

FOOD & WINE EDUCATIONAL TOUR TO VIETNAM

Sunday 18 June to Wednesday 28 June 2017



Shared Tables' annual Food & Wine Educational tour is off to discover the unique food and culture of Vietnam. Vietnamese food utilises a diverse range of herbs and its traditional cooking is greatly admired for the freshness of the ingredients, along with the fragrant healthy eating style.

We will be staying at the exclusive **5 star Lotte Hotel Hanoi & InterContinental Asiana Saigon**. Over **11 days and 10 nights**, we will be dining at some of Hanoi's and Ho Chi Minh City's finest restaurants and hotels. Included in the trip are an overnight stay at the spectacular UNESCO World Heritage listed Halong Bay, aboard the luxurious **Emeraude Cruise Boat** and a variety of excursions in both cities.

Culinary highlights of the trip include, dining at Hanoi's **Pots 'n Pans, Madame Hien, La Badiane** and **Green Tangerine** along with a masterclass and lunch at the **KOTO 'Know One, Teach One'**, set up by founder – Australian/Vietnamese Jimmy Pham. Jimmy's vision was to open a training centre in hospitality, giving at-risk and disadvantaged youth the possibility to learn and thrive in their lives. Experience some traditional French cuisine at the **French Grill at the JW Marriott Hotel** and Chinese fare at the **Red River Lotte Hotel**.

Ho Chi Minh City - formerly known as Saigon - is often referred to as the "Paris of the Orient" with its strong French Colonial influence on display in the city's architecture and also in its food. Culinary highlights will include: dining at **Chill Skybar + Dining, Sorae Japanese, Ly Club** and drinks at **Di Mai** followed by a truly unique experience eating in the dark at **Noir Dining in the Dark**. Dine at **Café Cardinal** at the 6 star The Reverie Saigon Hotel and lunch at the newly opened **Guest House** at the Park Hyatt Saigon. Additional excursions will be the War Remnants Museum and the Reunification Palace along with a trip to the exciting Benh Thanh Market. We will also experience a Craft Beer Masterclass and tasting at the **East West Brewing Company**. Our final experience will be a spectacular farewell dinner at **Yuchu at the InterContinental Saigon** with pre dinner drinks held on the Helipad of the hotel offering a spectacular view of the city skyline.

Full details of the entire trip will be listed in the itinerary. This tour is specifically aimed at taking Australia's leading chefs and hospitality professionals on a food educational tour.

This tour will be filled with stimulating activities that will provide you with inspiration and insight to the Vietnamese culinary scene.

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO VIETNAM

TERMS AND CONDITIONS

This tour offer is for a max of 40 participants and is strictly only available to Shared Tables members and is non transferable.

Please book early to avoid disappointment. Please advise any dietary requirements at time of booking.

Bookings can be made online at www.sharedtables.com.au and full payment is required to confirm your attendance.

We advise that the Lotte Hotel Hanoi and the InterContinental Saigon requires you to present a current credit card on check in for incidentals that will be charged to your room. This could include; drinks, laundry, telephone calls and any personal charges during your stay.

VISA – you must have a VISA to enter Vietnam so please ensure you make your VISA application ASAP. For more information go to the Vietnamese consulate website at: <http://vietnamconsulate.org.au/content/view/12/26/> or an alternative option is available at www.vietnamvisapro.com. Please note there are number of scam / non official sites offering visas to Vietnam so please be careful to ensure the site is legitimate.

The dress code for the trip is smart casual with jacket for dinner. **PLEASE DO NOT WEAR SHORTS/TSHIRTS AND/OR THONGS TO DINNER VENUES.** Book your own flights to and from Vietnam and your internal flights from Hanoi to Ho Chi Minh City (recommended internal flight is listed in the itinerary). Check in at the Hotel is available from 2.00pm Sunday 18th June 2017 and transfers to the hotel are at your own expense. Coach drop off to the airport on Wednesday 28th June will depart the Hotel at 11.00am so please book your return flight after 2.00pm.

**Itinerary subject to change without notice*

<p>\$3295.00 per person twin share*</p>	<p>Tour Package includes</p> <ul style="list-style-type: none">• Five nights stay twin share at the 5* Lotte Hotel Hanoi, four nights at the 5* InterContinental Asiana Saigon – both including full buffet breakfast each day• Coach transfer and overnight stay at Halong Bay on the Emeraude Cruise Boat including lunch, dinner & buffet breakfast• 7 lunches including selected beverages at each venue• 10 dinners including selected beverages at each venue• Two half day guided tours in Hanoi & Ho Chi Minh city showcasing city highlights• Welcome reception, Craft Beer Brewing Masterclass & cooking demonstration at Koto <p><i>*for single room accommodation a \$900.00 per person additional payment will apply = \$4195.00 per person single room</i></p>
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Shared Tables would like to acknowledge our Sponsors



2.00pm

Check in at Five Star Lotte Hotel

54 Lieu Giai Street
Ba Dinh
Hanoi 100000 Vietnam
P: +84 4 3333 1000
W: www.lottehotel.com

LOTTE HOTELS & RESORTS



Conveniently located between Hanoi's Old quarter and the New Business District, Lotte Hotel Hanoi connects the rich cultural history of the past and combines the promising future of Hanoi. Situated in the upper part of the magnificent 65-floor Lotte Center, Lotte Hotel Hanoi proudly represents a new standard of international 5-star hotels.

