Wallpaper*

OCTOBER 2018

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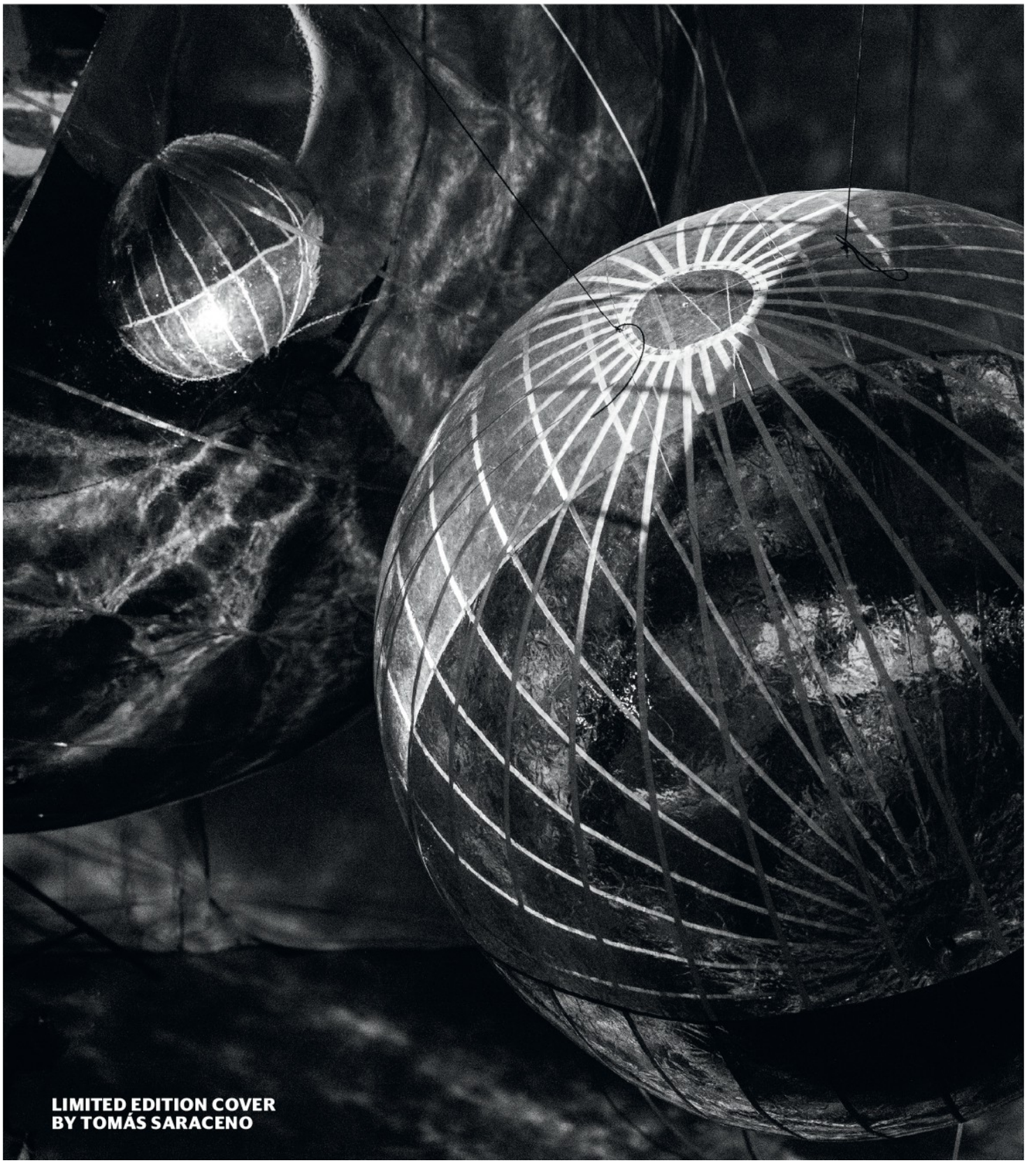


LIMITED EDITION COVER BY TOMÁS SARACENO

DEPARTURE INFO

We zip from Zen retreats in Mexico and Malaysia to zingy eateries in Australia and Italy

Zen pal

RYO KAN, MEXICO CITY →

On a tree-lined street in Mexico City's emerging Little Tokyo district stands a windowless building. Behind its pearly ribbed façade hides a Japanese-style inn, complete with ten tech-savvy tatami rooms, omakase restaurant and patio garden. Best of all are the four rooftop onsen baths, masked by sliding shoji screens, where you can wallow in the warm water and listen to the rumble of the city below. **Mary Holland**
Río Pánuco 166, Cuauhtémoc, ryokan.mx. Rates: from $150

