



Condé Nast
Traveller

**SPECIAL
DOUBLE ISSUE**

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THE HOT LIST 2018

**THIS YEAR'S BEST NEW HOTELS,
RESTAURANTS, BEACH CLUBS & BARS**

**+ THE 50 PEOPLE
CHANGING THE
WAY WE TRAVEL
RIGHT NOW**

MOTELS GO ALL RETRO-AGGRESSIVE

BUBBLE HOUSES ARE THE NEW TREEHOUSES

FIRST LOOK AT THE REOPENED RESTAURANT PHENOMENON NOMA

PANTELLERIA MAKES A BIGGER SPLASH

MAXIMUM CITY: A PORTRAIT OF SHANGHAI

THE BOLD ARRIVAL PUTTING TURKEY BACK ON THE AGENDA

WHY CHINESE ARCHITECTS ARE BLOWING OUR MINDS

L.A.'S URBAN SHAMANS

THE GREATEST ROAD TRIP IN SOUTH AMERICA



THE HOT LIST 2018

OUR PICK OF THE BEST
NEW HOTELS, BARS,
RESTAURANTS
& BEACH CLUBS TO
HAVE OPENED IN THE
PAST YEAR

EDITED BY PETER BROWNE

BERBER LODGE, NEAR MARRAKECH



USA
PUBLIC, NEW YORK CITY

This is the fabulously impressive new flagship hotel for the latest brand by Ian Schrager, the man behind Studio 54 and the Morgans Hotel Group. Straddling Manhattan's East Village, Lower East Side and Nolita neighbourhoods, it was designed by the London-based architects Herzog & de Meuron. French chef Jean-Georges Vongerichten was brought in to create the cool signature restaurant, Public Kitchen, which serves both cheeseburgers and vegan dishes. The 367 bedrooms have reclaimed-oak floors and exposed-concrete ceilings; the hand-brushed oak beds were apparently inspired by Thomas Jefferson's neoclassical plantation house, Monticello, and the gilded mirrors with antique-bronze glass are modelled on 16th-century Flemish-Italian Renaissance pieces. And all this can be had for a very reasonable (for New York) starting rate of about \$200. The trade-offs? There's no turndown or room service, bellman, or front desk, and guests help themselves to extra towels and ice from hallway pantries. Which is, quite frankly, hardly a deal-breaker. 'Public is the people's hotel. It's about inclusivity, not exclusivity,' Schrager says of the project he thinks will be his biggest contribution yet to the travel landscape. **FLASH POINT** The most intimate of the three bars, Diego, is a secret den done out in rich, jewel colours which serves killer cocktails such as the Stroke of Luck (whisky, bitters, pineapple and macadamia nut), created by award-winning bartenders Ivy Mix. +1 212 735 6000; publichotels.com. Doubles from about £140

PORTUGAL
THE LUMIARES, LISBON

It's no secret that Lisbon is Europe's unofficial capital of cool, and plenty of boutique hotels have popped up to channel the Portuguese spirit. None takes its commitment as far – or as winningly – as the Lumiares, a love letter to the country's materials, craftsmanship, traditions and food. It occupies a beautifully restored, 18th-century palace in the heart of the old city, near one of its prettiest viewpoints, and almost every item of artwork and textile has been designed and made in Portugal, some of it within 500 metres of the hotel. Most of the mid-century-modern-style furniture come from leading bespoke manufacturer Room 2 Fit. The plush bedroom rugs were made by Ferreira de Sá. Handmade letterpress typography artworks feature the poetry of Fernando Pessoa. There are two great restaurants overseen by one of the country's best-known chefs, Miguel Castro e Silva. At rooftop Lumni the menu includes refined dishes such as scallops with saffron, endives and caviar. Street-level Mercado is more old-school-casual with snacks of *bacalhau* (cod) fritters and stick-to-your-ribs portions of *açorda* (bread stew) with shrimp. The rooftop terrace is a fashionable bar with views over the nearby castle, basilicas and river, plus, as you'd expect, a menu of Portuguese tapas.

