

NOMAD

*We believe that to be truly creative, you need
to be an explorer, to seek adventures that ignite
your imagination.*



IMAGE COURTESY OF SONEVA KIRI - TREEPOD DINING

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NOMA 2.0, COPENHAGEN, DENMARK

Why? Five times the world's best restaurant standout, including 2021, along with a third Michelin star, eating at Noma (if you can get a table) is a unique, unforgettable experience. The hyper-local new Nordic cuisine is based on what founder and chef René Redzepi and his team forage and then interpret beautifully for your plate. Depending on the season you might be served anything from reindeer penis to mashed potato soup hiding in a potted plant. Stroll the garden before the set seasonal menu (Autumn: Game and Forest; Spring: Ocean; Summer: Vegetables) at a fixed price. Nothing is ever the same – reservations up to five months in advance. For first dibs, get their newsletter. noma.dk



BUCKET LIST RESTAURANTS AROUND THE GLOBE

From a DINING table in the SKY, to MARGARITAS in a Mexican CAVE where Frida Kahlo dined, these are the most INSTAGRAM-WORTHY venues to add to your CULINARY TRAVEL itinerary.

WORDS NANNETTE HOLLIDAY

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LA GRUTA, TEOTIHUACÁN, MEXICO

Imagine this: sipping fresh mango margaritas in a magical underground volcanic cave hidden behind the Pyramid of the Sun in Teotihuacan, Mexico, built by the Aztecs 2000 years ago. A feast for all of your senses, La Gruta is accessed by tunnels illuminated with mystical lights and daylight streaming through natural crevices. The colourful furnishings and creative seasonal Mexican, pre-Hispanic menu features everything you desire in a Mexican restaurant, from tacos, barbacoa to ant larva with wormseed (why not?) Oh and did we mention Frida Kahlo and Diego Rivera are some of its famous diners...lagruta.mx





3 THE ROCK, ZANZIBAR, TANZANIA

A fantasy dining experience, The Rock restaurant is a repurposed fisherman's hut built on top of rock located in the turquoise waters of the Indian ocean in Zanzibar. Overlooking Michanvi Pingwe beach, you can wade or boat over at high tide and walk during low tide to the humble thatched-roof building, which has 12 tables, so feels intimate and slow. The menu is passionately prepared local seafood, homemade pasta, locally grown vegetables and grilled meats which complement the magical location. Dining here is all romance – dreamy sunsets, salty ocean breezes and fresh cocktails on the deck under the stars. therockrestaurantzanzibar.com



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TREEPOD DINING, SONEVA KIRI RESORT, THAILAND

Be queen of the jungle (and Instagram) as you salivate over breakfast, lunch, dinner or high tea seated in your bamboo pod, suspended almost 5m above Koh Kood island's lush and leafy tropical rainforest. Enjoy fine dining excellence and the novelty of your personal waiter delivering everything via zipline. Ingredients are freshly harvested from the resort's organic garden and the ocean views are incredible. Exclusively for Soneva Kiri guests. soneva.com/experience/treepod-dining/



IMAGES COURTESY OF: THE ROCK, TREETOP DINING, SONEVA KIRI, AMPERECYBER (FOOD), SCOTT WRIGHT OF LIMELIGHT STUDIO (ULTRAVIOLET), SNOWMAN WORLD, ARCTIC SNOWHOTEL & GLASS IGLOO

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ULTRAVIOLET BY PAUL PAIRET, SOMEWHERE IN SHANGHAI, CHINA

The world's third most expensive restaurant doesn't have an address. Guests (up to 10 people only) are transported from a special meeting place to sit at a single table in the restaurant. Ultraviolet unites food with multi-sensory technology, which means that over four hours the music, lights, scents and scenery are choreographed to match each of the 20-courses and paired wines. Created by chef Paul Pairet in 2012, it sports three Michelin stars and the three rotating avant-garde figurative style menus are bold, sophisticated and simplistic. Expect little change from AU\$1000. uvbypp.cc



SNOWMAN WORLD ICE RESTAURANT AND ICE BAR, ARCTIC CIRCLE, ROVANIEMI, FINLAND

Pack your thermal for the only ice restaurant and bar slap bang on the Arctic Circle; this is literally the coolest place to eat and drink. The Wild Lapland, Arctic Sea or Nordic Nature menus are simple but you're paying for the breathtaking surroundings. Think: intricate shimmering ice carvings, slabs of ice that form your table and chairs covered in fur to keep you from freezing your butt off. Open December to March annually. If you stay at the Arctic Snow Hotel or Glass Igloos next door, you can request a wake-up call to see the Northern Lights! snowmanworld.fi



