

PAN PACIFIC LONDON

VOL 2

Periscope.

DISCOVER A DIFFERENT SIDE OF LONDON

LOCALE

BRICK LANE

INDULGE

BEHIND THE
CHEF WHITES

WELLBEING

THE BODY MOT
EXPERIENCE





Gift A Loved One

Treat a special someone to an unforgettable experience at Pan Pacific London.
Discover our gift vouchers.





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LONDON'S DIGITAL
NEWS

DISCOVER



The image shows a detailed stone archway, likely part of a historic building. It features two large lion sculptures on either side of the arch, facing outwards. The arch itself is decorated with intricate carvings, including a central fan-like motif and various floral and geometric patterns. The title 'Behind The Build' is overlaid in a large, white, serif font.

Behind The Build

PAN PACIFIC LONDON

London is one of the busiest cities in the world and while there's something uniquely invigorating about the hustle and bustle of this capital city, a touch of tranquillity is always a welcome reprieve. With award-winning interior design by Yabu Pushelberg, Pan Pacific London seamlessly blends British elegance with Singaporean sensibilities, drawing inspiration from the serene ambience of woodlands and rainforests.

The calm atmosphere and comforting colour palette, complemented by thoughtful details such as artwork infused with Asian influences, luxury amenities and in-room curated reads ensure that guests feel at home from the moment they arrive.

The 144-year-old Devonshire House building, originally the headquarters of the Religious Society of Friends after leasing it from the Cavendish family, serves as the backdrop for this contemporary oasis. Though the initial structure was expanded and eventually demolished after 1925, original features

still grace the property. An authentic Victorian shopfront was meticulously removed and refurbished, preserving the craftsmanship for future generations to appreciate. This commitment to heritage permeates the hotel; meeting areas are named after renowned markets in London such as Spitalfields and Brick Lane and coaching inns from the mid-1400s, paying homage to the city's rich history.

While the conscious mind may appreciate an elegant hotel with attentive staff and sophisticated surroundings, the subconscious craves a deeper sensory experience. Pushelberg notes, "We aim to create environments that invite contemplation and offer a sensory journey".

Crafted exclusively for Pan Pacific London by a team of experts, a scent harmoniously blending classic Southeast Asian essences such as orange, lemon, bergamot, rose and green tea floats through the public spaces, transporting guests to a state of bliss during their stay at the hotel.

INDULGE

Straits Kitchen & Bar **Second Floor**

Whether you're seeking breakfast, lunch, dinner, or something in between, look no further than our signature restaurant Straits Kitchen. Here, you can enjoy traditional dishes like Hainanese Chicken Rice and unique fusion experiences such as Kopi Tiam Afternoon Tea. For refreshing beverages, explore the wide array of wines, Champagnes, cocktails and mocktails available at Straits Bar.

Ginger Lily Bar & Lounge **Ground Floor**

A buzz can always be found at our hotel bar, where from late afternoon it blossoms into a vibrant cocktail haven offering a selection of spirits, wines, beers and popular cocktails, both contemporary and classic, mixed and muddled by our mixologists.

Linger for longer in our lounge with its inviting ambience and food menu featuring comforting classics. For a tranquil space just metres away from the hustle and bustle of the City, this is a perfect all-day spot.

SHIOK! **Devonshire House**

Prepare to enjoy our enticing grab-and-go selections at SHIOK! Whether you have a passion for pastries, a fondness for chocolate, or a hankering for something sweet or savoury, whatever time of the day, we have a variety of options to suit every taste.





SIP

Silverleaf **Devonshire House**

Designed by Tom Dixon, Silverleaf bar offers an innovative menu developed by our talented team who forage for ingredients and craft each cocktail in our lab. Our award-winning bar promises an unparalleled drinking experience, drawing inspiration from design, art and naturalism. Additionally, the hidden Alba bar provides an elegant setting for private tastings.

Summer Terrace **Bishopsgate Plaza**

Our beautiful summer terrace in partnership with new star of the French rosé scene, Roseblood, provides a charming Provençal oasis amidst London's hustle and bustle. Savour a curated sharing menu of charcuterie, fromage and crudités, beautifully paired with the finest selection of Roseblood wines.

REJUVENATE

SENSORY Wellbeing **Fourth Floor**

For a spot of TLC or a body MOT, look no further than our holistic wellness floor. From the 18.5-metre heated infinity pool and steam rooms to the high-tech gym and spa treatments blending the theories of Western science with centuries-old Asian traditions, there is something to suit every guest. We also offer Bonpoint spa treatment experiences designed for children aged 6-16 years, giving them the chance to dip their toes into the world of wellness.



