

 SILVERSEA®

ADAM LIAW

CULINARY TOURS

JAPAN
CRUISE | 2024

SEPTEMBER 2024

 JANESCO TRAVEL
LUXURY TOURS

Cullivers
The Group Travel Specialists



Silver Muse, an exquisite member of the renowned Silversea Cruises fleet. Sail the seas in style and explore captivating destinations with this ultimate ultra-luxury cruise experience.



Silversea Cruises

Silversea Cruises is the leading ultra-luxury and expedition cruise line, renowned for its exceptional all-inclusive lifestyle and captivating global destinations. As part of the esteemed Royal Caribbean Group, Silversea Cruises has established itself as the "jewel in the crown" of luxury cruising.

Since its launch in 1994, Silversea Cruises has been at the forefront of all-inclusive, ultra-luxury global cruising.

Every suite category is complemented by a dedicated butler service, ensuring personalised attention throughout your voyage. Indulge in a choice of exceptional restaurants on board, or enjoy the convenience of in-suite dining available 24/7. Savour the finest sustainable caviar on demand and relish premium beverages served throughout the ship. Silversea goes the extra mile by offering true door-to-door service, with private executive transfers and flights included as standard, ensuring a seamless and luxurious travel experience.

With Silversea Cruises you can explore over 900 destinations across all seven continents offering curated and immersive experience in the world's most remarkable places. From the pristine beauty of remote islands to iconic cultural landmarks, Silversea Cruises takes you deep into the heart of extraordinary destinations, creating unforgettable memories.

Prepare to be captivated by Silversea Cruises, where luxury, exclusivity, and remarkable experiences await.

Tour Leader

ADAM LIAW

Adam Liaw is a cook, writer and broadcaster. One of Australia's most in-demand media personalities, Adam hosts The Cook Up with Adam Liaw (SBS), which now hold the SBS record for the most commissioned episodes of television by a series; Who The Bloody Hell Are we? (SBS) and Good Food Kitchen (Nine). He also presents the podcast "How Taste Changed the World" for Audible.

He is the author of eight cookbooks, the #1 recipe writer for Good Food in The Sydney Morning Herald and The Age, a weekly columnist for Sunday Life magazine, and casual columnist for The Guardian.

Adam knows how Australian families eat. As a busy father of three, he understands the importance of practical, healthy eating. His approachable and family-friendly recipes are enjoyed by thousands around the country. He is also UNICEF Australia's National Ambassador for Nutrition.



ADAM LIAW
CULINARY TOURS | JAPAN



Adam Liaw: Renowned celebrity chef, captivating audiences with his culinary expertise and delightful storytelling. Experience the gastronomic delights and cultural insights he brings to the table.

ADAM LIAW

CULINARY TOURS | JAPAN

JAPAN CRUISE | 2024

This voyage balances sea days and days of discovery to perfection.

Beginning in the dizzying, dazzling city of Tokyo, travel first to the famed city of Kobe, one of Japan's most compact and exciting cities. Sail on to South Korea's Busan, home to hot springs and steaming seafood.

Sail back to Nippon, taking in Kanazawa's cultural heritage and Hakodate's chaotic cacophony in your wake.

CRUISE STARTS

SEP 26, 2024

CRUISE ENDS

OCT 6, 2024

DURATION

11 DAYS

SHIP

SILVER MUSE

ITINERARY IN BRIEF

DAY 01

Tokyo, JAPAN

THU, SEPTEMBER 26

Arrive Tokyo. Make your own way to board your Silversea Cruise on the 'Silver Muse'.

DAY 02

Day at Sea

FRI, SEPTEMBER 27

Adam Liaw Private Cooking Demonstration.

DAY 03

Kobe JAPAN

SAT, SEPTEMBER 28

DAY 04

Day at Sea

SUN, SEPTEMBER 29

Adam Liaw curates your first collaborative private lunch with Silversea in Indochine, rest of the day at leisure.

DAY 05

Busan, SOUTH KOREA

MON, SEPTEMBER 30

DAY 06

Day at Sea

TUE, OCTOBER 1

Adam Liaw curates your second collaborative private lunch with Silversea in Indochine, rest of the day at leisure.

DAY 07

Kanazawa, JAPAN

WED, OCTOBER 2

DAY 08

Day at Sea

THU, OCTOBER 3

Adam Liaw curates your final collaborative private lunch with Silversea in Indochine, rest of the day at leisure.

DAY 09

Hakodate (Hokkaido), JAPAN

FRI, OCTOBER 4

DAY 10

Day at Sea

SAT, OCTOBER 5

Private lunch with Adam Liaw with the group, afternoon at leisure. In the evening a Private Farewell Cocktail Party.

DAY 11

Yokohama (Tokyo), JAPAN

SUN, OCTOBER 6

End of the Cruise.

Pre & Post Cruise Tours arrangements available, please see pages 34 - 37



Japan: A captivating fusion of ancient traditions and cutting-edge technology, offering a rich tapestry of cultural experiences and breathtaking natural beauty. Discover the land of cherry blossoms, sushi, serene temples, and vibrant cityscapes.



SILVERSEA

Silver MUSE

Silver Muse is Silversea's inspirational work of art. With her eight dining venues, spacious outdoor areas and up-to-the-minute technology, she's the best place between sea and sky.

Silver Muse marks a new era of ultra-luxury ocean travel enhancing the small ship intimacy and spacious all-suite accommodation, raising the bar in terms of luxury.

Silver Muse offers a wealth of enhancements to the onboard experience while satisfying our uncompromising requirements for comfort, service, dining and quality of the world's most discerning travellers.



Silver Muse: As a symbol of a new era in ultra-luxury ocean travel, Silver Muse elevates small-ship intimacy and spacious all-suite accommodations to new heights, setting a higher standard for luxury. It delivers an enhanced onboard experience that fulfills the uncompromising expectations of the world's most discerning travellers in terms of comfort, service, dining, and quality.

DAY 01

Tokyo, JAPAN

THU, SEPTEMBER 26

Make your own travel arrangements to Tokyo, the departure point for the Adam Liaw Culinary Tour | Japan Cruise 2024.

To ensure a hassle-free embarkation, we recommend arriving at least a day prior to the cruise. Janesco Travel offers convenient pre-tour arrangements (page 34 - 35), including a one-night stay at either the Imperial Hotel or Keio Plaza, and luggage transfers allowing you to start your journey smoothly from the port.

Today you make your way to board the luxurious Silversea Cruise ship, 'Silver Muse.' Check-in starts from 14:00.

Silversea Cruises prioritises the safety and well-being of all its passengers. As part of the safety procedures, Silversea will conduct comprehensive muster drills to familiarise guests with emergency protocols and evacuation procedures.

23:00 depart to our next destination, Kobe, Japan. Enjoy a relaxing day at sea, eagerly anticipating the first engagement with Adam Liaw on the cruise, a Cooking Demonstration in the Venetian Lounge.

DESTINATION INFO

Tokyo, Japan

Tokyo, Japan, is a captivating and dynamic city that seamlessly blends ancient traditions with a relentless pursuit of modernity. From towering viewing platforms, visitors can witness the sprawling urban landscape, punctuated by futuristic skyscrapers and even catch a glimpse of the distant Mount Fuji on clear days. The city's transportation system is a marvel, with futuristic and punctual modes of transport connecting its 14 districts, while the sensory overload of flashing advertisement boards, bustling arcades, and the vibrant flow of humanity through its streets creates a mesmerizing atmosphere.

A must-see attraction is the famous Shibuya intersection, where hordes of people scramble to cross the road in sync with the illuminated neon advertisements, creating a choreographed spectacle. Tokyo's culture is incredibly rich, with centuries-old temples adorned with lanterns, magnificent palaces, and serene scarlet shrines nestled amidst the towering skyscrapers. The city's culinary scene is a delight, offering meticulously crafted sushi and delectable seafood delicacies that showcase the country's refined cuisine.

Traditional teahouses provide an opportunity to witness intricate tea ceremonies, while karaoke bars fill with locals singing their hearts out into the night. In the spring, Tokyo is transformed into a picturesque wonderland as cherry blossoms blanket the parks and gardens, casting a delicate pink hue over the city.

Tokyo is an extraordinary metropolis that offers an immersive and diverse experience, combining tradition, innovation, and natural beauty in a way that is uniquely captivating. Join one of our post-cruise tours to explore Tokyo more closely.



Senso-ji, located in Tokyo, is one of Japan's oldest and most revered Buddhist temples, offering a captivating glimpse into the country's rich cultural heritage. With its striking architecture, vibrant atmosphere, and bustling Nakamise shopping street, it's a must-visit destination for travellers seeking a taste of traditional Tokyo.



Japanese food: A culinary artistry of fresh and delicate flavours, showcasing exquisite sushi, sashimi, ramen, and tempura, among other traditional dishes, offering a harmonious blend of simplicity and precision that delights the palate and celebrates the rich culinary heritage of Japan.

SILVERSEA DINING SELECTIONS

The Grill

One of the healthiest cuisines to exist, The Grill features lava stone cooking at its finest. Sourced from volcanic rock and placed in an oven to reach an optimum temperature of 400°C.

The Grill invites guests to cook their food directly at their table. Place your meat, fish or vegetables on top of the grill stone or inside the soup bowl, and then simply cook to your very own taste.

Every bite is cooked to perfection, time after time. With the stone cooking available in the evenings only, The Grill becomes a daytime rotisserie and gourmet salad and burger bar, offering build your own burgers from the best selections of meat.

La Terrazza

An iconic hallmark of Silversea dining, La Terrazza offers authentic recipes and the freshest ingredients from its distinctive Italian heritage.

This is where antipasti, primi and secondi come together with passion and flair in a flavourful expression from corporate chef Alberto Colombo's imagination.

La Terrazza aboard Silver Muse offers innovative interactive food stations: an olive oil cellar, a mozzarella bar, a seafood station and of course a salumeria.

The à la carte menu has also been extended to include the popular Saporì di Casa, traditional family-style Italian daily specials.



ADAM LIAW

CULINARY TOURS | JAPAN

DAY 02

Day at Sea

FRI, SEPTEMBER 27

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

10:00 - 12:00 Adam Liaw will give a private cooking demonstration in the Venetian Lounge. Adam will share his expertise and passion for exquisite flavours. This exclusive experience promises to inspire and delight food enthusiasts, offering a unique opportunity to learn from his experiences.

Enjoy the rest of the day at sea on the Silver Muse by indulging in the ship's luxurious amenities, from relaxing in the pool and jacuzzi area to rejuvenating at the spa and fitness center. Delight in a range of exquisite dining experiences, from fine international cuisine at The Restaurant to Asian-inspired dishes at Indochine and al fresco dining at the Pool Grill, ensuring a truly memorable day at sea.

SILVERSEA CRUISE HIGHLIGHT

Arts Café

Nestled cosily on deck 8 is the all-new Arts Café. Hosting varied and exciting exhibitions, the Arts Café showcases paintings and sculptures from a broad range of talent.

