

# LUXEAT

## The World's Top Gourmet Hotels: When Cuisine Is the Destination

At certain addresses, dining is not an optional add-on; but one of the reasons the property exists. Architecture, sourcing, service rhythm and even the decision to stay overnight are designed around the table.

This curated selection brings together ten properties where gastronomy determines identity. Some hold three Michelin stars. Others operate outside the star system. Yet, all are home to equally rigorous culinary narratives. What connects them is a balance between landscape and plate, philosophy and mastery.

Here is Luxeat's list of places where cuisine defines the stay.



# Kalesma Mykonos – Mykonos, Greece

*Cycladic sanctuary · Pere Ubu restaurant*

On a hillside above Ornos Bay, Cycladic, cuisine is interpreted by Executive Chef Costas Tsingas.

At Kalesma Mykonos Tsingas approaches Greek gastronomy structurally. Produce frequently comes from his seaside garden. Traditional preparations are lightened and rebuilt. Seafood is handled precisely to preserve salinity and sweetness. The all-day Kuveda space and sunset-focused Aloni Lounge extend the culinary experience into ritualised moments.

The architecture: white volumes and open terraces designed with K-Studio, supports this fluidity. At Kalesma, cuisine mediates between island tradition and contemporary conviviality.

