

VOLUME IV

TRAVEL  
TWENTY ESCAPES  
TO BROADEN THE  
MIND AND STIR  
THE SOUL

GASTRONOMY  
CULINARY  
TRADITIONS THAT  
EXCEL FAR FROM  
HOME

CULTURE  
EXHIBITIONS,  
ARCHITECTURE  
AND THE NEW  
MORALITY OF THE  
ART WORLD

STYLE  
HIGH JEWELLERY,  
ESSENTIAL  
HANDCRAFTED  
PIECES AND  
SPORTING WATCHES

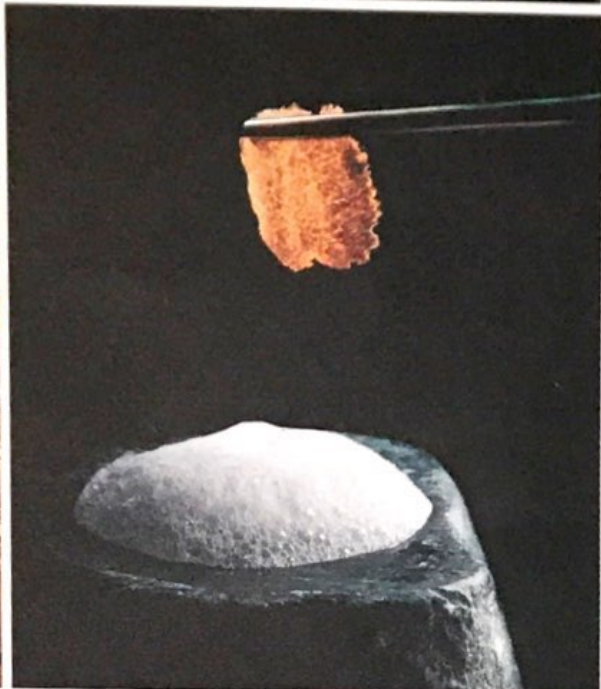
PLUS  
FINE HOTELS &  
RESORTS, A  
SPECIALLY  
CURATED  
SHOWCASE

THE COMPENDIUM

by  
CENTURION

2019

MMXIX



15

16

## TOP TABLES

### 13 BABU JI, Melbourne

Opened in 2014, this lively St Kilda restaurant has a contemporary, cafe-like feel, with projections of Bollywood movies on the back wall and a lively soundtrack of Hindi pop. The food ranges from classic regional dishes – a proper Goanese pork vindaloo flavoured with garlic and vinegar, southern-style fish moilee with turmeric and curry leaf – to more evolved dishes: wild mushroom fry with coconut, thyme and fennel, for instance.

### 14 MAYUR, Amsterdam

New Delhi native Pramod Sharma opened this atmospheric Amsterdam stalwart in 1981, and it is still renowned for its first-rate North Indian cuisine, especially kebabs of fish, chicken and lamb marinated for 24 hours and cooked in the tandoor, as well as classic curries and excellent breads. A short walk from both the Rijksmuseum and Leidseplein, it is nonetheless as popular with locals as with tourists.

### 15 JUNOON, New York

Restaurateur Rajesh Bhardwaj's flagship restaurant opened in the Flatiron District in 2010 and has held a Michelin star (and a Wine Spectator Award of Excellence: riesling is a particular strength) every year since. Bhardwaj's son Akshay is head chef, delighting his well-heeled clientele with foie gras spiced with cardamom and saffron, roti-crust lamb loin with pistachio, and kulfi served "baked Alaska"-style with rose petal meringue.

### 16 GAGGAN, Bangkok

Chef/proprietor Gaggan Anand describes the food at his groundbreaking Bangkok restaurant as "progressive Indian cuisine": acclaimed as the best restaurant in Asia for four years in a row by The World's 50 Best, Anand's style has developed with his travels and now includes such delights as Japanese-Indian nigiri sushi and aubergine Oreo cookies. Enjoy it while you can: Anand intends to close Gaggan in 2020 and open a small restaurant in Japan.

## INDIAN ASCENT



*Indian cuisine, at least for those outside India, has undergone a remarkable transformation over the past 25 years. In the 1980s, "Indian" food invariably meant a long curry-house menu, cooked by Bangladeshis and made from just two basic sauces. It was – and still is – a hugely popular formula, but it wasn't all India had to offer. In India itself, a new breed of chefs, trained by one of the three major hotel groups – Oberoi, Taj and ITC Sheraton – was about to take over. Schooled for the first time in authentic Indian cuisine, not international hotel cuisine, many made their way to London, with Tamarind and Zaika among the pioneers. There are now half-a-dozen Michelin-starred Indian restaurants in the city. And more restaurants are opening in India, too: Delhi, once a quiet city with just a few smart restaurants in top hotels, now boasts a lively dining scene, while Mumbai is more raucous than ever. But not at the stately **Trishna: Mumbai's most famous seafood restaurant** has been serving gourmands, Hollywood/Bollywood stars and heads of state for the past 60 years, solemnly presenting huge live crabs and lobsters at the table, then bringing them back cooked and smothered in spiced butter.*