

# Monocle travel guide

#### Global

#### Preface

Our quest to discover the planet's best beds, cafés and spas goes on. This month we visit a well-curated New York general store, a floating Arctic paradise and a modernist Austrian mountain lodge. We also look at the bright future of Guam airline Continental Micronesia.



Nagasaki

Portuguese cakes, champon noodles – and design hotels. There is one more reason to visit the southern Japanese port city of Nagasaki following the opening of the new Kengo Kuma-designed Garden Terrace hotel. Its façade – made of striking blocks of angular light wood panels – cuts into Mount Inasa 90m above the bay of Nagasaki, allowing prime views of the city to take centre stage. As well as 21 sea-facing rooms with wood- and glass-walled interiors and natural-hued furnishings, there are two restaurants and a glass-walled double-height wedding chapel. — DD gt-nagasaki.jp









#### Nagasaki favourites By Toshihiro Konishi, manager, Garden Terrace

Best café & bar: Chez Bonzo is a café by day a restaurant and bar with live music by night. 6.cncm.ne.jp/~chez-bonzo Best restaurant: Fellows "pasta club" is a local favourite and has over 80 different types of the stuff. fellows251.com Local speciality dish:

"Turkish rice" originated in Nagasaki and consists of curry-flavoured pilau rice, breaded pork tonkatsu and spaghetti.

Best shopping: Cocowalk shopping mall also has a 71m ferris wheel on its fifth

floor. cocowalk.jp
Best local secret:
Magashira Park is located
on a hill overlooking the city.
Favourite spot: Rokko
for okonomiyaki and
teppanyaki.

6-17, Hamaguchimachi

#### El Bungalow

Restaurant: Palma de Mallorca

Locals seek refuge from the more conservative Palma de Mallorca at this laid-back seafood shack, nestled on the beach in the quiet Ciutat Jardí suburb. The Piña family opened the restaurant in a former fisherman's cottage in 1985, and it has since attracted a loyal following from demanding Mallorcan foodies. In the rustic dining room, diners tuck into scrumptious paella and fresh local fish served either salt-encrusted, pan fried or roasted with olive oil and herbs. "We don't dress up the fish," says owner José Luis Piña. For the full effect, reserve a table on the outdoor terrace, steps from the waves. — DF Esculls, 2, Cuitat Jardî, Palma de Mallorca, + 34 971 262 738





#### pecialities

Paella mixta (with shellfish, chicken and rabbit), arroz negra (rice with squid in its ink), cap roig (scorpion fish), lubina a la sal (saltencrusted local sea bass)



## Kanebo Sensai spa

Victoria-Jungfrau hotel, Interlaken

In addition to swimming pools, Finnish saunas and 5,000 sq m of space devoted to fitness and beauty at the Victoria-Jungfrau Grand Hotel and Spa in Switzerland's Interlaken, there is Kanebo's new Sensai spa. In keeping with the Japanese brand's simple aesthetic, its first international treatment centre has been designed by Gwenael Nicolas of Japanese firm Curiosity. Lined with floating layers of silk, its six therapy rooms offer seven face and body treatments using koishimaru silk, a variety of silk from Japan, which Kanebo uses to soften and regenerate the skin. You are guaranteed to walk out revived. - AK victoria-iunafrau.ch







## **Best treatment:**

Sensai's signature three-hour treatment for face and body is based on skincare methods developed by the cosmetics firm. It includes a body peel using silk gloves and a soak in Japanese onsen sprinkled with silk extracts.

#### **Brook Farm General Store**

Williamsburg, New York

Last June. Christopher Winterbourne left a job in TV to open Brook Farm General Store in Williamsburg with his girlfriend Philippa Content. Their clean well-curated style is a merging of their respective cultures – she is from Maine and Winterbourne is British with a French mother. "We wanted to sell classic. old, simple items that would last a long time," says Winterbourne. They stock Fog linen dishtowels from Japan, lanolin soap from Sweden, vintage teacups from Poland, stripy wool blankets made by a family owned mill in Canada. Aigle boots and Anglepoise lamps. "We tend to like products of companies with hundreds of years of history," adds Winterbourne. This spring the duo will launch Tourne - their own line of houseware. — AMG brookfarmgeneralstore.bigcartel.com





#### Best-selling products:

- **01** Own-brand handmade woollen blankets
- 02 Stainless steel straws
- 03 Opinel pocket knife
- 04 Fog linen napkins05 Duralex glasses
- 06 Anglepoise 1227 lamps

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#### Aufberg 1113

Lodge: Austria

Perched on a forested slope near Zell am See in Austria, Aufberg 1113 surrounds guests with clean design and vast Alpine views. "We wanted the two holiday flats to be 'nests'," says owner Berta Unterberger, who created Aufberg as an outpost to her more traditional inn, Taxhof, a few miles away. In two apartments, each sleeping up to four people, architect Andreas Meck's concrete and native-wood structure evokes contrasting moods: the lower "nest" is a cosy haven, the upper an open area with a wall of sliding windows. Inside, Alpine elements include open fireplaces, Lodencovered seating and furnishings by Unterberger's son, who is a carpenter. At 1,113m, it has sublime privacy with altitude chic. — KW taxhof.at meck-architekten.de

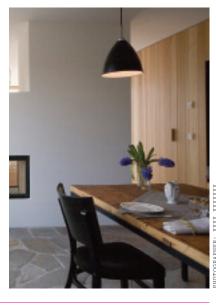
#### Footnote:

Guests can self-cater in well-appointed kitchens or drive to Taxhof's Michelin-listed restaurant to dine on farm-to-table cuisine prepared by Unterberger herself.









