



Singulartrips

LUXURY TRAVEL AGENCY & DMC







Presentation

We put all our expertise and dedication into every experience we design but we also know that there are some which, because of their uniqueness and exclusivity, are even more special. We have, therefore, made a selection of experiences that we wanted to highlight in this brochure which, once again, are nothing more than inspiration for your imagination. We love challenges.

In a hot air balloon, helicopter, private jet, sailboat, yacht or catamaran, in an ecological Tesla or in an old collection car, the common motto will be an unforgettable experience.

We want every moment to be unique and memorable!





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HIGH-END EXPERIENCES







Chef @ Home

If you have your group and want to stay comfortable at home, the Chef will meet you there. Either if you just want a show cooking or to participate, to have a full meal or just a tasting, this is the perfect experience for you and your group to get to learn about the Portuguese gastronomy.
Learn the secrets from the experts and surprise your guests with these recipes.
The Chef @ Home service is available all-around Portugal and is available to meet your preferences regarding the starting time, changes to the menu, as well as about any dietary restrictions, to ensure the best experience possible.
When the date comes, the Chef will arrive at the agreed time and place with all the necessary ingredients and will manage the workshop. The participants will perform the recipes under the Chef's guidance, if they want, tasting them at the end.
It is also possible to provide additional services, such as drinks, tableware, and venue. For these or any other special requests, please contact us.

Days - Daily
Approximate Duration - 2 to 4 hours, depending on the chosen program.

Portuguese Cooking Class @ Chef's House

Want to discover authentic Portuguese cuisine or master a specific dish or cooking technique in the most special environment?
Whether you are an amateur cook or a more seasoned chef, these classes will help you to dive into the Portuguese gastronomic heritage and expand your culinary skills with the support of our Chefs, in a very special location, their own house!
You should expect to prepare the most typical dishes, recreated by the Chef's touch, story and interpretation.
We propose you a private cooking class, held in such an exclusive place, where you will cook and share the meal with the Chef and your family and friends.
This experience may be proceeded by a visit to the Chef's preferred market, where you will meet the vendors and learn everything about the fresh Portuguese ingredients and how to better choose them, among other curiosities, before preparing your meal.

Days - Daily (with the market visit it will be from Tuesday to Saturday).
Approximate Duration - 4 to 6 hours, depending on the place and the chosen program.

Custard Tart Workshop @ Chef's House

This baking class is fully dedicated to the internationally famous Portuguese egg custard tart. During this hands-on baking class, you will learn from the pastry Chef how to prepare these little pieces of heaven and all its tricks, using the most traditional methods and old recipes, in a very special location, the Chef's own house!
We propose you a private baking class, held in such an exclusive place, where you will enjoy the custard tarts you baked yourself, with a comforting afternoon tea, and share them with the Chef and your family and friends.
It can also include baking other traditional Portuguese sweets. Please contact us for specifications.

Days - Daily
Approximate Duration - 2 to 3 hours

Lisbon Experience Half Day Tasting Tour

(with an electric Tuk-Tuk ride included)

A condensed private experience that connects travelers with locals through food, culture and tradition and introduces you to Lisbon through the eyes of a local, but in this case with a valuable help of an electric Tuktuk, a must do experience in Lisbon.
Join an interactive tasting tour full of flavors and discoveries, guided by a local expert. Explore the vibrant neighborhoods of Cais do Sodré, Bica, Chiado, Rossio and Baixa, in a walking tour, visiting beautiful old stores and other unique venues while you taste the local flavors, combined with a Tuktuk ride to the highest neighborhoods of Lisbon - Castelo and Graça -, and to Mouraria, the place where Fado Music was born, and to Alfama, the oldest neighborhood after Castelo with its narrow streets.
We will pass through streets and visit places of historical and gastronomical significance, stopping at those with most character, charm and highest standards of quality. All of them are compelling landmarks of our culture and Lisbon's history where we will taste the flavors of one of the richest and most unknown cuisines of the world. An extended 8-hour walking tour version of this tour and a half day walking tour are also available.

Days - Tuesday to Saturday
Approximate Duration - 5 hours

Picnic Experience

A private and luxurious experience of absolute freedom and contact with nature.
Enjoy a gourmet picnic in one of our carefully selected picnic spots all over Portugal: in the countryside, on a stunning coastal location, in a pine forest or a vineyard.
For a romantic experience with your partner or family, for a convivial moment with friends or a different birthday party, contact us and try a gourmet Portuguese picnic.
All proposals include a luxury picnic atmosphere of local gourmet food and wine.
We guarantee a special experience in each spot and environment.

