



TASTE OF LEBANON / DETAILED PROGRAM

6 DAYS / 5 NIGHTS

Day 1: Beirut (Arrival)

Meet & assist at the airport by our guide (Arrival hall). Transfer to the hotel. Check in. Overnight in Beirut.

Day 2: Beirut & its Museums

- Breakfast at the hotel.
- **Visit the city:**
Breakfast at the hotel. Departure to visit of the capital "Beirut", home of the first law school in the world, dating back to the Phoenician Era. Visit of the **National Museum of Beirut**, the principal museum of archeology in Lebanon. The museum has collections totaling about 100,000 objects, most of which are antiquities and medieval finds from excavations undertaken by the Directorate General of Antiquities.
- **Street food:**
BEIRUT Foodies' Trail Program - to uncover the hidden culinary aspects of the city.
"Al Soussi" unique brunch experience, walking **Mar Elias**, coffee on **Al Manara**...
Lunch and coffee stop.
- Afternoon, return to the hotel
- **Cooking Class:**
At 18h30, Transfer to Lamina's Kitchen for cooking class:
LEBANESE ESSENTIALS – Course One
You will Learn how to make:
 - "Kibbeh" with Yogurt
 - "Kibbeh" in Tray
 - Lamb meat with Yogurt
- Return to the hotel & Overnight.

Day 3: Beirut - Tripoli - Beirut

- Breakfast at the hotel. Departure to Tripoli.
- **Visit the city:**
Visit of the **Fortress of Saint Gilles** (Sinjil), built early 12th BC. The castle was remodeled by the Mamluks and Ottomans later. Visit Several Muslim monuments such as the **Great Mosque** and the **Mosque of Taynal** (built using elements from ancient and Crusader monuments) are still preserved in Tripoli.
- **Street food:**
TRIPOLI Foodies' Trail Program – Discover the hidden culinary aspect of the city. Visit of the old Souks, Visit of **Khan Al Saboun** (Soap Market). Pass by **Khan El Kayyatini** (the Tailors), **Souk Al Sagha** (Gold market), **Souk Al Attareen** (Spice sellers market). Many street food discoveries (Moghrabieh, Halawat el Riz, Sfiha, Kaak...)
Lunch and coffee stop.
- Afternoon, return to the hotel in Beirut. Overnight.

(Souks are closed on Fridays & National Holidays)



Day 4: Beirut - Byblos - Beirut

- Breakfast at the hotel. Departure to Byblos.
- **Visit the city:**
BYBLOS the oldest continuously inhabited town built upon multiple layers of ruins. Visit the **Byblos Castle**. Modern scholars believe the site of Byblos dates back at least 7,000 years (5,000-4,000 BC). Byblos has extensive archaeological ruins which have been designated as a UNESCO World Heritage site. The ruins range from Stone Age huts to a Roman theatre to a Persian fortress and an impressive Crusader castle & the Roman amphitheater.
- **Street food:**
BYBLOS Foodies' Trail Program - Visit Byblos hidden culinary aspects. The old souk (Kaak, Fish sandwiches). Lunch in a restaurant on the Port. Visit **St John the Baptist** church and explore the **old souks** (markets), the **fossil museum & the medieval ramparts**.
Lunch and coffee stop.
- Afternoon, return to the hotel
- **Cooking Class:**
At 18h30, Transfer to Lamina's Kitchen for cooking class.

LEBANESE ESSENTIALS – Course two
You will Learn how to make:
 - "Moghrabieh" with Chicken.
 - "Moghrabieh" with Meat
 - Ground Meat Baked in Tray
- Return to the hotel & Overnight.

Day 5: Beirut – Bekaa Wineries – Beirut

- Breakfast at the hotel. Departure to visit 3 Wineries in the Bekaa Valley
- **Visit the city:**
Our first stop will be at **Château Ksara**, the most famous winery of the region dating back to the 19th century, for wine tasting. Visit of **Château Kefraya**, the second biggest winery in the Bekaa Valley with land that extends up to 300 acres (1.2 km²) amongst the foothills of Mount Barouk. Continue to visit **Chateau Marsyas**, located in the widely-recognized wine region of the Bekaa Valley known in ancient times as the Marsyas Valley.
Lunch and coffee stop.

Cooking Class:
At 18h30, Transfer to Lamina's Kitchen for cooking class.

GO VEGGIE GO GREEN – Course Four
You will Learn how to make:
 - Vegan Green Beans
 - Sauteed Eggplant with Chickpeas
 - Sauteed Zucchini with Chickpeas
 - Haricot Salad with Coriander
- Return to the hotel & Overnight.



Day 6: Beirut (Departure) Breakfast at the hotel.

- Transfer to the airport and assistance for departure.

End of the Program

Rates in USD per person:

| 5 nights' package | Rates per person staying in a Double room to share | Rates per person staying in a Single room |
|---------------------------|--|---|
| Number of persons – Min 7 | \$1400 | \$1800 |

Important to Note:

- This quote is set for groups of minimum of 7 persons.
- Rooms at The Smallville Hotel 5*- Museum District or similar
- Rooms are always subject to availability at the time of booking

| Included | Excluded |
|--|---|
| Meet & Assist at Beirut Rafic el Hariri airport upon arrival (Arrival hall) & departure (Departure hall) by our guide | Air fare ticket |
| | Visa entry to Lebanon |
| Transportation by air conditioned bus (10-seats for up to 7 persons & 14-seats up to 10 persons) with driver & fuel as per the program and during the evening on days 2, 4 & 6 | Portage at the airport & luggage handling at the hotels |
| Services of our English speaking guide during the visits only as per the program | Tips for the Driver and Guide |
| Accommodation for 5 nights in Beirut | Personal expenses (telephones, mini-bar...etc) |
| Meals: - Daily breakfast at the hotel - Food trail lunches | Beverages or meals not mentioned in the itinerary |
| Entrance fees to all mentioned visited sites | |
| Cooking Classes Fees | |
| Wine Tasting Fees | Personal wine bottle buying |
| Service charge | Insurances: assistance, cancellation, luggage |
| Luggage handling at the hotel | All other expenses |
| VAT (currently at 10%) | |

Important to Note:

- The National Museum of Beirut and The Beiteddine Palace are closed on Mondays & National Holidays
- Souks are closed on Fridays & National Holidays

For more details

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