

NOVEMBER 2021

# IRISH TATLER

CAITRÍONA  
BALFE

*on her own terms*

DECADENT  
DINING  
LUXURY GIFTING  
GREAT ESCAPES

Business Post





Ice bowl  
at **Wolf's  
Fang**  
Right:  
**Secret Bay**  
rainforest  
retreat

LIVING

# THE LUXE RADAR

With hedonistic hideaways and outrageous adventures, **Jillian Bolger's** lined up a feast for intrepid gourmet travellers.

Always on the hunt for the ultra-exclusive, Luxe Radar has been dreaming of hitting the slopes with a Michelin starred chef in tow. With ski season in full swing, Leo Trippi, the award-winning alpine travel specialist has partnered with KSH Management and Kando Events to offer the ultimate alpine collaboration: **Chefs At New Heights**. Combining Michelin-starred dining, drinking and high-altitude skiing across Switzerland, Italy and France, each experience is bespoke but involves a Michelin starred chef as your private chef. Maybe you'll want to start your day with a sunrise breakfast on a mountaintop (helicopter transfer, natch) prepared by Phil Howard before a day of downhill skiing. Or how about a cross-country ski somewhere remote to arrive at a fairytale setting, with ice sculptures, carved ice seating and cosy faux-fur throws, where you'll be served a tasting menu by Jason Atherton or Simon Rogan. Each experience is tailored to you, taking into account your preferred destination, chalet and chef of choice. The Chefs At New Heights experience starts from €18,752, excluding flights and accommodation. Book with leotrippi.com.

While in Italy, it would be remiss to skip truffle season. Casa di Langa, Northern Italy's newest sustainable luxury hotel, is in the heart of Piedmont and guests can enjoy the region's finest truffles and wine. Overlooking 100 acres of its own working vineyards, the 39-room boutique property has a fine dining restaurant, Fàula Ristorante and the **world's first hotel truffle concierge**. Their Truffle Hunting and Dining package can be booked until 5th December. Need we say any more? casadilanga.com.

If you like to experience the best of local food while travelling, you need to head south. Australia may be off the cards for another while, but we recommend making a note of **Big Esso** for the next time you're in Melbourne. It may be casual and cheap, but this all-day bar and kitchen from

Torres Strait islander chef, Nornie Bero, is remarkable. Bringing thrilling indigenous flavours and ingredients to mainstream dining, adventurous diners will be rewarded with a mesmerising menu. Expect treats like saltbush and pepper berry fried crocodile with chilli aioli; kangaroo tartare, smoked oyster aioli with taro crisps or lemon aspen charred arti (octopus) with desert lime Nam Jim and sea noodles. Exciting and delicious. [mabumabu.com.au/dining](http://mabumabu.com.au/dining)

Fancy going further south than Oz? You could always sign up for a White Desert

*“CHAMPAGNE is served VIA a ZIP WIRE from the RESTAURANT on the CLIFF ABOVE”*

voyage to **Antarctica**. Pioneer of luxury travel to the coolest continent, White Desert has just launched a second camp, Wolf's Fang, allowing a select few adventurers access to a rarely seen region. Luxe Radar likes its ethos of offering luxury with a light environmental touch. Travellers will find six state-of-the-art sleeping tents, individually heated and designed for two guests each and there's a spacious lounge tent for relaxing and dining around a vintage prospector oven. There's a cocktail bar with the ice taken straight from Antarctica itself and all alcohol is chilled throughout the season in the natural ice



caves. A unique dining experience includes a five-course sensory tasting menu and 'South Pole' menu that harks back to the age of the first polar expeditions. With ice climbing, abseiling, fat biking and hiking to the summit of nearby peaks, all accompanied by expert guides, you're bound to work up a serious appetite. From €39,000, see [white-desert.com](http://white-desert.com).

More of a sun than snow worshipper? How about a luxurious food-themed trip to **Mexico**? Luxury travel company, Black Tomato, has teamed up with Eater, the online food news portal, to offer an irresistible seven-night Mexico City and Oaxaca experience. Inspired by Eater's top dining recommendations, this culinary adventure will introduce you to the best street food, critically acclaimed restaurants, and enticing nightlife. With mezcal, mole and margaritas all on the menu and chic accommodation, we can't imagine a finer,



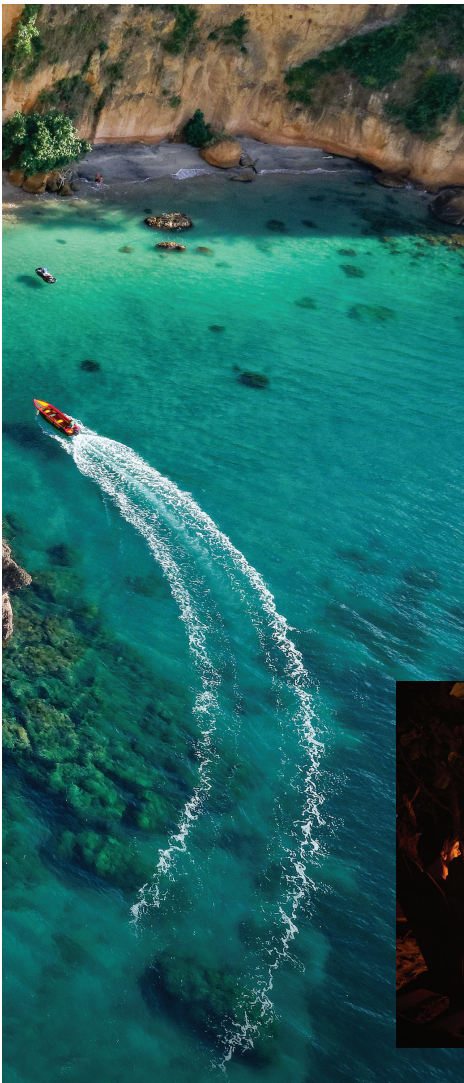
Above top: **Cap  
Maison**, St Lucia  
Below: **Black  
Tomato's** luxury trip  
to Mexico  
Bottom left:  
Cap Maison at sunset



Left: **Big Esso**,  
Melbourne  
Right: **The  
London  
Project**  
Far right:  
truffle hunting  
at **Casa di  
Langa**







or more fun way, to experience Mexico. From €4,134 excluding flights, blacktomato.com.

