



# THE HOT 100

**Edible insects, wine labels worth framing, boutique hotels-cum-libraries. Welcome to this year's *Gourmet Traveller* Hot 100. Consider this your global hit list (in no particular order), from the most exciting food and drinks trends to the latest and greatest in travel.**

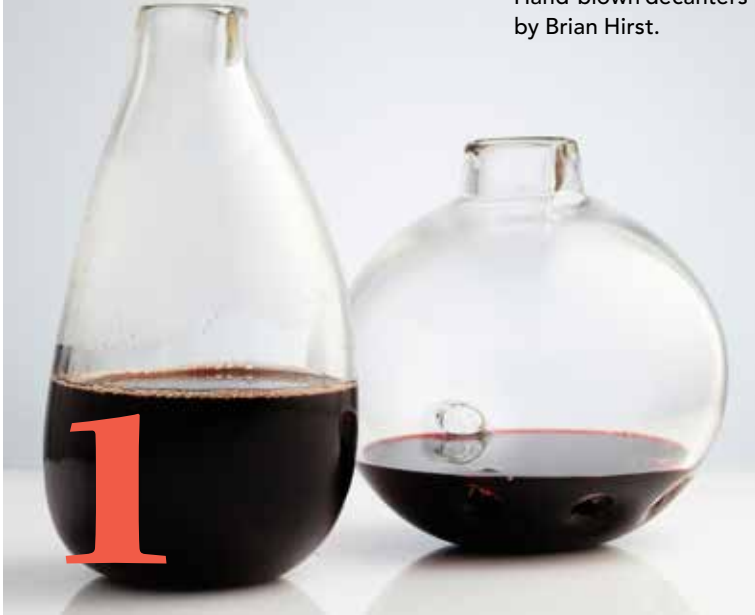
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PHOTOGRAPHY JULIE CRESPEL STYLING CLAIRE DELMAR & ANNA VU BAG FROM LOUIS VUITTON. WORLD MAP FROM PAPER 2. ALL OTHER PROPS STYLIST'S OWN. STOCKISTS P209.

## HOT 100

More than a feeling  
Hand-blown decanters  
by Brian Hirst.



**1 ORGANIC WINE (VESSELS)** With designs inspired by “the asymmetrical shape, the organic feeling” and “an old-fashioned big electrical bulb and the ergonomics of a bowling ball” these hand-blown glass decanters by Sydney’s Brian Hirst, designed with the help of 121BC’s Giorgio De Maria, are adorning the tables of many a thirsty taste-maker. [brianhirst.com](http://brianhirst.com)

### 2 NEW VENETIAN CLASS

Two irresistible reasons to put La Serenissima on your itinerary prontamente. Uno: Venice’s most exalted address, the Gritti Palace, has reopened after a 15-month “handcrafted restoration” during which Italy’s most talented artisans brought its interiors back to their original, breathtaking grandeur. The Gritti’s Redentore Terrazza Suite is our idea of heaven on earth, with its spiral staircase leading to a private rooftop terrace equipped with daybed, plunge pool and heart-stopping views of Venice. Due: Resort supremos Aman have nabbed two five-storey palazzi on the Grand Canal near the Rialto Bridge and transformed them into the 24-suite Aman Canal Grande Venice. All rooms have canal views or equally winning aspects overlooking one of the hotel’s two private gardens. Expect protected frescoes, friezes and architectural flourishes alongside Aman’s intuitive and exceptional service. [thegrittipalace.com](http://thegrittipalace.com); [amanresorts.com](http://amanresorts.com)

### 3 DRINKING TASMANIA

Tassie is the hottest cool-climate centre of booze production in Australia right now. The best sparkling wines in the

country come from here (Arras, Radenti); the artisan cider scene is rockin’ (Red Sails, Willie Smith’s); the whiskies get better and better each year (Lark, Sullivan’s Cove); and serious mainland wineries are investing big-time in Tassie vineyards (Brown Brothers, Shaw and Smith).

### 4 GOOD MORNING, AFTERNOON AND EVENING, VIETNAM

While conflict will forever be part of Vietnam’s history, we’re more interested in its future and the growing value of tourism to the country’s economy. Food is, naturally, a major draw, but beyond the country’s countless banh mi carts and street-side pho lies an enthralling land to discover. From Sapa in the rugged, mountainous north to beachside resorts such as Da Nang and Phu Quoc island, the country’s 58 provinces are

blessed with culture and natural beauty. Sweeten the deal with affordable luxury options such as Anantara’s first Vietnamese property in Mui Ne and the country’s appeal to travellers becomes all too clear. [anantara.com](http://anantara.com)

### 6 IN DE WULF

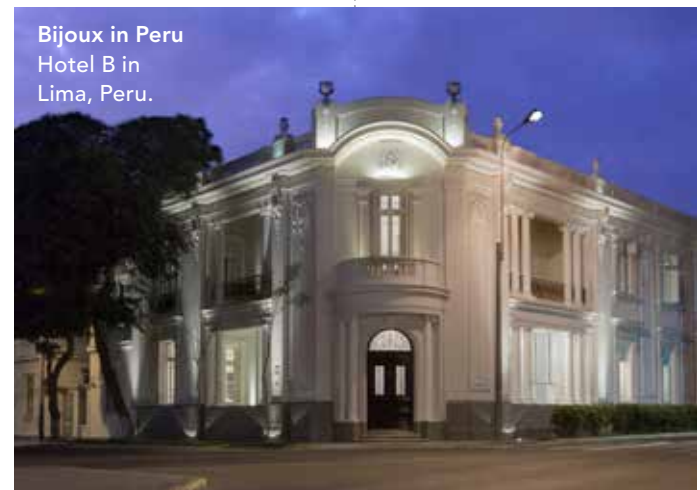
“Dranouter, Belgium: it seemed about as likely to be a home to cutting-edge cuisine as Copenhagen, São Paulo or Ripponlea did, but it’s happening and in a big way,” says Garagistes chef Luke Burgess. “Transforming the family farmhouse into a Michelin-starred restaurant takes more than asking Mum for permission; it takes vision, skill and drive. After eating at In De Wulf you can’t help but feel that chef Kobe Desramauts has these attributes in spades. You can feel the undercurrent of that Nordic aesthetic drifting south, but you certainly taste the authenticity of Flanders and Kobe’s take on nature through well-travelled Flemish eyes. The food’s delicious (smoked and roasted pigeon! Mussel juice and cabbage!), the service professional and the ambience seems as effortless as the rolling fields that unfold this little hamlet. Kobe is definitely one to watch.” See our calendar column on page 28 for details of the Belgian’s visit to Tassie this month. [indewulf.be](http://indewulf.be)

### 7 MOST ANTICIPATED GOTHIC REVIVAL

The United Artists building in downtown Los Angeles is famous for myriad reasons, two of which were the “Jesus Saves” signs that glowed from the top of the renowned structure until recently. We imagine the religious sentiment will be echoed in a heavenly cocktail when the building reopens this autumn as the dazzling new Ace Hotel Downtown LA. The Ace is known for reconfiguring landmark buildings in Palm Springs, New York and beyond, yet this might be their most ambitious project to date. The Spanish-gothic building was established in 1927 by Charlie Chaplin, Douglas Fairbanks and Mary Pickford as offices and a theatre for their maverick film studio. Fast-forward to 2013 and the new hotel will feature 180 handsome rooms and a restored 1600-seat theatre. [acehotel.com](http://acehotel.com)

### 8 CHENIN BLANC AND CABERNET FRANC

Not content with gargling on stunning wines made from these two varieties in France’s Loire Valley, we’re also developing a thirst for local examples such as Jauma’s apple-tarty chenin blanc from McLaren Vale and Jamsheed’s berry-sappy cabernet franc from the Yarra Valley. [jauma.com](http://jauma.com); [jamsheed.com.au](http://jamsheed.com.au)



**5 LIMA TO THE LIMIT** Australians are flocking to Peru, and it’s not just the altitude that’s got them panting. Lima has upped the cultural ante with the opening of contemporary art gallery LiMAC; it follows the launch of MATE, a permanent exhibition of works by photographer Mario Testino. And Hotel B spells the capital’s first luxury boutique hotel. [li-mac.org](http://li-mac.org); [mate.pe](http://mate.pe); [hotelb.pe](http://hotelb.pe)



# 9

## CRAY-CRAY FOR KUIH

We're head over heels for kuih (pronounce it "kway"), Malaysia's sweets made typically with tapioca or rice flour and flavoured with coconut, gula melaka or pandan. Alice's Makan in Sydney is just one of the country's better-regarded purveyors, offering coconut-covered pandan balls filled with gula melaka, tortoise-shaped rice flour cakes with sweet mung bean, and plenty more besides. [alicesmakan.com.au](http://alicesmakan.com.au)

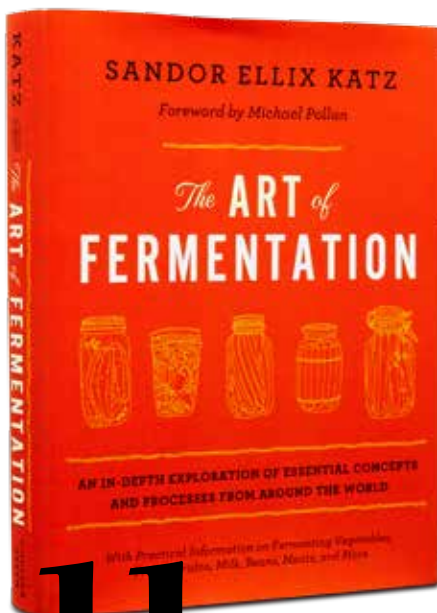
Alice's after-dinner kuih  
Clockwise from top: onde  
onde, pandan balls filled  
with gula melaka; serimuka,  
coconut cream sticky rice  
topped with pandan and  
coconut custard; angkoo,  
tortoise-shaped rice flour  
cake filled with sweet mung  
bean; and dadar, grated  
coconut with gula melaka  
in a soft pandan pancake.

