

REBECCA RECOMMENDS

Inspirational Destinations & Properties of Excellence



The essence of the Babylonstoren journey: handpicked, freshly washed, and ready to be transformed into the season's finest dishes.

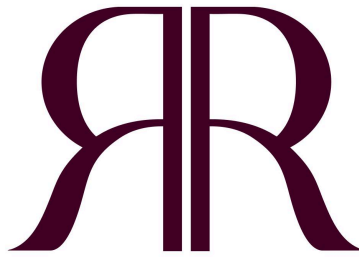
Culinary Discovery and Cultural Connections

Dear Friends,

Food has a quiet way of expanding our travel experiences. It's the coming together of seasons and flavors, the carrying on of tradition and recipes, and the communal act of breaking bread and learning more about those with whom we dine.

This month, we invite you and your clients to travel in this indulgent way: to follow the season, meet the makers, and let every meal reveal a little more of the place around it. From vineyard walks at sunrise in Napa Valley to lunches gathered from and served on a Nepalese mountain farm, from fragrant cuisine that follows the ancient spice route of Asia and fireside oysters beneath wide southern skies, these journeys are rooted in tastes and connections.

Your clients might start their day in South Africa's Cape Winelands with breakfast gathered from the garden, then travel to the southern Kalahari for a safari meal shaped by the stories and ingredients of the



desert. In India, they can learn the language of spice in a Jaipur family kitchen, and in New Zealand, their journey may lead from Central Otago wines and lakeside suppers beneath the Southern Alps to heli-foraging for wild ingredients in spectacular high-country landscapes. Elsewhere, there are cheese-making and beekeeping traditions in Naxos, private Parisian wine-and-cheese tastings, learning to make the hand-stretched layers of soparnik in Dalmatia, and blissfully biting into sun-warmed tomatoes and olives along Türkiye's Çeşme Peninsula.

These experiences give travelers access they would not otherwise have: a farmer explaining what is growing that week in Nepal; a chef in Jaipur sharing the techniques and family recipes behind a regional meal; a winemaker in Napa or New Zealand opening a private cellar; or a local guide showing guests how Indigenous ingredients and fishing traditions shape a meal. We hope you'll find practical inspiration here for building culinary-minded itineraries that your clients will remember not only for the meals they savor, but the people they meet and the stories they hear.

Fondly,

Rebecca



The simple luxury of the farm: Rebecca shares a fresh carrot with a resident donkey, a testament to the daily rhythms and quiet joys of life at Babylonstoren.

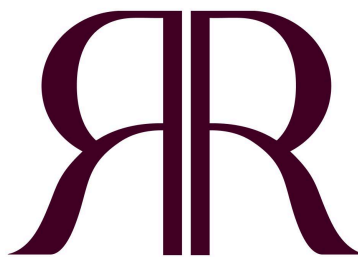
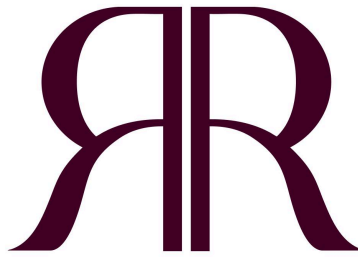


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[News from Africa](#)

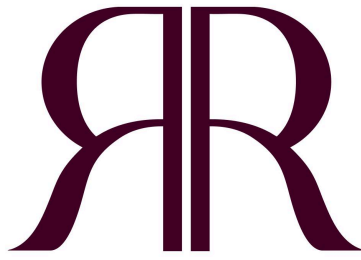


A bounty born from the garden: the prolific Babel breakfast harvest table at Babylonstoren, where every morning begins with the season's freshest offerings, picked, cleaned, and served in the heart of the Cape Winelands.

[Babylonstoren, Franschhoek Wine Valley, South Africa](#) - Captivating Cape Winelands Cuisine

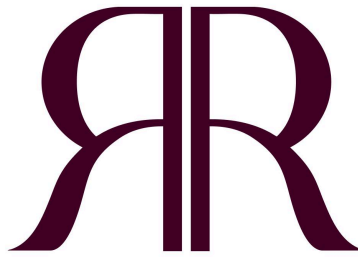
In winter, Babylonstoren reveals its secret self. The Cape Winelands air turns crisp, hearths are lit, and the garden shows its beautiful bones in a flurry of pruning, planning, and promise for harvests to come. July is a delicious time to stay, with generous breakfasts, abundant lunches, wine tastings and hands-on workshops in baking, cooking, gardening, and craft.

Babylonstoren Farm Hotel was recently named a *Condé Nast Traveler* 2026 Triple Crown Award winner and also appears on the *Travel + Leisure* 500 List – recognition from critics and travelers alike. From the pick-clean-and-serve elegance of Babel to vibrant breakfasts and garden-inspired lunches at the Greenhouse Restaurant, Babylonstoren offers a rich tapestry of dining experiences. In the Old Bakery, convivial Italian Evenings and flame-fired Carnivore Evenings celebrate shared feasting, while the Old Stables Restaurant at Soetmelksvlei honors Cape heritage with old-world recipes and bountiful country hospitality. Every table tells the farm's story through ingredients harvested with care and served in their finest form.



Where the garden meets the sea: sunset serenity at BLOU, the ultimate coastal escape on South Africa's Garden Route.

The Berg to Beach offer brings together the best of both worlds: a five-night escape with two nights at Babylonstoren, followed by three nights at its sister estate, BLOU in Keurbooms. Your clients can journey from mountain-framed farm hospitality to barefoot luxury on the Garden Route coastline, with time to recharge, reconnect with nature, and savor the shift from garden to sea. BLOU is exclusively available to guests who have stayed at Babylonstoren or The Newt in Somerset.

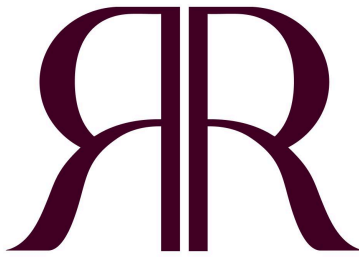


A pantry like no other. Tradition, preservation, and architectural wonder meet beneath the Kalahari. Photo Credit: Tswalu's Klein JAN

[Exeter Safari Company, Africa](#) - Where Wilderness Meets Gastronomy

For travelers seeking a deeper connection to South Africa, culinary experiences offer an unforgettable gateway into the country's culture, history, and landscapes. Through Exeter Safari Company, guests can enjoy curated itineraries that combine exceptional food-focused journeys across regions, revealing South Africa's diverse culinary identity.

