

Taste New Caledonia

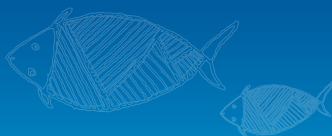
The Gourmet Guide for New Zealand Travellers



"New Caledonia offers the New Zealand traveller the best French gourmet experience outside of France itself. This Gourmet Guide includes useful information on food, wine, cheese, casual and fine dining, food events and nightlife. Plus places to see, travel tips, maps, recipes and much more. We hope you enjoy it!"



Julie Le Clerc
Gourmet Ambassador to New Caledonia



Taste New Caledonia

The Gourmet Guide for New Zealand Travellers

*Welcome to New Caledonia -
a very special place to
enjoy a gourmet holiday.*

I am honoured to be the Gourmet Ambassador for New Caledonia in New Zealand and it gives me great pleasure to share the gourmet delights of this wonderful holiday destination with you. I have a deep love affair with the Pacific region and with France, so for me New Caledonia presents the best of both worlds. I hope you discover the same is true for you!

This gourmet guide is designed to give you a taste of all that New Caledonia has to offer. Read on and I will share with you New Caledonia's many foodie highlights, plus give lots of practical information, such as maps, bus routes, and useful French phrases, to help you get the most out of your stay.

Now you don't have to travel all the way to Europe to enjoy some of the finest French regional cuisine and wines. In fact, a taste of France with an exciting South Pacific twist lies only 2.5 hours from Auckland. You will discover that European elegance and laid-back Pacific styles merge in New Caledonia, and this melange is particularly obvious in the local cuisine.

To help you plan your gourmet eating experiences, this guide lists a variety of local eateries, from French regional restaurants and fine-dining establishments to simple cafés, brasseries and bistros for more casual meals, and snack bars, too. As self-catering and do-it-yourself picnics are another good way to experience delicious French fare in New Caledonia, foodie stores and markets are also featured.

I regard New Caledonia as the best place in the Pacific region to indulge in a truly unique gourmet holiday. Here you can relish some of the most exciting gourmet foods outside of France, as well as taste a unique local cuisine. Enjoy the warm hospitality New Caledonia has to offer, and savour the wealth of French-Pacific cuisine, as experiences like these make for a holiday you'll never forget. Bon appétit!

Julie Le Clerc
Gourmet Ambassador
to New Caledonia



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A wide variety of dining experiences

Good food is an important part of life in New Caledonia and provides great pleasure to locals and visitors alike. Choices are wide and varied.

A message from the President of the Restaurant Association

Jean-Pierre Cuenet

Président du Syndicat des Restaurateurs

New Caledonia is a bountiful archipelago. The surrounding lagoon and ocean teem with fish and seafood, and the astonishingly fertile soil of the islands produces a huge variety of exotic fruits and superb vegetables. This produce, mixed with a melting pot of influences from the Pacific, Europe and Asia, has created a style of New Caledonian cuisine that is distinctive and original.

Today, this cultural blend in New Caledonia is characterised by a fusion of cuisines on the one hand, and a preserving of authentic traditions on the other. Talented local chefs take advantage of their unique situation, creating an array of deliciously distinctive dishes.

In Nouméa itself, further inland and on the other islands, food lovers will not only find a large number of authentic restaurants where they will be able to savour French, Chinese, Vietnamese, Italian and Indonesian cuisine, but they will also discover the local New Caledonian cuisine.

Visitors can choose between dishes they already know or venture out to discover exciting and unusual flavours.

From fine dining to popular brasserie-style eating, from the alfresco experience of a seaside terrace to a small family-run place in the bush, New Caledonia offers the traveller a warm welcome.



It's possible to sample classic and cutting edge cuisine every night, if that's your fancy. At the other extreme, DIY picnic feasts and self-catering options abound. There's even an Escoffier cooking school here, for those who want to sharpen their culinary skills.

There are many excellent hotels and restaurants with top-notch, French-trained chefs, offering classic food and fine-dining menus. Simpler eating options include bistro fare and café food – numerous casual eateries are spread along the Baie des Citrons (Lemon Bay) and Anse Vata, where many of the tourist hotels are situated. Dotted about the waterfront and at Port Moselle, you'll even find some road-side caravans, called 'roulottes,' that sell simple, tasty take-out meals and snack food.

Paris is the home to some of the world's best restaurants – and Nouméa, with over 150 quality restaurants is without doubt the haute cuisine hub of the South Pacific. While



French is the dominant style, other cultural cuisines have been thrown into the melting pot and New Caledonian food can show a mix of Pacific, Asian and European influences. Bougna, a local Melanesian dish offers a taste of indigenous food, (see page 11).

Supermarkets, some local butchers (boucheries), and caterers (traiteurs) do a great line of meals to-go, such as duck confit and sauté potatoes, quiche Lorraine, or stuffed cabbage leaves. These are great for reheating if you're staying in an apartment or a hotel room with a kitchenette. Another memorable way to experience French food is to shop for picnic fare at any number of specialty food stores and European-style supermarkets (see Julie's gourmet trail, pages 6 & 7).



Melanesian Bougna

There is so much to see and do...

New Caledonia

Located only two and a half hours flight-time from Auckland, New Caledonia is right on our doorstep and yet, because of its distinct French-Pacific flavour, once there you'll feel like you're a world away from home.

One of the world's most beautiful island groups, New Caledonia is set in the sub-tropical South Pacific, surrounded by a remarkable coral reef and the world's largest lagoon. Palm fringed white sand beaches and picture-postcard sunsets are also a divine reality here and the pace of life is pleasantly laid-back.

French is the spoken language in New Caledonia (however, English is widely spoken and understood in Nouméa) and French food is the dominant gourmet cuisine, so gourmet food is at every turn. There's a profusion of gastronomic experiences to be sampled: from dinner prepared by a Michelin-trained Chef to a DIY picnic savoured on a sun-drenched beach.

Diverse attractions

As well as fantastic gourmet food, New Caledonia offers a diverse holiday experience, starting in the capital city of Nouméa. The popular Place des Cocotiers (Coconut Square), a restful garden square shaded by flame trees, is set in the centre of the city shopping district. Surrounding this are streets of shops and eateries where you can check out a wide variety of European and local products available, or simply sit in an outdoor café and people-watch.

Panaromic views

One of the best views of Nouméa and the Pacific Ocean can be seen high on the hill from the majestic St Joseph's Cathedral. Another great viewing point is Ouen Toro – the peak adjacent to Anse Vata – with expansive views across Nouméa and out to the islands. The botanical gardens at the Michel-Corbasson Zoological and Forest Park nature reserve also offers sprawling views and there's a pleasant walking track here to enjoy, as well.

Life's a beach

The beaches at Anse Vata, Baie des Citrons (Lemon Bay) and Pointe Magnin are the focal points for lots of activities including windsurfing, snorkelling and pedal boating. The beaches are great for playing volley ball, and deck chairs are available for sunbathing. Or you can simply stroll along the waterfront between these bays and perhaps enjoy an ice cream from the mobile vendor.

While you can hire a boat or take one of the boat tours, an easy option is to take a water taxi out to Duck Island (L'île aux Canards). Just a short distance from Anse Vata, this is a favourite spot for picnics and water sports.

Great day trips

A day trip by high speed ferry to Phare Amédée is a must. This tiny islet is dominated by a giant lighthouse, constructed in Paris in 1862 and sent to New Caledonia by Napoleon. Here you can enjoy the white sand beaches and swaying palms, snorkel in the clear waters, or climb the lighthouse for outstanding panoramic views. A tropical buffet lunch, cultural entertainment, and glass-bottom boat trips to view the island's spectacular marine reserve are also provided.



Nature lovers' paradise

Nature lovers' should not miss a visit to the wild gorges and lush valley of Dumbéa (30 minutes from Nouméa), where there are many places to swim in the river or walk on the slopes of the Koghi mountains. For keen trampers, the beautiful forest regions of Sarraméa and La Foa are a short drive further on good roads north of Nouméa.



Culture and history

The spectacular Tjibaou Cultural Centre features a construction that merges Kanak design with modern architecture. Here you will go on a voyage of discovery into the Melanesian identity – a living ancestral culture. Tjibaou houses a unique collection of Kanak and contemporary Pacific art and sculptures.

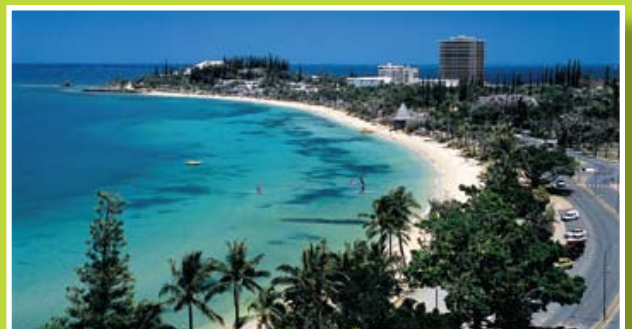
The City of Nouméa Museum, housed in an 1864 building, retraces the history of Nouméa and New Caledonia from 1854 to 1954. There's also a Maritime Museum and Territorial Museum in Nouméa.

Another highlight is the Aquarium des Lagons. Here you can discover the underwater world of New Caledonia, including some of the hidden treasures from the lagoon, and the mysterious Nautilus – a living fossil from the deep.

All of this is just a taste of what New Caledonia has to offer. There is even more when you venture to the beautiful Isle of Pines and idyllic Loyalty Islands.

Visit Anse Vata

The main area for water activities, the Anse Vata bay is also pleasant for a walk along the beach fringed by coconut trees. With numerous hotels, restaurants and night-clubs, you will also find the local visitor centre here.



Find your way around

At the foot of the pages in this book you will see “Visit Panels” that highlight places of interest. Match the appropriate page number to the number on this map to find your way around.



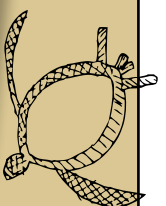
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|----|-----------------------------|----|---------------------------------------|
| 4 | Anse Vata | 21 | Yaté & the Blue River Provincial Park |
| 5 | Baie des Citrons | 22 | Mont Dore |
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Visit Baie des Citrons

This is a popular tourist beach between the city and the Anse Vata which provides good safe swimming with plenty of shelter from the prevailing wind.

It's the perfect place for a family day at the beach or a meal in one of its restaurants and cafés. And at night the beach promenade has a whole different feeling as the eating establishments here really come alive!



Julie's Gourmet Trail

*A guide to local
food shops,
markets and supermarkets*



Gourmet DIY

While for many, a true gourmet holiday may involve enjoying the local cuisine in top eateries, it's also fun to take a DIY approach. This way you can experience local food in a different way, by preparing your own gourmet feast.

In Nouméa it's easy to shop for ingredients to prepare yourself, and to buy ready-made meals to heat and eat. There's also ample opportunity to pack a delicious picnic to enjoy sprawled on a beach somewhere in the glorious sunshine. Here's a guide to shopping at local markets, supermarkets and specialty food and wine stores.

Local shops

You'll find local food shops, such as bakeries, dotted around central Nouméa and the surrounding suburbs. To find these havens it's good to have some knowledge of store names in French so you know what to look for. Here's a helpful list:

A **pâtisserie** is a cake/pastry shop – you'll find the decadent pastries, tarts, flans, éclairs and chocolate treats very hard to resist. A **boulangerie** is a bakery where you can buy a selection of authentic French breads from baguettes to sourdough. **Epicurie** is a delicatessen; and **supermarché** is a supermarket, where you will also be able to buy take-out meals. A **roulotte** is a food caravan where you can buy snacks like toasted sandwiches, crêpes, waffles and ice creams. A **traiteur** is a caterer that sells take-out meals. A great example is George's Traiteur in central Nouméa where you can either eat in or take away a large choice of meals and excellent homemade pastries. 5 avenue du Maréchal Foch. Telephone (687) 28 80 74 **Boucheries** (butchers) sell meat, of course, but they often sell prepared meals to take-out. The excellent Boucherie du Val Plaisance at Anse



Vata, near the Ramada Plaza, sells a range of charcuterie (smallgoods) and sliced meats. You can even pick up baguettes here, and delicious prepared meals, such as quiche, stuffed vegetables and terrines.



Nouméa's Municipal Market –

To purchase local island produce for self-catering, stroll five minutes from Nouméa's centre and find the Municipal Market at Port Moselle, at the border of the town centre and the Quartier Latin.

