

A New Culinary Destination for Adventurous Food Enthusiasts

VOCABULARY WORDS

1. prefer (verb) /prɪˈfɜːr/: To like or choose one thing over another because it is more favorable or appealing.
Example: I prefer tea to coffee in the morning.
2. orb (noun) /ɔrb/: A spherical object or shape.
Example: The full moon is a bright, round orb in the night sky.
3. pick up (verb) /pɪk ʌp/: To collect or gather something or someone.
Example: Can you pick up some groceries on your way home?
4. sustainability (noun) /səˌsteɪnəˈbɪlɪti/: The quality of being able to continue or be maintained over the long term without causing harm to the environment, economy, or society.
Example: Sustainable farming practices aim to protect the environment while producing food.
5. inspire (verb) /ɪnˈspaɪər/: To fill someone with the desire, enthusiasm, or motivation to do or achieve something.
Example: Her speech on overcoming adversity inspired the audience.
6. diner (noun) /ˈdaɪnər/: A person who is eating a meal, especially in a restaurant.
Example: The diner at the corner table ordered a burger and fries.



The location of a restaurant is, for some people, just as important as the food. Some people like beautiful country views, while others might **prefer** to dine by the water.

But what about dining from the water? Welcome to Iris, a restaurant found inside a floating **orb** in the middle of Hardangerfjord in Norway. The orb — known as the Salmon Eye because of its shape — is an art installation that opened in 2022, but the restaurant didn't open until June 2023.

The only way to get there is by boat from the town of Rosendal, and Iris will send an electric boat to **pick you up** at the time of your booking.

If you're looking for a quick meal, this isn't the place to go. According to the restaurant's website, the full dining experience takes about six hours — and with an 18-course menu, it's easy to understand why. The menu changes according to the seasons, with a strong focus on fish, seafood, and other ingredients from local areas.

Sustainability is at the heart of head chef Anika Madsen's food. According to the website, the menu at Iris "reads like a story" about the threats to the global food system. The goal is to **inspire** people to think about what can be done to improve it. The cost for a meal at Iris starts at about \$315 per person, and the restaurant can have up to 24 **diners** at the same time.

DISCUSSION

1. If you could have dinner in any unique location in the world, where would it be, and why?
2. Imagine designing your own floating restaurant. What kind of food would you serve, and where would it be located?
3. What's the longest amount of time you've spent dining at a restaurant, and what was the occasion?
4. How do you think sustainable dining practices can make a difference in the world?
5. Share a memorable dining experience you've had that was more about the atmosphere and location than the food.
6. If you had to create an 18-course menu for a special occasion, what dishes would you include?