



TONY TAN'S 2011 GOURMET TOUR OF CHINA

12 Day Tour Departing Melbourne 9 September 2011

Imagine cradling in your palm a **tiny dumpling** – *xiaolong bao* – of minced crab and pork. Imagine steaming this morsel in a bamboo basket. Imagine nibbling a tiny hole into the base of this near-translucent skin so its **exquisite savoury juices** burst forth with every mouthful. Imagine an old **granny** making these dumplings with the dexterity and ease accumulated through 5,000 years of tradition. Imagine the dumplings lovingly arranged for the altar table. **Welcome to China** – to a country where food is intertwined with culture, ritual, aesthetics and pleasure.

As an overseas-born **Chinese**, my fascination with the land of my ancestors really only began on my first visit some ten years ago. Now I cannot get enough of it! Its culture and its people fascinate me. Its history and its arts intrigue me. Its passionate devotion to food is played out in verdant rice fields, in ancient courtyards, in luxurious restaurants and in the streets. How and what we eat is as dramatic as the seasons and as fascinating as the ingredients. But there's more – **China's food scene** is rapidly evolving and changing like the rest of the world. Visionary young chefs are breaking the mould and creating food with extraordinary finesse for the cognoscenti and not for the masses.

China is also a land of fairy tales, of timeless **pagodas**, of ancient tea gardens, of magnificent **palaces**, of beautiful temples, of weeping willows on teacups, of the haunting *er-hu* – *Chinese violin* – in the still of night, of lotus ponds as evocative and mysteriously uplifting as a **Tang painting**. More importantly, China's food is so inspirational and varied so why not **join me** on this unforgettable **culinary adventure?**

The tour commences from cosmopolitan **Shanghai**, once known as the "Paris of the Orient" – now more like a cool Manhattan of China. Then, to scenic **Hangzhou**, former imperial capital of the Song dynasty; city of poets and lovers, and regarded by the Chinese as an 'earthly paradise'. From here, to ancient **Beijing**, the cultural heart of the nation and site of the Forbidden City and Tiananmen Square. And for those of us with spare time, a special extension to **Xian** is offered after the main tour.

Included in this deluxe tour are stays in five star hotels including the **beautiful Amanfayun** in Hangzhou, visits to neighbourhood markets, a legendary tea village and to a superb produce store. We will enjoy tours to **ancient temples**, the magnificent **Forbidden City** and **the Great Wall**. We will also attend cooking classes on the regional cuisines of China. Exclusive to this tour is a memorable culinary experience; a session with old-China hand, **Lillian Chou** on the foods of China with tastings on sesame oil, **sesame paste, drink fiery maotai and wuliangye**, elegant **shaoxing** rice wine and vinegars that will remind you of balsamico. Finally we will dine in a wide variety of handpicked restaurants featuring exquisite **Shanghainese (Huaiyang), Beijing, Sichuan, Cantonese and Dian cooking**. These experiences will provide invaluable insights into what make the food of China so fascinating and awe-inspiring.



the unlimited cuisine company, in association with Jetset Travel South Melbourne



Jetset Travel
Know the world we know



Tony enjoying lunch on the Great Wall of China

YOUR TOUR HOST

Tony Tan

Tony was born on the east coast of Malaysia into a restaurant-owning family. He completed his formal training as a chef in Australia and in France at La Varenne. Since then Tony has become a prominent figure in Australian culinary circles, first on the Sydney scene and more recently in Melbourne. In Sydney, he ran his own highly successful restaurant, Tatler's Café. Since moving to Melbourne in 1985, he has managed Carlton's well-known restaurant, Shakahari.

Tony was a presenter on the SBS Television series *The Food Lovers' Guide to Australia* and coordinated the Asian Food Festival Awards in Melbourne in 1997. Over the years, he has presented Master Classes in Brisbane, Perth, Melbourne and Adelaide, while, internationally, he has taught in Singapore, Shanghai, Madrid and Auckland.

Recently, Tony won the Australian Travel & Tourism Award 2008 (The Kurosawa Collection) in the **Best Tour Operator** category.

He also writes regularly on Asian food and culture and established his own cooking school in 2001.

