

TOP CHEFS CHOOSE **101 BEST** **PLACES TO EAT** AROUND THE WORLD

A global survey deserves a global panel of judges. So when *Newsweek* decided to compile the finest, oddest, most memorable dining hotspots from Australia to Monaco, we gathered 53 luminary chefs to help us with the task. They've highlighted 101 eateries, from smoky Basque bars to bustling Asian markets. *Bon appétit!*

Photo illustration by Sean McCabe



ASIA PACIFIC

THAILAND'S STREET TREATS,
A SUSHI SENSEI, AND FAMOUS
MEAT PIES



AUSTRALIA

BENTLEY

SURRY HILLS • 61-2-9332-2344
SPECIALTY • SMOKED EEL PARFAIT

Bentley blew me away. I had lunch there last year and it completely exceeded my expectations." —**Margot Inse**, *Le Quartier Français*,ranschhoek, South Africa

GOLDEN CENTURY

SYDNEY • 61-2-9212-3901
SPECIALTY • STEAMED BARRAMUNDI

Order a lot, order blindly; you will not be disappointed. There's a reason all the off-duty chefs in Sydney hang out there." —**David Chang**, *momofuku*, New York

LARRY'S CAFE DE WHEELS

SYDNEY • 61-2-9357-3074
SPECIALTY • TIGER CURRY PIE

They serve the best classic, old-fashioned meat pies." —**David Burke**, *David Burke Townhouse*, New York

LONGRAIN

MELBOURNE • 61-2-9280-2888
SPECIALTY • PORK AND PRAWN 'EGG NET'

Immaculate modern Thai from Chef Martin Boetz." —**Rene Ortiz**, *La Condesa*, Austin, Texas, and St. Helena, Calif.

MOVIDA BAR DE TAPAS

MELBOURNE • 61-3-9663-3038
SPECIALTY • ANCHOA TAPAS

One of the best and coolest restaurants in Melbourne. Check out the anchoa—

anchovies on a superthin toast with smoked tomato sorbet and little capers. Just hit Melbourne up, it is such a good food town." —**Ford Fry**, *JCT Kitchen*, Atlanta

VUE DE MONDE

MELBOURNE • 61-3-9691-3888
SPECIALTY • CAULIFLOWER RISOTTO

"I was just in Australia and was wowed by Vue de Monde. Chef Shannon Bennett's food is outstanding and I cannot wait to go back." —**David Burke**, *David Burke Townhouse*, New York

CHINA

BO INNOVATION

HONG KONG • 86-852-28-508-371
SPECIALTY • PORK MUI CHOI

"Delicious Cantonese cuisine done from a modern, global perspective." —**Anita Lo**, *Annisa*, New York

CELEBRITY CUISINE

HONG KONG • 86-852-36-500-000
SPECIALTY • SHARK FIN

"The three dishes that I always order: soup with diced pork, conch shell, and fish airbladder; bird's nest in a chicken wing; and crispy-skinned chicken doused in hot oil. The skin literally crackles when you sink your teeth into it. Probably the best chicken dish I've ever had." —**Seiji Yamamoto**, *Nihonryori RyuGin*, Tokyo

THE CHAIRMAN

HONG KONG • 86-852-25-552-202
SPECIALTY • STIR-FRIED PORK NECK

"When entering this old area of Hong Kong, it feels like time has stood still. Must-eats include Chairman's Soy Sauce Chicken with 18 different spices, and Hong Kong Spareribs, with preserved plums and caramelized black vinegar." —**Richard**



Ekkebus, Amber, Hong Kong

DIMDIM SUM DIMSUM SPECIALTY STORE

HONG KONG • 86-852-27-717-766
SPECIALTY • SIU MAI DUMPLINGS

"They have an English menu and a mixed crowd. Try their fried stuffed eggplant; "treasures wrap" of chicken, fish maw, mushrooms, and ginger; and pan-fried tofu skin with

chicken and cumin. For the more adventurous: the fried "nine dishes" with pig's blood and XO sauce." —**Richard Ekkebus**, Amber, Hong Kong

YU'S FAMILY KITCHEN

CHENGDU • 86-28-8669-1975
SPECIALTY • TEA-SMOKED DUCK

"Some of the best Chinese food on the planet—innovative, but within a classical Szechuan

INDIA

GOPI DINING HALL

AHMEDABAD • 91-79-26-57-63-88

SPECIALTY • KATHIYAWADI THAALI

"A very sweaty affair where your plate is filled with more and more *subdji* [fried vegetables with cream]." —**Fergus Henderson**, *St. John*, London

INDIAN ACCENT

NEW DELHI • 91-11-43-23-51-51

SPECIALTY • FOIE GRAS GALOUTI

"A modern, fine-dining restaurant that serves Indian food in a contemporary way." —**Anurudh Khanna**, *Fire*, the Park New Delhi

KARIM'S

NEW DELHI • 91-11-23-26-49-81

SPECIALTY • LAZEEZ MURG SAAG

"Muslim/Mughlai delicacies in Old Delhi near the famous Jama Masjid mosque." —**Anurudh Khanna**, *Fire*, the Park New Delhi

JAPAN

GAIGAI

TOKYO • 81-3-35-86-33-35

SPECIALTY • BARBECUED CHICKEN

"A *yakitori* restaurant in the Azabu-juban area, the place is a little hard to find—the sign is small and you can't see the restaurant from the outside. It's open late (they take orders until 4 a.m.) and serves three types of local chicken—the Nagoya Cochin, Akita Hinai-dori, and the Satsuma Waka-shamo. I usually go for the assortment of chicken sashimi." —**Seiji Yamamoto**, *Nihonryori RyuGin*, Tokyo

HASSHO

HIROSHIMA • 81-8-22-48-17-76

SPECIALTY • SAVORY OMELETTES

"A very popular *okonomiyaki* spot with a long line—but it's worth the wait. Try one

with meat and noodles."

