

DAY TOURS & MODULAR TOURS

FROM HANOI

HANMT 09.19

Cooking Practice in Hanoi (half day)

The tour offers a chance to discover the delicacies of Vietnamese gastronomy. Begin with a Hang Da market tour where your chef will introduce you some of the local ingredients you will later use in the hands on class. Practice cooking as well as prepare a proper Vietnamese meal, following the chef's instructions. The menu comprises fresh spring rolls, shrimp paste on sugar cane, fish baked in a clay pot and banana flower salad. Finally savor your own delicious creations. A cooking diploma stamped by the restaurant will be awarded to each participant.

HANMT 09.20

TET in Hanoi countryside (half day)

Tet, the Lunar New Year celebration, is the most important of all Vietnamese holidays. It is the time for family reunions, gifts and best wishes. Being a cultural cradle of the country, Hanoi and its suburbs completely indulge in a festive mood at this time of the year. This trip provides a great opportunity to have an insight into the daily life, customs and festivities of the Red River Delta by a visit to Tay Phuong Pagoda, Va Temple and Mong Phu Village with lunch served at a local home. The trip is applicable only on the Tet occasion of the Year of the Ox from January 26 - 29, 2009 (Lunar New Year's day 1 - day 4).



Tay Phuong Pagoda - Hanoi

FROM HUE

HUEMT 09.14

Cooking Practice in Hue (half day)

Hue was feudal Vietnam's splendid capital during the Nguyen Dynasty. To satisfy the demands of the royal families and state banquets, Vietnam's finest chefs were chosen nationwide and transferred to Hue, where they created hundreds of sophisticated royal recipes. During this time, commoners were forbidden to eat dishes reserved for the royalty. A cooking practice session in Hue is organized at Tinh Gia Vien, a garden oasis with 185 species of plant and flower, 400 bonsai trees and a fabulous misting waterfall. The hostess, Madame Ha belonging to a royal family, will present the uniqueness of traditional Hue food, especially the art of Hue food carving and plate garnishes. The session covers presentation of 3 royal recipes, a market tour, a lunch of the royal dishes and a cooking diploma. The maximum group size is 15.

FROM DANANG/HOI AN

DADMT 09.15

Cooking Practice in Hoi An (half day)

Suitable for all travelers, the cooking practice tour is a fun-filled and interesting way to learn how to prepare and enjoy specialties in central Vietnam. Participants have a chef- escorted market tour to buy ingredients and have the opportunity to interact with the local sellers. Then enjoy a leisurely cruise (25 minutes) along the Hoi An River to the cooking school restaurant. On arrival, explore the cooking school's



Hue Citadel



Cooking Practice - HCMC

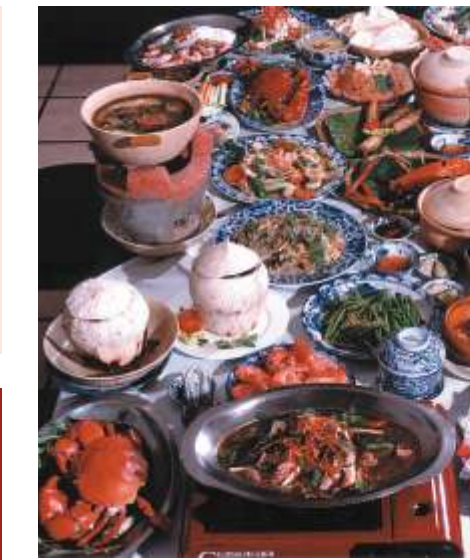
herb and vegetable garden, before learning about some of Hoi An's and Vietnam's well-known dishes. The session runs for about an hour and 15 minutes, and includes demonstrations by the school's chefs. The menu comprises fresh rice paper rolls of shrimp, oyster ginger sauce, warm squid salad, grilled eggplant stuffed with vegetables, sweet & sour sauce, and Hoi An pancakes (Banh Xeo). A cooking diploma stamped by the restaurant will be awarded to each participant. Group size: minimum of 2 and maximum of 20.

FROM HO CHI MINH CITY

SGNMT 09.21

Cooking Practice in Saigon (half day)

Nowadays Vietnamese culinary art has been widely acknowledged as a superb cuisine. It is a fabulous balance between yin and yang featured in its harmonious formula of green vegetables and fresh meat seasoned with mild spices. On this tour, you will have a chance to participate in a market tour escorted by a chef and learn this reputable cookery in school. Under the chef's guidance and demonstration, you will learn and practice cooking some typical Vietnamese specialties such as spring rolls, sugar cane shrimp pastes and fresh fish sour soups, and will finally enjoy a delicious lunch you have prepared. A cooking diploma stamped by the school will be awarded to each participant.



Vietnamese Dishes

SGNMT 09.22

Cooking Practice on board (half day)

Vietnamese cooking classes are fun and the fun is double on board a cruising barge. Bonsai River Cruise and the Vietnam Cookery Center Saigon offer a rare opportunity to take a look at "how to cook traditional Vietnamese food" while cruising along the Saigon River, away from the hustle and bustle of the city. Cruising, cooking and food tasting on board will be a unique morning experience in Saigon for leisure groups, team building groups and individuals. Together with the chef, guests will enjoy cooking a 3-course menu: spring rolls (cha gio), caramel fish fillet in clay pot (Ca Kho To) and steamed rice with pandan leaves (com hap la dua). A cooking diploma stamped by the center will be awarded to each participant. The maximum group size is 30, the minimum is 10.