The distinctive design of the venue is a relaxing getaway and offers daytime cuisine in the form of a café and deli-bar. But come early evening, the venue turns into a lively, evening cocktail lounge meaning you can retreat to one of the comfortable chairs, grab a drink and relax as you absorb the incredible view and watch the world float by.

Whether you prefer the gentle sea breeze of the terrace or the sophistication of the inside, a superlative experience is always assured.



Silversea Cruises Wine Collection: Silversea Cruises offers an extensive wine selection with approximately 160 different wines, including local selections, curated by their Wine Ambassador Lawrence d'Almeida. From hidden gems like Greystone Cellars California Petite Sirah to iconic wines like Vega Sicilia Unico 2005, guests can indulge in a diverse range of wines that enhance their culinary experiences on board.

SILVERSEA®

SILVERSEA DINING SELECTIONS

La Dame

La Dame features a bespoke menu by the Ship's top chefs, and is the highest expression of excellence of French dining. The ambience is one of chic contemporary style, with crisp white table linens and the impeccable white gloved service associated with Silversea.

Named after "La Dame de Paris" or the Eiffel Tower, La Dame echoes the traditions and cultures embedded in the French gastronomic past, while respecting its bright culinary future. Quintessentially Parisian, extremely elegant and very refined, meals at La Dame are a fusion of tradition and modernity.

Per guest reservation fee of US\$60. Please visit My Silversea to make your reservations.



Adam Liaw, delights his group with an exclusive cooking demonstration, showcasing his culinary expertise and sharing his passion for food. Through this private experience, guests can savour a unique opportunity to learn from and interact with the acclaimed chef in an intimate setting.



DAY 03
Kobe JAPAN
SAT, SEPTEMBER 28

0800 Arrive in Kobe.

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

You have the full day to explore the city with a range of excursion options (page 11). Choose from included shore excursions like the "Glimpse of Kobe" with minimal activity level, or "Osaka Highlights" with a moderate activity level.

For extensive exploration, consider the "Himeji Castle & Garden" excursion or venture to Kyoto on your own.

Additional options include a Kobe beef lunch and sake brewery visit, a bullet train experience in Kyoto, and more.

Privato (private) options are also available for a personalised experience with private transportation and guides.

2300 Depart to our next destination, Busan, South Korea.

DESTINATION INFO

Kobe, JAPAN

The Japanese city of Kobe needs no introduction. The name is synonymous with its home grown superstar. We are not talking of its stunning shrines, cherry trees laden with blossom during sakura or effervescent city, buzzing with life 24/7.

We are of course talking of a much more grass roots hero – its eponymous beef. The delicacy might have put the city on the map, but there is far more to Kobe than its meat. Naturally, Kobe wears its cuisine as a badge of honour.

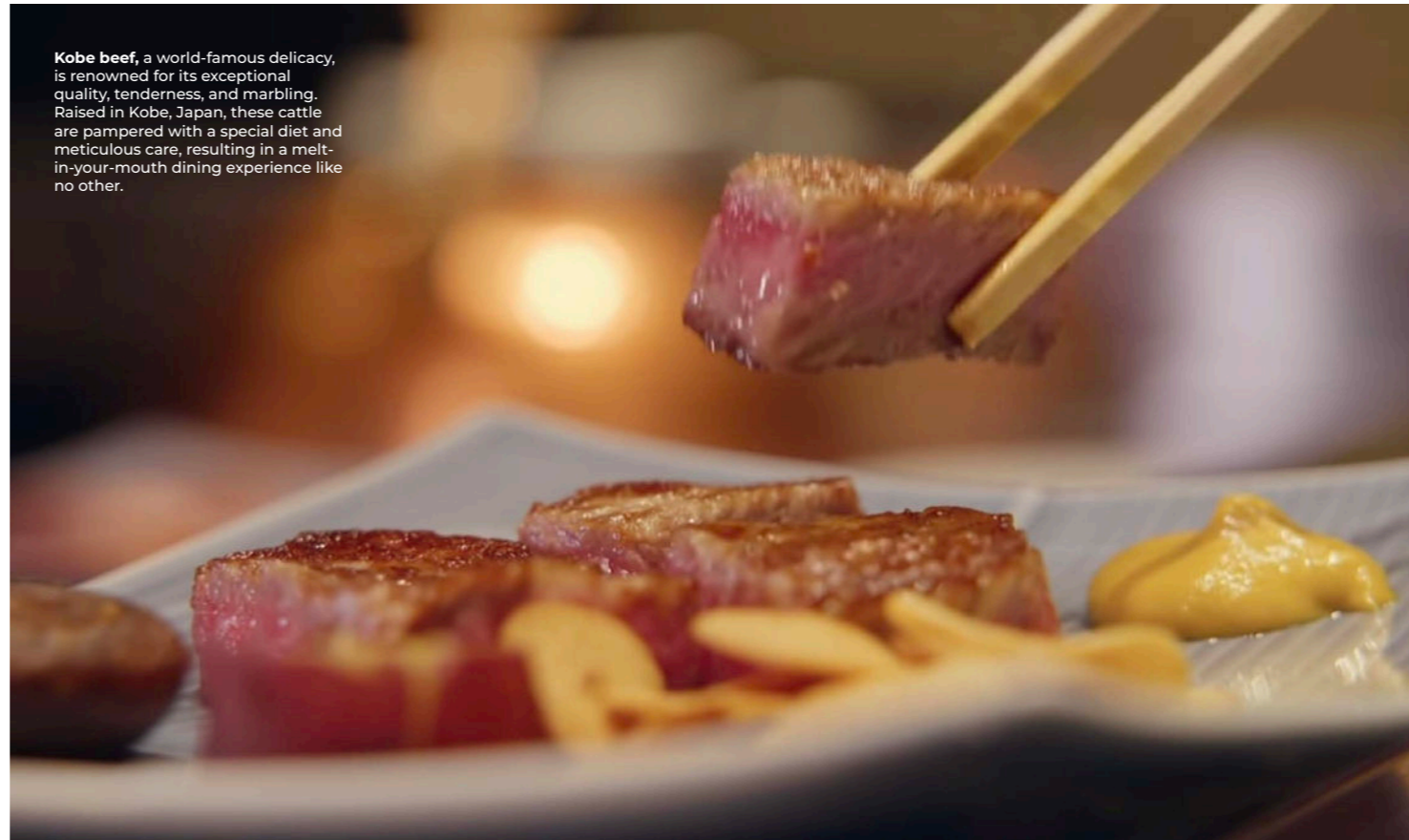
Its port history has given it a gastronomy that is quite different from its neighbours. Seafood and sushi is naturally some of the freshest and most diverse you can find, but Kobe's multicultural nature (the city is home to 98 different nationalities) means that it has one of the most diverse gastronomic cultures in Japan.

Bread and bakeries are also an (unexpected) delicacy. Additionally, Sake is taken very seriously – Kobe even has its own museum dedicated to the national spirit.

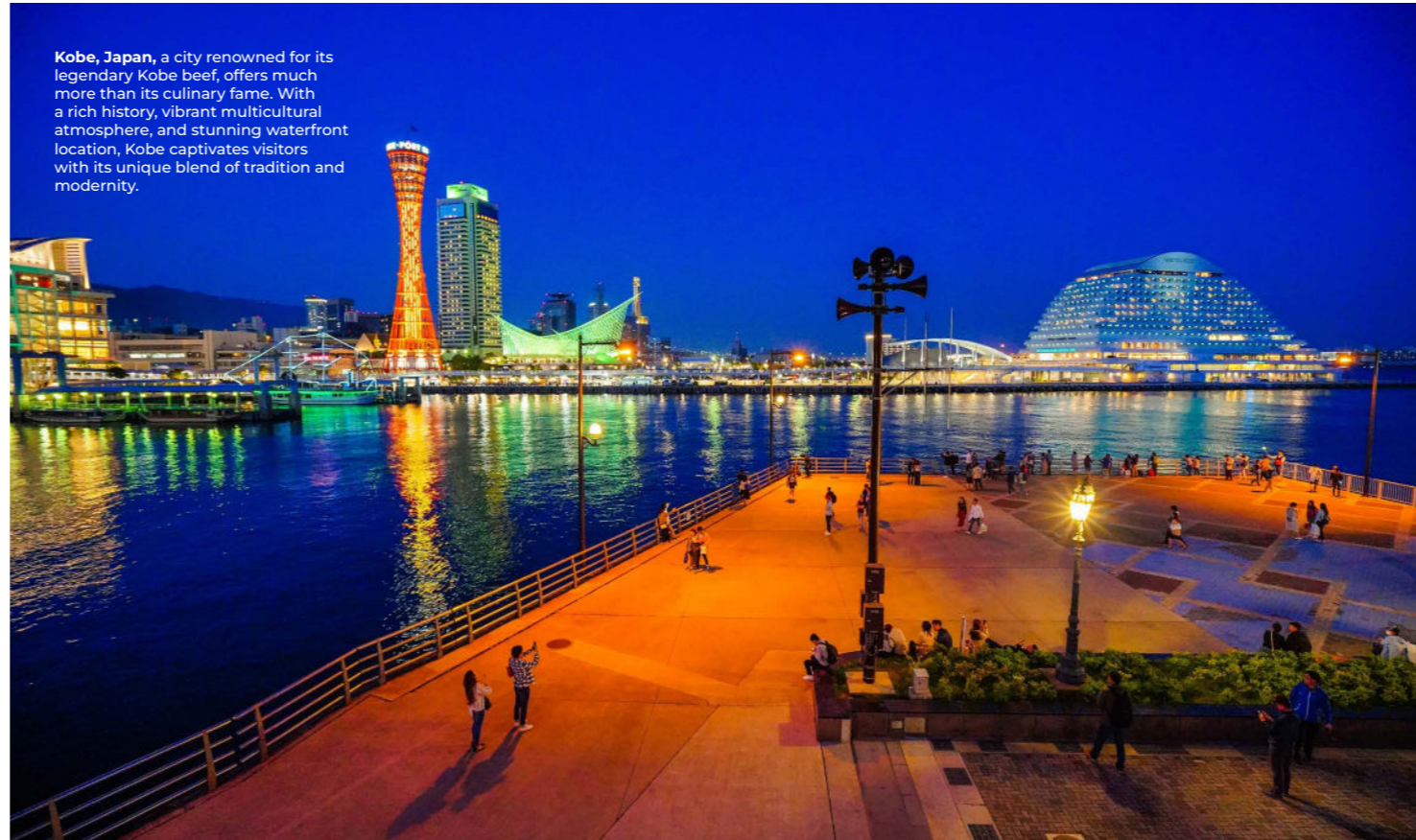
Previously known as Owada no Tomari, it was renamed in 1889, to Kobe. Historically, Kobe has always been a key city for Japan with Kobe's location on the calm Inland Sea between Osaka and Kyoto has proven to be pivotal in Japanese history; it is mentioned in famous literary works such as The Tale of Genji (from approximately late 9th century) and the Taiheiki (14th century).