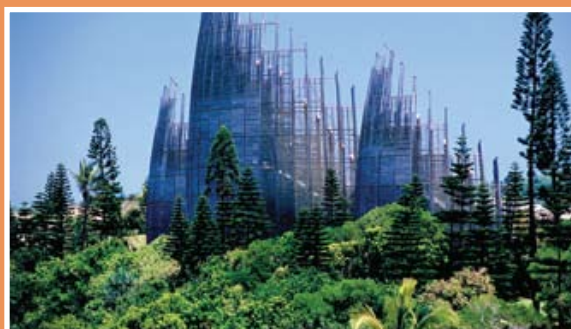
The market atmosphere is always lively and the stalls overflow with colourful vegetables, juicy tropical fruits, herbs and spices and vivid exotic flowers. Managed for the most part by Melanesian, Vietnamese and Indonesian locals, the market is open every day (except the third Monday of every month) from around 5 am to midday.

You'll discover the fish market at the back of the produce section and marvel at the neat displays of whole fish, live crabs, locally farmed prawns and oysters, and meaty tuna fillets perfect for making a batch of poisson cru – all sparkling fresh from the sea. The fishing boats are docked nearby signalling that you



Visit Tjibaou Cultural Centre

The Tjibaou Cultural Centre, built on the Tina Peninsula, 15 minutes from downtown Nouméa, is imposing, with its very contemporary style inspired by traditional Kanak architecture. Set in beautiful landscaped native gardens, the centre gives visitors the chance to discover a collection of almost 800 works of Pacific Art including painting, decorative arts, sculpture, photography, prints and drawings. Open 9am-5pm daily (closed Mondays).





can't get much fresher seafood than this.

There's also a delicatessen section selling pâtes and terrines, and all kinds of French, Vietnamese and Indonesian meals to take away. This makes the market a great place to shop for a picnic or a complete meal to take back to your room.

Supermarkets

New Caledonian supermarkets are quite an experience, and it's really worthwhile visiting at least one just to see the array of French style food and wine.

The fresh food section of French supermarkets is astounding. You'll find many easy meal ideas, as well as wonderful French cheeses; charcuterie (smallgoods) such as French pâtes, terrines, salami and foie gras; and prepared meals and salads. There are seemingly endless rows of fresh and packaged goods, and often in-store bakeries, offering French pastries and piles of newly baked baguettes and other French breads.

My favourite picnic combination is always: a gorgeously gooey French cheese, rustic coarse-texture pork pâté, a baguette (naturally), and a good-value bottle of French red wine. I do recommend packing a cork screw though, as screw caps are not de rigueur with French wines.

All the supermarkets in Nouméa sell a good selection of wines, ranging from the affordable to more extravagant, special bottles. There's a good selection of beers available, too, with locally brewed 'Number One' beer proving very popular.



Supermarkets also do a great line in meals to-go, such as duck confit and roast potatoes, quiche Lorraine, vol au vents, stews, and stuffed vegetables. If you're staying in a serviced apartment, or perhaps in a hotel with a kitchenette, then you'll be able to warm a take-out French meal and dine at your own table.

Visit

- Casino Johnston Supermarché, next to the cruise ship terminal, near the city centre.
- Casino Supermarché, Port Plaisance shopping centre (waterfront road to Anse Vata)
- Géant Supermarché, located in Vallée des

Colons 7 Rue Henri Schmidt.

- Super U Supermarché, located on the route de Anse Vata.

Gourmet and specialty stores

As in the streets of Paris, specialised gourmet shops can be found around Nouméa.

Comtesse du Barry

No shopping expedition would be complete without a visit to Comtesse du Barry. This is the Nouméan branch of the prominent gourmet store in France. Here you can stock up on a range of excellent pâtes, terrines, foie gras, rillettes, prepared duck cassoulets and desserts including soufflé, poached fruits and jellies. Comtesse du Barry also stocks a wide selection of spirits and wines and the staff can help you to match wine with your food purchases. Located at Rue d'Austerlitz, near the city centre.

Maison Ballande

Comtesse du Barry's sister shop, Maison Ballande sells an excellent range of gourmet products and also holds regular tastings. The shop is also stocked with fresh local produce and shares the equally impressive wine selection with Comtesse du Barry. Located at Baie de l'Orphelinat.

As you can imagine, New Caledonia restaurants list a wonderful choice of French wines. To buy your own, visit **Pavillon des Vins, Plaisirs du Vin** and **Vinothèque** for both French and other imported wines.

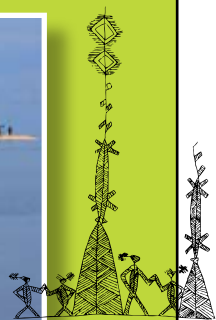


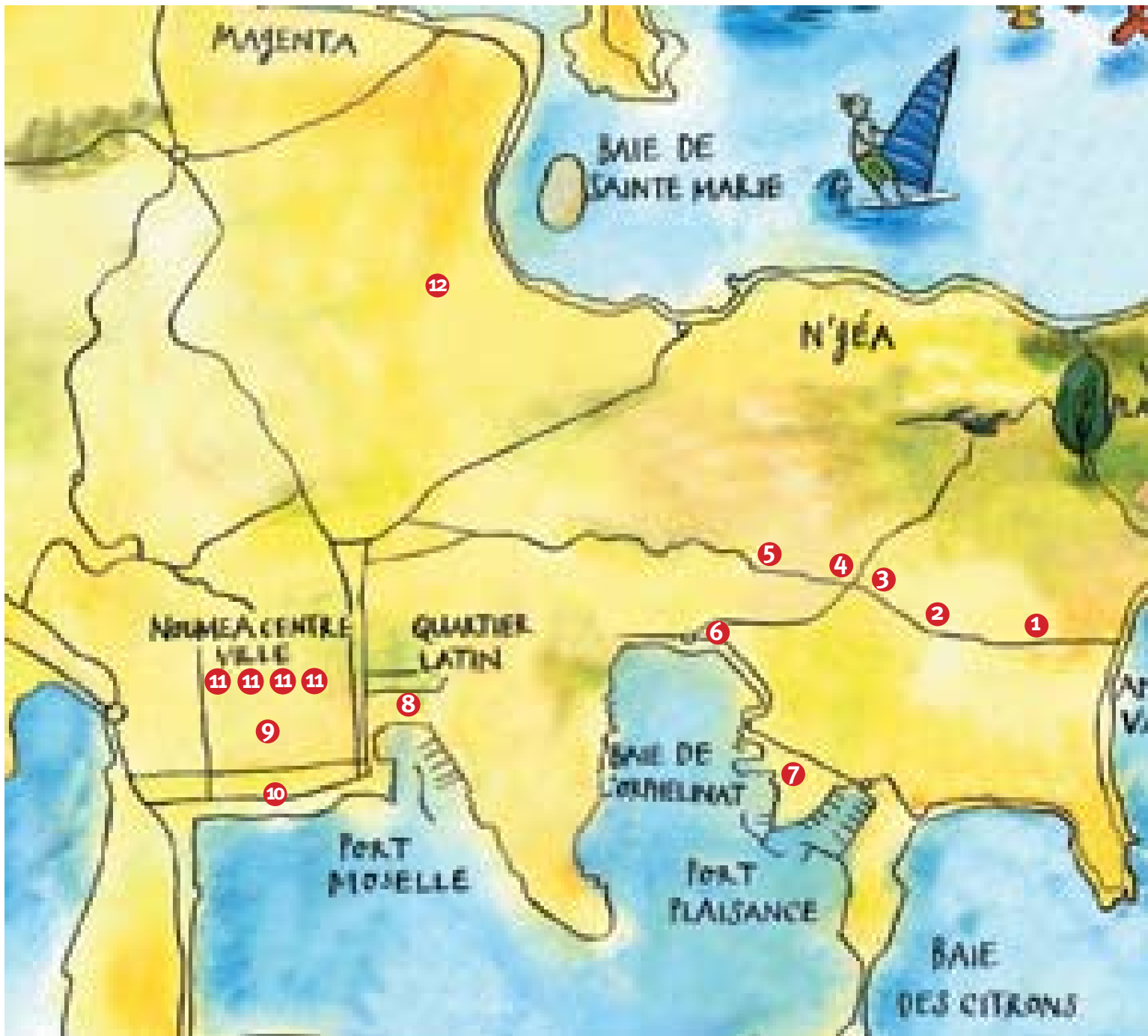
Chocolats Morand specialises in beautiful handmade chocolates and cakes and is located near the Nouméa City Centre at 9 rue Porcheron, in the Latin Quarter. Telephone (687) 27 31 77

Tonton Jules, another excellent chocolate shop on the other side of the Place des Cocotiers, often features a spectacular chocolate fountain in the window. 7 bis rue de General Mangin. Telephone (687) 27 39 49

Visit Duck Island (L'île aux Canards)

Easily accessible by taxi boat, just 5 minutes from Anse Vata beach, Nouméa, L'île aux Canards is a popular base for beach and water activities and an excellent site for snorkelling. The island's leisure hut hires snorkelling equipment, deck chairs and umbrellas, while a café serves light meals and drinks. There is also an 'underwater walkway' where snorkellers can follow interpretive signs through the marine life.





Visit Museum of Maritime History

11 Avenue James Cook, Nouméa

This museum opened in 1999 and is a voyage through the history of navigation in the Pacific. It has a thrilling inventory of about 40 shipwrecks that have sunk on the reef and also covers 3000 years of maritime history, from the first navigators to the present day. Includes the biggest wooden rudder in the world and the extraordinary Laperouse collection. Exhibitions change throughout the year.

Open Tuesday to Sunday, 10am-5pm.



Julie's Gourmet Trail

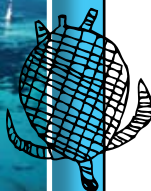
- 1 Boucherie Val du Plaisance
- 2 Pavillon des Vins
- 3 Boulangerie
- 4 Plaisirs du Vin
- 5 Super U Supermarché
- 6 Maison Ballande
- 7 Casino Supermarché and Port Plaisance Shopping Centre
- 8 Municipal Market
- 9 Supermarché Casino Johnston
- 10 Cruise Ship Terminal
- 11 Comtesse du Barry Chocolates Morand Tonton Jules George's Traiteur
- 12 Géant Supermarché



Visit Amédée Island and Lighthouse

A 140 year-old lighthouse (56 m high) built under Napoleon III towers over this unspoilt island with its sparkling lagoon, and fine white sand. Swim, snorkel, see vivid blue-and-black sea snakes, take the glass-bottom boat, go dolphin spotting on the reef or simply have lunch and relax. There is also a scuba diving club on the Island where you can hire gear or have a "refresher course" before diving.

Departures on the "Mary D" from Port Moselle at 9.00 am on Wednesday, Friday, Saturday and Sunday. Returns 4.45 pm. Book at the office on Anse Vata or at your hotel.



Poisson Cru

*I have great memories
of the pleasures
of feasting on this
classic dish served
by convivial
New Caledonian hosts
at a sun-drenched
table overlooking
the sea.*

Poisson cru is a raw fish dish that is 'cooked' by the acidity of lime juice. I particularly like this New Caledonian version, as it does not contain the richness of coconut cream but instead includes the lighter, saltier addition of soy sauce, which beautifully compliments the taste and texture of the tuna. This is an easy dish to make in your hotel room as you don't need an oven. I have re-created this recipe from my taste memories.

POISSON CRU

Serves 4

- 400g extremely fresh tuna, cut in 1cm dice**
- 1/4 cup freshly squeezed lime juice**
- 2 medium carrots, peeled and finely grated or cut in very thin strips (julienne)**
- 1 large tomato, chopped with seeds removed**
- 3 spring onions, finely chopped**
- 1 tsp finely grated ginger**
- 1 clove garlic, crushed**
- 1 small red chilli, finely chopped with seeds removed**
- 2 tbsp dark soy sauce**

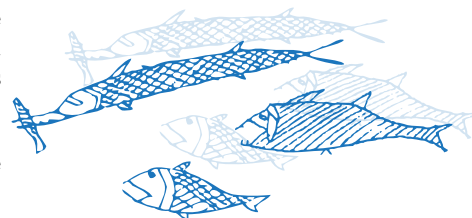
1 Place diced tuna and lime juice in a non-metallic bowl. Toss well to combine and leave for 15 minutes or until the fish turns slightly whitish in colour.



Recipe and photo © copyright Julie Le Clerc 2009

2 Drain off the excess lime juice. Add the prepared carrots, tomato, spring onions, ginger, garlic, chilli and soy sauce and toss well to combine.

