

THE CONCIERGE TRAVELLER EDITION • ISSUE #13

Savoring meals, sharing over a glass and  
appreciating the joy of life through travel.  
Join us for some **FOOD & WINE**

Concierge Traveller

# When I travel I love food and wine and venues that offer a sense of place...

During a recent visit to London, friends led me to a well-hidden restaurant near Hyde Park. The owner, from the Michelin awarded Le Gavroche, has created an intimate venue where à la carte meals and the chef's table experience are all sensational.

In New York friends steered me on a gastronomic adventure that revealed layers of local flavour: notecas that served brilliant pizzas, wonderful Italian tasting plates and faultless Italian wines; an upmarket deli - a tease for its own restaurant where a pleasurable meal began with a spritzer; Cinzano, lime and Prosecco; a local pizzoteca wine bar-cum-restaurant rounded off the stay.

Just back from Port Lincoln, Australia's seafood capital, where I swam, albeit in a protective cage, with great white sharks - some of the world's most incredible sea creatures. Consider this home-based destination if you want to taste the world's best tuna, abalone abalone and Coffin Bay Oysters.



Mary Gava  
Executive  
General Manager



*Our team of Advisors have recently steered us to another victory in the 2013 Luxury Magazine Gold List Awards so their advice about gastronomic treasures is gold-plated. Enjoy this issue that celebrates the essential pleasures of travel.*



## MODERN FACE OF A VIKING GALLEY

Few would dispute the naval brilliance of the Vikings but they were also excellent farmers and dedicated food lovers. Viking Cruises has never lost sight of the skills of their namesake. Nowadays foodies who find themselves in Europe love the inspiring menus of Viking Cruises and the breadth of their cruise options. For Viking Cruises the galley is still the culinary heart of a shallow draft vessel that enables passengers to discover Europe for all senses.

Passengers have long clamoured for today's onboard chefs to share their recipes and so Viking River Cruises will soon showcase its own cookbook. To recreate a favourite meal means being happily transported back to the time, the place and those with whom the meal was shared. For now past and potential passengers can enjoy recipes and interviews with the skilled Executive Chef of the company online. Wines are equally important because they complement the flavours of well-crafted meals. Viking River Cruises' talented Vintner sources wines mostly from Viking's own vineyard in Austria. To underline the general importance of freshly-sourced ingredients, each vessel sports its own herb garden.



Some cruises take passengers right to the heart of a country's nourishing soul. For instance, a 14-day journey through southern France is as much a visual feast as it is a gastronomic delight. The journey begins in the French capital, a place of unique pleasures, sails along the scenic Saône and Rhône Rivers through the vineyard-dotted landscapes of Burgundy, then it takes travellers to the lavender-covered fields of Provence, the Gallo-Roman towns of Vienne, Arles and Avignon and the lavish Côte d'Azur. These landscapes have spawned some of France's most famous wines and sought-after restaurants and have inspired artists such as van Gogh to their greatest achievements.

Be transported, willingly! These Viking galleys are sheer foodie bliss.

TREASURES OF SOUTHERN FRANCE PACKAGE INCLUDES: 13 NIGHTS ACCOMMODATION • ALL ONBOARD MEALS, SELECTED WINES, BEER & SOFT DRINKS • PORT CHARGES • 9 GUIDED TOURS • WIFI • TAXES & SERVICE CHARGES • ONBOARD LECTURES • EXCLUSIVELY FROM AUD7,695.00 PER PERSON, TWIN SHARE • VALID FOR 2014 CRUISES (MUST BE BOOKED BY 30 SEPTEMBER 2013)



Contact Julie for more information on 1800 047 047 or email her at: [jrichards@conciergetraveller.com](mailto:jrichards@conciergetraveller.com)

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

# THE BUSINESS OF FULL SERVICE



The purchase of long-haul flight tickets naturally calls for some deliberation. Apart from schedules and route planning that are essential considerations, everyone craves a modicum of

personal recognition, comfort, reasonable leg-room, acceptable food and at least some uninterrupted sleep. Virgin Australia business class ticks all these boxes with a panache that leaves passengers delighted.



