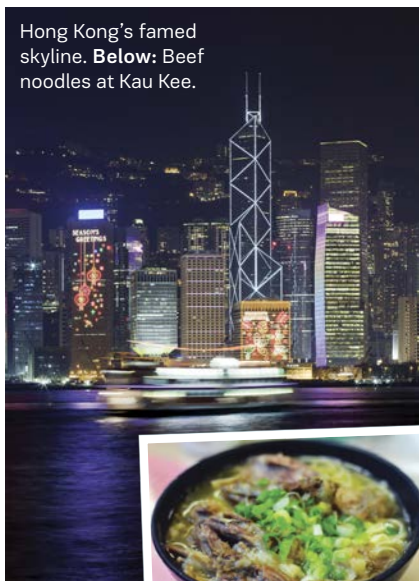


WHERE THE PROS GO

Three internationally renowned chefs share their travel tips, dream restaurants and secret holes-in-the-wall with Diana Hubbell.



Hong Kong's famed skyline. **Below:** Beef noodles at Kau Kee.



DANIEL HUMM
Eleven Madison Park,
in New York City

Name one fantastic, splurge-worthy restaurant.

Sushi Sawada (3F MC Bldg., 5-9-19 Ginza, Tokyo; 81-3/3571-4711; omakase set menu from ¥32,000) in Tokyo—the best sushi I've ever had. Everything was pristine and beautiful.

One low-key local spot?

I went to this little hole-in-the-wall in Hong Kong, **Kau Kee** (21 Gough St.; 852/2850-5967; dinner for two HK\$80), and had some of the more incredible noodles I've ever eaten. The meal lasts 15 minutes, but the flavors in a simple bowl of noodles with beef were unlike anything I've tasted before.

Last great meal in Hong Kong?

I love **Yardbird** (yardbirdrestaurant.com; dinner for two HK\$650). I also had a very good experience at **The Chairman** (thechairmangroup.com; HK\$600): unbelievable Chinese food and the most amazing snow crab dish.



Gaggan restaurant in Bangkok. **Below:** Swati Snacks, in Mumbai.



GAGGAN ANAND
Gaggan,
in Bangkok

How does travel inspire your culinary style?

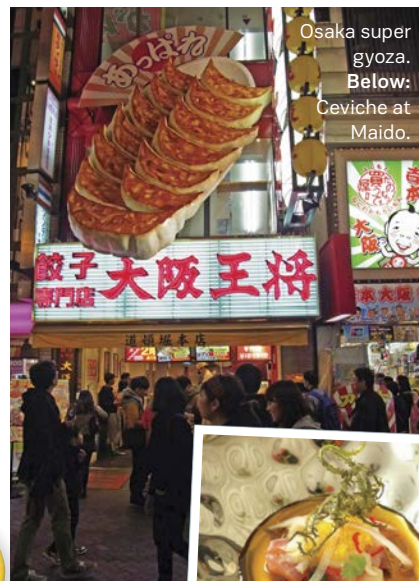
My travel inspires me to taste, commit the experience to memory, and then perhaps recreate my own version. Food with the same ingredients may hold the same meaning for different cultures, yet taste completely different. This provides me with a wide spectrum and helps me create my own "fantasies" with food.

Name a favorite under-the-radar local restaurant.

Swati Snacks (swatisnacks.com; dinner for two Rs650) in Mumbai, although it's definitely not "under the radar" for the locals!

Last great meal while traveling?

It was on a trip to Tokyo, when I tried chef Yoshihiro Narisawa's restaurant, **Les Créations de Narisawa** (narisawa-yoshihiro.com; 10-course set dinner menu ¥20,000).



Osaka super gyoza. **Below:** Ceviche at Maido.



MITSUHARU TSUMURA
Maido, in Lima, Peru

How do different styles of Asian cooking influence your personal culinary creations?

The type of cuisine I do is Nikkei, which is inspired by both Japan and Peru. I would say that Asia has a very strong influence on my cuisine—it's part of my DNA.

What is your favorite place to travel to in Asia?

Osaka, Japan.

Describe one of your most memorable meals.

It was at **Kikunoi** (kikunoi.jp; kaiseki menus from ¥15,000) where I met Yoshihiro Murata, the owner and chef of this amazing restaurant in Kyoto. It is hard to put my experience into words. The attention to detail, the quality of the products, amazing technique and very creative combinations made it one of my last great meals in Asia. +

FROM LEFT, TOP AND BOTTOM: CHENG XIN/GETTY IMAGES; HUNGRYHK.BLOGSPOT.COM; COURTESY OF DANIEL HUMM; COURTESY OF GAGGAN ANAND; KUNAL BHATTI; COURTESY OF GAGGAN ANAND; WANNAPHA NAWAYON; COURTESY OF MITSUHARU TSUMURA (2)