—**Masaharu Morimoto**, of the Food Network's *Iron Chef*

SUKIYABASHI JIRO

TOKYO • 81-3-35-35-36-00

SPECIALTY • TORO SUSHI

"The best sushi on earth."

—**Eric Ripert**, *Le Bernardin*, New York

KAHALA

OSAKA • 81-6-63-45-67-78

SPECIALTY • IGA BEEF DISH

"Love the pristine quality of the food and how beautifully it is presented." —**David Bouley**, *Bouley*, New York

SUSHI SHIN

TOKYO • NISHI-AZABU BUILDING

SPECIALTY • ANGLER-FISH TERRINE

"A 12-seat bar with a Zen-like atmosphere. Best sushi of your life. Exquisite selections. Be sure to start with *tsumami* and order some sake." —**David Myers**, *Comme Ça*, Los Angeles



DAVID CHANG, MOMOFUKU, NEW YORK, ON **KIKUNOI**, IN KYOTO
81-7-55-61-00-15
SPECIALTY
TAKIKOMI-GOHAN

“At Kikunoi, chef Murata is like the Paul Bocuse of Japan—he’s one of the most old-school and respected kaiseki chefs in the world. Dining there is like nothing else. Tranquil, elegant, and the dishes are harmonious and flawlessly executed.”

WAKU GHIN At Chef suya Wakuda's Singapore taurant at the Marina / Sands, diners feast on orate tasting menus.

work. Located on zhai Street, it has six in a courtyard setting. of the ingredients are 1 or foraged on chef Yu amily farm. The elegant undings make you feel VIP, and the prices you think you just got argain of the century.” **Irew Zimmern**, host of ravel Channel's *Bizarre*

TORITAMA

TOKYO • 81-3-57-95-29-50

SPECIALTY • MISAKI (CHICKEN TAIL)

"This *yakitori* restaurant rocks! Incredible boutique *shochu* selection as well as sake. And of course, the *yakitori* is amazing." —**David Myers**, *Comme Ça*, Los Angeles

SINGAPORE

IMPERIAL TREASURE SUPER PEKING DUCK

SINGAPORE • 65-67-32-78-38

SPECIALTY • CRAB MEAT AND ROE

"The Peking duck is one of the best I've ever had. Other dishes I enjoy: braised goose web, and whole crispy chicken stuffed with rice and mushrooms." —**Ignatius Chan**, *Iggy's*, the Hilton Hotel, Singapore

SUNGEI ROAD LAKSA

SINGAPORE • ON KELANTAN LANE

SPECIALTY • SPICY NOODLE SOUP

"Started in 1956, this food-stall vendor still uses charcoal to boil his *laksa* soup, and the price is still only \$2! It's the place where I can find the most authentic *laksa* flavor in Singapore." —**André Chiang**, *Restaurant Andre*, Singapore

WAKU GHIN

SINGAPORE • 65-66-88-85-07

SPECIALTY • SHRIMP & SEA URCHIN

"I particularly enjoy Chef Tetsuya Wakuda's Japanese-influenced tasting menu—it features the choicest ingredients. Being the master that he is, the flavors are extremely well calibrated. Just sublime." —**Ignatius Chan**, *Iggy's*, the Hilton Hotel, Singapore

TAIWAN

SASA SUSHI RESTAURANT,

TAIPEI • ZHONGSHAN N. ROAD

SPECIALTY • FRESH SASHIMI

"Really flavorful sushi, using all of Taiwan's local seasonal seafood. It's comparable to many high-profile Japanese sushi restaurants—you will find the freshest ingredients being presented in a most elegant way, thanks to Chef Yang." —**André Chiang**, *Restaurant Andre*, Singapore

THAILAND

BAAN KLANG NAM

BANGKOK • 66-2-682-71-80

SPECIALTY • GRILLED RIVER LOBSTER

"Great seafood—ask for Bom, the jovial manager. She won't steer you wrong. I like the deep-fried grouper with fish sauce, the grilled crab, and the crunchy grilled pork jowls. It's located in an old house that opens up onto the Chao Phraya River." —**David Thompson**, *Nahm*, Bangkok

BO.LAN

BANGKOK • 66-2-260-29-62

SPECIALTY • GREEN CURRY

"Bo and Dylan present tradi-

tional, hard-to-find dishes, such as a salad of grilled river prawns and silken eggplant; a smoky curry of beef with cassia leaves; and fish relish with green peppercorns. They are running the most interesting Thai restaurant in Bangkok." —**David Thompson**, *Nahm*, Bangkok

