

# Condé Nast Traveller

NOVEMBER 2007 NUMBER ONE

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, Malvona & Crolla



**TIGERLILY  
COCKTAIL**

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