California has a smattering of pitch-black restaurants, Atlanta has the world's largest drive-in. In Missouri, you can even eat in a cave. But all of these seem like small potatoes compared to these truly bizarre theme restaurants.

Cabbages and Condoms, Bangkok

Cabbages and Condoms is a chain of restaurants in Thailand. There are condoms on the walls and pictures of condoms printed on the carpets. Instead of after-dinner mints, patrons are offered a bowl of condoms at the counter. Profits from the restaurants go to support the Population and Community Development Association (PDA). That waiter wears a condom over his head while serving a cocktail at the Cabbages and Condoms restaurant in Bangkok.

D.S. Music Restaurant in Taipei

This undeniably interesting restaurant is the ideal spot to recuperate after a day at work. The name may imply a theme based around music, but the crutches, X-rays and wheelchairs here tell a different story. While hospital food isn't exactly pleasing unless you're dying, the fare at the medically-sound DS Music Restaurant won't leave you ill but, rather, actually calling out for more. A waitress dressed in nurse uniform serves a drink to a customer with a drip at a hospital-themed restaurant in Taipei. D.S. Music Restaurant in Taipei, Taiwan is a medical-themed restaurant with crutches on the wall, waitresses dressed as nurses, and drinks served from an IV drip bottle! The owner came up with the idea to express his gratitude for care he received at a local hospital. The wide variety of dishes at DS Music Restaurant provides a little something for everyone. Whatever you choose, all can be washed down with the Vodka Punch (NT$500). Served with an IV hanging from the ceiling, this multi-fruit juice-infused cocktail can't be found at your local clinic.

In the Dark

At Dans le Noir? In Paris and in London, dinner is served in complete darkness to produce a sensory experience completely different from most restaurants. The concept is threefold: 1. you taste your food without visual cues as to what you should expect, 2. you relate to your dinner companion(s) differently when you can’t see them, and 3. the wait staff is blind. You are about to live an unbelievable experience: eating and drinking in the pitch darkness. This idea might seem a little strange at first, but by suppressing the dominant sense of sight, you will enter a world in which one is uncertain of surroundings and experiences.
Under the Sea

Ithaa, which means mother-of-pearl in Dhivehi, is the very first undersea restaurant in the world located 5 metres (16 ft) below sea level at the Conrad Maldives Rangali Island in Alif Dhaal Atoll in the Republic of Maldives. Ithaa is the name of the underwater restaurant at the Hilton Maldives Resort & Spa. The walls and roof are a transparent acrylic arch. Its capacity is 14 people, who go down a spiral staircase to a depth of five meters.

Dinner in the Sky

This is a unique event meant for anyone who wishes to transform an ordinary meal or meeting into a magical moment that will leave a lasting impression on their guests! Dinner in the Sky is a Brussels based restaurant that serves dinner for up to 22 people… 150 feet in the air! The specially-designed table and chairs are lifted by a crane. Dinner anywhere in Belgium will set you back almost 8 thousand euros; other locations are also available. Remember, you must wear your seat belt, and don’t drop your fork!

In the Toilet

A toilet-themed restaurant is proving a huge draw for customers in Taiwan, eager to eat food off plates and bowls shaped like western loo seats and Japanese "squat" toilets. Marton Theme Restaurant, named after the Chinese word "Matong" for toilet, has become a hit in Taiwan's second largest city since its opening in May 2004. Though bathroom decor seems a bizarre way to whet the appetites of diners, the idea has been so successful owner Eric Wang opened a second and bigger branch just seven months later. The food at Marton Theme Restaurant in Kaohsiung, Taiwan is in the toilet. Patrons sit on toilets while eating, there are more toilets on the walls, and the food is served in dishes shaped like both eastern and western toilets and urinals. And business couldn’t be better.

The Pale Blue Door

British set designer Tony Hornecker prepares dinner at his restaurant "The Pale Blue Door" in Berlin. A British set designer has taken his love for art, added some food, and opened a temporary pop-up restaurant -- made with scrap materials scavenged from the streets -- in one of Berlin's central community gardens. Tony Hornecker, the mastermind behind the thriving shanty town-style restaurant "The Pale Blue Door", said that he does not make any profits with his fanciful underground restaurant, but feels that he is giving Berlin a unique attraction.

References:

Scientific supervisor: K. Chala.