Cuisine and Culture: A gulet cruise in Turkey

11 – 19 September 2020

Istanbul pre-cruise extension: 8 – 10 September 2020
The southwest coast of Turkey, the Turkish Riviera, has been attracting visitors for thousands of years. Vivid blue waters and spectacular coastlines combine with ancient heritage and delicious local cuisine for an irresistible offering.

Take a culinary cruise along Turkey’s beautiful Turquoise Coast on a stylish gulet. Food experiences include local restaurants ranging from traditional BBQ to a seafood dinner with the freshest local fish; visits to local farmers, eco farms and vineyards, as well as to farmer’s markets and harbourside restaurants. Travel along the ancient crossroads between Asia and Europe, where Romans, Arabs, Venetians and others brought spices and foods from all over the world. Enjoy a range of lazy indulgences in the most spectacular of settings with John Lethlean, a restaurant critic, and Kate Parry, a cordon bleu chef.

There is also the option to join the pre-cruise extension to Istanbul to explore the vast range of Turkish cuisine and learn how it has changed over the centuries. Explore the beautiful city of Istanbul through its history and its food with specialist local guides.

Arrive in Bodrum, a coastal town dominated by a Crusader castle and home to the ruins of the Mausoleum of Halicarnassus, one of the seven ancient wonders of the world. Check into the Sarpedor Hotel to settle in before a welcome dinner at Cipa Balık.

Next morning join your guide on a tour of Bodrum’s popular weekly markets, where locals, visitors and bargain hunters mingle amidst the bustle and shouts of the stallholders. Have lunch at the market before boarding the gulet and setting sail for Black Island (Kara Ada or Karaada), the largest island off the Bodrum coast and

Bodrum harbour and castle

The ancient amphitheatre at Knidos
famous for its healing mineral springs. There will be time for a swim before dinner on board.

Next day disembark for a visit to Knidos, one of the major ancient cities in southwest Turkey. This spectacular site is still under excavation. Drive to lovely Knidia Eco Farm, based on 12 acres with all water supplied from a natural spring and electricity from solar and wind. See their local produce and enjoy the idyllic surrounds while you have lunch. Continue down the coast and re-join the gulet in Palamutbuku, where you will have dinner.

Next morning sail along the coast to the ancient city of Datca, whose rustic beauty is unspoiled by mass tourism. Explore its charming patchwork of stone-paved lanes, kitchen gardens, bougainvillea and little cafes before heading out to experience the area’s food culture. Stop to sample local honey and try the renowned local almonds at a farm. After a local lunch continue to Datca Vineyard to taste local wines. Return to the gulet for dinner.

Spend the next day sailing along the coast, stopping to swim in beautiful bays and turquoise waters. Enjoy a Turkish meze cookery class on the gulet and have dinner on board later in the evening.

Arrive in Marmaris and take a walking tour through this beautiful town, famed for its lovely harbour, crowned by a castle and lined with wood-hulled yachts and boats. The afternoon is at leisure to explore the many offerings of this well-loved seaside town before dinner at Yelken.

Next morning cruise along the Dalyan Delta, past the extraordinary Lycian rock tombs that date back to the 4th century, carved into the rock face like so many ornate temples. The Lycians built
these tombs high in the cliff face so that their revered dead could be carried into the afterlife by angels. Have lunch in Dalyan before taking a boat to the natural mud and sulphur baths, reputed to have therapeutic and anti-ageing properties. Cover yourself head to toe in this healing mud and relax while it dries. Once rinsed off and rejuvenated, return to the gulet where you will have dinner.

Cleopatra’s Bath is in a beautiful setting that combines the submerged ruins of an ancient hammam, pine forested shores and crystal clear waters. This UNESCO World Heritage Site is part of the ancient Hierapolis city complex, founded in the 2nd century BC as a thermal spa. The city of Hierapolis became famous in the ancient world as a health centre, especially during the Roman Empire. Visitors used to throng from far and wide to take a dip in one of its hot springs – including Cleopatra on several occasions. Spend time enjoying this stunning pool.