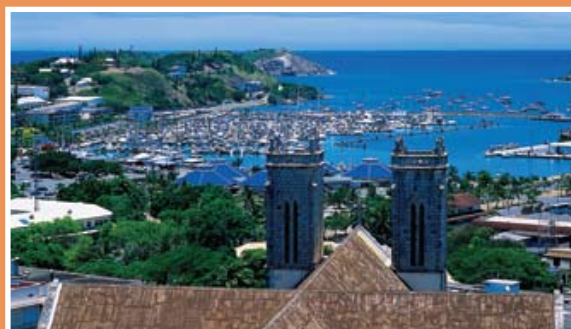
3 Serve chilled with fresh baguette on the side, if desired.



Visit Port Moselle

Alongside the morning market and the American monument erected in the memory of the American presence in New Caledonia during WWII, is the marina on Moselle Bay.

Sea excursions depart daily from Moselle Bay, including transfers to Amédée lighthouse, Maître Islet and other islets.



New Caledonian cuisine

The richness and diversity of New Caledonian cuisine stems from the mix of people who prepare it.



New Caledonia is home to an array of fresh local produce, cultivated by its tropical climate and diverse terrain incorporating islands, mountains, rainforest and pristine waters. In the hands of clever chefs, this local bounty, combined with a mixture of international influences and imported ingredients has shaped the unique style of cuisine that can be enjoyed in New Caledonia.

Fruits and vegetables

At any time of the year, a trip to the regional market is a must. Here you will discover local and seasonal fruits and vegetables of the region. Staple fruits such as coconuts, bananas, pineapples, papayas, mangoes, passionfruit, and citrus fruits – oranges, limes, lemons, grapefruit and mandarins - are plentiful but often smaller and sweeter than varieties found in New Zealand.

The influence of Asian cuisine is alive and shown by an abundance of Asian fruits, such as lychees, guava, star fruit, custard apples, pomegranates and dragon fruit – a spectacular bright pink fruit with white flesh sprinkled with poppy-seed like seeds that tastes similar to kiwi fruit. Locally grown figs and strawberries are highly prized when in season. Root vegetable staples such as yams, taro, sweet potato and cassava are found in most local Melanesian dishes and in good supply at local markets and supermarkets. You can also find a good range of vegetables and herbs which are common in French and Asian cuisines including spring onions, cabbage, capsicum, carrots, potatoes, pumpkin, broccoli, zucchini, tomatoes, Asian greens, garlic, chilli, coriander, and so much more!

Succulent seafood

New Caledonia is surrounded by the world's largest lagoon with up to 2,000 species of fish thriving in the tropical waters and therefore enjoys seafood of the highest quality and freshness. In the local markets you will find meaty pieces of fresh tuna and an assortment of whole local fish and fillets. Common local varieties include: mahi mahi, dawas, rougets, picots and parrotfish.



New Caledonian prawns (a type of blue prawn) are small, sweet and full of flavour. Local crayfish is a highly sought after delicacy and freshwater crayfish from the Boulouparis region is also starting to appear on New Caledonian tables. Mangrove or coconut crabs can be found on many local

menus – the former usually stuffed or served with vinaigrette, and the latter, served quite simply with mayonnaise. Oysters are of excellent quality, and you can taste these in many leading restaurants. They are also available from the main market and supermarkets.

New Caledonian beef and venison is very good quality meat and one of the favourite foods on the mainland. Look out for venison sausages, terrines and pâtés in boucheries (butcher shops) that sell lines of food to go.

Bougna – a buried treasure!

Bougna, a traditional Melanesian dish offers a taste of indigenous food. Similar to the Maori hangi, bougna includes coconut milk as well as meat or seafood and local vegetables, all wrapped up in banana leaves and cooked in a Kanak earth oven of hot stones.

Far from a quick meal, the bougna can take up to two hours to cook - but is worth the wait. It is traditionally served directly in the banana leaves, which have been delicately opened and decorated with flowers. You can try a bougna at local Melanesian-run eateries such as Chez Mamie in Sarraméa (you will need to book 24 hours in advance).

Local Produce

Be sure to keep your eye out for regional markets with delicious local country offerings such as creamy local (Niaouli) honey, jams, crystallized tropical fruits, nuts – candlenut or pandanus nuts – Niaouli flower or Blackwood liqueurs, venison sausages or the popular and brightly coloured local vegetable pickles called 'achards'.



Visit The Place des Cocotiers

Shadowed by centenary flame trees, the Place des Cocotiers (Coconut Square) is a very popular gathering place right in the heart of the city. There is always something happening here to see or listen to, day or night. It is comprised of four main areas - the "Place Feuillet", has been landscaped around an authentic old time music kiosk, the "Place Courbet" and its monumental "Céleste" fountain, the "Place de la Marné" with its open market and live entertainment and finally the "Oly Square" where sitting at a café terrace overlooking a refreshing ornamental lake is a pleasurable experience.



Food events calendar

New Caledonia celebrates its plentiful bounty in so many wonderful and colourful ways.



Festivals for treasured local harvests of vanilla, avocados, yams, prawns and lobsters are all celebrated. In fact, food is so well appreciated in New Caledonia that every meal is a feast and a food-orientated event of some kind or other is almost impossible to miss.

Sacred Festival of the Yam March

The festival marks the beginning of the yam harvest, and is the most important event in the Kanak calendar. When the yams are declared ready by the elders, they are pulled up and presented to the older clansmen and the chief, signalling the beginning of the harvest. The yams are blessed the following day by the priest, then distributed among the villagers.

Giant Omelette Festival Dumbéa April

Held annually, during the second weekend after Easter, this festival features the making of a truly giant omelette to commemorate Napoleon's army being fed omelette by Southern French villagers, as a show of charity during wartime. Around a dozen chefs make a huge 3.5 metre diameter omelette using some 7,000 eggs, which is then shared by everyone.



Avocado Festival Maré May

Avocados from Maré, the second largest of the Loyalty Islands, are renowned for their high quality, which is celebrated during the annual Avocado Festival.

Cheese Festival June

Award-winning French Cheese Masters visit each year to share their incredible knowledge and tastings of an amazing variety of speciality cheeses from France.



Coffee Festival Sarraméa August

The coffee plantation in Sarraméa, just north of Nouméa, is worth a visit. The 670 acre farm is located at the foot of the Dogny Plateau. The coffee is of such high quality, that former French President Jacques Chirac insisted on having it flown to Paris for his personal use.



Vanilla Festival Lifou November

Lifou is world renowned for the quality of product from its vanilla plantations, which is used widely in New Caledonian cooking.



Beaujolais Launch November

New Caledonia has the unique position of being 10 hours ahead of mainland France and therefore the first official French territory to taste the new crop of wines for the annual Beaujolais launch. True wine lovers would be wise to book a trip to New Caledonia to be the first to celebrate the latest release wines from this world famous region. The wine is typically tasted in conjunction with a feast and several special events take place as part of the celebration.

Agricultural Fairs

Various agricultural fairs are organised each year such as the famous Bourail Fair, the Venison & Prawn Festival in Boulouparis, and the Beef Festival in Païta.

Visit Musée de la Ville

39 rue Jean Jaures (in town, beside The Place des Cocotiers)

The Musée de la Ville is housed in the city's beautiful old colonial-style town hall. It has both temporary and permanent displays on the penitentiary and early settler history of Nouméa, including outstanding information on New Zealand and Australian involvement in Nouméa during both World Wars.

Open Monday to Friday from 9am to 5pm. Saturday from 9am to 1pm and from 2pm to 5pm (March to December).



New Caledonian Prawns

WITH RUM AND FRESH COCONUT

NEW CALEDONIAN PRAWNS WITH RUM AND FRESH COCONUT

Serves 4

2 tbsp sunflower oil

28 raw prawn cutlets (peeled prawns with tails intact), deveined

1 red pepper, with seeds removed, cut in chunks

1 green pepper, with seeds removed, cut in chunks

1/3 cup white rum

2-3 tbsp light soy sauce, to taste

1/4 fresh pineapple, peeled and cut in chunks

Juice of 3 limes

1/4 cup chopped fresh coriander

Freshly ground black pepper

Flesh from 1/4 fresh coconut, shaved

Extra lime wedges, to serve

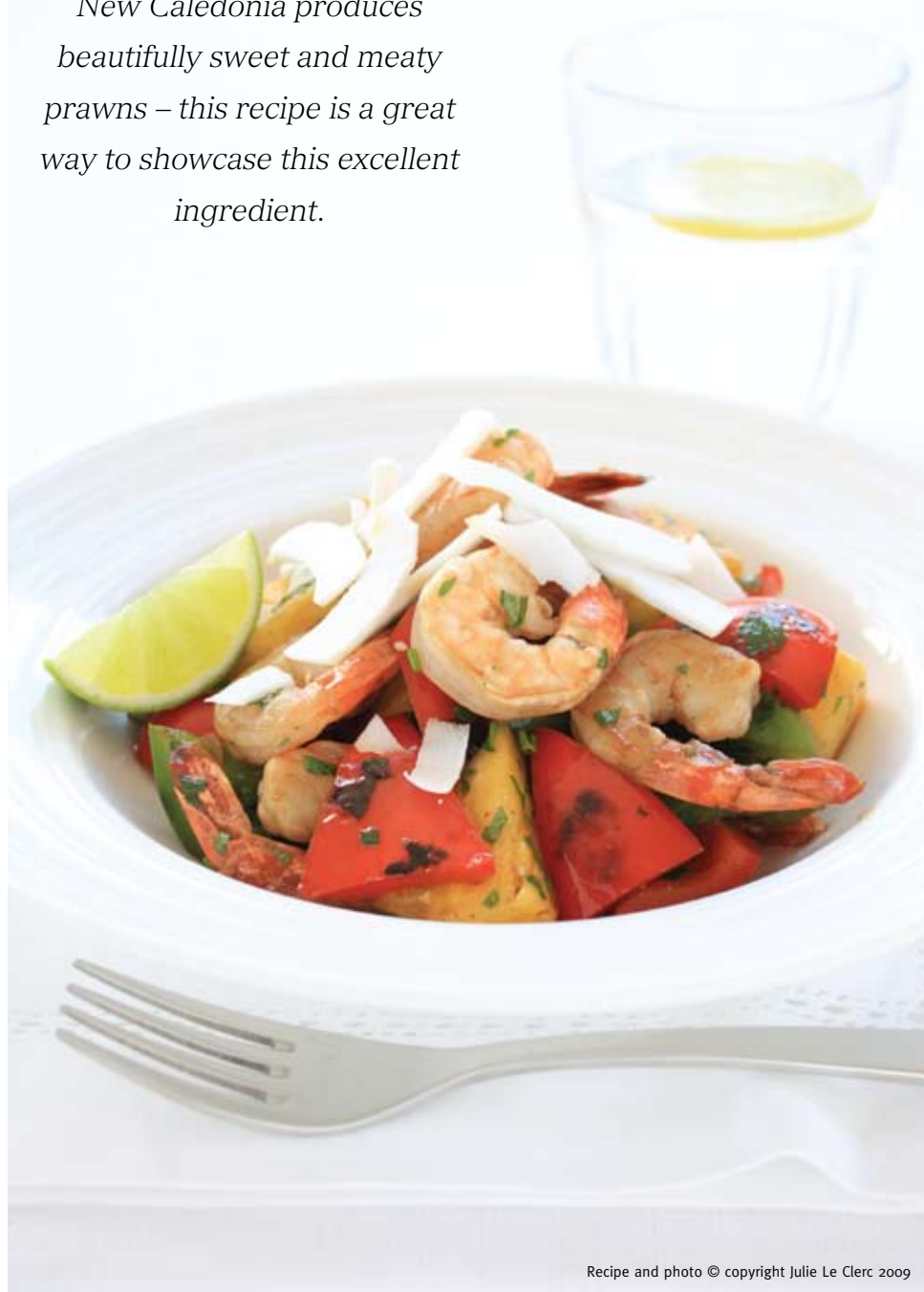
1 Heat the oil in a frying pan, add the prawns and stir-fry for 2 to 3 minutes or until they just turn pink (indicating they are cooked). Remove prawns to one side. Stir-fry the peppers for 5 minutes then remove to one side.

2 Add the rum to the pan, scraping to remove the flavoured sediment from the base of the pan and then simmer to reduce liquid to 2 tablespoons.

3 Return the prawns and peppers to the pan and add the pineapple chunks. Add the soy sauce and squeeze over the lime juice then toss over high heat for a couple of minutes until piping hot.

