

MAY 28 - JUNE 11, 2023

THE DEGENERATES TAKE THE MIDDLE EAST

A STORY IN 4 CHAPTERS



DEGENERATE GUIDE & ITINERARY: MIDDLE EAST EDITION



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The background image shows a panoramic view of the Old City of Jerusalem at sunset. The sky is filled with vibrant orange, yellow, and pink clouds. In the center-right, the iconic Dome of the Rock with its golden dome is visible. To its left is the Al-Aqsa Mosque with its distinctive minaret. In the foreground, the massive stone walls of the Western Wall (Kotel) are illuminated by streetlights and the setting sun. People can be seen walking along the wall and in the plazas. The overall atmosphere is one of historical and spiritual significance.

COUNTRY GUIDE

WELCOME TO ISRAEL

Upon arrival at Ben Gurion Airport in Tel Aviv, you will be greeted by a friendly agent holding a sign with your name on it as you disembark the plane. This agent will guide you through passport control and security, and assist you with any questions or concerns you may have. They will also provide you with a letter in Hebrew and English that explains the purpose of your visit to Israel. This agent will make sure you receive a blue note at passport control, which is your visa. It is crucial that you keep this note as without it, you will be charged a 17% VAT at all hotels in Israel. To ensure a smooth process, be sure to look for the agent holding a sign with your name on it, and don't hesitate to ask for help if you need it.

STANDING IN-LINE

Standing in line in Israel can be a bit of an adventure, as lines rarely look like lines at all. Instead, they can take on all sorts of shapes, from triangles and waves to full-on mobs. And don't be surprised if people try to cut in front of you or start a new line altogether.

While it's easy to get frustrated or angry in these situations, it's important to remember that this is just how things are in Israel. Instead of fighting against the chaos, try to observe the movement and ride the rhythm of the line. If someone cuts in

front of you, simply say in English, "Excuse me, I was here first," without being judgmental. In many cases, the person will let you through. And even if they don't, the people around you will see that you're handling the situation with grace and are less likely to cut in front of you in the future.

So take a deep breath, embrace the Israeli way of queuing (or lack thereof), and remember that sometimes the best way to get to the front of the line is to go with the flow.

CASH & TIPPING

When it comes to cash and tipping in Israel, the good news is that you don't need to carry much cash with you. Most places, including restaurants, cafes, and shops, accept credit and debit cards. However, it's always a good idea to have a small amount of cash on hand for tipping. At hotels, for example, it's customary to tip staff who assist with luggage and other services. The standard tip at a restaurant or coffee place is around 15%, although if you're just grabbing a quick cup of coffee, leaving the equivalent of \$1 is perfectly acceptable. Just keep in mind that this doesn't apply to fast food establishments.

One thing to note is that you'll need to let the server know if you want to add a tip to your card payment. Unlike in the US, the tip isn't added automatically after the fact. So when you're paying the bill, be sure to ask the server to

include the tip in the total amount charged to your card.

It's also worth mentioning that tipping isn't expected in all situations. For example, it's not customary to tip taxi or Uber drivers, and you definitely shouldn't be tipping any illegal activities like buying drugs. So keep your cash for the appropriate situations and enjoy your trip!

NEGOTIATING

When it comes to negotiating in Israel, my simple recommendation is that you don't. Unlike in some other countries, prices for most things in Israel are fixed, so there's not much point in trying to haggle. And when it comes to street markets, be aware that whatever you're buying is likely to come with a tourist price tag.

Taxi fares are based on a meter, so there's no need to negotiate with the driver. If they refuse to use the meter, just step out and find another taxi. And remember that with Israelis, you're always at a disadvantage when it comes to negotiating. They're on guard for incoming haggling, so the best way to disarm them is not to make any moves at all.

In fact, a smile and a simple "thank you" can work wonders. Believe it or not, this was my strategy when negotiating all our arrangements for the trip. There wasn't a single vendor or

establishment that didn't start by telling me "you can't have it" before even hearing what I wanted. But by maintaining a positive attitude and being polite, I was able to get the best possible treatment.

