

YOUR TRAVEL QUESTIONS—ANSWERED (SEE PAGE 47)

Condé Nast Traveler

THE REAL COST
OF MEGA AIRLINES

TRUTH IN TRAVEL

JULY 2013

70 BEST NEW RESTAURANTS IN THE WORLD

LONDON • SYDNEY • NEW YORK • SHANGHAI • PARIS • TOKYO • SAN FRANCISCO
(AND THE AMERICAN SOUTH)

FRANCE

FEASTING ON GASCONY

COLOMBIA

BOGOTÁ'S FOODIE THRILLS

&

**20 HOT BARS
IN 20 CITIES**

VIVE LA FRANCE!
A lunch at the Château de Lassalle comes with
lovely vistas of the Gascon countryside.



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YOUR DAILY TRAVEL INTELLIGENCE



ROSEVAL

The scene: Serious food-lovers know that, these days, many of the best new restaurants in Paris are in outlying *quartiers* far from the tourist-heavy areas. So hop on the Métro and head for Ménilmontant, in the twentieth arrondissement, where this very charming 26-seat neighborhood tavern with white walls and bare tables has been attracting intrepid Parisian gourmands since it opened last summer. Here, chefs Simone Tondo, an Italian, and Michael Greenwold, an Anglo-American, serve nouveau French food to a ready-for-Hollywood vision of the contemporary Parisian bohemian set.

The food: The menu is based on best-of-market seasonal produce, umami-rich layered flavors, and contrasting textures.

Dish to get: Pounce on anything pasta: It's all homemade and unfailingly excellent. Otherwise, the menu is a constantly changing kaleidoscope, but if you spot anything containing pork belly or langoustine, you're seriously in luck (1 rue d'Eupatoria; 33-9-53-56-24-14; set menus from \$52).

PHOTOGRAPH BY JUSTIN MOTT



APPLEWOOD SMOKED SEA SALT

Since just a pinch of this fragrant black salt powers up the flavor of even the quietest ingredients—cottage cheese, for example—it's great atop anything from sliced tomatoes to steamed salmon.

Buy it at: **Causses** (55 rue Notre-Dame de Lorette, 9th arr.; 33-1-53-16-10-10).



KALE

Thanks to the **Kale Project** (thekaleproject.wordpress.com)—a one-woman crusade by an intrepid American expat to introduce the leaf to France, where it had gone more or less undiscovered—this much-loved hipster green is finally showing up on Paris menus.

Find it at: **Bones**, where it recently accompanied roasted pigeon, and **Abri**, where the chef likes to pair it with fish.



GO TO CONDENASTTRAVELER.COM/FOOD OR DOWNLOAD OUR DIGITAL EDITION TO DISCOVER PARIS'S OTHER TOP NEW RESTAURANTS: **SEMILLA** AND **VIVANT TABLE**.

SHANGHAI

The nominator: **CRYSTYL MO**

Her credentials: Food editor of *Time Out Shanghai*; former China correspondent for *AsiaWeek Magazine*.



COLAGRECO

The scene: Lipstick-red leather furniture and heringbone wood floors set a seductive retro vibe in this 60-seat Bund-side dining room helmed by Mauro Colagreco, the only Argentinian chef with two Michelin stars.

The food: Molecular meets sculptural. Starters such as "Sea Tartar in Different Textures" and pan-fried and raw scallops with parsnip and truffle are arranged on plates like mini dioramas to resemble sea sponges, mosses, and autumn leaves. Colagreco uses produce grown on his farm outside Shanghai with seeds he brought from his garden in France.

Dish to get: The popular starter "The Forest"—wild mushrooms and quinoa clusters arranged like trees around puddles of Parmesan cream (Three on the Bund, 2nd Fl., No. 3 Zhong Shan Dong Yi Lu; 86-21-5308-5399; entrées from \$32).

ELEFANTE

The scene: A vibrant 120-seat place in a French Concession villa helmed by the beloved Spaniard chef Willy Trullas Moreno.

The food: The menu features dishes from Spain, the south of France, and Italy—there's scampi *huevos fritos*, a knockout burrata and black truffle salad, and a full page of meats and fish cooked on the charcoal grill. Enticing starters include the steak tartare with sharp mustard ice cream and hot potato wedges: It's like a beefy *patatas bravas*.

Dish to get: The giant 24-hour slow-cooked and char-grilled Angus short rib is bathed in a rich and salty brown sauce and paired with tiny potatoes, pearl onions, and whole cloves of garlic that are so soft they're almost liquid. Arugula adds a refreshing bitter note (20 Dong-Hu Lu; 86-21-5404-8085; entrées from \$10).

MERCATO

The scene: It's so hard to get one of the 250 seats at Mercato, Jean-Georges Vongerichten's second Shanghai eatery, that the hours have been extended to accommodate the throng. Though housed in the grand 1916 building Three on the Bund, the place has very now decor: exposed steel, reclaimed wood floors, and a pizza oven in the middle.

The food: Pizzas and pastas are on the simple, well-executed menu, along with ricotta with seasonal fruit (strawberry is our favorite) and opalescent kingfish carpaccio laced with crushed olives.

