

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-leafed 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**

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