

THE SQ SAIRSE RONAN ON FAME, JOHANNESBURG'S MABONENG DISTRICT, OUR MADE-IN-SINGAPORE WISHLIST

SilverKris
DECEMBER 2018

HOW A TINY TOWN IN
THE MIDDLE OF THE
VAST TEXAN LANDSCAPE
HAS BECOME A GLOBAL
CULTURAL ICON

CALL OF THE DESERT

**FREE
SPIRITS**

IS LONDON'S
ZERO-ALCOHOL
MOVEMENT
HERE TO STAY?

百味啤酒天堂 班加罗尔

SINGAPORE AIRLINES



A STAR ALLIANCE MEMBER



Restaurants around the world with high-protein, eco-friendly and surprisingly tasty insect dishes on their menus



A bug's life

Words by Pip Usher
Illustration by Tom Jay



THE BLACK ANT

New York
Those with an aversion to creepy crawly things beware, once you enter this moodily lit Mexican restaurant its proclivities are quickly apparent – on the back wall hangs a portrait of its six-legged namesake. “For me, it’s a cultural and gastronomic experience that shows the world our beautiful cuisine,” says chef Mario Hernandez of his fondness for including bugs in regionally inspired dishes from his homeland. Test your taste buds with his latest variation on the taco, in which cocopaches, or giant mesquite bugs, are served with zucchini blossom and cheese. theblackantnyc.com

ARCHIPELAGO

London
Despite its location, don’t expect any stodgy British staples cuisine of cour cherm and dr Hive: b adorne the Bus larvae cream

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INSECTS

Bangkok
Insects his tee “Mai” the creatures into his cuisine. Since opening Insects in the Backyard last year, he has relied on bugs sourced from his own organic farm to supply the desired tastes and textures in each dish. The fat from silkworms, he confides, tastes similar to cheese – which is why he’s used it as a substitute in a new cheese pie on the menu. Another recent addition is sliced scallops topped with ant caviar. “It gives a sour flavour,” he explains. insectsinthebackyard.com

BUG'S CAFÉ

Siem Reap
“Unlike what you can see on survival TV shows, there’s nothing juicy or slimy when you eat insects,” says Davy Blouzard reassuringly. He was so smitten with their flavours that he co-founded this French-Khmer fusion restaurant dedicated to spiders, scorpions and other insects. At a recent wine and insect pairing event, four new dishes – from a silkworm and sweet potato bite atop

Culinary curiosities

Other exciting and exotic dishes to try around the network



Wasabi ice cream

For a treat with a kick, visitors to Japan’s Izu Peninsula can sample wasabi-infused soft-serve ice cream, which has a lingering, spicy aftertaste.



Sannakji

In Korea, baby octopuses are commonly eaten live – wriggling, squirming tentacles and all – with sesame oil and toasted sesame seeds.



Tavuk gogsu

One of Turkey’s prime delicacies is shredded chicken breast mixed with milk, sugar, cracked rice and flavourings such as cinnamon.



Chicken feet

Depending on where you’re from, this East Asian, Caribbean, South American and South African delicacy is either incredibly bizarre or perfectly ordinary.



Casu marzu

Hailing from Italy, this pungent sheep’s milk cheese comes crawling with live maggots; their digestive juices help to break down the fats in the cheese.



ch sits atop the Eastern ed to authentic The menu, inspired by the colourful food scene of Oaxaca, boasts all the usual staples: salsa, tacos, quesadillas and more. But look closer and you’ll find insects trussed up as savoury snacks, too. Begin with an order of their signature crickets – known as chapulines – which come roasted in a tangy blend of chilli, garlic and lime. With the same addictive crunch as potato chips, they’re the perfect, protein-rich accompaniment to a cold beer. theeastern.com.au/el-topo-mexican