

## INSPIRE TOP 100 RESTAURANTS

**85 Sushi Saito**

Tokyo, Japan

Head chef: Takashi Saito

2015/69 ▼

**86 ABaC Restaurant**

Barcelona, Spain

Head chef: Jordi Cruz

NEW ENTRY ★

**87 Marea**

New York, US

Head chef: Michael White

2015/84 ▼



**88 T'ang Court**

Hong Kong, China

Head chef: Kwong Wai Keung

NEW ENTRY ★

**89 Andrew Fairlie  
at Gleneagles**

Auchterarder, UK

Head chef: Andrew Fairlie

2015/98 ▲

**90 Amaya**

London, UK

Head chef: Karunesh Khanna

2015/92 ▲

**91 Adaa**

Hyderabad, India

Head chef: Arun Sundararaj

2015/100 ▲

**92 Mr & Mrs Bund**

Shanghai, China

Head chef: Paul Pairet

2015/40 ▼

**93 Caprice**

Hong Kong, China

Head chef: Fabrice Vulin

2015/88 ▼

**94 Joël Robuchon**

Las Vegas, US

Head chef: Claude Le-Tohic

NEW ENTRY ★

**95 Le Gavroche**

London, UK

Head chef: Rachel Humphrey

2015/93 ▼



**96 Restaurant Locavore**

Ubud, Bali, Indonesia

Head chef: Eelke Plasmeijer

NEW ENTRY ★

**97 Tetsuya's**

Sydney, Australia

Head chef: Tetsuya Wakuda

2015/64 ▼



**98 Spondi**

Athens, Greece

Head chef: Aggelos Landos

NEW ENTRY ★

**99 Sepia**

Sydney, Australia

Head chef: Martin Benn

NEW ENTRY ★

**100 Kohaku**

Tokyo, Japan

Head chef: Koji Koizumi

NEW ENTRY ★

### NEW ENTRIES

The increasingly global nature of the *Elite Traveler* Top 100 Restaurants is highlighted by the impressive roll call of countries supplying this year's new entries – the US, Denmark, Indonesia, Japan, Australia, Mexico, France, Greece, China and Spain. From Curtis Duffy's elegant Chicago favorite, Grace, to the innovative and inventive freshness on offer in Copenhagen's Geranium, there is excellence to be found all over the world.

While the entries reflect new offerings from established names (Joël Robuchon in Las Vegas is on the list for the first time), and some well-known restaurants (Mexico's Quintonil and France's Mirazur), there are plenty of surprises. Few would have expected Athens double act Funky Gourmet and Spondi to make the list. It confirms how thoroughly well traveled *Elite Traveler* readers are.

**Right top  
and bottom:**  
Restaurant  
Gordon Ramsay  
– sea bass;  
lemon parfait  
with honey





18

**RESTAURANT  
GORDON RAMSAY**  
London, UK  
Head chef: Clare Smyth  
2015/32 ▲

29

**MAAEMO**  
Oslo, Norway  
Head chef: Esben Holmboe Bang  
2015/49 ▲

40

**GRACE**  
Chicago, US  
Head chef: Curtis Duffy  
NEW ENTRY ★

#### 10 MINUTES WITH Gordon Ramsay

Michelin-starred chef and star of the small screen Gordon Ramsay has been named Chef of the Year for 2016 by our *Elite Traveler* readers. Since opening Restaurant Gordon Ramsay in 1998, Ramsay has gone on to win a number of prestigious accolades in the culinary world, eventually becoming one of only four chefs in the UK to maintain three Michelin stars. We caught up with the celebrity chef to congratulate him on being named Chef of the Year in the *Elite Traveler* Top 100 and on Restaurant Gordon Ramsay being voted the 18th best restaurant in the world. "It's nice to be recognized by your readers, it means we are doing something right. But behind Restaurant Gordon Ramsay, there is a team of amazing talent who all work closely together and know exactly what's needed and help manage all of the various pieces that make a restaurant run."

Following an injury, the wannabe soccer star could no longer play soccer so turned to cooking as a form of escape. "I remember coming home from school and I would go straight to the kitchen and help my mum. I left home at 16 and worked as a part-time dishwasher, spent a year at cooking school and became a chef for a small-town restaurant. I moved to London, put my head down and worked my way up; I worked with some of the greatest chefs in the world, such as Michel and Albert Roux, Joël Robuchon and Guy Savoy.

"Living in France, then spending time in Spain and Italy were all huge sources of inspiration to me when I was creating the menus for Restaurant Gordon Ramsay. And because of that, there are several dishes that stand out over the appetizers, entrées and desserts. If I had to choose one as a stand-out dish it would be the ravioli of lobster."

So what next for the award-winning chef? "We have some really exciting things planned at the group this year, including opening up new restaurants across the globe, which we are really looking forward to. I'll also continue to film in Los Angeles."

**Zahra Al-Kateb**

***"It's nice to be recognized by your readers, it means we are doing something right."***

#### 10 MINUTES WITH... Esben Holmboe Bang

Norwegian gastronomy is a relatively unexplored aspect of the international culinary world. And one restaurant driving that discovery is Maaemo, Oslo's groundbreaking three-Michelin-starred restaurant, which has put Norway firmly on the culinary map.

Esben Holmboe Bang, co-owner and head chef of Maaemo, has focused on creating an experience around the clean, bright flavors of Norway, using only organic, biodynamic and wild produce found across the country. "I want this restaurant to reflect who we are and where we are. To do that it's important we look to the Norwegian natural landscape, which is the vast majority of the country. It makes sense; this restaurant couldn't be anywhere else, as it's a complete reflection of where we are in the world," says Bang.

A meal at Maaemo transports guests on a breathtaking culinary tour of Norway, as the tastes of the country are brought to life on a plate via a 20-course menu.

It's a bold style of cooking that has won sought-after accolades around the world. In 2012, just 15 months after opening, Maaemo was awarded two Michelin stars in its first ever mention in the guide, becoming the first, and hitherto only, restaurant in Scandinavia to do so. In February this year Maaemo was awarded a third Michelin star, becoming the first Norwegian restaurant to hold Michelin's highest accolade.

With the title of Young Chef of the Year 2016, Esben is certainly doing something right. "It's a very nice testament that we are on the right track," he says.

**Codelia Mantsebo**

#### 10 MINUTES WITH... Curtis Duffy

Having already made a name for himself at Avenues and Alinea, Curtis Duffy's own venture, a stylish restaurant in the heart of Chicago called Grace, has seen him become one of the US's most renowned young chefs.

"The name Grace comes from the idea of what we wanted to give back to our guests – a sense of gracefulness, elegance and refinement" he says.

Having stepped into the kitchen aged just 14, Duffy always knew he had a passion for cooking. His four years at Grace have seen him win multiple awards, including three Michelin stars in just three years. The restaurant offers two distinct menus: the Fauna menu offers fish, meat and poultry (including his famous Alaskan King Crab dish); while the Flora menu places an emphasis on vegetables chosen at the height of their season, which is an unusual offering for a fine-dining restaurant.

This year's *Elite Traveler* Top 100 Restaurants has seen Grace become this year's highest new entry. "It's great to be recognized in this way because it shows *Elite Traveler* readers are able to get a true sense of what the restaurant is as opposed to thinking what a great restaurant could be," Duffy says. "We're ecstatic about the award because it shows that we're doing something great."

**Zahra Al-Kateb**

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Curtis Duffy