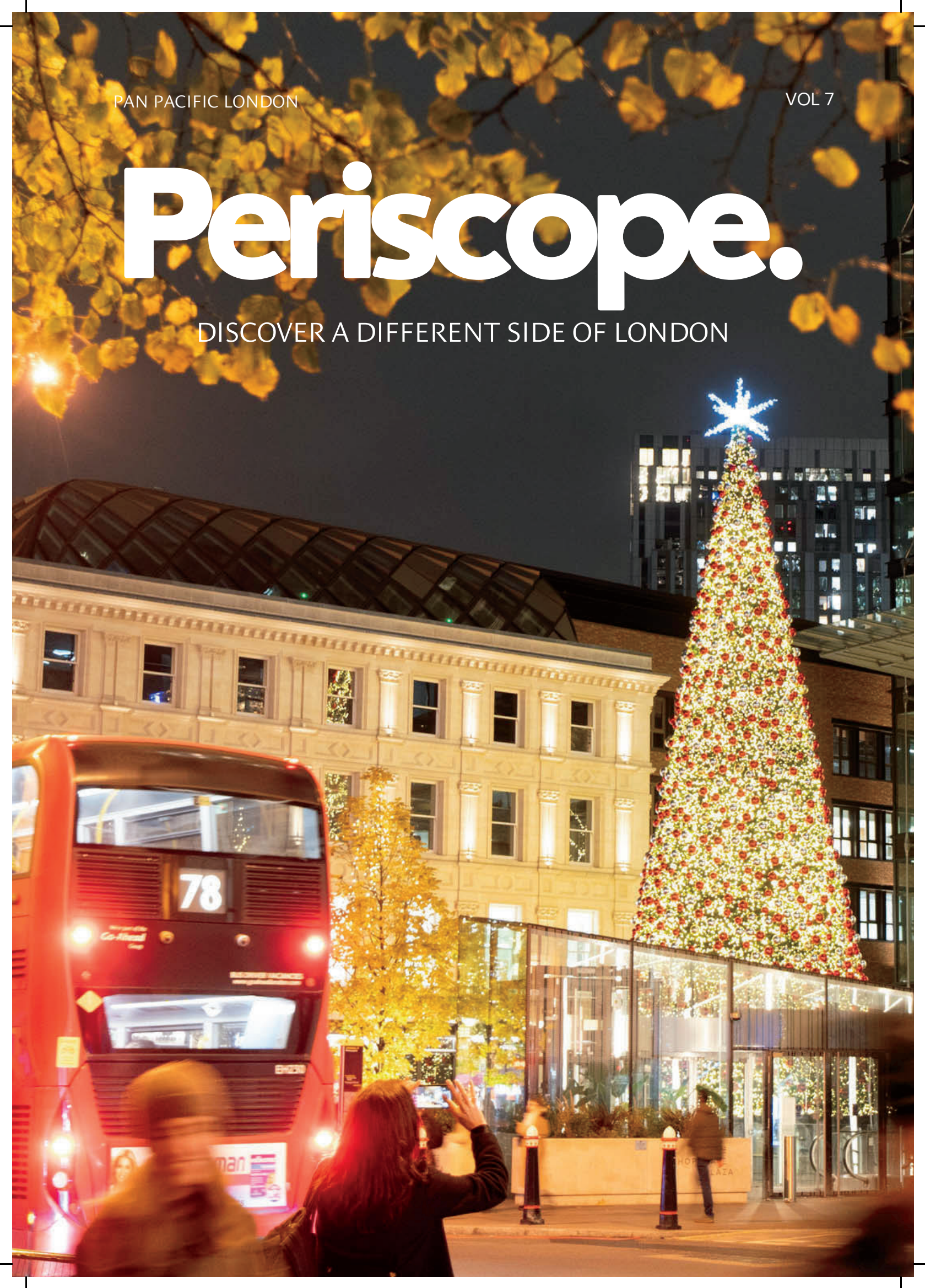


PAN PACIFIC LONDON

VOL 7

Periscope.

DISCOVER A DIFFERENT SIDE OF LONDON





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





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, a touch of tranquillity is always a welcome reprieve. This is where you step into Pan Pacific London. The hotel seamlessly blends British elegance with Singaporean sensibilities, drawing inspiration from the serene ambience of woodlands and rainforests.

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

The 146-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.

Although the original structure was expanded and eventually demolished after 1925, some 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 London markets such as Spitalfields and Brick Lane as well as historic 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.

Crafted exclusively for Pan Pacific London by a team of experts, a signature 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 tranquillity during their stay.

INDULGE

Straits Kitchen & Bar Second Floor

Whether you're in the mood for a leisurely breakfast, business lunch, elegant dinner, or something indulgent in-between, Straits Kitchen promises more than just a meal. It offers a vibrant journey through Southeast Asian flavours, reimagined with contemporary flair.

Led by Executive Chef Adam Bateman and awarded two AA Rosettes, Straits Kitchen blends traditional Western techniques and Asian flavours to create bold, refined dishes that both comfort and surprise.

The restaurant's bold interiors, softened by natural touches and floor-to-ceiling windows, offer an elegant yet relaxed atmosphere, perfect for intimate dinners, celebratory meals, or stylish daytime dining.

With its fusion of culinary artistry, cultural heritage and warm hospitality, Straits Kitchen invites you to savour soulful and beautifully composed flavours in the heart of the City.

The Patisserie Second Floor

The Patisserie is your go-to for a quick morning pick-me-up or a relaxing pause later in the day. Freshly baked croissants and pastries, paired with delicious coffee or tea, offer the perfect start for those on the go. In the afternoon, unwind with a slice of cake or a delicate macaron, accompanied by a warming cup of your favourite beverage or a glass of Champagne.

