



Taste of Tour @ Singapore

Singapore's 1st & Only Floating Kelong Restaurant

A modern kelong in the middle of the sea, next to Pulau Ubin. A picturesque haven, a piece of undisturbed 'land' surrounded by big blue sea, miles away from the hustle and bustle of city life.

Here, becomes one with nature. You may enjoy fresh seafood and the beautiful coastal lines with cooling sea-breeze. Try 'catch-a-fish' for your dinner and dine in the romantic sunset out at sea!

***A chance to experience "Catch-a-Fish" & take photos with your "Fishy-Catch"!**



Teochew-style Afternoon Tea + Dim Sum @ Yixing Xuan Teahouse

Experience the ambience and therapeutic effects of the traditional art of Chinese tea-making in an authentic Chinese Teahouse. Learn about Chinese Culture, history of Chinese Tea & preparing Kungfu tea in traditional way. Enjoy dim sum with the wonderful tea experience.



Dim Sum Afternoon Tea @ Wo Peng Cuisine

A quaint Cantonese restaurant helmed by Chef Julian Tam Kwok Fai, a Hong Kong Platinum Awarded Winner. Join us for an "OMAKASE-style" secret recipe tutorial and learn great cooking tips!

Wine-tasting @ V Wine Studio

Discover the unique taste, character and style of different wines from around the world!

Enjoy wine-tasting and light snacks; learn more about wine-pairing in a relaxing ambience. Improve your wine knowledge and discover your wine palate!

***Experience thematic wine-tasting session specially arranged by Wine Connoisseur!**





TASTE OF TOUR @ SINGAPORE

Itinerary

Meet & Greet at People's Park Complex, Hong Thai Travel Office

Teochew-style Afternoon Tea with Dim Sum
/ Hong Kong-style Dim Sum Afternoon Tea + Cooking Demo

Begin your Wine Tasting Tour @ V Wine Studio

Smith Marine Floating Kelong

Leisure Walk at Floating Kelong /
Catch-A-Fish for your Meal* (Optional Tour-15mins)

Kelong Style Dinner / Seafood Dinner *

Tour ends at People's Park Complex, Hong Thai Travel Office

Tour Includes:

- Air-conditioned coach service
- Mandarin-speaking guide.
- Unique Afternoon Tea Time
- Kelong Style Dinner
- Kelong tour by a bumboat.

Tour Code:
SGTED4

Tour Excludes:

- Personal Expenses & Insurance
- Guide, Driver & Tour Leader Tipping \$10p.p (Collect upon booking)
- Excludes GST



Teochew-style Afternoon Tea Session: Take a step back from the hustle and bustle of city life, and savour Kungfu Tea in an authentic Chinese Teahouse. Enjoy your dim sum set to accompany with a cup of Premium Tie Kuan Yin.



"Secret Recipe" Cooking Demo: A 'LIVE' food tutorial with the chef! Join us for an "OMAKASE-style" secret recipe tutorial, geared to train you to show off in the kitchen. Learn cooking tips on Fish Skin, Claypot Rice & more!

Kelong Style Dinner: Be prepared for a sumptuous feast as you savour the freshest live produce on site.

Kelong Style Dinner Menu (5-course)

<GV 5>

- Seafood Tofu Soup
- Salted Egg Prawn
- Crispy Chicken with Thai Sauce
- Mix Vegetables
- Fried Seafood Noodles
- Steamed White Rice



Wine Tasting Tour: Enjoy a wine discovery session in a fun and relaxing ambience. Learn more about the characteristics of different countries' wine & wine-pairing!



***Catch-A-Fish for your Meal (15 Mins):** Use rod and baits to catch snapper or seabass in a pond, and enjoy the freshest fish cooked in any style you want. It is suitable for all ages. <Optional Tour \$55 p.p>

***Upgrade SGD\$20 per pax =**

Seafood Dinner Menu (6-course)

<GV 5>

- Winter Melon Seafood Soup
- Steamed Prawn w/ Ginger & Garlic
- Lala Bee Hoon
- Steamed HK Style Seabass (700g++)
- Crispy Chicken w/ Lemon Butter Sauce
- Broccoli w/ Scallop
- Steamed White Rice

康泰旅行社
HONG THAI TRAVEL

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9170 9927

(WhatsApp Only Text Enquiry)

Remarks: GV10 to go **SGTED4_23-Mar-21**

- Tour sequence & Dinner Menu subject to change without prior notice.
- The availability of Bumboat is subject to weather conditions.
- Adult/Child same price by Full Payment upon booking.
- This is a No-Refund Value tour.



