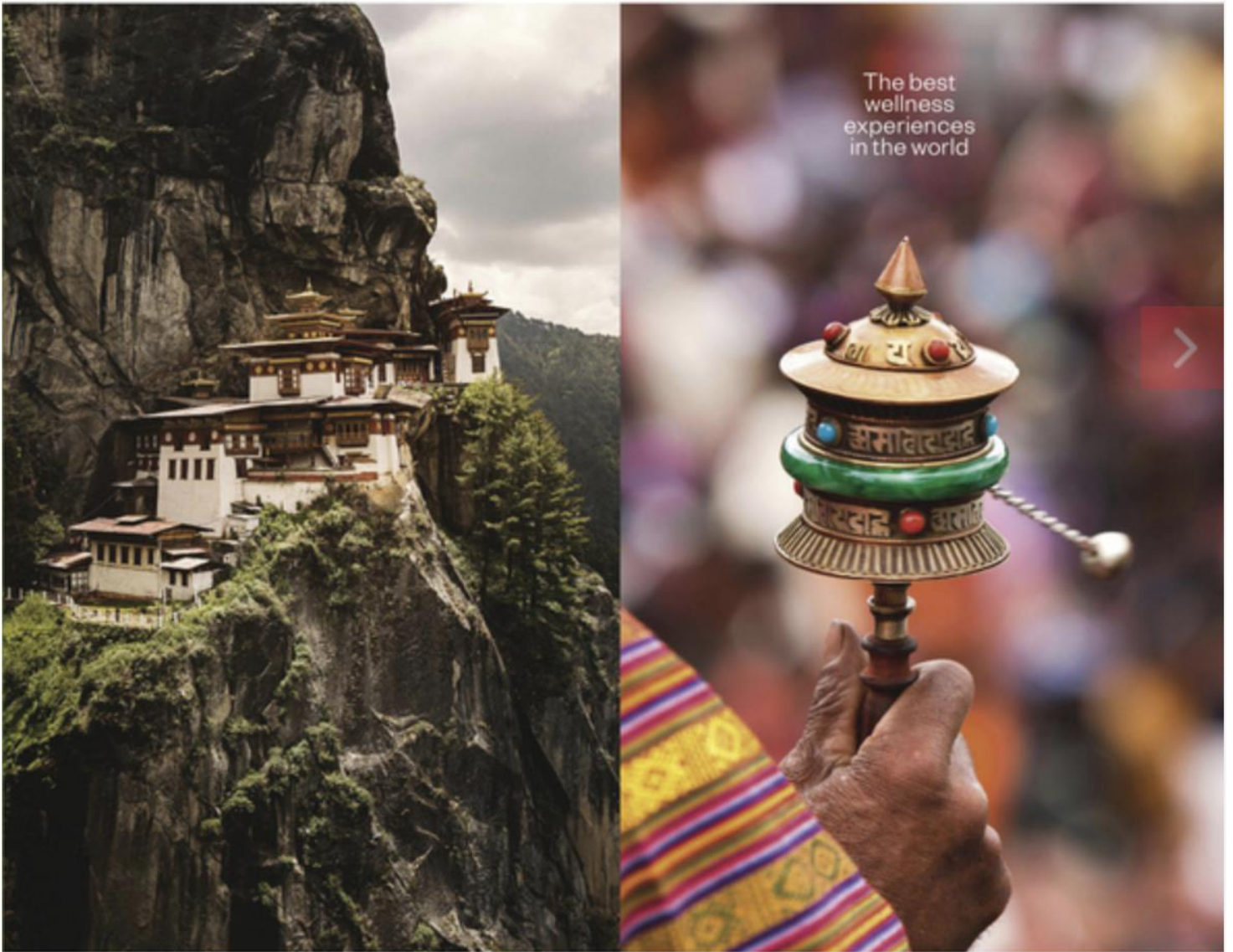


SPIRIT OF AUSTRALIA

**QANTAS**

SILENCE — STAMINA — SPIRITUALITY — SPA — SLEEP



The best  
wellness  
experiences  
in the world



BHUTAN

FEBRUARY 2020 [qantas.com/travelinsider](http://qantas.com/travelinsider)



# The City

LA  
XX



An intoxicating mix of old-world glamour, celebrity haunts and exciting new neighbourhoods, Los Angeles would set the box office on fire if it were a Hollywood flick.

