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*
BENTLEY
SURREY HILLS • 61-2-9332-2244
SPECIALTY • SMOKED EEL PARFAIT

3entley blew me away. I ad lunch there last year and it completely exceeded my expectations.” —Margotanse, Le Quartier Français, ranschoek, South Africa

GOLDEN CENTURY
SYDNEY • 61-2-9212-3801
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

LONGRAIN
MELBOURNE • 61-2-9290-2898
SPECIALTY • PORK AND PRAWN 'EGG NET'

...mmaculate modern Thai om Chef Martin Boetz.” —Rene Ortiz, La Condesa,ustin, Texas, and St. Helena, alf.

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-

VUE DE MONDE
MELBOURNE • 61-3-9991-3888
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 CHO

“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 cracks 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 • 86-852-25-582-202
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 SUN DIMSUM SPECIALTY STORE
HONG KONG • 86-852-21-717-786
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-SMOKE DUCK

“Some of the best Chinese food on the planet—ininnovative, but within a classical Szechuan
**INDIA**

GOPI DINING HALL
AHMEDABAD - 91-79-2657-63-88
SPECIALTY - KATHIYAWADI THALI

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

**INDIAN ACCENT**
NEW DELHI - 91-11-43-23-31-81
SPECIALTY - FOO GRAS GADUSSI

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

**KARIM’S**
NEW DELHI - 91-11-26-49-81
SPECIALTY - LAZEEZ MURG SAAG

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

**JAPAN**

GAIBAI
TOKYO - 01-35-68-83-35
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 Hina-ori, 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

“Very popular okonomiyaki spot with a long line—but it’s worth the wait. Try one

**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.”

**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 tsuami and order some sake.” —David Myers, Comme Ça, Los Angeles

**SUKEYABASHI JIRO**
TOKYO - 01-3-35-35-36-00
SPECIALTY - TORO SUSHI


**KAHALA**
OSAKA - 06-63-46-67-78
SPECIALTY - IGARASHI KIDY

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

**WAKU GHIN**
Asilah, chef with the Marina Sands, diners feast on surreal tasting menus.
“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 Born, 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 - 66-2-260-28-02
SPECIALTY: GREEN CURRY

“Bo and Dylan present traditional, 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

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.”

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

TOKYO - 81-3-57-85-29-50
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 - 65-67-32-78-69
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

SUNGAI ROAD LAKSA
SINGAPORE - ON KELANTAN LANE
SPECIALTY: SPICY NOODLE SOUP

“Started in 1956, this food-stall vendor still uses charcoal to boil its 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 - 65-66-86-05-07
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

TAWAIN

SASA SUSHI RESTAURANT
TAIPEI - ZHONGSHAN N. ROAD
SPECIALTY: FRESH SASHIMI
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 anywhere in L.A. Gorgeous and memorable flavor combinations.” —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 Athénée, Paris

HERONS AT THE UMSTEAD HOTEL AND SPA
CARY, N.C. - 919-447-4200
SPECIALTY - OLIVE-OIL-POACHED GRUOPER

“What’s not absolutely absorbing about this: seared sea trout, smoked pineapple, purple yam puree, cashew cabbage, fermented pepper. 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 - PHIL’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

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 SYRAN

“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

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ON THE IPAD Watch an exclusive interview with chef Daniel Boulud and see a tour of his kitchen.
“Kafana, a Yugoslavian delight in the East Village, is focused, unvarnished, 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 Hamilton, Prune, New York

**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 familiar—small, intimate, and just delicious. Simple but inventive, classic but new.” —Daniel Humm, Eleven Madison Park, New York

**SPQR**
SAN FRANCISCO • 415-771-7778
SPECIALTY • RICOTTA GNOCCHI

“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 LOCAVOIRE, 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 terrace in a small seaside town where most of the locals are fishermen. Try the spicy crab salad and fish brodetto with polenta.” —Lida Bastianich, host of Lida’s Italy

**LE CHATEAUBRIAND**
PARIS • 33-1-43-87-45-95
SPECIALTY • SOUS-VIDE VIAL

“The atmosphere is like the best party you’ve ever been to, but with extraordinarily good food.” —Magnus Nilsson, Råviken, Järpen, Sweden

