

Condé Nast Traveller

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SPECIAL SUPPLEMENT

★ HOT NIGHTS IN EUROPE

The insider guide
to the best bars, clubs
& restaurants in

- ★ LONDON
- ★ BERLIN
- ★ EDINBURGH
- ★ MADRID
- ★ ATHENS
- ★ ROME
- ★ AMSTERDAM
- ★ STOCKHOLM
- ★ DUBLIN
- ★ PARIS

In association with


MOËT & CHANDON
CHAMPAGNE
★



Drinks at The Kitchin. *Left and below, Forth Floor at Harvey Nichols. Right, opulent Prestonfield House*

Hong Kong's Mandarin
spinach and wild mushrooms
ing themes on the menu of
chef Jeff Bland. He is also
for an inspired use of local
emonstrated in recipes such as
libut with ratte potatoes,
ottish lobster and caviar cream'.
ive early and enjoy a glass of
e in the Palm Court upstairs.
it Edinburgh's most elegantly
bar, it also has the best service.
Street, Edinburgh EH2 2EQ
414; www.thebalmoralhotel.
t £138 for two without wine



chutney. Vegetarian and non-vegetarian
tasting menus have been introduced alongside
the main à la carte selection and there's a
lighter 'tiffin' menu available in the bar.
Service is friendly, and the excellent wine list
is designed to go head-to-head with the
strong flavours. Flock wallpaper has been
banished, too. Instead, the large dining room
is a lesson in calm, spice-hued minimalism.
★ 67 Morrison Street, Edinburgh EH3 8HH
(0131 225 9998; www.roti.uk.com). About
£40 for two without wine

VINCAFFE

■ A spin-off from Edinburgh's most
famous delicatessen, Malyona & Crolla



**TIGERLILY
COCKTAIL**

from Lulu nightclub

- 25ml Cariel
vanilla vodka,
25ml Auchentosh
3 Wood single ma
50ml rosé wine,
10ml Pepp. Be