

DESTINATIONS OF THE WORLD

news

Essential travel intelligence

December 2016

10th Anniversary



*Exclusive
interview*

**TORSTEN
MÜLLER-
ÖTVÖS**

Rolls-Royce CEO

A CHIC WEEKEND IN
BEIRUT

**Sharm
el-Sheikh**
Dive right in

VIP at
**THE DUBAI
INTERNATIONAL
FILM FESTIVAL**

MIDDLE EAST MAGIC

CULTURE & CUISINE, INSPIRING
NEW STAYS & THE REGION'S
MOST UNFORGETTABLE
TRAVEL EXPERIENCES

SALALAH + ABU DHABI + BAHRAIN + DOHA

NEW-SEASON WATCHES



DAZZLING JEWELS



SUPERYACHTS



LUXURY CARS



SEOUL FOOD

MICHELIN DEBUTS IN KOREA

A TOTAL OF 24 RESTAURANTS are seeing stars after the Michelin Guide hit the proverbial shelves in Seoul, South Korea. The debut follows the recent Shanghai launch and heralds a similarly fruitful haul of accolades; the hallowed guide dished out stars to 24 restaurants, including two restaurants awarded three stars, three venues with two stars and 19 with one. The two thrice-starred restaurants are La Yeon and Gaon, which are both examples of Korean fine dining to a tee, with two-star French contemporary restaurant Pierre Gagnaire à Séoul scoring highest for non-native cuisine. "I think [Seoul is] widely seen as one of the hidden gems of world cuisine," said Michael Ellis, International Director of The Michelin Guides. "There's so many things going on: brining, pickling, fermenting, frying, barbecuing, seasoning... great techniques." Michelin was also expected to announce the 2017 Michelin Guide Hong Kong Macau just before *Destinations of the World News* went to press.



DINING HIGH IN BANGKOK



Thailand's capital city is known for its warm hospitality, bustling nightlife and incredible food – and one new venue manages to up the ante of the city's cuisine while dialling down the hubbub. ATTITUDE is the new rooftop nightspot on the 26th floor of AVANI Riverside Bangkok, itself barely a year old. The new wining and dining destination has been unveiled in time for the busy winter period, sharing the same panoramic views as the hotel's adjacent infinity pool, and arrives with plenty of panache. The indoor and outdoor sections offer spaces for intimate gatherings, group celebrations or hosting business chats, with tastefully curated art and photography, an open-sided kitchen area and energising lounge vibes. *Destinations of the World News* had the chance to sample the venue on a recent trip to Bangkok, drinking in the views across the River of Kings, as well as a signature Moulin Rouge cocktail – accompanied by crunchy crudités, succulent lamb lollypops and other gourmet nibbles, with fully fledged gourmet dishes also available. The cocktails are a major draw to the lofty nightspot, with a creative menu divided into Historically Classic, Mixology Interfusions and House Alternatives, which includes another standout signatures called the Toblerone; splashes of Bailey's, Kahlua and Frangelico with an "uppercut" of honey and cream. Considering the hotel is the newest five-star offering on the riverfront in a number of years, ATTITUDE is well placed to help you end the day on a high note.

AROUND THE WORLD WITH WALDORF

Ras Al Khaimah is proving to be a worthy component to the UAE's burgeoning tourism mix, and one of its finest hotels is offering your tastebuds a tour around the world. Waldorf Astoria Ras Al Khaimah has unveiled its "Dine Around" package that allows guests and visitors to sample gourmet delights from all of its nine eclectic restaurants in a single evening. The hotel claims that the package is in response to guests wanting to sample as many menu options as possible within a limited time frame, and is already available for AED 270 (US\$73.50) per person, any night of the week. The promotion should be booked more than 24 hours in advance via the concierge with highlights including choice cuts from the Lexington Grill steakhouse and traditional bites from Arabian restaurant Marjan, not forgetting contemporary Japanese dishes from the lounge-style Umi. "The Dine Around menu is unique and the best way to tour the hotel in one evening" said general manager Andre Herrenschmidt. "Many of our guests are travelling from neighbouring Dubai and Abu Dhabi for a staycation and at times are only visiting for one evening, so this is a perfect option for them to experience all that we have to offer."



DON'T MISS

ALL GOOD THINGS COME TO AN END – EVEN THE WORLD'S FINEST RESTAURANTS. AND WE'RE LAMENTING THE FACT THAT THE FINAL SEATS FOR COPENAGEN'S NOMA HAVE NOW SOLD OUT – WITH DINERS CLAMOURING TO SAMPLE CHEF RENÉ REDZEPI'S GASTRONOMIC WIZARDRY BEFORE THE DOORS CLOSE IN FEBRUARY. PERHAPS WE SHOULD START BIDDING ON EBAY?



ZUMA POPS UP IN PHUKET

A fine-dining Japanese restaurant from Dubai popping up in Phuket in time for Christmas... what's not to love about globalisation? ZUMA has been the gem of the UAE's foodie scene for years and will now be spreading its wings for its Asia debut, with an extended pop-up running from December 15 until mid-February. Anantara Layan Phuket Resort will play host to the award-winning restaurant with the Andaman Sea providing a backdrop to a menu of ZUMA's most beloved

signature dishes; expect spicy beef tenderloin with sesame, red chilli and sweet soy; miso-marinated black cod wrapped in hoba leaf and sliced yellowtail with chilli relish, ponzu and pickled garlic, to name a few. Taking the helm of the project is Arkadiusz Rybak, a Hong Kong-based bar development manager who's ensured that all the classic cocktails will be on offer, including the Smoked Japanese Whisky Sour, Zumanuka and Raspberry and Passionfruit Martini.

THE ART OF WINTER IN VERMONT

HOW ABOUT WINTER

in Vermont? Buried within 300 acres of woodland, Relais & Chateaux's Twin Farms is The Green Mountain State's only five-star resort. In addition to the usual snowshoeing, ice-skating and cross-country skiing, last month saw the launch of The Art of Winter, which includes live music and "culinary explorations". For six months, guests can enjoy a totally customised foodie experience, in part because the resort forgoes menus with chef Nathan Rich instead curating seasonal dishes from locally sourced ingredients for breakfast, lunch, and dinner. Jason Pfeifer from New York's Maialino and Barbara Lynch from the Menton in Boston have also signed up for the winter season as guest chefs to create meals for the programme.