



CHOSEN ONES

The living goddesses of Nepal

BRAND NEW HEAVIES

Royal Blood, the south coast heirs to Led Zeppelin

FOOD & HOME

Beefed-up steak; artists in residence

Golden girl

The flawless Julianne Moore

Four of the best New York hotels for breakfast, by Francesca Syz

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The Greenwich Tribeca This Robert De Niro-owned Tribeca hotel is one of my favourites in New York, and even its smallest rooms are a treat to stay in. Every aspect has been carefully considered, from the handmade bricks it is built from to the home-from-home interiors with antique furniture, terracotta floors, Moroccan tiles and hand-loomed Tibetan rugs.

Then there's the inviting drawing room, with its velvety armchairs, wood fire and interesting books, which opens on to a leafy terrace and the Shibu Spa, with its reconstructed bamboo farmhouse housing a lantern-lit pool. There's also nothing nicer than waking up and strolling down to Locanda Verde, the hotel's stylishly casual neighbourhood Italian restaurant from the chef and owner, Andrew Carmellini, which has seating that spills on to the street in good weather. We loved the zucchini frittata and the lemon ricotta pancakes with fresh blueberries from the à la carte menu. There's also a bakery counter, open all day, where you can pick up everything from fig and gorgonzola scones to walnut banana bread. **The details** Doubles from \$665 (001-212 941 8900; thegreenwichhotel.com).



Loews Regency Upper East Side Breakfast is a serious business at Loews Regency, perfectly located on a peaceful corner of Park Avenue, strolling distance from both Central Park and 5th Avenue's Museum Mile. A few financial crises ago in the 1970s the then CEO of Loews Regency, Bob Tisch, began inviting American business and political leaders to the hotel to discuss matters over breakfast. The gatherings became so influential that they spawned the term 'power breakfast'. Service was always exceptional at the hotel, and a \$100-million refurbishment later, it still is. In addition to a lighter look throughout, the highlight of the overhaul is the new Regency Bar & Grill, a local, seasonal New American restaurant overseen by the excellent Dan Silverman (ex-Union Square Cafe), where the movers and shakers still gather. Go seriously 'Wall Street' and order the healthy egg-white omelette, or tuck into a Regency breakfast sandwich, not forgetting to add a few sides, such as herb-roasted potatoes and applewood-smoked bacon. A new coffee bar serves great Italian blends and pastries, if you're short on time. **The details** Doubles from \$299 (001-212 759 4100; loewshotels.com).

Ace Hotel Midtown Like all Ace Hotels, the one in New York, located at Broadway and 29th, has great communal spaces staffed by friendly, attentive hipsters, and three of those spaces do breakfast. So when you tire of your industrial-chic bedroom with its salvaged furniture and (depending on the room category) fun stuff such as a retro turntable (with records), Smeg fridge or guitar, you have options. There's the loungey lobby, which serves everything from smoked-salmon bagels to Greek yogurt with macerated fruit, pistachio, praline and granola from 7am to noon. Then there's the Oregon import Stumptown, which is one of the best coffee shops in Manhattan. Finally, there's the Breslin, a restaurant by the Spotted Pig founder and chef, April Bloomfield, named after the hotel that once stood here. This option will appeal to those looking for quality comfort food after a big night out. Settle in for the most amazing full English breakfast, the oven-baked three-cheese sandwich or the baked poblano pepper and egg with pumpkin, quinoa, almonds and salsa rosa. **The details** Doubles from about \$350 (001-212 679 2222; acehotel.com).



The Mark Upper East Side Built in 1927 in the art deco style, the Mark is classic Upper East Side – posh, elegant and, after a major revamp in 2009, just a little bit avant-garde. In a great location at Madison and 77th, a short totter from Central Park, it has a lobby with a fabulous black-and-white striped marble floor, and elegant bedrooms. We enjoyed the Mark Restaurant & Bar by Jean Georges Vongerichten, which specialises in French-American cuisine and is popular with locals as well as guests, who include actors such as Emma Watson and fashion powerhouses such as Carine Roitfeld. You can either settle into the restaurant to breakfast on anything from delicious pastries to the Mark Breakfast, which includes organic eggs any style with roast potatoes, fresh tomatoes, sausages (every dish can have truffle added) and La Colombe coffee, or do a grab-and-go breakfast in the Mark Bar. Other nice touches include a complimentary shoeshine kiosk by John Lobb, Maclaren buggies for babies, and a Frédéric Fekkai hair salon. **The details** Doubles from \$475 (001-212 744 4300; themarkhotel.com). **Next week:** Greek island hotels