



The 2023 Top 25 Historic Hotels Worldwide® Culinary Heritage and Traditions List Is Announced

November 29, 2023 — WASHINGTON, DC — Historic Hotels Worldwide® celebrates iconic and legendary hotels around the globe, beautiful locations where travelers can indulge their palates with delicious fare curated by some of the world’s most innovative chefs throughout history. The 2023 Top 25 Historic Hotels Worldwide Culinary Heritage and Traditions List recognizes the historic hotels that preserve their culinary traditions and share them with guests.

Many of these hotels have made important contributions to the world’s favorite recipes, while others create dining experiences for guests centered around the region’s history and heritage, or preserve traditions of indigenous agriculture and animal husbandry or hunting. While some hotels prefer to keep their culinary secrets locked away and only for guests to experience on site, several hotels honored in The 2023 Top 25 Historic Hotels Worldwide Culinary Heritage and Traditions List offer recipes for recreating their special offerings at home.

From original recipes that were created or popular recipes that were perfected at a historic hotel, to specialty drinks and cocktails that are closely connected to the histories of hotels, The 2023 Top 25 Historic Hotels Worldwide Culinary Heritage and Traditions List offers something sweet, savory, or refreshing for foodies and explorers everywhere to enjoy.

[Nermo Hotell & Apartments](#) (1442) Øyer, Norway

Dating back to the 1440s, Norway’s historic Nermo Hotell & Apartments was once a modest guesthouse for travelers exploring the nearby valleys of Gudbrandsdalen and Østerdalen. The Nermo family purchased the estate during the 19th century, when it was a potato and grain farm, converting the location into a popular hotel. Although the hotel has been renovated and expanded to meet modern guests’ expectations, the Nermo hotlier family balances modernization with tradition, especially through its culinary heritage. The family serves moose and pork through traditional moose hunting and husbandry of mountain pigs. Johannes Nermo, 5th generation owner and hotelier, explains “Since the first guests came to us almost 150 years ago, one of our cornerstones has been that we harvest what nature gives us. For us, it is both necessary and very important that the whole animal is used at the hotel and the menus are also set accordingly.” All of the moose served at Nermo Hotell & Apartments comes from the hotel’s hunting team, led by

the Nermo family. The family has hunted moose for generations, and one of the hotel's signature dishes is moose tenderloin, which is popular at weddings hosted at the hotel. The hotel also serves elk stew in the winter, moose burger in the summer, and cured ham throughout the year. The ham is butchered and salted in the same way as it has been for hundreds of years, and hung in the storehouse for a minimum of two years before being used by the kitchens. "Our most famous dish is probably our own cured ham," Johannes Nermo says. "Although we could very easily sell our cured ham to individual customers, it is only as a guest at Nermo that you get to experience our cured ham. Our recipe for cured ham is secret and securely locked in the hotel's safe."

Nermo Hotell & Apartments Moose Burger Recipe (serves 4)

Ingredients: 500 g minced moose (ground moose meat)

1 teaspoon of salt

1 tablespoon potato flour

1 tablespoon wheat flour

1 egg

½ teaspoon of pepper

¼ teaspoon grated nutmeg

1 teaspoon dried thyme

4 oz whipping cream

2 tablespoons margarine for frying

Preparation: Stir salt into the minced meat until it becomes chewy. Stir in potato flour, wheat flour and spices. Add eggs and mix well. Whip the cream in two batches, stirring well between each batch. Divide the dough into eight parts and shape into patties on a wet sheet pan. Bake for approx. 2 minutes on each side until barely cooked through. Serve moose burgers with vegetables, boiled potatoes, and cranberry jam.

Chablé Resort & Spa (1650) Chocholá , Mexico

At the heart of Chablé Resort & Spa—a luxury resort in the Yucatán—is a traditional, organic Maya Garden, where gardeners preserve and celebrate indigenous harvesting techniques. An award-winning retreat, Chablé Resort & Spa is located on an estate founded in 1650, and was inducted into Historic Hotels Worldwide in 2017. Chablé Resort & Spa's culinary experience of farm-to-table cuisine is based on the fruits, vegetables, and herbs sourced from this garden. The Maya Garden consists of raised garden beds made from local wood and constructed using no synthetic elements. Each bed, called a *Ka'anche'*, is filled with organic soil and seeds harvested through traditional Maya methods by Chablé Resort & Spa's resident Mayan horticulturist. Upon request, guests will have the opportunity to partake in the gardening process during their stay. The garden supplies Chablé Resort & Spa's restaurants, Ixi'im and Ki'ol, with fresh, flavorful local produce throughout the year. In the words of its General Manager, Chablé Resort & Spa "honors Mayan traditions without sacrificing the global standards for luxury."

