

Power, position and the catwalk The brightest and best lighting design

Eyewear's grand visionaries

John Lobb's walk on the wild side Cuba's new cultural revolution

Tomas Maier's architectural obsession

High desert dandies in Arizona

Paul Smith's baked beans and brown sauce

Travel



Glitzing up the Ritz

THE RITZ, PARIS +

The scaffolding has finally come off the Paris Ritz. Costing €400m, the four-year refurbishment required the hotel to close for the first time since it opened in 1898. Architect Thierry Despont has overhauled the plumbing, heating and electrics, reduced the number of rooms to 142 and inserted extraordinary new public spaces. In addition to a new restaurant, there is also a respectfully spruced up Bar Hemingway (left), the freshly minted Salon Proust, and the Chanel au Ritz Paris (the fashion house's first spa, a complement to the new Coco Chanel suite). Meanwhile, for the self-effacing, The Ritz has thoughtfully carved out a new secret tunnel between the car park and the hotel. Daven Wu 15 Place Vendôme, tel: 33.1 43 16 30 30, ritzparis.com. Rates: from €1,000

Tea team

KAIKADO CAFÉ, KYOTO →

It has been handcrafting copper, tin and brass tea-caddies since 1875, and now Kaikado has started brewing tea at its newly opened café, located a short stroll from its workshop and flagship store in Kyoto's Kawaramachi district. Housed in a 90-year-old listed building, the café serves a selection of treats including cakes from local bakery Hanakago, tea from London's Postcard Teas, and coffee from Nakagawa Wani in Tokyo. Designer Thomas Lykke, of Copenhagen-based studio OeO, was charged with transforming the old city-tram warehouse and has skilfully combined his native Nordic sensibility with the centuryold heritage of Kaikado in a bright interior that features partially exposed concrete walls and his own light oak furnishings and copper lamps. Jens H Jensen 352 Sumiyoshi-cho, Shimogyo-ku Kyoto, tel: 81.75 353 5668, kaikado-cafe.jp

In the works

DASH KITCHEN, TURIN ←

With imaginative brio, architect Fabio Fantolino has converted a former printing works in Turin's San Salvario into a slick mash-up of industrial brutalism and Mad Men flair. Black chrome ducts on the ceiling mirror the sinuous curl of a long stretch of black leather banquettes, while streaky marble and polished concrete contrast with coloured glass pendants and plush velvet armchairs. There's an impressive collection of artisanal beers, some of which find their way into the dishes, such as prawn ceviche marinated with Maes Pils beer or fish and chips, which arrive at the table with a Belgian ale milkshake. Daven Wu Largo Saluzzo 34/c, tel: 39.011 669 8270, dashkitchen.it