

MONOCLE

HOW TO: START A FASHION BRAND, JOIN THE INDIE SPORTS TEAM AND LOOK HOT (in a considered way)

M **A to F** **AFFAIRS:** Merkel's next steps **BUSINESS:** Tips for the service industry **CULTURE:** Palm Springs' hot mod squad **DESIGN:** Ikea finds its missing part **ENTERTAINING:** The ultimate party mixer **FASHION:** Will Donald Trump save US fashion?



'I'm enjoying Monocle's new look. Now it's my turn for a refresh'



Bow-wow! What could be a better accessory than a shiba like me?

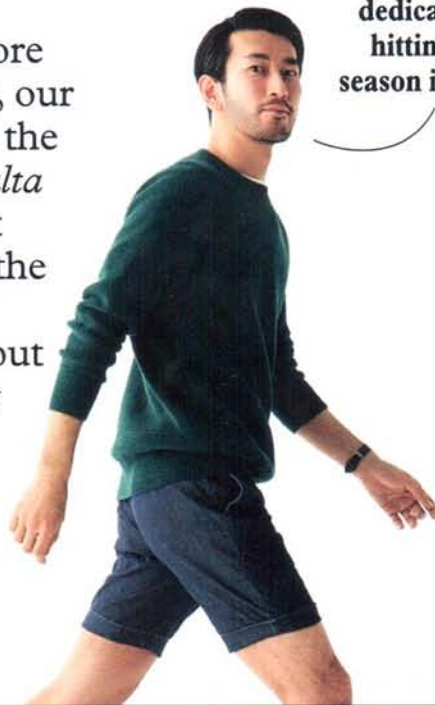


TIME TO LOOK SHARP

PLUS:

On patrol with a more vigilant *Swedish army*, our inaugural *HQ Audit*, the *prime minister of Malta* on a tough Brexit and our EXPO on the juicy delights of Thailand's blissed-out party *Wonderfruit*

40 pages dedicated to hitting the season in stride



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+ **i** **INVENTORY:** all you need for the month ahead. A guide to **BALI'S NEW BEACHES**. Ten quick steps to mastering **DALLAS**. **THE SCRUBDOWN** on **CLEANING**. **STATIONERY** in **MILAN**. City stockists: **RIO+**. Our pick of **FILMS, READS** and **GOOD TECH**.

E Food & drink Briefing



Brus COPENHAGEN

Onsite restaurant Spontan, headed by chef Christian Gadiant, is certainly worth a visit but the real star here is craft brewery To Øl, which recently converted an old iron foundry into snug pub Brus in Copenhagen's hip

Nørrebro. Indigenous oak was used to make the bar, booths, stools and tables (plus the barrels), granting the space an easy feel. There are hoppy IPAs, barrel-aged beers, organic sodas, tonics, kegged cocktails, kombucha tea and even mead (made with fermented honey). — sz tapperietbrus.dk



FOC Sentosa SINGAPORE

Chef Nandu Jubany and design firm Lagranja bring a taste of their native Barcelona to Singapore with two new openings: the FOC Sentosa and Pim Pam by FOC. The former, a *chiringuito* (tapas beach bar) on Sentosa island, is our favourite with its barbecue of fresh-caught fish and wide tapas menu. The views towards Palawan Beach are tasty too. — zz focsentosa.com



Koffee Mameya: [Tokyo] “Getting tasty coffee in cafés is a given but now people want it at home,” says owner Eiichi Kunitomo, who sells beans alongside takeaway brews at his new venture. Try those from Tokado in Fukuoka or Code Black in Melbourne, or pop in to a free daily coffee workshop. — JT

Bilder & De Clercq AMSTERDAM

By offering seasonal products not by type but by recipe – with ingredients portioned to avoid waste – this grocery shop simplifies shopping and cooking while addressing food's provenance. — VR bilderdeclercq.nl



Die Hoppe HAMBURG

Natalie Richter, Joachim Holst and Christina Nissen founded their range of apple juices, Leev, in 2014. New addition Die Hoppe combines northern Germany apples with the tang of hops in a tasty alcohol-free brew. — BC diehoppe.hamburg



Q&A

ANDY HUMPHREYS
Founder,
The Perfect
Wine List, UK



Andy Humphreys left a job in advertising to set up a wine subscription service offering a to-your-door delivery of bottles by underrepresented and interesting global makers.

Why start the company?

When touring the wineries around Mornington Peninsula in Australia, it struck me just how few of these New World wines actually reach the UK market. People were missing out.

How do you choose the wine?

All our wines have a story behind them. It could be about the place it's made, the people that make it or the grapes used. For example, our Albariño is produced by Tohu, the world's first Maori owned wine company.

Future plans?

The ambition is to expand to the Far East. It makes sense because wine is newer there so it will be exciting to help shape people's views. — DK perfectwinelist.com