

An aerial photograph of a traditional floating market boat. The boat is filled with a variety of fresh produce, including baskets of yellow lemons, green mangoes, and bunches of green leafy vegetables. There are also large bunches of purple and white flowers. A person wearing a dark blue long-sleeved shirt and a wide-brimmed straw hat is visible in the boat, reaching for the produce. The boat is on a body of water, and the wooden structure of the boat is visible.

WILL FLY FOR FOOD

PHOTOGRAPHS SUPPLIED
ILLUSTRATIONS ADRIAN OWEN

Chicken wings in NYC. *Bánh mì* in Hoi An. Antipasti in Lipari.
Tacos in Copenhagen. Oh, the places you'll go if you travel to eat.
In search of inspiration, we asked 15 well-travelled food know-it-alls
to recommend the most memorable meals from their recent travels.
11 countries made the cut. Time to plan your next holiday...

@ishaygovender
New York



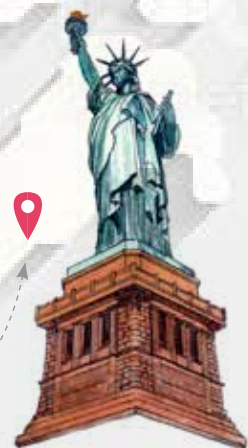
1. Ishay Govender-Ypma, blogger

Don't even think of missing ... the mouth-tingling **CHONGQING CHICKEN WINGS AT MISSION CHINESE IN MANHATTAN**. I dreamt about them on the flight home. Just as the waiter said I would.

Back in SA ... I ate delectable curries from Qunu to Louis Trichardt while visiting home cooks for cookbook research. Auntie Roshni in Bethal makes the best lamb kofta in tomato curry sauce!

My happiest holiday memory is of ... the aroma of curry leaves tempering with onions and the sound of mustard seeds popping in hot oil, the start of my mom's fish curry – a treat when I visited home after the term away at university.
foodandthefabulous.com

Chongqing chicken wings
Manhattan, USA



2. Tom Perkins, writer

I ate my best dish ... on a motorbike trip in Spain. The seafood down south is pretty incredible, but it was at a private home near the town of Gaucín in Andalusia that I had an amazing **TAPAS OF ROAST PIGEON** with pickled fennel, beetroot purée and coriander served on flatbread.

I've just bought a 1954 Royal Enfield motorbike ... and am designing a sidecar that will house a pop-up kitchen so that I can travel the coast of the UK to celebrate its amazing food scene.

My best food memory ever ... was in central Turkey for the Islamic festival of Kurban Bayrami. We were invited to the slaughtering and cooking of an enormous bull. A dish of boiled lung and green pepper stew, with a side of soured cherries, was served. About as rustic as it gets.
thenomadickitchen.com

Poached salmon topped with black truffles
Champagne, France



Tacos
Copenhagen, Denmark



Roast pigeon tapa
Gaucín, Spain



@the_nomadic_kitchen
Gaucín



3. Kamini Pather, blogger

I'll never forget ... dining with the chef de cave at the Moët & Chandon Cellars in Dom Perignon in France. My favourite dish was **POACHED SALMON TOPPED WITH BLACK TRUFFLES** paired with the 2006 vintage. **Back home ...** the steamed buns with truffle creme and pea salt at Urbanologi in Joburg are phenomenal. **My stand-out holiday memory is ...** eating fresh black cherries, warm from the sun, in a cobblestoned market road in Mykonos, Greece. Take me back! kaminilikeharmony.com

@kaminipather
Champagne



4. Natalie Roos, blogger

The best meal I ate was ... not on my trips to Melbourne, Mauritius, Namibia or Bali, but at Restaurant Mosaic at The Orient. Ten courses of beautifully plated, mouthwatering food paired with fabulous wine. The food was beyond!

My next favourite was ... at Hallelujah in Cape Town. The Asian menu includes buttery brioche lobster rolls, prawns on warm steamed buns with coriander chutney and chicken wings with smashed cucumber. **I'll never forget ...** biting into a fresh bread roll stuffed with a deep-fried potato ball served with salted green chilli at a stall in Mumbai. I had been warned against street food but met a wonderful guide whose advice was if there's a queue, it's worth stopping.
tailsfamermaid.com

@tailsfamermaid
Pretoria



Restaurant Mosaic at The Orient
Pretoria, South Africa



5. Ash Heeger, chef

My meal of the year was ... by Rosio Sanchez, one of René Redzepi's protégées. I was lucky to attend Redzepi's annual food symposium in Copenhagen and to eat at Noma and Relae. But Rosio's taco stand, Hija de Sanchez, blew my mind. We tucked into everything on the menu: three varieties of **TACOS** with a few Mexican beers. As good as, if not better than, most Michelin-starred meals I've had.