The rooms are elegant and modern with a touch of Vietnamese sophistication. A sense of calm and space is created by the generous proportions of the room and each has a panoramic view of Hanoi.

Take advantage of the Lotte's well appointed fitness center, spacious yoga room, indoor golf range and sauna and Evian Day Spa. Morning work-out with the equipment, sauna to relax from a long day, outdoor pool, basketball court, and jogging track are designed for ultimate relaxation and rejuvenation of the mind, body and spirit.

The Lotte combines the best of the local culture and cuisine with dishes from around the world with two restaurants and a rooftop bar offering spectacular 360 degree view of downtown Hanoi. Tim Ho Wan - first Michelin starred dim sum house in Vietnam - and Grill 63, which captures the essence of modern dining with contemporary French cuisine, grilled prime cuts of Australian and US beef, handcrafted cocktails and fine Champagne and wines in elegant surrounds. Add Pharaoh's Bar and Upper to complete the trendy and stylish atmosphere of Hanoi.



About Hanoi

Hanoi, located in Northern Vietnam is often referred to as the ‘grand old dame of Asia’ with her romantic blend of Asian pace and Parisian grace and beauty. Hanoi has emerged as a superb example of a French colonial city. Hanoi sprawls along the banks of the Song Hong (Red River) and the centre of Hanoi is built around Hoan Kiem Lake. A major attraction is the Old Quarter with its strong French influence. It is characterised by narrow streets, food stalls, and frantic street life. This region is known for its tunnel (tube) houses – so called because of their narrow frontages and long rooms.

Hanoi boasts numerous restaurants and cafes that serve regional Vietnamese cuisines. A must try is the classic *pho* (rice noodle soup with beef or chicken) and *mi xao* (crispy noodles sautéed with meat, seafood and vegetables). A trip to Hanoi is not complete without a visit to Cha Ca La Vong which serves the most locally celebrated version of the North Vietnamese dish *cha ca* (fried fish and dill patties served over rice noodles).

6.00pm

Welcome Reception at Lotte Hotel – Top of Hanoi

Meet at Rooftop Bar – Top of Hanoi 65th Floor

Activity – Welcome drinks and canapes

Perched at the rooftop of Lotte hotel on the 65th floor, Top of Hanoi offers a spectacular panoramic view of the skyline enjoying welcome drinks and canapes.



8.00pm

Meet in foyer for Coach transfer from Lotte Hotel to Pots ‘n Pans

8.15pm

Dinner Pots ‘n Pans

57 Bùi Thị Xuân
Hai Bà Trưng
Hà Nội, Vietnam
T: +84 4 3944 0204
W: <http://potsnpans.vn>



know one, teach one

Activity – Dinner

Pots ‘n Pans is about innovation. Vietnamese cuisine infused with an international flair.

They say our food takes the best ideas from modern Vietnamese and puts a new spin on them. The flavours are familiar but done differently. We don’t want to detract from what we believe to be the core of Vietnamese cuisine which is a big emphasis on fresh and local ingredients. However, we believe that the produce found in Vietnam should lend itself to a wider range of cooking techniques and presentation.

Pots ‘n Pans is a dynamic partnership between Know One Teach One (KOTO) and its training program graduates along with its international partner; Small Giants. KOTO is a not-for-profit organisation in Vietnam that is changing the lives of street and disadvantaged youth through vocational training. Small Giants is a boutique Australian impact investment company that is dedicated to businesses that are changing the world.



Monday 19 June

6.00 – 9.00am

Breakfast at Lotte Hotel

9.15am

Meet in the foyer for departure to Cho Chau Long Market Tour & lunch

Two women and a duck make a market *Vietnamese Proverb*

FRESH is best has become the new chant of restaurants and cafes who are letting the produce of the season shape their menus. This is old school Vietnam, where you only have to walk 100 meters to stumble across someone selling, preparing or eating some of the freshest ingredients you will find anywhere.



9.45am

Two minute walk to the market

Chợ Châu Long is a “wet market”. The term "wet market" comes from the amount of water used found at these markets, to wash the floors, spray fresh fruit and vegetables, and to keep the fish and seafood fresh and alive.

Wet markets play a pivotal role in Vietnamese culture, with locals visiting twice daily to buy fresh food – with fresh often meaning still alive!



