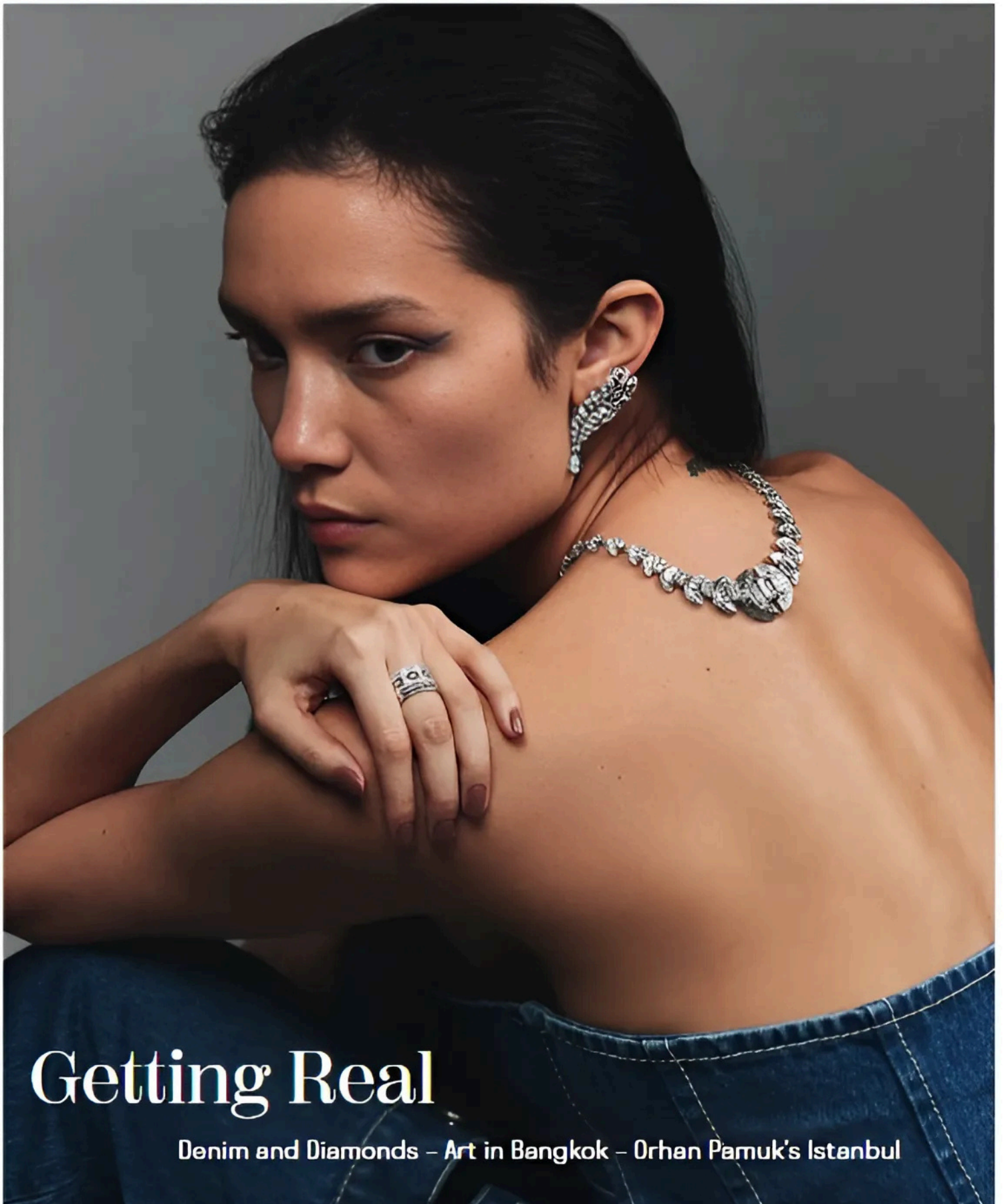


DEPARTURES



Getting Real

Denim and Diamonds – Art in Bangkok – Orhan Pamuk's Istanbul

The Chef Parade

The jolt of the unfamiliar gives both chefs and diners a little more excitement than usual at short-term culinary residencies, a growing global trend. Herewith, a shortlist of the most mouthwatering destinations where you'll find chefs on the move in the year ahead. By Brian Noone

Lofoten Islands, *Norway*

This Arctic Circle archipelago is fast becoming a bucket-list destination for foodies, with a mix of top local restaurants and chefs keen to do residencies in these exceptionally beautiful environs. KITCHEN ON THE EDGE OF THE WORLD, at Holmen Lofoten (holmenlofoten.no), is back for another star-studded season, with a line-up of visiting chefs that includes Slovenian visionary Ana Roš (8-12 May). An hour's drive north, at NUSFJORD (nusfjord.com), Re-Naa chef Sven Erik Renaa and his team will be on hand from 29 May to 1 June to bring diners a taste of their three-Michelin-star cookery from its home in Stavanger in southern Norway.



Nusfjord's spectacular setting on Flakstadøya island, Norway



Royal Ascot's dream team of chefs, clockwise from back left: Tom Shepherd, Benoit Blin, Simon Rogan and Raymond Blanc

Royal Ascot, *UK*

In recent years, the pre-eminent social spectacle in the British calendar has morphed into its premier culinary event as well. The roster of chefs on hand for the week of racing (17-21 June; ascot.com) holds a combined total of 29 Michelin stars and includes luminaries like Raymond Blanc, Simon Rogan and Yannick Alléno as well as rising stars like Tom Shepherd and Tom Barnes. For those looking to the British countryside this summer with a bit more flexibility on dates, try Guy Ritchie's Wiltshire estate, ASHCOMBE, which has partnered with London restaurant CAROUSEL for another season of accomplished chefs: Masaki Sugisaki of Dinings SW3 (24 May) and Charlie Tayler of Aulis (5 July) are notable highlights (carousel-london.com/ashcombe-estate).