

Abstract dark blue line art on a light blue background. It features a thick horizontal line on the left, a curved line in the top left corner, and a long, flowing, wavy line that spans across the middle of the page.

THE CONCIERGE TRAVELLER EDITION • ISSUE #6

For those of us who love good **FOOD & WINE**
Concierge Traveller brings you delicious destinations filled
with appetising suggestions for gourmet getaways.

Concierge traveller

I recall wandering into a trattoria in an unremarkable northern Italian town a decade ago...

I remember watching families sitting together in the town's small piazza, enjoying the ochre light of a late summer day. However, what I will never forget was a rather odd looking pizza being placed on my table and then the shock of its (literally) sensational taste. The utter bliss of digesting tender, plump, white asparagus cooked on a thin, slightly crunchy base remains a clear and delicious sensation to this day.

Food has become an emotional currency that sometimes buys justifiable bragging rights. How often do our Advisors talk to clients about the highlights of a trip only to end up chatting about a sensational meal in a busy metropolis, a suburban backstreet or an unsung village? Our enjoyment of food can be the lynchpin of an enduringly fond travel memory.

Some of your regular travel haunts may yet hold surprises for you. For example, Paris is a destination that travellers never tire of and it boasts the gamut of Michelin starred restaurants, yummy bistros and local cafés that Parisians love to frequent. Book a trip to Paris or to your favourite part of the world and you

will have the added benefit of our Advisor's insider tips on eating according to your tastes and budget.

Cooking schools, vineyards, wine appreciation courses, food markets, cruise ship cuisine and food artisans... we've tracked down the best, the coolest and the most accomplished to enhance your travel experiences.

Buon Appetito!



Paul Patane
Head of Advisory

Concierge Traveller - voted as a top Travel Professional in 2010 Luxury Travel Magazine Gold List awards



Left to right. Clare Russell - Advisor,
Nicola Billens - Marketing Manager,
Melanie McTighe - Advisor.



THROUGHOUT THE EDITION, THIS KEY REPRESENTS A CONCIERGE TRAVELLER EXCLUSIVE PACKAGE OR BONUS PRIVILEGE, UNIQUE TO CONCIERGE TRAVELLER.

PLEASE NOTE THAT ALL QUOTED COSTS ARE SUBJECT TO ALTERATION WITHOUT NOTICE.



STEPHANIE ROGERS-JULIAN
- EDITOR



ONCE UPON A TIMELESS VALLEY

In the land of food and wine, there is now a resort that offers a slice of Australia that appeals to all of our senses. Three hours from Sydney, the "bush" is now served up on a very new platter. Wolgan Valley has taken the essence of the Blue Mountains and honed it into a wondrous blend of the relaxing and the delicious. Most of us adore the smell of eucalyptus trees, the raw cries of our birdlife, the thrill of catching sight of native animals, landscapes that lift us out of the frenetic and good tucker to sate the soul. How utterly clever is Wolgan to create a sophisticated and smart experience that gives all of this and more?

Bliss? For a girl's getaway it's in the spa rooms or sharing stories over a glass of champagne while sitting on the verandah or submerging in a private villa pool on a blistering afternoon. Many will also love the various nature activities, guided by cheerful staff. Whether it's a safari style drive, a walk or a bicycle jaunt, you are gently drawn inside the appeal of the valley.

Couples will love to spend time together, whether it's being delivered to a corner of the valley for a private al fresco picnic, taking an active interest in the history of the resort or relaxing over meals that deliciously complement the mood and place.

This is Australian indulgence at its conservation-minded best. From the dégustation meals to the hand-picked cellar of Australian wines, everything you eat and drink comes from no more than 150 kms away.

Rain cannot dampen the experience. Wolgan Valley can entertain you at the drop of an RM Williams hat with cellar wine and cheese tastings or a visit to the property's museum project, the 1832 Homestead. Otherwise you can slip into the spa or it's back to your spacious accommodation to relax or lose yourself in music. Time is a city dweller's luxury and here you can reward yourself with the sights, sounds and tastes of Australia at its unique best.

Paul Patane reckons that one night at Wolgan would never be enough! Ask for one of the suites that directly overlooks the 1832 Homestead.



CONCIERGE EXCLUSIVE PACKAGE INCLUDES: 2 NIGHTS SUITE ACCOMMODATION • GOURMET BREAKFAST • LUNCH & DINNER DAILY • A 9 COURSE DEGUSTATION DINNER PER PERSON ONCE DURING STAY • NON-ALCOHOLIC DRINKS & A SELECTION OF LOCAL WINES AND BEER WITH MEALS • 2 NATURE-BASED ACTIVITIES PER PERSON PER DAY • ONE HOUR SPA TREATMENT PER PERSON ONCE DURING STAY • FROM AUD1,660.00 PER PERSON • VALID TO 30 SEPTEMBER 2010



Contact Paul for more information
on 1800 047 047 or email him at:
ppatane@conciergetraveller.com.au



THE TOASTS OF TUSCANY

In Florence we know the restaurants where real Florentines go to enjoy some of the best traditional food in the city. Chianti is a region where there is an embarrassment of restaurant choices and we have previously extolled the virtues of a self-guided Chianti walk that takes you from Florence to Siena. The walk skirts some of the finest eating establishments in Tuscany. On day 2 it's a wonderful osteria. At the end of day 4 it's a countryside inn, once stables but now an elegant dining venue. Sit amongst climbing roses and wisteria to indulge in exceptional Tuscan cooking. On the final night of the walk, your accommodation is located in vineyards where Chianti Classico wine was first produced in the 1800s. On this same estate is a regionally celebrated enoteca.

