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arrakech is the ultimate rose-red city. Twelve kilometres of russet clay walls in the 11th-century fortified city (medina) blush blood-red at sunset, the perfect time to take a caleche (horse-drawn carriage) ride when the air is heady with the scent of rose gardens. The most atmospheric of North African cities has kept its Arabian nights allure while offering superlative hotels. Old Moroccan riads (traditional mansions with interior courtyards) have become elegant boutique hotels, surrounded by narrow souk tunnels selling every known craft; fonduks (ancient inns for camel trains) are now workshops; hammams provide steamy body cleansing and the air is fragranced with bread baking in communal ovens.

Outside the medina walls, Thousand and One Nights exotica meets Parisian chic in the French-founded Gueliz neighbourhood, named after its church. Here, off the main avenue of Mohammed V, are top shops, cafes and vibrant nightlife.

### **BEST BEDS**

Es Saadi (www.essaadi.com), set among 20 acres of subtropical gardens, boasts the new all-suite Palace hotel with a stunning Assyrian-inspired lobby, spa and spacious rooms overlooking one of Marrakech's largest pools, with a central bar. Ten superlative villas are secluded in lush vegetation, allowing the likes of Catherine Deneuve, Leonardo DiCaprio and senior French politicians to drop quietly out of sight. All the villas have large garden pools with double-bed loungers, jacuzzi baths, fireplaces, wifi and butler service. Decor varies from Roman and Art Deco to Oriental silk and chandelier glamour.

La Mamounia (www.mamounia.com), the Art Deco doyenne of Marrakech hotels - Sir Winston Churchill stayed here - has now reopened after renovation by architect Jacques Garcia. The vast, immaculate gardens – an 18th-century sultan's wedding gift to his son - are perfect for pool-side lunching after forays in the souk.

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Royal Mansour (www.royalmansour.com), also situated within the old city, is a new highpriced hotel owned by the king of Morocco. It showcases local craftsmanship in public rooms dazzling with chandeliers, leather, silks and intricate lamps. Bedrooms are within a red-walled 'medina' of mini three-floor riads, each with a patio, roof terrace and plunge pool. A system of tunnels and discreet entrances shields guests from staff intrusion.

La Maison Arabe (www.lamaisonarabe. com), a pioneer riad boutique hotel property, was once a restaurant where Churchill and Jackie Onassis dined (not together). It is now owned and has been charmingly decorated by Count Fabrizio Ruspoli. Family antiques mingle with elegant Moroccan art work and rooms ramble around flower-draped courtyards. There is a large terraced pool and solarium as well as a cookery school.

Dar Les Cigognes (www.lescigognes. com), a former spice merchant's house neighbouring the royal palace, is named for the storks' nests seen from the delightful floral roof terrace - a sybaritic place to sample traditional Moroccan dishes. The courtyards. American owner has written a flavourevocative cookbook and cookery classes are given in the riad kitchen. Themed rooms run the gamut from Sahara to Berber.

## **TABLES OF THE TOWN**

Traditional Moroccan food is substantial but such as foie gras with cherries and pine nuts. subtly spiced; think domed tagine dishes of simmering chicken or lamb stews served (tel: +212 5 24 33 74 00) boasts an amazing with cous cous and vegetables, and pastille, dining room with white sculpted plaster a feather-light pastry layering sweet and savoury ingredients. Dar Yacout (79 Derb looks out toward the Atlas mountains and Sidi Ahmed Soussi, Bab Doukkala, Medina, tel: +212 5 24 38 29 29) and **Le Tobsil** (22 Derb Moulay Abdallah Ben Hessaien, Set within the resort's gardens is the

Medina, tel: +212 5 24 44 40 52) are longestablished traditional restaurants set in huge medina palaces. Save your hunger to cope with the many courses and generous portions served around fountain-cooled

La Grande Table at the Royal Mansour (tel: +212 5 29 80 80 80) has short menus masterminded by three-star Parisian chef Yannick Alleno. The service and cool white setting are ultra-elegant; the sommelier a perfectionist in marrying wines to dishes

La Cour des Lions at Es Saadi Palace work modelled on Spain's Alhambra. It specialities include prawns with coriander pesto and raspberry mousse with rosewater.

## WHERE TO SHOP

Expert guidance is recommended to untangle the souk maze, where haggling skills and the ability to consume endless glasses of mint tea are assets. **Boutique Souk** (www.boutiquesouk. com) run by Rosena Charmoy from Ireland will book riads and

- Ministero del Gusto owned by former Italian Voque fashion editor Alessandra Lippini for retro furniture or vintage Chanel
- La Porte d'Or, where Paul McCartney, Hillary Clinton and David Bowie have shopped for antiques and carpets
- Le Perle Fassi for babouches (backless slippers) in all shades and fahrics
- Moustafa Blaoui for lanterns and interior decor
- Aya for embroidered silk and linen kaftans
- Moro for unusual leather items, bikinis and kaftans

steer you round the top shopping spots. **Travel Link** (www.travelink.ma), a sightseeing and chauffeuring service, has excellent guides enabling you to discover the medina lifestyle stress-free.

