

REASONS TO TRAVEL NOW

T+L's monthly selection of trip-worthy places, experiences and events.

no. 1

Bali's seafood restaurants are pledging allegiance to the ocean.

There's no longer plenty of fish in the sea according to the UN Food and Agriculture Organization, which warns that Asia's commercial fish stocks will run out by 2048 save a massive reduction in indiscriminate dragnet fishing. "The world as a collective has woken up to the fact that we can't just pillage and plunder the ocean anymore," says Australian hospitality veteran Isabella Rowell. In May, Rowell partnered with fellow Antipodean Benjamin Cross to open Fishbone Local, one of a slew of new and existing eateries in the Balinese surfing center of Canggu with a commitment to sustainable line-caught or farmed seafood. Here, some of the island's most ocean-friendly plates. —IAN LLOYD NEUBAUER



FISHBONE LOCAL

A former executive chef of Bali's iconic Ku De Ta day club, Cross draws on his previous employer's knack for precise preparation and fresh-off-the-boat seafood, but without the premium price model. Starters like the tuna tostada and sesame prawn toast are only US\$3 while mains like pan-seared barramundi and snapper sell for around US\$7 a plate. Fishbone Local's partnership with Denpasar-based social enterprise company Bali Sustainable Seafood mitigates much of the impact on local fish stocks by only using environmentally conscious catching methods while also bolstering the incomes of independent fishermen. fishbonelocal.com.

THE SLOW

An upscale plantation-style restaurant, bar and boutique hotel on Canggu's main drag, The Slow is an immersive experience that champions Balinese culture. Consulting chef Shannon Moran chooses only the freshest in—oysters are from neighboring Lombok and the fish is brought in fresh each morning by local fishermen, whose catch varies with the seasons and tides. But according to Moran, sustainability demands more than just buying seafood from the good guys. "Our famous tea-smoked mahi-mahi dip is made from all the trimmings from our portioned fish," he says. "If you throw out the heads and tails, how can you call yourself sustainable?" theslow.id.

MOANA FISH EATERY

Long before sustainability became a buzzword, respect for *moana*—the ocean—was deeply ingrained into Tahitian custom and culture. "In Tahiti, people do not catch more fish than what their families can eat, and if anyone catches too much they must share it with the rest of the village," says Danni Tara Leverd, the Tahitian owner of Canggu's Moana Fish Eatery. Using line-caught fish purchased directly from local fishermen or caught by Leverd himself, Moana dishes up Polynesian staples like pan-fried mackerel with a coconut and tomato sauce; red-snapper chowder; and *poisson cru*, a traditional raw tuna salad cured in lime juice and coconut milk. fb.com/moana.fish.eatery.

no. 2

Three books for foodies provide delicious inspiration for your next trip.



PENANG IN 12 DISHES Red Pork Press

With Penang's diverse mix of Indian, Malay and Hokkien Chinese cuisines, squeezing the place's most iconic dishes into a pocket-sized book is no small task. Like previous editions in Saigon and Shanghai, the Penang guide chooses just a dozen essential dishes, detailing historical context, how-tos and a range of restaurants to try. With a handy map, a hawker guide and a beach bar directory, this is the ultimate foodie handbook to the Malaysian state.

Eat this now: A popular breakfast doled out by local hawkers, *hokkien mee* tops egg noodles with a slow-cooked pork bone and prawn soup.



FEAST WITH ME Stephanie Zubiri

Filipino travel journalist and former restaurateur Stephanie Zubiri has had plenty of good meals while living and working around the world. Now, our Manila-based contributor offers a collection of recipes inspired by her journeys, which make impressive spreads for entertaining friends and family. Each chapter focuses on both a destination and an experience—a Parisian brunch or Vietnamese dinner, for example—filled with recipes adapted for the home kitchen.

Eat this now: Zubiri counts on her handy *bicol* express paste: "Its versatile and vibrant layers are an absolute party for the palate."



HAWKER FARE James Syhabout

Born in Thailand's northeast and raised in California, chef James Syhabout has worked in some of the world's best kitchens, including the U.K.'s The Fat Duck and El Bulli in Spain. Named after his own Oakland and San Francisco restaurants, Syhabout's new cookbook, *Hawker Fare*, is inspired by the street-side markets of Thailand and Laos and includes stories about his roving career as a chef, as well as his travels throughout his parents' homelands.

Eat this now: The Lao equivalent to *pad Thai*, *khua mee* (fried noodles) is a street-food staple that's easy to replicate in your own kitchen.

no. 3

David Thompson may have left Nahm, but you can still catch him on this cruise.

The acclaimed Australian chef will be on board the *Aqua Mekong* in August to host a four-night cruise from Saigon to Phnom Penh that celebrates local cuisine. Learn about regional ingredients with Thompson at local markets; get your hands dirty for a cooking class or kitchen tour; and quiz him on all things culinary during an exclusive Q-and-A session. aquaexpeditions.com; four-night cruise sails August 3-7, from US\$3,780.

CLOCKWISE FROM TOP LEFT: COURTESY OF RED PORK PRESS (2); COURTESY OF STEPHANIE ZUBIRI (2); COURTESY OF ANTHONY BOURDAIN BOOKS/EGCO; ERIC WOLFINGER; COURTESY OF AQUA MEKONG

no. 4

Have fun with your kids... and without them.

The newest trend in family travel, "camp-cations" are all about making sure each member of the family gets something special out of the holiday. In Thailand, Camp Sun Bear and Exo Travel have teamed up to create an itinerary that brings the magic of family bonding with the independence-building of a little time apart. The trip begins with a few days exploring Bangkok together, then your kids split off to Camp Sun Bear and spend four nights kayaking, cycling and making new friends at an American-style sleepaway summer camp in Khao Yai. Meanwhile, you'll be at a five-star resort nearby, relaxing by the pool, wine tasting, and exploring the region's quaint vineyards and national parks. Call it a second honeymoon. After the camp session, you'll join back with your kids for three nights on the powdery shores of Samui. Variety is the spice of summer. campsunbear.com; four-night camps from Bt19,000 per child, all-inclusive; 12-day itinerary for a family of four, including four nights at Camp Sun Bear for two kids and accommodation in Anantara Riverside in Bangkok, Kirimaya Golf & Spa Resort in Khao Yai, and Sala Samui Choengmon in Koh Samui, from Bt247,560; camps run selected dates in July and August.



Pool views at Sala Samui Choengmon. ABOVE: Campfire stories at Camp Sun Bear.

FROM TOP: COURTESY OF CAMP SUN BEAR; COURTESY OF SALA SAMUI