

Take Off September

What's new this month across the CityJet network

CUSHIONED COMFORT

The LayBag is like a big balloon sun lounger that easily packs into a small nylon bag when deflated. Simply unroll, open the end, quickly sweep it through the air a few times to fill it and then roll and buckle the opening shut. It only takes seconds to fill, and to deflate you just open the end and roll the air out, then roll it up like a towel. Made of durable super-strong nylon, the LayBag is suitable for almost any terrain and it weighs only 1.2kg, so you can easily take it on your next flight, to a festival or even on a mountain trek. Enter code 'CityJet_summer2016_10' to receive \$10 off your order.

WWW.LAYBAG.COM



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TRENDING

Chambers of Flavour

Tickets are now on sale for this secret interactive dining experience, which promises to take diners on an "experiential multi-dimensional dining adventure". Anyone who was lucky enough to try it last year will know to expect equal parts delicious dining and immersive theatre as you chomp your way through five wacky courses in a secret London location.

WWW.GINGERLINE.CO.UK



HOT SPOT

A'DAM LOOKOUT TOWER

The Dutch capital gets a fantastic new attraction this month with the opening of A'DAM Lookout Tower, featuring a 360° Sky Deck offering breath-taking views of the city. The panorama deck is located 20 stories up and also offers a state-of-the-art interactive exhibition about Amsterdam's history and culture, recounting some of the city's most iconic stories. Thrill-seekers can have a go in the soon-to-open giant swing that lets you soar back and forth over the edge – all while wearing a full-body safety harness! A more sedate option would be sunset cocktails at 7.30pm, the perfect way to watch the sun slip behind the city skyline, lighting up the UNESCO-listed canals.

WWW.ADAMLOOKOUT.COM

AD

♥ WE LOVE



♥ NICE TO SEE VIEW,
TO SEA VIEW NICE

First conceived back in 2003, Brighton's British Airways i360 tower has finally opened, giving visitors bird's-eye views up and down the Sussex coast. The striking tower houses the world's first vertical cable car, which glides slowly up 450 feet revealing 26 miles of stunning views from the labyrinthine streets of the Lanes to the wild expanses of the South Downs National Park. There's even a bar in the evenings, surely one of the most unique in the country.

WWW.BRITISHAIRWAYS1360.COM



♥ ART DEPARTMENT

From 13th September, Fortnum & Mason will play host to the greats of modern art as the famous department store welcomes the Frank Cohen Collection, one of the most important collections of modern British art in private hands, to its walls. More than 60 works by artists including Frank Auerbach, Charming Baker, Tracey Emin and Howard Hodgkin will be on display throughout the store. The exhibition runs for one month alongside the annual Frieze Art Fair.

WWW.FORTNUMANDMASON.COM

Be a better Baker



COOKBOOK

Martha Collison was just 17 when she made it to the quarter final of 2014's *Great British Bake Off*, making her the hit programme's youngest ever contestant. She's spent the last two years putting together her debut cookbook, *Twist*, which adds contemporary variations to classic bakes: pink grapefruit drizzle instead of the usual lemon, for instance. If you're a beginner and prefer to keep it simple, don't worry - standard recipes are given, with twists optional. £16.99.

WWW.BAKINGMARTHA.CO.UK

TECH

Baking is a complex science, and accuracy is key to ensuring the best end result, be it a simple loaf or a showstopper. The Drop scale pairs wirelessly with a recipe app to help you get the perfect bake. You can choose from pre-programmed recipes with step-by-step guides or follow your own, and if you're slightly short of a required ingredient, simply scale the recipe to reduce the other ingredients proportionally. It's accurate to within a gram, and includes a timer function to ensure a spot-on bake with no soggy bottoms! £59.99.

WWW.GETDROP.COM



MEET THE PROS

To learn from the experts, get tickets to The Cake & Bake Show in either ExCel London (7th-9th October) or Manchester's EventCity (10th-13th November). There'll be hands-on demonstrations, bake-offs, skill classes, book signings and hundreds of exhibitors, plus talks from *GBBO* winners including Nadiya Hussain, food writer John Whaite and industry experts such as Rosemary Shrager, Eric Lanlard and Paul A Young.

WWW.THECAKEANDBAKESHOW.CO.UK



TAKE A COURSE

If bread's your bag, book onto a Boulangerie course at La Cuisine Paris. Home of the baguette, France has a long tradition of dough-making and bread-shaping, and over the course of three hours you can have a go at creating your own selection of pain. Mini baguettes Parisiennes are made with just four ingredients, while fougasses can be filled with any number of ingredients, from cheese and spices to dried fruits and nuts. Learn how to replicate the session at home with handy tips such as choosing the right flour and getting a good crunch using your oven. Other classes are available. €99.

WWW.LACUISINEPARIS.COM

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Three of a kind *Gourmet food markets*

TOP SPOTS FOR DELICIOUS FOOD STALLS



HOWTH MARKET, DUBLIN

Situated in the beautiful fishing town of Howth, this great market stands right along the seafront and is popular with both locals and tourists alike. Besides organic fruit and vegetables and delicious food vendors there's also jewellery, clothing and antiques, making it well worth a trip out. Open every Saturday, Sunday and Bank Holiday from 10am to 6pm.

WWW.HOWTHMARKET.IE



MERCATO METROPOLITANO

London gets a brand-new food market housed in a former disused paper factory this month. Following a roaringly-successful blueprint in Milan, this Elephant and Castle-based version brings Italian and English artisan producers, workshops, cookery demos, talks, cultural events and more to a 45,000 sq ft market space.

WWW.MERCATOMETROPOLITANO.CO.UK

MERCATO CENTRALE, FLORENCE

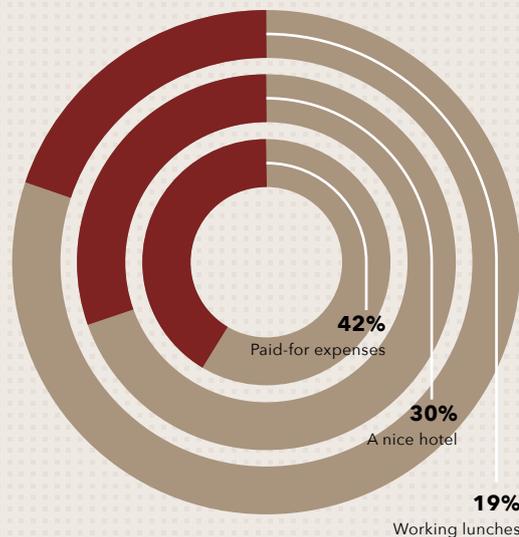
Mercato Centrale is an ambitious and impressive new project in a country surprisingly lacking in food markets. There's plenty of delicious fare for visitors to choose from including Luciano Savini's tagliolini pasta served with truffles, vegan dishes by Marcella Bianchi and excellent pizza served by Sud.

WWW.MERCATOCENTRALE.IT



BUSINESS OR PLEASURE?

Nearly half (49%) of Brits say that travelling for business is more like a 'mini holiday' than being at work. Other top reasons business travellers liken their trips to a holiday include:



Source: OnePoll survey conducted March 2016 for www.amba-hotel.com