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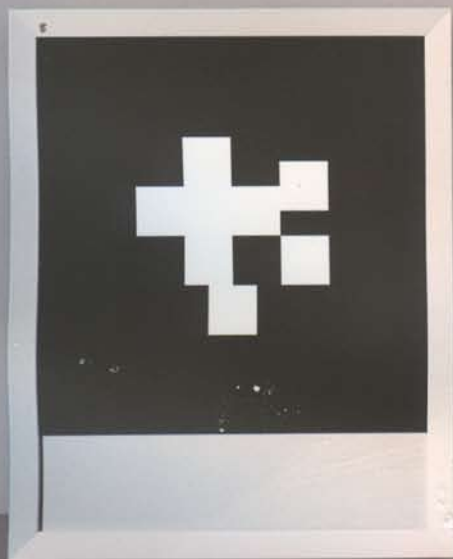
## The Next Dimension

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## 03. Best new restaurant



### Buhle, Porto

**Avenida Montevidéu 810, Porto, Portugal**

**Key features:** A slickly renovated restaurant, bar and teahouse in a dramatic coastal location

**Cuisine:** Asian/Portuguese fusion

**Chef:** Rodrigo Garrett

**Designers:** Miguel Ribeiro de Sousa (exterior); Paulo Lobo (interiors)

[www.buhle.pt](http://www.buhle.pt)

Set in a rugged coastal landscape, Buhle, a Porto institution for more than 40 years, has reopened its doors after a dramatic renovation. Housing a restaurant, a mixology bar and a teahouse, the simple, boxy, wood and glass structure, by architect Miguel Ribeiro de Sousa, is an exercise in restrained elegance. The interiors, by designer Paulo Lobo, feature giant bird's nest-inspired lights above tables, while individual dining areas are divided by semi-sheer curtains. The food – a robust Portuguese/pan Asian menu – is courtesy of Rodrigo Garrett, formerly wok chef at the Four Seasons Miami. The reworked space is upscale but understated, and set against a stunning Atlantic backdrop.



### DamUm, Seoul

**174-1 Jeongja-dong, Bundang-gu Seongnam-si, Gyeonggi-do, Seoul, Korea**

**Key features:** A contemporary ceramics shop-cum-restaurant, with interiors contrasting unrefined concrete and curved waves of wood

**Cuisine:** Korean/Italian fusion

**Designer:** Sungchul Park

[www.dam-um.co.kr](http://www.dam-um.co.kr)

Restaurant and pottery house DamUm is an eclectic addition to Seoul's burgeoning dining scene. Aside from serving contemporary takes on Korean and Italian cuisine, DamUm (meaning 'dish up') also houses a well-stocked ceramics shop. Separated from the main dining space by a series of polished-wood waves and floor-to-ceiling shelving, the store is bright and open, filtering light into the restaurant beyond. The dining room features a range of creative illuminations, from oversized lampshades to blocky chandeliers and angular neon tubes.



### Kaá, São Paulo

**Av Juscelino Kubitschek 279, Vila Olímpia, São Paulo, Brazil**

**Key features:** A restaurant, bar and lounge with a living wall and a retractable roof

**Cuisine:** French/Italian

**Chef:** Pascal Valero

**Designer:** Studio Arthur Casas

[www.kaarestaurante.com.br](http://www.kaarestaurante.com.br)

In sprawling São Paulo, Kaá is an oasis of Amazonian-inspired, contemporary calm. A restaurant, bar and lounge by Brazilian architect Arthur Casas – of New York's World Bar fame – its highlights include an 8m-high, 70m-long living wall, or vertical garden, and a retractable roof. The living wall plays host to countless species of indigenous plants, sourced from Brazil's Atlantic Forest, while a reflective pool collects the fat raindrops that fall when the roof is retracted. The décor is low-key, with expansive cedar panelling and natural-hued tiling. The French/Italian cuisine is by award-winning French chef Pascal Valero, an early protégé of Alain Ducasse.



### Tegui, Buenos Aires

**Costa Rica 5852, Buenos Aires, Argentina**

**Key features:** Behind a specially commissioned graffiti-clad façade, the restaurant is set around a banana tree-filled courtyard

**Cuisine:** Contemporary Argentinian

**Chef:** Germán Martitegui

**Designer:** Horacio Gallo

[www.tegui.com.ar](http://www.tegui.com.ar)

A place to seek and be seen, Tegui is a small but perfectly formed restaurant in Buenos Aires' fashionable Palermo Hollywood district. Hidden behind a graffiti-clad façade specially commissioned from artist Nico Monti, and located down a side street, this eatery is set within a formerly derelict 110-year-old town house, transformed by designer Horacio Gallo. At the entrance is a bar and wine cellar, in elm root, black glass and brushed steel. The main dining area looks out onto a courtyard through floor-to-ceiling windows, and features lacquered panelled ceilings, reclaimed wooden flooring, French lanterns and Knoll chairs. There is also a private dining room for ten.



### Terzo Piano, Chicago

**159 East Monroe, Chicago, US**

**Key features:** Located in the new Modern Wing of The Art Institute of Chicago, Terzo Piano has an expansive covered terrace and views of Millennium Park. It also features a *cava di stagionatura* (cheese-ripening cave)

**Cuisine:** Contemporary Italian

**Chef:** Tony Mantuano

**Designers:** Renzo Piano (architecture); Dirk Denison (interior design)

[www.terzopianochicago.com](http://www.terzopianochicago.com)

This slick restaurant is nestled within The Art Institute of Chicago's new Modern Wing, designed by Pritzker Prize-winning architect Renzo Piano. Credit for the interior design of the gallery-bright eatery goes to local architect Dirk Denison, who has chosen spidery white chairs by Harry Bertoia and tabletops made from Durat (recyclable and containing recycled plastics). A 60-capacity terrace commands views over Millennium Park, Michigan Avenue and the Modern Wing's Bluhm Family Terrace. With contemporary Italian cuisine by Tony Mantuano, former head chef at Chicago mainstay Spiaggia, lunch is served daily, dinner on Thursdays only.