Note: Tony Tan will host the group and local guides will have charge of all organisational and practical matters. The tour is organised by Jetset Travel South Melbourne, in conjunction with the Unlimited Cuisine Company.



YOUR TOUR ITINERARY

DAY 1 – FRIDAY SEPTEMBER 9

Australia - Shanghai

Depart Australia for Shanghai. On arrival, you will be met and transferred to the just-revamped deluxe **Ritz Carlton Hotel** for four nights. Dinner at the casual and highly-rated **Jishi** (Jesse), a family-run restaurant on Shanghaiese dishes like *hong shaorou* – slow-cooked pork with rock sugar, tofu skin with coriander and red dates or chicken baked in salt. **D**

DAY 2 – SATURDAY SEPTEMBER 10

Shanghai

A morning departure to a neighbourhood market with the Chinese chefs of the Ritz-Carlton. Later Executive Chinese Chef **Jackson Huang** and **Chinese Pastry Chef May Shan** from the 'Summer Pavilion', will conduct a Shanghaiese cooking class on classics like melt-in-the mouth Lion's Head Meatballs and stunning jiaozi (dumplings), followed by a Cantonese-Shanghaiese lunch.

Afternoon at leisure. This is the opportunity to visit the Shanghai Museum with its priceless collection of jade, ceramic, bronze, calligraphy and furniture. Our dinner tonight is at Craig Willis's new baby, **Mr Willis Restaurant**. Former head chef of Wagas and M on the Bund, this is our European meal in this glittering city. **BLD**

DAY 3 – SUNDAY SEPTEMBER 11

In the morning we tour the historic **Yu Garden** with its intricate pavilions and courtyards dating from 1559. Lunch at **Jia Jia Tangbao Restaurant** on Shanghai's famous crabmeat and pork dumplings – *xiaolong bao*. In the afternoon, we walk along Nanjing Road East to Number One Produce Store (a Chinese emporium) – look out for the 50 varieties of mushrooms and the famous **Jinhua & Yunnan ham**. Afternoon at leisure to take in some serious shopping along Nanjing Road.

Early dinner at **Pin Chuan Sichuan Restaurant**. Sichuan cuisine is still relatively unknown in the West. Expect fiery hotpots, shredded pork with peppers and smoked goose. After dinner, we promenade along the Bund, brimming with locals, all ablaze with neon and where neoclassical European architecture meet futuristic towers – truly a knock-out experience. This evening is the chance for some bar-hopping – the Glamour Bar at M on the Bund is great or attend the fantastic Chinese acrobat performance at the Shanghai Centre Theatre. **BLD**

DAY 4 – MONDAY SEPTEMBER 12

Early morning departure for nearby **Zhujiajiao** – it is one of the best-preserved water towns with a history spanning some 1,000 years. This sleepy, picturesque town is connected by 36 delicate bridges built during the Ming and Qing Dynasties. Ancient North Street and the maze of narrow lanes feature elegant buildings with delightful courtyards and temples dating from these periods. Away from bustling Shanghai, this is an opportunity to view how the locals live 'real' lives in the atmospheric alleyways and tea houses.

This evening, our gala dinner at the spectacular **Fu 1088** with its modern interpretation of Shanghaiese cooking. Set in a beautiful turn of the century villa in the former British quarter complete with grand piano, expect tea-smoked fish, smoked eggs with caviar and slow cooked lotus root with sticky rice. **BD**

DAY 5 – TUESDAY SEPTEMBER 13

Shanghai - Hangzhou

Morning departure from Shanghai on your first-class train journey to Hangzhou, capital of Zhejiang province. Surrounded by verdant hills and the misty West Lake, we leave the city for the brief journey to the beautiful **Amanfayun**, hidden in a valley of tea fields, bamboo groves and scented osmanthus trees.

Our cooking class with **Chef Simon Song** and his chefs on the classic dishes of Zhejiang, one of the eight culinary traditions of China, commences in the afternoon to be followed by lunch. Rest of the day at your leisure. **BL**

DAY 6 – WEDNESDAY SEPTEMBER 14

Hangzhou

This morning we depart for an exclusive private visit to a *long jing* (dragon well) tea plantation at **Meijiawu** village. The best *long jing* green tea must be grown within a designated region around West Lake. Regarded by tea connoisseurs as one of the best in China (the other being *shi feng long jing*), Meijiawu's top grade *long jing* is on a par with gold dust!! At the session, we unravel the mysteries of aroma, classification, flavour and how this celebrated tea is grown, harvested and treated. Ask about the *zisha* teapots!!

