

SUPPER

HOTEL FOOD & DRINK





SUPPER PRESENTS: TOP NEW HOTEL F&B OPENINGS OF 2022

Despite the challenges faced by the hospitality industry during 2021, the year was an innovative time for hotel food and beverage launches. In Chicago, Pendry opened the doors to a new luxury hotel, complete with a French brasserie, Venteux, helmed by the city's youngest Michelin-starred chef, Donald Young. And on the west coast, the Four Seasons Resort and Residences Napa Valley made its debut in California's wine country, marking the first time the luxury hotel chain has opened a resort set within a working vineyard.

There was plenty to report from in Europe, too: in London, Spanish chef Dani Garcia opened BiBo – a lively, upscale tapas bar at Shoreditch's Mondrian hotel, while W Rome made a contribution to the Italian capital's dining scene with Chef Ciccio Sultano's Sicilian-infused Giano Restaurant. France welcomed Airelles Château de Versailles, the first hotel to exist within the

landmark heritage site, and the setting for acclaimed chef Alain Ducasse's new signature fine-dining restaurant.

The outlook for 2022 is just as encouraging. According to data collected by our partners at Tophotelprojects, some 6,877 projects are currently in the pipeline globally – 2,648 of which are slated to open in the coming year. That's a total of more than 500,000 new rooms worldwide – and some very intriguing F&B concepts.

With that in mind, we've been keeping a close eye on the high-profile dining venues expected to launch over the next 12 months. Here we round up of the very best upcoming restaurants and bars from across the sector, from a fine-dining Cantonese eatery on the Australian Coast, to a luxurious dining experience at a South African safari lodge.



El Vicenç de la Mar Mallorca

Opening in April 2022, El Vicenç de la Mar sits in a beautiful bay in Mallorca, surrounded by the azure waters at the foot of the Tramuntana mountains. The hotel will feature a multi-tiered rooftop terrace offering views across Cala Sant Vicenc and the Sierra Tramuntana Mountains, which are a designated UNESCO World Heritage Site. The space also provides the setting for one of the hotel's two restaurants, which will both be hem;ed by the Michelin-starred Chef Santi Taura, whose menus will combine the most natural Majorcan and Mediterranean cuisines.