11.00am

Short stroll to a bia hoi nestled on the edge of Truc Bach lake for lunch

Bia hoi (fresh beer) is collected at sunrise every morning at the factory gates by proprietors who have to accurately forecast the day’s consumption, as the beer only lasts one day. It is brewed quickly (hence the alcohol level of only 2% – 4%), it goes off quickly and is drunk quickly as well. The fact that beer hoi beer continues to ferment during the day makes for slightly different tastes at different vendors, even though the barrels might have been picked up at the same brewery.



1.30pm

Return coach transfer to Lotte Hotel

FREE AFTERNOON

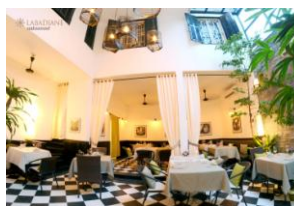
7.00pm

Meet in foyer for Coach transfer from Lotte Hotel to La Badiane

7.30pm

Dinner La Badiane French Restaurant

10 Nam Ngu Street
Hoan Kiem, Hanoi, Vietnam
T: +84 4 39 42 45 09
W: www.labadiane.hanoi.sitew.com



Activity – Dinner

La Badiane restaurant is housed in an old, white-shuttered colonial villa with hand-painted silk chandeliers, earth-toned décor and intimate dining rooms under the guidance of

acclaimed chef Benjamin Rascalou. We will sample this Asian-inspired French cuisine that has taken Hanoi by storm since opening in 2008. Created by three French friends, La Badiane - French for the Star Anise spice- is heralding its claim to be one of the best restaurants in Vietnam dedicated to fusion of flavors and international gastronomy.

‘Fusion food’ is the most appropriate term used to describe the culinary style of Benjamin Rascalou.

Ben has worked and travelled across various countries to learn about the culinary arts of different cultures all over the world, particularly India and Mediterranean countries. For him, cooking is not simply a job - it is actually a journey of discovery, combination and creativity related to ‘fusion food’. At La Badiane, our food experience offers the distinctive combination of high-end French ingredients combined with local spices such as; anise, pepper, chilli, coriander, cinnamon, dill and ginger. Ben’s dishes are developed to the unique flavors by the harmonious fusion of different culinary styles.



Tuesday 20 June

6.00 – 8.00am Breakfast at Lotte Hotel

8.00am Depart via coach for Ho Chi Minh Mausoleum and Museum

8.30am – 11.00am Bus Tour to Ho Chi Minh Mausoleum and Museum

The Ho Chi Minh Mausoleum is a large memorial dedicated to the famous Vietnamese leader - Ho Chi Minh. It is located in the centre of Ba Dinh Square, which is the place where Ho read the Declaration of Independence on September 2, 1945, establishing the Democratic Republic of Vietnam.






PLEASE NOTE THE FOLLOWING RULES ARE STRICTLY APPLIED TO ALL VISITORS TO THE MAUSOLEUM:

- NO shorts, tank tops will be permitted entry
- NO Electronic equipment including camera’s, (phones are permitted but must be silent)
- NO luggage i.e. back packs (handbags are permitted)
- STRICTLY NO PHOTOGRAPHY
- It is forbidden to put your hands in your pockets
- Hats must be removed inside the mausoleum building

Visit the Ho Chi Minh Museum dedicated to the late Vietnamese leader Ho Chi Minh and

	Vietnam's revolutionary struggle against foreign powers. It was constructed in the 1990s.
11.15am	Coach transfer to KOTO Foundation
11.30am	<p>KOTO KOTO on Van Mieu 59 Van Mieu street, Dong Da district, Hanoi Vietnam W: http://www.koto.com.au</p>  <p>Activity: Masterclass and lunch</p> <p>KOTO stands for “Know One, Teach One.” Learning should be passed on; knowledge is meant to be shared. This is the essential idea of KOTO’s founder, Jimmy Pham, who is Vietnamese-Australian. More than 16 years ago, he opened a training centre in hospitality in Hanoi, giving at-risk and disadvantaged youth the possibility to learn and thrive in their lives.</p> <p>“Our purpose is to end the cycle of poverty by empowering and helping our targeted youth to forge a better future for themselves and their communities.”</p> <p>As a social enterprise, KOTO has trained over 670 students in two training centres in Hanoi and Saigon, with 200 of them currently enrolled.</p> <p>In addition to its Foundation arm that focuses on raising funds to support its cause through charitable activities and initiatives, KOTO also operates an Enterprise arm, serving as a platform for real life hospitality training as well as a source of income to support the welfare and training of the students.</p>  
2.30pm	Coach Return to Lotte Hotel
	FREE AFTERNOON
7.00pm	Meet in foyer for coach transfer to the French Grill at the JW Marriott Hotel