品味之旅 @ 新加坡

Smith Marine “浮上奎笼”

新加坡第一家也是唯一“浮上奎笼”。位于乌敏岛和樟宜渡轮码头之间。这是一片被大片蓝色海洋环绕的未被干扰的“土地”，距离喧嚣的城市生活仅数英里。在大海中央的海龙阁水上餐厅，享受新鲜的海鲜以及观赏美丽的海岸线，是一种非常有趣的体验。

***体验奎笼“现抓现煮鱼”，使用鱼杆和诱饵在池塘中捕捉“你想要的新鲜的活鱼”，记得与“自己的战利品”拍照留念哦！**



传统潮州功夫茶 + 港式点心下午茶 @ 怡心轩茶屋

始创于 80 年代，致力推动品茶文化，从茶具至各地茶叶知识，茶道历史及养生之道，近年更积极推广多元化发展，备受年轻族群喜爱。同时在这里将有机会购买到独家品牌的精美茶具和罕有茶叶品种。

***享受独特风格的下午茶，泡传统功夫茶，配搭镇店招牌港式点心，宜情养性。**



“一盅两件”下午茶时光 @ 和平宴

香港 80 年代著名“镛记酒家”担任总厨的谭国辉师父所创办，也是白金主名厨，实力超强，精心炮制的粤菜美食，保证让你食指大动。

***独家安排“一盅两件：下午茶时光 + 见学秘技烹调现场真人秀**



品酒会友之旅 @ V Wine Studio

探索来自世界各地的不同酒款的独特口味，特征和风格！

与美酒零距离接触，酒友们可以互相交流心得；初尝者则在享受美酒的过程中，增添一点酒知识。

***惊喜体验店主特别安排每日不同主题的美酒品鉴，配搭不同的小吃，突显其趣味性，让您细味浅尝！**



品味之旅 @ 新加坡

行程

于牛车水珍珠坊集合出发

传统潮州工夫茶+港式点心 @ 怡心轩 /
“一盅两件”下午茶+见学秘技烹调现场真人秀@和平宴

品酒会友体验 @ V Wine Studio

Smith Marine 浮上奎笼

漫步浮上奎笼 / “现抓现煮鱼” * (自费项目-仅限 15 分钟)

奎笼风味晚餐 (可自费提升为优质海鲜套餐*)

结束旅程后, 于牛车水珍珠坊解散

行程包括:

- 冷气旅游大巴及华语导游讲解
- “一盅两件”下午茶/潮州工夫茶+港式点心下午茶
- 丰盛的奎笼风味晚餐
- 来回奎笼的渡船服务

不包括:

- 个人费用与保险
- 导游, 司机及领队的小费\$10/人
- GST 消费税

团号:
SGTED4



传统潮州功夫茶+港式点心下午茶@怡心轩茶屋: 在地道的中国茶馆品尝潮州功夫茶, 一壶顶级铁观音搭配粤式下午茶点, 了解关于茶文化, 学习茶饮健康知识。



见学秘技烹调现场真人秀@和平宴: 观看“现场”美食教学, 偷师私房菜食谱。还可了解有关鱼皮, 煲仔饭等的烹饪技巧!



新加坡奎笼之旅: 乌敏岛岸外的休闲渔场, 让您不需出国, 就能体验新加坡少有的奎笼风情。在本地第一家提供餐饮服务的海上休闲场所, 亲自捉鱼的乐趣, 或在休闲区打桌球、躺在吊床上放空, 享受大海美景.....



品酒会友之旅: 与美酒零距离接触, 惊喜体验店家每日不同主题的各类酒款品鉴; 酒友们可以互相交流心得; 初尝者则在享受美酒的过程中, 增添一点酒知识。



* “现抓现煮鱼” (15 分钟): 使用鱼杆和诱饵在池塘中捕捉红鱼或鲈鱼, 并能选择您喜欢的烹调法。适合所有年龄段。

<自费项目: \$5/人>

奎笼风味晚餐

(GV 5)

- 海鲜豆腐汤
- 咸蛋黄焗虾
- 泰式脆皮鸡
- 鲜炒杂蔬
- 海鲜炒面
- 丝苗白饭

*自费提升\$20/人 =

优质海鲜套餐 (GV 5)

- 冬瓜海鲜汤
- 姜葱蒸大虾
- 拉拉炒米粉
- 港式蒸鲈鱼 [700 克上]
- 脆皮柠檬鸡
- 西兰花炒带子
- 丝苗白饭

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(WhatsApp 仅限文字查询)

备注: **SGTED4_23-Mar-21**

- 若渡轮时间, 行程次序与菜单内容有变动, 以最后安排为准
- 一经报名需即时支付全额团款并不可取消, 无任何退款
- 团费大小同价 • 十人成行出发