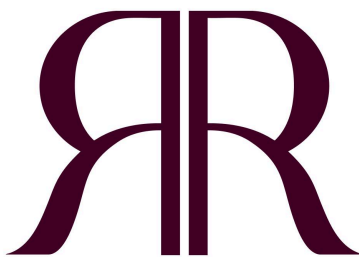
Located in the southern Kalahari, Tswalu is South Africa's largest private wildlife reserve, where conservation, luxury, and culture come together in an immersive safari experience. Guests stay at one of the reserve's exclusive camps, including Loapi, Motse, or the private Tarkuni Homestead, and enjoy exceptional wildlife encounters alongside Boscia, Tswalu's new signature dining experience led by acclaimed South African chef Luke Dale Roberts. Inspired by the ingredients and stories of the Northern Cape, Boscia transforms dining into an extension of the safari.



Culinary artistry inspired by the spirit of the Kalahari. Every element on the plate is a testament to precision, heritage, and storytelling. Photo Credit: Tswalu's Klein JAN

Exeter Safari Company can seamlessly combine this wilderness experience with Cape Town's vibrant culinary scene, creating a journey from remote desert landscapes to one of the world's most dynamic food cities. In Cape Town, guests explore neighborhoods such as Bo-Kaap and the City Bowl on guided walking tours, sampling local dishes shaped by Cape Malay, African, European, and Asian influences.

Together, these experiences create a connected itinerary through South Africa's landscapes and flavors, where every meal tells a story.



Ocean breezes, iconic lighthouse views, and the perfect poolside perch. Discover the coastal magic of The Oyster Box, where every meal is served with a side of Indian Ocean serenity.

[The Oyster Box, KwaZulu-Natal, South Africa](#) - From Ocean to Table: A Culinary Journey at The Oyster Box

At The Oyster Box, dining offers a natural introduction to the flavors and heritage of KwaZulu-Natal, with each restaurant reflecting a different aspect of the destination's culinary identity.

At the heart of the experience is the iconic Ocean Terrace, where guests can enjoy fresh seafood and locally inspired dishes overlooking the Indian Ocean. The hotel's celebrated curry buffet is a longstanding highlight, showcasing Durban's rich Indian influence through a vibrant selection of traditional dishes, prepared with carefully balanced spices and local ingredients.

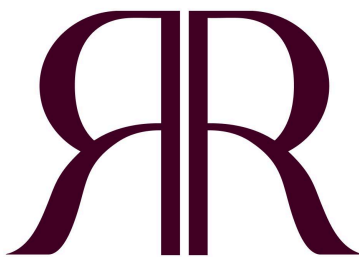
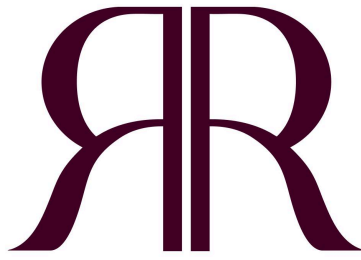


Table-side drama, timeless elegance. Witness the artistry of the flambé—a rare, ritualistic touch that defines the polished hospitality of The Grill Room at The Oyster Box.

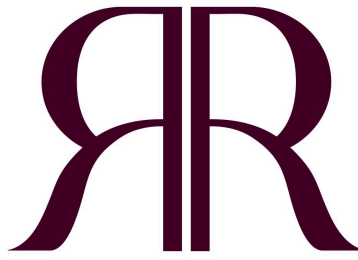
For a more formal occasion, The Grill Room showcases the hotel's signature approach to fine dining. Set within an elegant dining room, it combines classical cuisine with a contemporary touch, with menus centered around premium cuts, seasonal ingredients, and refined dishes that highlight both local produce and global influences. Service is a defining feature, with traditional table-side elements bringing a sense of theatre and craftsmanship to the experience. Guests can expect classic Gueridon service, where selected dishes are prepared and finished at the table, alongside touches such as the hors d'oeuvres trolley and tableside presentation, reinforcing the Grill Room's reputation for polished, old-world hospitality delivered with precision and care.

Guests seeking something more immersive can also explore the Chef's Table, which offers a behind-the-scenes look at the kitchen and a closer connection to the culinary team and their craft. Hosting one table for only six to ten people makes it a truly personal experience.



A private sanctuary where the Indian Ocean meets the art of fine dining. Surrounded by a trail of rose petals and the soft glow of candlelight around a private suite pool, guests may indulge in an exclusive, chef-curated feast designed for two. A truly intimate culinary escape at The Oyster Box.

Throughout the hotel, a strong emphasis is placed on fresh, locally sourced produce, from abundant seafood to the oysters that have become synonymous with The Oyster Box itself. Together, these experiences create a well-rounded and accessible way to engage with the region through its cuisine.



[News from Americas](#)

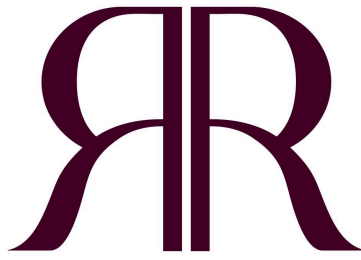


Rows of promise: the sun-drenched vineyards at Meadowood Napa Valley, where every vine tells the story of the land and the season to come.

[Meadowood Napa Valley, California](#) - A Wine Welcome

Few destinations have earned their place at the world's culinary table quite like Napa Valley, where exceptional food and wine are not separate pursuits but a single, inseparable culture. Wine is the cornerstone of it all — the way the valley thinks, breathes, and tells its story — and remains the enduring foundation of its reputation as one of the world's greatest food and wine havens. At Meadowood, wine and the culture of winegrowing have been a hallmark of the property's character from the very start, through its education programs, its relationships with the region's diverse winegrowers, and its ongoing stewardship of the land that defines the estate's very identity.

