

# JETSETTER

EXOTIC PLACES • INTERESTING PEOPLE • INTELLIGENT TRAVEL

## THE MAGIC OF MACAO

GET READY FOR YOUR NEXT VISIT

**RIPE FOR  
CALI VINTAGES**

FIVE VINEYARDS  
TO VISIT IN NAPA  
AND SONOMA

**CELEBRATING  
NATURE**

A NEW BIG 5  
FOR WILDLIFE



**HANGING IN HANGZHOU**

**CRAFT COCOA**

**VICEROY BALI**



# CRAFT CACAO

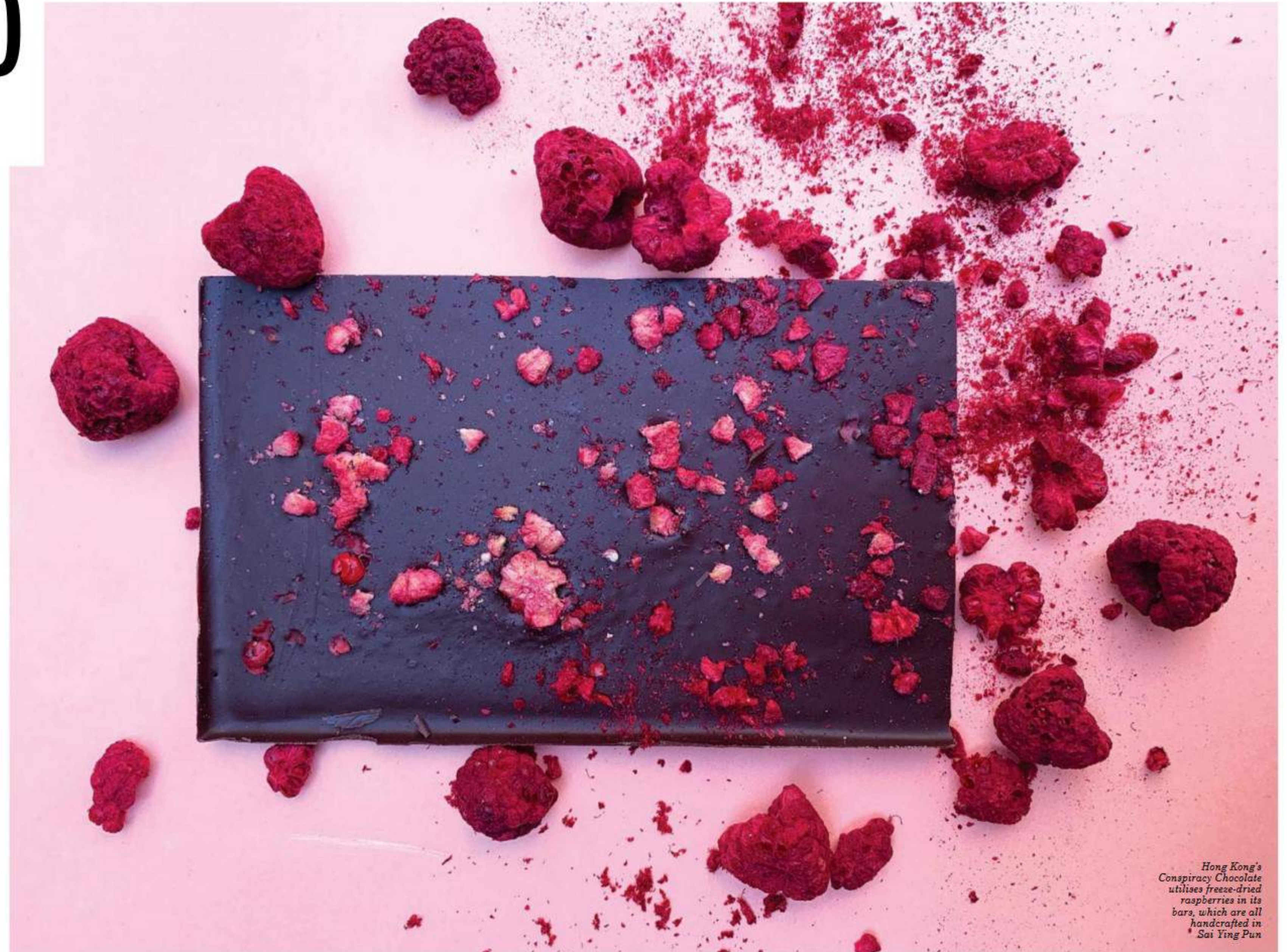
We've had the craft beer revolution, now watch out for the bean to bar trend currently sweeping the world of chocolate...

**H**ong Kong's **Conspiracy Chocolate**, which sources its dak lak cacao beans from a Vietnamese farm, is making its name for itself with flavours like fermented ghost pepper, Kashmiri chilli and raspberry timut, with all bars handcrafted in its Sai Ying Pun workshop by founders Celine Herren and Amit Oz. Watch out for its chocolate making workshops so you can join the bean-to-bar revolution yourself, or purchase bars from one of its stockists, which include Eric Kayser and Sweet World. [conspiracychocolate.com](http://conspiracychocolate.com)

One of the most celebrated examples of bean-to-bar cacao in **New York** is **Mast Chocolate**, which produces handcrafted organic slabs of loveliness laced with lavender, almond butter and olive oil among other ingredients, and uses less sugar in its recipes than most chocolatiers. This family business sources its beans ethically from an organic cocoa organisation in Tanzania, and you can buy bars at retailers including Dean and DeLuca or visit their market/café in Mount Kisco, which is slated to open soon. [mastchocolate.com](http://mastchocolate.com)

Aussies are renowned for their sweet tooth, and **Melbourne** has plenty of great craft chocolate options to keep this discerning market sweet. Owned by brothers Harry & Charlie Nissen, **Hunted & Gathered** sources its cacao beans directly from co-ops in Central and South America, and there's a shop/café adjacent to its factory in Cremorne selling pastries and hot chocolate. Stock up on single origin bars and peruse its inclusion range, which includes fennel seed, mint & cacao nib and cherry & almond. [huntedandgathered.com.au](http://huntedandgathered.com.au)

Switzerland is renowned for its chocolate globally, thanks to the dominance of big brands like Lindt and Toblerone, but you'll also find artisanal bean to bar manufacturers in **Geneva**, like **Orfeve**, which "ripens" its chocolate for two weeks in a cellar like a fine wine. Its tablets are crafted from cacao sourced from Madagascar, Venezuela, Peru and the Solomon Islands, with strengths ranging from 75 to 90 per cent. It's available at retailers including Aux Gourmets and Carasso Morges stores and can also be purchased from the Beau Rivage hotel. [orfeve.com](http://orfeve.com)



Hong Kong's Conspiracy Chocolate utilises freeze-dried raspberries in its bars, which are all handcrafted in Sai Ying Pun