## **Etihad offers Delicious Deals** to Athens, Istanbul and Larnaca

Etihad Airways, the national airline of the United Arab Emirates is offering Australians some savoury fares and sweet deals to three newest, hottest and perhaps the most delectable destinations in the Etihad network - Istanbul, Athens and Larnaca.

ast meets west in Istanbul, one ✓ of the newest additions to Eti-✓ had's extensive global network. For foodies, Turkish cuisine offers a truly delightful sensory experience like no other. Traditional meyhanes (taverns)

offer traditional live music with classic dishes such as musakka, meze, or fresh seafood - all served with a customary glass of raki. For culinary connoisseurs wanting to bring the taste of Turkey home, the Egyptian Bazaar, also known as the Spice Bazaar, has storefronts piled high with

colourful seasonings and plenty of Turkish delight. Boxes of saffron and bottles of essential oils are the market musthaves, while fine silk, textiles, and cashmere are bound to delight the most discerning travellers. Yet to adopt the Euro, Istanbul offers the best deals to be found in Europe and sightseers will find that a second trip may be needed to see this everything this alluring city has to offer.

Etihad has return fares to Istanbul from only \$1,854 from Sydney and \$1,837 from Melbourne and \$1,843 from Brisbane including taxes and surcharges. Etihad connects through to Istanbul from Australia seven times a week.

Bring your big fat appetite to Athens



away to the islands for a exciting

nightlife or some in the fun Mediterranean sun.

Etihad has return fares to Athens from only \$1,910 from Sydney and \$1,893 from Melbourne and \$1,899 from Brisbane, including taxes and surcharges. Etihad connects through to Athens from Australia five times a week.

For the original and truly authentic Greek Turkish fusion fare, look no further than Laranca Cyrprus, The newest destination on the Etihad network, Larnaca Cyprus is the ideal locale for a little rest and relaxation on one of the many pristine beaches. For those in on sale from now until 28 August, 2009.

search of appetizing experience, Cypriot cuisine blends Greek and Turkish ancestry with Lebanese, French, Italian, and British influences. Mint features prominently in Cypriot dishes with the charcoal grill, the method of choice. Classic choices such as grilled haloumi, calamari, salt cod, baked barmies (okra) or loukaniko (pork sausages) can be paired with Zivania or Cypriot brandy at one of the island's many beachside tavernas.

Etihad has return fares to Larnaca from only \$1,874 from Sydney and \$1,857

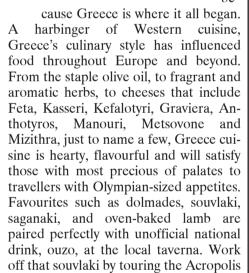
> from Melbourne and \$1,862 from Brisbane, including taxes and surcharges. Etihad connects through to Larnaca from Australia six times a week.

Along with these great value fares, Etihad is also offering tempting fare specials to most destinations in the Etihad network in Coral E-

conomy, Pearl Business, and Diamond First Classes.

Guests in premium classes will also experience a culinary journey in the air, with the assistance of their personal Etihad food and beverage manager. Etihad's dedicated food and beverage managers guide guests in Diamond First and Pearl Business Class their gourmet choices and suggest even finer wines to

\* Fares shown are correct as at 05 August 2009 and are valid for travel between 01 SEP - 31 MAR 10. Fares are



or National Gardens on foot, or slip

## Nominations for the 2009 Ethnic Business Awards now open

Nominations are now open for the 2009 Ethnic **Business Awards.** 

The Ethnic Business Awards were designed to recognise and reward the valuable and innovative contributions that migrants have made to the Australian business and economic landscape. For over twenty years, this tradition has contin-

Each year, there is a nationwide search for applicants for the Ethnic Business Awards. Criteria for selection include business owners who were born in a country other than Australia and who own and operate businesses of excellence in either the small or medium to large business categories. Esteemed judges evaluate each applicant on overall success, innovation, market creativity, hardship endured, future growth and contribution to community and nation. The panel of judges for 2009 are: Don Argus AO BHP Chairman, Eve Crestani Chairman of Mercer's Trustee, Allan Gyngell AO Office of National Assessments, Dr Ziggy Switkowski Chairman of ANSTO and Opera Australia, Carla Zampatti AC AM Fashion Designer and Chairman of SBS.

Founder of the Ethnic Business Awards, Mr Joseph Assaf says "Migrants come to Australia



with freesh eyes, and a willingness to embrace opportunity, working hard to achieve success. They provide our country with a competitive advantage in the global marketplace, by helping to diversify not only our cultural base, but also our financial base. In today's economic climate, we as a nation need to utilise every resource and every protection to the maximum".

The Awards are partnered with an array of high profile sponsors, including the founding and major sponsor NAB, and supported by Etihad Airways, Doric Group, Austrade, Four Seasons Hotel Department of Immigration and Citizenship, Telstra, MBF, Astra Limousines, Aurora Community Channel, Australia Network, SBS El Telegraph. The Sydney Korean Herald, Chieu Duong, Sing Tao Daily, Indian Link, Neos Kosmos and 1688 website from the Chinese Newspaper

The Gala Dinner and Awards Ceremony honouring the finalists and winners will be held in Sydney, Australia at the Four Seasons Hotel on 30th November 2009, Her Excellency Ms Quentin Bryce AC Governor General of the Commonwealth of Australia will be the Guest of Honour.

Nominate yourself or another business online at www.ethnicbusinessawards.com or by calling (02) 9568 5022. Nominations close Tuesday 1 September 2009.