JOK'S KITCHEN

BANGKOK • 66-2-221-4075

SPECIALTY • STEAMED CRABS

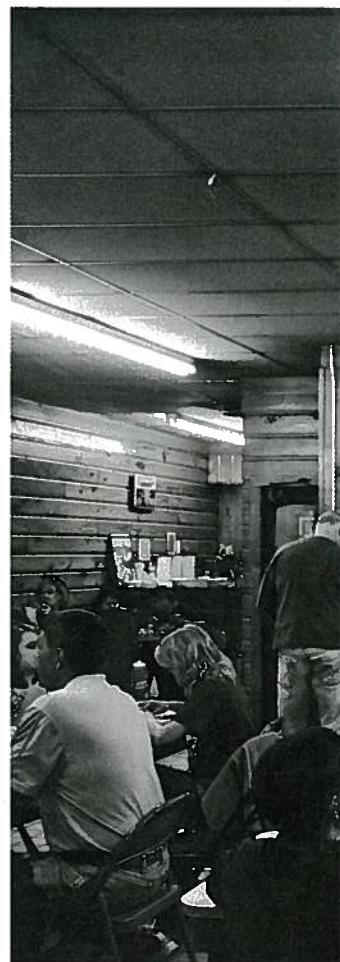
"Situated in Bangkok's Chinatown down a hidden alley, Jok's is helmed by a former crab salesman and specializes in seafood. It books reservations a month out. The menu changes daily, but if there is crab of any type available, don't miss it." —**Andrew Zimmern**, *host of the Travel Channel's Bizarre Foods*

WALKING STREET NIGHT MARKET

CHIANG MAI • RATCHADAMNOEN ROAD

SPECIALTY • FOOD STALL STIR-FRY

"Every Sunday, they set up



DANIEL HUMM,
ELEVEN MADISON PARK,
NEW YORK, ON **ALINEA**,
IN CHICAGO • 312-867-0110
SPECIALTY
TRUFFLE EXPLOSION

“Alinea never ceases to create dining experiences that are at once exhilarating and thought-provoking. They have an amazing sense of how to reach people emotionally in just one bite and constantly remind me of how powerful and memorable a dinner can be.”



→ **CITY MARKET** Fans of real Texas barbecue flock to this joint in rural Luling for rich Hill Country brisket and plump beef sausages.

market. It's heaving with
and foreigners, street
rmers and artists. And
's so much amazing
food from *tom yum* to
rok, a delicious Thai pork
ge, and fresh durian."
itis Stone, host of
chef Masters, Bravo TV

Vietnam

CAFÉ BAZAR

HOI AN • 84-51-03-91-12-29
SPECIALTY • BARBECUED PORK

opted two little girls
this region, and this
restaurant I would go
every night for dinner to
ho soup. All the other
ts are Vietnamese—it's a
y true, authentic place."
lène Darroze, *Hélène*
Darroze at the Connaught
l, London

NORTH AMERICA

A FRENCH PLEASURE PALACE,
ROCK-AND-ROLL NOODLES,
AND LOW-COUNTRY COOKIN'



CHEF'S TABLE AT BROOKLYN FARE

BROOKLYN • 718-243-0050

SPECIALTY • FRIED BLOWFISH TAILS

"It's the Western version
of *omakase*—a small,
intimate setting where the
chefs cook for you and
serve you directly."
—**Eric Ripert**, *Le Bernardin*,
New York

CITY MARKET

LULING, TEXAS • 830-875-9019

SPECIALTY • FATTY BRISKET

"The best Texas barbecue—
a little less than an hour
south of Austin. Everyone
says brisket is king in Texas,
and yes, it is, but in the
Hill Country, beef sausage
is king!" —**Ford Fry**, *JCT*
Kitchen, Atlanta

COI

SAN FRANCISCO • 415-393-9000

SPECIALTY • KELP AND SQUID-INK PASTA

"An experience like no other in
the world. Beautiful, eccentric,
and soulful, in sync with all of
the best products of Northern
California, and with a modern
poetic vibe that only chef
Daniel Patterson can speak."
—**Elizabeth Falkner**, author,
Demolition Desserts

DANIEL

NEW YORK • 212-288-0033

SPECIALTY • BLACK SEA BASS IN SYRAH

"I had such an incredible
dinner at Daniel that he may
have singlehandedly salvaged
my opinion of fine dining ...
Expert, delicious, exciting,
and very, very beautiful. No
palate fatigue whatsoever! We
asked to have wine paired,
and it was the best pairing
I've ever had." —**Gabrielle**
Hamilton, *Prune, New York*

FARMSHOP

SANTA MONICA, CALIF. • 310-566-2400

SPECIALTY • FRESH BURRATA AND FRUIT

"Worth a drive from any-
where in L.A. Gorgeous and
memorable flavor combina-
tions." —**Elizabeth Falkner**,
author, *Demolition Desserts*

FRANNY'S

BROOKLYN • 718-230-0221

SPECIALTY • SPICY CLAM PIZZA

"Where sustainable meets a
passion for Italian food and
pizza." —**Alain Ducasse**,
Alain Ducasse au Plaza Athé-
née, Paris

HERONS AT THE UMSTEAD HOTEL AND SPA

CARY, N.C. • 919-447-4200

SPECIALTY • OLIVE-OIL-POACHED GROUPE

"What's not absolutely
absorbing about this: seared
sea trout, smoked pineapple,
purple yam purée, cashew
cabbage, fermented pep-
per. Chef Scott Crawford is
awesome—a really skilled guy.
The man is bringing together
everything and making it
work." —**Hugh Acheson**,
Five & Ten, Athens, Ga.

