



Press release: 25 October 2010

Latest news from the Taiwan Tourism Bureau

Contents:

- 1. Cooking up a storm at the Night Market Snack Competition**
- 2. New Tours of Taiwan launched with Complete India & Asia**
- 3. Drive of a Lifetime Published by National Geographic**

1. Cooking up a storm at the Night Market Snack Competition

Hot on the heels of the successful Night Market Competition, in which Shilin, in Taipei, and Liuhe, in Kaohsiung, Night Markets were dubbed the best in Taiwan, the tourist board is now on the trail to find the best Night Market Snack on the island. Taking place on 21st November 2010 in Miaokou Market Market, Keelung, the competition will be fierce with the North, centre, South, East and Off-islands all participating. There will be three teams representing each area, one preparing soup, one preparing a snack and one preparing a dessert.

There will be a number of judges for the competition; French chef Alain Cirelli, international and local gourmards, media and tourists will all form the panel. Winners of the competition will win up to NT\$100,000 (over £2,000).

So If you have the taste for tofu or a penchant for pork dumplings you can find out more information at: <http://eng.taiwan.net.tw/m1.aspx?sNo=0016093>

2. New Tours of Taiwan launched with Complete India & Asia

Complete India and Asia have introduced Taiwan to their portfolio with two new escorted group tours: Tantalising Taiwan and Amazing Taiwan.

Tantalising Taiwan is an eight day/ seven night tour and includes trips to Sun Moon Lake, Tainan, Foguangshan Buddhist Monastery, Chihpen Hot Springs and Taroko Gorge and National Park. The tour includes accommodation, some meals and an English-speaking guide. It costs from £430 per person for 3-4 star accommodation or £630 per person for 5 star accommodation. All prices are based on two people travelling and are subject to an acceptance payment of £200 per person payable on booking.

Amazing Taiwan is a Five day/ four night round tour of the island and visits Sun Moon Lake, Tainan, hot springs and Taroko Gorge. The tour includes accommodation, some meals and an English-speaking guide. The tour costs from £280 per person for 3-4 star accommodation or £440 per person for 5 star accommodation. All prices are based on two people travelling and are subject to an acceptance payment of £200 per person payable on booking.

For the full itinerary for both these tours visit www.complete-india-asia.com.

3. Drive of a Lifetime Published by National Geographic

National Geographic has published a book featuring 500 of the World's most spectacular drives, which will be released on November 12 and will include several routes around Taiwan. The hardback book is both a travel planner and gift book, with stunning images and in depth information and maps.

Costing just £25, the book includes drives in Hengchun Peninsula, Taroko Gorge and Rueigang road. Each of them fall into one of the six categories; Ultimate Road Trips, Over Hill and Mountains, By Sea and Shore, The road less Travelled, Village Byways and Historic Trails.

Hengchun Peninsula: The 28km drive is from Kenting National Park Headquarters to Jialeshuei or Hengchun, Taiwan – along the Provincial Hwy. 26, and Country Rte. 200. Reach Taiwan's southernmost point, and view the mighty expanse of the Pacific Ocean from the edge of the island's most scenic park, pausing to see intriguing rock formations and ecological curiosities, and to walk along low, sweeping cliffs of coral.

Driving Taroko Gorge: A 19km drive showcasing spectacular scenery and intriguing rock against the backdrop of the Central Mountain Range in secluded eastern Taiwan.

Rueigang Road: A 22.5km highway on Taiwan's east coast snaking along the Siouguluan River.

- Ends -

For more information on Taiwan, please see www.taiwan.net.tw or telephone 020 7928 1600.

For media information and images or if you're interested in visiting Taiwan on an individual or group press trip, please contact David Ezra or Samantha Crossfield at The Saltmarsh Partnership on 020 7902 1600 or email david@saltmarshpr.co.uk / samantha@saltmarshpr.co.uk.