



THE CONCIERGE TRAVELLER EDITION • ISSUE #11

A dash of this and a pinch of that...
Celebrating enjoyable food and wine experiences
from unique corners of the world.

Concierge Traveller

Our clients tell us that desirable accommodation and well-honed itineraries are crucially important. Equally, sensational food and wine, affordable or top echelon, add a meaningful extra dimension of pleasure to travel.

THIS ISSUE WALKS YOU THROUGH A SELECTION OF PLACES WHERE OUR TREASURED PARTNERS CELEBRATE ENJOYABLE FOOD & WINE EXPERIENCES THAT ARE UNIQUE TO THEIR OWN CORNER OF THE WORLD.



M. Gava

Mary Gava
Executive
General Manager



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



A COASTAL GEM IN CAMBODIA



Concierge Traveller has unearthed a luxurious, jungle-meets-beach eco resort called Song Saa, Cambodia's first-ever private island resort.

Executive chef Neil Wager presents lyrical menus, a delicate fusion of traditional Khmer cuisine and western influences. The room service menu is an illustrated book and when you have had your

lip-smacking fill of everything, the book becomes your take-away memento.

This is a resort that will become the envy of all adventure-seeking sophisticates. You can bet your lemon & kampfot pepper ice cream on it!

PACKAGE INCLUDES: RETURN ECONOMY AIRFARE SYDNEY TO PHNOM PENH • AIRPORT TRANSFERS • 2 NIGHTS RAFFLES LE ROYAL PHNOM PENH, BREAKFAST • 4 NIGHTS ONE BEDROOM OVERWATER VILLA SONG SAA, MEALS & MOST BEVERAGES • CONCIERGE BONUS PRIVILEGES: RETURN TRANSFERS PHNOM PENH TO SIHANOUKVILLE • A 60 MINUTE SPA TREATMENT PP/PER DAY • FROM AUD5,095.00 PER PERSON, TWIN SHARE • VALID TO 31 OCTOBER 2012 FROM AUD6410.00 PER PERSON TWIN SHARE – VALID 01 NOV-22 DEC 2012



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



CALM BUT SPICY HEART OF THE MEDINA

Marrakech is a crucible of modernity but still presents a traditional face to the outside world. Here, the riad has become a runaway success in the accommodation stakes. Elizabeth Grieder knows a riad where the service, ambience and panache are perfection.

She describes La Maison Arabe as a most authentic and genteel establishment where rich comforts are the norm.

This exotic, small-scale riad-hotel is tucked away in the Medina, near the Djemaa el-Fna marketplace. Its history points the way to its modern persona in that it began life as a house cum restaurant in the 1940's. Now it draws together enchanting architecture, lovely interiors, a tasteful North African ambience, mouth-watering Moroccan cuisine and local wines. Its 26 rooms and suites face onto flower-filled courtyards. Significantly, this place has remained a quiet spot for sophisticated palettes: stock-infused couscous, tender tagines, and heavenly pastillas. A table in the courtyard by day or on the terrace overlooking the pool in the shimmering evenings means a signature gastronomic experience.

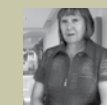
Other layers of its welcoming attractiveness include a spa with two hammams and several massage rooms, a pool surrounded by olive trees and roses and another that is a 15-minute ride away at its private Casbah Gardens. They are a glorious retreat for lunch, a swim and some serious chill out time. The riad has three restaurants, a feel-good wine bar and dada-led Moroccan cooking classes (the first in Morocco) that guests can enjoy in small groups or on a private basis. Mary Gava, a recent visitor, says the classes have been a huge hit with guests. All the facilities at the Casbah Gardens can be used for lash-out private parties – a sensuous Arabian fantasy setting!

Elizabeth is a fan of the music in the evening and the Moroccan breakfast crepes cooked to perfection by a dada (traditional chef).



