

WITH TARA STEVENS

EAT&DRINK



Serving up romance

FOOD TALK Contrary to popular belief that Valentine's Day was invented to sell greeting cards, it actually dates back to Roman times and a priest named Valentine, who married young lovers in secret after Caesar decreed that single men made better soldiers. Today, it's a celebration of love. Here are some of the world's most romantic places to savor it.

♥ **ATRIUM** As *Time* magazine put it: this is where you eat if you're French and famous. The food is good, unpretentious and designed with women in mind. Hôtel Costes, 239 rue Saint Honoré, Paris. Tel: +33 1 42 44 50 25. www.hotelcostes.com.

♥ **EDEN** Perched on a cliff with eye-popping views, this labyrinthine hotel serves modern Mediterranean on intimate dining terraces. Book for lunch, but be sure to linger until sunset. Hacienda Na Xamena, Ibiza, Spain. Tel: +34 971 33 45 00. www.hotelhacienda-ibiza.com.

♥ **HAUTE CABRIÈRE** This centuries-old South African vineyard serves miniature cuisine in a cellar smothered in roses. African ingredients top the bill and are paired with fine wines from the estate. Franschhoek, Cape Town, South Africa. Tel: +27 21 876 3688. www.hautecabriere.com.

♥ **IL TEATRO** Legendary hotelier Steve Wynn's latest project includes a fire and

water show on a lake outside this restaurant's floor-to-ceiling windows. The Sicilian cooking is likewise sensational. Wynn Hotel, Rua Cidade de Sintra, Nape, Macau, China. Tel: +85 3 986 3663. www.wynnmacau.com.

♥ **MADELEINES MADTEATER** Part theater, part gastro art, Madeleines remains one of the Danish capital's best-kept secrets. A sensory feast as much as an edible one, it is guaranteed to make an impression.

Drechselsgade 10, Copenhagen. Tel: +45 33 14 05 55. www.madeleines.dk.

♥ **PATAGONIA SUR** Spread over several floors in one of La Boca's traditional townhouses, this restaurant oozes boho chic. Leather sofas, a collection of cookbooks and heavy dining tables set a sensuous stage for surf and turf. Rocha 803, Buenos Aires, Argentina. Tel: +54 11 4303 5917. www.restaurantepatagoniasur.com.

♥ **SAKAGURA** The basement of this apartment block unveils a world more Tokyo than Big Apple. If the silken tofu, sea urchin, salmon roe broth, and vast sake menu don't get the love juices flowing, nothing will. 211 East 43rd Street, New York. Tel: +1 212 953 7253. www.sakagura.com.

♥ **SOUNDS OF SILENCE** Dining beneath the stars with Ayers Rock as a backdrop is touristy, but it does provide one of



Dining under the stars doesn't get more romantic than at Sounds of Silence in Ayers Rock.

the most memorable dinner settings on earth. BBQ kangaroo, ostrich and crocodile elevate it to a gourmet treat. Ayers Rock, Alice Springs, Australia. www.ayersrockresort.com.au/dining.

♥ **ULO** With views over the icebergs of Disko Bay, steel igloo for sleeping and the possibility of a northern lights show, this is a one-off. Greenlandic specialties such as snow crab and tender musk ox double the pleasure. Hotel Arctic, Ilulissat, Greenland. Tel: +29 9 944 153.

♥ **UNO E BINO** This decade-old, no-frills Roman wine bar boasts food so good it'll have you speaking Italian. Expect seasonal, nurturing goodies like homemade pasta, hearty stews, roast game and market fresh salads. 58 Via degli Equi, Rome. Tel: +39 06 446 0702.

I JUST CAN'T LIVE WITHOUT ...

Chocolate

Barcelona is full of talented chocolatiers. But when it comes to wacky ingredients such as black olives, parmesan and anchovies, no one does it like Albert Adrià (pastry chef at El Bulli) at his specialist store Cacao Sampka.

My personal favorite is Colección 3: a sleek and elegant tray of 16 chocolates made from single-plantation cocoa beans and spices from all over South America.

C/ Consell de Cent 292, Barcelona. Tel: +34 93 272 08 33. www.cacaosampka.com.



CREW TIP! PALMA

This is where I'd ask my girlfriend to marry me - if I had one. Near the sea, the place offers incredible views, especially at sunset. The restaurant's located in the lovely village of Sant Elm, just past the town of Andratx. The food is not cheap, but it's worth the money.

Peter H.L., cabin crew

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