- Atika for buttersoft leather slip-ons and winter boots
- La Place Vendome, where Naomi Campbell and top models source handbags and kaftans
- L'Orientaliste for interior decor items, from furniture to silver-rimmed dishes and tasselled key rings
- Les Parfums du Soleil for locally created perfumes
- Quartier Industriel de Sidi Ghanem Yahya workshop for exquisite pierced lamps as seen at Royal Mansour and Maison Arabe

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### **A DAY AWAY**

ESSAOUIRA, a two-and-a-half-hour drive west of Marrakech to the coast, is a white-walled, blue-windowed town snug within sturdy ramparts. Now a surfer's mecca, in the 1960s it was hippy heaven, attracting the Rolling Stones, Jimi Hendrix and Cat Stevens. Lunch at Heure Bleue Palais (www.heure-bleue.com), a pasha's mansion house, or sample local fish and white wine around the rooftop pool.







La Maison Arabe's fine dining restaurant **Les Trois Saveurs** (tel: +212 5 24 38 70 10) blends French, Moroccan and Asian flavours; the fish, souffle and mille feuille here are noteworthy. A classical lute player strums while you feast. Lunch or dine around a turquoise-tiled pool or in two intimate salons at Dar Moha (81, rue Dar el Bacha, Medina, tel: +212 5 24 38 64 00, www.darmoha.ma), the medina house formerly owned by Pierre Balmain. The menu is stylised Moroccan - pigeon pastry with cinnamon, sea bass tagine, and cous cous dessert with melon and thyme honey.

**Al Fassia** (tel: +212 524 43 40 60, www. alfassia.com), run by women from Fez, is a good spot to enjoy a lunch of lamb and performed by waitresses in silvery silk robes. **Bo-zin** (tel: +212 5 24 38 80 12, http:// are offered. bo-zin.com), a candle-lit garden located just outside town, is perfect for romantic sundowners. Sit at low tables to indulge in Beluga caviar and camel tagine with truffles.

### **HAMMAM HAVENS**

shopping and sightseeing, be pampered at top spas. Royal Mansour's spa entrance resembles a huge white bird cage recessed with relaxing sofas. Check in for the Chanel salon and facials, and get clean in private hammam suites.

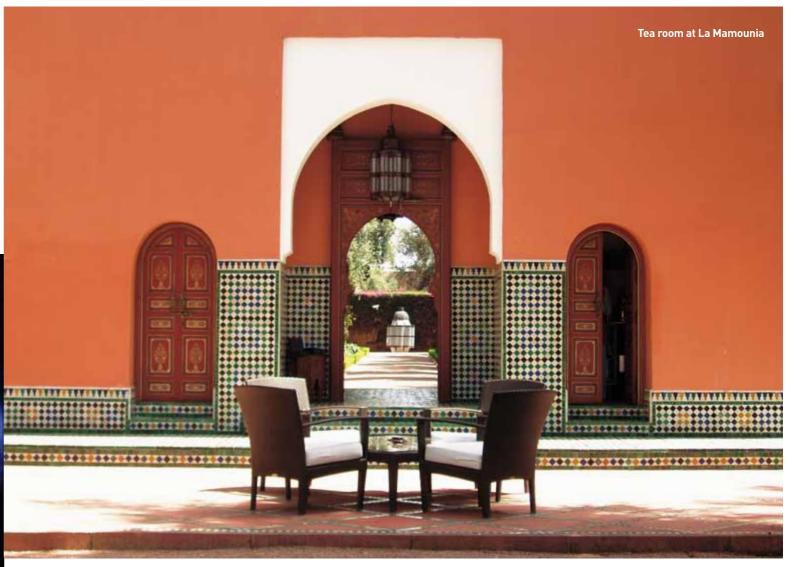
At **Es Saadi Palace** spa, an exercise pool circling a massive eucalyptus tree leads to a sensuous Oriental thermae area of ornate

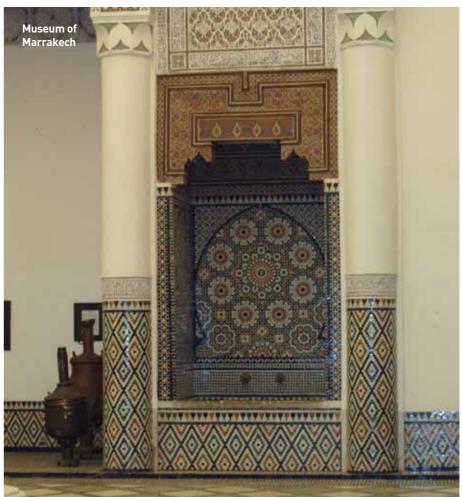
chambers. Steam, breathe in mist scented with orange blossom or myrrh, sample music therapy, or sit by the fire in the spa suite with almond tagine or the Moroccan tea ceremony a private hammam, twin baths, a library and herbal tea room. Dior Institute treatments

> La Maison Arabe, though, offers the best hammam experience; lying on a marble slab you are steamed and scrubbed with black soap and a rough glove called a 'kiss' until your skin is baby soft. In

## **GETTING THERE**

The most comfortable route is via London on British Airways (www.ba.com), which operates a new direct service taking about three hours. Business class provides extra space, champagne, a cooked meal and the latest magazines to read.





## SEUMS TO FOCUS THE SHOPPING EYE

- Auseum of Marrakech, where alatial architecture vies with ollections of jewellery, ceramics, aggers and modern art. Place Ben Youssefel: +212 5 24 44 18 93

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