Lunch at **Tea House**, perhaps on simple home-cooked dishes on possibly stir-fried Jinhua ham with local beans and sea bass cooked with Fenghuang oolong tea prepared by the cooks of our own village. After lunch, at leisure or spend the afternoon visiting nearby Lingyun temple or Yongfu Si temple. There are at least another 3 temples in Hangzhou, some dating back to 326AD.

In the evening, dinner at **Hangzhou House** on possibly the well-known local specialty smoky beggars chicken and cat's ear noodles, so named due to its shape! **BLD**

DAY 7 – THURSDAY SEPTEMBER 15

This is a free day for you to explore Hangzhou. If you like, pop over to pedestrian-only **Qinghefeng Street** to browse through the traditional Chinese medicine, fans and ham stores – some of the stores more than a century old. Some two kilometres long, it got its name during the Southern Song Dynasty and it is still bustling with shoppers today. Or try Xinhua and Jiankang streets for the fabulous silks Hangzhou is famous for centuries. Or simply pamper yourself with a spa treatment or foot reflexology Amanfayun is famous for.

Dinner at 28 Hubin Lu at the Hyatt Regency. Here, the chefs have specially prepared Hangzhou dishes such as the stunning melt-in-the-mouth **dongpo pork** and crab meat with tofu. **BD**

DAY 8 – FRIDAY SEPTEMBER 16

Hangzhou - Beijing

This morning we fly to Beijing, city of boulevards, historical and cultural treasures. After checking in the luxurious **Grand Hyatt Hotel**, we meet **Lillian Chou**, food editor of *Beijing Time Out* and resident editor for the influential *LUXE* City Guides. She will take us to sample, **at own cost**, the incredible streets foods of Beijing at Jiumen snack (*xiaochi*) street. Ranging from northern pastries (*shao bing*), savoury crepes (*jian bing*) filled with egg and spring onions, the familiar pot stickers, delectable lentil 'gnocchi', to robust Uyghur lamb kebabs with cumin and other Hui (Muslim Chinese) morsels, this is the opportunity to taste authentic local fare that is part of the city's eating culture.

(Included meals as shown in the itinerary:
B Breakfast; **L** Lunch and **D** Dinner)

After this dining adventure, we stroll to Houhai, the lakes behind the Forbidden City and then to Nan Luo Gu Xiang, one of the city's old quarters with its medieval flavour and narrow hutongs (alleys), where smart shops mingle with ancient homes.

Late afternoon at leisure. Perhaps hop over to **Pan Jia Yuan** for a spot of antique shopping.

Dinner at **Dali Courtyard**, a charming rustic Yunnan restaurant in a hutong near the Drum Tower. The food of this distant but pristine province is an amalgam of Han Chinese and ethnic styles with so green papaya salad, grilled fish with lemongrass, grilled goat cheese called **rubing**, a plate of stir-fried genuine wild mushrooms and the famous **crossing the bridge noodles** may be served. After dinner, there's an optional visit to Wangfujing, one of the premier shopping streets where the night market offers outlandish items like grilled scorpion, star fish and silkworm among the more pedestrian street snacks. **BD**

DAY 9 – SATURDAY SEPTEMBER 17

Beijing

Guided morning visit to the spectacular **Forbidden City** with its ornate halls, marble courtyards and yellow roof. Once the imperial palace of the **Ming and Qing emperors**, it is now a museum. Enroute, we view the famous Tiananmen Square, the symbolic heart of Beijing and where Chairman Mao's gigantic portrait hang from nearby Tiananmen Gate. For lunch, we sample authentic, traditional Beijing noodles at the bustling neighbourhood eatery **Jing Wei Mian Da Wang** near trendy Houhai. Local noodles come with a variety of toppings. Some of these are **Zha Jiang Mian**, **Gan Mian** (a rolled noodle) and **La Mian Paigu Mian** (almost a noodle soup with ribs on top).

