



Chef Alfred Prasad of Tamarind



San Domenico's Tuna Tartar Spoon



Food Décor Service

El Bulli

9.9 9.2 9.5

Cala Montjoi, Catalonia
Tel: +34 972 150 457
www.elbulli.com

Voted the best restaurant in the world by the Michelin Guide in 2006, Ferrán Adrià's coastal restaurant just north of Barcelona encapsulates the art of fine dining, but in an informal setting. Reservations need to be made at least 12 months in advance to get a table. Flavours are everything here — with frothy foams and sauces derived from the most mouth-watering ingredients, while the mains' ingredients hail mostly from the local Catalan tradition. The names of the dishes, such as Electric Milk with a Sichuan Button, are just as intriguing.

Al Mahara

9.5 9.6 9.4

Burj al Arab Hotel
Ground Floor
Dubai
Tel: +971 4 3017600
www.burj-al-arab.com

The opulent interior of this multi-award winning restaurant is reached through a golden tunnel leading into the dining room dominated by a floor-to-ceiling tropical aquarium. The choicest seafood and fish are prepared using inspiration from both the West and China. Feast on red tuna with truffle oil, or juicy scallops with leek cream and star anise. The set menu with up to 15 dishes makes for an unforgettable experience. Finish the night with opulent and totally over-the-top desserts.

Spoon

9.8 9.8 9.7

Inter-Continental Hotel
18 Salisbury Road
Hong Kong
Tel: 852 2313 2256
www.spoon.tm.fr

Combine the spectacular views across Hong Kong Harbour with the cuisine of the world's most awarded chef, Alain Ducasse, and you have a unique dining experience. Spoon is all about combining flavours and creativity, and the taste sensations don't get any better than here. Feast on lobster or fresh asparagus served with delicious sauces. The glassed-in, on-view wine cellar offers over 4,800 bottles to choose from.

China Tang

9.3 9.7 9.5

The Dorchester Hotel
Mayfair, London
Tel: +44+20 7629 9988
www.thedorchester.com

Fancy going back to 1920s' Shanghai? Then step inside this beautiful Chinese restaurant by famed restaurateur David Tang in London's prestigious Dorchester Hotel. Start the night at the chrome and glass bar with a cocktail while you feast on dim sum. The main dining room gets very busy at night with a vivacious crowd of London trendies and famosos. The extensive menu offers mouth-watering treats, such as crispy fried chicken, succulent scallops in black bean sauce or the excellent Peking duck.

Tamarind

9.8 9.2 9.5

20 Queen Street
Mayfair, London
Tel: +44+20 7629 3561
www.tamarindrestaurant.com

This is the Michelin-starred restaurant that Gordon Ramsey, among others, raves about. Wearing the whites is Alfred Prasad, who is always pushing the boundaries of traditional and creative Indian cooking by lovingly experimenting with spices and unique combinations. Much loved Mogul dishes are given a new twist. Don't miss the tiger prawns with coriander and garlic or sea bass cooked with coconut milk and spices. The décor is bright and classy and the service perfectly timed.

Live and Let Dine

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Chef Carlo Cracco of Cracco Peck



The choicest ingredients at El Bulli



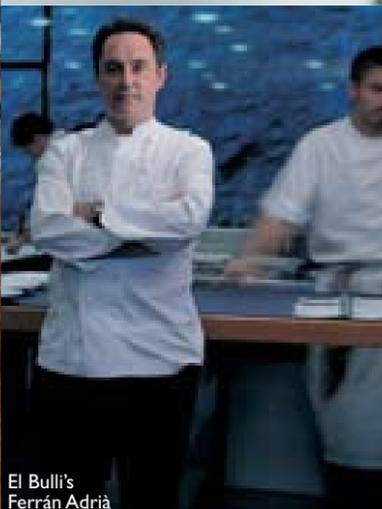
Fine Italian dining at San Domenico



China Tang



Donovan's Library



El Bulli's Ferrán Adrià



Spoon



Chef Oscar Velasco and one of Santceloni's service staff



China Tang



Al Mahara



Santceloni

 9.7  9.8  9.8

Hotel Hesperia
Paseo de la Castellana 57, Madrid
Tel: +34 912 108 840
www.restaurantesantceloni.com

The arrival of this elegant restaurant in the heart of Madrid was a godsend, and the efforts of Chef Oscar Velasco have been rewarded with no less than two Michelin Stars. The essence of Santceloni is the way in which the finest ingredients are delivered to the table, just bursting with their natural flavours while hinting at the other accompanying ingredients. Spain's fish and seafood are perfectly prepared, while the lamb with fresh rosemary served with crunchy vegetables is just one of the tributes to Spain's national dishes.



Donovans

 9.7  9.9  9.5

40 Jacka Blvd
St Kilda, Melbourne
Tel: +61-3 9534 8221
www.donovanshouse.com.au

In a city that is famous for good food, Donovans — set just metres from the beach and with beautiful views — is right at the top. The menu offers a combination of fresh seafood and fish with a Southern Italian influence. Highlights are the freshly steamed mussels, the seafood linguini and the stuffed squid. The somewhat quirky interior, with lots of small rooms, is perfect for any occasion. In the summer, tables spill out onto the open deck with vast views out across the water.



Cracco Peck

 9.4  9.5  9.6

Via Victor Hugo 4, Milan
Tel: +39 2 876 774

This is Italian cuisine with a difference. Carlo Cracco only took a couple of years to get his two Michelin Stars and has kept them. His specialities are the Milanese favourites with a creative touch: saffron risotto, breaded veal cutlets and a very special tiramisu. The downstairs dining room, just metres from the emblematic Duomo, is decked out in elegant earthy colours, with the tables set well apart for romantic evenings.



San Domenico

 9.6  9.5  9.8

240 Central Park South, New York
Tel: +1- 212 265-5959

Setting the standard for fine Italian dining right across America, Tony May's award-winning restaurant is a must while in the Big Apple. The constantly changing menu is the result of the prestigious chefs who come over from Italy to supervise the cuisine. In season, the black and white truffle dishes are to die for. However, each of the expertly prepared items on the menu, such as roasted saddle of rabbit with green olives or pink snapper poached in white wine will make you want to return.



Alain Ducasse at the Plaza Athénée

 9.9  9.9  9.9

Hôtel Plaza Athénée
25 Avenue Montaigne, Paris
Tel: +33 1 536 765 00
www.alainducasse.com

Without doubt, this is the best French restaurant in the world — to be visited at least once in a lifetime. Mastermind Alain Ducasse offers guests both modern and traditional dishes where the excellent ingredients always shine through. The whole experience is sublime, from the elegant dining room decorated with thousands of hanging crystals to the perfect service and food. Don't miss the heavenly seafood and fish. For the sweet-tooths, the signature dessert, Rum Baba, is a must.