

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 touristy, 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.

● **Bang Noi Market** Expect old-world atmosphere at this market 10 tuk-tuk minutes from Amphawa, where stilted boardwalks over the river support traditional timber houses, now home to retro cafes, shabby-chic boutiques and noodle-soup stalls.

● **Thai Airways** (thaiairways.com) flies Heathrow-Bangkok from £664; Praya Palazzo (prayapalazzo.com) has doubles from £69, B&B.



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. >



Hot right now: the Stone Age

Bones served table-side are standard at Sweden's Fäviken, the hotter-than-Noma, new 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** (favikemagasinet.se), 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 Ostersund, 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'll want to spend a bit of time there (in the sauna maybe, or a spot of Nordic skiing?).

Journey aside, Fäviken is a blast of New Nordic cooking that you'll recall long after the memories of pine forests, lush green fields, log cabins and 'elk crossing' signs have faded. Chef Magnus Nilsson – a smiley, friendly young man, with an Abba-style beard – is doing something quite different from the overworked dishes of that other New Nordic trendsetter, Noma.

Nilsson also forages and uses strictly local ingredients, but the presentation of some dishes is almost Stone Age in its simplicity. The femur of a cow is roasted, then sawn open at the dining table to present the warm marrow; pig's blood is coagulated into a nori-like black wrapper with wild trout roe for sushi. (Vegetarians, this place ain't for you.) The dozen or so courses of the set menu, matched by 'natural' wines, last an entire evening. Dinner for two with wine costs around £680; add another £200 for a double room, B&B.

It seats just 12 diners; bookings need to be made weeks in advance; and it's pricey. But the Narnian-like journey is worth it for the devoted foodie: where else are you likely to eat deep-fried lichen or grilled thrush heads?

● SAS (fllyas.co.uk) flies from Heathrow to Ostersund/Åre, via Stockholm, from £235 return, from the airport to Fäviken for £150, each way.



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 is 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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Best chain The cross-France La Taverne de Maître Kanter brasseries do Alsace-loyal fish, seafood and meat (taverne-maitre-kanter.fr; mains around £15).>



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 (wineandtours.com; £122pp, including transport and lunch).

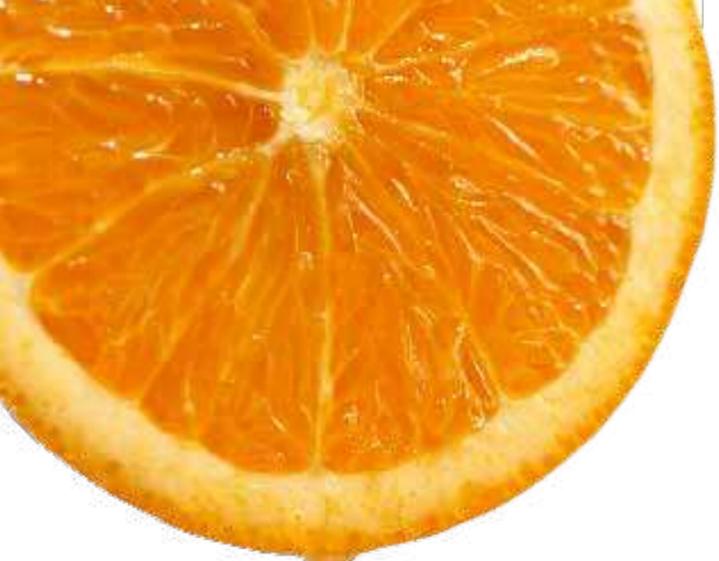
● Wendy Lyn's half-day walking tours are like visiting **Paris** with your fab big sister, dropping in on everyone from Right Bank oyster-sellers and cheesemakers to tucked-away bars on the Left (thepariskitchen.com; £135pp, including tastings and drinks).

● Get beyond tapas, dipping into **Barcelona**'s rich Catalan cuisine. Salty cheeses and garlicky sausage abound on the spirited

morning and evening tours through backstreet markets and *bodegas* (aborigensbarcelona.com; from £103pp, including tastings and drinks).

● It's a long, dark night of the **Seoul** with Daniel Gray's upbeat introduction to Korean cuisine, from *soju*-drinking etiquette to the best barbecue, hidden in the Imperial Quarter's winding back alleys (ongofood.com; £191pp, 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 Rogovin (edibleexcursions.net; from £31pp, including tastings).



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?