HUSK

CHARLESTON, S.C. • 843-577-2500

SPECIALTY • PIG'S-EAR LETTUCE WRAPS

"Chef Sean Brock cooks with
such a distinctive point of
view that you can't help but
fall in love with the flavors of
the Low Country." —**Michael**
Anthony, *Gramercy Tavern*,
New York

KAFANA

NEW YORK • 212-353-8000

SPECIALTY • CERVASI WITH ONIONS

"Kafana, a Yugoslavian delight in the East Village, is focused, unwavering, and explicitly Serbian-Croatian, with grilled meats and chopped, crunchy, fresh salads. The staff is fast and sharp, and no one around you at the tables is speaking English; you feel as if you've just wandered into a popular, bustling, low-key supper club in a bohemian neighborhood of Dubrovnik." —**Gabrielle Jamilton**, Prune, New York

MCCRADY'S

CHARLESTON, S.C. • 919-447-4200

SPECIALTY • MOLASSES PORK BELLY

Chef de cuisine Jeremiah Anghorne is young, inventive, force to be reckoned with. Who else can serve something as simple as Southern rice and have it be ethereal? It was utter-steamed rice. That's it, except it was transcendent." —**Hugh Acheson**, Five & Ten, Athens, Ga.

MOMOFUKU NOODLE BAR

NEW YORK • 212-777-7773

SPECIALTY • PORK-BELLY RAMEN

It's truly a New York restaurant par excellence with all David Chang's identity. It ticks, it's noisy, it really fits to its urban milieu. There are the wonderful buns—Chinese brioches—and the icy noodles with spinach and peanuts, which are served icy cold. Really intense." —**Inaki Aizpitarte**, Le Chateaubriand, Paris

OSTERIA

PHILADELPHIA • 215-763-0920

SPECIALTY • FRESH PASTA

"I always wanted to go to Marc Tri's restaurants and finally had a chance a few weeks ago. This is one of those places that

makes you feel like you are right back in Italy." —**Brandon McGlamery**, Prato, Winter Park, Fla.

PARM

NEW YORK • 212-993-7189

SPECIALTY • ITALIAN THANKSGIVING

"I love their take on Italian-American cuisine. They do a spectacular job of combining the charm of classic dishes with the polish of modern New York food. The setting is very familial—small, intimate, and just delicious. Simple but inventive, classic but new." —**Daniel Humm**, Eleven Madison Park, New York

SPQR

SAN FRANCISCO • 415-771-7779

SPECIALTY • RICOTTA GNUDI

"Chef Matt Accarrino has the best pasta in San Francisco, and Shelley Lindgren is one of my favorite sommeliers. Their attention to detail in the service, food, and amazing wines will blow anyone away." —**Elizabeth Falkner**, author, Demolition Desserts

EUROPE

MEATY SPANISH TREATS,
A SWEDISH LOCAVORE, AND
DEEP-FRIED POLENTA



CROATIA

KONOBA BATELINA

PULA • 3-85-52-57-37-67

SPECIALTY • MEDITERRANEAN FISH STEW

"This is a delightful tavern where everybody in the family works. David and his father fish, the mother is in the kitchen making the brodetto, and the sister is in charge of the desserts. In my many years of cooking and eating fish, this is as fresh as it gets. The setting is a sprawling ter-

razza in a small seaside town where most of the locals are fishermen. Try the spiny crab salad and fish brodetto with polenta." —**Lidia Bastianich**, host of Lidia's Italy

FRANCE

BRAS

LAGUIOLE • 33-5-65-51-18-20

SPECIALTY • LE GARGOUILLOU

"Bras is known for its commitment to local cuisine and for chef Michel Bras's gargouillou [a dish of up to 80 vegetables, herbs, and flowers]." —**Joan Roca**, El Celler de Can Roca, Girona, Spain

CHEZ GEORGES

PARIS • 33-1-42-60-07-11

SPECIALTY • GIGOT D'AGNEAU

"This spring my wife and I took a long-overdue trip to Paris with my parents. One of the highlights was our meal at Chez Georges—a quintessential tiny French bistro, unchanged since the days when Hemingway ate there. Of all the spectacular dishes we had, the oeufs mayonnaise was perfect in its simplicity, followed closely by radishes and butter." —**John Currence**, City Grocery, Oxford, Miss.

