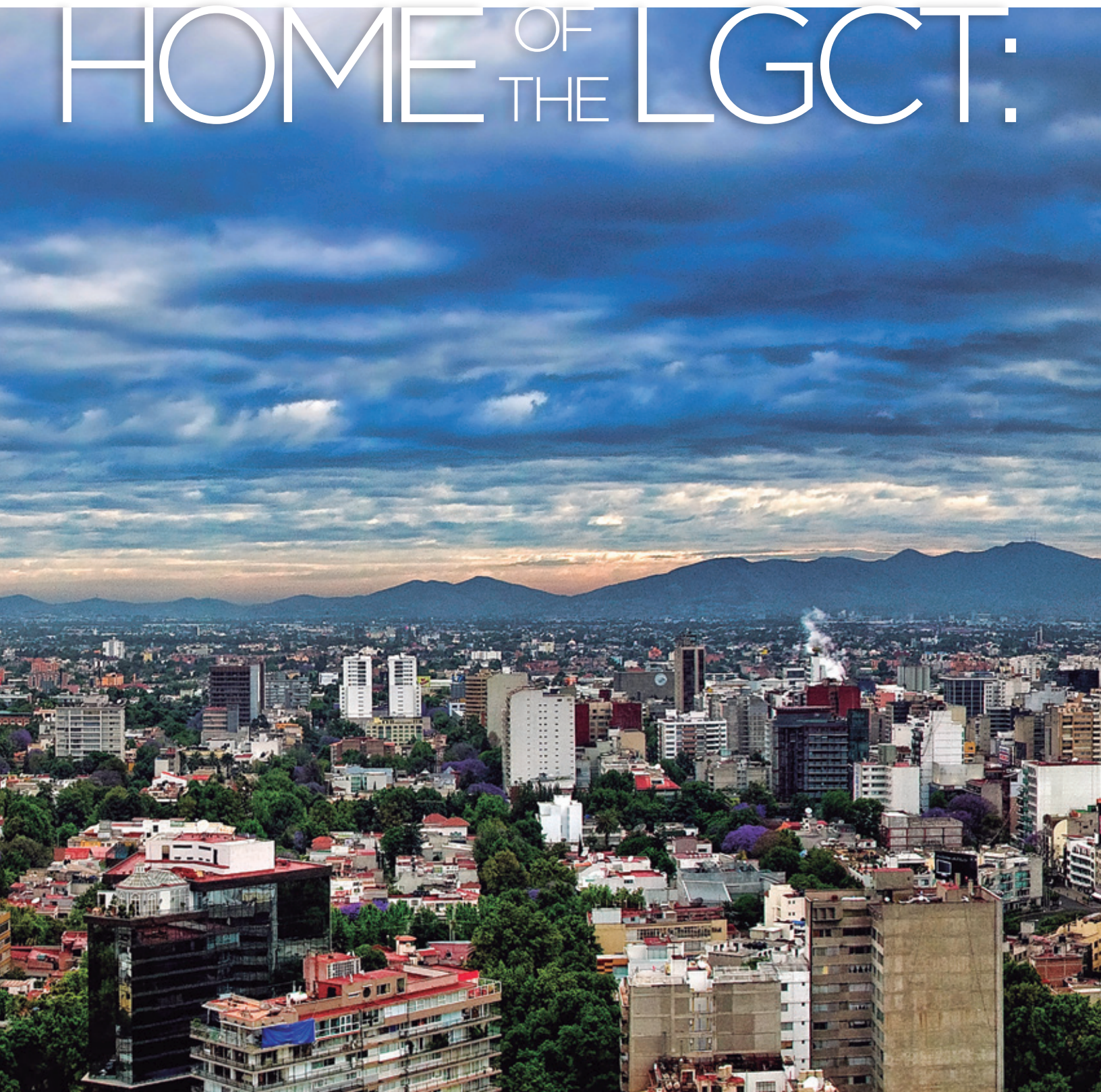


# Where to?

## HOME OF THE LGCT:



Once the center of Aztec civilization, Mexico City is now Mexico's cultural, financial and political capital. With its green parks, colonial palaces and world-renowned museums, it offers endless options to urban adventurers. As colorful as ever, Mexico City's trendiest area is always packed with hipsters,