Whether you're after a grab-and-go breakfast or a quiet moment of 'me time' in the afternoon, you'll find just what you need at The Patisserie.



SIP

Ginger Lily Bar & Lounge Ground Floor

Linger a little longer in our Lounge, where a welcoming ambiance meets a menu of comforting classics and our signature afternoon tea, perfect for any time of day. Just moments from the energy of the City of London, this serene spot offers the ideal escape, whether you're catching up with friends, taking a quiet break or enjoying an informal meeting.

As the day flows into evening, the atmosphere shifts at the Bar, which comes alive with a vibrant buzz. It transforms into a cocktail haven, where skilled mixologists craft both classic favourites and inventive modern creations. Pair your drink with light bites from our curated snack menu, and explore a carefully selected range of premium spirits, fine wines and refreshing beers.

REJUVENATE

SENSORY Spa & Wellbeing Fourth Floor

For a spot of TLC or a full-body MOT, look no further than our holistic wellness floor. From the 18.5-metre heated infinity pool, saunas and steam rooms to the TechnoBody® gym and spa treatments that blend modern Western science with centuries-old Asian traditions, there's something to suit everyone.

We also offer Bonpoint Beauty experiences, purposefully designed for children aged 5 to 16, giving them the chance to gently explore the world of wellness in a safe and nurturing environment.



LOCALE



TRANSPORT & ATTRACTIONS

LIVERPOOL STREET STATION

2-minute walk, 0.1 miles

- National Rail Services to Stansted Airport
- Central, Circle, Hammersmith & City and Metropolitan Lines
- Elizabeth Line to Heathrow terminals
- 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
- DLR

FARRINGDON STATION

8-minute tube, 1.3 miles

- Circle and Hammersmith & City Lines
- Elizabeth Line to Heathrow terminals
- National Rail Services to Luton and Gatwick Airports



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 different markets combined to offer culinary delights, vintage clothing, unique treasures and independent shops alongside eye-popping street art.

THE TOWER OF LONDON

16-minute walk, 0.6 miles

A world-famous monument and one of England's most remarkable structures.

TOWER BRIDGE

22-minute walk, 1.0 miles

Iconic London landmark with an exhibition in its Victorian engine rooms and a high-level glass walkway over the River Thames.

HIDDEN GEM SPOTLIGHT

Searcys at The Gherkin

Just a couple of minutes' stroll from the hotel, Searcys at The Gherkin offers a unique way to experience one of London's most recognisable landmarks. Rising high above the Square Mile, The Gherkin's distinctive silhouette is an icon of the London skyline, ascend to level 40 to reach its glass-domed pinnacle and take in the sweeping 360° views across the City. By day, the space is bright and airy, helping you make the most of shorter days, while in early autumn and winter evenings the city lights begin to sparkle, turning the dome into a striking backdrop for any occasion.

Searcys is renown for its extensive Champagne selection, including its exclusive Cuvée and renowned labels such as Veuve Clicquot, Laurent Perrier, Ruinart, and Krug. The cocktail menu features classics like martinis and negronis as well as

inventive seasonal drinks, while the wine list spans producers across Europe, South Africa and beyond.

Searcys Helix restaurant on the 39th floor complements the bar with a seasonal menu highlighting the best of British ingredients. Guests can enjoy dishes such as Gloucestershire Old Spot pork belly with potato fondant and red wine jus, or Suffolk chicken chasseur with potato rosti, tomato and tarragon, chicken jus.

Whether toasting the festive season with friends, sipping a sunset martini, or having a romantic meal in the restaurant, every visit to Searcys is made even more special by the views and atmosphere.

For help with reservations, speak to our Concierge team who will be happy to assist.

FAMILY FUN

As the days shorten and colder weather sets in, London's West-End stages come alive with magical performances for the whole family. From spellbinding musicals to timeless tales and festive pantomimes, these shows are all under 30 minutes away – making it easy to step from your room into a world of music, magic, and unforgettable family memories.

Matilda the Musical – Cambridge Theatre

Roald Dahl's tale of a remarkably intelligent girl with extraordinary powers continues to delight audiences. Tim Minchin's witty songs and dazzling choreography make this show perfect for ages 6+.

Disney's Hercules – Theatre Royal Drury Lane

Prepare to go the distance with Hercules in this musical adventure that will lift your family's spirits high! Expect heroic songs, vibrant sets, and a mighty dose of fun.

The Lion King – Lyceum Theatre

Step into a circle of life full of colour, spectacular costumes, and a well-loved soundtrack, with stunning puppetry and unforgettable songs. This iconic show is perfect for ages 6+ and is guaranteed to become a cherished family memory.

Wicked – Apollo Victoria Theatre

Discover the story of the witches of Oz in this award-winning musical. Spellbinding costumes, soaring songs, and a story of friendship and courage make it perfect for older children.

Harry Potter and the Cursed Child – Palace Theatre

Disapparate back into the wizarding world with this magical stage continuation of J.K. Rowling's beloved series. With spellbinding effects, adventure, and heartwarming moments, it's ideal for families with children aged 9+.

Festive Season Specials

Sleeping Beauty – London Palladium – 6th Dec - 11th Jan

Celebrate the Palladium's tenth-anniversary panto this festive season! Julian Clary returns with his signature comedic flair, while Catherine Tate stars as the Wicked Fairy. Glittering costumes, slapstick comedy, and magical audience participation make this a quintessential festive outing for families for kids ages 4+. Parental discretion is recommended for young children.

The Snowman – Peacock Theatre – 22nd Nov - 4th Jan

This festive classic is sure to melt your hearts, featuring live music, magical visuals, and the iconic flying sequence – this show is a flurry of Christmas magic for all ages.