CONCIERGE EXCLUSIVE PACKAGE INCLUDES: 3 NIGHTS IN A JUNIOR SUITE • TRANSFERS • BREAKFAST, AFTERNOON TEA • UPGRADE AT CHECK-IN IF AVAILABLE • ARRIVAL REFRESHMENTS • ONE FULL COURSE DINNER (EXCLUDING WINE) • ONE DAY SIGHTSEEING • ONE COOKING WORKSHOP • ONE 90 MINUTE HAMMAM SESSION • FROM AUD850.00 PER PERSON, TWIN SHARE • VALID JULY 2012 TO 15 MAR 2013 (SOME EXCLUSIONS)

Contact Elizabeth for more information on 1800 047 047 or email her at: egrieder@conciergetraveller.com





MANGAN EASE

In the past year Virgin Australia has made remarkable inroads into both the corporate and leisure traveller markets. It's an airline that has enlisted ground based and in-the-air expertise to enhance the magic of flying.

The contemporary style of designer Hans Hulbosch has been implemented across its terminal lounge network, aircraft interiors, menus and aircraft livery. On Boeing 737-800's that means an innovative "sky" interior with large overhead lockers, mood-lighting and sculpted sidewalls that create an ambience of light-filled spaciousness.

Acclaimed chef Luke Mangan has redesigned inflight and lounge menus. His pre-departure mocktail is now the signature start to most business flights and cabin crew serve up his hearty breakfasts, gourmet snacks, fresh salads

and generous, hot evening meals. Menus feature fresh, locally-sourced ingredients.

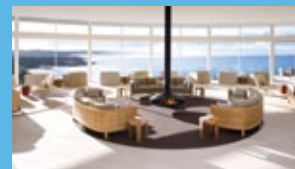
From Sydney, Virgin Australia has devised a class act on the ground to help manage precious hours. Business class travellers with only hand luggage can use the Sydney Premium Lounge Entry system. In Sydney and Brisbane there is also an optional Premium Valet parking system – in Sydney it dovetails with lounge entry: from the kerbside you can directly enter the Virgin Australia lounge through a dedicated security screening point and check-in desk. Kick back in the lounge and get an exclusive taste of what Virgin Australia is all about before your priority boarding begins.

Virgin has come up trumps for economy travellers too with "Flexi" fare options

including gourmet in-flight meals and beverages. Complimentary beer and wine is offered on flights from mainland capital cities between 4:00pm and 7:00pm.

What Virgin Australia has achieved with its dramatic moves in design, delicious menus and time-saving initiatives is a seamless travel experience for Australia's domestic travellers.

Contact Jan for more information about Virgin Australia's business class and airfares on 1800 047 047 or email her at: jstanton@conciergetraveller.com



OCEANS OF HONEY

The prestigious Southern Ocean Lodge is a window onto the dramatic landscapes of Kangaroo Island and the Southern Ocean. It represents a pinnacle in sensitive architecture and indulgent comforts. Now this all-inclusive resort has firmly linked its success with that of the island's farmers and artisan producers.

Seasonal menus showcase sustainable produce and resort dining is the entrée to the island's wellspring of epicurean delights. Meals include magnificent seafood, free-range chicken, saffron, olive oil and sheep's milk ricotta. But it's the Ligurian bee, first imported in the 1880's, that is today's show-stopper and true nectar of the gods. It's the only known pure strain of Ligurian bee in the world and its honey is renowned. Island Sting honey liqueur, produced by a South Australian winery, when added to champagne, produces the most

subtly decadent cocktail this side of Antarctica! Quaff its delights at the resort's convivial open bar.

Melissa adds that the cool season heralds great wilderness activity on Kangaroo Island.

PACKAGE INCLUDES: 4 NIGHTS ACCOMMODATION • ALL MEALS • EVENING CANAPÉS • OPEN BAR • ACTIVITIES • AIRPORT TRANSFERS • 1 FREE NIGHT, AUD50 SPA CREDIT, KI HAMPER, AUD50 EXPERIENCE VOUCHER • IN-SUITE BAR • CONCIERGE BONUS PRIVILEGE: SUITE UPGRADE SUBJECT TO AVAILABILITY (BOOK BY 31 AUGUST 2012) • FROM AUD2,970.00 PER PERSON, TWIN SHARE OR SOLO • VALID TO 22 DECEMBER 2012



THERE'S A COCKTAIL IN MY SUNSET!