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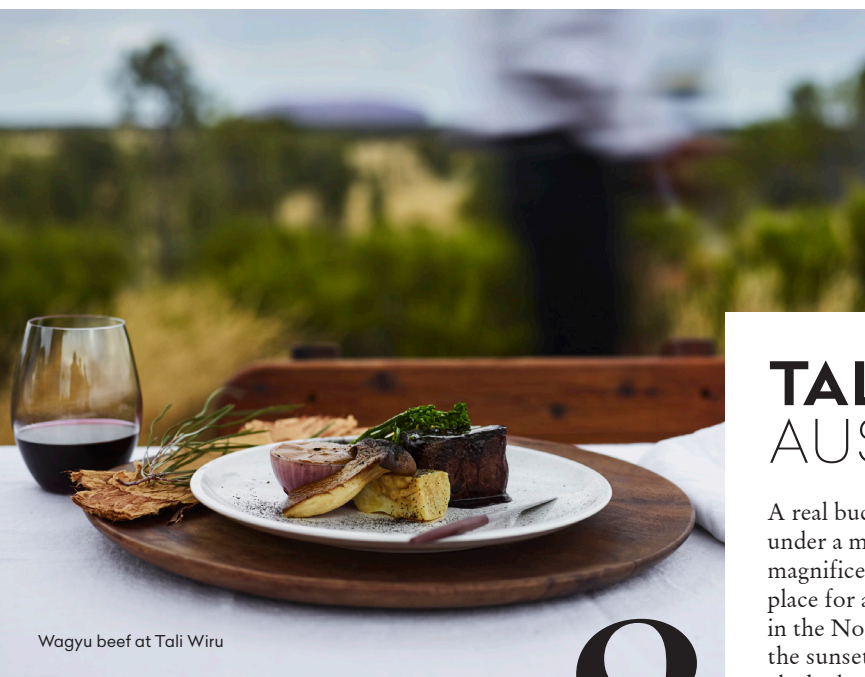




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SKYLON TOWER REVOLVING DINING ROOM, NIAGARA FALLS, CANADA

You may lose your stomach before reaching the Revolving Dining Room, 236m above Niagara Falls; the ride-to-the-top glass elevator journey takes 52 seconds. Thankfully, the hour-long, 360-degree circuit while savouring award-winning continental cuisine is more relaxing, as are the spectacular views, from Canadian Horseshoe Falls, American Falls, Great Gorge, Niagara wine district, Buffalo to Hamilton and Toronto city skylines. The elevator and observation deck is free to diners. skylon.com



Wagyu beef at Tali Wiru

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TALI WIRU, ULURU, AUSTRALIA

A real bucket-list dream, this is a fine dining experience under a million stars in the open-air restaurant with magnificent views of Uluru, the sacred site and resting place for ancient spirits and the rock domes Kata Tjuta in the Northern Territory. Capped at 20 guests, you toast the sunset with champagne and canapés sitting at white-clothed tables perched on a Central Australian red sand dune. The eats are a four-course table d'hôte creative bush tucker menu, and premium Australian wines. Tales of Indigenous culture and the southern night sky with hot chocolate or cognac around a campfire seal the dream. ayersrockresort.com.au/experiences/tali-wiru

DANS LE NOIR? LONDON, MADRID, SAINT-PETERSBURG, CAIRO, BRUSSELS, FRANCE

Founded in 2004 in Paris by entrepreneur Édouard de Broglie, Dans le Noir? is a restaurant chain using a concept called 'dark dining' or 'blind dining'. Talented chefs use quality ingredients served to you in pitch darkness, so your sight sense is taken away, forcing you to rely on your other senses. This equals a unique flavoursome, gourmet, social and human sensory experience. You'll probably resort to eating with your hands, and end up having conversations with strangers, connected only by the sound of their voice. You'll not only rediscover food ingredients but wine varieties and regions. How correct were you? All is revealed before you leave. An unforgettable culinary adventure beyond a mere restaurant. danslenoir.com/en/

'Surprise
Entrée'