The last hotel is a 20-minute drive from Siena. If you want to extend the stay in Chianti you can allow time to enjoy half day trips to Arezzo, Volterra and Montepulciano or relax locally, taking wine tours and olive oil tastings.

Once you have walked the byroads of Chianti, rent a villa to get right under Tuscan skin. Our Advisors have the expertise and an unrivalled private collection of villas in the most pleasurable corners of Tuscany and in Umbria. Take advantage of a home base from which to explore everything within walking or driving distance. From our portfolio we have

selected a popular Chianti villa that gives you easy access to Florence, Siena and Pisa.

This villa complex is situated amongst olive groves and vines. It stands on a country road leading to the fabled town of San Gimignano – it means being able to visit the town after the day trippers have departed, the dust has settled and the locals have reclaimed the streets. The villa apartments vary in size and are furnished to create a typically Tuscan atmosphere. Superb oil and the excellent white wine can be tasted on the estate. You can sample local dishes on your Chianti sorties or you might want to make your own purchases for a home cooked meal.

John Chekian's suggestion: Let me organise a local chef to indulge you in la Cucina Toscana!



CONCIERGE EXCLUSIVE VILLA PACKAGE INCLUDES: 7 NIGHTS IN A 3 BEDROOM VILLA • FINAL CLEANING SERVICE • ONE SET OF BED & BATH LINEN • HEATING & ELECTRICITY • USE OF POOL FACILITIES • ONSITE LUGGAGE TRANSPORT SERVICE • FROM AUD3,000.00 PER WEEK • VALID TO 9 OCTOBER, 2010 • RATES HIGHER IN JULY AND AUGUST



Contact John for more information on either the Villa package or the Chianti walk 1800 047 047 or email him at: jchekian@conciergetraveller.com.au



THE SECRETS OF EPICUREAN SPAIN



Euromphiles often concentrate on return trips to France or Italy and miss the deeply appetising menu of attractions of Spain. Concierge Traveller is now partnering with a company that has been developed by a passionate Australian who has lived and worked in Spain for the past 7 years. Her flirtation with a language course has become a serious commitment to Spain, its cultures and cuisine.

Travellers are offered a distilled experience that once tried, leaves only an exquisite longing for more. With her local expertise and network of contacts, her tours are personalised journeys through markets, cellars, whitewashed villages and cultural icons. Such attention to detail and insider access is what other travel companies can only hope to imitate.

Gastronomic tours that include the exploration of food markets, wine artisans, restaurants, landscapes and unique local contacts are her trademark. This exclusive tour from 7th to 18th October 2010 makes a delightful entrée under the cultural skin of Spain.

Mary Ann San Roman's personal favourite when overnighing in Barcelona is the Hotel Neri, a restored 18th century palace.



CONCIERGE EXCLUSIVE
PACKAGE INCLUDES:
11 NIGHTS ACCOMMODATION
• MOST MEALS • FREE TIME ACTIVITY
RECOMMENDATIONS • NOTES
• ENTRANCE FEES • SURPRISES!
• ECONOMY FLIGHT BARCELONA-
GRANADA • AVE TRAIN SECTOR
SEVILLE-MADRID • PRIVATE TRANSPORT
• LOCAL GUIDES • FROM EUR5,000.00
PER PERSON, TWIN SHARE • SINGLE
SUPPLEMENT EUR2,000.00

Contact Mary Ann
for more information on
1800 047 047 or email
her at: [msanroman@
conciergetraveller.com.au](mailto:msanroman@conciergetraveller.com.au)



PEAKS OF PLEASURE



The breathtaking depth of gourmet delights in Switzerland may surprise some. The region of Lake Geneva has the world's highest number of prestigious restaurants studded with Michelin stars and chefs' hats. Their ambience and the quality and originality of dishes make Switzerland a haven for gourmet adventure seekers. The quality of Switzerland's wine is so good that very little is left for export. Indulge in Saturday morning wine tastings in July or catch harvest festivals in September. You'll find regional food and wine specialties at every twist in the road and season.

Denis Martin in Vevey is a two Michelin star restaurant notable for its molecular cuisine with a menu of over 20 exquisite dishes. The downside? You'll need to book a long time in advance.

In Vevey, our recommended 4 star hotel has rooms that enjoy an astonishing view over Lake Geneva. The rates leave you sufficiently cashed-up for a stupendous meal. But for accommodation to match the meal, there is always a 5 star option.

Alan Tubery has dined his way around Europe and recommends Switzerland as the gourmet heart of the continent.

LE LEMAN HOTEL PACKAGE
INCLUDES: 2 NIGHTS IN CATEGORY
A, LAKE OR MOUNTAIN VIEW ROOM
• DAILY BREAKFAST • WIRELESS
INTERNET CONNECTION • TAXES •
FROM CHF125.00 PER PERSON, TWIN
SHARE • VALID TO DECEMBER 2010

Contact Alan for more
information on 1800 047 047
or email him at: [atubery@
conciergetraveller.com.au](mailto:atubery@conciergetraveller.com.au)





A stay at the 5-star Capital Hotel will leave you totally indulged. This small, traditionally furnished hotel faces residential Basil Street, diagonally opposite Harrods, so its rooms enjoy natural light.