When speaking about the intimate Capella Lodge on Lord Howe Island, most guests cannot believe this knock-out gem is a bare 2 hours from Australia's east coast.

A coral reef, lagoons, picturesque peaks, a deceptively relaxed beach house

ambience and a generously-inclusive tariff are potent holiday magic. Throw in seasonal menus of the freshest produce of Lord Howe Island and NSW and you have the reason for delighted guests wanting an encore.

Whether you spend your days exploring or relaxing, the end of the day means local specialties that include fresh sea urchin roe – 'kina' to the locals. Sous-chef Jeremy Fenech is sometimes seen setting off with snorkelling gear in hand to collect a few sea urchins to add to his signature dishes: house made pastas, lodge-churned ice cream, Pacific seafood, boutique farmed meat and poultry and organic greens.

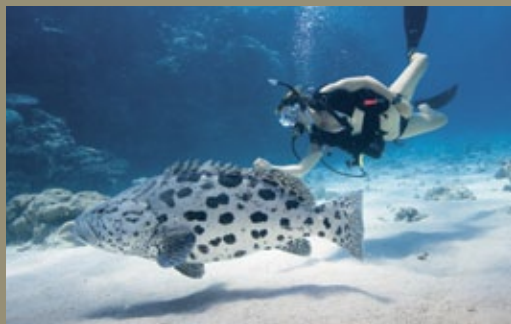


These intoxicating sights and tastes are best enjoyed from the second level, wrap around verandahs of the premium Lidgbird Pavilion.

CAPELLA PACKAGE INCLUDES: 7 NIGHTS ACCOMMODATION • BREAKFAST & DINNER DAILY, SELECTED WINES • SUNSET DRINKS & CANAPÉS • AIRPORT TRANSFERS • 1 NIGHT FREE, 2 AUD50 SPA CREDITS, BOTTLE OF BOLLINGER • CONCIERGE BONUS PRIVILEGE: UPGRADE SUBJECT TO AVAILABILITY (BOOK BY 31 AUGUST 2012) • FROM AUD3,900.00 PER PERSON, TWIN SHARE • VALID TO 22 DECEMBER 2012

Contact Melissa for more information on both packages on 1800 047 047 or email her at: mcoles@conciergetraveller.com.au





ANCHOR BAY SWEETS

Sanctuary seekers adore this remote Barrier Reef island. Take off to one of its many sunbathed beaches that offer delicious privacy, picnic hamper included – cheese, smoked salmon, fruit, gourmet sandwiches and the essential bottle of Louis Roederer.

The naturally wild is acknowledged in the resort's restaurant's name – Ospreys – in honour of the birds nesting on the tiny island that is visible from the restaurant's elevated verandah space. The naturally aesthetic is found in the restaurant's hardwood flooring, wicker chairs, impressive granite tables and bliss-inducing views. The naturally delicious is served up in modern Australian dishes with an emphasis on excellent seafood. Not being able to decide what to have is divine providence – all you need to do is select 3 mini plates per course, to sample all of the 3-course options.



At sundown, sip creative cocktails such as a Basil & Mint or just more champagne. But be sure to pack your flattest Gucci sandals and an appetite for epicurean grazing.

PACKAGE INCLUDES: 5 NIGHTS ACCOMMODATION • MEALS • PREMIUM WINES, UNLIMITED CHAMPAGNE • NON-MOTORISED ACTIVITIES • CONCIERGE BONUS PRIVILEGES: COMPLIMENTARY RETURN AIR TRANSFERS FROM CAIRNS • UPGRADE ON BOOKING IF AVAILABLE • FROM AUD3,610.00 PER PERSON, TWIN SHARE • VALID UNTIL 31 DECEMBER 2012, EXCLUDING 1-30 AUGUST & 21-28 OCTOBER



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

FRANCE ON A PLATTER

One of our French partners boasts the Alain Ducasse Cooking School as sponsor of its food and wine collection of experiences. This company whips up intensely special journeys – charming guides, exclusive venues and entrées to publicly inaccessible places.

