



# Condé Nast Traveller

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**SPECIAL  
ISSUE**

## THE GOLD STANDARD

OUR ALL-TIME FAVOURITE HOTELS,  
RESTAURANTS, BARS AND BEACH CLUBS



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FAMILY & SPA

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THE LITTLE ISLAND NO ONE  
WANTS YOU TO KNOW ABOUT

ADVENTURES IN  
**MOROCCO**





# THE GOLD STANDARD 2013

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RESTAURANTS, BARS AND BEACH CLUBS



# Classic restaurants

## Dubrovnik Nautika

Sit on the terrace at night, where the deep, dark Adriatic laps against the sheer white walls of the old city, and you'll understand why Nautika is one of the world's most romantic restaurants. It is also a celebrity magnet: Roger Moore can't get enough of the place; Eva Longoria is a regular. Everyone comes for the wonderful food, such as lobster medallions with dainty gnocchi, but also for the formal but warm service. It's difficult not to fall in love with it. 00 38 520 442526; [www.nautika-restaurant.com](http://www.nautika-restaurant.com). About €240 for two

## Maastricht Beluga

In a part of the Netherlands famed for its smart restaurants, this one's at the top of the pile. Well-spaced tables, silver service, gentle lighting, abstract paintings, ice blues and chocolate browns combine to make Beluga worth dressing up for. Inspired chef Hans van Wolde cooks with passion but without pretension. Favourite dishes include *filet américain* (steak tartare) with local cave mushrooms and fennel. Stylish and convivial, haute yet not with its head in the clouds, Beluga gets it right at every level. 00 31 43 321 3364; [www.rest-beluga.com](http://www.rest-beluga.com). Four-course menu from €220 for two

## New Delhi Dum Pukht

Most people go to sister restaurant Bukhara, but real foodies head here. The dining room is elegant (silver and blue with crystal chandeliers), and the food is sophisticated and subtle. Dum Pukht is an ancient style of steam-cooking, with dishes such as *raan e dum pukht* (leg of mutton marinated in dark rum and stuffed with onions, pickled garlic and cheese). Aromatic and deeply satisfying. 00 91 11 2611 2233; [www.itchotels.in](http://www.itchotels.in). About Rp7,000 (£80) for two

## New York City Minetta Tavern

Even though it had a facelift recently, courtesy of restaurant Titan Keith McNally (Balthazar, Pulino's), the Tavern epitomises old New York (red-leather booths,

framed caricatures, waiters in long linen aprons). It's a dimly lit spot that's great for dates, does bistro classics (roasted bone marrow, steak tartare) extremely well and has an interesting wine list. Start with a Dirty Martini at the bar, then order the Black Label burger – the best haute hamburger in the city. Quite simply New York's most sophisticated steakhouse. 00 1 212 475 3850; [www.minettatavernny.com](http://www.minettatavernny.com). About \$120 for two

## Paris L'Atelier Saint-Germain de Joël Robuchon

This slice of polished Parisian perfection in black and red (courtesy of designer Pierre-Yves Rochon) has 40 seats arranged around an open-plan kitchen, embracing the elemental spirit of the culinary maestro, who has rolled out his concept of 'gourmet food sans starched tablecloths' worldwide. Waiters deftly deliver signature dishes such as a dazzling carpaccio of sea bream with lime and lemon, or all-time favourite *langoustine en ravioli truffé*, to a well-shod crowd. Two Michelin stars; number 12 on the San Pellegrino World's 50 Best Restaurants list. Outstanding. 00 33 1 42 22 56 56; [www.joel-robuchon.net](http://www.joel-robuchon.net). About €210 for two

## Rio de Janeiro Aprazível

Tucked away above Santa Teresa, family-run Aprazível showcases fabulous Brazilian food in a fun setting. The dining tables are in tree houses in the garden of owner Ana Castilho's original home, with miraculous views of Rio. Start with a kiwi-capim-santo Caipirinha and whole grilled palm heart, and follow with chef Brito's Bahian classics. Take absolutely anyone; they will be impressed. 00 55 21 2508 9174; [www.aprazivel.com.br](http://www.aprazivel.com.br). About 240 reais (£75) for two

## San Francisco Delfina

Always busy, this Mission institution serves northern Italian dishes made



Le Petit Nice. Left, from top: chef Craig Stoll and a plate of anchovies at Delfina; a tree-house table at Aprazível

with fresh Californian ingredients in an elegant dining room filled with neighbourhood hipsters. Chef and co-owner Craig Stoll's spaghetti, served al dente with plum tomatoes, garlic, extra virgin olive oil and peperoncini, is always a winner. The wine list is excellent, with an emphasis on Italy and California. 00 1 415 552 4055; [www.delfinasf.com](http://www.delfinasf.com). About \$100 for two