business executives, expats, and tourists who flock to its signature museums, boutiques, taquerías, restaurants and lively bars. Polanco might not be the edgiest neighborhood, but it's certainly the chicest. This central area is convenient to some of the city's coolest attractions, including the

adjacent Museo Soumaya and three of the World's 50 Best Restaurants: Pujol, Biko, and Quintonil. It's polished, fancy and completely unmissable if you're visiting the city. But first, check into some of the snazziest suites in the city. *Puissance* recommends...

# MEXICO CITY

by Jorge Estrada



## LAS ALCOBAS

Masaryk 390, Polanco Chapultepec,  
México City, 11560 t. 52 (55) 3300 3900

Modern Mexican might be the best description of its aesthetic. Rooms at the boutique hotel are decorated in subdued colors, with custom-made rosewood furniture and hand-stitched leather wall treatments as accents. Subtle references to Mexican tradition and culture are seen in the amenities, too, including the handmade soaps made with ingredients such as vanilla, cacao, and cactus paddle that are brought to the guest's room upon check-in, along with a refreshing welcome drink. Service is attentive and efficient but never intrusive. And while the hotel sits in a plum position on upscale Polanco's busiest thoroughfare, you'd never know it, thanks to soundproofed windows that ensure a good night's sleep. There are two restaurants on site, Anatol and Dulce Patria; the latter is an award-winning hot spot that's listed on the current 50 Best Restaurants in Latin America list. Here, expect full Mexican flavor in contemporary interpretations of Mexican classics, always served with a whimsical touch.



## W HOTEL

Campos Eliseos 252, Chapultepec, Polanco,  
Mexico City, 11560 t. 52(55) 91381800

The most fashionable hotel in Mexico they say... Design buffs who aren't afraid of angles, geometric patterns, bright colors, bold art works, and psychedelic lighting will love W Mexico City, which underwent a total facelift in 2015. All of the new design elements were guided by a masquerade theme, so visitors will see gigantic masks in the lobby and floor-to-ceiling photographs in each room that depict one of several characters: Azteca (Aztec warrior woman), luchador (wrestler), conquistador (conqueror), the diva of the Mexican cinema, and Adelita (who represents the women who participated in the Mexican revolution). Optical illusions abound throughout the hotel and the eyes will never want for visual stimulation. Playfulness and pops of color continue albeit in a different way in J by José Andrés, the first restaurant by renowned chef José Andrés that was opened outside the U.S. and its territories. Spanish tapas inflected with Mexican ingredients are the star here. Meanwhile, in the lobby, the bar mixes up signature cocktails like Ruby Red (mezcal, hibiscus, chile, and rose essence) and the Mezcalada, a drink served over dry ice in a fish bowl. Unisex lobby bathrooms even have their own hidden tequila bar.





## ST. REGIS

Paseo de la Reforma 439, Colonia Cuauhtémoc.  
Mexico City, 06500 t. 52(55) 5228 1818

It's no surprise that the St. Regis takes the crown as the most luxurious place to stay in Mexico City. Located inside a skyscraper, this contemporary, 189-room oasis provides epic views of Mexico City from floor-to-ceiling windows. The New York-based design stars Yabu Pushelberg are responsible for the hotel's marble and onyx guestrooms, which come with private butlers and tech perks like TVs in the bathroom mirrors and bedside touch-screen control pads. What we love best: the morning yoga on the rooftop helipad and the 11-course tasting menu at the acclaimed French restaurant, La Table Krug. Find pampering and revitalization in the spacious Remède Spa or well-equipped Exercise Room. Enjoy the celebration of a daily Tea Ritual and a Champagne Ritual or allow the concierge to plan a guided wine tour at one of the country's finest vineyards. This property impresses guests with its convenient location, situated within walking distance of museums, restaurants, shops and iconic attractions like El Ángel de la Independencia.



