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TOUR NAME:	ARCHITECTURAL HIGHLIGHTS & CULINARY PLEASURES
Port:	PORTO
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	Departure to city panoramic (classic & contemporary buildings highlights)	60	none		none
1:00	1:30	Photostop "Casa da música" contemporary architecture	30	none	PAVED	none
1:30	2:00	Departure to the restaurant	30	none		
2:00	4:00	Lunch at popular Nogueira's restaurant	120	20	NOT AVAILABLE	yes
4:00	4:30	Return to pier	30	none		

TOUR DESCRIPTION:

Dive in an architectural tour of Porto on a route of mix of contemporary and traditional buildings that have drawn its landscape over 2000 years of history.

You will see Porto's "Hollywood" through the prestigious private homes and significant edifices such as the Music Hall Casa da Musica by Rem Koolhaas & partners.

Enjoy a delightful lunch at Nogueiras, the restaurant we have selected in this themed tour for you to enjoy a unique meal while still enjoying the architectural design of Paulo Lobo. Some excellent wines will help to overcome the eventual Stendhal syndrome caused by the beautiful Porto.

We will see three neighborhoods together that bring an international dimension to the city, English, German and Dutch expatriates often related with the Port wine trade.

Here we meander through the side streets observing the different architectural styles: from the cosy Swiss cottages style to the eccentric butterfly houses, the Deutsche Schule zu Porto, the Synagogue, the French Lyceum and the Serralves Museum of Contemporary Art.

The cosmopolitan dimension of Porto and the expansion of the city throughout the 20th century are highly connected. Afterwards, we will reach Nogueiras Restaurant, one of the most important and modern style restaurant in Porto, where we will take a break and will be delighted with an exquisite and elaborate meal like a 12 hours Slow Cooker baby Black ribs, Veal steak, bacon and sausage or Ruddy croaker with Shrim Rissoto. Some of the most characteristic dishes of this impressive restaurant.

The varied wine list, its professional service and the harmonious beauty of its design create a perfect environment to enjoy a lovely lunch after visiting the architectural highlights of this stunning city. An Artistic and Gastronomical experience, you can't miss!!

Tour notes / Additional information for guests' guidance:

The Nogueira's brand came to life when the brothers and partners Ivo and Henrique Nogueira showed the desire to translate their previous experience into something daring and differentiating. Today, they feel capable of expanding Nogueira's in Portugal, and in the near future, the ambition is to extend the concept to other countries. Nogueira's is a lifestyle, a contemporary concept marked by professionalism, quality and experience. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

1.-The juxtaposition between different architecture styles prevalent in the city, namely, placing the Neoromantic 2.-This proposal seeks out to weave together the architecture of the city, the cosmopolitan dimension of Porto and the city sprawl throughout the 20th century. 3.-Amazing lunch at Nogueira's, is a lifestyle, a contemporary concept marked by professionalism, quality and experienceNG.

SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	NOGUEIRAS		
Restrooms available	YES		
MENU	<p style="text-align: center;">MENU</p> <p style="text-align: center;">Starters</p> <p style="text-align: center;">Provolone au Gratin with olive oil and herbs "Alheira" Crunchy balls</p> <p style="text-align: center;">Main course</p> <p style="text-align: center;">Mini Mix Gril</p> <p style="text-align: center;">12 hours Slow Cooker baby Black ribs 400gr 200gr Black angus tri-trip roast 200gr Veal steak, bacon and sausage</p> <p style="text-align: center;">Sides:</p> <p style="text-align: center;">Rice, French fries, black beans Or Ruddy croaker with Shrim Rissoto</p> <p style="text-align: center;">Dessert</p> <p style="text-align: center;">Mommy's Crepe with cheesecake ice cream and Raspberry's sauce</p> <p style="text-align: center;">Drinks included</p> <p style="text-align: center;">Water, Soft Drinks, Heineken Beer, Sangria of Sparkling, White or Red Wine by recommendation Coffee and Tea.</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	
		Maximum n° of pax per group:	25
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10 /25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	NOGUEIRAS	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	YES	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

RATES					
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)			
		10	15	20	25
ADULT	EUR	130,00 €	110,00 €	100,00 €	94,00 €
CHILD	EUR	65,00 €	55,00 €	50,00 €	50,00 €

PICTURES



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TOUR NAME:	BOM SUCESSO MARKET & WINE
Port:	PORTO
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
10:00	10:50	Departure from pier to Bom Sucesso market with sightseeing	50			YES
10:50	11:20	Visit Bom Sucesso market and Porto's wine tasting	30		TILES	YES
11:20	11:50	City panoramic on our way to the restaurant at RIBEIRA & Photostop	30		COBBLESTONES	NO
11:50	13:50	Lunch at "Postigo do Carvao" Restaurant	100		PAVED	YES
13:50	14:30	Return to pier	40		TILES	

