Homes from home Global

Preface

From the world’s most anticipated openings to ingenious start-ups and practical advice on how to set up your own star bar, here are our hand-picked practical advice on how to set up your own star bar, here are our hand-picked.

### Sisley SoHo

**New York**

Opened in January in Lower Manhattan, Sisley SoHo (formerly 60 Thompson) is the hotly anticipated work of acclaimed British interior-design studio Tara Bernerd & Partners and hotelier Jason Pomeranc. Expect glass, steel and velvet finishes in the 87 timber-floor rooms that come with artwork commissioned by British artist Harland Miller (see interview on page 86).

The feeling is coziness in spite of the industrial acccents while high windows shed light into the lounge where cream-and-blue couches surround hefty iron tables piled high with books. At the Gordon bar an eclectic collection of flowerpots and old maps stands in with bouncy sofas on a vibrant tiled floor. To eat there’s New York restaurateur John McDonald’s menu at Italian-themed Sisleriata as well as Above Sisley SoHo, a members-and-guests-only roof top to top the socialites’ tick list for the year to come. — [andyhotels](http://andyhotels.com)

### Sixty SoHo

Sisley Soho’s new neighbour is Sixty SoHo. It’s a fifteen-room boutique hotel created by acclaimed British designers Tara Bernerd & Partners and hotelier Jason Pomeranc. Expect glass, steel and velvet finishes in the 87 timber-floor rooms that come with artwork commissioned by British artist Harland Miller (see interview on page 86).

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Travel: hospitality special

Hôtel des Galeries, Brussels

When the wife of Parisian bookshop owner and former publisher Jean-Noël Flammarion saw an old hotel building in the famous and elegant shopping arcade Les Galeries Royales Saint-Hubert for rent, she thought it was time that Brussels finally had a small-scale luxury hotel.

Nadine Flammarion transformed the grand building into Hôtel des Galeries, which boasts a main entrance in the redbrick street Rue des Bouchers and another in the Les Galeries Royales Saint-Hubert. The latter gives access to the hotel’s bar and restaurant Le Baloo.

Visitors can snap up art books at the Librarie des Galeries, owned by Jean-Noël Flammarion, which boasts a main pharmacy building also opened by Jean-Noël houses the Librairie des Galeries, where among original interior details dating back to 1946 visitors can snap up art books and photography.

Daughter and interior architect Camille Flammarion and Parisian Pour Debaër designed each of the 23 rooms that lie over four

High-ceilinged storeys. The suites are divided over two levels, with one offering a stunning view over the Grand Place and historic City Hall of Brussels.

“We wanted modern Scandinavian accents combined with antiques found here at the Brussels Sablon,” says Nadine. “The use of natural materials like the wooden floors still respects the soul of this classified heritage building.”

The hotel is hidden in an old manor house once owned by the Soldevila Ferrer family, who have overseen the Hotel Majestic in Barcelona since 1918. The 42 rooms mix old and new treasures and juxtapose antique furniture since 1918. The 42 rooms mix old and new treasures and juxtapose antique furniture with swimming pool and a lounge, in which films are screened.

Each of the 25 rooms is decorated with 1950s furnishings and modern pieces sourced from Scandinavia, Italy and the UK by Bastin, the Porto design studio behind the city’s popular Bairro Alto Hotel and Vidago Palace in Portugal’s Trás-os-Montes region.

- Hoteldesgaleries.be

ABC Cooking Studio, Tokyo

Not one of Japan’s salarymen spend the evening working late at the office or entertaining clients. Nowadays, some even take cooking classes.

Since 2007, Japan’s ABC Cooking Studio has taught more than 10,000 men how to make bread, bake cakes and prepare an entire meal from scratch. The Tokyo-based company opened its first studio in 1985 for women who wanted to hone their skills in the kitchen and has expanded its network to more than 200 locations. The rise of the so-called kumos (a play on words that combines the slang for a “dashing man” and “child rearing”) has led ABC to start its “for men” classes.

It is a move that reflects a shift in gender roles in Japan

Tune in to the Menu

Explore the delicious and diverse world of food, drink and hospitality as we meet the makers redefining the culinary landscape.

*FOOTNOTE:
Original futures, fittings and a contemporary eye for design make this an aesthetic treat in the heart of Brussels.

Q&A

Antony Doucet

Global marketing, House Hotels Group

Istanbul’s hotel industry is netting on space with some 75 new ventures set in motion in 2014. We ask Antony Doucet of the House Hotels Group what it takes to succeed.

What defines the Turkish hotel market?

Turkey has a rich culture of hospitality that you can feel in all aspects of life but there is still work to be done. I want a hotel to convey something through the staff, the design and the ambience. Turkey is still learning to construct this efficiently.

How is the market developing?

Turkish Airlines and the popularity of Turkish soap operas around the world are the biggest engines for expansion in the hotel sector. To capitalise on this growth we need investment to train local staff to embrace the luxury industry.

What markets are you focusing on and why?

We see potential from Lebanon, Iran and the Gulf. Our hotels strike a balance between staff experience, location and an ability to share a story about Istanbul. But this mix is increasingly hard to find here, despite growth in tourism.

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- Housedhotels.com

Valverde

Lisbon

Hotel Valverde occupies a six-storey 19th-century palatial building on tree-lined Avenida da Libertade in downtown Lisbon with views of the city’s mosaics and São Jorge Castle. It includes a tree-shaded patio with swimming pool and a lounge, in which films are screened.

Each of the 25 rooms is decorated with 1950s furnishings and modern pieces sourced from Scandinavia, Italy and the UK by Bastin, the Porto design studio behind the city’s popular Bairro Alto Hotel and Vidago Palace in Portugal’s Trás-os-Montes region.

