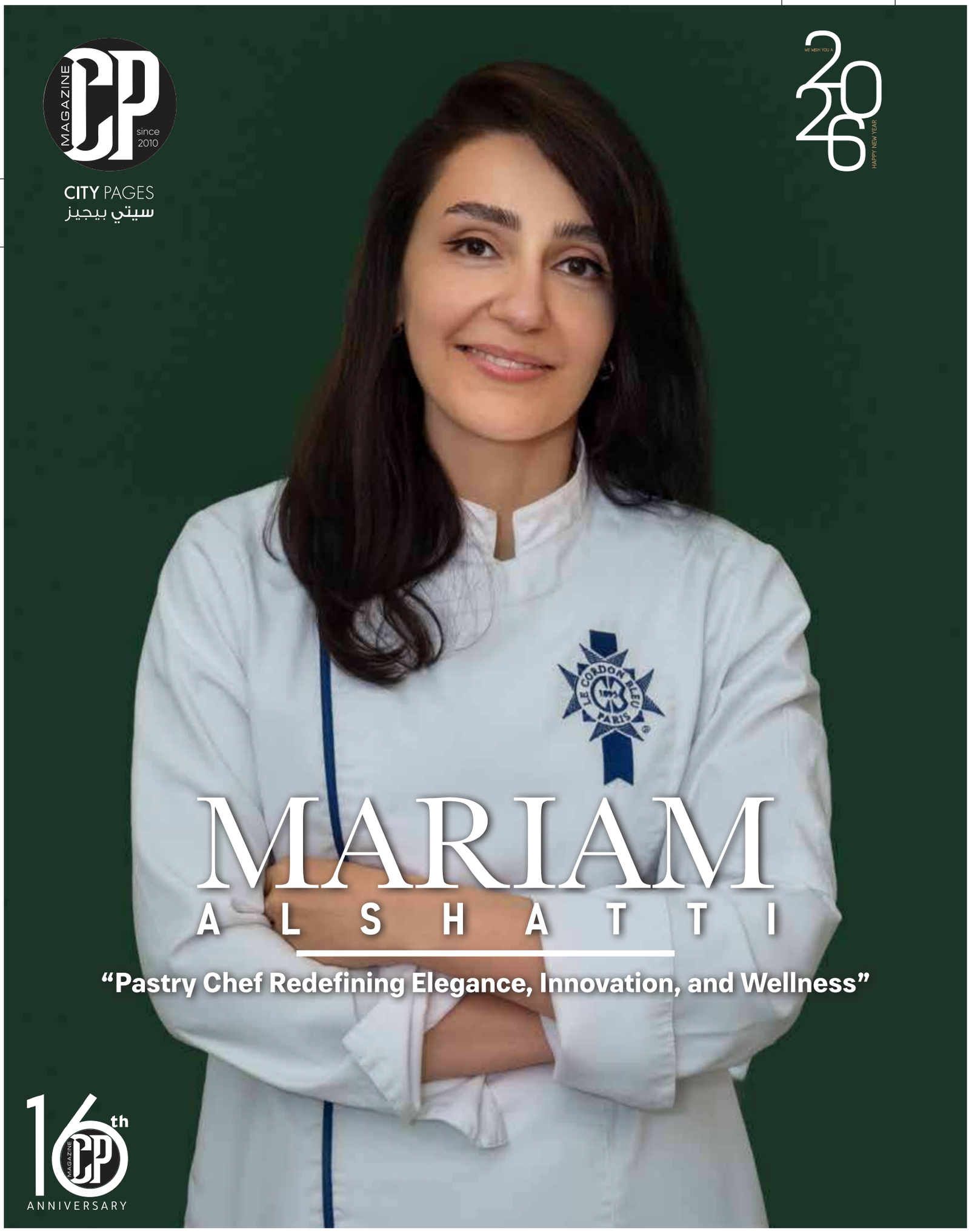
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CITY PAGES
سيتي بيجيز

ISSUE: 193

WE WISH YOU A 2026 HAPPY NEW YEAR



MARIAM ALSHATTI

"Pastry Chef Redefining Elegance, Innovation, and Wellness"

16th MAGAZINE CP ANNIVERSARY


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FROM THE EDITOR...

Dear Readers,

January brings with it that rare breath of winter in Kuwait: cooler days, crisp mornings, and skies that feel lighter after the warmth of the year gone by. The temperatures in Kuwait City this month have dipped into their seasonal lows with averages ranging from the mid-teens by day to single digits at night offering a gentle reminder of the shifting calendar and the promise of renewal that every New Year brings.

As we turn the page to 2026, we do so with immense gratitude. This year marks CP Magazine's sixteenth anniversary, sixteen years of discovery, creativity, and stories shared with you, our resilient and inquisitive readership. It is your curiosity, loyalty, and engagement that continue to inspire us, and it's with that same spirit of exploration that we begin another year together.

This issue reflects a season of beginnings and transitions. In Automotive, we spotlight Citroën Racing's bold journey to Jeddah and the dynamic new Audi Q3, machines shaped by performance and ambition. Fashion welcomes the first chapter of Zara's Ramadan 2026 collection alongside seasonal highlights from Mango, & Other Stories, Noon by Noor and DKNY, all affirming the shift into refined, thoughtful style as the holy month approaches. Across the globe in Paris, the Oriental Fashion Show's return during Haute Couture Week underscores the power of cross-cultural dialogue and creative exchange.

Our interviews this month invite you into worlds of artistry and craft: Anahita Razmi reconsiders myth and meaning through an expansive artistic lens, while Mariam Alshatti of Rosemary Patisserie blends flavour with elegance and purpose. In our Feature section, Conchi Nieto explores the heritage of Cecina de León, and chef Carmen Rueda Hernandez redefines contemporary pastry with a narrative touch.

For those planning travel escapes or reflective moments at home, our regular features offer inspiration and thoughtful company.

Looking ahead, the anticipation of Ramadan, expected to begin in mid-February this year already stirs a contemplative energy across Kuwait's cultural landscape. Preparations are underway, and with them comes a sense of community and shared purpose that we look forward to exploring with you in our February and March issues.

Thank you for reading, for staying curious, and for being part of this remarkable journey. Here's to a year of warmth, wonder, and stories that stay with us long after the page is turned.

Warm regards,

Jameel Arif
Founder & Chief Editor

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تيغوان 2026

ابتداءً من

8,950 د.ك



3 سنوات مساعدة على الطريق

3 سنوات صيانة أو 45,000 كم

3 سنوات كفالة

إحجز تجربة القيادة اليوم

KAREN WAZEN COLLECTION LAUNCHES A SPECIAL RAMADAN WITH DUBAI AUTISM CENTER



This Ramadan, Karen Wazen Collection announces a special collaboration with the Dubai Autism Center. This collaboration highlights creativity, inclusion, and community support.

As part of the initiative, children from the Dubai Autism Center were invited to create artwork inspired by the spirit of Ramadan. Three of the drawings were selected and developed into Ramadan-exclusive

sleeves designed for the brand's packaging during the holy month.

Throughout Ramadan, every pair of Karen Wazen sunglasses purchased online or UAE store will be sold in theRamadan-exclusive sleeves. Each sleeve features the artwork of a child from the Dubai Autism Center.

A percentage of proceeds from all purchases made during Ramadan will be donated to the Dubai Autism Center, supporting its programs and services for children with autism. This collaboration is supported by Halo AI.











The Global Nose:
Bringing Europe to Kuwait

For decades, the prestigious "Golden Triangle" of perfume—Grasse, Paris, and Milan—defined the boundaries of luxury. But in 2026, the center of gravity has shifted. The most daring and sophisticated commissions in the industry are no longer staying in Europe; they are traveling East.

CZAR Fragrances has effectively redrawn the map, turning the traditional Silk Road into a two-way street of olfactory art. By bringing the world's most elite "Noses" to the heart of Kuwait, they haven't just imported perfume; they've imported the mastery of an entire continent.

Abdulwahab AlRefai
Chief Technical Officer &
Business Development Manager
CZAR Fragrances
awalrefai



The Master of the Uncompromising: Antoine Lie

At the very top of this European vanguard is Antoine Lie, the "Enfant Terrible" of the French perfume world. Known for his refusal to follow corporate trends, Lie's collaboration with CZAR has produced some of the most intellectually stimulating scents in the region.

The Masterpiece: **Sword** and **Honeymoon.**
The Influence: Lie brings a "subversive luxury" to Kuwait. In Sword, he utilizes a sharpness and metallic precision that feels like modern armor, while Honeymoon explores a deep, resinous sensuality.

The 2026 Impact: Lie is the reason CZAR is spoken about in Paris as a brand that isn't afraid of "challenging" beauty. He designs for the wearer who wants to stand out, not blend in.



The Parisian Poise: Nathalie Feisthauer

Following the bold path paved by Lie is Nathalie Feisthauer, a legend whose career spans the greatest houses in the world.

The Masterpiece: **Antelope** and **Gardenia.**
The Influence: If Lie is the edge, Feisthauer is the elegance.

She brought a "seamless" blending technique to CZAR, proving that Middle Eastern ingredients like Oud and Amber could be rendered with the silken, haunting grace of a Parisian spring.



The Italian Innovator: Luca Maffei

Representing the "Sprezzatura" of Milan, Luca Maffei brings a Mediterranean brightness to the collection.

The Masterpiece: **LINK.**
The Influence: Maffei's work on LINK is a masterclass in "High-Definition Freshness." By blending Italian Bergamot with the spice profiles preferred in the GCC, he created a scent that feels like a crisp linen suit perfect for the transition from a Kuwaiti boardroom to a seaside evening.





The Grasse Prodigy: Antoine Cotton

The "New Wave" of European talent is represented by Antoine Cotton, working from the historic laboratories of Argeville in Grasse.

The Masterpiece: **TREND.**

The Influence: Cotton's 2026 contribution, TREND, is a technical marvel. He successfully stabilized "Champagne Aldehydes" a classic French hallmark to ensure they don't evaporate in the desert heat, creating a sparkling, effervescent aura that lasts for hours.

The Architectural Visionary: Cécile Zarokian

No list of European masters would be complete without the woman who redefined "Sillage" for the modern era.

The Masterpiece: **PEAK.**

The Influence: Zarokian is known for her "vertical" scent structures. In PEAK, she uses mineral notes and frankincense to mimic the airy, cold atmosphere of a mountain summit, bringing a sense of vast, European landscapes to the Kuwaiti urban environment.

"L'Overdose": The Freedom of the Kuwaiti Canvas

Why do these masters, who usually design for the historic houses of the Place Vendôme, find such creative fulfillment at CZAR? The answer is simple: Freedom.

In 2026, while many European commercial brands are restricted by "safe" budgets and focus groups, CZAR encourages "L'Overdose." They allow their perfumers to use the highest possible concentrations of rare materials, Orris, Bulgarian Rose, and high-grade Ambergris without compromise.



Paris has Arrived

To visit a CZAR boutique in The Avenues or 360 Mall is no longer a local shopping trip; it is a visit to a pan-European gallery. CZAR has proven that the pinnacle of European artistry doesn't require a flight to France, Europe has already made its home in Kuwait.

ZARA UNVEILS FIRST CHAPTER OF ITS RAMADAN 2026 COLLECTION

With exclusive packaging developed in collaboration with Nuaimi Collective for the Holy Month





Zara unveils its Ramadan 2026 collection, designed to accompany a season of reflection, connection, and celebration with elevated yet effortless style. Rooted in refined materials and a calm colour story, this collection introduces a foundational wardrobe edit that seamlessly combines everyday wearability with subtle elegance.

For Ramadan 2026, Zara places renewed focus on natural textures and breathable fabrics, placing linen at the heart of the collection across tops, trousers, dresses, and outer layers. The colour palette centres on creams, soft ivories, warm sand and gentle undertones, reflecting a serene aesthetic that effortlessly transitions from daytime routines to evening gatherings.

The womenswear assortment features a range of styles from elevated basics to statement pieces, including relaxed linen trousers and wide-leg pants, softly tailored linen blazers, airy button-down shirts, flowing midi and maxi dresses and versatile co-ords that can be worn separately or together for curated looks. Layered silhouettes and thoughtful detailing, soft pleats, subtle draping and lightweight weaves, give the collection a refined yet understated presence.

Highlights include linen pant sets in cream and sand tones, relaxed shirting crafted for effortless layering, fluid shoulder-draped dresses perfect for Iftar occasions, and softly structured outer pieces designed to elevate transitional looks. Across the collection, the focus on tactile fabrics and a cohesive palette creates a wardrobe that feels fresh, minimal and highly wearable.

Complementing the womenswear, Zara's Ramadan 2026 collection also extends to its Kids line, presenting thoughtfully designed pieces that mirror the same soft palette and breathable fabrications. From charming linen dresses to relaxed silhouettes in warm neutrals, the collection allows for coordinated, elegant dressing across generations, embracing the spirit of togetherness that defines the Holy Month.

As part of the Ramadan 2026 launch, ZARA partners with Nuaimi Collective to create a special Ramadan print for the packaging inspired by celestial beauty and the spirit of the Holy Month. Featuring luminous gold detailing, starburst motifs, and refined textures, the design reflects harmony, light, and togetherness, transforming each piece into a meaningful keepsake for the season. This special Ramadan packaging will be available with purchases made in-store and online for a limited time across selected markets, including the UAE, Kuwait, Qatar, and Bahrain.









sanaaghazal

ICY MAKEUP LOOK



ICONIC LONDON
Underglow Blurring Primer

DIOR
Forever Skin Perfect 24H Multi-Use Foundation

KAJA
Wink Dazzle Dual-Ended Eyeshadow Stick

TOO FACED
Killer Liner 36 Hour Waterproof Gel Eyeliner

RARE BEAUTY BY SELENA GOMEZ
Perfect Strokes Universal Volumizing Mascara

MORPHE
Cheek Thrills Multi-Finish Blush Trio

SEPHORA COLLECTION
Tinted Volumizing Eyebrow Gel

MORPHE
Dripglass Glazed High Shine Lip Gloss




KILLER LINER
ICONIC
LONDON
UNDERGLOW
BLURRING PRIMER
BASE LISSANTE

ANAHITA RAZMI

An Exhibition Against Easy Readings

Opening Carbon 12's new season, The Task of the Mythologist positions Anahita Razmi as one of the most incisive artistic voices engaging with the politics of meaning today. Developed over an extended period and in close dialogue with the gallery, the exhibition does not announce rupture so much as a deliberate return: to earlier works, materials, and questions that are reactivated rather than resolved. Drawing its title from Roland Barthes' Mythologies, the exhibition unfolds as a slow, considered inquiry into how symbols operate, mutate, and acquire authority in a world shaped by acceleration, polarization, and algorithmic logic.

