

World ^{dnata} Traveller

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The Winter Edit

Set your sights on snowy adventure this season

INCREDIBLE INDIA

Trains, spas and ornate palaces - what's not to like?

POLES APART

The best places to hit the piste across the globe

THE WHITE STUFF

Six unusual places to celebrate the winter season

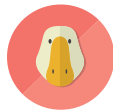
This page: Eleven Madison Park, New York. Next page: Astrid & Gaston (top left); Osteria Francescana (right); yet more edible art from Eleven Madison (below)



Chef's TOP TABLES



Yannick Alléno is one of the world's most celebrated French chefs, whose experiments with flavours and textures have landed him a number of Michelin stars. He selects his favourite dishes from around the globe.



Ultraviolet by Paul Pairet, Shanghai

Order: Chocolate foie gras tartine

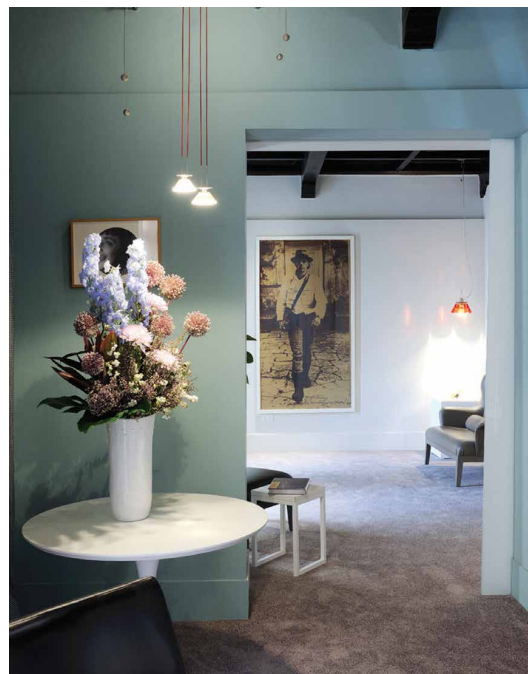
Each dish has been prepared like a piece of jewellery. I really enjoyed the whole experience at this restaurant. It's unlike anything else I've ever seen or eaten. Each detail is amazingly thorough; absolutely everything is there for a reason. Each dish is delicately cooked with an authentic Asian influence.



Eleven Madison Park, New York

Order: Roasted carrots with dates on the top, and sprinkled with wheat berries for added crunch

I really loved this dish. It's simple and gourmand, both at the same time. To be able to take something as simple and natural as carrots, to then turn them into something that tastes completely new is an amazing thing.



Osteria Francescana by Massimo Bottura, Modena

Order: Five ages of parmigiano reggiano at different temperatures

Eating at Osteria Francescana is a real journey through Italy. I am huge fan of Italian food and Massimo cooks his cuisine with a modern twist. I like his work around parmigiano. When you are able to take one ingredient and do so much with it - wow, this is something I love to see.



Astrid & Gaston, Lima

Order: Chilled, raw sardines splashed with a tangy yellow chili sauce

The theme of the menu at Astrid & Gaston changes very often. I like this idea of travelling around Peru and tasting different local cuisine. As soon as you step into this beautiful house, you just know that you are going to leave with an amazing Peruvian experience. My favourite dish may not even be on the menu when you visit!



Narisawa, Tokyo

Order: Soup of the soil; bread of the forest; essence of the forest; ash-sean of the seashore

I love the fact that all of these ingredients come from independent farmers and that all the dishes have to be experienced with all the senses. The modernity of this dish is amazing and I love its creativity. When you use the finest and freshest ingredients, you are guaranteed to have amazing results and that's worth returning for.