

Client: River Cruise Line  
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**GLENEAGLES**  
*Pertshire, Scotland*

Gleneagles is the landmark hotel in Scotland, the one against which all others must be measured. This year saw the reopening of the jewel in the hotel's crown, The Strathearn restaurant, which has managed to maintain its gastronomic momentum, inspired by first-class carriage dining on the London, Midland and Scottish Railway (LMS) in the Twenties. Back then, the so-called Gleneagles 300 – a glamorous group of socialites – would make their way through the Scottish countryside on seasonal voyages to the hotel from London; 100 years later, a glittering roll call of the country's movers and shakers still do. The Strathearn is an art deco beauty that remains reassuringly Scottish with country house interiors, cashmere-lined walls and original marble fireplaces. Guests can indulge in plump parcels of lobster ravioli, the best Scottish smoked salmon from Dumfries and signature Steak Strathearn flambéed before their eyes. And while it's certainly grand, there's no hint of stuffiness here, thanks in part to the owner Sharan Pasricha (of The Hoxton hotels fame), who has captivated a younger audience with now-legendary seasonal opening parties. And with its reputation as the best playground for all manner of country pursuits, from falconry to shooting, one can certainly work up quite the appetite here. *Double, from £390 (gleneagles.com).*

# Restaurant scene

*When the food is this good, staying the night is simply non-negotiable*



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*The Sun House at Heckfield Place*

**HECKFIELD PLACE**  
*Hampshire, England*

Heckfield has style – and it’s not just the elegant and understated interiors, which offer a fresh take on what classic British hotels should be: filled with natural light, fabulous florals and earthy yet glamorous bedrooms with fig trees, botanical prints and headboards woven from English rushes. The flair extends to Heckfield’s beguiling food and drink offering, headed up by Skye Gyngell. Across all three of the hotel’s restaurants, most of the food that makes up the sensational pared-down menus is locally sourced or plucked from the sprawling biodynamic garden, even in the tiny Moon Bar, which serves a mean fig leaf martini. At Marle, breakfast is a dreamy spread of lemon curd buns and the creamiest scrambled eggs imaginable. Dinner here is all about a small but perfectly executed menu of fish and meat; the halibut with porcini mushrooms and bone marrow is memorable, but it’s the signature roasted potatoes with black garlic and crème fraîche that takes the prize. This year saw the opening of the light-filled Sun House restaurant in the walled garden, but, as the nights draw in, guests can revel in Gyngell’s take on refined British comfort food served fireside at Hearth restaurant. *Double, from £350 (heckfieldplace.com).*

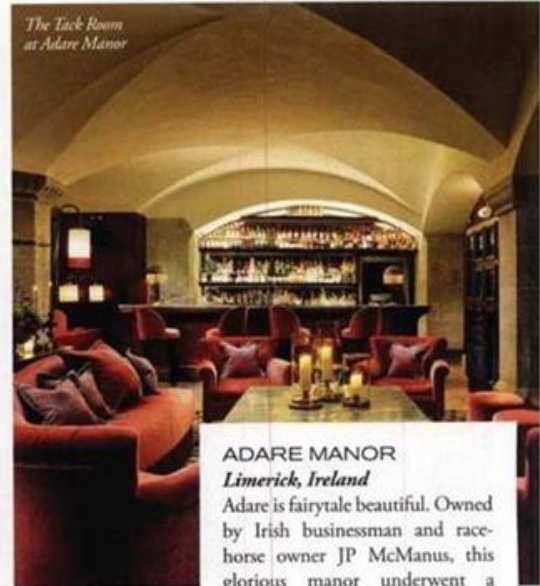


*Pembroke Room at The Lowell*

**THE LOWELL**  
*New York, USA*

Those Chanel-attired, Manolo-heeled matriarchs of the Upper East Side love this landmark hotel. Rightly so; it’s discreet and charming, but then everything hotelier Dina De Luca Chartouni does is executed with such panache. The creamy suites, all of which are achingly chic in that Nan Kempner, cosy yet grand kind of way, have actual casement windows that you can open – no mean feat in this city. Majorelle, the hotel’s restaurant, is always impressive. With an atmosphere of quiet exclusivity, it’s like a little Provençal oasis in Manhattan, oozing Francophile

glamour – legendary restaurateur Charles Masson of La Grenouille fame is at the helm, after all. Waiters waltz between tables of the city’s most influential Masters of the Universe, who descend for saffron risotto, cheese soufflé and the world’s best roast chicken served ‘grand mère’. Tea on the terrace in the Pembroke Room is always a treat, as are the vesper martinis at Jacques Bar. *Double, from £688 (lowellhotel.com).*



