The best floating markets in Bangkok

Waterways, not roads, were once the main thoroughfares in the Thai capital, and vendors still trade from boats and docks around the city (buyers stick to walkways). The best, and least touryst, are out in the easily reached suburbs...

- **Amphawa Floating Market** Hipsters throng artsy Amphawa, 90 minutes southwest by bus from Victory Monument. Browse vintage clothes and craft shops before picking a low waterside table to feast on stir-fried razor clams.

- **Tha Kha Floating Market** Arrive before noon to catch the Thai women in wooden boats overflowing with tropical fruits, who cram the narrow canal at this local weekend market, 15 minutes' tuk-tuk ride from Amphawa.

Best foraging

Go truffle-hunting – not in Italy, but in the loamy woods of Istria, Croatia. Didn’t find any? Here’s one we found earlier – a half-day hunt ending with a three-course truffle lunch (Aug-Dec; fiore.hr; £246pp).

**Hot** right now: the chef to watch

Cooking is the new rock ‘n’ roll; chefs the new single-name stars. But who’s the next Heston, Gordon or Jamie to name-drop at dinner? Meet Antonia...

If anyone can put the kibosh on Venice’s terrible food reputation, it’s Antonia Klugmann. At her restaurant Venissa (venissa.it; mains around £32), a half-hour vaporetto ride into the lagoon, the lawyer-turned-star-chef will see your taste buds right, skilfully preparing fish and seasonal produce. Much of it is harvested from the garden beside the restaurant – dishes include smoked courgette flowers with homemade mustard and edible flowers. Born in the Friuli-Venezia Giulia region, Klugmann arrived at Venissa last spring after working in her home region – first at Harry’s Grill in Trieste, then at her own restaurant, Antico Foledor Conte Lovaria. Next? While carrying on at Venissa, she will also open a new restaurant, L’Argine a Vencò, among the vineyards of Friuli.

- **EasyJet** (easyjet.com) has returns from Gatwick to Venice Marco Polo from £68. Doubles at Venissa from £85, room only.
The best city food tours

- **Discover how the artisans of Modena craft the province’s flavour-packed Parmesan, prosciutto and balsamic vinegar:** tour Bologna on a nine-hour sensory epiphany – educational and huge fun to boot! (arborigmabologna.com; £122pp, including transport and lunch).
- **Wendy Lyn’s half-day walking tours are like visiting Paris with your fab big sister,** dropping in on everyone from Right Bank oyster-sellers and cheesemakers to tucked-away bars on the left (thepariskitchen.com; £135pp, including tastings and drinks).
- **It’s a long, dark night of the soul with Daniel Gray’s epiphany introduction to Korean cuisine,** from soju-drinking etiquette to the best barbecue, hidden in the Impressive Quarter’s winding back alleys (longfood.com; £110pp, including tastings and drinks).
- **Get under the skin, and into the fennel-infused salami, of San Francisco’s foodiest neighbourhoods – the Bay Area, or hip Temescal district in Oakland – with local girl Lisa Biggins (edibleexcursions.net; from £31pp, including tastings).**

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**CHEF’S TIP**
Jason Atherton, chef-owner of Pollen Street Social (pollenstreetsocial.com)

**SECRET EATS in SINGAPORE**

My Singapore food secret is the Maxwell Road hawker centre for a tongue-tapping late-night chicken pot rice (served until 4am). Most tourists get guided to Newton Circus, which is good but very expensive, and locals tend to avoid it. Maxwell’s much older – and a closely guarded secret. When I’m there, I normally have oyster omelette and chilli, or the amazing black crab. There is a very good gyoza (Japanese dumpling) shop there, too, which only opens late at night.

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**Hot right now: the Stone Age**

Bones served table-side are standard at Sweden’s Fäviken, the hotter-than-Noma, New Nordic restaurant. Is the journey more important than the arrival? That’s a question you may ask yourself if you’re going to eat at Fäviken (favikenmagasinet.com), halfway up Sweden on the approach to the Arctic Circle. If you happen to be visiting Trondheim in Norway great – it’s only a few hours’ drive away. But when you factor in a flight (one hour) or train (up to eight hours) from Stockholm to Östersund, then a two-hour drive, a trip to the Fäviken country estate and back can take longer than reading the Stieg Larsson trilogy. So you want to spend all of time there (in the sauna maybe, or a spot of Nordic skiing?).