Visit Taka National Park before a fresh trout lunch at a local restaurant. Continue to Sakilkent Gorge – a dramatic 8km long fissure that carves its way through the rocks and plummets to depths of 200 metres. Return to Fethiye for a final farewell dinner in Fethiye fish market, for the freshest fish served traditional style.

The next morning sit down to a sumptuous Turkmen breakfast on board before disembarking the gulet.
Pre-tour extension in Istanbul
8 – 10 September 2020

8 Sept (Tue)  Istanbul  D
Pm  Arrive Istanbul and check into 10 Karakoy Hotel
Eve  Dinner at Aheste OR Neolokal

9 Sept (Wed)  Istanbul  B L D
Am  Meet your guide and visit Topkapi Palace, including the palace kitchens and harem
Pm  After lunch at a local restaurant continue to the Grand Bazaar and at leisure to explore. Late afternoon wine tasting of Turkish wines with cheese on the roof terrace of the hotel
Eve  Kebab grill dinner at Zubeyir Ocakbasi

10 Sept (Thur)  Istanbul  B L
Am  Visit the Spice Bazaar and a baklava shop for a tasting. Take a ferry across the Bosphorus to the Asian side of Istanbul
Pm  Enjoy lunch at Ciya, followed by local ice cream for dessert. Visit speciality shops in the Kadikoy area before exploring the market. Private cruise on the Bosphorus with lovely views of the city
Eve  Free dining

11 Sept (Fri)  Istanbul / Bodrum  B D
Am  Transfer to airport to fly to Bodrum to join the gulet cruise
### Bodrum to Fethiye Cuisine Cruise

**11 – 19 September 2020**

<table>
<thead>
<tr>
<th>Date</th>
<th>Destination</th>
<th>Meals</th>
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<tbody>
<tr>
<td>11 Sept (Fri)</td>
<td><strong>Bodrum</strong></td>
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<tr>
<td><strong>Pm</strong></td>
<td>Arrive Bodrum and check into the Sarpedor Hotel</td>
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<tr>
<td><strong>Eve</strong></td>
<td>Welcome dinner with group at Cipa Balık in Yalıkavak</td>
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<tr>
<td>12 Sept (Sat)</td>
<td><strong>Bodrum / Black Island</strong></td>
<td>B D</td>
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<tr>
<td><strong>Am</strong></td>
<td>Visit the Bodrum farmer’s markets with your guide and explore the local produce</td>
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<td><strong>Pm</strong></td>
<td>Lunch at the market. Board the gulet and set sail. Stop at Black Island for a swim before dinner</td>
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<tr>
<td><strong>Eve</strong></td>
<td>Dinner on board. Dock overnight at Ada Bogazi</td>
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<tr>
<td>13 Sept (Sun)</td>
<td><strong>Ada Bogazi/Palamutbuku</strong></td>
<td>B L D</td>
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<tr>
<td><strong>Am</strong></td>
<td>Visit the ancient city of Knidos, which is still under excavation. Drive into the countryside to Knidia Eco Farm</td>
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<td><strong>Pm</strong></td>
<td>Lunch at the Knidos Farm Restaurant. Continue along the coast and re-join the gulet in Palamutbuku</td>
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<td><strong>Eve</strong></td>
<td>Dinner at Liman restaurant in Palamutbuku</td>
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<td>14 Sept (Mon)</td>
<td><strong>Palamutbuku Bay / Datca</strong></td>
<td>B L D</td>
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<tr>
<td><strong>Am</strong></td>
<td>Sail along the coast to the ancient city of Datca. Explore the old town and the area’s produce and food culture. Stop at a honey farm and taste the local honey before continuing to an almond farm and trying the renowned local almonds</td>
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<td><strong>Pm</strong></td>
<td>Lunch at Rumeli Meatballs. Continue to Datca Vineyard for wine tasting</td>
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<tr>
<td><strong>Eve</strong></td>
<td>Dinner on the gulet</td>
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<tr>
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<tr>
<td>15 Sept (Tue)</td>
<td><strong>Datca / Bozukkale</strong></td>
<td>B L D</td>
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<tr>
<td><strong>Am</strong></td>
<td>Sail along the coast, stopping to swim in beautiful bays and turquoise waters</td>
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<tr>
<td><strong>Pm</strong></td>
<td>Turkish meze cookery class on the gulet</td>
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<td><strong>Eve</strong></td>
<td>Dinner on board the gulet</td>
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<td>16 Sept (Wed)</td>
<td><strong>Marmaris</strong></td>
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<tr>
<td><strong>Am</strong></td>
<td>Arrive in Marmaris and take a walking tour through this pretty town. Visit the medieval castle</td>
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<td><strong>Pm</strong></td>
<td>At leisure to explore or relax in a harbourside cafe</td>
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<td><strong>Eve</strong></td>
<td>Dinner at Yelken</td>
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<td>17 Sept (Thur)</td>
<td><strong>Marmaris / Ekincik</strong> (for Dalyan)</td>
<td>B L D</td>
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<tr>
<td><strong>Am</strong></td>
<td>Cruise down the Dalyan Delta past the Lycian Rock Tombs</td>
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<td><strong>Pm</strong></td>
<td>Lunch in Dalyan. Experience the natural sulphur and mud baths, covering yourself head to toe as part of this therapeutic beauty treatment</td>
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<td><strong>Eve</strong></td>
<td>Return to the gulet for dinner</td>
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<td>18 Sept (Fri)</td>
<td><strong>Ekincik / Fethiye</strong></td>
<td>B L D</td>
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<tr>
<td><strong>Am</strong></td>
<td>Visit Cleopatra’s Baths and swim through the ruins of this ancient hammam. Visit Taka National Park</td>
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<td><strong>Pm</strong></td>
<td>Trout lunch at a local restaurant followed by a refreshing dip in the Sakilkent Gorge</td>
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<td><strong>Eve</strong></td>
<td>Farewell dinner at Himli</td>
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<td>19 Sept (Sat)</td>
<td><strong>Fethiye</strong></td>
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<tr>
<td><strong>Am</strong></td>
<td>Turkmen breakfast. Disembark the gulet</td>
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Istanbul extension:  
8 – 10 September 2020