7.30pm	<p>French Grill</p> <p>No. 8 Do Duc Duc Road, Me Tri Tu Liem, Hanoi, Vietnam P: +84 4 3833 5588 W: http://www.marriott.com/hotels/hotel-information/restaurant/hanjw-jw-marriott-hote</p> <p>Activity: Dinner</p> <p>Featuring inspired French classics and seductive favourites in a vibrant and lively atmosphere, the French Grill boasts an elegant interior and modern design with leather seating and modern chandeliers.</p> <p>The French Grill is a brasserie that conjures up the elegance of a bygone era with sumptuous dishes like lobster bisque in puff pastry, sea bass en papillote and baked whole coquelet in clay. It has the largest open kitchen in Hanoi. Like the decorator, the chef doesn't seem to err on the side of moderation.</p> <p>The menu will be presented by Chef Jean-Francois Nulli, with over 19 years of high end culinary experience.</p> <p>Chef Nulli holds a degree in hotel and restaurant management. Prior to Hanoi, he has worked at 2 & 3 star Michelin restaurants and hotels in France, Monaco, Norway and recently Macau.</p> <p>During his time as a Chef, he never stops enriching and challenging himself in creating new recipes, playing with textures, flavors & “temperatures” while paying attention to details. Through his own culinary creations, he wants to deliver delicious foods with pleasant sensations, always with the guest experience being the first priority.</p> <div style="display: flex; justify-content: space-around; align-items: center;">    </div>
Wednesday 21 June	
6.00 – 8.00am	Breakfast at Lotte Hotel
8.00am	Check out Lotte Hotel – meet at reception for coach transfer to Halong Bay (170km trip – approx travel time 3 hrs)

Halong Bay, dotted with 3000 limestone islets rising from emerald waters, is the best known natural wonder of Vietnam. Because of their precipitous nature, most of the islands are uninhabited and unaffected by a human presence. The site's outstanding scenic beauty is complemented by its great biological interest. The islands feature endless numbers of beaches, grottoes and caves. Ha Long means "where the dragon goes into the sea".

According to a legend, as a great dragon who lived in the Mountains ran towards the sea, its tail gouged out valleys which later filled out with water, leaving only bits of land over the surface, the many tiny islets.


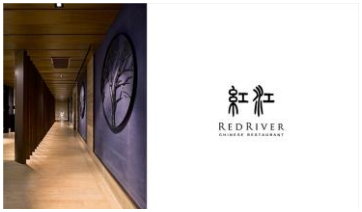


12 midday

Emeraude Classic Cruise Boat – *overnight stay

Be transported back to the old times, charm and luxury of Indochina's Emeraude Classic Cruises, with all the comforts and personal service you could possibly wish for. Sail the mysterious Halong Bay in a deluxe 55 meters vessel that has been designed in the tradition of Le Tonkin. In 1910 a paddle steamer the Emeraude was offering unforgettable cruises in Halong Bay for visitors to what was then French Indochina. The Emeraude was part of a flotilla owned by the Roque family who had left Bordeaux in 1858 in search of adventure and fortune. Over a period of more than 50 years they found both. After several ups and downs including successful trading and timber businesses, near bankruptcy and being taken hostage by pirates, the Rogue brothers built Emeraude, Perle, Saphir, Rubis and Onyx to ferry passengers and freight along the waterways of Indochina and cruise on magnificent Halong Bay. ****Accommodation will be twin share***



7.00 – 9.00am	Breakfast aboard Emeraude Cruise Boat
10.00am	Disembark and board coach to return to Hanoi to Lotte Hotel
2.00pm	Check in at Five Star Lotte Hotel
	Free afternoon
6.30pm	<p>Pharaoh’s Bar + Upper Lotte Hotel</p> <p>Activity: Pre dinner drinks & canapés</p> 
7.30pm	<p>Red River at Lotte Hotel</p>  <p>Activity: Dinner</p> <p>Enjoy dinner at the Lotte’s Signature Chinese Restaurant – Red River. Red River offers authentic Chinese cuisine originally inspired by China’s culinary traditions with exquisite ingredients. Experience a unique culinary journey full of genuine Chinese traditions in the heart of Hanoi.</p> <p>The menu will be presented by Chef Tang Ching Yao Red River Restaurant.</p> <p>Korean-born Chef Tang, the master of Chinese cuisine has more 28 years of experience working in restaurants and famous hotels in Korea and China.</p> <p>Chef Tang is interested the most in Beijing, Sichuan, Cantonese, and modern Chinese cuisines. His inspiration comes from the happiness of the customers.</p> <p>Chef Tang has received many awards throughout his career. He was qualified as Chinese Master Chef in 1999; awarded for silver medal in the International Chinese Banquet Competition at the FHA 2004 Imperial Challenge; awarded for bronze medal in the 2005’s 1st Chain Hotel Culinary Challenge Competition</p>



Friday 23 June

6.00 – 10.00am

Breakfast at Lotte Hotel

12.00 midday

Meet at foyer for coach transfer to Green Tangerine

12.30pm

Green Tangerine

48 Hang Be Street
Hoan Kiem District
Hanoi

P: (04) 3.825.1286

<http://www.greentangerinehanoi.com/en/restaurant>



Activity: Lunch

Founded in 2003, Green Tangerine is a beautiful little gem in the center of Hanoi Old Quarter.