LOCALE

St Dunstan-In-The-East



TRANSPORT & ATTRACTIONS

LIVERPOOL STREET STATION

2-minute walk, 0.1 miles
National Rail Services
Elizabeth, Central, Circle,
Hammersmith & City and Metropolitan
Lines
London Overground

ALDGATE STATION

7-minute walk, 0.3 miles
Circle, Metropolitan and Hammersmith
& City Lines

BANK STATION

10-minute walk, 0.5 miles
Central, Northern and Waterloo & City
Lines and DLR



LEADENHALL MARKET

9-minute walk, 0.4 miles
Located in the heart of the
Square Mile and boasting a
selection of boutiques, shops,
restaurants and bars.

SPITALFIELDS MARKET

9-minute walk, 0.4 miles
Home to contemporary brands,
boutiques, street food and
independent stallholders.

SHOREDITCH

12-minute walk, 0.5 miles
One of the trendiest
neighbourhoods and popular for
its world-renowned restaurants,
bars, clubs and art.

BRICK LANE

15-minute walk, 0.7 miles
Five markets combine to offer
culinary delights, vintage clothing,
unique treasures and independent
shops alongside vibrant street art.

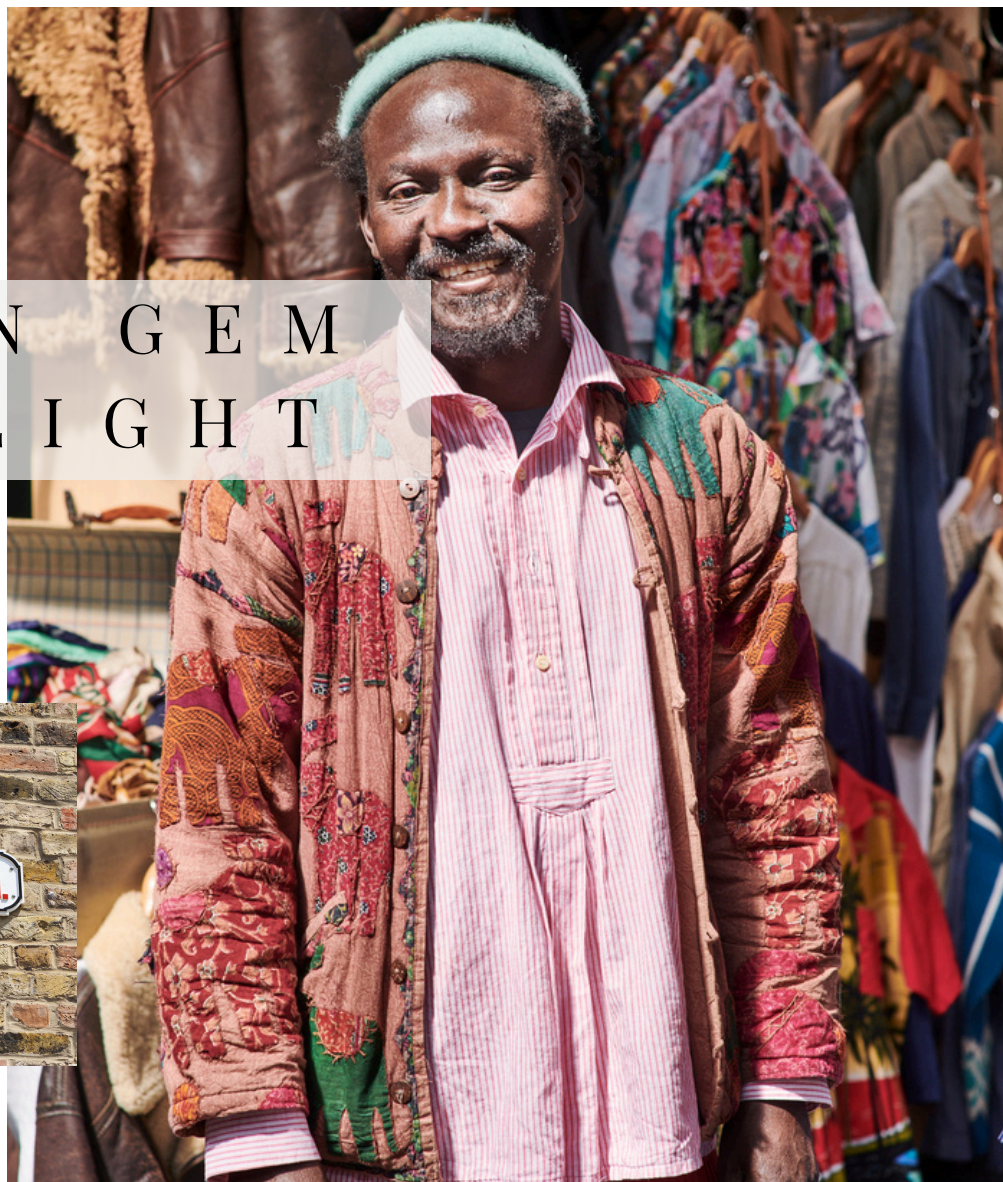
THE TOWER OF LONDON

16-minute walk, 0.6 miles
An internationally famous
monument and one of England's
most remarkable structures.

TOWER BRIDGE

22-minute walk, 1.0 miles
An iconic London landmark that
houses an exhibition in its Victorian
engine rooms and a high-level glass
walkway over the River Thames.

HIDDEN GEM SPOTLIGHT



Just a 15-minute walk from the hotel, the East End's Brick Lane boasts a history dating back to Roman times, combined with a modern urban charm.

Renowned for its diverse culinary scene thanks to its multicultural tapestry, Brick Lane is a paradise for food enthusiasts. The bustling markets play host to vendors offering tastes from around the world that cater to every palate. Enjoy aromatic and flavourful curries reflecting the area's rich Bangladeshi heritage, alongside delectable pastries, artisan coffee and mouth-watering burgers.

The colourful street art and graffiti that adorn Brick Lane's buildings add a dynamic layer to its already vibrant atmosphere. This open-air gallery features an ever-changing array of works by local and international artists, bursting with creative energy and capturing the

eclectic spirit of the area. Art lovers will consider it a must-visit destination.

A bustling attraction for both locals and tourists alike, Brick Lane Market is a treasure trove of unique discoveries. Open daily, it truly comes to life on Sundays, offering everything from vintage clothing and antiques to handmade crafts. The vibrant atmosphere is complemented by live music and street performances, making it a perfect spot to soak up the local culture.

