

Paris, 1 June 2026

Press release

Prix Versailles 2026: The World's Most Beautiful Restaurants

Today, 1 June 2026, the Prix Versailles is publishing the World's Most Beautiful Restaurants List 2026.

Walking the line between raw elegance and mouthwatering eye candy, these sixteen new spots are testimonials to multi-faceted beauty.

About this Selection, Jérôme Goudain, Secretary General of the Prix Versailles, notes that:

“The world encompasses such an immense variety of flavours that it continuously compels us to expand our vision of culinary heritage. And architecture both serves and is inspired by that vision, inviting us on succulent new journeys from Hong Kong to Los Angeles, by way of Helsinki and Cape Town. Whether part of a protected building or an emporium, towering over an urban landscape or melding with the surrounding scenery, the décor at these sixteen establishments is imbued with an array of styles and colours that put each one in perfect harmony with its environment... and its menu. Here, the art of hospitality goes hand in hand with the art of cultivating unforgettable experiences.”

Three of the List's projects will, at the end of the year, receive the further distinction of a World Title – Prix Versailles, Interior or Exterior.

The awards discerned by the Prix Versailles aim to promote intelligent sustainability, in which culture serves and transcends the notion of the environment.

The next World Selections for this year will be released on 15 June for Airports, 29 June for Emporiums, 27 July for Campuses, 28 September for Passenger Stations and 19 October for Sports.



PRIX VERSAILLES

WORLD'S MOST BEAUTIFUL RESTAURANTS LIST 2026

Nobu One Za'abeel

Dubai, United Arab Emirates

Le Fou

Vienna, Austria

Monti

Gstaad, Switzerland

Akira Back

Hong Kong, China

Hana no Kumo

Hong Kong, China

Monsieur Dior by Anne-Sophie Pic

Beijing, China

Peridot

Hong Kong, China

Escā Playa

Ras El Hekma, Egypt

Finlandia Bistro

Helsinki, Finland

Carbone

London, United Kingdom

Rosso

Hinganigada, India

Marlow

Monaco, Monaco

Lucia

Los Angeles, United States

Monsieur Dior by Dominique Crenn

Beverly Hills, United States

Mottai

Coral Gables, United States

Amura by Ángel León

Cape Town, South Africa

The Laureates are listed in the alphabetical order of the countries they represent (based on their two-letter ISO 3166 country codes).



PRIX VERSAILLES

PRESENTATION OF THE LAUREATES

Nobu One Za'abeel

Dubai, United Arab Emirates

Known for fusing Japanese traditions with South American influences, Chef Nobu Matsuhisa's cuisine couldn't have found a more emblematic setting in Dubai. The restaurant's unique, colossal interiors and exteriors – hovering 100 metres in the air along the striking cantilevered sky concourse that links the two towers of One Za'abeel – are the perfect embodiment of an intercultural bridge.

Rockwell Group's design capitalised on high ceilings and an architecture of crisscrossing geometries to devise a monumental custom lighting system. Installed throughout the space, it unifies the venue, seamlessly connecting it from the point of entry to the private dining room.

Unbeatable views during the daytime serve up an immersive culinary experience.

And in the evening, when resident and international DJs set the tone alongside signature cocktails, the social ambiance of the bar galvanises conversations well into the night.

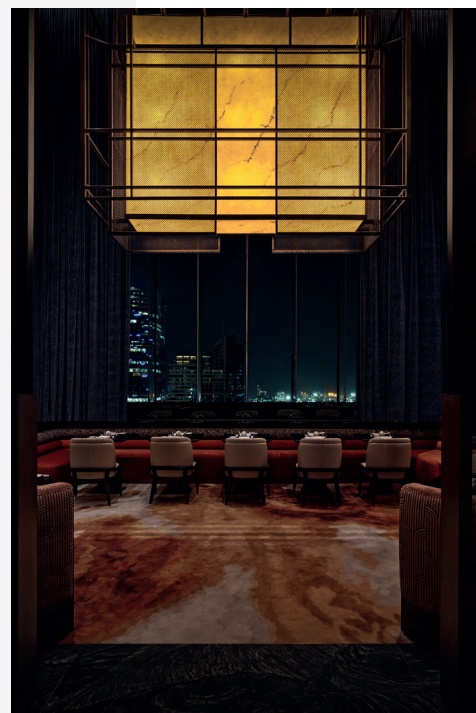
Nobu's fine cuisine is then further elevated by the backdrop of city lights.



© Alex Jeffries



© Alex Jeffries



© Alex Jeffries

Le Fou

Vienna, Austria

Founder Alexander Schrack and interior designer Theresa Obermoser wanted to translate the attitude of Parisian nightlife – subtle, sensual and deliberately layered – into a contemporary Viennese context. More than a conventional cocktail bar, Le Fou was conceived as a spatial narrative.

