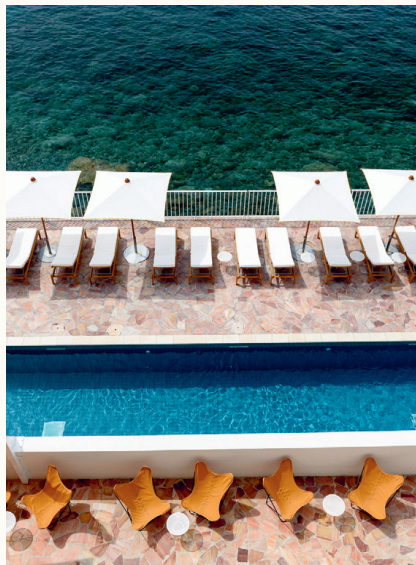




The MONOCLE Guide to Hotels, Inns and Hideaways

A manual for everyone from holidaymakers to the hospitality trade.
We side-step the tourist haunts in favour of stays with substance.



gestalten

Eating inn *Hotel restaurants*

We're sticklers for a square meal: hearty, honest, minus the fuss and foam, and in a smart setting. And as competition in the industry stiffens, restaurants attached to hotels are luring in punters.

Yes, there's still room in our roundup for the independent pension that's serviced family bashes for generations but what about the Hong Kong buffet that's perpetually stocked? And the ideal Harbour-view pub lunch in Sydney or terrace for breakfast in Merano? Read on for our list of spots in which to refuel, catch up with a contact and kick back with old friends.

And should you over-indulge and need a lie-down, you won't have far to go. Let us show you to your table.



1 Mandarin Oriental, Hong Kong *Old-school supper*

Hong Kong Island's oldest five-star hotel has plenty of decorated restaurants. For a taste of the city without scrimping on the haute cuisine head to Cantonese restaurant Man Wah on the 25th floor, which has been steaming classics since 1968. The views are stunning and few menus deliver more of what this city does best per mouthful.

If you want a dollop of the city's colonial past sample the fish and chips at The Chinnery or set sail for the Clipper Lounge if you think buffets are best. Wash it all down with drinks at Captain's Bar – an institution that mixes it up until late.

5 Connaught Road
+852 (0)2522 0111
mandarinoriental.com



2 Soho House Berlin, Berlin *Haus rules*

This 1920s Bauhaus building, designed by Georg Bauer and Siegfried Friedlander, has been both a department store and the headquarters of the Communist party's Central Committee. Since 2010, it's been home to Soho House, with 65 rooms and 24 apartments, a gym, a rooftop pool, the art deco-style Club Bar and two restaurants, which serve US and Aegean dishes respectively.

The Venetian restaurant Cecconi's, with its open-plan kitchen, is open to non-members and serves seafood specialities and handmade pasta. The weekend brunches are an understandable hit.
1 Törstrasse
+49 (0)30 405 0440
sohohouseberlin.com



3 Bauer Venezia, Venice *Sea change*

Among Venice's grand palazzos, the fascist-era modern façade of the Bauer's Campo San Moisè entrance stands out. The 18th-century building first opened as a hotel in the 1880s but in the 1940s a new modern wing was built (the side facing the Grand Canal still boasts a Byzantine-gothic exterior). Inside is a sleek marble lobby and sumptuous staircase, while outside there are canalside tables at which to enjoy a drink.

Guests have access to Settimo Cielo (Seventh Heaven), the highest terrace in Venice, where breakfast is served against a breathtaking backdrop.
1459 Campiello San Moisè
+39 041 520 7022
bauerver Venezia.com



4

Hotel Portixol, Palma, Mallorca
Beside the seaside

The Portixol is located in a marina a short walk from the centre of Palma, where a spot of lunch is accompanied by the Balearic breeze. Johanna and Mikael Landström bought the 1950s-era hotel in 1997 and revitalised the sea-facing edifice.

Shaded by white parasols, the poolside tables are populated by a mix of tourists and island residents sipping on Spanish wine and feasting on fresh seafood. After ordering the signature cocktail (strawberries and cava), afternoon will soon slip into evening and it won't be long before you're eyeing the dinner menu.

27 Carrer Sirena
+34 (0)971 27 1800
portixol.com



5

Grand Hyatt Erawan, Bangkok
Spoilt for choice

Grand Hyatt Erawan's eight restaurants (and one bar) mean you could sit at a different spot for every meal during a short stay.