The only case where it might be worth gently pushing is if you arrive at a bar or restaurant and they say they can't seat you. In these situations, where there's a will, there's often a way. But in general, my advice is to skip the negotiations and focus on enjoying all that Israel has to offer.

DRESS CODE

When it comes to the dress code in Israel, the general rule of thumb is to keep it cool, casual, and comfortable. Israel is known for its warm and sunny weather, so expect to see plenty of people rocking flip flops, shorts, and tank tops everywhere you go.

Of course, there are a few exceptions and the weather should be perfect for some wardrobe upgrades. There are two nights on our trip where you might want to dress up a bit more. The first is our Friday night party, which calls for your finest summer dresses, jeans and t-shirts or your casual button downs and capri pants. And for our last night, we'll be treating ourselves to a fine-dining experience. While there's no need to break out the formal wear, you might want to upgrade from flip flops to sneakers for this occasion and the guys would want to cover their legs :)

But don't worry, even on our fancy night out, Israel's laid-back vibe means you can still keep it casual. So leave your dress shoes and extremely high heels at home and focus on staying cool, comfortable, fabulous and ready for adventure!

RELIGION

In Israel, the work week is Sunday-Thursday, Saturday (shabbat) is a holy day, some businesses and all markets close down around 5PM on Friday and only open around 7PM on Saturday or Sunday morning. Although in Tel Aviv very little is holy.

When visiting religious sites women should cover their knees and shoulders (pants or shorts that aren't short-shorts are fine, head covering is optional and should be considered for Instagram value), men should cover their shoulders (no tank tops).

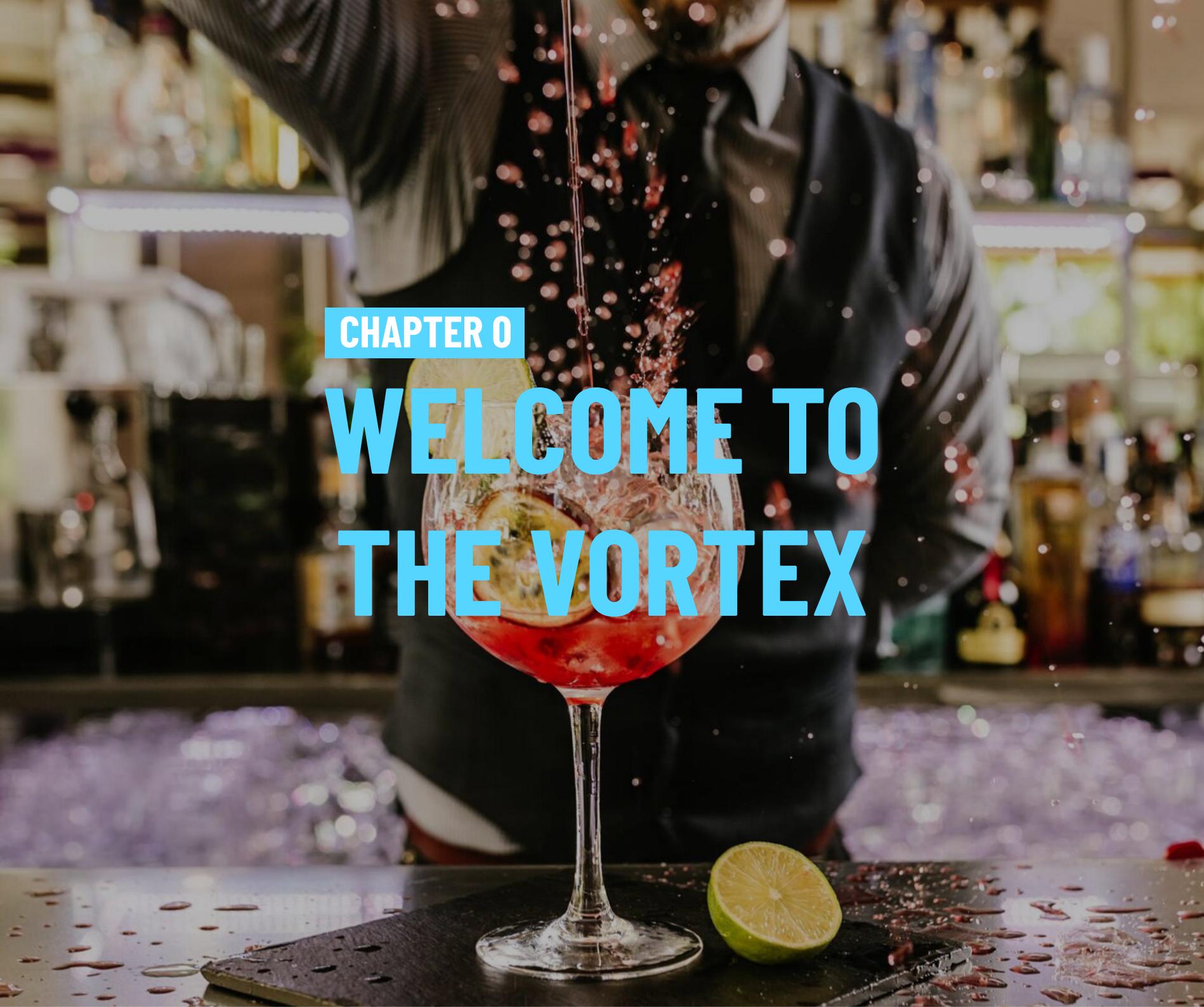
Almost all hotels are Kosher, meaning dairy and meat will not be served in the same meal, and there will be no pork or shellfish. The restaurants we will go to are not Kosher but hotel breakfasts will be. In general pork isn't very popular in Israel (if I told you the religious factions in the government have maintained pigs cannot be grown on the holy land, and therefore if anyone wants to grow them they have to build platforms to ensure they are not touching the land itself, would you believe me?).