As the sun sets, Brick Lane transforms into an exciting nightlife destination. The area is dotted with cosy craft beer pubs, buzzing cocktail bars and intimate music venues, ensuring that a fantastic evening out is in store for every preference.

BONPOINT



FAMILY FUN

Step into enchantment where luxury wellbeing intertwines with wonder for you and your little ones. Welcome to our exclusive collaboration with luxury children's brand, Bonpoint.

Designed to mesmerise guests of all ages, our Bonpoint partnership has expanded from children's spa treatments to a new afternoon tea experience and pool pop-up, inviting families to indulge in magical moments of tranquillity together.

Dive into relaxation during family swimming hours, 9am - 11am and 3pm - 5pm on weekdays and 7am - 9am and 4pm - 6pm on weekends. Little guests can immerse themselves in an oasis, recline on bespoke mini deckchairs complete with pastel cushions, soak up the serenity under umbrellas and drift into bliss on custom pool floats.

Dipping their toes into the world of wellbeing doesn't end at the poolside. Little Daydreamers aged 6-16 can enjoy a whimsical adventure by indulging in our Bonpoint Experiences. The children's spa menu is uniquely designed to ignite their imaginations with experiences like The Fairy Tale Treatment which offers a replenishing and relaxing facial, executed to the rhythm of a wonderful fairy tale chosen to accompany each gesture, to spark delight and wonder.

After their spa visit, children can enjoy the enchanting Bonpoint Children's Afternoon Tea, featuring chocolate almond macarons, cherry lollipops and orange blossom madeleines. Each bite offers a blissful taste experience. They will also receive Bonpoint colouring pencils, a delightful colouring-in menu and a word search for added fun.

Join us where wellbeing meets storytelling, and every moment is a celebration of family time!



L O N D O N I N S I D E R

A NEIGHBOURHOOD GUIDE TO BERMONDSEY

Set within the vibrant streets of South London lies Bermondsey, a charming neighbourhood where history, culture and community converge.

One of Bermondsey's most enchanting features is its food offering which draws epicureans from far and wide. From Maltby Market with its range of high-quality artisanal treats to chic eateries like Casse Croute and Restaurant Story, the neighbourhood boasts a diverse array of dining options that are sure to please every palate.

Those partial to a pint or two can explore Bermondsey one sip at a time, by partaking in a refreshing adventure through London's vibrant beer scene with the famous Bermondsey Beer Mile. A beloved stretch of breweries, taprooms and craft beer venues, each stop offers a delightful twist from traditional brewing techniques to unique flavours that beer enthusiasts will love.