The city and region are home to many attractions including the Himeji Castle (widely considered to be Japan's most beautiful feudal castle), a short ride away.

Kobe beef, a world-famous delicacy, is renowned for its exceptional quality, tenderness, and marbling. Raised in Kobe, Japan, these cattle are pampered with a special diet and meticulous care, resulting in a melt-in-your-mouth dining experience like no other.



Kobe, Japan, a city renowned for its legendary Kobe beef, offers much more than its culinary fame. With a rich history, vibrant multicultural atmosphere, and stunning waterfront location, Kobe captivates visitors with its unique blend of tradition and modernity.



KOBE EXCURSIONS

4 INCLUDED SHORE EXCURSIONS

Glimpse of Kobe
Code: KOB-D
ACTIVITY LEVEL
Minimal

Osaka Highlights
Code: KOB-F
ACTIVITY LEVEL
Moderate

Himeji Castle & Garden
Code: KOB-I
ACTIVITY LEVEL
Extensive

Kyoto on Your Own Exploration
Code: KOB-K
ACTIVITY LEVEL
Minimal

8 SELECTED SHORE EXCURSIONS

Kobe Beef Lunch & Sake Brewery
Code: KOB-E
ACTIVITY LEVEL
Minimal

Highlights of Kyoto & Bullet Train Experience
Code: KOB-G
ACTIVITY LEVEL
Extensive

The Kobe Beef Dinner Experience
Code: KOB-J
ACTIVITY LEVEL
Minimal

Nara & Osaka
Code: KOB-L
ACTIVITY LEVEL
Extensive

Silver Shore Privato: Private Car & Guide (Half-Day)
Code: KOB-V
ACTIVITY LEVEL
Moderate

Silver Shore Privato: Private Car & Guide (Full-Day)
Code: KOB-W
ACTIVITY LEVEL
Moderate

Silver Shore Privato: Private Van & Guide (Half Day)
Code: KOB-X
ACTIVITY LEVEL
Moderate

Silver Shore Privato: Private Van & Guide (Full Day)
Code: KOB-Y
ACTIVITY LEVEL
Moderate



ADAM LIAW

CULINARY TOURS | JAPAN

DAY 04

Day at Sea

SUN, SEPTEMBER 29

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

Adam Liaw collaborates with Silversea to curate the first private lunch at Indochine. Delight in the fusion of flavours and expertly crafted dishes that showcase the best of Asian cuisine with Adam Liaw's help. This exclusive dining experience promises a feast for the senses, leaving you with unforgettable memories of exquisite flavours and culinary artistry.

Rest of the day at sea is at leisure. Make the most of your day at sea on the Silver Muse by indulging in the ship's opulent offerings.

Whether you choose to bask in the sun on the expansive deck, take a dip in the pool, savour gourmet delights at diverse onboard dining venues, or simply unwind with a soothing spa treatment, this day promises a perfect blend of relaxation and enjoyment.

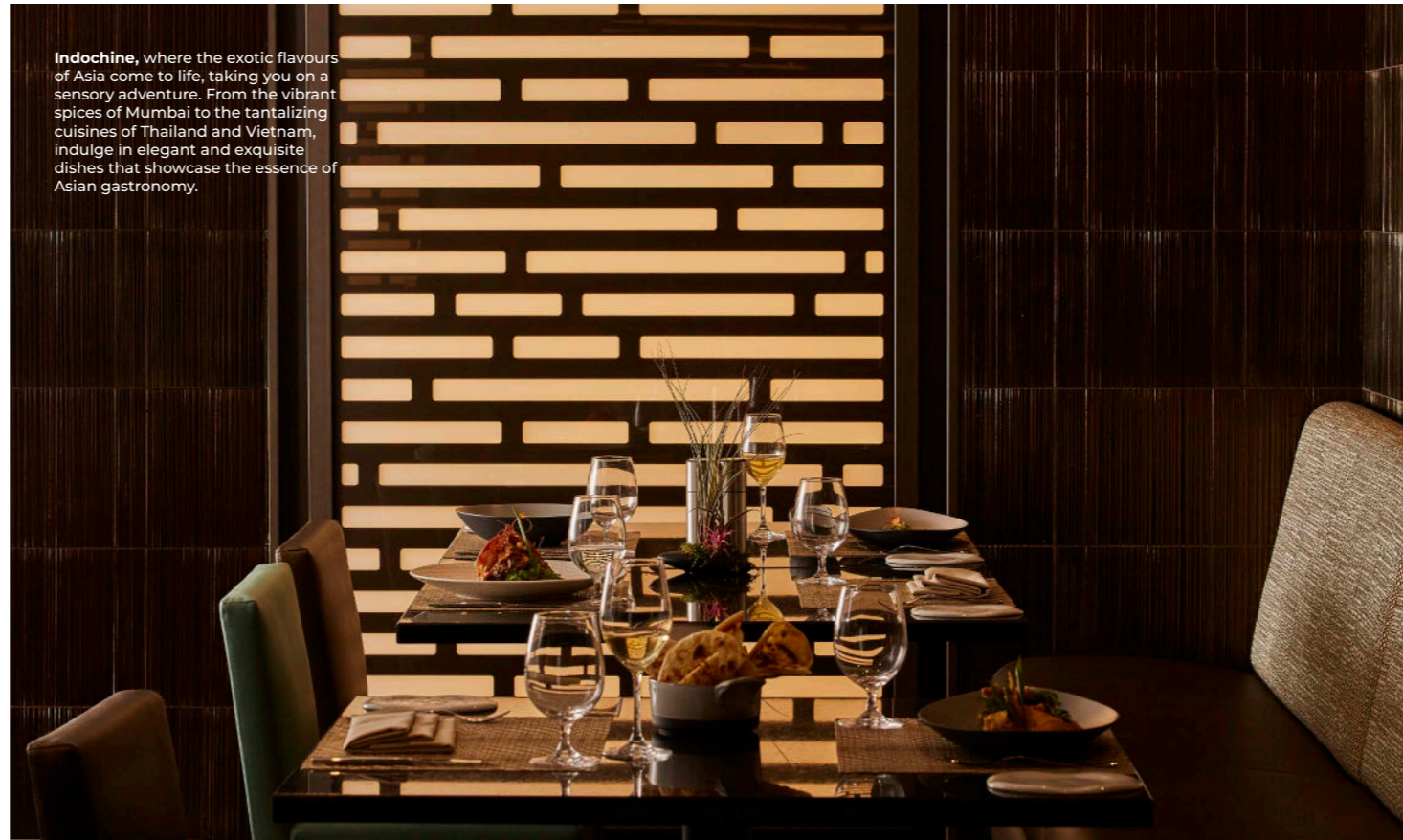
SILVERSEA CRUISE HIGHLIGHT

Dolce Vita

What could be a more fitting name for the very heart of Silver Muse?

Central to the soul and inspiration behind Silversea's Italian heritage, Dolce Vita is the gathering place for savvy travellers of the world, a place where guests mingle and exchange stories and where new faces become lifelong friends.

Let us spoil you with an incredible array of flawless cocktails, wines and spirits, as you relax, enjoy the evening sounds of a live pianist and enjoy "the sweet life" aboard.



Indochine, where the exotic flavours of Asia come to life, taking you on a sensory adventure. From the vibrant spices of Mumbai to the tantalizing cuisines of Thailand and Vietnam, indulge in elegant and exquisite dishes that showcase the essence of Asian gastronomy.

SILVERSEA®

SILVERSEA DINING SELECTIONS

Indochine

Evoking a sense of exotic mystery, the Asian-accented Indochine embarks you on an exquisite journey of culinary discovery.

Unlock the hidden treasures of the spice markets of Mumbai, whet your appetite with the exoticism of Thailand and temper your taste buds with the cuisine of Vietnam.

Elegant and exquisite dishes bursting with Asian essence awaken your gastronomic senses and immerse you in an expansive tapestry of the palate.

Savour the fusion of flavours of a vast continent that defies definition — in a stylish restaurant that pays homage to its delectable cuisine.



Adam Liaw joins forces with the Indochine kitchen to create a special lunch experience that merges his culinary expertise with the exotic flavours of Asia. Prepare to savour a unique fusion of Adam's signature style and Indochine's diverse menu, resulting in a memorable dining affair.



DAY 05

Busan, SOUTH KOREA

MON, SEPTEMBER 30

0800 Arrive in Busan.

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

You'll have a full day to explore the city with a range of excursion options. The included shore excursions (page 15) offer an introduction to Busan, a visit to a Temple by the Sea and Skywalk, and a cultural village market experience.

Additionally, there are eight selected shore excursions available, such as exploring Korean cuisine, visiting UNESCO World Heritage Sites in Gyeongju, experiencing Taekwondo and Korean traditional performances, enjoying a local evening experience, and opting for private car or van tours with a guide.

With options for various activity levels and accessibility, there's something for everyone to enjoy in Busan.

2300 Depart to our next destination, Kanazawa, Japan.

DESTINATION INFO

Busan, South Korea

Busan, South Korea, is a vibrant city that combines natural beauty, lively urban scenes, and a unique cultural tapestry. With its kaleidoscope of colours, intense seafood flavours, and urban beach bliss, Busan offers a captivating experience on the Korean Peninsula's southeast coast. As one of the world's largest and busiest ports, the city is home to 3.5 million people who contribute to its quirky and offbeat atmosphere.

Nestled in a breathtaking cliffside overlooking the East Sea, Haedong Yonggung Temple dates back to 1376 and features a multi-storey pagoda adorned with symbolic lion statues. The temple's serene ambiance and stunning coastal backdrop create a truly enchanting setting. Beomeosa Temple, established in AD 678, captivates visitors with its beautiful lanterns illuminating Mount Geumjeongsan, while Gamcheon Culture Village showcases the transformation of a shantytown into a vibrant community of colourful facades and interactive art installations.

Immerse yourself in Busan's culinary delights by sampling the iconic bibimbap, fiery-hot beef, and rice dishes from street food vendors. Afterward, bask in the sun and relax on the golden sands of Haeundae Beach, known for its pristine beauty and annual sand festival featuring elaborate sandcastles, sculptures, and lively water fights. Gwangalli Beach offers a different urban experience, providing spectacular views of the Gwangan Bridge, illuminated by 16,000 bulbs at night.

Busan's natural setting, cultural landmarks, and lively beach scenes make it a dynamic and captivating destination for travellers seeking a unique blend of tradition, creativity, and coastal charm.



Haedong Yonggung Temple: Perched on a cliffside overlooking the East Sea, this ancient temple in Busan, exudes a serene and mystical ambiance. With its stunning ocean views, intricate architecture, and vibrant lanterns, it offers a spiritual retreat and a feast for the senses.