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

A NEIGHBOURHOOD GUIDE TO COVENT GARDEN

No trip to London is complete without a visit to Covent Garden, just 20 minutes from the hotel by tube. Anchored by the magnificent 17th-century Apple Market, this quintessential London destination is tailor-made for autumn and winter visits.

At the heart of Covent Garden is the pedestrianised Piazza and Market Building, buzzing with shopping activity featuring iconic brands like Tom Ford, Mulberry, and Tiffany & Co, plus boutiques and antique stalls, all ideal for holiday shopping. Just a short walk away, Neal's Yard's colourful courtyard boasts independent shops and cosy cafes and nearby Seven Dials – known for its historic star-like layout – blends boutiques and global brands with a lively array of cafes and eateries. Don't miss Seven Dials Market, which offers a global culinary tour with street food vendors and highlights like The Cheese Bar's innovative cheese conveyor belt.

Culture enthusiasts will find a haven in Covent Garden. The Royal Opera House, with its stunning architecture and acclaimed performances, is a must-visit for opera and ballet aficionados. The surrounding West End theatres continue this cultural heritage, hosting a range of shows from timeless classics to cutting-edge contemporary productions.



Whether you're seeking a pre-theatre bite, an elegant date night or a sophisticated cocktail, Covent Garden offers an abundance of options to suit every occasion.

Clos Maggiore, often hailed as London's most romantic restaurant, enchants diners with its refined Provençal and Basque dishes, served under a canopy of blossoms and fairy lights. For a taste of tradition, Rules - London's oldest restaurant established in 1798 - offers classic British fare in a Georgian setting. For a more casual affair, The Crusting Pipe provides a cosy atmosphere and impromptu live performances. To finish your evening, The American Bar at The Savoy is renowned for its expertly crafted cocktails and elegant ambiance.

During the festive season, Covent Garden truly shines. The Apple Market is adorned with dazzling giant bells and baubles, while the West Piazza features a beautifully illuminated 60-foot, UK-grown Christmas tree. Those hoping for a white Christmas won't be disappointed, as hourly flurries of snow dust the piazza. Stroll through the Wonder Wood on James Street, warm up with mulled wine from pop-up stations, and capture festive moments with Santa's historic sleigh, a reconditioned 1884 carriage.

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

DAY TRIPPING

DISCOVER OXFORD



Just 45 minutes by train from London, Oxford – the City of Spires – feels like stepping into a classic novel. With historic colleges, winding cobbled streets and quiet, cosy corners, it's the perfect, quintessentially English escape for autumn and winter.

Begin by exploring Oxford's storied colleges. Christ Church impresses with its grand halls and cathedral, while Magdalen College offers serene cloisters and riverside walks. Keble College's Gothic architecture provides striking contrast, and make sure to pause for a photo at Hertford College's Bridge of Sighs, whimsically named after its Venetian counterpart.

Literary enthusiasts will relish poring over books in the Bodleian Library, one of Europe's oldest, with historic reading rooms, rare books and manuscripts, and centuries of literary treasures. Don't miss Blackwell's, Oxford's legendary bookshop, or the smaller independent stores tucked down side streets, perfect for unique gifts or finally finding that elusive first edition. For a look into Oxford's rich culture, the Ashmolean Museum showcases world-class art and archaeology, while the Pitt Rivers Museum houses fascinating artefacts from across the globe.

To take in beautiful panoramic views, climb the tower of the University Church of St Mary the Virgin, where the dreaming spires stretch across the skyline – especially captivating at sunset or when lit with festive lights. To enjoy Oxford from another perspective, punting along the River Cherwell is quintessential. Even in winter, gliding past willow-lined banks and glimpses of spires provides a peaceful interlude.

Cosy cafés such as Society Café and The Bath Bun are perfect for warming drinks and pastries, while traditional pubs like The Raven and The Old Green Tree serve hearty British fare. Fine dining includes seasonal, locally sourced menus at Le Manoir Aux Quat'Saisons, or Mediterranean-inspired dishes at Gee's Restaurant in a stunning glasshouse. For a leisurely pause, The Grand Café, one of England's oldest coffee houses, provides a charming spot for afternoon tea.

From late November, Oxford comes alive for the festive season. The Christmas Market on Broad Street features wooden chalets selling artisan gifts, delicious festive fare, and fragrant mulled wine, with live music from local artists adding to the festive cheer. The market will run 22nd November - 31st December.

Whether exploring historic colleges, punting along the river, wandering iconic bookshops, or soaking up the Christmas spirit, Oxford's history, culture, and festive charm ensure there's something new to discover at every turn.

Pan Pacific London's Concierge team can help plan every detail of your visit – from museum tickets to seasonal tours and dining reservations – making your Oxford day trip effortless and memorable.

INDULGE





Sunday Roast at Straits Kitchen

Sundays at Pan Pacific London are made for slowing down and Straits Kitchen's Sunday Roast is the perfect way to embrace the colder autumn and winter weather. From 1-4 pm, guests can enjoy a menu of generous roasts with unlimited sides, combining classic British favourites with Southeast Asian-inspired flavours. The two-course set menu is £45, and three courses are £52, both menus include a welcome glass of Taittinger Brut on arrival.

The experience begins with starters such as delicate chilled Scallops with soy, chilli and a crisp red curry garnish, their natural sweetness lifted by gentle spice, or Beef Short Rib croquettes, rich and tender with a touch of sriracha heat and bright pickled ginger.

At the heart of the meal are the roasts themselves. Guests can choose dishes such as 28-day-aged Aubrey Allen Hereford Sirloin with horseradish or Char Siu Jimmy Butler's Pork Belly, each served with unlimited

sides including duck-fat roasted potatoes, seasonal greens, leek and cauliflower cheese, Yorkshire pudding, and bottomless Sunday gravy.

