

Hospitium-VIII

Celebrity Restaurants around the World

October-December 2021



MESSAGE FROM THE DEAN

Dear readers

Subscribing strongly to the Greek philosopher Heraclitus' saying that *Change is the only thing constant*, we all must, as we progress in the direction of newer times, mould ourselves to the environment and work towards bringing in innovative ideas, latest concepts and the most modern philosophies.

The pace at which the world is moving forward is indeed incredible and, with several new trends and conceptions rapidly emerging, at times overnight, one isn't but obliged to do the best to keep pace with the industry, the economy and, indeed, with the society.

As we at the Vatel Hotel and Tourism Business School put in your hands the eighth edition of ***Hospitium***, we talk about the celebrity restaurants located in the capital cities of the world, highlighting conspicuously the changes that have come about in the art of gastronomy and in the world of fine-dining restaurants. The cuisine, the décor, the ambience, the layout, the setting and the style of service have undergone a sea change and, looking at the way this fine art has acquired new dimensions, brings about indeed an element of marvel, wonder and great astonishment.



The world is a vast playground – as fitting details about all the celebrity restaurants in the different parts of the world in just one volume would have been a challenging task, we present forth to you therefore a brief overview of some of them...

I am sure most of you would like a brief; sneak-peep into the restaurants compiled by the different resources of our school and would appreciate the research done by them.

Happy reading and...***Bon Appétit...***

Prof (Dr.) Garima Parkash

Dean

Vatel Hotel and Tourism Business School

MESSAGE FROM DIRECTOR VATEL

I see that with the progress of time, the volumes of HOSPITIUM are acquiring new dimensions. Having spoken about the hospitality sector in India, we are now internationalizing our researches and are talking about what is happening in the world of hospitality around the world.

The system of hospitality, irrespective of the city, region, country or a continent, functions more or less in the same way. We all say that while the daily processes or procedures might differ a bit, the main purpose of hospitality, that is, to ensure happiness and comfort to a customer



remains the same everywhere in the world. It is by way of learning from the others that we get to improve upon our ways of operation, bring in an element of modernization and attempt to be at par with the global standards.

As this volume touches the deep study of the various celebrity restaurants in the different parts of the world, we are yet to see many interesting and thought-provoking facts concerning the unfathomable world of gastronomy.

I convey my best regards to my dear readers.

Best regards

Mr. Laurent Guiraud

Director-Vatel India

Vatel Hotel and Tourism Business School, Sushant University

MESSAGE BY THE EDITOR

The best restaurants in the world are not necessarily the best-looking restaurants in the world...

So what is it that makes them stand out? Anything that touches the heart is actually, what pleases people the most. From the heart flow the positive vibes, stay embedded and erupt out each time one is exposed to a similar experience. A street food vendor in old Delhi, renowned for his Jalebi-Rabri is famous more due to his smiling, courteous and gentle behavior, and, of course, by virtue of the quality of the famous Indian dessert that he churns out for his happy customers. If I were to prioritize three things in order of being the principal features for a restaurant to be successful, I would term them as - food, food and food.

Stories depicting experiences of people having travelled, at times, inter-city just in order to enjoy a meal at a restaurant of their *personal choice* and of those visiting the food-joint of their liking as the first-thing-to-do after landing into a city can be heard from many people. "The first thing I do when I land into Hyderabad on my official trip is to order biryani and korma from Nizam's – located just about at the corner of the hotel I check into. This one used to be just a small one-table biryani dispensing station, but now he has purchased the adjacent shop and has put in a few tables and chairs for his customers. He has lost a couple of teeth in his mouth, but the enchanting smile with which he used to greet us about twenty-five years ago still remains"



Making a plush, luxurious, lavish and a well-appointed restaurant, given the liberal availability of finances, is the easiest thing to do. However, winning customer confidence, earning their loyalty, their faithfulness and making the most about what the people say about you and seeing how happy your clients feel about visiting you are indeed an arduous tasks that needs the investment of time, patience, endurance and fortitude.

Achieving the NUMBER ONE position may be easy but continuing to remain at that **Numéro Uno** position is indeed a very difficult, demanding and, indeed a very challenging task.

This issue of HOSPITIUM talks about the celebrity restaurants in the world and elaborates upon their cuisine, their style of service, ambience and stories about how came to be termed as the famous, celebrity restaurants in the world...

Enjoy reading

Mr. Kulmohan Singh

Editor-Hospitium, Adjunct Faculty/ Placement Coordinator

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MESSAGE FROM THE PROGRAM COORDINATOR

MASTER'S PROGRAM

Dear readers

I am glad to see that by means of the classified articles contained in the HOSPITIUM, which is now two years old, we are attempting to bring to our friends and acquaintances useful and interesting information about the form that the business of restauranting has been able to acquire over the last two to three decades.

The aim of our students pursuing Masters in Business Administration is to acquire an overall, bird's-eye view of the changes that are so rapidly and rampantly taking place in the world of hospitality, especially in the world of gastronomy. The students take delight in conducting researches and closely study the customer behavior, which now appears to be shifting more towards hygiene, sanitation, nimbleness of food and, indeed, in their expecting the overall dining experience. Food is point from where the business of hospitality started and hospitality is the Sector, which has now been acclaimed as one of the major foreign exchange earners for several economies of the world. Every customer and every client wants to experience something new. Being a chef myself I know and always preach the fact that more than change, it is innovation that makes the food business grow and it is nothing but food that can easily win peoples' hearts.



To address the same Vatel hotel & Tourism Business School has introduced two Post-Graduate programs:

Post Graduate Diploma in Culinary Arts (PGDCA)- An 18-month PG Diploma program in collaboration with Roseate Hotels & Resorts (as industry Partners) which is curated for culinary enthusiasts and entrepreneurs of tomorrow and focusses on entrepreneurial incubation, Immersive experiential learning and holistic development of students.

Master of Business Administration- Hospitality management (MBA-HM) is a 2-year MBA Program offering specialization in catering management & Room Division management with a unique interwoven curriculum, which is a blend of General Business Management & Hospitality management and encapsulate courses from Harvard Business School online and Trans disciplinary Certificate courses, which truly serve as value additions to our MBA.

I convey my best regards to you...

Dr. Saurav Chhabra

Associate Professor/ Program Coordinator - Master's Program

Vatel Hotel and Tourism Business School, Sushant University

MESSAGE FROM THE PROGRAM COORDINATOR- BHM PROGRAM

Dear patrons,

The amount of energy that the young students of the modern times possess is indeed inestimable. The zeal, the enthusiasm and the eagerness with which they are keen to learn new things concepts and ideas, especially in the world of food and cuisines comes us to me, as a *Chef-de-Cuisine*, a matter of great happiness and astonishment. In order to gauge or to create interest in this domain we at times host visits from students who are still at school, who, influenced by several cookery shows on the television, get interested in kitchen and by virtue of the inherent enjoyment and excitement, wish to make a career in the vast field of gastronomy. Their exposure to the latest, most advanced cooking gadgets, devices, computer-controlled equipment, ovens, refrigerators, mixers, grinders, clubbed with a keen sense of cleanliness, hygiene, sanitation and discipline is what creates a sense of awe in them.



In the modern world, everybody is looking for a change. Human psychology is such that I, as a child, used to heartily enjoy the dishes prepared by my friends' mothers than the ones cooked by us at home. Looking at the world outside, getting amazed and astounded by where the world is going, is, in a larger dimension, the result of the same thought and, indeed, carries the same interest.