CHEZ YVONNE

STRASBOURG • 33-3-88-32-84-15

SPECIALTY • COQ AU RIESLING

"We enjoyed foie gras (pâté, mousse, seared, brûléed), and our son Conrad had a blast dining on Alsatian goodies." —**Graham Elliot**, Graham Elliot, Chicago

FARMERS' MARKET

AVIGNON • IN THE MARCHÉ DES HALLES

SPECIALTY • PROVENÇAL CHARCUTERIE

"I grabbed some salumi, cheese, a \$2 bottle of rosé, and whipped out my knife for an impromptu picnic in

the sun, on an old stone wall overlooking the vineyards." —**Thomas McNaughton**, flour+water, San Francisco

GUY SAVOY

PARIS • 33-1-43-80-40-61

SPECIALTY • 'COLORS OF CAVIAR'

"The perfect definition of Parisian fine dining. In season, his all-black-truffle menu is a must." —**Alain Ducasse**, Alain Ducasse au Plaza Athénée, Paris

LA BIGARRADE

PARIS • 33-1-42-26-01-02

SPECIALTY • FOIE GRAS WITH COCKLES

"At this simple restaurant with an open kitchen, by chef Christophe Pelé, you get a meal for \$50 to \$60 that would cost \$350 anywhere else." —**David Bouley**, Bouley, New York

LE CHATEAUBRIAND

PARIS • 33-1-43-57-45-95

SPECIALTY • SOUS-VIDE VEAL

"The atmosphere is like the best party you've ever been to, but with extraordinarily good food." —**Magnus Nilsson**, Fäviken, Järpen, Sweden

LE PRÉ CATELAN

PARIS • 33-1-44-14-41-00

SPECIALTY • VENISON CONFIT

"I particularly love Le Pré Catelan, directed by the chef Frédéric Anton, one of my students. I appreciate the concern for quality and in particular his bone-marrow dish." —**Joël Robuchon**, L'Atelier de Joël Robuchon, Paris

LE RELAIS

BERNARD LOISEAU

SAULIEU • 33-3-80-90-53-53

SPECIALTY • POULET DE BRESSE

"I arrive on Sunday afternoons so I can see the lunch-time diners leaving and say to



→ **LE RELAIS BERNARD LOISEAU** This Michelin three-star establishment in the heart of Burgundy is a longtime favorite of chefs.

myself, that's going to happen to me tonight! I did all of my basic training alongside [the late] Bernard Loiseau, so that creates indelible links. Every time I go, I have the impression that his soul is there. The words are very hard to find, but you see why I love the place ... those old beams, those old doors, the exceptional cuisine by his wife and chef Patrick Bertron's team." —**Guy Savoy**, *Restaurant Guy Savoy*, Paris

MAISON TROISGRS

ROANNE • 33-4-77-71-66-97

SPECIALTY • PIGEON IN PUFF PASTRY

"Dining in this restaurant is a living history lesson that includes the past, present, and future of seasonal foods."

—**Michael Anthony**, *Gramercy Tavern*, New York

PIERRE GAGNAIRE

PARIS • 33-1-58-36-12-50

SPECIALTY • QUINTET OF LANGOUSTINE

"I love the way Pierre Gagnaire cooks. It is always modern, and he's always creating something new and wonderful. He never stops." —**Michel Richard**, *Citronelle*, Washington, D.C.

GERMANY

HOT SPOT

BERLIN • 49-30-89-00-68-78

SPECIALTY • WONTONS IN CHILI OIL

"Hot Spot is an authentic Sichuan kitchen with charming service, spicy foods, and a great wine list. Mr. Wu is known throughout Berlin and Germany for his wide selection of German rieslings." —**Christian Lohse**, *Fischer's Fritz at the Regent Berlin*

WEINBAR RUTZ

BERLIN • 49-30-24-62-87-60

SPECIALTY • PÉRIGORD TRUFFLE SOUP

"At this elegant wine bar,

Michelin-starred chef Marco Müller serves a straightforward menu using regional products. His food is paired with wines from sommelier Billy Wagner's 1,500-bottle cellar. Wagner knows brilliantly how to adapt the wine to the menu." —**Christian Lohse**, *Fischer's Fritz at the Regent Berlin*

ITALY

CAFFE DUOMO

FLORENCE • 39-55-211-348

SPECIALTY • SPAGHETTI CARBONARA

"Located under the Duomo, this romantic, beautiful, family-owned place has an incredible lamb blade chop, and if you stick around long enough, the live music is sure to get you dancing." —**Tim Love**, *Lonesome Dove Western Bistro*, Fort Worth, Texas

HOSTERIA GIUSTI

MODENA • 39-59-222-533

SPECIALTY • TORTELLINI IN BRODO

"From the parents cooking in the kitchen to the son who serves the customers, this is a classic, family-run Italian restaurant that everyone should try when in the region." —**Brandon McGlamery**, *Prato*, Winter Park, Fla.