TOUR DESCRIPTION:

On this tour we will enjoy authentic Portuguese food and drink. We will visit the central market of Bom Sucesso where we can taste the typical Port wine, a sweet appetizer to start with this exciting tour. "As the years have gone by, Bom Sucesso Market began showing signs of natural wear and it became outmoded for the 21st century standards. The restoration of the building involved not only the rehabilitation of its main structures, but also changing the concept of the Market. However, the soul of this characteristic place, that was classified as a Public Interest Building and as a Public Interest Monument by the Ministry of Culture and IGESPAR, in 2011, has been preserved. Afterwards we will enjoy a succulent meal in the most emblematic restaurant in the historic center of Porto "POSTIGO DO CARVAO". An emblematic family restaurant that is characterized by traditional Portuguese food in a charming and close atmosphere. A perfect gastronomic experience to live the essence of Porto .Port wine (Portuguese vinho do Porto), also known simply as port, belongs to the genre of wines known as fortified wines. These wines were born in the 16th and 17th centuries, as a product of the addition of brandy to the wine when it is in the process of fermentation. In this way, the stabilization of the wine is achieving a wine that resisted the variable temperatures and humidity of the long maritime journey that the trade of the time imposed.

Tour notes / Additional information for guests' guidance:

We are a company that is very aware of people with special needs and reduced mobility, in fact one of our objectives is to offer an accessible tour by 2025 but at the moment it is only in the pipeline. Currently we would like to make your guests enjoying our gastro tours which sometimes include a route in which they must walk or remain standing for a long time, also climbing through hilly streets or walking along cobblestones pavement. However, and in order to guarantee the tour schedule we are unable to adapt it as an accessible tour as it could potentially slow down the group, although we will surely assess this option in the near future. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

1.-Visit a privileged location in the center of Porto Market Bom Sucesso, a historic building in the city.

Delightful lunch in the most typical taberna on town "POSTIGO DO CARVAO"*Passing by some of the most emblematic spots and HIGHLIGHTS in the city of Porto.

3.-Tasting the typical Porto's wine NTE .

SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	POSTIGO DO CARVAO		
Restrooms available	YES		
MENU	Different types of breads, Pastes/spreads (tuna, olives), Cod Carpaccio, Homemade meat cake Flambeed chorizo sausage. White wines - Dão region - Vinha Paz Grapes: Encruzado, Malvasia, Gouveio Red wines: Douro region - Vale dos Cavalos Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca. Water, soft drinks, beer Main Course: Grilled Postigo-style veal with French fries and mashed carrots, Homemade desserts or fruits. Coffee and tea an 1 Glass of 10 year old Port Wine. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*		
Any photo & video restrictions or fees?	NONE	Shopping available ?	WINE , SMALL TYPICAL SOUVENIRS.
		Maximum n° of pax per group:	25
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal included:	YES - LUNCH	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	15/25	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	POSTIGO DO CARVAO	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	YES 1 JANUARY, 25 DECEMBER	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

RATES

Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		10	15	20	25	30	40
ADULT	EUR	115,00 €	115,00 €	100,00 €	100,00 €	80,00 €	76,00 €
CHILD	EUR	75,00 €	75,00 €	69,65 €	69,65 €	60,00 €	58,00 €

PICTURES



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TOUR NAME:	PORTO'S TRADITIONAL GASTRONOMY
Port:	PORTO
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
10:00	11:30	Departure to city panoramic	90		BUS	none
11:30	12:00	Arrived to Ribeira (historic center) & Photostop at the main highlight of Porto	30	none	obblestone flo	yes
12:00	12:00	Walking to the most popular restaurant in town	0	none	obblestone flo	yes
12:00	14:00	Lunch at "Postigo do Carvao"	120	none	BUS	none
14:00	14:30	Back to pier	30		BUS	

TOUR DESCRIPTION:

This culinary tour in Porto is a cultural journey that takes you further than the food you'll eat. In this experience discover city highlights for a well-rounded experience that will satisfy your appetite for Porto.

Because sharing is caring, the family that runs Postigo do Carvão for 40 years presents us the best local food and wines carefully selected for the tastings you'll enjoy during this traditional gastronomic tour.

The regional cuisine makes use of its natural resources, which is why the green broth, popular throughout the country, is a cabbage soup that took root here, thanks to the fertile green fields of the region. But Porto and North is a region with good pastures, so cattle whose autochthonous breeds have Protected Designation of Origin (PDO) are raised here, such as the Barrosã, Mirandesa, Maronesa and Arouquesa breeds. And pork is also present with regional varieties, then brought to our table in quality sausages that are famous for using traditional manufacturing methods.