Chef Stephane Yvin, a former biological engineer turned chef, uses his skillful hands and incredible creativity, together with an endless passion in match-making ingredients, has brought hundreds of customers' unforgettable culinary experiences. Stephane has crafted the perfect blend between French haute cuisine and the gentle touch of distinctive Vietnamese culinary art.

Nguyen My Giang Huong, often known as 'Tin', is a key member of Chef Escoffier Vietnam and Commanderie de Bordeaux Wine. Together, Stephane and Tin make a perfect match in creating various world-class delicately mouthwatering dainties.

Inspired by many exciting journeys of our two master chefs, each dish represents the untold fascinating story they have both experienced through their culinary adventures.



2.30pm	Guided city bus tour - highlights of Hanoi (optional)
5.30pm	Coach return transfer to Lotte Hotel
7.00pm	Meet at foyer for coach transfer to Madame Hien
7.30pm	<p>Madame Hien 15 Chân Cầm Hàng Trống Hoàn Kiếm Hà Nội P: +84 4 3938 1588 W: http://www.verticale-hanoi.com/galleries/madame-hien/</p>  <p>Activity: Dinner</p> <p>Madame Hien - Game of Spices</p> <p>The villa that houses Madame Hien was built in Indochina - French colonial style with quirky little details. The small quaint courtyard, the yellow and white walls, the dark green window panes, all mossy tiles with wall decorations, all of which are the amalgamations for western influence and traditional Vietnamese architecture</p> <p>"For the dear grandmother of my wife, for all the Vietnamese women in the past and present" - Chef Didier Corlou. In that spirit, the menu of Madam Hien is a combination of traditional and contemporary Vietnamese food. There are many familiar dishes in a traditional Vietnamese meal like spring roll, roasted pig, Hanoi street-food items: pho, steamed rice crepes, grilled meat on vermicelli. On the other hand, Didier Corlou took these dishes and elevated the classic flavors by brilliant usage of herbs and spices.</p> 
Saturday 24 June	
6.00 – 9.00am	Breakfast at Lotte Hotel
10.00am	Check out Lotte Hotel for coach transfer to airport for domestic flight to Ho Chi Minh City

	<p>PLEASE NOTE: YOU NEED TO BOOK YOUR OWN INTERNAL DOMESTIC FLIGHT.</p> <p>RECOMMENDED FLIGHT:</p> <p>Vietnam Airlines Flight Number 233350 Duration 2hrs 10 Min Direct Cost from \$100 Australian Departure Time Midday</p>
2.30pm	Coach pick up from airport to Hotel
2.30pm onwards	Check in InterContinental Asiana Saigon Hotel
	<p>Cnr Hai Ba Trung Street & Le Duan Bl Ho Chi Minh City T: +84-8-3520 9999 T: +84-8-3520 9955 W: www.ichotelsgroup.com</p> <div style="text-align: right;">  INTERCONTINENTAL </div> <p>InterContinental Asiana Saigon, is located in the heart of Ho Chi Minh City, Vietnam’s commercial centre. The five star hotel is close to the colonial sights of Notre Dame Cathedral and the Old Saigon Post Office, a few minutes from famous landmarks like the Reunification Palace, City Hall and the beautiful Opera House.</p> <div style="display: flex; justify-content: space-around;">    </div>
	<p>About Ho Chi Minh City</p> <p>While Hanoi is considered the centre of arts and culture, Ho Chi Minh City or Saigon is the commercial hub of Vietnam and, certainly its most bustling city. The place springs to life early in the morning with the hustle and bustle of the local markets and incessant honks from all manner of vehicles. But if you really want to get to know Saigon, visit Ben Thanh Market, the oldest and largest market in Saigon. It is famous for its fresh flowers but you can find almost anything here.</p>
	Free Afternoon

3.00pm

Bus transfer to Laundrette (optional)

75 Ly Tu Trong St (phia Sau)
Ben Thanh Ward
District 1
T: 38258 298 – 0907 328 150

Coach transfer to laundrette otherwise use hotel services – it was cheap and cheerful and difficult to find a laundrette across Vietnam. The cost of laundry services are at your own expense.



6.45pm

Meet at foyer for coach transfer to Chill Skybar and Dining

7.00pm

Chill Skybar + Dining

AB Tower
Tầng 26, 76 Lê Lai
Bến Thành, District 1
Ho Chi Minh
P: +84 93 882 28 38
W: <http://www.chillsaigon.com/>



Activity: Cocktails drinks at Chill Skybar

Chill Skybar is a fashionable rooftop bar in Saigon 29 with a stunning view of downtown Saigon. Chill Skybar is one of the most popular nightspots in the city. This rooftop bar and clubs sits on the 26th floor of AB Tower building and attracts a lively crowd who are dressed to impress and keen to party.

There is a strictly enforced dress code at Chill Skybar so make a little effort if you plan to enjoy a cocktail up here and definitely don't wear Birkenstocks or thongs. No shorts accepted.



