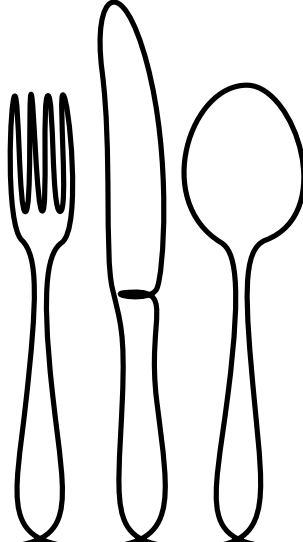




Dine in style

Tickle your tastebuds in one of these renowned upmarket restaurants



LONDON CHINESE

TATTU
Tattu London sits proudly on the rooftop of The Now Building, offering scintillating views of the city. Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods, paired with exquisite presentation, to create a unique and innovative dining experience. The restaurant also features the spectacular Phoenix bar and outdoor terrace, where guests can enjoy an expertly mixed cocktail before dinner against the backdrop of the London skyline.

■ The Now Building, Outernet, London, WC2H 0LA
■ tattulondon.com ■ london@tattu.co.uk ■ +44 (0)20 3778 1985



LONDON ITALIAN

THEO RANDALL AT THE INTERCONTINENTAL
InterContinental London Park Lane houses the capital's best Italian restaurant; Theo Randall at the InterContinental. Chef Theo Randall carefully blends the best local ingredients with hand-picked Italian imports to create rustic fare that continues to attract rave reviews. While he is a regular on national television, including BBC One's, Saturday Kitchen, Theo remains true to his culinary roots and is at the restaurant for most services. The daily-changing menu is inspired by his regular trips to Italy and dictated by the best seasonal ingredients available from the market every day.

■ One Hamilton Place, Park Lane, W1J 7QY London ■ parklane.intercontinental.com
■ theorandall.reception@ihg.com ■ +44 (0)207 409 3131



LONDON FUSION

TAKA MARYLEBONE
Having opened in September 2020 to critical acclaim and rave reviews from restaurant critics Grace Dent, Giles Coren and Fay Maschler, TAKA Marylebone serves a seasonal small plates-led menu that showcases the finest of British produce but using traditional Japanese techniques and recipes. Focusing on hot and grilled dishes as well as rolls, TAKA's menu is overseen by executive chef Taiji Maruyama, who was previously of Beaverbrook in Surrey, Nobu London and Ginza Koyju Restaurant.

■ 109 Marylebone High Street, London W1U 4RX ■ takalondon.com
■ marylebone@takalondon.com ■ +44 (0)203 637 4466



LONDON INDIAN

KAHANI
For decades, Indian food in Britain has remained largely unchanged, but Kahani chef Peter Joseph is revolutionising Indian cuisine. Gone are the weighty sauces, replaced with light dishes of grilled meats, fish and vegetables from the robata grill and tandoor. The finest seasonal and traditional British ingredients are brought to life using special Indian culinary techniques. The result is the very best in Indian food, with meals so delicious diners will want to share – creating a sense of communal eating which is the hallmark of superior cuisine.

■ Kahani, 1 Wilbraham Place, London SW1X 9AE ■ kahanilondon.com
■ reservations@kahanilondon.com ■ +44 (0)20 7730 7634



LONDON JAPANESE

GINZA ST JAMES
Ginza St James's is the impressive contemporary Japanese restaurant featuring a chic bar and main dining room along with two private rooms and three specialist counters – Teppanyaki, robata, and sushi. Highlights of the extensive menu include spicy tuna tartare, Kobe gyū, black cod saikyo yaki, Kagoshima Wagyu beef, and lobster tail with ponzu, as well as sushi and sashimi platters for sharing. There is also a weekday set lunch sharing menu. The drinks list features 70 sakes, 300 wines and a cocktail list of classic and inventive options incorporating Japanese ingredients.

■ 15 Bury St, St. James's, London SW1Y 6AL ■ ginza-stjames.com
■ reservations@ginza-stjames.com ■ +44 (0)207 839 1101



LONDON SPANISH

EL PIRATA
El Pirata has been serving acclaimed Spanish tapas alongside its prodigious wine list for over 28 years and couples the comforting appeal of a central London establishment with the energetic dynamism of a new opening. Walking distance from both Hyde Park and Green Park, El Pirata offers true escapism so that you feel like you're in Madrid rather than Mayfair. In a city famous for its hidden gems, this one is hiding in plain sight.

