



Located just next to New Delhi's golf course and the beautiful Mughal-era Humayun's Tomb, Aman New Delhi is wrapped around a peaceful internal courtyard pool lined with monumental grey stone columns. Inside, Khareda stone floors, jali screens and handmade rugs bring a local touch to the 60 rooms and suites. Decked out with dark timber panels, discreet lighting and elegant cream furnishings, the rooms all come with spacious living areas and a 15 sq m private outdoor plunge pool. The Aman Spa features eight

treatment rooms, two traditional hammam steam baths and a bamboo garden, while The Aman restaurant serves Indian and Thai dishes, along with a French-Japanese fusion menu. A rotating art exhibition curated by local gallerist and dealer Sharan Apparao is taking over the hotel, featuring sculptures and installations by leading Indian artists such as Ravinder Reddy. Sara Henrichs Lodhi Road, New Delhi, tel: 91.11 4363 3333, www.amanresorts.com. Rates: from \$550





## 2. TOP TABLE The Table, Mumbai

This new Colaba restaurant boasts chic Hotel Costes-meets-Andrée Putman interiors, by New York and Mumbai-based Currimbhoy & Co architects, and a globally inspired menu. The ground floor space is great for a pre-dinner drink or a bar snack at the long teak table; in the upstairs dining room, the American chef serves up dishes including spicy calamari and creamy crab bisque. Caroline Young Kalash Peshi building, Chattrapati Shivaji Maharishi Marg, Apollo Bunder, tel: 91.22 2282 5000

## 3. CAPITAL TREAT

One of the few leading Indian chefs to actually cook Indian food, Marut Sikka has excelled himself with his new restaurant Kainoosh. The menu includes dishes such as succulent lamb spare ribs, delicately flavoured chicken with gold leaf, and a trio of milk kulfi, mango and fig desserts. The décor by Lotus studio is of the same high standard, with Tom Dixon lights and a vibrant screen installation by fashion designer Rajesh Pratap Singh. CY DLF Promenade Mall, Vasant Kunj, www.keya-kainoosh.com