Once you step onboard there's a reminder of the personalised service that airlines used to deliver fulsomely in decades past. Virgin Australia has cleverly breathed new life into this kind of service and married it with an extremely high

touch of passenger recognition. You are welcomed onboard by one flight steward who looks after you, attentively but not intrusively, throughout the entire journey. She or he explains the intricacies of your own space, assesses your needs and works proactively to ensure your flight experience is a winner.

It's usual to have your jacket or coat placed in a hanging space so that you look your best on arrival. For Virgin Australia that means placing your clothing in a personalised suit pack - a delightfully individual point of care. What's more there is a "ladies only" bathroom that is kept spotlessly clean throughout the long journey. This touch, Erika says, is a stroke of brilliance.



A focus on food and wine on a flight is natural because we all seek to capitalize on the pleasurable aspects of flying. Accordingly, the standard of Luke Mangan inspired food is restaurant quality and in quantities of your own choosing - so it's three-course dining with

Australian and Californian wines or you can snack your way to your destination. Virgin was the first airline to install mood-lit bars in its fleet for business class travellers. Their relaxed ambience means you can escape your seat, socialize a while and then get "flat out" to sleep.



Contact Erika for more information and fares on 1800 047 047 or email her at: [eaffolter@conciergetraveller.com](mailto:eaffolter@conciergetraveller.com)



## WAKE UP TO THE KIMBERLEY

Everything at Berkeley River Lodge takes visitors to towering heights of sensual experience. The Kimberley sports Australia's most complex palette of colour, landscapes, marine life and native flora and fauna. To reach this inspirational lodge requires a journey by seaplane from Kununurra, overflying endless miles of cattle stations, diamond and iron ore country, rugged coastlines and eye-catching deltas. A landing on the Berkeley River is followed by a safari drive to the lodge, through a dramatic system of dunes. The lodge, 65m above sea level, means stunning views of the Berkeley River gorges and the cobalt-brilliant Timor Sea.

Wake to a thrilling sunrise and intense daylight hues that constantly shift and, after sunset, you gaze up at a brilliant veil of overhead constellations. Perched on the awesome coastal dunes are twenty commodious, bush vernacular villas that offer vistas to east and west - either a sensational sea sunrise or a Kimberley sunset. The colours of the landscape are carried through into the villa interiors and bathing is al fresco.



Exploration of the gorge, dunes and rugged coast can be as intense as you wish: fishing expeditions, guided hikes, river cruises, helicopter flights, and four-wheel-drive tours.

Otherwise guests can pause in the mesmerising embrace of this Australian landscape by slipping into the elevated lap pool. This is a deeply peaceful place within a slowed fold of time.

In the early evening, a purple-washed sky is the backdrop to the central dining area that becomes an ethereal, coastal beacon. In synch with the tempo of the place, dinner is a casual affair with sophisticated food by the Executive Chef. In one of the most remote restaurants in the land, his dégustation meals are faultless.



This lodge is as far from urban civilisation as it is possible to imagine. The magic of light and dark makes for an experience beyond reality.

**CONCIERGE EXCLUSIVE BERKELEY COUPLE'S RETREAT PACKAGE INCLUDES:**  
3 NIGHTS ACCOMMODATION • ALL MEALS & MOST DRINKS • ROUND TRIP FLOAT PLANE TRANSFERS FROM KUNUNURRA • ONE SUNSET RIVER CRUISE • TOURS, RIVER & REEF FISHING • GOURMET PLATTER & BOTTLE OF WINE ON ARRIVAL • ONE PRIVATE VILLA BALCONY DINNER ONCE DURING STAY • FROM AUD2,990.00 PER PERSON, TWIN SHARE • VALID FOR STAYS 1 TO 30 SEPTEMBER, 2013



