

discover the luxe life

VOGUE

AUSTRALIA

ENTERTAINING + TRAVEL

INDULGE

relaxed christmas lunch
modern tapas menu
classic french desserts
gorgeous table settings
tasmania's best restaurants

Scallops, cauliflower
and hazelnuts with
tomato and prawn
vinaigrette



sheer luxury
menus for the
party season

DISCOVER
essential buenos aires
another side of paris
prague's new order
insider's hong kong
lord howe island

NZ \$9.90 DEC/JAN 2008 \$8.95



NEW WE ROAD-TEST
THE WORLD'S TOP HOTELS

relaxed christmas lunch



GIFTS FOR FOODIES

All food editor Sophia Young wants for Christmas is... **Cheese Slices by Will Studd** (Hardie Grant, \$79.95). Written by our most knowledgeable advocate of quality cheese. **Maggie's Harvest by Maggie Beer** (Lantern, \$125). A compilation of signature recipes. **Slate cutting surface**, \$96.85; **Terraillon Book Liquid/Dry Scales**, \$176.20, which weighs in 1g increments to 5kg; **Kitchenaid 'Artisan' KSM150 stand mixer** in tangerine, \$685, a commercial-grade mixer that will do all the hard work for years and still look good; **MAC 'Sashimi' knife 210mm**, \$175, and **Kasumi VG10 chef's knife**, \$255, for serious foodies, all The Essential Ingredient. **Third Drawer Down 'Hairy Lady' tea towel** by Camilla Engman, \$40, Top3 by Design. Is it a gorgeous tea towel or affordable art? **Joseph 'La Caseta' Aged Vinegar**, \$27.30, and **La Guinelle Vinaigre de Banyuls**, \$24.35, both Simon Johnson. Add depth to dishes.