Days - Daily
Approximate Duration - 1 hour

Sintra Cooking Class

A cooking class which is distinctive from the others for its environment.
Not only because of the house, located in an inspiring ambiance in the midst of the stunning nature of the hills of Sintra, right in the middle of the Colares wines sub-region, but also because of the owners of the house, their backgrounds, and creativity.
Even though he is a business and investment consultant, he also has been, since ever, a passionate and expert on Portuguese gastronomy. He contributed with recipes to a German cookbook about the Portuguese cuisine in which he was responsible for the sections “New Portuguese Cooking“ and “Classics modernized“, which gives you the right perception of what to expect from this experience.
He also organized workshops and showcases of Portuguese cuisine in five major German cities with cooking and wine from the Portuguese Tejo Wine Region, where the Colares wines are from.
He is pleased to have shared his kitchen with many friends and professional Chefs such as Mimi (Restaurant KAIS, Lisbon), Bernhard Pfister (Hotel Palácio Estoril), Vitor Cruz (Restaurant Buzio, Praia das Maçãs), and André Magalhães (Restaurant Taberna da Rua das Flores, Lisbon).
You will find in this place, just for small groups, the recipe for an unforgettable exclusive dinner: fresh local products, a sea view, passion for food and a fine selection of wines.
We propose you a private cooking class, held in such an exclusive place, where you will cook and share the meal with the Chef and your family and friends.
Why not combine this experience with a wine tasting nearby and a visit to the fairytale village of Sintra? Please contact for a specific proposal.

Days - Daily
Approximate Duration - 5 hours

Wine Estate Cooking Class

Want to discover authentic Portuguese cuisine, or master a specific dish or cooking technique?
Whether you are an amateur cook or a more seasoned chef, these classes will help you to dive into the Portuguese gastronomic heritage and expand your culinary skills.
We can prepare for you a private cooking class in a manor house, a wine estate, ancient royal houses and Alentejo farms where, together with the owners or the Chef, you will cook a Portuguese meal and then share it with them around the table, accompanied by the best wine selection and plenty of friendly conversation. A magical day around the aromas and flavors in the family's old kitchen, sharing the authentic Portuguese recipes.
This experience can be so much more than a cooking lesson, it's a tactile experience that gives you a feel (and taste) of the country's culture in a very exclusive environment.
This cooking class may include harvesting herbs and vegetables from the garden or a guided tour of a chapel of the property, depending on the characteristics of the place where the experience takes place.

Days - Daily (according to the availability of each place).
Approximate Duration - May vary according to the chosen place.

Private Lisbon Sunset in a Sailing Boat & Food Tasting

An unforgettable experience in a private boat which will provide you with magnificent views of Lisbon from the river while you sip your drinks and share a typical Portuguese meal. What better memory could you possibly take away with you?
You'll board our fantastic sailing trip in the Tagus river* and see Lisbon's main monuments from a new perspective. You'll sail from Torre de Belém to Terreiro do Paço, passing close by Cristo Rei on the return journey.
Our staff members will get a typical Portuguese meal ready on board just before your arrival for you to enjoy together while watching the sunset and the scenery floating by.
** If you're staying in Cascais, Setubal Peninsula or Peniche, it is also possible to have this experience there. Please contact for quotation.*

Starting Time – starting time will vary according to sunset time.
Meeting Point – at the Marina (it will depend on which one you choose)
Days - Daily
Approximate Duration - 2 hours

Wine Estate Private Dinner or Lunch

The perfect experience for wine & food lovers. A great experience in which you will have a Chef’s dinner or lunch at a wine estate, with the wine producer’s family members.
You will have a commented wine pairing, sharing the table with the wine producer and maybe his family, sharing their stories and feelings, in a unique moment.
This experience can be so much more than just a dinner/lunch, it's an experience that gives you a feel (and taste) of the wine culture and production, in a very exclusive environment.
It is also possible to have this experience without the presence of the Wine Estate family members, depending on your choice and the options available at your chosen location.

Days - Daily (according to the availability of each place).
Approximate Duration - May vary according to the chosen place.

