



ARTISTIC ADVENTURE

INTERVIEW BY MITCH BROOK

We chat to Jane O'Neill, Art Series Hotel Group's in-house curator, and art hotel devotee, on her travel habits and her home city of Melbourne.

What do you look for in a hotel?

I'm interested in this concept of the art hotel, so I stay in art hotels to continue researching. With my next trip, to New York, I'm looking at hotels like The Jane, which have aesthetic and historical value. I like to stay in places where the walls speak, telling a story.

What do you pack in carry on?

I only take carry-on luggage. I like to promote Australian artwork when I go away, so I have some nice pieces by local jewellers that I take with me. It's a good opportunity to promote those artists. I also pack a good book that relates to my destination. For New York I'm packing series of stories from the Depression era by Damon Runyon.

What's your go-to outfit when travelling?

My grandmother said that you need to wear trousers while travelling, so I take her advice. I also love a shawl that doubles as a blanket.

Where was the last place you travelled?

Hokkaido Prefecture in northern Japan. I visited my brother, who runs an oyster bar in the ski resort of Niseko called Ezo Seafoods.

What's on your travel bucket list?

La Colombe d'Or in the south of France; it's like the original art hotel. Lots of artists stayed there including Picasso, Braque, Chagall and Miró and they contributed artwork during their stay. It's that beautiful exchange between artists and hotels, born with a high regard for art and its creators.

What are your Melbourne must-dos?

A visit to Brunswick is important, because there are so many great little galleries, places to eat, good public art, live music and a whole community of poets who get together a few times a week and do open-mic poetry. Brunswick is a friendly, innovative place to visit.

Top to bottom:
The arty interiors
of The Olsen
Art Series
Hotel; Jane
O'Neill looks
for art hotels
on her travels;
Shaun Quade
of Melbourne's
Restaurant Lûmé.

World foodie

*Lûmé chef Shaun Quade
gives his top dining picks
restaurantlume.com*



1

Mugaritz San Sebastian, Spain

Rated the seventh on The World's 50 Best Restaurants list, Mugaritz describes its cuisine as techno-emotional Spanish food. Dine on oyster and young garlic omelette, pig tails and squid, served in a crunchy 'sandwich' of local cheese.

2

Manresa Los Gatos, California

This new eatery was named the 15th best restaurant in the US La Liste and awarded three Michelin stars for their farm-to-table tasting menus. The restaurant works with local farms to source the highest-quality ingredients.

3

Nihonryori RyuGin Tokyo, Japan

This three-Michelin-star restaurant serves avant-garde dishes using seasonal ingredients. Every season has a different menu, and RyuGin offers a full sensory experience of which even the smell of the dishes is an integral part.

See Shaun on the **Luxury Escapes** travel TV show, starting 5.30pm on Saturday 12 November. See page 5 for info.

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