Desserts complete the experience with an inviting array of options. The Raspberry & Vanilla Cheesecake with toasted maple granola offers a creamy, lightly sweet finish with a satisfying crunch, while the Summer Pavlova with apricot compote and nectarine provides a fresh, fruity contrast to perfectly end your meal.

Make a note in your diary for the last Sunday of every month, when the Sunday Roast becomes an extra-special occasion with fantastic entertainment ranging from live musicians to world-class magicians, alongside a spectacular buffet-style roast where chefs carve the meat in front of you. It's the perfect way to linger over generous plates, soak up the seasonal ambience, and make a Sunday truly feel well spent.

Chocolate Orange Yule Log

From our exceptional pastry team, this Chocolate Orange Yule Log brings a touch of seasonal luxury to your kitchen. A light, chocolate sponge base is layered with zesty orange cream and finished with rich chocolate ganache, perfectly balancing citrus freshness with deep cocoa flavour. Elegant, indulgent, and made for sharing, it's a festive centrepiece that adds a touch of Pan Pacific London magic to your celebrations.

Ingredients

Chocolate Sponge

- 6 medium eggs
- 150g caster sugar
- 50g cocoa powder

Chocolate Ganache

- 150ml cream
- Zest of 1 orange
- Juice of 2 oranges
- 200g dark chocolate

Orange Chantilly

- 200ml cream
- 50g icing sugar
- Zest of 1 orange

Directions

Chocolate Sponge

- Preheat oven to 160°C.
- Separate eggs before whisking egg yolks with sugar until pale and doubled.
- Sieve in cocoa, fold gently.
- Whisk egg whites to soft peaks, fold into yolk mix.
- Pour into lined tray, bake 15–18 mins.
- Turn onto sugared paper, make a shallow slit 2cm from short end.
- Roll up with paper inside, allow to cool.

Orange Chantilly

- Whisk cream, icing sugar (sieved), and orange zest until fluffy.
- Unroll sponge, remove the paper, then spread the cream, re-roll tightly without paper.
- Chill until ready to decorate.

Chocolate Ganache

- Bring cream, zest, and juice to a boil.
- Pour over chopped chocolate, whisk until smooth.
- Spread over cake with textured lines.
- Chill 30 mins to set, dust with icing sugar before serving.





A Taste of Parisian Elegance WITH LADURÉE

This festive season, we are delighted to bring a taste of Parisian elegance to the heart of the City with an exclusive collaboration with Ladurée, the iconic Parisian pâtisserie celebrated worldwide for its macarons and artisanal creations. Synonymous with timeless craftsmanship and refined creativity, Ladurée embodies Parisian savoir-faire.

From Monday 10th November, Ginger Lily Lounge will welcome guests to a curated artisanal hot chocolate experience, served from the beautifully festive Ladurée hot chocolate cart. Each cup of Ladurée's signature hot chocolate is a moment of indulgence – rich, velvety and perfectly balanced. Guests can pair their hot chocolate with Ladurée's world-renowned macarons, or with the exceptional Éugénie, a unique pastry created by Ladurée. This exquisite pastry combines a crisp biscuit base with a melting centre and a delicate chocolate

shell, offering a harmony of textures and flavours that exemplifies Ladurée's meticulous attention to detail and artistry.

Adding to the festive spirit, a selection of limited-edition treats will be available to purchase, from elegantly packaged gift boxes to personalised macarons. The personalisation station allows guests to add a personal touch, creating gifts for loved ones to unwrap the magic of the season.

This festive season at Pan Pacific London, experience the art of Parisian craftsmanship through indulgent hot chocolate, exquisite pastries and thoughtfully curated personalised gifts.

HOST WITH THE MOST: TOAST-WORTHY COCKTAIL TIPS THIS PARTY SEASON

WITH DARIO SUAREZ, GINGER LILY BAR & LOUNGE MANAGER



With over 16 years in hospitality, Dario began his journey in Spain at just 17, honing his craft in Michelin-starred restaurants and the Four Seasons before bringing his expertise to Pan Pacific London.

As Ginger Lily Bar & Lounge manager, he excels at effortlessly making guests feel at home – a reflection of the warmth and dedication he brings to every service.

What's your top hosting tip for keeping cocktails simple and stress-free?

Keep things simple. Pick a cocktail that's easy to make and doesn't require rare ingredients, something you can batch in advance if you like. Then just add a simple garnish to make it feel festive. The more exotic the drink, the harder it is to find everything you need, and the more stressful it can get. So stick to something classic and enjoy the party.

Are there any seasonal ingredients you love using that instantly add festive flavour to cocktails?

I love flavours that remind me of being at home over the festive period, things like chestnuts, star anise, cinnamon, and a hint of liquorice. These rich, seasonal flavours instantly bring a wintry, festive feel to any cocktail.

Which cocktail do you personally recommend for the festive period?

I'd have to say, our Head Bartender Andrea's latest festive creation – "Let It Snow".

Shake Together:

- Tequila Casa Amigos 40ml
- Cointreau 15ml
- Coco Lopez 20ml
- Lime 15ml
- Kalani Coco Liqueur 15ml

The cocktail has a deliciously creamy, lightly sweet base with a hint of zesty orange. Finished with coconut flakes and a mini candy cane, it's wonderfully indulgent and festive.

Do you have a garnish that always impresses guests and adds flavour?

A quirky citrus twist is always a winner. Whether it's a festive shape or just a simple peel, it instantly enhances the

cocktail, adding both aroma and flavour from the fruit's essential oils. Pre-made dehydrated fruit is also an easy way to instantly elevate any cocktail. They're simple to prepare, last a long time, and are ready to use whenever you need that extra touch of flavour and presentation. For example, dried orange slices instantly add colour and a subtle citrus aroma – an effortless way to make cocktails feel festive.

