

DEPARTURES



NOVEMBER • DECEMBER 2014

Magnificent Obsessions

GREAT, BIG, BEAUTIFUL
BALL GOWNS
BY HORACIO SILVA

THE NEW FLAVORS OF
LIMA, PERU
BY TOM PARKER BOWLES

THE BATTLE FOR THE
MOST EXCLUSIVE
RESORTS IN THE WORLD
BY MARK SEAL

INSIDE THE METROPOLITAN
MUSEUM OF ART
BY MERYL GORDON

WHY PHILANTHROPY
MATTERS NOW
BY MICHAEL R. BLOOMBERG



HUKA LODGE, TAUPO

2/ Catch a trout and have it prepared by a Michelin-starred chef

Huka Lodge has been welcoming visitors since its founding in the 1920s as a spartan fishing lodge. Guests stayed in canvas tents on rough wooden platforms and ate at one large table inside owner Alan Pye's house. His hospitality and the excellent trout fishing on the rivers surrounding the lodge quickly established its reputation and Pye hosted famous anglers including Charles Lindbergh and James A Mitchener.

In the 1980s, Huka underwent the first of several major redevelopments. Its rooms now match the quality of the fishing – 25 elegant, country-style rooms and cottages look out over the



established gardens and the river, while executive chef Paul Froggatt, formerly of the two-star Michelin restaurant Amber Restaurant at the Mandarin Oriental in Hong Kong, uses local produce in the most simple of ways.

One of Huka's expert guides might take you to the Waitahanui River near Lake Taupo, accessed

via impeccably maintained conservation tracks. The river wends its way through an untouched forest, settling in open pools where you will try for rainbow trout. Surrounding you is local birdlife seemingly unconcerned at your presence. Froggatt might confit the trout in olive oil to preserve its delicate flavors, then serve

it with simple, but exquisitely plated, accompaniments: capers, green apple, possibly a horseradish mayonnaise and a finger of roasted potato for crunch.

"I don't do fancy things," says Froggatt. "Just a nice piece of meat or a trout, and then we don't do too much to it really."
bukalodge.co.nz