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FOOD TRENDS

A taste of things to come

2025 brought us K-delights aplenty but what's on the menu for 2026? Get ready to digest these predictions.

WORDS: JOSH BARRIE

This year has seen an explosion in popularity of anything and everything Korean, from music to beauty, so it's no wonder kimchi has become everyone's favourite side. The fermented vegetable dish is not only good for gut health, feeding our current obsession with all things microbiome-friendly (think kefir, sourdough and kombucha), it's also plant-based, so ticks the sustainability box too.

But people are fickle; we thrive on novelty, so restaurants need to keep us on our toes. Walk into any British brunch outlet and you'll find smashed avocado is still a non-negotiable. But for how long? It's surely only a matcha pancake stack away from being relegated to the has-been pile, along with quinoa, goji berries and pulled pork.

For 2026, I predict more collaborations, which is understandable: they're fun, easily marketed and not hugely costly. They create a buzz and bring diners together. This was evident at The Ned London when Michelin-starred Texas smokehouse InterStellar BBQ strolled into town, cowboy boots and all, to serve up its famous trays of smoked brisket and cheesy sausages for a limited time in the Electric Bar & Diner.

In the UK, we'll see the comeback of the traditional burger. Don't worry, smashburgers – those crisp little patties, served at the likes of Dumbo, Supernova and Chuck's, will still be around, but

there's a yearning for the OG patties of our childhoods. You remember, the thick, soft meat encased in huge white baps, layered with Cheddar cheese, too much ketchup and so many caramelised onions, it was impossible to eat them with any decorum?

I don't think the New York slice train is running out of steam – if anything, its speeding up. This year has seen a boom of slice shops pop up in the UK, including the third branch of Alley Cats, and much-awaited second branch of Vincenzo's. So, expect to see more NYC-style parlours arrive in the foreseeable – as well as even more regional styles like 'New Haven' and 'Grandma' (thick, spongy squares).

Talking of New York, 'white tablecloth' restaurants are becoming popular again, indicative of diners needing touches that reflect the extravagance of eating out. Going for dinner is about charm and good service, not sermons about sustainability or discussions about orange wine. We want the environment to prosper (and most of us want orange wine too) but when we're dropping a ton on a halibut, a premium experience is the priority.

Lesser-known cuisine will come to the fore. West African dining has stepped into the limelight over the last decade – and there's more waiting for us to discover. The likes of Sudanese, Ivorian and Congolese food will broaden our horizons. There's space, too, for more Sri Lankan concepts – Adoh, from the team behind Kolamba – has been impressing many in London's Covent Garden.

GLASS ACTS A MORE MINDFUL APPROACH IS DRIVING SMARTER SIPPING HABITS

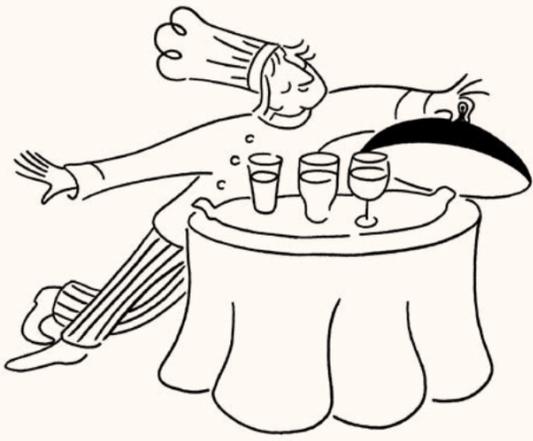
The drinks landscape of 2026 is defined by refinement, function and authenticity. Wellness-minded consumers are choosing beverages that combine indulgence with purpose – such as adaptogenic sodas that promise a side-effect of calm or clarity. Meanwhile, the low- and no-alcohol category continues to grow, especially in premium RTD (ready-to-drink) formats and those that mimic the botanical flavours of traditional liquors, such as The Pathfinder, Seedlip's Garden 108 and Pentire's Coastal Spritz. Sparkling teas are becoming the sophisticated choice for social occasions, led by Real and Saicho, while kombucha continues its ascent in elegant, wine-like options. The emphasis on provenance and sustainability is reshaping menus, with ethically sourced botanicals and recyclable, design-led packaging now status symbols.

While hospitality remains beset with challenges and worry, there's much to look forward to. I can't wait to try the new Poon's at Somerset House, a Chinese offering that's definitely one to watch. And I'm gearing up for parties at Motorino – Stevie Parle's much-hyped follow-up to Town – which boasts Luke Ahearne (who won Lita its star) in the kitchen. Other establishments to get excited about include the new Hawksmoor in King's Cross; Impala, the Soho debut of Meedu Saad (of Kiln fame), heavily influenced by his Egyptian heritage; and the Italian(ish) negroni palace Forza Wine, which is coming to Soho.

Around the world, I love the sound of Hush Harbor, a phone-free cocktail bar in Washington, DC (This phone-free rule has also been implemented at Punk Royale in London – and hasn't hindered business one jot.) How I yearn to fly over for some shrimp in remoulade washed down with a Hush Harbor Mule. In New York, meanwhile, Wild Cherry, Seahorse, and artist-run Food will continue to delight and inspire, and I'm keen to pull up a seat at Kansha's omakase counter, to be wowed by the Japanese-Peruvian feast created by chef Jorge Dionicio. And in Doha? Well, as the Middle East and Europe continue to influence each other's dining habits, dare I suggest a Flat Iron on the cards soon?

As for what's next at The Ned, curiously enough, that it will be even harder to wager. Pay it a visit or keep your eyes on socials to find out...

FOOD



On hearing Guinness is now being served in the Long Bar, our in-house chefs embraced the theme, creating a host of Guinness-inspired snacks to accompany your pint, such as Guinness and Cheddar croquettes with garlic mayonnaise; caviar; Guinness crisps; beef sliders with Guinness rarebit; and a Guinness and salmon Scotch egg. No need to book, just pull up a chair and take your pick.

Guinness returns to the Long Bar at The Ned London

MONDAY TO THURSDAY,
5.30PM-11PM
FRIDAYS AND SATURDAYS,
5.30PM-MIDNIGHT



THE NEWSROOM

EDITORIAL DIRECTOR
Lucy Scott

ART DIRECTION & DESIGN
Alex Hunting Studio

CHIEF SUB-EDITOR
Lyndsey Heffernan

ILLUSTRATION
Debora Szpilman

Casa Cecconi's Saturday table at The Ned Doha

SATURDAYS, 12PM-4PM

The Ned Doha has a brand new brunch offering, from which guests can enjoy a variety of traditional Italian dishes such as grilled zucchini, pizza diavola, chicken parmigiana and gnocchi alla Sorentina, followed by classic desserts like tiramisu, Nona's cake, Sicilian cannoli and a roving gelato cart.



01
Enjoy the craic at The Ned's
Guinness pop-up



Five minutes with The Ned NoMad's new head of bars, *Tristan Brunel*

Tell us about yourself and your career journey

I grew up in hospitality, gaining a deep appreciation for bar service, technique and standards from mentors including Franky Marshall and Ben Rojo. Over the past several years, I've managed both intimate cocktail bars and busy multi-outlet properties. One of the most formative experiences was building and running the George Washington Bar at the Freehand New York for three years. Most recently, I helped establish The Tusk Bar at the Evelyn, which earned a spot on *Esquire's* 20 Best Bars in America list.

What is it you love about cocktails?

For me, cocktails are all about storytelling. I start with the vibe and identity of the venue and build drinks that are exciting yet approachable. Consistency and execution are just as important as creativity – cocktails need to be fun to drink while remaining efficient to produce during busy service. Beyond the drinks themselves, I believe great hospitality comes from reading the room, anticipating guest needs, and ensuring every guest feels genuinely cared for.

What are you most looking forward to in your new role?

