

MONOCLE

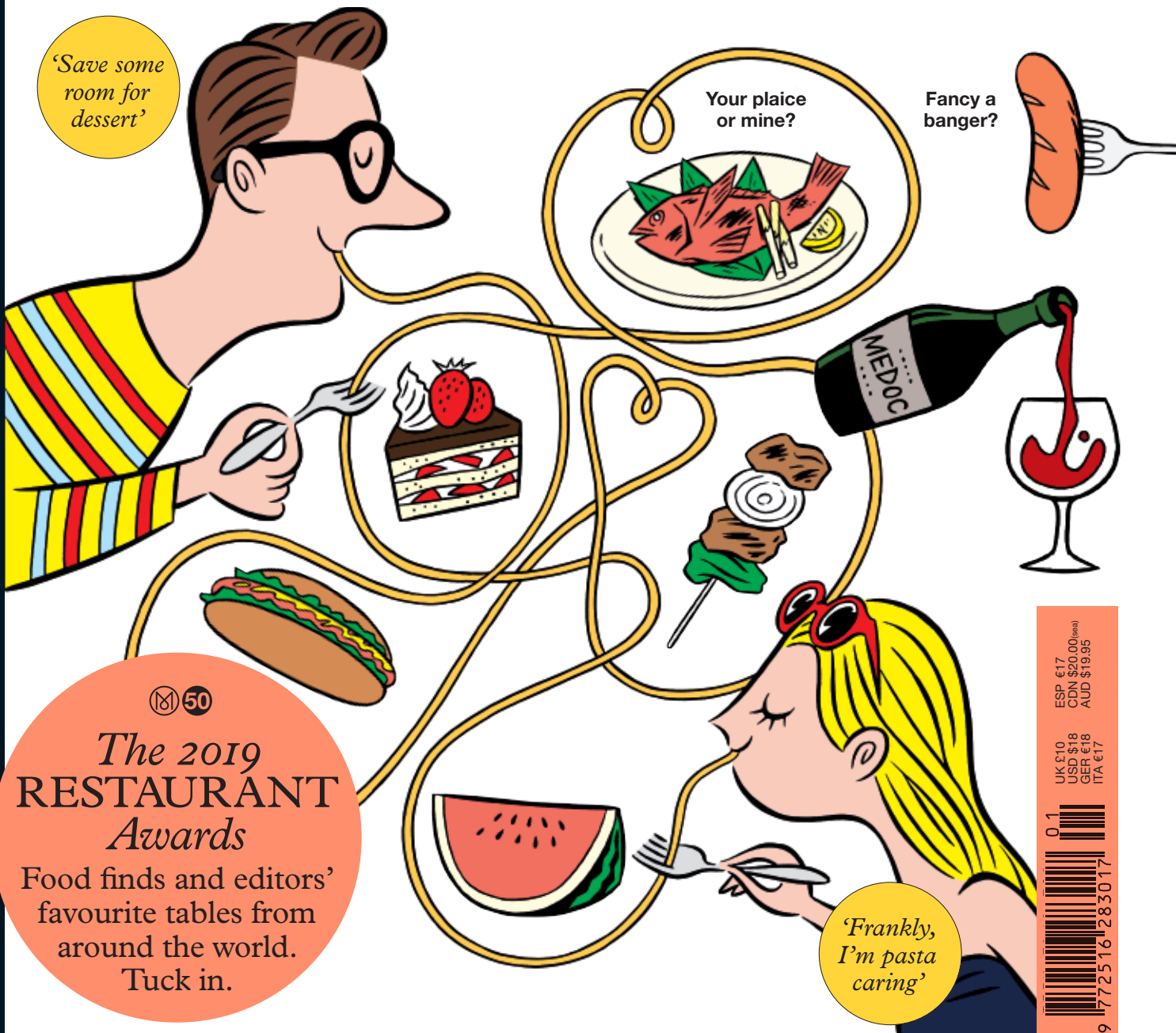
Drinking & Dining Directory

Ⓜ AFFAIRS: Food fixes in the Algarve **BUSINESS:** Where deals get done **ESSAYS:** Chewing the fat **ITINERARIES:** Eating from Amsterdam to Zürich **ENTERTAINING:** Domestic bliss **SCOOPS:** Iceberg cowboys, royal chefs and lying tea-leaves+

'Save some room for dessert'

Your place or mine?

Fancy a banger?



Ⓜ 50

The 2019 RESTAURANT Awards

Food finds and editors' favourite tables from around the world. Tuck in.

'Frankly, I'm pasta caring'

ESP €17
CDN \$20.00 (est)
AUD \$19.95
UK £10
USD \$18
GER €18
ITA €17



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+ **REPORTS:** Japan's obsession with dining solo, food for thought from VIENNA'S city vineyards, in praise of PICNICS, wines to glug and high-spirited **ENTREPRENEURS** get a grilling. Plus: **MARKETS** worth knowing and global **RECIPES**

43.