Afternoon at leisure. Perhaps check out Dashanzi and surrounds, the venue for contemporary art or Sanlitun, the enclave for fashion.

Dinner at **Dadong Roast Duck Restaurant**. Buzzy and lavish, and nestled in a tastefully restored imperial granary, this Dongsi branch is one of the hottest dining spots in Beijing. Expect exquisitely prepared contemporary and traditional starters like chilled Chinese yam on candied mandarin peel, sautéed goose liver and **THE** Peking duck with its crisp skin enjoyed with a sprinkling of sugar and the succulent flesh eaten with tender pancakes. **BLD**

DAY 10 – SUNDAY SEPTEMBER 18

Full day tour of the historic **Great Wall**, first began some 2,000 years ago and one of the world's wonders.

After the climb, we enjoy a simple **lunch at The Schoolhouse**, a restaurant in a former primary school, on locally sourced produce like trout and cooked by housewives from nearby farms supervised by Indian chef, Randhir Singh.

Dinner at **Qin Tang Fu**, a Shaanxi restaurant decorated with folksy cut-outs and quaint hobbit-sized chairs similar to those in the street stalls in Vietnam. But the peasant fare is sensational so try the legendary **rou jia mo**, a sort of Chinese burger similar to a pitta wrap and **yang rou pao mo**, a soup with unleavened bread with lamb. **BLD**

DAY 11 – MONDAY SEPTEMBER 19

This morning, we attend a master cooking class with Lillian Chou on **wok** cooking and learn how to create **wok hay**, the fragrance of the wok as well as selection, seasoning and care of this ancient but versatile instrument. After the class, lunch follows. A stroll to the Lama Temple, a monastery for monks of Tibetan Buddhism and surrounding hutongs will end the day's activities.

Our farewell dinner at **Tiandi Yijia** – one of the Beijing's most exclusive restaurants within whisper of the Forbidden City. Some call the food here Man-Han but when a restaurant insists on lamb raised exclusively for its hotpots, you know it's serious to warrant the comment "if dining is theatre, then this is opera." **BLD**

DAY 12 – TUESDAY SEPTEMBER 20

Beijing - Australia

After breakfast, we transfer to Beijing airport for our flight back home. Or it's off to Xian for those of us taking the Xian extension. **B**

Arrive home in Australia.

OPTIONAL EXTENSION FROM BEIJING TO XIAN

DAY 12 – TUESDAY SEPTEMBER 20

Beijing to Xian

Early this morning, we transfer to the Airport for the onward flight to Xian. On arrival your local guide meets you and transfer to the Sofitel Hotel for your 2 night stay. This afternoon an introduction to Xian's Old City and where your guide will bring alive Xian's association with the mighty Silk Road. Here, we visit the old City Walls, where a short bike or buggy ride is enjoyed, **The Islamic Quarter** and also the **Great Mosque**, which is a beautiful spot in the midst of peaceful gardens. **B**

DAY 13 – WEDNESDAY SEPTEMBER 21

Xian

Without a doubt the highlight of any visit to Xian and possibly even China is to explore the legacy of the **Terracotta Warriors** and visit the incredible burial site, where they were discovered only recently. A tour is organised that passes by the **Mausoleum of Emperor Qin Shihuang** and visits the **Warriors** themselves who stand guard over Emperor Qin's tomb. We include VIP access to the **Lower Viewing Gallery**. A very simple lunch is offered and this afternoon enjoy a visit to the impressive **Shaanxi Museum where we also include privileged access** to the Museum's Treasure House **which stores stunning mausoleum frescoes dating from over 1,000 years ago**. **BL**

DAY 14 – THURSDAY SEPTEMBER 22

Departure from Xian

En route to Xian's Airport, enjoy a visit to the newly opened **Warriors of the Han Dynasty** (dating from about 80 years after the better known Terracotta Warriors which were visited yesterday). This is a highlight of many guests' visits to Xian and whilst here we include privileged access to the **Curator's Restoration Room**.