The Capital has evolved from being a talked-about restaurant with rooms to an establishment that is the best of British both. The Capital Restaurant is a much-awarded establishment, with a sunny décor. French chef Jérôme Ponchelle joined the Capital last October bringing with him 20 years of experience working in restaurants in France and England. Jerome and owner David Levin, agree in their respect for simply prepared, unfussy, fresh food. The menu now includes some traditional English dishes but the overriding philosophy is that the intimate ambience, service, food and wine, should be a choir of gentle but heavenly voices.

Almost 40 years ago David introduced Australian wines to the British scene. Now his inspired, private label, sauvignon blancs and rosés are drunk at Est in Sydney and form part of the over 1000 bin items of the Capital Restaurant cellar.

Guy Batten always orders a Martini at the bar before dinner, sometimes two!



CONCIERGE EXCLUSIVE PACKAGE INCLUDES: 2 NIGHTS IN AN EXECUTIVE ROOM • DAILY BREAKFAST • CHOICE OF ONE 3 COURSE LUNCH OR DINNER WITH ONE BOTTLE OF PRIVATE LABEL LEVIN WINE • FROM GBP599.00 PER COUPLE • EXCLUDES VAT • VALID TO 31 DECEMBER, 2010

A CAPITAL MEAL IN LONDON AND AN INN AT THE END OF A GOURMET TRAIL IN PARIS



It's just a convenient Eurostar trip to the heart of Paris where dining and lodging choices are pivotal for any successful stay. Concierge Traveller recommends the Victoria Palace Hotel, located in a quartier of mostly private apartments and close to The Luxembourg Gardens, famed museums, fashion boutiques and local bistros. This privately owned hotel with its Louis Seize ambience and private art collection make it a place to be enjoyed for its charm and ease of access to local Parisian life.

Now creatively modernized, the hotel retains much of the look and style of its appearance on the scene in the early 1900's but it has an all important lift and air conditioning. A little known but clever "treat" of this establishment is its culinary heritage tours where hotel guests can enjoy exclusive tastings topped with lashings of politesse on the trail. Visits take you to the establishments of food artisans whose treasured talents Parisians cherish. There are about eight stops on the trail including a fromagerie, a chocolaterie and a wine cellar.

Guy Batten says that the Left Bank is perfection for walkers who love unclicked restaurants and a visit to Fromagerie Quatre Homme is a must for lovers of fine cheeses.



CONCIERGE EXCLUSIVE PACKAGE INCLUDES: 2 NIGHTS IN A JUNIOR SUITE • DAILY BREAKFAST • TAX • FOOD ARTISANS DISCOVERY TRAIL WALK • COMPLIMENTARY TRAY OF JEAN CHARLES ROCHOUX CHOCOLATES • FROM EUR580.00 PER SUITE • VALID TO 31 DECEMBER, 2010 • RATES VARY IN JUNE



Contact Guy for more information on both packages 1800 047 047 or email him at: gbatten@conciergetraveller.com.au



RELAIS, RALLY, REALLY!

Elisabeth Grieder sees Paris as a logical start or end point to the delights of Champagne and Burgundy.

About a one hour drive from Paris, Champagne is a wine district with well-signposted roads that encourage a decelerated approach through tidy vineyards, grand cru estates and ancient villages.

Champagne's capital is Reims, a fairly non-descript city but below its streets is a honeycomb of champagne cellars. One of France's finest champagne and foie gras restaurants is in the heart of the town, a picture-perfect chateau of 20 lavish rooms. Its particular appeal is its Michelin starred restaurant. Exquisite flavour grabs your attention in a dining room that is a masterpiece of cherubs and gilt. The cuisine is almost surreally simple. In the summer you can dine in the chateau's garden and travellers from the Antipodes will love its unpretentious atmosphere.

Exploring the wine roads of Burgundy is like travelling through a wine list, because this region supports half the famous names in French wine and it truly is a wine-lover's heaven. Close to Beaune, in the heart of the vineyards, is an ancient farmhouse, now a renowned inn. It is an ideal base for exploring Burgundy and for meals and extensive wine lists that will impress. Many who travel to France make a pilgrimage to this establishment such is its culinary standing in France.

Contact Elisabeth on 1800 047 047 or email her at: egrieder@conciergetraveller.com.au for routes and accommodation packages in both of these decadent destinations.




TO MARKET TO MARKET

Autumn and winter in Europe are the time to take advantage of crispness in the air and good value cruise rates. From a comfortable observation lounge on a deluxe purpose-built vessel you sail past towns sporting more locals than tourists. Only cruises during the weeks of late November to December are dubbed "Christmas Markets" cruises. You'll eat and sleep onboard, but the real focus of this journey is the ports and the experiences ashore. Some featured cities include Nuremberg, Regensburg, Salzburg and Vienna, each with its own particular Christmas appeal.

The restaurant features panoramic windows. Lunch can be as light as soup and a sandwich but dinner is always the highlight meal of the day – a 5 course event of regional specialties. Crisp linens, sparkling china and crystal, candles and well-honed service make an elegant end to each day.

According to Julie Richards, Christmas cruises are a fabulous way to absorb holiday traditions, sightsee in historic cities, and shop!

