



ON THE WATERFRONT

Sydney



When it comes to cool places to eat within inches of the waves, the beachside city has it licked. Start your shoreline crawl with a swim at the central Andrew 'Boy' Charlton Pool, followed by a breakfast of fig, apricot and macadamia bread at its Poolside Café (www.poolsidecafe.com.au). Further south, in Bondi, part of the pavilion has been taken over by the Bucket List (www.thebucketlistbondi.com), a low-key place where no one will mind if you've got wet hair as you tuck into fish and chips, and gaze out at the sandy beachgoers. On the northern shore head for Hugos Manly (www.hugos.com.au), a sleek spot on the pier with an Italian flavour: calamari with lemon aioli. For a lunch of garlicky mussels, go to the Bathers Pavilion (www.batherspavilion.com.au) on lovely Balmoral Beach. CARRIE HUTCHINSON

VINE AND DANDY

'I want to make the best red wine in the world,' says Alexander Vik, the charismatic Norwegian financier and art collector behind the limited-edition VIK Millahue Chile label. For his mission, he bought 11,000 acres of semi-abandoned land two hours' drive south of Santiago. 'I hired a team of specialists to analyse the soil, the quality of the water, the temperature and the wind statistics,' he says. 'Then we planted from scratch, matching grape varieties with the best conditions.' The new winery, designed by a local architect, is a monument to Vik's holistic, precision-led viticulture. Built underground, with only its fabric roof visible, it appears to float in the vineyards, cooled by Pacific Ocean breezes during the day and, at night, by air cascading down from the Andes. 'It took us three years to make sure it's as energy-efficient as



possible,' says Vik, who also owns three art hotels in Uruguay, including Bahia Vik Jose Ignacio, due to launch this month. A 22-bedroom hotel designed by Alexander and his wife Carrie will open on the vineyard next year, with glass walls, a bronzed-titanium roof and an art collection commissioned from 40 Chilean artists, among others. He isn't kidding when he says, 'There is absolutely nothing else like this in Chile.'

PETER BROWNE
www.vikretreats.com. VIK Millahue Chile wines can be ordered at www.vik.cl and cost from about £60 a bottle

PHOTOGRAPHS: GETTY IMAGES; MARK MOLLOY

USE YOUR NOODLE

We lift the lid on Singapore's simmering scene from fancy-pants dining to fiery street snacks

HIGH FOOD

IGGY'S

The award-winning, modern-European take on Asian dishes here includes an exquisite bite of alba-white truffles with egg and chicken broth. The gastronomic menu is expensive but worth it. www.iggys.com.sg

WILD ROCKET

In his restaurant lawyer-turned-chef Willin Low serves 'mod Sin' cuisine inspired by street food but on the next level. Try his twist on local fare such as soya sauce pork cannelloni. www.wildrocket.com.sg

2AM: DESSERT BAR

Draws discreet late-night daters (it's down a dark alley and above a pub) and sugar fanatics. Janice Wong's lab-like kitchen creates pretty puddings such as 'snickers' – peanut mousse with hazelnut and brown-bread ice cream. www.2amdessertbar.com

LOW FOOD

CHICKEN RICE

Every Singaporean claims his/her local chicken-rice shop is best for the hot or cold poached meat sliced thinly and served with garlic and ginger; lines of chicken necks hanging on display are a good sign. Head for the one at 211 Bedok Central.

LAKSA

Mr Lim, who is secretive about his family's traditional recipe, uses plump prawns and hot chilli paste in his jetlag-busting noodles. Roxy Laksa Stall, 48 East Coast Lagoon Centre

KAYA TOAST

It looks disgusting but is addictive: a runny boiled egg drizzled with soya sauce, and crisp toast spread with butter and sweet coconut jam, served with milky coffee. Ya Kun, 18 China Street NICOLA FORMBY