## HOTEL HABITA

Av. Presidente Masaryk 201, Colonia Polanco, Mexico  
City, 11560 t. 52 (55) 5282 3100

One thing's for certain: Grupo Habita Hotels has style in spades from the chichi HotelAmericano in New York City to its fleet of Mexico City properties. Take Hotel Habita, which may as well be a contemporary museum thanks to its striking frosted glass exterior and collection of modern Mexican art. Here, you'll find a bronze mural by Jan Hendrix in the lobby and an abstract black-and-white backdrop by the rooftop pool bar. Meanwhile, on the six-floor terrace, don't miss drinking sundowners and tasting tapas by the 12-foot-long fireplace. Striking a harmonious balance between style statements and minimalism, Mexico's first design hotel has been an "in" spot since it opened 15 years ago. Ambient music is piped into the rooms (you can turn it off), and bowls of limes sit by flat-screen TVs. The Lobby Restaurant is a unique space with tasty bistro-Mexican cuisine, and a tiny ground-floor bookstore has a nice array of art books.

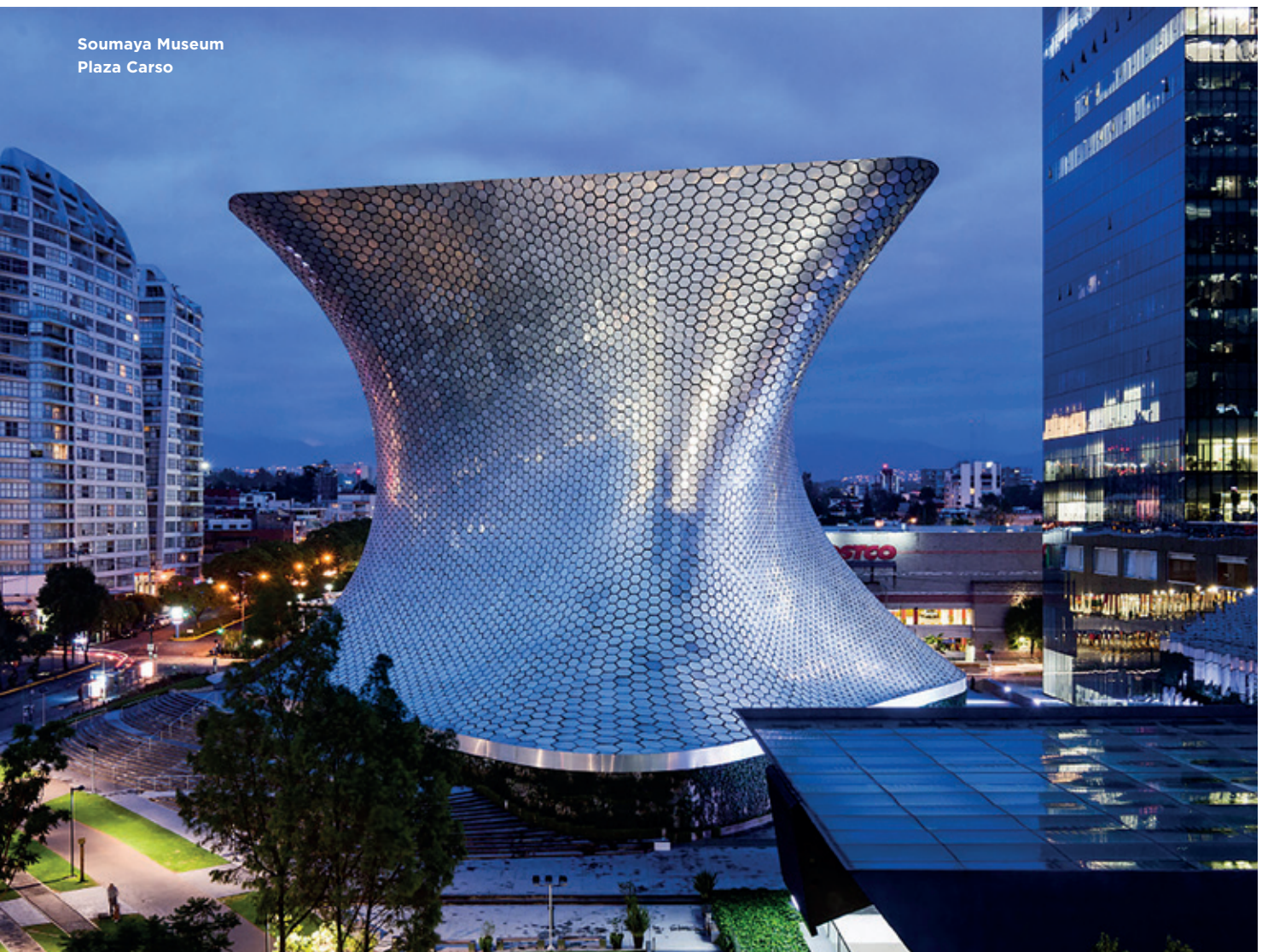
Home to some of the best shopping in the city, especially by local designers, in posh Polanco bordering Chapultepec Park, you'll find Mexico's answer to Rodeo Drive, Avenida Presidente Masaryk. These Mexican fashion brands: Lorena Saravia, Yakampot and Minkk Shoes, are a must! And not just local arts and crafts are available, but also really impressive design, like world-class furniture and beautifully crafted homeware products. There are many shops to choose from, where you can find everything from locally designed tables to baskets and ceramics. Place Gaia Design, Onora, and Decada should be at the top of your list.