*The Tack Room at Adare Manor*

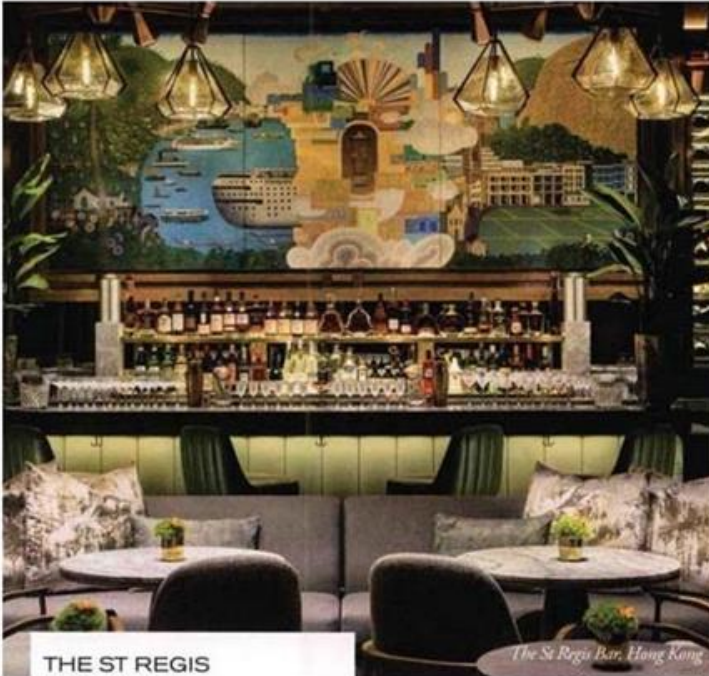
**ADARE MANOR**  
*Limerick, Ireland*

Adare is fairytale beautiful. Owned by Irish businessman and race-horse owner JP McManus, this glorious manor underwent a no-expense-spared restoration in 2015, which lasted for almost two years before it reopened to great acclaim. Last October, Adare’s star restaurant The Oak Room, helmed by Head Chef Mike Tweedie, received a Michelin star. The menu is full of Irish seasonal delights, sourced from local fishermen, farmers, and Tweedie and his team foraging in the estate grounds. And there’s the occasional sprinkling of caviar too. The décor at Adare is old and stately, brimming with carved oak, billowing tapestries, coats of arms and stained-glass windows. The Dunraven Staterooms, named for the earls who built the manor in the 1830s, have lofty ceilings, giant beds covered with 300-thread count monogrammed cotton and grand freestanding baths lined with Acqua Di Parma products. Many guests are drawn to the golf course, but there’s also a La Mer spa, cooking classes with Tweedie, woodland walks and the odd bicycle on which to explore the emerald grounds. *Double, from £295 (adaremanor.com).*

*At Heckfield, the food is locally sourced or plucked from the sprawling garden*



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**THE ST REGIS  
 HONG KONG**

**Wan Chai, Hong Kong**

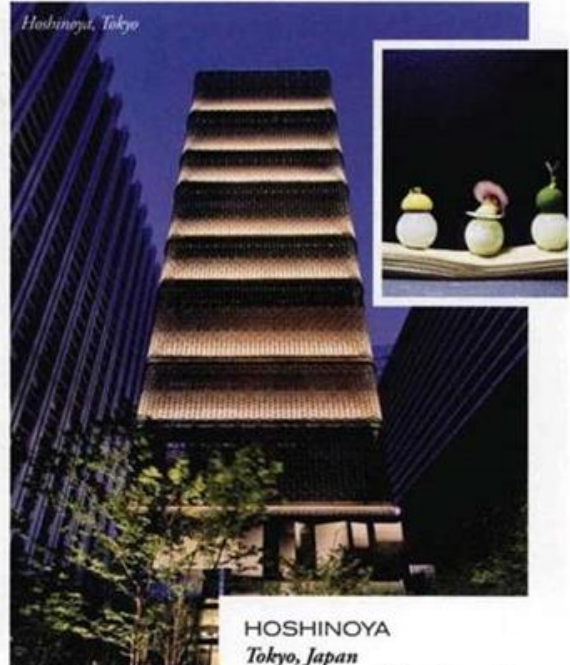
Any hotel that has a daily champagne sabrage ceremony is a winner. Add to that elegant interiors by architect and designer André Fu and it is clear that the St Regis brand has pulled out all the stops for its new Hong Kong outpost. Located in the heart of Wan Chai on Hong Kong Island, the property's home in a shiny skyscraper works as an excellent contrast to Fu's homely design, with plush, buttery soft leather accents and lashings of marble in bold purple and orange hues. There are two excellent restaurants including Rûn, the humming contemporary Cantonese signature spot, and L'Envol, which serves up refined French classics and mountains of cheese from Michelin-starred chef Olivier Elzer. End the evening at the St Regis bar with a Canto Mary, the Hong Kong version of a Bloody Mary made with local ingredients like dried tangerine peel, five spice and Kowloon soy sauce, before heading upstairs to one of the 129 rooms – the St Regis Suite for peak glamour points. *Double, from £350 (marriott.com).*

PHOTOGRAPHS: ST REGIS HONG KONG, HOSHINOYA TOKYO

**SUNDY PRAIA**

**Príncipe Island, São Tomé and Príncipe**

For centuries, adventurers and buccaneers washed up on these paradisiacal islands off Africa's western coast, chasing cocoa beans and recruiting a slave force to work the plantations. By the time independence from Portuguese colonisers was reached in the Seventies, the cocoa trade had had its day. But in honour of this important heritage, the island's newest and most glamorous resort – Sundy Praia. 15 tented villas hidden in the lush forest canopy – offers a



**HOSHINOYA  
 Tokyo, Japan**

Hoshinoya is a full-on immersion into the Japanese 'ryokan' way of life. Ryokans are traditional inns where you can leave the modern world behind – along with the shoes that are discarded at the threshold for traditional Japanese slippers. At Hoshinoya, the rooms are spacious and induce a zen-like sense of calm, helped along by the lack of televisions. Instead, entertainment in this metropolitan tower revolves around the gastronomic theatre of a divine tasting menu. Take your time over the nine-course kaiseki dinner, which is a major event directed by chef Noriyuki Hamada, who brings French flair to ancient Japanese culinary wisdom. Each dish symbolises a feature of the natural world and reflects the season. The dishes – from sea bream tartare to French onion soup – are placed on stones and individually heated to ideal serving temperatures. The croquet of chrysanthemum greens and persimmon and cream cheese paste steamed in a root vegetable pouch are sensory overloads in this relaxed, dimly lit restaurant. It's almost a surprise to find a pulsating city of millions outside. *Double, from £592 (hoshinoya.com).*