FLASH POINT You'll sleep well. Despite having large windows and being at the edge of the pulsing nightlife area of Bairro Alto, the bedrooms here are pin-drop quiet. +351 211 160 200; thelumiares.com. Doubles from about £165



BOTSWANA

MOMBO CAMP, MOREMI GAME RESERVE

Slap-bang in the middle of the Okavango Delta on game-rich Chief's Island, this is Wilderness Safaris' star safari lodge, now magnificently reimaged after a complete overhaul. The number of regulars who choose to return here year after year is almost as impressive as the astonishingly good game viewing on this 45,000-hectare concession. So how do you improve on such a popular classic? This was the challenge put to architect Nick Plewman and interior designer Caline Williams-Wynn. The result is a glamorous showstopper with the comfortable feel of a pair of soft Italian-leather boots. It is distinctly vintage (antique brass; Chesterfield sofas), yet slick where you want it to be, with handmade Mervyn Gers ceramics, Belgian-linen sheets on hand-stitched, crackled-leather beds and an iPad in place of printed information. In between game drives, guests can take private yoga classes, relax in the library, swim lengths in the lap pool or sign up for a firm-handed massage in the Africology spa. The food has gone modern, with nourishing buddha bowls and blow-out burgers with truffled fries, and there's no pressure to take meals communally as before, although a party atmosphere pervades in the *boma*, which has been fashioned from wood recycled from the old camp. **FLASH POINT** Mombo has played a pivotal role in the protection of rhinos relocated from other parts of Africa and there is a wall of fame in camp dedicated to each beast (named and dated) that has made the journey to safety, thanks to guest sponsorship. +27 11 257 5000; wilderness-safaris.com. From about £1,380 per person per night

PHOTOGRAPHS: NICHOLAS CALCOTT; CROOKES + JACKSON; FRANCISCO NOGUEIRA





THE BEST NEW RESTAURANTS

CHEFS WAREHOUSE
AT MAISON
FRANSCHHOEK

This sleekly designed arrival on Franschhoek's amazing foodie scene is the third in the hit Warehouse series from chef Liam Tomlin, and it delivers a similar punch. The Maison vineyards couldn't provide a prettier setting, particularly for long, lazy lunches on the lawn. The chef, Tomlin protégé David Schneider, has come up with a playful set menu of eight globally inspired, seasonal sharing plates. These might include New York-style pastrami, cured on site, served with pickled carrots and a salt-topped pretzel roll or Franschhoek trout with spiced oil, curry leaves and buttermilk labneh. Maison's wines, all available by the glass, pair harmoniously with everything from a deceptively simple risotto to a finale of raspberry-topped lemon posset. +27 21 876 2116; maisonestate.co.za. About £40 for two

LE TROU AU MUR
MARRAKECH

There may be *tadelakt* on the walls, *zelij* on the floors and a *tagine* of the day on the menu, but most of the Moroccan dishes served here are rarely found in restaurants: *tride*, for example, is a bowl of saffron chicken, lentils and shredded crêpes traditionally made for women after childbirth; *tangia*, lamb stew in an earthenware amphora, is better known as a working-man's lunch. (The ingredient you can't quite identify is smoked butter.) The main event, however, is *mechoui*-marinated lamb, slow-roasted in a clay oven. The big selection of house-made, non-alcoholic drinks also reflect the location (try the zingy ginger *thé glacé*), and the wines are all Moroccan too. Not so the spirits in the signature Martinis, which draw a crowd of expat residents. +212 524 384 900; letrouaumur.com. About £50 for two

GUCCI OSTERIA
FLORENCE

The foodie buzz in Florence is all about this beautiful place, part of the wondrous new Gucci Garden museum/boutique/showroom on Piazza della Signoria. Gucci CEO Marco Bizzarri enlisted old school chum Massimo Bottura, of three-Michelin-star Osteria Francescana in Modena, to head up the restaurant, but the daily running of the kitchen is entrusted to Mexican Ana Karime Lopez. The combination of Bottura's re-worked Emilian classics and Lopez's Central American slant has produced an informal menu zinging with flavour, including a spicy tostada of bonito with guacamole and sublime tortellini. There's a terrace on the piazza but inside – all pea-green boiserie and velvet banquettes – is too lovely to pass up. +39 055 7592 7038; gucci.com. About £90 for two

