dispatches 7 Travel news from around the region and beyond

Extend your Stay in Bali

The Nikko Bali Resort and Spa boasts stunning views of the Indian Ocean from its position atop a 40-metre cliff. The five-star resort is offering a Long Stay SMS (Saving with Minimum Stay) Package at the moment. The deal, which applies to a minimum of seven nights' stay, offers dinner for two persons, airport transfers, and a welcome drink and chilled towel upon arrival. Patrons will also receive 25 percent off on spa treatments (except pedicures and manicures), as well as 10 percent off for food and beverages in Nikko's outlets. Note that check in time is 3 pm and check out is at noon. Prices are subject to 21percent tax and service charge. Log on to nikkobali.com or call +62 361 773 377.



Romance on the Emeraude

Antoine de Saint-Exupéry once said, "Loving is not just looking at each other, it's looking in the same direction." From February 1 until 29, gaze at remarkable natural wonders with your significant other on an Emeraude Classic Cruise. Named after a cruising vessel that navigated Halong Bay between 1906 and 1937, the Emeraude's air-conditioned cabins, en suite bathrooms, award-winning cuisine and spacious deck space will make guests wish they could stay at sea forever. This month, prices start at 2,079,000 VND per person (based on double occupancy for standard cabin, local residents only) and couples will receive a complimentary bouquet. Get in touch with Emeraude Classic Cruises by calling 04 3935 1888. Alternatively, email sales@emeraude-cruises.com or visit emeraude-cruises.com.

Contemporary Japanese Cuisine

Bangkok joins the ranks of London, Hong Kong and Dubai with the opening of acclaimed Japanese restaurant Zuma. Located at The St Regis Hotel, the new venue was created by Noriyoshi Muramatsu of design firm Studio Glitt, the designer also responsible for the interiors of Zuma's other five branches around the world. Inspired by a Japanese garden, the stylish restaurant has a large outdoor terrace with a pond, and open show kitchens and a sushi bar featuring large slabs of granite emulating garden rocks. The food concept is a modern take on the traditional Japanese 'Izakaya', where diners nibble on delicacies served continuously throughout the meal. Call +66 2252 4707 or visit zumarestaurant.com for more information. Zuma is open for lunch and dinner. – Ellen Boonstra