Cork, Wine, Horses & Lunch with the Estate Countess

A very exclusive experience in an old Wine Estate, which has been producing wines for 400 years and is a house of hidden treasures.
Inhabited by Queen Eleanor of Austria (third wife of King Manuel I, sister of the Emperor Carlos V), who lived here until 1530, when she married the King of France, Francis I. The estate nowadays has a property of approximately 5400 hectares and has been managed by women for four consecutive generations, the Countess of Schönborn and Wiesentheid.
Its stud farm is specialized in dressage because of their natural gaits and conformation.
Close to the Riverside, the wine tradition in this estate dates back to Roman times, inserted in a place where, in ancient times, there was a delta of the Tagus estuary, which influenced these wines, giving them freshness, elegance, and minerality.
This is the place where you will spend the day, in an intimate and unforgettable experience. You will start the day by visiting the estate in a Jeep or a tractor, depending on the group. You will see the vineyards, the lake, the cork trees, the horses in freedom and visit the cellars, where you will have a wine tasting at the end, commented by the winemaker of the Estate.
After this incredible morning, in which you got to know about the Estate and its history, you will have lunch in one of the gardens or in the dining rooms of the Palace, prepared by its cooks and in the company of the Countess.
In the afternoon you will still have time to have an equestrian demonstration of Puro-Sangue Lusitano horses from this House, in one of the disciplines (working equitation or dressage).

Days - Daily
Approximate Duration - 6 hours

Alentejo Horses, Art & Gastronomic Experience

The north of Alentejo marks the difference in relation to the south because of its green hills which, along with the cork oaks, Pyrenean oaks, chestnuts, and holm oaks, characterize the landscape of this territory.
It is in some of these lands of the north Alentejo that the most famous breed of Portuguese horses is raised – the “Lusitanian” horse. For all of these facts and unique attractions, we propose you a remarkable experience linked to nature, history, heritage, and culture.
We will visit Marvão, a medieval fortified village which stands on one of the highest peaks of northern Alentejo, where we can breathe and feel the atmosphere of this place.
During a walking tour – because here cars are not allowed – through its historical center streets of granite and whitewashed houses, you will have time to visit the castle walls and some of the most picturesque grocery stores and traditional craft shops.
Descending towards the small town of Portagem, you will have time to observe the Roman bridge and visit an old water mill, used in ancient times to grind the cereals. It will be in this rural area that you will have a unique culinary experience. You will learn how to cook some typical dishes that will surprise everyone when you get back home and will, of course, enjoy them afterward. The class takes place in an Art Gallery of a sculptor, on a farm. The lunch will be followed by a visit to the on-site art exhibition of this sculptor.
Castelo de Vide, also from medieval times, in addition to its 14th-century castle, is a charming village mainly known for its Jewish legacy and heritage. In addition to visiting the narrow and steep streets of the Jewish quarter, its ogival doors, windows, and marble fountain, we will also have the opportunity to visit the still existing “Synagogue”, most likely also built in the 14th century.
We will finish this remarkable experience with a horse carriage ride through Alter Real's stud fields where, since the first half of the 18th century, the Portuguese school of equestrian art has been established.
You will learn all about the most important details of these horse’s breed, visiting and meeting the breeding center, the horses thinning, selection and testing activities, the carriage house and the exhibition gallery.

Days - Daily
Approximate Duration - 8 hours

Wine, Bread & Olive Oil Experience

The references that the regional and traditional gastronomy of the Alentejo region integrates, that still exist and are preserved here, come from the Mediterranean diet, classified by UNESCO as Intangible Cultural Heritage of Humanity.

The gastronomy comes from ancient times, when it was necessary to reconcile the meager resources of the local rural communities with a great deal of imagination and originality, since the need sharpened the ingenuity, creating the unmistakable contours of this wonderful art linked to the lands, the rivers, and the sea.

The product base is, however, simple and preserves the natural environmental conditions, respecting the existing ecosystems, the biodiversity and the characteristics of the seasons, developed around a remarkable triad: olive oil, in many cases biological and certified; aromatic herbs; and bread, traditionally made from wheat flour, baked in a wood-fired oven, accompanied by world-renowned wines.

Therefore, this is the invitation we make to you, to have this remarkable experience, discovering the secrets of Alentejo's gastronomy: creativity, freshness, and quality, to which is added a generous pinch of good disposition, conviviality, and friendship, sharing knowledge and tastes.

Paying tribute to Bacchus, we will try some of the best “God’s nectars” we have, visiting the winery and the cellars of one of the oldest wineries of Portugal, placed in an old Jesuit Monastery and a local producer of worldwide known red wines.

You will also have a guided visit to an organic olive oil producer and farm followed by an olive oil tasting, in which you will learn much more about the several olive oil varieties and experience yourself how to mix them to get your customized olive oil, according to your preference and personal taste, taking the product of this experience with you in a personalized bottle.