Hotel Hacienda Uxmal (1683) Uxmal, Yucatán, Mexico

The historic Hotel Hacienda Uxmal has been serving Yucatán delicacies for generations. Inducted into Historic Hotels Worldwide in 2016, the luxury resort's history dates back to 1683, when it was a hostel for European and other colonial travelers wanting to see and experience pre-Columbian culture. Today, as it did in its earlier iterations, the recipes served at the resort are based on the region's pre-Hispanic gastronomy. The contemporary restaurant has catered to celebrated guests, including Queen Elizabeth II, Mexican presidents, and illustrious American families, including the Rockefellers and Kennedys. Serving a menu of traditional Yucatán recipes, the exquisite cuisine served is celebrated for its blend of exotic spices, Mayan cooking techniques, and organic ingredients grown at the resort. One of these Yucatán recipes is Sikilp'aak, a paste made of pumpkin seeds and tomato.

Hotel Hacienda Uxmal Sikilp'aak Recipe

Ingredients:

1 cup toasted pumpkin seeds (pepitas)

2 tomatoes

½ cup finely chopped white onion

¼ cup finely chopped cilantro

1 green pepper

2 tablespoons fresh sour orange juice

Salt to taste

Tortilla chips to dip

Preparation: Blend toasted pumpkin seeds in the food processor until smooth. Grill tomatoes on a griddle or over charcoal until softened. Place the tomatoes in the food processor with the pumpkin seed paste to mix thoroughly. Add onion, green pepper, cilantro, and fresh sour orange juice to the food processor, and grind until it is almost smooth. Add salt to taste. Transfer the sikilp'aak to a bowl, and serve with tortilla chips.

[Tivoli Palacio de Seteais \(1787\)](#) Sintra, Portugal

More than a luxurious hotel, Tivoli Palácio de Seteais is a breathtaking 18th-century romantic retreat exuding and celebrating Portuguese history and heritage. One celebrated aspect of that history is the nation's role in the popularization of tea. The estate is located on the Sintra hillside, a UNESCO World Heritage site, with views of the Moorish Castle and Pena Palace, and was inducted into Historic Hotels Worldwide in 2016. Afternoon tea at Tivoli Palácio de Seteais Hotel was revived in 2021 with the arrival of the new pastry chef, Cíntia Koerper. Koerper designed The Queens' Tea menus, served daily at 5 p.m., to spotlight the Portuguese connection to this genteel tradition. The Queens' Tea is inspired by two Queens of Portuguese history: Carlota Joaquina and Catarina de Bragança. The first menu is inspired by Queen Carlota

Joaquina of Bourbon. She visited Seteais Palace with her husband, King D. João VI (John VI), in 1802. The owner of the palace at the time built the monumental arch linking the two wings of the Palace to celebrate their visit. The second afternoon tea menu is an homage to Queen Catherine of Bragança, daughter of the King of Portugal, who very famously popularized tea in England after she married England's King Charles II in 1662. Portugal was engaged in a lucrative tea trade with China in the mid-1600s, and Catherine brought loose leaf tea to England as part of her dowry. At the time, tea was used only medicinally in England, but the young queen made it popular as a social beverage by the end of the 17th century. Both menus are served in one of the magnificent ballrooms of the hotel, surrounded by tapestries and frescoes, thousands of art pieces, and exclusive fine China from the recognized Portuguese brand Vista Alegre. The dinnerware of Tivoli Palácio de Seteais was designed exclusively for the hotel by Vista Alegre, a very traditional Portuguese brand, creating beautiful fine china since 1824. Visitors can buy a selection of tea blends at the hotel, and can take with them any leftovers from the tea service. Reservations are required for the Queen Carlota Joaquina menu.

