

Condé Nast Traveller

Double
Summer
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THE HOT LIST 2016

OUR ROUND-UP OF THE BEST NEW HOTELS, BARS & RESTAURANTS IN THE WORLD

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THE HOT LIST 2016

OUR PICK OF THE BEST NEW HOTELS, BARS,
RESTAURANTS AND BEACH CLUBS IN THE WORLD



By the pool at the Mandarin Oriental, Marrakech

IN ASSOCIATION
WITH AVIS

THE NEW RESTAURANTS

FRENCHIE
LONDON (pictured left)

Gregory Marchand was nicknamed 'Frenchie' when he worked with Jamie Oliver at Fifteen, and that's what the chef called his first restaurant, a simple 20-seater that spearheaded Paris's bistro-moulin revolution. Now Marchand's back in London, but, ironically, the food is not very French. Instead, he draws on his time working in the UK, New York, Spain and Hong Kong, with a pulled pork bun here and a Cornish turbot and asparagus there. Flavours are often surprising: bacon ice-cream with bitter-sweet chocolate tart is a revelation. Upstairs is light-filled with a marble counter where couples share rabbit pappardelle, downstairs is more smouldering, with an open kitchen and a wall of wine. Both are fuelled by devilish cocktails from Rudi Carraro, formally at The Langham. +44 20 7836 4422; frenchiecoventgarden.com. Five-course set menu £55

INVER
SCOTLAND

Chef Pam Brunton and her partner Rob Latimer took over this croft beside Loch Fyne last spring and have created something profound and unusual for the west coast of Scotland. Brunton previously worked at Scandi superstar restaurants Fäviken and Noma and here she's introduced their style to a stonking local larder of scallops, lobster, fish, game and foraged berries. Served in a white room with plain wooden chairs, the food is the star. Her clever, honest cooking includes a revitalisation of brose, a forgotten savoury porridge which she serves with turnips and lamb. Other dishes, such as strawberries and curried sheep milk, may sound challenging but taste incredible. Dinner is a set menu, but there are simpler options at the bar and for lunch, such as langoustines with homemade mayo. +44 1369 860537; inverrestaurant.co.uk. Four-course set menu £42

AGRIKULTUR
STOCKHOLM

This low-key place is resolutely unpretentious and wildly inventive. The name may suggest fields and farms, but the menu is more woodlands and hedgerows: a bite of deep-fried white moss studded with lingonberries might be followed by nettle-filled roast potatoes with a scattering of hay ash, and grilled mackerel with wild garlic from a nearby forest. Co-founder Filip Fasten creates the menu from scratch each day based on what's available, with an emphasis on vegetables. Meat and fish play a supporting role. The best seats are the four drop-in-only spots at the bar where you can chat with the chefs as they move from vintage Aga to wood-fired oven. Agrikultur doesn't just use sustainable ingredients, it also wants to be a sustainable place to work - which is why it's closed over weekends to allow the chefs a home life (and foraging time). +46 8 150202; agrikultur.se. Five-course set menu about £50

DININGS AT THE NORMAN
TEL AVIV

Tel Aviv is probably the hottest foodie city in the Middle East now, and it's in love with everything Asian. But the arrival of the Japanese fusion restaurant Dinings (an outpost of the Marylebone hottie) in the recently-opened Norman Hotel in the Bauhaus district has seriously raised the bar. With its gleaming white granite sushi counter, smart fawn upholstery and roof terrace with views to the Mediterranean, Dinings is somewhat more design-led than the *okayaki* (Japanese inn) it resembles. The food is sublime: soft shell crab rolls that get the complex soft/crisp relationship exactly right, crystal shrimp so fresh it pings of the sea; and great sushi and sashimi (try the beef sushi with truffle salsa). +972 3 543 5444; thenorman.com. Set lunch about £30

ODETTE
SINGAPORE

Julien Royer named his sophisticated and intimate restaurant after his grandmother, who instilled in him the importance of using the finest ingredients. While there's undoubtedly molecular precision at play, the flavour and integrity of the dishes is the highlight: the duo of hand-dived scallops taste either *au naturel* or delicately smoked; the organic egg is pine-smoked using needles sent from France by Royer's father. In designing the space, local artist Dawn Ng has taken on the deconstructive nature of the cooking by using slivers of food - truffles, tuna - as the inspiration for the cut-outs that hang from the ceiling, and her art work in the private dining room. +65 6385 0498; odetterestaurant.com. Six-course set menu about £105

FRING'S
TORONTO

A celebrity-owned restaurant is often more about who's booked a table than what's on the menu but not so at Fring's, the new venture from the Toronto-born rapper Drake and the city's culinary star Susur Lee. It certainly looks the part - hip-club-meets-vintage brother - and Drake's imprint is everywhere, from the name (Fring is a token used on his track 'Days in the East') to the loo signs ('6 Gods' and '6 Goddesses' refer to 'the 6', Drake's nickname for his home town). The grilled octopus with smoked olive oil, the southern spicy maple fried chicken and the lobster poutine are expertly done and reflect the vibrant multiculturalism of Toronto, exactly as a restaurant created by a black Jewish hip-hop artist and Hong Kong-born chef should. +1 416 979 9696; fringsrestaurant.com. About £100 for two

TOAST & TONIC
BANGALORE

This is the latest venture from India's coolest chef, 35-year-old Manu Chandra, who has worked in some high-profile Manhattan kitchens (Daniel, Le Bernardin). With its hipster vibe, T&T is inspired by the East Village. Standouts on the menu include a warm salad of asparagus and lo avarekai beans served with peanuts, lemon gra and ginger, and a mushroom and burrata flat bread topped with local goji (tomato) pickle. There's a wide range of in-house tonics at the bar including Flower Power (jasmine tea, elderflower and grapefruit), which are delicious on their own, or even better, mixed into cocktails such as the British Raj (gin, pomegranate and cinnamon to water with rose petal and cucumber ice). +91 1 4111 6878; toastandtonic.com. About £30 for two

GURDULU
FLORENCE

The city's most exciting new restaurant is both cosy and smart. Start at the bar with one of Sabrina Galloni's cocktails (a Spritz made with Cynar and bitter orange, say) before feasting on Albanian-born chef Entiana Osmezenza's stellar food, which combines deft classic French techniques with a travelogue of her culinary influences (France, Piedmont, Sicily, Tuscany, the Balkans). Seasonal dishes include a warm salad of wild asparagus and squid zinging with pickled ginger and crystallised lemon; a fresh pea and spring onion tortelli topped with tomato and basil; or a silver-pink silver of red mullet and braised lamb with smoked fennel purée and caramelised shallots. +39 055 282223; gurdulu.com. About £85 for two

BASTIBLE
DUBLIN

So temple to haute cuisine, this is rather one of the city's new wave of neighbourhood bistros. Named after a flat-bottomed pot used for baking bread in 19th-century Ireland, Bastible is the first solo venture from chef Barry Fitzgerald, formerly of London's Michelin-starred The farwood Arms. The dining room has grey lino floors, utilitarian furniture and an open kitchen at the back. The concise, constantly changing menu serves Fitzgerald's spin on contemporary Irish cooking, using local ingredients such as Sika deer and razor clams. There are also moreish snacks such as smoked Gubbeen cheese and wheat beer doughnuts; the walnut ice cream sandwich already has a cult following. +353 1 473 7409; bastible.com. About £60 for two