

# the Details

Our guide to this month's featured destinations, including the best places to eat, sleep, and explore.



## AUSTIN, TEXAS (Fire in the Belly p. 88)

### RESTAURANTS

**Barley Swine** A relaxed vibe belies the ambition of chef Bryce Gilmore's Texan fare (think Funyunys with caviar). *barley.swine.com*; tasting menu \$85.

**Contigo** The ranch party of your dreams: a fire pit, outdoor tables, and ace ox-tongue sliders (shown at right). *contigo.texas.com*; small plates \$8–\$13.

**Dai Due** No one's more committed to nose-to-tail cooking than chef Jesse Griffiths. *dai.due.com*; entrées \$18–\$50.

**East Side King Thai-Kun** The finest of Paul Qui's food trucks. *eskaustin.com*; plates \$5–\$10.

**Foreign & Domestic** A local pick for brunch: the steak and eggs with foie gras hollandaise. *fndaustin.com*; entrées \$10–\$18.

**Franklin BBQ** Get in line by 9:30 a.m. for what many say is the city's best barbecue. Doors open at 11; by 3 p.m., it's all gone.

*franklinbarbecue.com*; platters \$12–\$17 per pound.

**Gardner** A gallery-white room is the backdrop for artfully plated, vegetable-driven food. *gardner-austin.com*; entrées \$18–\$32.

**Josephine House** Go on Mondays for *steak frites* night, when Larry McGuire grills Niman Ranch rib eyes on the patio fire pit. *josephine.ofaustin.com*; entrées \$18–\$34.

**Justine's** Regulars play *pétanque* while waiting for dinner: beefy French onion soup, silky pork rillettes, and steak tartare. *justines.1937.com*; entrées \$12–\$26.

**La Barbecue** A Franklin BBQ rival, with plastic-fork-tender brisket (shown above). *labarbecue.com*; platters \$18–\$22 per pound.

**La Condesa** This downtown cantina dishes out refined takes on regional Mexican, accompanied by an impressive tequila list. *lacondesa.com*; entrées \$18–\$27.

**Las Trancas** The savory-sweet tripe tacos offer an authentic taste of Mexico City. 1210 E. Cesar

*Chavez St.*; no phone; tacos \$1.50.

**Launderette** This year's hottest opening spotlights global flavors in a converted Laundromat. *launderetteaustin.com*; entrées \$12–\$28.

**Lenoir** The dishes here are an ode to the "hot-climate cuisine" of Texas, the Gulf Coast, North Africa, and Southeast Asia. *lenoir.restaurant.com*; prix fixe \$40.

**Micklethwait Craft Meats** One of the better new-breed barbecue purveyors in town. *craftmeats.com*; platters \$14–\$20 per pound.

**Noble Sandwich Co.** Don't miss the "noble pig": pulled pork, spicy ham, melted provolone, and bacon. *noblesandwiches.com*; sandwiches \$7–\$10.

**Olamaie** Expect elegant plates like blue crab and rice with butternut squash pudding, and possibly the flakiest biscuits ever to emerge from an oven. *olamaieaustin.com*; entrées \$26–\$36.

**Otoko** Paul Qui's luxe 12-seat sushi den opens next month. *otokoaustin.com*; tasting menus from \$150.

**Patrizi's** The best *cacio e pepe* and carbonara you'll ever get from a truck. (Pastas are hand-made daily.) *patrizis.com*; pastas \$10–\$20.

**Qui** Paul Qui's namesake restaurant is actually three concepts in one: a buzzy dining room with a seven-course, \$70 set menu; a patio bar serving Filipino food; and a four-seat chef's counter where Qui can run wild. *quiaustin.com*.

**Salt & Time** This East Side *salumeria* and restaurant is the original pioneer of Austin's artisanal butchery movement. *saltandtime.com*; entrées \$12–\$25.

**Taqueria Taco More** A family-run Mexican joint with rave-worthy *cabeza de res* tacos and a show-stopping salsa bar that makes the trek to North Austin worthwhile. 9414 Parkfield Dr., 512-821-1561; entrées \$7–\$14.

**Uchi** Sushi savant Tyson Cole is just as inventive as he was 12 years ago, when this legendary Japanese spot opened. *uchiaustin.com*; small plates \$5–\$22.

**Uchiko** The impossible choice for any Austin visitor: Uchi or its equally thrilling spin-off? Give up and go to both. *uchiaustin.com/uchiko*; small plates \$5–\$28.

**Valentina's Tex Mex BBQ** Impeccably smoked brisket, carnitas, and pulled chicken, to be eaten as a sandwich or wrapped in billowy handmade tortillas. *valentinastexmexbbq.com*; sandwiches \$7.50–\$9.

**Veracruz All Natural** Our top pick for *migas* (breakfast) tacos. *veracruzacos.com*; tacos \$2–\$3.50.



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## AUSTIN, TEXAS (continued)

### BARs

**Mezcalería Tobalá** Open Thursday to Saturday only, this agave-fueled attic—up a rickety staircase from Whisler's—is straight out of Oaxaca, with rare mezcals served in proper red-clay *copitas*. [whislertext.com/mezcalera-tobal](http://whislertext.com/mezcalera-tobal).

