

Condé Nast Traveler • May/June 2023 • The Hot List • Menorca • Charleston • Congo • São Tomé & Príncipe • The Faroe Islands • Australia

Condé Nast Traveler

THE WORLD MADE LOCAL

MAY/JUNE 2023

splash
into
summer

Menorca
Charleston
Congo

and THE 2023

hot list

the world's best new hotels,
cruises, restaurants, and more

cntraveler.com

hot list



stay » NEW YORK CITY

Ritz-Carlton, NoMad

During New York Fashion Week, the Ritz-Carlton New York, NoMad's rooftop bar, Nubeluz by José Andrés, hosted a runway show for Bronx and Banco, with a downtown-cool vibe and guest list to match—think actor Natasha Lyonne and rapper Coi Leray. Seemingly overnight, Nubeluz was cemented as a New York hot spot. This is just one example of how this legacy brand is reshaping and modernizing its image. How did a hotel conglomerate (thought by some to be a bit buttoned-up) create a hotel that is both familiar to its loyal clientele and alluring to a new generation? The answers are found within the atrium-like lobby, reservation-impossible Mediterranean restaurant Zaytinya, rooms with epic city views, and a skin-tightening subterranean spa. Each space mixes current design trends, like handblown Randy Zieber light fixtures and black Italian-marble walls, with the exceptional, discreet service that the Ritz-Carlton is known for. New York, a city made for reinvention, is the perfect place for Ritz-Carlton to introduce its new attitude. *From \$895; ritzcarlton.com*

eat » DUBAI, UNITED ARAB EMIRATES

Jun's

In some ways, chef Kelvin Cheung embodies the Dubai dream: He touched down in the city after stints at celebrated restaurants across Canada, the US, Belgium, and India, bringing with him the global sensibility with which the UAE has become synonymous. His menu at Jun's reflects his cosmopolitan outlook, packing flavors he's picked up along the way into sophisticated spins on comfort fare: tempura za'atar chaat with tamarind, yogurt, and avocado; red-hot chicken karaage with waffles; lobster pani puri with achar; lamb koobideh tsukune; and rainbow heirloom carrots with smoked labneh and soy honey butter. But the real star here may well be Cheung himself, a natural raconteur who makes an effort to come by each table to share the spellbinding stories behind each dish. When the weather is nice, grab a seat on the patio in the shadow of the sparkling spire of the Burj Khalifa—it doesn't get more Dubai than that.



PHOTOGRAPHS: JOE THOMAS, JUN'S