Hotel Savoia & Jolanda (Early 1800s) Venice, Italy

The signature restaurant of Hotel Savoia & Jolanda is Ristorante Principessa, facing St. Mark's Square and the island of San Giorgio, and it offers a tempting array of Venetian cuisine specialties, as well as an extensive wine list coming from the best Veneto and Italian wineries. At Ristorante Principessa, guests can savor the traditional dish "Bragosso della Principessa," a Venetian spaghetti with mussels, clams, and shellfish. This delicacy is served with a gold fork, an homage to the 11th-century Byzantine princess Maria Argyra, who first introduced the utensil to the Venetians in 1004 A.D., when she married Giovanni Orseolo, son of the Doge of Venice Pietro II Orseolo. Ristorante Principessa combines modern gastronomic elements with the Venetian culinary tradition, in an authentic and magical atmosphere. Overlooking the Basin de San Marco in the Venetian Lagoon, the Hotel Savoia & Jolanda dates to the early 19th century. It was inducted into Historic Hotels Worldwide in 2022.

Great Southern Killarney (1854) Killarney, County Kerry, Ireland

Afternoon tea has been served at Great Southern Killarney since it opened in County Kerry, Ireland in 1854. Great Southern Killarney first opened as The Railway Hotel in 1854 and was the first purpose-built railway hotel in Ireland. The train journey between Dublin and Killarney took over nine hours at this time, so the early morning train would arrive just in time for weary travelers to enjoy afternoon tea after checking in. Tea was originally served in one of the ladies' drawing rooms on the side of the Grand Foyer. In 1861, the town of Killarney hosted Queen Victoria and her entourage. While Queen Victoria did not stay at Great Southern Killarney, the hotel did host her entourage for the duration of their visit. While in Killarney, the Queen's party enjoyed afternoon tea daily in the drawing rooms. Today, afternoon tea is served Wednesday through Sunday, from 1 p.m. to 3 p.m., beneath the gold-gilded ceiling of The Garden Room restaurant. The afternoon tea menu includes three tiers of sweets and savories, including Irish

smoked salmon, egg, and watercress finger sandwiches, fruit and plain scones with jam and cream, and freshly-baked cakes and other sweet treats. Guests can select from a variety of Ronnefeldt Tea options or coffee, served in fine China cups and saucers, and even opt to add a little sparkle to the afternoon tea experience with a glass of Prosecco.

[Hotel España](#) (1859) Barcelona, Spain

In February 1923, just over a century ago, Albert Einstein spent a week visiting Catalan academies and meeting with the regional political and scientific leaders. His visit is legendary and celebrated by the region to this day. While Einstein did not stay at Hotel España in 1923, this historic hotel celebrates his famous visit to its city and shares that history with guests today. In particular, the hotel recreates a menu from a dinner party that Einstein attended. One evening during his visit, Einstein dined at the Barcelona home of Rafael Campalans, a Socialist political leader and university physicist. At the dinner, Campalans provided entertainment that included live musical performances, and offered Einstein a clever dinner menu, written in Latin and composed with clever scientific references, such as nods to the Theory of Relativity, the Doppler effect, and Euclidian geometry. Every dish had an enigma related to scientists, philosophy, or theories. For example, the menu item “*Phasianus nycthemerus Minkowskiensis, quatriplex dimentiones*” was a nod to a pheasant dish and to Einstein’s old professor, mathematician Hermann Minkowski. Einstein referred to the dinner in his personal diary, where he reflected on the warmth and hospitality of Spain. Since 2019, Hotel España has offered guests an opportunity to experience the menu at the hotel’s signature restaurant, Fonda España.