On my local travels ... I had the pleasure of eating an ice plant and angelfish "taco" at Wolfgat in Paternoster, which was crazy and wonderful.

I must have a thing for tacos. **My favourite holiday memory is ...** hitting Kraalbaai in Langebaan with my family and eating egg mayo sandwiches with my mom's home-made lemonade on the beach.
ashrestaurant.co.za

@ash_heeger
Copenhagen



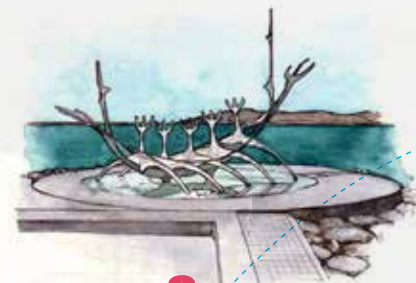
6. Seth Shezi, blogger

Hands down, the best dish was ... from the 20-course menu at Atera, an 18-seater restaurant in New York headed by two-Michelin-star chef Ronny Emborg. At least 14 courses were life-changing (I'm not joking!), but none quite like the **SIBERIAN CAVIAR, IPA BEER FOAM AND PISTACHIO ICE CREAM** – an umami-packed mouthful of salty caviar with malty beer and a nutty sweet finish. **As an aside ...** the best oysters in NYC can be found at a hole-in-the-wall haunt in Williamsburg, Brooklyn called Maison Premiere. **Back home ...** any lunch by Gregory Czarnecki at Waterkloof always leaves a vivid impression, while LDR at The Saxon is my ultimate Joburg dining event. sethshezi.com

@seth_shezi
New York



Siberian caviar
New York, USA



Whole roasted cod's head
Reykjavik, Iceland



Antipasti
Aeolian Islands, Italy

8. Tudor Caradoc-Davies, writer

My meal of the year was ... AN ANTIPASTI PLATTER IN LIPARI. My wife Ingrid and I were on honeymoon and were famished when we arrived. We dragged our bags up the main street, chose Officina del Cannolo restaurant at random, and proceeded to eat the most incredible arancini, caponata, ricotta, octopus, and all manner of seafood and vegetable dishes. **Back home ...** porcini mushrooms, picked from under some poplars on a fly-fishing trip in Lesotho surpassed anything I ate in a restaurant. Cooked with salt, pepper and butter under a tarpaulin in the nook of a weeping willow while it rained ... sometimes the simplest things taste the best. themissionflymag.com

9. Richard Holmes, writer

The best meal of the year (and the decade) ... is WHOLE ROASTED COD'S HEAD at the restaurant Matur og Drykkur in the old harbour of Reykjavik. The head is glazed with an umami-packed, seaweed-infused stock, then blowtorched before being served with deep-fried cod throat and herbed potatoes. Not for the fainthearted, but entirely delicious. **On my local travels ...** eating a warm "winter oyster" at Wolfgat in Paternoster was amazing. Served with local *veldkool* flash-fried with a hit of lemon juice, it perfectly encapsulated chef Kobus van der Merwe's Strandveld cuisine. **My most memorable holiday food memory ever was ...** a platter piled high with freshly steamed mangrove crab, served under the stars on the rooftop terrace of Ibo Island Lodge in Mozambique. onanotherplane.com

@tudorcd
Aeolian Islands



@richardonanotherplane
Reykjavik



Pad Thai
Bangkok, Thailand

10. Sam Wouldge, blogger

My ultimate meal was ... at one of the last streetfood stalls of Sukhumvit Soi 38 (a night food market in Bangkok). Jacques, Seb and I indulged in plates of **PAD THAI** with fat shrimp, chilli pepper and palm sugar and mounds of sprouts, chicken skewers with spicy peanut sauce and a fiery minced pork with holy basil. **On my local travels, my best is ...** always the apple crumble and fresh farm cream we buy from Houwhoek Farm Stall on every trip to the Overberg. **A favourite holiday memory is ...** the hot, sweet roti filled with banana and condensed milk that my mom and I ate from a vendor in Chiang Mai when I was in my early twenties and she was the same age I am now. confessionsofahungrywoman.com

