

# BLUSH

D R E A M

## A NEW WORLD

**KENZO TAKADA**

ETERNAL YOUTH

**JEAN-CHARLES DE CASTELBAJAC**

A FREE SPIRIT

**ZAHA HADID**

VISIONARY ARCHITECT

**LEWIS HAMILTON**

PERFECTIONIST CHAMPION

**ANGGUN**

SPARKLING SPIRIT

**EMILY RATAJOWSKI**

BEYOND APPEARANCES

**DANIEL CRAIG**

POST-MODERN BOND

No25



0 771960 967017 25  
5 EUR - £6

# CULINARY DELIGHTS

FROM AROUND THE GLOBE

**F**eaturing eclectic addresses and highly original venues, in sprawling megalopolises or mountain hamlets, offering futuristic dishes or bourgeois fare by both established chefs and new and emerging talents, we go on a whirlwind culinary round-the-world tour!

*By Marine Pasquier*



## OMA

One of the world's best restaurants has taken up residence in a former munitions warehouse on the banks of the Christianshavn canals. Coming from a combined abbreviation of "Nordic" and "mad", meaning food, Noma offers a new vision of Scandinavian cuisine, under the skilled eye of its star chef René Redzepi. Resolutely marine Nordic delicacies, freshly harvested wild plants and innovative fermentation techniques ... these are the new codes of this avant-garde culinary haunt. With each dish, the menu proposes new and unusual associations, like its iconic plankton cake. Whether fresh, salty and dense in flavour, dried, dehydrated, marinated, raw or still alive, food is sublimated in all its forms, with a preference for the local. Noma strives to offer a vision of the seasons that is as close as possible to natural rhythms. An ode to the depths of the sea during the icy months of winter, freshly harvested plants in summer and game once autumn has begun to show her colours. The whole, perfectly cut under Japanese influences. By reinventing Noma, René Redzepi has indisputably made Copenhagen a gastronomic destination, initially reserved for the curious-minded before experiencing a surge in popularity due to the acclaim of critics, the general public and worldwide recognition.

Østergade 96 - 1432 Copenhagen K - noma.dk



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## ULTRAVIOLET

Known for his provocative and avant-garde vision, Chef Paul Pairet approaches cooking without prejudice and enjoys challenging preconceived ideas. His personal and utterly original, often flamboyant creations, play with texture, temperature and above all, emotion. This Frenchman at the other side of the world has imagined an extraordinary culinary concept: an immersive experience that fuses gastronomy and technology. The idea? A choreographed dinner consisting of a multisensory show, dressing the space with lights, sounds and scents, matching the twenty dishes in the "Avant-Garde" set menu. At Ultraviolet, a single table seats ten, guaranteeing an intimate experience, placed under the sign of "psychological taste". To suppose that food is limited to taste alone is a naive thought: food is also about feeling, it is influenced by our mood, environment and even, our subconscious. Special lighting, the memory of a certain melody or perfume can all stimulate our perception of flavour and take our mind on a journey to the heart of our palate. Improving the taste experience with a significant emphasis on ambiance is the motto of the Ultraviolet team. It is one of the most innovative restaurants on today's culinary scene and more than fully deserves its three stars.

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