Razmi's practice moves fluently across sculpture, textile, sound, video and found objects, bringing together references that oscillate between the sacred, the commercial and the digital. Britpop logos, talismanic garments, obsolete sound technologies and declarative language coexist in a carefully paced installation that resists fixed readings. Rather than exposing myths as singular ideological constructions, Razmi reveals their instability, how meaning is inherited, fragmented and endlessly re-coded across cultures and contexts. The inclusion of a work by Peyman Shafieezadeh further expands this field of inquiry, opening the exhibition to other authorships and modes of abstraction shaped by repetition, reuse and displacement.

At its core, The Task of the Mythologist asks what it means to read images and objects in 2026, and who gets to author meaning in an era of relentless legibility. Razmi does not offer answers so much as conditions: for hesitation, ambiguity and attentiveness. The exhibition proposes myth not as a relic of the past but as an active, material force, one that continues to shape belief, power and desire even as we imagine ourselves critically literate. In doing so, Razmi asserts ambiguity not as evasion, but as a necessary form of resistance.

In conversation with Lifestyle Editor José Berrocoso, Anahita Razmi reflects on memory, material culture and the quiet stories embedded in her work.

TALENT RADAR

BY: JOSÉ BERROCOSO



The Task of the Mythologist marks the first exhibition of the season at Carbon 12. What does it mean to open the programme with this body of work, and how do you see this exhibition situating itself within the current cultural moment?

The exhibition is developed over a long period of time and in conversation with the fantastic team at Carbon12, and it also continues previous work cycles rather than proposing a clean break. Works such as WORLD MUSIC or Talismanic Polarities deliberately return to earlier material questions sound, language, talismanic objects but are reworked and re-situated. Instead of pretending everything to be 'brand new' or current, I am interested in actively relating to older works and histories, and also in inviting things that are not my own.

The artist Peyman Shafieezadeh contributed an amazing work titled "Black Square on White Ground", which opens up new conversations about how meaning is constructed and circulated, and how abstraction can emerge not as purity, but through processes of fragmentation, repetition, and reuse.

In a moment defined by ideological binaries and polarization, accelerated media cycles, and algorithmic filtering, I think there's an urgency in slowing down how we read signs and symbols, something that is also present in the pacing of the exhibition itself, moving between garments, metal plates, images, and video.

What does it mean to "read" an image or an object today? Who authorizes meaning, and who inherits it? And how do cultural myths continue to operate even when we believe ourselves to be hyper-aware or critically literate? What is "the task of the mythologist" in 2026?

The exhibition title references Roland Barthes' Mythologies. How has Barthes' thinking shaped your approach to symbols, signs and the everyday languages of power in this show?

In 1957 Barthes wrote, "The task of the mythologist is to show the ideological abuse hidden in what appears to be innocent speech." I believe this to be quite an important task in the now.

Barthes gives language to something I have been intuitively circling for a while: the idea that myths are not relics of the past but active systems of meaning embedded in the everyday. What I find most compelling in Mythologies is his insistence that myth disguises itself as nature as something inevitable, neutral, or self-evident.

When it comes to contexts beyond the "West". Edward Said took this mode of deconstructing myths further in Orientalism and in related writings.

As these are not new writings at all, I am interested in asking where we materially stand in relation right now. Also, looking at the canonical nature of these texts: can the act of deconstruction itself become mythologized?

In the exhibition, I'm less interested in exposing a single myth than in showing how myths mutate across contexts for instance, how a Britpop logo in OA SIS shifts when it becomes a weird feminist talisman, or how declarative language in Heavy Metal hardens into something that looks authoritative but remains unstable.

You frequently work with objects and motifs that oscillate between the sacred, the commercial and the digital. What draws you to these unstable symbols, and why do you think ambiguity has become such a potent artistic tool today?

Things refuse to stay in one place. A talisman can become a souvenir; an emoji can function as spirit, irony, or code; a band logo can operate as identity, nostalgia, or commodity as is very explicit in works like OA SIS or Talismanic State. These oscillations might reveal how belief, capitalism, and technology overlap rather than exist separately.



Ambiguity matters to me because clarity and single meanings are often imposed from above. In a world that increasingly demands legibility and clarity for markets, for platforms, for governance ambiguity might become a form of resistance. But it's also vulnerable, because as soon as I say "Yes and No" I immediately seem weaker than the one who says "Yes" or "No", a tension that is materially present in the Heavy Metal series. How much ambiguity can a symbol hold before it collapses, gets co-opted, or before one reading takes over? I believe that as artists and cultural workers, we should hold onto that unstable space, particularly as it is disappearing elsewhere.

As an Iranian-German artist working internationally, how has your own cultural and geographic background informed your sensitivity to context, translation and misinterpretation?

Growing up in-between cultural frameworks taught me that meaning is never stable. Something that feels irrelevant in one context can be meaningful, charged, or misunderstood in another, something that becomes very apparent when works like Talismanic Polarities are shown in different geographies. The first part of the series will be shown in an exhibition in Germany from March 2026.

Rather than trying to resolve these tensions, I often work with them testing out what happens when a symbol refuses to translate cleanly.

In works such as Talismanic Polarities, historical Islamic garments are paired with contemporary linguistic devices like "YES", "BUT" and "NO". How do you navigate the ethical and conceptual tensions between heritage, authorship and reinterpretation?

These works are neither about quotation nor about dismissing heritage and existing meanings. The talismanic shirts that are



central to the work and that I bought from a collector carry histories of protection, spirituality, and craftsmanship, while the linguistic elements introduce narrative logic, hesitation, and contradiction. I'm interested in how these systems speak to each other without collapsing into harmony.

The question for me is always: am I opening something up, or am I closing it down or covering it up? Reinterpretation becomes a problem when it claims authority or

finality. So I try to work in ways that emphasize incompleteness, uncertainty, and openness, hoping to activate the existing objects and their inscriptions anew.

Several works in the exhibition interrogate Western pop mythology, from Britpop references to emojis. Do you see t**hese symbols as sites of resistance, complicity, or both?**

Absolutely both. Pop culture is seductive; it operates through pleasure, familiarity, and affect. It can normalize power just as easily as it can undermine it. In works like OA SIS or WORLD MUSIC, I'm interested in how these symbols circulate and how they can be de-coded and re-coded along the way.

Your practice moves fluidly across media, sculpture, textile, video and sound-based works. How do you decide which medium best serves a particular idea, and has that decision-making shifted over time?

My practice started out with moving image and digital works, but over the past years has increasingly included analogue media, objects, and textiles from brass plates in Heavy Metal to obsolete sound recording film in WORLD MUSIC. Each material carries its own history, expectations, and limits. Sometimes an idea demands weight and physical presence; sometimes it requires time, duration, or movement. I often think of media as language, each with its own grammar.



Over time, I've become less interested in mastery or formal cohesion and more interested in what feels right. What does an idea need in order to come across? And what happens when a medium resists the concept it's meant to carry?

Context and framing appear central to your work, particularly the role of the gallery as a meaning-producing space. To what extent do you see the exhibition itself as an active participant in the narrative you are constructing?

The gallery is not a neutral container, it is tied to its location, and it frames, authorizes, and hierarchizes. I recently watched an interview with Danh Vo in which he speaks about the white cube as a space that 'decapitates meaning' and how that gives the objects in it an immense potential. I agree with that.

I also think a lot about how works speak to each other spatially, how Flying Carpet sits in proximity to talismanic objects or pop artefacts, how movement through the space produces meaning, and how the viewer's body becomes part of that. Rather than offering a linear narrative, I try to think of the exhibition as a field of relations.

And when the work relates to Islamic histories and objects, this relation obviously manifests itself differently in the Middle East than in Europe.



There is a recurring tension in your work between seriousness and irony, critique and play. How conscious is this balance, and what do you hope it allows the viewer to access emotionally or intellectually?

I like this tension; it opens space for engagement without demanding immediate agreement. I need to stress that all my work at its core is serious and, in these times, often quite disheartened. But for me that doesn't mean it needs to look serious or dark.

Humour is an interesting form of critique, a joke is always ambivalent to some extent, otherwise it's not funny. And I'm interested in how viewers move between these different registers. Can seriousness coexist with humour without becoming cynical? Can play be a form of critique? And how do emotional responses shape intellectual understanding?



Looking back, how does The Task of the Mythologist extend or depart from your earlier practice, and what does it reveal about where you currently find yourself as an artist?

"The Task of the Mythologist" feels like a continuation of long-standing concerns symbolism, power, translation but with a sharper focus on mediation and instability. Many of the questions I've been working with for years reappear here, but in more reduced or distilled forms. There's perhaps more restraint, more attention to how little needs to be said or shown for meaning to emerge, and more trust in the viewer's capacity to sit with uncertainty.

You are increasingly engaging with themes of virtuality, mediation and algorithmic culture. How do you see these concerns evolving in your future work?

I am interested because this is how our world is shaped in 2026. Digital systems are no longer a separate layer that we can step in and out of; they structure how we see, relate, decide, and remember. Because of that, I see these themes becoming less representational and more structural in my work. Rather than simply using the digital, I'm interested in how it shapes perception, attention, and belief. Algorithms don't just organize content, they organize desire, fear, and value. They produce hierarchies, rhythms, and feedback loops that often remain invisible, yet deeply affective. In works like WORLD MUSIC or Talismanic State, I'm already trying to think about how such systems can be thought of anew.





I'm also increasingly drawn to the idea that digital environments generate their own forms of myth and ritual. We might not name them as such, but they function in similar ways: they offer orientation, reassurance, repetition, and a sense of belonging or exclusion. What kinds of myths and rituals are emergingvconsciously or unconsciously in digital life? And how might artistic practice engage with these formations without simply reproducing them?

Finally, as you look ahead to upcoming projects and exhibitions, what questions or territories are you most eager to explore next?

I have had a busy but also immensely tough year full of emergencies, and I hope to be able to pause for a bit. Many of the works in The Task of the Mythologist already circle questions of hesitation, interruption, and refusal from the declarative but unstable language in Heavy Metal to the unresolved propositions embedded in Talismanic Polarities. In that sense, the exhibition itself already points toward a need to slow down.

I also feel it is necessary to think more carefully about the political implications of work, both inside and outside of artistic practice. About how work circulates (or not), where it is shown (or not shown), who it speaks to, and what kinds of structures it inevitably participates in. What does it mean to work with symbols that carry heavy historical and ideological weight, and to place them into institutional contexts? At what point does critique risk becoming aestheticized, neutralized, or absorbed? How can work remain open, ambiguous, and speculative, while clearly refusing relativism or co-option? How do we stay with complexity without turning it into 'oh yeah, it is complicated'? And how can we think about care for materials, for histories, for audiences, without turning care itself into a token or claim of innocence? How to remain accountable to the work, to its contexts, and to the world it enters without foreclosing the possibility of doubt?



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BECOME THE BEST VERSION OF YOURSELF
BECOME FORMERLY ME

FITNESS
MOTIVATION
FUN

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WHAT IS FORMERLYME?

FormerlyMe is an online movement to motivate and inspire people to become the best versions of themselves by showing them my journey in trying new workouts, lifestyles, or adventures every 90 days. Every post, update, and video is “formerly me” as I endeavor to become the best version of myself and become FormerlyMe. Each month, CP Magazine will showcase part of my journey. I hope these glimpses in turn inspire and motivate you to start your own journey.

FormerlyMe.com presents:
“On the Go: Kennedy Space Center”



Jim West

Port Canaveral, known primarily for being one of the busiest cruise ports in the world, is also a gateway to the stars quite literally! Located along Florida’s Space Coast, this bustling port has a rich history intertwined with the space industry. Since the 1950s, this region has been a launchpad for humanity's greatest space exploration milestones, from Apollo missions to Mars-bound rockets. Today, it remains a hub for NASA’s space endeavors, SpaceX launches, and other groundbreaking innovations, making it a thrilling destination for space enthusiasts and curious minds alike.

One of the highlights of any visit to the Kennedy Space Center (KSC) is the bus tour to the Saturn V Rocket Hanger, housed in the Apollo/Saturn V Center. The journey itself is part of the excitement, as the narrated ride takes you past iconic landmarks like the massive Vehicle Assembly Building and active launch pads. Upon arrival, the sheer scale of the Saturn V rocket, a towering marvel stretching 363 feet leaves you in awe. The immersive exhibits detail every aspect of the Apollo missions, from moon landings to astronauts' daily lives in space. Don't miss the re-creation of the Apollo 8 launch, which brings history to life with dramatic flair.



