

## Delicious Destinations for World Food Day

Posted by **Tim Cotroneo** on Friday, October 13, 2023 · [Leave a Comment](#)



**London, UK, 13 October:** One of the best ways to experience the diverse flavours and culinary traditions of the world is by venturing to different destinations. Exploring new cuisines and dining experiences can open doors to a world of new experiences not to mention flavours, ingredients, and cooking techniques. In celebration of World Food Day on 16<sup>th</sup> October, here is a selection of some of the world's most unique destinations that are sure to tantalise your tastebuds!

### Caribbean Delights! Ackee & Saltfish and Beef Patties in Jamaica!



The home of reggae is not only known for its music, beautiful beaches, and warm people but also its irresistible food with distinct flavours.

**Jamaican food** is considered one of the finest cuisines in the world, spicy and packed with the best fresh ingredients. Everyone loves a good jerk dish, a meat preparation technique dating back to the 17th century. Don't miss a plate of the hearty national dish, ackee and saltfish, or a succulent beef patty. Seafood is freshly caught and incredible, and of course so is the juiciest of fruit – bananas, mangos, breadfruit and sweet coconuts.

Fancy an ice cream? **Devon House** is one of the top five places in the world to enjoy ice cream, with 27 flavours on offer, including traditional vanilla and exotic island treats such as mango, coconut and soursop. There is even a local favourite, ale-based ice cream called Devon Stout for the grownups.

The world's most sought-after coffee can be found in Jamaica. Regarded as one of the best coffees in the world, **Jamaica Blue Mountain Coffee** is grown on the Blue and John Crow Mountains in eastern Jamaica, at 7,402 ft it's one of the highest peaks in the whole of the Caribbean. It is also one of the rarest and most expensive coffees in the world due to consumer demand for the speciality coffee.

Often celebrated by those of the Rastafarian movement, Jamaican ital cuisine is a plant-based diet. It features rich flavours, vegetables, and alkaline foods, such as callaloo, lentils, and beans. Rastafarians in Jamaica have been celebrating vegan culture for decades!

Jamaican cuisine is a vibrant fusion of flavours influenced by countries from all over the world, the island is home to a diverse blend of tantalising spices, tropical fruits, and rich cultural heritage sure to delight every traveller's palate.

### Mouth-watering, Colourful Vegan Curry with Maldivian Spices



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Bursting with aromatic flavours, exotic spices and fresh plant-based ingredients, learn how to cook some oh-so-tasty, authentic Maldivian vegan cuisine. The culinary team at the 5-star lifestyle (destination) **Kandima Maldives** is sharing their in-house delicious sweet potato and cauliflower curry, “Tharukaaree Riha,” that you can make at home [here](#).

Lending itself to vegan cuisine, the dish heavily features coconut, grains and vegetables for a fruity, creamy finish. With a distinctive blend of mild spiciness, delicate sweetness and tropical flavours, traditional Maldivian curries are prepared according to ancient cooking traditions passed down from generation to generation. Other traditional Maldivian gastronomic gems are available at Kandima’s ten unique restaurants, with veggies and herbs grown from its very own “Fresh Labs” on-island garden and from local farmers.

**Bake It Yourself! – Melt-in-the-mouth Maldivian Strawberry Coconut Rock**



Red, striking and a mouthful of texture makes for a dessert that can't be beat! Inspired by classic flavours with a tropical twist, follow this easy recipe from **Nova Maldives** to make your own Strawberry Coconut Rock. This luxurious velvety treat comes with a refreshing blend of flavours, tartness, and creamy buttery coconut. Bring a slice of the Maldives back home and try the recipe yourself for your next weekend bake off [here](#).

For the health-conscious, discover more curated and creative menus at the hotel. From the newly-launched plant-based menu featuring an array of mouthwatering appetizers, mezzes, and soups, to the thoughtfully put together nutritious Seaweed Menu. Many more special offers currently on at Nova Maldives. All soulfully yours!

**The Aromatic – Silky Turkish Coffee with Nuanced Flavours**



Turkish coffee is an underrated gem, little known even by seasoned coffee fanatics, simply because it is hard to find. For those who have tried it before, it is hard to not fall in love with this stomach-warming drink that comes with many layers of flavours and a lingering aftertaste, often served in dainty drinkware with intricate arabesque artwork. Known for its balanced acidity and subtle natural sweetness, the drink's velvety texture differentiates it from high street coffees and is best enjoyed in small servings alongside a piece of Turkish delight or a sweet treat for a delightful pairing.

Enjoy unlimited Turkish coffee at **Cullinan Belek**, with an in-resort patisserie that serves cakes, pastry, gelato and homemade house brews that come with an assortment of coffee grounds with different undertones. The drink is brewed in a traditional coffee pot called a “cezve” and heated gently until the powder dissolves.

Cullinan’s culinary range extends beyond the coffee and tea staples, boasting 10+ dining outlets and bars on-site, Cullinan serves up a gastronomic feast that will satisfy any pallet beyond! Sample seasonal small-bites and cuisines from Male Restaurant’s gourmet buffet spreads and sign up for a fun evening at Asian Breeze for a teppanyaki show cooking session that does not just show but invite you to try your hand at being the master chef. An enticing list of cocktails from A to Z are waiting to be discovered for a jovial tippie with friends, catching up with life over a refreshing Earl Grey Martini or two!

