

TRAVEL

# Departure info

From hot new dining in New Delhi to lunching out royally in London's most prestigious park

## A new flame

### Fire Restaurant, New Delhi

As Delhi's social scene very much revolves around hotel restaurants, The Park Hotel has wisely enlisted the services of Conran & Partners to design its slick new eaterie, Fire, making the hotel a destination for design-savvy locals and globetrotters alike. Lunch is an ethereal affair; one of the restaurant's walls is a single sheet of translucent white glass with a sinuous curtain of crystal beads that refracts daylight into the space. By night, clusters of clear bulbs illuminate the tables and a fiery orange glow from backlit Perspex panels creates a cosy ambience. The 12m-long bar Agni is equally fabulous. It's furnished with custom-made leather tub chairs arranged around glowing glass tables and there's even a tiny dance floor to accommodate postprandial disco antics. **JB**  
*Fire Restaurant, The Park Hotel, 15 Parliament Street, New Delhi, tel: 91.11 2374 3000, www.theparkhotels.com*



## Shanghai kicks

### Jean Georges Shanghai, Shanghai

It may have taken decades, but at last the new Shanghai has the kind of sensuous French eaterie the old Shanghai would have loved to indulge: Jean Georges. Architect Michael Graves has taken elements of Parisian cabaret and oriental bordello and suffused them with a touch of clubby masculinity. Materials make the mood: think copper-leaved ceilings, dark walnut flooring and eel-skin furniture in the Champagne Bar and Lounge, while blue velvet drapes add a slinky touch to the more sedate dining rooms. The food, courtesy of renowned chef Jean-Georges Vongerichten, features dishes such as sea scallops with cauliflower and a caper-raisin emulsion. It's just enough of a taste sensation to distract diners from the 180-degree views of the Bund from every seat in the house. **Rob McKeown**  
*Jean Georges Shanghai, Three on the Bund, Zhongshan Dong Yi Road, tel: 86.21 6321 7733*