History and whimsy  
A garden view  
room at the Andaz  
Amsterdam hotel,  
designed by  
Marcel Wanders.



# 10

**AND THE PRIZE FOR PUTTING THE COOL INTO CORPORATE GOES TO...** Dutch design darling Marcel Wanders, who turned what was once a public library on one of Amsterdam's famous canals into the new Andaz Hotel. Wanders, never short of a quirky idea, or of the ability to turn it into stunning reality, created the new hotel for Hyatt's Andaz arm, which is "business-minded but with personality". The hotel offers a modern take on Dutch history: "Amsterdam has such huge creative potential within its own heritage," he says, "it was a fun challenge to express just a small portion of that throughout the hotel." [andaz.hyatt.com](http://andaz.hyatt.com)



# 11

## FERMENTING REVOLUTION

For a centuries-old tradition, fermentation is very now. If you're a young, forward-thinking chef, chances are you're already toting a copy of Sandor Ellix Katz's charming, highly detailed *The Art of Fermentation* (Chelsea Green, \$39, hbk), a new, very practically minded guide covering microflora in everything from shrubs, ginger beer and kombucha to pickles, tempeh and dosai. Unquestionably the outré textbook of the year, it's unlikely to be surpassed in its subject matter any time soon, and is a cracking read.

**12 FASHIONABLE CAUSES** Hot on the heels of shoemaker Tod's \$30-million grant to restore the Colosseum, Italian fashion house Fendi has thrown some serious coin at the ailing Trevi Fountain. Designer Karl Lagerfeld is the white knight fronting Fendi's campaign to protect the 18th-century masterpiece with a \$2.68 million rescue plan. The fountain, like the Colosseum, has been neglected by cash-strapped public authorities (a large chunk of the Baroque beauty fell off last year). The "Fendi for Fountains" push will revive the Trevi and the Four Fountains sculpture on Via XX Settembre.

**13 THE NEXT BIG THING IN GRAPES** Sommeliers and adventurous drinkers are falling over themselves to seek out and taste ever-more-obscure grape varieties. Friulano? Nerello

**14 BEST BYOC INNOVATION** That's short for "Bring Your Own Cocktail", the name of a new bar in London's Covent Garden. Book a table, then show up with a bottle of your favourite poison – gin, whiskey, even your uncle's rhubarb wine – and the bar staff will create cocktails from their selection of bitters, juices, syrups and cordials. It costs \$29 per person and no alcohol is sold on the premises, so don't arrive empty-handed. [byoc.co.uk](http://byoc.co.uk)

Mascalese? So 2012. Give us nosiola, and prieto picudo. No idea what these varieties are? Look 'em up in *Wine Grapes*, the encyclopedic new book from Jancis Robinson, Julia Harding and José Vouillamoz: it's easily the most desirable wine-geek accessory in town right now. [winegrapes.org](http://winegrapes.org)

**15 BEST NEW MIDAS MOMENT** Nick Mathers, the Australian entrepreneur who excels at hatching buzzy restaurants, has launched his second Los Angeles outpost. Mathers's follow-up to Eveleigh on Sunset, which still draws a crowd three years after opening, is the new Goldie's on bustling

3rd Street. It's a deliciously inviting space with a living wall of plants on the sun-dappled front patio, a combination of woods, including olive, maple and oak, embellishing the rustic interior, and a towering bar stocked with small-batch liquor. The menu, devised by Thomas Lim, formerly chef at Sydney's Duke, features chicken wings and shrimp with kohlrabi and cucumber. "We make almost everything in-house," says Mathers. "It's about a mix of regression and progression." Another regressive element: Mathers borrowed the name Goldie's from a Sydney deli he frequented in his formative years. [goldiesla.com](http://goldiesla.com)

**17 WINNING VINTNERS** The big discovery from the Rootstock Sustainable & Artisan Wine & Food Festival in Sydney earlier this year was Si Vintners, comprising Sarah Morris and Iwo Jakimowicz, who farm their Margaret River vineyard biodynamically and produce wines without any additions other than a little sulphur at bottling. Standout wine: the dreamily textural, gorgeously perfumed 2012 Sophie Rosé. [sivintners.com](http://sivintners.com)

**18 THE SAVIOUR FOR SUITCASES** It's amazing it hasn't happened sooner. After all, who wants to relinquish half their suitcase to a bulky beach towel? But savvy retailers have cottoned on to the practical allure of the Turkish fouta, which has swept off e-tailers and into travel bags in the past year. This lightweight, quick-drying, super-absorbent towel originated with the Turks' love of a hammam or steam room, but doubles as a scarf in transit, a sarong on the beach or a picnic blanket. And we're particularly partial to Hamam-ist's robes, such as this one (pictured, \$145), woven from soft cotton in Turkish villages. [hamamist.com](http://hamamist.com)



Casual chic  
The bar at  
Bones in Paris.

# 16

**BONES, PARIS** There's nothing else in Paris quite like Australian chef James Henry's Bones. The back part is a restaurant where he serves artful fixed-menu dinners, using some of France's best produce, as well as house-made butter, bread, yoghurt and charcuterie. At \$49 it's a steal. Add a very loose bar with patrons overflowing onto the street into the early hours, though, and you've really got something unique. At the bar, there's always a suckling pig on the counter, three types of oysters are opened to order, and there are two or three beautiful small plates. Paris has plenty of noisy, vibrant natural wine bars and some great-value restaurants, including Au Passage where Henry first came to notice, but they've never been brought together quite like this. [bonesparis.com](http://bonesparis.com)



19



**THE POWER OF FOUR** Get on a roll with Louis Vuitton's new four-wheeled monogram suitcase, from \$3600. The chic TR4, the first from the French house to feature branded thermo-compressed canvas, twists in every direction, so you can keep moving towards your destination, even when others can't. [louisvuitton.com.au](http://louisvuitton.com.au)

**20 CRUMB STREET KITCHEN** The best thing to happen to cheap eating in Hobart in years, Crumb Street Kitchen feels like a food truck but it's actually a bricks-and-mortar restaurant, albeit one with the most limited of service. Brisket, beef ribs, and pork shoulder are slowly smoked and barbecued overnight, then sold as is with sides of excellent slaw, potato salad and house-made bread, or made up into tacos, alive with the freshest of radishes and herbs.

**21 HOTTEST ASIAN FOOD CITY** Chiang Mai? Warm. Osaka? Getting warmer. Seoul? Keep 'em coming. Beijing? Nearly there. Taipei? Bingo. Ask any Sino-foodie where they think the most interesting Asian food is right now, and chances are the Taiwanese capital, where many of imperial China's top cooks landed after fleeing the revolution, is top of their list.

**22 THE NEW DIVERSIFICATION** Melbourne chefs and restaurateurs are flexing their ingredient cred by diversifying into produce stores that champion small and artisan producers. Matt Wilkinson (Pope Joan, Bishop of

Ostia) has Hams & Bacon, a yellow-hued joint with a great line in sandwiches and free-range meat, Gerald Diffey (Gerald's Bar, Brooks) has opened Skinner & Hackett ("purveyors of fine meats") and a greengrocer, St Clement's, while Tony Nicolini has added the superb, good-looking DOC Delicatessen to his café and pizza empire.