To arrange a celebratory dinner on a yacht in Paris, or somewhere that offers a fantastic view of the Tour Eiffel, ask John. He adores Découverte's cooking classes and wine tastings and says that everything they organize is brilliantly à la carte.

Your own romanticized notion of Paris probably involves a drive through the streets in an iconic Citroën 2CV. You can make it happen! In an open-top 2CV a driver will show you the city. Be seen in the Place Des Vosges in this inspired treasure of engineering. Finish up at a neighbourhood bistro and gloat!

For families exploring Normandy, visit a dairy farm near Etrepat to learn how animals are housed and raised. You can also enjoy a cheese tasting at this farm or visit the beaches of Normandy with a former Resistance member. Both options make a perfect stop on a self-drive tour.

2CV PACKAGE INCLUDES: 3-HOUR GUIDED SIGHTSEEING DRIVE • CONCIERGE BONUS PRIVILEGE: MORNING COFFEE & CROISSANT • FROM EUR220.00 PER PERSON, TWIN SHARE • VALID TO DECEMBER 2012



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



A TASTE FOR TRAINSPOTTING

The Shangri-La Hotel, Tokyo offers (literally) the highest levels of hospitality, glittering amenities and refreshing service. The hotel is a whisper away from the Imperial Palace, and the finest Tokyo shopping. This is a compact hotel with elegant, hallmark rooms on the top 11 floors of a sleek tower. Sweeping views of the palace and city skyline are in-built wonders. The spacious rooms come equipped with a wicked gamut of high-tech trappings.

This deliciously glowing hotel sits beside and above Tokyo station and that location is another of its cleverest advantages. At night the rooms that overlook Tokyo train station provide a striking spectacle: Shinkansen trains gliding into the magically illuminated station. To enjoy the moment just ease back on a sofa at a large window, drink in hand.

The Shangri-La team escorts guests from Tokyo station to the hotel and they are whisked up to the glamorous 28th-floor lobby, a space brimming with fresh flowers, plush sofas, abundant artworks and brilliant chandeliers. The result is a resort-like ambience, high above the city buzz. Its sumptuous CHI Spa, legendary in the local landscape, is hugely popular with Tokyo residents.

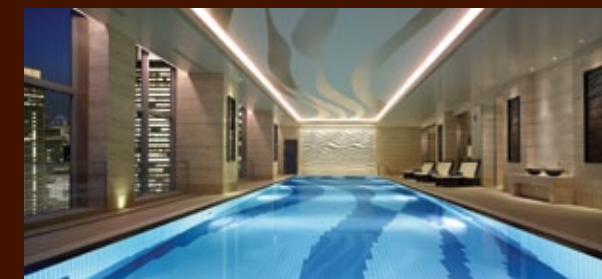
With two first-class restaurants, the Shangri-La stands apart for exceptional dining experiences. On Level 28 Restaurant Piacere offers exquisite Toscano cuisine that includes hand-made traditional pasta, pici, made by Chef Paolo Perosi.

On Level 29, in Shangri-La's signature Japanese restaurant Nadaman, Chef Yoshida has set dazzling new standards for Japanese dining in Tokyo, serving up traditional Japanese specialties as well as contemporary twists on old recipes. Alan Tubery loved the multi-course Kaiseki and added that the delicately artistic décor and menu match the breathtaking view to Tokyo Bay.

Alan's tip: take a helicopter transfer to or from the airport for even more awe-inspiring views of this metropolis.