DANUBE EXPLORER CHRISTMAS MARKET CRUISE INCLUDES: 7 NIGHTS IN A CATEGORY E, RIVERVIEW STATEROOM • ALL MEALS • WELCOME RECEPTION & DINNER • FAREWELL DINNER • 6 GUIDED TOURS • PORT TAXES • SHIPBOARD GRATUITIES •  CONCIERGE EXCLUSIVE BONUS: AUD150.00 PER PERSON SHIPBOARD CREDIT • FROM AUD3,550.00 PER PERSON, TWIN SHARE • BOOK FOR DECEMBER 2010 ON OR BEFORE 30 SEPTEMBER 2010



Contact Julie for more information & packages on 1800 047 047 or email her at: jrichards@conciergetraveller.com.au





DINNER AT THE LODGE

Cape Lodge is an elegant country inn where you come to celebrate all that's great and good about Western Australia's famed Margaret River wine region. Fine dining, scenery that induces über relaxation, flavoursome tipples from the premium bottle cellar and you are close to nirvana. The only sounds you'll hear are the gentle clink of wine glasses caressed by contented diners.

Cape Lodge Restaurant is consistently described as one of Australia's finest dining establishments. Executive chef, Tony Howell creates menus he describes as uncomplicated. The wines and the emphasis on fresh local produce mean that reservations are an absolute must. Some clients have recently described the mouth-watering meals as something to swoon about and that includes the fabulous breakfasts. Michael Keating, a director at Concierge Traveller, raves about the Tapas menu and the hotel's wine list which is extensive and good value.

Now Cape Lodge has added a magnificent vineyard residence, ideal for a small group seeking a very private retreat. Expansive entertaining areas, views across formal gardens and space enough for 5 couples. The gourmet kitchen and open plan living area are perfect for celebrations and for those whose privacy requirements are paramount.

Paul Patane's Tip: Make sure that you request the upstairs rooms and when dining in the restaurant order the Marron, when in season.



CONCIERGE EXCLUSIVE PACKAGE INCLUDES: 4 NIGHTS LUXURY ACCOMMODATION • DAILY GOURMET BREAKFAST • ONE 3 COURSE DINNER FOR 2 • ONE LUNCH FOR TWO AT VASSE FELIX (VALUE OF AUD80.00) • ONE AUD50.00 DISCOUNT AT CAPE LODGE RESTAURANT • DAILY AFTERNOON TEA • A GIFT PACK OF CAPE LODGE ESTATE WINE • FROM AUD1,980.00 PER COUPLE IN A SUPERIOR SPA SUITE OR AUD2,380.00 IN A FOREST SPA SUITE • VALID TO 30 SEPTEMBER, 2010



Contact Paul for more information on all Cape Lodge packages on 1800 047 047 or email him at: ppatane@conciergetraveller.com.au



VIRGIN BLUE

BRINGS HOME THE GOURMET BACON

Virgin Blue's network reaches the portals that lead to all the Australian gems of food & wine such as the Margaret River, the Barossa Valley, and Hobart. Their philosophy is that you arrive at your destination with money to spare.

In the Barossa the Louise is a small hotel – well, make that a mouth-watering restaurant with architecturally inspired suites on a vine-clad hillside. Food-and-wine passions have permeated the philosophy of this gorgeous retreat. Room facilities are top-notch but the star attraction is the outstanding restaurant.

THE LOUISE FOOD & WINE PACKAGES: START FROM AUD1,400.00 PER PERSON FOR TWO NIGHTS IN A SUITE WITH DAILY BREAKFAST AND A SPECIAL 3 COURSE MEAL ON ONE NIGHT. THE HOTEL WILL RE OPEN AFTER ITS ANNUAL WINTER CLOSURE BETWEEN 27 JUNE - 23 JULY

Outdoor attractions and urbane comforts are cleverly combined at the sophisticated Islington Hotel, in Hobart. In the glass and sandstone conservatory a talented chef cooks up stunning menus. Tasmania's fine local produce reigns - lamb, wild rabbit, fresh fish, plump oysters or silky smooth scallops. Mary Gava, Executive GM at Concierge Traveller, believes wine worshippers will be delighted since dinner comes with its own matched wine choices by the glass. Scrumptious breakfasts follow each morning.

John Chekian's Tip: Think about combining your Hobart stay with two nights at The Priory, luxury fishing lodge, a 45 min drive from Hobart.



CONCIERGE EXCLUSIVE PACKAGE INCLUDES: 4 NIGHTS ACCOMMODATION IN A GARDEN OR REGENCY ROOM • DAILY GOURMET BREAKFAST • ONE 5 COURSE DEGUSTATION DINNER FOR 2 WITH MATCHED WINES • FROM AUD1270.00 PER COUPLE • VALID TO 31 MARCH 2011



Contact John for more information on these packages on 1800 047 047 or email him at: jchekian@conciergetraveller.com.au

V AUSTRALIA

A VERY VIABLE ALTERNATIVE

V Australia has given us a neat alternative for travel to the west coast of the USA. What both premium economy and business class cabins share, apart from more room to move, are: service-orientated staff, a self-service bar where Moët and properly-mixed Bloody Marys are the favoured tipples and smart, well-presented food, right down to the miniature Sydney Opera House salt & pepper shakers.

When thoughts turn to food, V-Australia bring it to you whenever you want. Choose from an enticing selection of dishes designed to reflect unique Australian cuisine created from the finest fresh local produce including dishes from Australian celebrity chef, Luke Mangan on the US routes, all served on beautiful Narumi china. Food is matched to an eclectic selection of wines compiled by their wine consultant from boutique Australian and overseas wineries served in sparkling Riedel glassware.