Founded in 1991, the Galería Mexicana de Diseño's Polanco showroom, a sort of MoMA Store of Mexico City, is a one-stop introduction to contemporary Mexican design, with eco-friendly plywood furniture by Emiliano Godoy, minimalist kitchenware from Ruralista, and pendant lamps from Ad Hoc. At Tienda Museo de Arte Popular (One downtown, one in Polanco), you'll find gallery grade handmade crafts: traditional textiles in a riot of color schemes, beaded Huichol bracelets, ceramics, paintings, figurines, and clay sculptures. If you hit only one of the shops for gifts to take home, this should be it.

A short Uber ride away is the Museo Soumaya. If the name doesn't ring a bell, the building's giant silver structure certainly will. It's likely you've seen the iconic building, designed by Fernando Romero, included in at least one Internet slideshow of Mexico City's highlights. The collection features everything from 19<sup>th</sup>- and 20<sup>th</sup>-century Mexican art to pieces by Rodin and Renoir.

Right across the street from Plaza Carso in the "new" Polanco, in a stunning building designed by David Chipperfield, is the Museo Jumex, which houses the Colección Jumex, the largest private art

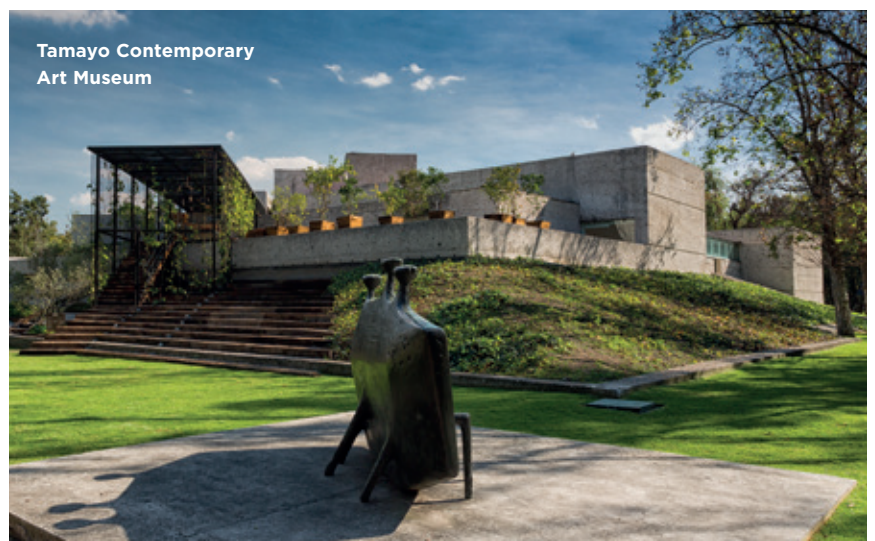
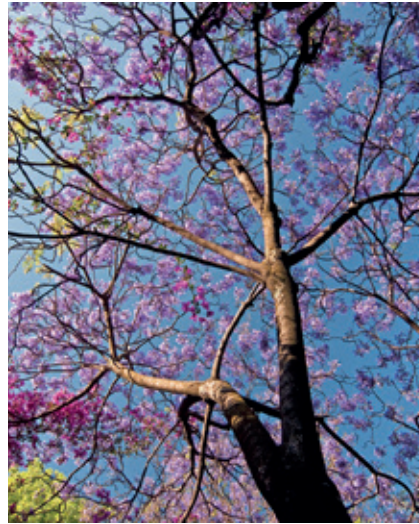
Soumaya Museum  
Plaza Carso



