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september 1999

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vitessen

"This shop is g0d!" It says at the doorway to Vitesso, 'gourmet@speed, a great new coffee and sandwich pit stop in Sydney's business district. They're not kidding. Even if there weren't two blends of coffee on offer, with every possible combination of milk, soya milk, size and strength, it would be worth swooping in just to look at Mark Landin's brilliant orange, white and silver interior. We especially like the coffee-combo flow-chart graphic behind the counter. The sandwiches are great too—strictly no butter, and fillings that change with the seasons. And salads are complete with real balsamic vinegar and oil dressings, not an emulsifier in sight. It's a gas, babe. WALTER D'ARCO

Vitesso, gourmet@Speed, 48 Hunter Street, Sydney. Tel: 61.2.932 4900

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luncheon meet

The meat-packing district may not smack of luxurious lunching, but now there's Fresken, adding foodie manna to the city's celeb-aholic Fresh quarter. Both food and decor at Fresken, (nicknamed 'eat up'), sparkle with simplicity. Screens divide up the one-time meat stalls, while concrete floors nod towards the area's industrial past. But there's nothing concrete about the food, a great mix of meat and vegetable cuisines. WALTER D'ARCO

Fresken, 421 West 131st Street, New York. Tel: 1.212.645.7775

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