

the o SUNNIDE

Hungry for More

New and natty food courts across Asia.
Museum restaurants where the dishes are objets d'art.
Bars that challenge your two-beer brilliance.
We've sipped and supped our way around the world
to bring you the latest cuisines—and
restaurants—worth traveling for now.



Snacking at Eathai food court in Bangkok. For more of our favorite new food halls—from Hanoi to Singapore—please turn to page 65.

DISHES WITHOUT BORDERS

When ingredients and techniques migrate between neighboring countries, the result is a whole new type of cuisine.



Mikla, in Istanbul.
INSET: Chef
Mehmet Gürs.



NEW ANATOLIAN IN TURKEY

It isn't every day you come across a restaurant with a full-time anthropologist. Then again, you don't often meet a chef like Mehmet Gürs. The Istanbul-based former TV personality is known for his New Anatolian cuisine, inspired by the flavors, cultures and history of what was once greater Anatolia—Turkey, Syria, Greece, Armenia, Georgia, Bulgaria, Iran and Iraq—where his anthropologist sources ingredients. Tiny green *halhali* olives, cave-aged sheep-milk cheeses and sun-dried-fruit reductions are all used in Gürs's tasting menu at **Mikla** (miklarestaurant.com; [tasting menus from US\\$65](#)). While Gürs takes a modern approach, he's happy to see traditional preparations of Anatolian food mixing into the city's culinary scene, especially in the Aksarai neighborhood, where Syrian refugees have opened restaurants. "Many good cooks come from Aleppo," Gürs says. "We can learn a lot from the new arrivals."

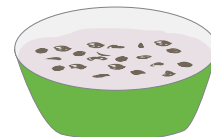


ITALO-SLOVENIAN COMFORT FOOD

Once united under the Austro-Hungarian empire, the borderlands of Friuli-Venezia Giulia, Italy and western Slovenia were split between Italy and Yugoslavia after World War II—and they're known for hearty cooking and aromatic wines. On the Italian side, the haute-rustic **La Subida** ([above](#); lasubida.it; [entrées US\\$25–\\$39](#)) serves updated comfort food like *žlikrofi* (potato dumplings) in a fairytale setting. To sample biodynamic wine made with fermented grape skins, don't miss Slovenia's **Movia** (movia.si; [US\\$27 for wine tasting and snacks](#)). About 50 kilometers north at **Hiša Franko** (hisafranko.com; [tasting menus from US\\$48](#)), chef Ana Roš fills pasta with sheep-milk cottage cheese; her husband is a biodynamic-wine connoisseur.

TRENDING

PORRIDGE



Growing interest in gluten-free food and heritage grains has resulted in cereal-centric menus—and not just for breakfast. Porridge & Puffs (porridgeandpuffs.com), a nightly pop-up in L.A., serves savory congees like chicken with mushrooms. **Porridge Bar** (porridgebar.com.au), in Melbourne, has toppings like sweet miso and figs. At Copenhagen's **Grod** (groed.com), mix-ins include skyr yogurt and cacao nibs.

MASTERPIECE MEALS

At these cultural-center restaurants, you'll go for the food and stay for the art (or music, or garden tour).



ASIA SOCIETY HONG KONG CENTER

Set in a former explosives magazine compound created by the British army in the mid-19th century, **AMMO** is both a cheeky reference to ammunition, and an acronym for Asia, modern, museum, original. Head here on Saturday to check out one of the thought-provoking exhibitions by Asian artists, then fill up on a set of tea, scones and bubbly to help you digest heady concepts. ammo.com.hk; *afternoon tea sets for two HK\$308.*



BROAD MUSEUM, LOS ANGELES

Downtown L.A.'s much-anticipated Diller, Scofidio & Renfro-designed building is making news for both its stellar contemporary art collection and **Otium**, from chef Timothy Hollingsworth and hot-shot restaurateur Bill Chait of Bestia. Ingredients from its garden will be cooked simply, over fire. thebroad.org; *entrées US\$16–\$32.*

HARA MUSEUM, TOKYO

The cakes at **Café d'Art**, are exhibitions in their own right, with a changing menu that reflects the museum's current showcases. The giant glass windows overlook the inner garden, bringing culture and nature into visual harmony. haramuseum.or.jp.

WHITNEY MUSEUM OF AMERICAN ART, NEW YORK CITY

Untitled, the Whitney's original Danny Meyer restaurant, is the same in name only after moving to its new Renzo Piano downtown digs. Chef Michael Anthony of Gramercy Tavern turns out modern American fare—try the shrimp ravioli with nettles and mushrooms—amid sweeping views of the Hudson River. untitledatthewhitney.com; *entrées US\$23–\$28.*



The new Whitney Museum. INSET: Chef Michael Anthony

LIQUID COURAGE

Sometimes it takes a tippie to get those creative juices flowing. Here are three bars to inspire your two-beer brilliance. By **Diana Hubbell**



Paintbar, Bangkok

Coax out your inner van Gogh or Rembrandt while drinking craft beers at this just-opened hot spot, where two-hour painting classes cover subjects ranging from portraits to landscapes. paintbarbangkok.com; *two-hour classes Btl,200, including canvas and painting supplies.*



LongPlay, Singapore

Your musical input is, for once, welcome at this vinyl-only bar headed by Nicholas Quattroville, The Library's previous mixology wizard. Sip cocktails like Lucille, made with Monkey Shoulder whiskey, espresso liqueur and a spray of vanilla essence, while you thumb through the evening's carefully curated, rotating record collection. longplay.sg; *drinks for two S\$32.*