While we're hanging around the Gulf of Mexico, we might just pop to the Caribbean to check out Secret Bay, a luxurious rainforest retreat on the leafy island. Here guests can pick fruit and vegetables in their villa's own garden or choose a rainforest foraging expedition with Secret Bay's chef who will then create a menu using their foraged bounty. Best of all is the **lionfish catch and cook experience**, joining a local fisherman to safely capture lionfish, an invasive species threatening the coral's eco-system and native fish populations. Return to your villa for a cooking class and learn how to prepare a scrumptious and sustainable supper. With fewer tourists than other Caribbean islands, it may be the place you crave for a post-pandemic island escape. secretbay.dm

Keeping it Caribbean, Luxe Radar likes the sound of life at Cap Maison, a boutique hotel in luscious **St Lucia**. Set atop a private



Bottom left:  
**Tibay Beach,**  
Dominica  
Left: Chefs at  
**New Heights**

ocean-front bluff, with views to Pigeon Island National Park and the neighbouring island of Martinique, this world-class hideaway is secluded yet minutes away from lively Rodney Bay. Personally, we'll be enjoying private dining on the ocean deck surrounded by sea on three sides. Did we mention that Champagne is served via a zip wire from the Cliff at Cap restaurant above? Rooms from €408 per night, capmaison.com

Next up, we're pointing our yacht towards **Grenada**, where the island's Calabash Hotel offers an indulgent chocolate infused dining experience. The Calabash Chocolate Tasting Menu features a chocolate infused menu, developed by chef Ramces Castillo. All dishes incorporate local cocoa, and guests will also enjoy many of the island's unique spices too.

Chocolate lovers should also sample the chocolates crafted by the L'Esterre Estate Organics; the estate is just an hour's drive from the family-run, Calabash Luxury Boutique Hotel and is the maternal family home of the Garbutts, the hotel owners.

The 70-acre L'Esterre Estate is where the hotel sources 80 per cent of its fresh fruits and vegetables. The Calabash's spa offers chocolate treatments, like facials and cocoa scrub, and with plans to open a small scale chocolate factory on-site, so that guests have local chocolate at their fingertips, we just know that the Calabash is our kind of hotel. From €511, calabashhotel.com.

Closer to home, and serving drama with your drinks, check out **The London Project**, the UAE-born brand that will take up residency in Dubai Marina and London's Canary Wharf in 2022 with additional outposts in Barcelona and Miami set for 2023. Creating venues and experiences which go beyond a regular bar or a restaurant, you can expect dramatic architecture, edgy decor and serious food with an in-house gin distillery, whiskey club and a rooftop podcast studio.

The **cocktail** offering is another level, with the whimsical presentation about as Alice in Wonderland as you can get this side of the looking glass. thelondonproject.com ●

## COMMERCIAL CONTENT

# A TRUE COCKTAIL CLASSIC

Discover the original Margarita

Refreshing, versatile, and easy to make, the Margarita has been a hit for over 70 years. The cocktail was first created in 1948 by Margaret Sames, an American socialite. The jet set of the era often decamped to Acapulco in Mexico and Sames became known for her lavish parties there. On one occasion she wanted to create a daytime cocktail that could be enjoyed by the pool and inspiration struck when she turned to two of her favourite drinks, Cointreau and tequila. After a little experimentation she landed on her signature recipe: Cointreau, tequila blanco, fresh

lime juice, and a salt rim. "The Drink" came to be known as the "Margarita", courtesy of Sames' husband, and the recipe was soon shared far and wide. That original recipe has remained unchanged and Cointreau and the Margarita are so inseparable that Sames once famously proclaimed, "A Margarita without Cointreau is not worth its salt". Today, it is a much loved, iconic cocktail served the world over – and has also inspired many variations too. With the party season almost upon us, what better time to discover the Margarita for yourself?

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cointreau.com

### THE ORIGINAL MARGARITA

30 ml Cointreau  
50 ml blanco tequila  
20 ml fresh lime juice

- 1 Make a salt rim on your glass.
- 2 Combine all ingredients in a shaker with ice.
- 3 Shake vigorously.
- 4 Strain into a Margarita glass.
- 5 Garnish with a lime wheel.

### WINTER MARGARITA

Born in 2015 at the elegant Victoria 1836 in Paris, a gastronomic institution tucked away behind the Arc de Triomphe, this Margarita twist was originally created for a high-profile guest with a particular affinity for cinnamon. Fresh passion fruit brings a hint of acidity that balances the aromatic force of the cinnamon. And the delicacy of Guérande salt proves the ideal way to top off this heartwarming cocktail.

30 ml Cointreau  
50 ml tequila  
20 ml fresh passion fruit  
5 ml cinnamon syrup

- 1 Rim the glass with some regular salt.
- 2 Combine all the ingredients in a shaker with ice.
- 3 Shake it, strain it and serve it. Tip: Garnish with an orange twist.