**23 MOST WELCOME SHIFT TOWARD A COFFEE CULTURE** Raw-food restaurants and superfoods fit for superstars and supermodels: this is the stuff that Los Angeles does best. What the City of Angels still struggles with, however, is coffee. Sure, you can get a fat-free, sugar-free, kick-free giant-sized number from Starbucks, but coffee of which Australians approve has remained something of an enigma in southern California. Enter Stumptown, the Portland-based roasters whose quality cup of joe until now could only

be found in their home town, or outposts in Seattle and New York (with the occasional bottle of their cold brew available in the Ace Hotel, Palm Springs). Stumptown's new downtown Los Angeles roastery opens later in 2013. That means beans for the cafés of Hollywood, and just the ticket for Australians landing in La La Land and looking for a coffee hit. [stumptowncoffee.com](http://stumptowncoffee.com)

**24 ALL-IN WITH A TWIST** Club Med, the famed all-inclusive vacation brand, is reinventing itself by offering a fresh and more dynamic take on holiday happiness. Instead of basic accommodation and notorious all-night parties, Club Med is now offering upscale, all-in deluxe resorts with an "informal chic" atmosphere. Its new Pragalato resort, close to Turin in northern Italy is located in the second-biggest ski resort in the Alps. Expect fine dining, a cosy trattoria, a complete spa and a kids' club where the GOs (gentils organisateurs, aka the hosts) speak several languages. New in 2013 is Belek on the Turkish Riviera, with a golf course and villas with private pools, followed by Guilin in China. [clubmed.com](http://clubmed.com)

**25 THE FUTURE OF RETAIL** They call it Burberry World. In an impeccably restored Grade II-listed building on Regent Street, the British fashion house has rewritten the rules of retail for the 21st century. Tills are iPads, a bank of screens streams fashion shows, and the most techno-fabulous moment of all: change-room mirrors spring to life on entry. The mirrors, activated by radio-frequency identification tags embedded in some garments, stream catwalk footage and still shots of pieces about to be tried on, showing shoppers how great they can look. It's the new fashion frontier. [uk.burberry.com](http://uk.burberry.com)

**26 PENG'S NEXT TRICK** He single-handedly changed the Singapore boutique hotel scene with his Hotel 1929, Wanderlust and New Majestic properties. Then came Town Hall Hotel in London's revitalised Bethnal Green. And now, Irish-born Singapore lawyer-turned-hotelier Loh Lik Peng has set his sights on London's W1, with his Unlisted Collection taking over Fergus Henderson's St John Hotel site in Soho this month. And then what? The Unlisted Collection will open its first Sydney hotel in 2014. Watch this space. [unlistedcollection.com](http://unlistedcollection.com)



Alfresco dining  
Hartwood open-air restaurant in Tulum, Mexico.

**BEST USE OF A KITCHEN WITH NO ELECTRICITY** We tipped our hat to Tulum in the 2012 Hot 100, and the appetite for this Riviera Maya hotspot shows no sign of waning. The single most enticing reason to get thee to Tulum right now? Hartwood, the open-air restaurant that operates without electric power (solar panels keep it going) and adheres to a strictly local and sustainable ethos. Yes, that means almost everything is cooked over flame, with spectacular results. Learn all about it at the upcoming Oh! Food Workshop, a collaboration between Hartwood and Casa de las Olas, a green guesthouse by the beach at Tulum. The festival runs from 24 to 29 May. [hartwoodtulum.com](http://hartwoodtulum.com); [casadelasolas.com](http://casadelasolas.com)

# 28

## THE DREAM TEAM

It's time to think about moving to Alexandria, and never mind if you live on the other side of the country or globe. The inner-city Sydney suburb is now home to Cipro, a new Italian eatery from some of the Rockpool group's most respected alumni. Veteran Bar & Grill head chef Khan Danis, pastry chef Catherine Adams, chef Angel Fernandez and manager Penny Watson-Green are the faces you'll find presiding over this decidedly casual venture. Pizza al taglio will be a feature, says Adams, but the food will be driven more by what's at the market than any strict allegiance to Naples or Rome. Expect the likes of braised peas on pizza at breakfast, pizza with smoky eggplant with mint, preserved lemon and feta at lunch, pork meatballs at dinner, plenty of antipasti and grills, and passionfruit-pavlova gelato for afters. We'll see you there. [cipropizza.com](http://cipropizza.com)>



Going 'pro  
From left: Penny  
Watson-Green,  
Catherine Adams,  
Angel Fernandez  
and Khan Danis  
at Cipro, Sydney.

## HOT 100

Oasis of calm  
Poolside at the  
Yas Viceroy,  
Abu Dhabi.



# 29

**MOST AMBITIOUS EMIRATE** All eyes are on Abu Dhabi, which is vying for the crown of most dazzling emirate in this luxury-obsessed corner of the world. Most of the attention revolves around the unveiling of the planned cultural precinct on starchitect-studded Saadiyat Island – outposts of the Louvre and the Guggenheim are set to open in the next couple of years – but the hotel scene is also white-hot. In August, The St Regis will unveil an audacious new property (its second in Abu Dhabi) on the top floors of Nation Towers, twin skyscrapers joined by a bridge containing a luxe suite with views over the Arabian Gulf. The new Sofitel, meanwhile, is also situated on the glamorous Corniche, the winding road that hugs the coast: its French-leaning clientele grazes on mezze and smokes shisha, the traditional water pipe, at the pool bar. Look for more French greatness in 2015, when Paris's legendary Le Bristol comes to the desert. Also on the horizon: the 235,000-square-metre Yas Mall, in the same development as the elite Yas Viceroy. When the mega-mall opens in December, it will contain a whopping 500 stores – now that's what we call giving Dubai a run for its money.

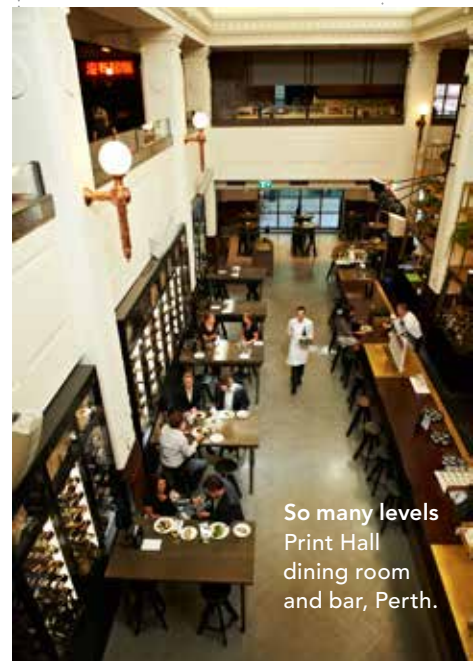
**30 POP-UP URBAN WINERIES** For two years in a row now, grape-treader David Bowley has set up a mini urban winery in a courtyard in Adelaide's CBD. This year, visitors also enjoyed tacos from the pop-up Little Miss Mexico cantina as they feasted on the sight of Bowley up to his jocks in fermenting shiraz. In Sydney, meanwhile, winemaker Tom Munro fermented some pinot noir grapes from Mt Majura vineyard in the ACT at the Bellevue Hill Bottle Shop in the city's eastern suburbs.

**31 ADELAIDE BARS TO BLOSSOM** Finally, the tables are starting to turn. The South Australian government has relaxed licensing laws in the Adelaide CBD, making it much easier to open small drinking venues. This could be the year Australia's city of wine gets to jump on the small-funky-wine-bar wagon that's proved such a hit in the other capitals.

**32 WINE-ONLY BARS** Speaking of Adelaide wine bars, Cantina Sociale is rekindling the vibe of 1980s wine-merchant tasting rooms on Sturt Street with juice siphoned straight from the barrel. Winemaker Justin Lane opened this 40-seat city cellar door to pour his own eclectic wines as well as barrels from other boutique producers, with tapas to graze on. [cantinasociale.com.au](http://cantinasociale.com.au)

**33 BEST BET OUT WEST** Crown Perth's renaissance continues to stack the odds in guests' favour. The casino's latest opening of note is La Vie, an opulent art deco-styled Champagne bar that follows in the Gallic footsteps of Guillaume Brahimi's newish Bistro Guillaume. While nothing says "party" quite like '82 Krug or a magnum of '93 Dom, smart cocktails and canapés are on hand at La Vie for less hedonistic moments. Travellers will also be pleased to hear that construction of Perth's Crown Towers is under way, with the \$568-million six-star hotel on track for completion in 2016. [crownperth.com.au](http://crownperth.com.au)

**34 BEST BET OUT WEST MARQUE II** Since opening in September, Print Hall, with its four storeys of eating and drinking, has fast won over locals. Whether it's breakfast at on-site coffee roastery and bakery Small Print or an expenses-be-damned dinner in the dining room, this inner-city food and drink precinct lives up to its considerable hype. [printhall.com.au](http://printhall.com.au)



So many levels  
Print Hall  
dining room  
and bar, Perth.

YAS VICEROY PHOTOGRAPHY ANSON SMART PRINT HALL PHOTOGRAPHY FRANCES ANDRIJICH



Top catch  
Kylie Kwong's  
dish of stir-  
fried crickets.