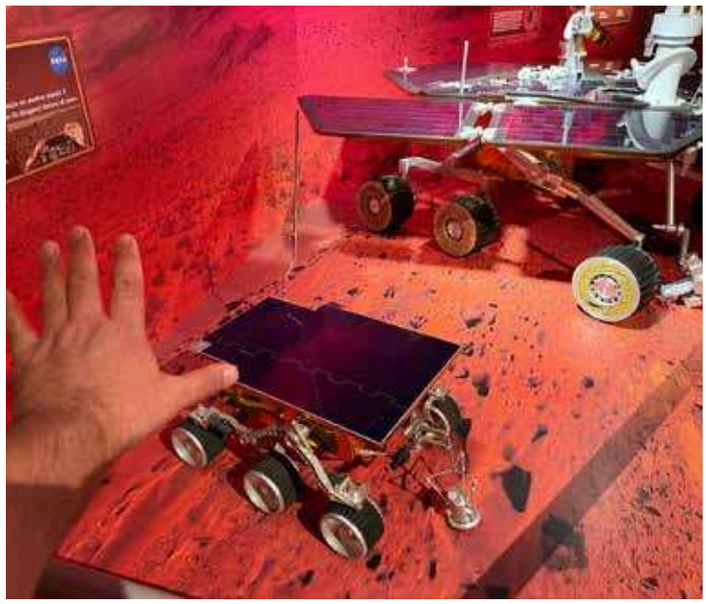
Prepare for some goosebumps as you step into the Atlantis Shuttle Exhibit. The orbiter itself is displayed as if in mid-flight, its payload doors open to reveal the engineering marvel within. Interactive displays let you explore the shuttle's intricate systems, and hands-on exhibits make you feel like an astronaut-in-training. The Shuttle Launch Experience, a simulator that recreates the heart-pounding sensation of a liftoff. Buckle up and feel the rumble it's as close as you'll get to space without needing a helmet!



The Gateway Experience is where past meets future, celebrating the cutting-edge technology that's paving the way for interplanetary travel. Explore exhibits featuring SpaceX and Boeing spacecraft and learn about upcoming missions to Mars and beyond. The real showstopper is the immersive 4D theater, which takes you on a virtual journey through space, offering breathtaking views of distant planets, galaxies, and the potential habitats of the future. It's a dazzling peek at where humanity is heading next.



The Kennedy Space Center is packed with experiences for all ages. Wander through the Rocket Garden, where you can get up close to some of NASA's most iconic rockets. Take a moment to reflect at the Heroes and Legends exhibit, honoring astronauts who've shaped history. The IMAX Theater delivers jaw-dropping space documentaries on enormous screens, while the Astronaut Encounter lets you meet real astronauts and hear their incredible stories firsthand. Kids (and let's be honest, adults, too) will love the space-themed play areas and hands-on learning stations.



Whether you're a lifelong space nerd or just curious about what lies beyond our atmosphere, the Kennedy Space Center offers an unforgettable blend of history, education, and inspiration. It's a place where dreams of spaceflight come alive and visitors leave with a new appreciation for the infinite possibilities of the cosmos. As NASA likes to say, "Off we go!"



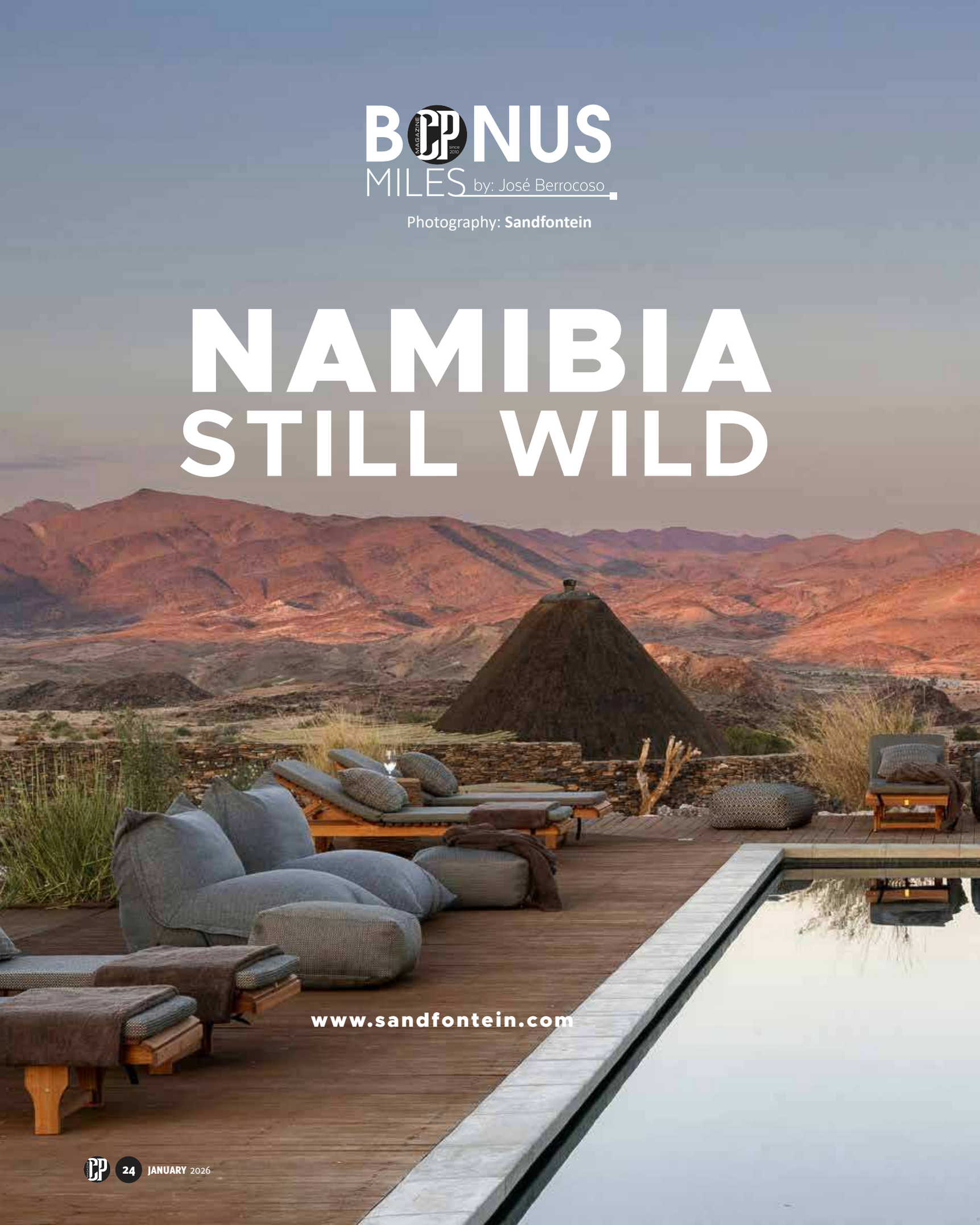
Follow my journey online at FormerlyMe.com and on the YouTube channel. Next month I will cover more of the unique experiences I had in 2022-2026. Until next time this has been FormerlyMe!

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BONUS MILES by: José Berrocoso

Photography: **Sandfontein**

NAMIBIA STILL WILD



The African country is emerging as one of the most compelling long-haul destinations for 2026, defined by vast, uncrowded landscapes and a powerful sense of scale. From the world's oldest desert to wildlife-rich river systems and a haunting Atlantic coastline, it offers raw beauty without spectacle. This is travel stripped of excess, where silence, space and time become luxuries. For travellers seeking authenticity, remoteness and meaning, Namibia feels not just timely, but essential.



There are few places left on Earth that feel genuinely untamed. Fewer still that manage to combine geological drama, deep human history and a sense of near-total solitude. Namibia is one of them. As global travel continues to tilt towards meaning over momentum, this vast southern African nation is quietly positioning itself as one of the most compelling destinations for 2026.

At first glance, Namibia is often reduced to a single image: endless sand. But to travel through the country is to discover a landscape of extraordinary variety and nuance. The world's oldest desert, yes dating back some 55 million years but also fog-kissed coastlines, wildlife-rich savannahs, river systems that carve life through arid land, and skies so dark they feel almost primordial.

In the south, Sossusvlei's towering dunes rise like burnt-orange cathedrals at dawn, their sculptural forms shifting with the light. Along the Atlantic edge, the Skeleton Coast lives up to its name: shipwrecks half-swallowed by sand, seal colonies stretching as far as the eye can see, and a sense of complete exposure to the elements. Inland, Damaraland offers one of Africa's most remarkable conservation success stories, where desert-adapted elephants, black rhino and even lions have learned to survive against all odds. Further north, in Kunene, vast skies and the presence of the nomadic Himba people remind visitors that this is not just a landscape, but a lived-in world.

What sets Namibia apart, however, is not simply its scenery, but the way it is experienced. This is a country made for unhurried travel. Distances are long, roads are arrow-straight, and the reward for patience is space, physical, mental, emotional. You don't so much tick off highlights here as absorb them. Namibia invites stillness.











SANDFONTEIN, A DIFFERENT LENS ON AFRICAN TRAVEL

Set far from the classic safari circuit, in southern Namibia along the Orange River, Sandfontein occupies a landscape that seems to operate on a different timescale altogether. Spanning 97,000 hectares, one of Africa's largest private reserves, it is a place defined less by spectacle than by depth: geological, historical and emotional.

This is land shaped by millennia of tectonic shifts. Basalt outcrops rise from desert plains, river terraces trace ancient watercourses, and the Orange River continues its slow, life-giving journey through an otherwise unforgiving environment. Archaeological evidence points to early hunter-gatherer communities who once relied on this river as a corridor for trade and survival, while the more recent scars of history remain visible in preserved battlefields and graveyards from the Nama-German conflicts and the opening stages of the First World War.

Sandfontein does not attempt to soften this history or over-curate the experience. Instead, it offers access to land, to stories, and to silence.

The lodge itself is available exclusively for private use, accommodating up to 18 guests across five suites, each designed with private outdoor living spaces and star beds. For those seeking even greater seclusion, the Lost Poet Villa sits alone on a remote hilltop, offering uninterrupted 360-degree views across mountains and desert plains. Built using locally sourced materials and guided by eco-conscious principles, both lodge and villa blend quietly into their surroundings. There are no neighbouring properties, no intrusive infrastructure, and no light pollution only dark skies and a silence so complete it becomes a presence in its own right.

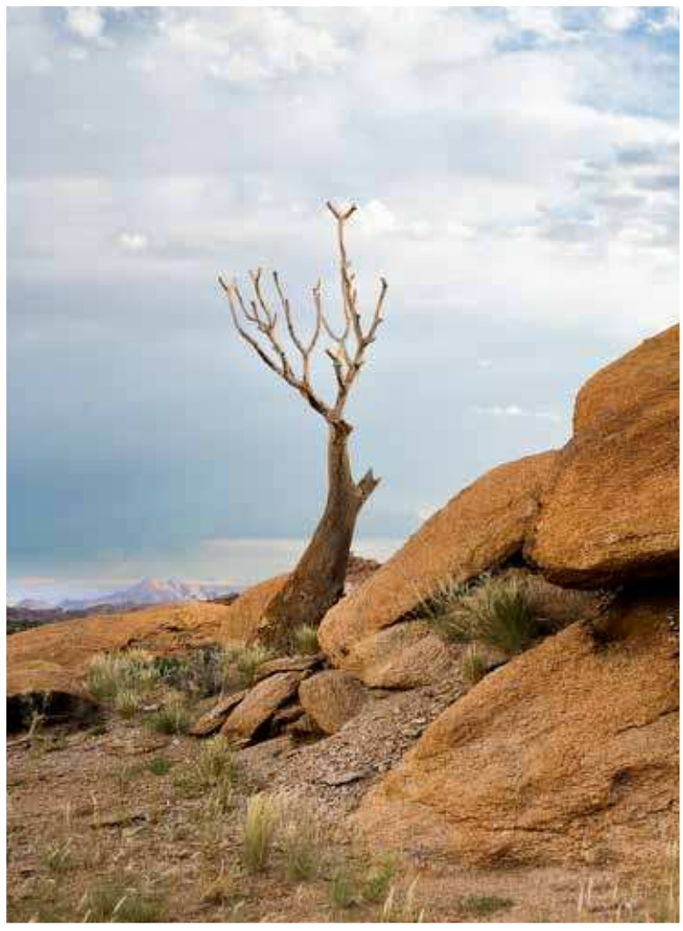
Days at Sandfontein unfold slowly. Guided walks replace game drives, allowing guests to track oryx, springbok, giraffe and ostrich on foot, reading the land as much as the wildlife. Historical explorations reveal stories etched into the terrain itself. Along the Orange River, time stretches further: kayaking, fishing, or drifting downstream offers a perspective that feels almost meditative. Conservation is not a side note here but a foundation, with ongoing efforts to expand the reserve and reintroduce native species, allowing the ecosystem to regenerate on its own terms.

As night falls, the experience becomes even more elemental. Guests can sleep beneath the stars or retreat to the lodge's iconic StarBeds, wrapped in blankets, listening to nothing but the desert breathing. In an era of constant noise and connection, this kind of silence feels quietly radical.









WHY NAMIBIA AND WHY NOW

As travellers look ahead to 2026, Namibia stands out not because it promises more, but because it offers less: fewer crowds, fewer distractions, fewer compromises. The luxury here is not excess, but space to move, to think, to feel.

Sandfontein captures this ethos perfectly. It is not a place of checklist safaris or hurried itineraries, but of immersion and perspective. In a world increasingly obsessed with speed, Namibia and Sandfontein in particular, reminds us that some journeys are most powerful when taken slowly, guided not by urgency, but by curiosity.

For those willing to venture beyond the familiar, Namibia remains one of the last great frontiers of travel. And in its vast, ancient silence, it still has plenty to say.

Mango embraces the power of subtlety in its new SELECTION drop







Mango presents the latest drop of its exclusive SELECTION collection. With a fresh, elevated approach, the collection celebrates quiet luxury through subtle details, impeccable finishes, and thoughtfully constructed silhouettes.

Rooted in Jun'ichiro Tanizaki's In Praise of Shadows, the campaign reimagines SELECTION as something that emerges in ambiguity, in the quiet dance between concealment and revelation.

Shot in Tokyo, the film and imagery explore the tension between presence and absence in a city shaped by shifting light and shadow. Architectural lines and urban landscapes inform deconstructed silhouettes that move between structure and fluidity. Femininity is expressed as elusive and unbound, cultivating an atmosphere of intimacy and quiet strength.