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





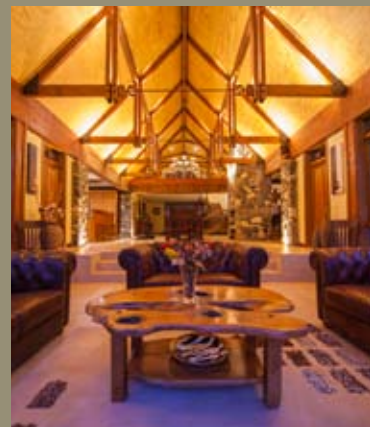
## THOROUGHLY LODGED IN MARLBOROUGH



Lake Timara Lodge is located in Marlborough, NZ's renowned Sauvignon Blanc region. Rolling farmlands cradle four luxurious suites that offer panoramic views of the lake,

stunning gardens and neighbouring vineyards. This 1920's luxury lodge complements peaceful retreat with bountiful New Zealand fare and vintages. Indulge in lobster, scallops, oysters, mussels, salmon and fresh fish from Marlborough Sounds. New Zealand's best lamb, beef and game is sourced daily and fresh herbs are harvested from the lodge's own garden. Chef Louis Schindler delivers his passion for this region in his signature dishes.

**CONCIERGE EXCLUSIVES TIMARA PACKAGE** INCLUDES: 3 NIGHTS ACCOMMODATION (PAY 2 NIGHTS) • BLENHEIM AIRPORT TRANSFERS • BREAKFAST DAILY • PRE-DINNER DRINKS, HORS D'OEUVRES, 4 COURSE GOURMET DINNER & WINE DAILY • COMPLIMENTARY BEHIND-THE-SCENES VINEYARD TOUR INCL. TASTINGS • GST INCL • FROM NZD1,840.00 PER PERSON, TWIN SHARE • BOOKINGS FROM 31 JULY, VALID 1 SEPTEMBER UNTIL 30 NOVEMBER 2013



## MIDDLE EARTH CASTING

Several years ago a couple of hospitable, salt-water fishing aficionados, with much QLD lodge experience, chanced upon a remarkable site overlooking the Motueka River in Nelson. There they established a stylish eco lodge, Stonefly Lodge, cradled by a clear trout river and high hills - a haven for fly-fishing and everything outdoors in the evocative Abel Tasman National Park.



Walk on a secluded beach, cruise aboard a catamaran, kayak or swim in secluded bays - everything is perfection with a fine meal and fine local wines.

**CONCIERGE EXCLUSIVES STONEFLY PACKAGE** INCLUDES: 3 NIGHTS ACCOMMODATION • BREAKFAST DAILY • 4 COURSE GOURMET DINNER DAILY • COMPLIMENTARY DAY TOUR INTO ABEL TASMAN NATIONAL PARK INCL. TRANSFERS • TAXES & SERVICE CHARGES • FROM NZD1,650.00 PER PERSON, TWIN SHARE (REDUCED RATE) • VALID 1 SEPTEMBER 2013 UNTIL 30 APRIL 2014



## SOLITAIRE BY NATURE

Beaches lapped by warm water, secluded bays and thermal springs are unique to Rotorua. Secluded Solitaire Lodge is Rotorua's unique luxury: attentive hospitality, contentment-inducing landscapes, 10 panoramically perfect suites and indulgent fine dining. Subtle interiors pay homage to a glassy lake and magnificent volcano beyond the grand picture windows. Adventurous kayaking and helicopter rides above volcano peaks are on the doorstep. Each evening fresh, local produce and selected wines are turned into an epicurean thrill in the main dining room or more intimately à deux.

**CONCIERGE EXCLUSIVES SOLITAIRE PACKAGE** INCLUDES: 3 NIGHTS LAKESIDE EXECUTIVE SUITE ACCOMMODATION • ALL MEALS • MINI BAR • DAY 1: COMPLIMENTARY PRIVATE CRUISE & WALK INCL. GOURMET PICNIC LUNCH • DAY 2: PRIVATE RETURN LAUNCH TRANSFERS TO A THERMAL POOL • DAY 3: LATE DEPARTURE SUBJECT TO AVAILABILITY • FROM NZD1,875.00 PER PERSON, TWIN SHARE • VALID JUNE TO 30 NOVEMBER 2013



Contact Melissa for more information on all three lodges and optional tours on 1800 047 047 or email her at: [mcoles@conciergetraveller.com](mailto:mcoles@conciergetraveller.com)



## TOWERING CONFECTION FOR AN EPIC CELEBRATION

The Peninsula Hotel opened on 11 December 1928 and well-heeled guests flocked into its unsurpassed luxury. On 11 December 2013 a year of celebrations will be launched in tribute to the unique traditions of the "Pen". Time has altered travel but the Pen, the city's elegant constant, remains synonymous with the history and food culture of Hong Kong.