[The Editory Riverside – Santa Apolonia](#) (1865) Lisbon, Portugal

The Editory Riverside – Santa Apolónia in Lisbon, Portugal, offers diners a journey through Portugal at its Impulso restaurant. The historic hotel is located within Lisbon’s historic train complex, Santa Apolónia Station, dating back to 1865. Visitors have the opportunity to savor the regional flavors of Portugal at Impulso Restaurante & Bar. Inspired by the foodways of the regions serviced by the rail lines that converge at Santa Apolónia Station, Impulso is a culinary crossroads of customs and ingredients. Guests are transported across the country through traditional Portuguese recipes, passed down through generations, made with seasonal products that have been brought in by rail to the train station. The dishes and drinks are not the only aspects of Impulso influenced by Santa Apolónia Station. The dining room itself takes its inspiration from train travel though Portugal, too. Not only is the open kitchen designed to resemble a ticket office, with windows that gaze out over the station, but the furnishings and finishes are evocative of an elegant railroad dining car. Learn more about the signature Portuguese dishes served at Impulso Restaurante like [Pastel de Nata](#) and [Bife à Portuguesa](#).

[Raffles Singapore](#) (1887) Singapore

The Singapore Sling, widely regarded as Singapore's national drink, was first created in 1915 by Raffles Singapore bartender Ngiam Tong Boon. Primarily a gin-based cocktail, the Singapore Sling also contains pineapple juice, lime juice, curaçao, and Bénédictine. Grenadine and cherry liqueur give the cocktail its signature pink hue. A little-known fact about the Singapore Sling is that since 2018, the cocktail has been made with ecoSPIRITS, making it more sustainable and better for the environment. Raffles Singapore, which was inducted into Historic Hotels Worldwide in 2018, was also featured in the [2023 Top 25 Historic Hotels Worldwide Afternoon Tea Experiences](#). When the Sarkies family of hoteliers acquired the building for the development of a luxury hotel in Singapore, they named it “Raffles Hotel” in 1887, and the business became one of the most sought-after destinations in Southeast Asia. One of the newest offerings of the hotel under the Sarkies’ management was afternoon tea, and it has been a mainstay ever since.

[The Savoy London](#) (1889) London, England, United Kingdom

The Peach Melba recipe was created by Chef Auguste Escoffier in 1893, when he was the chef of the signature restaurant of The Savoy, in London, England. This sweet palette of summertime flavors is named after opera singer Nellie Melba. When she performed in Covent Garden, she was widely praised. The Duke of Orléans wanted to celebrate her achievement, and organized a dinner cooked by Auguste Escoffier. In honor of Dame Melba, the gastronomic icon created a new dessert: Pêche Melba. He served his dessert in a silver bowl that he placed in an ice sculpture in the shape of a swan. The swan ice sculpture was a direct reference to Dame Melba's performance in the opera Lohengrin, which featured a swan-shaped boat. The poached peaches were arranged on vanilla ice cream and topped by a nest of spun sugar. The dessert was thus originally called “Pêche au Cygne” (peach with the swan) by Escoffier. Only seven years later, when Chef Escoffier opened the Ritz Carlton restaurant in London with his partner and former General Manager of The Savoy, Cesar Ritz, Escoffier replaced the sugar confectionery with raspberry purée. He then renamed the dessert Peach Melba. Recreate the treat at home with the [Peach Melba recipe](#) from Historic Hotels Worldwide.

[Støtt -Top of Helgeland](#) (1897) Støtt, Norway

Founded in 1897, Støtt - Top of Helgeland hotel began as a rustic 19th-century trading outpost for mariners who traversed the shoreline of Norway’s Helgeland archipelago. The shoreline of Støtt was regularly filled with rows of wooden drying racks—known as *hjell* in Norwegian—that used the cold, polar air to preserve seafood, including halibut, cod, and whale. The racks attracted the attention of sailors who passed Støtt on their way further north into the Vestfjorden, and fishing made it an important stop along the route. Today, just as the historic STØTT - Top of Helgeland hotel has been beautifully preserved, so have the culinary techniques and dishes served at Restaurant Gammelbutikken. The hotel’s signature dining establishment is the last restaurant in Norway that still produces its own dried fish. The inspiration for the restaurant was derived from the old trading posts with hundreds of years of culinary heritage techniques. Restaurant Gammelbutikken embodies much of the coastal culture of the island, and serves

dishes with the best ingredients that the island and the sea have to offer. Ingredients are locally harvested, and fresh fish are caught out on the Vestfjord. This combination of sourcing local ingredients creates unique and memorable dishes for guests.

