking on your first few paddles will open up a water-world of fun, fitness and exploration that you just can't get on foot or by boat.

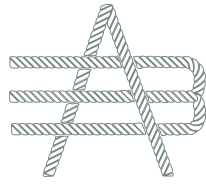
SUP Yoga, for instance, has really taken off over the past couple of years. Yoga on a paddleboard is not for the weak kneed though. Requiring more strength than normal yoga, the motion of the ocean means that sun salutations and back bending poses are more difficult to hold and if you get it wrong, you can expect a good soaking.

SUP Yoga and SUP Fitness sessions are run by many surf academies or water sports providers, particularly from the ever-popular St Brelade's Bay. And for those who prefer to watch, there's always space to relax in one of the famous local cafés.



© Jersey Seafaris





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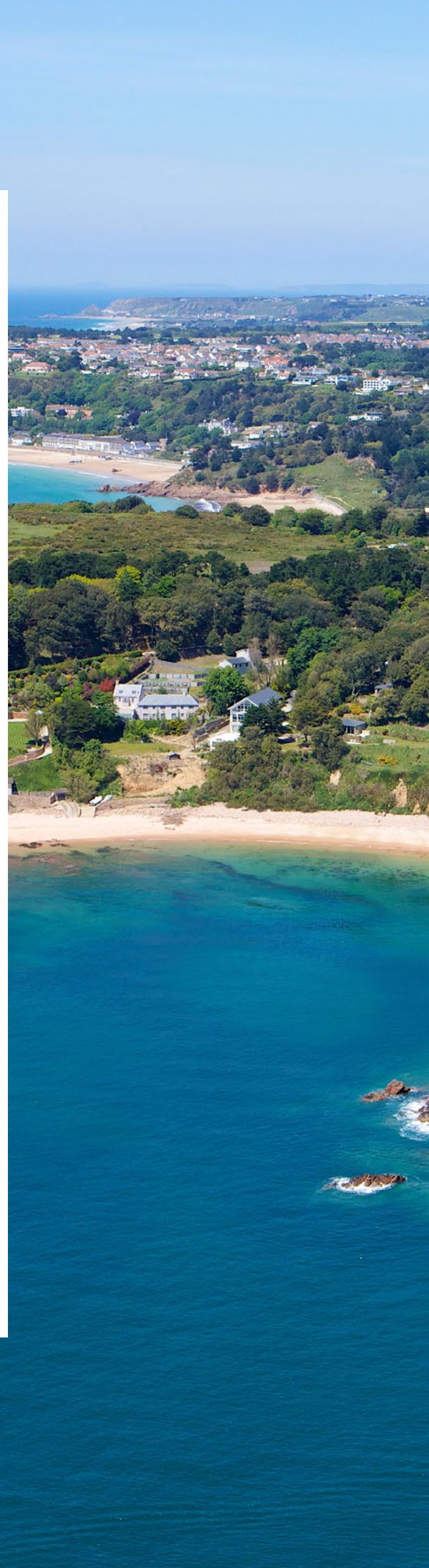


## KAYAKING

Kayaking can hardly be described as an A-list past time. It's hard work, you're likely to get wet and the waterproof outfits are not particularly flattering. Yet, there's something magical about kayaking out to Les Écréhous or Les Minquiers, enjoying a well-earned barbeque on the beach, followed by a glass of Chablis and a leisurely paddle back.

Jersey is home to a number of sea kayak companies and the guides have an enormous wealth of local knowledge and experience. Perhaps none more so than Derek Hairon, of Jersey Kayak Adventures, who is not only able to name the many birds that line the coast, describe the marine wildlife and tell stories about the history of the Island's coastline, but is also knowledgeable about the numerous varieties of seaweed that hug the rocks. There are even some seaweeds you can eat and they make a great accompaniment to salads. But perhaps the most interesting is the seaweed that's shaped like small pods which, when squeezed, produce a gel that's as effective as aloe vera. It's so good for protecting the skin that sea fishermen cover themselves in it (or so we're told!).

Derek and his guides also partake in night paddling, taking to the water with groups of people looking for something a bit more daring from their kayak experience.