Another important thing to know is that married women who are visibly religious (will likely have a head covering) very often may not touch any male (except their family), so don't be offended if they won't high five, shake hands or hug. It's completely okay, and recommended, to just ask - "can I high five you?" "can I give you a hug?" Its completely politically correct and respectful to ask..

Similar to Jews, muslims cannot eat pork – but in addition to that they cannot drink alcohol either (it's not some sick joke I'm making), but opposite to Israel, it's the hotels that will serve anything, and outside of hotels, its not given you will find alcohol. You definitely should not be drinking publicly outside of the establishment that served you. It is considered disrespectful. Many establishments are Christian owned, and in fact, it is not politically correct to assume Arabs are Muslims, many are Christian. So again, you should just ask, there is no taboo on asking, it's completely fine and considered the respectful thing to do.

ALONE TIME

We're excited to embark on this journey to Israel together. While being part of a large group is a fun experience, it can also be challenging at times. That's why we want to provide you with some advice on how to take alone time and couple time during the trip.



CHAPTER 0

WELCOME TO THE VORTEX

MAY 28

So it begins. You will check in to one of my favorite rooftops in Tel Aviv at [The Poli House](#). It is located at the entrance of two markets - Nachlat Binyamin & HaCarmel Market. Both are pedestrian zones, filled with bars and restaurants. They are very different by day and by night. HaCarmel Market leads to the beach.

There are many more areas to explore, the [Neve Tzedek](#) neighborhood and [Rothschild Blvd](#) are less than 5 minutes away. That said, if I were you, I would chill at the rooftop pool until dinner. We'll make a plan that's just right for each of you.

Those arriving earlier in the day might want to take a longer stroll through [Neve Tzedek to the beach](#).

At 8:30PM we will head towards HaCarmel market, where we have a table at one of my favorite Tel Aviv spots - "[HaBasta](#)", focused on the highest quality fresh, local produce, sourced from the nearby market.

While the jetlag will keep you up, it's important you try and sleep. Until we are back in Tel Aviv on the 2nd, we will be starting early in the mornings.