The Federal — Toronto**Cuisine:** American comfort food
Don't miss: The burger (go on)

Since it opened in 2012, The Federal has become one of Toronto's most charming and unpretentious neighbourhood dining rooms. The menu is a delightful constant in a city where new openings are chalked up by the week. The standout dish is the Four Guys Burger, a juicy patty slathered in The Federal's secret burger sauce – a reliable option whether eating with friends or out to impress a (hungry) visitor.

Owner Zach Sloatsky earned his stripes waiting dining rooms across the city so it's no surprise that the service is friendly and low key. It belies the staff's encyclopaedic knowledge of ingredients and Canadian-brewed tipples on the short but fine drinks menu. — TLE thefed.ca



42.

Rancho Português — Rio de Janeiro**Cuisine:** Portuguese
Go for: The cod

Already established in São Paulo, Rancho Português opened its doors in front of Rio's Rodrigo de Freitas Lagoon in 2014. The two-storey restaurant has a panoramic view of one of the city's most-famed postcard landscapes but as soon as you walk inside, everything feels Portuguese. The wood-panelled room is graced with typical *azulejo* tiles, Vista Alegre tableware on the walls and a fado soundtrack.

When it comes to food, the establishment carries some of Portugal's most traditional fare, served in large sharing portions. There are 15 different cod dishes on the menu, including the bestselling *bacalhau lagareiro*, and the bountiful dessert cart is filled with custard tarts and other mouthwatering eggy puddings. To accompany the extensive menu the restaurant's wine cellar stocks more than 200 types of wine from every corner of Portugal. — GSL ranchoportuguesrio.com.br



41.

Babel — Paarl, South Africa

Cuisine: Farm-fresh European

Go for: The wine, setting and sun

Gardeners on the Babylonstoren farm work with the chefs from its onsite restaurant, Babel, to ensure that every dish is made using ingredients grown on the farm. Imaginative pairings – pumpkin fritters with burnt sage and date butter, plum-and-peanut chicken – are paired with the farm’s award-winning wine. Don’t skip the starter: colour-coded salads (red, yellow or green) showcase what’s been picked that day. — LHU

babylonstoren.com

40.

Kampo — Funchal

Cuisine: Mediterranean

Best dish: The pork croquettes

Tucked in a small side street near Funchal cathedral is Kampo, an intimate 39-seat restaurant owned by chef Júlio Pereira. Since opening its doors at the end of 2018 it has already claimed a spot at the top of the Atlantic island’s restaurant scene. Kampo is known for its homemade bread, using a recipe from Pereira’s childhood, but the pork croquettes marinated in garlic and wine are a firm favourite. — CCR

39 Rua dos Murças, 9000-058

39.

Francis — Hong Kong

Cuisine: Middle Eastern

Pick a: Window seat

This 30-seater Middle Eastern restaurant was opened in 2018 by Israeli chef Asher Goldstein, UK-born James Ward and Italian sommelier Simone Sammuri, who still man the lunch and dinner shifts. The menu offers *manti* dumplings and chicken schnitzel, plus hummus and halloumi. It’s a no-reservations spot so diners sip glasses of white while they wait at this corner of Tel Aviv in Wan Chai. Visit our shop if you’re nearby. — JCH

francis.com.hk



38.

Tipo oo — Melbourne

Cuisine: Italian

Don’t miss: The pasta

Melbourne’s pasta bar Tipo oo is back on our list this year. Since it opened in 2014, wine aficionado Luke Skidmore and chefs Andreas Papadakis and Alberto Fava have rebuffed the city’s weakness for fad-driven fare. Instead the trio offer straightforward pasta in a casual setting – in tune with the broader aim of our Restaurant Awards.

“We didn’t want to do a trendy restaurant for a year or two and move on,” says Papadakis. “We wanted to do something classic that would become a Melbourne institution.” Only three dishes (squid-ink tagliolini, braised duck with gnocchi, and pan-fried calves liver) stay put on the constantly evolving menu, yet this standout institution draws a staunch crowd of regulars. — MKA

tipoo.com.au



37.

Schønnemann — Copenhagen

Cuisine: Open sandwiches, Danish style

Go for: The herring or the eel

This city-centre lunch cellar is Copenhagen chefs’ choice for the city’s best *smørrebrød* (open sandwiches). While it looks every inch the traditional Danish lunch joint – sage-green walls, wooden panelling and white tablecloths – the quality of ingredients sets it apart. Start with marinated herring, then try the smoked eel or Bettina’s Favourite: braised pork belly with demi glace and rhubarb. A taste of some of the 140 schnapps on offer is obligatory. — CA

restaurantsschonnemann.dk