Naengmyeon: A refreshing Korean dish perfect for Busan's hot summers, naengmyeon is a cold noodle soup featuring chewy buckwheat noodles, tangy broth, and an array of toppings like pickled radish and boiled egg. It's a delightful culinary experience that provides a cooling respite from the city's coastal heat.

BUSAN EXCURSIONS

3 INCLUDED SHORE EXCURSIONS

Introduction to Busan

Code: BUS-A
ACTIVITY LEVEL
Moderate

Temple by the Sea & Skywalk

Code: BUS-E
ACTIVITY LEVEL
Moderate

Cultural Village & Market

Code: BUS-G
ACTIVITY LEVEL
Extensive

8 SELECTED SHORE EXCURSIONS

Korean Cuisine

Code: BUS-C
ACTIVITY LEVEL
Minimal
ACCESSIBILITY
Moderate Mobility Issues

UNESCO World Heritage Sites of Gyeongju

Code: BUS-D
ACTIVITY LEVEL
Extensive

Taekwondo & Korean Traditional Performance

Code: BUS-H
ACTIVITY LEVEL
Minimal
ACCESSIBILITY
Moderate Mobility Issues

Local Evening Experience

Code: BUS-I
ACTIVITY LEVEL
Moderate

Silver Shore Privato: Private Car & Guide (Half Day)

Code: BUS-V
ACTIVITY LEVEL
Minimal

Silver Shore Privato: Private Car & Guide (Full Day)

Code: BUS-W
ACTIVITY LEVEL
Minimal

Silver Shore Privato: Private Van & Guide (Half Day)

Code: BUS-X
ACTIVITY LEVEL
Minimal

Silver Shore Privato: Private Van & Guide (Full Day)

Code: BUS-Y
ACTIVITY LEVEL
Minimal



ADAM LIAW

CULINARY TOURS | JAPAN

DAY 06

Day at Sea

TUE, OCTOBER 1

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

Adam Liaw collaborates with Silversea to curate your second private lunch at the exquisite Indochine restaurant.

Immerse yourself in a fusion of flavours, where the artistry of Asian cuisine meets the luxury of Silversea with a touch of Adam Liaw's influence, creating an unforgettable dining affair.

Rest of the Day at sea is at leisure.

Explore the ship's exceptional amenities at your leisure. From lounging on comfortable sunbeds by the pool to treating your palate to a culinary journey at various onboard restaurants, immerse yourself in a world of luxury and relaxation as you glide across the sparkling waters.



Atlantide, an elegant bar and grill that pays homage to the sea and offers a delightful blend of exquisite seafood dishes and top-quality steaks.

SILVERSEA®

SILVERSEA DINING SELECTIONS

Atlantide

The Atlantides, the seven nymph daughters of Atlas, were creative muses, known for their wisdom and beauty and were granted immortality in the form of stars and can be seen today in the constellation of Taurus.

Instantly recalling images of the sea in all her watery majesty, Atlantide, named after the seven sisters, is pivotal to the Silver Muse dining experience. This elegant bar and grill incorporates the best that the sea has to offer.

Pivotal to Silver Muse dining experience, this elegant bar and grill incorporates the best that the sea has to offer.

Created to temper your taste buds, designer dishes such as royal crab, blue lobster and Verbena infused red snapper in a sea salt crust are showcased alongside the best steaks offshore.

SILVERSEA CRUISE HIGHLIGHT

Venetian Lounge

The grandeur and magic of music and theatre. The experience of being transported by performance. That satisfying feeling of seeing an evening show ...

Welcome to Venetian Lounge, a place where the arts of theatre and music meet with full-scale productions and feature films.

Paying tribute to a golden age of glamour, Venetian Lounge offers belle-époque style cabaret seating, with intimate tables and chairs subtly placed between the rows of comfortable tiered banquettes. As the stage lights are dimmed, soak up the atmosphere, relax and enjoy a night of dazzling sights and sounds.



Indulge in the ultimate outdoor experience at the Pool Deck & Jacuzzi Area, where you can relax, cool off, and enjoy stunning views while your pool attendant caters to your every need. Immerse yourself in the idyllic setting, with a refreshing pool, whirlpools, and sunbeds, making it a perfect spot to unwind and soak up the sunshine.

BUSAN

KANAZAWA

DAY 07

Kanazawa, JAPAN

WED, OCTOBER 2

0800 Arrive in Kanazawa.

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

Arrive in the captivating city of Kanazawa, Japan, where you'll have a full day to unwind onboard the ship or embark on exciting excursions (page 19).

Choose from a range of included shore excursions, such as exploring the vibrant Omicho Market and strolling through the enchanting Kenroku-en Garden.

Alternatively, select from the curated shore excursions, including a visit to the UNESCO World Heritage Villages of Shirakawago and Gokayama.

Experience the best of Kanazawa's ancient and modern attractions, with options suitable for different activity levels.

2300 Depart to our next destination, Hakodate, Japan.

DESTINATION INFO

Kanazawa, JAPAN

The capital of the Ishikawa Prefecture, Kanazawa once rivalled Kyoto and Edo (Tokyo) as a town rich in cultural achievements. Kanazawa escaped destruction during World War II and accordingly has been able to preserve many of the old districts in good shape.

The city is famous because of Kenrokuen. Located next to Kanazawa Castle, Kenrokuen is classified as "One of the Three Gardens of Japan". The garden has an artificial pond, and hills and houses are dotted within the 11.4 hectares. It has Japan's oldest fountain using natural water pressure and a tea-house dating back to 1774.

Close by is the Higashi Chaya Gai Geisha District, designated a National Cultural Asset and the biggest of the Geisha districts of Kanazawa. Some of the houses not only retain the original structure, but still are used as Geisha houses. Some of the streets have traditional shops creating a nostalgic atmosphere.

Kanazawa is also known for its lacquer ware, Kutani-style pottery, gold-leaf workmanship and delicately painted silk kimonos.



Shirakawago: A picturesque village nestled in the Japanese Alps, Shirakawago is known for its traditional thatched-roof houses called "gassho-zukuri." With its stunning scenery and preserved heritage, it offers visitors a glimpse into rural Japan's rich history and charm.



Matcha tea: A vibrant and finely ground green tea powder, matcha is renowned for its unique flavour and health benefits. Prepared through a traditional Japanese tea ceremony, it offers a rich, earthy taste and a soothing, energising experience.

KANAZAWA EXCURSIONS

4 INCLUDED SHORE EXCURSIONS

Omicho Market with Local Pastry Class & Kenroku-en Garden

Code: KAN-C

ACTIVITY LEVEL

Moderate

Samurai & Geisha Districts with Gold Leaf Experience

Code: KAN-D

ACTIVITY LEVEL

Moderate

Ancient & Modern Kanazawa

Code: KAN-F

ACTIVITY LEVEL

Moderate

Kenroku-en Garden & Higashi Chaya District

Code: KAN-H

ACTIVITY LEVEL

Moderate

6 SELECTED SHORE EXCURSIONS

Highlights of Kanazawa & Tea Ceremony Experience

Code: KAN-A

ACTIVITY LEVEL

Extensive

UNESCO World Heritage Villages of Shirakawago & Gokayama

Code: KAN-B

ACTIVITY LEVEL

Extensive

Silver Shore Privato: Private Car & Guide (Half-Day)

Code: KAN-V

ACTIVITY LEVEL

Minimal

Silver Shore Privato: Private Car & Guide (Full Day)

Code: KAN-W

ACTIVITY LEVEL

Minimal

Silver Shore Privato: Private Van & Guide (Half Day)

Code: KAN-X

ACTIVITY LEVEL

Minimal

Silver Shore Privato: Private Van & Guide (Full Day)

Code: KAN-Y

ACTIVITY LEVEL

Minimal



ADAM LIAW

CULINARY TOURS | JAPAN

DAY 08

Day at Sea

THU, OCTOBER 3

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

Adam Liaw collaborates with Silversea to curate your final private lunch in the exquisite setting of Indochine, helping to create a memorable dining experience that pays homage to the delectable traditions and innovation of the region.

Rest of the day at sea is at leisure. Allow yourself to fully embrace the tranquility of a day at sea on the Silver Muse, where you can create your own idyllic experience.

Unwind with a book in the serene library, savour exquisite flavours at specialty dining venues, enjoy invigorating workouts at the fitness center, or simply soak up the breathtaking ocean views from the comfort of the ship's elegant spaces.

Let this day be a moment of pure bliss and rejuvenation.

SILVERSEA CRUISE HIGHLIGHT

Connoisseur's Corner

Discreet. Tasteful. Polished. If you appreciate the finer things in life, then the sophisticated touches of Connoisseur's Corner will not disappoint.

Rich and luxurious, yet airy and spacious, this indoor/outdoor venue is where you sip the finest cognac or whisky from a prestigious range and revel in the tranquil murmur of after-dinner conversation.

A premium choice of cigars is also available, making this a perfect evening haven of serenity.



Embark on a culinary journey of sizzling flavours and lively performance as you enjoy a teppanyaki experience at **Kaiseki**.



Experience the ultimate delight of savouring meticulously prepared and beautifully presented seafood dishes at **Kaiseki**.

SILVERSEA®

SILVERSEA DINING SELECTIONS

Kaiseki

The fine art of Kaiseki lies in its meticulous preparation and beautiful presentation. Dishes reflect a passion for tradition and performance and the reinterpretation of these values is clear.

Balanced menus have been inspired by the five elements of Japanese nutritional cuisine and respect the equilibrium of yin and yang. With teppanyaki available exclusively for evening diners, daytime menus feature a varied and balanced menu of sushi, sashimi and other raw Asian-inspired dishes.

Per guest reservation fee of US\$40. Please visit My Silversea to make your reservations.

KANAZAWA

HAKODATE



DAY 09

Hakodate (Hokkaido), JAPAN

FRI, OCTOBER 4

0800 Arrive in Hakodate

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

Upon arriving in Hakodate, Japan, you have the entire day to unwind aboard the ship or embark on a variety of exciting excursions (page 23).

Choose from included options such as exploring Hakodate's highlights, visiting the Hakodate Museum and Mount Hakodate, discovering the natural beauty of Onuma National Park, or immersing yourself in the Trappistine Convent and Goryokaku Park.

Additionally, selected shore excursions offer in-depth experiences such as exploring Hakodate thoroughly, strolling around the charming Motomachi District, or enjoying the flexibility of private tours with Silver Shore Privato options.

1800 Depart to your final destination, Yokohama, Japan. Enjoy your final day at sea tomorrow, and private lunch with Adam Liaw in person finishing off the evening at sea with a Farewell Cocktail Party with Adam.

DESTINATION INFO

Hakodate (Hokkaido), JAPAN

Gaze down over Hakodate, from the heights of its namesake peak - Mount Hakodate - to see the city stretching out spectacularly, with back-to-back twin bays splitting the ocean. Hakodate port was one of the first to open Japan up to the world, and to international trade in 1859 - a fact reflected in the architecture, with its influences from the West and beyond.

