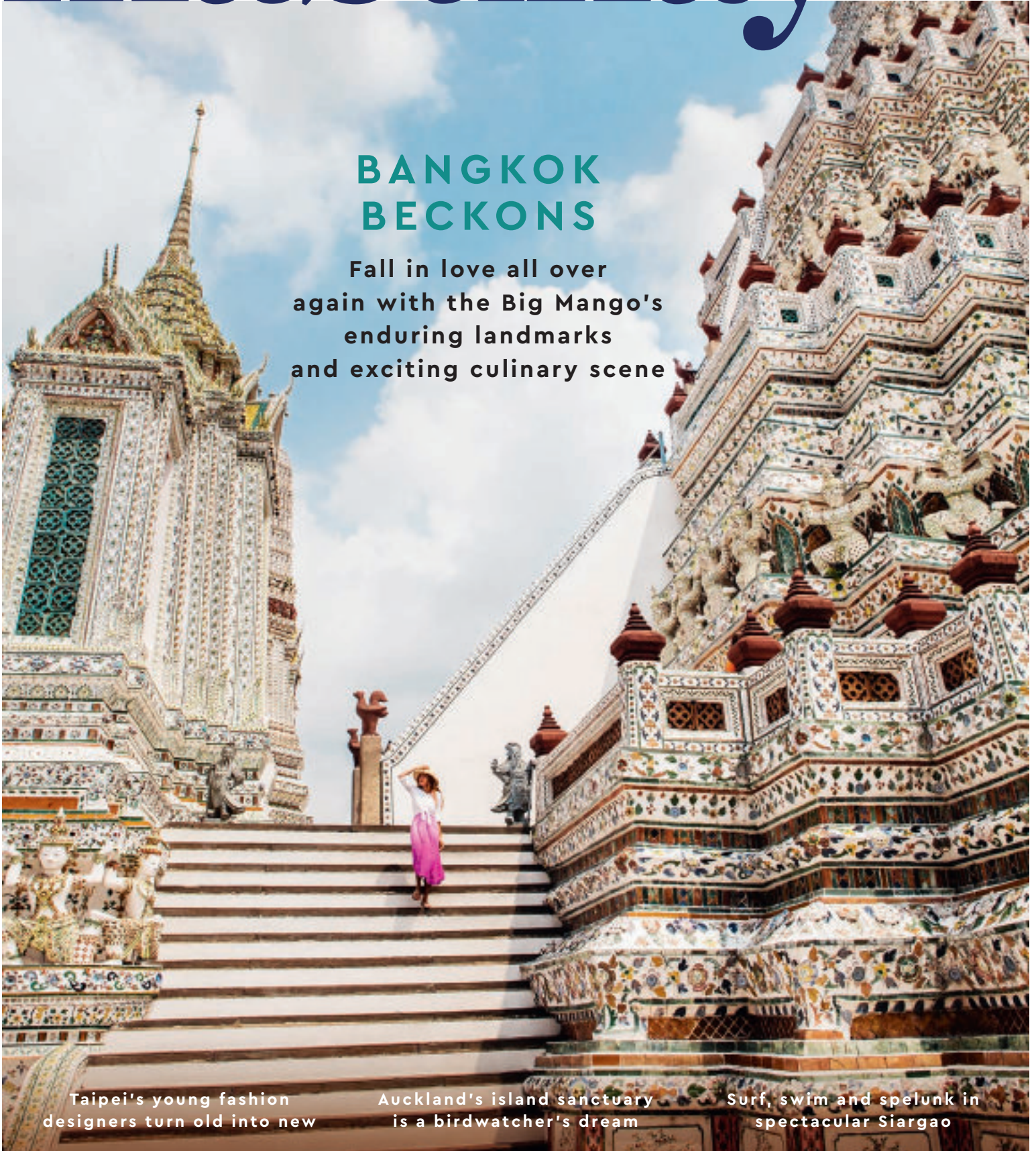


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May 2018

BANGKOK BECKONS

Fall in love all over
again with the Big Mango's
enduring landmarks
and exciting culinary scene



Taipei's young fashion
designers turn old into new

Auckland's island sanctuary
is a birdwatcher's dream

Surf, swim and spelunk in
spectacular Siargao



Honolulu

Honolulu's hottest new tables

These new openings in Chinatown are an independent, homegrown alternative to celebrity chefs on Waikiki

FOOD & DRINKS

Encore Saloon

Hawaii's first mezcal bar makes it fun to get serious about Mexico's famously smoky spirit. The menu is organized by types of agave and guests are encouraged to order flights to sip and compare. Each mezcal is served the traditional way - with *sal de gusano* (worm salt) and sliced oranges. Sit outside on the patio and pair the drinks with tacos, burritos or churros. encoresaloon.com



Senia

Chefs Chris Kajioka and Anthony Rush met while they were working at Per Se in New York. They've brought that level of creativity and finesse to Senia, their first venture as chef-owners, where even the salad is roasted in foie gras butter. The menu is excellent - shout-out to the barbecue beets with crispy grains and fried-chicken banh mi. Snag a spot at the 12-seater chefs' counter and watch the magic unfold before your eyes. restaurantsenia.com



Fête

The five kitchen-counter seats are the most coveted spots at this intimate restaurant run by chef Robynne Mai'i and her husband, Chuck Bussler. The couple moved back to Mai'i's home from New York and their humble restaurant feels very Brooklyn, but with an island flair, serving pan-seared scallops with *lap cheong* (Chinese sausage) and calamansi marmalade. Local farms and purveyors are proudly listed on the menu. fethawaii.com

Hong Kong ON A ROLL



Sushi lovers should start booking seats at the new Sushi Saito at Hong Kong's Four Seasons Hotel. The posh 45th floor venue is the first foreign outpost of chef Takashi Saito's three-Michelin-starred original in Japan. Like the eight-seater Tokyo dining room, this restaurant offers simple, traditional sushi prepared with ingredients he's handpicked and flown in fresh from Tokyo's Tsukiji Market every morning just in time for lunch service. This is Hong Kong sushi madness on a new level, so start queuing now. fourseasons.com/hongkong

WORDS: AMBER GIBSON (HONOLULU), ANNA CUMMINS (SIDE BAR) IMAGE: RYAN YAMAMOTO (SENIA)