

Restaurant Magazine announces the list of the S.Pellegrino World's 50 Best Restaurants 2010

'Quay' awarded Best in Australasia and 'Marque' restaurant wins Breakthrough Award as Sydney Restaurants rise up the list

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HIGHLIGHTS:

- **The S.Pellegrino World's Best Restaurant & The Acqua Panna European Best Restaurant: Noma, Copenhagen, Denmark.**
- **Lifetime Achievement Award: Eckart Witzigmann**
- **Restaurant Magazine Chef of the Decade: Ferran Adrià, Spain**
- **The Acqua Panna Best Restaurant in Australasia: Quay, Sydney, Australia.**
- **The Acqua Panna Best Restaurant in North America: Alinea, Chicago, USA.**
- **The Acqua Panna Best Restaurant in The Middle East & Africa: La Colombe, Cape Town, South Africa.**
- **The Acqua Panna Best Restaurant in South America: D.O.M, Sao Paulo, Brazil.**
- **The Acqua Panna Best Restaurant in Asia: Les Creations de Narisawa, Tokyo, Japan.**
- **Chef's Choice Award: The Fat Duck, Bray, UK.**
- **The Highest Climber: Daniel, New York, USA.**
- **Highest New Entry: Schloss Schauenstein, Switzerland.**
- **Restaurant Breakthrough Award: Marque, Sydney, Australia.**

Two Sydney restaurants have been placed on this year's S.Pellegrino World's 50 Best Restaurants list as voted for by an international panel of food experts, with a third lying just outside the 50 being awarded the Restaurant Breakthrough Award.

For the first time in six years there is a new restaurant named as the best in Australia. Quay Restaurant is the highest placed Australasian restaurant at number 27 up 19 places on last year and is duly awarded the Acqua Panna Best Restaurant in Australasia. Peter Gilmore, the head chef at Quay concentrates on creating beautiful harmonies of flavour using exceptional ingredients.

Tetsuya's, the Sydney favourite, and also one of the longest residents in the ranking, settles at number 38.

Marque Restaurant with chef-owner Mark Best at the helm continues to go from strength to strength. It has zoomed into the 51-100 list at 67 but significantly it has been awarded this year's breakthrough award giving it 'one to watch' status. Other restaurants to have been awarded this title include Paris' Le Chateaubriand, this year's highest ranking French restaurant (11), proving that the Academy judges who decide the fates have quite a record in identifying rising stars.

At the top of the list, The World's Best Restaurant and the Best in Europe for 2010 was named as Copenhagen's Noma. Run by 32 year-old head chef Rene Redzepi, Noma took the coveted



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top slot with the most votes from the worldwide Academy of food experts and judges who help compile the list.

Situated on Copenhagen's dockside in a stylishly converted 18th century shipping warehouse where most dishes are served by the chefs themselves, Noma leads the trend in 'cold climate cuisine'. Famous for taking truly seasonal and local ingredients, many of which are unheard of outside of the Nordic region, and creating dishes such as radishes in edible soil that acutely demonstrate nature on a plate, the restaurant has quickly established itself as a place of pilgrimage. Copenhagen is no longer the last stop on the gastronomic subway.

After four consecutive years at the top (2005 through to 2009), Ferran Adria's El Bulli finds itself in second place this year. El Bulli's domination of the list for such an extended period marks an outstanding achievement and is recognized today as Restaurant Magazine presents Ferran with the first ever 'Chef of the Decade' award.

The UK's Fat Duck completes the top three restaurants and confirms Heston Blumenthal's reputation as one of the most exciting and admired chefs in the world. As an additional accolade Heston also takes this year's 'Chefs' Choice' award after being nominated by his peers as the 'Chefs' chef' - praise indeed. On the British front, Claude Bosi's Mayfair restaurant Hibiscus also represents an exciting new breakthrough to the top 50.

The amount of movement in this year's list clearly demonstrates that this is not a static account of established restaurants but an at-a-glance guide to the best talent in global dining. Consumers may argue about what makes a good restaurant or not and of course opinions may differ but this list confirms the wider trends on the global scene and sets the tone for the year ahead.

Paul Wootton, editor of Restaurant which organises the awards said: "This year's list is an exciting one that highlights in particular the wealth of young, dynamic chefs bringing new ideas to the world of gastronomy. René Redzepi's rise to the top shows that the Academy members who vote are keen to recognise this new wave of talent rubbing alongside those with more established international fame. Whether Ferran Adrià's considerable achievements at the top of the list are ever matched in future is another matter entirely, however, and we have celebrated his feats with our new award for Chef of the Decade. We are very much looking forward to the next 10 years with the list continuing to inspire debate and court opinion all over the world."

The US has a strong showing of three restaurants in the top 10, including Grant Achatz's Chicago based restaurant Alinea at number seven, and eight restaurants in the 1-50.

Alinea has the accolade of being named as 'Acqua Panna Best Restaurant in North America' topping a meteoric rise over just three years on the list. Another American restaurant in the top 10 also enjoyed the highest climb, 33 spaces up the list this year is Daniel Boulud's Daniel Restaurant in New York.

Unsurprisingly for those World's 50 Best Restaurants Academy members, Mexico City has had its first entry into the list with Biko. Opened by Basque chefs Bruno Oteiza and Mikel Alonso, dishes like the Foie 100% Cotton Candy perfectly demonstrate why they have named their style as 'evolution cuisine'. Biko has entered the list at 46 this year and could be one to watch in years to come.

Other notable new entries onto the list for 2010 include Aqua in the industrial town of Wolfsburg, Germany (34), De Librije (Netherlands, 37) and Schloss Schauenstein (Switzerland, 30).

Finally, one of the most prestigious awards is the annually awarded Lifetime Achievement award, which this year goes to the Austrian chef Eckart Witzigmann who has built a long



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and illustrious career in Germany over many years. The first German speaking chef to hold three Michelin stars, his contribution to the culinary world has been recognised by Restaurant Magazine and the Academy's panel.

The S.Pellegrino World's 50 Best Restaurants Awards were held at the Guildhall in London on Monday 26th April 2010 in a ceremony often talked about as the 'Oscars' of the global dining scene. Humanitarian organisation Action Against Hunger has once again been chosen as the official charity of the S.Pellegrino World's 50 Best Restaurants.

Food lovers across the globe will have the chance to purchase a once-in-a-lifetime meal at the 50 best restaurants in the world by bidding on eBay, with all proceeds going to Action Against Hunger's life-saving work in 40 countries worldwide, including Haiti. Bidding begins on 27 April 2010. <http://myworld.ebay.co.uk/actionagainsthungeruk>

Notes to editors:

Restaurant Magazine is the UK's leading publication for restaurateurs and chefs, and has been running The World's 50 Best Restaurants since 2002. Restaurant Magazine is solely responsible for organising the awards, collating the votes and producing the list.

S.Pellegrino is continuing its successful partnership as title sponsor of the awards. S.Pellegrino and Acqua Panna are the leading natural mineral waters in the fine dining world. Together they interpret the Italian style worldwide as a synthesis of excellence, pleasure and well-being.

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