

Travel Itinerary

Prepared for **Bamboo Travel's Clients**



Vietnam Culinary Tour

12 Days London – Hanoi – Halong Bay – Hanoi – Hue – Danang – Hoi An – Danang – Ho Chi Minh City – London

Day 01 Flight from London Heathrow to Hanoi (via Bangkok) with Thai Airways (economy class)

AM: Flight TG 911 departs London Heathrow 11.50 - arrives Bangkok 06.10 (overnight). Flight TG 682 departs Bangkok 07.50 – arrives Hanoi 09.35.

Day 02 Hanoi – Arrival

-, -, D

AM: You will be met on arrival at Hanoi airport and transferred to your hotel to check in. The rest of the day is at leisure to relax and explore Hanoi.

PM: Tonight you will have dinner at the historic Indochine Restaurant in the old town for your introduction to Vietnamese cuisine. The staff will be attired in traditional costume and musicians will perform classical Vietnamese songs. Overnight at the Sunway Hotel or similar in Hanoi.

Day 03 Hanoi – Cooking class

B, L, D

AM: Breakfast at the hotel then set off for a half day cooking class at Seasons Restaurant. Arrive at Seasons and receive a coffee and 'orientation talk' on the morning's activities. Depart for the market (Hang Da) accompanied by Seasons' chef, then return to the restaurant to begin preparations for lunch. On the menu is fresh Hue style spring rolls, shrimp paste on sugar cane, fish baked in a clay pot and banana flower salad. You will get involved in the preparation of all of the above. There will be a coffee break whilst the chefs finalise lunch preparations giving you time to reflect on the morning's activities and quiz the restaurant manager about life in a Vietnamese restaurant. Enjoy lunch.

PM: After lunch see some of Hanoi by visiting the Fine Arts Museum, the Temple of Literature, Sword Lake and taking a one hour cyclo ride in the bustling 'Old Quarter', with its 36 ancient streets. This evening enjoy the famous Water Puppets Show

followed by dinner at “Cha Ca La Vong” where seasoned fish will be on the menu. Overnight at the Sunway Hotel or similar in Hanoi.



Day 04

Hanoi – Halong Bay

B,L,D

AM: After breakfast at the hotel drive 110 miles to Halong Bay, a UNESCO World Heritage Site. Discover Halong Bay or “Dragon descending to the sea” as it is known in Vietnamese. Picturesque Halong Bay has more than 3,000 limestone islets rising from the clear emerald water and many of them contain beautiful grottoes such as Thien Cung and Dau Go.

PM: A fresh seafood lunch is served on board and you will enjoy an afternoon cruising through amazing scenery. Dinner and overnight onboard.

Day 05

Halong – Hanoi – Hue

B,L,D

AM: Have breakfast before a morning’s cruise to visit Man’s Head Island, Tortoise Island, Trinh Nu Cave, Bai Tu Long Bay and Bai Tho Mountain. Have lunch on board as you return to Halong City.

PM: Leave Halong and transfer direct to Hanoi Airport for the late afternoon flight to Hue. On arrival in Hue transfer to your hotel. Dinner and overnight at the Festival Hotel or similar in Hue.

Day 06

Hue – Cooking class

B,L,D

AM: This morning you will be picked up at the hotel and taken to shop for ingredients at the Dong Ba market before returning to the Tinh Gia Vien Cooking School to learn how it’s done. Enjoy preparing, cooking and presenting some classic dishes. Once the meals are prepared you can enjoy the dishes you have spent the day mastering.

PM: In the afternoon, take a boat cruise along the romantic Perfume River to visit Thien Mu Pagoda, one of the oldest ancient architectural structures for religious worship in Hue. Continue by car to the nearby Imperial Citadel from where the Nguyen Dynasty ruled between 1802 and 1945. Tonight there will be a Royal Banquet before you return to overnight at the Festival Hotel or similar.

Day 07

Hue – Danang – Hoi An

B,L,D

AM: After breakfast visit Tu Duc Mausoleum with its traditional Vietnamese architecture. Leave Hue mid-morning bound for Hoi An. Stop at Lang Co Beach and Claudy Pass before arriving in Danang for lunch.

PM: This afternoon visit the Cham Museum, China beach and Marble Mountain before proceeding to Hoi An. On arrival transfer to your hotel to check-in. Dinner will be taken at Le Ba Truyen Restaurant where a variety of local specialities from simple cao lau noodles to seafood will be dished up. Overnight at the Pacific Hotel or similar in Hoi An.