The colour palette is defined by gentle, muted tones that create an elegant, natural atmosphere without sharp contrast. Aubergine hues, beige, off-whites, broken whites and subtle powdery or peppered shades bring depth and sophistication to the collection. Tailoring remains a key pillar, alongside leather pieces and refined, trend-aware designs that transition seamlessly from day to evening. Each piece balances timeless appeal with a seasonal colour twist, allowing styling to shift effortlessly between casual and elevated.

The campaign is brought to life by photographers Deo Suveera and Pamela Dimit, whose soft, grainy aesthetic enhances the tactile, sensorial quality of the imagery. Styled by Alex Carl and featuring model Luiza Perote, the visuals capture SELECTION's quiet elegance through a cinematic and contemplative lens.








& OTHER STORIES
RAMADAN COLLECTION

A refined balance of structure and softness defines & Other Stories' Ramadan capsule - an ode to grace, reinterpreted through powerful elegance and expressive colour. From bold statements to sleek serenity, each piece is designed to move with elegance and purpose.





HOW IT'S WORN

Inspired by the interplay between tradition and contemporary styling, the collection explores the harmony of softness and strength. Fluid dresses are layered with structured jackets and tailored blazers, defined by power shoulders and cinched waists. Draped blouses meet wide-leg trousers in tonal pairings, while sheer overlays bring lightness and ease.

SILHOUETTE

Creative draping and sculptural tailoring lead the way. Relaxed, dresses are balanced by sharply cut suits and lean underlayers. Each look carries a sense of movement and contrast—modest yet bold, feminine yet architectural.

COLOUR PALETTE

Inspired by the warmth of celebration and the richness of tradition, the palette moves from olive and champagne to blush, magenta, and plum - earthy yet expressive, bold yet understated.

FABRICS

Fabrics are thoughtfully chosen to complement each design with elegance and intention. Graceful drapes, sleek yet weighty satin, and rich textures bring depth and movement, elevating every piece with refinement and ease.












sea
zen
MEMORABLE DINING
& LIFESTYLE EXPERIENCES
We deliver seamless hospitality solutions designed to elevate corporate events and client engagements. From dining to bespoke lifestyle experiences, we deliver memorable experiences that leave a lasting impression
TRAPANI
okra
The GROVE
Meat at Tony's
SECCO
كافتريا الضاحية

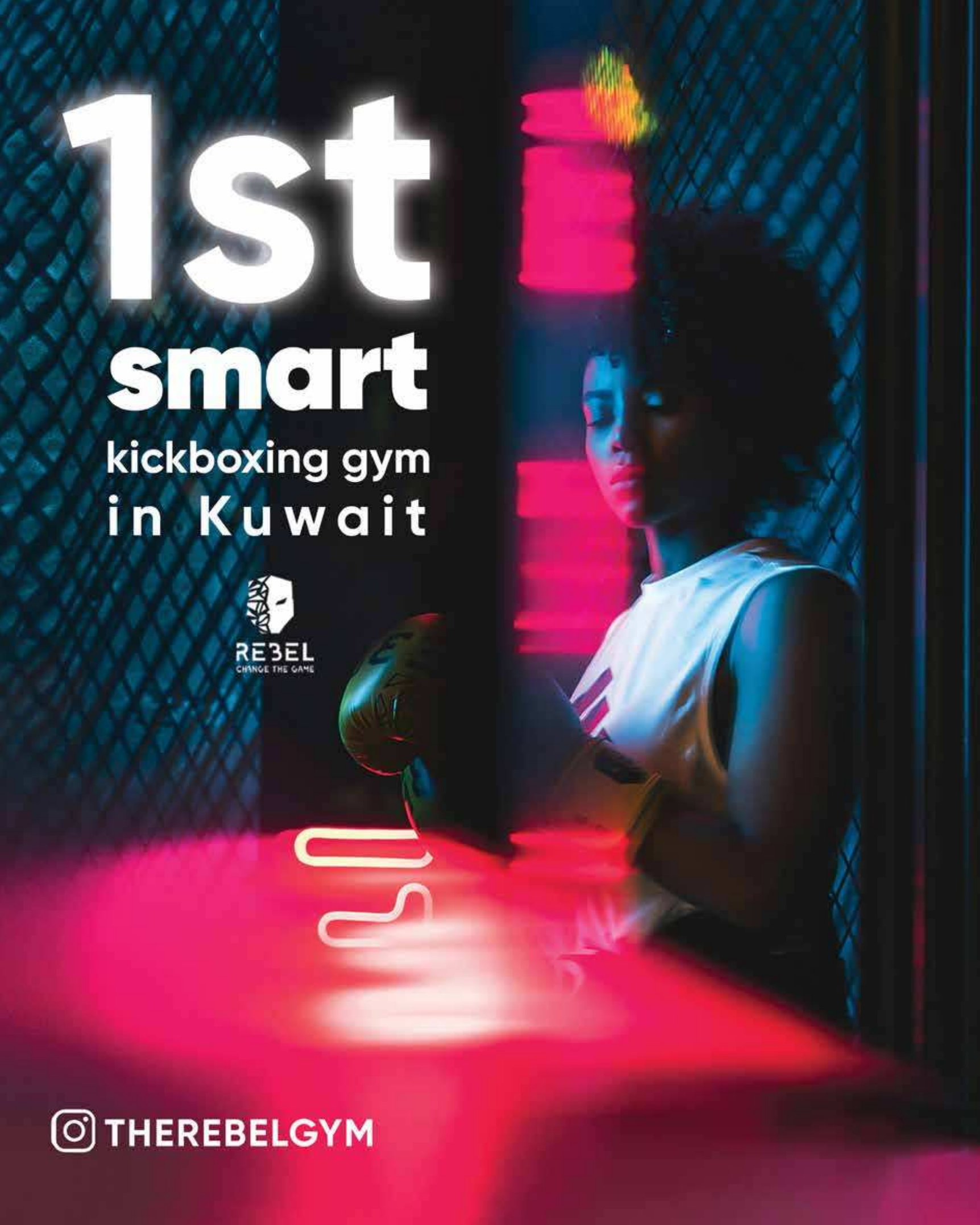
by travel-expert **José Berrocoso**

A ROOM WITH A VIEW

WAKE UP FACING THE SLOPES OF THE FRENCH ALPS



From the rooms at L'Hôtel Marielle in Val Thorens, France, the Alps take centre stage. The hotel offers 83 keys, many designed for families, with smart, functional layouts that prioritise comfort after long days on the slopes. While rooms are compact, they are well equipped, and most feature terraces facing the pistes, opening onto sweeping views of the Three Valleys. From here, the world's largest ski area stretches towards Les Menuires, Méribel and Courchevel, making the panorama as compelling as the skiing itself.


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in Kuwait
REBEL
CHANGE THE GAME
THEREBELGYM

TopCyberPro Tech Tips



Jim West

Phishing remains one of the most common online threats because it preys on urgency and trust. A message that looks like it comes from your bank or a favorite retailer can pressure you into acting before you think. The best defense is to slow down and scrutinize the details. Check the sender's full email address, not just the display name, and hover over links to preview where they actually lead. If a message demands immediate action or threatens account closure, verify through the official app or website instead of the message itself.

Attachments deserve extra caution, since they are a favorite tool for attackers. Files like ZIP archives, Word documents with macros, or unexpected PDFs can hide malicious code. If you receive something suspicious, don't open it, use a safe file viewer or call the organization directly using a trusted number. Multi-factor authentication (MFA) can protect you even if you slip up, but never approve login prompts you didn't initiate. Reporting phishing attempts through your email client also helps protect others.

Phishing isn't limited to email. Smishing, or SMS-based phishing, and vishing, or voice-based scams, use the same tricks to get you to click or share sensitive information. Avoid tapping links from unknown texts, and never share codes or personal details over the phone unless you placed the call yourself. Delivery scams and fake "bank fraud alerts" are especially common themes. For recurring spam numbers, block and report them to reduce future attempts.

Training yourself to spot subtle red flags makes a big difference. Look closely at brand names, attackers often swap or misspell letters to trick the eye. Generic greetings like "Dear Customer" from a bank or government agency should raise suspicion. And remember, legitimate companies rarely ask for passwords, one-time codes, or full card numbers through email or text. If something feels off, trust your instincts and verify through official channels.

Technology can help, but habits matter most. Keep your devices updated to patch vulnerabilities that attackers might exploit. Use strong, unique passwords and enable MFA wherever possible. Consider adding a spam filter or security extension to your email client to catch more threats before they reach you. These small steps create layers of protection that make phishing far less effective.

Phishing thrives on speed and distraction, but awareness is your strongest shield. By slowing down, checking details, and building safe digital habits, you can avoid taking the bait. The goal isn't to live in fear of every message but to recognize the signs of a scam before it hooks you. With practice, spotting phishing attempts becomes second nature and that's when you truly outsmart the attackers.

Oriental Fashion Show Spreads Its Wings in Paris

Alongside the prestigious Haute Couture Week, Oriental Fashion Show makes its grand return to Paris, once again asserting its role as a vital bridge between cultures and contemporary creation. This new edition unveils fourteen Autumn/Winter 2026 collections, presented by designers from across the globe, celebrating the richness of craftsmanship and the diversity of creative expression.

A timeless highlight of the Parisian fashion calendar, Oriental Fashion Show reaffirms its international influence under the direction of Hind Joudar, offering the capital a unique immersion into a bold, plural and deeply narrative vision of fashion.

Adiba (Kuwait)



Adiba (Kuwait)











Manal Ajaj (Dubai)









Golli (Turkmenistan)






Gowher Gouvernet (Turkmenistan)







Hany El Behairy (Egypt)







Miss Kamilla (Uzbekistan)



Bernard Jabbour (Lebanon)





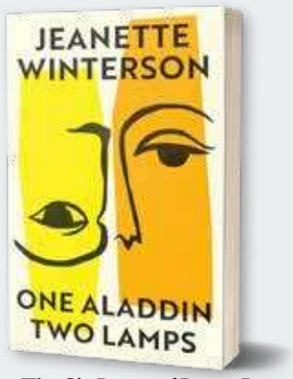






READINGCLUB

NEW JANUARY RELEASES



The Six Loves of James I

Gareth Russell

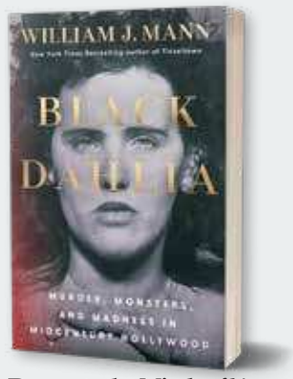
This illuminating biography offers a fresh and deeply human portrait of King James I, revealing how personal attachments shaped one of the most complex reigns in British history. From a childhood marked by violence and insecurity to the pressures of ruling two kingdoms, James navigated power through intellect, charm, and emotional vulnerability. Gareth Russell explores the relationships that mattered most to the king, examining how intimacy, loyalty, and favour influenced court politics and royal decision-making. Rather than treating private life as a footnote, this study places it at the centre of James's worldview, showing how affection, trust, and rivalry affected governance, diplomacy, and reputation. Russell writes with scholarly precision and narrative flair, challenging earlier historians who dismissed or moralised these connections. The result is a nuanced reassessment of a monarch often misunderstood, presented as a thinker, patron, and ruler shaped by love as much as ambition. This is royal history told with empathy, insight, and refreshing honesty.



Cape Fever

Nadia Davidsn

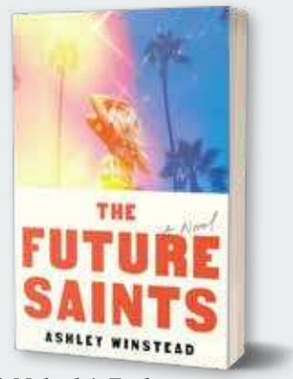
Set in the shadowed streets of a colonial city in 1920, this gothic psychological thriller introduces Soraya Matas, a young maid seeking stability and purpose. Employed by the enigmatic Mrs Hattingh, Soraya moves into a grand but decaying house that seems to breathe with unseen presences. As Soraya settles into her duties, she senses that the building holds memories and voices that refuse to fade. Mrs Hattingh, awaiting her son's return from London, offers to write letters for Soraya to her distant fiancé, creating an intimate ritual that draws the two women dangerously close. With each dictated letter, the boundaries between servant and employer, reality and imagination, begin to blur. Folklore, grief, and unspoken longing intertwine as the house's influence deepens. Told through Soraya's compelling voice, Cape Fever examines class, devotion, and the lingering impact of history, delivering an atmospheric and unsettling story where the past presses relentlessly against the present.



A Danger to the Minds of Young Girls: Margaret C. Anderson, Book Bans, and the Fight to Modernize Literature

Adam Morgan

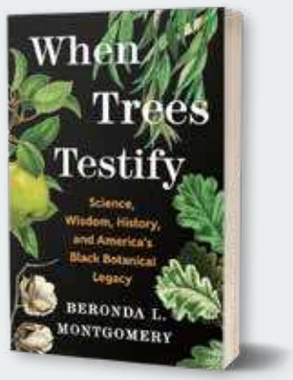
This compelling biography rescues Margaret C. Anderson from the margins of literary history and places her at the heart of a cultural revolution. As founder and editor of the radical magazine The Little Review, Anderson championed daring new voices at a time when American society fiercely resisted change. Publishing writers such as T.S. Eliot, Ezra Pound, and James Joyce, she challenged conventional taste while advocating for women's rights and artistic freedom. Her bold editorial decisions made her a target for authorities determined to police literature and silence dissent. In 1921, she was prosecuted after serialising Joyce's Ulysses, accused of corrupting young readers and undermining public morals. Adam Morgan vividly recreates the political tension, creative ambition, and personal courage that defined Anderson's life and work. Through her story, this book examines the enduring struggle between innovation and censorship, revealing how one determined publisher helped reshape modern literature despite immense personal and professional risk.



