DEPARTURE INFO

We zip from Zen retreats in Mexico and Malaysia to zingy eateries in Australia and Italy

Zen pal

On a tree-lined street in Mexico City’s emerging Little Tokyo district stands a windowless building. Behind its pearl ribbed façade hides a Japanese-style inn, complete with ten tech-savvy tatami rooms, omakase restaurant and patio garden. Best of all are the four rooftop onsen baths, masked by sliding shoji screens, where you can wallow in the warm water and listen to the rumble of the city below. Mary Holland
Rio Pánico 166, Cuahtémoc, ryokan.mx.
Rates: from $150

Court appeal

Kate Dickins and Bryan Nelson have recently moved this much-loved Port Melbourne restaurant into a larger space down the road in a former courthouse, which has been transformed into a warm yet lofty space by Atelier Wagner. The studio retained the heritage-listed building’s cracked sandstone walls, pine floors and timber rafters, adding a fireplace, marble bar and leather banquettes for a contemporary edge. The menu offers a modern take on traditional Italian fare, with dishes such as prawn risotto with marjoram gremolata and Sardinian-style goat leg with polenta dumplings, olive and fennel. The signature dish is the bistecca alla fiorentina, a flavoursome 1kg steak which is perfect for sharing. Carrie Hutchinson
113 Bay Street, Port Melbourne, ciocieli.com.au

Staying power

In a city known for its design sensibilities, it can be hard to stand out from the crowd. Yet Copenhagen’s Brochner Hotels group — also behind the stylish SP34 — knows how to make a splash. Its latest offering, Hotel Herman K., has taken the brand to the next level with its mix of handcrafted details, gastronomy, art and architecture. Set within a converted transformer station in the heart of the city, the 31-room hotel was designed to echo the building’s industrial roots. Book the generous penthouse suite and try Rostie, a Nordic restaurant opened in collaboration with the team behind Michelin-starred eatery Rådhus. Ellie Statthaki