4 Scatter with chopped coriander, season with pepper and toss well. Top with shaved coconut and serve immediately with extra lime wedges on the side to squeeze over.

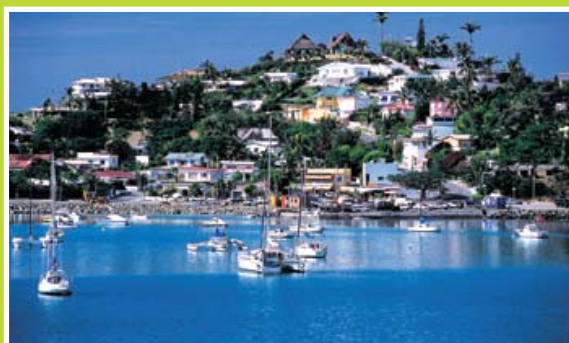
New Caledonia produces beautifully sweet and meaty prawns – this recipe is a great way to showcase this excellent ingredient.



Recipe and photo © copyright Julie Le Clerc 2009

Visit Baie de L'Orphelinat

Named after Empress Eugénie's orphans sent to New Caledonia to marry the first European settlers, L'Orphelinat Bay hosts the monument commemorating the first centenary of French presence in New Caledonia. An impressive anchor here, was erected in 1953.



Vin rouge ou blanc?

A guide to French wines in New Caledonia

You can order a fantastic range of wines and champagnes in restaurants or buy from the specialist wine stores and supermarkets in New Caledonia.



One thing worth remembering is that the French drink some of their red wines chilled during the summer. You may find this done in New Caledonia too and it's quite refreshing in the warm tropical climate.

How French wines compare to New Zealand wine varieties

French wines are labelled by region rather than grape variety as they are in New Zealand. So, here's a quick guide on what to look for to help you find your favourite drop.



If you like this grape style

then look for

Whites:

Sauvignon Blanc

Chardonnay
Chenin Blanc

Vioigner

Semillon

Pinot Gris

Riesling

Gewürztraminer

Loire Valley: Sancerre; Pouilly-Fumé; Muscadet regions. Also whites of Bordeaux.
Whites of Chablis; White Burgundy
Loire region: Vouvray and Savennières, and sparkling wine of Saumur
Northern Rhône Valley
Dry, sweet white wines of Bordeaux.
Alsace ; Loire ; Burgundy
Alsace
Alsace

Reds:

Cabernet Sauvignon

Pinot Noir

Merlot

Syrah (Shiraz)

Red blends:

Gamay

Bordeaux (often blended with Merlot and Cabernet Franc), Claret
Reds of Burgundy (Bourgogne).
St Emilion; and Pomerol (near Bordeaux)
Rhône Valley : Hermitage, Côte-Rôtie, Cote de Rhône
Bordeaux blends: Cabernet Sauv & Franc, Merlot, Malbec, Grenache, etc
Light red Beaujolais wines

A quick price guide:

French Champagne, basic, from 2590XPF / NZ\$48.77

Champagne, eg: Tattinger 3095XPF / NZ\$58.28

White wines, from 575XPF / NZ\$10.83

Red wines, from 690XPF / NZ\$12.99

Rosé wines, from 650XPF / NZ\$12.24

(This is a guide only of wines selected from supermarkets. Prices and exchange rate quoted July 2009)

Visit The local produce markets

The lively cosmopolitan Nouméa Market sits beside the marina at Port Moselle. Enjoy a traditional French breakfast at the vibrant "La Buvette du Marché" and stroll at your leisure to take in the wide range of arts and crafts and fresh produce including flowers, fruit and vegetables, bread, cakes, olives, meat and fish. The fascinating fish market sells an array of seafood including lobsters, crabs, prawns and squid. Open 5 am to 11 am daily (closed the 3rd Monday of each month).



Seared Local Fish

WITH MAÎTRE D'HÔTEL HERB BUTTER & AVOCADO SALAD

If you're cooking this recipe in New Caledonia, then you'll have a chance to taste a fresh local variety of fish.

I recommend you pick up some mahi mahi from the fish market, as it has a lovely flavour and texture and would work well in this dish. Be sure to pick up some local avocados from the market – they're one of the famous crops grown on the Loyalty Islands.



Recipe and photo © copyright Julie Le Clerc 2009

MAÎTRE D'HÔTEL BUTTER:

200g butter

1 tbsp chopped fresh parsley

1 tbsp chopped fresh dill

Finely grated zest of 1 lemon

Salt and freshly ground black pepper

1 Soften butter (do not melt) in a bowl and stir until smooth. Add remaining ingredients and beat just enough to combine.

2 Shape herb butter into a long, 3cm thick log. Wrap in plastic wrap, twisting the ends to secure the log. Chill for 1 hour or until firm.

3 When ready to use, cut into 1cm thick slices. Store any remaining butter in the fridge for up to one week or freeze for up to a month.

AVOCADO SALAD:

Flesh of 2 avocados, cubed

Juice of 2 lemons

2 medium tomatoes, chopped

1 red chilli, finely chopped with seeds removed

3 tbsp olive oil

1/4 cup chopped fresh basil

Salt and freshly ground black pepper

SEARED FISH

Olive oil, for frying

4 x 150g portions of white-fleshed fish, such as mahi mahi (in New Caledonia); hapuka, monkfish or cod (in New Zealand)

1 Combine all the salad ingredients in a bowl, season with salt and pepper and toss well.

2 Heat a little oil in a non-stick frying pan. Season the fish with salt and pepper and pan fry until golden brown and just cooked through (the flesh will flake easily when cooked).

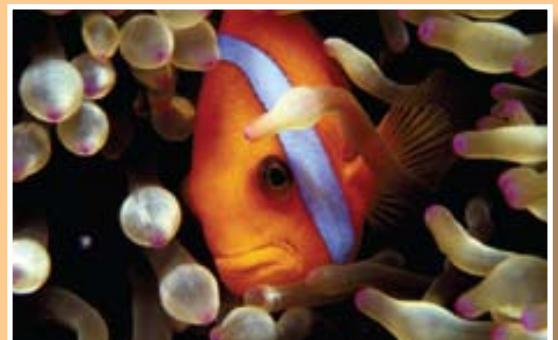
3 Spoon salad onto serving plates. Arrange portions of fish on top. Place 2 rounds of butter on each fish portion. The butter will melt over the hot fish adding a rich burst of flavour.

Visit The Aquarium

61 Promenade Roger Laroque (near Le Surf Hotel - Anse Vata) The aquarium houses species found in New Caledonian waters including the famous and rare nautilus. It is also a good place to see stonefish, sea snakes, turtles and stingrays in their natural environment.

Famous for its living coral display, the aquarium uses running sea water and natural sunlight, which allows the marine organisms to be kept in conditions that mimic their natural habitat.

Open 10 am to 5 pm - Tuesday to Sunday. Fish and shark feeding everyday at 1 pm.



Casual dining & café guide

Most restaurants offer a menu 'carte' outside so you can look over the menu and pricing.

In the French way, many eateries offer a 'menu du jour' (set menu of the day) - this formula menu of usually 2 to 3 courses is always a good value option.



Les 3 Brasseurs

The 3 Brewers restaurant is built around an in-house brewery, with traditional old-style decor. Enjoy casual brasserie-style dining and a range of distinctive beers brewed on the premises. The house specialty is the Flammekueche, or Flamm, for short – a style of thin pizza from Alsace made with a variety of tasty toppings. Baie des Citrons.

Telephone (687) 24 15 16



La Fiesta

This Basque restaurant is a fun, lively place and great for a casual night out. The meals served are full of the flavours and warmth of sunny south west France and Spain. La Fiesta is true to its name often featuring live music and always with a festive atmosphere. Baie des Citrons. Telephone (687) 26 21 33



Le Bilboquet Plage

A popular brasserie-style eatery, set in a tropical garden facing the sea. The menu offers a wide choice of casual fare; the atmosphere is warm and friendly.

Locals often meet here for a meal after a show as it stays open late. Located at the Palm Beach shopping complex.

Telephone (687) 26 46 60



Le Zanzibar

A popular place with the locals offering stunning city views and innovative dishes from around the world. Located right in the centre of Nouméa, at the top of the Place des Cocotiers, in a renovated French Colonial house dating back to the 19th century.

Telephone (687) 25 28 00

Fun Beach

With a dream waterfront location and unrestricted views to Duck Island, Fun Beach is a great place to enjoy lunch or dinner on the seaside terrace. Choose from grilled seafood, interesting salads, pizzas, and other brasserie-style fare. Open 7 days. Located at Anse Vata.

Telephone (687) 26 31 32



Le Faré Palm Beach

For a good value breakfast, simple lunch or dinner, a snack anytime of day, or just for a coffee, Le Faré offers rapid and continuous service from breakfast to dinner. Bacon and egg dishes, salads, burgers, kids menu, crêpes, homemade pastries, a range of coffee, beers and wines are all on the menu. Located at the Palm Beach shopping complex.



Rimba Juice Café

Another simple, reasonably-priced café offering burgers, toasted sandwiches, breakfast and freshly-squeezed fruit juices, as the name suggests. With colourful, fun surroundings this a great place for family meals. Located on the Anse Vata waterfront.



Visit The Museum of New Caledonia

45 Avenue Foch, opposite Port Moselle and the markets. This museum is dedicated to the archaeology and ethnology of Oceania. Its rooms display a magnificent collection of ancient Melanesian sculptures, totems, funeral masks, as well as many objects depicting all the aspects of this society throughout the years: pottery, ornaments, jewellery made of jade or shells, Kanak coins, spears, models of outrigger canoes, roof poles, etc. Melanesian huts have been built inside, and there is even an ethno-botanic garden.

Open every day except Tuesday and public holidays from 9am to 12.15pm to 4.30pm





Art Café Resto

This great café in the centre of town is informal and, as the name suggests, is a popular place with the art set. A blackboard menu lists classic French-style fare at reasonable prices. A great place for lunch or just for coffee. Located in the Latin Quarter. Telephone (687) 27 80 03



Le Rocher Crêperie

A classic Brittany-style Crêperie set high on a hill with superb views over the Baie des Citrons. Thin, crisp, buckwheat flour crêpes with savoury fillings, called 'galettes', are great for lunch, served traditionally with a glass of apple cider. Sweet crêpes are served with everything from sugar to chocolate and ice-cream. Le Rocher crêperie; 55 Promenade Roger Laroque, Anse Vata, behind Le Surf hotel. Telephone (687) 25 35 75



La Buvette du Marché

Set in the middle of the local market at Port Moselle, this is a great place to start the day with a buttery pastry and a good café (coffee). Try: petit noir (short black), café noir (long black) or café au lait (flat white) served in a large bowl so you can dunk your croissant like the French do. You can also order fresh fruit juice, baguette with exotic jams like papaya or banana, croque monsieur (toasted ham and cheese sandwich), croque madame (the same but with an egg added)... and much more.

Nespresso Café

French café culture is different to ours, but Nespresso is a good stop if you're in need of a coffee hit. This café serves all the usual coffees – however, a 'flat white' is hard to find, as this is a typical Kiwi institution. I usually order 'café crème' as this is as close to a flat white as it gets (interestingly this coffee does not contain cream, as the name suggests) Baie de L'Orphelinat



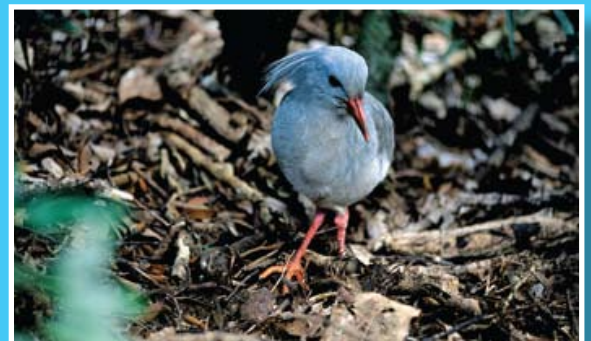
Roulottes

For a typical French experience, pick up a snack from one of the food caravans (known as roulottes) in the city and dotted around the seafront from Port Moselle to Anse Vata. These mobile snack bars sell a tasty selection of simple bites to eat, from filled baguettes, crêpes, pizza slices and spring rolls to waffles (gaufres) and ice creams.



