



FOUR'S TOP 10 RESTAURANTS 2014



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As the world's leading luxury food magazine, FOUR has revealed the Top Ten Restaurant list as a reflection of the essence of fine dining:

"This list is synonymous with what is wonderful about fine dining: great tasting, beautiful food, with locally sourced, sustainable ingredients, served in a flawless environment", FOUR's co-founders Antioco Piras and Jakob Siegeris stated.

Drawn up by a world-class panel

of food critics, journalists and devoted foodies, a repertoire of the finest international restaurants was researched and whittled down to ten. The FOUR team and its researchers are proud to present this food-centric list, defined by each restaurants' culinary philosophy, menu and dishes.

FOUR's acclaimed list includes dining venues that are located across the continents. Featuring restaurants in North America, Europe and Asia:

#10 | Per Se | Thomas Keller

What? New York-based Per Se restaurant is the culmination of 10 years of culinary excellence. The attention to detail not only sweeps across the understated menu, but also throughout the spotless service and décor. Signature dishes pepper the nine-course Tasting Menu and à la carte menu, offering a combination of American and French cuisine.

Who? Michelin maestro and Grand Chef Relais & Châteaux Thomas Keller is at the helm of Per Se's

cuisine. With a plethora of awards to his name, Chef Keller stands tall amongst others as an internationally renowned master of classic, yet modern and innovative cuisine.

Where? 10 Columbus Cir #4, New York, NY 10019, United States | perseny.com

#9 | Steirereck Restaurant | Heinz Reitbauer

What? Serving modern Austrian cuisine, Steirereck is considered the best restaurant in Vienna. Passionate about featuring the best



Yoshiharu Kakinuma

What? Every day, Sushi Shikon has the freshest ingredients flown from Tokyo. The restaurant, which closely recreates the standards of its Tokyo-based sister restaurant, offers an intimate atmosphere, where up to eight guests can watch sushi masters craft each dish in front of their eyes. Complemented by a wonderful sake and wine list, Sushi Shikon offers a quintessential Ginza sushi experience.

Who? Yoshiharu Kakinuma is hailed as one of the best sushi chefs in the world. Having worked under Masahiro Yoshitake – owner of Sushi Shikon – Chef Kakinuma is illustriously the Hong Kong's first Japanese three Michelin star chef.

Where? The Mercer Hotel, 29 Jervois Street, Sheung Wan, Hong Kong | sushi-shikon.com

#7 | La Vie Restaurant | Thomas Bühner

What? Culinary creativity reigns strong at La Vie. Local, fresh ingredients dictate the menus, keeping produce at the forefront of each dish and combining it with creativity, craftsmanship and sophistication. Rendering the cuisine avant-garde, Chef Thomas Bühner is at the helm of each of the restaurant's three Michelin stars.

Who? Thomas Bühner, Grand Chef Relais & Châteaux, has worked hard to ensure his cuisine embraces the product. His flavours are extremely clean, he intensifies the flavours that are already there. The menus presented in La Vie are not just a collection of different meals, but a symphony.

Where? Krahnstraße 1, 49074 Osnabrück, Germany | restaurant-lavie.de

#6 | Fäviken | Magnus Nilsson

What? Sitting in the barren north Swedish mountains of Jämtland, Fäviken follows seasons and traditions with the utmost respect. Harvesting crops from the restaurant's land, the kitchen prepares dishes using traditional Nordic methods and contemporary research. Dried, pickled, salted and boiled preserves are stored for the dark winter months, and the hunting and gathering starts again in the spring and summer months.

Who? Magnus Nilsson is a leader in the new wave of the Nordic food movement, combining technical excellence, bold flavours and locally sourced ingredients. Adapting to the sometimes-hostile weather in Sweden, chef Nilsson created the

menu at Fäviken taking inspiration from Nordic culinary traditions, with the likes of aged meat, buried fish and eight month old vegetables.

Where? Fäviken 216, 830 05 Järpen, Sweden | faviken.com

#5 | Il Mosaico | Nino di Costanzo

What? Using the best raw ingredients, Il Mosaico interprets recipes from its home island of Ischia and the Campania region. Working with traditional Mediterranean cuisine at its heart, Il Mosaico offers a chef's table for those who desire full emersion into the gourmet cuisine, and a pool side table in an extraordinary atmosphere.