Chef in focus

Elon Amir

Chef Amir is the pioneer of market restaurants in Israel, whose kitchen is based on the produce of the market from which it originates. The restaurant, which, from its first day, had a beautiful wine and food menu that placed the raw ingredient at the center, offers an open-air and a kind of wild joy that can handle everything that life brings. Filon Amir has been the almost-anonymous chef of the place, a man whose kitchen is one of the most respected and influential in Israel, but he himself has difficulty with exposure. "I'm interested in doing things that improve all the time. I'm not interested in someone raving about me. On the contrary, if someone tells me I'm perfect, it will paralyze me. I won't know how to function." He started his career at Yaron Shalov's "Toto." After that, he cooked at a Michelin-starred restaurant in Provence, fell in love with 50 shades of olive oil, learned French techniques, and enjoyed every moment, even though it was clear to

A black and white portrait of Chef Elon Amir. He is a man with dark hair and a beard, looking directly at the camera with a slight smile. He is wearing a light-colored shirt.

him that this was not the cuisine he wanted for himself. His cuisine moves freely between Asian, European, and Arabian cuisine. "I am completely open to connections. Everything that tastes good works." Recently he finds himself going back to his grandmother's kitchen in the Mosrara neighborhood. Moroccan cuisine that travels the long way from the raw materials to the dish. "I had to make a detour until I dared to touch those recipes. Maybe because I've been eating them all my life, and I was afraid it would get boring." Today I realize there is a special power in a cook who touches the pots and dishes of his origin, the one that shaped his beginnings. The menu at Basta is rewritten every day according to an invention or a desire, some idea that sprouts from a photograph or a conversation. "I find good raw material and go from there."

MAY 29

The Poli House does not serve breakfast but rather partners with local cafes, you will receive vouchers from the hotel and we will check-out and head for breakfast at 8:30. I will try and arrange for a remote or advanced check out to save time. At 9:30 you will be picked up by the bus and meet the amazing Franny, who will be your guide for the next two days. While it's impossible to see everything (or even half of everything) - we've packed these days with different types of experiences for you to be able to sample a little of everything.

On the 29th, you will visit the [Beit Govrin Caves](#) and [Masada](#) (Both UNESCO world heritage sites), as well as [The Dead Sea](#) (the lowest point on earth!). As you may know, because of the high salt levels in the water you will just float around, another famous insta-moment is when you cover yourself with [Dead Sea mud](#), which is supposedly very good for your skin. (I've never done it nor have any intention to, which should come as no surprise).

You will be staying at the [Herods Hotel](#), which is the best that area has to offer. Expect a Marriott and you may be pleasantly surprised. It's very nice but overall the Dead Sea does not offer anything worth writing home about. For that reason, and since you will be starting super early the next day - dinner will be served at the hotel.

- Landing team 7 will be brought in to Tel Aviv for breakfast
- Landing team 6 will meet up the crew Masada
- Landing team 9 will go directly to Herods Hotel in the Dead Sea.

MAY 30

Get ready for a day filled with adventure and spiritual enlightenment. Rise and shine at the crack of dawn for an early start to an incredible experience - sunrise kayaking on the mesmerizing Dead Sea. As the sun begins to rise, you'll paddle through the calm, turquoise waters, surrounded by breathtaking views of the surrounding mountains and desert landscape.

You'll have the chance to freshen up and pack up before checking out and heading to the holy town of [Bethlehem](#), the birthplace of Jesus and home to the famous [Church of Nativity](#). You'll be greeted by a knowledgeable local guide who will lead you through the rich history and spiritual significance of the sights.

Located just 30 minutes away from our hotel in Jerusalem you will have the opportunity to grab a quick lunch and recharge before joining the rest of the crew for the next leg of our journey.



A photograph of a camel resting in a vast desert landscape. The camel is positioned on the right side of the frame, facing left. It is wearing traditional red and black harnesses. The background features rolling hills and mountains under a clear sky.