Ain't Nobody's Fool: The Life and Times of Dolly Parton

Martha Ackmann

This vibrant biography traces the extraordinary life of Dolly Parton, one of America's most enduring and unifying cultural figures. Raised in deep poverty in the Smoky Mountains, Dolly's early life was marked by ambition, imagination, and an unwavering belief in her own potential. From her first appearances on local television to her determined move to Nashville, she faced dismissal, ridicule, and repeated rejection before finally breaking through. Once success arrived, it brought both acclaim and fierce resistance, as critics questioned her choices and loyalty to country music traditions. Despite professional backlash, legal threats, and periods of personal struggle, Dolly continually reinvented herself, expanding into film, business, and philanthropy. She transformed her success into lasting social impact through ventures that revitalised her home region and promoted childhood literacy worldwide. Drawing on interviews, photographs, and archival research, Martha Ackmann presents a rich portrait of a woman shaped by hardship, resilience, and generosity. This is the story of an artist who defined her own terms and never stopped proving doubters wrong.



Everybody Wants to Rule the World

Ace Atkins

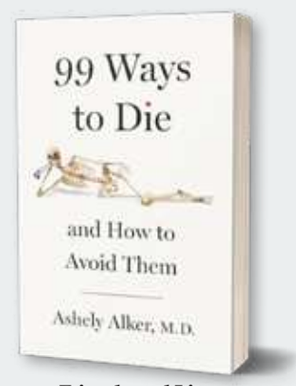
Set in the heightened paranoia of 1985, this fast-paced thriller follows fourteen-year-old Peter Bennett, who is convinced his mother's mysterious new boyfriend is a foreign agent. Gary's vague background, strange accent, and suspicious habits fuel Peter's imagination, especially given his mother's work at a defence-linked technology company. When a colleague from the lab is murdered, Peter's fears no longer seem far-fetched. Enlisting help from an ageing pulp writer and his larger-than-life drag performer friend, Peter stumbles into a dangerous world of espionage and deception. Meanwhile, a determined young FBI agent uncovers evidence of an international spy network operating in the American South, only to find her investigation obstructed from within. As global tensions rise ahead of a crucial diplomatic summit, events in Atlanta begin to carry unexpected weight. Witty, suspenseful, and sharply observed, this novel blends Cold War intrigue with humour, heart, and the chaos of growing up in extraordinary circumstances.



Why Do I Keep Doing This?: Unlearning the Habits Keeping You Stuck and Unhappy

Kati Morton

In this clear and compassionate book, therapist Kati Morton examines why so many people feel trapped in patterns that no longer serve them. Drawing on professional experience and personal reflection, she explores how early messages about behaviour, emotions, and self-worth shape adult relationships and decision-making. Many learn to prioritise others' comfort over their own needs, mistaking self-silencing for harmony. Morton explains how this struggle for control can feel protective, yet quietly undermine confidence and connection. Through accessible explanations and relatable examples, she helps readers recognise the origins of these habits and understand why they persist. Rather than offering quick fixes, the book focuses on awareness, accountability, and sustainable change. Morton encourages readers to take up space without guilt, set boundaries with care, and question long-held beliefs about worthiness. Practical, reassuring, and grounded in empathy, this book offers a path towards healthier relationships with oneself and others, empowering readers to replace survival strategies with choices that support growth and emotional wellbeing.



Friends and Liars

Kit Frick

This gripping psychological thriller follows four former friends drawn back together by guilt, memory, and a carefully staged invitation. Five years after the death of wealthy heiress Clare Monroe, Luca, Harper, Sirina, and David return to her family's secluded Italian palazzo for a memorial they would rather avoid. Their shared past hides a devastating secret, one that shattered their friendships and has never truly stayed buried. As the weekend unfolds beside Lake Como, the group begins to feel watched, unsettled by anonymous messages and unsettling tokens left in their rooms. Someone present knows exactly what happened the night Clare died, and they are determined to make the truth surface. With suspicion growing and trust collapsing, the friends realise the palazzo is not a place of remembrance but a trap. Layered with tension, shifting loyalties, and creeping dread, Friends and Liars explores how deception corrodes relationships and how the past refuses to remain silent, even behind locked gates and beautiful views.



A Long Game: Notes on Writing Fiction

Elizabeth McCracken

In this thoughtful and encouraging guide, Elizabeth McCracken reflects on the long, demanding, and often surprising process of writing fiction. Drawing on decades of experience as an acclaimed author and teacher, she explores the daily challenges writers face, from confronting the blank page to shaping time, movement, and voice on the page. McCracken rejects rigid rules, instead inviting writers to discover methods that suit their own temperaments and circumstances. With warmth, wit, and hard-earned wisdom, she discusses revision, persistence, doubt, and the reality of creative life beyond publication. Personal anecdotes sit alongside practical insights, offering reassurance that uncertainty and struggle are not signs of failure but part of the work itself. More than a handbook, this book is a meditation on patience, commitment, and the quiet endurance required to keep going. Whether read by emerging writers or seasoned practitioners, A Long Game affirms that meaningful creative work is built slowly, imperfectly, and with courage.

GENTLE FUSION



Discover the delicacy of
damascus rose, apple & sandalwood



Directed by: **James Cameron**
Written by: **James Cameron, Rick Jaffa, Amanda Silver, Josh Friedman,** and **Shane Salerno**

WRITING MOVIE WRONGS
moviewrongs.com
by: JIM WEST

After two decade-defining films, *Avatar* finally returns with *Fire and Ash* - a blockbuster that looks like the future, but tells a story that feels like a comfortable memory. Visually, this third chapter is a technicolor marvel: panoramic landscapes, immersive forests and oceans, and creature designs that dwarf most blockbuster ambitions. But *Avatar* has never been just about how it looks. It's about why we care what happens to the people that inhabit Pandora and in that department, the *Fire and Ash* story repeatedly fumbles the ball.

Now here comes the spoilers...

The film picks up where *The Way of Water* left off: Jake Sully and his Na'vi family confront new threats, both elemental and existential. You'd expect an epic sequel to grow and deepen the mythology; instead, much of the emotional tension here *feels recycled*. The conflict between humans and Na'vi, once a striking metaphor for exploitation and resistance, now plays out with little narrative evolution.

Character arcs are another stumbling block. Jake, Neytiri, and even promising new faces like Varang and Kiri are largely reactive. We watch them respond to large set-pieces, but we rarely feel them wrestling with choices that deepen our investment. That lack of internal drive makes the story feel overly long, for reasons that have less to do with the plot and more with how it *unfolds*.

The ending, while ambitious in setup, *Fire and Ash* leans too heavily on unresolved threads and sequel baiting. When a film's climax feels like a mid-chapter event instead of a culmination, it robs viewers of a satisfying emotional payoff, which is especially disappointing in a trilogy installment this late in the saga. To be fair, some moments spark emotional resonance, brief flashes where family relationships and Na'vi spirituality cut through the spectacle. But those moments are *fleeting* and often overwhelmed by longueurs and predictability.

If *Fire and Ash* had focused more on tightening its character arcs, giving returning heroes and villains clearer internal journeys, and trimming its self-indulgent runtime to center a punchier, theme-driven narrative, this film could have stood shoulder to shoulder with its groundbreaking predecessors. Instead, it ends up feeling like a magnificent theme park ride that remembers why we loved *Pandora* but forgets why we cared about the *story.*

With that, thanks for reading Writing Movie 'WRONGS'.


COLLECTION
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rosemary_patisseriekw

MARIAM ALSHATTI

A Modern Pastry Chef Where Elegance Meets Wellness

Interview by: **Jameel Arif**

CP Magazine speaks with Mariam Alshatti, the founder of Rosemary Patisserie, a Kuwaiti pastry concept that blends refined French technique with wellness-focused creativity and cultural flavour. With an academic background in education and linguistics, followed by advanced culinary and patisserie training in the UK, Mariam brings an unusually thoughtful and multidisciplinary perspective to the pastry world.

Her journey shaped by personal resilience, international study, and hands-on bakery experience has led to a brand that values beauty, balance, and meaning as much as taste. From elegant entremets to vegan and gluten-free creations, her work reflects both precision and purpose. In this conversation, Mariam shares how her path evolved from the classroom to the kitchen, how wellness informs her pastry philosophy, and how Rosemary aims to redefine indulgence for a modern audience. She also discusses creativity, craftsmanship, and what it takes to build a distinctive patisserie brand today.


LE CORDON BLEU
PARIS

Briefly introduce yourself to our readers.
I'm Mariam Alshatti, a Kuwaiti pastry chef and founder of Rosemary Patisserie. My journey into pastry has been a blend of creativity, cultural heritage, and a deep interest in wellness. I believe pastry is not only about indulgence, but also about beauty, balance, and storytelling through flavour.

Can you tell us a little about your journey into the culinary world and what drew you to pastry?
Since childhood, I've loved baking. While I enjoy cooking in general and often express love through preparing food for others, pastry held something more for me. I was drawn to its beauty and elegance, the precision it requires, and the creative touches it allows. For me, pastry became a canvas to express artistry, culture, emotions, and the joy of sharing with people.

How did your studies at Le Cordon Bleu in London shape your approach to pastry and innovation?
Le Cordon Bleu gave me a solid foundation in French pastry techniques, the discipline, the precision, and the respect for ingredients. More importantly, it gave me the confidence to innovate: to take classical methods and infuse them with new ideas, flavours, and cultural influences.

You've also studied macrobiotics in the UK, how does that influence your philosophy on food?
Macrobiotics taught me that food is more than taste, it's energy, healing, and harmony. This shaped my philosophy that pastry should bring joy without compromising wellness. That's why Rosemary offers not only luxurious French-style pastries but also vegan and gluten-free creations that support balance.

"I believe indulgence and health don't have to be opposites."

Before pursuing pastry, you earned degrees in education and linguistics, how have these experiences enriched your career path?
Education and linguistics taught me the power of communication and connection. As a chef, I see food as another language, one that transcends words. My academic background helps me translate complex ideas into accessible experiences, whether I'm teaching about food, designing a menu, or telling a story through pastry.

At what point did you realise you wanted to shift from teaching and education to a culinary career?
After my cancer journey, I realised how powerful food can be in healing the body and shaping wellbeing. That experience sparked my passion for understanding the deeper impact of what we eat. While in the UK, I worked in a sourdough organic bakery and an organic vegan café, where I explored both the wholesome and creative sides of food. Those experiences eventually led me to pastry, where I found the perfect balance between health, artistry, and joy.

What inspired you to launch ROSEMARY in Kuwait, and why now?
Kuwait is full of people who appreciate luxury and creativity, as well as health and balance. I felt the time was right to bring something fresh, a patisserie that honours tradition while introducing healthier options. Rosemary is my way of blending artistry, wellness, and cultural flavours into one brand.

How did your earlier experience running a home-based catering business prepare you for opening ROSEMARY?
That experience taught me a great deal about consistency, customer connection, and the value of small details. Working from home showed me how important it is to listen to clients' needs and create desserts that suit different occasions. It laid the foundation for running Rosemary with both passion and professionalism.

Tell us about your volunteer work at cafés and bakeries in Exeter. What did you learn from those roles?
Volunteering gave me hands-on experience. I learned that pastry is about teamwork, patience, and respect for every stage of the process. Those roles grounded me, they reminded me that every great chef starts with simple, humble tasks.


LE CORDON BLEU
1895
PARIS


RATIONAL

"I merge French technique with local flavours to create something both familiar and elevated."

Why did you choose the name ROSEMARY for your patisserie?
Rosemary is a herb that symbolises remembrance, beauty, and healing. For me, it represents the feminine and delicate side of my brand, but also strength and freshness. It's about creating pastries that people not only enjoy but remember.

How do you combine international training with local Kuwaiti flavours or preferences?
I love merging French techniques with local ingredients such as saffron, Arabic coffee, dates, and rose. It creates pastries that feel both familiar and elevated something that speaks to Kuwaiti heritage while maintaining international elegance.

Which pastry techniques or skills do you most enjoy showcasing at ROSEMARY?
I enjoy working with entremets and tartlets because they allow layering of textures and flavours. I also love creating vegan and gluten-free pastries, challenging myself to achieve the same luxury and taste while using alternative ingredients.

What are some of your signature items that best represent your vision for the brand?
Our saffron and mango petit gâteau, raspberry custard tartlets, and vegan chocolate éclairs reflect the heart of Rosemary. Each is refined, seasonal, and made with high-quality ingredients, balancing indulgence with wellness.

How do you bring your creativity and artistry, such as flower arranging and jewellery making, into pastry design?
Pastry, for me, is like jewellery, delicate, detailed, and meant to spark joy. I take inspiration from colours, textures, and balance in art and nature. My background in flower arranging influences how I decorate desserts, always aiming for elegance and harmony.

How important is innovation in your work, and where do you find inspiration for new creations?
Innovation is essential, I don't see pastry as static. I find inspiration in seasonal ingredients, cultural traditions, and even everyday moments. Sometimes a memory, a flower, or a conversation becomes the seed for a new creation.

What role do wellness and health play in your pastry philosophy?
Wellness is at the core of what I do. I believe indulgence and health don't have to be opposites. That's why Rosemary always offers both: refined pastries for celebration and nourishing options for those who want balance.

Social media plays a huge role in food businesses. How has Instagram helped you build your brand?
Instagram allows me to connect directly with people, share the stories behind my creations, and inspire others to see pastry not just as food, but as art. It has been a powerful platform for introducing Rosemary and building a community around the brand.

What has been the most rewarding moment since launching ROSEMARY?
The most rewarding moments are hearing from people whether it's seeing someone's face light up when they taste something I've created, or receiving a heartfelt message from a client saying our pastries made their occasion special. Those moments remind me why I do this.

What are some of your other hobbies?
I enjoy flower arranging, jewellery making, Pilates, and reading about holistic wellness. These hobbies often inspire my pastry work by keeping me creative and balanced.

Your message for us at CP Magazine.
Thank you for giving me the opportunity to share my story. I believe food is a universal language of love and beauty, and I hope Rosemary continues to inspire people to enjoy pastries that nourish both the body and soul.

NOON BY NOOR LAUNCHES RAMADAN 2026 EDIT





Founders and Designers of Noon By Noor, Shaikha Noor Rashid Al Khalifa and Shaikha Haya Mohamed Al Khalifa, launched the brand's Ramadan 2026 Edit, a selection of modest silhouettes drawn from the Resort 2026 collection.