The Wine Center at Meadowood, an amenity unique to the resort, is rooted in the principles on which the property was founded — as a gathering place for the winegrowing community, where learning and collaboration play an essential role in preserving and advancing the region's heritage. It is a place where



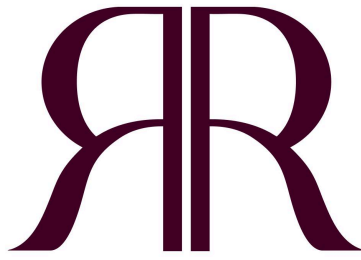
that founding spirit remains alive and vibrant, welcoming everyone from seasoned wine professionals to guests, travelers, and the newly curious who want to explore the epicenter of California wine country.



The perfect start to a Napa Valley afternoon: everything needed for a spontaneous picnic among the vines.

As the 2026 harvest season draws closer, Meadowood opens its doors and programming for guests gearing up for the popular harvest months of August through October. Ahead of harvest and straight on through, the estate's team of wine educators and experts has curated an exciting lineup of experiences that take guests on exclusive journeys through the world of wine.

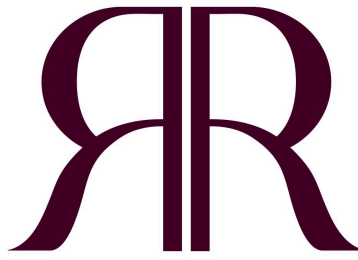
The property's popular and convivial Vintner Chats — a series of forums with celebrated winemakers moderated by Wine Center leaders Kelli White and Josh Kelly — offer an intimate and rare glimpse behind the philosophies, soils, and techniques that shape and distinguish local wines. On October 15th, winemakers Remi Cohen and Helen Keplinger will come together to explore leadership as the foundation of healthy vineyard ecosystems and thriving local communities — a candid, heartfelt conversation on shaping vintages not yet grown.



Sip, learn, repeat. Deep dives and delicious pours at Meadowood.

Meadowood also offers access to singular harvest happenings. Rise before the valley wakes for Dawn Patrol with The Mascot. On August 23rd, Director Mollie Maisch leads an intimate sunrise vineyard walk through Oakville, followed by a two-vintage tasting of The Mascot in the Redwood Grove, accompanied by morning bites prepared fireside. As always, but especially during the height of harvest, the acclaimed Estate Host team at Meadowood can help secure access to the valley's most sought-after wineries.

At Meadowood, wine is the welcome pour — an invitation into a culinary world as rich, layered, and rewarding as the valley that inspires it.



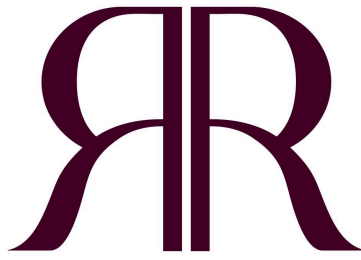
[News from Asia](#)



Where the garden meets the clouds: a feast of fresh, farm-grown delights served against the dramatic backdrop of Dwarika's Sanctuary.

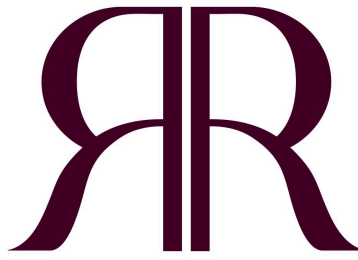
[Dwarika's Sanctuary, Dhulikhel, Nepal](#) - Lunch at the Farm, Cooked by the Farmers

A winding forest trail leads from Dwarika's Sanctuary to Darimbot Farm, one of six organic farms that quietly sustain the Collection's approach to food. At the farm, guests are welcomed by the farmers themselves. Fields of seasonal vegetables, fruits, and native crops stretch around them — tended by hand, grown without chemicals, harvested to the rhythm of what each season allows. Guests are invited to walk the land, meet the people who work it, and understand something of how food actually comes to be.



At Dwarika's Sanctuary, the culinary journey begins in the soil. Hand-selecting ingredients from the organic farms ensures that every meal is unmistakably Nepali — bold, grounded, and alive with local spice.

What is ripe that morning becomes lunch. Cooked by the farmers using recipes passed through generations, the food is unmistakably Nepali — bold, grounded, alive with local spices and the particular depth of flavor that only comes from produce harvested hours before it reaches the plate. Simple dishes that carry the full weight of this place. It is, by any measure, some of the finest Nepali food your clients will ever eat.



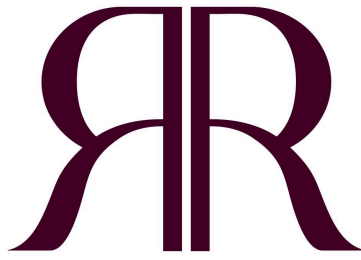
Immersive art from every angle. The Imperial Spice Route captures the breathtaking, temple-inspired grandeur of The Spice Route with a modern, cinematic spin. Photo credit - The Imperial Spice Route

[Ventours International, India, Bhutan, Maldives, Nepal, Sri Lanka, Tibet](#) - A Cuisine of Stories

In India, food is never just sustenance — it is memory, lineage, and philosophy served on a plate. Every region tells its own story through spice, and Ventours opens the doors to the tables where those stories are still being told.

Lunch at The Spice Route, The Imperial, New Delhi

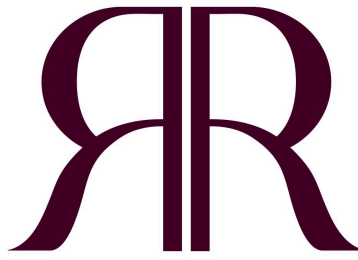
Seven years in the making, this hand-painted masterpiece traces nothing less than the journey of a human life. Nine sections, designed on Feng Shui principles, carry diners from materialism to salvation — past 16th-century temple pillars, 24-karat gold leafing, and murals painted in vegetable and flower dyes — while the cuisine follows the ancient spice route from Kerala in southern India through Sri Lanka, Burma, and Thailand. Absolutely incredible.



Mastering the vibrant language of Indian aromatics, prepared for an immersive culinary demonstration in the heart of Jaipur.