Visit Le Parc Forestier

Catch Le Petit Train which departs from Anse-Vata twice a day. The Zoological and Forest Park is just a few minutes from the City Centre, in the heights of Nouméa. You'll be able to see native species such as the cagou, roussette (fruit bat), notou and various parakeets. Non-native species include birds, monkeys and baboons. Small children can pet tame donkeys, goats and deer, or feed the ducks and geese. There's a children's playground and lawns where you can picnic or a café at the entrance that serves lunch and snacks. Open every day from 10.15 am to 5.45 pm, except Mondays.



Restaurant guide

There are many wonderful restaurants to choose from in New Caledonia.

Here's a selection of some the finest to be found in Nouméa:

L'Hippocampe

L'Hippocampe (the Seahorse) is the sophisticated restaurant of Le Méridien Nouméa hotel. The elegant menu features creative modern cuisine made using the best available local ingredients and accompanied by a large selection of wines. Situated in the beautiful gardens of the 5 Star Le Méridien Hotel. Reservations recommended. Telephone (687) 26 50 00.



Restaurant 1881

Restaurant 1881 is located on a historical site in Nouville, just 5 minutes drive from the city centre. Choose between the picturesque over-water dining room with a superb sea view and the romantic main dining room set in the historic Colonial-style building. The menu features modern French-Pacific cuisine.

Telephone (687) 24 00 42



Restaurant 360°

Set on the 19th floor of the Ramada Plaza Nouméa Hotel in Anse Vata, Restaurant 360° is a revolving restaurant offering a panoramic 360 degree view of Nouméa. The menu of modern French cuisine uses the freshest local ingredients. The wine list is one of the best in Nouméa. Telephone (687) 23 90 90

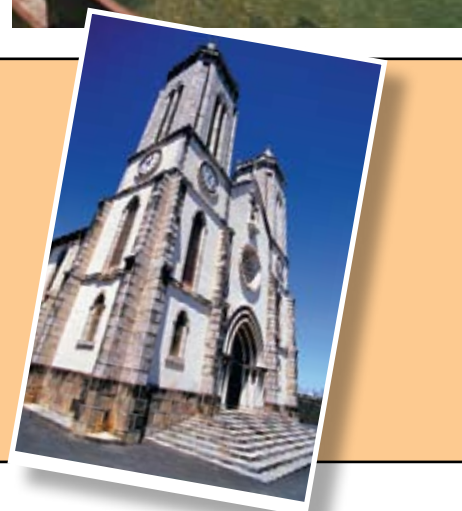
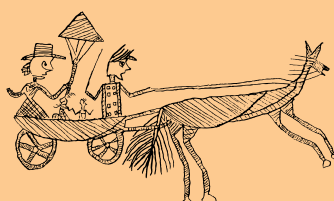


Le Miretti-Gascon

The oldest French restaurant in New Caledonia, Le Miretti-Gascon is situated in a Mediterranean-style country house. Serving traditional French regional cuisine and fresh seafood specialties, including: lobster, prawns, crab and succulent oysters. 24 rue Gabriel Laroque at Anse Vata easy walking distance from the Ramada Plaza and Nouvata Parc. Hotels. Telephone (687) 26 40 41

Visit Cathédrale St Joseph

Cathédrale St Joseph sits on a slope just above the city centre, with great views across the city and the bay. Its construction by convicts, began in 1888. It has beautifully coloured stained-glass windows and elaborate carvings on the pulpit, altar panels and confessional.



La Coupole

Serving French style cuisine adapted to Nouméa, La Coupole is an excellent restaurant located close to many of the major hotels. It's a great place for groups. Wine experts will enjoy the extensive list of French wines, especially the Bordeaux inclusions. Located at Rocher à la Voile at Anse Vata next to Le Surf Hotel. Telephone (687) 26 44 11



Le Roof

Set over the water in a building representing a traditional Melanesian tribal hut, Le Roof offers some of the best views of Anse Vata, and sometimes dolphins or turtles can be seen swimming by. Le Roof serves excellent wines and creative cuisine. There's a fun bar and nightclub in the same complex.

Located at the end of Anse Vata, close to the Nouvata Parc, Ramada Plaza and Le Méridien Hotels. Telephone (687) 25 07 00



Marmite et Tire Bouchon

An attractive restaurant with an internal cave (wine cellar) used as a feature wall – and therefore a superb wine list with many available by the glass. The food style is delightful and modern with clever twists on traditional dishes. Appealing formula menus are available at lunch and dinner time. 5 rue Jules Garnier, Baie de l'Orphelinat.

Telephone (687) 25 17 05

Restaurant Auguste Escoffier

This is the training restaurant for Nouméa's Escoffier Hotel Catering School. The food is prepared and served by hospitality students and monthly menus are available at reception. It's one of Nouméa's best-kept secrets that you can enjoy a first-class, classic French meal at this restaurant at a fraction of the cost you'd pay at a noted establishment. Bookings are recommended. 4 rue Georges Baudoux.

Telephone (687) 27 63 88



Côté Sud

Côté Sud, a superb restaurant with a great hillside view over the Baie des Citrons. With formal white table cloths and an elegant atmosphere, this has been described as 'like walking into a restaurant in the middle of Paris'. The menu features very creative, modern French cuisine and excellent wines.

Telephone (687) 26 28 11



Le Relais de la Vallée

A very small, quaint restaurant, located between the city and Baie de Sainte Marie, behind the Géant supermarket. It is owned by a couple from France, who offer an excellent menu and wine list. Bookings essential. 39 rue Charleroi at Vallée des Colons.

Telephone (687) 25 28 39



La Chaumière

One of the most established French restaurants in central Nouméa and a favourite with the locals. Set in an old colonial house, the atmosphere is cosy and the tasty French food is wonderfully traditional. La Chaumière is also a tea salon and they do great take-out meals. Located in the Latin Quarter at 13 rue du Dr Gueguan. Telephone (687) 27 24 62.

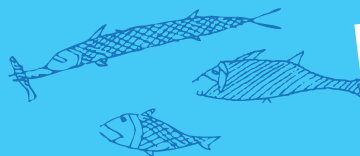
Visit The New Caledonia Lagoon

The lagoon and coral reef that surrounds New Caledonia is a very recent addition to UNESCO's list of world heritage sites. There's over 23,400 km of lagoon and 8,000 km of reef formations, with the barrier reef itself covering over 1,600 km. The lagoon and surrounds is home to dugongs, hump-backed whales, turtles, nautilus and many more unique marine species. As well as over 800 varieties of hard and soft coral and gorgonian fans. The reef's architecture is exceptional, with arches, tunnels, canyons and caves. And of course, the crystal clear waters ensure marvellous visibility.





Go Diving



To truly experience the lagoon and its inhabitants, you need to get under the water! With comfortable water temperatures of between 21°C and 28°C, New Caledonia is perfect for calm water snorkelling around the myriad of small coral islands and atolls that dot the lagoon. Or for Scuba divers, there is a choice of professional dive operators who can take you to some of the most beautiful places to snorkel in the world. Full Day and Half Day trips are available, with departures from Nouméa every day. There are many PADI, SSI and CMAS approved diving centres, all offering beginners courses, training and certification.



Casual and fine dining eating places

CASUAL DINING

- 1 Les 3 Brasseurs
- 2 La Fiesta
- 3 Le Bilboquet Plage
- 4 Le Zanzibar
- 5 Fun Beach
- 6 Le Faré Palm Beach
- 7 Rimba Juice Café
- 8 Art Café Resto
- 9 Le Rocher Crêperie
- 10 La Buvette du Marché
- 11 Nespresso Café

FINE DINING

- 1 L'Hippocampe
- 2 Restaurant 360°
- 3 Le Miretti-Gascon
- 4 Restaurant 1881
- 5 La Coupole
- 6 Le Roof
- 7 Côté Sud
- 8 Le Relais de la Vallée
- 9 La Chaumière
- 10 Marmite et Tire Bouchon
- 11 Auguste Escoffier Restaurant



Visit South of Nouméa

Yaté & the Blue River Provincial Park.

The Blue River park is 60km from Nouméa with waterfalls, swimming holes, bushwalks, river kayaking and rainforest, including ancient kaori, sandalwood and pine trees.

Yaté is typical of the south, with its red, rugged landscapes, ecological diversity and, despite the arid appearance of the environment, an abundance of water.

For those interested in trekking and exploring, Yaté is wonderful bushwalking and 4WD country.



A fromage affair

A Guide to French Cheeses

The reputation of French cheeses is second to none, and according to recent estimates there are about 700 different cheeses produced in France today. Although we get the chance to taste only a few of these wonderful cheeses in New Zealand, there are numerous delectable choices in Nouméa – more than enough to fulfil your inner connoisseur. Add these French favourites to your picnic hamper.



White soft-ripened cheeses

The most celebrated members of the soft-ripened family of French cheeses are camembert and brie.

Genuine **camembert** is only made using cow's milk in Normandy. Camembert rind should be covered in white mould with darker strips and stains, with the inside a creamy yellow. The cheese ripens from under the rind to the centre, so when the centre is really soft the cheese is very ripe.

French Brie is a mild, delicately flavoured cow's milk cheese made in the shape of a wheel. When brie reaches its prime the skin becomes more golden in colour and the inside is creamy. The finest brie cheeses are named after the town or village from which they originate, e.g. brie de Meaux, brie de Melun, brie de Nangis.



Goat's milk cheeses (Chèvre)

The texture of chèvre cheese varies from soft to firm and the taste from delicately creamy to strong and acidic. Chèvre cheeses come as a white fresh cream cheese in a variety of shapes – small cylinders, cones, pyramids, logs, ovals, shallow disks and even in small bowls. Some are dusted with ash or herbs, or wrapped in leaves to keep them moist. Most goat cheeses are sold under the generic name of 'chèvre' but many have an individual name, such as

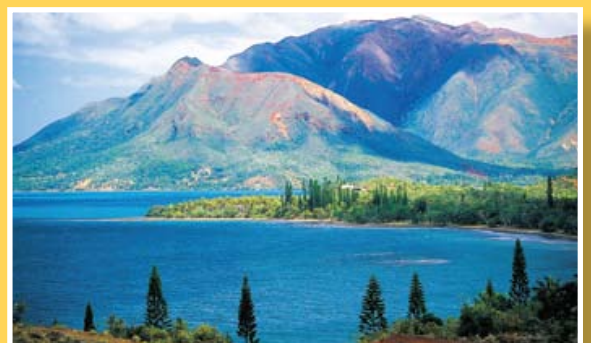


Saint-Marcellin, Pyramide and Sainte-Maure from the Loire region and Banon from Provence.

Visit South of Nouméa Mont Dore

Approximately 30 minutes from Nouméa

Mont-Dore is a magical setting. Bush walks or excursions on mountain bikes, with or without a guide, lead you to valleys or to the banks of rivers. With fresh water springs, forests, and a lookout post for watching the seasonal passing of whales, this area holds irresistible attractions for nature lovers.



Sheep's milk cheeses

Like goat's milk varieties, cheese made from the milk of sheep can range from soft to firm in texture. Ewe's milk has a higher fat content (but lower lactose) than cow's milk, so these cheeses tend to have a very creamy texture and smooth, fresh taste. Roquefort is a famous blue cheese made from sheep's milk.



Semi-Soft Cheeses

Many of the finest semi-soft cheeses were first made in monasteries during the Middle Ages. They have washed rinds, often with an orange tinge, and are creamy with a velvety texture and mild to strong aroma – sometimes they smell stronger than they taste. Enjoy these tasty morsels with some good bread, wine or beer.

Port Salut, developed by monks in Brittany in the early 19th Century, has an elastic, creamy texture and a gentle flavour. When young, Port Salut has a mild and delicate aroma and with a bit of age it develops an overpoweringly strong smell.



Livarot is named after a village in Normandy, and is one of the oldest cheeses in France. A strong-tasting cow's milk cheese, Livarot has a spicy flavour and literally melts in the mouth when eaten.

Saint Nectaire is a delicious nutty flavoured cow's milk cheese with a supple, silky texture that melts easily in the mouth. This ancient cheese is produced in the Auvergne region of central France.

Blue-Veined Cheeses

These are the aristocrat of the cheese world. France has made 'fromage bleu' for about 2000 years. There are many delicious French blue cheeses – some soft and creamy, others harder and crumbly. They're all a bit piquant, with that distinctively strong, sharp 'bleu' flavour.



Roquefort is the king of blue cheeses and a favourite with those who love strong flavours. It is made from sheep's milk and left to mature for two to three months in cool, damp and breezy limestone caves. One of the most popular blue varieties, Roquefort is creamy with a strong, sharp flavour and is delicious in salads.