## 35 THE BIG BALINESE BONANZA

Our favourite Indonesian island is firing on several fronts ahead of this year's APEC summit, with an airport redevelopment due to open in August (not a moment too soon), new roads to ease congestion in the island's south, and \$2 million worth of landscaping to pretty the place up. There's also a host of new hotels at the top end of town, including the all-suite Regent Bali resort on the Sanur beachfront, and Double-Six at Seminyak, where Sydney chef Robert Marchetti (North Bondi Italian, Gowings Bar & Grill) will direct the hotel's restaurants and rooftop cocktail bar (see more on page 200). The Sofitel Bali Nusa Dua will open its 415 rooms by September, in time to receive APEC delegates, but Philippe Starck's high-concept villa hotel The Stairs won't make its debut in Seminyak until 2014. The family-friendly Le Méridien has already opened for business beside the seafood diners at Jimbaran Beach, while on Petitenget in Seminyak you'll find the petite L Hotel, an urban oasis with teppanyaki and tandoori on the menu. The big news in Ubud is the overdue arrival of the 107-room Westin Ubud Resort & Spa, expected to welcome its first guests by year's end.

**VINE DESIGN** Wine bottle labels become screenplay vignettes in the hands of Dom Roberts and James Brown at their Adelaide design studio, Mash. Commissioned to make an impact, Mash's striking designs for Two Hands, Changing Lanes, Alpha Box & Dice, Killibinbin and Jacob's Creek Moscato combine sophistication and intrigue. Having obtained international winery clients, from Linnaea in the Napa Valley to Le Grappin in Burgundy, Mash keeps pushing its ideas further, from sandblasting etched labels into bottles to using lenticular printing technology. [mashdesign.com.au](http://mashdesign.com.au)

## 38 VERMOUTH BOWLS US OVER

Yes, you could use Gilles Lapalus's and Shaun Byrne's extraordinary Maidenii range of vermouths to mix some killer cocktails (the sweet vermouth makes a stunning Negroni), but they're so good, so complex and so uniquely Australian – a third of the 30-plus botanicals are sourced locally – that they make for great drinking on their own, unadorned. [maidenii.com.au](http://maidenii.com.au)

## 39 PROVENANCE GROWERS

It's beautiful to look at, especially the Farm Gate salad mix, an ever-changing mélange of leaves and flowers that might include dark-purple shiso leaves, chickweed, miner's lettuce, borage, and radish flowers, but the real allure of Paulette Whitney's Provenance Growers edible flowers and greens is their flavour. No one else seems able to coax so much intensity from a simple leaf or petal as Whitney can from what she grows in her garden on the lower slopes of Mount Wellington, outside Hobart. There are vegetables too, most recently equally beautiful tiny Mexican sour gherkins, heirloom zucchini and tomatillos. She has a stall at Hobart's Farm Gate Market on Sundays. [provenancegrowers.blogspot.com](http://provenancegrowers.blogspot.com)

**37 BUGGIN' OUT** There's never been a better time to add insects to your culinary repertoire. Bug-loving South East Asian and Latin American cuisines are on the ascendant, and earth-conscious chefs are also looking to them as a green source of protein. Following a bug-centric Chinese New Year banquet, Kylie Kwong now offers insect-enriched specials at Billy Kwong – hello stir-fried crickets, ni hao mealworm cakes – while Mexican favourite El Topo in Bondi Junction offers crisp crickets with chilli and garlic as a bar snack. Tequila! [kyliekwong.org](http://kyliekwong.org); [eltopo.com.au](http://eltopo.com.au)

## 40 TAKING OFF TAKES OFF

Pioneering explorer Ernest Shackleton spent two Antarctic winters living beneath upturned lifeboats to survive the ferocity of the South Pole's climate. Englishman Frederick Selous was one of Africa's great white sons, a revered hunter and gentleman philosopher in his adopted homeland. The feats of these two men inspired the Shackleton & Selous Society, a new invitation-only group that has partnered with Leading Hotels of the World to take guests to some of the last wild places on earth. Its arrival reflects one of the biggest

trends to emerge already in 2013: that of raising the bar even higher for seen-it-all travellers. Abercrombie & Kent has reintroduced its private jet safari, exploring the length of Africa via Boeing 737 with Geoffrey Kent as your guide to the Serengeti. And our own Bill Peach Journeys, a longtime leader of private-plane travel, has added a Brisbane pick-up to its 12-day Great Australian Aircruise and a new Australian circumnavigation option, such is the demand for its private jet itineraries. [shackletonandselous.com](http://shackletonandselous.com); [abercrombiekent.com.au](http://abercrombiekent.com.au); [billpeachjourneys.com.au](http://billpeachjourneys.com.au)

Mark makers  
Mash wine label  
designs for (from  
left) Barringwood,  
Linnaea and Inkwel.



# 36

# 41

## CON'S WORLD OF ENTERTAINMENT

The Con Christopoulos-led takeover of Melbourne's Spring Street continues apace with the opening of Spring St Grocer, a grocery store, panini bar and cheese cellar. It follows the opening of the superb marble-lined Gelateria Primavera over the summer in which maestro Massimo Bidin creates up to 10 milk-based gelati and six sorbetti each day. How does coconut gelato with dulce de leche swirl grab you? Or goat's curd with pear and walnut? [springstreetgrocer.com.au](http://springstreetgrocer.com.au)

Grocer



Fresh in the city  
Spring St Grocer in  
Melbourne's CBD.

**42** TOO MANY COOKS

The cult cook's cookbook of the moment, *Too Many Chiefs Only One Indian*, British chef Sat Bains's magnum opus, is reverent of the hard yards in the kitchen, but thoroughly irreverent (and indeed sometimes profane) when it comes to just about everything else. Bracing stuff. It's \$152 including shipping, from [facepublications.com](http://facepublications.com).

**43** THE NEXT GREAT TRAVEL

**REVOLUTION** Given the success of the short-term home rental revolution spearheaded by [airbnb.com](http://airbnb.com), it's no surprise that we're now all wondering what else we can sell, rent or exchange with each other. Enter peer-to-peer travel, in which travellers use social media to procure everything from a loaner bike to a coffee date with a local in an unfamiliar city and bespoke walking tours. Sites such as [forkly.com](http://forkly.com) provide dining recommendations by local "tastemakers" in your city of choice, and [homeexchange.com](http://homeexchange.com) allows travellers to swap houses. As for [campinmygarden.com](http://campinmygarden.com) and [parkatmyhouse.com](http://parkatmyhouse.com) – we'll let you work it out.

**44** THE NEW AL DENTE

It's easy to overcook pasta; not so simple to serve it crunchy and chewy, and even harder to convince people it's not undercooked. Rinaldo Di Stasio is on the case with the spaghettoni at Bar Di Stasio serving to convince people to "leave their sloppy pasta favourites behind and recognise the true beauty of a crunchy, mouthfilling, flavoursome spaghetti or bucatini".

**45** REDFERN NOW

Newtown has been on the way up for some time culinarily speaking, and now its near neighbours in inner-city Sydney, Chippendale, Redfern and Marrickville, are lighting up the radars of eaters and bon viveurs. Redfern bar Arcadia Liquors, Chippo bakery café Brickfields and pop-up The Eat In have drawn interest from well beyond the tattoo-and-facial-hair set, and Ester, the new project from team Vini, opening this winter, is the one to watch.

**46** THE WHIRL FROM IPANEMA

Things are heating up in Rio de Janeiro. The city's Maracãna stadium will become the epicentre of world football next year when Brazil hosts the 20th FIFA World Cup, a nice little warm-up event for the Rio Olympics in 2016. Showing a sense of timing to match its impeccable style is the storied Copacabana Palace hotel, which is open again following a makeover that ensures the 90-year-old landmark will look its best from any camera angle. [copacabanapalace.com.br](http://copacabanapalace.com.br)

**THE ORIGIN OF SWEETIES** What happens when a Margaret River winemaker gets his hands on a king's ransom of archaic chocolate-making equipment? If we're lucky, something like Bahen & Co, a range of single-estate, single-origin and blended chocolates that prove terroir is just as important in cacao plantations as it is in vineyards. Chocolate cravings will never be the same again. [bahenchocolate.com](http://bahenchocolate.com)

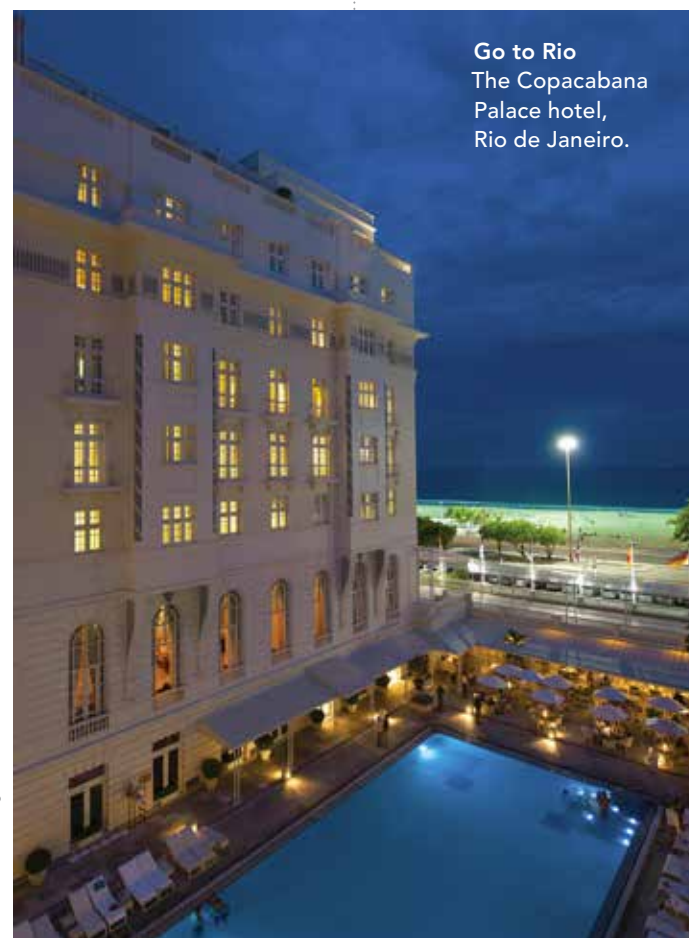
**48 THIS YEAR'S SPIRIT TO WATCH** Ron. Rhum. Nelson's blood. Answering to different names the world over, rum is arguably mankind's most diverse spirit, thanks in no small part to the absence of any universal production regulations.

