

BEST NEW FOOD EXPERIENCES

Globetrotting gourmands can't resist eating their way around the world (and documenting every spoonful) but in 2020 it's about a more mindful approach. Whether that translates as more diverse experiences, respecting the environment, questioning provenance or deliberately seeking out the female chefs, here are our ten suggestions for broadening your food-travel horizons.

→ 1 ALPINN, SOUTH TYROL, ITALY

The ideal setting for three-Michelin-starred chef Norbert Niederkofler's 'cook the mountain' philosophy, AlpiNN restaurant is perched at an altitude of 2275m on Mt Plan de Corones, overlooking the Dolomites and housed in the Lumen Museum of Mountain Photography. Open since December 2018, it uses only produce sourced from the region and has a relaxed ambience enjoyed by skiers, hikers and destination diners.

Choose from à la carte dining or set menus: two-course set menus start from €48. See www.alpinn.it/en for more details.

2 ALCHEMIST 2.0, COPENHAGEN, DENMARK

Fancy 50 courses over six hours? Since the spring of 2019, Alchemist 2.0 has been outshining its predecessor (which opened in 2015) in an extraordinary reincarnation. Chef Rasmus Munk presents his 'holistic cuisine' in a 20-times-bigger



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[2230 sq metres] location in the former Danish Royal Theatre, which includes two sensory-experience rooms with actors, artists and installations presenting themes such as NYC and LGBTQ.

The new Alchemist is in Copenhagen's artsy Refshalevej neighbourhood and the set menu is around US\$650. Book ahead at www.restaurant-alchemist.dk.

↑ 3 EKO KITCHEN, SAN FRANCISCO, USA

San Francisco's first Nigerian restaurant from financial analyst turned pop-up chef Simileoluwa Adebajo has been blazing a trail for African food

in the Bay Area since it opened in May 2019. Inspired by the street food of Lagos, Nigeria, Simileoluwa is keen to demystify the culture's popular dishes, such as goat meat pepper soup, jollof spaghetti and moin moin.

Eko Kitchen is located at Joint Venture Kitchen, 167 11th St, and is open Friday to Sunday; see www.ekokitchensf.wixsite.com/nomnom for details.

4 L28 CULINARY PLATFORM, TEL AVIV, ISRAEL

This unique fine-dining restaurant run by NGO Start-Up Nation Central is also a chef accelerator: since October 2018, talented emerging Israeli chefs take six-month residencies here with culinary mentors. Shuli Wimer pioneered her mix of Israeli Galilee and Italian dishes here and handed the baton to Gabriel Israel and his North African-Ashkenazi menu in May 2019.

Lilienblum 28, Tel Aviv; check www.l28.co.il for current residencies; email reservations@l28-rest.com to book a table.

5 TASTE THE ISLAND FESTIVAL, IRELAND

This two-month festival debuted in mid-September 2019 and showcases some of the lesser-known Irish food and drink regions to the world, acknowledging travellers who want to enjoy authentic culinary experiences. Take a food trail; forage with experts; visit niche producers, distillers and brewers; partake in traditional skills. Oh and eat very well, in either small-town cafes or Michelin-starred establishments.

For more details on the festival program, see www.failteireland.ie.



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6 MERCADO LITTLE SPAIN, NYC, USA

An ambitious food hall from the famous Adrià brothers and Michelin-starred Spanish-American chef José Andrés opened in March 2019, bringing a touch of Spain's markets to the far west side of Manhattan but with a modern twist. Dine fast or slow: indulge in patatas bravas, churros or Galician empanadas, even pick up some Bomba rice to make your own authentic paella at home. Visit www.littlespain.com for a preview of the 15 restaurants; take the No 7 subway from Times Square to Hudson Yards.

← 7 SUPER LYAN, AMSTERDAM, THE NETHERLANDS

Amsterdam's first on-tap cocktails come courtesy of the two-time World's Best Bar winner. Ryan Chetiyawardana (aka London's Mr Lyan) opened his first international outpost in April 2019. Expect his sustainability-meets-innovation approach and homemade stroopwaffles, bitterballen and vegan doughnuts in a stunning space with a 'traditional Dutch brown cafe' ethos, including a resident cat. www.superlyan.com; Nieuwezijds Voorburgwal 3; it's open daily from 7am till late.

8 DI STASIO CITTÀ, MELBOURNE, AUSTRALIA

Open since February 2019, this long-awaited venue from an Australian restaurant stalwart has more than met the sentimental hype. 'Ronnie' Di Stasio pioneered his first restaurant, Rosati, thirty years ago and now he's back in a beautiful Brutalist building, with video installations by Australian artists and the city's best pasta. www.distasio.com.au/citta; 45 Spring St; open seven days from 11.30am till late.

→ 9 KJOLLE, LIMA, PERU

Pia León's restaurant has had much fanfare since it opened in August 2018. The focus here is 100% Peruvian: the ingredients, the wood and stone used in the decor, and the Amazon-sourced cedar and capirona dishware. Pia was named by the World's 50 Best Restaurants as Latin America's Best Female Chef (2018). Then Kjolle (pronounced 'koy-ay') was shortlisted by the World Restaurant Awards for Arrival of the Year in 2019. She's cooked alongside her husband Virgilio Martínez for more than a decade. Now's her time! www.kjolle.com; Av Pedro de Osma 301, Barranco; choose from the seven-course or à la carte menu.



© KJOLLE

10 LA DAME DE PIC, SINGAPORE

The almost two-year restoration of Singapore's historic Raffles Hotel has rewarded patient food lovers in particular. Open since August 2019, the hotel houses not just new restaurants by Alain Ducasse and Jereme Leung but the Asian debut of

three-Michelin-starred Anne-Sophie Pic. La Dame de Pic showcases her contemporary French cuisine interwoven with Singaporean flavours. www.raffles.com/singapore/dining/la-dame-de-pic; book well in advance on +65 6337 1886 or singapore@raffles.com.
• By Karyn Noble