Whilst in the USA you might consider visiting some food & wine hubs such as San Francisco, Napa Valley and New York.

San Francisco is perhaps the most cultural city in America. Good food makes perfect sense with the city's proximity to valleys that produce fine fruit and vegetables, the adjacent ocean that yields excellent fish, and the fabled wine country of the Napa Valley. Just over an hour's drive from San Francisco, Napa is brimming with stylish restaurants and vineyards. Its bold wines are a distinctive presence at fine tables worldwide.

New York is still a feast for the eyes and the appetite. At the edge of the bohemian downtown Manhattan is the ultra-hip Soho Grand Hotel. The concierge can get you a table at the hottest underground restaurant but staying in for the cutting edge music might appeal instead. It is a happy, sexy and soulful place to stay. You'll be glad of a chic bed in a loft suite that would do an art dealer proud.

Deborah Cartright, a director at Concierge Traveller, says the SOHO Grand is a 'hip & happening' place. The service, staff and food are all excellent.

HUNTINGTON HOTEL PACKAGE, SAN FRANCISCO, INCLUDES: 2 NIGHTS IN A DELUXE KING ROOM • CONCIERGE PRIVELEDGE: USD100 SPA CREDIT (PER BOOKING) TOWARD SERVICES ONLY • LATE CHECK-OUT AT 4PM • FROM USD325 PER PERSON TWIN SHARE • TAX 14% • VALID TO 31 DECEMBER 2010

INN AT SOUTHBRIDGE PACKAGE, NAPA VALLEY, INCLUDES: 2 NIGHTS IN A KING BALCONY ROOM • DAILY CONTINENTAL BREAKFAST • BOTTLE OF WINE • A VINEYARD WINETASTING ONCE • USD100 CREDIT (PER BOOKING) TOWARDS DINNER • FROM USD325 PER PERSON TWIN SHARE • VALID TO 31 DECEMBER 2010

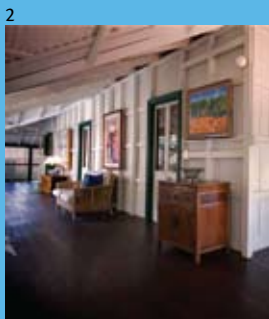
N.Y. SOHO GRAND LUXE PACKAGE INCLUDES: 3 NIGHTS ACCOMMODATION IN A GRAND CORNER KING ROOM • FULL BREAKFAST DAILY • CONCIERGE TRAVELLER SPECIAL AMENITY • ONE NIGHTCAP AT THE BAR • CONCIERGE EXCLUSIVE BONUS: ONE PAUL GERARD TASTING PLATE LUNCHEON ONCE DURING STAY (VALUE OF USD200) • FROM USD640.00 PER PERSON, TWIN SHARE • TAX 12% + 15% • VALID TO 31 DECEMBER 2010



Contact Guy for more information on all packages plus Fiji packages at the Intercontinental Hotel on 1800 047 047 or email him at: gbattan@conciergetraveller.com.au



V Australia ★ ★ ★ ★ ★



BESPOKE ACCOMMODATION PEARLS OF WA

Broome has a new five star spa resort, Pinctada Cable Beach (1). Here, under infinite blue skies, beside the surreal red of the desert and the glaringly white coastal sands, time stretches. This resort's understated elegance and philosophy induces complete relaxation. Zone out amongst pools and peaceful garden nooks or indulge in a meal where fine Kimberley produce is taken to stellar heights. With your time and space barometers adjusted, this region of Australia can be better appreciated.


PINCTADA CABLE BEACH PACKAGE INCLUDES: 4 NIGHTS IN A STUDIO POOL VIEW ROOM • DAILY GOURMET BREAKFAST • MERCEDES AIRPORT TRANSFERS • ONE 5 COURSE DINNER FOR 2 • ONE 60 MINUTE SPA TREATMENT PER COUPLE • A WELCOME DRINK  **CONCIERGE EXCLUSIVE BONUS:** BOTTLE OF BUNNAMAGOO WINE & CHOCOLATES ON ARRIVAL • FROM AUD2,198.00 PER COUPLE • VALID TO 31 MARCH 2011

McAlpine House (2) is a charming, historic bungalow that has been a drawcard in Broome for decades. Pinctada has repolished this pearl so that it is again an award-winning boutique hotel. With its lush tropical gardens, verandahs and pool, the elegant serenity of the home makes a perfect foil for the drama and colour of the region. Sample the eclectic culture of Broome with a specially prepared gourmet picnic or just by sitting back with a book.

Captain Kennedy House is a former century-old master pearly's home that combines old world appeal with stylish elegance. Sensual gardens and covered verandahs reflect the unique ambience of Broome. Book all 5 rooms to gather family or friends for a unique Australian experience. It's in a secluded

street 5 minutes from anywhere but handy to Broome's shops, galleries and museums.

In Kununurra is a smart homestead, renowned for its quintessential outback hospitality and it's the ideal base for a Kimberley journey. The Kimberley Grande (3) makes the pauses in a journey equally as impressive as the landscapes you pass through. Its luxurious spa suites, generous guest rooms and pool are the choice of savvy travellers. Especially quirky are the Durack Spa Suites with a spa bath in the main living area.