Unfolding as a sequence of distinct yet interconnected rooms, each with its own décor, the layout emphasises contrasts while maintaining a coherent visual language thanks to the use of tactile materials like silk, mohair velvet, natural stone and patinated metal surfaces. Luxury here is defined by substance and longevity rather than polish.

The main lounge, decorated in rust and terracotta tones, forms the emotional core of the project. The golden lounge and its private leopard-print area embrace a more expressive and theatrical language, playing with opulence and a dash of irony. These rooms function as intimate enclaves – spaces that are conducive to conversation, privacy and a sense of escapism.

At night, low light levels, shadowed corners and warm colours subtly transform the atmosphere, making Le Fou the perfect place to enjoy style without moderation.



© Vigo Jansons



© Vigo Jansons



© Vigo Jansons

Monti

Gstaad, Switzerland

With its terrace looking out at the fabulous spectacle of the mountains, Monti takes the conventions of Alpine architecture – warm wood tones, natural textures and local craftsmanship – and elevates them with a clean, contemporary sensibility.

This new location, from the minds of architect Jakob Sprenger and creative director Antonia Crespi, gives pride of place to fine Italian-inspired cuisine.

The restaurant encourages togetherness in an elegant, sociable setting where woven bronze room dividers echo basket-weaving techniques while gently structuring the space.

At night, a comfortable climate emanates from the exposed beams, customised woven carpets and banquettes draped in mohair.

That intimate ambiance becomes a refined backdrop for sharing wine and plates of meat and fish prepared right at the table.

This combination of luxury and local expertise yields a contemporary design with Alpine roots, where every detail conjures up the spirit of Gstaad.



© Giulio Ghirardi



© Giulio Ghirardi



© Giulio Ghirardi

Akira Back

Hong Kong, China

On the fifth floor of The Henderson, a tower designed by Zaha Hadid Architects, guests find a restaurant décor that is as spectacular and astounding as the career trajectory of Chef Akira Back, a former professional snowboarder and master of a unique fusion cuisine that blends Korean and Japanese traditions with global influences. This setting, imbued with personality by AB Concept, creates a multisensory experience in which flavours, design and staging play their own notes in a harmonious composition.

The main area, with its rounded lines and sophisticated lighting, features delicate timber posts that disappear into a sculptural ceiling.

In addition to the restaurant's many carefully arranged nooks, an even more intimate private dining room propels guests into the urban vitality of the city. A veritable time capsule, it showcases wall art inspired by the chef's mother, Young Hee Back.

Banking on conviviality, performance and refinement, this spot has become a true gem on the Hong Kong scene.



© Henderson Land



© Henderson Land



© Henderson Land

Hana no Kumo

Hong Kong, China



@ Henderson Land



@ Henderson Land

Hana no Kumo, the “flower cloud”.

Located high up inside The Henderson, this restaurant, designed by Hirsch Bedner Associates for Chef Ogawa Masaru, is set up to feel like a mountain refuge, a welcoming sanctuary for adventurers.

With just 24 seats divided between two rooms, it frames *kappou* – the traditional Japanese restaurant experience where the chef is visible to the dining room – as both performance and meditation.

Hana no Kumo honours the spirit of *shokunin*: a disciplined devotion to craft, seasonality and the quiet dialogue between chef and guest. Soft timber tones, *washi* paper accents, stone surfaces, a crystal clear, illuminated resin ice cube sculpture at the entrance, and unique furnishings combine to form an ode to the senses.

Delicate petal motifs and dynamic white-to-pink lighting call to mind *sakura* in bloom, bringing the memory of Kyoto’s cherry blossom season into the sky above Central.

The end result is a cosy cocoon for the informed gourmet.



@ Henderson Land

Monsieur Dior by Anne-Sophie Pic

Beijing, China

In Sanlitun district, inside the recently created House of Dior, whose sculptural façade was conceptualised by Christian de Portzamparc, Anne-Sophie Pic's restaurant builds a new bridge between China and France. It embodies a joyful, bright alliance between couture, architecture and fine dining.

In this emblematic setting, each dish concocted by the chef is a poetic retelling of the legacy of the House.

Black and white photographs reveal iconic silhouettes, while the couturier's kindly gaze, looking out from a reproduction of a René Bouché painting, highlights his beloved art of hospitality.

Similarly, three pieces commissioned from Chinese artist Hong Hao recall the effervescence of Beijing and the power of red, "the colour of life" according to Christian Dior.

Here, couture cuisine pays tribute to the meeting of cultures and transforms culinary embroidery into contemporary art.