CHAPTER 1

THE DEGENERATES TAKE THE MIDDLE EAST

MAY 30

Welcome to the main event. Arrive at your leisure to the Mamilla Hotel in the heart of Jerusalem. We will meet in the lobby at 4PM (Please please please don't be late) and head out. Until then, you can grab lunch or drinks at the [hotel restaurant](#) or [gorgeous rooftop](#). But don't get too full. As we are visiting holy sites, please consider that girls should have knees and shoulders covered (t-shirt+knee length pants are fine), boys should have shoulders covered. We will be getting an exclusive insider view of the [City of David](#), visit the [Western Wall](#) and have an opportunity to place a note in it, walk through Souq in the Muslim Quarter, visit stops along the [via Dolorosa](#) and finish with a visit to the [Church of the Holy Sepulcher](#). Jerusalem in the sunset is truly magical. We will end the night at one of Israel's most celebrated restaurants led by Michelin Starred Chef Asaf Granit. MachneYuda is named after the market it was built in. Accurately described by Condé Nast Traveler: ""A joyfully chaotic spot just off the [Machane Yehuda](#) market using fresh Israeli grown ingredients." – It is absolutely the right place to celebrate the beginning of this trip, the coming together of cultures, our friendship, and what we've learned to love about Israeli cuisine (I'm talking about Arak of course).

Chef in focus

Asaf Granit

I was born and raised in Jerusalem and I always loved the city. She is my inspiration.

Following my grandmother and exploring the different tastes and aromas of the Jerusalem's streets — from the stalls in the markets to her frying pan.

My grandmother's story is one that tells of the heritage of my cooking: my grandma Lea was born in Poland where, like me, she learned to cook from her grandmother. The food she cooked came from the eastern European shtetl. This is where our ancestors lived, loved, worked, and prayed. When she came to Jerusalem she found herself in an entirely new world. Her neighbors came from all over the world and, like herself, received all of their early culinary education from their grandmothers. like her.

This is what is so special about the city of Jerusalem. It is the center of the world and it draws people from all backgrounds and walks of life.



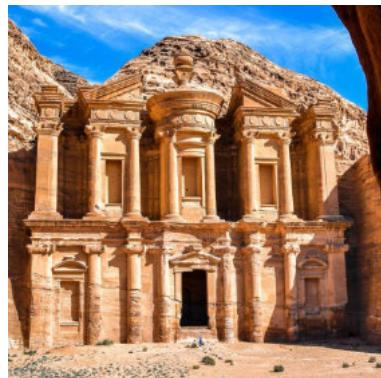
While my grandmother was cooking she was also constantly talking with her neighbors through the windows; the woman next door was born in Morocco and taught her how to use saffron. A woman down the street came from Yemen and she taught her how to make Malawah.

I had always wanted to open my own restaurant, a place that would reflect the secrets of my grandmother and the culinary secrets of Jerusalem, and together with my best friend and fellow chef, Uri Navon, we have made this dream come true.

Whether in Jerusalem's Machneyuda or London's Coal Office or Paris's Shabour and Balagan, each and every of my 13 restaurants have their own personality and story, yet they share this amazing encounter between the streets of Jerusalem and of the experiences and lessons I learned.

MAY 31

After breakfast, we will set off on our journey towards the Aqaba border to Jordan. It is a long drive (approximately 4h), and we will stop for a quick takeaway bite along the way. At the border we will be greeted by a VIP welcome agent who will process all of our passports, and show us to our transportation. The rest of the day will be spent relaxing at the [Al Manara Hotel](#). You will be treated to cocktails at the [Sabeel pool-side bar](#), as well as a massage (due to the spa capacity we could only get 20 minutes each, but it should be nice to decompress after the long drive). While waiting, you are invited to a cocktail and quick bite at Sabeel's pool bar. Those inclined to explore the area, we will have a guide and car at your disposal, the ancient ruins of Ayla city and the [Aqaba Fort](#) are a walking distance. Although Aqaba streets are alive until very late, especially in the summer - we will have dinner at Al Manara's [Kubba Levantin](#), and try to turn in at a reasonable time for an early start the next day.



JUNE 1

A day of adventure and discovery in the heart of Jordan awaits. We'll depart from Aqaba promptly after breakfast, and embark on a thrilling journey to one of the world's most iconic sites - [the ancient city of Petra](#).

As we arrive, be prepared to be awe-struck by the breathtaking views of Petra's intricate and awe-inspiring architecture carved right into the rock. Take a stroll through the Siq, a narrow gorge that leads to the magnificent [Treasury](#), the most famous landmark of Petra. After exploring this incredible site, we'll refuel with lunch at the Basin restaurant, located right inside Petra.