Is there any mixology equipment you think every host should have?

For any host, I'd say start with the basics: a good American shaker, a mixing spoon, a stirrer and a strainer. After that, you can add little extras like jiggers, muddlers or tongs, they make mixing easier and give your cocktails that extra touch.

What common mistakes do people make when mixing cocktails at home, and how can they avoid them?

One of the biggest mistakes is over-pouring alcohol and making the cocktail too strong. The magic of a great drink is balance. It's about how the flavours work together, not how much you can taste the alcohol. A well-balanced cocktail is always more enjoyable and impressive.

If someone wants to impress guests without spending hours behind the bar, which cocktail would you suggest?

A highball is a fantastic choice. A simple, elegant cocktail that's very popular in Japan for its refreshing, perfectly balanced taste. Just pour your favourite whiskey and top it with soda water. It's easy to make, helps whet the appetite and lets you impress guests without spending hours behind the bar.

Do you have any fun or creative garnish ideas that make cocktails feel festive and memorable?

Candy canes, cranberries or a coconut or sugar rim to mimic snow are simple ways to make cocktails feel festive. Combining red, green and white adds that classic Christmas touch, and it's a detail guests are sure to remember.



FESTIVE



The Festive Season

10 November 2025 – 4 January 2026



Straits Kitchen

This festive season celebrate with family, friends or colleagues at Straits Kitchen - recognised with two AA Rosettes - where vibrant Southeast Asian flavours meet elegant festive dining. Led by Executive Chef Adam Bateman and Head Pastry Chef Beth Dove, the menu blends modern techniques with the rich heritage of Asian traditions to create a refined culinary experience, sprinkled with festive delight.

LUNCH

Monday - Friday 12pm - 5pm
Saturday - Sunday 1pm - 4pm

DINNER

Monday - Saturday 5pm - 10pm
Sunday 4pm - 9:30pm

SUNDAY ROAST

16, 23 & 30 November 2025 7,
14, 21 & 28 December 2025
1pm - 4pm

Two courses £45 per person
Three courses £52 per person

Ginger Lily Bar & Lounge

FESTIVE AFTERNOON TEA

7 days a week First sitting 1pm,
second sitting 3pm
£68 per person

FESTIVE FAVOURITES

Luxuriate in festive favourites like our Turkey Club Sandwich and Ginger Lily Mulled Wine, or cosy up with a delicious hot chocolate or a cheerful seasonal tipples.

Daily from 12pm

CHILDREN'S FESTIVE AFTERNOON TEA

Let the little ones' creativity shine as they decorate their own cupcakes and biscuits, choosing from a rainbow selection of icing, sprinkles, and toppings to make each treat uniquely theirs.

7 days a week
First sitting 1pm, second sitting 3pm
£29 per child (aged 12 and under)

Christmas Day

CHRISTMAS DAY ROAST

25 December 2025

Straits Kitchen

12:30pm - 5:30pm

Roaming Magician, 12pm - 6pm

A festive visit from Father Christmas, 12pm - 6pm

£135 per person

£65 per child (aged 12 and under)

FESTIVE SUPPER BUFFET

25 December 2025

Ginger Lily Bar & Lounge

7:30pm - 1am (kitchen closes at 10pm)

Evening Jazz Trio, 7:30pm - 10:30pm

£69 per person

Includes welcome snacks and a glass of Taittinger Champagne

Ring in the New Year

5-COURSE NEW YEAR'S EVE DINNER

31 December 2025

Straits Kitchen

5pm - 11pm

£120 per person

After dinner guests are welcome in Ginger Lily Bar & Lounge for drinks and DJ until 2am

CHILDREN'S

3-COURSE NEW YEAR'S EVE DINNER

31 December 2025

Straits Kitchen

5pm - 11pm

£40 per child (aged 12 and under)

GINGER LILY BAR & LOUNGE

31 December 2025

DJ on the decks, 10pm - 2am



Exclusive Festive Stays *Just for You*

Celebrate the season in style with our
luxurious holiday packages.



Enjoy timeless comforts, elegant surroundings and
festive touches designed to delight. From Festive
Family Fun to Under the Suite Mistletoe, each stay is
crafted to make your holiday truly unforgettable.

Give the *Gift* of Luxury



Treat someone special to an
unforgettable festive experience at
Pan Pacific London, where luxury is
more than a promise, it's a memory.



WELLBEING



A close-up, low-angle shot of a child lying down, their head resting on a dark, textured surface. A white towel is wrapped around their head like a headband. The child's eyes are closed, and their expression is peaceful. In the background, another child is visible, also lying down, with a white towel on their head. The setting appears to be a spa or treatment room with soft, warm lighting.