ANAHI
PARIS

By all appearances, this is a traditional jewel box of an old Parisian bistro with cracked-porcelain-tiled walls and an elaborate painted ceiling – reminders of the space's early incarnation as a butcher shop. But to the city's hippest diners, it is an icon reborn. From the 1990s up until it closed in 2014, this South American steakhouse was the go-to destination for the fashion set's top models and designers, with Haider Ackermann, Pierre Hardy and Olivier Rousteing among the regulars who came for the scene more than the food. Now taken over by meat exporter Riccardo Giraudi, the Marais joint thrives again, this time with top-quality cuts and fish in dishes such as Angus-beef empanadas and sea-bass ceviche with *leche de tigre*, plus fresh interiors styling from Monaco-based firm Humbert & Poyet, including a yacht-inspired cocktail corner at the back. +33 1 83 81 38 00; anahi-paris.com. About £100 for two

CUB
LONDON

This issue's cover star is the lovechild of mixology mastermind Ryan Chetiyawardana (aka Mr Lyan) and brilliant chef Douglas McMaster of Silo in Brighton. Together they've blurred the lines between food and drink and created an experience like no other. It's eco-friendly and supremely cool, with Seventies-style leather booths, breathable clay walls and papier-mâché low lights (yes, even the decor is sustainable). The set menu breezes between inventive small plates and creative cocktails. A palette cleanser of Krug Champagne, a jelly cube of rose water and herbs is followed by plates of dehydrated roasted beetroot, whey sauce and 'bones' alongside long, laced tipples. The menu descriptions leave it uncertain as to whether food or drink will next appear at the table. What is certain is that it will be wildly delicious. +44 20 3693 3202; lyancub.com. Set menu £55

PRADO
LISBON

In the blink of an eye, Lisbon's dining scene has gone from traditional fluorescent-lit *tascas* with heaped portions of *bacalhau à brás* to chic-casual restaurants serving sharing plates of organic, local, seasonal food. This is one of the smartest new tables in town, in a bright, airy dining room under the direction of 27-year-old chef António Galapito, formerly at Nuno Mendes's Taberna do Mercado in London. The short menu is essentially a love letter to Portugal. Ibérico pork makes several appearances, including tenderloin with quinces and chocolate peppers, and dishes such as cockles with spinach and coriander, and ceps with garlic leaves and radish leaves sing with just-picked flavour. +351 210 534 649; pradorestante.com. About £45 for two

OHA EATERY
SHANGHAI

Tucked behind a street-front espresso stand, this cosy 22-seater is leading Shanghai's trend for contemporary *izakaya*-style kitchens where the cooks are always centre stage. New Zealand chef Blake Thornley leads a team of young Chinese from the south-western province of Guizhou, and the concise menu is inspired by the flavours of their mountainous region (which Thornley describes as 'fucking insane... I'm surprised no one else has jumped on it'). Bold umami ingredients, including stinky tofu and lemon peppers, are adventurously reinterpreted in a fortnightly changing menu of sharing plates. Diners sit at the U-shaped wooden counter where chefs serve up dishes such as smoked farmhouse pork with fermented chilli, and slow-cooked lamb shoulder with seaweed cloud, relish and fermented lemon dressing. +86 136 2164 7680; ohashanghai.com. About £65 for two

COROMANDEL CAFE
PONDICHERY

Having redefined the concept of India's cool café society with Wild Garden at Amethyst in Chennai, Kiran Rao is having a similar effect with her latest opening at Maison Rose in Pondicherry. The beautifully restored, pink-walled and white-colonnaded colonial villa has a palm-filled courtyard that's just the spot for a curry-leaf Martini at dusk. Spicy Bay of Bengal tiger prawns, either poached in white wine with courgette and crispy rice or Creole style with fresh basil, are standout seafood dishes; the homemade fettuccine is served with deliciously buttery mushrooms; and the vegan cashew-pumpkin curry is spiced with *vadouvan*, the French version of garam masala. This charming place has introduced a welcome touch of urban smarts to the sleepy town. +91 413 222 1100; facebook.com/coromandelcafe. About £20 for two

KABI
TOKYO

Kabi means mould in Japanese, which seems an unlikely name for this striking restaurant in Tokyo's Meguro area, until you realise the reference is the fermented food central to the Japanese diet. It defines itself as a non-Japanese restaurant that uses Japanese ingredients. Which translates into anything from a delicate morsel of *shirako* (codfish sperm sack), gently fried and served with a dusting of spices, to a bowl of rice spiced with house-made vinegar. Most dishes contain at least a trace of fermentation and there are shelves with colourful jars of pickles. The drink pairings are exceptional and include surprising Japan-only *cuvées* from some of Europe's most sought-after winemakers. +81 3 6451 2413; kabi.tokyo. Tasting menu from about £60