KIMBERLEY GRANDE PACKAGE INCLUDES: 3 NIGHTS IN A KING POOL VIEW ROOM • DAILY GOURMET BREAKFAST • ROUND TRIP AIRPORT TRANSFERS • ONE STEAK DINNER FOR 2 GUESTS WITH WINE • A WELCOME DRINK  **CONCIERGE EXCLUSIVE BONUS:** BOTTLE OF BUNNAMAGOO WINE • FROM AUD999.00 PER COUPLE • VALID TO 31 MARCH 2011

John Chekian is a master at recognising the pearls of Australian travel.

Contact John for more information on all the Pinctada exclusive packages mentioned on 1800 047 047 or email him at: jchekian@conciergetraveller.com.au





COMO HOTELS

TICK, TOQUE AND EASY ON THE DOUGH!

Throwing a pebble into a pond creates a wash of concentric circles that expand until they reach the edge of the pond. In the case of COMO Hotels, they have gathered up a talented group of Australian chefs and made masterful ripples in kitchens around the globe.

COMO Shambala near Ubud in Bali is a divine wellness retreat and no guest wants to leave with cuisine that rivals any hatted restaurant in Sydney. Christina Ong secured the talents of ex Rockpool chef Amanda Gale some years ago and Amanda has since developed the menus of all COMO properties.

Chris Miller (ex Rockpool) until recently was overseeing the stunning menus at Uma Ubud. The flavours of the food explode, the textures surprise and the colours delight. Wine and imaginative

juices complement the outstanding food. With Amanda Gale now at COMO Shambala, Chris recently has moved to the Metropolitan Hotel in Bangkok.

In a valley in Paro in the Kingdom of Bhutan, COMO has created the divine Uma Paro Hotel. The hotel's Bukhari Restaurant offers Bhutanese inspired, Indian, international & COMO Shambhala menus. In this remote location, the choice and quality of the locally grown produce is something that really sets Uma Paro apart. COMO has ensured that feeding guests should have no negative effect on the environment. From gourmet picnics to elegant meals, everything is freshly prepared.

At the Metropolitan in Bangkok, Cy'an is a head-turning restaurant serving cuisine enriched with Moorish

accents. The emphasis on locally-sourced food and subtle spices was the inspiration of Australian chef, Daniel Moran. His strict importance on sourcing fresh, healthy ingredients was acquired from his mentor, Neil Perry. At this same hotel, Glow proudly offers signature COMO Shambala cuisine. Daniel, now at Parrot Cay, leaves some atmospheric and mood-rich dining spaces in his wake.

The honour board of Australian chefs at COMO's hotels also includes Anna Rossel (ex Bel Mondo and protégée of Neil Perry) and Matthew Albert, a protégé of Roux-trained Greg Brown. Matthew worked alongside David Thompson in London. Finally, the artful hands of Australian chef David Thompson (ex Darley Street and Sailor's Thai) is responsible

for the Michelin starred Nahm at the Halkin Hotel in London. Another outpost of Nahm will open in the Metropolitan in Bangkok in June 2010 that David will personally oversee.

Paul Patane's Tip: If space is important to you, book a studio room at the Metropolitan in Bangkok.



CONCIERGE EXCLUSIVE BANGKOK PACKAGE INCLUDES:
2 NIGHTS IN A METROPOLITAN ROOM • ONE DINNER FOR 2 WITH WINE AT NAHM RESTAURANT • ONE DINNER FOR 2 WITH JUICES AT GLOW RESTAURANT • BREAKFAST DAILY • FROM THB7,820 PER PERSON, TWIN SHARE • EXCLUDES 17% TAX • VALID TO 30 SEPTEMBER 2010

Contact Paul for more information on 1800 047 047 or email him at: ppatane@conciergetraveller.com.au



A GOURMET PLAYGROUND



Cashmere chic Huka Lodge near Lake Taupo is one of the world's top gourmet retreats. You'll be as chilled out as the surrounds in a lodge that blends naturally with its stunning location.

Food is a major fetish with dreamy à la carte choices. Executive Chef Michel Louws has a background of working in European Michelin starred restaurants. Balance, imagination and superb flavour combinations are the essence of his trademark skills.



Guests are encouraged to dine together. However, part of Huka's unique appeal is its original approach to dining. You can select where you want to eat: in the romantic indoor dining room, beside a log fire - anywhere with fantastic views and flickering candlelight - even in the library.



Erika Affolter's personal favourite: The vaulted, wine-racked lined cellar room is a must for all wine lovers.



CONCIERGE EXCLUSIVE PACKAGE INCLUDES:
2 NIGHTS ACCOMMODATION
• CHAMPAGNE ON ARRIVAL • DAILY PRE DINNER DRINKS • DAILY 5 COURSE DINNER • DAILY BREAKFAST
• TWO 3 COURSE LUNCHES WITH WINE • ONE MASSAGE & ONE FACIAL PER COUPLE ONCE DURING STAY
• GREEN FEES FOR 2 AT WAIRAKEI INTERNATIONAL GOLF COURSE WITH VEHICLE TRANSFERS OR A 2½ HOUR PRIVATE LAUNCH CRUISE ON LAKE TAUPO • TAUPO AIRPORT TRANSFERS • GST • FROM NZD2,128.00 PER PERSON, TWIN SHARE • VALID TO 30 SEPTEMBER 2010

Contact Erika for more information on 1800 047 047 or email her at: eaaffolter@conciergetraveller.com.au



FOOTBALL & FINE FOOD IN THE SUN

The World Cup has stirred interest in travel to Southern Africa. Sun International Hotels has a portfolio of hotels that takes advantage of attractions from wildlife reserves to wine estates. Take for instance the Table Bay Hotel. This gracious "high teas and flowers hotel" symbolizes all that is good about Cape Town. Its waterfront home and the glass façade framing Cape Town's stunning icons, perfectly complement the hotel's tempting menus. Franschhoek, a great wine region, is only a short drive from Cape Town.