7.30pm	<p>Chill Skybar + Dining</p> <p>Activity: dinner</p> <p>Chill Skybar and Dining also houses one of the most lauded steakhouses in town - Chill Dining. The restaurant is led by Bangalore chef Dannet D'Souza, who has worked in high profile restaurants such as Verre by Gordon Ramsay, Renaissance, and Blue Flame Restaurant in Dubai. Chill Dining boasts a large selection of fine wine and vintage champagne, along with one of the few charcoal grills in the city.</p> <div style="display: flex; justify-content: space-around;">    </div>
Sunday 25 June	
6.00 – 10.00am	Breakfast at InterContinental Asiana Saigon Hotel
9.30am	Guided city bus tour - highlights of Ho Chi Minh City (optional)
12.00 midday	Return to InterContinental Asiana Saigon Hotel (refresh for lunch)
12.30pm	Meet at foyer for coach transfer to Sorae
1.00pm	<p>Sorae</p> <p>24th Floor, AB Tower 76A Le Lai Ben Thanh Ward District 1 Hồ Chí Minh P: +84 8 3827 2372 W: www.soreasushi.com</p> <p>Activity: Lunch</p> <p>Sorae restaurant is located on the 24th floor with spectacular views overlooking the city and is equipped with a one of a kind open sushi & sake bar showcasing an extensive fresh market seafood and air flown Japanese seafood. Our chefs display immaculate knife skills preparing ultra-fresh sashimi right in front of our guests.</p> <p>Mr. Asif Mehrudeen is the General Manager of D1 concepts & Development – an Australian professional chef of over 20 years around the world.</p> <div style="text-align: right;">  </div>

Asif has worked in leading brands such as Park Hyatt Goa, Park Hyatt Saigon, Ku De Ta Bali – a famous renowned beach club, and other reputable freestanding restaurants. He was also fortunate to travel and cook throughout Japan, Italy and Greece. At that time, he created three kinds of concepts of restaurant in Vietnam. Sorae is a dining and entertainment concept like no other. He has created an ultra-chic elegant environment with a Tokyo twist.



3.00pm

Ho Chi Minh City Flower Market (optional)

Hồ Thị Kỷ, phường 1,
Quận 10,
Hồ Chí Minh, Vietnam

Ho Thi Ky Market near Ho Chi Minh downtown is the biggest flower market in the city and stays open through the night.

The 30-year-old market, on a busy eponymous street in District 10, sells flowers from Da Lat and Mekong Delta provinces.

The market is open all day and night, but is busiest and most colorful between midnight and 3 a.m., when the flowers are brought in.



7.00pm

Meet at foyer for coach transfer to The Reverie Saigon

7.30pm

Café Cardinal at The Reverie Saigon

The Reverie Saigon
22-36 Nguyen Hue Boulevard & 57-69F Dong Khoi Street
District 1
Ho Chi Minh City
P: (84.8) 3823 6688
W: <http://thereveriesaigon.com>



Activity: Dinner

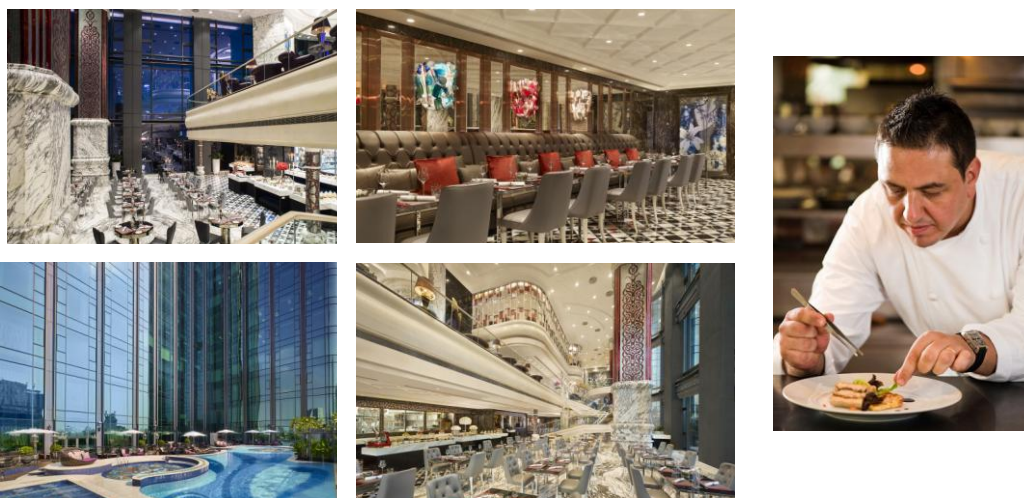
The Reverie Saigon has debuted as the most spectacularly extravagant hotel in Vietnam and as the one and only member property of The Leading Hotels of the World in all of Ho Chi Minh City.