We will move back down to the river side to Ribeira a remnant of the old city wall, a little bit of old London in northern Portugal for a wonderful traditional lunch.

All Portuguese food & wines. A long history in good service!

Tour notes / Additional information for guests' guidance:

NONE SPECIAL DIFFICULTIES. Restaurants: "Postigo do Carvão" 5 minute walk from the bus stop.
A long history in good service. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

- 1.-Unique opportunity to admire the Barroquecity and Neoclassical city in the Lively Clerigos area.
- 2.-The river side to Ribeira a remnant of the old city wall.
- 3.-A little bit of old London in northern Portugal for a wonderful traditional lunch.

SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	POSTIGO DO CARVAO		
Restrooms available	YES		
MENU	Different types of breads, Pastes/spreads (tuna, olives), Cod Carpaccio, Homemade meat cake Flambeed chorizo sausage. White wines - Dão region - Vinha Paz Grapes: Encruzado, Malvasia, Gouveio Red wines: Douro region - Vale dos Cavalos Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca. Water, soft drinks, beer Main Course: Grilled Postigo-style veal with French fries and mashed carrots, Homemade desserts or fruits. Coffee and tea an 1 Glass of 10 year old Port Wine. *All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*		
Any photo & video restrictions or fees?	NONE	Shopping available ?	WINE , SMALL TYPICAL SOUVENIRS.
		Maximum n° of pax per group:	40
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES - LUNCH	Total Tour Duration:	4:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10 /40	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	POSTIGO DO CARVAO	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

RATES							
Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		10	15	20	25	30	40
ADULT	EUR	130,00 €	110,00 €	100,00 €	94,00 €	90,00 €	85,00 €
CHILD	EUR	65,00 €	55,00 €	50,00 €	50,00 €	50,00 €	50,00 €

PICTURES



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TOUR NAME:	THE PORT WINE CELLARS
Port:	PORTO
Country:	PORTUGAL
Ground Operator:	MSS TOURS - (MALLORCA SEA SHIPPING)

Tour Timetable		Tour Element/Venue & Description	Time in Minutes	# of steps or stairs	Type of Terrain	Restrooms Available? Free or Charge?
From	To					
0:00	1:00	Departure to city panoramic	60		bus	
1:00	2:00	Arrived to Taylor's Winery & guided visit	60		bus	
2:00	2:30	Drive to the restaurant	30		cobblestones	YES
2:30	4:30	Lunch at Nogueiras restaurant	120		paved	YES
4:30	5:30	10 'Walking to the bus pick up point and back to port	60		Bus	

TOUR DESCRIPTION:

On our way to "Taylors Winery" we will see some of the most emblematic highlights of Porto. A World Heritage city, is the great gateway for a journey through the natural and cultural diversity of Portugal. It is known for the wine that goes from here to the whole world, but also for the School of Architecture, from which the names of Álvaro Siza Vieira and Souto de Moura, both Pritzker Prize winners, came from. And also for a heritage that knows how to combine the antiquity of churches and monuments, such as the Cathedral with the contemporaneity of outstanding buildings such as the Casa da Música and visiting one of the most popular Winerys in Porto :

Taylor's Port Wine since 1692, is one of the oldest of the founding Port houses. It is dedicated entirely to the production of Port wine and in particular to its finest styles.

Port is one of the great classic European wines and its history is a long and fascinating one. One of the fascinating aspects of Port wine is its variety of different styles, each with its own characteristic flavours.

Taylor's invites you to an exciting and informative tour of its famous cellars at Vila Nova de Gaia. Learn about the history of Port wine and its production today, the Douro Valley and the house of Taylor's. Taylor's Vintage Port is one of the world's great iconic wines. Made only in the very finest years – known as 'declared' vintages – Vintage Ports are blended from the best produce of the firm's own estates. Taylor's is undoubtedly the best known and most respected of all wine producers in the Harbor. Founded more than three and a half centuries ago in 1692, the company has been family-run throughout its history. It is best known for its legendary Vintage Ports produced in its famous Vargellas, Terra Feita and Junco estates. Taylor's is a leader in the production of Late Bottled Vintage, a style of Port originally developed by the company.

It is also a distinct exporter of aged Tawny Port wines and holds one of the most extensive reserves of rare wines aged in barrels. The cellars are located on the south bank of the Douro River that crosses the heart of the city of Porto. Then we will move on to Porto downtown where we will take a break and will be delighted with an exquisite and elaborate meal like a 12 hours Slow Cooker baby Black ribs, Veal steak, bacon and sausage

or Ruddy croaker with Shrim Rissoto. Some of the most characteristic dishes of this impressive restaurant.