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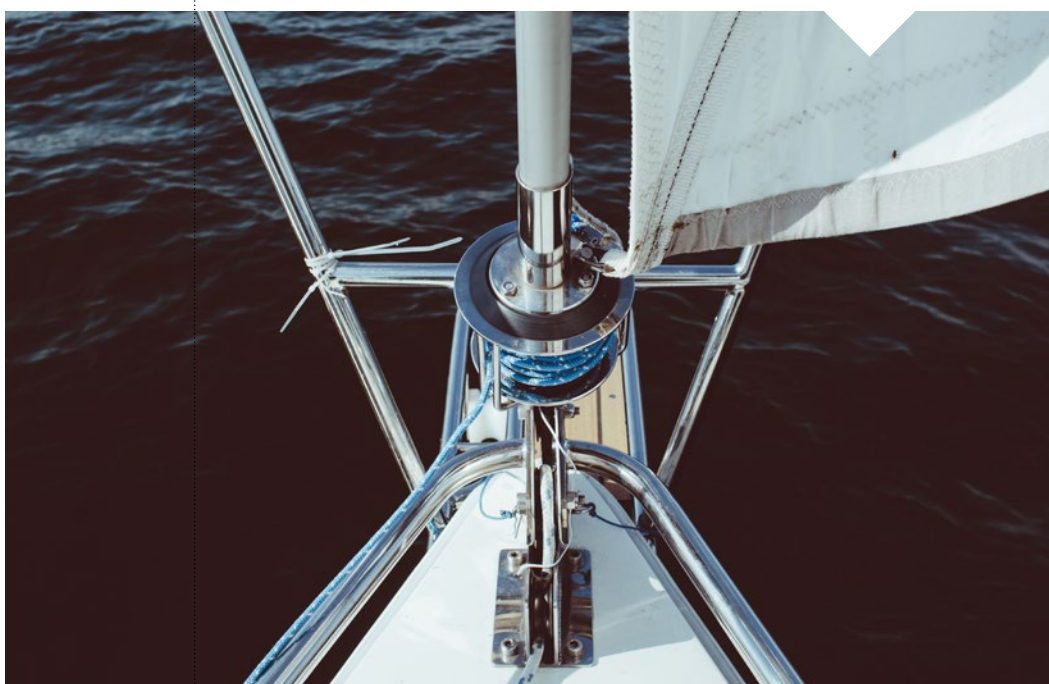
## SAILING

Being able to sail a yacht in Jersey's waters under the watchful eye of a skipper is an experience to remember.

From dinghy sailing to chartering a boat, Jersey provides a plethora of ways to truly enjoy the feeling of being captain for a day, even with limited nautical knowledge.

Be careful though. Sailing is hugely addictive. So addictive, in fact, that one Jersey couple sold their home and postponed their wedding plans to sail around the world. Charlie Smith, a model and former ITV news presenter, and her fiancée left their home in Jersey last year to sail round Europe on their 38.5ft sailing boat, Silver Paws.

Luckily, you can experience a similar sensation in Jersey for the day without selling up and leaving your home! Get in touch with Nigel Coxshall at Jersey Yachting to plan your own sailing adventure. For something a bit different, make sure you ask him about the onboard golfing experience with biodegradable golf balls! ■



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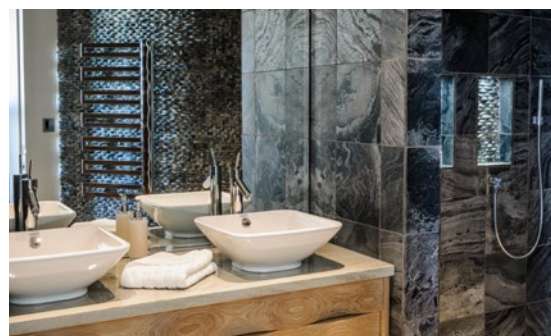
Words: Laura Syvret

**Jill Stein** is the creative force behind the Rick Stein empire spanning for more than 35 years. She has often operated in the shadows, while her ex husband's name remains centre stage. However, she is now stepping into the spotlight and turning her hand to a number of interior design projects, including working alongside Jersey resident Simon Nixon (co-founder of [moneysupermarket.com](http://moneysupermarket.com)) on his personal collection of luxury holiday rental properties.

A business woman, restaurant owner, interior designer and mother, it's hard to believe that Jill has time to speak to anyone. But when we got in touch she was utterly charming and it's easy to see why the Stein name is now becoming synonymous with quality in the world of interior design.



Grey Gables, Cumbria  
(simonescapes.com)



**How did you go from dining to design?**

‘I started taking an interest when we were redecorating restaurants and rooms that we have here. People would say to me “you could do this for other people.”’