## South of France Le Petit Nice

Gérald Passédât is the third generation of his family to run this seafront restaurant and hotel on the Corniche outside Marseille. But if he continues a tradition, he does it his own way. His reimagined bouillabaisse comes in three separate courses: raw, as soup, and as cooked fish. Passédât's playfulness, precision and passion for the forgotten catch of the local waters (girelle and leerfish, for instance) earned his restaurant a third Michelin star in 2008. The Découverte set menu reveals the man's genius, its eight fish courses ranging from bonito to sea anemone – each mouthful light, extraordinary and delicious. 00 33 4 91 59 25 92; [www.petitnice-passe-dat.com](http://www.petitnice-passe-dat.com). About €380 for two





architectural-salvage showroom and happening restaurant. In this space, more stage set than dining room, Jackson Boxer (grandson of food writer Arabella) cooks a short British menu with the freshest seasonal ingredients, combining the likes of calf's liver with bone-marrow mash, or skate with cucumber and chives. The wine list is almost exclusively French and Spanish, the cocktail menu backed by prime gins. But the most memorable ingredient here is the great time being had by young staff and diners of all ages. 020 7720 2926; [www.brunswickhousecafe.com](http://www.brunswickhousecafe.com). About £55 for two

on track to rival Mumbai for its buzzing nightlife. It's pretty basic, hard to find, and up three flights of stairs, but it still manages to pack in a cool crowd every single night. They come for the views over the deer park and lake below, the chilled vibe and home-style south Indian dishes, such as the 'Keralan toddy shop fish curry' cooked by owner-chef Satish Warier (who divides his time between his restaurant and his rock band). It's not licensed, so beer is served in teapots. 00 91 11 2653 5700; [www.gunpowder.co.in](http://www.gunpowder.co.in). About Rp1,600 (£20) for two

### Montauk, New York The Crow's Nest

This restaurant-bar-hotel from Sean MacPherson (Bowery, Jane, Maritime Hotels) has been the place to go in Montauk since it opened for the summer season in 2010. The Lake Montauk setting and rustic decor are ravishing, the Jalapeño Margaritas are spot-on spicy, and there isn't a bad dish on the seafood-focused menu (and we've tried everything, from the clams in white wine with chorizo to the East Coast halibut with braised fennel). This being Montauk, the people-watching isn't bad either. 00 1 631 668 2077; [www.crowstnstmk.com](http://www.crowstnstmk.com). About \$120 for two

### Shanghai Ultraviolet

Created by French chef Paul Pairet, Ultraviolet is China's most immersive foodie experience. Diners arrive at a secret location from a predetermined collection point, and are greeted by a decor-free dining room with one table and 10 seats. And then the theatre begins. Each unorthodox dish on the 20-course menu – including, perhaps, a foie gras cigarillo dipped in cabbage ash, or steamed lobster with a sea-water-lime fizz – is accompanied by kaleidoscopic wall projections, computerised lighting, scent diffusions and surround sound designed to enhance the ingredients and flavours. Truly extraordinary. 00 86 21 6142 5198; [www.uvbypp.cc](http://www.uvbypp.cc). About 5,000 yuan (£500) for two

## Buzzy restaurants

### Cáceres, Spain Atrio

Three good reasons to visit Juan Antonio Pérez's restaurant (now with rooms): the architecture (by Mansilla & Tuñón) of its brand-new building in the monumental setting of old-town Cáceres; the wine list, one of the world's best according to the *Wine Spectator*; and José Polo's two-Michelin-starred cuisine, which riffs on Extremaduran ingredients in creations such as langoustine with Ibérico ham and pimento purée and Torta cheese ice cream with quince and olive oil. 00 34 927 242 928; [www.restaurantatrio.com](http://www.restaurantatrio.com). About €110 for two

### London Brunswick House Cafe

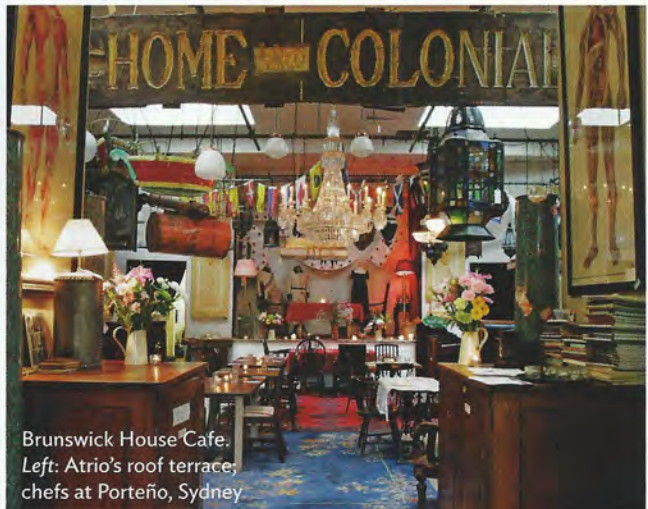
In a Georgian house on one of south London's busiest roundabouts, Brunswick House doubles as an

### New Delhi Gunpowder

This indoor-outdoor roof-terrace café is a highlight of Hauz Khas, Delhi's hip nightclub, restaurant and live-music district, which is currently

### Singapore Tippling Club

Nowhere reflects Singapore's reinvention of itself as a cool urban destination better than the



Brunswick House Cafe. Left: Atrio's roof terrace; chefs at Porteño, Sydney

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