

Travel

Edited by *Helen Coffey*

HOW HONOLULU WENT
FROM KITSCH TO COOL

SEE MONDAY'S
EVENING STANDARD



TAKE 5 SAN FRANCISCO CINEMAS

The Roxie

The Roxie is San Francisco's oldest continually operating movie theatre — it opened in 1909. During its colourful history it has operated as an adult theatre as well as a Russian cinema. It now shows modern films from around the world, classics on 35mm and hosts special live events. roxie.com

The Vogue

In its 118-year history, The Vogue has gone by many names, including the Elite Theatre, Rex Theatre and The Plaza before settling on its current name in 1939. These days it shows a mix of classic and modern movies in the renovated 240-seat cinema. voguesf.com

The Clay

Like other cinemas on this list, The Clay in Pacific Heights has gone by many names in its century-long history. Today, visitors can enjoy classic films and theatre performances, including the Royal Shakespeare Company's 2018 production of Twelfth Night. landmarktheatres.com

The Castro

In the heart of the gay area, The Castro, this cinema is a treat for both architecture buffs and film fans who can admire this art nouveau/deco testament to the golden age of cinema. Protected as a National Historic Landmark, the Castro's 1,400-seat theatre screens a mix of cult/camp favourites and modern films. castrotheatre.com

The New Mission

This massive 2,000-seat cinema opened in 1916, closed in 1993 and sat empty until it was bought in 2003. After renovations the Alamo Drafthouse Cinema: New Mission opened at the end of 2015. It has since become a San Francisco icon. drafthouse.com

Valerie Stimac

KIWIS SET TO INTRODUCE A TOURIST TAX

New Zealand has proposed introducing a "tourist tax" of NZ\$35 (£18) for visitors entering the country.

Expected to come into force in late 2019, the tax's purpose is to ensure tourists "contribute to the infrastructure they use and help protect the natural environment they enjoy," according to a statement from the New Zealand government.

The money accumulated by the new tax — up to NZ\$80 million (£42 million) a year — will be spent on tourist amenities and conservation projects.



Go hip, the Lisboeta way

WITH its luminous, limestone-cobbled streets and rainbow-speckled mosaic tiles, Lisbon is the ultimate Instagram-worthy weekend destination. But while most visitors flock to the crumbling, moorish Alfama district, or find themselves among the crowds at the packed-out bars of Bairro Alto, it's the once-sleepy neighbourhood of Príncipe Real that's fast becoming the city's fashionable heart.

For all the modish concept stores and hipster cafés sprouting up at speed, on a weekday afternoon Príncipe Real still feels like a well-to-do suburb, framed by pastel-hued mansion apartments and wide, spotless streets. In the neighbourhood's lush central garden, Jardim do Príncipe Real, you'll find one of the finest examples of Lisbon's breezy kiosk cafés, where locals sit to sip bica (espresso) or cold, citrusy white port and tonics, play chess and gossip.

If this peaceful spot represents the Príncipe Real of old, the Memmo Príncipe Real hotel is a marker of its new identity. Accessed through a cobbled alleyway flanked by two 19th-century façades, the sleek hotel — designed by architect Samuel Torres de Carvalho — has its own private *miradouro* (viewpoint) overlooking the Tagus river. Guests can gaze at the views across Lisbon through floor-to-ceiling windows in the smart dining room, a glass of vinho verde in hand, or take a dip in the rooftop pool.

The thriving restaurant scene is another reason for the area's lively reputation. A giant octopus suspended from the ceiling watches over the queues of foodies at A Cevicheria, who perch at the round, white bar to eat (and photograph) carefully crafted small plates and sip mouth-puckering pisco sours. Chef Kiko Martins — who trained at Le Cordon Bleu and has worked under Heston Blumenthal at The Fat

PORTUGAL

Príncipe Real is Lisbon's trendiest district, with smart cafés, restaurants and bars, says *Heather Taylor*

Duck in Bray — serves delicate slivers of blushing-pink salmon with mango and tiger's milk, deep-purple roasted octopus with velvety black mashed potato, and tacos with beef tartare.

Martins also runs the Shoreditch-esque nose-to-tail steak and burger restaurant Atalhao Real and pan-Asian small-plates eatery O Asiático.

Nearby, Henrique Sá Pessoa, who cut his teeth at Michelin-starred Alma, opened laid-back tapas restaurant Tapisco last year. Portuguese tapas twists include bacalhau à brás, made with eggs, salted cod, onion and potatoes.

All so-called Lisboetas take their fish seriously but none more so than the team at Pesca, headed by chef Diogo Noronha, who opened the restaurant in 2016 following a stint working under Thomas Keller at the much-revered Per Se in New York. Whether you stop by for oysters flecked with Sichuan pepper,

or stay for the sumptuous tasting menu — think buttery turbot with pumpkin, or tuna with pine-nut sponge and nasturtium leaves — the freshest fish and seafood are the star dishes here.

The fun doesn't stop after dinner. Sip inventive drinks dreamt up by London-born mixologist Dave Palethorpe at Cinco Lounge, with its 100-strong selection of spirits inspired by Dave's pilgrimages to Australia and New York.

Pavilhão Chinês, meanwhile, looks more like a museum than a bar: it started life as an antiques shop, and every surface is filled with curiosities.

Príncipe Real has plenty of reasons to blow your baggage allowance. Start at Embaixada, a boutique shopping arcade in a former neo-Arab palace with a dramatic domed roof. It's a treasure trove of independent designers.

The light-filled gin bar on the ground floor will encourage you to linger. Stock up on single-origin chocolate from a small family producer at Bettina & Niccolo Corallo, antique tiles at Solar, and design-led homewares and Portuguese textiles in the indoor market Entre Tanto.

DETAILS: LISBON

● Ryanair (ryanair.com) flies from London Stansted to Lisbon for £89 return. Memmo Príncipe Real (memmohotels.com/principereal) has doubles from £145, room only.

Lisbon delights: main image, a vintage trolley at Praco do Príncipe Real. Below left, fish on the menu at Pesca. Below right, a room at Memmo Príncipe Real Hotel



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