Victoria Falls is a perfect compliment to any Southern African journey. Set on the banks of the Zambezi River, within sight of the Falls, is one of Sun International's outstanding resorts, the Royal Livingstone Hotel. Accommodations straddle a scenic ridge and a shady verandah encloses a restaurant, a bar and a library. The food is an inspired mix of the influences of the many cultures of Africa but certainly the drama of the dinner table rivals the sights and sounds of the Falls.

Mary Ann San Roman's Tip: Sun International Group hotels have well-maintained cellars for great food pairings as managed by Giorgio Meletiou, Sun International's Group Sommelier (pictured).

ROYAL LIVINGSTONE PACKAGE INCLUDES: 2 NIGHTS IN A DELUXE KING ROOM • DAILY BREAKFAST • ONE COMPLIMENTARY HIGH TEA FOR 2 • VAT
CONCIERGE EXCLUSIVE BONUS: ONE DINNER FOR 2 ONCE • FROM USD964.00 PER PERSON, TWIN SHARE • VALID TO 31 AUGUST 2010

TABLE BAY PACKAGE INCLUDES: 4 NIGHTS IN A LUXURY KING ROOM • DAILY BREAKFAST • VAT
CONCIERGE EXCLUSIVE BONUS: ONE COMPLIMENTARY NIGHT • FROM ZAR8,415.00 PER PERSON, TWIN SHARE • VALID FROM 18 JULY TO 31 AUGUST 2010



Contact Mary Ann for more information on all packages above and Stay 3 Pay 2 offers at the Palace of the Lost City on 1800 047 047 or email her at: msanroman@conciergetraveller.com.au

AT LONG, WHITE CLOUD LEVEL



Words cannot really do justice to any journey through, let alone above New Zealand. Despite its relatively small land-mass, it is big in the breathtaking department as well as at heart. The warmth and hospitality of Kiwis is legendary and Concierge Traveller knows how you can receive an insider's entrée to its picture book regions and lifestyle.

We know that there are those of you who have always wanted to travel with a small group of like-minded travellers. You know that New Zealand is a treasure worth seeing in comfort, with a touch of luxury and a degree of private flexibility - forget about baggage handling, tipping, transfers and hidden extras.

On this journey you will take a lesson in fresh South Pacific food and flavour, visit premier vineyards, touch on the artistic and cultural aspects of this nation, be utterly transfixed by the scenery and be thrilled by some of the more dramatic activities on offer. From cloud level you have a unique perspective on the literally enormous beauty of neatly packaged New Zealand.

One of the delightful elements of this air cruise is that there are no group dinners, you can indulge your gourmet whims – eat wherever you want and bring the bill back to be paid for you. With this kind of dining option you could find yourself eating at famed restaurants such as Logan Brown in Wellington or Pescatore's in Christchurch.

Beginning in Auckland the journey tracks to the astonishing volcanic north, gorgeous art deco Napier, charming Christchurch, Lord of the Rings country, vineyard-blessed Nelson, glaciers, fjords, plains, rainforests, and beaches.

For 27 years one company has lovingly perfected this kind of travel experience. When your feet touch the ground you will stay in delightful hotels. Fresh local cuisine and sensational wines complete the high-flying experience. Travel is by comfortable, fully equipped private aircraft, in the company of knowledgeable local guides.

Of course, Bill Peach Aircruising is the very accomplished journeymaster in this tale! Our special tour package departs on 17th November 2010.

Erika Affolter's Tip: For those who like to travel solo you'll be delighted to know there is no single supplement.

CLASSIC NEW ZEALAND AIRCRUISE PACKAGE INCLUDES: 11 NIGHTS ACCOMMODATION • ALL MEALS • TRAVEL BY PRIVATE AIRCRAFT • ALL TOURING • PORTERAGE • TAXES • CONCIERGE
EXCLUSIVE BONUSES: SAVE AUD750.00 PER PERSON + COMPLIMENTARY ROUND TRIP LIMOUSINE SERVICE FROM METROPOLITAN AREAS TO THE AIRPORT • FROM AUD10,500.00 PER PERSON, TWIN SHARE • BOOK & PAY IN FULL BY 31 AUGUST 2010

Contact Erika for more information on 1800 047 047 or email her at: eaffolter@conciergetraveller.com.au





SILVER SERVICE BY SILVERSEA

Since the earliest days of sail, there has been something alluring and special about travelling by sea. In the spirit of its Italian heritage, Silversea is the acknowledged leader in stylish cruising and an innovator in the stratosphere of small ship, luxury cruising. Its store of repeat passengers is testament to sustained achievement, no easy task given the competitive nature of the cruise industry. Silversea Cruises has earned an enviable reputation for pampering indulgences, with one of the highest passenger – space ratios at sea. The fleet is purpose built for elegant country house ambience, stimulating journeys, convivial dining and casual elegance. Like-minded fellow travellers are an added bonus.