Day 08

Hoi An – Cooking class

B,L,D

AM: Today you have a cooking class at the Red Bridge Cooking School. The day starts with a pick-up at your hotel and then a stop to shop for ingredients at Hoi An's colourful market, before returning to the Red Bridge Cooking School to learn some more skills. Enjoy preparing, cooking and presenting a selection of dishes. Once the meals are prepared you can enjoy the dishes you have spent the morning mastering.

PM: In the afternoon take a walking tour of Hoi An. Discover an historic town which used to be a prosperous sea port during the 16th to 18th centuries. Visit a local market, the Tan Ky old house, the Fukien Assembly Hall and the 400-year-old Japanese covered bridge. You can also see local residents raise silkworms and produce silk for Hoi An's burgeoning textile industry. Dinner and overnight at the Pacific Hotel or similar in Hoi An.

Day 09

Hoi An – Danang – Ho Chi Minh City

B,L,D

AM: After breakfast at the hotel transfer to Danang Airport for the morning flight to Ho Chi Minh City. On arrival transfer to your hotel.

PM: After a lunch of the famous "pho" taken on Pasteur Street start to tour the city taking in the Reunification Palace, Notre Dame Cathedral, the Old Saigon Post Office and China Town with the Thien Hau Pagoda. Enjoy dinner at one of Ho Chi Minh city's best-known restaurants, Mandarine. The cuisine of the south uses many herbs and spices and has been influenced by Cambodia, Thailand and India amongst others. The south also has a wide selection of tropical fruits and vegetables that are not readily available in the cooler north. Overnight at the Palace Hotel or similar.

Day 10

Ho Chi Minh City – Cooking class – Cu Chi Tunnels

B,L,D

AM: Breakfast at the hotel before your cooking class at the Saigon cookery centre. The chef and your guide will escort you on a cyclo ride from your hotel through the busy streets of Ho Chi Minh City to the Central Market. You will learn how to choose good and fresh ingredients. Once chosen you will be driven to the Cookery Centre, located in a charming and authentic Vietnamese garden. Each student is provided with their own kitchen corner including utensils, cooking ingredients and ample workspace. A professional MC will entertain you by explaining the instructions given by the chef and providing a briefing on the origination and culture of Vietnamese cuisine. You will learn how to cook some of the specialities of Vietnam, how to use a variety of herbs and how to prepare different sauces. Once you have completed the course you will have mastered the use of chopsticks and learnt the etiquette of dining Vietnamese style. You will enjoy your own cooking and receive a certificate of participation at the end of the course.

PM: Later in the day visit the Cu Chi Tunnels (46 miles northwest of Ho Chi Minh City), an amazing complex of underground tunnels used by the Viet Cong during the Vietnam War. Dinner and overnight at the Palace Hotel or similar.

Day 11 Ho Chi Minh City – Departure

B,-,-

AM: Breakfast at your hotel. A morning at leisure to relax or hunt for souvenirs or maybe a few spices to take back.

PM: Late afternoon transfer to the airport to check-in. Depart Ho Chi Minh City on Thai Airways for London, via Bangkok. Flight TG 687 departs Ho Chi Minh City 21.10 - arrives Bangkok 22.35. Flight TG 910 departs Bangkok 00.35 – arrives London Heathrow 06.20.

Day 12 Arrive back in London Heathrow

Guide price £1629* per person based on 2 people sharing a twin room, departing in May.

*Please note the price shown is indicative only and based on a departure in May. Any price confirmed at the time of booking is subject to change and depends on the date of departure and the availability of flights and accommodation.

The price includes:

- International flights with Thai Airways as described.
- Accommodation in a shared twin room throughout.
- Meals as specified in the itinerary (B = breakfast, L = Lunch, D = Dinner).
- Transfers and tours with an English speaking local guide
- Domestic air tickets with airport taxes Hanoi / Hue - Danang / Ho Chi Minh City
- Service charges, room tax and handling fees
- Special cooking activities and demonstrations

Please note: Restaurants and venues are subject to change.

The price does not include:

- Vietnamese visa fees
- Personal insurance
- Expenditure of a personal nature, such as drinks, souvenirs and laundry etc.
- Departure airport tax in Ho Chi Minh City at US\$12 per person