LA BUCACCIA

CORTONA • 39-575-606-039

SPECIALTY • HANDMADE RAVIOLI

"This family-owned restaurant is a hidden gem I uncovered in Cortona, a stunning medieval-style village tucked in the Tuscan countryside. It's located in the former wine cellar of a 13th-century castle, which gives the whole experience the feeling of being transported in time. Best chestnut ravioli and chicken-liver mousse I have ever had!" —**Heather Terhune**, *Sable Kitchen & Bar*, Chicago

LA SUBIDA

CORMONS • 39-481-60-531

SPECIALTY • STINCO DI VITELLO

"A little Relais hotel in the hills, owned by Josko and Loredana Sirk. The setting is beautiful, right on the border between Italy and Slovenia, and the restaurant reflects this delectable cuisine. If you are at La Subida in the fall, when there is the beginning of a chill in the air, you want to be seated next to the open hearth, where usually a cauldron of polenta is bubbling. Have that polenta served with sautéed porcini mushrooms and braised wild boar." —**Lidia Bastianich**, *host of Lidia's Italy*

PORCHETTA FOOD TRUCK

CORTONA • 39-349-603-72-90

SPECIALTY • SALUMI AND SUCKLING PIG

"While roaming the steep and narrow streets of Cortona, I stumbled upon a food truck selling sandwiches with porchetta and cured pork products on the street corner. It was here that I first discovered the incredible possibilities of Italian street food." —**Heather Terhune**, *Sable Kitchen & Bar*, Chicago

STREET FOOD

BARI • DOWNTOWN

SPECIALTY • MOUNDS OF POLENTA

"There is a very old woman—I think she has just one tooth—and she sits on a low stool with a pile of polenta that looks like a stack of gold bars. In front of her is a cauldron of hot oil. She clanks up one of the bars, deep-fat-fries it, and serves it in a paper cone with sea salt. Amazingly delicious." —**Jamie Oliver**, *author of The Naked Chef*

TRATTORIA SOSTANZA

FLORENCE • 39-55-21-26-91

SPECIALTY • BUTTER-FRIED POLLO

"They serve the most perfect, beautiful steak Florentine. Trust me." —**Fergus Henderson**, *St. John*, London

MONACO

LE LOUIS XV

MONTE CARLO • 3-77-98-06-88-64

SPECIALTY • GÂTEAU AU CHOCOLAT

"My first visit was in 1990, and I was completely blown away by the magical dining experience. It was the first place I discovered white truffles. Another memorable dish was légumes de Provence, very simple with shavings of black truffles." —**Hélène Darroze**, *Hélène Darroze at the Connaught Hotel*, London

RUSSIA

CAFÉ BY WINDMILL (U MELNITSY)

BUGROVO • NEAR MIKHAILOVSKOYE

SPECIALTY • CLAY-POT SOUP (SHI)

"The owners have achieved a balance between the food of Alexander Pushkin's era (Pushkin's home is around the corner) and organic cuisine. Only here can you understand how wonderful it is to fry potatoes and brown onions inside a Russian stone stove or taste fish that's so fresh, it's been fished out of the neighborhood pond for lunch." —**Alexei Zimin**, *Ragout Café*, Moscow

CHAIKA

NIZHNY NOVGOROD • 7-831-292-19-00

SPECIALTY • KAMCHATKA CRAB

"At Chaika, they thoughtfully play around with traditional Russian flavors. The chef, Dmitry Shurshakov, builds national motifs into a global context—cod liver served with apples and nuts, or herring with nori seaweed." —**Alexei Zimin**, *Ragout Café*, Moscow



ON THE IPAD View recipes from our best restaurants, and a playlist of songs to cook by chosen by our panel of chefs.

‘Le Miroir d’Argentine is a little *auberge* at the foot of a mountain run by the Jaggi brothers, Lucien and André. You’ll eat mushroom fricassee, country ham on the bone, chanterelle risotto, all made from products of a very high quality.’

JY SAVOY, VOY, PARIS, LE MIROIR ARGENTINE, IN SOLAUX, SWITZERLAND, 4-498-14-46 SPECIALTY OF RABBIT



SPAIN

SADOR ETXEBARRI

ATXONDO • 34-94-658-30-42

SPECIALTY • IBERIAN CHORIZO

as hell one of the luxurious eating experiences ever. Chef Arguinoniz grills fish—and in ways—dreamed of before. The best ingredients in the world, grilled by the best grillmaster in the planet.” —**Anthony dain**, host of *ravel Channel’s* reservations

BAR BERGARA

SAN SEBASTIÁN • 34-94-327-50-26

SPECIALTY • ‘FALSA LASAÑA’

“Perfect for a glass of wine and some flavorful *pintxos*, like the mushroom–langoustine *txalupa*.” —**Wolfgang Puck**, *Spago*, Los Angeles

CAL PEP

BARCELONA • 34-933-10-79-61

SPECIALTY • PESCADO CROQUETAS

“Cal Pep is a place I’d be happy eating in every day. The tapas are inventive and inexpensive enough to order a tableful.” —**Bobby Flay**,

Mesa Grill, New York

DOS CIELOS

BARCELONA • 34-933-67-20-70

SPECIALTY • FOIE GRAS RAVIOLI

“Chefs Sergio and Javier Torres strike a perfect balance of traditional Mediterranean flavors and innovative modern cuisine. The use of gorgeous local produce (some actually grown on the roof) makes each dish more spectacular than the next.” —**Curtis Stone**, host of *Bravo TV’s* Top Chef Masters

EL CELLER DE CAN ROCA

GIRONA • 34-972-22-21-57

SPECIALTY • STEAK TARTARE DISH

“The most amazing meal of my life. Everything about it, from the ingredients, preparation, execution, and the taste, remains unmatched.” —**Thomas McNaughton**, *flour+water*, San Francisco