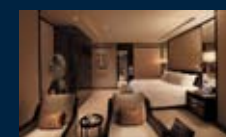
Celebrations for this 85th anniversary will start with the unveiling of new guestrooms in the original wings; "Glamour Time" at The Spa and an experiential program to revive the city's waning crafts. From the basement to its fabulous rooftop, The Pen aims to honour its legacy to Hong Kong with a focus on food: a celebration of 60 years of gastronomic excellence at Gaddi's, where French cuisine and service are impeccable; innovative tastes at the chic, Philippe Starck designed Felix and its chi-chi bars; the revival of afternoon tea dances in The Lobby and a commemorative menu at Spring Moon, the hotel's legendary Cantonese restaurant.

*Elisabeth plumps for a gourmet evening or drinks and tapas at Felix.*



As part of The Peninsula's 70th anniversary celebrations, Spring Moon, was transformed into a stunning Art Deco replica of a 1920's restaurant. The Chefs' Table menu is an entertaining, eight-course experience in this stunning venue.

The Pen loves innovation as much as nostalgic tradition: it was the first to cater to first-class overland travellers from London; first to entertain Hollywood glitterati in the thirties; first to open a disco in the sixties and first, in the seventies, to assemble the world's largest Rolls Royce fleet for guests.



Tower rooms and suites have already had a makeover with a meld of aesthetic design

and high-tech extras. The commanding tower also provides a sun terrace, a Roman fantasy of a pool and twin helipads for impressive arrivals and departures. Guests can, however, settle for a more grounded transfer in one of the gorgeous limousines.

**PENINSULA CELEBRATORY SUITE PACKAGE** INCLUDES: 2 NIGHTS ACCOMMODATION • DAILY AMERICAN BREAKFAST • COMPLIMENTARY WIFI • RETURN ROLLS ROYCE AIRPORT TRANSFERS • CONCIERGE BONUS PRIVILEGE (ONE OF THE FOLLOWING): ONE 15 MINUTE HELICOPTER EXCURSION FOR 4 • ONE SPA TREATMENT FOR 2 • DIAMOND JUBILEE MENU FOR 2 AT GADDI'S • ADDITIONAL BONUS: AN 85TH ANNIVERSARY BONE CHINA MUG • FROM HKD14,150.00 + TAXES PER PERSON, TWIN SHARE • VALID UNTIL 31 DECEMBER 2013

Contact Elisabeth for more information and a single night rate on 1800 047 047 or email her at: [lgrieder@conciergetraveller.com](mailto:lgrieder@conciergetraveller.com)



# GOODWOOD'S GOURMET INDULGENCES



The Goodwood Park Hotel is a graceful, heritage hotel on a hill, surrounded by calm-inducing gardens, yet its location is deceptively close to the shopping meccas of Orchard and Scotts Roads. It has enjoyed a rich history since 1900

and in 1989 its grand tower was proclaimed a Singapore National Heritage landmark. Recent refurbishments have improved rooms and facilities and maintained the hotel's old world charm.

Five treasured food establishments offer a bevy of cuisines, a bar and a deli - a rare boast for a Singaporean hotel: firstly L'Espresso, a cosy café by day and chic lounge by night, ideal for an indulgent afternoon tea or a fashionable evening cocktail.

Min Jiang established in 1982 serves a sensational repertoire of Sichuan and Cantonese cuisines, including a signature Camphor tea smoked duck and succulent, sautéed chilli prawns. On weekends, guests love the scrumptious buffet of dim sum and Chinese savoury dishes.

In 2006, the Goodwood Park opened Min Jiang at One-North, the offsite "twin" to the hotel's renowned establishment. It's Singapore's only Chinese restaurant housed in an enclave of colonial black and white bungalows in Rochester Park. It provides award-winning cuisine, including wood-fired Beijing Duck, in an ambience that draws on the architectural delights of Singapore's history.



