

DESTINATIONS OF THE WORLD news

Essential travel intelligence

December 2019



WINTER WANDERLUST

Festive adventures from
Lapland to London

THE NIGHT'S
WATCH
10 BEAUTIFUL TIMEPIECES
FOR NEW YEAR'S EVE

CHEF'S TABLE

GIORGIO LOCATELLI,
HEINZ BECK & GREG MALOUF

HEIGHT OF
STYLE

W ABU DHABI - YAS ISLAND: THE CAPITAL'S COOLEST NEW HOTEL



TABLE TALK

Cheval Blanc St-Barth Isle de France unveils a new culinary journey with chef Jean Imbert when the hotel reopens this month. Imbert will be heading up La Case restaurant, a place where the island lifestyle meets the richness of Caribbean flavours, infused with spices of the region, locally-cultivated herbs and Caribbean fruits for a more contemporary and authentic experience than ever before. Beyond the plate, Imbert has also designed an exclusive collection of tableware with Dior used throughout the restaurant, beautifully complementing Le Case's new-season look. www.chevalblanc.com



WHEN FOOD IS FUEL FOR LIFE

Plumped pretty on top of the new Address Sky View hotel in Downtown Dubai, on one of the city's highest rooftops, Cé La Vi is a vibrant new Asian restaurant. Celebrating the French saying that translates as 'This is life', the contemporary Asian eatery is launching with a five-course 'preview menu' running until December 30th, where diners can indulge in Chef Ko's playful interpretation of Asian cuisine, with seaweed parker rolls, wagyu beef and broccoli, Spanish blue fin tuna crudo and roasted Mediterranean sea bass.

www.celavi.com/en/dubai

DID
YOU
HEAR?

ONE&ONLY ROYAL MIRAGE HAS ANNOUNCED A CULINARY PARTNERSHIP WITH FRENCH CHEF, MAURO COLAGRECO. CHEF PATRON OF THREE MICHELIN-STARRED RESTAURANTS, MAURO WILL OVERSEE THE RESORT'S FINE DINING RESTAURANT CELEBRITIES AND THE BEACH BAR & GRILL, INTRODUCING NEW CONCEPTS AND MENUS INSPIRED BY HIS RICH, DIVERSE HERITAGE.

MALLORCA IN THE MIX

In the heart of La Calatrava, one of the oldest neighbourhoods in Palma, Mallorca, El Llorenç Parc de La Mar hotel has just opened Tannur restaurant, spearheaded by renowned Majorcan chef, Santi Taura, in partnership with chef Gonzalo Padin. Taking its name from an Arabic term that refers to the ancient clay oven that was discovered during the excavation of the hotel (which is now restored and takes pride of place in the restaurant), the focus is on an international gastronomic concept, whilst embracing the roots of both the chefs and the hotel. With modern interpretations of traditional, regional dishes, you'll find glazed cow rib, suckling lamb shoulder and red tuna tartare, as well as coca Mallorquina flatbread topped with sardines and grilled artichoke with Mediterranean picada sauce. Chef Santi serves up homemade desserts, such as Majorcan almond sponge cake served with his homemade ice-cream or his version of lemon pie. www.elllorencc.com