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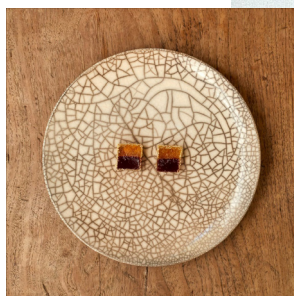


ROOM4DESSERT, UBUD, BALI

You may love dessert, but can you devour 21? That's what pastry chef Will Goldfarb (cookbook author, ex-elBulli and Tetsuya and one of the chefs in Netflix's *Chef's Table*) has been dishing up in his picturesque little hideaway in Ubud since 2014. The New Yorker originally opened Room4Dessert in New York, then relocated to Bali – and is known and acclaimed for reimagining desserts as an art form, serving up seasonally flavoured tasting menu desserts to be devoured over three settings around the restaurant. This is a sweet lover's dream, that will redefine the way you think about dessert.

room4dessert.com

Bread 'Une Feuille'



'Passionate
Tomato'





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LE JULES VERNE, PARIS, FRANCE

The French elegance, Parisian views, music and gastronomic haute cuisine situated on the second floor of the Eiffel Tower (124m up)... this is about as chic as dining out gets. The five or seven-course tasting menus created by chef Frédéric Anton are an affordable voyage of senses. Each reflects the imposing, colourful and precious structure around it. Arrive at sunset to witness the city's sparkle, eat a beautifully European breakfast or if you're feeling festive you can book Christmas and New Year's Eve dinners several months in advance.

restaurants-tou Eiffel.com/en/jules-verne-restaurant.html

The Crab, Granny
Smith zephyr,
flavoured with curry



Langoustine,
prepared as ravioli,
parmesan cream,
fine truffle
flavoured gelée



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/ NOMAD



Scallops under the sea

5.8 UNDERSEA RESTAURANT, HURAWALHI, MALDIVES

Of the Maldives' six underwater restaurants, 5.8 is the world's largest all-glass venue. Seating 20 guests, the only crowds are the teeming reef life swarming the turquoise waters 5.8m above to specially curated music. Dive into three exquisite degustation menus by executive chef, Edouard Deplus. Private reservations for breakfast, lunch or dinner are available. Even if you're not staying at the resort, you can still book a table.

hurawalhi.com/dining/undersea-restaurant





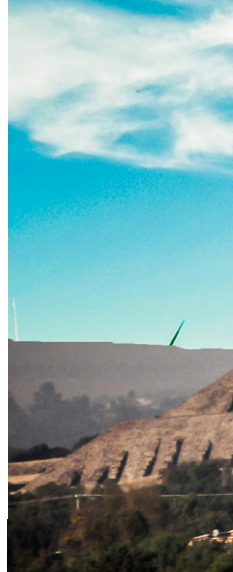
EL DIABLO RESTAURANT, LANZAROTE, CANARY ISLANDS

Who needs an oven when you can get your meat cooked in the heart of a volcano? Enjoy beautiful prawns, steak, chicken and pork cooked at a steady 450°C on the massive grill created in 1970 by local artist César Manrique. Don't be nervous, this bubbling monster hasn't erupted since 1824. Plus, the panoramic Montañas del Fuego (Fire Mountains) and Timanfaya National Park rustic views should soothe your nerves along with a crisp glass of rosé while you wait for your food. cactlanzarote.com/en/carta-el-diablo-cafeteria



AT.MOSPHERE, DUBAI, UAE

Wear your fanciest clothes and take your fine dining to the greatest height on earth in the city that does everything bolder and brasher. On the Burj Khalifa's 122nd floor, At.mosphere is a culinary extravaganza – think truffles, wagyu, caviar and snails – with breathtaking city and Arabian Gulf views and the Dubai Water Fountain displays 442m below. In a Giorgio Armani building, all other stylish, ambient bars and restaurants throughout carry his name. Bookings are essential atmosphereburjkhalifa.com



Mochi ice
cream platterOriental
rice

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DINNER IN THE SKY VARIOUS LOCATIONS WORLDWIDE

A flying dinner table sounds like something a child dreamed up, but adults can enjoy this unique high-flying, totally open-air tabled affair suspended 50m in the sky. Since 2006, it's taken flight in over 60 countries and hosted over 10,000 events. The views are spectacular, as is the colourful flying feast prepared in front of the 22 guests keeping company with the clouds. It's completely safe but not for the faint-hearted. London's site overlooks Canary Wharf and beyond. dinnerinthesky.com/next-events