An Evening with Himanshu & Deepti, Jaipur

In a traditional family home at Pratap Bhawan, guests join chef Himanshu — descendant of the noble Nimaj lineage of Marwar — in his kitchen, learning the language of Indian spices before preparing chicken *kachri handi soola*: chicken marinated in yogurt and spices with kachri (a wild desert melon used as a tenderizer), lightly smoked and slow-cooked in a *handi*, a traditional clay pot. The cooking demonstration flows into dinner — heirloom recipes of the noble houses of Nimaj and Chomu, passed down through generations and shared with the warmth of family, daughters and four well-behaved dogs included. Whether at a family table in Jaipur or beneath gilded ceilings in Delhi, Ventours invites travelers to taste India: one spice, one story, at a time.



[News from Australasia](#)

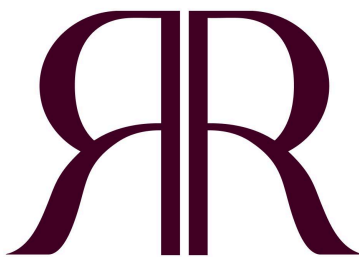


Fireside luxury and the freshest flavors of the South Island. An evening at Blanket Bay pairs the warmth of the huge outdoor fireplace on The Terrace with local culinary treasures like juicy oysters on the half shell.

[Blanket Bay, Glenorchy, New Zealand](#) - Alpine Flavors and Ancestral Tides

At Blanket Bay, culinary discovery is an immersive journey through the spirit of New Zealand's South Island. Against the cinematic backdrop of the Southern Alps and the sapphire waters of Lake Wakatipu, guests enjoy ever-changing menus crafted by an all-star lineup of award-winning chefs. These menus showcase the finest local treasures, from succulent New Zealand lamb to fresh green-lipped mussels, often paired with world-class Central Otago vintages.

For a deeper cultural connection, guests can participate in a private "Wine, Food & Arts Trail" to explore the homes and galleries of several of New Zealand's pre-eminent artists, paired with sampling Otago's finest wines and tastes along the way. Alternatively, guests can retreat to the intimate, stone-walled Wine Cave for shared stories over a candlelit dinner. This connection to the land extends beyond the plate to the heritage of Glenorchy itself – a region once defined by logging, gold mining, and high-country farming, where the landscape's history is woven into the restorative rhythm of the Blanket Bay lodge experience. Whether dining on the grand terrace or sharing a meal in the privacy of the Villa, every flavor serves as a bridge to the rich cultural tapestry of this ultimate alpine escape.



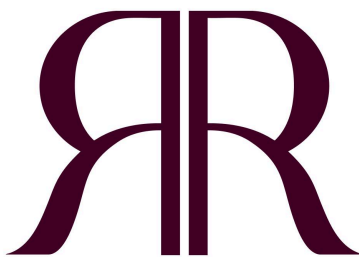
Sip at the summit. A private helicopter escape to the peaks of Kaikoura, where the air is crisp, the views are endless, and the gin is crafted for the journey.

Southern Crossings, Australia, New Zealand, and Fiji - Tasty Tables & Celebrated Sips

AUSTRALIA

With the finest fresh produce from the land and sea, together with world-class wineries and a collection of internationally celebrated chefs, Australia serves up a wide range of exceptional opportunities for luxury travelers to sample the country's culture, history, art, and natural landscapes through personalized culinary experiences; and the following inspirations provide just a very small taste of the endless possibilities:

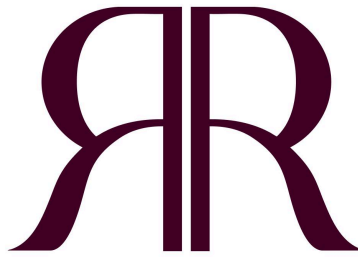
Guided and carefully curated progressive dinner tours in Sydney and Melbourne introduce visitors to locals' favorite flavors, hottest restaurants and hidden bars, while a guided tour of Adelaide's Central Market introduces travelers to talented local artisans and the multicultural influences that have shaped Australia's contemporary food scene. A tour of the new Sydney Fish Market showcases some delicious local flavors (from Sydney Rock Oysters to Balmain Bugs).



*More than just a meal: crafting a lasting memory on the New South Wales North Coast.
Guests join Ben Devlin to turn the spirit of the sea into a work of art to take home.*

Customized culinary itineraries can use gastronomy as a lens through which to explore a region's identity. Guests may enjoy a private dinner at the Art Gallery of New South Wales, where native Australian ingredients are served amongst significant Indigenous artworks or walk with a local Kuku Yulanji guide to catch mud crabs and forage for native delicacies in Far North Queensland, creating a powerful connection between cuisine, culture, and country. Further afield, immersive forage-and-feast experiences on Kangaroo Island showcase local delicacies including marron, Ligurian honey, wines, and seasonal produce, highlighting the island's unique environment and food traditions.

Meanwhile, Australia's picturesque wine regions — from the Margaret River to the Mornington Peninsula — also offer a collection of compelling experiences, with the Southern Crossings team able to provide access to otherwise closed cellar doors and private introductions to prominent Australian winemakers. They can also arrange tastings of birth-year vintages directly from Barossa Valley barrel rooms or a private tasting of Tasmania's finest sparkling wines guided by Australia's "Queen of Sparkling," Natalie Fryar, in a spectacularly remote Tasman Island setting.



Southern Crossings' travel design team has the connections to secure reservations at Australia's most coveted restaurants and can arrange exclusive encounters with celebrated local chefs, such as a private cooking experience at Bennelong Restaurant underneath the sails of the Sydney Opera House or a hands-on fish-art class with Ben Devlin on the New South Wales North Coast where guests enjoy award-winning dining and create their own masterpiece to take home as a memento.

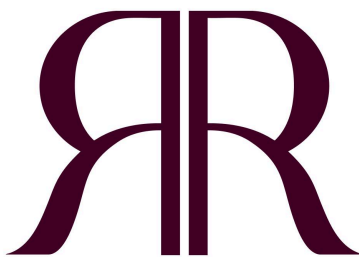


Wilderness dining, elevated. A private chef crafts a seasonal feast against the dramatic backdrop of the Southern Alps — the ultimate expression of New Zealand's remote beauty. Photo Credit: Heli Glenorchy

NEW ZEALAND

Also in New Zealand, nature and talented locals work in unison to deliver a delicious collection of unique culinary experiences.