Asia meets Europe in Istanbul, the only city in the world that straddles both continents. Over the centuries myriad cultures have passed through this magnificent city, leaving their mark not only on architecture and culture but also on cuisine. Istanbul is truly a melting pot of flavours.

Check into 10 Karakoy Hotel, located in an area where artisan workshops share narrow streets with chic cafes and art galleries and boutique shops nestle against traditional bakeries. Take a short walking tour through the area before dinner at the chic Aheste, which puts a stylish modern twist on the traditional in a relaxed atmosphere.

The following day visit stunning Topkapi Palace. See the opulent pavilions, jewel-filled treasury and richly decorated rooms. There will also be the opportunity to visit the recently restored palace kitchens; vast spaces that would have prepared opulent Ottoman banquets. The kitchens also hold a small portion of the Topkapi collection of Chinese celadon porcelain – highly prized both for its beauty and for its alleged property of changing colour if touched by poison.

After lunch continue to the sprawling Grand Bazaar in the heart of the old city. This colourful labyrinth is home to a vast variety of sellers. Located next to the bazaar through doorways are hans, old travellers inns that were used by the
merchants to rest and do business. Return to the hotel for wine tasting on the lovely roof terrace and explore different Turkish wines alongside local cheeses. Enjoy dinner later that night around the kebab grill at Zubeyir Ocakbasi.

The next day explore the spice bazaar with your guide, learning about the various spices and how the spice trade fueled Istanbul’s wealth. Next stop is a baklava shop to see how these delicate pastries are made with the same methods used for centuries. There will also be a chance to taste a baklava or two for those with a sweet tooth.