The Little Ned cocktail bar is a space I've long dreamed of working in, and I'm excited to carry the torch. I look forward to shaping the next chapter of the bar programme by creating thoughtful and unique menus, building an engaged team, and establishing an industry following, while preserving the charm and character that has made the space legendary since its NoMad Bar roots. Little Ned is the perfect place to blend classic and modern cocktail culture with a welcoming style of hospitality that truly stands out.

Where's the best place to enjoy a drink outside of The Ned NoMad? Katana Kitten is one of the best spaces I can think of, with



great menus and staff. It offers a range of delicious food and excellent cocktails, all with an amazing atmosphere. It's almost impossible to spend an evening there and not have a great time.

What drinks trends should we look out for in 2026? Sustainability will continue to grow and drive the biggest changes in drinking culture. Bars will lean harder into local and seasonal ingredients, find creative ways to reduce waste, and highlight producers who prioritise the environment. Guests will look for cocktails that feel both thoughtful and responsible, with simple builds and bold flavours that showcase this ethos.

What's your current favourite cocktail and how do we make it at home? It has to be the Improved Whiskey – an old-school riff on my all-time favourite, the Old Fashioned. A few subtle tweaks completely transform the drink, which highlights how every single ingredient can shape a cocktail. It was one of the first cocktail variations in history and uses ingredients any solid cocktail bar should carry.



A new face at Ned's Club Washington, DC

Guy Freshwater is the new general manager of the Founders Dining Room

'This role felt like a natural step – a chance to bring together my operational expertise, my eye for detail and my passion for service.

My grandfather inspired my passion for hospitality. Even when I was a kid, he'd take me for exotic lunches once a week – we tried everything: curry, Chinese, sushi, Afghan, hot pot – you name it, we ate it. Those meals sparked my love for food, which led me to become a sommelier and fall into hospitality, which I love.

The best dish to order is the porterhouse. Add crab Oscar, a side of our house horseradish crème fraîche, mushrooms and mashed potatoes, and pair it with a bottle of DRC. It's indulgent, balanced and will turn a great night into a truly memorable one.'

RECIPE TRISTAN'S OLD FASHIONED

INGREDIENTS

- 1 barspoon (bsp) gum or rich simple syrup
- 1bsp Luxardo Maraschino liqueur
- 3-4 dashes absinthe
- 3 small dashes Angostura bitters
- 2¼ oz rye whiskey (such as Rittenhouse)
- Large ice cube
- Lemon peel

METHOD

1. Add all ingredients to a mixing glass filled with ice
2. Stir until well chilled
3. Strain into a chilled Old Fashioned glass over a large ice cube
4. Express a lemon twist over the drink and drop it in



DESIGN



01



02

Art with heart

Ned's Club member Jo Booabood reveals how Doha's Boo Studio pushes creative boundaries while staying true to time-honoured traditions.

WORDS: SARAH GRAHAM



03

Founded by husband-and-wife team, Jo and Amanda Booabood, Boo Design Studio was born from a shared love of storytelling and deep cultural understanding. For Jo and Amanda, intertwining aesthetics with allegory has proven to be a winning formula, seeing the duo collaborate with brands and leading cultural organisations from Hermès to Qatar Museums for the FIFA World Cup Qatar 2022. We caught up with Jo at Boo's Doha HQ to learn more about the business, the creative process and why it's so important to him that everything the studio creates is imbued with soul.

How did Boo Design Studio begin?

Amanda and I met while studying interior architecture and product design at university. We married in 2015, founding our first business together that same year, in Beirut. It had several names before becoming Boo Design Studio. We're nomads by nature, so we travelled between design exhibitions in Beirut, the Arab regions and Europe, exploring. There was no defined line as to what we were doing. Now, the business operates under three platforms: Boo Business, which encompasses all the design products we create on commission; Boo Market, our online shop; and Boo Collection, which is where we have a lot of fun creating bigger pieces.

01
The studio's stackable clay coffee cups

02
Medallion furniture

What is the role of culture in your design?

Culture is the source of our inspiration. Within that, it could be tradition, a lifestyle, stories – it really depends on the need and function. With Boo Business, for example, inspiration stems from our clients. We transform their stories into tangible, functional products and artefacts that are here to remind us of the history, because in the future, they will tell the story of our time now – our heritage. Amanda and I are documenting our story and lifestyle through design, retelling it through functional pieces that people would like to keep in their homes.

What is your approach to design?

For us, designing is about creating something timeless that can work immediately, while remaining relevant in the future. We approach each piece with curiosity – where was the piece created, why and how? This is why you will not find anything in Boo Market that doesn't create an emotional link with the user. Creating emotion is a way of celebrating our stories and our culture.

What's been your favourite design story to tell?

To date, it has been Medallion, a contemporary collection of lighting and furniture inspired by the geometric splendour of traditional jewellery worn in the Arab world – now re-envisioned through the lens of modern minimalism. We were fascinated by the forms of the jewellery and felt it was a universal design. People were curious, and when they understood the inspiration and how we transformed it into a collection, it made sense. From Milan and the Netherlands to Dubai and here in Qatar, everybody loved it.

Tell us about your FIFA World Cup Qatar 2022 commission.

FIFA World Cup Qatar 2022 is a response to a brief that came from Qatar Museums and is anchored in the unbreakable connection between people, place and memory. Lusail Metro Station, a symbolic and strategic site during the World Cup in 2022, served as a major

hub for fans attending key matches, including the final and semi-final held at Lusail Stadium. All football fans would pass through this station to get to the games, and it played a crucial role in uniting people from around the world. We wanted to harness the excitement and unity of the tournament through a monument where you can relive World Cup memories and create nostalgia by incorporating 250,000 keyrings that were used by fans for accommodation during the tournament. We worked with Qatari artist Maryam Al-Homaid, who created a pixelated typography from the keychains and combined it with light to radiate their pattern through a tunnel. It means visitors can walk through memories and are able to relive this important moment for Qatar and ensure the magic of the event lives on for generations to come.

You also had further design involvement with the FIFA World Cup Qatar 2022...

We designed Tassels for VIP lounges across the World Cup stadiums. Looking again to culture for inspiration, the collection reinterprets an iconic decorative element that you would find inside the old Arabian tents, as well as used for adorning camels.



04



05

We took this iconic motif and transformed it into furniture pieces including lighting and benches to dress the space. We really enjoyed playing with the proportions and transforming these tassels into timeless structures that people can use both decoratively and functionally.

You're both immersed in Doha design, including working on window concepts for luxury brands such as Hermès... This is a project that we love because it was so interesting to enter into the world of Hermès and learn more about its history and understand its brand DNA. We then translated this philosophy into window schemes.

What were your first impressions of The Ned Doha? Located in the former Ministry of Interior building, the way design heritage has been merged with the future is really well done. The whole experience of The Ned Doha is one of a kind. Even in Qatar, it's different. You can feel the curation running through everything, from the furniture to the art. Without sounding cliché, The Ned Doha encapsulates the modern style of Qatar. It's minimal and chic while being glamorous – but in a simple way. For me, this is Qatar. It's very sophisticated and has a background and a story to tell. When I first came to Qatar, I didn't know much about its history or culture, assuming it to be like the old Arabic countries. However, as I learned more about the Qatari people, I found there to be more inspiration than I had originally thought, and much of that comes from the connectivity of the city. With public museums and galleries, you can feel that this space is looking to the future while staying true to its heritage, and this

03
The Keys to Memories installation

04
Medallion floor lights

05
Husband and wife team
Jo and Amanda

06
Homeware from the
Tassels collection

The Ned Doha encapsulates the modern style of Qatar. It's minimal and chic while being glamorous – but in a simple way



06

is what has inspired me to design the way I do. For me, it's about learning from these past traditions and crafts – transforming them and delivering them to the public in a way that is speaking to the future.

