

AN IMMERSIVE CULINARY ESCAPE TO VIỆT-NAM'S SOUTHERN REGION



Join James Beard Semifinalist Chef Hue-Chan Karels and Open Kitchen on an inspiring, curated Culinary Escapade to Southern Việt-Nam! Experience her homeland and take a deep dive into Việt-Nam's heart and soul, rich culinary heritage, natural beauty, and vibrant way of life. A curated itinerary based on Chef Hue-Chan's experiences and wisdom, travel to southern Vietnam - Saigon, the Mekong Delta, and Phu Quoc Island. This region embodies hospitality, resilience, and creativity, with a distinct culinary tradition and a way of life that is shaped by both modernity and deep-rooted traditions.

Itinerary & Highlights

Day 1: Arrival Day - Welcome to Sài Gòn

- Arrival at Tân Sơn Nhất International Airport (SGN) and transfer to Hôtel des Arts Saigon, an exquisite 5-star boutique hotel, by private car. Welcome Dinner at Chef Peter Cuong Franklin's Anan Saigon Restaurant (One MICHELIN Star 2023 and 2024)

Day 2: Experience Sài Gòn's vibrant culture, history, and modern transformation

- Vietnam is world famous for its cafe culture and coffees, remnants of French Colonialism. We will kick start our day with a delicious and fun "Coffee Tasting & Making Class." Next, we will tour the city to take in French colonial architecture like the Saigon Notre-Dame Basilica and the Central Post Office, which stand in stark contrast to the modern skyscrapers and street vendors. We will feast on an incredible lunch at Bánh Xèo 46A - a MICHELIN Bib Gourmand eatery known for the famous Vietnamese rice crepes. We conclude our day with a signature "Sài Gòn by Night - Cocktails & Nibbles Adventure" to three eclectic venues from rooftop to speakeasy with dinner at Cơm Tấm Ba Ghiền - a MICHELIN Bib Gourmand eatery known for a Sài Gòn specialty broken rice and grill pork chops.

Day 3: Travel to Mê Kông Delta

- After breakfast, we will travel by private transportation to begin our amazing adventure in the Mê Kông Delta, the region in southwestern Việt-Nam, between Sài Gòn and Cambodia, where the Mê Kông River approaches and empties into the South China Sea. We will experience life on the Mê Kông River on board a traditional wooden boat with a chef demonstration and lunch of dishes reflecting local cuisine. For dinner, we will feast on a traditional local meal followed by a wonderful tea service to the sound of folk music indigenous to this region. Our overnight stay is at the very charming, eco-friendly Út Trinh Homestay.

Day 4: Travel to Phú Quốc Island

- From the Mê Kông Delta, we will catch a short flight to Việt-Nam's premier tropical destination, Phú Quốc Island, located in the Gulf of Thailand and known for its beautiful beaches, crystal-clear waters, and lush jungles as well as for its production of Việt-Nam's famous fish sauce, honey and black pepper. Phú Quốc is ideal for culinary explorations, relaxation, and adventure. Cassia Cottage Resort & Spa, a 4-star hotel, is our accommodation for the 5-night stay on the island.

Day 5: Phú Quốc Island - Private Tour of Fish Market, Travel by Boat to The Famous Red Boat Fish Sauce Barrel House

- We begin our day early with a guided tour of the island's fish market, including a delicious local specialty noodle soup for breakfast! Next, we will travel aboard Red Boat Fish Sauce's fishing boat to go to their barrel house for a private, exclusive tour of their fish sauce making process, followed by a cooking demonstration lunch by Red Boat team members. This will be an amazing experience!

Day 6: Phú Quốc Island - Fishing, Snorkeling & Swimming! Beach BBQ Lunch! Relaxation and Beach Time

- Experience vibrant marine life, untouched coral reefs and abundant fish, and beautiful beaches at 4 different islands. BBQ lunch of fresh seafood, meat, and vegetables. Relaxation and fun are the theme for today's adventures.

Day 7: Phú Quốc Island - Tour Pepper & Bee Farms and Cooking Class

- We will visit a bee farm and learn about beekeeping and a pepper farm to explore the island's renowned pepper cultivation where we will enjoy a cooking class where you will harvest and learn how to use peppers, spices and herbs in Vietnamese cuisine.

Day 8: Phú Quốc Island - Trekking and Exploring the Wild Beauty of Suối Tiên (Fairy Stream and Waterfall)

- Imagine a virgin waterfall hidden deep in the jungles with crystal clear waters tumble over worn rocks. This is one of the island's best-kept secrets, Suối Tiên is the dream destination for nature lovers seeking tranquility combined with adventure.

Day 9: Travel back to Sài Gòn

- After breakfast, we will catch a short flight back to Sài Gòn. In the evening, we'll embark on an exciting scooter foodie tour of Sài Gòn to experience and taste some of the best and hidden places only accessible by way of scooter. This will be a special evening to take in the energy of this vibrant city before your departure the following day,

Day 10: Departure

- After breakfast, you'll check out and make your journey back home with such amazing memories of your time on Open Kitchen's Culinary Escapade to Việt-Nam! Transfers by private car to SGN. Bon Voyage! Travel Safe!

Cost & Inclusions

\$8,450 per person, based on double occupancy; includes two intra-country flights; unique four- and five-star accommodations; private ground transportation; chef curator and in-country leader and local guides; exclusive activities described above; 9 breakfasts, 7 lunches, 8 dinners; visa processing.