Beyond its culinary and drinks offerings, Bermondsey is also home to a wealth of historic treasures waiting to be explored.

Open every Friday 6am - 2pm, Bermondsey Antiques Market dates back to 1855 and stands as a testament to the neighbourhood's rich heritage, with its maze of stalls brimming with vintage finds and timeless artefacts. Whether you are a seasoned collector, a casual browser, or someone seeking a unique gift, be sure to wander through its labyrinthine pathways and discover a treasure trove of antiques and vintage collectables.

Meanwhile, tranquil Bermondsey Spa Gardens offer a peaceful respite from the urban bustle, inviting visitors to unwind amidst verdant surrounds. On the site of an 18th-century spa, this 4.5-acre park is a brief escape from city life and a chance to reconnect with nature.

Whether you're strolling down cobblestone streets, browsing eclectic boutiques, frequenting local eateries or soaking up the vibrant markets, Bermondsey is sure to captivate with its unique charm and character.

Speak to our concierge team for directions.





DAY TRIPPING

DISCOVER WHITSTABLE

If you're longing to escape the bustle of the city for the day, then set sail to Whitstable, a quintessential English coastal town set along the picturesque coast of Kent. This idyllic seaside town is easily reached from London via a 90-minute train journey and is bursting with colour, from the postcard-perfect pastel beach huts adorning the shoreline to the vibrant houses and iconic storefront of Wheeler's Oyster Bar.

Be sure to don comfortable shoes so you can make the most of the beautiful walks that Whitstable has to offer. Take in the salty sea air as you stroll along the seafront to Tankerton Beach, while those after a longer walk can enjoy the 5km Whitstable Coastal Trail. Don't miss the chance to explore "Squeeze Gut Alley," offering a glimpse into Whitstable's quaint maritime heritage, or take a walk to Whitstable Castle to explore its beautifully manicured gardens.

If you're lucky enough to visit on a warm summer's day, head for a dip on Whitstable Beach. However, even if the sunshine eludes you, there's no need to be crabby – just join the locals and head into the waves for a bracing dip. For the adventurous among you, paddle boarding along the coast provides a thrilling perspective of the town, or embark on a cycling adventure along the Crab and Winkle Way.

Whitstable's culinary scene is a celebration of its maritime heritage, with oysters reigning supreme in honour of the centuries-old oyster farming tradition. Indulge in the freshest oysters at Wheeler's Oyster Bar, a Whitstable landmark that's been making waves since 1856, or savour traditional fish and chips at The Forge Oyster Shack. Something of a local institution, be sure to stop by The Old Neptune at the water's edge. Old Neppy has managed to maintain its old-school charm and provides a spectacular spot for watching the sunset over the sea.

Whitstable Oyster Festival returns to the harbour and Long Beach 27th - 30th August after a year's hiatus. The festival begins with a symbolic beachfront 'landing of the oysters' ceremony, followed by a weekend of live music, street food pop-ups, oyster-eating competitions and more.

Whitstable's cobbled streets are a goldmine of independent boutiques, antique shops and art galleries to explore. Don't miss the monthly Whitstable Antiques & Vintage Fair, offering an eclectic mix of vintage treasures and artisanal goods. And for a taste of local craftsmanship, peruse the Harbour Market, where each wooden hut showcases handcrafted British-made delights.

Speak to our concierge team to assist with planning your visit.

INDULGE





A TASTE OF PROVENCE IN THE CITY

TERRACE TEMPTATIONS



Our beautiful summer terrace in collaboration with new star of the French rosé scene, Roseblood, provides a charming Provençal oasis amidst the bustling city, designed to spark joie de vivre throughout the summer.

Set on the Alpilles in the heart of Provence since 1489, Château d'Estoublon is a stunning 300-hectare estate renowned for its exceptional olive oils and wines and is one of the most exclusive venues in Provence.

This summer, enjoy a Provence-inspired sharing menu of charcuterie, fromage and crudités, paired with Roseblood wines and cocktails amidst vibrant blooms and planters.

Guests can savour refined wines such as the Roseblood Rosé 2023, as well as wine cocktails with a unique flair, including The Rose, a blend of Roseblood Rosé, Chambord and fresh berries, and The White, featuring Roseblood White, soda, basil cordial and cucumber.

We are excited to invite you to experience Provençal elegance at our terrace until Sunday 29th September.