collection in Latin America, once displayed in a juice factory on the outskirts of town, that includes works by Cy Twombly and Pedro Reyes.

There's also a big movement to green the city that includes a popular, free bikeshare program. Chapultepec Park, Mexico City's Central Park, and the city's main drag, Paseo de la Reforma, is closed to traffic on the weekend to make way for cyclists, of which there are many of all ages. During the spring the city turns violet as Jacarandas bloom everywhere. The city is leafy, inviting and buzzing with energy. Along Paseo de la Reforma, amid the greenery of Bosque de Chapultepec, rises one of the city's gems, the Castillo de Chapultepec. This is where presidents and emperors lived with pretensions of the French and Spanish courts. Sweeping marble staircases, gilded rooms, bejeweled personal effects, Versailles-like carriages and sprawling terraces with views all around speak to the ostentatious lifestyle that helped spark a peasant revolution.

Across the street, The National Museum of Anthropology is one of the world's great museums, housing the most significant collection of pre-Hispanic artifacts to be found anywhere. Sculptures, stelae and frescoes of Aztec, Toltec, Olmec and Maya artists crackle with a vital energy. It's chilling to be in their presence. The singular vision of these lost civilizations, a panoply of plumed serpents, shamans and skulls, has inspired artists ancient and modern. The Aztec sun disk, the museum's breathtaking centerpiece, served as a gladiator's ring and sacrificial altar in the Templo Mayor, the palace of the Aztec ruler that stood at the center of Mexico City. One of the city's contemporary art museums that you can't miss is the Museo Tamayo, located near the famed National Museum of Anthropology in Chapultepec Park, it regularly hosts top-of-the-moment international exhibitions of artists like Sophie Calle and Yayoi Kusama.





Pujol

Hungry? Of course you are, you've been traipsing through museums all day. There's culinary magic in Mexico with an explosion of creative chefs adding imaginative touches to the traditional kitchen. It's not surprising Mexico is a foodie destination. Whether you stop at a taquería on the street or dine at one of the marquee new hot spots, your palate will be delighted.

Because you can't go to Mexico City and not eat at Pujol (Tennyson 133, Polanco, Mexico City. +52 55 5545

4111) – that would be a crime. When a chef serves a dish that simply consists of two different moles, with tortillas on the side, and it becomes one of the most famous dishes in the world, you know he/she is an absolute rock star. Enrique Olvera is that rock star. Dinner at Pujol can't be rushed. Take full advantage of your reservation and work your way through the cocktail and wine list. The seven-course menu is sometimes switched up, and you'll be given a few options to choose from for some courses. But the unmistakable staples

are the street snacks (to start), the aged mole, and the churros. Pujol's signature is the Mole Madre, Mole Nuevo: a plate with a perfect circle of fresh mole sauce encased in an outer layer of mole that has been aged for – at latest count – almost 1,000 days. The contrasting flavors of the two moles make for a fascinating delve into the magic of Mexican cuisine. Olvera celebrates all things Mexican and the drinks menu is no different: there's an extensive range of mescal and agave spirits as well as local and international wines, and non-alcoholic options also include the refreshing aguas frescas with mint and cucumber. The new location is a stunner of a space. It's minimalist but lush, clean but inviting and timeless. Diners who are familiar with Olvera's hit New York City restaurant Cosme will also see some familiar aesthetic choices.

