

THE PRIVATE JET LIFESTYLE MAGAZINE

ELITE

T R A V E L E R



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AROUND THE REGION

AS THE SEASONS START TO CHANGE AND AS ASIA ENJOYS THE LAST OF THE LATE SUMMER SUN, EXCITING RESTAURANTS AND BARS HAVE OPENED ACROSS THE REGION, THRILLING JET-SET TRAVELERS WITH PIONEERING CUISINE AND INTRIGUING COCKTAILS IN INVENTIVE—SOMETIMES ECLECTIC—SPACES.



As usual many of the game-changing kitchens and cocktail bars are found in the region's luxury hotels, where innovation is a way of life. In Chennai we check out two new sensations, including the **Leela Palace's Library Blu**, an intimate space perfectly suited for a quiet nightcap or a journey through its selection of single malts. In the Fragrant Harbour, an iconic hideaway, **The Bar** at **The Peninsula Hong Kong**, has reopened after a loving restoration that has left it dark, decadent, and the ideal spot for intimate meetings or pre-dinner cocktails. In Shanghai, at the new **Jing An Shangri-La**, **The 1515 West Chophouse & Bar** brings new levels of sophistication to the city's carnivorous culinary scene, while the **Banyan Tree**

Shanghai on the Bund has opened **Tops**, its super-sexy new rooftop bar, the principle place from which to take in the iconic cityscape. Of course, not all that is groundbreaking and interesting is housed in a hotel. In Sydney we encounter **The Barber Shop**, a watering hole opened by local mixology maverick Mike Enright that combines his two passions: Great drinks and great haircuts. In Delhi the drinks are still and the tracks spun by the DJ are smooth at the city's newest hotspot, **Dirty Martini**, a Prohibition-themed speakeasy in **Mehrauli**, while in Singapore travelers can relive the glory of *The Great Gatsby* at **The Black Swan**, a new Art Deco-inspired brasserie-cum-cocktail bar located in the heart of the financial district.

CROWNING GLORY

Italian food is easy to come by in Melbourne, but few places do it with as much dedication and elegance as **Rosetta**, the latest eatery by celebrated Australian chef Neil Perry, which has opened at the **Crown Entertainment Complex**. Hidden from the busy and often raucous casino, Rosetta is a sophisticated space inspired by Cyprian's and Harry's Bar and designed by Australia's Ian Halliday. The main dining room is decked with Carrara and Viola marble, rich mahogany parquet walls, domed ceilings with Barovier & Toso chandeliers, and custom-made leather chairs, while the *al fresco* terrace boasts stunning views of the Southbank promenade and the Yarra River. The **Rosetta Room**, a private dining space catering to 20, is perfect for intimate celebrations or uninterrupted business meetings.

Seasonal menus are inspired by Perry's extensive travels through Italy, and no detail is overlooked in the preparation, from the fresh, seasonal ingredients to the two dedicated chefs who hand-make 16 types of pasta each day, including cavatelli, garganelli, fettuccine, and gnocchi. Must-try dishes include the Ricotta Fresca, the house-made ricotta with smoked cherry tomatoes; the Agnolotti alla Plin, dainty ravioli of roast rabbit, veal, and pork; and the Agnello Scottadito, charcoal-grilled lamb cutlets with winter caponata.

Dishes are complemented by an extensive wine list curated by Beverage Director David Lawler and features more than 700 Italian varietals from Italy and Australia. For something special, order a bottle of the Bellavista Cuvée Brut, a prosecco from Franciacorta, or one of the creative cocktails, like the Venetian Cobbler, a concoction of spiced mandarin shrub, Cocchi Americano, grapefruit, and lemon.

Contact: Restaurant Manager *Daniele Bilancetti*, 613-8648-1999; info@rosettaristorante.com; www.rosettaristorante.com

GENTLEMAN'S CHOICE

Walking into **The Elk Room** feels like entering a *Great Gatsby*-era gentlemen's club. An entrance draped with heavy black drapes gives way to a dimly lit room, at the end of which is a small, curtain-fringed bar that looks more like a theater stage than a drinks counter. Created by Michael Madrusan, the mastermind behind The Everleigh, the newly opened Elk Room acts almost as an extension of the popular Fitzroy watering hole, yet is grittier and more masculine, with strategically placed elk busts, heavy antiques, and rich leather chesterfield lounges. The intimate bar functions primarily as a private event space capable of catering for up to 60 people, but if there are no events scheduled on a Friday or Saturday, the bar is open to the public.

The bar menu continues the ambience of the exclusive gentlemen's club, with a quote from *The Old Waldorf Astoria Bar Book*, circa 1932, which extols the virtues of a bygone era when gentlemen remained true to the designation, "even in their cups." The specialties of the house are the cocktails, a monthly rotation of forgotten classics like the Quill, a blend of gin, sweet vermouth, Campari, and absinthe; and the Alcazar, a heady mix of rye whiskey, Benedictine, and orange bitters served on the rocks. The usual suspects also populate the menu—beer, wines, spirits—but even these are a refined selection; try the 2006 Larmandier-Bernier Cramant Grand Cru, the Smith & Gross Jamaican rum, or the 8 Wired Smoked Porter from New Zealand.

Contact: Owner *Michael Madrusan*, 613-9416-2229; michaelmadrusan@gmail.com; www.theeverleigh.com



MAIN DINING ROOM / ROSETTA



AGNOLOTTI / ROSETTA



CLASSIC COCKTAILS / THE ELK ROOM



MASCULINE LUXE / THE ELK ROOM