

A man with a beard, wearing a dark turtleneck and a dark suit jacket, stands with his arms crossed in a bar. He is positioned in front of a bar counter with a patterned top. Behind him is a dark blue paneled wall with three arched doorways. The central doorway is open, revealing a bar area with shelves of bottles and a chandelier. The two side doorways are closed and have red curtains. A large, ornate chandelier hangs from the ceiling. The lighting is warm and focused on the man and the bar area.

# mayfair times

MAYFAIR / ST JAMES'S / MARYLEBONE  
MARCH 2022

## The Maine man

JOEY GHAZAL FRONTS  
OUR DUBAI SPECIAL

PLUS:  
HESTON  
BLUMENTHAL

AND  
ART DUBAI

## **MICH TURNER**

FOUNDER OF THE LITTLE VENICE CAKE COMPANY, MICH IS OPENING HER CAKE SHOP ATELIER WITHIN THE ATLANTIS THE ROYAL HOTEL ON THE PALM IN DUBAI, OFFERING A PREMIUM SERVICE FOR GUESTS AND RESIDENTS FOR EVERYDAY, PERSONALISED AND COMPLETELY BESPOKE CAKES

### **Why did you choose Dubai for your first site outside London and why now?**

Dubai is fast becoming the holiday destination of choice. With more than 20 million visitors a year, forecast to double in the next 20 years, a strong expat community and a discerning national and international clientele, it is the perfect environment to offer our service for all celebrations, from intimate events to social gatherings.

### **Why The Royal Atlantis?**

The Royal Atlantis is twice the size of Atlantis The Palm. With celebrated chefs such as Heston Blumenthal, Jose Andres, Ariana Buddy and Estiatorio Milos in residence, the resort will be a world-beating culinary destination. I am excited LVCC will be a part of this line-up.

### **What do you love about Dubai and Mayfair?**

Both are at the top of their game – the jewels in the crowns. They are both the places to see and be seen!

### **What are the similarities between the two places?**

Opportunity, vibrancy, aspiration, creativity, architecture, elegance, service and culinary experience.

### **How does the art and cultural scene differ?**

Quite simply, in Dubai it has to be bigger, bolder, brighter and, if possible, dipped in gold.



## **AJAZ SHEIKH**

IS CEO AT THE ARTS CLUB DUBAI. THE FIRST INTERNATIONAL OUTPOST OF THE MAYFAIR CLUB IN DOVER STREET, IT OPENED ITS DOORS IN DECEMBER 2020 IN THE DUBAI INTERNATIONAL FINANCIAL CENTRE (DIFC)

### **How has The Arts Club been received in Dubai?**

It's been incredible, especially considering the challenges we've faced along the way – establishing the first purely social private members' club in the region, with a selective application process, developing brand new restaurant concepts in a very competitive city, recruiting outstanding talent from around the world, and all in the midst of a global pandemic. It has been wonderful to experience such overwhelming support for the club here in Dubai.

### **Does it attract a similar clientele to that in Mayfair?**

Definitely – they are the movers and shakers, creatives and taste makers, captains of industry and business leaders of the Middle East – and a very well-heeled crowd.

### **How do the two clubs differ?**

Our Dubai club is almost triple in size, set over four floors of a modern glass and steel building designed by Foster+Partners. The finish is very different, but it still has the warmth, ethos and atmosphere of the London club.

The dining is also different. We have launched two brand new concepts for Dubai. Rohen, a Nikkei restaurant with a big personality – large bar scene, loud open kitchen and late-night lounge, and Alveare, a stunning Italian restaurant with live music to complement the most delicious Italian cuisine. We have also just opened a rooftop where we have a large terrace with incredible views of Dubai's Downtown and Burj Khalifa.