FOOD&WINE

The 10 Best International Hotels for Food

From an English country estate to a luxurious resort in the Maldives, these are the international hotels with food worth traveling for, according to our readers.

By Laura Itzkowitz | Published on April 18, 2023



PHOTO: COURTESY OF FOUR SEASONS PUNTA MITA

Global Tastemakers is our first-ever reader's choice awards, celebrating the best culinary destinations in the U.S. and abroad. F&W readers voted based on travel completed within the past three years, on categories including restaurants and bars, cities, hotels, airports, airlines, and cruises. Due to the limitations of pandemic travel, this year's Global Tastemakers winners reflect a smaller portion of the globe. In many categories, we're including an editor's pick to shout out some more culinary destinations in places you can't miss. See all the winners at foodandwine.com/globaltastemakers.

One of the biggest joys of international travel is sampling the local cuisine. But what makes this experience even better is not having to leave the hotel to get the best regional bites.

When voting in our inaugural Global Tastemakers survey for the best international hotels for food, our readers prized both a dedication to the local cuisine and variety.

Disproving all the clichés about English food, the top two spots were taken by Beaverbrook Estate in Surrey and Beaverbrook Town House in London. One of Ireland's leading hotels placed at No. 4, while Greek hotels also came in strong. But the biggest winner was Mexico, with three resorts making this list, taking the no. 5, 8, and 9 spots. See the full list of the 10 best international hotels for food below.

O3 Andronis Luxury Suites: Santorini, Greece



PHOTO: COURTESY OF ANDRONIS LUXURY SUITES

This <u>pioneering luxury resort</u> in the heart of Santorini was one of the first on the island to transform modest dwellings into whitewashed luxury accommodations and remains a point of reference for other hotels on the island. The elegant Lycabettus restaurant is consistently rated as one of Greece's top restaurants thanks to the innovative menus by Chef Christos Karagiannis, who incorporates ingredients like yuzu kosho and garum into beautifully presented gourmet dishes.