



Refurbished in 2018, 320 spacious guest rooms and suites are furnished in soothing hues of silver, dove gray and muted beige. Beds are firm, sheets are supersoft and a pillow menu satisfies all personal preferences. In most rooms, a glass-enclosed shower acts as a room divider, separating the sleeping area from the marble bathroom; for privacy, shower curtains are lowered with the touch of a button. Powerful water pressure, plenty of fluffy bath towels and moisturizing bath products further elevate the comfort level.

On the top two floors of the hotel, Horizon Club rooms come with additional perks, such as cushioned window seats, so you can gaze out at the city's leafy diplomatic district, iconic landmarks, and swooping birds of prey; L'Occitane toiletries; late checkout privileges; complimentary suit pressing and shoe shine service; use of a meeting room for two hours per day; and access to the chic Horizon Club Lounge, a private lounge where power breakfasts, evening cocktails and canapes are served amid an aura of exclusivity. The most opulent accommodation of all is the lavish, 2,345-square-foot presidential suite, a twobedroom, two-and-a-half bathroom pied-aterre with a deep soaking Jacuzzi, living room, dining area, guest washroom and kitchenette.

The hotel's food and beverage program is also exceptional. High-end street food and soothing glasses of warm masala chai are the specialty at Mr. Chai, a lobby level café/tea shop that's open 24/7. Barrel-aged cocktails and negronis raise spirits nightly in the lively Grappa Bar. And three on-site destination restaurants mean there's really no reason to leave the property for lunch or dinner.

A full day of feasting begins at Tamra, a big, bright dining room with quirky design elements (rolling pins, dangling ropes), where the concept is "the world on your platter." Breakfast offerings range from light and wholesome (coconut water, bircher muesli) to rich, heavy and spicy (sweet lassi, mutton stew, wok-fried chicken in Szechuan sauce). At lunchtime and dinnertime, food from every region of India, as well as Southeast Asia, Japan, Europe and the United States, is prepared and served at a multitude of buffet tables and interactive cooking stations. The air is fragrant with curry and tamarind, and the number of choices, each one more tantalizing than the last, is mind-blowing. Fortunately, smiling servers are always on hand to help you navigate the tandoors, chaats, parathas and naans, dim sums, pastas, grilled meats, sushi rolls, soups, salads and, for dessert, vast display of pastries and Indian sweets.

Another marquee dining room, Sorrento is the recipient of the Golden Q award from Ospitalita' Italiana, ensuring compliance with the highestquality standards for Italian hospitality. Artisanal fresh pastas, Neapolitan pizzas and rustic familystyle dishes are specialties of the house.

Nearby, diners savor the best of Yunnan, Cantonese and Szechuan cuisine at Shang Palace, the Shangri-La brand's signature Chinese restaurant. Chef Ye Hai Jun, the resident dim sum master, makes magic with delicate little dumplings filled with such things as prawns and Qiandao Lake caviar. Beijing duck is artfully carved, sliced and plated tableside; in keeping with tradition, its crisp golden skin is accompanied by a dish of sugar for dipping. And when my deep-fried mud crab in pixan chili sauce arrived at the table, the shells coated with spicy fermented chili bean paste proved too slippery and messy for me to crack in public (licking each entire finger wouldn't be polite), so our charming server came to the rescue. Within seconds, he skillfully extracted every morsel of succulent claw and leg meat, then presented it to me in the crustacean's hollowed-out body. Bravo.