We must not copy but should try to adapt ourselves to learn from what the people all over the world are doing and must reflect upon how their efforts are being appreciated by their customers.

Hospitality is a peoples' business – it can grow only if we can make them happy – it therefore can be easily called as a ***Happy Peoples' Business...***

Happy Reading,

Mr. Sunil Kumar

Assistant Professor/ Program Coordinator-BHM

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Key Elements That Make a Restaurant Business Successful



Unlike the slow-cooked, simmering cauldron of delicious gravy cooked to perfection, there is no recipe for a successful restaurant business. There is no hard and fast rule to make a restaurant successful, but with keen observation and careful analysis, one can identify the qualities of a good restaurant. From those, we derive the critical elements of a successful restaurant business.

Distinct Features of a Flourishing Restaurant Business.

Successful people do not do different things; they do things differently. The same saying stands right in the case of restaurants as well. The characteristics of a good restaurant do not differ from regular restaurants; successful restaurants recognize these characteristics and work accordingly.

1. Understanding of the Restaurant Business

So many restaurants open each year and close down within the first year itself. In the case of independent restaurants, 25% of restaurants shut down within the first year of operations, to be exact. This happens because of zero understanding of the business. Most first-time restaurateurs have no business acumen and jump into the restaurant industry because it looks

lucrative from afar. A restaurant business, like any other business, needs to be run efficiently after considering all the factors.

Operations are an essential part of the restaurant business and require experience and understanding to manage them. You should be able to compare food costs, labour costs, gross margins, and profits. If you are a first-time restaurateur, do thorough research before you open your outlet. The ability to take smart and often tough decisions is a pivotal point in the restaurant business and a vital element of a successful restaurant, which we often tend to ignore. From haggling with the vendors to managing the staff and executing restaurant operations, you need to have a clear understanding of how the business runs.

2. Exquisite Food



This one is a no-brainer: a famous restaurant is known for its food, and great tasting food is a vital feature of a good restaurant. No matter what you do, if the food at your restaurant is not great, people will not return. This is why delicious food is a key element of a successful restaurant. The food, which you offer, does not even need to be exclusive or unique. If you can make the same, 'red sauce pasta' taste better than your competitors do, your restaurant will automatically flourish. Successful restaurants boast of a great chef who produces delicious food for customers. Restaurants are often known for a

particular signature dish that draws customers to the joint.

3. Location

Yes, the location of the restaurant matters. A lot. So much so that the location of a restaurant is counted as one of the features of a good restaurant. Even with the same food, the same hospitality, and the same staff, the success of franchise outlets can be widely different. A restaurant business located in a popular area is bound to see a better footfall as compared to

the one found in a remote area. You must decide the location after considering the restaurant concept and the target audience.

4. Smart Menu Planning

A smartly designed menu can do wonders for your restaurant. A well-designed menu draws



the attention of the customers to the high-profit items and boosts sales. A well-designed menu is one of the most crucial characteristics of a good restaurant. If you look carefully at what a successful restaurant does, that a relatively less busy restaurant doesn't, it is often the menu designing. Even if the items that are served at the two outlets are pretty much the same, chances are the famous restaurant has efficiently tapped the menu to draw profits.

5. Guest Experience

Excellent customer service is an inherent trait of a successful restaurant business. Customer service constitutes the entire customer experience, right from the politeness and helpfulness of the staff, to the service—how soon the food arrives, the price of the dishes, restaurant ambiance, etc. Effective customer engagement also plays a vital role in improving the overall customer experience.

A polite and helpful staff leaves a deep impression on the minds of the customers. No matter how good your food is, if the customers are not treated well, they will most certainly never come back.

6. Owner's Involvement

The owner's involvement is one of the most underrated parts of restaurant management. Depending on the restaurant manager becomes inevitable in the case of multiple outlets; however, even then, the owner must oversee all operations. Now restaurateurs are using mobile analytics to keep track of their restaurant business. You don't need to be physically present at your restaurant to monitor the daily sales, total footfall, etc.

7. Marketing

One of the critical elements of a successful restaurant is a successful marketing plan. Yes, marketing is essential. No, word of mouth is not enough. Yes, there are some legacy restaurants

out there that do not spend a penny on marketing, yet are flourishing, but they are rare cases. Even big brands like KFC and Dominos spend a ton on marketing. Marketing is one of the essential key elements of a successful restaurant business. In its most basic form, marketing is of two types- Online Marketing and Offline Marketing.

Online Marketing: Online marketing or digital marketing is considered to be more popular as well as an effective way to reach out to customers. It primarily consists of social media



marketing, email and SMS marketing, and a growing online presence.

Offline Marketing: Hosting events, local advertising, distributing pamphlets, etc. are some of the ways of doing offline marketing for your restaurant.

8. Staff Satisfaction

Behind a successful, well-functioning restaurant, there is an efficient and loyal team. A happy staff is a productive staff. If employees are not satisfied, their dissatisfaction is almost certain to be reflected in their work. Hence, one of the critical characteristics of a good restaurant is that it invests in staff satisfaction just the way it invests in customer satisfaction.

The duties in the restaurant industry are extremely tough; working strict hours, and catering to grumpy customers with patience is a difficult task indeed. On top of this, if your staff is not happy with their work conditions and their remuneration, then their dissatisfaction is likely to reflect in their work.

Prof (Dr.) Garima Parkash

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OLIVE BAR & KITCHEN

Olive Bar and Kitchen, located in the green, serene and calm atmosphere in Mehrauli is a hideaway where good food, laughter, culture and conversation come together in a delightful melting pot. Fashion, art, music and style fuse here to create an unforgettable Mediterranean



mosaic. Dappled sunlight on soft arm chairs a white pebbled courtyard punctuated by bougainvillea is what greets one as a first thing. Worlds collide and time stops in this Mogul mansion turned Alfresco Mediterranean restaurant. Casual elegance with its beautiful white walls, a vast Banyan canopy, and a

stunning, star-lit, and a treetop terrace bar under the shadow of the Qutub Minar makes it the best restaurant in Delhi. Welcome to a space so stunning that the Condé Nast Travellers US rated this multi-award winning restaurant as one of the world's best new restaurants in 2004. Chef Dhruv Oberoi is the main driving force behind the success of the restaurant for whom, as he often says, "Cooking is a form of expression" the restaurant has won various individual awards. Olive Bar & Kitchen where the food will straightway take you to the place which is perfect for a romantic date, especially if you are looking for an authentic Italian treat, which in India is rather difficult to find. "Their Lobster with shrimp tentacles is a must-have, which can be followed by a tenderloin" says a happy customer. "The place looks very elegant at night, especially if the weather is pleasant. The restaurant is



beautifully designed with ample space and sitting area, and, what's more – the valet parking comes to you as an added value in the otherwise busy Mehrauli area"

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BUKHARA, ITC MAURYA, DELHI



The historic and classic Bukhara is ensconced in one of the premier elite hotels namely ITC Maurya, centrally located in Diplomatic Enclave, Chanakyapuri, South Delhi. It is a wonderful fine dining restaurant acclaimed for its high quality of delicious North Indian food prepared in the traditional clay oven. The elegant environs of this plush restaurant are created by artistically done interiors in vibrant hues of ochre and brown.