Translation: a wondrous miscellany of spirits, from tarry, gutsy Trinidadian expressions to delicate, grassy Okinawan and Thai agricole rums (yes, really) distilled from fresh sugarcane juice. See you at the bar.

**49** MIRAGE RESORT

As fairytale Indian forts go, Alila Fort Bishangarh tops the swoon scale. The 230-year-old pink-stone fortress atop a granite tor in the Aravalli Hills of Rajasthan is about to be reborn as an extraordinary 59-suite hotel with distinctly Mughal accents. The resort crowns and extends the original fort, supplanting arrow slits and turrets with bay windows and daybeds. [alilahotels.com](http://alilahotels.com)

**50 SI, DAVID** If you dig David Coomer's tapas bar, Pata Negra, the odds are good you'll like Xarcuteria. A joint venture between the Perth food patriarch and former Star Anise offsideers Adam Willie and Anna Campos, this handsomely stocked Spanish deli sports a dazzling assortment of smallgoods, Spanish cheeses, paella pans and some of the most satisfying bocadillos this side of MoVida.>



Go to Rio  
The Copacabana  
Palace hotel,  
Rio de Janeiro.



**Cake lady**  
Jade Halloran and  
her pimped-out 1974  
caravan, Cake Kiosk.

# 51

**CAKE KIOSK** When pastry chef Jade Halloran's '70s caravan trundles its way to the farmers' market in Brisbane's New Farm on the second and fourth Saturday of every month, it's crammed full of the sweetest homemade goodness – zingy lemon coconut confections, buttery melting moments. Halloran, a former pastry chef at Pearl Café, found the van second-hand and had it pimped up. Now it's a fully licensed kitchen. [janpowersfarmersmarkets.com.au](http://janpowersfarmersmarkets.com.au)

## 52 BEST PIED PIPER IMPERSONATION

The tiny pueblo of Garzón has an outsized reputation, thanks in great part to South America's master chef Francis Mallmann, whose Hotel & Restaurant Garzón, more of a restaurant-with-rooms, attracts an international following to this Uruguayan outpost, miles inland from the chic beach resorts of José Ignacio and Punta del Este. But where Mallmann goes, others follow, so now you can also rent stylish haciendas such as Casa Anna or Casa Rosa, visit the

Colinas de Garzón vineyards for a tannat tasting, or simply hang out in the local social club on tango night. [restaurantegarzon.com](http://restaurantegarzon.com); [casaannagarzon.com](http://casaannagarzon.com); [colinasdegarzon.com](http://colinasdegarzon.com)

## 54 SPREYTON AVOCADOS

Avocados in Tasmania. Who knew? And who knew that Spreyton grower Dick Shaw's avocados would be so creamy and perfect that even expat Queenslanders (such as Jay Patey at Hobart's Pigeon

Hole Café) would be willing to say they're the best he's ever eaten? Served on Pigeon Hole's toasted rye with salt and a lemon wedge, they must truly be one of the best breakfasts around. They're not available all year, but in season, they're sold at Alps & Amici in Launceston and the New Town Greenstore in the south.

## 55 BEST COSTUME CHANGE

It's been Peter Morrissey-designed garb for a decade, but now, as Qantas settles into its new partnership with Emirates, it's all change for the Flying Kangaroo's uniforms. Melbourne-born, Paris-based designer Martin Grant has just revealed his handiwork, which will be phased in by early 2014. Say goodbye to the Wirriyarra print – strong tailoring with a sense of timelessness is the Grant calling card. [qantas.com.au](http://qantas.com.au)

## 56 YOUNG GUNS

Brother-and-sister team Stephen and Niki Filipovic and their business partner Jesse Saunders have already made a splash in Melbourne with the People's Market, a pop-up village in Collingwood that over its four-month life attracted the likes of MoVida Bakery, The Meatball Company and Woods of Windsor. They're taking People's Market on the road to Brisbane while also working on their latest project, a refurbishment of the Order of Melbourne with chef Michael Fox at the helm. It's little wonder the three 20-somethings are starting to turn heads. [peoplesmarket.com.au](http://peoplesmarket.com.au)

## 57 THE NEW LATIN LOVE

The luxury buzz over Nicaragua, long the domain of adventure travellers and backpackers, is starting to grow with Carlos Pellas's just-open Mukul resort on the Emerald Coast. It's the country's first true top-tier retreat, set on its own 6.5km stretch of white-sand beach. Pellas, whose family's 16 companies employ more than 18,000 people, has created what feels more like a private home than a hotel. The bohíos (aka cottages) and villas all have private pools, while world-class surfing and snorkelling beckon just offshore. [mukulresort.com](http://mukulresort.com)

## 58 EMPIRE LIONS

As desirable hotel addresses go, this one's hard to beat. A former royal palace, just two blocks from the Hermitage, guarded by a brace of lions... Expect St Petersburg's most spacious rooms, grand 1820s interiors and front-row views of St Isaac's Cathedral when the Four Seasons Lion Palace debuts in August. [fourseasons.com](http://fourseasons.com)

## 53 SOLID TRAVELLING COMPANIONS

Our travel bag shows its history: the deodorant that leaked en route to Rome; the face cream that spilled on the descent into Delhi. Which is why we love the shift towards all things solid. Jao dubs its Coiffette a "bomade": an essential-oil blend that smooths flyaways and softens cuticles. Australian-made Indah takes the stress out of flying with its Lalu Travel Balm, a pulse-point rub for testing journeys. [jaold.com](http://jaold.com); [indah.com.au](http://indah.com.au)



**Pots of gold**  
Jao's "bomade", \$30, and Indah's Lalu organic travel balm, \$25.



59

**GROWLERS OF BEER** Two-pot-screamer? Plump for a squealer rather than a growler. Both are clever, recyclable, reusable, glass containers for takeaway craft beers, with the former holding about the same as three bottles and the latter the equivalent of a sixpack. This environmentally friendly way to access hard-to-get keg beers has been popular on the US craft beer scene for years, and is now building a head of froth among Australian drinkers. Legend has it the term "growler" dates from a time when ale swillers brought beer home in buckets – the growling noise was made by escaping carbon dioxide. Depending on the sealing system used, these days you generally get two weeks to six months of shelf life from an unopened growler. At Young Henrys in Sydney's Newtown, brewer Richard Adamson prefers a swap-and-go system, with growlers prefilled ready to take away from a selection of half a dozen taps. At Brisbane's Green Beacon Brewing Company, the taps have been designed to work with both growlers and squealers, so they fill on demand with any of the seven beers on pour.

**60 THE GREAT (NEW) SANDWICHES OF PARIS** Some of the best food in Paris right now is to be found between slices of bread.



Excellent bread, unpasteurised butter and plenty of charcuterie are just the beginning. You'll find Paris's best new sandwiches at Chez Aline and L'Épicerie du Verre Volé in the 11th arrondissement, and at latest Paris hotspot Abri in the 10th, where Japanese-inspired fillings such as tonkatsu are wedged between your bread. You can eat in or take away at Chez Aline and Abri, but it's takeaway only at L'Épicerie du Verre Volé.

### 61 WAIKIKI'S MOST WELCOME NEW

**ADDITION** A strong dollar, those low taxes, more flights than ever from the east coast – you can't keep Australians away from the Hawaiian islands, and many will

no doubt find themselves feeling even more at home when Bill Granger opens his next restaurant in Waikiki next month. The new Bills Oahu outpost will sit next to Donald Trump's eponymous hotel and be part café and part restaurant. The menu will make the most of Hawaii's excellent produce but be skewed towards fresh South East Asian flavours.