[The Strand Hotel](#) (1901) Yangon, Myanmar

The Strand Hotel has stood as a cultural landmark in Yangon, Myanmar since the early 20th century, when Myanmar (Burma) was colonized by the British Empire. In the 1960s, The Strand Hotel became the first luxury hotel in Myanmar to serve a Myanmar version of England's afternoon tea ritual, inspired by the local Myanmar cuisine and beautiful surroundings of the Colonial hotel. The tea setting includes local savory and sweet treats that bring an unexpected twist to a traditional high tea, like rice dumplings, springs rolls, ginger salad, and pandan. Guests can enjoy black Myanmar tea sourced from the country's Shan region, or select more traditional Western staples like Earl Grey, English Breakfast, and peppermint. A classic tea menu with traditional English tea favorites is available. Afternoon tea is served daily at The Strand Hotel from 2 p.m. to 5 p.m. The Strand Hotel was previously featured in the [2023 Top 25 Historic Hotels Worldwide Afternoon Tea Experiences](#).

[The Grand York](#) (1906) York, England, United Kingdom

The Grand York was built in 1906 as a "Palace of Business" for the North Eastern Railway Company, which was one of the most powerful enterprises in Great Britain at the time. As a luxury hotel today, it offers a variety of modern and traditional culinary experiences, in addition to elegant guestrooms. The hotel's restaurants feature family-style dining and child-friendly activities, such as a children's afternoon tea. The Grand York opened a state-of-the-art cookery school in 2019, perfect for both the beginner and the expert, with 42 classes to choose from. The Cookery School at The Grand offers express, half-day, full-day, and even parent-child courses, focusing on a selection of international cuisines and specialty classes. Led by Cookery School Director, Marc Williams, the Cookery School is designed for novice and aspiring chefs, with classes inspired by cuisine from around the world. The Grand York was previously featured in the [2023 Top 25 Historic Hotels Worldwide Afternoon Tea Experiences](#).

[Hotel Adlon Kempinski](#) (1907) Berlin, Germany

In 1949, Herta Heuwer prepared the very first currywurst at her snack stand in Berlin-Charlottenburg, while mixing a sauce consisting mostly of tomato paste, curry powder, and Worcestershire sauce. The German classic of "currywurst" was born then, and it remains a favorite dish for tourists to sample. In Berlin today, Hotel Adlon Kempinski offers guests an elevated version of this regional dish. The hotel's Adlon-Currywurst comes with its own special sauce, a Kempinski secret recipe. The hotel sells about 6,136 currywursts each year to guests

from around the world. Visitors can order this signature recipe at Hotel Adlon Kempinski's Lobby Lounge & Bar.

Hotel Moskva (1908) Belgrade, Serbia

A celebrated landmark in Downtown Belgrade, Hotel Moskva is one of the most important historic hotels in Serbia's capital city. This beautiful building is designed in the Russian Art Nouveau style and has been entertaining guests since King Peter I of Serbia officially opened it in 1908. In recent history, the hotel has become well-known for its Moskva Pastry Shop, which has produced Belgrade's favorite sweets for decades and is famous for its signature cake, the Moskva Schnitt (also translated as the Moskva Snit or Moscow Shnit). Moskva Schnitt is a refreshing fruit cake made with almonds, cherries, pineapple, and homemade cream. Created in 1974 by Pastry Chef Anica Dzepina, the original recipe is still used today, and the cake is served at birthdays, weddings, and other special events throughout Europe and around the world. Hotel Moskva's pastry shop makes upwards of 20 tons of Moskva Schnitt a year. Visitors can enjoy the cake by buying it directly at the pastry shop or ordering it for dessert at the hotel's signature restaurant, Tchaikovsky Restaurant.

Hotel Waldhaus Sils (1908) Sils Maria, Switzerland

Hotel Waldhaus Sils served The Omelette Surprise—otherwise known as the “Omelette Norvégienne” or the “Baked Alaska”—when it first opened in 1908 under the direction of owners Josef Giger and his wife, Amalie. The newly christened “Hotel Waldhaus Sils” became an immediate overnight sensation due to its then cutting-edge amenities and unrivalled hospitality. The complicated dessert the Gigers served added to the new hotel's charms. Consisting of a sponge cake, ice cream, and meringue, the Omelette Surprise is an exhilarating experience for any fan of the culinary arts. After a brief period in which the dish was no longer prepared, the kitchen staff decided to resurrect the Omelette Surprise in 2019 during the hotel's 111th anniversary. Now offered at the Chef's Table, the Hotel Waldhaus Sils creates the Omelette Surprise fresh for its guests to enjoy. Learn more about the history and significance of this dessert at [Historic Hotels Worldwide](#).