HOTEL ELS CASALS

SAGÀS • 34-93-825-12-00

SPECIALTY • HOUSE-MADE SAUSAGE

“Authentic local cuisine. They supply themselves with the products from their own farm and vegetable garden. The chicken dishes are particularly noteworthy.” —**Joan Roca**, *El Celler de Can Roca*, Girona, Spain

LA BODEGA DONOSTIARRA

SAN SEBASTIÁN • 34-934-01-13-80

SPECIALTY • BOCADILLOS

“I have visited La Bodega Donostiarra dozens of times, and it always remains informal, with a popular atmosphere that makes it special. Try the very traditional *gilda* [anchovy and olive skewer]. It is the classic *pintxo* of San Sebastián, and this bar makes it extraordinarily well.” —**Andoni Luis Aduriz**, *Mugaritz*, Errenteria, Spain

LA CUCHARA DE SAN TELMO

SAN SEBASTIÁN • 34-943-43-54-46

SPECIALTY • FOIE WITH APPLE COMPOTE

“Always very animated, and the quality of the *pintxos* is very good. They also serve a fabulous gin tonic.”

—**Joachim Wissler**, *Vendôme* at the *Grandhotel Schloss Bensberg*, Germany

MUGARITZ

ERRETERIA • 34-943-52-24-55

SPECIALTY • EDIBLE STONES

“Mugaritz is not about one dish—it’s about the total experience.” —**Wolfgang Puck**, *Spago*, Los Angeles

NOU MANOLÍN

ALICANTE • 34-965-20-03-68

SPECIALTY • JAMÓN IBÉRICO

“When I am in Alicante, I go to Nou Manolín for the conviviality, the open kitchen, and the langoustines à la *plancha*!” —**Joël Robuchon**, *L’Atelier de Joël Robuchon*, Paris

SWEDEN

FÄVIKEN MAGASINET

JÄRPEN • 46-647-401-77

SPECIALTY • SCALLOPS OVER JUNIPER

“Most Swedes haven’t even been here. Chef Magnus Nilsson’s vision for new Scandinavian food is inspiring—he shows that you don’t have to live in a big city to create an authentic, delicious experience. To go there and stay and eat for a few days is a truly relaxing experience.” —**Marcus Samuelsson**, *Red Rooster Harlem*, New York

ROLFS KÖK

STOCKHOLM • 46-81-01-696

SPECIALTY • PICKLED HERRING

“One of my favorites for casual eating—great 1989 décor by Jonas Bohlin and super-

delicious food.” —**Magnus Nilsson**, Fäviken, Järpen, Sweden

UNITED KINGDOM

BOROUGH MARKET

LONDON • 44-20-74-07-10-02
SPECIALTY • FISH AND CHIPS

“They fry everything in animal fat for crispy goodness.”
—**Tim Love**, Lonesome Dove Western Bistro, Fort Worth, Texas

BUSABA EATHAI

LONDON • 44-20-79-30-00-88
SPECIALTY • THAI CALAMARI

“A great concept right here in London is Busaba Eathai, especially the one located in Soho. You can get great, authentic Thai dishes quickly and affordably.” —**Atul Kochhar**, Benares, London

SWEETINGS FISH RESTAURANT

LONDON • 44-20-72-48-30-62
SPECIALTY • DOVER SOLE

“A work in chaos and a marvelous lunch.”
—**Fergus Henderson**, St. John, London

THE FAT DUCK

BRAY • 44-16-28-58-03-33
SPECIALTY • SNAIL PORRIDGE

“I recall with special affection meals at the Fat Duck. I like the ambience, the team, and above all the gastro-nomic approach—brilliant, bold, and tremendously stimulating to the senses. The dish Sound of the Sea will be in the history books of gastronomy.” —**Andoni Luis Aduriz**, Mugaritz, Erreterria, Spain

LATIN AMERICA

CARIBBEAN HOME COOKING,
MIDNIGHT TACO TRUCKS,
AND A PERUVIAN CEVICHE
WIZARD



BRAZIL

BIRA DE QUARATIBA

RIO DE JANEIRO • 55-21-2410-8304
SPECIALTY • MOQUECA (SEAFOOD STEW)

“A couple of years ago, I was invited to cook at Olympe in Rio de Janeiro. Claude Troisgros took us for a very long lunch to the most unassuming, yet totally amazing, Bira de Guaratiba. Looking out over an estuary, we had the freshest fish and seafood.” —**Margot Janse**, Le Quartier Français,

Franschhoek, South Africa

D.O.M.