### 63 HOPPING WALLABY

Could kangaroo's cuddlier cousin succeed in today's top Australian restaurants where kangaroo is thus far failing? Kylie Kwong, Ben Shewry and Shannon Bennett are among the chefs arguing the affirmative.

**62 TINNIES** News just in from the world of beer: the humble tin is making a resurgence, not least because it is lighter and less bulky than glass. It also keeps the beer itself in better nick.

64

### SOBE SO HOT

Miami's South Beach is still the hottest sandbox around. Art Basel and the Wynwood art walk are major cultural draws. Top Latin chefs such as José Andrés and Douglas Rodriguez have dining outposts here. Portugal's Group Pestana has just opened its first US hotel here ([pestana.com](http://pestana.com)). Cabanas are sexy again. And the ongoing renovation of the Art Deco district's historic landmarks really adds sizzle: Ian Schrager's residences atop the 1950s building set to open as his next Edition hotel early next year are already setting price records ([miamibeacheditionresidences.com](http://miamibeacheditionresidences.com)); Philippe Starck and Lenny Kravitz make virginal white décor seem naughty at the SLS Hotel ([slshotels.com](http://slshotels.com)); The James Royal Palm ([jameshotels.com](http://jameshotels.com)) is a modernist retreat with its own artist-in-residence program; and The Freehand ([thefreehand.com](http://thefreehand.com)) will please stylish flashpackers with its hipster hostel vibe.>



Outdoor room  
Inside one of the  
Edition Residences  
at Miami Beach.



# 65

**TIMELESS HOTELS** In this era of ebooks, we're gratified to see the old-fashioned library alive and well, at least when it comes to hotels. New York is overflowing with bookish boutique hotels – the Crosby Street, the new NoMad and the Trump Soho each have wonderful libraries, and we're smitten with Thornwillow, a classic reading room at the St Regis. But we also love less obvious literary spots such as The Library resort in Koh Samui, where a sleek white library adjoins an outdoor reading space, and Istanbul's high-style House Hotel Nisantasi, whose glossy book collection is ample reason to stay in. [thornwillow.com](http://thornwillow.com); [thelibrary.co.th](http://thelibrary.co.th); [thehousehotel.com](http://thehousehotel.com)

**66 HERE, THERE...** Architects Herbert & Mason, the team behind Melbourne's Gingerboy Upstairs, Sydney's Reuben Hills and London café The Association, are now the design force behind both the new Fratelli Paradiso project on Ash Street in the Sydney CBD and Maurice Terzini's Da Orazio Pizza + Porchetta, opening at Bondi's Boheme development this spring. For his project, Terzini says that he wants "all the elements of an old trattoria but done in a completely contemporary way". Herbert & Mason's trademark uncluttered clean lines should be just the ticket.

**67 FRIENDS IN FAR-FLUNG PLACES** Ethical collaborations are where it's at for Australian designers. Jac+Jack's new-season homewares collection was produced in collaboration with Chandroti, an Indian-based not-

for-profit artisan collective that provides work for women in the Himalayan village of the same name. Sass & Bide's new Hello Goodbye key ring is part of the Ethical Fashion Initiative by the United Nations' International Trade Centre. The project, which also involves Stella McCartney, Vivienne Westwood, and designer and restaurateur Ilaria Venturini Fendi, works with women from Haiti and Africa to not only retain artisan skills and develop new ones, but also to empower their communities. [jacandjack.com](http://jacandjack.com); [sassandbide.com](http://sassandbide.com)

**Sass & Bide's Hello Goodbye key ring, \$60.**





**Bookish looks**  
The lobby lounge  
at House Hotel  
Nisantasi, Istanbul.

**68 EASTERN EUROPEAN WINE** It's a given, seemingly, that no self-respecting wine list in Melbourne can be seen without at least one Croatian label in the ranks, but to be really part of the club you now need to go further east – krstac from Montenegro, pinot blanc from Slovenia, tokaji from Hungary, even merlot from Transylvania – if Attica, Cutler & Co. and The Crimean are any guide.

**69 SCENIC RAILWAY** The Rocky Mountaineer goes international in 2013, launching a three-day journey from Seattle's King Street Station on the US west coast to Banff or Jasper in the Canadian Rockies. Get on board. [rockymountaineer.com](http://rockymountaineer.com)

**70 THE NEXT SO-CAL HOTSPOT** Move over Silverlake. The LA district of Koreatown, already known for its vibrant nightlife, multi-culti air

**71 BACK TO THE FUTURE** Brunetti's Carlton HQ has returned to Lygon Street where it all started. The scale has changed, though, the new store (taking over the former Borders space) a sparkling marble and mosaic-clad behemoth complete with imported Italian chef, huge espresso area, pizza bar, produce store, gelateria, panino bar and à la carte restaurant. It's another shot in the arm for an increasingly revitalised neighbourhood.

and table-top barbecues, is fast emerging as the new epicentre of brazen hipsterdom. Lock & Key is a new speakeasy serving inventive craft cocktails in a space adorned with green leather banquettes, flocked wallpaper and a marble bar. Opening this season is The Line Los Angeles, a hotel by the Sydell Group, which has executed other style-savvy inns including The NoMad in New York and The Ace in Palm Springs. In a first, The Line is inspired by Korean-American culture, food and design. The existing 389-room property has been completely overhauled, with private karaoke rooms and noted LA chef Roy Choi handling the restaurant. [thelinehotel.com](http://thelinehotel.com)

**72 STUNNING STEMWARE** The wide-bowled Zalto wineglasses from Austria are just so light and fine, they almost feel as though they're not there. They make for an exquisite drinking experience. [internationalfinewines.com.au](http://internationalfinewines.com.au)

**73 BEST REASON TO HOLD THE CHERRY HEERING** The Singapore Sling might be world famous, but it's just the tip of the country's new hand-cut cocktail iceberg. Chinatown's cocktail-bar-per-square-metre ratio is hard to beat, as is the commitment shown by Jigger & Pony to both drink-making and service. In Robertson Quay, Fine Spirits by La Maison du Whisky is king. A high-end bottle shop by day, the local arm of the Parisian liquor merchant becomes a bar from 6pm. Local beer tastes are also changing. The Good Beer Company – a craft beer stall in the wondrous Chinatown Complex hawker centre – allows diners to wash their chicken rice down with artisan local and imported brews. Lychee beer, anyone? [jiggerandpony.com](http://jiggerandpony.com); [whisky.sg](http://whisky.sg); [goodbeer.sg](http://goodbeer.sg)



**Singular style**  
Designer  
Michael Delany.

**74**

**MORE IS MORE DESIGN** Michael Delany, interior designer and co-creator of late, legendary Honky Tonks, current operator of Melbourne pub-disco-diner The Bottom End, co-revitaliser of a whole slew of Sydney pubs (The Abercrombie, The Norfolk, The Carrington) and Kings Cross's Santa Barbara, says that his house style is "a bit mindless". It's also a funny, energetic mix of overlapping styles and colours with unpretentious drinks and food to match. More Sydney pubs are scheduled – next stop, Petersham. Good times.>



Capital idea  
The new Hotel  
Hotel at NewActon,  
Canberra, features  
recycled timber  
interiors (below).





## 75

**CANBERRA'S WHERE IT'S AT...** and not because of leadership squabbles and election campaigns. Full credit to 8 Hotels' Paul Fischmann, who sees much potential in the capital. Fischmann turned a 1920s office building into the Diamant Hotel, the city's first boutique hotel and a successful blend of art, attitude and irreverence. Next door and soon to open is Hotel Hotel, a green-minded property that's a cornerstone of the new Nishi development in the NewActon precinct. The minimalist Hotel Hotel occupies three floors of the Japanese-inspired building, and was designed by architects Fender Katsalidis, responsible for not only the Diamant Canberra but MONA in Hobart. [designhotels.com](http://designhotels.com)

**76 RIB CAP** Spinalis dorsi. It may not sound like the most delicious option to hit the butcher's block, but advocates such as Phil Wood of Rockpool on George and Ryan Squires of Brisbane's Esquire will tell you, when it comes to beef, rib cap is a cut without compare. Squires has been rocking rib cap since mentor Thomas Keller introduced him to the delights of The French Laundry's signature calotte de boeuf grillée while he worked at the Californian restaurant. Wood, who names rib cap as his favourite piece of beef, also discovered it working at The Laundry. "Calotte has got all the flavour, and the texture," says Squires. "You can't beat it." At Rockpool, Wood slow-cooks the cut in a light tobacco stock made using a blend of cigar and pouch tobacco and serves it with fennel, mint, green olive and potato. At Esquire, meanwhile, the beef is grilled over coals at fierce temperatures and plated with the likes of parsley emulsion and artichoke or burnt onion with ketchup.

**77 PORK NECK** "My favourite cut of pork to grill at the moment is neck," says Anthony Puharich, of Sydney's Vic's Meat and Victor Churchill and TV's *Ask the Butcher*. It's a cut usually seen in braises, but Puharich says steaks cut to 2cm and grilled on very high heat result in "beautifully tender and super-flavoursome pieces of porky goodness". Count us in.