Grand Hotel Tremezzo (1910) Tremezzina, Italy

Immersed in the beauty of Lake Como and offering a spectacular view of the surrounding Alps, the historic Grand Hotel Tremezzo is a treasured example of the finest authentic Italian palaces. With intricate period furnishings and unparalleled views, Grand Hotel Tremezzo invites guests to experience a sensation of historic elegance and tranquility. The iconic dish that is served in Grand Hotel Tremezzo's fine dining establishment, La Terrazza Gualtiero Marchesi restaurant, is the saffron risotto with golden leaf dish created by the Maestro Gualtiero Marchesi in 1981. This dish has been a staple of diners at the hotel for 42 years. The dish was created by the Maestro

Gualtiero Marchesi, who is known as the “Maestro of modern Italian cuisine.” He became the first Italian chef to win three Michelin stars; he was also the first chef from Italy to hand one back. This special risotto recipe includes common cooking ingredients such as butter, onion, and parmesan cheese, but it is known for the gold leaf that is placed on top of the risotto dish, making it not only delicious, but also beautiful.

[Mayaland Hotel & Bungalows](#) (1923) Chichen Itza, Mexico

In 1923, when Mayaland Hotel & Bungalows opened its doors to travelers as The Mayaland Lounge, it served *cochinita pibil*, and it serves the same dish to travelers today. Cochinita pibil is a traditional slow-roasted pork dish that originated on the Yucatán Peninsula during the Spanish Conquest. The Mayans cooked the pork in an underground oven called a *pib*, which is how the dish got its name. The pork is seasoned and marinated in a solution of bitter orange juice and annatto paste, which gives the dish its characteristic burnt orange color. The pork is then wrapped in banana leaves and slow roasted in the oven. The color and flavor of the marinade are characterized by *achiote* (annatto seed). This traditional dish has been served at the Mayaland Hotel & Bungalows for a century. Try it at home with the [Mayaland Hotel & Bungalows’s signature recipe](#).

[Hôtel Paris Bastille Boutet - MGallery](#) (1926) Paris, France

Hôtel Paris Bastille Boutet - MGallery, a member of Historic Hotels Worldwide since 2018 and a former chocolate factory, dates to 1926. That year, the Maison Boutet carpentry company hired famed French architect Achille Champy to construct a factory building in a historic Paris neighborhood on Rue Faidherbe. The factory building debuted with a dazzling Art Deco façade design and beautiful ochre mosaics. Before it was a hotel, it served as a wood manufacturing plant and then as a chocolate factory. Today, the building has been transformed into a luxury boutique hotel, and offers guests an immersion into French culture, with chocolate featured in many of its prized desserts. Notably, the hotel offers foreign guests the opportunity to experience *Le Goûter*, a light and sweet French meal taken in the afternoon. This “afternoon snack” is often compared to the English tradition of afternoon tea; it is not casual eating but a light meal. It is commonly taken as an afternoon snack for school children. At the hotel, *Le Goûter* comes with a sweet treat and a house-made madeleine, and it is served alongside Hôtel Paris Bastille Boutet - MGallery’s iconic hot chocolate.

[Hotel New Grand](#) (1927) Yokohama, Japan

In the 1930s, Hotel New Grand made culinary waves in Japan when it brought in Swiss Chef Saly Weil to manage its menu offerings. Chef Weil, who served as the first Master Chef at the Hotel New Grand, introduced French and Italian recipes, including rice gratin, spaghetti Napolitan, and pudding à la mode, that are now widely enjoyed throughout Japan. The hotel also credits him with popularizing the à la carte menu to Japan. The hotel’s signature menu item,

Seafood Doria (seafood rice gratin), was invented by Chef Weil, and first served during this era. Seafood Doria consists of rice, shrimp, and scallops covered in a rich béchamel sauce. Today, visitors can dine at several restaurants at Hotel New Grand, each featuring French, Italian, or Kyoto cuisines. Seafood Doria, along with other favorites introduced by Chef Weil, is served at The Café, located on the first floor of the historic main building. The historic Hotel New Grand was established in 1927 and was inducted into Historic Hotels Worldwide in 2012. A relaxing respite in the heart of the city, this culturally rich hotel offers unparalleled views of Yamashita Park and Yokohama Bay.