Smaller scale, however, does not mean that luxuries are compromised or sacrificed. Inspired cuisine and an extensive selection of fine wines and spirits are all part of Silversea's unrivalled philosophy. Pampered guests are treated to dining tables set with Christofle silver and Schott-Zwiesel crystal. The cuisine is simply sublime, perfectly-portioned for waist-saving and champagne flows like water.

The all-inclusive pricing includes all beverages and dining. Silversea's cuisine is the result of a clever culinary partnership with the world-class chefs of Relais & Châteaux the prestigious association of exquisite boutique hotels and restaurants. Wines chosen by Relais & Châteaux sommeliers reflect regions of the world noted for their rich wine heritage. Menus include hot-and-cold appetizers, at least four entrée selections, a vegetarian alternative, and Cruiselite cuisine, low in cholesterol, sodium, and fat.

An abundance of intimate dining venues is the norm on each Silversea vessel as well as the familiar Pool Grill. La Terrazza is one of the signature restaurants whose menus focus on one of the most sensible and sensuous food trends, the "slow food" movement. The philosophy aims to preserve the gastronomic traditions of Italy through the use of fresh, traditional foods. Seating is limited and sought after, so reservations, even at the time of making your cruise reservation, are a must to ensure a table.

Silversea Cruises offers a wide range of themed cruises, as well as their program which lets you choose your port of embarkation and disembarkation, and the length of cruise from 5 days or more. The world's most desirable, exotic and off the beaten track ports are served up with epicurean panache.

Elisabeth Grieder often muses that Silversea means travelling to a place where life is not just better - it's bellissima!

BARCELONA TO LISBON: 7 DAYS ONBOARD SILVER SPIRIT - 16 OCTOBER 2010
SAILING CONCIERGE EXCLUSIVE BONUSES: ACCOMMODATION IN A VISTA SUITE INCLUDING ALL MEALS, ENTERTAINMENT, PORT FEES, MALAGA DAY TOUR AND AUD100.00 CREDIT PER PERSON TOWARDS FURTHER SHORE EXCURSIONS
 • FROM AUD4455.00 PER PERSON



Contact Elisabeth for more information & package deals on 1800 047 047 or email her at: egrieder@conciergetraveller.com.au

CRUISE CALENDAR 2010

The carefully stuffed, roasted and deboned quail in a rich balsamic sauce is a dish to delight most discerning palettes. The staff are both friendly and unobtrusive. This contemporary restaurant with water views features a striking two-story glass wine tower – but where are you dining this evening? Cruise-ship cuisine has shattered the image of the free-for-all buffet, with spectacular dining rooms, creative menus, specialty restaurants and menus created by some of the world's most renowned chefs. Foodies at sea can now enjoy innovative menus that rival anything on land.

Our Master Cruise Advisors, Julie Richards, John Chekian and Guy Batten have a full cruise bill of fare to suit your tastes. They know that bottom line on cruise ships is comfort, quality and value plus a range of dining options. Your entrée to delicious dining at sea may begin with a choice from the cruise options in this list.



Contact Julie Richards for more information on 1800 047 047 or email her at jrichards@conciergetraveller.com.au

MONTH	SHIP	DAYS	ITINERARY	COST
June to October	Viking Century Sun - 306 guests	11	Imperial Jewels of China Beijing/Xian/Yantgze River/Shanghai	FROM AUD4080.00 pp
June to November	Viking Primadonna - 148 guests	14	Eastern European Odyssey Oltenitsa/Belgrade/Budapest/Vienna/Linz/Passau	FROM AUD6310.00 pp
June to November	Viking Spirit - 150 guests	7	Paris and the Heart of Normandy Paris/Giverny/Vernon/Normandy beaches/Conflans	FROM AUD3970.00 pp
June to November	Viking Legend - 189 guests	14	Grand European Tour Amsterdam/Cologne/Vienna/Budapest	FROM AUD6590.00 pp
June to November	Viking Kirov - 210 guests	13	Waterways of the Czars Moscow/St. Petersburg/Kizhi/Goritzky/Uglich	FROM AUD8690.00 pp
June	Silver Cloud - 296 guests	10	Baltics from London one way to Stockholm	FROM AUD6190.00 pp
August	Lorraine - 22 guests	7	Barge Cruise from Strasbourg with 22 passengers	FROM AUD3630.00 pp
September	Silver Whisper - 382 guests	12	Trans Atlantic Southampton to New York, Via Newfoundland and Nova Scotia	FROM AUD6300.00 pp
October	Silver Whisper - 382 guests	9	Autumn Colours New York to New York, Via Nova Scotia, New Brunswick and Maine	FROM AUD6330.00 pp
November	RV La Margerite - 92 guests	10	Lower Mekong Explorer Saigon to Siem Reap	FROM AUD3560.00 pp
December	Royal Princess - 710 guests	11	Tahiti and Polynesia Papeete round trip	FROM AUD4169.00 pp
January to February	Prince Albert II - 132 guests	10	Antarctica Ushuaia to Ushuaia - 6 days on the ice	FROM AUD10,150.00 pp
February	Queen Mary 2 - 2620 guests	25	Sydney to Hong Kong via Japan/China	FROM AUD11600.00 pp



• ALL PRICES ARE FROM AND BASED ON PER PERSON, TWIN SHARE.



Concierge Traveller

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