Bukhara is an amazing and famous specialty restaurant for food enthusiasts who like to have mouth-watering Mughlai food amidst sophisticated environs where you can entertain your prestigious guests. The indoor seating arrangement of this iconic eating-place is comfortable and thus makes the legendary restaurant perfect not only for family dinner and lunch but also for pampering your important business associates with super delicious food and drinks. The cool ambiance of the rugged interiors is apt for having a perfect romantic rendezvous with your date and enjoys memorable moments. Melodious soft music is played which accentuates the lovely aura of this impressive restaurant. The shining cutlery is exclusive with crisp tableware and attractive plates add to the fine dining experience. Bukhara boasts of stylish ambiance and exhibits a unique blend of tradition and modernity as you see the professional chefs creating mouth-watering food dishes for the guests. Exhibiting a sense of typical Indian royalty and glamorous style, Bukhara offers award-winning Indian delicacies and a top-notch dining experience to the diners. The esteemed restaurant is rated amongst the top 50 restaurants in the world. The fine dining restaurant serves excellent food at INR 5000 for two approximately and a pint of beer for INR 325.

Products and services offered by Bukhara

Every single dish served in Bukhara restaurant near you is of robust North West Frontier dishes are well prepared using fresh ingredients and presented artistically at your table. Bukhara in New Delhi is necessary visit for authentic barbeque food and Biryani lovers. The rich aroma of the barbeque delicacies is simply tempting and awesome. The lavish spread of Mughlai dishes



are cooked in traditional style using authentic ingredients and thus retain original flavours. Bukhara offers a wonderful medley of luscious mutton and kebabs. Do not miss their flavoursome Mutton Biryani, mouth melting

Chicken Bukhara with no artificial food colour, delicious Raan, sumptuous Butter Chicken, Champ Tajdar, soft Burrah Kebab, Tandoori Pomfret, Sarah Meat served with Ulta Tawa Paranthas and crisp Naan. Widely known as a 'Meat Lovers Haunt' Bukhara also serves delicious dishes to Vegetarian guests including authentic tandoori Guchhi, Creamy Dal Bukhara, Tandoori Gobi, Tandoori Simla Mirch, delicious Sarson ka Saag and delectable Makkai ki Roti. Interesting vegan options and special gluten-free options are also available for diners with specific food preferences. Lip-smacking desserts include delicious Gulab jamun, cool Rasmali, yummy Phirni, and melting meringue tarts. The quality of food is remarkable as fresh herbs and ingredients are used to impart authentic flavour and taste to the food.

Impeccable warm service and courteous waiters make the dining experience unforgettable as they make their dear guests feel truly special and comfortable. The servers are well trained and hospitable and serve piping hot food with a lot of finesse. High chairs are placed next to the fully loaded bar where you can have the best of wines and spirits. The wheelchair is also available for elderly guests. The fine-dining stellar restaurant receives lot of guests and the waiting time gets to be very long so it is best to book your table in advance in order to have a hassle-free dining experience.

"Dal Bukhara" (दाल बुखारा) is a velvety smooth dal in a tomato based gravy. The world famous Bukhara restaurant of ITC Maurya in Delhi serves the best dal Bukhara. Their Dal Bukhara is just ultimate. I had always fancied trying this at ITC Bukhara (from where this dal originated) ever

since I learnt about this dal and I got a chance to try this dal in my recent trip to India. I also sneaked this opportunity to learn tips to make dal bukhara recipe from the chef there. Many people misunderstand dal Bukhara to dal makhni, these are different dals.

How to make best Dal Bukhara – ITC Recipe

- Soak the dal for 6-8 hours.
- Be generous with butter and cream
- Let the dal cook on slow heat, with regular stirring
- Use a heavy bottom pan. A

heavy bottom pan will avoid dal getting burnt or sticking to the pan.



- Give smoke to the dal. For doing so heat a piece of charcoal on high flame for 7-8 minutes. Now, keep a small bowl on the top of dal in the pan. Put burnt charcoal into that bowl. Pour 1 teaspoon of oil over it and cover the pan with lid. Let the smoke come out of charcoal and infuse in dal.

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CELEBRITY RESTAURANTS IN USA

Per Se, New York City -- Chef Thomas Keller



Restaurant (Opened in 2004) by America's most celebrated and renowned Chef Thomas Keller who also created the famous French laundry & Bouchon and the restaurant theme takes its inspiration from French laundry.

The restaurant offers fixed courses menu (5 course & 9 Course) for a fixed price but guest can has a choice to interchange or upgrade which will add some cost.

The restaurant is divided into 3 rooms (the east room, the main dining room & the west room) each with a different style of seating arrangements and different course menu on offer. Diners can experience charismatics view of Columbus Circle, Central Park, and some Midtown and Upper East Side skyline from all the three dining rooms.

The 3 Michelin starred restaurant also boasts an award winning wine list comprising of over 2000 bottles which has a right mix of old world & new world wines and at the same time has a great collection of wines from small producers released in limited quantities.

Osteria Mozza, Los Angeles -- Chefs Mario Batali and Nancy Silverton



Restaurant, for which sustainability has been the priority since its inception, is a perfect mix of charm of the rustic past and sleekness of the thrilling modern. The highlight of the restaurants is its white carrara marble live mozzarella bar. The restaurant is managed by eminent gastronomique personalities Joe Bastianich, Nancy Silverton, Dahlia Narvaez

One cannot resist their handmade pastas, famed mozzarella dishes and patisserie products. The other specialties include ricotta and Egg ravioli, Duck Ragout, pan roasted halibut and gnocchi.

Morimoto, Philadelphia by Chef Masaharu Morimoto



A flagship by the celebrated, renowned and one of the world's leading chef Masaharu Morimoto (known as Iron Chef), a perfect amalgamation of Japanese culinary traditions and ingredients with western Gastronomic techniques. The dining experience speaks for itself and is a mix and match of a la carte meal, opulent omakase and tasting menus. The restaurant sets the gold standard for the Japanese cuisine with a bling of American touch.

CUT, Palazzo Las Vegas, Las Vegas -- Chef Wolfgang Puck



Located in Palazzo Las Vegas, the award-winning restaurant "CUT" by chef Wolfgang Puck is famous for its steaks. CUT brings in a unique contemporary twist and kick to the traditional steakhouse experience.

The restaurant boasts of its curated prime dry- and wet-aged beef, variety of shellfish and roasted whole fresh fish. In addition to the restaurant's renowned signature cuts of beef, guests also can enjoy an extensive array of entrees including the Snake River Farms American Wagyu Short Ribs Double Thick; Kurobuta Pork Chop with apple-quince "moustarda;" Seared Main Diver Scallops; and Whole Roasted Stonington Maine Lobster with black truffle sabayon and not to forget the wine list with over 500 international wines.

An upscale bar and lounge attached to the restaurant showcases customized tableside mixology art of cocktails and classic drinks.

Craftsteak, Las Vegas by Chef Tom Colicchio



A restaurant by top chef personality & James Beard Award receiver Chef Tom Colicchio, craft steak is located inside the MGM Grand Hotel & Casino on Las Vegas and boasts of its fine quality antibiotic-free beef main courses (with its own aging rooms for drying process) and free range chicken preparations and not to forget the fresh salmon, veal & lobster preparations. The scotch and bourbon list is also one of the key highlights of the restaurant. Craft steak was awarded the Las Vegas Life Magazine's Epicurean Award for Best New Restaurant in 2003 and Best Steakhouse in 2005. The restaurant uses best quality ingredients sourced from local farms and artisans.

