

# Condé Nast Traveller

OCTOBER 2019

## THE NEW NOMAD ISSUE

WHAT IT MEANS TO BE A  
TRAVELLER TODAY

**HOLIDAY STYLE GUIDE 2019**

ZOË KRAVITZ'S BAHAMAS  
PENÉLOPE CRUZ'S SPAIN  
LARA STONE'S CORNWALL  
MOLLY GODDARD'S ITALY

**SUSTAINABILITY IN FOCUS**  
SOLO EXPLORING  
**FRESH FRONTIER CITIES**  
NEXT-GEN TRAVEL FIXERS  
**THE WELLNESS REVOLUTION**  
OFF-GRID ADVENTURES  
**EPIC ANDES ROAD TRIP**  
SMART APARTMENT TAKEOVERS

## THIS MONTH'S HIGH-FLYER



### MILLIE SIMPSON KITCHEN MANAGER at SAUCE BY THE LANGHAM

#### What is Sauce all about?

We offer cookery classes that are taught by our chefs and include some of the signature dishes they produce.

You can learn how to prepare the signature scallop from Roux at The Landau, the famous Wigmore pie, our Palm Court Afternoon Tea or Michel Roux Jr's soufflé.

#### Any trade secrets?

Lots – you'll learn how to use your knife properly, fillet fish and meat, plus little tricks such as using the pork skin to wrap your bouquet garnis in, which adds so much flavour to a dish.

#### Which cuisines influence the food at The Langham?

Our collaboration with the Roux family means that lots of our chefs have a classical French training and our food is influenced by the bountiful archives of Roux French cooking. We also have a lot of different nationalities working in the hotel, and the chefs enjoy showing each other techniques they have learnt in kitchens around the world.

#### Your favourite cookery book?

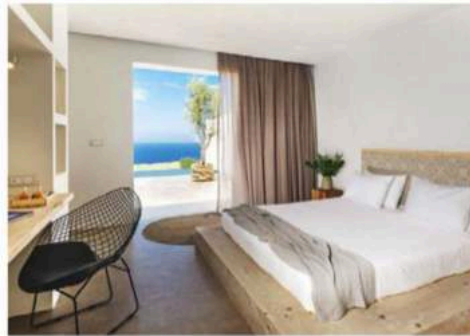
I have a great collection by the Roux brothers – one of my favourites is *French Country Cooking*. I also love the beautiful Italian cookery books by Rachel Roddy and classics by Alice Waters and Patience Gray.

#### What's the last restaurant you visited abroad?

In Lyon I visited a couple of fantastic restaurants, one of which was Monsieur P, which is located in the centre of the city along a lovely cobbled street, Rue Royale. If you're in Lyon, you must try it!

[saucebylangham.com](http://saucebylangham.com)

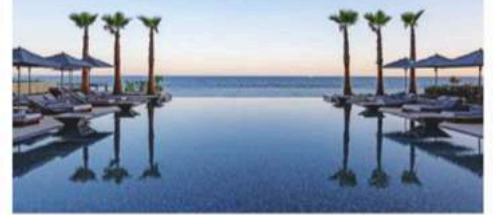
# HOTEL SPOTLIGHT



The **ANDRONIS ARCADIA** has opened in Santorini and each of the 53 pool suites have views of the Aegean sea. For true indulgence, try the Eden Villa with six bedrooms spread over three floors, a fitness centre, spa room, private chef and two pools. [andronisarcadia.com](http://andronisarcadia.com)

The **AMARA** is Cyprus' newest luxury hotel and lies above a sandy beach in the ancient royal kingdom of Amathus. Views stretch over the Mediterranean and the interiors mix soft, sandy tones with blue and teal accents. Three signature restaurants are led by Nobu Matsuhisa, Giorgio Locatelli and Giorgos Papaioannou to ensure you'll dine like a king.

[amarahotel.com](http://amarahotel.com)



To celebrate the reopening of Eden Rock St Barths in November following an extensive renovation, **THE LANESBOROUGH** will transform its Library Bar into a mini Eden Rock for a limited time only. Think signature red and white stripes, special menus, frosé cocktails and effortless cool. There will also be



a competition to win a stay at the real Eden Rock, and with the dark nights crowding in, this inspired pop-up is not to be missed. From 10 September-2 October. [oetkercollection.com](http://oetkercollection.com)



It may be an ultra-luxe retreat but **SHANGRI-LA RASA RIA RESORT & SPA** in Borneo places sustainability and conservation firmly at the fore, with a 64-acre protected nature reserve and a Discovery Centre where immersive experiences help guests learn about the wildlife surrounding them. [shangri-la.com](http://shangri-la.com)

### THE WHITE CUBE ART

**PROJECT** is a collaboration between German fashion brand Laurèl and photographer Mike Meyer. The oversized cube is sent all over the world from Marrakesh to Hawaii as a meeting point that attracts exceptional and inspiring women to tell their stories in front of a camera using the hashtag #herstory. Next stop: the North Pole. [laurel.de](http://laurel.de)