"This collection moves between Resort and Ramadan 2026, two very important seasons for us locally and internationally. It needed to feel fluid and adaptable for both audiences," said Shaikha Noor Al Khalifa.

Material contrasts construct the silhouette. Tailored sleeves are joined to shirt bodies, forming a hybrid shirt-jacket that redefines suiting. The piece is styled with matching shorts or trousers.

Shirt-jackets and dresses are developed with double collars. Sleeveless jackets feature draped shoulders, buttoned sides and patch pockets drawn from safari uniforms. Shirt dresses adopt an elongated proportion, light and fluid, with a quiet reference to the thobe, translating a traditionally masculine garment into a feminine evening-like dress. Belts recur across dresses and jackets, structuring the body while allowing movement

Length is approached with intention. Trailing hems drawn from eveningwear are paired with capes worn over the silhouette, adding dimension through layered drape rather than embellishment.

Accessories remain precise. Slim scarves are worn around the neck or as headbands. Sleeves expand into volume before narrowing into controlled cuffs.

"We photographed the lookbook in Bahrain, inside a restored merchant's house from the 1930s along the Pearling Path, a UNESCO World Heritage Site," added Shaikha Haya Al Khalifa.

"Urban concrete elements are integrated with preserved aged stone, adjacent to the historic souq. A space shaped by coexistence: past and present, a perfect reflection of the collection's approach."

The brand worked with Paris-based photographer Stencer Saintelange. He was invited to photograph the collection on the runway and in Bahrain, continuing the brand's commitment to working with emerging creatives.









THE ARTISANAL TREASURE AT THE HEART OF RAMADAN TABLES

As the evenings of Ramadan draw families and friends to gather around the iftar table, few delicacies capture the spirit of generosity and celebration like Cecina de León. Crafted with patience, tradition, and an unwavering commitment to excellence, this artisanal cured beef offers more than flavour, it is a gift of heritage, a testament to centuries of expertise, and a culinary treasure that elevates every festive moment. From its slow-aged, smoke-kissed slices to its exquisite presentation, Cecina de León embodies the perfect harmony of taste, craftsmanship, and sophistication for this sacred season.

As the crescent moon heralds the arrival of Ramadan, kitchens across the world begin to prepare for a season of generosity, reflection, and culinary ritual. It is a time when food transcends sustenance, becoming a symbol of hospitality and celebration, a gesture of care extended to family, friends, and guests. In this sacred context, certain delicacies shine with particular brilliance, embodying tradition, refinement, and an artful hand: among them, Spain's Cecina de León PGI stands unrivalled.

Crafted in the rolling hills of Pradorrey, León, Cecinas Nieto elevates cured meat to a study in patience and precision. Here, the hind legs of mature cows are transformed over months of slow curing, salted and kissed by the smoke of local wood, until each slice offers an aromatic symphony and a melt-in-the-mouth texture that speaks of centuries of expertise. It is a product that embodies the very essence of craftsmanship: artisanal, natural, and proudly free from industrial shortcuts.

For gourmets and connoisseurs, Cecina de León is not merely a luxury; it is a story on the plate. Each cut, carefully selected, trimmed, and aged is a testament to a lineage of families who have preserved this culinary tradition for over two millennia. In a world where speed and mass production often overshadow quality, the slow passage of time in Cecinas Nieto's ageing rooms remains indispensable, delivering umami-rich flavours that require no embellishment to delight the palate.

During Ramadan, this distinctive beef cecina assumes a dual role: it is both a celebratory centrepiece for iftar tables and a thoughtful gift for loved ones. With its high protein content, low fat, and mineral-rich profile, it caters to mindful consumption without sacrificing indulgence. Served simply, thinly sliced with a drizzle of extra virgin olive oil or paired with almonds, pepper jam, or fine cheeses, it becomes a feast for both the eye and the senses.

As Cecinas Nieto continues to reach discerning tables across the Middle East, it carries with it a promise of excellence, tradition, and respect for faith. Halal-certified and meticulously produced, each slice is more than cured meat; it is a celebration of heritage and generosity, a culinary ambassador that honours both the season and those who cherish exceptional gastronomy.

Our lifestyle editor, José Berrocoso, sits down with Conchi Nieto, Export Manager of Cecinas Nieto, to uncover the secrets behind this exquisite delicacy



www.cecinasnieto.com

For those who are not yet familiar with Spanish cecina, how would you define this product and what makes it unique within the gourmet universe?
It is known as "beef ham" because it comes from the hind legs of cows over four years old. It is a unique product because the only certified Protected Geographical Indication (PGI) guaranteeing its quality, Cecina de León PGI, exists exclusively in the province of León. You may find similar products elsewhere in Spain or even abroad, but none are made in the same way as Cecina de León PGI. Moreover, it is not an industrial product but rather 100% natural and artisanal, made using only beef, salt and smoke.

Cecinas Nieto is synonymous with tradition and expertise. What role does craftsmanship play in each piece of cecina you produce today?
Cecina de León PGI is an artisanal food par excellence, produced for over 2,000 years, with families passing down the knowledge of its preparation from generation to generation. It continues to be made in the most traditional way possible, using only salt and smoke. The cutting and trimming of each piece is also done by hand. We are producing beef cecina using 21st-century facilities, but with the same essence and craftsmanship of our artisan ancestors.

In a world dominated by industrial production, why does time slow curing remain so important to the final quality of the product?
Because the slow passage of time is what gives Cecina de León PGI its unparalleled quality, flavour and umami. If it were made in a hurry, it simply would not taste the same.

Let's talk about raw materials. What criteria do you follow when selecting the meat, and how does this influence the texture, flavour and purity of the product?
The raw material is selected primarily according to purchasing specifications established for each supplier, based mainly on minimum weight, outer fat coverage and meat marbling.

In recent years, the consumption of premium cured products has grown significantly worldwide. Have you noticed increased interest in cecina in new markets, particularly in the Middle East?
Yes. In the Middle East, as well as in Morocco and France, there is a strong preference for top-quality HALAL products, as consumers value high-quality foods for their flavour and optimal organoleptic characteristics.

Consumers in the GCC are increasingly sophisticated and demanding, especially during periods of celebration. What values do you believe connect cecina with this audience?
Its natural character and artisanal production, as well as the fact that it has an outstanding flavour and does not require any additional seasoning to be enjoyed.











Ramadan is a time of gathering, generosity and mindful eating. Why do you believe cecina can be particularly appealing for celebrations during this period?
Because of its high protein content and very low fat levels. In addition, it contains phosphorus and zinc, which contribute to maintaining healthy bones, as well as potassium, which supports normal muscle function.

Presentation is key during celebrations. How do you recommend serving cecina to enhance its gourmet character at a Ramadan table or a special iftar?
The best presentation is thinly sliced on a porcelain plate, optionally finished with a few drops of extra virgin olive oil. For added nutritional value, salted almonds can also be served alongside. There are many other ways to enjoy Cecina de León beyond the traditional presentation mentioned above, such as pairing it with pepper jam and goat's cheese or with duck foie gras.

In cultural and religious terms, trust in the product is essential. How does Cecinas Nieto adapt to markets where certification, origin and process are especially important?
Trust is built through evidence, which is why we are committed to quality certifications. We undergo an annual HALAL audit that certifies our production process as compliant with Muslim market requirements. These certifications, together with SAE, IFS and the Cecina de León PGI, validate our ability to produce this type of product.

Beyond the product itself, Cecinas Nieto represents a philosophy. How is this idea of respect, care and excellence conveyed to the final consumer?
Through a taste for quality. Ultimately, the luxury of simplicity defines our philosophy doing things properly, with consistency and the accumulated know-how of many years.

Finally, how do you envision the future of cecina on international tables, particularly in celebrations where gastronomy holds deep symbolic value?
I hope this product can expand into new Muslim markets such as Indonesia or Malaysia, while also gaining greater recognition in markets like Kuwait or Saudi Arabia, where we believe there is great potential, although development can be challenging. This also requires the involvement and willingness of these countries to support the introduction of beef cecina into their markets.

For readers interested in trying cecina, where can Cecinas Nieto be purchased in the Middle East and which distribution channels do you use in the region?
It can be purchased in several gourmet shops in Dubai and Abu Dhabi, as well as at Carrefour in Dubai Mall. We sell directly to an importer, who then handles distribution. In our case, the product is supplied to restaurants and specialised retailers.

DKNY Ramadan SS26 Collection








DKNY






DKNY



chefcarmenrueda6

chef CARMEN Rueda Hernandez

Pastry Chef of the Year 2026 and Architect of Modern Dessert Tasting Experiences

Interview by: **Jameel Arif**

Award-winning pastry **chef Carmen Rueda Hernandez** is redefining the role of dessert in contemporary fine dining. Recently named Pastry Chef of the Year 2026, she has built a reputation for placing pastry at the intellectual and emotional centre of the culinary experience rather than treating it as a closing gesture. Through her concept-led approach and research-driven methodology, she has helped shift the perception of dessert from decorative indulgence to narrative craft.

With formative experience in some of the world's most demanding kitchens, her work blends technical precision with cultural interpretation, sensory research, and storytelling. At BRIX Journey in Dubai, home to the city's only dessert tasting menu, she leads a format where flavour progression, texture, sound, memory, and context are carefully orchestrated to create immersive experiences. Her menus are known for restraint, balance, and intention, often drawing from regional ingredients and heritage while expressing them through a contemporary pastry language.

In this exclusive conversation with CP Magazine, Chef Carmen reflects on recognition, responsibility, creative discipline, and the evolving identity of pastry. She shares insights into her process, philosophy, and the deeper purpose behind her desserts not simply to impress, but to resonate, question, and endure in memory.







First of all, congratulations on being named Pastry Chef of the Year 2026. What did this recognition represent for you personally, and how does it reflect the direction of your work professionally?

Personally, this recognition felt like a moment to pause and reflect rather than celebrate. It brought visibility to years of work that are often quiet, repetitive, and built on constant questioning. Professionally, it confirmed that the direction we have chosen, placing pastry at the center of a dining experience, is being understood and valued. It reinforced my belief that dessert can be serious, thoughtful, and culturally relevant.

You have recently received several important awards throughout your career. In what way does this recognition feel distinct from the others you've received so far?

This award feels different because it recognizes a body of work and a vision rather than a single moment. It acknowledges consistency, evolution, and a clear point of view. It reflects not only what is on the plate, but how pastry is positioned within a broader culinary conversation.

When you reflect on your professional journey, from your early years to today, which moment or period do you feel most strongly shaped your identity as a pastry chef?

The most formative moments were those spent in demanding kitchens where questioning was encouraged and comfort was never an option. Being exposed early to environments where pastry was treated with the same seriousness as savory cooking shaped my mindset. Those experiences taught me to build desserts with intention and discipline rather than relying on instinct alone.

You trained in some of the world's most influential and demanding kitchens, including Heston Blumenthal's. What key lessons stayed with you from those experiences, particularly from working in an environment where menus were developed through neurology, emotion, music, and multidisciplinary research?

My time in Heston Blumenthal's kitchen was particularly influential because it expanded the definition of what cooking could be. Menus were not built only around flavor, but around how the brain perceives experience. Neurology, memory, sound, texture, and emotion were all part of the creative process.

That environment taught me that dessert is not only tasted, it is perceived. This understanding continues to guide how I design menus today, especially when building experiences where sound, light, aroma, and storytelling work together with flavor.

Much of your background comes from experimental and research-driven kitchens. How did those environments influence the way you think about dessert and its role within a menu today?

Experimental kitchens taught me to think of dessert as part of a broader system rather than a single moment at the end of a meal. Research-driven environments require structure, questioning, and intention.



They showed me that dessert can guide rhythm, control emotion, and hold narrative weight when it is integrated thoughtfully into a menu. Today, this is reflected in how I design dessert experiences that evolve progressively, rather than aiming for one final impact.

At BRIX Journey, dessert is not positioned as a final course but as the core of the experience. What inspired you to place dessert at the center of the dining narrative?

Dessert naturally engages emotion, memory, and sensitivity in a way few other courses do. I was interested in exploring what would happen if dessert were given time, structure, and space, rather than being confined to a closing role.

By placing dessert at the center, the experience becomes more reflective and immersive. Guests are not rushing toward an ending; they are moving through a journey that unfolds gradually, with intention and comfort.

If you had to define your pastry identity today, how would you describe your signature style in three words?

Intentional, balanced, and narrative-driven.

Each word reflects a conscious choice: intention in concept, balance in flavor and structure, and narrative as the thread that connects the experience.

Your work is often described as narrative-driven rather than decorative. How do you translate abstract stories, ideas, or cultural references into desserts?

The narrative is always a starting point, but it is never literal. I translate stories through decisions, how flavors evolve, how textures interact, and how intensity is managed across the menu. Rather than explaining a story, I prefer to suggest it. This allows guests to engage freely, bringing their own interpretation to the experience.

Emotion and memory seem to play a central role in your menus. How do these elements influence your creative process from concept to execution?

Emotion and memory influence how long a dish stays with someone. From the earliest stages, I consider how a dessert should feel, not just how it should taste.

This affects sweetness levels, pacing, and even silence between courses. When emotion is part of the process, the result feels more human and more memorable.

Pastry requires extreme precision, but also imagination. How do you personally balance technical discipline with creative freedom?

Technical discipline provides stability and clarity. It ensures that ideas are executed consistently and respectfully. Creativity, on the other hand, gives direction and meaning.

When both are aligned, the dessert feels natural rather than forced. Precision supports creativity, allowing it to be expressed clearly.

The definition of fine dining continues to evolve. In your view, what defines a fine dining dessert today?

Fine dining dessert today is defined by balance, restraint, and

intention. It is no longer about excess or complexity, but about clarity of flavor and emotional coherence.
A fine dining dessert should feel considered, precise, and connected to the overall experience.

