

FOOD

and

TRAVEL

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with a conscience

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GOURMET TRAVELLER



Dwarika's - whose past guests include Orlando Bloom and Richard Gere, and the only hotel in Nepal to make it into Herbert Ypma's *Hip Hotel* tome was the dream of one man, the late Dwarika Das Shrestha. In 1952 he stumbled across two carpenters sawing an ancient pillar in half. He swapped it for new timber - and began a one-man crusade to preserve Kathmandu's architectural heritage.

Dwarika's might look centuries old but is in fact contemporary 'heritage'.

Behind its huge doors are cool courtyards, a waterspout inaugurated by Prince Charles and 16th-century carved windows, all lovingly restored in the on-site workshop. It's a clever optical illusion: part living museum, part boutique hotel. The sumptuous restaurant, Krishnarpan, all red and gold and dark wood, serves Nepali banquets- from six to 22 courses.

Where to eat

Dwarika's Hotel Dwarika's Krishnarpan restaurant serves gourmet Nepalese banquets - six to 22 courses. Start with Samaya bajee, an assortment of Nepali hors d'oeuvres served during religious ceremonies, followed by chyau ko sekuwa (pan-grilled oyster mushroom finished with fresh cream), roti (unleavened griddle-roasted bread), and palungo ko saag (sauteed spinach with slivers of garlic), Momo (traditional Nepali minced meat dumplings and chutney) followed by kurilo ko jhol (fresh asparagus soup), then the main of rice, dal chicken curry and plum pickle. For dessert: Pharsee ko haluwa (pumpkin pudding), Six courses pound20.



LEFT: RANBOW OVER A VILLAGE VEWED FROM THE TREKKING PATH BETWEEN BIRETHANTI AN GHANDRUK OPPOSITE, CLOCKWISE FROM TOP WORKING ELEPHANT IN CHITWAN NATIONAL PARK CHANA, A SPICY DISH MAKE FROM CHCKPEAS; A RICE FIELD; A WOMAN CARRYING LEAVES