ADAM BATEMAN

EXECUTIVE CHEF

BEHIND THE
CHEF WHITES

GET TO KNOW ADAM



BEHIND THE CHEF WHITES

WITH ADAM

Meet Adam, Executive Chef at Pan Pacific London, whose unwavering passion for the hospitality industry is evident in every aspect of his work.

Involved in a myriad of boards and programmes that influence and make a difference within the industry, discover this committed person behind the Chef Whites he proudly dons each day.

Tell us about your career so far

Aged 16 I fell in love with cooking and hotel operations during my apprenticeship. I loved the hustle and bustle of the kitchen and was inspired by the talent of my Head Chef and set my mind to emulating that one day. Over the last 25+ years, I've been fortunate enough to travel a lot and experience some amazing opportunities like cooking in the Formula 1 Paddock Club.

Where do you find your inspiration?

I love London. I find the melting pot of cultures and cooking styles a great source of inspiration. In my free time I eat out as much as I can to see what other chefs are doing and get inspiration from new restaurants and menu concepts. I find that immersing myself in London's food scene inspires me when I'm creating new dishes and menus.

What are your favourite London restaurants?

I absolutely love Temper and Tomos Parry's Mountain. The food at both is fantastic and I was really inspired by their menus. Another one of my

favourites is Mews by Tom Aikens, located in a converted townhouse. Despite its well-deserved Michelin star, it maintains a relaxed atmosphere and the food is incredible. Lita in Marylebone serves Michelin-quality food and I recommend going there, too.

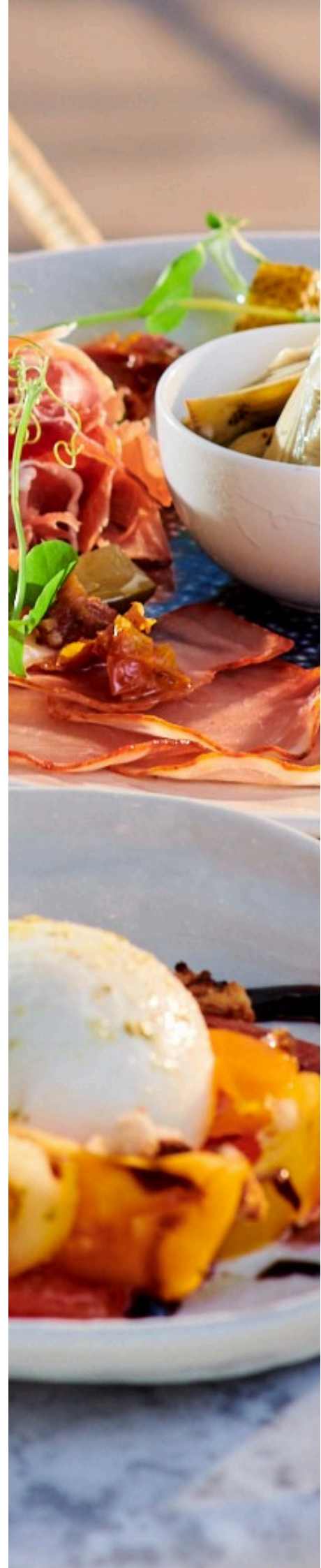
Any advice for aspiring chefs?

Don't just follow a recipe, make sure you truly understand each element. The most important thing is to understand how to build flavour and season to taste at every stage, this allows you to develop a depth of flavour that creates a well-balanced and complex dish.

Tell us about the many boards and programmes you are involved in

I'm fortunate to be actively involved in several boards and programmes dedicated to helping aspiring chefs launch their careers. From the Springboard Future Chef and Nestlé Toque d'Or competitions to name a couple, to serving as Chairman at the Institute for Apprenticeships & Technical Education, I am deeply committed to supporting young chefs through sponsorships, bursaries and apprenticeships. My passion lies in inspiring the next generation to fall in love with the culinary profession as I have. I aim to show them that, despite the hard work, this industry offers incredibly rewarding experiences and so many opportunities.

Adam Bateman





IN CONVERSATION WITH

Karl Kaff
Scientific Photographic Artist



Drawing inspiration from natural elements, Silverleaf, the hotel's destination cocktail bar, offers guests a complete sensory journey. This is exemplified by our latest cocktail menu, 'Under The Lens', showcasing signature cocktails that highlight two key ingredients. These cocktails are visually brought to life through the artistic lens of scientific photographer Karl Gaff. His distinctive images showcase the vibrant beauty of the cocktails when magnified under a microscope, unveiling the intricate details of the ingredients in a truly original manner.