**Was it a natural transition?**

‘My husband and I had separated and I wasn’t sure which way I was going to go - whether I was going to stay in the restaurant business here with him, and whether I would be able to get my head around that. Or was I going to look to do something else? The interiors for the luxury portfolio simonescapes.com came at a very fortuitous time. I thought to myself that I might be able to do this.’

**So now you are running both the restaurant and interior design company, how do you find juggling two businesses?**

‘It is hard actually. I’ve done about four properties in a row for Simon [Nixon], plus I’ve got my own businesses here. Now the business is expanding in Padstow, with the restaurant growing outside of Cornwall. We’ve got one that we’ve taken on this last year

in Winchester, one opening in September in Marlborough and we’ve got two more in Cornwall. So I’m getting a bit busy really. Maybe I need a bit of time off! But it’s been very enjoyable.’

**Do you have a favourite design project so far?**

‘Yes I do actually. I love what I did for Simon in Windermere, Grey Gables. I really enjoyed that project. It’s a beautiful house on Lake Windermere. All the colours are quite warm and slightly different to the coastal properties that I have done before. It’s very cosy, even though it’s a big house.’

**Is it fair to say that your interior designs are heavily influenced by the exterior of a property?**

‘Definitely, the location has a lot to do with it. That’s the difference with the new restaurant in Marlborough, which will be opening in September. It’s going to be a lot warmer because it’s in the centre of the country, unlike Sandbanks which is coastal - so a different feel altogether. I think it’s very important. The location and the environment has got a lot to do with the feel of a property.’ ▶



Grey Gables, Cumbria  
A five bedroom lakehouse on Lake Windermere

*‘I feel a lighter colour palette always works well for coastal properties.’*

**Have you been to Jersey before?**

‘I’ve been lots of times. We’re going next week actually. It’s great and really beautiful. At the moment, we’re finishing Simon’s main residence in Jersey.’

**Can you give us the lowdown on Simon’s Jersey residence?**

‘It is coastal but it’s being done in a slightly more sophisticated way, rather than a coastal-cheesy way. The downstairs I call an inside-outside room and it’s got a central wood burning stove. It’s a lot more relaxed and I think that will be the room that Simon will use the most. You want to feel that it’s a family home and I think that’s what we’ve achieved in Jersey.’

The top section is much more formal than the downstairs. Upstairs has got a beautiful glossy kitchen and there’s panelling on some of the walls. So it’s very sophisticated and the colours are slightly lighter because it’s overlooking the bay. It’s got an amazing view. It’s beautiful and local architects have designed it.’

**Do you think it’s possible to make big changes without spending big money?**

‘Yes I do. I think you can do a huge amount with small changes and I think you can do a huge amount with a small budget. You can go to places like Ikea and Made.com - you just need a bit of inspiration and it can be done. I did a project here in Cornwall on an incredibly tight budget and that was really enjoyable. I did everything on a shoestring and it looks great. So yes, you can do things cheaper.’

**Is it about accessorising?**

‘It’s about accessories and it’s about putting a few different table lamps in, changing the curtains, painting the wall a different colour, adding a bit more artwork. About three or four changes can alter the whole look of a room, without having to actually spend a huge amount of money.’

Interior is fashion isn’t it? It’s like clothes. It’s changing all the time. Wallpaper is far more fashionable these days than it used to be. You can get amazing wallpapers now and I think that’s going to become much more on trend. It’s very easy to give a bit of TLC to a room without spending thousands and thousands of pounds.’

**What tips would you give for people designing the interior of a coastal property in Jersey?**

‘I feel that a lighter colour pallet always works well for coastal properties. I also think it’s quite important when you’re living in a house, whether it’s coastal or not, to have different sorts of rooms. Not all rooms should be the same. I’m very keen on putting a fire in a house or a wood burning stove, because even in the winter when you’re coastal, you still want to feel warm and cosy. You don’t want it to be completely minimalistic.’

**Are you a bit of a fireplace fan when it comes to making a house a home?**

‘I think so. We’ve had years when the fireplace was taken away from older houses, blocked up and discarded. I see a trend for the future of the fireplace. I think it’s very important when you’re walking into a room to smell the wood smoke. It makes it feel warm and homely. ▶



Little Polgarron, Booby's Bay, Cornwall  
A luxury beach house with 'coastal-hip' interiors

***‘Sometimes I underestimate myself and I have to tell myself, “no, you are right.”’***

A house has got to feel like a home otherwise it feels like a show home and that doesn't appeal to me. That's my mantra...you've always got to feel comfortable.'

