

3 DAYS HAIL CITY BREAK



Day 1. Arrival & A'Arif Fort

Arrive in Hail — the historic northern city of the Shammar tribal heartland, set on the edge of the Nefud desert. Check in and visit A'Arif Fort — the 19th-century fortress perched on a rocky outcrop above the city, offering panoramic views over Hail and the surrounding desert landscape. Explore the Heritage Museum and the Hail Regional Museum, which document the city's ancient history as a major caravan stop on the incense route. Overnight in Hail.

Day 2. Jubbah & Jebel Umm Sanman Rock Art

Day trip to Jubbah, 100 km north of Hail — a UNESCO-nominated site in the Nefud desert containing thousands of ancient rock engravings (petroglyphs) dating back 10,000 years, carved into the sandstone cliffs of Jebel Umm Sanman and the surrounding escarpments. The images depict camels, horses, ibex, humans and ancient Arabic scripts, providing an extraordinary window into prehistoric Arabian life. Return to Hail for the evening. Overnight in Hail.

Day 3. Desert Drive & Departure

Morning desert drive through the dramatic red-sand Nefud Al Kabir (Great Nefud) — one of the three great sand deserts of the Arabian Peninsula, with sweeping

rust-red dunes, occasional scattered acacia trees and the silence of the deep desert. Continue to Al Ula or onward to your next destination.



Must see ATTRACTIONS



The AArif Fort



Jubbah



Nefud Al Kabir (Great Nefud)

ACCOMMODATIONS

Options

Hail



Hail Rotana Hotel
Hail Palace Hotel
Golden Tulip Hail



Hail International Hotel
Al-Wasim Hotel Hail
Crown Prince Hotel Hail



Al-Fanar Hotel Hail
Al-Rashid Hotel Hail
Hail City Hotel



Must try FOOD



Keubaibat Hail

A traditional heritage rice and meat dish, featuring spiced rice mixed with diced tomatoes, onions and green peppers, wrapped inside tender grape leaves, and slow-cooked in a pot alongside bone-in lamb chunks.



Aseeda

A simple, yet rich dish, often eaten without other complementary dishes, it is traditionally served at breakfast; consists of a serving of dough made by stirring wheat flour into boiling water, sometimes with added butter or honey.



Kabeba

A classic Middle Eastern dish consisting of a filling of ground beef surrounded by layers of a ground beef and cracked burghul (bulgur) wheat mixture; commonly found in single-serve preparations shaped into conical, fried, meatballs.

RESTAURANT

Options

Halal Certified

Hail

1. Al-Reem Restaurant – Traditional Najdi cuisine, desert ambiance, local favourites
2. Al-Baik Hail – Saudi fast food franchise, fried chicken and rice, family favourite
3. Kabsa House Hail – Local rice and meat specialty, slow-cooked lamb and rice
4. Turkish Delight Hail – Turkish restaurant, grills and pide bread
5. Al-Andalus Hail – Middle Eastern mixed grill, generous portions and fresh bread