	SYDNEY	MELBOURNE
top table	Quay (quay.com.au; four courses £100). Dazzling views of the harbour and Opera House compete with Peter Gilmore's elegant plates of creative contemporary Australian cuisine – try his famous 'snow egg' dessert.	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.
best brunch	Reuben Hills (reubenhills.com.au). Aussies tend to breakfast, rather than brunch, but they make an exception for the Tradesmans Brioche (£8) – scrambled eggs, jamón and smashed avocado, layered on a sweet brioche roll – at this Surry Hills favourite.	Auction Rooms (auctionroomscafe.com.au). This north Melbourne cafe may be a tad out of the way, but it's worth the taxi ride for perfectly poached eggs and crumbly feta, served with a spicy tomato, chickpea and eggplant stew on warm flatbread (£8).



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; left) is a chic spa resort perched on the Gullmarn Fjord; join a shellfish safari, followed by an energising swim in one of the spa's many pools. Book in for a Japanese Hanakasumi skin ritual (£116 for 75 minutes). *Doubles from £180, B&B, with use of the spa.*

massage is £80 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 Guldsmiden** (hotel.guldsmiden.dk; bottom left) prides itself on sourcing organic ingredients (its signature homemade yoghurt comes with granola and acacia honey) and its spa uses organic skincare products. It's a Balinese-style job that's brilliantly sited for trendy Vesterbro's cool cafes – recuperate from a day in town with a 75-minute Organic Nurturing Body Massage (£135). *Doubles from £101, room only.*

NORWAY So secluded most Norwegians don't even know about it, **Finnskogtoppen** (finnskogtoppen.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 will get you super-fit – and there's a concise menu of restorative treatments (a Shiatsu



CHEF'S TIP
Ben Tish, executive chef at Salt Yard (saltyard.co.uk)

SECRET EATS IN SPAIN

“The Basque Country has some amazing restaurants between San Sebastián and Bilbao. A place called Atxondo has one of the best restaurants in Spain, **Etxebarri** (asadoretxebarri.com; menu around £105), a hidden gem using local and foraged produce, all cooked over wood and charcoal. I love the Galician beef chop, grilled sea cucumber and smoked milk ice cream with blueberries. The place is surrounded by the Basque hills and local livestock – mind-blowing.

Hot right now: Okanagan valley, British Columbia, Canada



Stretching across 160km of glacial, volcanic and arid desert landscape, the Okanagan valley, or 'Napa of the North', is an epic setting for 120-plus wineries and a flourishing farm-to-table culture. Between exploring smaller cult producers such as **Painted Rock** (paintedrock.ca), and international player **Mission Hill** (missionhillwinery.com) – both of which offer cellar-door tastings and winery tours – you'll find chefs working with farmers to celebrate the area's bountiful produce. Try Jeff Van Geest's roasted heirloom-tomato *garganelli* at Tinhorn Creek's **Miradoro** (tinhorn.com; mains around £16). Make the scenic four-hour drive east from Vancouver to **Spirit Ridge** resort in the south, or fly direct to Kelowna, where **Waterfront Wines** (waterfrontrestaurant.ca; mains around £18) has seasonal sensations, such as elk with juniper and garlic, and nectarine fritters. ● *Air Canada (aircanada.com) flies from Heathrow to Vancouver from £714. Doubles at Spirit Ridge (spirtridge.ca) from £185, room only.*

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

The Everleigh (theeverleigh.com; pictured). Vintage chandeliers and premium liquor are the poshest things at this laid-back take on a 1920s speakeasy.

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

Queen Victoria Market. Buy Australian chorizo and kangaroo jerky from the Art Deco Dairy Hall of this sprawling market.

Food trucks, fried chicken, regional Malaysian food, vintage beers.

Fine-dining in bars, jaffles (cheese toasts), Vietnamese street food, and coffee tastings.

● *Qantas (qantas.com.au) flies Heathrow-Sydney, via Dubai, from £1,166, and Heathrow-Melbourne from £1,157. Doubles at Adina Apartment (adina.eu) from £122 in Sydney; £124 in Melbourne, room only.*

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Canada is the world's second largest country and renowned for its spectacular landscapes from the breathtaking mountain peaks of the Canadian Rockies to the ice covered wilderness around Churchill on the Hudson Bay, and the vineyards, fabled and maple forests of Canada's east. The country is also home to abundant wildlife, world-class skiing and diverse cultures from the historic French settlements in Quebec to indigenous communities scattered throughout the country.

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