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# CITY

MAGAZINE INTERNATIONAL

## TOKYO \_ LAGOS

*Mika Schneider by Hanayo.*



## FOOD KALE YEAH!

Eateries offering plant-based cuisine have evolved from serving diners looking as green as their plate to veggie-lovers sporting a walrus mustache well beyond Movember.

Once considered a placeholder for a politically charged agenda, caring about our food's provenance has finally become, dare we say, fun... And London is the best place to try it. The farm-to-table philosophy that sprouted in the USA dripped its way into the British capital as early as 1961. In Carnaby Street, Cranks popularized vegetarian cuisine with the help of attending celebs like Princess Diana or Paul McCartney. Over the years, convincing people to drastically reduce their intake of animal proteins pivoted from making them feel bad to focusing on delicious meals. But it wasn't until recent years that the classically trained toques dared to give it a sniff. Holy Carrot, which started as a pop-up, settled for good in 2023 in Notting Hill, whipping up flavorful fried mushroom burgers and celeriac schnitzel praised by the best foodie guides. The (unrefined) palm is currently held by chef Kirk Haworth's Plates London, in Shoreditch. Opened in 2024, the venue is the first vegan restaurant in the UK to receive a Michelin star, serving dishes like Lion's mane, the It mushroom that seems to have replaced CBD as everyone's favorite on and offline feed. Even the Michelin-starred Gauthier Soho, once cooking traditional French fare like foie gras and suckling pig, transitioned to vegan. Cheers to a trend worth rooting for! ■ M.M.

HOLY CARROT, 156 Portobello Road, London W11 2EB. [holycarrot.co.uk](http://holycarrot.co.uk)  
PLATES LONDON, 320 Old Street, London EC1V 9DR. [plates-london.com](http://plates-london.com)



## *Edeline Lee:* *A DRESS LIKE A SPELL*

At the Dorchester Hotel, last February, during London Fashion Week, beneath gilded ceilings and murmuring chandeliers, Edeline Lee summoned a vision: not a show, but a reverie. In the Orchid Room, women did not model; they glided, lunged, collided, like echoes of ancient heroines.

Their gestures, choreographed by Josie Rourke and Kate Waters, were not movements but declarations, each thrust and arc a stanza in Edeline's poem of power. Autumn-Winter 2025 was not a collection. It was a myth retold

in cloth. Silhouettes sculpted with the precision of memory, fabrics that flowed like thoughts half-remembered, hues pulled from the threshold between dusk and dream. And always, always, the quiet discipline of tailoring, a sacred geometry that traces the contours of a woman becoming. Edeline Lee designs not for the gaze, but for the soul. Her muse is the "Future Lady," not a fantasy but a force: curious, composed, ceaselessly becoming. In her garments, the utilitarian meets the ceremonial: a dress that travels, that resists time, that listens to

the body before it speaks. There is no artifice in Edeline Lee's world, only invocation. She does not flatter; she armors. She does not shout; she sings in low, unwavering tones. Her fashion is a gesture of faith in women: not how they are seen, but how they see themselves: brave, lit from within, moving always toward the light. ■

[edelinelee.com](http://edelinelee.com)