■ 5-6 Down Street, Mayfair, London W1J 7AQ ■ elpirata.co.uk
■ bookings@elpirata.co.uk ■ +44 (0)20 7491 3810



LONDON BRITISH

MADDOX TAVERN
Maddox Tavern is a neighbourhood restaurant and bar that's worth travelling for. Located in the heart of Mayfair, the building is steeped in history and adorned with rich mahogany throughout, including in its four discrete dining rooms, providing an elegant setting for relaxed dining whatever the occasion. The seasonal menus are built around the very best produce from the British Isles, taking guests from breakfast through to lunch and dinner, with a three course set menu also available. There's an exceptional wine list to match, accompanied by a range of impeccable cocktails.

■ 47 Maddox St, London W1S 2PG ■ maddoxtavern.com
■ reservations@maddoxtavern.com ■ +44 (0)203 376 9922





LONDON BRITISH/FRENCH

BOB BOB RICARD CITY

Bob Bob Ricard City is the modern, glamorous restaurant in Leadenhall's 'cheesegrater' building. Well-known for its now iconic 'Press for Champagne' button at each booth table, there is also an exceptional wine list, with notably modest mark-ups. Chef Director Ben Hobson oversees the menu of signature British and French dishes, from Caviar to Beef Wellington, Lobster Mac'n'Cheese, and Duck Confit – a range of luxury comfort food for business or private dining. Service is superbly professional, friendly, and knowledgeable. Three private dining rooms (for up to 18) are ideal for either meetings or social celebrations.

■ Level 3, 122 Leadenhall Street, City of London, EC3V 4AB ■ bobbobricard.com
■ city.reservations@bobbobricard.com ■ +44 (0) 203 145 1000



LONDON WEST AFRICAN

ISIBANI

Isibani, a Zulu word meaning 'bring the light', is a love letter to West African cuisine and the co-founders, Anthony Douglas Chuka and Abdul Malik Abubakar, mother's Ibo Nigerian heritage. Located in the heart of Knightsbridge, Isibani is a hidden gem which delves into traditional recipes and ingredients to deliver an authentic and contemporary dining experience inspired by the food and culture of Africa. Isibani is the perfect and long-awaited addition to London's West African fine dining experience.

■ 9 Knightsbridge Green, London SW1X 7QL ■ isibani.com
■ eat@isibani.com ■ +44 (0)207 584 3726



LONDON SOUTH EAST ASIAN

STRAITS KITCHEN

Embracing a respectful approach to cooking inspired by heritage recipes, the menu at Straits Kitchen showcases a melting pot of South East Asian cuisines represented in multicultural Singapore. Serving breakfast, lunch, dinner, and Sunday Asian roast, the restaurant features floor-to-ceiling glass windows overlooking the Plaza, while two private dining rooms enable guests to enjoy a selection of set menus to suit all tastes and occasions. Straits Kitchen also showcases over 200 bottles of Champagne.

■ 80 Houndsditch, London, EC3A 7AB, United Kingdom
■ panpacificlondon.com
■ dining.pplon@panpacific.com ■ +44 (0)20 7118 6888



LONDON ARMENIAN

LUSIN

Lusin is an authentic Armenian restaurant with cuisine influenced by Eastern Europe and the Levant. Created by Mira Foods, it is the first Armenian restaurant in London. Lusin means "moon" in Armenian. The authentic dishes were created by Madam Anahid Doniguian. The menu has been curated by two Michelin-star chef Marcel Ravin. Lusin's mission is to evoke a sense of beauty, through an inspired rich atmosphere, taking the guests on a journey celebrating old traditions and introducing new tastes.

■ 16-17 Hay Hill, Mayfair, London, W1J 8NY ■ lusinrestaurant.com/mayfair
■ info@lusinrestaurant.co.uk ■ +44 (0)7384 339370



MANCHESTER CHINESE

TATTU

Located in the heart of Manchester's Spinningfields district, Tattu is a multi-sensory dining experience, serving elevated modern Chinese cuisine. It takes guests on a unique culinary journey in award-winning interiors and offers three dining experiences: the intimate Parlour room and the Rose Garden, both of which are situated on the ground floor, as well as the main restaurant which features the iconic cherry blossom tree taking centre stage and turning icy blue for winter. Dishes range from handcrafted dim sum to indulgent large dishes all perfect for sharing.