Oscary Wine & Art, Hong Kong

Whether you're into acrylics or making urban-friendly gardens, this casual-cool joint is all about letting your imagination run wild. Painting workshops spotlight a variety of techniques, while terrarium classes encourage budding green thumbs. facebook.com/oscary.wine.and.art; *classes from HK\$150.*

CLOCKWISE FROM TOP LEFT: COURTESY OF AMMO; HUFTON + CROW/COURTESY OF THE BROAD; COURTESY OF PAIN BAR; COURTESY OF LONGPLAY; COURTESY OF OSCARY WINE & ART; COURTESY OF THE WHITNEY; COURTESY OF UNTITLED

AFTER-HOURS EATS

These cities don't shut down after dark and neither do some of their best places for grub. Pad your stomach after a night out on the town at these gastro-bars, which take their food just as seriously as their drinks. By **Diana Hubbell**



COPPER, SINGAPORE

Good luck finding this gin-centric speakeasy, which oozes steampunk-cool from every burnished metallic, distressed wood and dark-leather surface. House-infused gins include flavors such as star anise, cinnamon and even *tom yum*, all the better to complement the eclectic culinary offerings. Bar snacks are heavy on the swine, whether it's in the Filipino *sisig* crostini, the crispy pig's ears with lime, or the Balinese *babi guling* tacos, while the elaborate degustation menus encompass everything from duck-confit ravioli with Jerusalem artichokes to venison tartare with waffle fries. coppersingapore.com; 65/6222-5565; *five-course tasting menu S\$128*.

BRKLYN, TAIPEI

After one too many of the 20 craft brews on tap and the 100-plus in bottles, a light bite just isn't going to cut it. That's when Scotch eggs with house-made sausage, poutine with duck-fat fries, black-truffle mac 'n' cheese, and an ample selection of steaks save the day. Sure, there are salads, but at this hour, who are you kidding? It doesn't hurt that the beers here are chosen by Evil Twin, the cocktails are from Ounce's former mixologist, and happy hours last until midnight. brklyn.tw; *dinner for two NT\$1,000*.



EDITION, HONG KONG

The Korean-fusion wave that Roy Choi launched in L.A. may have passed, but that doesn't mean we ever got tired of eminently craveable snacks like bulgogi sliders. After all, what better way to soak up the 15 types of house-infused soju than with a pile of kimchi fries or incendiary chicken wings doused in *gochujang*? Wine, beer and the other usual suspects are available, but do yourself a favor and stick to Korea's favorite spirit. edition37peel.wix.com/edition; *bar snacks for two HK\$100*.

THE NEST, SHANGHAI

One of the Bund's buzziest new arrivals, this bar by the Rockbund Art Museum is a magnet for pretty young things. It could be the décor—luminous coils offset the tastefully understated space—or the drinks—try La Rouge with Grey Goose, goji berry liqueur, grapefruit and blueberry confit—but the kitchen certainly doesn't slack on the quality of their seafood-heavy, Nordic-inspired menu. *6F 130 Beijing Dong Lu, Huangpu Dist.*; 86-21/6308-7669; *dinner for two RMB430*.



Eathai at Central Embassy, in Bangkok.

FOOD COURTS ON STEROIDS

The venerable covered market of yore has been reborn as a 21st-century hub for omnivores.

EATHAI, BANGKOK

Classic down-home dishes from the best vendors across Thailand are served up hot at this luxury food court within the slick Central Embassy lifestyle mall. It is street food given an upscale makeover with fresh ingredients and modern style. **Don't miss** *Som tam* and grilled chicken or pork neck with a spicy dipping sauce at the Isan counter that will transport you to the northeast of the country in air-conditioned comfort. centralembassy.com/eathai.



ASIA CAFE, SUBANG JAYA, MALAYSIA

Outdoor seating; almost 100 food vendors; neon signs promising plates of rice, grilled meats and noodles: this is your quintessential Asian food court. Set in Klang Valley, 20 kilometers west of Kuala Lumpur, it is a bit off the tourist trail but offers perhaps the country's widest variety of dishes in a single setting. **Don't miss** *Bak kut teh* pork-bone soup, rich from hours of simmering, served alongside oolong tea. asiacafe.com.my.

QUAN AN NGON, HANOI

This dining destination is a hybrid: the lovechild of a restaurant and an open-air market. The garden courtyard is decked out in hanging lanterns and lined in food vendors, but a waitress will take your order at your table. The food hails from across Vietnam, and the northern dishes are particularly delectable. **Don't miss** The beef *pho*; it never fails to satisfy. ngonhanoi.com.vn.

SINGAPORE FOOD TRAIL

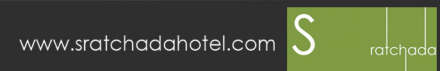
Take a step back in time at this 1960s-themed hawker center on the ground floor of the Singapore Flyer. Old-school local specialties like *ais kacang* (essentially a Singaporean snow cone) are right at home in the charming throwback setting. **Don't miss** Ang Mo Kio Yong Heng fried-baby-squid Hokkien *mee*. The secret to these flavorful fried noodles is the broth, which starts cooking at midnight each day and bubbles for six hours before daybreak. singaporefoodtrail.com.sg.



FROM TOP: CHRISTOPHER KUCWAY(2); COURTESY OF SINGAPORE FOOD TRAIL

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HOTEL



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