5 of the BEST... FOODIE CRUISES

Savour locally produced food and wine with culinary-led shore experiences



1 Best of the Balkans

Celebrate diverse culinary traditions on this cruise for the epicurious, starting in Croatia. Enjoy homemade cheeses and Maraschino liqueur in Korčula, and truffle-hunting in the Istrian peninsula. Rope-grown flat oysters in Ston are a revelation, while a chef-led market tour in Montenegro introduces award-winning olive oils. Sip your way around with Slovenian grappa, Italian limoncello and Albanian raki.

✢ Dalmatian Coast & Balkan Jewels, 14 days from £7,799; seabourn.com



2 Taste the terroir

Riverside's sun-drenched Provençal cruise offers up mouth-watering produce, from Camargue rice paella in Arles to Valrhona artisan chocolate in Tain-L'Hermitage. At Maison Bouachon, in the heart of Châteauneuf-du-Pape vineyards, you'll discover how to savour wine and learn how food pairings subtly change it. The cruise ends on a high in Lyon, where *bouchon* restaurants offer specialities like pike soufflé and praline tart.

✢ Impressions: Provence to the Auvergne, 4 nights from £1,984; riversidecruises.com



3 Exciting Northern flavours

Silversea's odyssey through seven countries immerses guests in local food culture, from Danish brewing to Polish fermentation. Learn how to master classic Lithuanian potato pancakes and relish a bespoke lunch menu in Riga. The cruise ends at Natura restaurant in Helsinki – a temple to modern, seasonal fare. Expect Finnish game and sustainable seafood.



✢ Copenhagen to Stockholm, 7 days from £5,500; silversea.com

4 Feasts of the East

Savour Southeast Asian flavours on this exciting spin through Thailand, Malaysia, Singapore and Indonesia. Try street-food snacks like *apam balik* (peanut pancake) and *yong tau foo* (filled tofu) at Kuala Lumpur's Chinatown. Raise your cooking game in Jakarta, transforming market-bought ingredients into a traditional menu. In Bangkok, the Kitchen Table experience lifts the lid on pro-chef secrets.

✢ Bangkok, Bali & Beyond, 12 nights from £4,990; viking.com

5 Dine the Douro

Casting off in Porto, where the Douro River is lined with port warehouses, the luxurious *AmaVida* winds upstream to the Spanish border, past hillsides scored with sinuous vine terraces. Excursions call at historic wine estates, like family-run Quinta de Sezim, a wine producer since the 14th century. Copious tastings – port, *vinho verde*, muscatel and sparkling Raposeira – are paired with artisanal flavour bombs like creamy Terrincho cheese and dry-cured *presunto* (ham). Add a post-cruise stay in Madrid to indulge in tasty tapas.



✢ Flavours of Portugal and Spain, 7 nights from £3,400; amawaterways.com

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