



Hot table

GRAND CAFÉ DE TROPEN, AMSTERDAM ←

Amsterdam's Royal Tropical Institute is not the first place you'd think of for a lunch of pulled chicken marinated in hoi-sin and star anise sauce. The Dutch Gothic Revival pile was designed by JJ van Nieuwerkerken in 1926 as a centre for promoting trade in Holland's colonial territories, but now its revamped grand café is likely to draw a new crowd to the edge of Oosterpark. Local practice Piet Boon has been careful to keep the bones of the original restaurant intact, while natural timber floors, a marble bar and a glass cabinet add a contemporary touch. The star attraction, of course, is chef Robin Tiemessen's all-day Asian-inflected menu, including oak-smoked salmon with pickled sweet and sour cucumber. **DW**
Linnaeusstraat 2, tel: 31.20 568 2000, amsterdamdetropen.nl

On the waterfront

WULUGUL POP-UP, SYDNEY →

One of the world's largest waterfront urban renewal projects, Sydney's Barangaroo is finally starting to take shape, with the 22-hectare former container wharf soon to be filled with commercial, residential and hotel towers, new parks and public spaces. As a taste of things to come, Melbourne's Foolsap Studio was commissioned to create a pop-up installation to transform a 170m stretch of the waterfront. Called Wulugul, the new building is home to cafés and bars (including Gin & It, pictured right), co-working areas, a library and an open-air cinema. Built out of custom-made recycled cardboard tubing, its facade undulates to reference local topography, while creating a warm change from the endless glass towers of modern cityscapes. **Matthew Hurst**
thestreetsofbarangaroo.com



Market force

SWIFT & SONS, CHICAGO ←

Chicago's leading restaurant group, Boka, is making a move on the city's flourishing Fulton Market district. Its new steakhouse is set in a former cold-storage facility reimagined as the opulent, fictitious HQ of meat-packing pioneer Gustavus Franklin Swift. The interiors by New York's AvroKo studio are unabashedly bold, with vaulted ceilings, mosaic marble floors and steampunk-style accents including leather-topped tables and brass lighting; the result feels more intimate than intimidating. Food, by chef Chris Pendel, covers classics such as Caesar salad and surf 'n' turf, fresh additions including celery root agnolotti pasta, and delightful bite-size desserts from pastry chef Meg Galus. **Jordan Fairchild**
1000 W Fulton Market, Tel: 1.312 733 9420, swiftandsonschicago.com