■ 3 Hardman Square, Gartside Street, Spinningfields, Manchester, M3 3EB
■ tattu.co.uk ■ manchester@tattu.co.uk ■ +44 161 819 2060



DUBLIN FINE DINING

SUESEY STREET

Suesey Street is a fine dining restaurant located in Dublin City Centre offering amazing, contemporary Irish cuisine. Locality in every bite, a taste of home in every mouthful. Having operated restaurants in Dublin since 2006, the Kelly family have spent the last 14 years supporting local suppliers and other small family businesses. Placing an emphasis on seasonality and locality, Suesey Street aims to offer its guests the best in contemporary Irish food and an unrivalled warmth and welcome that only a family business can provide.

■ 26 Fitzwilliam Place, Dublin 2, Ireland ■ sueseystreet.ie
■ info@sueseystreet.ie ■ +353 (1) 669 4600 ■ @sueseystreet



EDINBURGH WORLD

BONNIE & WILD

Bonnie & Wild is a welcoming and stylish food hall in central Edinburgh that features some of Scotland's best chefs and restaurants. Within this 370-seater venue, you'll find ten food stalls plus three bars, a café and boutique bottleshop. Enjoy menus from Masterchef: The Professionals winner Gary Maclean, celebrity chef Jimmy Lee, UK's best burger El Perro Negro and UK Street Food Award-winners Kochchi, plus much more. Close to Waverley Station and the tramline, it's a must-try for visitors to Edinburgh.

■ St James Quarter (Level 4), Edinburgh EH1 3AE ■ bonnieandwildmarket.com
■ hello@bonnieandwildmarket.com ■ +44 (0)131 560 1800

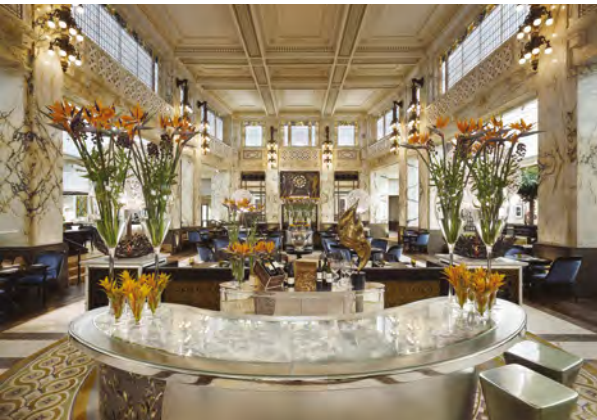


VIENNA BRASSERIE

THE BANK BRASSERIE & BAR

The Bank Brasserie & Bar is located in the historical cashing hall of the 100-year-old bank building and presents a varied menu and exceptional dining experience in a warm atmosphere. The Bank Brasserie focuses on newly interpreted brasserie classics, using sustainable locally sourced ingredients. The open show kitchen allows diners to watch and follow the chefs preparing tasty menus using high-quality products. The Bank Bar presents specially created international premium cocktails based on sensorial and optical associations with the former cashier hall.

■ Bognergasse 4, 1010 Vienna, Austria ■ restaurant-thebank.com
■ restaurant-thebank.vienna@hyatt.com ■ +43 1 22740 1236




BUDAPEST INTERNATIONAL

PARISI PASSAGE CAFÉ & BRASSERIE

The Parisi Passage Café & Brasserie is located in the stunning award-winning building of the iconic Parisi Udvar. The enchanting environment, reminiscent of the last century, immediately captivates everyone. The restaurant soon became a favorite place of the local public and is characterized by an endless, lively life. Recommended for those for whom high, uncompromising quality is as essential as a relaxed dining experience. The menu is an exciting fusion of traditional Hungarian, French and international cuisine.

■ 1053 Budapest, Ferenciek tere 10. - Párisi Udvar Hotel Budapest ■ parisipassage.hu/en ■ info@parisipassage.hu ■ +36 70 702 4088


ROME ITALIAN FINE DINING

FOLLIE

Michelin-starred chef Luciano Monosilio redefines the concept of Italian fine dining at Follie, fusing art and cuisine to create a new concept. Located in Rome's leading urban luxury resort, Villa Agrippina Gran Melia, it is the place to surrender to the perfect pasta, to clear, earthy flavours and to ingredients of ancient origins that go back to the Roman Empire times. Follie is open on Tuesdays to Saturdays for dinner only, featuring a six and twelve-course tasting menu and à la carte.

