

welcome
Tower 42



"A cutting-edge design that brings Tower 42 into a new era."



"It's all about creating impressions that last..."



Over the past year, our prestigious design team has carefully created a fabulous scheme to improve the interior of the main entrance hall, with many sophisticated features. The scheme will include three full-height entrance doors, a new Concierge desk with a nearby waiting area and discreet screening to the front of the café. This will enhance the feeling of entering a first-class, classic lobby with a direct flow up to the waiting receptionists.

The newly designed security area and adjacent waiting area, complete with new furniture and lighting, will give a more relaxed and comfortable approach for visitors. Additional visual intrigue is provided with suspended lighting features that complement the signage towers at entry level.

The Podium Lounge will have a private and exclusive feel with new furniture and a suspended ceiling creating a more intimate space. A separate seating area, combined with internet stations and vending will also feature. Visual treatment to the glazing will create a stunning destination, establishing both an identity and focal point along Old Broad Street. The works will also provide a year round climate controlled environment with specialist cooling, under-floor heating and an innovative solar control system.

All aspects of our refurbishment programme will be approached in a logical, professional and systematic manner to maintain the usual reception and security arrangements as well as continual entrance and exit.

We look forward to welcoming you.



view from 42
www.tower42.com

Delight your own guests with the recipes of Adam Gray

Raspberry Bakewell Tart (Serves 8)

Ingredients:

8 x 10cm c 4cm pre-baked sweet paste tartlet cases or
1 x 15–18cm pre-baked sweet paste tartlet case

400g Raspberries

Raspberry or Apricot Jam (Optional)

For the filling:

75g Ground Almonds

25g Plain Flour

100g Unsalted Butter

100g Caster Sugar

2 Eggs

Zest of 2 Lemons

Method:

1. Cream together the butter and the sugar, until light and fluffy.
2. Beat in one egg at a time, sprinkling in a little ground almond with each egg to help cream the mixture.
3. Add the grated lemon zest and fold in the remaining ground almonds and flour.
4. Pre heat the oven to 180oC/350oC/gas mark 4.
5. Pipe or spoon the mixture onto the pre baked tart making sure it is spread evenly.
6. Bake for 10 minutes, until the mixture is firm to the touch and slightly golden. Remove from the oven and keep warm.
7. Lay the Raspberries neatly on top of the tart and glaze with the warmed jam to finish.

To serve sit the tartlets over warm vanilla custard. Vanilla ice cream can also be served with this dish – try fresh cherries, blackberries, or strawberries in place of the Raspberries.

Recipe designed by Adam Gray, Head Chef at our Michelin Star Restaurant, Rhodes Twenty Four.

taste
Tower 42

A learning experience from the comfort of your desk

Tower 42 Language School

Nowadays more and more people work for foreign companies, travel more frequently or buy properties abroad. Unfortunately languages often become a frustrating barrier when it should only be about the pleasure of communicating and the enthusiasm of discovering another culture.

The Tower 42 Language School native teachers team is here to make you experience the enjoyment of languages. Currently we are teaching Russian, French, Chinese, Italian, Arabic, Portuguese, Turkish, Spanish,

English, Dutch, Japanese and German. For convenience, learn them at your own pace in a friendly and pleasant way using the communicative approach by working mainly on your speaking and listening.

One to one or group tuitions are available from the comfort of your office at your convenience.

Anne Rousseau Tower 42 Language School
languagecourses@tower42.com
or call **0779 643 0389**

teach
Tower 42

“One of the most sophisticated” bars in London!

London Bar Guide

The highest public venue in London, at ‘590 ft’, Vertigo 42 has been refurbished to the most luxurious standards. Our modern decor combined with original ‘Swan Chairs’ by Arne Jacobsen and unrivalled views across London, makes Vertigo 42 the perfect combination for a wonderful experience.

Vertigo 42 offers a wide selection of exclusive Champagnes and cocktails which perfectly complement our new Rhodes Twenty Four inspired menu.

For bookings and enquires please contact the Vertigo 42 team on **020 7877 7842**.

indulgence
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escape@
Tower 42

Welcome to Escape@tower42, the City's haven for ladies and gentlemen to Escape from the stresses of the day.

Louisa Helyes, our experienced therapist, offers a wealth of experience within the industry. Having worked with Clarins UK and an exclusive male grooming salon in Fulham, her philosophy and commitment to her clients' needs is an experience in itself.

Indulge yourself from the treatment menu, comprising a varied selection of items, from an hour of sheer bliss, maintaining an existing regime, or simply preparing for a special occasion. Not forgetting a men's only section ensuring that all clients are catered for.

The luxurious restorative treatments are available to relax, revive and restore you; the only difficulty may be in choosing your treatment.

Whether you require relaxation, maintenance or simply time out, each treatment will be meticulously delivered and tailored to your specific needs, to optimise the benefits and enhance your experience.

Escape focuses on quality and convenience for your total comfort. Just moments away from the office, situated on the Podium, Louisa will ensure that you feel thoroughly pampered.

For bookings and enquires please contact Escape via the reception team on: **020 7877 7720/7722** or email escape@tower42.com.