

PLUS: SECRET ITALY • INSIDER'S TOKYO • WILD USA • ALLURING AFRICA

Condé Nast Traveler

WIN! A Trip for
Two in Our Music Poll

TRUTH IN TRAVEL

MAY 2006

A
GLOBAL
GUIDE

10th
Annual

HOT LIST

TOP NEW

130 **hotels**

STARTING AT \$80 A NIGHT!

82 **restaurants**

55 **spas**

AND MORE ...

U.S.A. \$4.50
Foreign/Canada \$5.50





familiar pleasures made exotic—Wiener schnitzel served with lemon sorbet, for example, or potato ravioli and fruit. The service is impeccable—staff are polite without being obsequious—and although most of the customers are Austrian, everyone from the sommelier to the young man pushing the bread cart speaks English. Expensive for dinner, the restaurant is a bargain at lunch. Lunch is also an easier reservation to get, and during daylight you can appreciate the lovely views (2A am Heumarkt; 43-1-713-31-68; entrées, \$26–\$65).

BOSNIA

Pivnica HS, Sarajevo

Mirroring Sarajevo's transformation from war-torn to up-and-coming, Pivnica HS, a chic restaurant opulent enough for a visit from Franz Josef, has risen in the ruins of an abandoned warehouse. Though entirely new, this spacious and cool bi-level

BRAZIL

Café de la Musique, São Paulo

Located in the Itaim Bibi neighborhood, Café de la Musique glows coolly behind its milky-white frosted glass exterior. The space is divided into three galleries styled by Brazilian designers Amir Slama, Faúse Hatem, and Ricardo Almeida; soft, pulsing house music plays in the background; and the crowd is young and fashionable. Two chefs, Augusto Hato and Reginaldo Soares, oversee a trio of Japanese, Italian, and fusion cuisines. Sip the house cocktail, a blend of Hennessy, vodka, pineapple juice, and orange liqueur, and start with the smoked *sarubim* salad—delicate pink slices of Brazilian catfish served with pomegranate molasses and roasted ginger flakes. For an entrée, try the Uruguayan lamb chops in a porcini mushroom and white pea sauce with Sicilian lemon ri-

ty in Siem Reap, the Hôtel de la Paix (see "Hot List"), has immediately become the boom town's best table. New Zealand native Paul Hutt, one of the most inventive chefs in Southeast Asia, moved here from the Shinta Mani Hotel, and if his menu there was brilliant, here he's really hit his stride. Think Khmer cooking for the twenty-first century, which is to say regional dishes made with local produce and given a high-shine Pacific Rim gloss. "What I love about Cambodia is the incredible freshness of the ingredients and the subtlety of Khmer cooking, a very misunderstood Asian cuisine," says Hutt. His menu evokes dishes we with Khm

CANADA

Le Club Chasse et Pêche, Montreal

IT FEELS LIKE SCANDINAVIAN

Dining at Le Club Chasse et Pêche is like being a member of a secret society. Located

down a side street in the historic district of Old Montreal and marked by a small sign with a mysterious, vaguely medieval-looking crest, Le Club is a dimly lit cave-like restaurant with leather club chairs, dark wood, white linen, and abstract art. Though the emblem of leaping fish and antlers is everywhere—from the ceiling wallpaper to the wine glasses—guests need not be hunting aficionados to enjoy chef Claude Pelletier's Québécois cuisine. Standouts include the seared duck foie gras with candied chestnuts and carrots, and the roast squid with a stuffing of chorizo, bread, and sherry vinegar served with quinoa and clams. Not to be missed is the signature dish, surf and turf, which ranges from duck paired with shrimp to sweetbreads and lobster served on a celery root puree and drizzled with lobster bisque (423 St-Claude St.; 514-861-1112; entrées, \$23–\$30).



JAMIE KENNEDY RESTAURANT • TORONTO

Organic grower Jamie Kennedy's new spot is next door to his hopping wine bar.

restaurant and brewpub has all the trappings of past grandeur: Art Deco brass filigree, faux-faded decorative prints, a baby grand, and a crew of efficient waiters sharply decked out in crisp pink-on-black uniforms. When heads of state come to town, they sample local specialties, tuck into veal medallions and massive chateaubriands, and finish with tart and tangy flambéed bananas. Forget the wine list—this is a beer hall, after all, and house microbrews such as the light, nonfiltered draft are fresh, flavorful, and perfectly thirst-quenching (15 Franjevačka; 387-33-239-740; entrées, \$6–\$24).

sotto or the haddock in a li with creamy mashed potato grant citrus sauce. End you surprisingly light *torta cafe*: late-topped tart stuffed with bananas, hazelnuts, and cc and served with a nougat s Jucelino Kubitschek; 55-1... entrées, \$16–\$47).

CAMBODIA

Meric, Siem Reap

Named after a type of pepper grown in the Kampot region of Cambodia, this slick dining room at the trendiest new proper-

Jamie Kennedy Restaurant, Toronto

A few years back, Toronto golden boy Jamie Kennedy launched the wildly popular JK Wine Bar, where tapas-sized dishes are paired with splashes of rare wines. Now he has opened an adjacent restaurant in which local organic ingredients are the ba-