

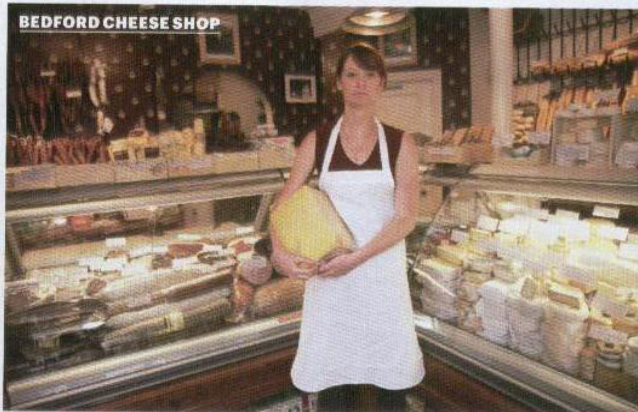
Go Slow Tokyo

Tokyo's Ikejiri Institute of Design is a school conversion housing a creative village of more than 35 local artists and designers (see W¹¹¹). Its canteen, Go Slow, is gaining a reputation for the creativity of its comestibles. With its simple wooden bench tables by resident furniture designer Satoru Kinoshita, this is the hub of the development, where the hard-working creatives meet to think and brainstorm in a relaxed atmosphere. The fantastic, ever-changing menu of curry and noodle dishes, Japanese specialities and soups is also pulling in plenty of locals. Tea-time snacks come in the form of cakes by talented young pâtissier Mie Kasao, whose bespoke cake-making business Sweetch is also gaining a big following. 1-5 Ikejiri, Setagaya Ward, tel: 81.3 5779 0751, www.r-school.net/goslow

CANTEEN DREAM

Above, officially the Rochelle Canteen is just for the resident businesses and their visitors, but you won't be turned away if you can find your way there. Left, in the middle of Williamsburg, the Brooklyn suburb populated by hipsters, artists and musicians, a vintage stainless steel diner car holds Relish

BEDFORD CHEESE SHOP



FJORUBORDID, STOKKSEYRI, ICELAND

We think this is the best place to enjoy Iceland's lobsters, even though getting there takes a bit of navigation. The 45-minute trip from Reykjavik ends with a speed bump, misleading signs indicating that there is no town in the vicinity and, finally, the restaurant hidden among black lava dunes. In winter, a bonfire is lit on the beach, apparently to ward off spirits, which adds a certain frisson to the taste of a lobster feast with all the trimmings. Eyrarbraut 3A, Stokkseyri, tel: 354.483 1550, www.fjorubordid.is

ESTATE COFFEE, COPENHAGEN

Copenhagen might not be known for coffee, but Estate could change that. Located in the hip Vesterbro district, it's a micro-roastery, wholesaler and laid-back coffee shop all in one. Green coffee beans are purchased directly from single estate coffee farms, then manually slow-roasted in Copenhagen in small batches, allowing each coffee to retain its unique characteristics. In the coffee shop, award-winning baristas pair customers with the most suitable coffee in the inventory. Gammel Kongevej 1, www.estatecoffee.dk

DECLINAISON CHOCOLAT, PARIS

It's appropriate that Déclinaison recently opened in the heart of Montorgueil, Paris's beloved foodie 'hood. Here, talented chef Stéphane Gross creates chocolates using unexpected flavours, such as thyme-infused ganaches, and wraps them in beautifully designed packaging. 5 rue Mandar, tel: 33.1 44 82 56 92, www.declinaison-chocolat.com

CASA FÉLIX, BUENOS AIRES

With an address in Chacarita, an up-and-coming BA barrio, no sign on the façade, and a strict reservations-only policy, Casa Félix has an undeniable cachet. Guests are escorted by chef Diego Félix or his beautiful Californian girlfriend Sanra Ritten into a dining room that features a 14ft high ceiling and hardwood floors. The Latin American-inspired cuisine, flavoured with local organic spices and produce, distils Félix's years of travelling around South America. The menu changes nightly and no dish is ever repeated. Giribone 947, tel: 54.11 4555 1882, www.diegofelix.com

BEDFORD CHEESE SHOP, NEW YORK

Long before speciality shops started opening on every Brooklyn corner, Bedford was quietly staking its claim as one of Williamsburg's best cheese purveyors. Its second location, imbued with an old school corner-store aesthetic, offers everything from a fantastic selection of cheeses to obscure cured meats and handmade salted French caramel. Its website sells specially edited baskets – The Monster is for those who just want it all. 229 Bedford Avenue, corner of North 4th, Brooklyn, tel: 1.718 599 7588, www.bedfordcheeseshop.com

CHOMP CHOMP, SINGAPORE

One of Singapore's varied pleasures is its alfresco food vendors hawking local delicacies. Ignore Newton Circus as it's too touristy. Instead hop into a cab and head for the 'burbs. Renovated a few years ago, Chomp Chomp is noisily exuberant with excellent grilled stingray and barbecued chicken wings. Wash it all down with a big jug of sugar cane juice. Evenings are the best time to visit and, if possible, snag a table on the timber deck. 20 Kensington Park Road, Serangoon Gardens Estate

MICHAEL YOUNG

The award-winning furniture designer reveals his style hot spots

Orchid Bar, Tokyo

The bar at Okura, one of Tokyo's finest retro hotels, is everything a bar should be – small, dark and designed to get you drunk. www.okura.com/tokyo

Amigo, Hong Kong

If James Bond were real, he would definitely be a regular at this opulent French restaurant. www.amigo.com.hk

In't Spinnekopke, Brussels

A former inn from 1762, this serves simple Belgian food in a tilting, tiled-floor building with plain tables packed tight. www.spinnekopke.be

Continues on p111