The *khao phad kai dao* (fried chicken rice) of The Dining Room is a particularly toothsome breakfast after a red-eye, while the Erawan Tea Room's spicy Thai papaya salad, satays and curries on round teak tables are memorable spreads. There are also weekend champagne brunches at Tables Grill, which serves mouthwatering meat and seafood, besides an Italian restaurant, wine bar, a bakery and more.

494 Rajdamri Road
+66 (0)2 254 1234
bangkok.grand.hyatt.com



6

ArtHotel Blaue Gans, Salzburg
Have a gander

The "blue goose" is in Salzburg's art and museum district, just opposite the Festival Hall. The hotel has 32 rooms and three suites (we recommend the two-floor Suite Maisonette), plus two restaurants.

The Gewölbe Restaurant, which has been going since 1350, has a traditional feel with its hand-painted murals and wooden panels but the menu is far from old-fashioned. From Wiener Schnitzel to duck-liver parfait, each dish has been given a twist and is seasoned with herbs from the garden. The more informal Brasserie-Bar serves simple yet hearty food along with good music.

41-43 Getreidegasse
+43 (0)662 842 491
blaue-gans.com



7

NoMad, Los Angeles
Go west

Downtown LA's NoMad, housed in a beautifully refurbished building from the 1920s, is a little more exotic than its Big Apple counterpart (think peacock and other bird taxidermy and jungle-themed upholstery).

Dining is split into a handful of areas. In the more casual downstairs Lobby you can order cocktails alongside fava bean hummus or a steak. Upstairs, Mezzanine is the ideal spot for a long meal, with a vegetable-heavy menu that might include broccoli variations with black rice, confit egg yolk and lemon.

649 South Olive and 7th Street
+1 213 358 0000
thenomadhotel.com



8

Hotel Sacher Wien, Vienna
Belle époque beauty

The Hotel Sacher Wien has plied its trade since 1876 and been under the control of the Görtler family since the mid-1930s. Inside the imposing belle époque shell there are 150 rooms (some snug, others palatial) and a fifth-floor spa.

For food we recommend Rote Bar, a swish affair with excellent Viennese dishes, and the Blaue Bar for aperitifs. Then there's the Grüne Bar restaurant, which serves traditional recipes made with local produce and reinterpreted with a modern twist, and the informal Sacher Eck café for a slice of *Sachertorte* (chocolate cake).

4 Philharmonikerstrasse
+43 (0)1 514 560
sacher.com



9

Hotel Brummell, Barcelona
Set in concrete

Sandwiched between the city, sea and mountains, Brummell is a seemingly 20-room affair that's (fairly) central but feels a world away from the touristy throng. Concrete walls frame fronded plants and an edible garden.

Owner Christian Schallert fell in love with the then derelict building in 2015 and asked architect Inma Rábano to fix it up. The menu in the pretty courtyard at Brummell Kitchen moves from huevos rancheros with chipotle to eggs Benedict with pastrami. Weekend brunch is a delight, from açai bowls to pancakes with syrup and berries.

174 Nou de la Rambla
+34 (0)93 125 8622
hotelbrummell.com



10

Hotel Skeppsholmen, Stockholm
Military precision

Many of the pastel buildings that make up this 78-room hotel are former military barracks built in 1699. Södermalm firm Claesson Koivisto Rune has preserved the finishes and dimensions of the listed space (hence the modular bathrooms incorporated into the rooms without permanent walls).

Several rooms once housed bunks for soldiers but today they afford space and calm, with modern touches such as lamps by Achille Castiglioni and Pio Manzù for Flos. As for the food, chef Magnus Johansson's breakfast is the toast of the town.

1 Gröna Gången
+46 (0)8 407 2300
hotelskeppsholmen.se



11

Hotel Palisade, Sydney
Harbour highlight

Once a boozy refuge for down-at-heel sailors and "wharfies" (dockworkers), this five-floor, 19th-century space has been transformed into one of the city's hippest hotels. Interior designer Sibella Court looked to the building's maritime history for inspiration, decorating the hotel in shades of the sea: lots of greys, blues and whites.

On the top two floors the Henry Deane cocktail lounge is a highlight, offering views of Barangaroo Reserve and Sydney Harbour, as well as a mean coconut daiquiri. On the ground floor there's a pub (which also does a great pie).

