



Cruise along the Lycian Way

Cuisine and Culture in Turkey

13 – 21 September 2019

Istanbul pre-cruise extension:

10 – 13 September 2019



Jon Baines
tours



Simena

The southwest coast of Turkey 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 Lycian 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, cheesemakers and wine tastings; and lessons about the culture and history behind the cuisine. Travel along the ancient crossroads between Asia and Europe and discover how Romans, Arabs, Venetians and others brought spices and foods from all over the world.

Along the way 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. Watch the sun sink into turquoise seas with ancient temples as backdrop and sample the delicious consequences of centuries of cultural mingling and trade. There is an

optional pre tour extension in Istanbul that will explore the cuisine of this historic city from the traditional to the modern.

Arriving into Fethiye check into the hotel. Relax before a welcome dinner with the group and tour leaders. The following morning explore Fethiye at your own pace before boarding the gulet after lunch. Enjoy welcome drinks on board before setting off on a walking tour of old Fethiye, where your guide will introduce you to the cuisine of the Lycian coast. Visit local food shops and sample local produce before ending at



Fethiye at night



Fethiye (top); Butterfly Valley (above)

the fish market for a delicious dinner at one of its restaurants.

The following morning set sail along the Fethiye Penninsular to the beautiful Butterfly Valley, a canyon that reaches almost 2000m above sea level. Take the opportunity to relax on the beach, snorkel and swim or explore the Valley itself, which is home to 100 species of butterflies. Continue cruising with stops at Oludeniz and the Blue Lagoon Beach, before reaching St. Nicholas Island and explore the ruins of a Byzantine settlement. After docking visit the abandoned Greek ghost town of Kayako and visit a farm to see how locals live off the land and what they produce. In the evening there will be a barbecue dinner in Kayakoy at Yelchin BBQ.

The next day sail on turquoise waters to reach Yesilkoy - an area known for its olive groves – in time for breakfast. Continue cruising to the bohemian fishing town of Kas. Take part in a cooking class with a local woman who will

teach the secrets of traditional Turkish cooking, and afterwards have the dishes you prepare for lunch. In the afternoon explore the old fishing town with its cobbled streets and white washed houses covered in bougainvillea. See its well preserved ancient theatre and Lycian rock tombs. Those who prefer a slower pace can return to the gulet to swim or relax on the beach. Have dinner in Kas, where you can enjoy the laid back atmosphere and pretty streets.

Head to the attractive village of Simena where a walk up to the castle, built by the Knights of St. John, gives spectacular views of the sunken ancient city below. Sample locally made ice cream as you make your way back down the hill. Sail across the bay to the pretty fishing village of Ucagiz, with a chance to speak with local fishermen. That evening enjoy a delicious fresh seafood dinner at a restaurant in Ucagiz.

Take a short cruise the next morning to Gokkaya Bay, one of the most beautiful bays on the cruise. The rest of the day is at leisure on the gulet, where there will be a tasting of local wines and cheeses. The guide will talk about the regions they come from and how food varies through Turkey.

Continue the next day to the upmarket hillside harbour town of Kalkan. There will be time to explore the town, which has retained some of its Ottoman era character more than other towns along the coast. Lunch will be at the Korsan Fish Terrace which offers lovely views out onto the bay as well as delicious local dishes.



Enjoy traditional Turkish food



The Amphitheatre, Kas (top); Dinner by the water (above)

The next day the gulet will start its return journey to Fethiye. Spend the day relaxing, with opportunities to swim and snorkel along the way, and watch the chef demonstrate how to make traditional meze. There will be a farewell dinner on board that evening.

The following day disembark and head to a local farm for a traditional Turkish breakfast. Enjoy

Turkish hospitality with over 20 different dishes, some of which will be fresh produce from the farm. After exploring the farm return to Fethiye, where the cruise will end. Travel back to Dalaman for onwards flights or extend your stay to further explore Turkey.



The Harbour of Ucagiz

Itinerary 10 – 21 September 2019

B = Breakfast **L** = Lunch **D** = Dinner

Pre-tour extension in Istanbul 10 – 13 September 2019

10 Sept (Tue) Istanbul **D**
Pm Arrive Istanbul and check into the hotel
Eve Dinner at Mukellef Karakoy

11 Sept (Wed) Istanbul **B L D**
Am Visit Topkapi Palace, including its kitchens
Pm After lunch continue to the Grand Bazaar and also visit a local hans courtyard. Enjoy tastings of Turkish wines with cheese on the roof terrace of the 10 Karakoy Hotel
Eve Kebab grill dinner at Zubeyir Ocakbasi

12 Sept (Thur) Istanbul **B L D**
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 Dinner at a local restaurant

13 Sept (Fri) Istanbul / Fethiye **B**
Am Fly to Dalaman
Pm Arrive and transfer to the Alesta Yacht Hotel in Fethiye

Main Itinerary 13 – 21 September 2019

13 Sept (Fri) Fethiye **D**
Pm Arrive Dalaman and transfer to the hotel in Fethiye
Eve Dinner at the hotel

14 Sept (Sat) Fethiye **B D**
Am Morning at leisure
Pm Board the gulet and welcome drinks. Walking tour of old Fethiye visiting local food shops and sampling local produce. Tour of the fish market
Eve Dinner at the fish market