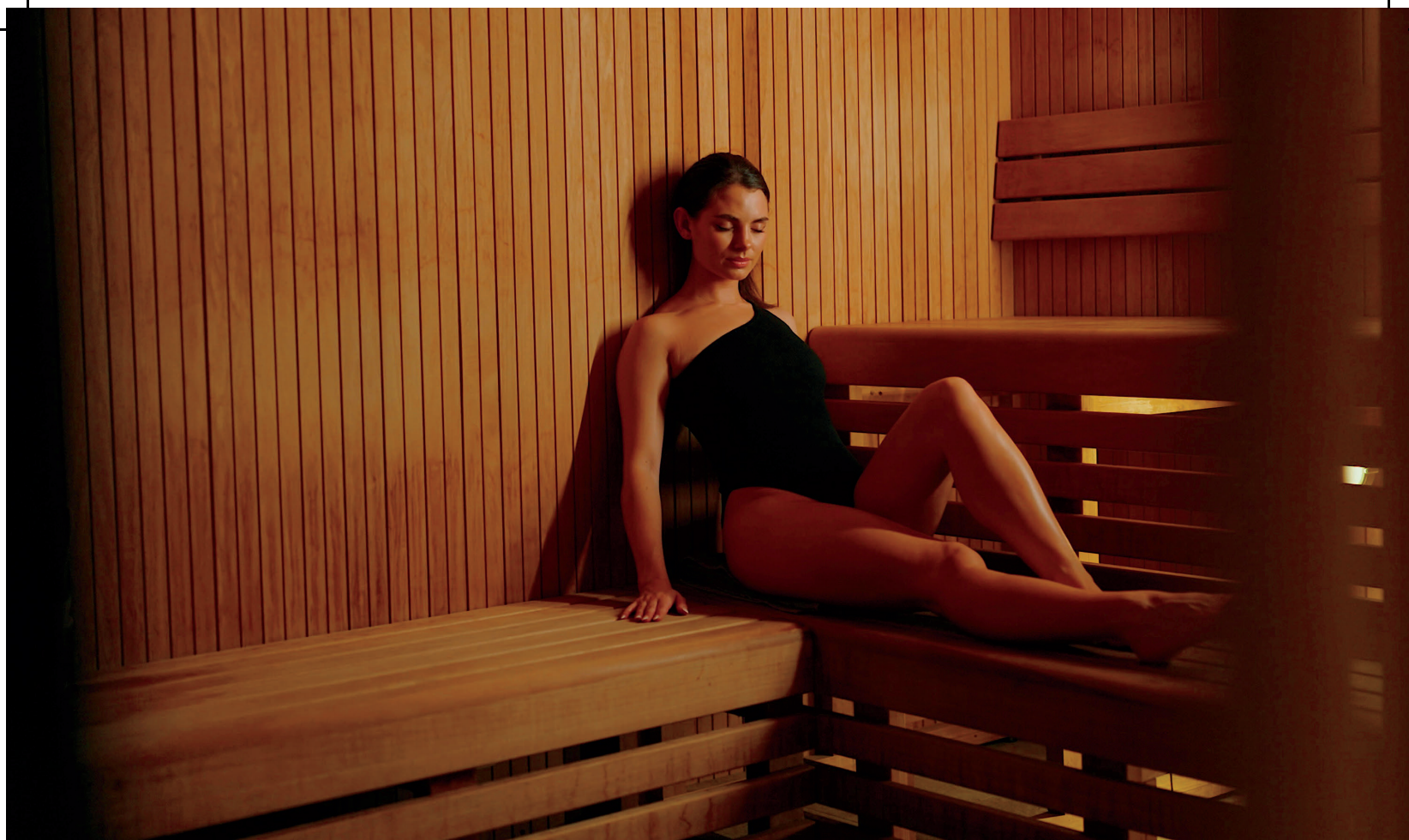
HAPPILY EVER AFTER SKIN: A FAIRY TALE FACIAL

Every child loves a fairy tale and at Pan Pacific London, the Fairy Tale Facial brings one beautifully to life. For 30 minutes, our youngest VIPs are treated to gentle, nurturing skincare using Bonpoint's age-appropriate vegan range, specially formulated for delicate skin. Each touch is guided by a carefully chosen story, turning every gesture into a moment of imagination and delight. Soft cleansers, nourishing creams and hydrating mists work in harmony to soothe and replenish, leaving little faces radiant and refreshed.

This treatment offers children a quiet moment of indulgence, where skincare is playful, gentle and just a little magical. The accompanying story sparks curiosity and wonder, helping young guests discover the simple joys of self-care in the most enchanting way.

Following their treatment, little ones are invited to enjoy a cup of Persian Rose tea. Its delicate floral fragrance and calming warmth provide the perfect gentle pause, letting children imagine themselves as grown-up spa goers.

Treat your child to a Fairy Tale Facial during your stay, or gift this enchanting experience as a magical Christmas treat – no magic wand required. The SENSORY Spa & Wellbeing team will happily step in as fairy godmother, assisting with bookings and ensuring every child's happily-ever-after.



Turning Up The Heat

The Wellness Benefits of Heat Therapy

Saunas have emerged as a worldwide phenomenon, firmly at the forefront of wellness trends over the past few years. Rooted in centuries-old Nordic tradition, they have long been sanctuaries for cleansing, reflection and connection. In Finland, families would gather to relax, restore and nurture both body and spirit. Today, these time-honoured rituals have travelled the world, becoming a cornerstone of wellness – from luxury resorts in Bali to urban spa sanctuaries in London.