**What's on trend for 2016?**

'There's a lot more marble being used. It was quite 80s at one time and it's usually used in very top of the range properties, but I think that it's coming into street houses. Marble or marble lookalike tiles and warmer colours in bathrooms. Teak and darker coloured woods are also coming on trend.'

**Do you have a favourite room in your own home?**

'Well my favourite room is actually my bathroom. I have got a fire in there and my sound system and it overlooks the garden. I just lie there and relax and it's the room that I use probably too often!'

**How would you describe your personal style for interior design?**

'I suppose it's quite subdued and it's not flashy. I think it goes with the sort of person you are. It's a style isn't it? You've got a style of dressing and you've got a style of everything you like in life. I wouldn't say it was simple but it's much more about textures and very cut back, not too in your face!'

**Is there a particular place you would really like to design the interior for?**

Something rustic, Mediterranean, a Greek villa, or somewhere in Europe, Italy or France. That would be nice. I've never done that, but I love that sort of feel.'

**Despite being so busy, you seem to take everything in your stride.**

**Do you find any aspects of your work particularly frustrating?**

'Probably not always getting your own way for some of the things you want to do! Usually because the client will have a different idea. Here in Padstow, when I was redesigning the new seafood restaurant, there was an exterior wall facing into the interior and I wanted to leave it as a stone wall and I had a great deal of people telling me it wouldn't work. I was sure that if we were going to just plaster over it, then it was just going to look like a boring corridor. But if we kept the wall there, it was going to make it something different and indeed it did. I was determined it was going to happen and when it did, everyone who saw that wall said that it was amazing.'

I knew I was right, but sometimes it's very difficult to persuade people. I can usually see it in a different light to other people. I can see the end result, the whole picture. But sometimes it is very difficult for people to see inside your head. I'm not saying that I am always right, but I was in this case and it worked! Sometimes I underestimate myself and I have to say to myself, "no, you are right."'

**What's next? Will you take on more interior design projects?**

'I think it's time to focus on the family business because my sons are working in it. In a way I went and now it's time to come back. Now this business here in Padstow is growing, I've got plenty of work on! I don't need to have another business really. I can pick and choose what I want to do and I want to get my life balance back on track.'

But I will never say never. It depends what it is. I will always look at an opportunity and if somebody came up with an amazing project then I'd have to say yes of course. It's been really interesting and I've really, really enjoyed every minute of it.' ■





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# MODERN *and* *Distinctive*

*Penthouse living has long been associated with prestige and no more so than in Jersey where panoramic views and seclusion are high commodities. One of Jersey's most breathtaking examples is up for sale in Century Buildings and LUX 1.2 has been treated to a private tour.*

**T**he Penthouse, Century Buildings, is the absolute in modern living. It enjoys an enviable position on the Esplanade in St Helier, Jersey, within easy walking distance of lively bars and restaurants, but with an elevation that offers tranquility and panoramic views.

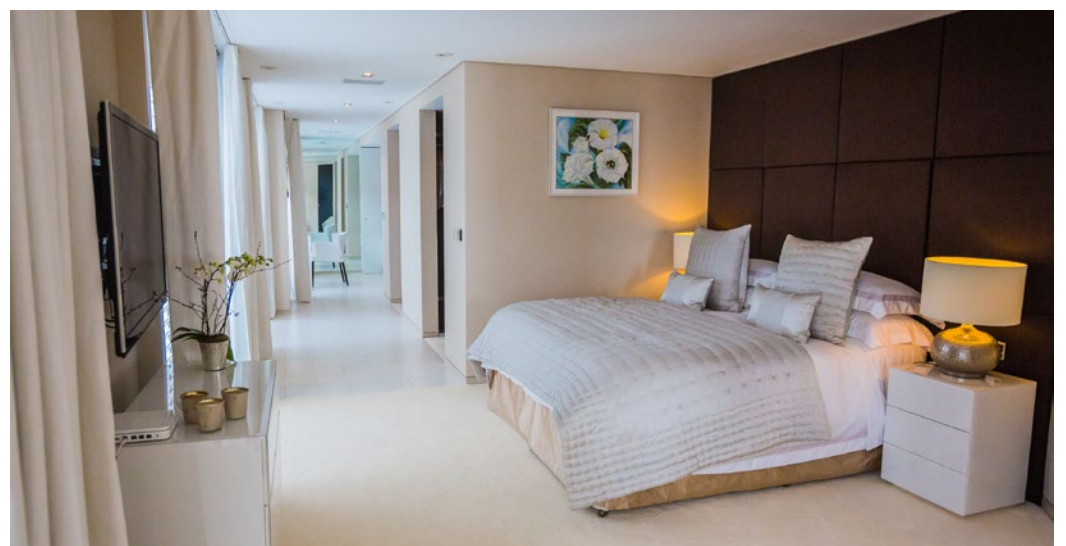
This 5,000 sq.ft New York / London style apartment makes a perfect showcase for everything from pieces of art to quirky and unusual furniture. It is unique to Jersey and will appeal to someone who appreciates the highest quality.

