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Asia's
Hottest
Gastronomic
Offerings

Revealing the lineup of the newest award-winning
and celebrity chef restaurants





CHINA

L'ALTRO

Located at the L Place in Sheung Wan Hong Kong, L'Altro (altro.hk) or 'The Other' which opened in August 2012 has already received a one-star Michelin accreditation. Aimed to be unique, the restaurant serves amazingly authentic Italian fare fused with the best French culinary techniques. Run by two Michelin-starred chef Philippe Léveillé, whose Miramonti L'altro in Italy has been visited by Pope Benedict XVI, José Carreras, Andrea Bocelli and President Francesco Cossiga. Try the Menu Degustazione 2 (about US\$152 per person), with dishes like Kurobuta Milanese cube paired with an emulsion of sweet spices, mango and a baby endive salad, Wagyu M7 striploin with oyster and lime mayo, beef broth and an apple sorbet and a daily chef surprise.

SUSHI YOSHITAKE

Sushi Yoshitake (www.sushiyoshitake.com) is one of only four three-star Ginza sushi dining experiences in the world. Opened in September 2012, it received two Michelin-star accreditation within months. Located at Mercer Hotel in Sheung Wan Hong Kong, only eight diners will have the unrivalled privilege of being served by a three Michelin-starred chef. You'll dine on fresh fish from Tokyo that was ordered two days before, caught in the wild by rod and reel and transported while it is still alive. The restaurant has been visited by the greatest Western and celebrity chefs in France, Italy and Australia. Serious sushi lovers can opt for the HO dinner menu (US\$580 per person), with seven appetisers, 13 sushi pieces and desserts, a seasonal appetiser and lightly grilled fish, boiled octopus, steamed abalone in liver sauce and grilled fish.

ULTRAVIOLET

Awarded San Pellegrino's World's Best 50 Restaurants in Asia, UltraViolet (www.uvbypp.cc) has revealed a novel dining experience since its opening in May 2012. Its location in Shanghai is secret; the meeting place is at its sister restaurant Mr and Mrs Bund, and you'll be transported to the dinner in complete secrecy. There's only one table that seats 10 people, and a 20-course Avant Garde set menu (about US\$324 per person) is served. The team believes that 10 is the perfect number for a single plating by the kitchen, the best for sharing a tasting size bottle of wine and believed to be conducive for the ambience, cosy enough to unite people in their curiosity and large enough for a lively dinner. Dinner is not just a gastronomic experience but a sensory play that has been specially choreographed by Chef Paul Pairet and the UltraViolet Team, offering multi-sensorial high-end technology, adorned with lights, music, scents, cool air blow and immersive projection. The set menu might include dishes like a single noodle presented in a concentric circle and yet, made out of fresh cuttlefish, or a lemon tart presented like the fruit.

MERCATO

Three Michelin-starred Chef Jean-Georges Vongerichten makes his first foray into Italian cuisine with Mercato (www.threeonthebund.com), a coastal Italian restaurant at The Bund, Shanghai. Opened in July 2012, the restaurant is designed with reclaimed wood and warm leather tones, exposed steel, iron and glass to embody 'farm chic'. Try

sensational delights like the Norwegian Blue Mussels (about US\$56 for 800g), the Crispy Beef Short Rib, Polenta Fries and Smoked Chili-Chianti Glaze (about US\$53) that's large enough for two to share and reportedly, Chef Jean-Georges's favourite: the brilliant housemade ricotta and strawberry appetiser, where the light creamy cheese perfectly complements the fruit compote (about US\$13).



12

JAPAN

GINZA OKAMOTO

Opened in August last year, Ginza Okamoto Tokyo Japan (+81 3357 15110) is the eponymous restaurant from Chef Hidetsugu Okamoto, the head chef of three Michelin-starred restaurant Azabu Yukimura also in Tokyo. Ginza Okamoto garnered two Michelin stars just after four months of operation. With a discreet entrance, the restaurant is located at a corridor street of Ginza at the Daini Ginza Column building, with just eight counter seats and four tables. Together with two apprentices, Chef Hidetsugu offers creative kaiseki cuisine served with amazing ingredients like common Japanese conger, clam, Matsutake mushroom, eels and cutlass fish. He reportedly also never visits competitor restaurants in the name of research; instead he documents his ideas in volumes of notebooks. The set menu purportedly costs about US\$213 per person.

ESQUISSE

Another establishment to be awarded two Michelin stars months after its opening is ESQUISSE (www.esquissetokyo.com) situated in the Royal Crystal Ginza building, which aims to serve French food that is light and health-conscious. Helmed by Chef Lionel Beccat who was formerly from Michel Troisgros and Chef Teruki Murashima, Chef Pâtissier Kazutoshi Narita and Chef Sommelier Eiji Wakabayashi, the food is prepared with a classical French technique, while using local, seasonal Japanese ingredients to impact the flavours. Dinner is an eight or 10 course meal (up to US\$233 per meal, including champagne), where the Menu Spontané changes daily. Each meal comprises appetisers (four or five depending), fish, meat courses, followed by a pre-dessert, dessert, coffee and small pastry as a souvenir. To accompany the meal, you'll be served a glass of champagne and mineral water. **INSPIRE**