@samwouledge
Bangkok



7. Thando Moleketi, blogger

I want another ... plate of **GOAT ON YAM MASH** with baby onions and an umami jus at Aprazível in the Santa Teresa district of Rio. It was melt-in-your-mouth tender and a great final foodie stop en route to the airport on our last day. **At home, my best dish was ...** the lamb ribs at Mulberry & Prince in Cape Town. I'll be back! **My best holiday food memory ...** is the *padkos* my gran made for our road trips: pan-fried chicken pieces with barbeque spice. The smell of the chicken hitting the pan was our signal that the holiday was about to start. jozifoodiefix.co.za



Goat on yam mash
Rio de Janeiro, Brazil

@donnelyabi
Portland



11. Abigail Donnelly, TASTE food editor

My ultimate international dish ... was the simplest:

CRISPY BABY TURNIPS at one of the famous barn dinners at Nebo Lodge in Maine. The east coast of the States is all about hyperlocal food and many restaurants have their own farms supplying seasonal produce. These turnips were cooked with their stems in the farm's own olive oil with a little smoked salt. Pure heaven.

Back in SA, I want more of ... the granadilla sorbet at The Pot Luck Club in Cape Town. It's fragrant, intense and insanely refreshing!
taste.co.za



Crispy baby turnips
Portland, Maine, USA

12. Rebecca Constable, Woolworths wine product developer

My best dish ... was enjoyed with my husband Martin on our honeymoon in Italy. We're both foodies, so went on a pasta-making course at MaMa Florence, and it was here my love for Italian cuisine was reinforced.

FRESH TAGLIATELLE WITH A PORK AND BROCCOLI SAUCE did not disappoint. And a simple trick like using the starchy water from the pasta to make the broth resulted in a flavour and texture sensation.

In SA, my most memorable experience was ... at Beaumont Family Wines in Bot River. The Hope Marguerite reflects the pure character of Chenin Blanc. Fresh, clean with powerful fruit, elegance with complexity. It's my Chenin of the year.



Pinxtos
San Sebastian, Spain



Fresh tagliatelle with pork and broccoli sauce
Florence, Italy

@becsc
Florence



13. Suzy O'Regan, Woolworths dairy product developer

I was totally inspired ...

by the quaint local bars, especially Casa Alcalde and Nagusia Lau, in the Old Town of San Sebastian. I was there to judge at the World Cheese Awards 2016 and fell in love with **PINXTOS** – small bar bites. The freshness of the ingredients and the exquisite flavours ... white anchovies, jamón, smoked paprika, white asparagus, pimientos, baby eels and octopus, washed down with a glass of Rioja, the local wine, is any foodie's dream.

The World Cheese Awards ... were the most incredible experience: 3 021 cheeses from around the world, with some of South Africa's cheeses winning awards, too.
woolworths.co.za

@suzyoregan
San Sebastian



Banh Mi
Hoi An, Vietnam

@drizzleanddip
Hoi An



14. Eugene Yiga, writer

My most fantastic experience was ... the simplest imaginable: **FRESH, FLAVOUR-PACKED TROPICAL FRUIT** on a local spice farm in Zanzibar. I loved drinking the juice from a coconut handed to me by a farmer who'd just climbed a three-storey tree to pick it. **Back in SA, I'll never forget ...** my four-course dinner on Rovos Rail between Kimberley and Pretoria. The balsamic- and lemon-marinated slices of ostrich fillet served on a potato, beetroot, walnut and watercress salad was superb. **I'll always remember ...** eating strawberry soft-serve cones in Durban when I was six. I chose them on every family holiday after that.
eugeneyiga.com

Fresh tropical fruit
Zanzibar, Tanzania



@eugene.yiga
Zanzibar



15. Sam Linsell, blogger

I loved ... the **BÁNH MÌ** at Madam Khanh in Hoi An, Vietnam, most of all. Having read about her world-famous stand, I knew it was going to be the first thing I ate. It also turned out to be the last thing I ate when I left three days later. Her sandwich is filled with crispy roast pork belly, cucumber, liver, coriander and fresh greens, a delicious sweetish sauce and a generous drizzle of the pork pan juices. All this squished into a light baguette heated over coals to crispy perfection. The best sandwich I've ever eaten. **On my local travels ...** my best dish was the cauliflower millefeuille at Jordan. Layers of inspired flavours and textures make up this wonderful starter.
drizzleanddip.com