The port area is a redbrick wash of warehouses turned shopping malls, all observed by the onion domes of the city's Russian Orthodox church. Elsewhere, the star-shaped Goryokaku fortress glows with natural colours and a beautiful haze of cherry blossom during the season. Goryokaku Tower, which rises up beside it, offers a sweeping bird's eye view of the green fortress and mountain backdrop.

Buses trundle up the 335-metre incline to the top of Mount Hakodate, but the best way to reach the views is to jump on the ropeway, which swings high above downtown's buildings, over a carpet of pine trees. Head up to the mountain's heights as sunset approaches. With darkness sweeping in, and the lights flickering to life, the panorama is one of Japan's most spectacular.

Soak it all in while looking out to the horizon, dotted with the shimmering lights of ships hauling in harvests of the city's renowned squid. The plankton-rich waters attract a delicious variety of feasting sea life to Hakodate's coast, which is then plated up in the city's numerous, skilled restaurants. For an eye-opening, whirring morning, see the freshest produce being doled out at Hakodate Morning Market - amid a cacophony of noise and activity.



Goryokaku Park in Hakodate, Japan, is a historic fortress park famous for its unique star-shaped design, offering picturesque views especially during cherry blossom season. Visitors can stroll along the park's pathways, admire the surrounding moat, and learn about its significance in Japanese history.



Kaisendon, a popular local dish in Hakodate, is a bowl of fresh sashimi served over a bed of rice. It showcases the region's delicious seafood, allowing visitors to indulge in a flavourful and satisfying culinary experience.

HAKODATE EXCURSIONS

4 INCLUDED SHORE EXCURSIONS

Introduction to Hakodate

Code: HKD-A
ACTIVITY LEVEL
Moderate

Hakodate Museum & Mount Hakodate

Code: HKD-C
ACTIVITY LEVEL
Moderate

Onuma National Park

Code: HKD-D
ACTIVITY LEVEL
Extensive

Trappistine Convent & Goryokaku Park

Code: HKD-G
ACTIVITY LEVEL
Moderate

6 SELECTED SHORE EXCURSIONS

Hakodate In-Depth

Code: HKD-B
ACTIVITY LEVEL
Extensive
Meal Included

Strolling Around Motomachi District

Code: HKD-F
ACTIVITY LEVEL
Extensive

Silver Shore Privato: Private Car & Guide (Half Day)

Code: HKD-V
ACTIVITY LEVEL
Minimal

Silver Shore Privato: Private Car & Guide (Full Day)

Code: HKD-W
ACTIVITY LEVEL
Minimal

Silver Shore Privato: Private Van & Guide (Half Day)

Code: HKD-X
ACTIVITY LEVEL
Minimal

Silver Shore Privato: Private Van & Guide (Full Day)

Code: HKD-Y
ACTIVITY LEVEL
Minimal



ADAM LIAW

CULINARY TOURS | JAPAN

DAY 10

Day at Sea

SAT, OCTOBER 5

Enjoy breakfast at one of the restaurant options or choose In-Suite Dining for a personalised experience.

1200 An exclusive private lunch experience. Immerse yourself in a delectable dining affair savouring exquisite flavours and culinary creations while enjoying the company and insights with Adam.

1800 Private Farewell Cocktail Party with culinary expert, Adam, as you bid adieu to your extraordinary voyage. Savour delightful drinks, delectable hors d'oeuvres, whilst engaging conversations in an intimate and celebratory atmosphere.

DAY 11

Yokohama (Tokyo), JAPAN

SUN, OCTOBER 6

0630 Arrive in Yokohama, which is the final destination of your unforgettable cruise and touring experience.

To see more of the real Japan, join one of Janesco Travel 'Post Cruise Tours' (page 36 - 37). Embark on a scenic journey from Yokohama to Hakone and Mt. Fuji, with a stay at a Ryokan and Onsen in Hakone. Experience a Soba Kaiseki lunch, a cruise across Lake Ashi, and conclude the trip with a stay at Imperial Hotel Tokyo before departing from Tokyo.

DESTINATION INFO

Yokohama, JAPAN

Flying as far under the radar as Japan's second-biggest city possibly can, only a 30-minute train ride separates Yokohama from Tokyo's metropolis. Sat a little further to the south of the Bay of Tokyo than the Japanese capital, Yokohama is a place to enjoy waterfront strolls while being given the warmest of welcomes as you arrive in the bustling heart of Japan.

Step into this ocean of urbanity, where major cities merge and blend together, and it's hard to square Yokohama's fishing village origins with the vast urban sprawl that you encounter today. An outward-looking place, Yokohama was one of the first to open its harbour to international trade, leading to a rapid transformation from village to big city.

The opening of the ports drew many Chinese traders to the bay, and Yokohama houses the country's biggest Chinatown - a colourful and historic explosion of Chinese shops and more than 250 eateries. Landmark Tower is hard to miss, puncturing the sky as Japan's second-largest building, it looks out over the water and rises before the distant loom of Mount Fuji.

The towering ferris wheel nearby is one of the world's tallest, and flashes with colour amid the glowing skyline at night. Enjoy breezy strolls along the lively waterfront, with heritage ships, museums and tempting restaurants bordering the sparking bay's waters.

Offering the excitement that only landing on Japanese shores can offer, Yokohama is a great starting point for any adventure to this land of culture, colour and grace. Whether you want to venture onwards to Tokyo's neon-bathed wonders, see Mount Fuji up close, or find peace and tranquillity in Kyoto's majestic temples and shrines, Yokohama opens up the best of Japan's wonders to you.



Yokohama Ramen is a delicious and distinct style of ramen originating from Yokohama. Known for its rich and savoury broth, chewy noodles, and unique toppings, it offers a delightful culinary experience for ramen enthusiasts.



Yokohama Chinatown, is a vibrant and bustling district filled with colourful streets, traditional Chinese architecture, and a wide array of authentic Chinese cuisine. It offers a captivating cultural experience and is a popular destination for food lovers and explorers alike.

SILVERSEA®

SILVERSEA DINING SELECTIONS

Spaccanapoli

Spaccanapoli, an emblematic street in Naples that divides the city in two and is renowned for its pizzerias. No visit to the city is complete without a journey to Spaccanapoli.

Therefore, it is unsurprising that Spaccanapoli aboard Silver Muse reflects the true Italian way of life: the freshest ingredients, authentic dough and a perfect sense of the fabled Italian lust for life.

The simplicity of la dolce vita is reflected in the relaxed dining style of the restaurant.

Silver Note

A sumptuous, intimate setting with a lively, joie de vivre ambience is the perfect place to dine, dance and dream the night away...

Small plate tapas-style dishes of mouth-watering international cuisine perfectly compliment the rich, exciting entertainment as the smooth sounds of jazz and blues gently caress your ears.

A refined late evening menu perfectly showcases the panache and style of Silver Muse's plentiful dining options, so expect multisensory fireworks as you swing and sway effortlessly across the dance floor as Silver Muse gracefully takes you to your next destination.

HAKODATE

YOKOHAMA

ADAM LIAW

CULINARY TOURS | JAPAN

TOUR PRICE:

Fares shown are per guest, twin share:

FROM: **A\$10,550**

- An Initial payment of AUD\$1,250 per person is payable at the time of booking, of which AUD\$250 is a non-refundable deposit, together with a signed and completed booking form and a copy of your passport.
- An Interim payment of AUD\$5,000 per person is payable by 12 October 2023
- The final balance is payable by 5 April 2024. If your booking is made after 5 April 2024 then the full tour price is payable at the time of booking.

Note: payment by credit card attracts a 1.8% transaction fee.

*Adam Liaw Culinary Cruise is Limited to 100 Cabins.

TOUR COST INCLUDES

- Butler service in every suite
- Unlimited Free Wifi
- Personalised service – nearly one crew member for every guest
- All meals onboard Cruise are included, please check for reservation surcharges.
- Multiple restaurants, diverse cuisine, openseating dining
- Beverages in-suite and throughout the ship, including champagne, select wines and spirits
- 24-hour dining service
- Onboard entertainment
- Complimentary transportation into town in most ports
- Onboard gratuities
- For all excursions please refer to what is included and what is not included in the tour price.
- This information is shown on relevant pages during the cruise
- Private Cooking demonstration entry with Adam Liaw
- 4 x Private Lunches with Adam Liaw
- Entry to Farewell Cocktail Party with Adam Liaw

TOUR COST DOES NOT INCLUDE:

- ALL TRANSPORTATION TO AND FROM TOKYO OUTSIDE OF THE CRUISE.
- Restaurant reservation surcharges.
- Passport and visa costs – please check with this office if you require visas for your tour. If you are travelling on a non-Australian passport, please check if you require a re-entry visa.
- Travel Insurance HIGHLY RECOMMENDED – Please refer to Travel Insurance – Gullivers Sport Travel/Janesco Travel for a quote or purchase.



Imperial Hotel, Tokyo: For over a century, the legendary Imperial Hotel has welcomed discerning international travellers, offering the finest facilities and gracious, unpretentious service. With a rich history and unparalleled Japanese attention to detail, it remains a timeless symbol of Tokyo's hospitality since 1890.



SILVERSEA

Silver Muse Suites

Silversea's oceanview suites are some of the most spacious in luxury cruising.

All include the services of a butler thanks to the highest service ratio at sea and almost all have a private teak veranda so that you can breathe in the fresh sea air by merely stepping outside your door.

SUITE OPTIONS

(page 28 & 29 for details of each Suite)

- DELUXE VERANDA SUITE
- SUPERIOR VERANDA SUITE
- CLASSIC VERANDA SUITE
- PANORAMA SUITE
- VISTA SUITE



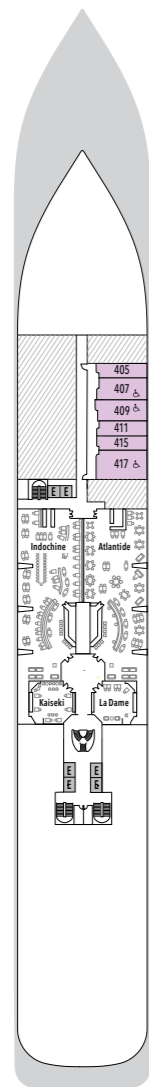
Deluxe Veranda Suite is the perfect choice for the savvy traveller, offering comfort, attention to detail, and a preferred mid-ship location. With its elegant décor, marble bathroom, and private veranda, it provides a cosy and luxurious home away from home, where you can enjoy breathtaking sunsets in tranquility.

