



GUIDE

MEKONG SPOTLIGHT



FEEL-GOOD FLAIR
 Clockwise from top left:
 Hanoi restaurant Song
 Thu; in Luang Prabang;
 Luang Prabang craft
 store Ma Té Sai; French
 cuisine at Song Thu;
 hiking with Forest Café,
 Yunnan; Soria Moria
 boutique hotel, in Siem
 Reap; at Ma Té Sai.

Looking to make a difference on your next trip? Try Mekongresponsibletourism.org, an online guide designed for eco-minded travelers. Previously a guidebook, the new site hones in on over 185 carefully vetted, sustainable travel experiences in Cambodia, Laos, Burma, Thailand, Vietnam, and China's Yunnan and Guangxi provinces. Below, four highlights.



STAY The 38 airy rooms aren't the only draw at Siem Reap boutique hotel **Soria Moria** (Wat Bo Rd., Salakamrouk; 855-63/964-769; thesoriamoria.com; doubles from US\$50). There's also a sleek rooftop bar and open-air Jacuzzi—plus, the hotel is 51 percent owned by the friendly local employees.

SHOP Beautiful artisanal handcrafts are the specialty at Luang Prabang's **Ma Té Sai** (02/58 Ban Xieng Mouane, Sisavangvong Rd.; 856-71/260-654; matesai.com), whose fair-trade products are sourced directly from local villages. Look out for hand-woven cotton scarves and sleek bamboo place mats.

EAT In Hanoi, sit down at a relaxed, French-inspired space and tuck into dishes like duck à

l'orange and *mousse au chocolat* at **Song Thu** (34 Chau Long St.; 84-4/3942-4448; hoasuaschool.com; dinner for two VND490,000), a restaurant and culinary-training facility that supports underprivileged teens.

DO Kickstart a Yunnan trekking adventure with a home-brewed coffee at **Forest Café** (Mengla Rd. 23, Jinghong; 86-691/898-5122; forest-cafe.org; guided treks from RMB250), which customizes itineraries to off-the-beaten-track villages and trails.—LIANG XINYI



BUY IN THE SKY



Good news for shopaholics: **Korean Air** (koreanair.com) has scrapped 13 seats on each of its new Airbus A380's to install in-flight duty-free stores—the first of their kind. These walk-in shops carry Lancôme beauty products, Longchamp totes, Crown Royal whisky, and more. Just make your picks, and they'll be delivered before touchdown.—JIM SHI

GUIDE: CLOCKWISE FROM TOP LEFT: COURTESY OF HOA SUA SCHOOL; © NOPPAKUN/DREAMTIME.COM; COURTESY OF MA TE SAI; COURTESY OF HOA SUA SCHOOL; COURTESY OF FOREST CAFE; COURTESY OF SORIA MORIA; COURTESY OF MA TE SAI. SHOP: ILLUSTRATION BY KAGEN MCLEOD



RESTAURANTS

FARM FRESH

T+L picks three new locavore restaurants that are turning heads in the region



MANILA Global flavors and local ingredients meet at chef Sandralyn Hataway's light-filled **Tourné**, where a quote by slow-food pioneer Alice Waters emblazons the white walls. Try the delicate lemongrass consommé with chicken and shitake, or the hearty Reuben sandwich with red-cabbage slaw and carabao cheese. Save room for the citrus and pili brownies with caramel. *The Fort Strip, 7th Ave. corner 26th St., Bonifacio Global City, Taguig; 63-2/555-0267; lunch for two P900.*

HONG KONG At buzzing New York-Italian joint **Linguini Fini**, even a humble mixed salad is an experience—think perfectly seasoned *lollo rosso* and frisée, sweet cherry tomato and cucumber sourced from organic farms in the New Territories. The linguini *pomodoro* bursts with flavor, while the robust egg pasta is faultlessly al dente. Perch at the long dark-wood pasta counter and watch the chefs at

work. *1st floor, The L Place, 139 Queen's Rd. Central; 852/2857-1333; linguinifini.com; lunch for two HK\$220.*

BANGKOK Blink and you'll miss **Seven Spoons**, a tiny, Cananga-wood-paneled gastrobar converted from an old Chinese shophouse. Open only for dinner, the kitchen specializes in mod-American fare (spaghetti with Moroccan-spiced meatballs; Haloumi tikka with cardamom risotto and tamarind) with an emphasis on seasonal, Thai-sourced produce. Cocktails are a highlight: don't miss the Bronze Spoon, a blend of spiced rum, mandarin orange, lime and sugar cane. *211 Chakkaphatdi Phong Rd.; 66-2/628-4588; dinner for two Bt900.*

—LARA DAY

FROM FIELD TO FORK Clockwise from top left: Chef-owner Sandralyn Hataway, of Manila's Tourné; house-made pasta at Linguini Fini, in Hong Kong; at Seven Spoons, Bangkok; Tourné; Linguini Fini.



BEAUTY
ASIA, NATURALLY

Below, five natural, locally crafted artisanal products to keep you looking and feeling good on the go



INDONESIA Calming vetiver, bergamot and lavender form the base of this handy **sleep balm** by Bali's **Blue Stone Botanicals**—

perfect for combating jetlag. Apply it to your temples and wrists to promote a natural state of restfulness. bluestonebotanicals.com.

LAOS Survive mosquito season with this citronella **insect repellent** from **Les Artisans Lao**, available in Vientiane and Luang Prabang. Free from harmful chemicals like DEET, it's also the best-smelling bug repellent we've found. artisanslao.com.



CAMBODIA How to keep your pout moisturized? Try a sweet-smelling coconut-, orange- or mango-flavored **lip balm** from **Senteurs**

d'Angkor. The pretty sugar-palm-leaf packaging is an added plus. senteursdangkor.com.

PHILIPPINES Beat the Asian heat with this handy **traveler's mist**, a refreshing spray and toner from hip Manila eco-store **Ritual**. Ingredients include antibacterial tea tree, uplifting lemongrass, soothing pandan and cooling peppermint make this a must-have in warmer climates. ritualshop.com.



MALAYSIA Asian herbs and spices like cinnamon and star anise are the key ingredients in **Indochine Natural's** biodegradable

soap bars. Mild and gently hydrating, they're perfect for sensitive skin. indochinenatural.com.—L.X.

RESTAURANTS: CLOCKWISE FROM TOP LEFT: COURTESY OF TOURNE; COURTESY OF LINGUINI FINI; COURTESY OF SEVEN SPOONS; COURTESY OF RITUAL; COURTESY OF INDOCHINE NATURAL. BEAUTY: FROM TOP: COURTESY OF BLUE STONE BOTANICALS; COURTESY OF LES ARTISANS LAO; COURTESY OF SENTEURS D'ANGKOR; COURTESY OF LES ARTISANS LAO.