

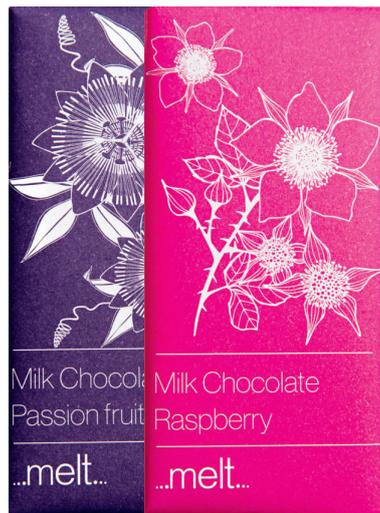
# HOT CHOCOLATE

*Olivia Palamountain on under-egging Easter*



**D**airy Milk fans beware: this year's Easter chocolate offerings are sophisticated – and there's not an egg in sight. Drool over the beautiful packaging from Prestat ([prestat.co.uk](http://prestat.co.uk)) – it looks good enough to lick but the truffles sweeten the deal; confectionery junkies will love Melt's chunky 'popcorn milk' slab ([meltchocolates.com](http://meltchocolates.com)); while the Duo de

Ganaches from La Maison du Chocolat ([lamaisonduchocolat.com](http://lamaisonduchocolat.com)) is ideal for connoisseurs. The best ethical bar? Original Beans 'library' of bars is sustainably sourced from different rainforest regions. But fear not, eggheads. If you must stick to tradition, Charbonnel & Walker has classic chocolate eggs packed with pink champagne truffles ([charbonnel.co.uk](http://charbonnel.co.uk)).



**Clockwise from top left:** Melt delivers sweet somethings from the Westbourne Grove boutique; illustrated bars at Melt; delicate ganaches from La Maison du Chocolat; impressive packaging from Prestat

## EAT UP

*Go orienteering*

If you're not eating everything with chopsticks yet, you should be. Pan Asian fever is blossoming all over the capital and the new wave takes in a spectrum of Eastern cuisine, from street food to fine dining.

Bone Daddies joins Koya, Tsuru and Shoryu in the ramen war ([bonedaddiesramen.com](http://bonedaddiesramen.com)), serving noodles in spicy, sesame-rich broth. Chilli pork tantanmen is the winner (below). And look out for the free hair ties provided for Samsons to enjoy the ultimate slurping experience.



Meanwhile, fusion stalwart Asia de Cuba ([stmartinslane.com](http://stmartinslane.com)) has a new brunch menu, replete with accompaniment from a Cuban jazz trio, while Spice Market has launched a raw bar with dishes such as scallops marinated in coconut milk with lime ([spicemarketlondon.co.uk](http://spicemarketlondon.co.uk)).

More high-end options include Wabi ([wabirestaurants.com](http://wabirestaurants.com)), from former Nobu chef Scott Hallsworth, for seasonal Japanese with a contemporary European accent; and newcomer Feng Shui Dining ([fengshuidining.co.uk](http://fengshuidining.co.uk)), has a Malaysian chef cooking Chinese-inspired dishes and stunning dim sum.

Or forget the faff and just get stuck into a pillowy pork Yum Bun ([yumbun.co.uk](http://yumbun.co.uk)) from the steamed bun-purveyors of the same name, in a new home at Rotary Bar and Diner.

## FLIGHT OF FANCY



Fancy a gastronomic holiday? Take a trip to immersive Dine Mile High pop-up (in a west London venue to be announced) and you won't even need to leave town. Ex-Moro chef Ollie Templeton and his team will transport diners around the world, through food, art, and sound. Next stop: Beirut, from 1-4 May and 8-11 May. £65. [dinemilehigh.com](http://dinemilehigh.com)