## 79 EAT THE PROBLEM, WORSHIP THE ART

We're inspired by "Eat the Problem", the theme of this year's Saturday summer markets at MONA, David Walsh's extraordinary museum in Hobart's suburbs. The brainchild of his partner, Kirsha Kaechele, Eat the Problem saw stallholders turn invasive pests including sea urchins, wakame and wild rabbits into tasty dishes. Speaking of digestion, Belgian artist Wim Delvoye's *Cloaca* machine, a large installation that turns food into faeces, is perhaps the antithesis of what many would consider beautiful. But Delvoye's new chapel for MONA appears to prove the artist's adaptability. The gothic-inspired 12-metre structure was shipped to Tasmania after



Temple of ideas  
MONA's new chapel by Belgium's Wim Delvoye.

being constructed by Delvoye in Belgium. It will be publicly unveiled mid-year, in time for Walsh's next trick – the Dark MoFo winter festival, running 13 to 23 June. [mona.net.au](http://mona.net.au); [darkmofo.net.au](http://darkmofo.net.au)

## 80 BEST MOVE BY A TENNIS STAR

Reigning US Open champion Andy Murray stepped off the court to acquire Cromlix House, near his Scottish home town of Dunblane. The tennis star (and Rado ambassador) will spend the next year overhauling the Victorian mansion, which is set in woodlands and has its own trout loch, in readiness for the Ryder Cup golf tournament in nearby Gleneagles in 2014. [icmi.co.uk](http://icmi.co.uk)

## 81 LOCAL SHAKE-UP

Full marks to QT Sydney for daring to be different. Its theatrical flagship is an unashamedly OTT addition to the local hotel landscape. Expect more of the same when owner AHL takes its next step this year. First up is the new Spa Q at its Port Douglas outpost, followed by QT Canberra, opening late 2013 on what was the Rydges site. But it's the next capital-city QTs that we're keen to see: Perth and Melbourne, both of which will be built in former cinemas, also owned by AHL. [qthotels.com.au](http://qthotels.com.au)

**78 INTERCOSTALS** Maggie Beer has been known to both grill and braise them, while at The Point in Melbourne they accompany the Cape Grim porterhouse along with shiitake mushrooms and horseradish on the tasting menu. And what are they? As Beer puts it in her book *Maggie's Harvest*, they're the rich meat found between the ribs. Simple and delicious.



Hot cuts  
Clockwise from top: beef intercostal, pork neck and beef rib cap are the latest meat sensations.

**82 BEST CREATIVE PARTNERSHIP**

Baillies Sydney, James and Hayley Baillie's intimate 10-suite hotel in The Rocks, appears on track for a July 2014 opening. But until then, news that costume designer and film producer Catherine Martin will step straight off the promotional circuit (Martin's latest cinematic collaboration with her director husband, Baz Luhrmann, *The Great Gatsby*, opened the Cannes Film Festival on 15 May) to design three suites at the boutique bolthole should surely cheer those watching and waiting. [baillielodges.com.au](http://baillielodges.com.au)

**83 THE GOLD COAST REMINTED**

Even its most enthusiastic fans would agree that for years the glitter strip has lacked lustre when it comes to attracting savvy travellers. But if it's been a while since you hit the Goldie, brace yourself for a cool change. The Miami Marketta Arts Creative at Rabbit & Cocoon held on the second Friday of the month is a good place to readjust your vision. And then there's its sister eats-opportunity, Marketta Street Food. This was being launched as we went to press with dozens of stallholders selling authentic snacks destined

to hit the arts precinct every Saturday night. The Gold Coast's small-bar and coffee scene is also making waves, catering for locals now as much as tourists, and the shift in focus has brought a welcome fillip to service standards. Leaders of the pack include the eclectic Black Coffee Lyrics at Surfers Paradise, and Mods and Rockers Retro Barbershop on Orchid Avenue, which offers a complimentary tot of port, sake or rum plus hot towel rub with its shaves. At Nobby Beach, climb aboard the nautically themed restaurant and bar The Cambus Wallace, while at Hellenika, an Irish chef is creating a little bit of highly affordable Greek culinary magic. In Burleigh Heads you'll find Hellenika's brinier sibling, The Fish House, where the focus is on fish done simply with a southern European accent. Justin Lane Pizzeria & Bar is

**85 TRAVELLING LIGHT** A generation ago we couldn't fly without a paper ticket. Now we never fly with one. With the rise of apps like TripIt, PinTrips and Worldmate to collate and manage itineraries on a smartphone screen or tablet, is the age of paperless travel finally upon us? Here's hoping.



All Greek to him George Calombaris opens his souvlaki bar this year.

also worth a pit stop. Bin 12, the recently opened small bar from Daniel Ridgeway, owner of Mermaid Beach's Little Truffle, dishes decent snacks and booze. Coffee spots such as the low-key but excellent Canteen Coffee and Campos-serving Commune will ensure your energy levels remain high. At Varsity Lakes, you'll find Brisbane's consistently good Cup Coffee beans on the menu at Blackboard Coffee.

re-emerge as Gazi, an "irreverent" take on modern Greek food, says Calombaris. Expect classic Athenian lamb souvlaki alongside crab and coriander versions, spit-roasted suckling pig, a big cocktail list and a Turkish delight carvery. Hot on the heels of Gazi will be a development kitchen, Press Club Projects, which will test dishes for the October opening of the new Press Club, a 30-seat modern fine-diner where the Little Press bar used to be. The new restaurant, says Calombaris, will be about "questioning the way things are done" and should be viewed as "entertainment as much as dining". [georgecalombaris.com.au](http://georgecalombaris.com.au)

**86 GEORGE GETS BUSY** George Calombaris is a busy man this year. First up is the opening of his Collingwood souvlaki bar Jimmy Grants, followed by the gutting of The Press Club. The latter will

**84**

**ONE SERIOUSLY STYLISH COLLABORATION**

Scandinavian cool meets Australian innovation with the new Aesop-Marimekko Sauna Duet. The Finns' love of a good sweat inspires the invigorating body scrub and balm. The duo contains a robust blend of fir needles, pine needles and sage leaf, while its packaging features the Vellamo print by the famed Helsinki-based textile design house. [aesop.com](http://aesop.com)



Design duo Aesop-Marimekko Sauna Duet, \$80.

PORTRAIT PHOTOGRAPHY JAMES GEER  
PRODUCT PHOTOGRAPHY JULIE CRESPEL



# 87

**THE NEW (OLD) HERBS** Borage? Sweet cicely? And what on earth is Jack-by-the-hedge? Our chefs have been getting noticeably more herbal in recent times, and their micro-basil and pea-shoot garnishes have given way to a host of “new” greens, many of which seem like they’re straight from the pages of John Evelyn’s 1699 “a discourse of sallats”, *Acetaria*. Tony Mann of Petite Bouche, salad leaf and herb supplier to some of Sydney’s top restaurants, says his newer items such as ice plant are in sharp demand: “It’s about generating new blends, textures and different mixes that are more unusual.”

# 88

**VIRGIN TERRITORIES**

The unstoppable Sir Richard Branson has added a safari camp in the Maasai Mara to his collection of elite travel experiences. Mahali Mzuri accommodates up to 24 guests in 12 plush tented suites – each with a game-spotting terrace for viewing a dazzle of zebras, a tower of giraffes or a leap of leopards. At his Necker Island home in the Caribbean, meanwhile – yes, the very one where Kate Winslet helped rescue Branson’s mum, Eve, from a house fire in 2011 – the new

and improved Great House is slowly rising from the ashes and should open for guests again by year’s end. [mahalimzuri.virgin.com](http://mahalimzuri.virgin.com); [neckerisland.virgin.com](http://neckerisland.virgin.com)

# 90

**MOST UNLIKELY NATURAL-WINE HOTSPOT**

Although natural wines are gaining plenty of traction locally, the Japanese have long appreciated the joys of hands-off winemaking. Devotees have even coined a name – “shizen-ha” – for the style. Next time you’re passing through the Japanese capital, ensure wine bars like Roppongi’s Shonzui and Le Verre Volé – a local outpost of the fiendishly hip cave à manger in Paris’s 10th – are on the agenda.