Raffles Hotel Le Royal (1929) Phnom Penh, Cambodia

Restaurant Le Royal at Raffles Hotel Le Royal is one of two historic restaurants in Cambodia that has been given the official blessing, by special decree, to use Royal Khmer recipes of the Royal Palace of Cambodia. The restaurant's 2023 Khmer Royal Cuisine Tasting Menu includes *Noam Svay* (green mango salad with grilled scallops, peanuts, and nuoc mam sauce), *Samlor Machou m'Noas* (fish soup with pineapple and herbs), *Chaen Trey Domrey Teuk Ampil Tom* (seared elephant fish with tamarind sauce), *Sach Ko Changkak* (grilled beef skewered on lemongrass), and *Amok Bangkang* (Mekong lobster served on coconut shell). The finest ingredients are carefully blended to create a distinct, exhilarating, and elegant gastronomic experience. Set beneath a glorious hand-painted ceiling, Restaurant Le Royal showcases centuries-old dining rituals and traditional recipes from the Cambodian royal family, alongside modern Khmer gastronomy, as well as a unique signature *guéridon*, or tableside service. Established in 1929 and inducted into Historic Hotels Worldwide in 2018, Raffles Hotel Le Royal is one of the finest hotels in Cambodia today.

Garden Hotel Suzhou (1930) Suzhou, China

When former U.S. President Jimmy Carter dined at Garden Hotel Suzhou's signature restaurant, SOO He 1929, Chef Yao served him the same dish that he had served numerous foreign heads of state: Golden Dragon Shaped Salad. Invented by Chef Yao, the Golden Dragon Salad is the signature dish at Garden Hotel Suzhou's signature restaurant. This fine dining restaurant specializes in classic Suzhou cuisine and delicacies from the Yangtze River and nearby Lake Tai, such as sweet and sour Mandarin fish. Freshly-caught fish, shrimp, and crab are accompanied by seasonal produce from the gardens to create dishes that are flavorful and nutritious. Garden Hotel Suzhou was once a retreat for China's political elite, and remains a favorite destination for world leaders. Chef Yao's signature dish is served in the shape of a golden dragon to note the auspicious meaning of a banquet among political leaders or a shared meal with friends and family.

Fairmont Le Château Montebello (1930) Quebec, Canada

At Fairmont Le Château Montebello, the Château's Maple Cutter Crêpes and Montebello's Famous Sugar Pie are cherished culinary traditions connected to Canada's maple sugar culinary heritage. Maple sugar was first discovered and enjoyed by the First Nations people, who predated French and English colonists in the region. They developed ways to harvest the maple tree sap from living trees, and carefully process it into syrup or sugar. Non-Native Canadians embraced maple sugar when they settled there, many preferring it to cane or beet sugars. Fairmont Le Château Montebello, built in 1930, has made this full-flavored maple syrup and sugar an integral part of the dining experience for generations of guests and staff. The chefs at the resort design their menus to honor the local culture and share the delicious flavors of nature with guests.

Montebello's Famous Sugar Pie Recipe

Ingredients:

2 pie crusts

1 ¼ pound of brown sugar #1

2 oz of cake flour (Monarch)

6 large eggs

8 oz. of brown sugar #2

3 oz. of maple syrup

3 oz. of honey

2 ¼ cup of 35% cream

3 oz. of milk

3 ½ oz. of unsalted butter

Preparation: In a bowl, mix the first quantity of brown sugar, cake flour and the eggs. Whisk until smooth and set aside. In a pot, mix the second brown sugar, maple syrup, honey, cream and the milk; place on stove top, and using a wooden spatula, stir and bring to a simmer. Pour part of this mix into the first one to heat, then combine both and mix into the pot; simmer for about 10 to 15 min and then add the melted butter. Mix, and then remove from heat. Pour into a bowl and let the mixture cool down. Refrigerate overnight. Preheat oven at 325° F. Pour mixture into two unbaked pie shells, cook for about 1 hour 15 minutes, cool down to room temperature, and refrigerate before eating.

