

6 of the best



BRUNCH JOINTS

Pig's jowl or dainty pastry? These spots – from Melbourne to Madrid – serve Sunday's best. By **Laura Goodman**

1 **London** Full fry-up

If you've ever looked at a Full English and thought 'this could do with more meat', head to The Hawksmoor Guildhall (020 7247 7392, thehawksmoor.com; around £10) for a meal that's borderline obscene. The British steakhouse is true to its carnivorous roots with the signature breakfast, which serves two: smoked bacon chop, sausages, black pudding, short rib, bubble and squeak, bone marrow, baked beans, fried eggs, grilled mushrooms, roast tomatoes, gravy and unlimited dripping toast. And don't panic, you can order elements on their own – the bubble and squeak with eggs served in a cast-iron pan is particularly delicious. The subterranean wood-panelled dining room is just the place for

recovering over Bloody Marys and trophy-like cornflake milkshakes.

Walk it off: It's a 20-minute stroll (you'll need it) to Spitalfields Market and its surrounding shops. Go to A. Gold (agoldshop.com) for homemade marshmallows, chutneys and tea, and visit In Spitalfields (inspitalfields.co.uk) for vintage maps of London.

Sleep: The Zetter Townhouse, in Clerkenwell, is very British, slightly barmy, and comes complete with a quirky cocktail lounge, designer rooms and free wi-fi (020 7324 4567, thezettertownhouse.com; doubles from £186, room only).

Seconds? At St John Bread and Wine, an Old Spot bacon sarnie goes down nicely with a pot of loose-leaf tea (020 7392 0236, stjohnsgroup.uk.com; from £6).



2 New York City eggs

New Yorkers are done with the diner. Simple, white-walled Egg (00 1 718 302 5151, eggrestaurant.com; around £6) in Williamsburg is winning queues with its locally sourced Southern-style soul food. Chef-owner George Weld can work wonders with an egg, but it's his salty-sweet candied bacon and crispy hash browns that ensure repeat customers, drool and all. There's a nice community aspect to Egg, too – it supports school gardens, soup kitchens and miniature city farms, and the glorious garlic and fat tomatoes are lovingly cultivated on George's own farm, Oak Hill. Locals adore the coffee, served in individual *cafetières* – what in the world is lovelier than a personal pot of coffee?

Walk it off: Stick to Williamsburg, shopping Bedford Avenue for vinyl, art and vintage. At No. 229, Bedford Cheese Shop sells things other than the obvious. Pick up the local maple syrup – you can use it to sweeten up breakfast-time back home (bedfordcheeseshop.com).

Sleep: The Wythe opened last year in Williamsburg. Ask for a room with Manhattan views and skip the non-guests' queue for the rooftop bar (00 1 718 460 8000, wythehotel.com; doubles from £129, room only).

Seconds? At Buttermilk Channel, also in Brooklyn, the eggs Huntington (named after a nearby street) is basically a Benedict, but on crumbly buttermilk biscuits (00 1 718 852 8490, buttermilkchannelnyc.com; around £6).

3 Melbourne Silky coffee

Melbourne's overwhelming coffee culture can be traced back to an influx of Italian migrants in the '50s; these days, there's so much good coffee that devotees can dispute favourite cups for hours. A major player is A Minor Place (103 Albion St; aminorplace.com.au; around £8), located in Brunswick, a quirky but calm northern suburb. The high-ceilinged space is decked out trendily in black, white and wood, with a communal marble table and neat arrangements of jars on shelves. Lovingly roasted coffee is swirled into luxurious bronze lattes, and coffee's best friends are here, too: scrambled eggs with feta, or buttered fruit toast.

Walk it off: Royal Park is Melbourne's biggest – you

can find entire expanses with no people in them. Follow its wiggly paths past sports fields, open bushland, a scenic wetland and Melbourne Zoo (even if you don't go in, keep your eyes peeled for possums and parrots).

Sleep: The Brooklyn Arts Hotel is in brunch-favourite Fitzroy, a stroll from the city centre. It's a big old house with colourful rooms and a cute garden (00 61 3 9419 9328, brooklynartshotel.com.au; doubles from £63, B&B).

