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# Travel Insider: August 2017

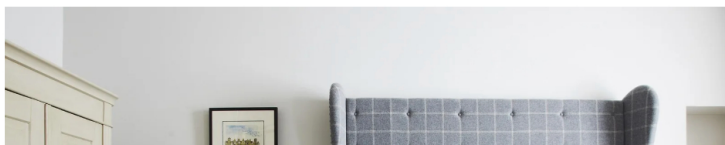
BY FIONA KERR  
4 August 2017

Follow Condé Nast Traveller's features editor Fiona Kerr to this month's hotspots



## EDINBURGH

To most people, festival fever means squeezing into a disco-ball-like catsuit to queue at street-food trucks dishing up pork-belly tacos; for us, though, it will always mean **Edinburgh** in August. For first-timers, the **door-stop** of a programme can seem overwhelming, but if in doubt take a punt at one of the bigger venues - the Assembly Hall, the Pleasance or Underbelly.





Rita Platts

This summer, the Scottish capital is **upping its game on where to stay**. Check out the sublime-looking rooms at apart-hotel **Eden Locke** (blush pinks, rattan and brass touches, lots of plants) in the New Town. Or there's the recently refreshed **Dunstane House** in the West End, which nods to Scottishness in its decor without going tartan-tastic - Harris Tweed is deployed with a light touch and bedroom colours seem to be drawn from Highland scenes: inky-loch blues, heather purples and bracken greens.

Of course, new comedy is always best enjoyed after a wee drink (or three in some cases - don't say we didn't warn you about the Royal Mile free-tickets floggers). Hidden away down North Lane, just off Rose Street (itself hidden between busy Princes Street and George Street), is Bryant & Mack. This speakeasy bar is done up as a private-detective agency - the menu is passed over in a brown envelope stamped 'Confidential' - but the real discovery is that it delivers clever craft cocktails shaken up with niche spirits and unexpected ingredients.

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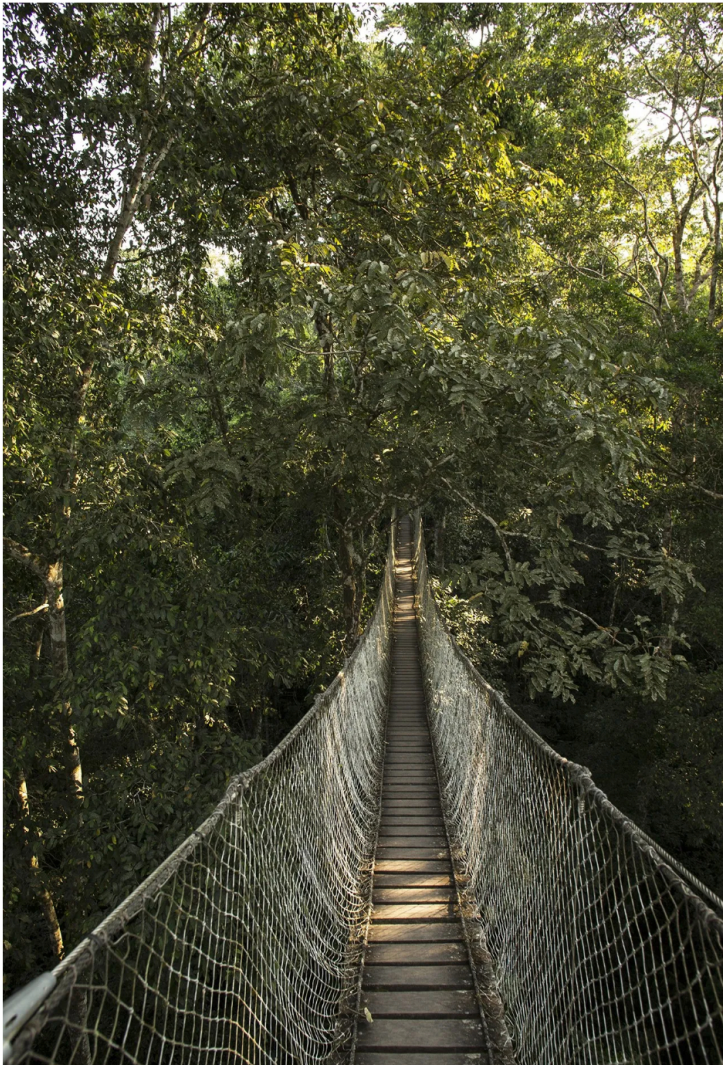
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For something to eat, London-based pop-up masters Dram & Smoke return home north of the border for the duration of the Fringe with its Campfire Feasts, in collaboration with Talisker Whisky. The team are turning the Biscuit Factory in Leith into a woodland camp for the month, all bell tents and tartan blankets, and dishing up the best bonfire food imaginable: smoked chicken with spiced-corn succotash, truffle, leek ash and venison jerky crumb; barbecued pineapple and s'mores ice-cream sandwiches.