PACKAGE INCLUDES: 2 NIGHTS ACCOMMODATION • BREAKFAST • HORIZON CLUB PRIVILEGES • ONE 60 MINUTE CHI TREATMENT • ONE DINNER AT NADAMAN OR PIACERE • CONCIERGE BONUS PRIVILEGE: UPGRADE TO DELUXE BAY VIEW ROOM • FROM JPY89,000 PER PERSON, TWIN SHARE, EXCL. TAXES • VALID TO 30 DECEMBER 2012

Contact Alan for more information on 1800 047 047 or email him at: atubery@conciergetraveller.com



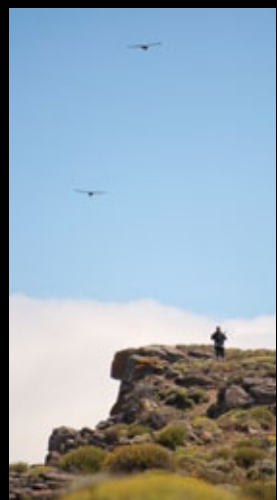
ON A NATURAL HIGH



Chile is a huge country of astonishing geographic and climactic diversity and one third of its area is dominated by the Atacama Desert. Further south, in the Torres Del Paine National Park, the landscape morphs into windswept steppes, lofty mountains and massive glaciers.

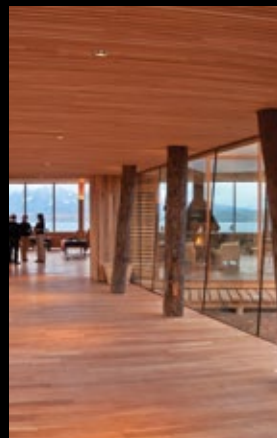
Remote as these regions are, don't imagine that you will be leaving creature comforts behind when you visit these divine resorts: Tierra Atacama and Tierra Patagonia have been on everyone's hot list since they opened. Each offers a sense of place that reflects the drama of the landscapes, décor that showcases indigenous design, excursions that reveal the underbelly of the landscapes and a spa where the treatments offer profound rejuvenation and a foil to the awesome surroundings.

Tierra Atacama is an imaginative adobe-and-stone building, an eco-friendly base from which to explore salt flats, geysers and volcanic peaks, eight of which are visible from the hotel. Tracts of red desert sand, wind-sculpted rocks



and crystalline salt formations crackle as the temperature changes. The air is translucent, the light is magical and each night the Milky Way brilliantly blankets heavens.

At the end of each day, when it comes to food, local ingredients, some grown in the resort's own gardens, take pride of place. House wines at both hotels are sourced from Matetic Vineyards, a boutique biodynamic winery near Santiago.



Tierra Patagonia too is an inspired building dominated by a grand sweep of immense floor-to-ceiling windows. Its design and fabric are sympatico with the landscape and culture. From inside it is impossible to drag your gaze from the extraordinary view across Lago Sarmiento to the granite monoliths of the Cordillera del Paine. It offers the same excellent cuisine and house wines as Tierra Atacama plus excursions can end with a Patagonian lamb BBQ cooked by a local gaucho.

TIERRA PACKAGE INCLUDES: 5 NIGHTS ACCOMMODATION • TRANSFERS • ALL MEALS • OPEN BAR • DAILY ACTIVITIES
CONCIERGE BONUS PRIVILEGES: ONE 30 MINUTE MASSAGE • 1 NIGHT RITZ CARLTON SANTIAGO • 1 NIGHT & DINNER LA CASONA, MATETIC VINEYARDS WITH CELLAR TASTING TOUR • FROM USD2,190.00 PER PERSON, TWIN SHARE • VARIOUS PRICES & VALIDITY DATES UNTIL APRIL 2013

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



PLEASURED PALETTES & PILATES



A gentle talent for hospitality is one of the loveliest aspects of Ubud, Bali's cultural heart. It's an obvious location for a restorative hideaway.

COMO Shambhala, a short drive out of town, is a dramatic estate on a hilltop above the Ayung River Gorge. The suites, villas and residences jut out over valleys, cling to hillsides or sit snugly onto the plateau rim and have views of emerald rice terraces and an extinct volcano. Sensibly, guests are required to make uphill and downhill journeys for a reasonable cardiac workout (don't mention the golf buggy transporters!)