35 Bettington Street
+61 (0)2 9018 0123
hotelpalisade.com.au



12
The Orange Public House & Hotel,
London
Tangerine dream

In 2009, The Orange Public House & Hotel opened the doors to its restored building in Pimlico, offering a tastefully country-rustic design and menu. With sash windows, lofty ceilings and the original wood flooring throughout, there's nothing stuffy about the space.

The four compact rooms each have a king-size bed and Aesop toiletries. Downstairs, a bustling bar and dining rooms offer seasonal modern European fare. All produce used here is locally sourced from independent suppliers.

37 Pimlico Road
+44 (0)20 7881 9844
theorange.co.uk



13
Grand-Hôtel du Cap-Ferrat,
Saint-Jean-Cap-Ferrat
Riviera icon

Opened in 1908, the Grand-Hôtel du Cap-Ferrat is a priestess of the French Riviera. Its plot on the rocky peninsula of Saint-Jean-Cap-Ferrat commands stunning views and is so vertiginous that its guests ride a glass funicular down to the 1930s swimming pool.

The Michelin-starred Le Cap restaurant serves Provençal and Mediterranean delights such as *emincé* (thinly sliced) sea bass fillet, or fricassee of lobster with black garlic from Var, on a terrace shaded by Aleppo pines.

71 Boulevard du Général de Gaulle
+33 (0)4 9376 5050
fourseasons.com/capferat



14
Babylonstoren, Franschhoek,
South Africa
Homespun hospitality

Consisting of whitewashed cottages, suites and a manor house that dates back to 1777, Babylonstoren farm hotel is simple and superb at pretty much all it does.

Almost everything is made on-site: the wine comes from the vineyards and the garden supplies the restaurants. The Greenhouse café serves salads and sandwiches and the main restaurant, Babel, dishes up colourful, vegetable-focused plates. The Bakery, meanwhile, serves Italian-inspired dinners and makes fresh bread.

Klapmuts Simondium Road
+27 (0)21 863 3852
babylonstoren.com



15
Wanås Restaurant Hotel, Skåne,
Sweden
Down on the farm

The medieval estate of Wanås is famed for its park that's peppered with the work of A-list sculptors. In 2017, Kristina Wachtmeister turned two 18th-century buildings into a hotel with 11 guest rooms and a farm that supplies the Wanås Restaurant.

With a menu fed from the teeming forests, the plates brim with wild mushrooms, foraged berries, homegrown vegetables and game. There are plenty of *fika*-focused delights in the form of fresh-baked bread, cinnamon buns and ice cream made with milk from the farm.

Hässelholmsvägen
+46 (0)44 253 1581
wanasrh.se



16

Hotel SP34, Copenhagen
Great Dane

Copenhagen doesn't want for cosy cafés and diners serving first-rate grub, so the fact that Hotel SP34's in-house Vækst restaurant has won a loyal following is testament to its quality.

The menu is Nordic, vegetables often take centre stage and it's the dinner rather than the breakfast that shines. The restaurant is also a functioning greenhouse and features pots overflowing with verdant foliage hanging above diners. Fresh lunches and three-course dinners with wine pairings see the restaurant swarm with locals – fair praise in a city full of good food.

34 Sankt Peders Straede
+45 (0)33 13 3000
brochner-hotels.dk



17

La Mirande, Avignon
Cardinal virtue

Avignon was once the papal seat and this was the former cardinal's mansion, not far from the Palais des Papes. Twice a week, in the hotel's 19th-century basement kitchen, head chef Florent Pietravalle cooks produce from the Grau-du-Roi market for a select table d'hôte.

Cooking classes hosted by some of the region's best chefs are another draw and you can learn to make Provençal classics on a wood-fired stove. Restaurant meals are served on a leafy terrace or, in winter, in the panelled dining rooms in front of roaring fires. Bon appétit.

4 Place de l'Amirande
+34 (0)4 9014 2020
la-mirande.fr



18

Ottmannngut, Merano
Bucolic breakfast

The restaurant in Merano's Ottmannngut hotel is the place to start your day. Breakfast comes as a three-course meal that changes daily. Homemade sourdough bread with jams and cheeses, Bircher muesli, and poached eggs on toast with stracchino cheese feature regularly. Most of the ingredients come from South Tyrol and some from the hotel's orangery, which yields lemons, tangerines and plump Valencias.

The garden is a great spot in which to sip a cappuccino while leafing through the international selection of magazines and newspapers.