**Whisler's** Mondays are Old-Fashioned night at this cool far-East Sixth Street cocktail den

from famed barman Scranton Twohey. [whislertext.com](http://whislertext.com).

**White Horse** Austin's coolest (and kookiest) honky-tonk, where you'll find Lone Star beers, live country music, and two-stepping hipsters. [thewhitehorseaustin.com](http://thewhitehorseaustin.com).

### HOTELS

**Hotel Saint Cecilia** The city's most stylish retreat is a 14-room boho fantasia beloved by fashion and rock royalty. Think of it as a Texan Chateau Marmont. [hotelsaintcecilia.com](http://hotelsaintcecilia.com); doubles from \$295.

**Hotel Van Zandt** A newcomer by Kimpton Hotels, the 16-story, 319-room tower is located on Rainey Street, smack in the middle of the bar circuit. [hotelvanzandt.com](http://hotelvanzandt.com); doubles from \$329.

**South Congress Hotel** With its sleek look, this recent opening wouldn't feel out of place in West Hollywood or Palm Springs. It's the first full-service hotel on the South Side's hipster strip—and home to three restaurants (including Paul Qui's Otoko, right). [southcongresshotel.com](http://southcongresshotel.com); doubles from \$289.



## GREENLAND (In from the Cold p. 96)

### WHEN TO GO

Visit in early summer (May to July) to witness the midnight sun. Even then, temperatures can fluctuate from 30 to 70 degrees.

### GETTING THERE

**By air** Whether you fly in from Copenhagen (Air Greenland) or Reykjavik (Air Iceland), the journey lasts about four hours. Internal flights are the best way to travel between Greenlandic towns and run with shuttle-like frequency.

**By sea** The luxe French line Ponant offers several itineraries that stop along Greenland's coastline. [ponant.com](http://ponant.com).

### HOTELS

**Glacier Lodge Eqi** These striking cabins overlooking the Eqi Glacier, about 50 miles

north of Ilulissat, range from basic to deluxe. [glacierlodgeeqi.com](http://glacierlodgeeqi.com); doubles from \$857, including boat transfer from Ilulissat.

**Hotel Arctic** Ilulissat's poshest hotel. Request an Umiaq suite for views of Disko Bay. [hotelarctic.com](http://hotelarctic.com); doubles from \$295.

**Hotel Hans Egede** Slightly corporate rooms aside, this is by far the best accommodation in Nuuk. [uk.hhe.gl](http://uk.hhe.gl); doubles from \$290.

**Hotel Icefiord** Book a Standard Plus at this unfussy Disko Bay crash pad in Ilulissat, and you'll see icebergs floating right past your window. [hotelicefiord.gl](http://hotelicefiord.gl); doubles from \$186.

**Hotel Narsaq** The new owners of this comfortable Narsaq place are gradually upgrading the rooms. [hotel-narsaq.gl](http://hotel-narsaq.gl); doubles from \$184.

### RESTAURANTS

**Restaurant Sarfalik** One of the country's top tables, in the Hotel Hans Egede, with a

seven-course tasting menu. [Nuuk](http://Nuuk); [uk.hhe.gl](http://uk.hhe.gl); entrées \$18–\$26.

**Ulo** The restaurant at the Hotel Arctic in Ilulissat bills itself as "the world's wildest kitchen," with many ingredients foraged nearby. [hotelarctic.com](http://hotelarctic.com); prix fixe from \$63.

### TOUR OPERATORS

**Big Chill Adventures** This just-launched multiday walking and photography tour of western Greenland includes whale-spotting, glacier visits, and helicopter tours. [bigchilladventure.com](http://bigchilladventure.com).

**Greenland Sagalands** This Qaortoq-based operator can arrange dinners in local homes, tours of the Upernaviarsuk Experimental Farm, and more. [sagalands.com](http://sagalands.com).

**Nordic Luxury** Plan a tailor-made tour of the island with this Greenland specialist, which has been traveling to the region for more than a decade. [nordicluxury.is](http://nordicluxury.is).

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## COTSWOLDS, ENGLAND (A Fine Spread p. 102)

### HOTELS WITH RESTAURANTS

**Belmond Le Manoir aux Quat'Saisons** Chef Raymond Blanc is the region's farm-to-table pioneer, sourcing many ingredients from his own two-acre garden. *Great Milton; belmond.com; doubles from \$840; entrées \$73–\$82.*

**Lower Slaughter Manor** A lovely inn in the hamlet of Lower Slaughter (*shown above*): it offers loaner wellies for muddy walks, a perfect afternoon tea, and a restaurant showcasing the local culinary bounty. *lowerslaughter.co.uk; doubles from \$251; prix fixe \$72–\$98.*

**Southrop Manor** A converted estate where London expat Caryn Hibbert showcases her commitment to sustainable farming. She recently opened a cooking school called Thyme in conjunction with the hotel. *Southrop; theswanatsouthrop.co.uk; cottages from \$379; entrées \$18–\$40.*