The Southern Crossings travel team can arrange highly intimate cultural encounters, including private touring with a former Māori rugby union player, where guests set out on a fishing charter together before returning to his home for a traditional Māori hāngī feast. This experience offers a meaningful connection to local storytelling, hospitality, and local food traditions. Alternatively, a privately guided walking tour of



Ōtautahi Christchurch can introduce visitors to Maori culture through local kai (food) tastings and manaakitanga (hospitality).

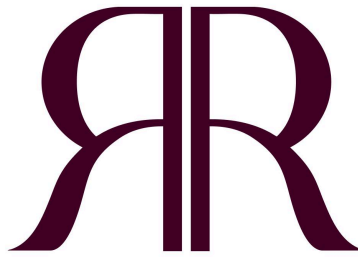


Where terroir meets tradition: taking in the breathtaking expanse of the Craggy Range estate, nestled beneath the majestic Te Mata Peak. Image Credit: Craggy Range Giants Winery, Hawkes Bay newsletter

For foodies seeking a more refined immersive dining experience, Southern Crossings can arrange privileged access to some of New Zealand's leading culinary talent, such as a Chef's Table experience with Taylor Cullen at Sugarloaf Restaurant at Flockhill to learn about local ingredients and techniques.

For the more adventurous, there are heli-foraging experiences which not only reveal the country's dramatic natural environment, but also provide opportunities to gather seasonal ingredients such as native botanicals to flavor high-country gins or collect whitebait for a chef-prepared feast in the wild (whitebait fritters are a seasonal local favorite!).

Through Southern Crossings' connections, your clients can access private vineyards and celebrated cellars, meet local winemakers, and even create their own wine blends to take home. Tailored experiences designed to provide a unique taste of local culture and fabulous regional produce.



[News from Europe](#)



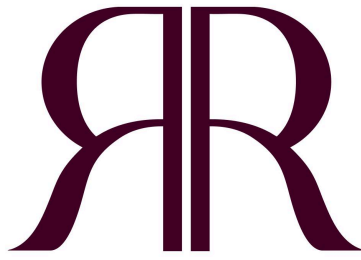
Becoming a part of ancient culinary traditions in the Cyclades.

[Curated Greece](#) - Greek Food: A Language of “Filoxenia”

A true love language and the ultimate expression of hospitality, food in Greece is a cultural element itself. To welcome someone and make them feel at home means offering them a seat at the table. Curated Greece shares three of its favorite immersive ways to connect with the country's authentic culinary soul.

Old Town Gastronomic Walk in Corfu

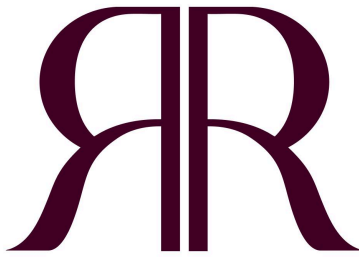
A private stroll through the UNESCO-listed Old Town reveals the island's aromas and flavors. Wandering through cobbled alleys, travelers visit family-run workshops — from traditional olive oil soap to aromatic herbs — while discovering the stories behind Corfu's Venetian and Mediterranean influences. Tastings include the iconic kumquat, honey-drenched loukoumades, and freshly brewed Greek coffee.



Harvesting the day's bounty for a hands-on workshop in the mountains of Pelion, where garden-fresh ingredients and ancient culinary traditions take center stage.

Mountain Cooking in Pelion

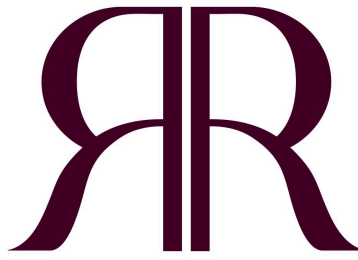
In the mountainous villages of northern mainland Pelion, gastronomy is deeply personal and rooted in the region's "Poor People's Kitchen" concept. This hands-on workshop begins by gathering fresh herbs and vegetables directly from the garden. Back in the kitchen, over a glass of local tsipouro, guests prepare traditional dishes, learning how simplicity and seasonality define the soul of local life.



A sensory journey into Naxos' olive oil heritage, tasting the island's finest at its very first historic olive press.

Becoming the Producers in Naxos

What better way to understand Cycladic traditions than crafting them oneself alongside those who preserve them? This unique experience invites your clients to step into the shoes of local producers: making fresh cheese on a goat farm, learning the art of honey-making with the beekeepers, and tasting olive oil at the island's very first olive press.



Settle into a charming Parisian apartment for a private tasting of France's finest wines and cheeses, guided by an expert born into a Champagne family.

Découvertes DMC France - France on a Plate: A Journey Through Taste, Tradition & Terroir

France is, at its very core, a culinary civilization, and its richness runs far deeper than any single word could capture. Every region has its own flavors, its own rituals, its own stories told through food. From Alsatian choucroute to Provençal bouillabaisse, from Breton crêpes to Lyonnais bouchons, the table is where French culture truly comes alive.

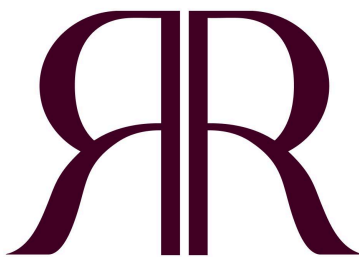
Get to know the culinary icons, the symbols so deeply woven into French identity that they have become known the world over.



Guests may go behind the scenes with a Parisian baker, kneading and shaping their own baguette and croissant from scratch.

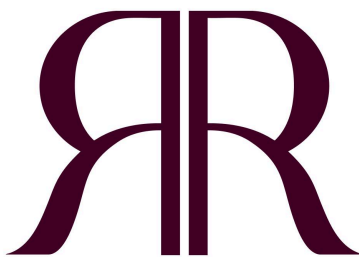


Venturing into the Beaujolais vineyards for a cellar tour and an inspired pairing of cru wines with single-origin chocolate.



In the heart of a sun-drenched vineyard, discovery is served by the glass. Experience the rare elegance of a classic Bordeaux blend – an exclusive, immersive tasting experience curated by the experts at Découvertes DMC.