■ Via del Gianicolo 3, Rome ■ melia.com ■ follie@melia.com ■ +39 06 92590830


ZURICH MODERN MEDITERRANEAN

RESTAURANT WEISSES ROSSLI

At the restaurant Weisses Rossli you will find authentic and seasonal cuisine, served in a relaxing atmosphere by a team of friendly yet dedicated professionals. While somewhat inconspicuous from the outside, the Weisses Rossli greets guests with a warm and welcoming interior. It is listed in the Guide Michelin and GaultMillau has awarded the Swiss chef de cuisine Mathieu Bacon 14 points. But that's not what drives him. He cooks from the heart – to the joy of all guests, vegetarians and vegans alike.

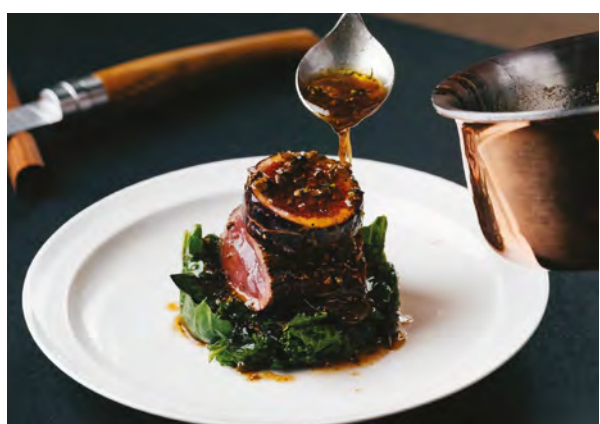
■ Restaurant Weisses Rossli, Bederstrasse 96, 8002 Zurich ■ weisses-rossli.ch ■ info@weisses-rossli.ch ■ +41 44 212 63 00


STOCKHOLM NORDIC

ADAM/ALBIN

Adam/Albin offers a contemporary Swedish restaurant experience far from the traditional fine dining restaurant. It is inspired by all the world's great cooking but the base of its cuisine is from the Swedish gastronomic heritage. Experience its delicious menu based on the kitchen's passion for outstanding produce. Adam/Albin is a Michelin one star restaurant and has won several awards since opening in 2016. It has become a top destination for foodies from all around the world.

■ Radmansgatan 16, Stockholm, 114 25 ■ adamalbin.se ■ restaurang@adamalbin.se ■ +46 (0)8 411 55 35


HAMBURG HEIMATJUWEL

RESTAURANT HEIMATJUWEL

Situated in the North West of Hamburg, the restaurant Heimatjuwel offers a modern, casual fine dining experience. Inspired by his love for regional products, their colours and flavours, Marcel Görke creates unique seasonal degustation menus. The focus is on a vegetarian cuisine using local products from small suppliers - farm to table. Just as much importance is attached to the selection of wines, especially natural wines. Enjoy the colourful diversity of the Heimatjuwel cuisine.

■ Stelling Weg 47, Hamburg, 20255 ■ heimatjuwel.de ■ info@heimatjuwel.de ■ +49 4042106989


BARCELONA STEAKHOUSE

MR PORTER

Exploring the fine line between pleasure and temptation, MR PORTER presents a unique concept that naturally combines the excellent offer of a modern steakhouse with the high energy vibe of a contemporary bar and lounge. An incomparably innovative culinary experience, where extremes act as protagonists; extravagant yet modest, urban yet familiar, wild yet obedient. MR PORTER Barcelona is a unique specimen of its kind. Transforming from an elegant setting by day, to a lively bar and lounge by nightfall, the impasse from food to cocktails is part of its DNA.

■ Carrer del Rossello, 265, 08008 Barcelona ■ mrportersteakhouse.com/barcelona ■ @mrporter_official ■ info@mrportersteakhouse.es ■ +34 932 71 12 45


FRANKFURT FRENCH

LE PETIT ROYAL FRANKFURT

Located on the ground floor of the AMERON Frankfurt Neckarvillen Boutique Hotel, Le Petit Royal Frankfurt is characterised by elegant ambience, known from its Berlin counterpart – custom upholstered furniture, complemented by classic glass Ikora lamps and select contemporary art pieces. The seasonal menu offers regional and international steak cuts, fresh fish and modern French classics, accompanied by an extensive wine list with a focus on German and French positions and homemade sauces and sides.