Fourme d'Ambert is one of the mildest of the blues, and has a creamy texture and nutty flavour. This cheese is one of France's oldest and dates back to Roman times. During the ageing process, the cheese is injected weekly with a sweet white wine. For this reason, it is best enjoyed with sweet wine, like sauternes.

Semi-Hard and Hard Cheeses

Delicious French hard cheeses are made in the mountainous regions of the country, such as the Alps and the Pyrenees. Most of the cheeses are formed as large wheels and some have 'holes' or 'eyes'.



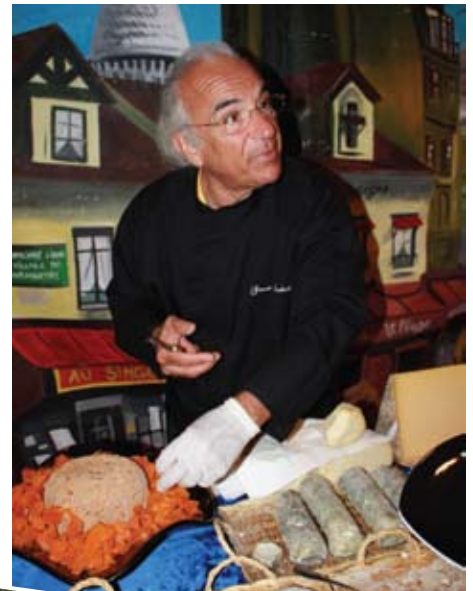
Cantal is thought to be France's oldest cheese, and possibly used as the model for English cheddar. It has a firm, smooth texture, mild nutty flavour and is sold in slices cut from a large cylinder weighing about 40kg.



Gruyère The French make two cheeses from the Gruyère family: Beaufort and Comté. Popular with children, Emmental resembles Gruyère but is more smooth, elastic, and has bigger holes.

Meet the Cheese Master

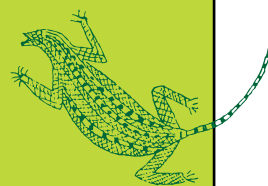
Each year Gérard Poulard, a famous cheese ambassador from Paris, visits Nouméa to share his vast knowledge of French speciality cheeses. Poulard brings over 130 different varieties of handcrafted cheeses with him and conducts interactive tastings of his collection at Le Méridien Hotel.



Visit North of Nouméa Sarraméa

Located within the mountain range, Sarraméa is cool, green and historic. The adjacent valleys of Couli, Negropo and Moindou have always been a place of encounter and exchange between Melanesian coastal and mountain villages.

Most of the coffee plantations established at the beginning of the century by settlers from the North of France have now been replaced by orchards and vegetable crops in an area which is ideal for walking and climbing.



Anse Vata & Baie des Citrons

Anse Vata

This attractive seaside tourist area is home to most of the major hotels in Nouméa, including the 5 Star Le Méridien, Ramada Plaza, Nouvata Parc, Le Pacifique, La Promenade, Le Lagon and Le Surf. It's a pleasant place to explore on foot and you will find that many eateries and attractions are within easy walking distance of the hotels. At Anse Vata there's a range of restaurants and cafés including Chinese, Italian pizza, and seafood. There's also a choice of breakfast, coffee, snack and ice cream bars. Plus, an excellent butcher (Boucherie du Val Plaisance) that sells simple take-out meals, and several small superettes for stocking up on supplies.

Baie des Citrons

Next door to Anse Vata, and only 5 minutes from downtown Nouméa, you will find Baie des Citrons (Lemon Bay). This shopping and restaurant complex is fast becoming the most popular restaurant and bar area for locals and visitors alike. On any week night, and especially over weekends, the casual bars and eateries here are buzzing. Le Sorbetiere, serving a delicious choice of ice creams and sorbets, as well as light meals and drinks, is a popular place. During the day you will often find the traditional French ice cream man as he wheels his colourful trolley along the bay.



Visit North of Nouméa La Foa

Less than 2 hours drive north of Nouméa

Nestled at the foot of the mountain range and open to the sea, La Foa offers a large variety of sports and leisure activities for tourists. Bush walking or horse-riding, visiting the historical and cultural sites, and a wide variety of excursions and sports.

Parachuting, canyoning, sailing, surfing, diving, walking, riding or quad bikes all provide an extensive choice.



You'll love the nightlife!

Nouméa at night is very much like the warm heady nights on the Côte d'Azur (French Riviera) with locals and visitors mixing in local restaurants, bars, casinos and discotheques around town.

The main night spots centre around the beach areas of Anse Vata and Baie des Citrons, where the locals gather to see and be seen. Along Anse Vata, a visit to Bodega Del Mar is the perfect way to unwind from a day of sailing, swimming or trekking and the perfect spot to watch the sun set. This spot comes alive at night with glittering fairy lights, chilled-out sounds and an open balcony overlooking the ocean. Or try Poplight on the pier, next to Le Roof restaurant.

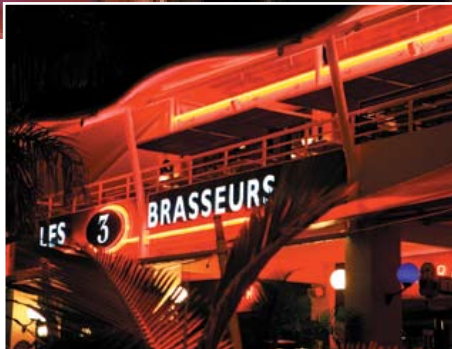
For cocktails and dancing head to Baie des Citrons where a number of clubs thrive on Friday and Saturday nights to pulsating euro beats. The Club, Villa Coco, Jet 7 and the Spice Club are all popular spots after 11pm. Many have cover charges or require you to purchase a drink for entry.

If you're up for Karaoke, try the MVLounge. Or the Piano Bar Paillard at Baie de l'Orphelinat. In the town centre, Karma Lounge in the Quartier

Latin is popular, as is the "Flex Club", located near the Place des Cocotiers.

For a touch of Monte Carlo, you can try a night at one of the city's popular Casinos. The biggest of these is Grand Casino adjacent to Le Méridien. If you're staying at the Hotel, look inside your check-in pack for some credits to get you started. Alternatively, make like Bond and head over to the Casino Royal at Le Surf Hotel where you can expect all your favourite casino games. Dress code is smart casual, no jeans or sandals.

There are often a number of local and visiting acts to Nouméa playing a wide variety of music from jazz, rock and latin to DJ beats. Keep an eye out for the handy monthly 'Sortir' pocket guide (www.sortir.nc) in your hotel lobby or at information centres which update you on who's in town and where to catch an interesting gig. All of the major resorts and hotels also have excellent bars that offer you a chance to unwind and talk about the day's activities over your favourite cocktail, a glass of French wine or try the refreshing local beer, Number One. Happy hours are also popular between 5-7pm - check with your hotel reception.



Visit North of Nouméa Poé Beach

170 km north of Nouméa

Poé beach ranks amongst the most beautiful on the mainland. It features 20 km of fine white sand and a crystal-clear lagoon with no deep water - sun and sea at their best!

Poé Beach is an internationally renowned windsurfing and kitesurfing spot with camp sites and many other accommodation options available.



Mango and Passionfruit Clafoutis

Clafoutis is a French baked vanilla custard pudding, traditionally studded with black cherries.

I've given this classic pudding a South Pacific twist by using tropical fruits – mango and passionfruit – instead. It's easy to make and when served hot, it couldn't be more delicious.

MANGO AND PASSIONFRUIT CLAFOUTIS

Serves 6

- 2 tsp melted butter, to grease dish**
- 2 large eggs, at room temperature**
- 1/3 cup vanilla sugar (or caster sugar)**
- 1 tsp pure vanilla extract**
- Pinch salt**
- 1/3 cup cream (or milk, if preferred)**
- 3 tbsp plain flour, sifted**
- 1 fresh mango, peeled and thickly sliced**
- Pulp from 2 fresh passionfruit**
- Icing sugar, to dust**

1 Preheat oven to 180°C (160°C fan bake). Lightly butter the base and sides of a 20cm flan dish.

2 Place the eggs, sugar, vanilla extract and salt in a bowl and beat with an electric mixer until thick and pale. On a low speed, beat in the cream and flour to just combine.

3 Pour the mixture into the prepared pan and arrange the sliced mango over the top. Bake for 25 minutes or until puffed and golden brown.

4 Remove from the oven and drizzle with passionfruit pulp. Dust with icing sugar and serve hot.



Recipe and photo © copyright Julie Le Clerc 2009

Visit North of Nouméa

The Commonwealth War Graves Cemetery

If you're driving north, about fifteen minutes before Bourail and the Poé Beach area is the Commonwealth War Graves Cemetery. Laying here are over 200 members of the New Zealand Land and Air Forces and Merchant Navy and 169 members of the Western Pacific Local Forces who died during operations in the South Pacific area and who have no known grave. The Cemetery is kept in absolutely immaculate condition by the local people, with Anzac Day being commemorated here each year.

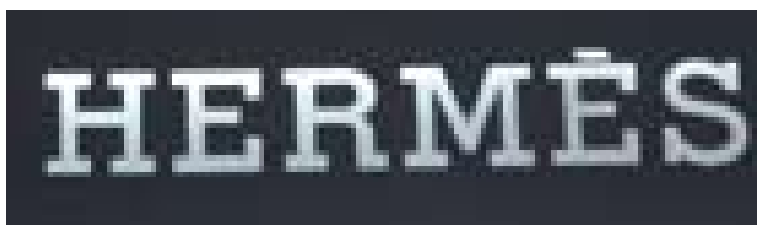


Other shopping

New Caledonia's capital, Nouméa, has a compact shopping district and is a good place to shop for shoes!

Start at the Place des Cocotiers (Coconut Square). Surrounding this square is a busy shopping district where you will find shops selling wares ranging from European fashion and shoes, black pearls, Hermès perfume and luxuries to cookware and colourful local dresses and pareo (sarong-like wraps). There are a couple of good bookshops to browse, however the books, though attractive, are mostly in French.

You'll discover that the local Municipal market, at Port Moselle, sells more than just fruit and vegetables. There's also a handicraft market where you can choose from a selection of arts and crafts, such as carvings and paintings, produced by local artists. The main handicraft market is situated opposite the Maritime Museum.



There are small shopping complexes at both Baie des Citrons (Lemon Bay) and Anse Vata. The Promenade shopping complex, opposite Anse Vata beach has a row of shops for gifts and fashion, including The United Colours of Benetton.

Next to the Port Plaisance marina (rue Jules Garnier) is a great shopping centre – Galerie Port Plaisance – that has a string of designer clothing stores selling men's, women's and kid's fashion, chic European shoe shops, and homeware and gift stores all nestled around a good Casino Supermarket.

Visit The Northern Province

The North West coast is a region of wide open spaces, mountains, and savannah sprinkled with paperbark. The North East coast is much more tropical with lush vegetation, turquoise lagoons, wide rivers, spectacular waterfalls, and coconut groves. Major attractions of the north include its massive rugged coastline, and beautiful beaches near Poupou. Malabou in the vast bay of Nehoué, and the deep blue coloured Bay of Pam. Hiking, mountain biking or Fly Drives are the best way to explore this vast region.

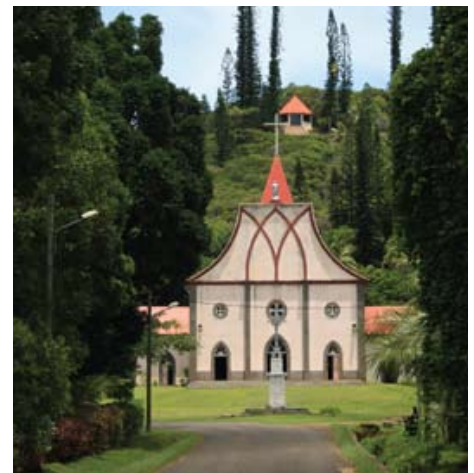


Further afield

Isle of Pines



A place where time stands still in an idyllic setting of white beaches under swaying palms and soaring Araucaria pines.