Since 1963 the hotel's fine-dining restaurant, Gordon Grill, has served some of the tastiest continental cuisine in Singapore and a unique beef-trolley service. Adjacent is the elegant Highland Bar that serves aperitifs and fine wines.

Finally, the Coffee Lounge, legendary for its local fare and high tea buffet, the favoured haunt of savvy gourmands since

1977. Daily lunch and dinner menus showcase 4 or 5 course Singaporean sets of small tasting portions - Chinese, Malay, Indian and Peranakan signature dishes. John believes that the menu reflects the history of the establishment as much as it is a culinary tour de force.

**CONCIERGE EXCLUSIVES GOODWOOD PACKAGE INCLUDES:** 2 NIGHTS DELUXE ROOM ACCOMMODATION • BUFFET BREAKFAST • COMPLIMENTARY 3PM CHECKOUT • SGD50 PER ROOM CREDIT FOR MIN JIANG DINING (MIN SPEND REQ'D) • SGD20 SALON VOUCHER & DISCOUNTS PER ROOM FOR SALON AND SPA SERVICES • FROM SGD720.00 PLUS SERVICE & TAXES PER ROOM • VALID 1 JULY TO 28 DECEMBER, EXCL. 19-22 SEPTEMBER, 2013



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



# TIERRA DEL TASTE

The coast of Chile is incredibly long and it makes sense that Chile's standout lodges, Tierra Atacama and Tierra Patagonia, should capitalize on a huge selection of seafood, one of the country's culinary joys. Tierra's overseeing chef, Rafael Figueroa, has worked in notable kitchens in Brazil, the USA and Chile and with Tierra for over 20 years. His menus are rooted in Chilean culture with a delicious infusion of international elements.

Rates at both lodges include all meals and an open bar. 3-course meal options please both hearty or delicate omnivores and dedicated vegetarians. The bar showcases Chilean cocktails, world-stage tipples and finessed house wines sourced from the Matetic Vineyard, an organic vineyard outside Santiago.



At Tierra Patagonia the focus is naturally on Patagonian specialties such as roasted lamb from nearby ranches, Patagonian king crab

and calafates, a berry used to create delicate sauces. You can feast in Torres del Paine National Park with a thoughtful picnic spread of breads, cheeses, salmon, salads, quiche and wine as you look across Lake Pehoe and fix your gaze on towering Paine Massif. For contrast, a traditional Patagonian BBQ at a nearby ranch where gauchos roast a whole lamb over a traditional open wood fire - guests love to combine a tour of the ranch or a horseback ride with this evocative lunch.



Tierra Atacama has its own vegetable garden and local producers fill in any gaps. Given the altitude of San Pedro and the nature of daily excursions into this visceral landscape, there is a focus on Andean cuisine that is light and very nourishing. At a height of 4,000 metres, guests can discover sunrise over the El Tatio geyser fields with a spectacular breakfast or drive up to Salar de Tara on the border with Bolivia and Argentina and enjoy a picnic lunch as sublime as the landscape of salt flats and amazing wildlife.

**CONCIERGE EXCLUSIVES TIERRA PACKAGE INCLUDES:** 4 NIGHTS ATACAMA & 3 NIGHTS PATAGONIA ACCOMMODATION • ALL MEALS • OPEN BAR • DAILY ACTIVITIES • TRANSFERS • CONCIERGE BONUS PRIVILEGES: ONE THIRTY MINUTE MASSAGE PER PERSON AT EACH LODGE • TAXES & SERVICE CHARGES • FROM USD3,815.00 PER PERSON, TWIN SHARE • (INCLUDES A REDUCTION FOR 7 NIGHTS) • 30% DEPOSIT REQUIRED • VALID FOR FUTURE BOOKINGS MADE UNTIL 31 DECEMBER 2013



Contact Jan for more information, including sample menus, on 1800 047 047 or email her at: [jstanton@conciergetraveller.com](mailto:jstanton@conciergetraveller.com)

# EXPEDITION CRUISING AT ITS GEOGRAPHICAL BEST



Orion is a purpose-built, expedition vessel at the zenith of luxury and polished ambience, with state-of-the-art suites and staterooms and warmly attentive service.