Continue onwards to the Airport and fly onwards to Beijing, where you are met when you exit from the Restricted Area and assisted to the check-in desk for your onward international flight. **B**

YOUR TOUR HOTELS

PORTMAN RITZ-CARLTON HOTEL

1376, Nanjing Xi Road, Shanghai
Tel: +86 21 6279 8888
Fax: +86 21 6279 8800

GRAND HYATT HOTEL

1 East Chang An Avenue, Beijing
Tel: +86 10 8518 1234
Fax: +86 10 8518 0000

AMANFAYUN

22 Fayun Nong, Xihufenjingmingsheng District Hangzhou
Tel: +86 571 8732 9999
Fax: +86 571 8732 9900

XIAN OPTIONAL EXTENSION:

SOFITEL HOTEL

319 Dongxin Street, Shaanxi Province, Xian
Tel: +86 29 8792 8888
Fax: +86 29 8792 8999



FURTHER INFORMATION

Tour Organiser: Janene Ferguson

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TONY TAN'S 2011 GOURMET TOUR OF CHINA

12 Day Tour from 9 to 20 September 2011



BOOKING FORM

YOU MAY PHOTOCOPY THIS FORM

TOUR INFORMATION

TOUR PRICE \$7,899* per person, for twin share land only arrangement (Single supplement add \$3,720).

For international airfare ex Melbourne, or pricing for the Xian tour extension, please contact Janene Ferguson at Jetset Travel South Melbourne via the contact details listed to the right.

TOUR PRICE INCLUDES Economy domestic airfare in China and airport transfers • Twin share accommodation • All tours and cooking demonstrations where indicated • Breakfast daily • 7 lunches and 10 dinners • Airport transfers if arriving and departing on group flight

TOUR PRICE DOES NOT INCLUDE International airfare • Optional tour extension to Xian • Drinks, lunch and dinner except where indicated • Luggage in excess of 20kg • Travel Insurance • Passport and China Visa fees • Items of a personal nature, eg. laundry, etc • China Departure Tax

PASSENGER DETAILS

Full name _____

Mailing Address _____

Telephone (home) _____ (business) _____

Email address _____

Passport Number _____ Expiry Date _____

Note: Please provide a photocopy of your passport with this booking form.

TOUR DEPOSIT

To Jetset Travel South Melbourne:

I enclose a cheque for \$1,000.00 (non-refundable) per person as deposit for Tony Tan's Gourmet Tour of China, along with a copy of my passport, and wish to book (please tick):

Single accommodation or Twin accommodation sharing with _____

Please nominate the city you wish to depart from _____

EXTENDING YOUR HOLIDAY: Jetset Travel South Melbourne can make all necessary travel arrangements should you wish to extend your stay.

*TOUR CONDITIONS

I understand:

1. That full payment is due no later than 15 July 2011;
2. Cancellation must be received in writing. Cancellation fees are based on per person and are as follows: up to 60 days before departure date - loss of deposit only; 60 to 31 days before departure date - 50% of tour cost; 30 to 7 days before departure date - 75% of tour cost; inside 7 days before departure date - 100% of tour cost.

We strongly recommend that all travellers purchase private cancellation, baggage and travel insurance at the time of booking, which Jetset Travel South Melbourne can arrange.

3. That Jetset Travel South Melbourne and the Unlimited Cuisine Company (the promoters) reserve the right to change the itinerary at

any time as a result of unforeseen circumstances. I hereby release the promoters from all responsibility for damages, injury, losses or delays suffered by me due to any reason whatsoever and understand that all expenses for the above will be borne by myself.

4. Prices and inclusions are correct at the time of printing, but may be changed due to currency fluctuations, increases in principles' tariffs, taxes and charges, and hotel/air tariffs; and
5. All prepaid ticket taxes are included but please note that they are subject to change at anytime.

I enclose my deposit of AUD\$1,000.00 per person, made payable to **Jetset Travel South Melbourne**, along with a copy of my passport, and acknowledge that the booking is made upon the above conditions, which I agree and understand.

Signed _____ Date _____ / _____ / 2011

PLEASE RETURN your completed booking form to Janene Ferguson, Jetset Travel, 234 Clarendon Street, South Melbourne Vic 3205, Australia. Or send via fax: +61 3 9696 0120 or email: jferguson@jetset.com.au

Jetset Travel

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