18 Via Giuseppe Verdi
+39 (0)473 449 656
ottmannngut.it



19

Conservatorium Hotel, Amsterdam
All the right notes

This neo-gothic building designed by Dutch architect Daniel Knuttel began life as a bank in 1897 and a century later was home to the Conservatorium van Amsterdam. When the music school outgrew it, the Set Hotels group transformed it into a 129-room hotel. Now occupying the former drum room is restaurant Taiko led by chef Schilo van Coevorden.

The menu is Asian, with a peppering of Dutch produce. Highlights include locally farmed veal *tataki* with mango, coriander and peanuts and king red crab in a spicy red curry.

27 Van Baerlestraat
+31 (0)20 570 0000
conservatoriumhotel.com



20

Albergo Briol, Barbiano, Italy
On a high

Since 1928 the Briol has been proudly in the hands of women for three generations. Its current owner Johanna Von Klebelsberg (*pictured*) continues the tradition and even cooks for her guests when the chef has the day off.

Lounge on wooden Lanzinger chairs and gaze over the Isarco Valley as you sample a plate of doughy *Knödel* (dumplings) stuffed with cheese, speck ham, spinach, stinging nettle and herbs. For dessert, try the *Kaiserschmarrn* (shredded pancake) served with cranberry marmalade.

1 Via Briol
+39 (0)47 2165 0125
briol.it



21

Condesa DF, Mexico City
Hidden wonder

From the outside, Condesa DF looks like any other beautiful colonial townhouse in the historic district that gives the hotel its name. That's why the inner courtyard, where you'll find the restaurant El Patio, is such a joy.

The space is modern and kitted out with bold furniture by French designer India Mahdavi. Equally surprising is the Mexican-French fusion menu from executive chef Antonio Balderas, which runs the gamut from Mexican *chilaquiles* (fried corn tortillas) to a take on a *salade niçoise*.

102 Avenida Veracruz
+52 (0)55 5241 2600
condesadf.com



22

Drake Devonshire, Wellington, Canada
Lake escape

In 2014, a decade after converting a former flophouse into the Drake Hotel in Toronto's west end, hotelier Jeff Stober set his sights east to Prince Edward County. Tucked along the shores of Lake Ontario, the hotel's restaurant has lake views and a menu that celebrates the region's rich soils and waterfront location, courtesy of chef Alexandra Feswick.

The farm-and-lake-to-table fare is a nod to Ontario's pastoral history. The limestone-heavy soil has also nourished some of the country's top wines, which can be sipped on the beach below.

24 Wharf Street
+1 613 399 3338
drakedevonshire.ca

24

Small House Big Door, Seoul
Seoul food

When Seoul-based studio Design Methods converted this 1960s storage space into a pared-back four-storey hotel, it devoted the ground floor to a bar and bistro. The industrial-style space is kitted out with design classics such as Cite Lounge armchairs by Jean Prouvé and iconic Callimaco floor lights by Ettore Sottsass, as well as tables and chairs by Design Methods.

Small House Big Door is open to guests and non-guests from 11.30 to 23.30 and serves simple western-style food such as hearty burgers, jam-packed sandwiches and well-dressed salads.

6 Namdaemun-ro 9-gil
+82 (0)2 2038 8191
smallhousebigdoor.com



23

Hoshinoya Kyoto, Kyoto
Yes we ryokan

Hoshinoya Kyoto is a modern reinterpretation of Japan's traditional ryokan. Located on the Oi River in the forested Arashiyama district, the property had been operated as an inn for about a century before Hoshino Resort Group bought it and gave it a judicious makeover.

Chef Ichiro Kubota's *kaiseki* (Japan's haute cuisine) menu changes almost daily and incorporates a few modern touches. In spring he uses bamboo shoots, foraged plants, minnows and young sweetfish, while during the rainy season he serves a Japanese escargot.

11-2 Genrokuzan-cho
+81 (0)50 3786 1144
hoshinoyakyo.jp

25

Hotel San Francesco al Monte, Naples
Mamma's pride

Any hotel with a view like San Francesco al Monte's, spanning from Mount Vesuvius to Capri, would be doing a disservice to its guests by not focusing on the surroundings in its kitchens too.

Luckily, chef Vincenzo Stingone is committed to Neapolitan tradition at his fourth-storey La Terrazza dei Barbanti. Inspired by watching his mother cook for the family, he's kept dishes simple to let the produce shine. This place is at its best in summer; sit on the terrace and order clam spaghetti with courgette flowers and lemongrass.

328 Corso Vittorio Emanuele
+39 (0)81 423 9111
sanfrancescoalmonite.it