Where should design enthusiasts visit in Doha? The location of The Ned Doha is perfect for a city design trail, starting at M7. Established by Qatar Museums, M7 is Qatar's epicentre for innovation and entrepreneurship in fashion and design, located at the heart of Msheireb Downtown Doha. You can then wind through Souq Waqif and on to the National Museum of Qatar and the Museum of Islamic Art. There's a lot of interesting places to visit, you can easily fill several days here doing exhibitions alone.

Who should we watch out for when it comes to Doha's design talent? Qatar is home to a lot of inspiring artists who can easily compete at international level. Yousef Ahmad is a Qatari artist and pioneer of modern Arabic contemporary art forms. Then you have young artists producing amazing work, including Maryam Al-Homaid, and also Bouthayna Al Muftah, who did the official FIFA World Cup Qatar 2022 posters.

Qatar is empowering and educating people through the building of museums and galleries that provide public access to an international stage of design, art and fashion. Qatar has made people curious, and the city's pay-it-forward approach to culture is really paying off.

boodesignstudio.com / [@boo_design_studio](https://www.instagram.com/boo_design_studio)

MEMBERS

01
The Drawing Room at Ned's
Club Washington, DC

02
Regular events offer a
chance to get to know
like-minded members



01



02

Strength in numbers

How meeting other Ned's Club members can open up a world of opportunity.

WORDS: BERND FISCHER

Becoming a Ned's Club member not only gives you access to all areas, perks and rate benefits, it gives you entry to a community that thrives on connections. Introductions made at member mixers, wine and book clubs can – and often do – spark successful creative, financial and even romantic partnerships. Here, Ned's Club Washington, DC member Mark Schacknies, who recently invested in a founder member's business, reveals the power of such connections.

What drew you to the angel-investor networking event at Ned's Club Washington, DC? Angel pitch nights are some of the most fun and engaging events you can attend – you're watching founders share bold ideas with real passion. That kind of energy is contagious. What makes it special at Ned's Club is the curated setting – it's not just another pitch room, it's a community-driven space where conversations flow naturally and connections feel authentic.

What specifically made you lean in? The founder's clarity of mission and ability to articulate a real-world, urgent problem immediately stood out. It wasn't a pitch as much as conviction backed by purpose. Three important factors stood out: dual-use technology with defence and commercial applicability; a founder with deep domain expertise; and an urgent macro tailwind where timing mattered.

What happened after the event? We met the following week, dug into the roadmap, and then moved into diligence with a few trusted operators and technical experts. First pitch to wiring funds took about three weeks.

Did any other connections made at Ned's Club help accelerate the deal? Yes. At these events, you tend to meet a cross-section of people with complementary backgrounds, which helped me triangulate my perspective.

How would you describe Washington, DC's angel landscape today? DC angels often come from policy, defence and government-contracting backgrounds, which creates a different lens to the consumer-tech focus of New York or the

What makes it special at Ned's Club is the curated setting – it's not just another pitch room, it's a community-driven space where conversations flow naturally and connections feel authentic

scale-at-all-costs mindset of the Bay Area. In DC, there's a premium on mission-driven companies and pragmatic business models.

What feels most distinctive about Washington, DC angels right now? There's an unusual blend of technical founders spinning out of government, contracting and capital from operators who want to back dual-use innovation. Cheque sizes are often smaller, but syndicates form quickly around conviction deals.

Which Washington, DC sectors are under the radar but worth a closer look? Defence tech is obvious but, within that, autonomy and AI-enabled decision systems are underfunded. Also fintech for regulated industries such as mortgage, healthcare and government – where the DC ecosystem's policy fluency is a differentiator.

What advice do you have for a Ned's Club member attending their first pitch night? Listen for clarity: does the founder articulate the problem and solution in a

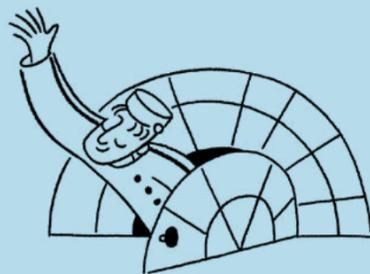
way that makes you want to lean in? The room creates opportunities you can't script, but it's on you to take initiative. A quick follow-up – asking for a demo or grabbing 20 minutes to dive deeper – turns chance encounters into real angel relationships. You have to lean into the serendipity – that's where the magic happens.

What's your favourite corner of Ned's Club Washington, DC? Weather permitting, the rooftop in the late afternoon. It's where you get the perfect mix of energy and calm – the city feels alive, but the space is still intimate enough for real conversations. Otherwise, the fireplace in the Library Bar offers an unrivalled ambience.

What's the one book, podcast or newsletter you recommend to founders? Meditation by Marcus Aurelius. Building a company is like entering the fog of war. You'll need a steady, calming voice to guide you through it.

What's the best pitch tip in five words or fewer? Start strong. End stronger.

HOW TO BECOME A NED'S CLUB MEMBER



1. SAY HELLO

Visit thened.com/neds-club and fill out the application form. Tell us about yourself and don't rush it – we really want to get to know you and learn what you could add to The Ned community.

2. PHONE A FRIEND

To be in with the best chance of being accepted, find two existing Ned's Club members to vouch for you. Your two proposers will tell us why they think you'd be a great addition to the Club.

3. AWAIT THE RESULT

The Ned's Club committee will review the application waiting list and let you and your proposers know if you're successful.

CHRISTMAS



Celebrate Christmas in the City with The Ned London x The Macallan

This year, The Ned London is taking festive magic to new heights by partnering with iconic Scotch whisky brand The Macallan to decorate the Christmas tree in the Grand Banking Hall. Blending tradition with refined elegance, the tree reflects The Ned's signature style and The Macallan's heritage of craftsmanship.

ILLUSTRATION: SEB ARNOLD

ALEXANDER ROBERTSON, THE MACALLAN'S GLOBAL HEAD OF ADVOCACY, TALKS TIPPLES

Which whisky should be on our Christmas wish lists?

A personal favourite is The Macallan Sherry Oak 25 Years Old. It is rare and prestigious, showcasing depth and complexity across a quarter of a century of maturation in exceptional sherry-seasoned European oak casks. The casks deliver up to 80% of The Macallan Sherry Oak 25 Years Old's flavour and entirely natural colour. This is a luxurious, celebratory dram, perfect for gifting. What's more, it is the only Macallan 25 Year Old available, and stands as a true symbol of mastery. The 25 exists as part of the exceptional Sherry Oak Collection, which includes 12, 18 and 30 Year Old single malt Scotch whiskies.

How is it made?

The Macallan Sherry Oak 25 Years Old is handcrafted just twice a year by the whisky

mastery team, which noses every cask for quality. But the journey started about 30 years ago in Spain. The creation of The Macallan exceptional sherry-seasoned European oak casks takes about five years, from forest to sawmill, cooperage to sherry bodega; each cask is built to our exacting standards. In Scotland, these casks are filled with robust, fruity spirit with a cereal note from The Macallan's curiously small stills – some of the smallest within the industry. Over the next 25 years, the spirit matures in the cask, integrating the oak, deepening in flavour and colour, and drawing tannins and notes of rich oak, crystallised ginger and raisins. Importantly, the whisky evaporates at a rate of about 2% each year. Upon reaching its peak of maturation, less than 50% of the spirit remains. It is truly rare.

What makes The Macallan Sherry Oak 25 Years Old different from anything else? Simply, exceptional sherry-seasoned oak casks and an obsession with quality. The Macallan owns the finest sherry-seasoned oak casks in the world and has the deepest connection in Jerez de la

Frontera, Spain, where casks are coopered and seasoned with sherry. The depth of flavour on show, from the oak to dried fruit and spice, is the consequence of past whisky masters looking to the future. Furthermore, every dram of The Macallan Sherry Oak 25 Years Old has had, on average, 636 quality checks by the whisky mastery team.

How should we drink it?

That is personal to every drinker, but my preference is with loved ones and a large ice ball. As the ice melts, the complexity and richness in the glass slowly and beautifully reveals itself. A stunning serving option is 'The Macallan Encounter' – The Macallan Sherry Oak 25 Years Old with a warm tea and ginger infusion to complement the tannins and key flavours.