But the excitement doesn't end there! Next, we'll venture into the vast expanse of the [Wadi Rum desert](#), where our guides will take us on a thrilling Jeep tour of this surreal landscape (Bedouin "Jeeps" are actually retrofitted Tundras. #expectationalignment). Feel the thrill of the wind in your hair as we ride camels through the desert, and experience the magic of this unique and unforgettable place.

As the day comes to a close, we'll check-in to the [Memories of Aicha Camp](#) under the stars and take a well-deserved break. Relax and unwind as you enjoy a traditional local dinner, complete with the flavors of the Middle East and a hookah bar to round off the evening. This will also be an opportunity for some much needed liver regeneration, as the camp follows Muslim tradition and does not serve alcohol.



JUNE 2

After breakfast, we'll make our way back to Tel Aviv, where we'll check into [The Setai Hotel](#). Spend a relaxing afternoon on the hotel's stunning roof deck pool, with breathtaking views of the Mediterranean Sea.

As the evening approaches, you may take a leisurely stroll through the city or along the beach, as Tel Aviv quiets down for Sabbath. Enjoy the peaceful atmosphere and soak up the local culture before the city lights up for a night of partying and excitement.

At 8:30PM get ready to party. When we started planning this trip a couple years ago, I never imagined it would actually coincide with my 40th birthday. It's been an incredible journey and I'm thrilled to be able to bring together so many of the people I love for a night of great food, drinks, and dancing. I feel very fortunate you will all be there, and don't take it for granted.

JUNE 3

Just like the people of Tel Aviv love to do, we will wake up late and take it easy by the ocean. Breakfast served until 11, but if you sleep-in and miss it, there will be many charming bakeries and beach cafes in walking distance. Later in the afternoon we will take a stroll through beautiful Old Jaffa and Neve Tzedek neighborhoods, and ramp up to a very special dinner, in the heart of Neve Tzedek, by the magnificent Suzanne Dellal Center, a magical new restaurant, where Chef Naifa Mulla will host us to where most Tel Avivians would kill to get a seat, booked solid months ahead, she and her team were gracious enough to open their doors and host us for a very special dinner. This is not a party, its a special invitation to her home. Consider this a special request to show them all our deepest gratitude.

Saturday nights in Tel Aviv end early, as Sunday is a work day, and we can take a nice walk by the beach before heading back to the hotel to get ready for the next day, since we are most certainly NOT working on Sunday.

Chef in focus

Naifa Mulla

Naifa Mulla is the brightest shining star among the young generation of Israeli chefs, known for her innovative approach to traditional Druze cuisine. Born into a highly respected family within the community and raised in the Druze village of Yarka, in the northern part of Israel, Naifa's culinary journey began unexpectedly. Despite a background in accounting, Naifa fell in love with the kitchen after moving to Tel Aviv with her husband. She trained with celebrity chef Haim Cohen, who has nurtured some of the most prominent culinary talents in the nation, and went on to lead the kitchen at one of the city's "it spots" - The George & John restaurant. Naifa's culinary style revolves around pushing the boundaries of traditional Arab and Druze cooking, while still honoring the delicate relationships between ingredients and techniques that have been passed down through generations. Naifa's restaurant, where she personally hosts guests in her private "living room," is a must-visit for foodies in Israel. Reservations are booked solid months in advance, a testament to Naifa's exceptional culinary skills and creativity. The Druze kitchen, in particular, is an area of focus for Naifa. As she explains, "The Arab kitchen is large and far



away from ours because it relates to cuisine in all the Arab states, even those who are physically and geographically distant from us. To me, the Druze kitchen is a Mediterranean kitchen that's very hard to define. If I had to pinpoint it, I would say the Druze kitchen is local, close, devoted to the raw ingredients around us. Essentially, in my context, it's the kitchen of Yarka because almost everything here will come from there, whether it's vegetables or other raw materials, herbs, or spices. There will be the taste of Yarka and of home and of everything I grew up on." If you follow the restaurant on social media, every day a set of people sharing how much they waited for the day of their reservation, and how much it was above and beyond any expectation. Most posts only have mmmmmmmssss and oooooooos because the guests just can't find their words. In a culinary scene dominated mainly by men, where Druze cuisine has never made it into the center of the Tel Aviv scene, Naifa Mulla has brought to the front and center her culture, and charming personality, proving that hard work, raw talent, determination, charisma, and positive energy can break any glass ceiling. She is a role model and a testament to the power of passion and dedication.