Compiled by Brendan Shanahan and Samantha O'Brien

with Barry Divola, Karla Courtney, Akash Arora, Alex Grieg and Lisa Sinclair

a cosy café in Los Feliz, is the place to bump into the familiar faces you normally only see on TV or in movies.

#### Best-kept food secret

**WP** Standing's Butchery ([standingsbutchery.com](http://standingsbutchery.com)) on Melrose Avenue is an absolute delight. All the unused meat at the end of the week is blended into a burger patty that they sell right outside their storefront for you to grill at home and the burgers are so delicious.

**PE** Los Angeles is home to thousands of immigrants from Oaxaca, Mexico, which means the city is a mole-lovers' paradise. La Diosa de los Moles ([ladiosa.delosmolesinc.com](http://ladiosa.delosmolesinc.com)), translating as "the goddess of the moles", is one of the best and is a bit off the beaten track. The chef is Rocio Camacho, whose mole recipes have been handed down through generations.

#### Best farmers' market

**WP** Santa Monica Farmers Markets ([santamonica.com](http://santamonica.com)) have the freshest produce and great

### But first, coffee...

#### Roo Coffee

This sun-drenched café ([roouniverse.com](http://roouniverse.com)) with outdoor plaza seating in hip Silver Lake is the brainchild of three Brisbane buddies. Both the beans from Counter Culture and the avo smash are exemplary, while the Paradise Bowl with macadamia granola, berries and yoghurt drizzled with honey truly earns its name. There's also a neat spin on fairy bread – a layer of mascarpone on sourdough toast, with hundreds and thousands sprinkled on top.

small plates to eat while you walk around. All of our chefs, especially those at Cut, head to the Santa Monica markets to get the fresh produce for our kitchens.

**PE** Plan to spend some time at Santa Monica Farmers Markets, which draw farmers, chefs, gardeners and food-lovers of all stripes. They're open every Wednesday and Saturday morning year round and there's no better place to meet the people who grow the food that fills the city's dining rooms.

#### The best Mexican food

**WP** La Diosa de los Moles in Paramount might be a bit of a drive for some but it couldn't be more worth it. Serving up an authentic Mexican brunch, the menu features a number of different Oaxacan moles, all of them more delicious than the last. The chilaquiles is absolutely exceptional.

**PE** This is the kind of question that inspires impromptu bar fights in LA. My favourites include Sonoratown ([sonoratown.com](http://sonoratown.com)) in Downtown – the exquisite carne asada is a must-have. But do consider making a pilgrimage to Taco Maria ([tacomaria.com](http://tacomaria.com)), just outside the LA County line. Chef Carlos Salgado's inventive and modernist taco tasting menu is the stuff of legend and inspires Angelenos to get in their cars and drive into Orange County.

#### Best breakfast

**WP** Toast on West 3rd Street ([toastbakery.cafe.net](http://toastbakery.cafe.net)) is a fantastic café and bakery in West Hollywood that's sure to hit the spot for anyone looking for a classic breakfast. From its pastries to protein omelettes, this is one breakfast place that knows how to feed the soul.

**PE** It's difficult to have a terrible day when you start at République ([republiquela.com](http://republiquela.com)). The menu ranges from French pastries to globe-spanning dishes, including kimchi fried rice, blue corn pupusas and the vegan Californian breakfast staple, avocado toast.

### Three cheers!

Every bar in LA is trying to run with **The Wolves** ([thewolvesdla.com](http://thewolvesdla.com)). Tucked inside the historic Alexandria Hotel, it has a stunning stained-glass ceiling and antique fittings that seem to be straight out of the Belle Époque. The carefully curated cocktail list is based around in-house bitters, liqueurs and vermouths.

Catch the lift at the Intercontinental to level 73 and emerge at **Spire 73** ([spire73.com](http://spire73.com)), the highest bar in the Western Hemisphere. After taking in the incredible view, enjoy a signature cocktail from the bar and follow the locals' lead by trying s'mores – toasted marshmallows and a chocolate bar squashed between two sweet crackers.

Feel like kicking it old school? Tiki bars mushroomed across LA five decades ago and the most renowned is **Tonga Hut** ([tongahut.com](http://tongahut.com)), which has been serving Zombies and Scorpion Bowls since 1958 amid wooden tiki heads and pictures of Hawaiian girls.



Spire 73's Name of the Rose cocktail