



Vorsprung durch Technik

While most cameras by Leica are known for referencing days gone by via a retro look, the latest model is a leap into the future. The brand has worked with Audi Design to create the first camera to be made from a single block of aluminium. The result is the Leica T, a sleek design with a smart matt finish. Functionality-wise, the camera aims to demystify the complexity of professional photography with fewer controls and an easy-to-use multifunctional touchscreen, while its APS-C format image sensor takes sharp pictures at 16.5 megapixels. **£1,350. Available from Harrods Technology, Third Floor**

Tokyo treat

An elegant hotel with individual touches makes a long-haul journey worthwhile. Though it only opened in 2012, Tokyo's Palace Hotel is already earning "go-to" status. Overlooking the Imperial Palace gardens, it has everything one could wish for: restaurants, bars, a spa, even a small library. Among the 10 restaurants and bars is Tatsumi – a tempura bar – that sources its produce from the renowned Tsukiji Market. A member of The Leading Hotels of the World, the Palace offers little extras too, like the "Transcendent Tokyo" package: a bespoke tour of the city's impressive art scene. palacehoteltokyo.com



World-class craft

High-quality furniture can come from the most modest of beginnings. And while, as the son of the late Princess Margaret, David Linley's heritage can't be called that, he founded his brand in far from stately surroundings – above a chip shop, with the desire to uphold craftsmanship while pushing its boundaries. The Linley Globe accentuates the brand's dedication to design: raised relief adds tactility to mountain ranges; the dark-stained walnut frame shows traditional craftsmanship; popular shipping routes and details of famous explorers' ships are also drawn across the sphere. Informative, enticing and traditional then – while remaining true to Linley's original aims from those chip-shop days. **£3,250. Available from The Great Writing Room, Second Floor**

RECIPE BOOKS for home cooking



The Flavour Thesaurus by Niki Segnit

Every ingredient has an ideal partner. The book highlights four main tastes: meaty, cheesy, woodland and floral fruity. Within these are 99 popular ingredients paired with their perfect companions. **£18.99**



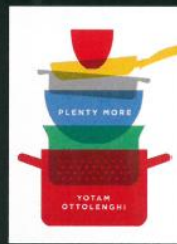
Green Kitchen Travels by David Frenkiel & Luise Vindahl

David Frenkiel and Luise Vindahl love travelling. They explore the world and document a plethora of vegetarian dishes in their new book. San Francisco, Sri Lanka and Thailand are a few of the locations to yield recipes. **£25**



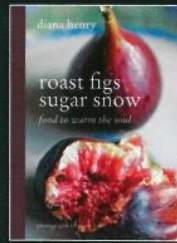
Honey & Co. by Itamar Sruulovich & Sarit Packer

Adored by food critics, Honey & Co. restaurant in London has caused quite a stir in the industry, despite the fact that it has only been open for 18 months. **£25**



Plenty More by Yotam Ottolenghi

With more than 150 recipes, the book is split into sections by cooking methods: grilled, baked, braised and so on. It's an atypical yet logical approach intended to facilitate more home cooking. **£27**



Roast Figs, Sugar Snow by Diana Henry

The *Sunday Telegraph's* renowned food writer, Diana Henry, spent five years travelling to cold climates, mainly across Europe, to create a collection of soul-warming winter dishes. **£20**

Available from The Harrods Bookshop,
Second Floor