Cleverly built-in storage spaces allow The Penthouse to maintain a sleek look, whilst

cool hues of stone, sharp lines and plenty of light flood The Penthouse through 30 feet deep windows. The apartment is also fully temperature controlled throughout and is wired for music in all interior rooms. It offers the ideal environment for parties and socialising.

A series of surprises within The Penthouse are revealed as soon as the front door is opened. A vast circular hallway, with limestone flooring, offers views of a spiral staircase and a feature wall, leading to the living areas.

The kitchen/breakfast room is fully equipped with Sub-Zero appliances



*‘Cool hues of stone, sharp lines and plenty of light flood The Penthouse through 30 feet deep windows.’*



including plate warmers, two dishwashers, a kitchen island and a separate utility room.

The living space itself is simply breathtaking, with a working fire and floor-length windows running from the top floor to the bottom of the living area offering panoramic views of Elizabeth Castle, the west of the Island and St Aubin’s Bay.

*‘The spiral staircase leads you to a mezzanine area, which provides an ideal quiet retreat to sit and watch the world go by.’*

There are also doors out onto a good-sized balcony, the perfect spot to sit on a lovely summers day.

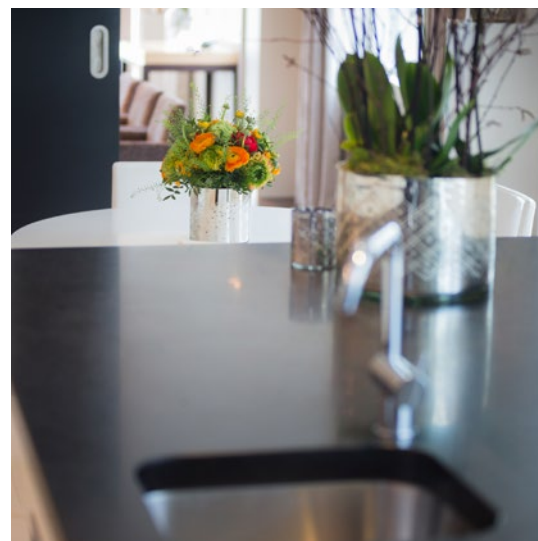
Just beyond the living room is a study, making the apartment ideal for those who want to be able to work from home. A spacious dining area can be found between the kitchen and living area, with solid oak sliding doors either side to create a cosy private eating and entertaining space.

The spiral staircase leads you to a mezzanine area, which provides an ideal quiet retreat to sit and watch the world go by. Steps take you up to a private roof terrace ideal for entertaining.

Guests can enjoy a luxurious bedroom and bathroom suite with wonderful views. A circular cutout in the feature wall is one of the many architectural features making The Penthouse so distinctive.

The main bedroom suite is spacious and tranquil, with plenty of storage space, including two walk-in wardrobes. The bathroom is perfect for relaxing with a generous bathtub and shower, which doubles as a steam room.

A walk down the corridor reveals a fully equipped private gym, a ground floor one bedroom self-contained guest flat with its own entrance, whilst in the basement there are four garaged parking spaces and a large wine/storeroom.

