

THE MOMENT

Tower 9th Floor, Unit, 571, RSU, Sukhumvit 31 Road, Klongton-Nua, Watthana, Bangkok 10110

ITINERARY #5

THE SPANISH FLAVOUR: A TASTE OF ANDALUSIA

DAY 4		START	END	
1	Breakfast Under The Trees Start your day with a luxury private transfer to a stunning olive grove estate near Seville, where a local artisan awaits.	08:30	09:00	Menu: Warm churros with thick Spanish hot chocolate, fresh-squeezed orange juice from Seville, and local Iberian ham with aged Manchego cheese.
2	Master Class Private olive oil masterclass and tasting session.	09:30	11:15	Learn about the production process and sample award-winning extra virgin olive oils paired with rustic Andalusian bread.
3	Walking Tour Transfer to the city center of Seville for a guided walking tour of its architectural jewels.	11:30	13:30	 Highlights: The Alcázar of Seville, La Giralda Tower, and the mesmerizing Plaza de España. VIP Access: Skip-the-line entry with a private historian guide.
4	Courtyard Lunch Indulge in an Andalusian gourmet lunch at a hidden courtyard restaurant in Seville's Old Town.	13:30	15:30	 Menu: Starter: Salmorejo (chilled tomato soup) topped with jamón and quail egg. Main: Fresh seafood paella with prawns and saffron. Dessert: Orange and almond tart with a drizzle of local honey. Wine Pairing: Fine sherries from Jerez, including Manzanilla and Amontillado.
5	Sherry Tasting Leisurely transfer to a traditional bodega in Jerez de la Frontera for a private sherry wine tour and tasting.	15:30	19:15	Sample an exclusive range of sherries, from Fino to Pedro Ximénez, paired with local treats such as Marcona almonds and preserved figs.
6	Flamenco Fiesta Return to Seville for an unforgettable private flamenco performance in a historic tablao.	19:30	20:30	Enjoy an intimate show featuring world- class dancers, guitarists, and singers.
7	Rooftop Dinner Dinner on the rooftop of a luxury boutique hotel overlooking Seville Cathedral, with live flamenco music serenading the evening.	21:00	21:00	 <u>Starter</u>: Grilled octopus with smoked paprika and pimentón aioli. * Main: Iberian pork tenderloin with roasted peppers and potato confit. <u>Dessert</u>: Fig and sherry crème brûlée. <u>Wine Pairing</u>: Andalusian red wine and cava.

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8	Bar in The Sky Relax with a nightcap at a luxury rooftop bar, sipping on a crafted Andalusian gin and tonic infused with local botanicals, while soaking in the romantic city lights of Seville.	21:15	[OPEN]	Chauffer will be on standby till any time to take clients back to accommodation.
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