

# posh nosh

Stock your fridge with gourmet goodies and have a nibble while you're at it. **FARHAD HEYDARI** eats his heart out at the world's best food halls.

## HONG KONG Great Food Hall

Pacific Place, 88 Queensway;  
Tel: 852 2844 8900

Stocking around 46,000 products, this place overflows with gourmet comestibles – everything from exquisite smoked salmon and marinated olives to fresh oysters. But it's the non-Western delights that are its real point of difference. The store boasts a wide range of Japanese, Korean and kosher selections alongside Italian, German and French fare.

## BIRMINGHAM Selfridges FoodHall

Upper Mall East, Bullring;  
Tel: 44 113 369 8040

Beneath the chainmail skin of Selfridges' show-stopping £40 million (US\$79 million) Birmingham outpost is the FoodHall, stocking everything from Kurobuta pork and Wagyu beef to Moravian spice

cookies and artisanal honeys. Rows of swish take-away counters mean visitors can try pastrami sandwiches at the New York Deli, followed by hand rolls at YO! Sushi, and then have a Krispy Kreme doughnut, washed down with some bubbly from the Veuve Cliquot champagne bar.

## LONDON Harrods Food Hall

87-135 Brompton Road;  
Tel: 44 20 7730 1234

Returning to its mid-18th century roots as a grocery store, Harrods has in recent years beefed up its food court, which now offers up 28 food and beverage outlets, including a revamped champagne-and-oyster bar selling the freshest bivalves; a pizzeria with a wood-fired oven; a rotisserie and charcuterie; a Laduree tea room, serving French delicacies in plush surroundings; a new dim sum eatery; and thousands of eclectic goodies that range from the common to the obscure.

## MILAN Peck's

Via Spadari 9;  
Tel: 39 02 802 3161

Peck's has been a culinary haven for the Milanese for more than a century. The space is split into a 600-label wine cellar (a popular spot with wine aficionados), a delicatessen awash in cured meats, cheeses, homemade pastas and an excellent range of top-shelf olive oils and vinegars, and a floor of decadent *dolci* (pastries). Since 2000, chef Carlo Cracco's eponymous eatery has been luring fashionistas with its incomparable modern menu.

## BERLIN Kaufhaus des Westens

Tauentzienstrasse 21-24;  
Tel: 49 30 21210

Berlin's century-old Kaufhaus des Westens is enormous and unrivalled. More than 30 gourmet stands, among them a cheese-and-champagne counter; a rotisserie; an oyster bar where, each week, 10,000 varieties, including the French Belon species, are either shucked or sold; and a *konditorei* (confectionery shop). Plus aisles stocked with 33,000 edibles, including 1,300 types of cheeses, 1,200 sausage-and-ham delicacies and an assortment of 400 breads and rolls.



OPPOSITE PAGE: Fresh oysters at Sydney's GPO. THIS PAGE, CLOCKWISE FROM TOP: A nosh fest at Kaufhaus des Westens in Berlin; Harrods Food Hall offers an eclectic collection of goodies; the world's best treats at La Grande Epicerie in Paris.



## TOKYO Takashimaya Times Square

5-24-2 Sendagaya, Shinjuku-ku;  
Tel: 81 3 5361 1111

In the basement of the city's pre-eminent department store, Takashimaya's 2,700sq ft (250sq m) *depa-chika* (food hall) brims with staples like sashimi, sushi, kimchi and tempura and a range of gourmet delicacies – choice of *sozai* (hot and cold side dishes), top-quality Miyazaki beef, rare teas, plump vegetables and desserts.

## SYDNEY GPO

1 Martin Place;  
Tel: 61 02 9229 7700

Frequented by celebs like Bill Clinton, Nicole Kidman and Sir Richard Branson, this temple of gastronomy boasts the city's best steakhouse, Prime, a seafood brasserie, a popular pizza trattoria, and the city's highest ranked sushi train.

Housed in what was once a post office, this 3,500sq m space also has a gourmet restaurant, a smart nightclub, bars and cafes.

## PARIS La Grande Epicerie

Le Bon Marche, 24 Rue de Sevres;  
Tel: 33 1 4439 8100

Founded in 1852 as Paris' first department store, the Gustave Eiffel-designed Le Bon Marche features a breathtaking food hall, where one can procure everything from Alsatian foie gras to Fleur de Sel (gourmet salt) from Brittany to artisanal honeys from Provence. Shop for elusive vintages, the freshest Charentais melons, poultry from Bresse and 200 types of cheeses before picking up sushi at the deli or a mille feuille from the patisserie. ☒