Jump in an Uber and head to Quintonil (Newton 55, Polanco, Mexico City. +52 55 5280 2680) for a gastronomic lunch. Quintonil was recently ranked number 12 on the World's 50 Best Restaurants list. At a restaurant of such high caliber



Quintoniles

you can't really go wrong when ordering, but the escamoles and charred avocado are unmissable. The food can be warm and cozy or breathtakingly explosive. Highlights include sardines in green sauce with purslane, fennel and guacamole and a stunningly colorful dessert of mamey pannacotta, sweetened corn crumble and mamey seed ice cream. Quintonil's interior is fancy and the servers are dressed in smart waiter gear, but don't worry about putting on your finest attire. Food obsessives across Latin America know that while the things Enrique Olvera is doing at Pujol are important, he's not serving the most enlightened tasting menu in DF. That honor goes to Quintonil, a restaurant from chef Jorge Vallejo, an Olvera protégé. Where Pujol can seem overly confident, Quintonil (the word refers to the greens of the amaranth plant) is quiet, reserved, and restrained. The dining room, overseen by Vallejo's wife, Alejandra Flores, is lit in soft golden hues, and wood and clay vessels add grounding elements to the decor.

Mr Chow (Av. Presidente Masaryk 294, Polanco, Mexico City. t. (55) 5280 0257) the long awaited luxurious Beijing cuisine eatery, just opened its 8<sup>th</sup> restaurant in the prestigious Masaryk Avenue in Polanco. In a historic house intervened by Cuaik Arquitectos, with a large terrace, a bar and two dining rooms, Mr Chow displays with glamour the art of performance without sparing any detail. With the intention of preserving its original architecture, Cuaik Arquitectos covered the house with a steel structure with glass, creating a contrast of two facades reflecting inspiration and simplicity.







Nobu Polanco (Anatole France 74, Polanco, México City. t. (55) 52-80-29-45) first opened in 2014, following the enormous success of its sister location in Mexico City. Expertly blending Japanese cuisine with Peruvian influence, Nobu restaurants have won numerous awards; many signature dishes can be enjoyed here, such as Yellowtail Jalapeno and Black Cod with Miso. Designed by the prestigious Sordo Madaleno Arquitectos, the space has been transformed from a colonial-style mansion built in 1953 to an exquisite three-floor restaurant, dominated by wood-carved furniture, natural elements such as stone and metal, and warm lighting. The restaurant pays homage to the classic Rockwell-designed locations around the globe yet also embraces its own distinct ambiance. It exudes a level of prestige and elegance, complementing the new-style Japanese cuisine created by renowned Chef Nobuyuki Matsuhisa. In this same location, you can also find Sylvestre Asador Mexicano (Anatole France #74, Polanco, México City. t. (55) 5281 2147) an interpretation of an excellent Argentine Steakhouse combined with the best of Mexico.





Sylvestre Asador  
Mexicano



Dixon

The perfect setting for great food, drinks and great music is the rooftop terrace at Dixon, an excellent fusion of gastronomy and New York style glamour. Chefs Jared Reardon and his wife Sonia Arias, also creators of the restaurant Jaso, are responsible for each of the delicate dishes. Sonia is dedicated to the sweet side and Jared to the salty. It's an excellent team and it shows. Live DJs and a great ambiance make Dixon the evening hotspot in Polanco. Cocktails have fun and creative names like "Twisted" (Gin, lemon juice, natural syrup and raspberry) or "Joker" (Gin, Lemon Juice, Aperol, Angostura Bitters, grape and basil). Make sure to make a reservation, it's a guarantee you'll love it.



Dixon