

Prepare for take-off

CATHAY PACIFIC LOUNGE, HEATHROW |

For savvy long-haul travellers, an invitation to Cathay Pacific's lounge at Heathrow has long been prized as much for its bubbled isolation from the airport's hubbub as for its made-to-order bowls of spicy dan dan mian noodles. Now London-based designer Ilse Crawford has spruced up the Terminal 3 haven. At 1,200 sq m, the refurbished lounge is almost a third larger than before and affords more expansive views of Heathrow's apron and north runway, while allowing complete separation of first- and businessclass passengers. Crawford's low-key chinoiserie - slatted wood screens, oversized lantern lamps and artwork by Chinese artist Han Feng – is quietly layered throughout the space, which includes a dining room, work desks and shower suites. DW Lounge C, near Gate 11, T3, Heathrow Airport, London, tel: 44.800 917 8260, cathaypacific.co.uk

Modern history

SANTA CLARA 1728, LISBON | →

Housed in an 18th-century pile on one of Lisbon's most romantic squares, Santa Clara 1728 is the fifth design-led property from hotelier João Rodrigues. Perched on a hill overlooking the Pantheon and the Tagus river, the hotel has been designed by Lisbon-based architect Manuel Aires Mateus, whose clean, modern interiors are a refreshing contrast to the building's ancient walls. Worn limestone stairs lead to the six suites, where coarse linens, pale woods and furnishings by designer Antonio Citterio come together in a neutral palette boosted by a graceful duck-egg blue. Downstairs, unwind with a glass of Portuguese wine and dishes made from the freshest market produce. Mary Lussiana Campo de Santa Clara 128, tel: 351.934 418 316, santaclara1728.com. Rates: from €600



P1118 00 00 00 00 00 00 00 00

Double Danish

LA MAISON DU DANEMARK, PARIS ←

Parisians tend to steer clear of the touristclogged Champs-Élysées, but the arrival of La Maison du Danemark may just lure them back. Copenhagen-based interior designers GamFratesi have divided the two levels into two distinct restaurants. Downstairs is Flora Danica (pictured), a modern Danish brasserie dressed in marble and delicate botanical prints. On the first floor is the more formal Copenhague, cloaked in dark blue leather and Raf Simons Kvadrat textiles. Both menus, by Danish chef Andreas Møller, are odes to Frenchinflected Nordic gastronomy: order salads and beef tartare at Flora Danica, and ris de veau and langoustines upstairs. DW 142 Avenue des Champs-Élysées, tel: 33.1 44 13 86 26, restaurants-maisondudanemark.com

Photography: Heidi Lerkenfeldt