



TASTE OF LEBANON / DETAILED PROGRAM

8 DAYS / 7 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 Kayyatin** (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 - Sidon - Beirut

- Breakfast at the hotel. Departure to Sidon.
- **Visit the city:**
Visit the Sidon Sea Castle was the third great Phoenician city-state, rivaling Byblos and Tyre as a naval power. The town was conquered by the Crusaders after a famous siege lasting 47 days, and then retaken by Saladin 70 years later. The city's northern harbor is graced by Castle of the Sea, erected in the early 13th Century by the crusading Knights of St. John of the Hospital of Jerusalem on an islet at the mouth of the harbor. In the old town more recent buildings worth a visit are **Khan as-Sabun & Khan el-Franj**.
- **Street food:**
SIDON Foodies' Trail Program – Sidon hidden culinary aspects. The **old souks** tour (Maamoul Madd, Sahlab, Lemonade, Knefeh, Oriental Sweets...).
Lunch and coffee stop.
- Afternoon, return to the hotel



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

LEBANESE ESSENTIALS – Course Three

You will Learn how to make:

- Stuffed Zucchini in Red Sauce
 - Stuffed Eggplant in Red sauce
 - Meat Stuffed Artichoke
 - Stuffed Zucchini and Eggplant with rice
- Return to the hotel & Overnight.

(Souks are closed on Fridays & National Holidays)

Day 6: Beirut - Deir el Qamar - Beiteddine - Beirut

- Breakfast at the hotel. Departure to visit Deir el Qamar,
- **Visit the city:**
Famous for its palaces which display the ancient Lebanese style in architecture. Visit of **Beiteddine Palace**, built at the beginning of the 19th century, by Emir Bechir Chehab II, on a rocky spur dominating a steep, precipitous valley. A perfect example of classic Lebanese architecture of the time, it has decorated ceilings, colorful marble mosaic floors, luxurious Turkish Baths and harem suites, in a setting of beautifully groomed gardens, a guest house in which the French Poet "Lamartine" once dwelt, water jets and colonnades.
- **Street food:**
CHOUF Foodies' Trail Program – CHOUF hidden culinary aspects.
Lunch and coffee stop.
- Afternoon, return to the hotel
- **Cooking Class:**
At 18h30, Transfer to Lamina's Kitchen for cooking class.

LEBANESE ESSENTIALS – Course Four
You will Learn how to make:
 - Haricot Stew
 - Green Peas Stew
 - Green Beans Stew
 - Okra Stew
- Return to the hotel & Overnight. (Beiteddine Palace is closed on Mondays & National Holidays)



Day 7: 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 Beqaa 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 8: Beirut (Departure) Breakfast at the hotel.

- Transfer to the airport and assistance for departure.

End of the Program



Rates in USD per person:

7 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	2000 \$	2500 \$

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
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	Visa entry to Lebanon
Services of our English speaking guide during the visits only as per the program	Portage at the airport & luggage handling at the hotels
Accommodation for 5 nights in Beirut	Tips for the Driver and Guide
Meals: - Daily breakfast at the hotel - Food trail lunches	Personal expenses (telephones, mini-bar...etc)
Entrance fees to all mentioned visited sites	Beverages or meals not mentioned in the itinerary
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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