

A FEAST OF FINE FOOD IN ENTICING DESTINATIONS AROUND THE WORLD

# GOURMET TRAVEL

2014

SPICED UP

**THE CULINARY MELTING  
POT OF MAURITIUS**

BUSH TUCKER

**TASMANIA'S  
GASTRONOMIC  
AMBITIONS**

Bearing fruit

PRODUCED BY  
**HOUSE  
& GARDEN**  
BESPOKE

**THE USA'S PACIFIC NORTHWEST REVEALS  
ITS OUTSTANDING NATURAL BOUNTY**

## Oriental odyssey



**CHINA** Curating some of China's finest culinary destinations and experiences, cookbook author and chef Ching He Huang (pictured, below right) leads what looks set to be an unforgettable tour of the country this coming spring. 'A Taste of China' departs May 24, 2014, travelling through Beijing, Xian, Chengdu, Shanghai and Hong Kong, sampling diverse dishes and exploring spectacular cities and countryside. The journey includes five cooking classes with local chefs, preparing traditional dishes in Beijing, dumplings in Xian, spicy Sichuan in Chengdu, Shanghaiese in the vibrant eastern city and dim sum in Hong Kong. *Fourteen day escorted tour from Wendy Wu Tours, from £4,990pp, fully inclusive, with international flights. 0844-499 3899; www.wendywutours.co.uk*

## FARM TO TABLE

**AUSTRALIA** An easy day trip from Melbourne, the Mornington Peninsula is home to wineries, olive farms, artisan cheese makers and fine restaurants.

The Private Tour Guide, based in Melbourne, hosts tours to the region in partnership with agritourism property Green Olive at Red Hill ([www.greenolive.com.au](http://www.greenolive.com.au)). Visitors can roll up their sleeves and get stuck in, assisting owners Greg and Sue O'Donoghue in the paddock or cooking with the chef in the kitchen, or simply kick back over a glass of white from Green Olive's own label, Kelpie Bridge.

*From £270pp, based on two travelling together. 00-61-400 054 015; [www.theprivatetourguide.com](http://www.theprivatetourguide.com)*



## FLY, GATHER, DINE NEW ZEALAND

Chef Matt Bouterrey shares his passion for fine produce by offering one of the most original and upmarket 'foraging' trips in the southern hemisphere. His company The Food Source ([www.thefoodsource.co.nz](http://www.thefoodsource.co.nz)) arranges privately chartered helicopter tours of Marlborough wine country, Tasman Bay beaches and Nelson's national parks on New Zealand's South Island, touching down en route to pick up produce and meet farmers and winemakers. With the haul on board, the helicopter heads off for wilderness locations where Bouterrey prepares beach feasts and gourmet picnics as guests revel in the breathtaking beauty and solitude. *Scott Dunn arranges bespoke itineraries in New Zealand incorporating helicopter safaris with The Food Source. 020-8682 5060; [www.scottdunn.com](http://www.scottdunn.com)*



## EASTERN EATS



Learn the tenets of Khmer cuisine on a seven-day tour with W&O ([www.westernoriental.com](http://www.westernoriental.com)), which combines Cambodia's great historic sites with its culinary heritage. The private tour starts in Phnom Penh at the Royal Palace complex (pictured), with cooking classes in the capital and Siem Reap. There's also a home-cooked lunch in a floating village and a breakfast picnic at Angkor Wat. Expect to taste many traditional dishes including the national dish *amok* – coconut fish curry steamed in banana leaves. *From £2,089pp, including flights and transfers.*

Alternatively, do you know your *pho* from your *cao lau*? If so, Ampersand's ([www.ampersandtravel.com](http://www.ampersandtravel.com)) food lovers' tour of Vietnam might just be for you. It is a comprehensive 12-day discovery of Vietnam's world-renowned food scene, explored by travelling north to south from Hanoi to Ho Chi Minh City (Saigon) via the ancient port and UNESCO World Heritage Site of Hoi An – and the hill station of Dalat. A highlight is a street food tour of Hanoi led by local expert Mr Vu Long, head of the Hanoi Gastronomy Club. This fully escorted, private tour costs from £2,830pp, with flights, accommodation, transfers and excursions.