Around the grounds, infinity-edged pools stare into sheer drops of jungle, waterfall gardens abound with pools and gush with streams of sacred spring water; fire pits blaze after dark and the extensive grounds induce the impression of heavenly isolation. With your body clock adjusted to the natural progression of the day, sleep is easy.



This is a wellness retreat. However, Christina Ong secured the talents of ex Rockpool chef Amanda Gale some years ago and Amanda had developed the menus of all COMO properties. For lucky Estate guests, Amanda is now the executive chef in residence. The flavours explode, the textures surprise the palate and the colours delight the eye. Imaginative juices and copious quantities of cool water compliment every meal.

You dictate your cocktail hour (yes – you can even drink!), your massages and your mealtimes. An all-day dining restaurant serves organic cuisine with dishes ranging from Italian and South Indian to Balinese. Kudus House offers Indonesian regional cooking in a remarkable, 150-year old wooden Javanese residence.

All of the well-being opportunities here can sensibly be translated into daily life but at The Estate, the daily schedule of activities and the extensive spa facilities make the absolute most of its beautiful locations.

Dégustation plus meditation have never felt naturally better.

CONCIERGE EXCLUSIVE PREFERRED RATE PACKAGE INCLUDES: 5 OR 7 NIGHTS ACCOMMODATION • AIRPORT TRANSFERS • HALF BOARD • EARLY CHECK-IN AND LATE CHECKOUT IF AVAILABLE • WELLNESS CONSULTATION • ACTIVITIES • 2 MASSAGES • ONE (\$140) PRIVATE PICNIC LUNCH AT THE WATER GARDEN • FROM USD1,600.00 PER PERSON, TWIN SHARE + TAXES • VALID UNTIL 30 MARCH 2013 (15 DEC 12 TO 10 JAN 13 EXCLUDED)

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



SETTING A STELLAR COURSE

Seabourn defines the high water mark of dignified cruise experiences in a blessedly informal atmosphere. Its winning philosophy – a completely attentive service without the expectation to tip. You can lavish it up at meals without having to foot the beverage bill for those you share a table with. But don't take the Edition's word for it – here's an interview with Deb Cartwright who recently sailed on a 3-week cruise onboard Seabourn Quest.

FOOD & BEVERAGE:

Seabourn blitzes its competitors because of exceptional food and dining. We balked at the prospect of ship food for 3 weeks but needn't have. The Restaurant was the equal of any Michelin Star experience, every evening. I never found a passenger who wasn't completely thrilled with the food. The selection of cocktails and the

quality of the champagne and wines were incomparable and they're all included in the cruise fare – astonishing value for money.

Sometimes you can accompany the Executive Chef to shop for fresh produce which appears on that night's menu – a must do experience in my opinion.

THE PORTS:

The wow factor was huge – sightseeing included local markets, the Valley of the Kings, the Treasury in Petra, the Pyramids, the walled city of Jerusalem and cruising through the Suez Canal. We stopped off at Crete and cruised through the straits of Messina to magical Sorrento before disembarking in Rome.

THE CREW:

They make you feel special and very at home. Nothing is much trouble, no request too hard and everything works, seemingly effortlessly.

THE SUITES:

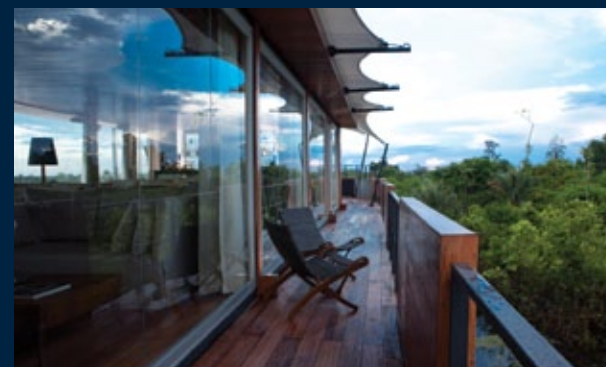
We enjoyed a remarkable Penthouse – the extra room and functionality of the suite was bliss itself.