15 Sept (Sun) Fethiye / St. Nicholas Island **B L D**
Am Cruise along the Fethiye Peninsula to Butterfly Valley
Pm Cruise to Oludeniz and Blue Lagoon Beach for lunch and time to swim or relax. Cruise onto St. Nicholas Island and explore the Byzantine settlement. Drive to the abandoned Greek town of Kayako, stopping en route at a local farm
Eve BBQ dinner in Kayakoy at Yelcin BBQ restaurant with local cheeses

16 Sept (Mon) St. Nicholas Island / Kas **B L D**
Am Cruise to Yesilkoy for breakfast surrounded by olive groves. Continue to Kas; a small harbour town with a bohemian atmosphere. Turkish cookery class with a local woman
Pm Walking tour of the old fishing town including the amphitheatre and Lycian rock tombs, or at leisure
Eve Dinner in Kas

17 Sept (Tue) Kas / Ucagiz Village **B L D**
Am Cruise to Simena and walk up to the castle for views of the sunken city below. Taste some of the locally made ice cream
Pm Cruise to the fishing village of Ucagiz. Meet with local fishermen
Eve Seafood dinner at a local restaurant

18 Sept (Wed) Ucagiz Village / Gokkaya Bay **B L D**
Am Cruise to beautiful Gokkaya Bay
Pm Enjoy an afternoon at leisure on the gulet, with a tasting of local wine and cheese on board

19 Sept (Thur) Gokkaya Bay / Kalkan **B L D**
Am Continue to the hillside harbour town of Kalkan and explore at leisure
Pm Lunch at the Korsan Fish Terrace before heading back onto the water

20 Sept (Fri) Kalkan / Tarzan / Samalik Bay **B L D**
Am Cruise back towards Fethiye
Pm While on board the chef will demonstrate how to make traditional meze
Eve Farewell dinner onboard

21 Sept (Sat) Tarzan Bay or Samalik Bay to Fethiye **B**
Am Disembark. Enjoy breakfast at a local farm. Return to Fethiye late morning
Pm Transfer to the airport for your return flight or extend in Fethiye



On deck of the Kayhan 11 Gulet

Kayhan 11 Gulet

Kayhan 11 has ten air-conditioned double cabins that can cater for 20 guests. There are six double cabins on board and four twin bedded cabins. Each cabin comes with en suite shower and toilet, portholes, wardrobe, mirror and hair dryer. The spacious sun deck area offers a lovely place to relax with sun mattresses, shade cloth and a large table with deck chairs. The saloon also offers a comfortable area to rest with a dining table, music system, TV, DVD player and bar. Guests can make the most of the fishing and snorkeling gear onboard. Cabins will be sold on a first come basis. Due to the size of the gulet, single cabins are limited (maximum of three single cabins).



Twin bedded room



Kayhan gulet cabin (top); Lounge, Kayhan gulet;
Kayhan 11 Gulet (above)

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 based outside Melbourne in the foodie haven of Daylesford/Hepburn Springs. *“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 previous culinary cruises from Lisbon to Rome and from Dover to Lisbon.

Flights

The cruise cost does not include flights. For assistance booking flights to and from the cruise please contact our office in London or Melbourne.

The nearest airport to Fethiye is Dalaman airport. We can assist with transfers from Dalaman to Fethiye.

The cost of the cruise USD \$4,190 per person

The cost includes:

- 1 night accommodation at a hotel in Fethiye, 7 nights’ accommodation onboard a gulet in a twin or double-bedded cabin with en suite facilities

Single room supplement is USD \$1,320

- Tour leaders John and Kate Lethlean
- Meals as per the itinerary either onboard the gulet on land
- 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 excludes:

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

The cost of the extension is USD \$1,145 per person and includes:

- 3 nights’ accommodation in a 4-star hotel in twin or double bedded rooms with private facilities

The single room supplement is USD \$32

- Tour leaders John Lethlean and Kate Parry
- English speaking national guides
- 2 lunches and 3 dinners (including wine or beer)
- 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 Dalaman
- Tips

The cost excludes:

- International flights and airport transfers on arrival
- Any optional tours or excursions
- Any meals and drinks not mentioned
- 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.

All the flights and flight-inclusive holidays in this brochure are financially protected by the ATOL scheme. When you pay you will be supplied with an ATOL Certificate. Please ask for it and check to ensure that everything you booked (flights, hotels and other services) is listed on it. Please see our booking conditions for further information or for more information about financial protection and the ATOL Certificate go to:
www.atol.org.uk/ATOLCertificate

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Istanbul across the Bosphorus (top); the Spice Bazaar;
Lycian Tombs; Kas (above)



Jon Baines
tours



Istanbul pre-cruise extension: Cuisine and Culture

10 – 13 September 2019



The Blue Mosque, Istanbul

In Istanbul, East meets West. Multitudes of cultures have passed through the city over centuries, leaving their mark not only on architecture and culture but also on cuisine. Istanbul is quite literally a melting pot of flavours.

Check into the Karakoy 10 Hotel, 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 Mukellef Karakoy, where chef Arda Turkmen puts modern twists on the traditional in a relaxed atmosphere with excellent views.

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. Lunch will be 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. Later that afternoon relax on a private cruise along the Bosphorus. Dinner that evening will be at a local restaurant in Karakoy.

The next morning enjoy a relaxed breakfast before departing to the airport for the flight to Dalaman. Arrive and transfer to the pretty town of Fethiye, where you will spend a night before embarking on the gulet cruise.

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Cruise along the Bosphorus (top);
Wander through the spice market (above)