



Lavish Launches

The latest in travel news ranges from a bespoke tea-picking experience to in-flight dining prepared by a five-star hotel

BIG IN JAPAN

TOKYO

Sofia Coppola captured the sentiment in her critically acclaimed film *Lost in Translation*—and anyone who's travelled to Tokyo can attest that the city, while astonishing, can also be a little overwhelming for the first-time visitor. The Palace Hotel Tokyo has the most luxurious of solutions with its recently launched arts, gastronomy, culture and natural wonders package, showing off the very best of what Tokyo has to offer. Spread over five days, you will receive a full-day bespoke art excursion with an expert from *Blouin Artinfo*, a one-on-one food tour with a culinary aficionado and a four-hour private session with a Japanese cultural specialist. You'll stay in the Palace Suite, a sprawling 2,260-square-foot room featuring an art collection of its own and views of the Imperial Palace. To soothe the inevitable pain of your departure, you'll receive a Japanese-cultivated akoya pearl to remind you forever of your trip. en.palacehoteltokyo.com

ABOVE THE CLOUDS

HONG KONG

Flying first class at Cathay Pacific has been made even more decadent through the airline's new partnership with the Mandarin Oriental Hotel Group. Top chefs from Mandarin Oriental properties around the world, including Uwe Opocensky, Thierry Marx and Christian Pratsch, have created numerous delectable dishes for a new menu every month. The selections incorporate seasonal ingredients, distinct local flourishes and exceptional preparation techniques, from molecular gastronomy to slow cooking. Some highlights travellers can look forward to include a mushroom consommé with a tea bag of dried flower petals and gold flake and a presse of chicken, mushrooms and foie gras infused with five spices. The menus will be offered to those flying on routes from Hong Kong to Boston, London, Tokyo, Paris, New York and San Francisco throughout the year. cathaypacific.com