© Dior



© Dior



© Dior

Peridot

Hong Kong, China

Perched atop The Henderson, one of Hong Kong's most innovative high-rise buildings, Peridot is a cocktail bar featuring a surreal interior.

Following Studio Paolo Ferrari's philosophy of "Natural Futurism", this lounge resembles a deconstructed disco ball, with over 20,000 hand-crafted lights endowing the space with an expansive feel. The venue, with its signature green colour, is resplendent with softly glowing, mirror-chrome capped, frosted cylinders. The bar itself is an Impressionist kaleidoscope.

Vegan (plant-based) dishes go hand in hand with an extraordinary, seasonal cocktail menu that invites guests to taste terroir-inspired regions across the globe.

This bold and innovative concept encourages art – as exemplified by the green grand piano majestically presiding over the city – to push the boundaries of design, mixology and cuisine by revisiting traditional flavours.



© Henderson Land



© Henderson Land



© Henderson Land

Escā Playa

Ras El Hekma, Egypt



© Nour El Refai

An oasis in the desert? A rocky outcrop on the beach? Escā Playa is no mirage or optical illusion, but rather the work of Cairo-based architect Mohamed Badie.

At first glance, this structure, suggestive of ancient caves, seems to have been shaped by the wind, the sun and the tides.

Instead though, its contemporary architecture defies the imagination, rising from the sand like a living organism: fluid, porous and sculpted by elemental forces.

Here, the boundaries are blurred between enclosure and openness, interior and exterior, with shade and light moving through a spatial sequence that simultaneously feels primitive, refined and strangely familiar.

As guests explore the space, they experience changes in scale, temperature and contrast, while discovering views framed in a hundred different ways.

The building's materiality – mineral coatings and coral aggregations – not only echoes the coast but also provides a tactile connection to natural processes, reinforcing the notion that the site is an extension of the environment itself. A unique experience, indeed.



© Nour El Refai



© Nour El Refai

Finlandia Bistro

Helsinki, Finland

Facing Töölönlahti Bay, Finlandia Hall is a performance and convention centre, a masterpiece left to us by the great Alvar Aalto in 1971. And in 1975, the main auditorium witnessed the signature of the famous Helsinki Accords. A comprehensive renovation of the venue was launched in 2021, to bring it up to contemporary standards while preserving its architectural heritage. As part of this, the design agency Fyra was entrusted with reimagining the dining areas: a noble and invaluable challenge inside a protected building that is near and dear to the hearts of all Finns.

The work was guided by a profound respect for the master's vision. Existing Aalto-designed furniture was preserved, complemented by new bespoke furniture, and each space was imbued with its own identity, avoiding any pastiche.

The muted atmosphere of the Finlandia Bistro stems from a dynamic contrast between preserved original features and more modern layers. Starting with the original vision for Finlandia Hall, Fyra brought timeless elegance to the structure's new functions.



© Fyra



© Fyra



© Fyra

Carbone

London, United Kingdom

Within the former American Embassy building, Carbone London marks the European debut of the iconic New York institution. Drawing inspiration from American supper clubs, the restaurant calls to mind the romanticism and exclusivity of the 1950s, bringing a blend of Italian-American heritage and architectural narrative to Mayfair.

The design, led by Ken Fulk, features signature decorative elements such as velvet banquettes, mosaics and lacquered woodwork that serve as a backdrop for a collection of contemporary creations by artists ranging from René Ricard (1946-2014) to Lola Montes and Ai Weiwei.

The grand staircase, adorned with a hand-painted mural that narrates a mythic “night at Carbone”, guides guests to the lower level and its bar, lounge and main dining room.

Conceived as an opulent, vault-like space hidden within the restaurant, a private dining room offers a final exclusive setting, akin to a theatrical experience.



© Ken Fulk Inc / Major Food Group



© Ken Fulk Inc / Major Food Group



© Ken Fulk Inc / Major Food Group

Rosso

Hinganigada, India

Set within a 270,000 m² working winery cradled by 16 km² of reserve forest, Rosso has found a home at Hotel Irada, a gorgeous property with a tile roof in Pune Wine Country. The establishment, which was wholly designed by the architectural firm Humming Tree, quickly metamorphosed into an immersive experience.

In a radiant setting with views of the grapevines, the restaurant focuses on elegance, including a tasting of the flavours of Southern Italy. In fact, its design serves up an air of refinement, in a cultural encounter between India and the Mediterranean.

Surrounded by furniture in warm hues, the bar contrasts the coolness of green marble with the voluptuousness of Solomonian columns made of polished wood, surreptitiously adjusting the conventions of the Italian Baroque.

The result is an interior décor that is clearly aligned with the cuisine on offer, the local tone and the avant-garde spirit that dominates the entire place.



