

THE MANUAL OF MODERN LUXURY

Robb Report

Royal Favorites

THE CHOSEN
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079 16: \$15
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UK: £12
Eur: €14

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The Restaurants Turning Mallorca Into a Culinary Destination

THIS SPANISH ISLAND ALWAYS HAD PICTURESQUE VIEWS; NOW THERE'S THE FOOD TO MATCH.

BY: RAPHAEL KADUSHIN

The Spanish island of Mallorca used to be known as a cheap getaway—the land of big box hotels and slapdash tapas bars. But in recent years, the Balearic island has reclaimed itself, emerging as a model of authentic culture, slow travel, and serious cuisine. In a region this photogenic, though, there's no point to eating unless you are gazing out on a stellar view. After all, hopping from one al fresco dining spot to another allows for an Instagram-worthy tour of the island.

Tucked into a blooming courtyard of the **Sant Francesc Hotel Singular**, one of Palma's brightest new boutique hotels, the **Quadrat** garden is an oasis of jasmine and palm trees. All that fecundity plays muse to the kitchen's Green Rice—a vegetarian take on Mallorca's ubiquitous rice dishes that comes tossed with the freshest seasonal vegetables. Carnivores can indulge in a duck breast served with pineapple chutney or an Iberian pork fillet; if it's rainy, the former stable of the hotel's renovated manor houses the interior dining room.