SÃO PAULO • 55-11-3088-0761
SPECIALTY • FILHOTE WITH TUCUPI SAUCE

“D.O.M. is one of the finest places to eat in the world. The restaurant focuses on Brazilian cuisine and brings incredible local ingredients to light.” —**Atul Kochhar**, Benares, London

MANÍ

SÃO PAULO • 55-11-3085-4148
SPECIALTY • ROOT VEGETABLE MEDLEY

“Maní’s menu de degustação is a sophisticated rendering of time-honored Brazilian cuisine.” —**Alex Atala**, D.O.M., São Paulo

MOCOTÓ

SÃO PAULO • 55-11-2951-3056
SPECIALTY • CARNE DE SOL

“It is a bit out of the way but well worth the journey and the wait for a table. I recommend the *moco fava* (stewed cow’s foot) with lima beans.”
—**Alex Atala**, D.O.M., São Paulo

BARBADOS

CUZ’S FISH STAND

BRIDGETOWN, OFF HIGHWAY 7 NEAR
NEEDHAM’S POINT
SPECIALTY • BLUE MARLIN SANDWICH



→ **VIVINE’S KITCHEN**
On idyllic Grand Cayman, Vivine Watler serves up fresh Caribbean seafood in her own backyard.



ANTHONY BOURDAIN,
HOST OF THE TRAVEL
CHANNEL’S *THE LAYOVER*, ON
LA GUERRERENSE,
IN ENSENADA, MEXICO
PRIMERA & ALVARADO AVES.
SPECIALTY
SEAFOOD TOSTADAS

“La Guerrerense, a humble street cart, is as simple as it gets. Doña Sabina Bandera Gonzalez serves up the most mind-blowingly fresh, sophisticated, and colorful tostadas imaginable. Absolutely phenomenal. Worth a drive from L.A.”



fish shack with a line
the door. From a cook's
of view, everything is
g with their sandwiches,
he cheese on them, but
re so delicious."
rcus Samuelsson, Red
ter Harlem, New York

CAYMAN ISLANDS

VIVINE'S KITCHEN

RAND CAYMAN • 345-947-7435
SPECIALTY • CONCH STEW

dined in what seemed
a garage connected to
the Watler's house, with

our table located a few feet
from a pigeon coop. Vivine
personally took our order,
went into her kitchen, and
cooked up some amazing
Caribbean cuisine!"

—**Graham Elliot**, Graham
Elliot, Chicago

CUBA

PALADAR DOÑA EUTIMIA

HAVANA • 53-78-61-13-32
SPECIALTY • ROPA VIEJA

"Honest, well-prepared Cu-
ban food: frozen mojitos and
picadillo."

—**Anita Lo**, Annisa, New York

MEXICO

TACO TRUCKS

SAN FELIPE, DOWNTOWN

SPECIALTY • CARNITAS, AL CARBÓN TACOS

"Seven years ago, I took a road
trip with my best friend from
L.A. down the Baja peninsula.
We spent two days in San Fe-
lipe, and were blown away by
the taco carts that appeared
around midnight. We'd belly
up and order some tacos, and
garnish them with all kinds of
delicious, colorful homemade
sauces. I'll never forget the
sights and smells of that town
coming alive at night."

—**John Currence**, City
Grocery, Oxford, Miss.

PERU

CHEZ WONG

LIMA • 51-1-470-6217

SPECIALTY • OCTOPUS CEVICHE

"What Tokyo's Sukiya-bashi
Jiro is to Japanese sushi,
this is to ceviches. They
serve only ceviche, and it is
prepared from start to finish
right in front of you at chef
Javier Wong's home."

—**Eric Ripert**, Le Bernardin,
New York

AFRICA and the MIDDLE EAST

SOUK HOTSPOTS, MAJESTIC
WINERIES AND DUBAI THAI



ISRAEL

ABRAXAS NORTH

TEL AVIV • 972-3-510-4435
SPECIALTY • LAMB CHOPS

Compiled by Katie Baker, with Kara Cutruzzula, Mac Margolis,
Tracy McNicoll, Anna Nemtsova, Naomi Saeki, and Allison Yarrow.

"Recommended: the whole
baked cauliflower."

—**Yotam Ottolenghi**,
Ottolenghi, London

HABASTA

TEL AVIV, NEAR THE SHUK HA'CARMEL

SPECIALTY • PUMPKIN CARPACCIO

"This market restaurant is
simple and utilitarian. Try
the pizza with white truffles."

—**Yotam Ottolenghi**,
Ottolenghi, London

SOUTH AFRICA

HAUTE CABRIÈRE RESTAURANT

FRANSCHHOEK VALLEY • 27-21-876-3688

SPECIALTY • BLESBOK RAGOUT

"At the Haute Cabrière
winery, the atmosphere of
the farm and restaurant is re-
ally unique. One of the most
memorable meals I have had
in southern Africa." —**Stuart
Cason**, Radisson Blu Gau-
train, Johannesburg

RISTORANTE LA TRINITA

JOHANNESBURG • 27-11-466-7949

SPECIALTY • HOMEMADE LASAGNA

"A small, family-run Italian
restaurant nestled in a small
center in Kyalami. The food is
always great, the atmosphere
is brilliant, and it offers really
good value for the money."

—**Stuart Cason**, Radisson Blu
Gautrain, Johannesburg

UNITED ARAB EMIRATES

PAI THAI

DUBAI • 971-4-366-6730

SPECIALTY • SUNDRIED CRISPY BEEF

"Traditional Thai with a
gourmet twist. Beautiful
dining room, beautiful loca-
tion with stunning views.
A true treat." —**Maurio
Ferrari**, Hotel Missoni
Kuwait, Kuwait City.