

INTERVIEW WITH ROSEMAUND FARM DISTILLERY'S **JAMES DASHWOOD CHASE** BEAUTY PIE'S **KEVIN CORNILS**
ANDREA RIGOGLIOSI APPOINTED CEO OF DIESEL **JEMMA LESTER** ON BUILDING A MEANINGFUL PRESENCE
ALEX DILLING AT HOTEL CAFÉ ROYAL OWNER **VICTORIA SHEPPARD** ASPREY STUDIO CCO **ALASTAIR WALKER**
WORLD OF HYATT PARTNERS WITH AUDI F1 **L'OCCITANE EN PROVENCE** CELEBRATES 50TH ANNIVERSARY
PSYCHOLOGY OF PREMIUM WITH **SIMON CALLENDER** THE POWER OF JOY ACCORDING TO **CHENGCHENG LI**
Q&A WITH JUKES CORDIALITIES FOUNDER **MATTHEW JUKES**



luxury briefing

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FOOD + DRINK



INDUSTRY REPORT

1

VOLCAN DE MI TIERRA LAUNCHES COLECCIÓN I HACIENDA LA GAVILANA

Volcan de mi Tierra has introduced Colección I Hacienda La Gavilana, its first collaboration with Mexican stonemasons ARCA, celebrating Mexican craftsmanship and the 250th anniversary of Hacienda La Gavilana in Jalisco, where the Gallardo family settled in 1774.



The collection comprises 1,774 Bianco Carrara marble vessels, honouring the Hacienda's heritage, and includes Volcan's first Añejo, made from 100 per cent Lowlands Blue Weber tequila, aged in European oak and finished in sherry casks. "We honor our vision of Mexico through our tequila. This project remits to my family origins in Jalisco, when my ancestors settled in our Hacienda La Gavilana in 1774," said Santiago Cortina Gallardo, CEO and Co-Founder.

2

IMPERIAL HOTEL KYOTO ANNOUNCES FOUR DINING VENUES AHEAD OF MARCH OPENING

Imperial Hotel, Kyoto, which opens on March 5, 2026, has announced four dining venues at the property. The concepts — REN, YASAKA, OLD IMPERIAL BAR and THE ROOFTOP — focus on seasonal cuisine, craftsmanship and relaxed, refined hospitality. REN is an 18-seat chef's counter



led by Executive Chef Koji Imajo, combining French technique with Japanese seasonality guided by the country's twenty-four solar terms. YASAKA offers all-day dining centred on wood and charcoal cooking. OLD IMPERIAL BAR serves classic cocktails alongside Kyoto-inspired creations, while THE ROOFTOP is a seasonal open-air terrace reserved for hotel guests. The 55-room hotel occupies the restored Yasaka Kaikan in Gion, a nationally registered Tangible Cultural Property, and is a member of The Leading Hotels of the World.

3

DOMINIC TEAGUE APPOINTED EXECUTIVE CHEF AT WALDORF ASTORIA LONDON ADMIRALTY ARCH

Dominic Teague has been appointed executive chef of Waldorf Astoria London Admiralty Arch, bringing more than 30 years of global culinary experience to the landmark hotel ahead of its opening later this year. Teague will work closely with Director of Food & Beverage Dimi Leivadatas to



deliver the hotel's culinary vision, including Clare Smyth's seafood concept Coreus and Daniel Boulud's all-day dining concept Café Boulud. He will oversee all culinary operations, from menu development to in-room dining and events. Teague joins from One Aldwych and has held senior roles at The Lanesborough, L'Escargot, The Regal Hotel in Hong Kong and Sandy Lane in Barbados. Dominic Teague said: "I am so honoured to join the team. Creating exceptional culinary moments for guests is one of the most rewarding things you can do.

4

INDIE GROUP OPENS PABLO SAINT-BARTH IN THE CARIBBEAN

Indie Group has expanded its international footprint with the opening of Pablo Saint-Barth, a new flagship venue overlooking Gustavia Harbor in St Barths. The opening brings the brand's distinctive Tropezian spirit to the Caribbean following launches in the French Riviera, Courchevel, Megève and Paris. Conceived as the island counterpart to the



Pablo Saint-Tropez, Pablo Saint-Barth is arranged across two levels offering complementary experiences from sunset through to late night. The Rooftop welcomes guests at golden hour with a menu focused on fresh, shareable dishes. The ground-floor Night Bar extends the experience into the early hours, with signature cocktails, premium spirits and DJ sets. The opening marks a further step in Indie Group's strategy to develop destination-led hospitality concepts in key international locations

5

JAPANESE-MEDITERRANEAN RESTAURANT ZENIRO DEBUTS IN NICE

Zeniro has opened in central Nice, France, adding a contemporary Japanese-Provençal restaurant to the city's dining scene. The three-level venue brings together Japanese culinary techniques with the ingredients and character of Provence and the French Riviera. The kitchen is led by chef



Ricardo Pérez, formerly of Nobu London Shoreditch and Tapasake at One&Only Portonovi. His menu focuses on locally sourced seafood and seasonal vegetables, with many dishes prepared over a charcoal grill in an open kitchen, reflecting an emphasis on balance, simplicity and craftsmanship. Designed by Cannes-based architect Samy Chams, the restaurant spans two main dining floors, with interiors combining Japanese restraint and Provençal warmth. A rooftop cocktail bar is set to open later in spring 2026, completing the concept.