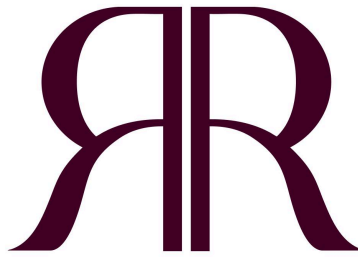
The experience of crafting a personal Bordeaux blend begins deep within the sun-drenched vineyards of Château de Ferrand. With the perfect red wine glass in hand, one can discover the rare elegance of this fine wine, an ideal pairing for luxurious caviar. For a truly bespoke experience for your clients, reach out to design a bespoke Tour de France: less biking, more tasting. Find more curated inspirations on Découvertes' socials.



Surrounded by dramatic karst landscapes and centuries-old traditions, the ancient Poljica Republic offers an authentic glimpse into Dalmatia's history and cultural soul.

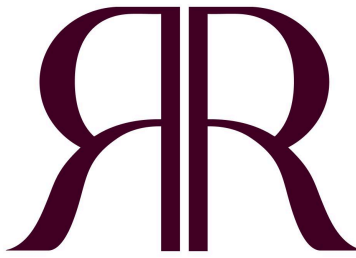
Dinaric Adventures, Croatia and Beyond - A Tasteful Tour into the Traditional Flavors of the Poljica Republic

In the heart of Dalmatia, the village of Gata offers guests an immersive journey into the history, legends, and flavors of the ancient Poljica Republic. Surrounded by dramatic karst landscapes and centuries-old traditions, this authentic experience connects visitors to the region's cultural soul through storytelling, gastronomy, and local heritage.



Honor the legend of Mila Gojsalić: Explore the history, courage, and sacrifice of the Poljica Republic's legendary heroine whose story is deeply woven into the local identity and history of the village of Gata.

Guests are introduced to the remarkable story of the Poljica Republic, a unique self-governing community known for its strong sense of justice and independence, as well as the legendary heroine Mila Gojsalić, whose courage and sacrifice remain deeply woven into local identity. Through engaging storytelling in the village setting, visitors gain a deeper understanding of Dalmatian history and the traditions that continue to shape life in the region today.

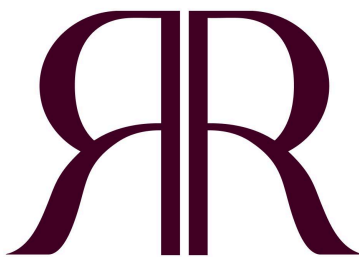


Discover the artistry of Soparnik, a protected Croatian gastronomic specialty, and master the centuries-old tradition of baking this delicate pie beneath wooden fire ash – connecting one directly to the culinary heart and heritage of the Poljica Republic.

The culinary highlight of the experience is soparnik, a protected Croatian gastronomic specialty once prepared for festive occasions in Poljica homes. Guests discover the artistry behind its preparation, from hand-stretching delicate dough to filling it with Swiss chard, onions, and olive oil before baking it traditionally beneath wooden fire ash. More than a dish, soparnik represents community, heritage, and the enduring connection between food and culture.



Experience the cultural soul of the Poljica Republic in the authentic village of Gata.

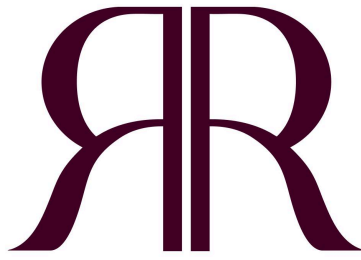


A taste of Italian authenticity and refined elegance. Enjoy a delectable meal paired with the perfect red and white wines at Zeffirino Ristorante, a tranquil culinary discovery in Venice.

Evok Collection, Paris, Venice - Behind the Kitchen Door in Venice and Paris

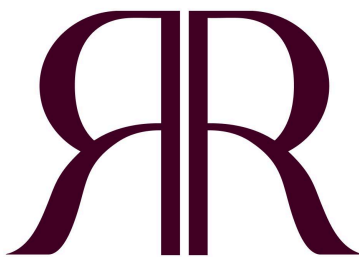
At Evok, gastronomy and culinary discovery are at the heart of every destination. In Venice, Nolinski Venezia opened two new dining venues a few months ago, in collaboration with the Zeffirino brand: Zeffirino Ristorante and Zeffirino Il Caffè. These openings further strengthen the hotel's local roots while offering an authentic Italian culinary experience. Ideally located just steps from St. Mark's Square and the Doge's Palace, those venues provide a refined and peaceful escape from the city's bustle. Whether on the terrace or indoors, guests can enjoy a drink, a sweet treat, lunch, or dinner in an elegant and tranquil setting.

In Paris, Brach invites guests to go behind the scenes with its exclusive masterclasses. Over 90 minutes, participants can discover the secrets of the chefs and mixologists, combining learning and tasting in a convivial atmosphere.



*Savor an authentic Italian escape at Zeffirino Ristorante, tucked within the elegant walls of Nolinski Venezia —
the perfect setting for a quiet, intimate culinary discovery.*

For a deeper immersion, guests can join the kitchen brigade led by Executive Chef Adam Bentalha or explore the pastry laboratory alongside Fabien Emery, experiencing the rhythm and craftsmanship of a typical day. Creations can be enjoyed on site or taken home.

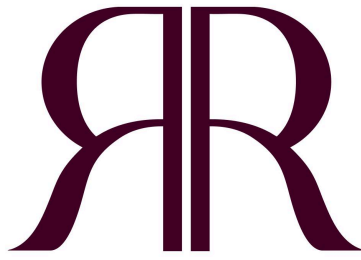


From the vibrant, colorful bustle of Alacati's Saturday market to the serene, vine-laced hills of Urla, explore a region that defines Aegean culinary excellence. Taste the true terroir of Türkiye — where farm-fresh bounty meets world-class winemaking.

