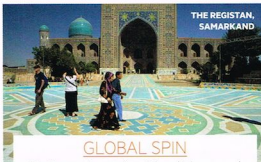


HOTEL HOTEL,
CANBERRA

ARTS AND CRAFTS

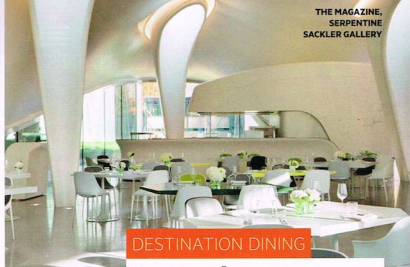
There's nary a detail or fitting in Hotel Hotel that hasn't been considered at length, laboured over and placed with intent. Four years in the making, Hotel Hotel in Canberra's dishy Nishi building has opened with the longest list of credits we've seen in the industry – to 56 artists, designers, craftspeople and curators who salvaged oak beds, rendered walls in clay, conjured artworks and handmade furniture. The chandeliers, for example, don't just shed light – they express the migration paths of bogong moths and owls; some of architect Walter Burley Griffin's landmark ideas are reinterpreted in couches and tables. The artisanal focus extends throughout the hotel's 68 rooms and 31 apartments, its lobby, library, bar and courtyard. The kitchen, headed by Sean McConnell, of Mocan & Green Grout, is on light duties and still in development. Rooms from \$285. *NewActon Nishi, 25 Edinburgh Ave, Canberra, (02) 6287 6287, hotel-hotel.com.au*



THE REGISTAN,
SAMARKAND

GLOBAL SPIN

The itinerary is as exotic as it is ambitious: around the world in three weeks, from Sydney to Sri Lanka, the fabled Silk Road city of Samarkand, Jerusalem, Marrakech, the Azores, the Gatemalan city of Antigua, San Francisco, then home. In a chartered Qantas 747, Captain's Choice will stage its first around-the-world tour on 16 October, from \$21,999. *captainschoice.com.au*



DESTINATION DINING

Gaze and graze

Hungry art lovers in London are being served in some of the city's most exciting new dining spots.

For years London's booming restaurant scene has felt disconnected from the sorry sandwiches and stale biscuits on offer in its museums, galleries and parks. Now a new batch of public-space eateries gives the traveller with an appetite for culture some long-overdue dining options.

Irish restaurateur Oliver Peyton has led a quiet revolution in the past decade with his cafés and restaurants in St James' Park, the National Gallery, Kew Gardens and the Wallace Collection. His latest is **The Keeper's House**, opened in October at the Royal Academy, the privately funded art hub in Piccadilly's 19th-century Burlington House. With a smart cocktail bar and intelligent cooking that champions seasonal ingredients, it's a destination in its own right, offering members all-day dining and public entry after 5.30pm.

Also opened late last year was **The Magazine**, a futuristic dining room in the new Serpentine Sackler Gallery, designed by Iraqi-British architect Zaha Hadid and part of the \$26.8-million refurbishment of a 19th-century gunpowder store in Hyde Park. Chef Oliver Lange's Asian-meets-European menu is almost as eccentric as Hadid's UFO-inspired design.

It's not all about newcomers. **The Rex Whistler Restaurant**, opened in 1927, has been refreshed during the makeover of Tate Britain. Its wine list is one of the best in London and the revamped menu includes historical dishes, perhaps inspired by the room's mural, *The Expedition in Pursuit of Rare Meats*. *keepershouse.org.uk, magazine-restaurant.co.uk, tate.org.uk/visit/tate-britain. JOE WARWICK*



SCALLOPS AT THE
KEEPER'S HOUSE



MARCH IS A GREAT MONTH TO...

Twenty wineries fling open their doors for the **Tastes of Rutherglen** festival in north-east Victoria, on 8-9 March and 15-16 March. Across the Tasman, the focus is on pinot noir and syrah at the **Wairarapa Wines Harvest Festival** on 15 March, 90 minutes north of Wellington. Yogis are invited to unroll their mats with instructors and live music at free **Wanderlust** festivals in Melbourne (10 March), Auckland (23 March) and Sydney (30 March) in an event that began in California five years ago. The second **Hobart Baroque** festival opens on 28 March, with a stellar line-up of artists. Too quiet? The boisterous Indian festival of **Holi** is celebrated around the March full moon; on the final day everyone flings coloured powder at each other.

FLORAL TALE Published next month is *Andrea di Robilant's Chasing the Rose: A Garden Adventure in the Venetian Countryside* (Allen & Unwin, \$29.99, hbk), a charming account of the Italian author's search for a fabled rose in gorgeous gardens, with more than a whiff of mystery.