The varied wine list, its professional service and the harmonious beauty of its design create a perfect environment to enjoy a lovely lunch after visiting the highlights of this stunning city and one of its most emblematic wineries. A complete Gastro Experience, you can't miss!!

Tour notes / Additional information for guests' guidance:

We are a company that is very aware of people with special needs and reduced mobility, in fact one of our objectives is to offer an accessible tour by 2025 but at the moment it is only in the pipeline.

Currently we would like to make your guests enjoying our gastro tours which sometimes include a route in which they must walk or remain standing for a long time, also climbing throuht hilly streets or walking along cobblestones payment.

However, and in order to guarantee the tour schedule we are unable to adapt it as an accesible tour as it could potentially slow down the group, although we will surely assess this option in the near future.

What Guests should bring / wear on this tour:

Weather appropriate clothing and flat, comfortable walking shoes are recommended.

Please provide 3 selling points for this tour:

- 1.-Visit a privileged location in Porto, a historic buildings in the city.
- 2.-Visit one of the most emblematic wine cellars
- 3.-Passing through some of the highlights of the city of Porto.Vinum

SITES / VENUES / ATTRACTIONS VISITED

VENUE 1			
Name of the venue	NOGUEIRAS		
Restrooms available	YES		
MENU	<p style="text-align: center;">WINE TASTING AT TAYLOR'S WINERY MENU NOGUEIRAS</p> <p style="text-align: center;">Starters Provolone au Gratin with olive oil and herbs "Alheira" Crunchy balls</p> <p style="text-align: center;">Main course Mini Mix Gril 12 hours Slow Cooker baby Black ribs 400gr 200gr Black angus tri-trip roast 200gr Veal steak, bacon and sausage</p> <p style="text-align: center;">Sides: Rice, French fries, black beans Or Ruddy croaker with Shrim Rissoto</p> <p style="text-align: center;">Dessert Mommy's Crepe with cheesecake ice cream and Raspberry's sauce</p> <p style="text-align: center;">Drinks included Water, Soft Drinks, Heineken Beer, Sangria of Sparkling, White or Red Wine by recommendation Coffee and Tea.</p> <p style="text-align: center;">*All our tours offered are gastronomical, therefore we could kindly appreciate if you could advise on any dietary restrictions as allergies or food intolerances 24h before your arrival*</p>		
Any photo & video restrictions or fees?	NONE	Shopping available ?	WINE , SMALL TYPICAL SOUVENIRS.
		Maximum n° of pax per group:	40
		1 ship escort FOC per group?	YES
Special opening fees?	NONE	Headsets / audioguides included?	NO

MEALS & DRINKS	TOUR PARTICULARS			VEHICLES	
Is a meal Included:	YES	Total Tour Duration:	5:30	VEHICLE # 1 - Type:	BUS
Buffet/Set Meal/Boxed:	SET MEAL	Minimum / Maximum:	10/40	Passenger Occupancy:	85%
Snack:		Preliminary Counts:	1 week	A/C and or Heat:	YES
Name of Venue:	NOGUEIRAS	Final Counts:	24 hours	P.A. System:	YES
Drinks (number):	UNLIMITED	Cancelation Deadline:	24 hours	Toilet:	NO
Type of Drinks:	WINE, BEER, REFRESHMENTS AND LIQUEURS	Affected By Holidays:	NONE	Wheel Chair Storage:	YES
Water on Coach:	NO	Venue Closing Days:	NONE	VEHICLE # 2 - Type:	NO
Driver / Guide	1 Guide per Bus				

Please provide details on accessibility of venues (elevator/lift/ramp).

RATES

Type of rate (per person / unit price)	Currency	TIER RATES (average per group/per bus)					
		10	15	20	25	30	40
ADULT	EUR	130,00 €	110,00 €	100,00 €	94,00 €	90,00 €	85,00 €
CHILD	EUR	65,00 €	55,00 €	50,00 €	50,00 €	50,00 €	50,00 €

PICTURES



TukTuk Tours

We make tours in 100% electric vehicles through the historic area of Porto, passing/stopping at the main tourist attractions in these locations.

The tours are carried out by drivers who are tour guides, making historical explanations of the places where they pass / stop.

They are absolutely wonderful and unforgettable experiences for tourists.

We do the pick-up and drop-off at seaports.



In terms of duration values, our proposals are as follows:

Porto:

3 - Half-day, Duration 4 hours, Price per person = **100 USD**

4 - Fullday, Duration 6 hours with stop for lunch (meal not included in the price), Value = **140 USD**

Minimum: 4 pax, maximum: not defined

Includes: Driver/Guide and tuk-tuk ride

Operating Notes:

30 minutes - Vehicles are on site waiting for tourists

Final 30 minutes - return to the seaport