Sea Song, Türkiye - Experience the Culinary Traditions of the Cesme Peninsula

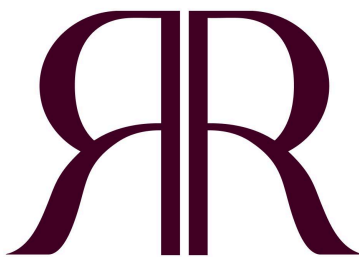
Your foodie clients can explore one of Türkiye's up-and-coming areas, a bit off the beaten path but full of quality experiences and a wonderfully calming atmosphere. Start with a visit to the old Greek town of Alacati, full of stone houses and farm-to-table cuisine, and where the entire village turns into a farmers' market every Saturday. Farmers and locals from the area come to showcase their produce and culinary products — so friendly, hospitable, and ready to interact with visitors. It's a chance to taste the mastic pudding and cookies well known in this region — and afterward to relax outside the village on a beautiful white sandy beach or to hop on a bike for more touring of the town.

Continue the itinerary down the Cesme Peninsula in wine country, which has a Tuscan feel. Your travelers can visit the main Urla Winery, one of the largest producers of world-class wines, whose vines date back to ancient Greece. They might also visit the owner's sustainable forest, where he purchased trees from around the world that live in harmony in Urla. There are also many family-owned vineyards that have been producing delicious wines for many years: reds, rosés, and whites. Sea Song can arrange a trip along the Wine Trail for a day with tastings and farm-to-table restaurants, as well as stops in the olive oil museum.



A must-visit is OD Urla Restaurant for excellent cuisine, located in an olive grove, where one-Michelin-starred Chef Osman Sezener offers interesting Turkish-style sharing mezes (appetizers). All the fruits and vegetables are grown on the property. With 150 different varieties of tomatoes to select from, his tomato salad is not to be missed!

Consider one of the area's newest boutique hotels, Key Urla, offering stone villas in the countryside. It's a wonderful spot for dining and relaxation with an excellent restaurant and wellness center.

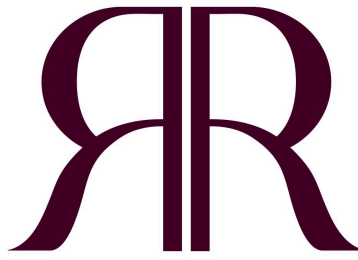


Edible sculpture at its absolute finest. A masterclass in balance, contrast, and minimalist beauty from the kitchen.

[The Amauris Vienna, Austria](#) - The Taste of Vienna: Where Culinary Excellence Meets Cultural Heritage

Vienna has long been celebrated as a destination for connoisseurs, where artistic heritage, architectural beauty, and culinary excellence come together in a uniquely Viennese way. Nestled in the city's historic center, just steps from the Vienna State Opera and the Musikverein, The Amauris Vienna offers guests an authentic gateway to the capital's rich cultural and gastronomic landscape.

At the heart of the experience is the Michelin-starred Glasswing Restaurant by Alexandru Simon. Inspired by seasonal ingredients and the finest regional produce, the restaurant showcases contemporary Austrian cuisine through thoughtfully crafted tasting menus that balance innovation with tradition. Each dish reflects a deep respect for local flavors while presenting them through a modern culinary lens, complemented by an expertly curated wine selection.

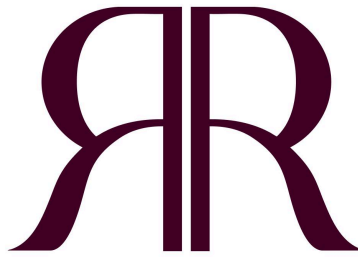


A feast for the senses, long before the first course even arrives. The stunning salon-style gallery wall transforms a cozy corner into an immersive cultural experience.

Beyond the dining experience, guests are immersed in Vienna's cultural heritage throughout the hotel. The Amauris houses a remarkable private art collection featuring significant Austrian artists from around 1900, creating an inspiring dialogue between gastronomy and the arts. Pieces by Alexander Rothaug, Emil Jakob Schindler, Carl Moll, and Olga Wisinger-Florian lend the space a sense of continuity, depth, and quiet resonance.

Whether exploring Vienna's renowned coffeehouse culture, discovering nearby culinary landmarks, or enjoying an unforgettable evening at Glasswing, guests experience the city through its most authentic expressions—where food, culture, and history connect to create lasting memories.

[Michelin-Star-Level Fine Dining at Glasswing... | The Amauris Vienna](#)



[News from the United Kingdom](#)

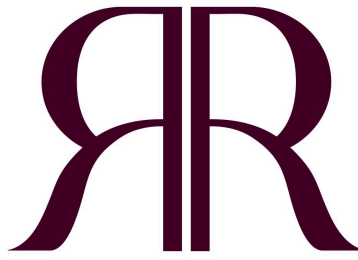


From the hive to the table. Gravetye Manor estate honey reflects the changing seasonal rhythms, capturing the floral notes of the wildflower meadows and gardens.

[Gravetye Manor, Sussex, United Kingdom](#) - A Story of Place, Seasonality & Craftsmanship in Sussex

At Gravetye Manor, culinary discovery begins in the gardens. Set within the historic estate of renowned gardener William Robinson, the kitchen is deeply connected to the land, offering guests an authentic journey through the flavors, traditions, and seasonal rhythms of Sussex.

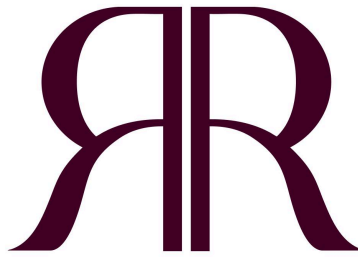
The manor's garden-to-table philosophy is rooted in the estate itself. Much of the produce featured on its menus is harvested daily from an extensive walled kitchen garden, while honey from the estate beehives and apple juice pressed from its orchard fruit further connect guests to the landscape. Gravetye also works closely with exceptional local producers, including Trenchmore Farm, known for its high-welfare native breed pork and beef, and High Weald Dairy, whose award-winning cheeses showcase the best of the region's artisan food heritage.



The true luxury of Gravetye: hand-selecting the day's finest ingredients directly from the kitchen gardens, where the season's bounty is harvested with care and purpose.

Guests can deepen their connection to the countryside through seasonal foraging workshops, discovering wild ingredients that have shaped local food traditions for generations. Guided garden tours and conversations with the gardeners and chefs offer further insight into sustainable cultivation and the careful stewardship of this remarkable estate.