Please guide us through photographing ingredients for the Silverleaf menu

Photographing the Silverleaf menu through a microscope involved a combination of precision and creativity, which made it very enjoyable to work on. The cocktails were shipped to my studio in Dublin and stored at -80°C to preserve each liquid's essence before polarisation microscopy was used to reveal the unique birefringence structure of the frozen cocktails.

A droplet of the solution was placed on a chilled microscope slide and quickly photographed before it thawed. Due to the microscope's shallow depth of field, multiple images were taken at different focal depths and merged for a comprehensive, in-focus picture. Experimentation with lighting angles, composition, and microscopy techniques highlighted the liquid's vibrant colours and crystalline structures. Lastly, in post I enhanced the images' visual impact while maintaining scientific accuracy, ensuring the photographs accurately represented the sensory experience of the cocktails.

What were the intriguing or distinctive features of the project?

It combines science and art, showcasing how scientific tools can create stunning visuals that capture the essence of the cocktails. This is an appreciation of the ingredients' beauty and complexity beyond what is visible to the naked eye.

Can you tell us about your journey into the world of scientific photography?

A childhood visit to West Ireland sparked my fascination with astronomy through a star-filled night sky free from light pollution. Around the same time, my wildlife photographer brother gave me a microscope and took me to a local collection of wild ponds and observing water droplets under the microscope revealed a microcosm of beautifully intricate organisms.

These experiences fuelled my curiosity and passion, ultimately leading to a career as a scientist, microscopist and scientific photographer.



Have you experienced any unexpected occurrences while working on your projects?

During lockdown, experimenting with observing dissolved substances' crystallisation through crossed polarizers led to discovering a variety of captivating formations resembling botanical patterns. Repeating the procedure often resulted in unpredictable outcomes, adding an element of surprise to my work.

What has been a milestone moment in your career?

A significant moment was when Olympus Microscopy commissioned my work for their 2021 calendar and brochure, using their flagship X Line objective lenses. Seeing this long-standing ambition come to fruition was incredibly rewarding.

What are your career aspirations?

I aspire to continue collaborating with Silverleaf and other cocktail bars to capture unique microscopic photographs of their beverages. I also aim to publish a book showcasing various microscopy genres, blending artistic appreciation with education.

WELLBEING





WIRED FOR WELLNESS

SENSORY WELLBEING

Robbie Leung, our wellbeing expert, has 16+ years of experience as a professional athlete and performance coach. He has worked with elite individuals and teams, including Formula 1, to enhance personal and team achievements. Robbie has managed luxury health clubs, played a key role in opening prestigious hotels and now leads wellbeing strategy development for Pan Pacific London.

What trends are you currently noticing in wellbeing?

In 2024 we have seen a notable surge in interest and discussion surrounding three key areas: sleep, longevity, and live feedback. We have seen an uptick in longevity programmes launching within the industry, while hotels are elevating their sleep amenities for guests. The consumer market's appetite for real-time exercise feedback has also increased dramatically, prompting fitness manufacturers to reconsider equipment and digital solutions design.

How is technology evolving the industry and how do we utilise this at the hotel?

Technology has long been at the forefront of the wellbeing industry, from wearables to sports performance, but was previously exclusive to elite athletes or specialised establishments. More recently, we have seen a surge in consumer-friendly technology, granting easy access for consumers to track their wellness journey. This is why we at Pan Pacific London offer the PNOÉ test, which is accessible to everyone regardless of where they are in their wellness journey. This comprehensive internal body analysis measures factors like recovery, breathing, muscle efficiency and



maximising VO₂ and VCO₂. Our TecnoBody® D-Wall provides real-time biofeedback on posture, fitness tests and exercise performance. Moreover, we have seamlessly integrated technology into our spa treatments, offering an immersive infrared sauna experience to enhance our guests' wellness journey.

How do you think technology can be used to achieve better results?

Technology is a powerful tool that empowers wellbeing professionals with real-time data, along with progress reports, enabling them to make necessary improvements and recommendations based on service outcomes. A great example is our body assessment, which captures real-time data for immediate enhancements and generates reports for analysing the human body's performance. This approach makes attaining the desired results more achievable and efficient.