Seconds? In another suburb, half the city is queuing for the Duchess of Spotswood (87 Hudsons Rd; 00 61 3 9391 6016; around £10), and its slab of crisp pig's jowl and fried egg on sourdough. Charmingly, there are guest coffee-blenders. >



4 Lyon Flaky pastry

Delectable hand-baked pastries and a good coffee may seem ten-a-penny but places that do it *really* well can be surprisingly elusive, even in France. At Café Mokxa (00 33 4 2701 4871, cafemokxa.com; around £3.50), however, in the Pentecôte de la Croix-Rousse area, the counter-top cake cabinet is piled with golden, flaky *croissants*, walnut-topped, thickly iced carrot cake, and homemade cookies. The corner site looks sweetly lo-fi, all stone flags, pot plants and alfresco seating, but the proprietors know their AeroPress filters and employ trained baristas (still a rare breed in France). They serve Lyon's finest ristretto and flat white, as well as hot chocolate laced with hazelnut, caramel or chilli, and granola with fresh fruit.

Walk it off: The Montée de la Grande-Côte is a steep, pretty lane leading up to the boho Croix-Rousse neighbourhood. Partly pedestrianised, and lined with silk weavers' houses and *traboules* (passageways criss-crossing the city), it takes you up to gardens looking out over the rooftops. **Sleep:** Near the 'design quarter' in the 2nd *arrondissement*, Une Nuit Au Second is a chic *chambre d'hôtel* with an elegant double room complete with sofa'd salon (00 33 4 8253 9024; from £110, B&B). **Seconds?** Boulangerie des Chartreux (49 Rue des Chartreux; 00 33 4 3726 0404; around 85p) also has plenty of outdoor seating, and is renowned for its tarts, *éclairs* and *croissants*.

5 Singapore Daily bread

Kaya toast – two slices of toasted bread, with a sweetened spread of egg and coconut milk in between – is the star of the Singaporean breakfast menu at Tong Ah Coffeeshop (00 65 6 2223 5083; around £1). The much-loved 'Grade A' version is re-toasted to make it extra crispy, and flavoured with *pandan*, a tropical plant that lends a nutty, botanical fragrance. Seek out the cafe's red-and-white facade amid ramshackle Chinatown shopfronts, and settle alongside local foodies on plastic chairs. There's no air-con – those eating here are committed. Non-coffee connoisseurs ought to read up on variations before ordering – if you like it sweet, *kopi* comes with condensed milk; *kopi-o-kosong* is black.

Walk it off: On an average Sunday stroll around Chinatown, you might see Taoist temples, elaborate carvings and sculptures, pagodas aplenty, lanterns, old two-storey shop-houses and dangling dried ducks. **Sleep:** The Scarlet is a little bit lavish – deep-red, dimly lit, with candlesticks, Baroque mirrors and upholstered headboards. Its Chinatown location is bang-on for galleries, shops and spas (00 65 6 511 3333, thescarlethotel.com; doubles from £107, room only). **Seconds?** The ubiquitous Ya Kun chain (00 65 6 222 4567, yakun.com; set meals around £2) has elaborated on the kaya toast idea – there's now ice-cream toast, butter-sugar toast and kaya-peanut toast.

ADDITIONAL WORDS: SOPHIE DENING PHOTOGRAPHS: CAMERAPRESS, GETTY, STOCKFOOD

6 Madrid Sugar rush

Churros y chocolate is a treat any time, but the slim, sugared, dunkable dough and gloopy hot chocolate is wicked when eaten in place of your porridge. Follow saccharine smells to Chocolateria San Ginés (00 34 913 656546), a bustling, unfussy cafe next to the church of the same name – you'll spot the queue before you see the sign. It's a tiny, canteen-like space, with a few outside tables; all the action happens at the white marble bar. Peer over while you wait – golden doughnut-y spirals emerge from pans of bubbling oil and are cut with scissors to serve.

Walk it off: The Retiro is Madrid's main park, but it gets busy at weekends. Parque del Oeste has plenty of gentle, slightly hilly trails for Sunday wanderers; head past the Egyptian

temple and cable car for the implausibly pretty *rosaleda* (rose garden), where beds brim with camera-friendly pinks, pastels and peaches to the snoozy tune of a water fountain.

Sleep: The 1919 facade of the ME Hotel is scarily imposing – it looks like a government building, only lit up with lilac. Indoors, the rooms are trendy, but cosy, with crisp white linen, comfy designer furniture and flashes of purple (0808 234 1953, memadrid.com; doubles from £142, room only).

Seconds? Lovely old La Mallorquina (2 Calle Mayor; 00 34 915 211201) has a counter loaded with sticky treats. Settle in for coffee with *napolitanos de chocolate* (pastry filled with a thick streak of creamy chocolate), or *torrijas* (French toast, coated with sugar syrup). ■