Taking pride of place on the topmost floors of the landmark Times Square Building in prestigious District 1, the much-lauded hotel presents world-class hospitality with its impeccable service and its unique celebration of haute Italian design and imitable luxury.

Enjoy a welcome glass of Champagne and canapés by the pool before dining at the signature Restaurant - Café Cardinal where dinner is a fine dining affair.

Executive Chef Giovanni Parrella hails from Italy and oversees the hotels culinary operations and has worked at some of the world’s leading hotels throughout Asia and India.

Café Cardinal celebrates French fare and from its airy perch on the sixth floor, the café is replete with sweeping views of Saigon.



Monday 26 June

6.00 – 10.00am

Breakfast at InterContinental Asiana Saigon Hotel

11.00am

East West Brewing Company

181 - 185 Ly Tu Trong Street,
District 1, HCMC
W: <http://www.eastwestbrewing.vn>



Activity: Craft Beer Brewing Masterclass and Tasting

The mission at the East West Brewing Company is to craft high quality beer that everyone can enjoy and they care about the integrity of everything they do. Authenticity and innovation are the core foundations for the flavors in every handcrafted beer that they brew.



12.15pm

Coach transfer to Lý Club

12.45pm

Lý Club

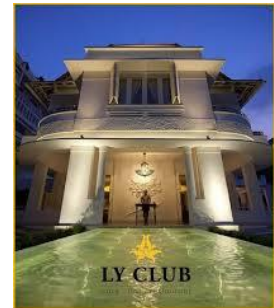
143 Nam Ky Khoi Nghia Street
Ho Chi Minh City
P: +84(0)8 3930 5588
W: www.lyclub.vn



Lý Club Saigon takes its name from the 11th century Lý Dynasty. The Lý Emperors are renowned for setting the benchmarks of Vietnamese cultural refinement and social graces. The signature of Lý Club Saigon is the Dynasty's chrysanthemum flower.

Housed in a beautiful colonial style villa Lý Club offers dining al-fresco or in the relaxed ambiance of the open dining area in the front yard patio or more formally, inside the colonial style villa in the a la carte dining room. They offer dishes from their innovative expression of the western international kitchen or their light and delicate interpretations of the Vietnamese kitchen.

Executive Chef Dessi De Vries heads the culinary creations at Lý Club Saigon. He has taken the techniques of classical French cooking from his start in The Hague and Paris and has combined them with exotic touches from the Americas and Asia where he ventured throughout his career.



2.30pm

Visit to Benh Thanh Market

Roundabout of Le Loi and Tran Hung Dao, District 1
Ho Chi Minh City



Ho Chi Minh’s most famous market is where you will find everything that is commonly eaten, worn or used by the locals is here including vegetables, meats, spices, sweets, clothing, household items and much more.



5.00pm **Coach return to InterContinental Asiana Saigon hotel**

7.00pm **Meet at foyer for coach transfer to Di Mai**

7.15pm **Di Mai**

136 Lê Thị Hồng Gấm
 Cầu Ông Lãnh, Quận 1,
 Hồ Chí Minh
 P:+84 8 3821 7786

Activity: Canapes and drinks

We will enjoy welcome drinks and canapés at the exciting Di Mai. Set in the heart of bustling Ho Chi Minh City, at the base of Ben Thanh Tower, Di Mai (translated “Aunty Mai”) offers diners a respite from the hectic streets of Vietnam, by transporting them into a whole new world, where vintage-nostalgia meets modernity. Di Mai is also under the guidance of Australian chef - Mr. Asif Mehrudeen.

Di Mai offers a well-curated menu that blends Vietnamese Street Food with home-style cooking.



8.15pm **Depart Di Mai for dinner at Noir Dining in the Dark**

8.30pm

Noir Dining in the Dark

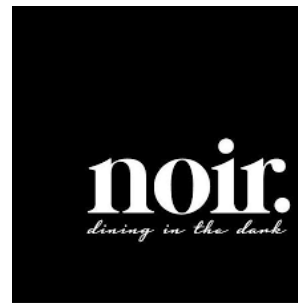
180D, Hẻm 178 Hai Bà Trưng

Dakao, District 1

Hồ Chí Minh

P: +84 8 6263 2525

W: <http://www.noirdininginthedark.com>



Activity: Dinner (in the dark!!)

Of the five senses, sight dominates. Take away sight, and our other senses emerge to interpret the world from another perspective.

Smell becomes more subtle. Taste becomes more acute. Hearing becomes more sensitive. Touch becomes more delicate.




Noir Dining in the Dark invites you to experience a culinary journey through taste, smell, touch and sound. This is not simply dining, but rather a uniquely mind-altering experience where smell, taste, touch and hearing unite to bring you a completely new journey of the senses.

Think of modern society and images of shining cities and glowing screens come to mind. Every facet of daily life depends on sight. How would your other senses react to being in complete darkness? At Noir Dining in the Dark, you will embark on a sensory journey into a different world and savour exquisite tastes and textures in complete darkness. This multi-sensory dining experience will stimulate your senses and open your mind.