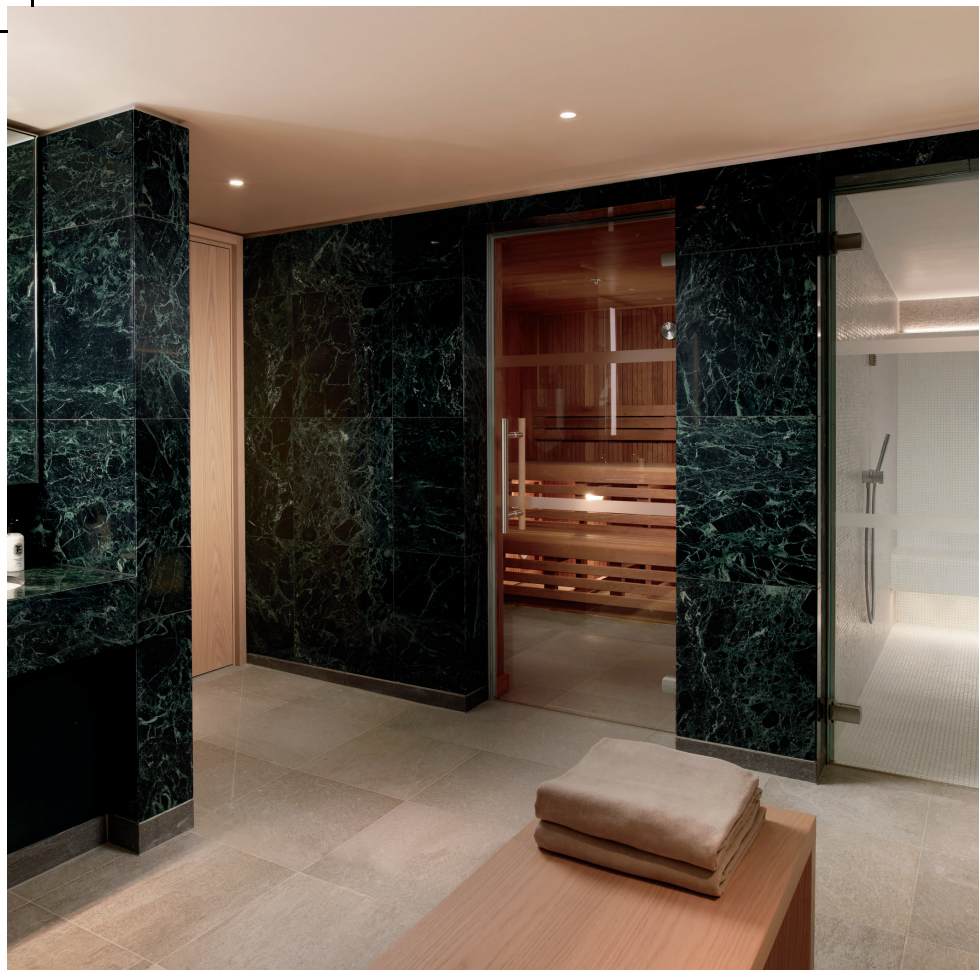
More than a trend, this revival reflects a growing recognition that heat therapy offers scientifically supported benefits for both body and mind. Enjoying a sauna is more than just a moment of calm – it triggers physiological responses that can enhance heart health, support detoxification, ease muscle tension, boost mental clarity and improve sleep, making it a powerful ritual in modern wellness.

Cardiovascular Health

Stepping into a sauna engages the circulatory system in multiple ways. Heat causes blood vessels to dilate, increasing blood flow, while the heart rate rises to levels comparable with moderate exercise. This gentle cardiovascular workout strengthens the heart, improves cardiac efficiency and enhances overall circulation. Regular sauna use has been linked to lower resting blood pressure, improved arterial function and a reduced risk of heart attack and stroke. Enhanced circulation also delivers oxygen and nutrients more efficiently to muscles and organs, supporting recovery and long-term cardiovascular resilience.

Detoxification

Saunas promote deep sweating, one of the body's natural detoxification pathways. Through this process, the skin releases metabolic waste, excess salts and



toxins, while improved circulation aids the liver and kidneys in filtering impurities more efficiently. Over time, regular sauna sessions enhance the body's natural cleansing mechanisms, helping to reduce the build-up of harmful substances and fostering a healthier internal environment. This detoxification leaves the body feeling lighter, renewed and more energised.

Soothe Muscles and Ease Aches

The heat of a sauna penetrates deep into muscles, relieving tension and stiffness. As blood flow increases, oxygen and nutrients are delivered more efficiently to fatigued tissues, while metabolic by-products such as lactic acid are removed. Sauna use has been shown to reduce delayed onset muscle soreness and can accelerate recovery after intense workouts, long journeys, or physically demanding days. The warmth also relaxes connective tissues, alleviating aches in the back, shoulders, and joints. Regular sessions can improve flexibility, enhance muscular endurance, and support overall physical resilience, making the sauna a natural complement to an active lifestyle.

Stress Relief and Mental Clarity

The benefits of a sauna extend beyond the physical. Heat exposure triggers the release of endorphins, the body's natural 'feel-good' chemicals, creating a sense of calm and wellbeing. Regular sauna use also influences the autonomic nervous system, shifting the body from a sympathetic 'fight or flight' state toward a

parasympathetic 'rest and digest' mode. This reduces cortisol levels, eases tension and supports emotional regulation. Over time, these effects can improve focus, enhance mental clarity and contribute to overall psychological wellbeing, offering a rare opportunity to reset in the midst of a busy lifestyle.

Improving Sleep Quality

Saunas can also support restorative sleep. Exposure to heat raises core body temperature, which gradually cools afterwards, signalling to the body that it is time to rest. This natural temperature cycle helps regulate circadian rhythms, promoting deeper, more restorative sleep. The benefits extend beyond falling asleep faster – enhanced sleep quality supports muscular recovery, cognitive function, memory consolidation and emotional balance. For those adjusting to new schedules, travelling across time zones or navigating city life, sauna use provides a natural way to recalibrate the body's internal clock.

Recover, Reset, and Recharge

After a long-haul flight, a busy day in the City or adjusting to a new time zone, make sure to visit SENSORY Spa & Wellbeing, where our saunas are designed for both relaxation and recovery. Travel can leave muscles tense, circulation sluggish and energy levels low, but taking time in the sauna helps to rejuvenate your body. For a complete wellness reset, you can combine sauna sessions with one of our restorative spa treatments, leaving you renewed and ready to enjoy the rest of your stay.

SHOPPING





At Christmas, London’s oldest food market transforms into a wonderland for food lovers. With twinkling lights strung beneath its historic railway arches, the scent of mulled wine in the air and the bustle of festive cheer, Borough Market becomes even more irresistible during the festive season.

With a history spanning more than a millennium, the market has long been a showcase for outstanding produce, artisanal craftsmanship and irresistible street food. It’s also the birthplace of renowned brands such as Neal’s Yard Dairy, Bread Ahead, Brindisa, and The Ginger Pig. The market is a one-stop shop for festive indulgence, whether you’re stocking up on Christmas essentials, choosing handcrafted gifts for food-loving friends, or soaking up the festive atmosphere whilst enjoying the delicious treats on offer.