Your work is deeply connected to place and context. How has living and working in the Middle East, and particularly the UAE, influenced your flavor language and concepts?
The UAE has influenced my work through its openness and diversity. It is a place where cultures coexist, which encourages dialogue rather than imitation.
This environment has shaped how I approach flavor combinations, storytelling, and respect for ingredients, always with sensitivity to origin and context.

One of your most distinctive projects is Voices of the Emirates. Can you walk us through the creative thinking and research behind this menu?
Voices of the Emirates was built through observation and listening. The process involved cultural research, ingredient exploration, and interpretation rather than replication.
Each dessert represents a voice or moment, expressed through our own pastry language, allowing the menu to feel rooted while remaining contemporary.

When starting a new dessert, there are many possible entry points. Do you begin with flavor, texture, visual design, or stor and why?
Most often, I begin with the story, because it gives the dessert a reason to exist. The narrative helps define the emotional direction of the dish and its role within the menu. Once the story is clear, flavor and texture follow naturally and with more coherence.
Starting with a story also creates structure. It prevents the dessert from becoming purely aesthetic or technical, and instead ensures that every decision from sweetness level to texture contrast, serves a purpose. This approach allows the dessert to feel intentional and connected to the larger journey, rather than existing as an isolated creation.

The region offers a unique pantry of ingredients. Which local or regional ingredients are currently inspiring you the most?
Local honey continues to inspire me for its depth, variation, and strong sense of place. It carries both sweetness and aromatic complexity, allowing us to work with restraint.
Ingredients like salicornia bring salinity and freshness, opening new possibilities for balance and contrast in dessert. Miswak, with its distinctive aromatic profile, introduces an unexpected herbal dimension that challenges traditional boundaries of pastry.
These ingredients allow us to explore flavor in a more layered and expressive way, while remaining deeply connected to the region.

Despite the evolution of pastry, certain misconceptions remain. What do you think people still misunderstand about pastry chefs and their craft?
There is still a tendency to see pastry as decorative or secondary. In reality, it requires the same level of discipline, conceptual thinking, and technical precision as savory cooking.
Pastry is a craft of balance and restraint, not excess.

As one of the most influential female pastry chefs in the region, what challenges have you encountered, and how have you navigated them throughout your career?
Early on, the main challenge was being taken seriously in leadership roles. Over time, consistency, clarity of vision, and results become the strongest response.
The focus has always remained on the work and on building environments based on respect and professionalism.

Looking back at your work, which dessert would you consider the most technically demanding you've ever created, and why?
One of the most technically demanding projects has been the development of the Emirati menu. The challenge was not complexity in form, but precision in interpretation. Working with flavors and ingredients that carry strong cultural meaning requires a deep level of respect, research, and restraint.
The technical difficulty lay in expressing identity without imitation. We did not want to recreate traditional desserts, but to interpret Emirati flavors through a contemporary pastry language. This meant carefully balancing sweetness, salinity, and aroma while maintaining clarity and elegance.
Each dessert required extensive testing to ensure that the flavors remained recognizable yet transformed, and that the structure of the menu flowed naturally. The Emirati menu demanded a high level of technical control, sensitivity, and discipline, making it one of the most challenging and rewarding projects I have worked on.

After completing a tasting journey at BRIX Journey, what emotions or reflections do you hope guests carry with them?
I hope guests leave feeling calm, curious, and reflective. More than surprise, I want them to feel a sense of comfort and openness throughout the experience.
Many guests encounter flavors and combinations they have never tasted before. This sense of discovery encourages them to approach dessert from a different perspective, allowing the experience to stay with them beyond the table and become a lasting memory.

If you were to create a dessert inspired by Kuwait, which elements cultural, sensory, or ingredient-driven would you be most interested in exploring?
I would be interested in exploring the relationship between the sea and the desert, which is deeply rooted in Kuwait's identity. Maritime influences, subtle salinity, and mineral notes could be contrasted with warm, aromatic desert elements.
Rather than recreating traditional desserts, the focus would be on interpretation, using texture, aroma, and balance to express a sense of place in a contemporary and respectful way.

As your work continues to evolve, what new concepts, research directions, or creative territories are you currently excited about?
We are constantly researching new flavors and combinations, always looking for ways to expand our flavor language while remaining coherent and balanced. This research goes beyond ingredients alone; it also includes how flavors interact, how they evolve during tasting, and how they are perceived by the guest.
At the same time, we are exploring new ways to present these ideas so that guests can experience them intuitively and comfortably. Innovation for us is not about being disruptive, but about creating experiences that feel new, thoughtful, and memorable. The goal is always to offer something unique while staying true to our identity and to what guests are seeking from a refined dessert experience.

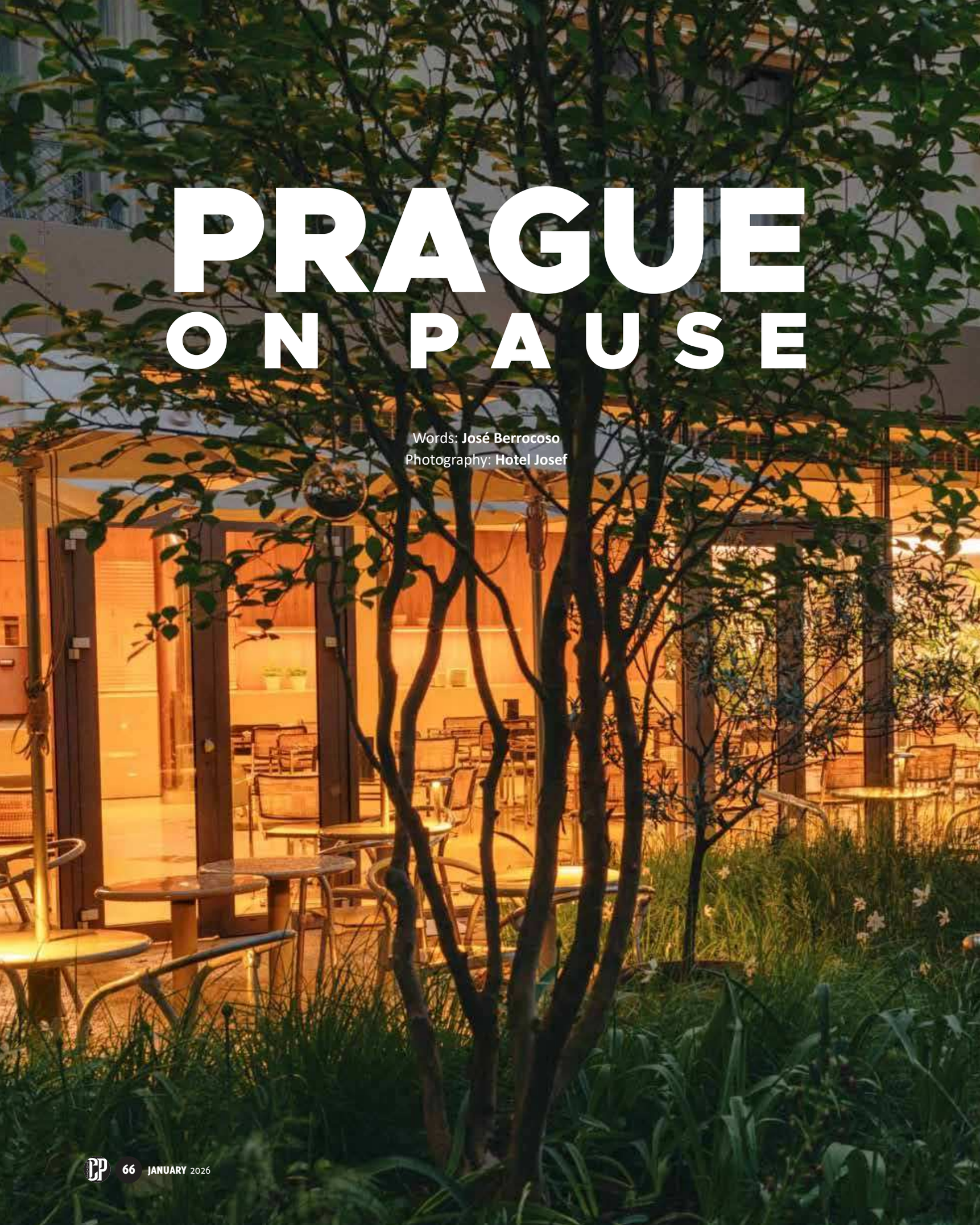
Finally, what message would you like to share with the readers of CP Magazine?
I would encourage readers to remain curious and open to new perspectives in gastronomy. Dessert, like any culinary discipline, continues to evolve through dialogue, research, and experimentation. Supporting thoughtful approaches and allowing space for new formats helps push the industry forward, creating experiences that are both meaningful and memorable.





PRAGUE ON PAUSE

Words: **José Berrocoso**
Photography: **Hotel Josef**





A modern gem of contemporary cool, Hotel Josef in Prague's Old Town effortlessly fuses the 20th-century tradition of Czech design with the city's centuries-old charm. Sleek, minimalist, and quietly confident, it offers the perfect sanctuary for those who want to savour Prague slowly, in style and comfort.

www.hoteljosef.com

Prague is a city of stories, where cobbled lanes whisper centuries of history and spires pierce the sky with Gothic and Baroque flourish. Amid this narrative-rich landscape, Hotel Josef stands as a modernist counterpoint: a sanctuary of sleek lines, calm geometry, and thoughtful design that has aged with enviable grace. Since its opening in 2002, it has been one of the city's first design-forward hotels, and two decades on, it remains a standard-bearer for understated contemporary cool.

Located in the Josefov district, steps from the historic Jewish Quarter and the vibrant Old Town Square, the hotel strikes a rare balance: central enough to feel the city's rhythm, yet quietly removed, offering a retreat from Prague's often overenthusiastic crowds. Architect Eva Jiřičná's glass-and-steel signature defines the interiors, softened by warm '70s-inspired hues, plush Baleri armchairs, and tactile materials that invite lingering. Two minimalist buildings frame a tranquil, landscaped courtyard, providing a moment of repose and a visual anchor for the hotel's angular architecture.

Rooms are suffused with natural light, designed with clever efficiency without ever feeling constrained. Glass-walled bathrooms add a note of contemporary sophistication, while lacquered finishes, soft textiles, and subtle colour palettes ensure comfort is never sacrificed for style. Beyond the room, a rooftop gym offers vistas over the city's terracotta rooftops, while wellness enthusiasts can join morning runs or book personal training sessions. And for those who favour leisure with a dash of charm, retro scooter hire and a bakery serving impeccable pastries complete the picture.























Stepping outside, the city unfurls in all its historical grandeur. Street performers enliven Old Town Square, Charles Bridge carries its centuries of pedestrian traffic across the Vltava, and the scent of Trdelník pastries mingles with the hoppy waft of Czech beer. Yet after wandering these fairytale streets, returning to Hotel Josef is to enter a world of calm, where modernist minimalism meets human warmth, a space that encourages reflection as much as exploration.

Hotel Josef is not about opulence, but about the quiet luxury of restraint and considered design. Its mid-sized, mid-priced format belies the sophistication within, offering a thoughtfully curated gateway to Prague's art, culture, and gastronomy. Breakfasts in the light-filled garden room, cocktails at the recently refreshed lobby bar, or discoveries in nearby hidden wine bars and contemporary cafés all contribute to an experience that feels both personal and timeless.

Two decades on, Hotel Josef proves that true design endures: it is a hotel that honours the city around it while quietly asserting its own identity. For travellers who want more than just a place to sleep who wish to inhabit a space that mirrors the elegance and richness of Prague itself, Hotel Josef remains a rare and compelling choice.

CITROËN RACING HEADS TO JEDDAH FOR FIRST DOUBLE-HEADER OF THE SEASON



Formula E moves to Jeddah in the Kingdom of Saudi Arabia this week as the ABB FIA Formula E World Championship continues with Rounds 4 and 5 of the 2025/26 Season. The Jeddah Corniche Circuit will host the championship's first double-header race weekend of the campaign, marking a key moment as Citroën Racing aims to continue to build momentum.

The fast and flowing Jeddah Corniche Circuit is unique on the Formula E calendar. Measuring just over three kilometres in length and featuring 19 turns, the track blends long straights with technical sequences and high-commitment corners. Its layout places a premium on efficiency, precision and energy management, while the proximity of barriers demands accuracy throughout the lap. The circuit's smooth surface and rapid direction changes also make tyre preparation and consistency a critical factor across the weekend.

Citroën Racing returns to Jeddah with positive reference points from the previous visit to the circuit. Last time out, Nick Cassidy and Jean-Éric Vergne both delivered solid performances to secure top-10 finishes. With a disappointing weekend in Miami firmly in the rear-view mirror, the focus now is on moving forwards and fighting for podium positions as the championship enters its next phase.

The dual race weekend presents an additional strategic challenge, with contrasting race formats across the two rounds. Round 4 will see the introduction of Pit Boost for the first time this season, alongside a mandatory six-minute Attack Mode, placing added emphasis on timing, execution and race management. In contrast, Round 5 will revert to the more traditional format, with no Pit Boost and Attack Mode returning to its usual structure, rewarding adaptability and clever strategy from both drivers and engineers.

Jeddah will also host the first night races of the 2025/26 season. Despite the evening schedule, ambient temperatures are expected to remain warmer than at recent events, conditions that may play to Citroën Racing's strengths by helping the team bring the tyres into their optimal operating window more effectively.

With two races, two distinct strategic approaches and valuable points on offer, Citroën Racing heads into the Jeddah double-header focused on converting promise into performance as the Formula E season continues to unfold.

The second edition of the EVO Session will also take place on Sunday, 15 February, with influencer Max Klymenko getting behind the wheel of our race car. The EVO Session is a format dedicated to exploration and immersion, giving some of the world's most-followed creators and personalities the opportunity to take to the track in real conditions and experience Formula E from the inside.