Dish to get: The oven turns out pizzas that are chewy-crisp in 90 seconds; the pies' charred crusts feature toppings like wild mushrooms with three cheeses and an egg cracked in the middle (Three on the Bund, 6th Fl., No. 3 Zhong Shan Dong Yi Lu; 86-21-6321-9922; entrées from \$11).

At "multisensory" Ultraviolet, each dish comes with an accompanying video, scent, lighting, and piece of music.





One of the world's largest TV towers is best admired from Colagreco's dining room.

SCARPETTA

The scene: Chinese-American investment banker turned restaurateur John Liu attracts crowds of his peers—rich, worldly Chinese—to this 30-seat dining room in the central Luwan district furnished with distressed painted-wood tables and chairs and exposed brick. (It's unrelated to New York's restaurant of the same name.)

The food: Without a day of professional cooking on his résumé, Liu developed Scarpetta's menu by testing hundreds of recipes. The resulting pan-Italian cuisine is surprisingly well executed, with unpretentious food—think garlic, fennel, and honey slow-roasted pork spare ribs—served on wooden boards and butcher paper.

Dish to get: Liu created an unusual mixture of flours and a three-stage rising process to make pizzas with springy, chewy crusts. The garlicky clam pizza with white wine is like the pizza version of a delectable *pasta alla vongole* (33 Mengzi Lu; 86-21-3376-8223; entrées from \$19).

ULTRAVIOLET

The scene: French chef Paul Pairet's avant-garde one-table, ten-seat restaurant has received so many breathless accolades that it's hard to believe the place is only a year old. Housed in a warehouse in a secret location on the Bund, the "multisensory" Ultraviolet is part IMAX, part molecular gastronomy.

The food: Each of 22 technically daring courses is paired with surround-sound music, videos on the screens/walls, lighting cues, scents, and liquids from a Grand Cru riesling to a strawberry gazpacho. You start with a foie gras "cigarette" with cabbage ash and finish with an "Ispahan Dishwash": lychee, rose essence, and raspberry foam.

Dish to get: Early visitor Alain Ducasse was impressed with the sea bass Monte Carlo: a whole fish baked in a baguette and finished with *vierge* sauce tableside, to the accompaniment of Debussy's "Clair de Lune" (book at uvbypp.cc; set menu, \$406).



SHIKUMEN YELLOW WINE

Huangjiu, or yellow wine, has been brewed at the Jinfeng Wine Company, Ltd., since 1939. It's essential to an important seasonal dish involving crabs boiled in water with a splash of the wine, then served with a cup of the warmed wine. **Buy it at:** Supermarkets. The real Shikumen yellow wine is inexpensive (about \$6). Beware the fakes: Be sure the label says "Jinfeng Wine Company."



ITALIAN EATS

The Shanghainese have long favored Italian food over all other Western cuisines:

It's unimpeachable and often served family-style like Chinese food. Their devotion has been amped up by the arrival of pizza- and pasta-focused restaurants. **Find it at:** 8½ Otto e Mezzo Bombana, Jean-Georges Vongerichten's Mercato, and cozy, neighborhoody Scarpetta.



GO TO CONDENASTTRAVELER.COM/FOOD OR DOWNLOAD OUR DIGITAL EDITION TO DISCOVER SHANGHAI'S OTHER TOP NEW RESTAURANTS: 8½ OTTO E MEZZO BOMBANA, XI NA, AND XIN DAU JI.

SYDNEY

The nominator: **TERRY DURACK**

His credentials: Restaurant critic for *The Sydney Morning Herald*; former restaurant critic for London's *Independent on Sunday*; author of six books, including *Noodle* (Bay Soma Publishing, \$50). Follow him on goodguides.com.au.



CAFÉ NICE

The scene: The team behind Sydney's very Italian Fratelli Fresh stores and restaurants went Gallic with their new 120-seat *bébé* near the water at Circular Quay. The view from the restaurant is all Aussie—a harbor full of ferries and the Sydney Harbour Bridge—but the delicate Provençal menu will transport you to the flower market in Nice.

The food: A Niçoise blend of French and Italian, including *pissaladière* (Provence's answer to pizza), spaghetti with pistou, and ratatouille.

Dish to get: A pretty, tossed-at-the-table *salade niçoise* (2 Phillip St., Circular Quay; 61-2-8248-9600; entrées from \$21).

CHINA LANE

The scene: Tucked away in a quirky mid-city laneway café hung with birdcages and filled with haunting recordings of lost birdsong, China Lane serves lively, modern Asian cuisine like that of its older siblings, China Doll on Woolloomooloo Wharf and China Beach in Manly. But this 140-seat dining room has a kitschy, clubby, sixties-meets-Shanghai vibe, complete with miniature TV screens in the Pirelli rubber-padded bathrooms.

The food: The spice-laden mix-and-match menu runs from delicate lobster, ginger, and truffle dumplings to hearty slow-braised wagyu beef shin.

Dish to get: A feisty salad of slow-roasted pork belly, prawns, pomelo, and jellyfish with fish sauce—it's a happy mix of just about every known texture (2 Angel Pl.; 61-2-9231-3939; entrées from \$10).



John Dory with coconut sambal from China Lane.

LEFT: PHOTOGRAPHS BY JUSTIN MOTT. RIGHT: PHOTOGRAPH BY WILLIAM MEPPEN