Bread Ahead

A much-beloved bakery famed for its beautiful sourdough loaves and legendary doughnuts, which have achieved cult status among Londoners. If you aren’t sure what to order, we recommend trying the sea-salted caramel and honeycomb doughnut.

Kappacasein

Large wheels of raclette are halved and melted under the grill before the bubbling layer of melted nutty cheese is scraped off over new potatoes, cornichons and pickled onions – a heavenly alpine dish that’s best enjoyed on a crisp winter’s day.

The Black Pig

The signature Honey Truffle Parmesan sandwich is bursting with tender, slow-roasted pork shoulder paired with honey truffle mayonnaise, fennel apple slaw, and a generous helping of 30-month-aged Parmesan from Reggio Emilia.

Neal's Yard Dairy

A staple at Borough Market since 1979, it’s the perfect place to stock up for your Christmas cheeseboard with exceptional British and Irish cheeses celebrated for artisanal craftsmanship.

The Ginger Pig

A celebrated butcher known for its traditional farming methods and quality meat, The Ginger Pig is the perfect stop to stock up on premium cuts of pork, beef and lamb for your Christmas table.

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



Richard Haward’s Oysters

With a legacy of over 200 years, this stall serves some of the freshest oysters in London, shucked to order right before your eyes. Perfect for adding a touch of festive luxury to your Christmas table, they’re a true celebration of the market’s dedication to quality and tradition.

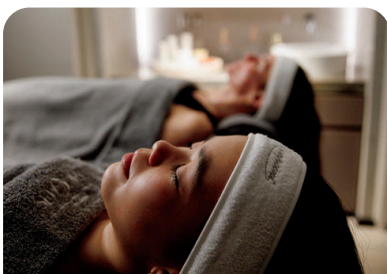
Our Festive Gift Guide



For Wellness Lovers

£150

Unwind with our SENSORY Holistic Massage, using essential Thai oil blends to enhance circulation and promote relaxation with a blend of Eastern and Swedish techniques.



For Families

£290 for 2

Enjoy a 30-minute parent and child Bonpoint treatment, followed by a delicious seasonal afternoon tea and access to our SENSORY Spa & Wellbeing with family swimming hours.



For Celebrations

£950 for 2

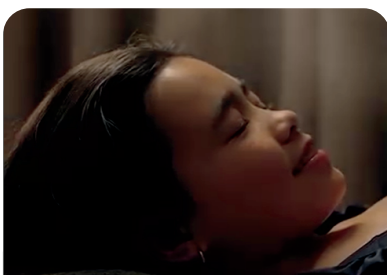
Treat a loved one to a luxurious overnight stay for two with a delicious breakfast at Straits Kitchen, access to our SENSORY Spa & Wellbeing and a relaxing Holistic Massage each.



For Foodies

£153 for 2

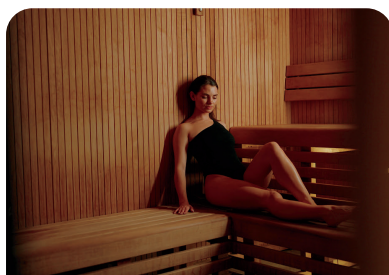
Relish in the rich and vibrant essence of Ginger Lily Lounge where you can indulge in our traditional afternoon tea collection with a seasonal twist.



For Children

From £100

Designed for children aged 6-16 years, soak up the magic of our spa menu and give your little ones the chance to dip their toes into the world of wellness.



For The Gift of Choice

From £50

Create your personalised experience at Pan Pacific London with monetary vouchers from £50, redeemable for dining, drinks, spa treatments or stays across the hotel.



For At-Home Luxury

£70

Give the gift of luxury at home with a Pan Pacific London bathrobe found in our rooms and suites. Sumptuously soft and exuding elegance, they make the perfect gift.



For 'Me Time'

£120

Give the gift of 'me time' with 6 hours' access to SENSORY Spa & Wellbeing, complemented by a glass of Champagne or non-alcoholic sparkling wine.



For Tea & Tranquillity

£285 for 2

Combine tea and tranquillity with our seasonal afternoon tea and SENSORY Spa & Wellbeing treatment gift voucher.



Unwrap the Joy of the Season at Pan Pacific London

Discover the perfect gift for all of your loved ones with Pan Pacific London.



With a legacy spanning over a decade, Selfridges is one of London's most iconic shopping destinations, just three stops from Pan Pacific London on the Elizabeth line.

For those with a taste for luxury, discover exquisite jewellery and watches from Boucheron, Cartier and Rolex, or explore designer fashion from Gucci, Balenciaga and Saint Laurent. Beauty enthusiasts can wander the extensive makeup and skincare halls, featuring favourites like Charlotte Tilbury and Jo Malone, while high-street gems such as Office, House of CB and COS offer stylish, accessible options.

Selfridges is also a haven for food lovers. Its expansive food hall showcases artisanal delicacies, fine cheeses, gourmet chocolates and freshly baked breads. From sushi and fresh salads to pastries, cakes and more, the restaurants and cafés provide the perfect pause, whether for a casual bite or an indulgent treat.

Beyond shopping, visitors can watch skateboarders in the indoor skate park or enjoy a film at the three-screen cinema, which offers both blockbusters and independent films in a luxurious setting.

During the festive season, Selfridges transforms into a winter wonderland, with iconic window displays, twinkling lights and seasonal installations. Festive pop-ups, gift-wrapping services and seasonal treats create a truly magical experience that makes Selfridges a must when visiting London over the festive period.

SELFRIDGES

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