- Valverdehotel.com

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as men spend more time helping out at home and less time at work. Not long ago Osamu Yamada’s repertoire was limited to-pork, a pan-fried noodle dish. Now he cooks elaborate and healthy meals each weekend.

“I started taking classes last April because my wife and I were about to have our first child and I wanted to lighten her load by doing some of the housework,” says Yamada. “It’s made my wife very happy.”

- Abd-cooking.co.jp

Sant Francesc Hotel Singular

Palma de Mallorca

Guests in the know have been keeping quiet about the recent new room in Palma de Mallorca: La Torre, a tower-tracking suite in the new Sant Francesc Hotel Singular.

Sprawling across multiple levels the suite has two bedrooms, a living room and a terrace with panoramic views to the Tramuntana Mountains and the sea.

The hotel is hidden in an old manor house once owned by Mallorquin noblesse and now run by the Soldevila Ferrer family, who have overseen the Hotel Majestic in Barcelona since 1918. The 42 rooms mix old and new treasures and juxtapose antique furniture with a growing contemporary-art collection.

- Santfrancesc.com

2015 design hotel

2015 revamp
Soho House

Istanbul

In March the Soho House group will launch its biggest venue to date in Istanbul’s bustling Beyoğlu neighbour- hood. With Palazzo Corvo – a 19th-century Genoese family home – as its anchor, the space includes three buildings and includes 87 rooms.

Members can expect the obligatory stunning views offered by other houses in the group and will be treated to the city’s mint-scented skyfume from a rooftop pool. As well as showcasing its in-house spa label Cowshed, a version of London’s Cecconi’s Italian restaurant will supply the food.

As usual the look and feel come courtesy of company founder Nick Jones and design director Vicky Charles.

Aman Tokyo

Tokyo

Aman Resorts’ new Tokyo space is the group’s first city property and the model for several urban projects to come. Situated on the top six floors of the Otemachi Tower, this 84-room hotel offers sweeping views of the Imperial Residence grounds and Mount Fuji.

Designed by Kerry Hill Architects, the interior is the work of company founder Nick Jones and design director Vicky Charles. As usual the look and feel come courtesy of company founder Nick Jones and design director Vicky Charles.

The Knickerbocker

New York

February’s debut of The Knickerbocker hotel is a contemporary reimagining of the now-legendary original of the same name. First built in 1906, the “Knock” is a re-invented turn-of-the-century bar and café, Michelin-starred chef Charlie Gibson serves up a storm with a few of the Empire State’s regional delicacies.

Rooftop Bar 51 Cloud is perched underneath the New Year’s Eve Ball and offers a mean martini overlooking Times Square.

Q&A

Tony Castiglione

Bar consultant

What is your first consideration?

“Knick” is again conjuring the same name. The Knickerbocker hotel is a contemporary reimagining of the now-legendary original of the same name.

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How do you train your team?

“They can speak to me whenever they want. This openness is important; I learn as much from their different personalities as they do from me.”

What defines good service?

“Beyond the technical side – making well-balanced drinks with a good story – it’s important to show customers how and why drinks work. As you’re dealing with people you need to use all of your intuition to sense what customers really want.”

How do you make a hospitable space?

“You need a level of comfort, although not to the point where people fall asleep because you need interaction to create atmospheres. Some bars have nothing in them, some bars create a fantasy world, each works in a different way but each has to have a soul. When people walk through that door hopefully they leave a lot of things behind them.”

Sapling Press

Pittsburgh

“In today’s social media-dominated world, no one is sitting at home with a shoebox full of printed letters, comments or ‘likes,’” says Lisa Kovinski (featured, top right, second from right when asked about the relevance of the cards produced at her workshop in Pittsburgh. From the space on Butler Street, passers-by can spot Kovinski and her team of five carefully turning out cards and paper-based stationery pieces by the hundreds of thousands. The business’s survival is an indication that despite advances in electronic technology there’s still value in a hand-delivered envelope shattering a thoughtful thank you. It’s both a case of what you find and how you say it.

Sapling Press’s mission is to put traditional typography into the hands of its customers. “Old typefaces are just so beautiful to look at,” says Kovinski. “And humour is the most important part; we want our cards to be funny but in a truthful way, not crass or cheesy.”

While she writes many of the cards herself, Kovinski also collaborates with authors to come up with memorable quotes: “There’s nothing more desperate and sad than trying to stop an email from sending,” one card reads. Sapling started 12 years ago when Kovinski, then a Baltimore-based graphic designer, grew weary of working in the glare of a screen. “I missed getting my hands dirty,” she says. A longstanding fondness for wooden letterpress blocks led her to take out a printing-press professor at Maryland Institute College of Art, from whom she learned the fundamentals of her budding business idea. She went on to buy her first printing machine, a Vandercook SP15, fired it up and so began the business that has occupied her ever since. In spring 2003, Kovinski sold the first series of Sapling’s cards at the National Stationary Show in New York. “I had no idea what I was doing then,” she says, adding that she has since picked up much about how to run the business side of things at trade fairs. One such lesson was to home her cards into themed collections rather than large eclectic mixes of styles and sentiments. Kovinski’s professional background continues to come in handy as she designs other paper-based paraphernalia such as clothing tags, business cards and wedding invitations.

“The feeling you get when you receive a greeting card in the mail can’t be replicated online, no matter how hard you try,” says Kovinski. Judging by the children’s noses pressed up on the studio’s front window, the same can be said for the craft of making them. — JS