Enjoy the tree in real life from 24 November to 29 December. Guests can also indulge in exclusive whisky experiences throughout the season at The Library Bar, which will host an intimate The Macallan whisky tasting experience, while Lutyens Grill will feature a curated à la carte menu paired with The Macallan expressions.

THE TREE

The Christmas decorations on the tree have been crafted to evoke the spirit and story of The Macallan

COLOUR

For The Macallan, red is more than a colour, it's a timeless thread woven through oak, heritage hue and place, embodying the soul and history of its whisky.

NATURE

Set among Speyside's rolling hills, The Macallan Distillery rises with quiet strength and precision, a reflection of the wild beauty that shapes the whisky.

CRAFTSMANSHIP

During distillation, The Macallan's copper stills contribute a rich and fruity character.

MASTERY

The exceptional oak casks are the single greatest contributor to the outstanding quality and distinctive aromas and flavours of The Macallan whisky.

OFFERS

Whether it's New York, London or Washington, DC, from late November our hotels will be transformed with Christmas trees, decorations and festive feelings. *Join us* to experience live music, carol singing, festive feasts, cosy sleepovers and seasonal magic in spades.



The Ned London



CHRISTMAS STAY & PLAY

Stay with us for two nights starting on Christmas Eve for the ultimate Ned experience. We'll include our Festive Feast on Christmas Day in Millie's Lounge and £150 credit for cocktails, treatments at Ned's Club Spa, or breakfast on Boxing Day. Rates start from £1,450.

CHRISTMAS SLEEPOVER

Make the most of your Christmas celebration by turning it into a festive sleepover. Stay on Christmas Day and enjoy a table for two at the Feast in Millie's Lounge, followed by breakfast the next morning. Rates starting from £925.

If you're looking to relax and recuperate after the main event, why not make a night of it and book our Boxing Day Sleepover? Rooms start from £665 for a cosy bedroom based on two sharing, with the Boxing Day Feast and breakfast included.

NEW YEAR'S DOUBLE THE FUN

Stay two nights from 31 December and enjoy two tickets to the New Year's Eve Ground Floor Party, a table for two at the New Year Day Feast and daily breakfast for two up to the value of £32pp. £1,950.

To book any of these offers please call 020 3828 2000 (option 1) or visit thened.com/london/festive

The Ned NoMad



DAILY COCOA CART

Whether you're taking a break from exploring the city or winding down after a busy day, everyone deserves a sweet afternoon treat: a cup of rich, hot cocoa – fully customisable with a delightful array of sugary toppings from marshmallows to pirouettes. Take things one step further with our signature chocolate chip cookies. Join us for this delicious afternoon ritual, every day from 4pm-5pm in Ned's Club Downstairs.

CITY ESCAPE

Consider making The Ned NoMad your next city escape. After immersing yourself in the festive atmosphere of New York City, with iconic attractions such as The Rockettes at Radio City Music Hall and the holiday tree at Rockefeller Center just down the street, retreat to the comfort of your room. Unwind with a relaxing soak in a clawfoot bathtub and enjoy a cocktail at either Cecconi's or Little Ned.

Rates start at \$395 from November through March. Subject to availability, blackout dates may apply.

Ned's Club Washington, DC

THE PERFECT POUR

This winter The Library Collection welcomes its first Single Barrel Bourbon: Jefferson's Ocean Aged, Voyage 33, Cask Strength.

Bottled at cask strength, boasting a well-balanced 117 proof, this is a great whiskey to add to your collection for the holidays or the perfect gift. This whiskey will work for every occasion, from an everyday sipper to a special-occasion pour or to add to your favourite Old Fashioned recipe. Bottles are available at \$97 plus taxes.

Afternoon tea at Millie's Lounge has been given a sprinkle of festive magic. We sat down with Darian Schmidt, The Ned London's executive pastry chef, to find out more.

Comfort (food) and joy



In July, Schmidt and Ned London pastry chef Yadira Jauffrineau saw off competition from other London hotel teams to win Channel 4's *Bake Off: The Professionals* 2025. 'When they announced our names, I was literally about to pass out; I lost the strength in my legs,' says Schmidt. 'I always felt that we could win it, and there was a lot of self-sacrifice along the way, but because we believed in ourselves I think that really helped.'

Along with the skills he's honed over the last decade, which has seen Schmidt work at a selection of Michelin-starred restaurants, the win has given him the confidence to grow as a pastry chef. 'I'm always looking for new challenges and have spent a lot of time thinking about how we can elevate The Ned London's desserts, especially the afternoon tea,' he explains. 'This year, it shows up in shapes because I wanted to be more sculptural. I've tried to bring traditional items associated with this time of year onto the plate, so you'll see a Santa hat, a Christmas bauble, a Christmas tree and a little present. We are also a nut-free hotel, so previously we've shied away from things like stollen, but I'm currently working on a nut-free marzipan so we can include the season's flavours without the nuts. Our festive afternoon tea is a really playful way to embrace and celebrate the Christmas period.'

To book festive afternoon tea at The Ned London, please call 020 3828 2000

The making of modern-day Christmas

How a once-banned winter festival has evolved into the most wonderful time of year. Watch any Christmas film and you'll spot familiar hallmarks: snow, carols, Santa, twinkling trees, family gatherings and gifts galore. Yet this comforting picture has taken centuries to establish. Mixing medieval merriment with international influences and a sprinkling of Victorian sentiment, here's how Christmas has evolved into the celebration we know and love today.

WORDS: LYNDSEY HEFFERNAN



MIDWINTER MISRULE

Long before Christianity, England marked the year's darkest days with midwinter festivals celebrating light and renewal. The Anglo-Saxons honoured 'Yule', when fires protected against cold and evil, evergreens decorated homes as symbols of life enduring through the bleakness, and feasting and dancing kept spirits high.

As Christianity took hold, Christmas Day marked the start of 12 days of relaxation (following the penitential Advent period), when lords would serve boar's head and mutton-filled mince pies, washed down with ale. The 'Lord of Misrule' presided over 'mumming' (masked plays), games and pranks that inverted social hierarchies, and villagers went 'wassailing', singing door-to-door with bowls (wassails) of spiced cider.

ACROSS THE POND

In Puritan New England, Christmas was referred to as 'foolstide' and celebrations banned. Yet elsewhere, English settlers accompanied religious observance with familiar customs like carol-singing. Other European settlers added their own layers: the Dutch brought Santa Claus (Sinterklaas), a kindly gift-giver who rewarded good children; and the Germans introduced decorated trees, gingerbread and mulled wine.

VICTORIAN REVIVAL

It was the 19th century, however, that truly shaped the Christmas we recognise today. In 1800, Queen Charlotte, the German wife of George III, introduced the first Christmas tree at Windsor Castle. When, decades later, images of Queen Victoria and Prince Albert gathered around a fir adorned with candles, fruit and ornaments were published in the press, the fashion for indoor trees spread rapidly across Britain and America.

The Victorians also popularised greetings cards, crackers, parlour games and gift-giving, infusing the season with charm and comfort. Charles Dickens' novel *A Christmas Carol*, published in 1843, championed family warmth, generosity and redemption. Meanwhile, Clement Clarke Moore's 1823 poem *A Visit from St Nicholas* (aka *The Night Before Christmas*) and its accompanying illustrations reshaped Santa into the rotund, red-suited figure we know today – a look cemented by Coca-Cola's advertising campaigns of the 1930s.

THE HOLIDAYS TODAY

Now, Christmas is both a cultural juggernaut and a beloved family tradition across the world. In the UK, turkey with 'all the trimmings' is the order of the day, a meal reminiscent of the American Thanksgiving feast – which leaves Christmas Day menus in the US more flexible. The latest evolution is this period becoming increasingly known as 'the holidays', reflecting its inclusive spirit for families of all faiths. And whatever 'the holidays' look like for you, surely settling down post-roast (or takeout) to watch *Home Alone* for the hundredth time is a tradition we're all happy to agree on.