Daniel, New York City -- Chef Daniel Boulud



One of the Gastronomique pillars of the New York City, Daniel (Fine dining eatery), and two star Michelin restaurant opened its doors in 1993 and is famous for its refined European cuisine and menus that are inspired by fine quality meats, seafood, Fruits & vegetables around the world and the highlight is its award winning cellar. Chef & Restaurateur Daniel Boulud who has over 15 restaurants in his portfolio. Some of the famous dishes include the wild Scottish pheasant, Montauk black sea bass, highland farm venison; hamakua farm heart of palm and many more are the specialties of this renowned restaurant.

Junoon, New York



One of the Finest modern Indian restaurant owned by entrepreneur Rajesh Bharadwaj and currently managed by chef Akshay Bhardwaj and Chef Gustavo Tzocx, won the prestigious Michelin star in the very same year of its opening and have maintained the same every year 8 times in a row. The restaurant includes a main dining with a seating of 42 and a pastry counter.

The restaurant then was set up by the celebrated chef Vikas Khanna with Rajesh Bharadwaj. The highlight is its 10 course-tasting menu.

Indian Accent New York



A modern Indian Progressive cuisine restaurant helmed by Chef Manish Mehrotra with a unique touch of global techniques and influences. One of the top restaurants in the Michelin guide. The restaurant is a perfect example of traditional Indian cooking with progressive ideas. Some of the Specialties include wild mushroom kulcha, truffle butter, makhan malai, tandoori salmon, lemon-butter peas, herb oil, crispy jackfruit, cauliflower rice, Kerala pumpkin curry

Dr. Saurav Chhabra

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CELEBRATED RESTAURANTS OF LATIN AMERICA

Latin America is generally understood to consist of the entire continent of South America in addition to Mexico, Central America, and the islands of the Caribbean whose inhabitants speak a Romance language. The peoples of this large area shared the experience of conquest and colonization by the Spaniards and Portuguese from the late 15th through the 18th century as



well as movements of independence from Spain and Portugal in the early 19th century. Even since independence, many of the various nations have experienced similar trends, and they have some awareness of a common heritage. However, there are

also enormous differences between them. Not only do the people live in a large number of independent units, but also the geography and climate of their countries vary immensely. The inhabitants' social and cultural characteristics differ according to the constitution of the occupants before the Iberian conquest, the timing and nature of European occupation, and their varying material endowments and economic roles.

When it comes to fine dining, the best restaurants in Latin America are often found in the capital cities, including Lima, Mexico City, Bogotá, and Buenos Aires.

A notable exception is Brazil, where the best restaurants are found closer to the coast in São Paulo and Rio de Janeiro.

Many of Latin America's top chefs have trained in Europe or the United States and then brought those skills home to start restaurants.

Here are the 10 best restaurants in Latin America

Central, Lima

Located in Lima, one of South America's culinary capitals, Central serves gourmet Peruvian dishes. In particular, they are known for their hot ceviche made with corvina fish and langoustine. The tasting menu at Central captures the natural delicacies located throughout the country. The



owners, Pía and Virgílio Martínez are husband and wife, and Virgílio has worked in kitchens all over the world including London, Madrid, New York, and Bogotá. Central is not only one of the top restaurants in Latin America; it is also ranked in the top 50 restaurants worldwide.



Gustu, La Paz

Gustu, which means ‘flavor’ in Quechua, is a Bolivian restaurant that serves the national cuisine in earthy ways. In fact, 100 percent of the food and drinks found here are sourced from Bolivia. The restaurant was originally established by Noma co-founder, Claus Meyer, and today Danish chef, Kamilla Seidler, operates it. If you make it to Gustu, be sure to try the

alpaca and palm marrow. Gustu stands out for being a restaurant dedicated to social progress. There is even a school on the property, and many of the restaurant’s employees are students.

Boragó, Santiago

We love when gastronomy gets in touch with natural surroundings. Boragó’s chef, Rodolfo Guzmán is notorious for doing this, and we just can’t get enough. Here you will find unique items like Chilean rhubarb, eel fried in squid ink, and all kinds of fruits native to Chile. Not only are the ingredients fresh and local, but Guzmán’s preparation techniques are like nothing the traditional culinary world has seen before. This posed a challenge in the restaurant’s early years, as many diners struggled to let go of their more conservative culinary ideals. Eventually, the chefs at Boragó defied these deeply held beliefs, and now it is ranked as one of the best restaurants in Chile.

Criterión, Bogotá

Owned by brothers Jorge and Mark Rausch, Criterión serves up tasty French dishes over the breadth of two seasonal tasting menus as well as a substantial a la carte menu. One of the star dishes on offer is the smoked salmon confit paired with yucca carbon. Mark is a renowned pastry chef, so be sure to save some room for dessert. The contemporary interior features rich purple and gold hues. There is also seating available on the large covered terrace.



Astrid y Gastón, Lima

Housed in the stunning Casa Moreyra and named after famed chef Gastón Acurio and his wife, Astrid, Astrid y Gastón is an excellent spot to get a taste of traditional Peruvian cuisine. The



head chef is Diego Muñoz, who studied in Paris, and also worked in both Spain and Australia. The menu highlights Peru's biodiversity, and every item on the menu is sourced from the greater Lima area. To be clear, that is at least 30 courses of ingredients taken from the region. Between the phenomenal food and gorgeous atmosphere, Astrid y

Gastón offers an utterly magical culinary experience.

Alto, Caracas

Open since 2007, Alto is a restaurant that serves Venezuelan classics in modern ways. Head chef Carlos García's creations often come with hints of international inspiration. This is largely because García trained in Spain. Here you will find ingredients like roast meats, arepas, fresh fruits, and coffee. For the chocolate lovers among you, Alto features dishes throughout the menu that are made with locally sourced Venezuelan cacao prepared in a multitude of different ways. Alto is a true national gem with highly touted notoriety

D.O.M., São Paulo

If you find the Amazon Rainforest to be as fascinating of a place as we do, it is absolutely worth discovering what D.O.M. has in store. That is because the famous head chef Alex Atala is a rainforest ambassador who made waves for his work in discovering new ingredients from the rainforest. Come to D.O.M. to taste these special delicacies. The menu features all sorts of interesting ingredients that you've likely never encountered before like the herb, jambú, or pripioca root. The interior is elegant and contemporary.



Maido, Lima

A bit of a departure from the locally sourced South American gastronomy, television chef Micha Tsumura owns Maido in Lima. Tsumura studied traditional Japanese cooking in Osaka before moving to Lima. The restaurant serves what is known as Nikkei cuisine, a fusion between Japanese and Peruvian fare. It is restaurants like this that have helped Lima gain such notoriety on the global culinary scene. Some featured items on the 16-course menu include guinea pig with yucca cream, ceviche with lemon ice cream, chicken stew, and 'poor man's Nigiri.'



