

TRAVEL + LEISURE

NEWSFLASH

FOOD

Where to Eat Now (for Less)

FROM MODERN MEXICAN TO HAUTE ASIAN, HERE ARE OUR SIX PICKS AROUND THE WORLD.

THE LOCATION



PHILADELPHIA
Pizzeria Stella
420 S. Second St.;
215/320-8000;
dinner for two \$31.

THE SCENE

A Naples-meets-NYC-style pizzeria from restaurateur Stephen Starr.

THE DISH

Pizza topped with clams, broccoli rabe, pancetta, and mozzarella.



THE STEAL

Glasses of wine are \$5.50, draft beers go for \$4, and pies start at \$9.



ATLANTA

Miller Union
999 Brady Ave.;
678/733-8550;
dinner for two \$59.



Chef Steven Satterfield cooks up local cuisine in a mid-century warehouse building.

A farm-fresh egg baked in celery cream; chicken-liver mousse on cranberry-walnut toast with pickled radish.

Tuesday night's Harvest Dinners: family-style three-course meals for \$30.



LAGO
Frances
1700 N. Clark
415/621-3877;
dinner for two \$45.

SAN FRANCISCO
Frances 3870 17th St.; 415/621-3870; dinner for two \$72.

Bayless's venture: a serving up in food.



Nouveau California dishes served in a Zen-chic neighborhood bistro.

Under breakers and Mexican hot te made se-ground beans.

Star chef Melissa Perello's applewood-smoked bacon beignets topped with crème fraîche and chives.

...n., caldos—ups filled v-cooked arnitas ato-masa s—are \$10.

"Market shots," mini cocktails at \$3 for three ounces, made of fruits found at the farmers' market that day. Or try the \$1-an-ounce house red and white wines.



VANCOUVER
Maenam
1938 W. Fourth Ave.,
Vancouver;
604/730-5579;
dinner for two \$42.

Chef Angus An's Thai restaurant with stylish bamboo walls and granite counters.

The koh soi gai soup has house-made curry and egg noodles.



At lunch and late night, pair the special pad thai—the noodles are fresh—with a Singha beer for \$15.



HONG KONG
Café Gray Deluxe
88 Queensway,
Admiralty;
852/2918-1838;
dinner for two \$90.

Amazing harbor views at the ultra-glam dining room atop the Upper House hotel.

Steak tartare and a side of chef Gray Kunz's signature house-made ketchup; sea bass in ginger bouillon.

The \$37 lunch prix fixe, which changes seasonally.
—SALMA ABDELNOUR