**Gastronomic Odyssey in Mykonos**



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St. John
St. Lucia
St. Thomas



Nestled along the Aegean Sea's azure waters, the 5\* bohemian chic hotel **Kenshō Ornos** invites travellers to embark on an unparalleled gastronomic odyssey, presenting a luxe twist on coastal Greek comforts within the cosy setting of its soft and serene ambiance.

This unrivalled culinary haven in Mykonos takes gastronomy to new heights by seamlessly intertwining the heartwarming essence of traditional Greek delicacies with the bold and exotic notes of Asian cuisine, delivering an exquisite menu of original flavour combinations exclusively found at the hotel's signature **Kenshō Ornos Restaurant**.

At the helm of this epicurean masterpiece is award-winning Executive Chef Ippokratīs Anagnostelis. Known for his distinct culinary artistry, which combines contrasting flavours to perfect the right balance between subtlety and flair, Chef Anagnostelis' unwavering commitment to uniting people through their shared love for food is the bedrock of the hotel's gastronomic philosophy. Applying contemporary culinary techniques, he invites guests to explore the rich flavours of traditional Cycladic cuisine which inspire the ideas and ingredients behind the restaurant's world-class menu.

Guests are invited to embark on a journey of the senses as each dish is a harmonious fusion of local ingredients, family recipes, and the bold spices and techniques that define Asian cuisine. It is this seamless fusion of flavours that have earned Chef Anagnostelis and Kenshō Ornos a coveted place among the echelons of culinary excellence. In true Greek fashion, the exquisite menu includes a variety of small individual plates designed for sharing called "meze" so that with each bite guests are not only treated to a sumptuous feast but are also invited to partake in the timeless tradition of sharing a meal, fostering connection, and exchanging stories – a truly only at Kenshō experience!

**Treats Inspired by the Moon This Lunar Eclipse**



Eclipse season is officially upon us and to celebrate this celestial spectacle fated with new beginnings, **Kivotos Santorini** invites curious travellers to embark on an unconventional gastronomic odyssey. Perfectly synchronised with the cosmic dance of the skies, the hotel debuts an immersive sensory dining experience with **three new tasting menus** named after the stages of the moon: "Full Moon", "Dark Side of the Moon" and "Half Moon". The lunar-inspired culinary experience coincides with the upcoming New Moon solar eclipse on 14 October and the Full Moon lunar eclipse on 28 October and is set to eclipse culinary expectations!

Indulge in a symphony of flavours at **MAVRO**, the hotel's signature restaurant, where each dish reflects the celestial ballet in the skies above. Chef Dimitris Katrivesis draws from the concept of "Tradinnovation", a culinary approach seamlessly weaving together local traditions, ancient cooking techniques, and global inspirations, resulting in a menu that dances between the familiar and the avant-garde.

Picture yourself under a starlit canopy, surrounded by the chic all-black elegance of Kivotos Santorini, with the moon as your guide, casting a gentle glow on each carefully crafted sharing plate.

Pushing boundaries is not just a phase, it's a way of being at Kivotos Santorini which promises a truly out-of-this-world experience! As the moon waxes and wanes, so too does the magic of this hidden oasis.

**Fusion Delights in Crete**



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- Tulum
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- Turks and Caicos
- Tuscany
- US Virgin Islands
- USVI
- Utah
- Vancouver
- Venice
- Vermont
- Washington
- Washington DC
- Wyoming
- Dream Golf
- Alabama
- Anguilla
- Arizona
- Bahamas
- Baja
- Barbados
- Bermuda
- Britain
- British Columbia
- Cabo San Lucas
- California
- Cambodia
- Cancun
- Costa Rica
- Cyprus
- Dominican Republic
- Dubai
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- Finland
- Florida
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- Iceland
- Idaho
- Illinois
- Ireland
- Italy Golf
- Jamaica
- Japan
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- Malaysia
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- Mazatlan
- Minneapolis
- Minnesota
- Mississippi
- Missouri
- Myrtle Beach
- Nayarit
- Nebraska
- Neuvo Vallarta
- Nevada



Looking for something a bit more romantic? Visit **Seaside A Lifestyle Resort** , a 5\* luxury wellness retreat in sensational Crete boasting a plethora of dining options to experience during your stay with various gourmet dishes and exotic recipes to choose from.

Everyday romantic dining options include the main restaurant Veranda, with spectacular views of the sparkling bay. The Minoan Tavern introduces guests to natural and local ingredients while Kullinarium offers dinner in a romantic candlelit setting, and UMI, the latest on-site addition serves delicious Peruvian and Japanese fusion cuisine.

There are also four bars situated in the premises so you can order a refreshing cocktail before selecting a prime spot next to the newly renovated Pelagos outdoor pool.

Most excitingly, the resort known to organise special dining events hosted by Michelin Star chefs, including Bjorn Swanson and Liam Rogers, with the resort's exemplary chefs by their side. Guests can look forward to fine dining dishes featuring seasonal Cretan produce, all expertly cooked and beautifully presented.

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