# 5 Day Sharm El Sheikh Dive/Snorkeling Tour

Starting from \$2,595 per person\*

\*Prices are based on double occupancy and may vary depending on season and transportation preferences. Single supplements available.

#### **Tour Overview**

## Day 1 - Welcome to Sharm El Sheikh

Arrive in Cairo, where our VIP team will assist with luggage handling, airport procedures, and transfer arrangements. Travel onward to Sharm El Sheikh by private air-conditioned vehicle or domestic flight. Upon arrival, check into your five-star resort and enjoy your first evening at leisure, with time to relax and prepare for the adventures ahead.

### Day 2 - Ras Mohamed National Marine Reserve

After breakfast, meet your guide and transfer to the marina. Board your private yacht\* and set sail across the Red Sea toward Ras Mohamed National Park, Egypt's premier marine reserve. With your dive instructor or snorkeling guide, explore three incredible sites showcasing towering coral reefs and colorful marine life. Enjoy a barbecue lunch on board before cruising back at sunset. Evening at leisure.

# Day 3 - Dahab & the Legendary Blue Hole

Travel to Dahab, a laid-back seaside village on the Gulf of Aqaba, famous for its free-spirited vibe and international diving scene. Here, dive or snorkel the world-renowned Blue Hole—a site of striking beauty and mystery. Learn the legends surrounding this natural wonder, while marveling at the sheer walls of coral that drop dramatically into the deep.

Afterward, enjoy lunch at a local seaside restaurant. For those seeking more adventure, windsurfing and kitesurfing are available options. Return to Sharm El Sheikh in the evening and relax at your resort.

### Day 4 - Nabq Bay Shipwreck & Naama Bay Evening

Begin your day with breakfast before heading to Nabq Bay. Here, a sunken ship has transformed into an artificial reef, creating one of the region's most fascinating dive sites. After your marine exploration, enjoy lunch in town at one of Sharm's most beloved local restaurants, famous for authentic Egyptian flavors.