GIFT GUIDE



For foodies

Elevated tastes, timeless refinement.



Drinks Box,
£179,
fieldbar.com



Black Winter Truffle,
£85,
fortnumandmason.com



Malfy x Missoni
Limited-Edition Original Gin,
£54.99, selfridges.com



Titanium Always Pan® Pro,
£170,
fromourplace.co.uk

For adventurers

Luxury, wherever life takes you.



International Carry-On Suitcase
56cm, £990,
tumi.com



Voyager Compass,
£113,
dalvey.com



Carv 2 Ski Coach,
£199,
getcarv.com



Dry Bag,
£147,
vuoriclothing.com

For style aficionados

Where fashion meets finesse.



Men's Pyjamas,
£260,
derek-rose.com



Anina Bag,
£3,350,
polomi.co.uk



Rhydian Coat in Wool and Silk,
£6,420,
therow.com



Start Point Dress,
£1,320,
johannaortiz.com

For wellness seekers

Balance, beauty and bespoke care



Staining Lip Oil,
£18.50,
kulfibeauty.com



Great Skin Double Cleanse,
£28,
meritbeauty.com



Large Amber Candle,
£168,
diptyqueparis.com



Winter Facial Oil,
£94,
demamiel.com

*Worldwide shipping available. Prices correct at time of press**

STYLE



01

01
Haven AW25 collection

02
Neighbour was founded
15 years ago

03
Saman Amel founders,
Saman Amel and Dag Granath

04
Saman Amel only sells
to select retailers

05
Neighbour tan jacket



02

Fatigued shoppers are looking for something different and, thankfully, a new generation of retailers is taking the reins

in New York, Glasswing in Seattle, Mouki Mou in London, Stoy in Copenhagen, Rendez-Vous in Paris and Haven in Vancouver. Alongside its handpicked brands, Haven also produces an in-house line that's made entirely in Canada and Japan. 'I'll admit I'm biased when I say we make some of the best products in the world,' says Trevor Schrader, head of buying and merchandising. 'I work closely with Haven's design team on our in-house label and I'm really excited to showcase our AW25 collection. We have some exciting partnerships to come.' Being surrounded by the mountains, oceans and coastal forests of Vancouver gives Haven a unique worldview. Its wardrobe is part-functional, part-artisanal with a heavy dose of workwear. 'Quality and construction are top priorities when selecting new brands to introduce to our customers,' explains Schrader. 'This way, I have a throughline that connects everything we offer regardless of changes in the market.'

Meet the independent retailers doing it differently.

Dressing in an age of overstimulation

WORDS: LEWIS CHONG

It's a paradox out there: endless choice but everything feels the same. I'm collaborated out. I can't buy anything that 'drops'. I'm not queuing at 6am or entering a raffle system. And, after being asked on one site recently whether I wanted 'boots that matched my aura', the wise words of *Arrested Development's* Lucille Bluth sprang to mind: 'I don't understand the question. And I won't respond to it.' I've officially reached the age where the clothes of my youth are now vintage and trending again.

Fatigued shoppers are looking for something different and, thankfully, a new generation of retailers is taking the reins. These highly curated independents aren't afraid to do things differently, pivoting away from the model of 'too many brands, too much inventory, too many sales', which has turned shopping into a luxury doom scroll. Nobody has time to browse 2,768 jackets.

Shops with a personal point of view stand out from the crowd. A case in point is Browns in London, now owned by Farfetch, which used to be under the direction of founder Joan Burstein, affectionately known as Mrs B. After seeing John Galliano's graduate show – entitled 'Les Incroyables', inspired by the French Revolution – Mrs B bought the entire collection. The young Galliano wheeled it over to Browns' South Molton Street shop, helping Mrs B to display it in the windows there and then. Who then saw the installation and became his first client? Only Diana Ross. In subsequent years,



05

Hussein Chalayan, Alexander McQueen and Christopher Kane would all be given a launch pad here. With an eye for international talent too, Mrs B was the first to introduce the likes of Calvin Klein, Comme des Garçons and Giorgio Armani to British customers looking for the shock of the new.

It's this appetite for discovery that's missing in the retail landscape today – but not if the new wave can help it. Some are freshly founded, some have been treading their own delightful path for a while now, but all offer an approach to dressing that feels sincere and slow. The perfect antidote to our overstimulated times.

Take Neighbour in Vancouver. For nearly 15 years, Saager Dilawri and Karyna Schultz have grown organically, building a complete world you can retreat to. From store design to content and model casting, you feel their hand in everything – especially the wardrobe they curate. 'It's clothing that tells a story through fabric, construction, process or designer's philosophy,' explains Saager of the menswear he champions. 'It, of course, has to be well made but there has to be something extra there. Something that the wearer learns through reading about the garment, but ultimately wearing and letting it become their own over time.' The mix is international with a solid selection of Japanese labels, including Auralee, Taiga Takahashi and Comoli, doing exciting things with everyday staples. Geeking out over fabric development and blink-and-you'll-miss-it detail turn the familiar into the exceptional. This season, Saager is introducing a Japanese label called Niceness; two English labels – Sono and Lea Boberg – French label Sire; and a German label called Racing Atelier, to name a few. 'I always get excited for fall,' he says. Founded by Christopher Green in late 2024, newcomer Ven. Space can be found in Brooklyn. The Totokaelo alumni opened this purely bricks-and-mortar space (read: no online store) to encourage shopping IRL. On his rails, designer tags are covered up so customers can focus on the garments themselves, encouraging discovery and even surprise. Take a look underneath, though, and you'll find a careful edit of brands such as Stöffa, The Row and Cristaseya, the IYKYK French label. There's also C'H'C'M and Colbo



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In agreement is Dag Granath, one half of the Swedish tailoring brand Saman Amel. 'The story of a brand should be told through its product. In our culture now, it's quite rare to be focused on one thing for a very long time, but that is exactly what we are trying to do.' Established in 2015, Saman Amel has ateliers in Stockholm, London, New York and LA, where you can commission an impossibly stylish wardrobe with a focus on handmade tailoring. It also sells to select retailers. 'Great tailoring is essentially defined by the interplay of architecture and cloth,' says Granath. 'Building a shape that's comfortable to wear, and presents the body gracefully is only possible if these two work together.' Fabric is usually the starting point and informs what's possible. For Granath, picking the right one is equal parts instinct and technical insight: 'I think our knowledge and taste in fabric is a key part of our identity.'

Classic menswear has changed. A few decades ago, men dressed one way for work and completely another in private. Granath is relieved these distinctions are gone: 'Today, if you want to dress elegantly, you do so because it's your own will and not because of a corporate dress code, and I find this thrilling.'

STYLE



01

01 Robinson Pelham

02 – 06 Shola Branson

Shades of chocolate, espresso, toffee and mocha have been riding high in popularity the past few seasons, and the renaissance shows no sign of slowing. Fashion's latest obsession parlays beautifully into the realm of jewellery, where muted, earthy tones lend a feeling of understated luxury that complements a coffee-hued wardrobe.

Just as velvety brown suede, cashmere and leather are topping winter wish lists, jewellers report increased interest in brown diamonds, which were once seen as only fit for industrial use. Thanks to some creative marketing – lighter-coloured browns are often referred to as ‘champagne’ or ‘cognac’ diamonds – and the fact that they remain more affordable than their icy-white counterparts, brown diamonds have become a sleeper hit, loved for their unique and sophisticated glow.

