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Chefs

A TASTE OF
3 Continents

THE ART OF
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Outdoor lover. Adventure-seeker. Trail runner. Coffee drinker. Passionate dog dad. Based in Cape Town, Chris Joubert has travelled to 37 countries and is constantly seeking new ways to showcase the beauty of the natural world. He shoots outdoor, adventure and travel photography and videography and has a natural gift for visual storytelling. Forever in pursuit of rugged landscapes to explore and photograph, Chris' most recent adventure was a 10-day bikepacking journey through some of Iceland's lesser-frequented trails.



All photography for Safari, Island and Desert chapters shot by Chris Joubert, unless credited otherwise.

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Having spent a decade living in some of the planet's most populated cities (Beijing and Jakarta among them), Natasha now loves nothing more than travelling to destinations at the other end of the spectrum. Namely the jungles and unpeopled beaches of Sri Lanka, where nature rules—second only to food. Based in Sydney, Natasha is a regular contributor to CNN, Condé Nast Traveller, GQ, Robb Report, National Geographic, delicious, MiNDFOOD, Vacations & Travel, and more.



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Sarah Khan is an award-winning travel journalist who recently completed a tenure as Editor in Chief of Condé Nast Traveller Middle East. As a freelance writer, she has reported from six continents for the New York Times, Wall Street Journal, Condé Nast Traveler, Afar, Bloomberg, Travel + Leisure, and numerous other publications. Her work appears in The Best American Travel Writing 2021 and New York Times 36 Hours: 150 Cities from Abu Dhabi to Zurich. She has lived in six countries on three continents and possesses 2.5 passports.



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Jane Broughton has been writing about immersive travel experiences and properties across Southern and East Africa and the Indian Ocean Islands for almost two decades, with a special interest in the positive impact travel can have on conservation and communities. She has slept in over 200 different safari camps, lodges and star beds, many of them in remote, privately-protected areas. Home is the Cape winelands, where she likes to hike, bike, read, cook and eat out.



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A regular contributor to the Daily Telegraph, The Times and National Geographic Traveller, Sarah focuses on topics of conservation, nature and wildlife connected to tourism experiences. Spending most of her year on the road, she splits her travel time between Africa, Scandinavia and South America, and has visited Chile on several occasions. Her most recent adventure was in 2022, when she stayed at &Beyond Vira Vira while researching a story about &Beyond's South America Impact Journey.



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IMAGE: INDIAN ACCENT

Defining modern **Indian cuisine**

7 must-try restaurants with
a new take on tradition

BY SARAH KHAN

From tangy street food favourites like kati rolls and pani puri to spongy squares of dhokla, heady prawn curries, and gossamer platters of biryani, the diversity of India's rich culinary legacy can be dizzying. But even these popular dishes barely begin to scratch the surface. Despite what some travellers may come

to expect, contemporary Indian cuisine is about much more than butter chicken and saag paneer. "Where Indian cuisine is going now is actually a deconstruction of the colonial idea of Indian cuisine, and an injection of regional identities," says Rahul Reddy, founder of Subko Specialty Coffee Roasters in Mumbai. The result? A wave of restaurants, cafés, and bars across India that shine a light on hyper-local fare, celebrating the subcontinent's bounty of ingredients, recipes, and heritage in fresh ways.

India

Here are some of the most dynamic dining destinations redefining India's cutting-edge culinary landscape.

Indian Accent, New Delhi

Though chef Manish Mehrotra may now preside over a mini empire that includes outposts in global culinary capitals like New York and London, it's his New Delhi flagship that blazed a trail for countless Indian chefs to follow when it first debuted in 2009. And today, from its ultra-sleek setting at the capital's gleaming Lodhi hotel, Indian Accent continues to redefine what Indian cuisine tastes like in the 21st century. Come for a multicourse affair marked by innovative dishes like baked paneer with coriander pesto and delicate cornets stuffed with fenugreek-laced chicken, as well as a legendary array of Indian breads bursting with decadent fillings like chilli hoisin duck and butter chicken.

indianaccent.com

Subko Specialty Coffee Roasters, Mumbai

An unlikely pandemic success story, Subko opened with much fanfare in Bandra March 2020—exactly three days before Mumbai went into lockdown. But the café and bakery, dedicated to spotlighting unsung ingredients from across India, managed to beat the odds and win the hearts of the city—even opening a larger second space, the Craftery, in 2021. “Our approach has always been, can we take the best of Western technique—building sourdough products, viennoiserie, or laminated bakes—and inject a distinctly South Asian set of ideas, thoughts, concepts, and ingredients to make those products into something that have arguably never been seen before?” asks Reddy. The results—and legion of

loyal devotees—speak for themselves: fan favourites include a flaky quiche stuffed with Hyderabadi-style haleem, focaccia crowned with an Indian take on ratatouille, a sourdough studded with Goan choriz, pain au chocolat stuffed with local chocolate, and a Kashmiri walnut and sea salt chocolate chip cookie.