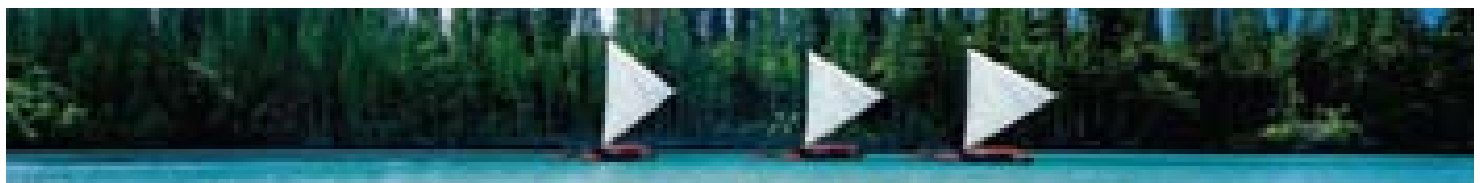


On the Isle of Pines, all year round you can enjoy fresh fish and grilled lobster with your feet in the sand in a small beachside restaurant or in a hotel restaurant or gîtes. Tourists particularly enjoy eating the Isle of Pines' snails.

For a change why not try a nice Kanak fish or chicken Bougna (meat and vegetables cooked in coconut cream).

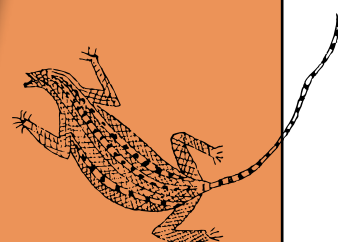
The local market is held at Vao every Wednesday and Saturday from 7:00 am to 10:00 am.

www.isle-of-pines.com/



Visit Dumbéa

The town of Dumbéa, situated only a few minutes from Nouméa, allows you to discover in a day or half-day excursion the foothills of the typical New Caledonia wilderness. Mt Koghi and it's primary tropical forest are rich in endemic flora. Or you can play golf at Dumbéa's exceptional golf course. Or just swim in clear river waters and take mountains walks!



Loyalty Islands

Lifou, Maré, Ouvéa and Tiga, are places of legend and tradition, mystical islands of unique beauty.

These islands are endowed with fabulous natural beauty - long deserted beaches of pristine white sand, enchanting crystal-clear turquoise lagoons, sheer cliffs majestically crowned with colonial pine trees, legendary rocks rising like medieval fortresses, and fish and coral fauna found nowhere else in the world. And the crops grown here are special too - avocados and vanilla.

You can sample both at the local markets, on the menus at restaurants, and if you're well timed, at the Agricultural Fairs held on the island of Maré during the year. The annual

Avocado Fair is held in Maré at the beginning of May and the Agricultural Island Fair is held in Maré during the month of September.

Vanilla is grown on the island of Lifou, the largest of the Loyalty Islands. Informative tours of the plantation can be arranged.

New Caledonia's vanilla is known for its quality and is preferred by the island's top chefs, who use it creatively in both sweet and savoury dishes.

www.iles-loyaute.com/



Northern Province

Renowned for its unspoilt, grand landscape that varies from lush tropical vegetation and waterfalls, to deserted beaches and isolated villages.

A fly drive package is the best way to explore the variety of the Northern Province. Head north from Nouméa, up to the west coast with its stunning sheltered beaches, and then down the west coast with its tropical rainforest.

Fishing and diving are the main attractions in the far North.

The North is also rugged cattle country and the beef produced is celebrated at the Beef Festival in Païta. Locally produced beef and venison is of very good quality and you will be able to try it on menus around town. Or, look out for venison sausages, terrines and pâtés in boucheries (butcher shops).

www.tourismeprovincenord.nc/US/index.php



Visit The Loyalty Islands

The four raised coral islands, Maré, Tiga, Lifou and Ouvéa, lie about 100 km to the east of the mainland. They have a combined population of about 19,000 people. The islands are relatively flat, have no rivers and low rainfall. The local people are relaxed and friendly – who wouldn't be, having some of the best beaches in the entire South Seas! Flights to the Loyalty Islands leave from the domestic airport at Magenta in Nouméa.



So many perfect picnic spots

So, you're loaded up with a basket of gourmet food and wine, it's only fitting you now find a setting that is as spectacular as the picnic you are about to enjoy. Here are some suggestions:

Idyllic islands

While you can hire a boat or take one of the boat tours, an easy option is to take a water taxi out to Duck Island (L'île aux Canards). Just a very short distance from Anse Vata, the island is a favourite location for picnics and water sports, such as windsurfing. You can hire deck chairs and snorkel gear to explore and swim off lunch.

Tropical beaches

The many beaches around Nouméa make great spots to soak in the tropical atmosphere. To venture beyond the popular Anse Vata and Baie des Citrons, take the local bus or a taxi to Kuendu Beach in Nouville. A favourite with the locals, it's a popular spot for picnics and a game of beach boules (pétanque) on the sand.

Natural settings

For a more natural setting, the wonderful botanical gardens at the Michel-Corbasson Zoological and Forest Park are just a short drive or stop by bus or Le Petit Train. Perched on the heights of Montravel, the Park has magnificent views and a pleasant walking track where you can see local plant and bird life.

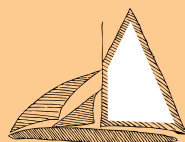
Magnificent views

If you want views, then why not head to nearby Ouen Toro, the peak adjacent to Anse Vata that offers sprawling views across Nouméa and out to the islands. Or if you have the luxury of more time, take an excursion south to Mont Dore, New Caledonia's highest peak at 800 metres high with outstanding views of Nouméa's lagoon.



Visit The Loyalty Islands Lifou

Lifou, the largest of the Loyalty Islands, is a raised atoll. Great cliffs and fine sand beaches mark the contours of the island. The main town and administrative center is We, situated on a dream beach on the eastern coast. The delicate little chapel of Notre-Dame-de-Lourdes (pictured) stands on a spit of land overlooking the Baie du Santal on the east coast and offers a terrific view of the island. It is all picture perfect!



French Goat's Cheese

AND LYCHEE SALAD

*This is a classic French salad
but I've given it a South Pacific
twist by adding some
juicy fresh lychees.*

This salad is a great way to experience any of the delicious French goat's milk cheeses available in New Caledonia.

FRENCH GOAT'S CHEESE AND LYCHEE SALAD

Serves 4

Olive oil

4 rashers rindless bacon, coarsely chopped

12 fresh lychees, peeled

150g mesclun (baby salad leaves)

2 tbsp white wine vinegar

4 tbsp extra virgin olive oil

Salt and freshly ground black pepper

1/4 stale baguette, sliced

4 small rounds goat's cheese, at room temperature

1 Heat a little oil in a frying pan, add bacon and cook until golden brown. Remove to drain on paper towels. Quarter lychees, removing and discarding stones.

2 Place mesclun, bacon and lychee quarters in a bowl. Drizzle with vinegar and extra virgin olive oil, season with salt and pepper and toss well, to coat.

3 Meanwhile, grill or toast slices of baguette. Divide salad between four serving plates. Pile a few slices of toasted baguette on the salad and place one round of goat's cheese on top of each.



Recipe and photo © copyright Julie Le Clerc 2009

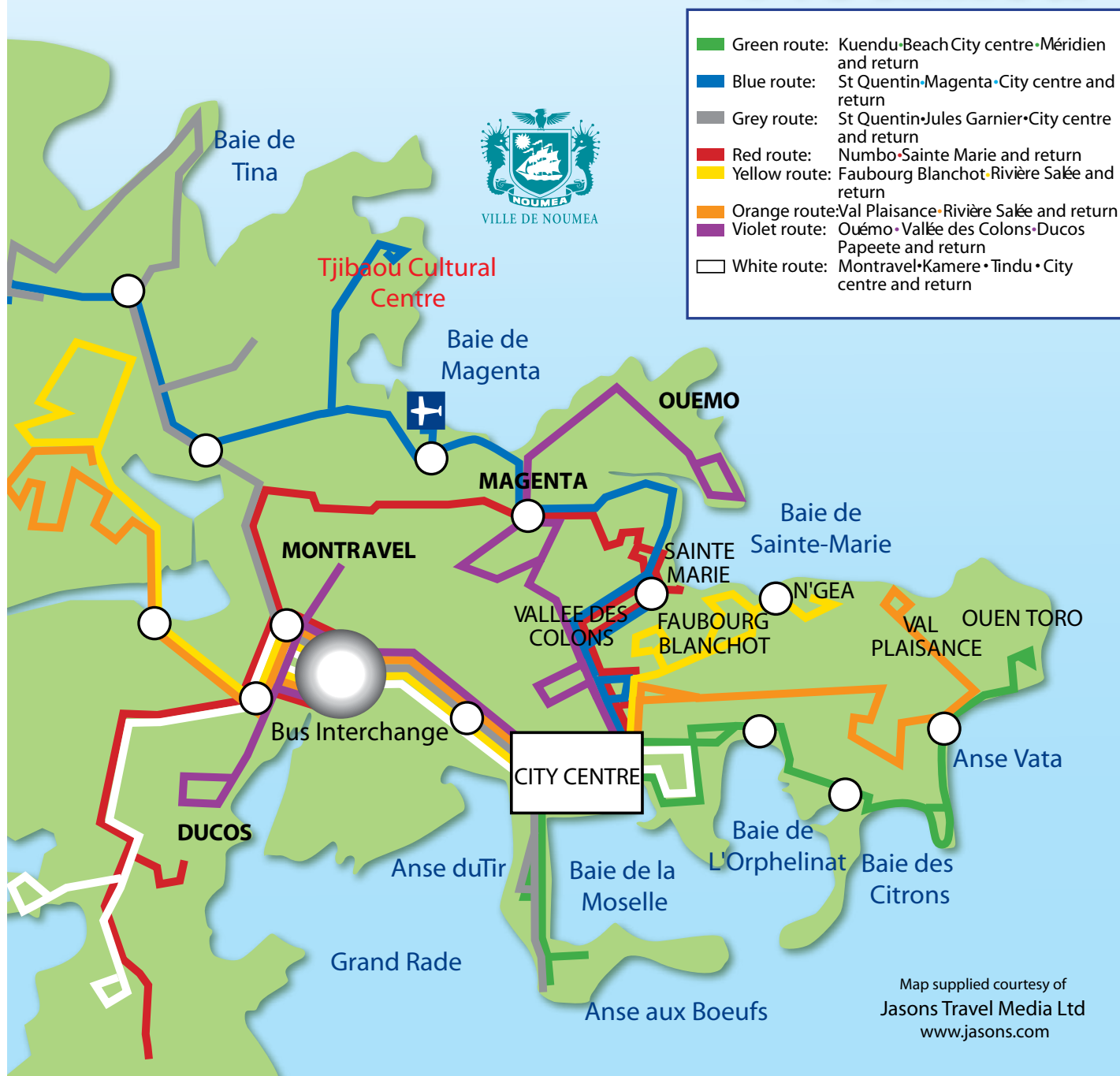
Visit The Loyalty Islands Ouvéa and Maré

Maré is an island of real contrasts, with five-storey high cliffs, basalt rocks, dark forests, small coves with caves and powdery white sand beaches lining the clear waters of the lagoon.

The crescent-shaped atoll of Ouvéa is considered one of the most beautiful in the South Pacific, with its uninterrupted 25km stretch of dazzling white sand. Other must visit sights include the Cliffs of Lekine dotted with caves, Maouli Bridge, and the Blue Hole of Anawa, a series of fresh and salt water waterholes providing a sanctuary for turtles. Accommodation is available on both islands with flights departing from the domestic airport in Nouméa.



Bus routes around Nouméa



Visit ISLE OF PINES A taste of paradise

The Isle of Pines lies eighty kilometres south of Nouméa - 20 minutes by air or a 3 hour trip by ferry. Just 14 km wide and 18 km long, it is a place where time seems to stand still in an idyllic setting of white beaches under swaying palms and soaring Araucaria pines. "Kunié", as it is still called by the inhabitants, is as beautiful under water as it is on land and a favourite spot for divers. Excursions by canoe, glass-bottom boat, yacht, as well as magnificent underwater dives are also available.



Getting around is so easy!

New Caledonia has many exciting destinations to explore and there are a number of transport options available to help you find your way around.

Drive yourself

If you're staying in New Caledonia for longer than an extended weekend, renting a car can be handy to explore the surrounds outside Nouméa. It is important to remember that, unlike New Zealand, driving is on the right hand side of the road. Holding an international driving licence is not a necessity, as long as you have a current driving licence, are over 21 years old and have a minimum of one to two years experience. There are plenty of options for car rental either at Tontouta Airport or in Nouméa.

For those taking a shorter break you can easily explore Nouméa using local transport. Apart from being much cheaper it also presents an opportunity to rub shoulders with the locals, and spend more time soaking in the tropical atmosphere.