‘We launched our first champagne diamond collection in 2023 and the response was incredible,’ says British jewellery designer Rachel Boston, whose new range of engagement rings features diamonds in shades from walnut to whisky. ‘Clients are increasingly drawn to stones that feel individual, and champagne and cognac diamonds offer that uniqueness while still being versatile and wearable.’ She adds that the popularity of brown diamonds is a response to the bright-white perfection of lab-grown diamonds: ‘My clients want jewellery with a sense of authenticity and edge. Brown diamonds are unexpected yet timeless, with depth and character. They make a statement without being too showy, and they resonate

Brown has become a go-to neutral in fashion, so it makes sense that jewellery is following suit



02



03



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with a desire for individuality and natural beauty.’ Brown diamonds pair well with yellow gold, a combination favoured by London’s Minka Jewels, whose clients are gravitating towards chocolate- and cognac-hued diamonds, not least because they’re likely to get a bigger stone for their budget. Shola Branson, a London-based jewellery designer, sets brown diamonds of various shades and sizes in blackened and brushed-yellow gold. His contemporary dog tags, signet rings and pendants are the epitome of pared-back opulence.

Diamonds aren’t the only gemstone that complements this year’s ‘It’ shade. ‘We’re definitely seeing a growing appetite for brown-hued pieces, and tiger’s eye has been a huge trend,’ says Ruby Beales, jewellery buying manager at Liberty. ‘It feels like the natural evolution from last year’s crystal obsession – still rooted in symbolism and energy, but with a more grounded, earthy feel.’ Whether in a playful pinkie ring by Yvonne Leon or an assortment of Maria Tash earrings, the stone’s chestnut glow and natural veining plays into fashion’s current boho vibe.

By Pariah’s ring stacks are also proving popular, blending champagne diamonds with chubby bands of yellow gold and agate in soft grey, taupe or mossy green – another of this season’s most-wanted shades. And Laura Vann’s enamel necklaces, bracelets and rings are selling out in darker tones of mahogany and forest green. ‘Brown enamel is warm, earthy and feels perfectly in tune with the season, echoing the tones of autumn,’ explains the British designer. ‘Brown has become a go-to neutral in fashion, so it makes sense that jewellery is following suit. Some of our brown styles are set with blue stones, and we love that unexpected colour pairing.’

The Chelsea-based jeweller Robinson Pelham also embraces the unexpected by stringing tiger’s-eye beads with hot-pink silk, and adorning a cylinder of carved tiger’s eye with pink sapphires. And there’s a pleasing contrast of textures in Jenna Blake’s Mariner pendant, where brushed-gold and diamonds are paired with a cinnamon-hued silk cord. ‘My whole vibe is casual elegance, and cord necklaces bring that to any look,’ says the LA-based founder of the brand, Jenna Grosfeld. ‘I love how approachable they make jewellery feel.’



JIGSAW: QUIETLY CONFIDENT

Jigsaw’s design director explains the philosophy behind the fashion favourite’s latest collection

For more than 50 years, Jigsaw has been synonymous with British heritage, craftsmanship and timeless elegance; cornerstones set to continue under the leadership of its newest design director Julia Reinmann, who was appointed last year. As the first collection with Reinmann at the helm is released, we sat down with her at a Ned’s Club event to delve into the inspiration behind her striking debut.

‘Jigsaw has always stood for beautiful clothes with a point of difference – style with substance at an accessible price point. Founder John Robinson’s visionary approach continues to influence everything we do,’ Reinmann begins. ‘My own design handwriting is feminine and forward-thinking. I love playing with proportion and unexpected fabrications. I spend a lot of time researching – whether it’s for detail, colour combinations or new techniques – and I’m drawn to anything with a playful or eclectic twist.’ The debut collection is titled ‘Whisper’, and has a brilliantly simple idea behind it: you don’t need to shout to be heard. It’s a study in vulnerability and discovery – quiet confidence, subtle defiance. ‘You’ll see that in the details: an open seam, an external dart, a transparent sequin. There’s a sense of closeness throughout – clothes that only fully reveal their story on second sight. The mood is functional, soft and feminine. Shiny yet washed. Lived-in but not worn out. There’s a rawness that runs through it all. It’s very much a play between fit and flare and column silhouettes. We’ve explored full leather skirts, curved seam tailoring and architectural coats – there’s a richness and depth to every piece,’ she concludes.

Explore and shop the whole collection at [jigsaw.com](https://www.jigsaw.com)

Worldwide shipping available

Meet your new jewellery obsession

WORDS: SARAH ROYCE-GREENSILL

The colour of the season is giving our accessories an upgrade.



05



06

BEDROOMS



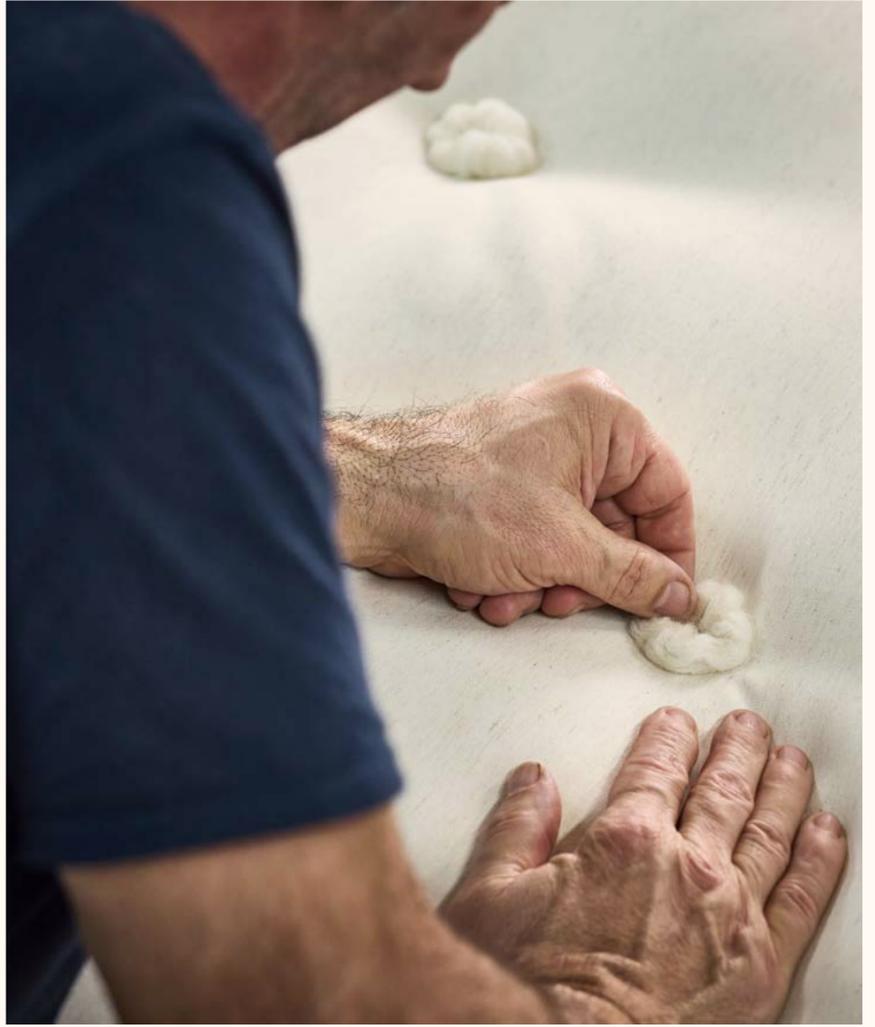
01

A NEW CHAPTER: INTRODUCING ONE BED SUITES

New to The Ned London, the One Bed Suite by founding designer Alice Lund brings relaxed glamour and timeless detail to our bedroom offering. Expect a four-poster bed, roll-top bath, antique rugs and raw-silk drapes framing the historic atrium. Sofas sit beneath English-made grasscloth panels with verdant scenes, while bathrooms feature double washstands, heated marble mosaic floors and solid brass fixtures, finished with Venetian glass lighting. Whether you come for the night or stay for a week, there's never been a better time to book. *Visit thened.com for more details.*

01
Each suite features a four-poster bed

02
Hypnos mattresses are handcrafted by experts



02

All you need to know about the Hypnos handcrafted mattresses, found in all our bedrooms.