Osaka, Santiago

Another spot for Nikkei fusion food in Latin America is at a Santiago restaurant, Osaka. Here Peruvian cuisine is blended with Chilean seafood prepared in Japanese styles. If you're having a hard time conceptualizing what this might look like, let us take a second to go over some menu items. There are gyozas filled with

duck confit and caramelized onions, raw tiradito fish with avocado and lime, and shitake mushrooms prepared in a wok with a mixture of Peruvian vegetables and Japanese spices. The restaurant is located inside the upscale Osaka Hotel and run by Hiro Watanabe.

Chila, Buenos Aires

Chila's chef, Soledad Narelli, is on a never-ending quest to find the best regional Argentinian ingredients and use them in refreshing ways. In fact, she even hosts a television program on Argentina's food network where she travels around the country looking for the best Argentinian ingredients. One of many outstanding meals you can find at Chila is a dish consisting of Antarctic fish paired with the local variety of succulent plant known as salicornia. For dessert, go with the queso y dulce, a dessert of Lincoln cheese served with sweet potato ice cream and fruit preserves. The restaurant's interior provides an elegant ambiance to boot.



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Vatel Hotel and Tourism Business School, Sushant University

Celebrity Restaurants of Thailand

Thai food started with the individuals who emigrated from the southern Chinese territories into present day Thailand numerous centuries back. Historically there were numerous Szechwan impacts in Thai food, in spite of the fact that over the centuries numerous other impacts have influenced Thai food. In a more removed past, Buddhist monk brought an Indian touch, and southern Muslim states affected the cooking within the south of Thailand. Much afterward, European cooking after contact with Portuguese ministers and Dutch dealers affected Thai food. Amid these times, there were indeed a few impacts from the Japanese. Nowadays Thai food is it is possess, with an uncommon interesting mix of the five tastes: sweet, acrid, sharp, salty, and hot.

Thailand's cuisine has, in later a long time, taken the world by storm, and it is not difficult to see why. Bursting with flavor and freshness, the Kingdom's food blends fiery, sweet and appetizing to shocking impact. From fish curries to award winning haute cuisine, Thai chefs are taking tradition and turning it into something uncommon for the following era of foodies. The Bangkok Michelin Direct covers all of the exceptionally finest restaurants within the city counting both Thai and worldwide food. Ever since it was declared that the Michelin dining guide would cover Bangkok, the full industry has been on high caution to come up with menus that will ensure them a spot within the world's most popular eatery guide.



This list of our top pick Michelin-starred eateries in Thailand are scenes that tick all the correct boxes to enter the regarded ruddy book. Favor French fine-diners picked up most of the awards, in spite of the fact that a continuing drift taken note in other Asian Michelin guides is the consideration of extraordinary neighborhood joints – road food included. This direct to fine dining in Bangkok may be a confirmation to the momentous nourishment culture found within the city. There are many restaurants in the list few are discussed below.



Mezzaluna Restaurant in Bangkok, Mezzaluna means 'half-moon' & it is an exceptional fine-dining restaurant on the 65th floor of Tower Club at Lebua. Famed for its set menus that come in five or seven courses only, Mezzaluna impresses with a daily menu of excellent haute cuisine prepared by a visionary chef.

The menu's as it were staple: its strength wagyu hamburger, called "Exceptional Murakami" since it comes from a little breed of top-quality

calves from Niigata Prefecture. The calves are raised as it were on rice, straw and feed, additionally a blend of carefully chosen compound nourish. The result is dazzlingly marbled, melt-in-the mouth meat that one can as it were discover in Japan—or in Mezzaluna.

Jean Larnaudie's Foie Gras "Sake Kasu Mousse", Shirako "Crispy Fried", Kue "Kombu Marinated" & Ezo Shika Deer "Walnut Miso Glazed" are few dishes from the chefs's special menu which always accompanied with a wine like Chablis, Puligny-Montrachet & Montrachet Grand cru are few from the list.



Bo.Lan : Well known for starting the concept of fine Thai food within the city, Bo.Lan is unflinching in its commitment to authentic Thai recipes. The dishes are age-old dishes made from the absolute best ingredients, but presented with the energy of European haute cooking. The dining room is full of Thai touches and there's an herb garden outside so one can know why the mint and basil has so much freshness.

Blue Elephant : The primary Blue Elephant restaurant opened more than 30 years back, and its victory driven proprietor Khun Noroor Somany Steppe to open branches in 11 other nations, counting this eatery in Phuket. Housed in a dazzling Chinese-colonial fashion chateau, the almost-regal setting is fitting for the restaurant's menu of illustrious Thai cooking. The menu presents a picture of Thai cooking through time, joining the conventional cooking techniques of the past; the striking flavors of the present; and pushing boundaries to imaginative the innovative flavors of long haul. The fish dishes are among the highlights of the menu, counting the steamed ocean bass topped with lemongrass, lime, garlic and chili.



Eat Me: Open since 1998, Eat Me has resisted the chances to end up a long-standing top choice



of Bangkok's famously whimsical feasting scene. The restaurant's menu draws motivation from cuisines extending from neighbourhood to Centre Eastern, and all are reliably well prepared. Chef Tim Butler. Voted number 19 in San Pellegrino's list of Asia's 50 Best Eateries 2013, the eatery is additionally known for its turning presentations of modern craftsmanship. The décor is smooth and straightforward, and the atmosphere is relaxed, with

the most excellent seats found on the overhang encompassed by tall bamboo. Eat Me too

offers a great determination of wines and cocktails, and inventive sweets like lemongrass implanted delicate crème Brulee.



Le Normandie : Since its foundation in 1958, Le Normandie has been eminent as the apex of French fine feasting in Thailand, a connoisseur's dream where the finest food, faultless benefit and style combine. Granted two Michelin stars each year since the Bangkok guide's inaugural version, Le Normandie is acclaimed for modern French food and its extraordinary wine collection. Arranged on the best floor of the hotel's Chao Phraya Wing, through its floor-to-ceiling windows, Le Normandie offers breathtaking views over the mysterious waterway. On the plate,

dazzling deliver and immaculate, exact flavors summon staggering dishes that make for a marvelous haute food feasting involvement. Commencing 1 December 2021, Mandarin Oriental, Bangkok invites world-acclaimed Chef Alain Roux from The Waterside Hotel as our Chef Benefactor. The Waterside Hotel has held three Michelin Stars for 38 a long time, the as it were eatery exterior of France to realize this exceptional culinary acknowledgment. Timeless signature dishes that have made The Waterside Hotel world-renowned are included such as pan-fried Canadian lobster Emblems and ginger enhanced vegetable julienne with white harbour sauce, a classic dish made by Michel Roux O.B.E. within the 1980s and motivated by his visit to Asia. Moreover included is barbecued delicate rabbit filets served on a celeriac fondant, coated chestnuts and Armagnac sauce, chalandais duck simmered with dukkah flavors, vegetable tartlet, plum chutney and jus, and a not-to-be-missed enticing soufflé with warm brilliant Lorraine plums giving you light, fragile however full enhanced finishing to a culminate meal.

By,

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CELEBRITY RESTAURANTS FROM ITALY

Italian gastronomy is popular worldwide. Pasta and pizza are among the best-known. Coffee, ice cream, and desserts are an important part of everyday life. Italian gastronomy is incredibly rich and diverse, with each region having its own dishes and style. Italy is definitely a place where there is always something new and delicious to try.