CRUISE COMPANY APPEAL:

Our expectations were well exceeded so we've booked to do another Seabourn cruise later this year from Venice to Istanbul and we've encouraged a number of friends to join us – we can't wait!

10-DAY ADRIATIC ENCHANTMENT AND ITALY SEABOURN LEGEND CRUISE • DEPARTING 7 JULY 2013 • OCEAN VIEW FROM \$4,839*PP DOUBLE OCCUPANCY

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



AQUA DINING, IN THE AMAZON

A family-owned Peruvian business has turned "best practice" tourism on its head in the Amazon region. Skillful vessel design gives travellers an insight into an ancient world of endless tributaries and dense rainforest.

Two luxurious river cruisers and comfortable launch boats allow guests to experience sights such as pink dolphins, giant water lilies, sharp-toothed piranha and brilliant birds. Expert guides explain one of the world's largest ecosystems and lead visitors to remote areas such as the Pacaya Samiria Reserve.

Aboard the M/V Aqua master chef, Pedro Miguel Schiaffino, serves fresh, Peruvian cuisine in an elegant dining room. Evening dinners are culinary feasts paired with premium South American wines.

M/V Aria has just hosted some of the world's most influential chefs – Ferran Adria, Nobu and Murata. With their assistance Aqua Expeditions supports community projects in the villages that the vessels visit.

Mary Ann says the standout experience is a visit to a Manatee (similar to a Dugong) rescue centre.

ARIA PACKAGE INCLUDES: 4 NIGHTS ACCOMMODATION • EXCURSIONS • NON ALCOHOLIC DRINKS, HOUSE WINE, BEER • PARK FEES • CONCIERGE BONUS PRIVILEGES: USD20 ONBOARD CREDIT • FROM USD3,600.00 PER PERSON, TWIN SHARE • VALID UNTIL DECEMBER 2012



Contact Mary Ann for more information on 1800 047 047 or email her at: masanroman@conciergetraveller.com

DISHING UP WINNERS

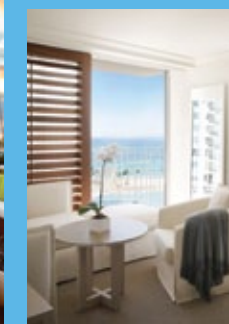
One of the sponsors in this year's Hawaii Food & Wine festival is the eye-catching The MODERN Honolulu. Home to Iron Chef Masaharu Morimoto's celebrated new restaurant, Morimoto Waikiki, The MODERN Honolulu is Hawaii's newest, luxury lifestyle hotel featuring 353 stylish rooms and suites highlighting the glittering Honolulu city skyline, moored yachts in the harbour and spectacular ocean views. Upon arrival, all guests are warmly welcomed by friendly staff who offer a welcome drink and cold towel service. Guests enjoy distinctive amenities: a Sunset Pool, a Sunrise Pool, four bars, the full service Spa At The MODERN Honolulu, a 24 hour fitness centre, 24 hour room service and Hawaii's hottest and most stylish onsite nightclub, ADDICTION.

Guy recommends a citrus-infused Green Hai cocktail in the Lobby Bar before feasting on a Morimoto stunner pizza of raw tuna ahi, olives, anchovy aioli and jalapeno.

EXCLUSIVE PACKAGE INCLUDES: PREFERRED RATES FOR A 3 NIGHTS OCEAN VIEW ACCOMMODATION • DAILY BREAKFAST FOR TWO • WELCOME AMENITY • SPA/RESORT CREDIT • CONCIERGE BONUS PRIVILEGES: USD75 SPA/RESORT CREDIT • FROM USD388.00 PLUS TAXES, TWIN SHARE • VALID UNTIL 31 DECEMBER 2012



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





Concierge Traveller

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