subko.com

Ekaa, Mumbai

It's all about the ingredients at Ekaa, which opened in an atmospheric section of Colaba in late 2021. Sounds simple enough, but what does that mean in practice? Chef Niyati Rao—who trained at the iconic Noma in Copenhagen—is a wizard with local produce, making the ingredients sing on the plate in unexpected ways. While dishes may have Japanese, Korean, or Scandinavian influences, their components all speak to their Indian environs. The local-forward approach is also infused in the cocktails, with a menu featuring drinks like the Old Foraged—bourbon, morel mushroom wine, and Kashmiri Kahwa—and Mirage—Indian gin, ayurvedic herbs, and jasmine flower.

ekaamumbai.com

The Bombay Canteen, Mumbai

“The core philosophy of the food we serve at The Bombay Canteen is about celebrating India and everything Indian, without imposing any borders or limits on how Indian food is cooked and served,” says Hussain Shahzad, who helms the restaurant regularly lauded among India's best. Cofounded by the late chef Floyd Cardoz, a Mumbai native who rose to fame in some of New York's top kitchens, The Bombay Canteen has become a place of pilgrimage for food-obsessed travellers, who keep plotting their return for the bone marrow pepper fry, butter

garlic crab kulcha, and methi thepla tacos. “In our kitchen, the indigenous meets innovation to present something that is quintessentially The Bombay Canteen.” In 2020, they brought their flavour philosophy and clever sensibility to Indian desserts with the debut of Bombay Sweet Shop, where playful reimaginings of saccharine standbys include kajlu katli layered into bonbons and Mysore pak infused with coffee.

thebombaycanteen.com

The Johri, Jaipur

This jewel box of a hotel—aptly named Johri, or jeweller—brought a new sparkle to the already effervescent Pink City of Jaipur when it debuted in 2020. Set amidst the action in the historic jewellery bazaar, the 19th-century haveli is a soothing sanctuary from the energising hum that surrounds it. The stylish restaurant of the five-room hotel serves inventive vegetarian fare, like a truffled aloo tikki topped with parmesan; refreshing papaya cutlets paired with marinated tandoori fruits. “Our kitchen uses traditional as well as global techniques to bring out the best from the ingredients,” says hotelier Abhishek Honawar. “We are also open to innovation, trying to make it lighter and more enjoyable without taking out the essence of the dish.” But the most buzzed-about addition in town is its starry new bar: Johri & Sons, launched with the cult-favourite Indian gin brand Stranger & Sons, is an experiential cocktail bar, serving drinks inspired by the romance of the Pink City, like the Nazariya negroni with clarified watermelon. “The cocktail programme is an amalgamation of the spirit of the old city and various techniques used by world-class cocktail bars,” says Honawar. A fuchsia negroni? We'll drink to that.

thejohrijaipur.com



INDIAN ACCENT, NEW DELHI



TUNA BHEL CEVICHE
INDIAN ACCENT, NEW DELHI

Vedro, Goa

With interiors designed by one of India's celebrity design mavens, Susanne Khan, Vedro was destined to be a destination before it even opened in early 2022. But the menu may well outshine its tropical-chic environs: snapper crudo drowned in a silky tomato rasam; croquettes served with balchao aioli; chicken kheema doughnuts; and a carrot-pistachio tres leches to finish. It's a vibrant ode to the fiery Indo-Portuguese flavours of Goa, and there's no better place for Vedro to make itself at home than in Fontainhas, Panjim's colourful Latin Quarter.

vedro.in

Araku Café, Bengaluru

This futuristic café might not seem out of place in London, Copenhagen, or Tokyo—but India's tech hub of Bengaluru makes for a fitting backdrop. The sprawling space sets the stage for the flagship for Indian coffee brand Araku, which has been amassing fans—and accolades—across the world, including at its first café in Paris's hip Le Marais. Sourced from Andhra Pradesh's Araku Valley, this award-winning coffee is also a model for social enterprise, empowering communities with the cultivation of this homegrown bean. The Bengaluru outpost is the first place in India where residents can sample the brews, paired with eclectic globally inspired dishes like kimchi smørrebrød and hemp-seed nankhatai biscuits.

arakucoffee.in



THE JOHRI, JAIPUR



ABSCISSION COCKTAIL
EKAA, MUMBAI