Food is a means for establishing and maintaining ties among family and friends. No one who enters an Italian home should fail to receive an offering of food and drink. Typically, breakfast consists of a hard roll, butter, strong coffee, and fruit or juice. Traditionally, a large lunch made up the noon meal. Pasta was generally part of the meal in all regions, along with soup, bread, and perhaps meat or fish. Dinner consisted of leftovers. In more recent times, the family may use the later meal as a family meal. The custom of the siesta is changing, and a heavy lunch may no longer be practical.

There are special foods for various occasions. There is a special Saint Joseph's bread, Easter bread with hard-boiled eggs, Saint Lucy's "eyes" for her feast day, and the Feast of the Seven Fishes for New Year's Eve. Wine is served with meals routinely.

Osteria Francescana is a restaurant owned and run by chef Massimo Bottura in Modena, Italy. Massimo Bottura, the chef who turned

storytelling into an edible art form at his restaurant Osteria Francescana.

About the chef- chef Massimo Bottura

He's a 55-year-old Modena-born chef who's worked at legendary French chef Alain Ducasse's Le Louis XV in Monaco and who spent a summer at El Bulli with Ferran Adria. His restaurant is famous for juxtaposing Italian tradition with French sensibilities and unhinged avant-gardism. According to Netflix's Chef's Table episode, locals jeered Bottura's freewheeling take on sacred recipes in the restaurant's early years.



However, over time, his novel approaches were embraced and celebrated.

Signature Dishes

Pasta e fagioli: “The bottom layer is a crème royale of foie gras, cooked with pork rind, in honor of Ducasse. The next three layers are for his grandmother, his mother, and Lidia; he calls them ‘compressed tradition.’ Lidia’s layer is radicchio and pancetta; Luisa’s is a cream of borlotti beans; and la nonna’s, ‘where the pasta should be,’ is Parmesan rind cooked with more beans and sliced to a chewy crunch. The top layer is for Adrià, an air of rosemary so delicate and light that it’s almost invisible; you know it’s there by the burst of flavor on your tongue. When I asked Bottura how he did that, he said, ‘Water is truth’— distilled and vaporized.”

eel — cooked sous-vide, lacquered with a saba sauce, and served with creamy polenta and a raw wild-apple jelly — refers to the flight of the Estense dukes to Modena in 1598, after Clement VIII seized their capital at Ferrara and claimed its eel marshes.



It’s “a dessert whose original bud of development in Bottura’s febrile mind goes back to a conversation between Pablo Picasso and Gertrude Stein — something he once read about. It is arranged on a plate in the colors of military garb, and made out of powdery and custardy layers of chocolate, spices, foie gras, red wine, and the blood of a wild hare.

How much does it cost?

The lunch and dinner menus run from 250 euros to 270 euros (roughly \$290 to \$315 USD). Optional wine pairings are an additional 140 euros to 180 euros. A fully loaded dinner for two can easily top out at over \$1,000. Osteria Francescana has just 12 tables and boasts a stunning collection of contemporary art. “Just inside the entrance hangs a dramatic work by the late Mario Schifano, his Technicolor World Map, with borderless continents bleeding into each other,” Jay Cheshes reported for the Wall Street Journal in 2014. Other works might include a bronze trash bag by British artist Gavin Turk, Ólafur Elíasson landscapes, and Francesco Vezzoli’s *La Vie en Rose*, a series of still of Edith Piaf.



By,

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SWITZERLAND A HEAVEN ON EARTH

Swiss culture is characterized by its diversity. Because Switzerland is at the crossroads of some



excellent European cultures. Switzerland is also a multilingual country because its national languages are German, French, Italian and Romansh. In addition, many dialects are spoken in each region. Every canton has its own cultural characteristics. Cultures, customs and traditions vary from region to region, as each canton and municipality has cultural autonomy. Even in a small country in Switzerland, there is a distinction between mountain culture and central

plateau culture. This means that life in a mountain valley is different from life in a big city. Thus, over time, with the increase in tourists, some local customs have gained national fame. Therefore, Switzerland today boasts well-preserved living traditions and local customs. The Swiss Alps have played an important role in shaping the diversity of Swiss history and culture. This country is perfect for art lovers of all kinds. Swiss cultural heritage is collected in more than 600 museums that Switzerland is proud of. The most well known are the Swiss Country Museum in Zurich, the Museum in Basel, the Museum of Transportation in Lucerne, the Olympic Museum in Lausanne and the Museum of the Red Cross in Geneva. Each of these unique museums brings together entertainment, fun, and some useful information. Swiss cuisine combines the influences of German, French and Northern Italian cuisine. However, it varies widely from region to region, and linguistic classification represents a rough boundary. As a reminder, many dishes cross national borders and are a perennial favourite throughout Switzerland.

Raclette

Melted cheese served with "Gschwelkti" (jacket potatoes), cocktail gherkins and onions as well as pickled fruit.

Älplermagronen

A kind of gratin with potatoes, macaroni, cheese, cream and onions. And most importantly, stewed apple on the side.



Rösti

A flat, hot cake made of grated, cooked jacket or raw potatoes and fried in hot butter or fat. The dish is bound by nothing apart from the starch contained in the potatoes.

Birchermüesli



Developed around about 1900 by the Swiss doctor Maximilian Oskar Bircher-Brenner, it contains oat flakes, lemon juice, condensed milk, grated apples, hazelnuts or almonds.

Swiss chocolates

Chocolate was introduced to Europe during the 16th century and was known and produced in Switzerland at the latest in the 17th century. In the second half of the 19th century, Swiss chocolate became known abroad. The invention of milk chocolate by Daniel Peter and the development of conching (fondant chocolate) by Rodolphe Lindt were closely linked to the rise of Swiss chocolate. However, Switzerland not only exported chocolate, but its chocolatier also went abroad, and its name is still known today. The Josty brothers who opened a famous chocolate shop in Berlin, or Salomon Wolf and Tom Berenger who ran the famous Cafe Chinowa in St. Petersburg. ... The Chloetta brothers opened a chocolate factory in Scandinavia, and Karl Fazer opened the first confectionery store in Helsinki. Then the brand Cloetta Fazer was then developed.

Swiss cheese

From cheese dairy to cheese dairy, it is easy to explore Switzerland. Every region of the country, every region has its own variety of cheeses-a variety of products made from a single basic ingredient-good Swiss milk-is great! For example, like Vacherin cheese, which is soft and melts. Aromatic Appenzeller. Full-bodied Sbrinz.

Emmental cheese, famous for its large holes. World-famous Gruyère. Or the Tate de Moin carved into a decorative rosette.



The best festivals in Switzerland

From jazz festivals and snow sculpture shows to yodelling competitions and hot air balloon luxuries, explore the best festivals in Switzerland. Switzerland is famous for its rolling Alpine mountains, clear lakes and beautiful medieval towns. World Snow Festival, Grindelwald Every January, a team of international artists from around the world gather in Grindelwald near Interlaken to create sculptures from a block of snow that is 3 meters high. Visitors endure sub-zero temperatures and admire the magnificent exhibits of frozen art, including everything from

giant snow polar bears to tipis in India. 16th century Sechseläuten is Zurich's iconic spring festival and must not be missed. Translated as "six o'clock bell", this celebration means that the working hours of the town's guild workers (5 pm to 6 pm) will be extended at the beginning of spring. On this occasion, the Gross Münster bell will ring on the first Monday after 6 pm on Vernal Equinox Day.