Raffles Grand Hotel D'Angkor (1932) Siem Reap, Cambodia

Raffles Grand Hotel D'Angkor opened in 1932 to accommodate tourists traveling to the Angkor Wat temple, which is now part of a famous UNESCO World Heritage Site. Named for the capital

city of the historic Khmer Empire, the Grand Hotel D'Angkor displays timeless architectural designs of ancient Khmer culture throughout the hotel. An homage to the past, the hotel's signature restaurant—1932—is a celebration of the rich culinary heritage of Cambodia. The menu at 1932 is a journey into the past; not just the hotel's historic cuisine, but the Kingdom's history, through its special dishes. This signature restaurant is, in fact, one of the country's two restaurants given official blessing, by special decree, to use the royal Khmer recipes of the Royal Palace of Cambodia. Nearby, The Elephant Bar is Siem Reap's most celebrated lounge. A visit to Raffles Grand Hotel D'Angkor would be incomplete without trying the Elephant Bar's famous signature cocktail, the Airavata. The Airavata includes an enchanting blend of rum, coconut, passion fruit, lime juice, crème de banana, and pineapple juice. Raffles Grand Hotel D'Angkor was inducted into Historic Hotels Worldwide in 2018 and won the award for [Historic Hotels Worldwide Best Historic Hotel in Asia/Pacific in 2023](#).

[Casa das Lérias](#) (1930s) Amarante, Portugal

Casa das Lérias, a member of Historic Hotels Worldwide since 2023, dates to the 1930s, when it was established as a magnificent bakery known for creating a famous pastry, the Lérias. For centuries, the pastoral community of Amarante, Portugal, had been known throughout the nation for its baked goods. The Lérias, a sweet, jam-based cake, was the region's favorite sweet treat, and was perfected by the nuns of the Santa Clara Convent. The nuns' recipe was thought to be lost forever when the convent closed in the 1860s, but by 1910, a baker by the name of Alcino dos Reis pieced together the recipe from interviews and experimentation. With the recipe in-hand, he started his own bakery. When the operation expanded in the 1930s, he built Casa das Lérias and operated it as a bakery—producing delectable Lérias along with other sweet treats—through the end of the 20th century. Casa das Lérias was transformed into a boutique hotel and reopened to the public in 2021. Guests and visitors alike can try a variety of local baked goods, including the convent's special recipes, at the hotel's Café & Bar.

“What better way to experience a part of history than to taste the recipes created, invented, or perfected over the past 1,000 years at a Historic Hotels Worldwide destination,” said Lawrence Horwitz, Executive Vice President, Historic Hotels of America® and Historic Hotels Worldwide®. “These tastes of history, many created for a special event for world leaders, celebrities, special guests, and local events and celebrations are now part of the world's culinary heritage and culinary traditions. At Historic Hotels Worldwide, learning about history can be fun, delicious, savory, sweet, and tasty.”

About Historic Hotels Worldwide®

Historic Hotels Worldwide® is a prestigious collection of historic treasures, more than 350 legendary historic hotels including many former castles, chateaus, palaces, academies, haciendas, villas, monasteries, and other historic lodging spanning ten centuries. Historic Hotels Worldwide

recognizes authentic cultural treasures that demonstrate exemplary historic preservation and their inspired architecture, cultural traditions, and authentic cuisine. To be nominated and selected for induction into Historic Hotels Worldwide, historical lodging properties must be at least 75 years old; utilize historic accommodations; serve as the former home, or be located on the grounds of the former home of famous persons, or a significant location for an event in history; be located in or within walking distance to a historic district, historically significant landmark, place of a historic event, or a historic city center; be recognized by a local preservation organization or national trust; and display historic memorabilia, artwork, photography, and other examples of its historic significance. For more information, please visit HistoricHotelsWorldwide.com.

MEDIA CONTACT: Katherine Orr

Historic Hotels of America | Historic Hotels Worldwide
Director, Marketing Strategy and Communications
Tel: +1-202-772-8337
korr@historichotels.org

###