■ Neckarstraße 13, 60329 Frankfurt am Main ■ lepetitroyal-frankfurt.de/en ■ office@lepetitroyal-frankfurt.de ■ +49 (0)69 75 666 250


SINGAPORE MEDITERRANEAN

ARTEMIS GRILL & SKY BAR

Artemis Grill & Sky Bar, a 40th floor sky-high dining concept in Singapore's central business district, offers indoor and al fresco dining overlooking panoramic Marina Bay skyline views. With ever-changing lunch and dinner menus inspired by the diverse culinary heritage of the Mediterranean, the kitchen serves fresh food using only the best ingredients at their seasonal peak. Understanding diversity and individuality, the menu always caters for most food tribes, be they vegetarians, pescatarians, gluten-sensitive, low-carb'ers and carnivores.

■ 138 Market Street, CapitaGreen Rooftop (Level 40), Singapore 048946 ■ artemisgrill.com.sg ■ enquiries@artemisgrill.com.sg ■ +65 6635 8677





HONG KONG

ITALIAN

GRISSINI

Named after its famous freshly baked bread sticks, Grissini offers refined authentic flavours from the Campania region in southern Italy, artisanally crafted by Chef de Cuisine Valerio Mandile with inspiration from his hometown and childhood memories in Naples. Using the freshest produce, Chef Valerio takes a creative approach to traditional Italian cuisine prepared with simplicity to perfection. The restaurant's convivial, unpretentious ambience and its passionate and personable service also contribute to a memorable dining experience.

■ 2/F, Grand Hyatt Hong Kong, 1 Harbour Road, Hong Kong
■ hongkong.grand.hyattrestaurants.com/restaurants-and-bars/grissini
■ fbse.hkggh@hyatt.com ■ +852 2584 7722



DUBAI

CHINESE

TAN CHA

Since bounding onto the Dubai dining scene in February 2022, Tan Cha has been in the inaugural Dubai Michelin Guide and continues to set a new benchmark for contemporary Chinese cuisine in the city. The brainchild of restaurateur Alberto Barbieri, Tan Cha is an exploration of the new and the forgotten, the hidden and the secret. Spanning five dining areas, the seductive space invites diners on a sensory journey, pairing chef David Pang's exceptional Chinese cuisine with an inspired drink offering and an alluring after-hours programme, complete with a curated soundtrack.

■ JW Marriott Marquis Hotel, Business Bay, Dubai, United Arab Emirates
■ tanchadubai.com ■ reservations@tanchadubai.com ■ +971 56 681 8881



VIETNAM

JAPANESE-FRENCH

OKU

Oku is the purest expression of Regent Phu Quoc's Taste Gallery - an enchanting contemporary Japanese-French restaurant showcasing the finest techniques and ingredients of both worlds. The concept is an innovative addition to Vietnam's culinary scene, with both Salon de Boeuf and an Omakase Atelier, offering guests the finest culinary creations with a meticulous attention to detail, from food to interior. Oku is situated on the ground floor at Regent Phu Quoc, and it offers diners a choice of two private rooms, an Omakase Atelier, as well as indoor and outdoor seating options.

■ Bai Truong, Duong To, Phu Quoc, Kien Giang, 92509, Vietnam ■ phuquoc.regenthotels.com/dining/oku ■ dining.regentpq@ihg.com ■ +84 297 388 0000



BOSTON

MEDITERRANEAN

BAMBARA KITCHEN AND BAR

Creativity and innovation go hand in hand at Bambara, where a Mediterranean-inspired menu is influenced by the exploration of different cuisines and flavour profiles. Using farm-fresh and local, seasonal ingredients, chef Adam Resnick's food is critically acclaimed and locally loved. Located at the entrance to Cambridge and steps from vibrant Kendall Square, Bambara offers breakfast, brunch or dinner and is ideally suited for social and corporate events with a semi-private mezzanine overlooking the dining room and a dynamic exhibition kitchen.

■ Kimpton Marlowe Hotel, 25 Edwin H. Land Boulevard, Cambridge, MA 0214
■ bambara-cambridge.com
■ info@bambara-cambridge.com ■ +01 617-868-4444