Alpabfahrt or Désalpe

Every Autumn, the cows return to the Swiss valleys after spending the summer grazing on the mountainside pastures. In Alpine villages throughout the country, the cows parade through the streets wearing flower headdresses and large jangling cowbells. Those passing through these villages during this time can expect to see a lot of yodelers, brass bands, street fairs, and of course, crowds. They can also stock up on all kinds of local produce at the popular farmers' markets.



By,

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FOOD OF GREECE

No experiential visits are finished without food as it is our one of the fundamental necessities. Assuming we can get both delectable food and beautiful spots to visit together, what can be



extraordinary than that. It is assessed that Greece is home to up to 6,000 islands and islets, with about 200 of them being occupied. The nation is home to 18 UNESCO World Heritage Sites, including world-well known locales like the Acropolis of Athens, the Temple of Apollo, Meteora, and the Old Town of Corfu, 80% of the nation canvassed in mountains, Greece is the third biggest maker of olives, having the largest number of museums and theatres.

Many individuals considers Greek food with delicate, delicious sheep dishes like souvlaki (sheep sticks) and kleftiko (slow cooked sheep) or tart sheep's cheddar like feta. Because of the dry environment and rough territory, it was a lot simpler to eat sheep and goats than cows, thus most customary Greek meat dishes and dairy items are delivered from them. Pork, poultry, rabbit and fish were (and still are) likewise utilized, however until reasonably as of late meat was not a staple in the Greek eating regimen, being utilized uniquely at extraordinary events. That is the reason there are a lot of veggie lover choices on offer on Greek menus. Therefore, everyone can enjoy his or her feast.

Regardless of whether one is searching for a high-end food experience or for a few modest eats, restaurants in Greece bring a great deal to the table for about lip-smacking food. This country has four different Michelin star restaurants named as Funky Gourmet & Spondii (** Michelin), Bortinis, Hytra & Voroulka seaside (* Michellin).

Funky Gourmet is situated in a calm pedestrianized road, with minimal clear sign at road level that it is an eatery by any means. The lounge area is one story up, in a centre like room that watches out over the road. Astounding Gourmet's joint head cooks and part proprietors are Georgianna Hiliadaki and Nick Roussos, who set up Funky Gourmet in 2007. The café acquired a first Michelin star in 2010 and a second star in 2014. Words like "inciting" and "lively" embellish the site. There is no menu



thusly, simply a no-decision tasting menu at €145 (£125), however they are glad to substitute dishes to fall in with dietary inclinations or hypersensitivities. The tables were huge and all around dispersed, and notwithstanding the hard floor and ambient sound, the commotion levels appeared all good.

The wine list had a very broad choice like Emiliani Adobe Reserva 2013, Hess Collection 19 Block 2011, the exquisite Marques de Murrietta Castillo Ygay Reserva Especial 2007, Penfolds Yattama Chardonnay 2013 and many more.



Spondii is a well known eatery in Athens, Greece which has been given the situation with 2 Michelin star café.

The mood and insides of this spot alongside the assistance of profoundly tasteful dishes make for a staggering and extraordinary feasting experience. One can observe an old and notable feel to the entire spot, which is delightfully planned with blocks and stones. The entire spot is wonderfully illuminated contribution a brilliant and good feel to the encompassing air. Created by Apostolos Trastelis in 1996, Spondi Restaurant is now a point of reference in the country.

Spondi's signature dishes are SCALLOPS – Basmati Rice,

Seaweed, Yuzu SEA BASS – Tomato, Rocket Salad, Spring Onion, Black Olive, VEAL FILLET – Mooli, Chive, Thesauri Ossetra Caviar HONEY – Lemon, Basil, Yogurt.

Varoulko café is undeniably situated in one of the most terrific spots, Mikrolimano Marina directly before the ocean. The diners here can witness excellent sea views and elegant dining atmosphere. The assortment of cooking styles presented here have been exceptionally planned by the profoundly skilled n-house culinary expert, Lefteris Lazarou.

Brotinii is a passionately run restaurant with an ultra-modern interiors, a sleek glass fronted kitchen and verdant terraces. Appealing modern menus feature local produce in creative, attractively presented dishes. The family produces many of the oils, salamis and wines.



Other famous names in the dining places are Etrusco, Matsuhisa Athens, Squirrel, Tudor hall, La Maison, Orizontes, Aegli Zappiou, Ambrosia, Lithos, Hytra, Patio, Ocean, Sonataro etc.

By,

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FAMOUS CELEBRITY RESTAURANTS IN GERMANY

1. Grill Royal, Berlin

Grill Royal feels like it's been around forever – since 2007 to be exact. It's bigger than life, with panoramic windows offering spectacular views of the Spree River, and their famous meats age slowly in equally panoramic glass refrigerators that take up one whole wall of the restaurant. Stephan Landwehr and his business partner Boris Radczun were the first to welcome the new, wealthy Berlin. The wonderful location on Schiffbauerdamm in Mitte, Berlin directly on the Spree river's banks, invites you to spend a pleasant evening there, choosing from a variety of fish and steak preparations. Despite its relatively high prices, the restaurant is always full since everybody who enters is clearly part of the "in-crowd."



This audience knows how to play their parts, and the atmosphere is energetic and laid-back. Standard food includes prime steak cuts with Béarnaise sauce, green beans, and bistro style fries, all washed down with magnums of wine. There is lobster, gurnard, sole, shrimp, and vegetables on the menu, as well as expensive meat—all with a view of the Spree. The party continues after supper at King Size, a dingy bar around the corner that is also run by the Grill crew.

2. Bocca di Bacco, Berlin



It's an Italian restaurant opened in 2001 in Berlin, with top-notch cuisine and many Tuscan specialties that is also a favourite hangout for celebs. Bocca di Bacco also boasts a fantastic enoteca with 500 of Italy's finest wines from recognized producers. Its opening hours are Monday to Saturday 12:00-3:00 PM

and 6:00-10:00 PM. The atmosphere is elegant and modern, with a typical fine dining charm,

and the menu offers a diverse selection of pasta dishes, meat and seafood main courses, and

traditional Italian desserts, as well as a large wine list. This central location is an excellent alternative in Mitte, promising amazing service, a selection of gourmet cuisine, and an appealing ambience. Reservations are recommended, but walk-ins are also accepted.



Along with a bar and lounge, this restaurant is appealingly modern and beautiful. The kitchen, visible via its glass panes, prepares Italian cuisine. The pasta, of course, is made from scratch. To be served alongside one of their excellent Tuscan wines. It serves Mediterranean, European, Tuscan, Romana, Lazio, and Central-Italian cuisine. There are also vegan and vegetarian diets available. Reservations, Seating, Wheelchair Accessible, Serves Alcohol, Full Bar, Accepts Credit Cards, Table Service, and more amenities are also available.

3. Borchardt

Borchardt is a company with a 150-year history. The Borchardt has been around for 150 years.

August F. W. Borchardt created the groundwork for a new dining culture that is still closely identified with Berlin today in 1853. You go there not just to dine, but also to watch and be seen by celebrities. All of this despite their multi-award-winning French-Mediterranean cuisine and famed Viennese Schnitzel! Actors

like George Clooney and Natalie Portman, musicians and politicians like Barack Obama - all of them have been to Borchardt. Borchardt restaurant has received 12 points in Gault Millau 2019 Gourmet Awards.