**LE PRÉ CATELAN**
PARIS • 33-1-44-14-41-00
SPECIALTY • VEGAN KINNIT

“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 • 33-3-80-60-53-53
SPECIALTY • POULET DE BRESSE

“I arrive on Sunday afternoons so I can see the lunchtime diners leaving and say to...”
→ LE RELAIS BERNARD
LOISEAU The 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 TROISGROS
ROANNE - 38-44-71-66-87
SPECIALITY - 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 - 38-1-58-36-12-50
SPECIALITY - 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 Richerd, Citronelle, Washington, D.C.

GERMANY

HOT SPOT
BERLIN - 49-30-89-00-88-88
SPECIALITY - 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 Loise, Fischer's Fritz at the Regent Berlin

WEINBAR RUTZ
BERLIN - 49-30-24-62-87-60
SPECIALITY - 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 Loise, Fischer's Fritz at the Regent Berlin

ITALY

CAFFE DUOMO
FLORENCE - 39-55-511-948
SPECIALITY - 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

HOTEL GIUSTI
MODENA - 39-59-222-533
SPECIALITY - 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 BUCCHIACE
CORTONA - 39-575-606-099
SPECIALITY - 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

MONACO

LE LOUIS XV
MONTE CARLO - 377-98-06-85-94
SPECIALITY - 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 lègumes de Provence, very simple with shavings of black truffles."
—Hélène Darroze, Hélène Darroze at the Connaught Hotel, London

RUSSIA

CAFÉ BY WINDMILL
(U MELNITSY)
BUROVO - NEAR MIKHAILOVSKY
SPECIALITY - 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 - 7-831-282-19-00
SPECIALITY - KAMCHATKA CRAB

"At Chaiika, 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
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.

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 30ISH

“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

“Ancient 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 • 34-943-01-13-80
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 COMPOSTE

“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
ERRENTERIA • 34-943-52-24-85
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
JÄRPNÄ • 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 • 46-81-07-696
SPECIALTY • PICKED HERRING

“One of my favorites for casual eating—great 1989 décor by Jonas Bohlin and super—
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.
**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 Felipe, 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.

**HABASTA**
TEL AVIV, NEAR THE SHUK HA’CARMEL
SPECIALTY - PUMPKIN CARPACCI

“This market restaurant is simple and utilitarian. Try the pizza with white truffles.”
—Yotam Ottolenghi, Ottolenghi, London

**SOUTH AFRICA**

**HAUTE CABRIÈRE**
RESTAURANT
FRANSCHHOEK VALLEY - 27-21-876-3568
SPECIALTY - BLESBUK RAGOUT

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

**PERU**

**CHEZ WONG**
LIMA - 51-1-470-6217
SPECIALTY - OCTOPUS CÉVICH

“What Tokyo’s Sukiyabashi 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

**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 Gau-train, Johannesburg

**AFRICA and THE MIDDLE EAST**

**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

**HAUTE HOTSPOTS, MAJESTIC WINERIES AND DUBAI THAI**

**CAYMAN ISLANDS**

**PALADAR DOÑA EUTIMIA**
Havana - 53-76-61-13-32
SPECIALTY - ROPA VIEJ

“Honest, well-prepared Cuban food: frozen mojitos and picadillo.”

**ABRAXAS NORTH**
TEL AVIV - 972-3-510-4435
SPECIALTY - LAMB CHOPS

“Recommended: the whole baked cauliflower.”
—Yotam Ottolenghi, Ottolenghi, London

**UNITED ARAB EMIRATES**

**PAI THAI**
DUBAI - 971-4-366-6730
SPECIALTY - SUNGRIED CR SPY BEEF

“Traditional Thai with a gourmet twist. Beautiful dining room, beautiful location with stunning views. A true treat.”
—Mauro Ferrini, Hotel Missoni Kuwait, Kuwait City.

Compiled by Katie Baker, with Cara Ciuzzola, Mac Margolis, Tracy McNicol, Anna Nematsova, Naomi Sael, and Allison Yarrow.