JUNE 4

After breakfast, it's finally time to hit the beach in style. We've got a private party and BBQ planned, with plenty of food, drinks, and fun activities to enjoy.

After a day of fun in the sun, we'll take some time to rest up and freshen up for our final evening together. Get ready for a fine-dining highlight as we head to [HIBA](#) for a 12-course tasting menu, and wine-pairing. Indulge in an inventive interpretation of the flavors you experienced over the past week, masterfully crafted into a beautiful presentation, featuring the freshest local ingredients.

This last supper will bring us full circle to our first day, and it will be one to remember.

Chef in focus

Yossi Shitrit

Shetrit grew up in Ma'alot-Tarshiha and, the son of Fanny and David Shetrit, born in Morocco. In his high school years he was a drummer in a metal band he founded together with his friends. He spent his service in the IDF at the base of the transportation center, where he served as a cook.

Shitrit worked as a cook in restaurants in northern Israel and flew to study cooking at a French institution near Paris. After six months of studies, he returned to Israel, and began working at Erez Komarovsky's "Lehm Erez" restaurant in Herzliya. He then moved to the "Artichoke" restaurant, then worked as a sous chef At the "Raphael" restaurant of chef Rafi Cohen.

In 2015, he opened the restaurant "Mashiya" in the Mandli Hotel in Tel Aviv, an Israeli restaurant with an emphasis on food from Moroccan cuisine, and in

2018 he was awarded the title of "Chef of the Year" by the magazine "Time Out Israel".

In October 2019, Shatrit announced that he was leaving the restaurants where he served as a chef "Meshiya" and "Kitchen Market" and In January 2022, he opened a new restaurant in Tel Aviv called "Hiba". Under his direction HIBA quickly became Tel Aviv's most acclaimed restaurant. HIBA is a tribute to the abundance of flavours, aromas and textures of the deep rooted, Arab-Israeli cuisine. A place that honors the land and Middle Eastern nature. Local tradition, history and culture are the platform, background, and starting points for Chef Yossi Shitrit, onto which he pours his fresh, contemporary, up-to-date interpretation of the local culinary world.



JUNE 5

All good things must come to an end. While it will be sad to say goodbye to our friends that will be heading back, for those staying - good will turn into FAN-F**ING-TASTIC (it's not too late to subscribe to more fun in the sun!). If you are departing today, I recommend leaving for the airport 3-3.5h prior to departure, regardless of class of booking. If you have a carry-on (huge advantage) - check in online, and head straight to Section W, instead of the airline check-in. It can save up to an hour.



A vibrant underwater photograph showing a coral reef in the foreground with various types of coral, including brain coral and soft coral. In the middle ground, a person wearing a blue and red wetsuit and a mask is swimming towards the right. The background features a clear blue sea and a distant, sandy island or peninsula.

CHAPTER 2

SINAI DESERT AND THE RED SEA

JUNE 5

We will be leaving at 6:45AM for the airport, flying on Israir flight 991 to Sharm El-Sheikh, departing at 9:15AM. The flight is about an hour long, and the airport is about 15 minutes away from The Four Seasons, Sharm El-Sheikh. No advanced Visas are required for Egypt. We will all be getting our Visas at the airport, they cost \$25 and can be paid for with credit cards or cash. There is no need for local currency.

At this point, at one of my favorite spots, I too will chillax and the plan will be much looser - breakfast is included every day, and for lunch and dinner the hotel has several restaurants. I will note optional activities for each day, most of you have opted in already (you are free to make changes). I'll also have a dinner reservation for the group you may attend, or decide to do your own thing, with the exception of the first and last nights.

