

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

## Brazil's D.O.M named as South America's Best Restaurant 2010

EMBARGOED UNTIL 9.30PM BST MONDAY 26th APRIL 2010

### 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 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.**

The S.Pellegrino World's 50 Best Restaurants Awards has tonight named D.O.M restaurant in Brazil as The Acqua Panna Best Restaurant in South America, confirming its position as a 'leading light' in an emerging restaurant scene. Alex Atala's distinctive style of cooking inspired by the restaurant's close proximity to the Amazon throws up dishes such as Homemade Gnocchi with Oxtail or his latest creation Cod Brandade with Marrow.

Heading North to Mexico the list sees an extraordinary Central American restaurant rise from 81st position in 2009 to number 46 this year. Biko Restaurant, a Basque- Mexican fusion fine dining restaurant is a new entry onto the list. Run by Bruno Oteiza and Mikel Alonso who conceived the restaurant in 2007, Biko is the only restaurant on the list to actively encourage cigars in the dining room.

The overall winner of the S.Pellegrino World's 50 Best Restaurants is Copenhagen's Noma. Run by 32 year-old head chef Rene Redzepi, Noma has taken the coveted top slot with the most votes from an Academy of over 800 international critics, journalists and food experts in the awards organised by the UK's Restaurant Magazine.

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.



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After four consecutive years at the top (2005 through to 2009), Ferran Adrià'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 Bosì'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."

Europe performs particularly well at the higher end of the list with Spanish and Italian restaurants taking five of the places in the top 10.

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.

More Asian, Australasian and Japanese restaurants are present this year. The French style of cooking still features strongly with the Acqua Panna Best Restaurant in South Africa (La Colombe, 12) and the Acqua Panna Best Restaurant in Asia (Les Creations de Narisawa, Japan, 24). However, Quay was named as Acqua Panna Best Restaurant in Australasia (27) breaking away from the classical into the defiantly modern.

Mark Best's Marque in Sydney, the gourmets' secret destination dining room, is named as the restaurant tipped to breakthrough into the top 50 in 2011. Marque so narrowly missed the mark that Restaurant magazine are confident that of all of the new restaurants ranking 51 - 100, his is the one best placed to breakthrough on to the list next year.

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 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.



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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 S.Pellegrino 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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