# 91

**WHAT GYNGELL DID NEXT**

We wait with bated breath for the opening of Heckfield Place in Hampshire. What makes this grand country pile special, besides the walled garden that will make even amateur

horticulturalists weep, is that it heralds the next venture from Skye Gyngell following her 2012 departure from Petersham Nurseries. Heckfield Place is a different beast: a restored Georgian manor house with its own market garden, underground cinema, Gyngell presiding over the kitchen as culinary director, and all just 70 minutes from London. [heckfieldplace.com](http://heckfieldplace.com)

# 92

**NUT MILKS**

Once the province of the raw-food crew, creamy nut and seed milks are making a splash on some of our hottest and prettiest plates. At Sydney’s Sixpenny, macadamia milk matches with steamed mud crab, macadamia oil, shaved macadamia and chamomile. Pablo Tordesillas, chef at Brisbane’s Ortega, is another proponent, with splattered pools of rich almond milk kicking his texturally complex lamb breast with vanilla oil and chickpea purée into the next level of awesome. [sixpenny.com.au](http://sixpenny.com.au); [ortiga.com.au](http://ortiga.com.au)

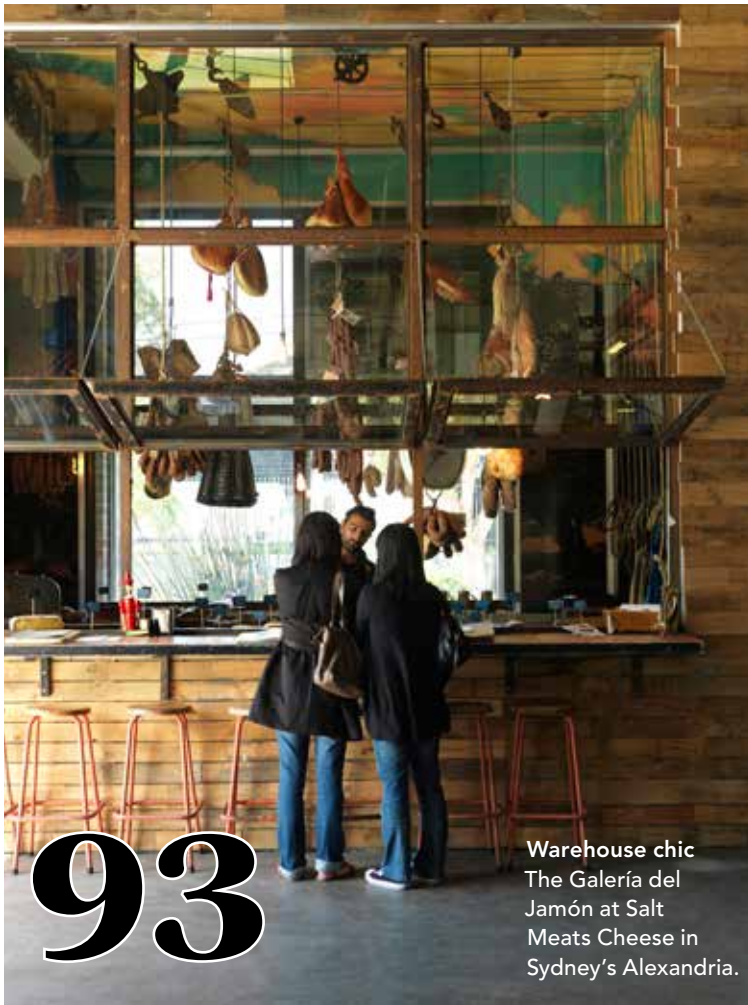
SEEDS PHOTOGRAPHY JULIE CRESPEL



# 89

Green isle Inis Meáin Restaurant & Suites in the Aran Islands.

**AN AUTHENTIC CELTIC EXPERIENCE** Ireland’s tourism industry has designated 2013 the year of The Gathering for anyone with the faintest tinge of greenery in their chromosomes. But if you’d prefer to escape the general hooley, then head for the Aran Islands, off Galway’s coast, and the divine Inis Meáin Restaurant & Suites. Despite opening on the least accessible of the three islands, owners Ruairí and Marie-Thérèse de Blacam have quietly built up a cult following for their delicious locally sourced food and five suites with near-monastic simplicity. Here, in the wild landscape of ocean, sky and rock, you’ll see (and hear – the locals speak Gaelic) glimmers of a truly Celtic past. [inismeain.com](http://inismeain.com)



93

**Warehouse chic**  
The Galería del Jamón at Salt Meats Cheese in Sydney's Alexandria.

**MEET SALT MEATS CHEESE** If the Galería del Jamón doesn't get you to this stunning new warehouse in Sydney's Alexandria, the tasting sessions will. Did we mention they make wedding cakes out of wheels of cheese? [saltmeatscheese.com.au](http://saltmeatscheese.com.au)

**94 COOKING WITH ASH** Where there are trends for cooking with smoke and fire, there's got to be a trend for ash. Ash has deep, deep roots in everything from treating dried corn for Mesoamerican preparations to preserving French goat's cheeses, but now it's making its way into restaurant dishes. Hamish Ingham, for example, seasons his salad of ocean trout, parsley and smoked trout roe (pictured) at The Woods with ash, while Pujol chef Enrique Olvera incorporated ash into a mayonnaise at the dinner he gave at Pei Modern for the Melbourne Food & Wine Festival.



**95 PARIS IS BURNING** In Paris, breathless anticipation is the new black. This year, the City of Light is bracing for the Peninsula, a Beaux Arts

beauty on Avenue Kléber that combines the savvy of the Hongkong & Shanghai Hotels with the clout of Qatari oil wealth. Also in the 16th, on the edge of the Bois de Boulogne, and scheduled to open late this year or early next is the Fondation Louis Vuitton, an art museum and cultural centre that will display LVMH boss Bernard Arnault's lavish collection of modern and contemporary art. Designed by American architect Frank Gehry, its typically avant-garde exterior looks like a chrysalis with echoes of the Sydney Opera House. Meanwhile, the Prince de Galles Hotel, an art deco landmark off the Champs-Élysées, has just reopened after its 115 rooms and 44 suites were given a good seeing-to by designer Pierre-Yves Rochon. [peninsula.com](http://peninsula.com); [fondationlouisvuitton.fr](http://fondationlouisvuitton.fr); [princedegallesparis.com](http://princedegallesparis.com)

## 97 THE LATEST FROM LONDON

The British capital isn't wasting time basking in the afterglow of its big year in 2012. There's fresh excitement on several fronts in London, like the jazz-era glamour of The Wellesley in Knightsbridge, with its 36 rooms and suites, including a super-penthouse spanning two floors looking over Hyde Park. The new Me London hotel on the Strand, just by Covent Garden, combines the British design cred of Fosters + Partners with a glimmer of Spanish glamour thanks to Majorca-based Meliá hotels. And it's all about the outlook at the controversial Shard, where Shangri-La Hotels début their first UK property this (northern) summer. The 200 rooms set over floors 34 to 52 of western Europe's tallest building (and the 24-hour gym on level 52) will capture some of the best urban views in Britain. [thewellesley.co.uk](http://thewellesley.co.uk); [melia.com](http://melia.com); [shangri-la.com/london](http://shangri-la.com/london)

**96 CREATURE COMFORTS** Evolution in the Galapagos Islands takes a step forward with the September launch of luxe Italian line Silversea's second expedition ship, *Silver Galapagos*. The all-suite vessel will ply the archipelago on week-long itineraries complete with butler service and ocean-view accommodation. It's bound to give new meaning to the theory of natural selection. [silversea.com](http://silversea.com)

## 98 MAN OF THE MOMENT MEETS DESTINATION

**DU JOUR** We know the Middle East is a hot ticket (see entry 29) and so does designer Tom Ford, whose new fragrance, Sahara Noir (\$230 for 50ml eau de parfum), is a liquid homage to the Arabian peninsula. [tomford.com](http://tomford.com)

## 99 AIRPORT FOOD TAKES OFF

Jamie Oliver has opened a branch of his Jamie's Italian chain at London's Gatwick airport, an all-day trattoria which gives passengers an excellent reason to arrive early and go through security before the rush. The precedent for such refined airport dining was set by Gordon Ramsay's Plane Food at Heathrow's Terminal 5, which serves a three-course meal in 35 minutes. Singapore's Changi has a hawker market for those who can't wait to get among the city's street eats: Kopi – the 24-hour food court in the basement of Terminal 3 – should be your first stop after clearing customs. And we can't wait to see what chef Suzanne Goin manages at Los Angeles's reinvigorated LAX when she and Caroline Styne open Larder at Tavern at the new Tom Bradley International later this year.



**In transit**  
Jamie's Italian in London's Gatwick Airport.



# 100

## FULL CIRCLE

Call it rigorous spontaneity. Begun by former Vini chef Dan Johnston and Berta manager Kristen Allan, culinary guerilla group Full Circle has in recent years staged everything from impromptu banquets in factories and warehouses to flash-mob soup kitchens on the streets of Sydney. In 2013, through both their involvement with The Eat In dinners in the inner city and through Allan's cheese-making classes, they've stepped up their profile, and with the series of feasts they've got planned at their producers' farms in the year to come, they hope to realise their mission to connect cooks and diners with the sources of their food more fully than ever. [fullcirclecommunity.com.au](http://fullcirclecommunity.com.au) \*

### In the round

From left: former Berta manager Kristen Allan, former Vini chef Dan Johnston and The Eat In floor manager Tom Merryweather are among Full Circle's members.