But the Alentejo tastes experience will only be completed with a bread making class, in which, with the help of a baker, you will learn how to prepare the Alentejo bread, in the traditional way, cooked in the wood oven, tasting it afterward with some regional cheese, sausages, and wine.

Days - Daily
Approximate Duration - 8 hours

Ports & DOCs Wine Expert Tour

An exclusive visit to three Douro Estates is a way to obtain an integrated vision of the context and cultural density they have comprehended since their medieval origins. Their typified structure, a consequence of the winegrowing Douro regulation by the Royal Charter of 1756, has evolved to modernity through new Douro Estates, some of them designed by great Portuguese architects.
Once the geographical and architectural context of these units of the landscape is understood, you will be involved in the knowledge and interpretation of the production's dynamics, the vineyard's annual cycle, the identification of the grape varieties, and the labor processes of the wine. The wine has a history, an identity, a cultural value and character that binds the territory.
You will have a journey through the hidden sensations of the Douro Valley, whether it is in the panoramic roads floating in the sinuous landscape of this human heritage territory or in one of its emblematic viewpoints of São Salvador do Mundo, Casal de Loivos or São Leonardo de Galafura. In any of these, you will feel what is beyond the obvious! Once beyond this threshold of sentiment, Douro's landscape will dive you in its millenary history, legends and tradition.
In this visit, you will get the comprehension of wine typologies, demonstrations and qualities, allowing you that integrated vision, vertical and horizontal of the product offered, including a visit to the vineyard, cellar and presses, where you can learn more about the processes of the Port and Douro wines' production, through the commented tastings that will occur.
The experience will end with a lunch in one of the three Douro wine estates, with a degustation menu paired with wines from the visited estates.
After lunch, the driver will be at your disposal to take you back to your accommodation.

Meeting Point – Régua (Douro Region)
Days - Daily
Approximate Duration - 9 hours

Old Cars & Old Wines' Lover Tour

A private and luxurious experience in a Classic Car through the most glamorous places in the North of Portugal.
In this full-day experience, you will visit an emblematic Wine Estate, old Wine Villages, the city of Vila Real and the stunning Mateus Palace, and will have lunch at a Top Restaurant.
Our specialized guide will pick you up where you are accommodated and will take you for an amazing tour on the chosen classical car.
You will travel through the hidden sensations of the Douro Valley, whether that is through the panoramic roads floating in the sinuous landscape of this human heritage territory or through one of its emblematic viewpoints, Casal de Loivos, where you will feel what is beyond the obvious! An essence and ancient voice echo these spaces and in its silence, we better realize the transcendence of the place and the Douro landscape. Once beyond this threshold of sentiment, we dive in its millenary history, legends and tradition.
We head out to visit the Historical Douro Wine Village of Provesende. This is a remarkable Douro village, originated in an iron age fortress located uphill, therefore its foundation was over 2000 years ago. The village is characterized by a notorious group of palazzos, tantamount of the power of the rural bourgeoisie installed.
Onward to Vila Real's destination: its major icon, the Mateus Palace, considered the most beautiful example of baroque palaces of the interior and a site of a mandatory visit in the Region. Once the visit to the Palace is finished, you will be taken to a high-end restaurant, to contact with the mighty Douro gastronomy and its famous wines.
The visit continues towards Favaios, an ancient town property of the Távoras and that extends, as a colorful towel, in a beautiful winegrowing plateau, where the Moscatel grapes are the kings. The town is known by the quality of the homemade bread it produces and the Museum of Bread and Wine that does justice to those two pillars of Douro's tradition.
You will then depart to Pinhão through one of the most beautiful roads, overlooking the Pinhão river, winding through vineyards, estates, villages, tree lines, as we go to the last visit, that crowns the day.
This experience ends with a visit to a historical and emblematic wine estate, where a connection between the history of wine and the symbiosis it establishes with the overwhelming winegrowing territory, is made.
Once all is said and done, a luxurious vehicle will drive you back to your hotel.

Meeting Point – Pinhão (50 km nearby). For other places please contact us.
Days - Daily
Approximate Duration - 9,5 hours









CONTACTS

+351 212 696 940 (9AM-6PM ON WEEK DAYS)
+351 964 306 310 (24 HOURS)

RESERVATIONS & ENQUIRIES:
BOOKINGS@SINGULARTRIPS.COM

AVENIDA DA REPÚBLICA 60 1D
1050-197 LISBOA - PORTUGAL



