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+
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SAVE THE REST 'TIL LAST

Our round-up of the most exciting restaurants with rooms and the best hotels with gourmet dining on the menu



For luxurious culinary stays in the capital, look no further than the **Sheraton Park Tower** on Knightsbridge where restaurant **One-O-One** has shot up the rankings under French super chef Pascal Proyart, to the extent that it's now widely credited as the best seafood restaurant in London. Starwood's Luxury Collection is famed for its sophistication, and if seafood is your thing, Proyart will be hosting paired Autumnal tasting menus from September to December, for just £99 per person, with five courses consisting of such mouthwatering things as native

lobster and green pea sorbet (paired with Cape chenin blanc) and wild Norwegian red king crab with rocket chiffonade (Proyart made this live on the BBC recently). Guests get to sit around the restaurant's amazing 'oyster table' and if you attend the December meal, a Festive Tasting Masterclass, you may even get the chance to go behind the scenes to lend a hand. Under strict supervision that is. For bookings call 0207 290 7101 (starwoodhotels.com; oneoonerestaurant.com).

There's also a decidedly French feel these days at **Gleneagles**, the 'château in the glens' in Perthshire, and its not just the Versailles-style

*****DID YOU KNOW? Oman Air:** Passengers receive the perfect Arabic welcome with a plate of premium caviar, followed by Arabic dates and coffee, omanair.com



Ile de Ré on the French west coast will notice the addition of two new Château Clarisse red vintages on their already-inspiring restaurant wine lists. The 2010 vintage has just been released to the owner, Olivia Le Calvez, who's passion it has long been to produce her own wines for the hotel. The vineyard is in St Emilion, a hallowed spot on the right bank of Bordeaux's Gironde, and has produced a fabulous vintage, one which the experts say to drink while young. What better reason to pay the Ile de Ré a visit this year (*villa-clarisse.fr*).

This autumn sees the opening in Marrakesh of the **Mosaic Palais Aziza & Spa**, set in a lush Moroccan garden, which will have an avowed policy of healthy eating. Chef Daniele Turco, previously of the Gritti Palace in Venice, will be able to call on that garden for many of his ingredients; vegetables from the kitchen garden, fruit from the citrus trees, and his own homegrown olive oil. The rest he will source from the city's world famous medina, just down the road. There will be two restaurants, **Maroliano**, for creative Moroccan and Italian cuisine, and **The Pergola**, for relaxed open-air 'cuisine du soleil' with salads and grills. There's a sublime spa to aid with relaxation, but if that doesn't work you still get to breathe in the gorgeous fragrance of jasmine in the garden, listen to the ever-present backdrop of birdsong or just stare at the dancing reflections in the hotel's impressive fountain (*mosaicpalaisaziza.com*. *Easyjet flies London Gatwick or Manchester to Marrakech*).

In culinary circles it's the wonderful herbs and spices of Peruvian cuisine that has everyone talking at the moment. There are many Peruvian restaurants popping up in London to introduce us to the wonderful world of *paca de pescado* (steamed chilli fish wrapped in bamboo) and *ceviche* (lime marinated fish). But, you can also head to the place itself, somewhere like the **Machu Picchu Hotel**, 8,000 feet up in the Andean mountains

to, firstly, tick off one of the world's top 'bucket list' items, and secondly sample Peruvian food straight from the jungle, literally. Their honey is from the owner's hives, herbs are from their garden, coffee is from the plantation down the road. At the hotel's friendly **El MaPi** café, be sure to mingle with the other guests over plates of *yucitas frittas con huancayina* (crispy yucca with a spicy dip) before sitting down to *cuy confitado* (confit guinea pig), the local delicacy, with pisco sours, a cocktail that demands a degree of caution (*inkaterra.com*).

There's South American cuisine on offer too at the eclectic **Tribal** at

Niyama in the Maldives. But it's combined with African influences in the giant Arabian tent in which this fascinating restaurant is housed, on an island 40 minutes by seaplane from Male. Niyama's floors are sand, well, beach really, and tiki torches light the way under canvas to food cooked on open fires, taking food back to its raw, basic unit – hence the name, Tribal. Once you've taken the culinary situation in, you'll also notice that you're on one of the most beautiful islands in the world with luxurious beach villas dotted along an idyllic shoreline (*niyama.peraquum.com*).



CLOCKWISE FROM FAR LEFT: THE POOL AT MOSAIC PALAIS AZIZA & SPA IN MARRAKESH; ONE-O-ONE AT THE SHERATON PARK TOWER IN LONDON; PASCAL PROYART OF ONE-O-ONE; ANDREW FAIRLIE'S SIGNATURE SMOKED LOBSTER; RED TUNA TARTARE AT ONE-O-ONE

grandeur of this palatial hotel. The fine dining at the legendary golfing venue (they host the Ryder Cup in 2014) also has a distinct flair for the nouvelle, only with an intriguing Scottish slant. To Scotland's only double Michelin-starred chef, **Andrew Fairlie** (at the helm of his eponymous restaurant there), the Franco-Scottish blend comes naturally as he was trained in France. Local ingredients from the natural larder outside Gleneagles' front door combine with delicacies sourced in Paris to produce dinners of duck foie gras and lobster thermidor smoked over whiskey barrels, lunches of sautéed pigeon and breakfasts of Dumfries smoked salmon and porridge (*andrew@fairlie.co.uk*; *gleneagles.com*).

The delivery of the season's *en primeur* (bought before bottling) wines is an exciting moment in the year for oenophiles, but imagine how exciting it is when new vineyard owners take delivery of their very first vintage. Regular visitors to **Villa Clarisse** (and its sister the five star **Hotel de Toiras**) on the increasingly popular island of

PERUVIAN RESTAURANTS ARE POPPING UP EVERYWHERE TO INTRODUCE US TO THE WONDERFUL WORLD OF PACA DE PESCADO (FISH WRAPPED IN BAMBOO) AND CEVICHE (LIME MARINATED SEAFOOD)



*****DID YOU KNOW? Singapore Airlines:** In First and Business class, passengers can pre-book from a range of specially prepared dishes such as lobster thermidor and Cantonese roast duck using their Book the Cook service, singaporeair.com