The mattress dreams are made of

When it comes to creating a memorable hotel stay, it's easy to focus on the interiors or a stunning view, but ask any seasoned traveller what really matters at the end of a long day, and the answer is simple: the bed. More specifically, the mattress. A truly brilliant mattress in a hotel bedroom isn't just a luxury, it's a silent ambassador of care, comfort and rest. Which is why, when we opened The Ned London in 2017, we turned to mattress expert Hypnos to draw on its 120 years of bedmaking expertise. The Ned Mattress by Hypnos has been so successful, it is now found in every single one of our bedrooms and suites across the world. Members can even buy the mattress for home purchase and delivery through The Ned app. Handcrafted by British bedmakers Hypnos in the heart of Buckinghamshire, the mattress promises perfect comfort while you sleep, thanks to 'a blend of natural and sustainable fibres and springs that move individually within their own pockets,' explains Ned member and Hypnos Group MD, David Baldry. 'The plump mattress is covered with Hypnos' signature "God of Sleep" woven damask. It's made with soft, comfy and breathable wool fibres that help to regulate body temperature, while layers of responsibly sourced cotton provide natural comfort just above the supportive ReActive™ pocket springs, that adjust to support every curve.' Here, Baldry shares exactly what goes into each Hypnos mattress to ensure a wonderful sleep experience.

The Brand

'Hypnos has been manufacturing luxury handmade beds and mattresses at its workshops in Buckinghamshire for over 120 years, and remains a fifth-generation family-run British brand. We supply our mattresses and beds to the finest homes, palaces and hotels around the world and each is carefully handcrafted by skilled experts. Made to order, they are handcut, sewn, upholstered and finished. We have a real passion for our craft and we still have our workshops in the area where the company was founded, with whole generations of families working together side by side.'

The Springs

'We handcraft pocket-sprung mattresses, whereby each spring is housed in its own individual pocket and acts like a bellow to help air circulate within the mattress. This airflow helps to keep the mattress fresh, while the springs keep the spine and body comfortably supported. Every spring is made in the UK to exacting standards, to meet the tried and tested Ned specification, and is made with recycled steel. We've worked with our spring supplier for generations and a big element is how the springs can be recycled and made into something else after the lifetime of the bed.'

The Wool

'Hypnos has a close link with British wool farmers, thanks to its partnership with the Woolkeepers, an initiative between farmers and manufacturers to enable transparency of supply and encourage best practice. We use only the finest natural and responsibly sourced materials, and are proudly British, fairly supporting our network of dedicated wool farmers and introducing Red Tractor and Responsible Wool Standard certifications to our traceable and ethical wool supply chain.'

The Royal Warrant

'We've been the proud holders of a Royal Warrant for over 96 years, most recently from His Majesty King Charles. It helps to guide some of our principles, from our traditional skills to sourcing with integrity, to sustainable innovation.'

The Future

'As a pioneer in sustainable and ethical bedmaking, we've recently transitioned our delivery fleet to bio-diesel fuel and electric, which has saved 60% on our transport CO2 emissions. We've also been a proud partner of the Eden Project since 2019, which has led to us introducing plant-based fibres, derived from banana, pineapple and orange, to our mattresses. We've been carbon neutral since 2011 and certified Net Zero Committed by the Planet Mark. All of our mattresses can be recycled and turned into other things to avoid anything going to landfill.'

BEDROOM OFFERS

COME AND REST YOUR HEAD

Fancy trying out one of our bedrooms for yourself? Here's an offer you won't want to miss out on. If you stay three nights at one of our Ned properties, you can enjoy up to 20% off your room rate, or book to stay for four nights and take advantage of up to 25% off the best flexible rate.*



**Rates subject to availability and blackout dates may apply. Prices as follows: London from £320 per night, NoMad from \$430 per night, Doha from 900QAR per night*

WELLNESS



01

Natural beauty

As French beauty brand talm launches in Ned's Club Spa, we shine a light on its founder, *Kenza Keller*.

WORDS: OLIVIA ADAMS

'Four years ago, when I was pregnant with my first daughter, I realised I couldn't easily find skincare that was safe, effective and beautiful all at once,' talm founder Kenza Keller recalls. 'I spent so much time trying to identify ingredients, and I realised the need to create healthy and simple yet excellent products to use through pregnancy and postpartum.'

Today, the fast-rising brand, which stands for 'to all the mamas', is available in 10 countries. And what started with motherhood has extended to all – from women and teenagers to men – who seek a simplified daily routine of clean and luxurious face and body products.

'When I started the brand, I really wanted to fill a gap for pregnant and postpartum women,' explains Keller, who lives in Paris with her two daughters, and was previously marketing director at luxury Swedish brand Byredo. 'But then, non-pregnant women told me they were unhappy with strong formulas that irritated their skin, and wanted to go back to a minimalistic routine. So our approach for all is soft and simple and yet incredibly efficient.'

The focus on delivering clients the best experience makes the partnership with The Ned such a natural fit. 'The Ned is one of a kind – the history of it, the glamour. Every detail is considered,' Keller

enthuses. 'talm believes in the best quality, and The Ned delivers this.'

The range consists of balms, oils, serums, supplements, mists and moisturisers – for face and body. All the products are manufactured and formulated in France, certified organic, 99.7% natural, fragrance-free and vegan. 'We have a small range because I really care about what we create, and quality formulas take time,' Keller explains. 'The Mega Water anti-blemish treatment is a patented formula and the foundation of talm's routine. The mist balances your skin, boosts collagen production, protects it from pollution and prepares your skin for our serum and moisturiser. In the evening, it's important to use an oil because it helps protect the skin from losing hydration. We really believe in this routine all year round, but it is particularly important to keep it up in the colder months.'

A makeup-removing oil is set to launch before the end of the year. 'We have lots of requests, including for sun care,' Keller continues. 'talm is here to help women age beautifully. It's a privilege to age and I'm against anti-ageing, but that said, we can age beautifully by protecting our skin.'

And what about the future of skincare? 'I think the way we talk to the client will be simpler,' Keller says. 'The formulas, the labels on the packaging... clients will become more educated in knowing what they want and what they deserve.'

With the launch of talm, Keller has proven that when a great idea is met with passion and purpose, success is all but guaranteed – and encourages other women to follow their instincts. 'My advice for aspiring female entrepreneurs is to surround yourself with other entrepreneurs who understand what you're experiencing,' she says. 'And remember, if you feel strongly about something, it's likely many people will feel the same. Go for it!'

To make a booking at Ned's Club Spa London, please call 020 3828 2000



02

01
Ned's Club Spa offers a place to unwind

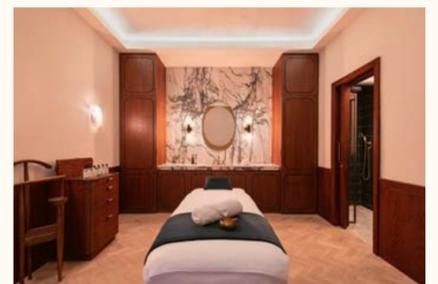
02
The treatment room now boasts Epicutis products