### Vulkana

Floating haven: Tromsø

Vulkana is not a luxury yacht sailing the Med. Vulkana is a 50-year-old whaling boat that's been transformed into a floating, warm haven for conquering the seas around the Arctic Circle. The Vulkana is based in Tromsø and offers not only comfortable accommodation but also a Finnish sauna, a Turkish bath, a zen garden, an Icelandic hot tub and, to keep the Norwegian spirit alive, authentic dinners with Norwegian delicacies while the Northern Lights set the Arctic night alight. The Vulkana hosts 12 passengers and can be chartered all year. — DP vulkana.no







## Muhu Island

Baltic getaway

It's hidden, it's small, it's ex-Soviet and it's reachable in the winter by driving over the sea. Welcome to Muhu Island, a frozen teardrop in the Baltic Sea between new Europe and old Scandinavia. In former days, Muhu was a military base. Now it's one of the most picturesque islands in Europe. Part of the charm is thanks to Padaste Manor, a lavish refuge owned by a smart Dutchman and his Estonian partner who turned a ruin of a manor house into one of the top boutique hotels in Europe. The chefs are trained in Michelin-starred restaurants and the local spa therapists got their fingerspitzengefühl in Banyan Tree Bangkok. Of course, all the rest, such as the wooden hot tub by the side of the lake, the schnapps and the steamy Finnish sauna, are 100 per cent Baltic chic. - DP padaste.ee



#### **Andilana**

Spanish dining and hotels

Whether they are aware of it or not, most Spanish foodies have probably eaten in one of the 30 restaurants owned by the Catalan Andilana Group. Over the past two decades, Andilana has quietly built up a formidable cache of dining spots, where bespoke, fashion-forward interiors, smart service and dishes inspired by all the latest gastro-trends make a seductive threesome.

Although still fledgling, Andilana's hotel brand, Fork and Pillow, is proving to be just as successful. With more hotel projects in progress in Barcelona, the Pyrenees and Madagascar, Andilana's well-crafted, cheap'n'chic business model could prove to be a textbook strategy for these cashstrapped times. — SMW andilana.com

#### Top three Andilana properties:

- **01** Flamant: Good value Mediterranean cuisine. *flamantrestaurant.com*
- **02** Café Reunion (below): Catalan cuisine in a cosy setting. reunioncaferestaurant.com
- O3 Miu Japonés (bottom): Moderate prices and high quality Japanese food in Barcelona. miurestaurant.com





## Micro to macro

#### **Micronesia**

#### Preface

Continental Micronesia, with an HQ on the idyllic island of Guam, has expanded its routes and is fit for the future.

Some associate May 1968 with Parisian student strikes, freedom fighters and social ideals. But in the remote islands of the Pacific, mention of the month evokes a slightly different event: it was during this historic period that Continental Micronesia was founded as a subsidiary of its parent company, the aviation giant and world's fifth largest carrier, Continental Airlines.

Admittedly a smaller historical footnote than the Parisian revolt, the airline has grown steadily since its birth. Today it has a staff of 1,230 and operates a fleet of nine Boeing 737s and three 767s.

With its white sandy beaches and turquoise waters, Micronesia is the stuff of honeymoons and Bounty TV adverts but today it is also home to a growing aviation network. Headquartered at AB Won Pat Guam International Airport in Tamuning on the West Pacific island of Guam, the airline accounts for a small but perfectly formed proportion of Continental's activities.

While some companies pride themselves on their USP, in this case, the airline proudly declares itself as offering "identical" services to other Continental routes, from staff uniforms to aircraft upholstery. "Since Continental Micronesia is a 100 per cent subsidiary of Continental Airlines, we provide the same customer services. So customers usually don't see or notice any difference between the two airlines," says Continental's Asia and

Pacific spokesman in Tokyo.
Connected to Japan,
Cairns and China from its
Guam base, the airline has
around 30 daily departures –
18 of which are from Guam
– compared to its mother
company's total of 2,400
flights a day. The airline also
flies from Guam over remote
coral-flecked seas between
21 cities throughout the
Pacific Rim, the Micronesian
Islands and Hawaii.

For Continental Micronesia, the future looks bright: last December routes were expanded to include Nadi in Fiji – from Guam and Hawaii – while Osaka joined the eight other Japanese cities it serves. The airline is bracing itself for a surge in visitors as thousands of US soldiers are relocated from Japan to Guam.

Whether its future role in aviation history proves as memorable as the events of May 1968, however, remains to be seen. — DD For more on Guam, see our business report on page 85.

## Air Mike facts

Name: When the airline was set up, it went by the name Air Micronesia and was nicknamed Air Mike.

**The HQ:** The airline leases 220,000 sq ft at Guam's international airport.

History: Continental Micronesia's narrow-body hangar at Guam airport was once occupied by the US Navy as a maintenance division for the VQ-1 Squadron.

Food on board: Catered by Chelsea Food Services, which provides 31 million meals a year to the airline as a whole.

Service: The airline has 12 check-in counters and eight e-service counters at Guam's airport.

Activities: The airline supports Guam Girl Scouts, Guam Crime Stoppers and Guam Junior Golf.

Magazine: As well as the standard English Continental Airlines magazine, Continental Micronesia passengers flying from Japan to Guam can read an exclusive Japanese magazine Continental Airlines Pacific.