Head to the Bosphorus and board a ferry to the Asian side of the city. Have lunch at Ciya, known for its delicious meze but also for its chef who collects recipes from all over Turkey and offers some of the more unusual dishes in his restaurant. Walk off lunch through the bustling streets of Kadikoy and explore the speciality food shops and markets. Relax on a private cruise along the Bosphorus before dinner at a local restaurant.

The next morning enjoy a relaxed breakfast before departing to the airport for the flight to Bodrum, where you will embark on the gulet cruise.
The elegant exterior of the Tersane 8 Gulet

**Tersane 8 Gulet**

This luxury 42-metre gulet has 14 polished wood cabins with en suite bathrooms and air conditioning. On deck there is a large raised sunbathing and leisure area with plenty of space to relax, including a lower smaller section for sunbathing. Meals are taken in the classic dining and bar area, with an al fresco space for enjoying the view. Shade sails can be extended over the lower area to create a cool space in the bow of the gulet. On board there is access to TV and DVD players, board games, snorkelling equipment, kayaks and fishing equipment.
Tour Leaders

John Lethlean is a food writer, journalist and restaurant critic with The Australian. Prior to News Ltd he plied his trade for Fairfax Media at The Age and as a Melbourne-based editor for Australian Gourmet Traveller. “Food is obviously something that’s very important to me, more as a conduit to joy and happiness than an intellectual pursuit,” says John, a Victorian now based in the foodie haven of Dunsborough/Margaret River. “I love travelling - who doesn’t? - but I travel to eat. To me there is little more exciting than listening to a society, a culture, through its food, both traditional and contemporary.”

Kate Lethlean is a Cordon Bleu (Paris) trained cook who has lived a culinary life in Europe travelling, cooking and writing for 20 years. She has contributed to numerous leading publications and cookery books and worked on the Formula One and Moto GP circuits, for the British Royal Family, and Skibo Castle. She also spent five years in the UK as senior teacher and demonstrator at the prestigious Leith’s School of Food and Wine, London. These days she is a cookery book publicist and rare-breed chicken fancier and assists John with research and vital eating support.

John and Kate have led successful culinary cruises in the Mediterranean and along the Lycian coast in Turkey.

The cost of the cruise is USD $4,452 per person

The cost includes:

- 1 night’s accommodation at Sarpedor Hotel in Bodrum, 7 nights’ accommodation onboard a gulet in a twin or double-bedded cabin with en suite facilities
- Single supplement USD $546 (limited number of singles available)
- Tour leaders John and Kate Lethlean
- Meals as per the itinerary either on board the gulet or on restaurants on land
- Half bottle of wine per head with dinner
- A programme of cultural excursions as per the itinerary with food tastings and admission fees included where applicable
- A local English-speaking guide onboard the gulet and with you for excursions
- Transportation on excursions
- Tips

The cost of the extension is USD $1,323 per person:

- 3 nights’ accommodation at 10 Karakoy Hotel in twin or double bedded rooms with private facilities
- Single supplement USD $308
- Tour leaders John Lethlean and Kate Parry
- English speaking national guides
- Breakfasts daily, two lunches and two dinners
- Wine and cheese tasting
- A full programme of cultural sightseeing and food tastings as per the itinerary including admission fees where applicable
- Transport throughout by private bus or ferry
- Flight from Istanbul to Bodrum
- Tips

The cost excludes:

- International flights and airport transfers
- Flight: Istanbul to Bodrum (unless taking the pre tour extension)
- Meals not mentioned
- Drinks while onboard the gulet
- Any optional excursions or tours
- Travel insurance
- Visa
About Us

To travel with us is to dig below the surface, revealing the deeper destination. Of course, you will visit the great historical sites; marvel at the wonders of architecture and engineering; be moved by the riches of culture and art; and experience the most spectacular landscapes in the world. What we also do is make sure that you see the country as it is today, giving you privileged access that independent travel and other tour companies rarely get close to. We give you a variety of experiences, from the sublime to the humble, in the company of intelligent, curious, like-minded people. And while we can be worthy, we also make sure that you have a lot of fun.

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