VISTA SUITE	PANORAMA SUITE
PORT to PORT PRICE	
A\$10,550 per person twin share	A\$11,050 per person twin share
A\$ 6,938 single supplement	A\$7,388 single supplement
	
DECK	
Deck 4 of 11	Deck 9 of 11
SUITE SIZE	
32 sq.m.	31 sq.m.
SHIP SECTION	
Forward	Mid-Ship
CHARACTERISTICS	
Window Sitting area Standard vanity Separate shower Full-size bath Walk-in wardrobe with personal safe	Floor-to ceiling window Sitting area Standard vanity Separate shower Full-size bath Walk-in wardrobe with personal safe
FURNITURE	
Queen size bed Writing desk Luxury bed mattresses	
MEDIA & COMMUNICATION	
Unlimited Standard Wi-Fi 1 large flat screen TV with Interactive Media Library Direct dial telephone Wall mounted USB-C mobile device chargers Dual voltage 110/220 outlets	
ONBOARD SERVICES	
Butler service Champagne on arrival	
AMENITIES	
Pillow menu Refrigerator and bar setup stocked with your preferences Plush bathrobe Luxury bath amenities Umbrella Hair Dryer Slippers	

CLASSIC VERANDA SUITE	SUPERIOR VERANDA SUITE	DELUXE VERANDA SUITE
PORT to PORT PRICE		
A\$12,150 per person twin share	A\$12,640 per person twin share	A\$13,130 per person twin share
A\$8,588 single supplement	A\$8,963 single supplement	A\$9,488 single supplement
		
DECK		
Deck 5, 6 of 11	Deck 7, 8, 9 of 11	Deck 6, 7, 8 of 11
SUITE SIZE		
36 sq.m. including veranda		
SHIP SECTION		
Forward		Mid-Ship
CHARACTERISTICS		
Veranda Sitting area Standard vanity Separate shower Full-size bath Walk-in wardrobe with personal safe		
FURNITURE		
Queen size bed Writing desk Luxury bed mattresses		
MEDIA & COMMUNICATION		
Unlimited Standard Wi-Fi 1 large flat screen TV with Interactive Media Library Direct dial telephone Wall mounted USB-C mobile device chargers Dual voltage 110/220 outlets		
ONBOARD SERVICES		
Butler service Champagne on arrival		
AMENITIES		
Pillow menu Refrigerator and bar setup stocked with your preferences Plush bathrobe Luxury bath amenities Umbrella Hair Dryer Slippers		

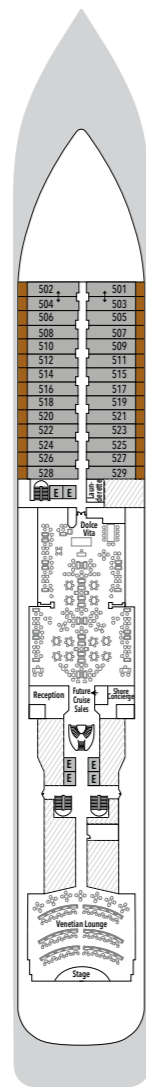
SILVER MUSE Deck Plans

Effective from June 4th 2020



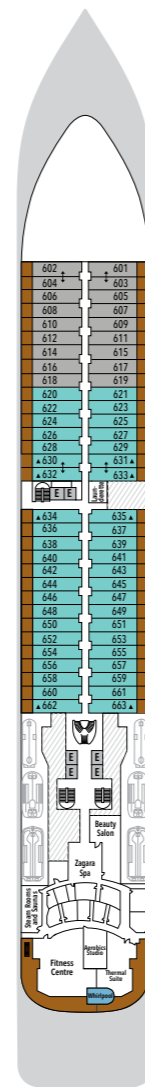
DECK 4

Atlantide
Indochine
Kaiseki
La Dame



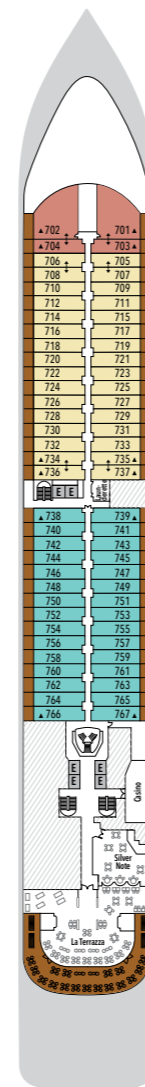
DECK 5

Reception/
Guest Relations
Shore Concierge
Dolce Vita
Venetian Lounge
Future Cruise Sales



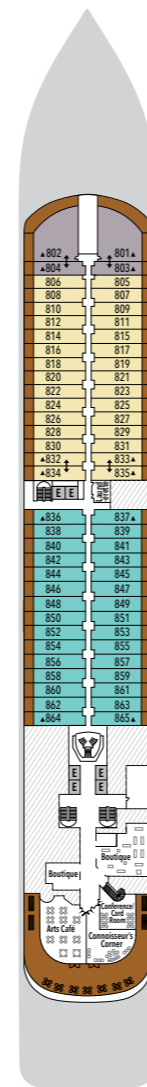
DECK 6

Zagara Beauty Spa
Fitness Centre



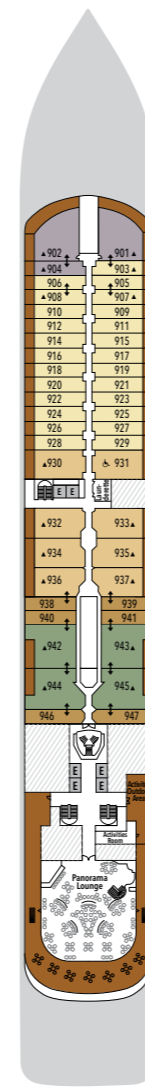
DECK 7

La Terrazza
Silver Note
Casino



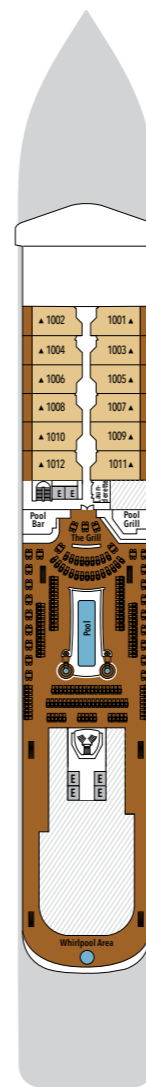
DECK 8

Connoisseur's Corner
Boutique
Arts Café
Conference/
Card Room



DECK 9

Panorama Lounge
Activities Room &
Outdoor Area



DECK 10

Pool Deck
Pool Bar
The Grill
Whirlpool Area



DECK 11

Observation Library
Spaccanapoli
Jogging Track

SUITE CATEGORIES

- Owner's Suite ●
- Grand Suite ●
- Royal Suite ●
- Silver Suite ●
- Deluxe Veranda Suite ●
- Superior Veranda Suite ●
- Classic Veranda Suite ●
- Panorama Suite ●
- Vista Suite ●

SPECIFICATIONS

- Crew 411
- Officers International
- Guests 596
- Tonnage 40,700
- Length 698 Feet / 212.8 Metres
- Width 86 Feet / 27 Metres
- Speed 19.8 Knots
- Passenger Decks 8
- 3rd Guest Capacity ▲
- Connecting Suites ↑↓
- Wheelchair Accessible Suites ♿
- 407, 409, 417, 931
- Built 2017
- Registry Bahamas

Deckplans are for illustration purposes only and may be subject to change

Suite diagrams shown are for illustration purposes only and may vary from actual square footage. Please refer to suite specifications for square footage.

BOOKING FORM

ADAM LIAW CULINARY TOUR | JAPAN | SEPTEMBER 2024

Please complete the form clearly in block letters and return to janesco@gullivers.com.au

PASSENGER ONE			
PASSENGER SURNAME (As shown in your passport):			
PASSENGER FIRST NAME (As shown in your passport):			
GENDER:	MALE <input checked="" type="checkbox"/>	FEMALE <input checked="" type="checkbox"/>	DATE OF BIRTH: DD/MM/YYYY
PASSENGER NATIONALITY:			
PLACE OF BIRTH:	PASSPORT DATE OF EXPIRY:		DD/MM/YYYY
SPECIAL REQUIREMENTS (dietary, medical conditions etc):			
PASSENGER TWO			
PASSENGER SURNAME (As shown in your passport):			
PASSENGER FIRST NAME (As shown in your passport):			
GENDER:	MALE <input checked="" type="checkbox"/>	FEMALE <input checked="" type="checkbox"/>	DATE OF BIRTH: DD/MM/YYYY
PASSENGER NATIONALITY:			
PLACE OF BIRTH:	PASSPORT DATE OF EXPIRY:		DD/MM/YYYY
SPECIAL REQUIREMENTS (dietary, medical conditions etc):			
CONTACT DETAILS			
ADDRESS:			
POSTCODE:	(Mobile):		
PHONE (Work):	(Home):		
EMAIL:	FAX:		
** Please attach a copy of your passport/s to this form **			
SILVERSEA SUITE CHOICE (please enter for how many)			
VISTA SUITE	A\$10,550 per twin share	A+\$6,938 single supplement	
PANORAMA SUITE	A\$11,050 per twin share	A+\$7,388 single supplement	
CLASSIC VERANDA SUITE	A\$12,150 per twin share	A+\$8,588 single supplement	
SUPERIOR VERANDA SUITE	A\$12,640 per twin share	A+\$8,963 single supplement	
DELUXE VERANDA SUITE	A\$13,130 per twin share	A+\$9,488 single supplement	
If you wish to share a twin room with a person not listed on this form, please advise their full name if known.			

PRE CRUISE TOURS (please enter for how many)			
PRE TOUR A: IMPERIAL HOTEL TOKYO - 1 NIGHT	\$980 per person Twin share	+\$460 Single Supplement	
PRE TOUR B: IMPERIAL HOTEL TOKYO 2 NIGHTS	\$1,760 per person Twin share	+\$920 Single Supplement	
PRE TOUR C: KEIO PLAZA STAY 1 NIGHT + TRANSFER	\$570 per person Twin share	+\$180 Single Supplement	
PRE TOUR D: KEIO PLAZA STAY 2 NIGHTS + TRANSFER	\$810 per person Twin share	+\$360 Single Supplement	
PRE TOUR E: KYOTO 3 NIGHTS & TOKYO 1 NIGHT	\$2,850 per person Twin share	+\$970 Single Supplement	
POST CRUISE TOURS (please enter for how many)			
POST TOUR A: MT. FUJI & HAKONE	\$1,880 per person Twin share	+\$840 Single Supplement	
POST TOUR E: TRANSFER YOKOHAMA - TOKYO	\$650 per person Twin share	+\$440 Single Supplement	
GENERAL COMMENTS:			
TRAVEL INSURANCE: (HIGHLY RECOMMENDED)			
<input checked="" type="checkbox"/>	YES PLEASE, SEND ME MORE INFORMATION		<input checked="" type="checkbox"/> NO, THANK YOU
PAYMENT DETAILS:			
I WILL BE PAYING A DEPOSIT FOR MY/OUR PLACE ON THE TOUR FOR ___ PERSONS (no. of persons)			
Reservations and Deposits:			
<ul style="list-style-type: none"> An Initial payment of AUD\$1,250 per person is payable at the time of booking, of which AUD\$250 is a non-refundable deposit, together with a signed and completed booking form and a copy of your passport. An Interim payment of AUD\$5,000 per person is payable by 12 October 2023 The final balance is payable by 5 April 2024. If your booking is made after 5 April 2024 then the full tour price is payable at the time of booking. 			
Note: payment by credit card attracts a 1.8% transaction fee.			
PAYMENT OPTIONS: (1.8% surcharge applies for all Credit Card Transactions)			
CREDIT CARD:	MASTER CARD <input checked="" type="checkbox"/>	VISA <input checked="" type="checkbox"/>	AMEX <input checked="" type="checkbox"/>
EFT:	<input checked="" type="checkbox"/> An invoice will be sent to you with payment details		
I/ We the undersigned have read carefully and understand the booking conditions pertaining to the above stated tour and agree to these conditions. I/ We understand that all requests will be fulfilled to the best of JANESCO's ability and are subject to availability and cannot be guaranteed. I/ We have read the information regarding the physical requirements of the tour and confirm that I/ we are able to meet these requirements.			
SIGN:	PASSENGER ONE	DATE:	DD/MM/YYYY
SIGN:	PASSENGER TWO	DATE:	DD/MM/YYYY
** Make sure to check all details are correct, thank you**			