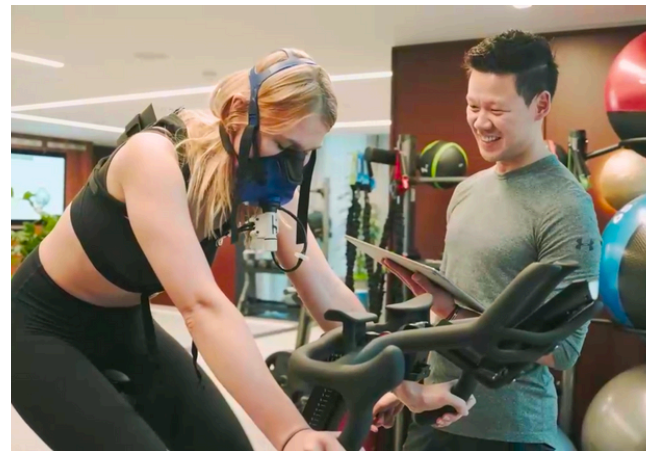


THE BODY MOT EXPERIENCE

In today's increasingly fast-paced world, understanding our bodies can feel like an elusive goal. We may know our physical quirks and habits – the after-effects of a tough workout, the rumble of hunger before a meal – but what about the intricate internal mechanisms that power our every move? Pan Pacific London is changing the world of wellbeing with our exclusive Body MOT experience, featuring the state-of-the-art PNOÉ system. The experience makes our SENSORY Wellbeing Floor the most innovative in London.

The Body MOT goes beyond the ordinary, offering our guests the opportunity to deep dive into their internal health and fitness, unlocking their full potential. Designed to provide a level of insights that previously have only been accessible to elite athletes, the experience brings a high level of personalisation that's accessible for all.

Guided by our resident wellbeing experts, guests can undergo a series of tests using the cutting-edge PNOÉ system. This advanced automatic VO₂ and metabolic analysis technology provides real-time insights into cardiovascular, respiratory and muscular systems. By measuring how the body utilises oxygen and burns calories, PNOÉ offers a comprehensive picture of current fitness levels and metabolic health and provides a roadmap for meeting health and fitness goals.



The experience begins with a resting metabolic rate test, where our in-house wellbeing team measure the guest's baseline energy expenditure. The second part of the Body MOT is the VO₂ max test, a rigorous treadmill or stationary bike workout designed to push the guest's limits and uncover their maximum oxygen uptake. The juice is absolutely worth the squeeze, as the data from this test is used to create a comprehensive personalised blueprint for optimising health and fitness.



Following the metabolic assessment, there is the opportunity to engage with our signature TecnoBody® D-Wall technology. This advanced system uses 3D cameras and sensors to capture and evaluate up to 16 body articulations, using body recognition and gesture interface to provide a detailed assessment of physical alignment, strength, and flexibility. This precise evaluation allows for personalised recommendations to improve physical health and performance.

Following these tests, our in-house nutritionist is available for a comprehensive food intolerance and allergy test, ensuring that diet supports health goals perfectly.

At the end of the Body MOT, a detailed 360-degree report outlining current health and fitness levels is presented. This report provides actionable insights, enabling guests to make informed decisions about future fitness and wellness routines and to effect positive and lasting change. Our wellbeing experts will guide guests through the findings, ensuring they understand the best ways to implement the recommendations.

While guests reflect on their Body MOT results, they are able to indulge in the luxurious amenities of our SENSORY Wellbeing Floor. From our infinity pool with city skyline views, to our sauna and steam rooms and an array of relaxing spa treatments to choose from, blissful tranquillity awaits at every turn.



SHOPPING





BROADGATE CIRCLE



Just a 5-minute walk from the hotel is Broadgate Circle, a lively hub featuring a spacious outdoor plaza ideal for al fresco dining. Next to this lively area is 100 Liverpool Street, providing a top-notch shopping experience in London's financial district. Explore a range of fashion and beauty stores like Neom, Space NK, L'Occitane, Reiss, Gant, and Dune London, all conveniently located near the hotel.

Choose from a variety of dining choices at Broadgate Circle, from casual eateries like Franco Manca and Shoryu Ramen to upscale restaurants such as Gaucho and Yauatcha.

With the arrival of warmer months, the outdoor seating areas buzz with a vibrant atmosphere, capturing the essence of summer in the City and offering an excellent spot for people-watching.

Broadgate Circle features a 1Rebel gym with diverse fitness classes, an Everyman cinema for movie enthusiasts and hosts various cultural events and activities year-round. From live music shows to art exhibitions and pop-up markets, this vibrant urban space is always buzzing with excitement.

