

# Condé Nast Traveller

TRUTH IN TRAVEL

NOVEMBER 2011 £3.95

WIN  
A 7-NIGHT  
CRUISE  
AROUND  
THE MED

## The Maldives

Barefoot chic to total luxury: which island is for you?

### Andalucía

Driving from  
the sea to the sky

### Beyond Cape Town

South Africa's  
stunning south coast

### Secret Vienna

The city break  
you've never had

Great places to  
experience the real

### NEW YORK

PLUS

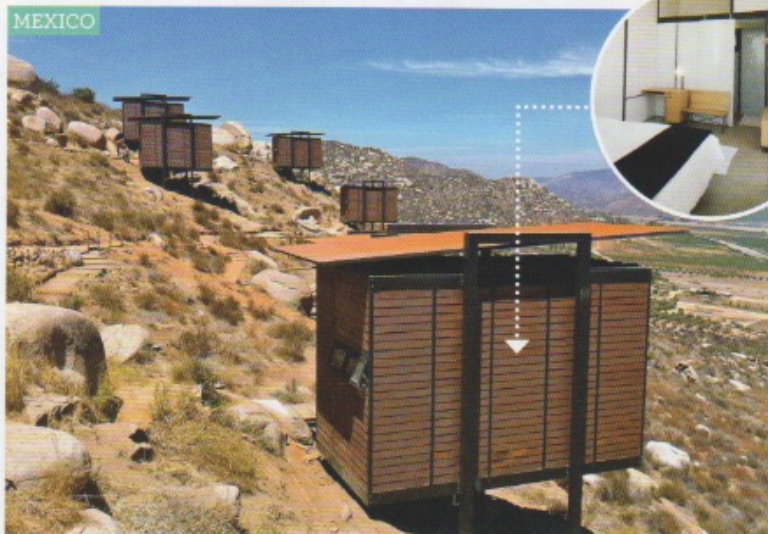
Angkor Wat  
without  
the crowds

### Mexico

Mayan cities, tropical rainforests and hacienda hotels



# WHAT'S INSIDE THE BOX?



Only a few short months since opening the *Americano* in New York, Mexico's Habita hotel group unveils another property, this time back on home turf. Unlike its strikingly urban properties (mainly in Mexico City), Habita's *Eco Hotel Endémico Resguardo Silvestre* is a 'wild reserve' with a sleek modern design courtesy of Tijuana architect Jorge Gracia. Accommodation is in 20 free-standing units, each with a terrace and outdoor clay chimenea, set on a 40-acre winery in Valle de Guadalupe, an hour or so south of the US border. Also on site is a dramatic pool cut into the hillside and a restaurant overseen by the Culinary Arts School of Tijuana. *Doubles from about US\$200.* [www.grupahabita.mx](http://www.grupahabita.mx)



VIETNAM

## Bring me back from... Ho Chi Minh City

This little pink bunny is just one creation by design company Wetter Indochine, which offers a whimsical, contemporary take on traditional Vietnamese lacquering techniques. From animal-inspired decorative pieces (US\$25-\$100) to storage pot solutions (from \$30), each hand-crafted design is made by applying 15 individually polished layers of lacquer over resin. Available only at the city's first concept store, L'Usine ([www.lusinespace.com](http://www.lusinespace.com)). **GEMMA PRICE**

# HERE TO SERVE

**LONDON** The city's top restaurateurs go head to head with a variety of openings this autumn



Tables to book

First up is **1 Alyn Williams**, former head chef at Marcus Wareing, who opened his eponymous restaurant at **The Westbury Hotel** in Mayfair last month. Williams' Gallic influences underlie a Modern British menu that features dishes such as Rhug Estate suckling pig with candied endive. Around the corner, on leafy Grosvenor Square, the Caprice Group (The Ivy, J Sheekey is putting the finishing touches to **34**, a steak-heavy restaurant with an Argentinian charcoal grill. The carnivorous theme continues in the City at **2 Hawksmoor Guildhall**, the third restaurant in the emerging empire of beef aficionados Will Beckett and Huw Gott. Gordon Ramsay's first foray into the Square Mile aims to provide something different for the area: an East London warehouse aesthetic at the newly opened **3 Bread Street Kitchen**. It is an

odd concept for premises in the shiny One New Change shopping centre, but the raw bar and dusk-till-very late (or early) menus are very tempting propositions. Finally, **The Delaunay**. The Wolseley's long-awaited sister restaurant is nearing completion on the edge of Covent Garden. Owners **4 Chris Corbin and Jeremy King** hope to open this all-day, Grand Café-style restaurant with a full takeaway menu in time for Christmas.

● **Alyn Williams at The Westbury Hotel**, Conduit Street (020 7629 7755; [www.westburymayfair.com](http://www.westburymayfair.com))  
 ● **34**, 34 Grosvenor Square ([www.34-restaurant.co.uk](http://www.34-restaurant.co.uk))  
 ● **Hawksmoor Guildhall**, 10-12 Basinghall Street ([www.thehawksmoor.co.uk](http://www.thehawksmoor.co.uk))  
 ● **Bread Street Kitchen**, One New Change, 10 Bread Street (020 7592 1616; [www.breadstreetkitchen.com](http://www.breadstreetkitchen.com))  
 ● **The Delaunay**, 55 Aldwych ([www.thedelaunay.com](http://www.thedelaunay.com))

**PSST. . .** Pulling into Covent Garden's former Transport Museum next year is **Balthazar**, the London outpost of Keith McNally's famous New York bistro