Who? Grand Chef Relais & Châteaux Nino's cuisine is simple and simultaneously refined. A sense of purity and simplicity remains at the heart of Chef's ingredients and the methods of preparation, which he employs, allowing him to maintain flavour, colour and substance in all his culinary creations, while turning each one into a masterpiece.

Where? Terme Manzi Hotel & Spa, Piazza Bagni 4, 80074 Casamicciola Terme, Isola d'Ischia, Italia | termemanzihotel.com

#4 | Chef's Table at Brooklyn Fare | César Ramirez

What? Changing its tasting menu daily the Chef's Table at the Brooklyn Fare is a one of a kind. Acclaimed for the majority of the courses of its Tasting Menus containing both raw and cooked seafood, predominantly shellfish, the Chef's Table has an intimate 18 seats, making for a truly unique restaurant. Located in the heart of Brooklyn, it is acclaimed for being the only restaurant in the area with three Michelin stars.

Who? César Ramirez puts his heart and soul into his cuisine, which is brought to each guest and explained personally by him. Taking pride in each part of his cuisine, Chef Ramirez sources his ingredients carefully to ensure each dish is perfect.

Where? 431 W 37th St, New York, NY 10018, United States | brooklynfare.com

#3 | Hof Van Cleve Restaurant | Peter Goossens

What? Standing tall in Flemish fine dining, the Hof Van Cleve Restaurant's roots are reflected throughout its seasonal menu. Both fish and shellfish are heavily

featured on the menu at the 3 Michelin star restaurant, while freshness and flavour nudges the memories of its guests to recall the source of their food.

Who? Judging by the sheer quality of Peter Goossens' culinary creations, it comes as no surprise that this Belgium-based chef has been enjoying his craft for over 20 years. Using his Flemish roots along with his passion for local produce, Peter follows the seasons to create dishes with subtle flavour combinations.

Where? Riemegemstraat 1, 9770 Kruishoutem, Belgium | hofvanleve.com

#2 | André | André Chiang

What? Combining art and philosophy, André applies self-created 'octaphilosophy' to ensure each dish is unique, pure, fresh and, of course wonderful. Keeping the ingredients simple, the restaurant has been awarded a huge amount of acclaim for its simple yet poignant cuisine. The wine list is entirely natural and from artisan vineyards, complemented by the 30-seat dining room.

Who? The philosophy of chef André Chiang is simple: to only use the freshest of seasonal produce. This straightforward approach is all part of Chiang's success, earning him the accolade of "one of the world's best young chefs," while Restaurant André has been labelled as one of the ten best worldwide.

Where? 41 Bukit Pasoh Road, Singapore 089855 | restaurantandre.com

#1 | Eleven Madison Park | Daniel Humm

What? Eleven Madison Park perfectly combines the finest classic haute cuisine, with a perfect atmosphere. The multi-course tasting menu focuses on the extraordinary agricultural bounty of New York and on the centuries-old culinary traditions. The restaurant's dramatically high ceilings and magnificent art deco dining room are the ideal backdrop for the delicious, artful cuisine.

Who? Grand Chef Relais & Châteaux Daniel Humm creates modern, sophisticated French cuisine that emphasises purity, simplicity and seasonal flavours and ingredients. A classicist who embraces contemporary gastronomy, Daniel's cooking style is delicate and precise.

Where? 11 Madison Ave, New York 10010 | elevenmadisonpark.com



products, the menu features classic dishes with a contemporary twist. With an extensive wine list, the restaurant caters for every taste.

Who? Presiding over Steirereck, is Grand Chef Relais & Châteaux Heinz Reitbauer. Describing his cuisine, Chef Reitbauer says that it is "a contemporary reinterpretation of Austrian cuisine, which is very much shaped by products and season".

Where? Am Heumarkt 2A/im Stadtpark, A-1030 Vienna, Austria | steirereck.at

#8 | Sushi Shikon |