On June 5th, Bullona Supper Club will serve a later dinner, at 9:15PM, Mediterranean style, that can end up anywhere from mild to wild when music turns up and lights down (around 11PM).

The available arrangements for the days to come include:

	JUNE 6	JUNE 7	JUNE 8
Morning	PADI Certification	PADI Certification	
Noon	PADI Certification		Day trip to Pyramids
Afternoon	House-Reef Dive*	RIB Dive	
Dinner	Zitouni	Il Frantoio	Private Beach BBQ

*House-reef dive also serves as a refresher (it's a great dive with lots to see).

JUNE 9

Sadly, the time to check-out has come. Room & Breakfast have been prepaid, so you will only have to settle food & beverage, etc.

Those of you leaving through Cairo will be leaving on MS21 at 6:00 AM, which means you will have to depart at 4:15AM at the very latest. The ride to the airport is about 15 minutes. It's quite small and you are flying domestically so no passport control is required.

Those of you leaving through Tel Aviv, your flight is Israir 992 departing at 6:45PM. You should be leaving around 4:30PM, and I will do my best to arrange a late checkout for all of you. If you are staying an extra night in Tel Aviv that I have arranged, you are booked at the Theodore by Brown in Tel Aviv and will be paying directly at the hotel (That day is pride in TLV so the party will be ON).





CHAPTER 3

CAIRO WEEKEND

JUNE 9

And so, we embark on our journey to Cairo, the last chapter of our trip. Our flight, MS25 leaves at 1:25pm, and we will be departing from the hotel by 11:45. The flight is about an hour and will provide another liver regeneration break, as Egypt Air is one of the 4 dry airlines in the world.

We will be staying at the [Sofitel](#), in the heart of the trendy Zamalek district, which is an island in the middle of the Nile.

Once all settled in,, we will set sail across the Nile. Soak up the stunning view, sip champagne, and embrace the special energy of the city as the bustling day comes to a close. It's the perfect way to unwind and set the stage for the weekend ahead of us.

Later we will continue for dinner at the gorgeous rooftop '[Crimson](#)' with spectacular views of Nile and the city.

And for those of us who are interested in partying the night away, Zamalek is the place to be, with plenty of options for an unforgettable night out.



JUNE 10

The day will begin with breakfast at the hotel, overlooking the Nile. Then, it will be time to embark on an adventure to the [Pyramids and the Sphinx in Giza](#). The awe-inspiring sight of these towering monuments is a sight to behold, and for those who attended Chapter 1, this will be the [2nd Wonder of The World](#) we visit on this trip (!). We will have lunch overlooking the Pyramids in at the acclaimed [Khufu](#), a restaurant that offers delectable Egyptian cuisine with a modern twist.

Next on the itinerary is a visit to the [Ibn Tulun Mosque](#), a beautiful and historic site that dates back to the 9th century. The mosque's intricate architecture and design are truly unique. The day's cultural journey continues with a visit to the [Gayer Anderson Museum](#), a hidden gem that showcases a stunning collection of Islamic art and artifacts. As the day draws to a close, its time for a well-deserved dinner at the famous [Falfela](#), a restaurant that has been serving up delicious Egyptian street food for over 50 years. After dinner, it's time for a blue-collar bar crawl, a quintessential Cairo experience that offers a glimpse into the city's vibrant nightlife scene. From bustling taverns to hipster pubs - we will cap off an unforgettable day in this fascinating city, and our adventure in the Middle East.



JUNE 11

After breakfast, we will take whatever's left of ourselves, and leave.

The hotel has been pre paid and includes breakfasts. If you have any incidentals you will need to settle them before departing.

Most of us are on AC75, taking off at 11:40AM from Cairo International. We will hit the road by 8:15AM. Air Canada uses terminal 3, and shares a lounge with (dry) Egypt Air, there is also a priority pass lounge in that terminal.

The superhumans that have made it this far will toast the end of our trip (Air Canada serves Laurent-Perrier). This is the very end of our journey in four chapters.

It's time for someone else, to make another plan, for another adventure.

*The f***ing end.*