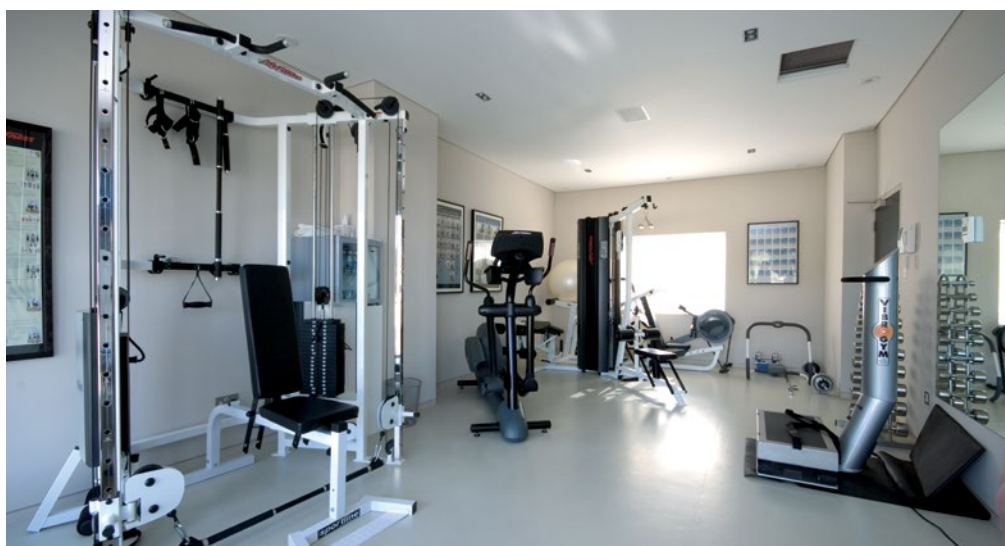


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# Welcome to La Rocque Apartments

La Rocque Apartments are a brand new, contemporary style development of nine exclusive apartments, nestled in a privileged location.

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Each apartment has been fitted out to exacting standards, with German Rational kitchens, fully fitted bedrooms with natural stone tiles and luxurious en-suite bathrooms.

The development team have grand designs and have set a new standard in luxury apartment living. Floors feature under-floor heating and quality fittings throughout. Villeroy & Boch, Hansgrohe

and Miele are just some of the prestigious brands that have been utilised on the project.

All apartments enjoy their own generous tiled balconies to ensure occupants can make the most of the views and alfresco entertaining opportunities. All apartments feature large open plan living areas and many boast a panoramic curved window providing jaw-dropping views towards the harbour and bay.

These fabulous apartments have all been offered for lease to new 'High Net Worth Individuals' who are moving to Jersey but need time to relax, enjoy the delights that Jersey offers and find their dream home on the Island.

**For more details contact Roger Trower, Broadlands. Tel: +44 (0)1534 880770**

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*Apartment two*

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*Apartment three*

Ground floor - 2 bed - 2 bath  
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*Apartment four*

Ground floor - 2 bed - 2 bath  
 2,200sqft plus 785sqft balconies

*Apartment five*

First floor - 3 bed - 3 bath  
 2,740sqft plus 310sqft balconies

*Apartment six*

First floor - 2 bed - 2 bath  
 2,000sqft plus 320sqft balconies

*Apartment seven*

First floor 2 bed. 2 bath  
 2,070sqft plus 165sqft balconies

*Apartment eight (Penthouse)*

Second floor - 2 bed - 2 bath  
 3,160sqft plus 905sqft balconies

*Apartment nine (Penthouse)*

Second floor - 3 bed - 3 bath  
 3,100sqft plus 385sqft balconies

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# Timeless trends



Give your home a design detox with Jill Stein's top trends for 2016. From opulent marble to textured wooden furniture, these trends will transform your home.

◀ OUT WITH THE CHROME BATHROOM SANITARY WARE AND IN WITH COPPER

Imperial Baglioni Cobra Bath from £16,229. Available from Pastella.



▲ MARBLE IN BATHROOMS AND KITCHENS

Porcelanosa Portblack Tiles from £45.49 per square metre. Available from Pastella.

▶ FIREPLACES AND WOOD-BURNING STOVES

The Ove, By Invicta from £1,830. Available from Home Fires Jersey.







▲  
VINTAGE OR ROUGH OLD  
GLASS FOR LARGE MIRRORS

Ethnicraft Aged Mirror from £950.  
Available from The Loving Chair  
Company.



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TILES FOR BATHROOMS

Porcelanosa Antique Grey Wall  
Tiles, from £47.74 per square metre.  
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WOOD WALLS IN BATHROOMS,  
KITCHENS AND LIVING AREAS

Featured here in Grey Gables  
(Jill Stein Interior Design, SimonEscapes).



PENDANT LIGHTS ►

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◀ METALLIC WALLPAPER

Harlequin Leonida Wallpaper from £30.50 per roll.  
Available from Designer Sofa Interiors.



▲ LIBRARIES AND BOOKCASES

Featured here in Grey Gables  
(Jill Stein Interior Design, SimonEscapes).



▲ AGEING OF WOOD,  
SANDBLASTED RUSTIC  
WOOD FURNITURE

Rivage, Teak Pedestal from £99.99.  
Available from Maisons Du Monde.



▲ AVOCADO BATHROOMS

Maybe a bit early for 2016, but Jill Stein assures us that they will be back!



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