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## PERU



Peru is always a good idea. Not just for Machu Picchu (obviously; although, obviously busy - a new timed ticketing system is trying to overcome that problem), but also Lima. Over the last decade, the capital has become the hottest food city since Copenhagen (it has three restaurants in the World's Top 50 to prove it), after the world decided that ceviche was the new sushi.

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But there are fresh reasons to head there. Atemporal hotel opened in a mansion in residential Miraflores at the end of last summer. Designed by the same team as the hit Hotel B and Titilaka Lodge near Lake Titicaca, the nine rooms are a cool mix of contemporary styling and antique furniture and detailing. Out front there are bikes and a Mini Cooper for exploring the city.

And coming this October, Casa Republica opens, with 17 bedrooms and a rooftop bar, in a pale blue-painted 1920s mansion in the artsy Barranco district.

Outside the capital, Belmond - of Orient Express fame - has launched South America's first sleeper train, the Andean Explorer, which gently chugs along the tracks from Cusco to Arequipa via Lake Titicaca.



Take a pit stop at Explora Sacred Valley, between Cusco and Macchu Picchu, which has just added a seriously beautiful new spa, the Pumacahua Bath House. It's set in a 17th-century colonial house, restored in conjunction with the Archaeology Institute of Peru, where you can steam and soak while admiring the carefully preserved frescos.





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To the north-east, in the Tambopata National Reserve near the border with Bolivia, star Peruvian operator Inkaterra in June opened its Amazonian research centre to guests. At [Inkaterra Guides Field Station](#), environmentally minded travellers can explore the wildlife-teeming rainforest and join conservation projects with the unit's researchers.

And for those foodies, one to watch: at the end of the year, star Peruvian chef Virgilio Martínez opens his newest and perhaps most ambitious restaurant yet, Mil. It will overlook the terraced Inca ruins of Moray outside Cusco, 11,500 feet above sea level, and focus on Andean recipes, and run in conjunction with his food lab, Mater Iniciativa.



## SINGAPORE

Saying: 'Go to Singapore for the shopping' is almost as obvious as saying: 'Go to Rio for the beaches'. But the mall-loving city state seriously upped its game this month with the arrival of [Dover Street Market](#). It's only the fourth outpost for Comme des Garçons founder Rei Kawakubo's avant-garde concept store (others are more predictably in London, New York and Tokyo), and fans can expect the usual mix of boundary-pushing and cult brands (including Vetements, JW Anderson, Molly Goddard and streetwear names Anti Social Club and Peaceminusone) and art-meets-fashion installations. But the location they've chosen is curious: in a former army barracks in leafy Dempsey Hill. It's a collaboration with COMO (namely, the lifestyle arm from COMO Shambhala's Christina Ong). The store joins the [Dempsey Cookhouse & Bar](#) from multi-Michelin-starred chef Jean-Georges Vongerichten.

