

TRAVEL AND HOSPITALITY

## Small Luxury Hotels showcases global cuisine through cookbook

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*Image credit: Small Luxury Hotels of the World*

By SARAH RAMIREZ

Small Luxury Hotels of the World is capitalizing on the popularity of food tourism with a new cookbook featuring recipes from its global culinary team.

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Culinary trends such as hyperlocal food, fusion meals and Asian hotpot are represented in the new cookbook. With a focus on main courses, this cookbook is the third volume in a series that the hotel group began in 2015, which allows travelers to bring a piece of the SLH experience home with them.

### Luxury cookbook

More than 110 SLH properties have restaurants that have been awarded Michelin stars or similar acclaim, making the hotels destinations for fine dining.

The luxury hotel collective curated 142 recipes that reflect the breadth of its properties in more than 80 countries. The recipes are organized by region: the Americas, Africa, North Asia, South Asia, Australia Pacific, Northern Europe, Southern Europe and Greece and The Balkans.



## THE SMALL LUXURY COOKBOOK

volume 3

### Main Courses



*Volume three of The Small Luxury Cookbook. Image credit: Small Luxury Hotels*

Included in "The Small Luxury Cookbook" are recipes for Naman special hotpot, red snapper with carrot and pumpkin, pistachio-crusted New Zealand lamb loin, cheese souf, octopus with gin tomatoes and hummus, rabbit ravioli and more regional dishes.

SLH hotels and restaurants also have special programming and menus that showcase local cuisines to guests.



*Tortellini Paneng ped from South Asia. Image credit: Small Luxury Hotels*

For instance, its beach resort in Phuket, Thailand welcomes guests with a cup of Butterfly Pea Flower Tea that was cultivated on the island. In Cyprus, the Columbia Beach Resort hosts a series of full moon dinners by the ocean every summer.

As far as unusual food pairings go, The Lalit, SLH's London property, offers naan and wine pairings while Japan's ABBA Resorts Izu is recognized for its French cuisine, enjoyed alongside a cup of green tea.

**Culinary tourism**

A growing number of affluent travelers are searching for more authentic experiences when they travel.

New culinary adventures are especially in-demand for globetrotters. According to research from Hotels.com, 70 percent of Chinese travelers consider trying food only available in their destinations a top priority ([see story](#)).

By offering a cookbook with a diverse collection of recipes, SLH can engage guests before or after their travels.

Other hotel groups continue to woo guests with high-end culinary experiences.

Hospitality brand Four Seasons is taking affluent culinary enthusiasts on a journey that spans multiple continents with once-in-a-lifetime experiences.

As part of the Four Seasons Jet Experience, the Culinary Discoveries journey appeals to the foodie, spanning nine locations in 19 days. The \$135,000 per person trip includes a variety of encounters having to do with food that guests will not be able to experience anywhere else ([see story](#)).

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