The experience begins in our pitch black dining room where you will be guided and served by blind or visually impaired staff who have been specially trained to assist and reassure sighted guests who are in complete darkness. Transfer your trust to these skilled guides as they lead you to experience a new way of sensing the environment around you. After a few moments of adjustment, the darkness will kill off any shyness or trepidation and bring about an open-minded atmosphere.

Our unique menus are a symphony of flavours and will stimulate your other senses as you are deprived of the dominating sense of sight. Textures and subtle flavours will come to the forefront as you dine your way through unique dishes that have not been described beforehand. You will discover the stunning truth that people tend to experience food with their eyes, rather than with their palates.



6.00 – 9.30am	<p>Breakfast at InterContinental Asiana Saigon Hotel</p>
9.30am	<p>Meet at foyer for coach transfer to the War Remnants Museum</p>
9.30am	<p>Reunification Palace</p> <p>106 Nguyen Du, District 1, Ho Chi Minh City, Vietnam</p>  <p>On April 30, 1975, Communist tanks smashed through the gates of the Presidential Palace, symbol of the South Vietnamese government. The Palace is also noted for its striking 1960s architecture, the creation of Paris-trained Vietnamese architect Ngo Viet Thu. Included on the tour are visits to conference rooms, the Presidential Receiving Room, basement tunnels and war room, telecommunications centre and the residential quarters, as well as a back terrace complete with heliport. A video presentation of Vietnamese history is available in several languages.</p>
10.30am	<p>Tour War Remnants Museum</p> <p>28 Vo Van Tan, District 3, Ho Chi Minh City, Vietnam</p>  <p>Housed in a former United States administration building, this is one of the most popular and sobering museums in the city. It highlights the suffering of the Vietnamese people at the hands of the French and American forces up to 1975. This is not a politically balanced exhibition, but when you consider the statistics of American versus Vietnamese casualties, that is hardly surprising.</p>
11.45am	<p>Coach transfer to InterContinental Asiana Saigon Hotel (refresh for lunch)</p>
12.30pm	<p>Coach transfer to Park Hyatt Saigon</p>
12.45pm	<p>Guest House at Park Hyatt Saigon</p> <p>2, Công Trường Lam Sơn, Bến Nghé, District 1 Ho Chi Minh P: +84 8 3824 1234 W: https://saigon.park.hyatt.com</p> <p>Activity: Lunch</p> <p>Located on the Mezzanine floor, Guest House has an innovative meeting concept that is truly unique and first-of-its-kind in the city. The Guest House has a residential look and feel with</p> 

an open kitchen and a beautiful foyer.

The menu will be presented by Chef Tran Son. Tran Son grew up in Northern Vietnam and has spent more than 20 years indulging in his passion for cooking. Since 2008 he has worked in a variety of positions at the Park Hyatt Saigon. Several years in the celebrated kitchen equipped Chef Tran Son with the necessary skills and experience to progress to the Chef De Cuisine at Square One Restaurant. Under his leadership and creativity, Square One showcases a number of Vietnamese delicacies to discerning guests.

Chef Tran Son has won various awards including, the award for Typical chef at Mina Saigon Center, the bronze medal in Vietnam Culinary Challenge – III and the award for Chef of the Month by Vietnamese Mon Ngon magazine.



7.00pm

Farewell Dinner at InterContinental Asiana Saigon

Activity: Pre Dinner Drinks

Bid farewell to Vietnam with an amazing drinks and dinner experience. Starting at the rooftop helipad which is truly exclusive and has been opened only twice before in the history of the hotel. One time for an exclusive wine dinner and other time for secret service agents for US president Barrack Obama entourage. The helipad offers unparalleled views of the Ho Chi Minh skyline and overlooks 2 of its most iconic landmarks: The Notre Dame Cathedral and heritage Saigon Post Office.



8.00pm

Yuchu at the InterContinental Asiana Saigon

Activity: Dinner

Enjoy a four-course Yuchu Wine dinner brought to you by the InterContinental Saigon Executive Chef Eric Fettke.

Mr. Eric Fettke came to Ho Chi Minh City with over twenty years of experience as the Executive Chef of InterContinental Hotels Group's high-profile properties around the world including InterContinental Aqaba Resort Red Sea Jordan, InterContinental Hanoi Westlake and InterContinental Hanoi Landmark 72, InterContinental Warszawa Poland, and InterContinental Johannesburg South Africa.

After many years working in Vietnam in both Hanoi and now Saigon, Chef Eric has also gained a remarkable understanding of Asian cuisine which helps him deliver a comprehensive culinary experience.



Wednesday 28 June

6.00 – 10.00am

Breakfast at InterContinental Saigon Hotel

11.00am

Hotel Check out and Tour Concludes

Coach will depart the hotel at 11.00am for the airport so please book your International return flights after 2.00pm or make your own way to the airport if this time doesn't suit you.