



The chic Foreign Cinema.

what to do if you really needed to pop into the loo, rest assured that there are genuine, functioning toilets and these real toilets are very clearly marked, to avoid possible horrific mix-ups.

Another restaurant that has set itself apart is Obika — the mozzarella bar! That's right, the only thing on the menu is plentiful variations of the dishy, creamy mozzarella cheese, made solely out of buffalo milk from Piana del Sele and Agro Pontino. The sophisticated restaurant has proven so popular, it has taken off in Rome, London, Tokyo and New York.



The famous Obika Mozzarella Bar.

In other parts of the world, the acclaimed Foreign Cinema in San Francisco has successfully melded entertainment and food, showcasing a string of foreign films as diners tuck into their award-winning meals, amidst the chic embellishments and décor of the architecturally splendid restaurant. The Pub Paradise in Japan, on the other hand, offers nutritious meals as well as a chance to soak your poor, trampled feet in a soothing mineral foot bath, after which you can rest your tired puppies on reflexology pads. Just goes to show that mixing food and pleasure is indeed a winning combination!

There are yet another cluster of restaurants which have tied in current societal trends and needs. Annalakshmi, an Indian vegetarian restaurant with links in Malaysia, Singapore, Australia and India has spearheaded the pay-as-you-want policy. Basically, you can indulge in as much food as you want then pay as much as your heart is willing to. You should pay a visit and see what

people will cough up for a good meal. How about anger management-dining? Isdaan in the Philippines allows you to throw a television set into a wall and smash cups, just so you feel a little bit better about your life when you walk out of the restaurant. Not bad!

With the influx of more and more interesting concept restaurants designed to satiate the growing need



Food spirals down a rail at Baggers.

for bigger, better and bolder ideas for eating out – our dining experiences look set to be transformed from mere ritualistic endeavours into thrilling, chilling, adventure-laced escapades!

The futuristic Inamo in London.



With the future looming ahead in all its digital glory, many restaurants have cast their sights forward. Inamo in London is a pioneering futuristic concept restaurant, with primary highlights which include multi-functioning touch screens which enable you to order food, create your own table cloth, monitor the chefs and even order a taxi to take you home. The famous, brilliantly innovative Baggers in Germany takes things even further, nearly decimating the need for wait staff, as ordering is done through touch screens AND food spirals down a rail! Maybe Sakae Sushi will think of that soon!