© Ishi Sitwala



© Ishi Sitwala



© Ishi Sitwala

Marlow

Monaco, Monaco



© Alexandre Tabaste

Ideally located on the main square of Mareterra, a new district of Monte Carlo reclaimed from the sea, Marlow feels like it has always been there: like an anchor, a destination for locals and visitors alike.

Inside, the artist and architect Hugo Toro immerses us in British elegance through a fictional character, in a subtle reminder of the presence of Brits on holiday on the Riviera beginning in the mid-18th century.

This unexpected historical depth delivers a warm and sophisticated – almost eccentric – setting, as evidenced by the spaces around the sculptural central bar, each one its own little cabinet of curiosities.

It was staged to blend a club-like atmosphere with contemporary influences, featuring custom-made furniture in which different eras intersect.

These exchanges are also expressed in the restaurant's cuisine, where British classics reinvent a whole new lifestyle.



© Alexandre Tabaste



© Alexandre Tabaste

Lucia

Los Angeles, United States

At Los Angeles' first Afro-Caribbean restaurant, with its clubhouse vibe, the space speaks to nighttime island culture. Under the guidance of its founder Sam Jordan and Chef Cleophus Hethington, Lucia offers an innovative take on dining's Golden Era.

Designed by Preen, Inc., the architecture is inspired: textiles and wall coverings are lush in tropicals; motifs and colours come in greens, corals and bold patterns; and sculptural moments appear in shell and palm form.

Music, which is everywhere in the Caribbean, is overlaid with the culinary experience, as in the DJ framed by the smoked glass of the kitchen window, spinning a mix of rap, hip-hop and traditional music by Black artists. This youthful, offbeat concept celebrates the fusion of Caribbean cool with mid-century glamour.



© Preen, Inc.



© Preen, Inc.



© Preen, Inc.

Monsieur Dior by Dominique Crenn

Beverly Hills, United States

The restaurant on the third floor of this new House of Dior is an ode to sunshine and light, an encounter between haute couture and haute cuisine. Designed by Peter Marino, the décor seamlessly combines heritage and modernity.

Guests are first greeted by a photo of the Château de La Colle Noire, a place synonymous with tranquillity, before discovering interiors enlivened by vivid, joyous colours inspired by the gardens that were so dear to Christian Dior.

A green wall and a monumental painting entitled *Gardens of Courances* (by Nicole Wittenberg, 2025) further reinforce the connection to nature.

The bar, crafted out of ebony and onyx, and overlooked by a ceiling of sculpted rose petals in shades of white, is the ideal place to enjoy one of Monsieur Dior's signature cocktails. Both refined and generous, Dominique Crenn's cuisine is a blend of simplicity and elegance.

Thanks to an outdoor terrace offering panoramic views of Rodeo Drive, interior and exterior seem to converge, with reverberations of the Parisian spirit interwoven with the modern ease of California.



© Dior



© Dior



© Dior

Mottai

Coral Gables, United States

Japanese cuisine relies on precise gestures and flawless combinations. Those principles guided Chef Brian Nasajon, in collaboration with Saladino Design Studios, in the creation of Mottai, whose philosophy is based on culinary finesse and technical mastery.

The location's architecture, arranged around an open sushi bar beneath a delicate canopy in the middle of the room, echoes traditional Japanese spatial philosophies that emphasise discipline and minimalism.

Here, the art of entertaining is an exercise in skill, in which the kitchen crew's dance transforms the culinary experience into an interactive ritual. Custom furniture and architectural elements featuring curved forms and tactile materials encourage comfort and connection.

Eschewing all convention, Mottai delivers a fluid, novel and resolutely contemporary interpretation of the fusion of Japanese and French aesthetic sensibilities.



© Saladino Design Studios



© Saladino Design Studios



© Saladino Design Studios

Amura by Ángel León

Cape Town, South Africa

This location sets the scene, rather cinematically, for a display of the treasures of marine life. Conjuring up images of kelp forests, the restaurant was imagined to look like its own complete biotope.

Designed by interior architect Tristan du Plessis, the venue was inspired by the mysterious beauty and astonishing biodiversity of Cape Town's coastline, where the Indian and Atlantic Oceans meet.

Ángel León is known worldwide as the "chef of the sea". Amura, which is Spanish for the bow of a boat, invites guests to embark on a culinary, almost documentary, voyage between two oceans. It is an immersive marine dining experience, the fruit of a dialogue between two coasts. Hailing from Cádiz, Spain, Chef Ángel celebrates the flavours of Cape Town with a Mediterranean twist in a curated tasting menu that guides guests through oceanic ecosystems.



© Claire Gunn

The open-plan kitchen is the theatrical heart of the restaurant, where deep green hues, woodwork, and bronze details create an atmosphere that is as warm as it is enchanting.



© Claire Gunn



© Claire Gunn



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