SPITALFIELDS MARKET



Historic Spitalfields Market is just a stone's throw from Pan Pacific London and offers an unparalleled shopping and dining experience under its Victorian roof. Open seven days a week, this charming market offers an alternative to high-street shopping, showcasing a fantastic array of independent producers and local artists. A hand-picked collection of craftsmen, traders, artists and artisans follow in the footsteps of merchants who have operated at this site since 1666.

The wonderfully eclectic market champions quality fare and responsibly sourced products, providing shoppers with a selection of independent fashion, beauty and wellness brands as well as artisanal crafts and local artworks.

Be sure not to miss out on the culinary wonders of 'The Kitchens', the heart of gastronomic excellence within Old Spitalfields Market. Savour a diverse array of dishes from the slurp-worthy Xi'an Biang Biang noodles to the mouth-watering burgers at Bleecker Burger and the impeccable dumplings at Dumpling Shack, Spitalfields Market caters to all your street food cravings. For a more leisurely dining experience, indulge in Som Saa's vibrant and aromatic Thai cuisine, the Middle Eastern mastery at the vegetarian restaurant Bubala, or the simple elegance of 65A, a brasserie-style restaurant with French inflexions that is sure to impress.

No visit to Spitalfields Market would be complete without saying hello to our favourite neighbours, the Herd of Hope. A magnificent herd of 21 life-sized

bronze elephant sculptures roam the market area, welcoming visitors to Spitalfields with their charm and raising awareness of poaching, habitat destruction and ecosystem changes, all of which threaten the existence of elephants in the wild. Each statue corresponds to an elephant that's being protected and cared for by the Sheldrick Wildlife Trust in Africa and has a plaque to share their name and story, so make sure you stop by to visit them.

With its rich history and vibrant contemporary offerings, Spitalfields Market stands as a testament to London's dynamic cultural tapestry. Whether you're in search of unique fashion, artisanal crafts, or have a penchant for global street food, Spitalfields Market has just the thing, in the heart of one of East London's most exciting neighbourhoods.





Head Seamstress Ilona Skrastina is responsible for creating a variety of different outfits for Singa, our sustainable cuddly toy mascot, and she also ensures that our associates always look and feel their best. She shares insights into her career journey, creative passions, and commitment to sustainability.

Tell us about your career so far

Since moving to the UK from Latvia more than 15 years ago, I've had the opportunity to work in a variety of industries. However, my passion has always been sewing and dressmaking. It's a dream come true to have been the seamstress at Pan Pacific London for nearly 1.5 years now, where I'm able to truly immerse myself in my passion.

Tell us about Singa the Lion's outfits?

One of the most fulfilling parts of my job is seeing the happiness that my Singa outfits bring to the children who visit and start to build their collection. This motivates me

to keep innovating, ensuring that each experience is unique and creating special moments of joy with every new Singa design.

Which fabrics are utilised for Singa's outfits?

Our team members kindly donate old uniforms and clothing, which I creatively repurpose into unique outfits for Singa. I really enjoy transforming pre-loved garments in a fun and eco-friendly manner. Additionally, I design special seasonal outfits for Singa, such as those for Christmas and Easter, to infuse a magical festive spirit into each ensemble.

What is the most rewarding part of being a seamstress?

The most fulfilling part of my role as a seamstress is assisting my colleagues in looking and feeling their best. I understand the discomfort of wearing ill-fitting uniforms and firmly believe in the adage 'dress smart, feel smart, work smart'. By helping my hotel colleagues embody this principle, I find great satisfaction and consider it a reward in its own right.

How do you view sustainability?

Growing up in Latvia, sustainability and recyclability were ingrained values. Due to limited new materials, we often repurposed and reused what was available. I continue to uphold this ethos by incorporating pre-used fabrics into our Singa outfits. Emphasising natural fibres, we prioritise cotton, wool and silk over synthetic materials like nylon whenever feasible.

Is the future of sewing and fashion evolving?

The fields of sewing and fashion are constantly evolving, with modern fabrics and machinery progressing. It is delightful to see the revival of traditional tailoring methods and fashions from the past in today's fashion scene. Personally, I aim to continue learning and refining my craft.

Who inspires you?

The first person who inspired me was my teacher in Latvia. Back then, clothing choices were dull, with a restricted palette of black and grey. My teacher imparted a valuable lesson: "If you desire vibrancy and uniqueness in your life, you must create it yourself." This guidance sparked my venture into sewing and crafting my own garments.

What advice would you give to aspiring seamstresses?

Be creative, be flamboyant and dare to be different. Make sure you design and create the clothes that bring you happiness. Most of all, never stop learning and adapting - knowledge is key!



PAN PACIFIC
LONDON



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