Court appeal

CIAO CIELO, MELBOURNE ←

Kate Dickins and Bryan Nelson have recently moved this much-loved Port Melbourne restaurant into a larger space down the road in a former courthouse, which has been transformed into a warm yet lofty space by Atelier Wagner. The studio retained the heritage-listed building's cracked sandstone walls, pine floors and timber rafters, adding a fireplace, marble bar and leather banquettes for a contemporary edge. The menu offers a modern take on traditional Italian fare, with dishes such as prawn risotto with marjoram gremolata and Sardinian-style goat leg with polenta dumplings, olive and fennel. The signature dish is the *bistecca alla fiorentina*, a flavoursome 1kg steak which is perfect for sharing. **Carrie Hutchinson**
115 Bay Street, Port Melbourne, ciaocielo.com.au

Staying power

HOTEL HERMAN K, COPENHAGEN →

In a city known for its design sensibilities, it can be hard to stand out from the crowd. Yet Copenhagen's Brøchner Hotels group – also behind the stylish SP34 – knows how to make a splash. Its latest offering, Hotel Herman K, has taken the brand to the next level with its mix of handcrafted details, gastronomy, art and architecture. Set within a converted transformer station in the heart of the city, the 31-room hotel was designed to echo the building's industrial roots. Book the generous penthouse suite and try Roxie, a Nordic restaurant opened in collaboration with the team behind Michelin-starred eaterie Kadeau. **Ellie Stathaki**
Bremerholm 6, tel: 45.33 124 200, brochner-hotels.com. Rates: from DKK2,965 (£355)

Photography: Martin Sølyst

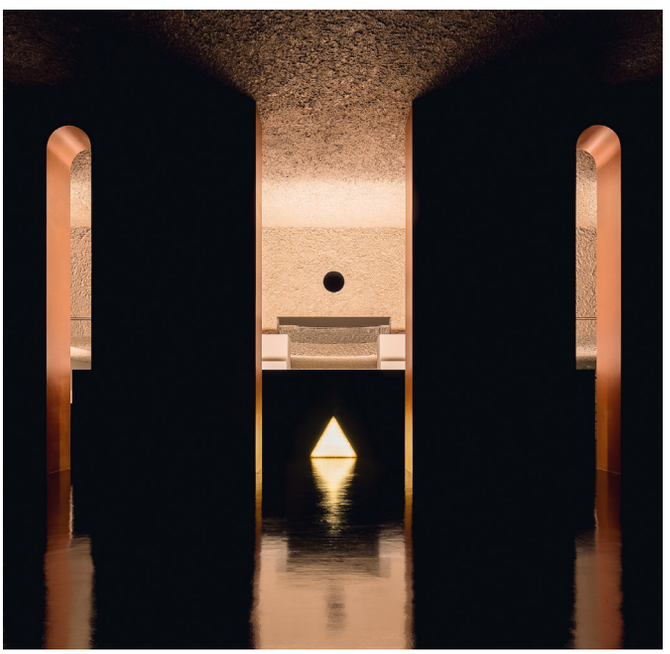
High and mighty

ALILA BANGSAR, KUALA LUMPUR ↑

Ahead of openings in Indonesia, Sri Lanka and Cambodia, the Alila group continues its global expansion with its debut in Malaysia. Occupying the top seven floors of The Establishment, a 41-storey mixed-use tower in Kuala Lumpur's affluent Bangsar district, the 137-room hotel has been outfitted by Neri & Hu. The Shanghai-based practice has imparted its signature low-key aesthetic to the interiors, with lots of slatted timber, marble, understated lighting and custom-designed furnishings in calming white tones, in contrast to the building's dark façade. On the top three floors are the open-air swimming pool, best experienced at sunrise, and Entier, the modern French restaurant, where chef Masashi Horiuchi works a menu based on nose-to-tail dining with dishes such as roasted spring chicken in salt crust dough served with chicken fat mashed potato. If this isn't your thing, the colourful maze of textile shops, jewellery stores and restaurants of Little India are just a ten-minute stride away. **Lauren Ho**
58 Jalan Ang Seng, tel: 60.3 2268 3888, alilahotels.com. Rates: from MYR525 (£98)

ON REFLECTION
Above, the hotel's Level 40 swimming pool area is flooded with natural light and dotted with plants

DARK MATTERS
Below, decked in glossy black wood, Off Club's restaurant serves a Japanese-inspired menu



Roman empire

OFF CLUB, ROME ←

Italian architect Antonino Cardillo is not afraid to reference numerous influences under one explicitly textured roof, and his latest project, a new Asian fusion restaurant, mixology cocktail bar and lounge called Off Club, is a case in point. Set over two floors in a residential block in Rome's Casal Bertone neighbourhood, the venue – owned by Italian footballers Francesco Curcio and Matteo Di Persio – features a mix of geometric volumes, rough plaster, raw gold and glossy surfaces. From behind the twin granite 'altars', bartender Patrizio Boschetto serves Japanese-inspired cocktails with ingredients such as yuzu rice syrup, while the downstairs restaurant doles out dishes including a marinated black cod served with enoki mushrooms and crispy skin. **Suzanne Trocmé**
Via di Casal Bertone 64, offclubrome.com

Photography: Antonino Cardillo