

SPECIAL TRAVEL ISSUE

FOOD & WINE

**WHERE TO
GO NEXT**
OUR ALL-TIME
FAVORITE
HOTELS FOR
AMAZING
FOOD

You'll fall hard
for this spiced
lamb pizza
from Tel Aviv.
RECIPE P. 82

LIVE TO TRAVEL
LOVE TO EAT

175
WAYS TO
COOK
YOUR WAY
AROUND
THE GLOBE

WHERE TO
GO NEXT

Food & Wine's Hotel Awards

2017
WINNERS



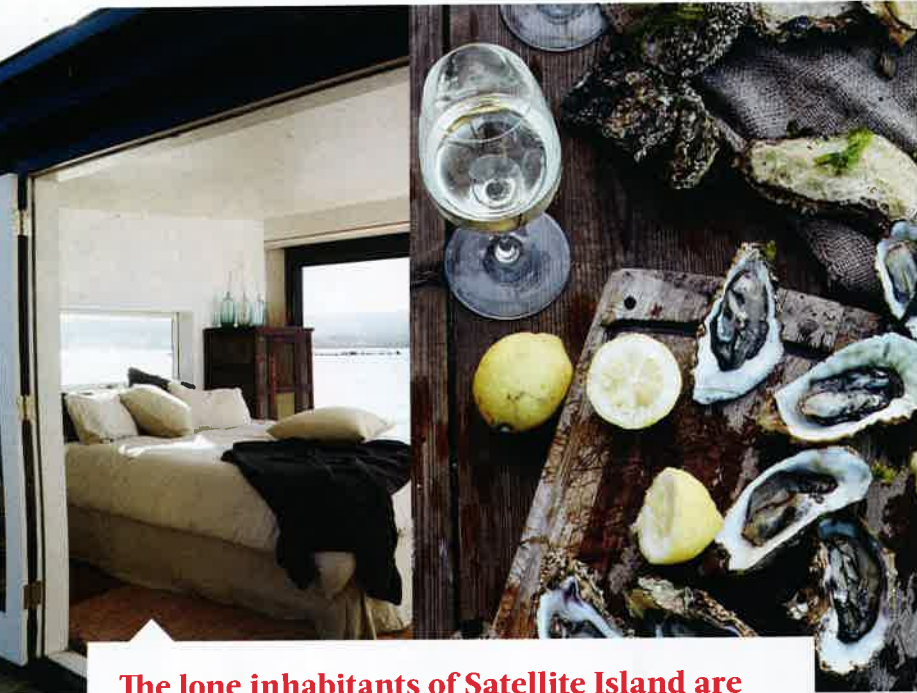
Go Here · Go Now · Go Hungry

WE'VE COLLECTED 40 OF OUR FAVORITE FOOD-CENTRIC HOTELS AND RESORTS AROUND THE GLOBE—FROM AMERICA'S MOST LUXURIOUS FARM STAY TO SOUTH AFRICA'S PREMIER WINE ESTATE; FROM OVER-THE-TOP BREAKFASTS IN BANGKOK TO LONDON'S GREATEST LOBBY BARS.

FOR MORE, SEE FOODANDWINE.COM/HOTELAWARDS

BY THE EDITORS OF F&W REPORTED BY STIRLING KELSO

Poolside at The Oberoi Amarvilas: our pick for the perfect lunch spot.



The lone inhabitants of Satellite Island are a herd of deer, a flock of hens, and a few thousand oysters, mussels and sea urchins.

Live Like a Prince
THE OBEROI AMARVILAS, INDIA

Did the maharajas eat this well? It's doubtful their Bengal fish curry was as piquant and fresh or their lamb kebabs as tender. After wrapping up your meal with *petha*, a candied pumpkin dessert local to Agra, it's time to retire to a teak-clad suite with views of the Taj Mahal. *From \$350; oberoihotels.com.*

Soak in Japanese Tradition
HOSHINOYA KARUIZAWA, JAPAN

When you're not dining on Kasuke beef shabu-shabu or artful bento boxes at this ryokan, two hours outside of Tokyo, you're likely bathing in one of the mineral-rich springs for which this region is famous. The property also has

a meditation bath—a series of restorative pools and waterfalls. *From \$1,400 for two nights; hoshinoyakaruizawa.com.*

Where the Locals Are
THE OPPOSITE HOUSE, BEIJING

Energy courses through this eye-popping design hotel, from the art-filled lobby to the four superb restaurants and bars, which draw an ideal balance of guests and non-guests alike. The location helps: right at the white-hot center of Sanlitun, a retail-and-nightlife hub beloved by Beijing's creative class. Come sundown, they flock to the Opposite House's Mesh bar for Sichuan Sours, then head to the stylish Jing Yaa Tang for cuminy lamb skewers, mapo tofu and one of the city's best versions of Peking duck. *From \$334; theoppositehouse.com.*

← Worth the 26+ Hour Trip
SATELLITE ISLAND, TASMANIA

There's no chef, no bar and no room service, and yet Satellite Island has some of the best food we've ever tasted. Less hotel than luxury homestay, your kitchen will be stocked with everything you'll need for a days-long, self-catered feast. Did we mention the chicken coop, where you'll gather still-warm eggs each morning, or the tidal pools full of ready-to-shuck oysters and mussels? This isn't a hotel, it's an alternate reality. *From \$1,100; satelliteisland.com.au.*

Does Your Hotel Have Its Own Wagyu Herd?
LAUCALA ISLAND, FIJI

This one does. It also has its own coconut plantation, pastures full of Fijian sheep, and a 240-acre farm growing everything from mango and passion fruit to the orchids in your villa. Fiji's 4.5-square-mile, utterly private Laucala Island may be the planet's most extravagant tropical resort. *From \$4,800; laucala.com.*

Ocean Views and Legendary Wines
CAPE KIDNAPPERS, NEW ZEALAND

All 22 suites on this 6,000-acre working sheep-and-cattle farm have spectacular views of the orchards, vineyards and precipitous cliffs of Hawke's Bay. A domed silo holds a wine cellar stocked with the award-winning Bordeaux blends for which the region is known. The dinner menu celebrates incredible local lamb and beef as well as vegetables from the resort's garden, which grows 37 types of tomatoes. *From \$790; capekidnappers.com.*

Star Chefs at Sea

Forget the buffet: Some of the world's best chefs are transforming cruise-ship dining.

1 SEABOURN
 Can't get into The French Laundry? Book a dinner at The Grill by Thomas Keller for signature dishes prepared by chefs who trained in Keller's innovative California research kitchen. *seabourn.com.*

2 AQUA EXPEDITIONS
 David Thompson, the award-winning guru behind Thai standouts Nahm and Long Chim, oversees the menu on the intimate 40-passenger Mekong ship. *aquaxpeditions.com.*

3 CRYSTAL
 Chef Nobu Matsuhisa shaped the way we think about Japanese food. He now has restaurants around the world, including Silk Road and The Sushi Bar onboard Crystal ships. *crystalcruises.com.*