JANESCO TRAVEL - PRE CRUISE TOURS

PRE CRUISE TOUR A:

IMPERIAL HOTEL TOKYO - 1 NIGHT

DATES

25 SEP - 26 SEP 2024

DURATION

2 DAYS

PRE-CRUISE TOUR A PRICE:

\$980 TWIN SHARE /PERSON
+\$460 SINGLE SUPPLEMENT

DAY 1

TOKYO

Wed 25 SEP 2024
[no meals]

Arrive Tokyo and check in to the Imperial Hotel Tokyo, for 1 night.

16:00 Check-in is available after 1600

Accommodation: IMPERIAL HOTEL TOKYO

DAY 2

TOKYO

Thu 26 SEP 2024
[Breakfast & Lunch]

07:00 Baggage collection. Your large suitcases will be forwarded to Tokyo Port by chartered trucks.

Enjoy breakfast at the hotel.

09:00 After breakfast, travel by coach on a Tokyo sightseeing tour, visiting the Imperial Palace, Tsukiji market, Ginza, Asakusa Temple, and enjoying a Japanese lunch at Happoen with its stunning 400-year-old garden, before heading to Tokyo Port for the start of your cruise adventure.

15:00 Check-in and board your Silversea cruise.

PRE CRUISE TOUR B:

IMPERIAL HOTEL TOKYO 2 NIGHTS

DATES

24 SEP - 26 SEP 2024

DURATION

3 DAYS

PRE-CRUISE TOUR B PRICE:

\$1,760 TWIN SHARE /PERSON
+\$920 SINGLE SUPPLEMENT

DAY 1

TOKYO

Tue 24 SEP 2024
[no meals]

Arrive Tokyo and check in to your luxury hotel, the Imperial Hotel Tokyo, for 2 nights.

16:00 Check-in is available after 1600

Accommodation: IMPERIAL HOTEL TOKYO

DAY 2

TOKYO

Wed 25 SEP 2024
[Breakfast]

Day at leisure. Your tour coordinator will be happy to assist you with your arrangements.

DAY 3

TOKYO

Thu 26 SEP 2024
[Breakfast & Lunch]

07:00 Baggage collection. Your large suitcases will be forwarded to Tokyo Port by chartered trucks.

Enjoy breakfast at the hotel.

09:00 After breakfast, travel by coach on a Tokyo sightseeing tour, visiting the Imperial Palace, Tsukiji market, Ginza, Asakusa Temple, and enjoying a Japanese lunch at Happoen with its stunning 400-year-old garden, before heading to Tokyo Port for the start of your cruise adventure.

15:00 Check-in and board your Silversea cruise.

PRE CRUISE TOUR C:

KEIO PLAZA STAY 1 NIGHT + TRANSFER

DATES

25 SEP - 26 SEP 2024

DURATION

2 DAYS

PRE-CRUISE TOUR C PRICE:

\$570 TWIN SHARE /PERSON
+\$180 SINGLE SUPPLEMENT

DAY 1

TOKYO

Wed 25 SEP 2024
[no meals]

Arrive Tokyo and check in to your deluxe hotel, the Keio Plaza Tokyo, for 1 night.

16:00 Check-in is available after 1600

Accommodation: KEIO PLAZA HOTEL

DAY 2

TOKYO

Thu 26 SEP 2024
[Breakfast]

07:00 Baggage collection. Your large suitcases will be forwarded to Tokyo Port by chartered trucks.

Enjoy breakfast at the hotel before spending the morning at leisure exploring Tokyo.

11:00 Official check out time.

13:30 Transfer to Tokyo Port. Meet your tour coordinator in the hotel lobby and board a bus for transfer to the Cruise Terminal.

15:00 Check-in and board your Silversea cruise.

PRE CRUISE TOUR D:

KEIO PLAZA STAY 2 NIGHTS + TRANSFER

DATES

24 SEP - 26 SEP 2024

DURATION

3 DAYS

PRE-CRUISE TOUR D PRICE:

\$810 TWIN SHARE /PERSON
+\$360 SINGLE SUPPLEMENT

DAY 1

TOKYO

Tue 24 SEP 2024
[no meals]

Arrive in Tokyo and check in to your deluxe hotel, the Keio Plaza Tokyo, for 2 nights.

16:00 Check-in is available after 1600

Accommodation: KEIO PLAZA HOTEL

DAY 2

TOKYO

Wed 25 SEP 2024
[Breakfast]

Day at leisure. Your tour coordinator will be happy to assist you with your arrangements.

DAY 3

TOKYO

Thu 26 SEP 2024
[Breakfast]

07:00 Baggage collection. Your large suitcases will be forwarded to Tokyo Port by chartered trucks.

Enjoy breakfast at the hotel before spending the morning at leisure exploring Tokyo.

11:00 Official check out time.

13:30 Transfer to Tokyo Port. Meet your tour coordinator in the hotel lobby and board a bus for transfer to the Cruise Terminal.

15:00 Check-in and board your Silversea cruise.

PRE CRUISE TOUR E:

KYOTO 3 NIGHTS & TOKYO 1 NIGHT

DATES

22 SEP - 26 SEP 2024

DURATION

5 DAYS

PRE-CRUISE TOUR E PRICE:

\$2,850 TWIN SHARE /PERSON
+\$970 SINGLE SUPPLEMENT

DAY 1

KYOTO

Sun 22 SEP 2024
[no meals]

Check in at hotel in Kyoto after 16:00.

Accommodation: HOTEL OKURA KYOTO or similar

DAY 2

KYOTO

Mon 23 SEP 2024
[Breakfast, Lunch, Dinner]

09:00 Kyoto sightseeing tour after breakfast.

18:30 Enjoy a traditional Japanese dinner accompanied by a Geisha/Maiko performing traditional dances.

DAY 3

KYOTO

Tue 24 SEP 2024
[Breakfast, Lunch, Dinner]

After breakfast meet at lobby to board a deluxe coach and visit Sagano - Arashiyama.

12:00 Enjoy a traditional Kaiseki lunch at Kyoto's famous Michelin award winning restaurants, Kinobu. The rest of the day is free at leisure.

18:30 Meet at the lobby for dinner.

DAY 4

KYOTO - KISO VALLEY - TOKYO

Wed 25 SEP 2024
[Breakfast, Lunch]

Your large suitcases will be forwarded to the Imperial Hotel Tokyo by same day delivery service.

Today, we leave Kyoto and quickly visit Kiso Valley before continuing to Tokyo.

Travel to Tokyo will be via Bullet Train, in reserved Green class/first class. Check in for 1 night at the Imperial Hotel Tokyo. Evening at leisure.

Accommodation: IMPERIAL HOTEL TOKYO

DAY 4

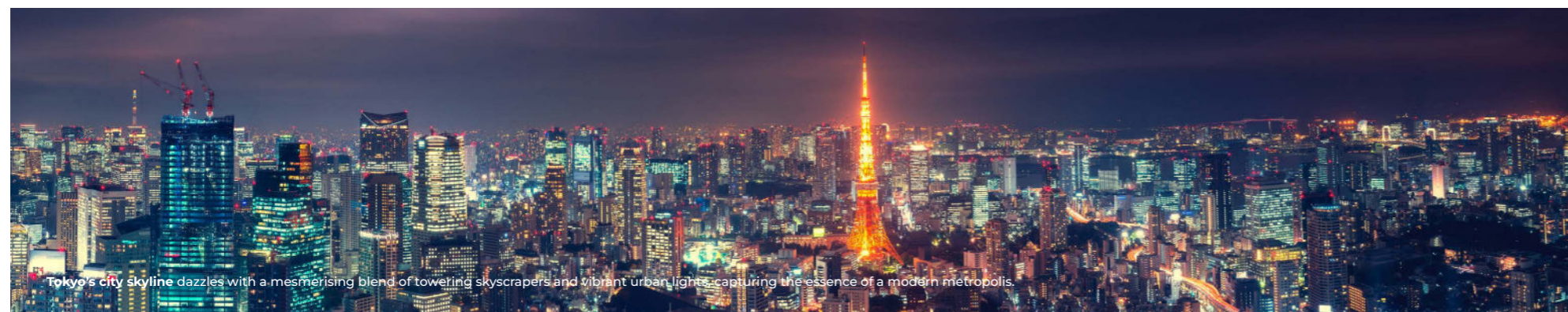
TOKYO - SILVERSEA CRUISE

Thu 26 SEP 2024
[Breakfast, Lunch]

07:00 Baggage collection. Your large suitcases will be forwarded to Yokohama Port by chartered trucks.

09:00 After breakfast, travel by coach on a Tokyo sightseeing tour, visiting the Imperial Palace, Tsukiji market, Ginza, Asakusa Temple, and enjoying a Japanese lunch at Happoen with its stunning 400-year-old garden, before heading to Tokyo Port for the start of your cruise adventure.

1500 Check-in and board your ship for your elegant Silversea cruise.



Tokyo's city skyline dazzles with a mesmerising blend of towering skyscrapers and vibrant urban lights, capturing the essence of a modern metropolis.

JANESCO TRAVEL - POST CRUISE TOURS

POST CRUISE TOUR A:

MT. FUJI & HAKONE

POST TOUR DATES

OCT 06 - 08 2024

DURATION

3 DAYS

POST CRUISE TOUR A PRICE:

**\$1,880 PER PERSON TWIN SHARE
+\$840 SINGLE SUPPLEMENT**

DAY 01

YOKOHAMA - HAKONE / MT. FUJI

SUN, OCTOBER 06

[Lunch, Dinner]

Your large suitcase will be forwarded to Imperial Hotel Tokyo. Please prepare an overnight bag for 1 night in Hakone.