A New Era for a Compact Icon:
The All-New Audi Q3



Confident, Contemporary Design

The all-new Audi Q3 adopts a stronger stance, defined by a wide Singleframe grille, sleekly tapered headlights and sculpted proportions that create a more expressive presence on the road. Muscular shoulders and distinctive lighting cues reinforce the model's dynamic character, while the Sportback variant introduces a coupe-inspired silhouette for those who prefer a sportier look. A refreshed exterior palette, including Sage Green, Tambora Grey and the new Madeira Brown matte finish, adds further personalisation to the line-up.

Inside, the Q3's transformation is even more pronounced. Audi's panoramic digital stage combines a 12.8-inch MMI touch display with an 11.9-inch Audi virtual cockpit in a curved, driver-focused layout, improving visibility and simplifying interaction. A redesigned steering column unit frees additional console space, while ambient lighting packages and an optional SONOS premium sound system elevate the Q3's lifestyle appeal.

Performance and Technology for Everyday Versatility

In [Market], the all-new Audi Q3 range features two TFSI engines designed for a blend of responsiveness and efficiency. The 110kW TFSI delivers 150 hp and 250 Nm of torque, offering smooth, refined performance suited to daily city routes. The 150kW TFSI quattro increases output to 204 hp and 320 Nm, pairing a 7-speed S tronic transmission with quattro all-wheel drive for more confident acceleration and stability across varied road conditions. Suspension development focuses on a balanced combination of comfort and agility, supported by progressive steering for precision in tight environments while maintaining composure at higher speeds.

Audi's latest lighting technology features prominently in the all-new Q3. Digital Matrix LED headlights, using micro-LED technology, significantly improve brightness and contrast, while their intelligent guidance functions project orientation cues directly onto the road. Optional digital OLED rear lights introduce high-resolution signatures that adapt when vehicles approach from behind, enhancing both style and safety, complemented by the illuminated Audi rings, which create a distinctive, premium light signature even at night.

Practical Space with Refined Comfort

Versatility continues to be a core strength of the model. The SUV variant offers up to 1,386 litres of luggage capacity with the rear bench folded, while the Sportback offers up to 1,289 litres. A sliding rear seat and adjustable backrest angles make it easy to shift between passenger comfort and cargo needs. Additional refinement comes through acoustic glazing for the front side windows, available for the first time in this segment, offering a quieter cabin during highway travel.

A comprehensive suite of driver assistance systems supports everyday confidence, including adaptive cruise control, lane departure warning, lane change assist and park assist. Features such as the reverse assistant, trained parking and driver fatigue monitoring add further reassurance on more complex routes.

HOMEWORK FOR GROWNUPS

JUMBLED WORDS

1. M W S P A
2. N G I O G
3. R I Q K Y U
4. S I O H T
5. U R B Y R L
6. N L F N E E

ANSWERS: 1.SWAMP, 2.GOING, 3.QUIRKY, 4.HOIST, 5.BLURRY, 6.FENNEL

TEST YOUR VOCABULARY

Where would you be most likely to find an **introduction** to a book?

a. in the appendix of the volume
c. before the first chapter
b. in the middle of the action
d. near the end of the story

ANSWER: c. An *introduction* refers to a beginning maybe presenting someone new to a group, or inserting a new idea into a project. In a piece of writing, the *introduction* makes clear to the reader the text's purpose.

The noun *introduction* comes from the Latin verb *introducere*, meaning "to lead in." This "leading in" might be the formal introduction of a speaker, or the speaker's own introduction to his remarks. Or it might be the insertion of a new and different idea, as in British politician Lord Hailsham's remark, "The *introduction* of religious passion into politics is the end of honest politics, and the *introduction* of politics into religion is the prostitution of true religion."

Math Quiz...

What is 35% of 240?

A. **74**
B. **82**
C. **84**
D. **96**

ANSWERS: C
Solution: 35% = 35/100
240 × 35 ÷ 100 = 8400 ÷ 100 = 84

GENERAL KNOWLEDGE QUIZ

1. **The US city of Memphis, Tennessee, was named after the ancient (c.3000BC) Memphis city capital of which nation?**
2. **Which word, broadly synonymous with 'typeface', derives from French 'to melt'?**
3. **Which children's TV animated character, named 'Pollux' in the original French version, is based on a 'drop-eared Skye terrier'?**
4. **What cooking metaphor refers to a low quality novel?**
5. **Which famous English brewer of ale, established in 1787 next to London's Tower Bridge, has a cockerel as its emblem?**
6. **Whose book reportedly kept eleven translators in high-security for two months before global publication in 2013?**
7. **The Arab food falafal is commonly made from: Chickpeas; Lamb; Aubergine; or Cheese?**
8. **Atoms of the same elements with the same number of protons and electrons, but different numbers of neutrons, are called what?**
9. **A drumlin is a: Musical instrument; Spoonbowl-shaped hill; Vegetable; or Drilling machine?**
10. **What original 1960s surfer's slang expression of thrill or delight was popularized by the Teenage Mutant Ninja Turtles children's cartoon?**
11. **What tool has the varieties including: round nose, chain nose, flat, and ring?**
12. **Kingda Ka, Takabisha, X2, Steel Dragon 2000, and Millennium Force are famous what?**
13. **What common chemical compound type, including many natural fats and essential oils, results from replacing the hydrogen of an acid by an alkyl or other organic group: Ester; Mineral; Solvent; or Plasma?**
14. **What 'Age' is considered to have occurred around the world between 3600–300BC: Stone; Bronze; Iron; or Middle?**
15. **The advanced 'maglev' vehicle propulsion technology takes its portmanteau name from which two key features?**
16. **What South Honshu city in Japan, associated with international climate change agreement, was its nation's capital 794–1192?**
17. **Name the prehistoric 'humanoid species' found near Lewes UK 1912 and shown to be a hoax in 1953?**
18. **What capital city lies at the coordinates 53 20N 6 15W?**
19. **Which female agricultural trade enabled Edward Jenner to devise his smallpox vaccine in 1796?**
20. **What is the common name for the northern hemisphere tree genus Betula, having catkins, winged nuts, and bark that peels in strips?**

ANSWERS: 1.Egypt, 2.Font, 3.Dougal, 4.Potboiler, 5.Courage, 6.Dan Brown, 7.Chickpeas, 8.Isotopes, 9.Spoonbowl-shaped hill, 10.Cowabunga, 11.Pliers, 12.Roller-coasters, 13.Ester, 14.Bronze, 15.Magnetism and Levitation, 16.Kyoto, 17.Piltdown Man, 18.Dublin, 19.Milkmaid, 20.Birch,

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HOROSCOPES



(March 21 - April 19)

ARIES

January 2026 gives Aries a fresh start filled with motivation and focus. You feel ready to set goals and take responsibility for your direction. Practical planning helps turn ideas into action, especially at work or school. Avoid rushing ahead without checking details. Support from others appears when you ask clearly. Energy levels improve when you balance effort with rest. This month rewards patience, honesty, and steady commitment. By the final week, confidence grows as you see progress forming. January encourages leadership that listens, learns, and builds lasting results for the year ahead. Trust small steps, celebrate effort, and remain open to guidance shaping positive outcomes throughout the coming months ahead.



(April 20 - May 20)

TAURUS

January 2026 invites Taurus to move forward calmly and confidently. Stability matters more than speed this month. You benefit from reviewing finances, routines, and personal priorities. Simple organisation reduces stress and improves focus. Relationships grow stronger through patience and clear communication. Avoid stubbornness and allow room for compromise. Energy increases when you care for wellbeing and maintain steady habits. Progress may seem slow, yet it is meaningful. By the end of January, you feel grounded and reassured. Trust consistent effort and practical choices to support long-term security and satisfaction. January favours reliability, thoughtful planning, and patience, helping you build foundations that quietly strengthen confidence over time ahead for you now.



(May 21 - June 20)

GEMINI

January 2026 brings Gemini a thoughtful and organised beginning to the year. Clear communication helps you reset priorities and reduce confusion. You may feel motivated to learn, plan, or revisit unfinished ideas. Writing, reading, or discussion supports progress. Avoid scattering energy across too many tasks. Focus brings better results. Relationships benefit from listening carefully and responding honestly. Balance busy days with quiet moments. By late January, your thinking feels calmer and more directed. Steady effort now prepares you for smoother movement and brighter opportunities in coming months. Trust curiosity, remain flexible, and allow practical routines to support your natural adaptability throughout this fresh seasonal start ahead with patience and confidence.



(June 21 - July 22)

CANCER

January 2026 encourages Cancer to focus on emotional balance and daily wellbeing. Gentle routines help you feel secure and supported. You may feel drawn to organise your home or simplify responsibilities. Trust your instincts when making personal choices. Supportive conversations bring reassurance. Avoid taking on others' worries. Rest is essential for maintaining energy. Progress appears through small, caring actions. By the end of January, you feel steadier and more hopeful. Nurturing yourself now strengthens confidence and prepares you for positive changes later. January rewards patience, kindness, and quiet reflection, helping you rebuild trust in your resilience and move forward gently with purpose during uncertain moments and new beginnings ahead now.



(July 23 - August 22)

LEO

January 2026 brings Leo a steady and thoughtful start to the year. Leadership grows through patience rather than bold displays. You may reflect on achievements and plan future goals carefully. Home or family matters benefit from attention and organisation. Support others without overextending yourself. Quiet confidence earns respect. Creativity flows when pressure is reduced. By late January, motivation strengthens as plans take shape. Small, consistent actions now help you build stability and pride that lasts throughout the year ahead. January encourages generosity balanced with responsibility, reminding you that sustainable success grows from humility, care, and steady self-belief nurtured through reflection patience and consistent effort daily over time for you now.



(August 23 - September)

VIRGO

January 2026 supports Virgo in creating order and clarity. You may feel motivated to organise plans, spaces, or routines. Attention to detail helps you feel confident and prepared. Avoid self-criticism and recognise progress already made. Communication improves when you stay calm and practical. Rest supports productivity. By the end of January, your efforts begin to show results. Careful planning now reduces stress and builds strong foundations for responsibilities and opportunities arriving later in the year. January rewards thoughtful effort, patience, and realism, reminding you that consistent preparation creates confidence and allows success to grow steadily without unnecessary pressure over time through balance and self-trust within daily choices and routines now.



(September 23 - October)

LIBRA

January 2026 encourages Libra to restore balance and set gentle intentions. Reviewing priorities helps you feel calmer and more confident. Relationships benefit from fairness and honest discussion. Avoid overcommitting and respect your limits. Practical planning supports emotional wellbeing. Short-term goals feel more achievable now. By the end of January, decisions become clearer. Taking time to reflect strengthens confidence. This month supports harmony through patience, thoughtful choices, and steady cooperation with others. January reminds you that balance is built gradually, through listening, compromise, and consistent care for your needs alongside those of people around you during shared responsibilities and future planning moments ahead with patience trust and quiet confidence now always.



(October 23 - November)

SCORPIO

January 2026 offers Scorpio focus, determination, and emotional clarity. You may feel ready to release habits or plans that no longer serve you. Reflection brings insight before action. Avoid power struggles and choose calm responses. Practical goals feel achievable through steady effort. Trust your judgement while remaining flexible. By late January, confidence grows as direction sharpens. This month supports transformation through patience, discipline, and thoughtful planning. January encourages inner strength and resilience, reminding you that lasting change happens gradually when you act with intention, integrity, and awareness of long-term consequences for yourself others and shared responsibilities ahead while maintaining patience balance focus and compassion daily now for growth ahead always.



(November 22 - December)

SAGITTARIUS

January 2026 invites Sagittarius to slow down and reflect. A quieter pace helps restore energy and perspective. Reviewing goals allows you to adjust plans realistically. Avoid overpromising. Reflection strengthens confidence and direction. Simple routines bring clarity. By the end of January, optimism returns with clearer purpose. This month prepares you for future activity through rest, learning, and thoughtful intention. January reminds you that meaningful progress follows preparation, patience, and honesty, encouraging you to trust gradual development while releasing pressure to rush outcomes in personal goals relationships responsibilities and future ambitions ahead with calm reflection steady effort and renewed confidence now moving forward wisely always together patiently onward today fully aligned.



(December 22 - January 19)

CAPRICORN

January 2026 encourages Capricorn to rest, reflect, and prepare. Stepping back helps you see long-term goals clearly. Quiet planning supports future success. Avoid pushing yourself too hard. Support arrives through trusted connections. Reflection builds confidence and insight. By late January, motivation returns with renewed focus. This month strengthens foundations through patience, self-awareness, and thoughtful intention. January teaches that sustainable achievement begins with rest and honesty, allowing you to conserve energy, clarify values, and approach responsibilities with calm determination and resilience as you prepare for demanding goals and leadership roles ahead through steady planning patience trust and self-respect daily now for future success growth balance confidence strength purpose clarity stability ahead.



(January 20 - February 18)

AQUARIUS

January 2026 brings Aquarius focus on goals, friendships, and future plans. Group discussions inspire fresh ideas. Balance independence with cooperation. Practical planning helps turn ideas into action. Avoid rushing decisions. Reflection improves clarity. By the end of January, motivation strengthens. This month supports progress through teamwork, openness, and thoughtful organisation. January encourages innovation grounded in realism, reminding you that meaningful change grows when vision is supported by structure, patience, and shared effort with consistent communication trust mutual respect and long-term planning goals developed carefully through collaboration learning reflection and steady commitment now for personal ambitions community wellbeing and future success built gradually with patience optimism clarity and purpose ahead together.



(February 19 - March 20)

PISCES

January 2026 offers Pisces a calm and reflective beginning. Creativity and intuition guide decisions. Gentle routines support wellbeing and focus. Avoid overwhelm by simplifying tasks. Trust small steps. Reflection brings emotional clarity. By the end of January, confidence grows quietly. This month encourages compassion, patience, and steady personal growth. January reminds you that quiet progress matters, allowing imagination and kindness to shape goals while practical effort gently supports lasting change through self-care reflection trust balanced routines and confidence in your inner guidance during transitions challenges new beginnings and long-term personal development ahead supported by patience resilience clarity hope and steady belief now always gently moving forward calmly together with purpose.

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