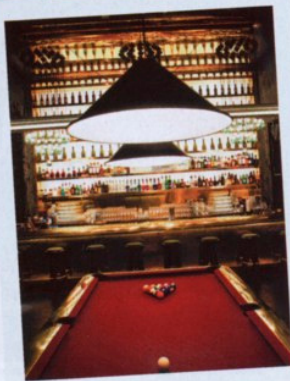


Black and bling
The exuberant
décor at
Tazmania
Ballroom.



HAVE YOURSELF A BALL

HONG KONG The latest, most decadent night-time pastime in Asia's most vibrant city is – sex? Nope. Drugs? Nope. Rock 'n' roll? Guess again. Actually, it's ping-pong. The venue is the glam Tazmania Ballroom, a cavernous lounge and outdoor terrace on the fringe of the city's hottest party zone, Lan Kwai Fong. Tuesdays, Thursdays and Sundays are table tennis nights; the rest of the week guests come to play on the gold-plated pool tables (which can be hoisted up to the ceiling), hit the dance floor, and generally revel in an atmosphere that's James Bond taking an extended walk on the wild side. Tom Dixon of London handled the design – contrasting geometric diamond buttresses with floor-to-ceiling plaster bookshelves – of this brainchild of Hong Kong playboy Gilbert Yeung. The food is straightforward – fish 'n' chips, burgers and dim sum, but brace yourself for the signature cocktail: amaretto, Chambord, Malibu, Midori, vodka and juices, called (of course) Funk Me Up. +852 2801 5009, tazmaniaballroom.com ED PETERS



**Shaken,
not stirred**
The restored
Otahuna Lodge.



LODGE UPDATE

RAISING THE STACKS

A landmark New Zealand lodge reopens for business. CHRISTCHURCH "The amazing thing about an earthquake," says Hall Cannon, co-owner of Otahuna Lodge on the Banks Peninsula, South Island, "is that it's so powerful and so fast. Within 40 seconds, 21 tonnes of building material had fallen from a 115-year-old building." Fortunately, guests were unharmed when the 7.1 magnitude quake hit the region on 4 September, and the 1895 Queen Anne mansion remained largely intact. The major damage was to Otahuna's brick chimneys; all 11 of them, some towering six metres above the roofline, were destroyed or damaged. After a fastidious rebuilding phase, the lodge, one of New Zealand's prettiest, reopened its seven suites on 10 January. Chef Jimmy McIntyre, who has spent recent months cooking for labourers, is looking forward to satisfying more sophisticated palates. He has been busy making prosciutto and sausages, overseeing the kitchen garden with its plantings of heirloom vegetables, and supervising the lodge's latest foray into self-sufficiency – a mushroom house. +64 3 329 6333, otahuna.co.nz KENDALL HILL

This summer, Australia rules. Get a chic handle on the green and gold theme by picking up one of Bulgari's new Isabella Rossellini chevron-pattern calfskin bags, \$3610. bulgari.com



AIRLINE NEWS

WORLD VUE

Melbourne chef/restaurateur Shannon Bennett has opened an extension of his aptly named Vue de Monde concern at the city's international airport. Set against a jumbo-sized window, Café Vue offers a playful, Gallic-inspired décor and plenty of eating options for dining in or taking on board. Breakfast boxes start at \$15 and might include bircher muesli and a brioche roll with egg, bacon and hollandaise, while \$30 buys you a dinner box



with perhaps an appetiser, prawn cocktail entrée and main course of cold dressed chicken and coleslaw. vuedemonde.com.au
MORE CUDDLE, LESS CATTLE
Get ready to cosy up in economy. Air New Zealand has taken delivery of its first plane fitted out with the revolutionary Skycouch seating, due to take to the skies on the formidable Auckland-LA-London trek from April. Dubbed Cuddle Class, the new economy featuring Skycouch enables couples and families to stretch out side by

side. Other highlights of the new product will be induction ovens in all classes (think fresh pizza and steak cooked to order) and wine tastings hosted by inflight concierges. airnewzealand.com

G'DAY USA

Safety concerns satisfied, Qantas has reinstated its A380s on the Australia-LA route following last November's midair engine explosion. The airline has also just announced it will be dropping its San Francisco route in favour of Dallas. qantas.com.au