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FIRST LOOK: Inside Edinburgh's newest attraction, The Chocolatarium ... see page 74

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classes offer an enjoyable way to learn about a different cuisine and culture at the same time. Previous classes include Syrian baking, Chinese dumpling-making, Peruvian cooking, Argentinian empanadas and a Catalan masterclass.

As a way to spend time with friends old and new, the Syrian supper club and Saturday classes are a real joy.

cyrenians.scot

RACLETTE AT LE DI-VIN

Tucked away beside La P'tite Folie, sister venue Le Di-Vin is establishing its own excellent reputation as one of the capital's favourite wine bars. It's a gorgeous spot for a glass of wine at any time, with over 100 wines by the bottle and 30 by the glass to sample in a relaxed but elegant setting.

Over the colder months Le Di-Vin is also offering raclette evenings as a convivial experience to share with friends. If you're not familiar, raclette is a Swiss cows' milk cheese which is melted on a special grill and served with various accompaniments as a casual and sociable meal.

Once the preserve of Alpine cattle-herders, raclette is now an après-ski tradition that can also be enjoyed in Edinburgh without the clumpy ski boots or pricey plane tickets. At Le Di-Vin raclette is served with charcuterie, potatoes and salad for tables of four or more. For a cosy evening of cheese and wine gather your friends, book your table and get stuck in (48 hours notice is required).

9 Randolph Place, ledivin.co.uk



is a timeless experience that everyone should try at least once.

The glass domed room is surrounded by palm trees, the wallpaper is hand painted and the furniture is opulent and comfortable. You'll feel a million miles from the hustle and bustle of Princes Street.

Under the direction of Edinburgh born executive pastry chef Ross Sneddon, diners are treated to a beautiful array of delicate pastries, dainty sandwiches and other sweet and savoury treats alongside loose leaf teas and champagne if you're feeling decadent

CHAOPHRAYA COOKING EXPERIENCE

If your loved one is a fan of Thai food, what could be better than learning how to make some dishes at home? At Chaophraya a cookery lesson promises to 'unlock the secrets of Thai cooking'. Restaurant chefs lead the class and start with an introduction to aromatic ingredients such as galangal, kaffir lime and lemongrass, and how they interact in classic recipes. Participants then watch a demonstration before getting their aprons on and having a go. Students learn how to prepare at least two traditional dishes with the guidance of expert instructors. No prior