Orion Expedition Cruises is famed for its drawcard journeys and a vessel that is as environmentally cool as a dissipating wake. From icecaps to equatorial jungles, Orion sails where larger vessels often cannot venture. This company has so inevitably set itself apart in standards of luxury, service and cruise options, that from March 2014, Orion will join the fleet of the acclaimed expedition travel company, Lindblad Expeditions, who have an alliance with the National Geographic Society. Orion will be renamed National Geographic Orion and will venture to its regular and even more thrilling destinations, with a larger pool of experts and a wider variety of clever technology for exploration.



New itineraries in 2014 will include: Micronesia and the Moluccas—a heady mix of island cultures, World War II sites, brilliant snorkelling and diving; fantastical voyages in the South Pacific;

Antarctic voyages focused on the Antarctic Peninsula and the wildlife sanctuaries of South



Georgia and the Falkland Islands; Borneo-exclusive orangutan and wildlife experiences;

hallmark expeditions—Komodo, Flores, Asmat, the Spice Islands, Torres Strait and the Great Barrier Reef plus Australia's last frontier, the Kimberley coastline will include Rowley Shoals. Lindblad Expeditions' extended fleet offers itineraries to the Arctic Svalbard Norway, Alaska, Baja California, Central America, Galapagos, the Amazon, Africa, British Isles, Egypt, Europe, the Mediterranean, the American Pacific Northwest and South America.



For the Epicurious:

In December 2013 Orion will sail from Brisbane to stunning bays in New Zealand. This cruise will celebrate the signature dishes of master chef, Serge Dansereau. The expertise of master cheese maker Markus Bucher and gold-medal winning winemaker Tony Bish will make the onboard food workshops and wine tastings a rare treat.

ORION TASMAN DISCOVERER FOOD & WINE CRUISE, DECEMBER 13-20, 2013 INCLUDES: 7 NIGHTS CATEGORY B OCEANVIEW STATEROOM • ALL MEALS & WINE • PORT TAXES & GRATUITIES • ON BOARD ENTERTAINMENT • EXCLUSIVELY FROM AUD3,215.00 PER PERSON, TWIN SHARE • (MUST BE BOOKED BY 30 SEPTEMBER 2013)



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



# CRUISE CALENDAR

Cruising, like a great wine, is a style of travel that can and should be appreciated on a regular basis. Whether you crave adventure, informative exploration, opportunities for sociable travel or indulgent relaxation, cruising is satisfyingly divergent in focus.

Ships, like hotels, range from the boutique to the grand and from the unique - perhaps a freighter - to the ultra-luxurious. Equally, the pleasure of dining, be it in a café, a bistro or at an acclaimed table, is somehow intensified when one's senses are attuned to the tempo of rivers or oceans.



Contact Julie for more information on 1800 047 047 or email her at [jrichards@conciergetraveller.com](mailto:jrichards@conciergetraveller.com)

MONTH	SHIP	DAYS	ITINERARY	COST
16 OCT 2013	Silver Cloud	9	Nice, France to Barcelona, Spain	FROM USD4,563.00 SINGLE
9 NOV 2013	Silver Spirit	16	Barcelona, Spain to Fort Lauderdale	FROM USD6,063.00 SINGLE
16 AUG 2014	Viking Jarl	18	Paris, France to Budapest, Hungary	FROM AUD8,891.00 PP
19 APR 2014	Viking Idun	8	Passau, Germany to Budapest, Hungary	FROM AUD4,095.00 PP
07 AUG 2014	Viking Rinda	11	Budapest, Hungary to Bucharest, Romania	AUD4,695.00 PP
21 MAR 2014	Orion	21	Auckland, New Zealand to Cairns, Australia	FROM AUD24,045.00 PP
22 MAY 2014	Orion	10	Broome to Darwin - Australia	FROM AUD7965.00 PP
21 DEC 2014	Orion	21	Buenos Aires to Ushuaia - Argentina	FROM AUD20,720.00 PP

• READ PRICES ARE BASED ON PER PERSON, TWIN SHARE UNLESS OTHERWISE STATED.



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