This restaurant serves German, Austrian, European, and Central European cuisines for lunch and dinner. Reservations, Outdoor Seating, Private Dining, Seating, Wheelchair Accessible, Serves Alcohol, Full Bar, Accepts Credit Cards, and Table Service etc. are all available at this restaurant. The signature dish is the schnitzel. More precisely, the Viennese version of the dish, the Wiener schnitzel. Borchardt cooks hundreds of them each day. It served with a béarnaise, potatoes, asparagus (season's best!) and a beet salad. That'd be enough food for two people. In addition, the white fish is perfectly grilled under the salamander; its skin is crunchy and browned right where it should. A creamy espuma and homemade pasta – capers and shrimp on the pasta! – complete the dish.



4. Backroom Cantina at Bar Tausend

Bar Tausend is currently one of Berlin's hottest nightlife destinations. The "Backroom Cantina," which is linked to the bar, serves a combination of Japanese and South American cuisine. Near Bahnhof Friedrichstraße, Bar Tausend and Backroom



Cantina are located just below the train tracks. If you do not know where it is, you will not find it. Outside, there are no signs. Only a steel door with a doorbell is present. If you want to get in, you need to ring the bell of the iron door of number 11; a bouncer will open the door and politely ask for your reservation number. Once past the first obstacle, you will be taken through Bar Tausend to the backroom where you will find the Cantina. Modern and fashionable are two words that come to mind when describing the interior design. Friendly and professional service is provided at both the restaurant and the bar. One of the job criteria appears to be a tattoo.

The guests enter a black-and-white minimalistic dining area with an open kitchen where they can watch the cooks perform their magic. The Cantina serves a variety of dishes from Iberia,



Japan, and South America. Miso Cod, a grilled piece of cod marinated in miso paste, and "Tuna Tanaki," tuna with herb risotto and foie gras, are two house specialties. Pimientos del Patrón (marine-seasoned fried green peppers), Sashimi Salad, and a US Prime Beef steak are also available. The bar serves Streck beer from

the Rhön area in Bavaria (4 Euros). The Gin Tonic was great and not too expensive with 8 Euros. For dessert, you can choose between a warm chocolate cake with Green Tea ice cream or a crème brûlée prepared with Japanese beans.

5. PAULY SAAL

Pauly Saal is a Michelin one-star guide for 2020 and 2019, with 16 points from Gault Millau.

Pauly Saal is housed in a former Jewish Girls' School. Restaurant entrepreneurs Boris Radcun and Stefan Landwehr, as well as their manager Moritz Estermann founded pauly Saal, the fine dining initiative in this restaurant group's ever-growing portfolio, in 2012. It is



undeniably the meeting point for celebrities, artistic types, and hipsters in Berlin-Mitte. Not surprising, given that the restaurant's creators are well-known Berlin gastronomers Boris Radczun and Stephan Landwehr, who also own the Grill Royal, a star-studded eatery. The Pauly Saal, which also has its own bar, has an interior that is reminiscent of the 1920s, with dark green sofas and Murano lights. However, the most noticeable piece is a genuine red and white rocket.

The German-Austrian cuisine offers simple gourmet dishes. On the menu, you'll find dishes like Müritz lamb with glazed aubergine and beluega lentils, Lake Ruppiner fish, and Pomeranian Ox

Entrecôte. At Pauly Saal, you might find yourself eating pumpkin with watermelon, a dish in which a braised slice of Hokkaido pumpkin meets marinated cubes of melon and is garnished



with pumpkin seed puffs and paste, star anise curry paste, mushroom paste, melon granita pearls, melon vinaigrette, and pumpkin seed oil. A pigeon meal is similar, with the breast and leg presented with a variety of carrots baked in a salt crust and blended into a cream, only to be lightened up with carrot green vinaigrette. Pigeon jus, mushroom paste, and cherries

By,

Chef Amit Kumar

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TAMAHIDE RESTAURANT, TOKYO, JAPAN



明治の中頃より関東大震災(大正12年)までの当店

Address: 1-17-10 Nihonbashi-Ningyocho, Chuo-ku, Tokyo

Closest station: Ningyocho Station – 15 seconds walk from A2 exit (Hibiya Line)

Service hours:- Lunch: 11:30am - 2:30pm

Dinner: 5:30pm - 10:00pm (Last order: 9:00pm)

Tamahide is in downtown Tokyo's Ningyocho neighbourhood, and its entrance looks sort of like a castle or samurai estate. That's fitting, though, since Tamahide was founded in the 10th year of Japan's Horeki, or 1760 by Western reckoning, when Japan was still ruled by the Tokugawa shogunate dynasty.



There are not a lot of restaurants in the world that are over 250 years old. Tamahide in



Ningyocho was established in 1760, and is not only old, but also the birthplace of a world-famous Japanese dish called Oyakodon created with shamo chicken, a breed that is unique to Japan. It was introduced here in 1887 and it is still one of the best places to eat it in Japan. The current characteristic white restaurant

building was built in 1883. Tamahide's traditional decor hints at its long history, dating back to 1760. The restaurant is most famous as the birthplace of Oyakodon – invented back in 1891. Tamahide's signature dish is Oyakodon, a sweet-savoury mix of chicken, soy broth and lightly cooked egg, served over a bowl of rice. Oyakodon means in Japanese parent (oya) and child (ko), served over rice (don). It is a simple dish with all ingredients simmered together in a sauce and then served on top of a large bowl of rice. It also has dishes using minced chicken or duck that are all delicious and filling. Pay before you sit down at lunch.

Tamahide started out as a place for the preparation of chicken and became specialized in shamo-nabe, a hot pot with gamecock from northern Kanto. Oyakodon was invented here by the recommendation of a customer in 1887 to do something with the leftover pieces of



chicken and broth after the nabe meal. In 1891, it was the wife of 5th generation chef, Toku Yamada, who came up with the idea of making it into a separate dish. Even though it was only available as a take-out item, it soon took off and spread throughout the whole of Japan. You will see her photograph on the right side when you enter the restaurant. Currently, it is the 8th generation of the Yamada family that is running the restaurant.

In the modern era, Tamahide divides its dining into two floors, with Oyakodon on the ground



level and hot pot, set meals, and full courses on the second. Being an important part of Japanese culinary history, there's often a line.

The procedure to eat lunch at Tamahide is a little bit different than other restaurants in Japan:

- Start lining up from around 11:00. In order to not hinder the pedestrians, they ask you to form a line with only 2 persons next to each other. A person from the restaurant will confirm with how many people your group is before entering the restaurant. There is a menu available at the entrance that you can take before lining up (menu only available in Japanese). People could enter the restaurant from 11:20.
- After you enter the building, you will need to take off your shoes. Staff will stow your shoes away and you will receive a tag in order to retrieve them later.
- Then you will need to line at a small counter to order your food. You need to order here instead of at your table. Please note you cannot use credit cards. If you do not speak Japanese, they make it rather easy for you with large photos of the food so you can just point.
- You will then be guided to your table. If you are alone or with two persons, you will have the risk to be seated at a larger table (of four persons), which can make conversation awkward. I was lucky to be seated at a 2-person table. I guess that was thanks to lining up extra early.
- After you have finished your meal, follow the instructions of the staff to go to the exit, as there could be many people still lining up, you might not be able to go the same route as you came in. At the exit, you can retrieve your shoes with the tag you received when coming in.

By,

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