Beyond the manor, Gravetye is perfectly positioned for exploring Sussex's thriving food and wine scene. The surrounding countryside is home to some of England's most celebrated vineyards, alongside artisan producers, farmers' markets, and traditional food crafts that reflect the character of the High Weald landscape.



A quintessential British summer, served with style. Experience the vibrant spirit of London and the finest seasonal flavors, all under one roof at The Hari.

[The Hari, London, England](#) - Strawberries, Cream & Wimbledon Spirit

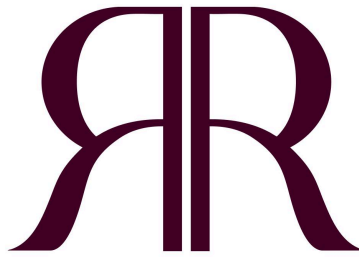
A true British Summer getaway would not be complete without a classic serving of strawberries and cream. At The Hari London, guests can soak up the Wimbledon spirit through a seasonal partnership with Chapel Down.

On arrival, visitors will be welcomed with a complimentary miniature serving of strawberries and cream in the lobby, evoking memories of fresh grass, Pimm's and the unmistakable sound of tennis rackets. Larger portions will be available throughout The Hari Bar and il Pampero, the hotel's Italian restaurant.

In signature British style, and for an extra touch of summer indulgence, guests can also enjoy a glass of Chapel Down Rosé Reserve paired with strawberries and cream for £25 per person — it's a quintessentially English experience, served with The Hari's signature elegance.

This partnership celebrates some of the finest produce Britain has to offer, from fresh summer berries to locally sourced cream, paired beautifully with English sparkling wine. It reflects the hotel's commitment to seasonal moments that feel both distinctive and memorable.

Embrace Wimbledon and summer in the city at The Hari, where traditional ingredients, thoughtful presentation and curated experiences are paired with the comfort and style of a perfectly placed London stay.



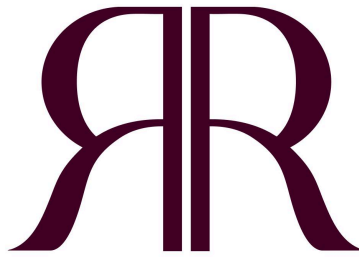
Master the art of the perfect Beef Wellington. Join Executive Chef Ben Kelliher at The Rubens at the Palace for an immersive masterclass that transforms an iconic British classic into a personal culinary achievement.

[The Rubens at the Palace, London, England](#) – Table-Side Theatre and Timeless Flavors

In London, at The Rubens at the Palace, dining is designed to be experienced. At the heart of this is a focus on culinary theatre, where classic techniques, craftsmanship, and storytelling unfold right in front of the guest.

A standout is Ben Kelliher's Beef Wellington experience, open to guests seeking a deeper connection to one of Britain's most iconic dishes. Hosted by the Executive Chef, this immersive experience begins with Champagne and canapés, followed by a hands-on masterclass, and concludes with a three-course dinner featuring Beef Wellington as its centerpiece.

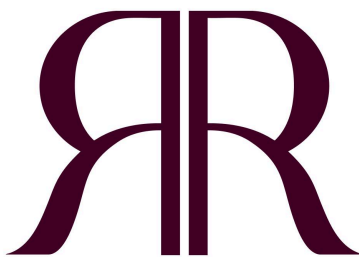
In The English Grill, this sense of occasion continues through refined table-side theatre. From the careful carving and finishing of dishes such as H. Forman & Son's smoked salmon, to the dramatic flambé of Crêpes Suzette, these ritualistic touches keep alive a style of service that is increasingly rare, yet deeply memorable.



A culinary bridge between London and Durban: The iconic circular tasting experience at The Rubens at the Palace celebrates a vibrant blend of Indian and African influences, developed in close collaboration with The Oyster Box team.

The table-side theatre extends beyond the dining room into the bar, where the Negroni Trolley Experience introduces a more contemporary take on table-side service. Here, a bespoke trolley is brought directly to the guest, with cocktails crafted in real time and tailored to individual taste, thus marking a truly personalized, interactive moment that adds a memorable dimension to the overall experience.

An evening in The Curry Room adds a further layer of cultural storytelling, blending Indian and African influences shaped in collaboration with The Oyster Box team in Durban, creating a meaningful culinary link across the Red Carnation collection. The Rubens' culinary experiences are well-suited to clients seeking classic British dining with an added layer of experience.



Where the garden meets the grill: A collaborative moment at The Newt in Somerset, where chef and gardener unite to transform the season's harvest into an open-fire feast.

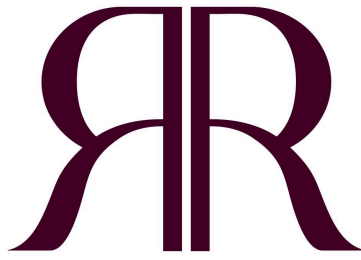
[The Newt in Somerset, England](#) - Land-Led Dining in West Country

At The Newt, the land leads, setting the tone for how one grows, cooks, and eats across the estate.

Somerset is apple country, with cyder — with a “y” in West Country tradition — at its heart. The cyder story begins in the apple groves where The Newt grows over 70 heritage varieties. Guests are invited to the cyder cellar to learn the art of cyder-making, from washing to bottling, and take home their very own bottle.

In the gardens, heirloom vegetables and fruit shape the estate's menus across all four seasons. This summer, guests can join a series of intimate “Gardener and Chef” workshops, harvesting produce from the Market Garden before enjoying a lunch cooked over an open fire.

On daily Estate Tours, guests visit the Bakery and Butchery, where the estate red deer, Dorset Down sheep, and White British cattle are prepared through whole-animal butchery.



Beyond the main estate — but certainly not one to miss — lies The Creamery, a restored 1912 milk factory. Here, head cheesemaker Margaretha transforms estate buffalo milk into delicate mozzarella, cheeses, and yogurt.

From orchard to garden, bakery to farm, and Creamery to table, each part of the estate celebrates the ingredients and traditions that shape Somerset.

The true taste of the estate. A generous afternoon at The Newt, where garden-fresh ingredients and open-air dining come together in perfect harmony.