01

01
talm founder Kenza Keller

02
talm products are available to buy at Ned's Club Spa London



02

NED'S CLUB SPA DOHA X EPICUTIS

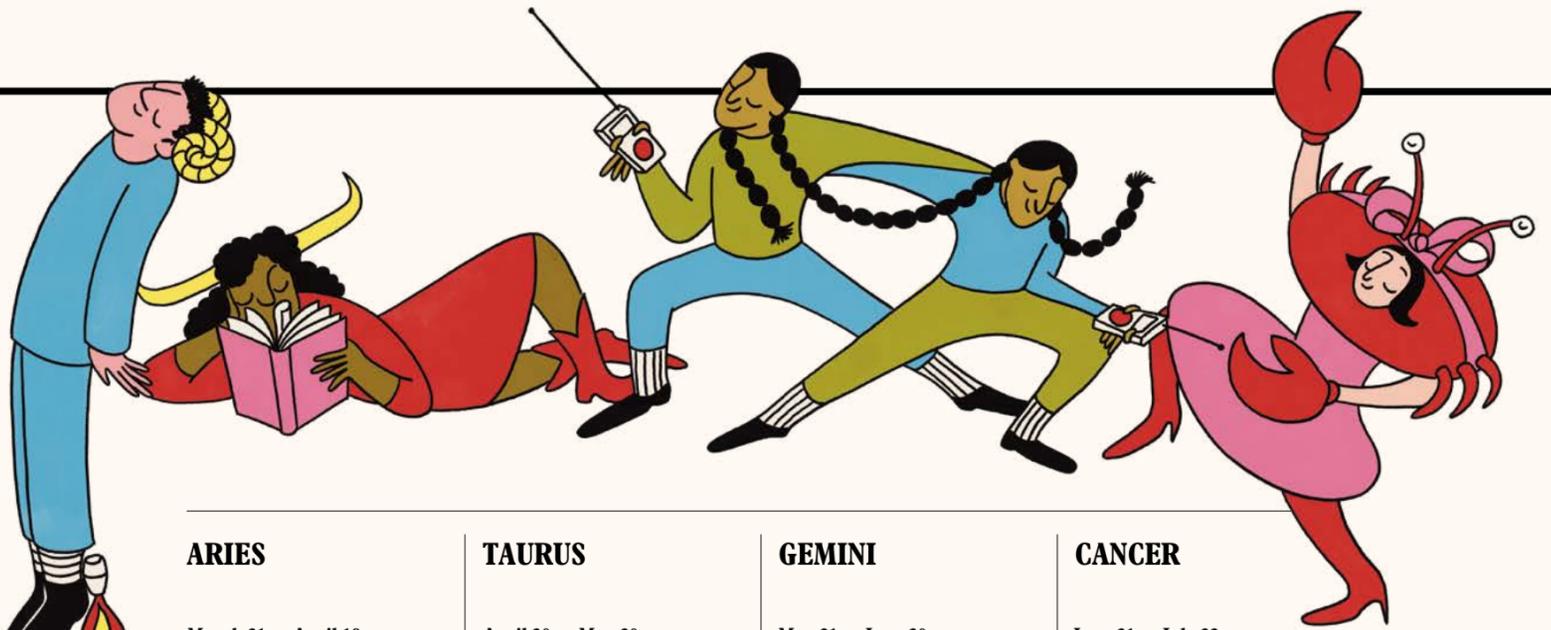
Ned's Club Spa Doha is proud to announce it will now be stocking award-winning brand Epicutis, the science-based skincare line that treats skin health and not age. Its products use patented active ingredients in small-batch formulations to provide a single, elegant solution for all your skincare needs.

Working closely with aestheticians at every step of the process, from product-line ideation to the smallest details of formula development, testing and refinement, the brand has created skincare products by experts, for experts.

'Epicutis is such a good fit for The Ned Doha because it reflects exactly what our spa stands for: simple, clean, and results-driven skincare,' explains The Ned Doha's spa manager Pimnara Punsuay. 'What I love most about the brand is how closely it works with professional aestheticians when developing its formulas, making sure every detail is designed for real results and long-term skin health. If I had to pick a favourite, it would be the Lipid Recovery Mask. It's a true game-changer, calming inflammation and leaving the skin visibly radiant from the very first use.'

To make a booking at Ned's Club Spa Doha, email wellness.doha@thened.com

HOROSCOPES



ARIES

March 21 — April 19

Sometimes, you feel like you're duty bound to guard your right to go at the hardest stuff all alone. This season, investigate the parts of your identity you've been inflexibly holding on to and see if you can soften your stance and welcome more of your many selves to the table.

Magic Words:

When I open to my multitudes, all the forces move with me.

TAURUS

April 20 — May 20

You were born to take your time. And now it's time to give everything around you the same right. Honour the commitments you've pledged and the calendars you're envisioning. And then let go of the clock, and let life materialise the results according to its own mysterious rhythm.

Magic Words:

My life's own seasons will serve me whatever is most needed.

GEMINI

May 21 — June 20

Your nervous system is one of the most active in the zodiac, as you raise your antennae to pick up the full rainbow of frequencies. This season is a moment for soothing and tending to the aftershock of overexposure. Only submit yourself to the stimuli that feels most fortifying.

Magic Words:

I am the receiver and interpreter of my life's most liberating story.

CANCER

June 21 — July 22

There is an equilibrium that's possible when you release your strict accounting of give and take. Let go of your grip on who's doing what for whom and how much, and you'll be surprised by both how much more you have to offer and the surplus that spills over for you to receive.

Magic Words:

Both giving and getting are freely given gifts.

This season, the spaciousness we're seeking starts by embracing what's already here on our home turf. Trust that whatever circumstances you're currently facing are powerful escorts that long to lead you deeper along your soul's most purposeful path.

WORDS: BESS MATASSA



What Lies Ahead

AUTUMN / WINTER



LEO

July 23 — August 22

Your capacity to hold life close to your heart is one of your most precious qualities. This season, practise giving yourself just a little more breath to let life's happenings breeze by you without having to become wholly attached. Creating this gap can only grow the strength of your love.

Magic Words:

'Easy-breezy' grants my heart the space it needs to never ever give up.

VIRGO

August 23 — September 22

For all the talk of your planning capacities, you're actually well-versed in rising to meet the moment in all its messiness. This season is an offering in immersive presence. None of this will last, Virgo. And that inevitable evanescence is an opportunity to hold nothing back.

Magic Words:

Becoming a companion to current circumstance creates the most easeful change.

LIBRA

September 23 — October 23

Out past preference and judgment is a land that wants more of your love. Let this season help you level your gaze and release your opinions. You'll be surprised at just how much healing is possible when you grant whatever feels most confronting the chance to enter your realm.

Magic Words:

Each encounter is an opportunity to hold the human heart steady in my hands.

SCORPIO

October 24 — November 21

Your gut instincts are some of the keenest in the zodiac. This moment is one for making moves towards or away from situations based on a magnetism that doesn't need to be explained to be believed. Let a little bit of self-protection bolster your deep reserves of self-trust.

Magic Words:

I am the keeper of my counsel and the guardian of my gates.

SAGITTARIUS

November 22 — December 21

You love a bit of excess and celebratory spillage. This season, see if you can curb your urge to go all in on anything that crosses your path. Some discernment about what merits your boundless enthusiasm will only make what you choose to commit to that much more courageous.

Magic Words:

I am a champion only for the causes that capture the whole of my spirit.

CAPRICORN

December 22 — January 19

Notice which of your projects and relationships seem to have natural momentum — taking on a life of their very own. This season is one for remembering that you don't have to know exactly where something is going to trust that it's already heading there in the name of a higher love.

Magic Words:

When my aim is true, I don't have to control the trajectory.

AQUARIUS

January 20 — February 18

While your cool-headed gaze often provides necessary perspective, this season asks you to operate less on projected results and more on immediate response. Forgo some of your careful planning for the exhilaration of rising to the occasion and learning through the adventure.

Magic Words:

Risking the experience leads to the expanse of unimagined outcomes.

PISCES

February 18 — March 20

You're a pool plunger whose empathetic capacity often depends on the depth of your emotional immersion. This season wants you toveling off on higher, drier ground. See where removing yourself from the flux of feeling can actually support your sense of interconnection to the whole.

Magic Words:

Taking the long view gives me the chance to participate on my own terms.



THE
MACALLAN

sherry oak



collection

YOU
KNOW
ME
SO
WELL



THE MACALLAN X DAVID GARSON

YOU KNOW ME SO WELL

PLEASE ENJOY RESPONSIBLY. be drinkaware.co.uk

THE
MACALLAN