

# THE WORLD'S BEST RESTAURANTS

## GALLERY

## DINING & WINE

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Gourmets travellers have an abundance of restaurants to choose from to indulge their passion for fine food and wines. Olivia Greenway picks some of the world's best

**1. Per Se, New York:** Thomas Keller's New York restaurant garners continual praise from his peers, winning a S.Pellegrino Lifetime Achievement award for the chef and the Best North American Restaurant title in 2012. The 'Tasting of Vegetables' and 'Chef's Table' offerings change daily, with 11 to 15 small courses. World wines incorporate a strong French element, with nods to Napa Valley. [www.persen.com](http://www.persen.com)

**2. Frantzen Lindeberg, Stockholm:** The international spotlight is on Bjorn Frantzen and Daniel Lindeberg who secured two Michelin stars, with diners flying in specially once they secure a table. Using produce largely from their organic gardens nearby, they commonly take '39 ingredients' and work their magic. The focus here is on the food; the ambience is Swedish chic with a lack of pretension. [www.frantzen-lindeberg.com](http://www.frantzen-lindeberg.com)

**3. Amber, Landmark Mandarin Oriental, Hong Kong:** Dutchman Richard Ekkebus has secured his French-inspired restaurant's place on the culinary radar, with two Michelin stars and being the only restaurant in the Greater China region to make S.Pellegrino's Top 50 list. The excellent wine cellar has a decidedly French emphasis, with a large 'by the glass' portfolio. Head Sommelier John Chan organises monthly wine dinners and wine and food pairing lessons. [www.amberhongkong.com](http://www.amberhongkong.com)

**4. Noma, Copenhagen:** The restaurant that has clinched the number one spot in the S.Pellegrino World's 50 Best Restaurant Awards for the past three years cannot be ignored. With a changing selection of around 20 tastings, heavy on foraged ingredients and vegetables, light on meat, it's a brave stand that chef Rene Redzepi has taken, putting Nordic food firmly on the map. [www.noma.dk](http://www.noma.dk)

**5. Rhodes Twenty10, Dubai:** At Gary Rhodes' Dubai hot spot, diners are encouraged to share the large starters that include smoked eel fingers coated in brioche crumbs and sesame-glazed duck with orange and maple salad; stand-out mains are the Australian Wagyu beef rib-eye steak and the 8oz fillet steak patty burger served with seared foie gras. The menu may appear deceptively casual but the service and ambience are definitely luxe. [www.leroyalmeridien-dubai.com](http://www.leroyalmeridien-dubai.com)

**6. Tetsuya's, Sydney:** Japanese-born Tetsuya Wakuda opened his eponymous restaurant in his adopted hometown in 1989. Affectionately nicknamed 'Tets', the restaurant proudly focuses on Japanese dishes but with a French cooking style, resulting in fresh, light dishes. In 2011 the Relais & Chateaux venue won the Sydney Morning Herald Good Food Guide People's Choice Award and has been in the S.Pellegrino top 100 list since 2002. [www.tetsuyas.com](http://www.tetsuyas.com)

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