**Wild Rabbit** The restaurant at this two-year-old inn uses a charcoal-burning oven to turn out British food with a Mediterranean twist. *Kingham; thewildrabbit.co.uk; doubles from \$273; entrées \$23–\$33.*

### RESTAURANTS

**Daylesford Farmshop & Café** The menu here is equal parts virtuous (raw green kale, pollen crackers) and comforting (Welsh rarebit, minted lamb stew). *Daylesford; daylesford.com; entrées \$11–\$27.*

**Kingham Plough** Traditional dishes like hanger steak and duck Wellington are prepared with unexpected delicacy at this classic pub. *Kingham; thekinghamplough.co.uk; entrées \$23–\$38.*

**Made by Bob** Chef Bob Parkinson spent time in several of London's most acclaimed kitchens before returning to the countryside of his childhood, where he has since reinvented the pub lunch. *Cirencester; foodmadebybob.com; entrées \$14–\$30.*



## SINGAPORE (The Hunger Games p. 108)

### RESTAURANTS

**Black Swan** Set in a historic Art Deco building with a stunning interior to match, this newcomer adds Asian twists to Continental favorites (try the calamari with Kaffir-lime sauce). *theblackswan.com.sg; entrées \$22–\$72.*

**Bochinche** Argentine chef Diego Jacquet serves creative riffs on his country's beef-driven cuisine—everything from empanadas to asado. *bochinche.com.sg; entrées \$17–\$57.*

**Burnt Ends** At this temple to barbecue, all the meats are smoked, roasted, baked, and grilled in a bespoke oven. *burntends.com.sg; entrées \$15–\$56.*

**Common Man Coffee Roasters** Modeled on the cafés of Melbourne, this spot has expert baristas, a variety of roasts, and a full breakfast and lunch menu (order the popular eggs Benedict and green-pea fritters). *commonmancoffee.roasters.com.*

**Izy** A contemporary take on the Japanese *izakaya*, serving Wagyu beef with truffles and fried chicken glazed with balsamic and soy. *izy.com.sg; omakase menu from \$70.*

**Killiney Kopitiam** This venerable chain is a testament to Singapore's long-standing coffee culture. It also serves *kaya* toast, one of the city's many affordable delicacies. *killiney-kopitiam.com.*

**Luke's** This chophouse and oyster bar by Boston-born chef Travis Masiero outperforms similar New England establishments. *luke.com.sg; entrées \$11–\$81.*

**Shinji by Kanesaka** The sushi, sashimi, and *omakase* meals by master chef Koichiro Oshino (*inset*) are among the most sought-after in the world. *shinji.bykanesaka.com; sushi from \$166 for 15 pieces; omakase menu from \$223.*

**Sorrel** Ambitious, modernist fare by twentysomething chefs Johnston Teo and Alex Phan, in a casual, bistro-style environment. *sorrel.sg; tasting menus from \$65.*

**Sungei Road Laksa** A *laksa* noodle soup joint hidden inside a coffee shop. *Block 27, Jalan Berseh; no phone.*

**Tiong Bahru Bakery** Queue up with locals for masterful French pastries, coffee, and smoked-salmon sandwiches on squid-ink buns—all of it worth the wait. *tiongbahrubakery.com.*

**Tiong Bahru Hawker Center** Of the island's many famed hawker centers, this one is the most architecturally interesting. Tip: make a beeline for Jian Bo Shui Kueh (stall 02-05), which churns out the best steamed rice cakes. *30 Seng Poh Rd.*

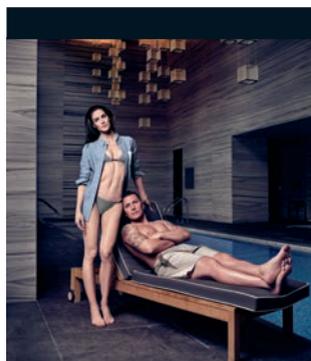
**Tipling Club** This shop-house in the Central Business District is the backdrop for award-winning tasting menus by English chef Ryan Clift. *tiplingclub.com; tasting menus from \$120.*

### HOTELS

**Four Seasons Hotel** A prime location near Orchard Road shopping, with cocktails by mixologist Javier de las Muelas and excellent Cantonese dining. *fourseasons.com; doubles from \$270.*

**New Majestic Hotel** The 30 design-focused rooms have original artwork and Kiehl's bath amenities. *newmajestichotel.com; doubles from \$196.*

**Raffles Hotel** Everything at this 128-year-old grande dame feels dignified but relaxed, from the uniformed staff to the high-ceilinged suites. *raffles.com; doubles from \$597.*



## BUYER'S GUIDE

### WELL-SUITED p. 24

**Solid & Striped x Hilary + Sean** bikini, \$198, shirt, \$158, and swim trunks, \$158 (*Tenet, 91 Main St., Southampton, N.Y., 631-377-3981; solidandstriped.com*).