Journey aside, Fäviken is a blast of New Nordic cooking that will recall long after the memories of pine forests, lush green fields, log cabins and ‘elk crossing’ signs have faded. Chef Magnus Nilsson – a smiling, friendly young man with an Abba-style beard – is doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing – a smiley, friendly young man, doing

It’s a long, dark night of the soul with Daniel Gray’s introduction to Korean cuisine and meat

Fäviken

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**Best chain**

The cross-France La Taverne de Maitre Kanter brasseries do Alsace-loyal fish, seafood and meat (taverne-maitre-kanter.fr; mains around £15).
The best city scene down under

Sydney eating is glam – as much about the sunshine and views as the food. More moody and serious, Melbourne does dimly lit diners and laneway bars. But which one really rules?

<table>
<thead>
<tr>
<th>SYDNEY</th>
<th>MELBOURNE</th>
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<td>Quay (quay.com.au; four courses £100). Dazzling views of the harbour and Opera House compete with Peter Gilmore’s elegant plates of contemporary Australian cuisine – try his famous ‘snow egg’ dessert.</td>
<td>Attica (attica.com.au; five-course menu £75). The low lit interiors ensure your focus is firmly on Ben Shewry’s innovative, indigenous ingredient-based dishes, such as Flinders Island wallaby with scorched macadamia.</td>
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The best stuff-your-face Scandi spas

What have the Scandinavians ever done for us? Saunas and Smörgåsbords, that’s what. Pig out and primp at these three…

SWEDEN The Bohuslän area on the west coast has sea-kayaking and some of the freshest seafood on offer – the crab salad rocks. Vann (vann.se) is a chic spa resort perched on the Gutmars Fjord; join a sheepherd safari, followed by an energising swim in one of the spa’s many pools. Book in for a Japanese Hanakusumi skin facial (£116; 75 minutes). Doubles from £180 (B&B, with use of the spa).

NORWAY So secluded most Norwegians don’t even know about it, Finnskogen (finnskogen.no) is the ideal escape for those who just need to get as far away as possible from the strains of city life. Energetic cross-country skiing trips, long walks in the nearby forests, plus numerous activities at the resort itself (get you super fit – and there’s a concise menu of restorative treatments (a Thai su massage is £68 for 50 minutes). The food leans towards vibrant and healthy (try the cured fish and seasonal salad), and you’ll come away from the resort looking and feeling a million times better than when you arrived. Doubles from £150, all-inclusive.

DENMARK Copenhagen is the best place to experience the country’s culinary renaissance. Axel Hotel Guldsmeden (hotelguldsmeden.de; bottom/f1) prides itself on sourcing organic ingredients (its signature homemade yoghurt comes with granola and aceai honey) and its spas – organic skincare products. It’s a Ballerina-style job that’s brilliantly suited to trendy Vestrebro’s cool cafes – recuperate from a day in town with a 75-minute Organic Nurturing Body Massage (£135). Doubles from £83; room only.

Top table

Sydney Fish Market (sfdnefishmarket.com.au). Heaps of seafood to gawk at, and freshly shucked oysters and seafood to savour, while sipping sparkling wine in the sun.

Melbourne

Mary’s (6 Mary St). Locals line-up for this candlelit Newtown bar specialising in craft beers, biodynamic wines and Sydney’s finest burger.

Chefs’ tip

The Basque Country has some amazing restaurants between San Sebastian and Bilbao. A place called Aires delas Arbo is one of the best restaurants in Spain (eixebarribasaintsebastiein.com; menu around £65), a hidden gem among local and foraged produce, all cooked over wood and charcoal. I love the Galician beef cooked over wood using local and charcoal. I love the Galician beef cooked over wood

Best picnic spot

This secret NZ slope, near Akaroa – all sheep-beating hills, salty breeze and cobalt Pacific Ocean – is jaw-dropping, as are the local cheeses and Waipara wines (Banks Peninsula tour; canterburyguides.com; £245).

Scandinavian spa

A world of restorative treatments awaits at the Axel Hotel Guldsmeden, Copenhagen (hotelguldsmeden.de; bottom/f1), prides itself on sourcing organic ingredients (its signature homemade yoghurt comes with granola and aceai honey) and its spas – organic skincare products. It’s a Ballerina-style job that’s brilliantly suited to trendy Vestrebro’s cool cafes – recuperate from a day in town with a 75-minute Organic Nurturing Body Massage (£135). Doubles from £83; room only.

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