Take a Taxi

Taxis are a convenient way to get around. You can request a taxi with an English-speaking driver, however most drivers have a command of English that will enable you to communicate. If you do find a driver with limited English, a handy tip is to ask your hotel concierge to write down your destination in French, before you set out. The main taxi rank in Nouméa is located on the corner of Austerlitz and Anatole France Streets in the city centre. There is also another rank at Anse Vata. Taxis can take a maximum of four people and prices are charged at fixed rates. Prices vary depending on the traffic, as a guide: from Anse Vata to the city centre, approximately 1,200XPF / NZ\$22.60 (Prices quoted July 2009).

On the Buses

Nouméa has a reliable and frequent public bus system, that is cheap and easy to use. Operating from near all major hotels to the city and major tourist destinations from 5am to 7pm weekdays – buses run every 15-20 minutes. On weekends, the schedule starts a little later and finishes a little earlier, with up to 30 minutes between departures. There are eight routes that are numbered and colour-

coded for convenience. The green bus goes through the city centre to the main beaches and through to Kuendu beach in Nouville, while the blue bus goes north to the Magenta Airport and the Tjibaou Centre. Tickets can be purchased on board or at the main bus stations for around 200XPF / NZ\$3.50 one way. (Prices quoted July 2009).

Le Petit Train

No trip to Nouméa is complete without a trip on the colourful Le Petit Train, as this little train brings out the inner child in even the most seasoned of travellers. Winding its way around Nouméa, it's the original hop-on, hop-off mode of transport. It will take you to all the major sites and get you orientated with the city. There are two train circuits: the popular city tour (1.5 hours on the purple and red train) operates five times daily from Anse Vata, stopping at many of the major hotels and travelling around the bays to the local market, city centre and up to the Parc Forestier Botanical Gardens. The cultural tour (4 hours on the green and gold train) departs Anse Vata and major hotels on Wednesday and Thursday afternoons and takes the trip north to the Tjibaou Cultural Centre via some of Nouméa's beautiful colonial houses. Costs 1200XPF / NZ\$22.00 for adults and 600XPF / NZ\$11.00 for children aged 2-12 years. Timetables and tickets can be purchased at the Palm Beach shopping arcade in Anse Vata or see your hotel concierge. (Prices quoted July 2009).

Explore Nouméa on the Nouméa Explorer

The Nouméa Explorer bus is a hop-on, hop-off bus services that operates on an hourly loop and visits all major tourist attractions in Nouméa. Daily passes cost 1500XPF / NZ\$28.00 per adult and 500XPF / NZ\$10.00 for children under age 11. The Nouméa Explorer runs every day, except Monday, between 8am and 4pm, with stops at nearly all major hotels. Tickets can be purchased on board. The Explorer bus stops include the Maritime



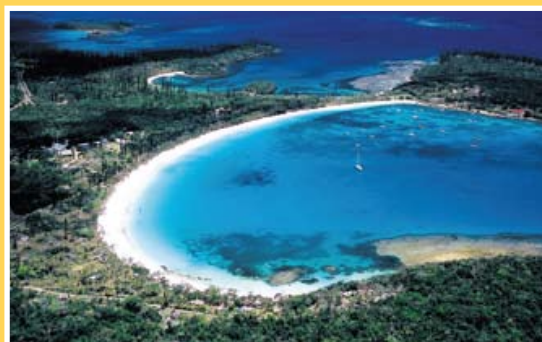
Museum, Handicraft Market, Port Moselle Market, Museum of New Caledonia, Baie des Citrons, Anse Vata, Zoo and Botanical Garden, City Centre, Town Museum, Coconut Square, Le Méridien Hotel and the famous Tjibaou Cultural Centre. Entry fees are not included. To book telephone (687) 27 19 80 (Prices quoted July 2009).

Save with a Nature & Culture Pass

This is a unique and convenient way to visit six of Nouméa's 'must see' tourist attractions and save money at the same time. The Pass gives you entry to the Aquarium, Tjibaou Culture Centre, City of Nouméa Museum, Museum of New Caledonia, Maritime Museum and Parc Forestier Nature Reserve. As Le Petit Train and Nouméa Explorer Bus visit all of these venues, and you can purchase your pass at any one of them. The Nature & Culture Pass costs under 2000XPF / NZ\$37.00 per person, and is valid for six months from the first visit. (Prices quoted at July 2009).

Visit ISLE OF PINES

To make the most of the Isle of Pines diversity, ideally you'll need to stay at least two or three days. A variety of accommodation options are available, from top quality hotels to local Gîtes. Minibus excursions can be arranged along with car and bicycle rental.



General information

Parlez-vous Francais?

Here are some handy French words, phrases and pronunciations:

Hello (good morning/afternoon)	bonjour	bonzhoor
Good evening	bonsoir	bonswar
Goodbye	au revoir	oh ruhvwar
Please	s'il vous plait	seel voo pleh
Thank you (very much)	merci (beaucoup)	Mehrsee bohkoo
Yes	oui	wee
No	non	non
Excuse me	excusez moi (pardon)	ekskuzay mwa (pardohn)
How much is it?	combien ça coûte?	Kombyehn sa koot
I would like	je voudrais	zhuh voodray
Bread (some)	du pain	du pehn
Coffee	un café	urn kafay
Coffee with milk	un café au lait	urn kafay oh lay
Tea	un thé	urn tay
Sugar (some)	du sucre	du sukr
Milk (some)	du lait	du lay
Beer	une bière	un byehr
Water (some)	l'eau	de low
Red Wine	vin rouge	von rhooj
White Wine	vin blanc	von blonk
A carafe	un pichet	ang peesheh
A bottle	une bouteille	ewn bootehy
A half bottle	une demi-bouteille	ewn dermee bootehy
A glass	un verre	eun vehr
A litre	un litre	eun leetr
Cheese	fromage	frommazh
Fish	poisson	pwahssawng
Seafood	fruits de mer	frwee der mehr
Beef	boeuf	berf
Chicken	poulet	pooleh
Ham	jambon	zhamban
Eggs	oeufs	erf
Bacon	lard	lahr
Butter	du beurre	du beur
Knife	couteau	kootoa
Fork	fourchette	foorsheht
Spoon	cuiller	kweeyay
Napkin	serviette	sehrvyeht
One	un	eun
Two	deux	der
Three	trois	twah
Four	quatre	katr
Five	cinq	sehnk
Six	six	sees
Seven	sept	seht
Eight	huit	hweet
Nine	neuf	nehrf
Ten	dix	dees

NEW CALEDONIA IS GOOD VALUE.

Here's a guide to compare how much things cost in New Zealand Dollars:

Baguette 1 x Large	94XPF / NZ\$1.77
Croissants Pack of 6	520XPF / NZ\$9.79
Strawberry jam 370g	195XPF / NZ\$3.67
Weetbix 375g	275XPF / NZ\$5.15
Natural yoghurt 4 pottle pack	360XPF / NZ\$6.77
Milk 1 litre	125XPF / NZ\$2.35
Nescafé instant coffee	235XPF / NZ\$4.42
Coffee, plunger grind 250g	395XPF / NZ\$7.43
Tea bags 25 pack	175XPF / NZ\$3.29
French butter 250g	250XPF / NZ\$4.70
Butter-like spread (lite) 375g	215XPF / NZ\$4.05
Gala apples per kg	350XPF / NZ\$6.59
6 eggs	195XPF / NZ\$3.67
Cheese - Emmental 220g	305XPF / NZ\$5.74
Cheese - Roquefort 100g	330XPF / NZ\$6.21
Cheese - Feta 180g	370XPF / NZ\$6.97
Chicken liver terrine 128g	350XPF / NZ\$6.59
Large rotisserie chicken	1695XPF / NZ\$31.92
Bag mixed salad leaves	295XPF / NZ\$5.55
Dried pasta 500g	130XPF / NZ\$2.45
Tomato pasta sauce 420g	135XPF / NZ\$2.54
Crackers - Sao 250g	145XPF / NZ\$2.73
Biscuits - chocolate Tim Tams	295XPF / NZ\$5.55
Orange juice 2 litres	395XPF / NZ\$7.43
Coca Cola 600ml bottle	125XPF / NZ\$2.35
Coca Cola 2 litre bottle	295XPF / NZ\$5.55
Number One beer 6 x 33ml cans	725XPF / NZ\$13.65
Heineken 6 x 33ml cans	895XPF / NZ\$16.85
Bottled water: Mont Dore 1.5 litre	95XPF / NZ\$1.79
Bottled water: Perrier 1 litre	195XPF / NZ\$3.67



Visit Taste of France Tour

A great way to sample all that the French do best is to take a 'Taste of France' tour around Nouméa. Visit a French bakery and learn how baguettes and other breads are made. Visit a crêperie and sample some delectable delights before some shopping at the colourful local markets. Then on to a wine cellar to learn all about the art of French wine making before enjoying some wine tasting and French gourmet specialties - just perfect! Tours run from 8:00 - 11:00 am, every Tuesday, Wednesday, Thursday, Friday & Saturday. To book telephone (687) 27 19 80 or visit: www.arcenciel.nc



Customs Information

Important facts you need to know before you leave New Caledonia

It only takes a few days in New Caledonia to acclimatise to the finer things in life, and if you've made the most of your stay you'll already be thinking of how to manage your withdrawal from daily feasts of foie gras, cassoulet and Bordeaux vin!

Stocking up on some of your favourite French fare to take home is the obvious solution - after all, it's the closest you can get to visiting France without the jet lag. But to avoid any problems with customs it pays to take some time to understand what you can and can't bring back into New Zealand.

All wine and alcohol is acceptable - each passenger over 17 years old can bring back 4.5 litres of wine or beer (six 750ml bottles) and three bottles each containing no more than 1125ml of spirits, liqueur or other spirituous beverages.

You can of course bring more, but you'll have to declare this, have your receipts and be prepared to pay the tax on the entire amount. And with new cabin luggage restrictions, no liquids can be carried on board, so wine or spirits will need to be packed in your checked-in luggage.

For foodstuffs, all purchases must be declared as part of your customs declaration including any tinned or dried foods. Not declaring carries swift and expensive penalties.

Biosecurity New Zealand lists the following food items as 'risk goods' for which restrictions apply:

- Meat and meat products
- Eggs and egg products
- Fresh produce
- Fresh fruit
- Dairy products
- Honey and bee products
- Seeds and plants or plant material
- Animal remedies
- Some Chinese medicines

And of course, you need to be wary when purchasing locally made souvenirs to bring home - watch out for any that may contain animal products, including skin, hair, dung, feathers, bone, coral, eggs and sea shells. Some are banned because they can harbour pests and diseases; others are banned because they pose a threat to endangered species.

Generally speaking, bringing back fresh, perishable foodstuffs, such as fruit, vegetables and meat, or items manufactured from plant products are not allowed. But you are generally safe to bring home most tinned or vacuum-packed products. Most tinned pâtés, foie gras, packaged meals and conserves are fine providing they do not include egg, pork, seeds (mustards and jams) or dairy products.

For comprehensive advice for travellers, it's recommended you visit the New Zealand Customs Service website at www.customs.govt.nz

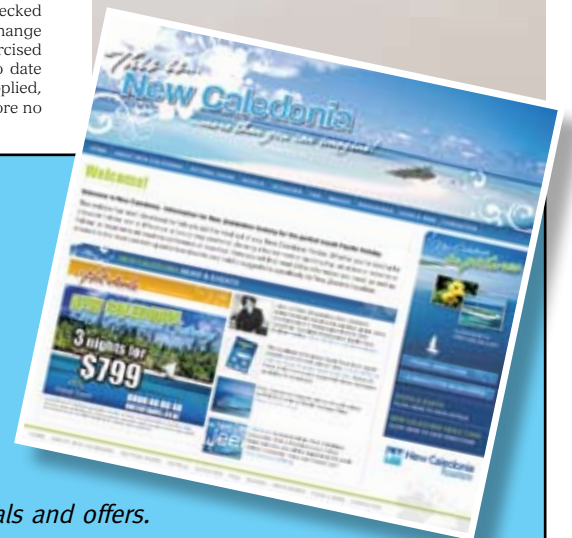


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At www.newcaledonia.co.nz you'll find a wealth of information to help you in planning your holiday to New Caledonia. Plus regular newsletters are uploaded every Friday giving you the latest information, news and events.

You can also register online to receive emails advising you of our latest specials and offers.



This is... **New Caledonia**

...more than you can imagine!



We hope you enjoyed your gourmet trip through New Caledonia. If you have any special delights that you have experienced, we would love to hear about them. Just drop me a line to julie@newcaledonia.co.nz

Bon Appetit!



New Caledonia
Tourism

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