Travel by coach this morning to Mt. Fuji 5th station and Hakone National Park.

Soba Kaiseki lunch at Soba Kihinkan.

Check in at Ryokan Tenyu for 1 night to enjoy a unique combination of a Ryokan and Onsen.

Accommodation: HAKONE KOWAKIEN TENYU

DAY 02

HAKONE - Mt. FUJI - TOKYO

MON, OCTOBER 07

[Breakfast]

10:00 After breakfast we check out take a cruise across Lake Ashi to board a gondola ride up Mt. Komagatake for another view of Mt. Fuji.

Head back to Tokyo and upon arrival, check-in to your luxury hotel, the Imperial Hotel Tokyo, for 1 night.

Evening at leisure.

Accommodation: IMPERIAL HOTEL TOKYO

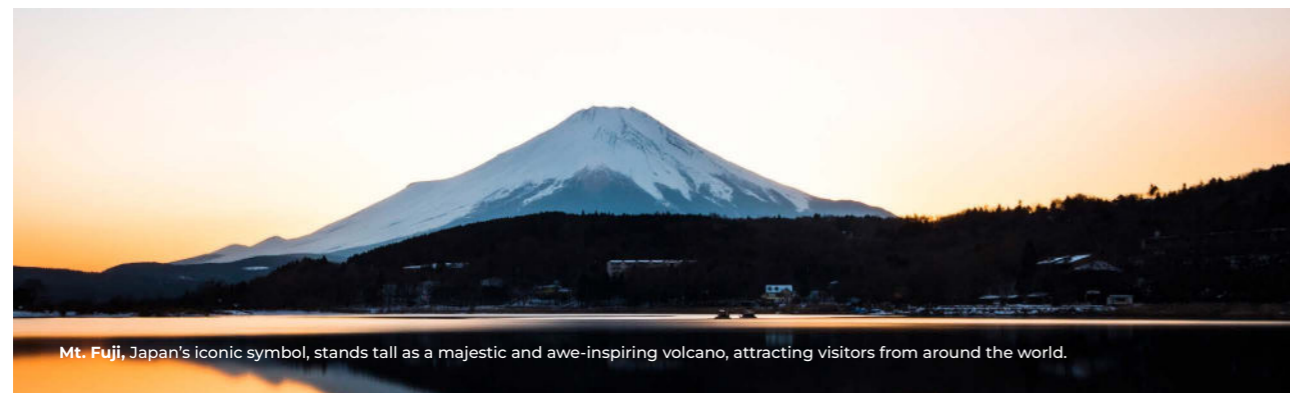
DAY 03

DEPART TOKYO

TUE, OCTOBER 08

[Breakfast]

12:00 pm Check out from the hotel, where your tour ends. Enjoy your last day in Japan Your guide can assist you with transfer options for your departure to Haneda or Narita Airports.



Mt. Fuji, Japan's iconic symbol, stands tall as a majestic and awe-inspiring volcano, attracting visitors from around the world.

POST CRUISE TOUR B:

TRANSFER YOKOHAMA - TOKYO

POST TOUR DATES

OCT 06 - 07 2024

DURATION

2 DAYS

POST CRUISE TOUR B PRICE:

**\$650 PER PERSON TWIN SHARE
+\$440 SINGLE SUPPLEMENT**

DAY 1

YOKOHAMA - TOKYO

Sun 06 OCTOBER

Your large suitcase will be forwarded to the Imperial Hotel Tokyo.

0900 Transfer to Shin-Yokohama station and catch the bullet train to Tokyo.

1200 Upon arrival into Tokyo, either catch a local train or taxi to your luxury hotel, the Imperial Hotel Tokyo and store your luggage.

Enjoy the afternoon at leisure.

1500 Check-in to the Imperial Hotel for 1 night.

Evening at leisure.

Accommodation: IMPERIAL HOTEL TOKYO

DAY 2

DEPART TOKYO

Mon 07 OCTOBER

[Breakfast]

12:00 pm Check out from the hotel, where your tour ends.

We are happy to assist you on 07 OCT with transfer options to your departure airport, Haneda or Narita.



Hakone, Japan, offers breathtaking natural landscapes, including stunning views of Mount Fuji and serene hot springs, making it a perfect destination for relaxation and rejuvenation. Explore Hakone's charming attractions such as Lake Ashi, Owakudani Valley, and Hakone Shrine, and indulge in traditional Japanese hospitality and cuisine.

BOOKING TERMS & CONDITIONS

ADAM LIAW CULINARY TOURS | JAPAN CRUISE 2024 11 DAY CULINARY EXPERIENCE 26 SEPTEMBER - 06 OCTOBER 2024

These booking conditions are binding upon Janesco Travel and upon any persons/entity making the booking whether on their own behalf or on behalf of any other person or entity. By making this booking and subsequent payment, you acknowledge that you have read and understand your obligations and rights and accept the disclosed terms and conditions. We make no warranty about the accuracy of the tour information contained in Janesco Travel marketing materials and exclude all liabilities for any errors or omissions in those materials.

RESERVATION AND PAYMENT

All booking requests are subject to availability. If a place on a tour is not available when a booking request is received, any payments for the booking will be returned. To secure your place on the Adam Liaw Culinary Tour Japan 2024, the following payment schedule applies:

- An Initial payment of AUD\$1,250 per person is payable at the time of booking, of which AUD\$250 is a non-refundable deposit, together with a signed and completed booking form and a copy of your passport.
- An Interim payment of AUD\$5,000 per person is payable by 12 October 2023
- The final balance is payable by 5 April 2024. If your booking is made after 5 April 2024 then the full tour price is payable at the time of booking.

Note: payment by credit card attracts a 1.8% transaction fee.

CANCELLATION BY JANESCO / GULLIVERS

If a tour is cancelled due to natural disasters, pandemic, epidemic or other circumstances beyond our control, refunds will be less any unrecoverable costs already incurred on your behalf.

CANCELLATION BY TRAVELLER

Cancellation of a booking must be provided to us in writing and is subject to the following cancellation fees:

- Cancellation before 12 October 2023: Loss of \$250 non-refundable deposit.
- Cancellation between 13 October 2023 and 5 April 2024: 50% of tour package price.
- Cancellation after 5 April: 100% of tour package price and no refund available.

SINGLE TRAVELLERS

In the interests of traveller privacy JANESCO Travel does not find rooming companions for single travellers and a single supplement must be paid.

AMENDMENTS

Each amendment to the booking requested after the initial reservation is made will incur a fee of \$100 per person, per change plus any further costs incurred. Amendments may not always be possible.

INSURANCE

It is mandatory that all passengers obtain comprehensive travel insurance for the duration of travel. You must insure yourself against losses including those resulting from cancellation, medical and repatriation expenses, personal injury and accident death and loss of personal baggage and personal liability insurance.

DOCUMENTATION

Australian passport holders, currently (as at 5 July 2023) do not require a visa for stays in Japan for tourism of up to 90 days. It is the responsibility of the traveller to ensure they have all required visas. Passports must be valid for the entire time you are staying in Japan. JANESCO Travel does not accept any responsibility for losses or additional expenses incurred as a result of a passenger not holding the necessary valid passport, visa or other documentation.

ITINERARY

JANESCO Travel may consider requests for alterations or additions to the itinerary, but no refund is available in respect of any tours, tickets, accommodation, meals or any other services not utilized. Alterations or additions may incur extra charges.

EXTENSIONS

Pre and post-cruise land tours in Japan may be booked at the time of booking, subject to availability. Each alteration after confirmation of booking incurs a \$100.00 change fee.

AIR TRAVEL

Airline tickets are issued to and accepted by the passenger subject to the terms, regulations and conditions appearing thereon. Any changes after ticket issue will incur fees as imposed by the airlines.

COSTS

Costs are expressed in Australian dollars based on foreign exchange rates and are subject to alteration should there be any fluctuation in the rate of exchange. JANESCO Travel prices may be altered with or without notice at any time.

NOT INCLUDED

Airport departure taxes, fuel and other surcharges, meals which are not specified in the itinerary, cost of passport, visas when necessary, medical expenses, excess baggage charges, optional activities, Covid-19 vaccination and testing and all personal expenses.

LIABILITY

JANESCO Travel advises that the service it provides is for the booking and packaging of goods and services provided by other operators, such as hotels, transportation and cruise companies. Accordingly, JANESCO Travel will not be responsible and will be excluded from liability for any loss, damage, injury, inconvenience or delay, omission or acts being negligent or otherwise, committed by the operators or airlines, coach lines, cruise companies, hotels or attractions used in connection with the tours. All such losses or expenses will have to be borne by the passenger.

POSSIBLE CHANGES

While we endeavour to operate all tours as described we reserve the right to change or cancel the itinerary at any time. Itinerary arrival and departure times are always subject to change without notice. Silversea reserves the right to cancel, alter, advance, postpone or substitute any scheduled sailing or itinerary, substitute another vessel for the scheduled ship, or substitute or cancel scheduled ports of call, which, in its sole judgment and discretion, is justified for any reason, and to do so without liability for any loss whatsoever to guests as a result of said change(s). Additionally, Silversea reserves the right to cancel reservations and bookings in the event of a full-ship charter, whether or not a deposit or full payment has been received, and in such event, Silversea's only liability will be to refund to the guest the amount it has received. Silversea makes arrangements for transportation, other than ocean passage, only as a booking agent. Silversea's responsibility does not extend beyond the vessel. In arranging for the transportation of guests to and from the ship, Silversea does so with independent contractors. Silversea is not responsible for incidents such as airline cancellations, re-routings or any disruption of scheduled services or accommodation, or lost luggage.

TOUR AUTHORITY

The decision of the tour leader is final on all matters likely to affect the safety or well-being of any traveller or staff member participating in the tour. If you fail to comply with a decision made by a group leader, or interfere with the well-being or mobility of the group, the group leader may direct you to leave the tour with no right of refund.

HEALTH AND FITNESS

CRUISE:

The transportation of guests and baggage on Silversea vessels is provided solely by Silversea and is governed by the terms and conditions printed on the Silversea Holiday Contract. The Holiday Contract will be included with your travel documents, is available upon request, or can be accessed through Silversea's website at silversea.com, and contains complete and important information regarding cancellations, itineraries, Silversea's liability, health and immigration requirements, and other relevant terms and conditions.

PRE- AND POST-CRUISE TOURS:

A minimum level of fitness is required to participate in a JANESCO Travel tour. Our tours are unable to accommodate travellers needing walking aids such as walking sticks, walking frames or wheelchairs. You are required to be able to at least:

- Walk for 3 km without the use of walking aids on uneven surfaces, at a moderate pace with only short breaks.
- Carry hand luggage over moderate distances (200 metres)
- Stand for lengths of time (in museums, galleries etc.)
- Negotiate stairs (50)
- Move your luggage short distances
- Get up and down from the floor unassisted
- Keep up with the group at all times

Effective 5 July 2023