

NUMBER CRUNCH Four in Hand's Colin Fassnidge has instilled a laid-back ethos at his new Surry Hills venture 4Fourteen. With an open kitchen at its heart, the cool, utilitarian interior is a lively setting to sample the chef's delicious bites and a drop from the deftly curated wine list. 4fourteen.com.au

## THE GROUND RULES

Grand in scale yet rustic in sensibility, The Grounds (below) is a fine new cafe and coffee roaster in Sydney's Alexandria. With a verdant interior by The Artistry, it serves soulful food sourced from its garden, groundsroasters.com

## HOT TYPE Fans of Todd Selby's idiosyncratic blog will

relish his latest book *Edible Selby*. The style-maker serves up a tantalising peek at the home and work spaces of some stellar names on the international food scene. edibleselby.com

Fabulous fare to tempt fine palates.

## MACARON MAGIC

A trip to Ladurée is always a must when in Paris. Now the famed patisserie's sweet treats (enjoyed by Marie Antoinette in Sofia Coppola's sugary biopic) are available closer to home with a new boutique opening in Sydney's Westfield in the CBD. laduree fr



CELEB SCENE Hidden away in London's Soho, La Bodega Negra (above) is a stylish taqueria and nightspot. With its cool take on Mexican street food, the racy haunt has hosted Kate Moss and Kylie Minogue, labodeganegra.com



EXPLOSIVE Channelling the sci-fi styling of Jean-Luc Godard's noir classis. Alphaville, rising design star Joyce Wang has created a dazzling interior at Ammo (above) in Hong Kong. It is the perfect mise-en-scène for Tony Cheng's culinary melange of east and west joycewang.com



HEAD BAKER AT MOVIDA BAKERY,
MELBOURNE

Favourite food experience Michel Bras a three-Michelin-starred restaurant in Laguiole, France, Tipple of choice I like craft beers, such as Southern Tier Crème Brûlee Stout, or Red Hill Brewery Imperial Stout. Career highlights Working with Shane Osborn and Tom Aikens at Pied à Terre in London, and then at Tom's Kitchen. The early days at Bourke Street Bakery ... And opening MoVida Bakery with Frank Camorra. How does your food philosophy fit with the MoVida ethos? We share similar values - we want to produce simple, fresh and tasty food. What else is exciting you on the food scene? I'm interested in food that goes back to basics - using old recipes and ideas with modern techniques. And I'm looking forward to MoVida opening a restaurant in Sydney. movida.com.au



ON THE GRAPEVINE Coinciding with the opening of her latest tuckshop in Sydney's CBD, the unstoppable Miss Chu has unveiled Gidget Chu, a range of wines (left) crafted by William Downie to complement the rice paper queen's delectable and much-loved morsels: misschu.com.au