



BE EPICUREAN

BY THE LUXURY COLLECTION®



PALACIO DEL INKA
HOTEL
CUSCO

THE
LUXURY
COLLECTION





Be Epicurean

To "**Be Epicurean**" is to be a connoisseur of the arts,
the refinements and the pleasures of life.

The art of providing the highest quality of food and
beverage is personified at **The Luxury Collection**.

We invite you to take a culinary journey in one of
the world's most coveted food destinations,
curated by celebrated chefs.



Epicurean Moments

DAILY

Indigenous, standalone culinary moments,
that occur on property daily.

WEEKLY

These explorations occur once a week. and fall into the
following categories:

**Mixology class / Cooking class / Tours /
Tasting / Indigenous offering**

Epicurean Journey

Rare, one-of-a-kind indigenous culinary experiences that must
be booked in advance.

These experiences go above and beyond other epicurean
offerings and include guidance from operations and the
executive chef.

Epicurean Moment

— Pisco Masterclass —

Our bartenders have prepared a hands-on experience where you will learn how to prepare the perfect Pisco Sour. They will guide you every step of the way as they tell you all about the history of Peru's national drink.

FROM MONDAY TO SUNDAY

RUMI BAR

18:00 hrs. - 18:30 hrs.

Free cost.

Personalized lesson:

S/ 60 per person*

(*) The class includes Pisco Sour and Chilcano tasting and assorted snacks. Scheduled upon guest request. Reservations require minimum 2 people, maximum 12 people.



Mixology class



The Rumi Shots — Pisco Tasting —

From an exclusive selection of our house Pisco, Viñas de Oro, which is produced with the best pisco grapes, this experience will take you to a trip throughout the history of pisco in the form of an interesting story told by experts, and will give you the opportunity to taste three different varieties, in an exquisite pairing with the best appetizers.

FROM MONDAY TO SUNDAY

RUMI BAR

11:00 hrs. - 22:00 hrs.

S/ 76 per person

Reservations require minimum 2 people, maximum 12 people.

Mixology class

For Gin & Tonic — Lovers —

Personality and variety. Discover our exclusive gin menu, designed to surprise even the most connoisseur of drinkers. Combined with our wide selection of tonic water from around the world and ingredients of the region, that will delight your palate with unique flavors.

FROM MONDAY TO SUNDAY

RUMI BAR

10:00 hrs. - 22:00 hrs.

À la carte prices.

Reservations require minimum 2 people, maximum 12 people.



Cooking class

— Flagship Seasoning —

Lomo saltado and cebiche are dishes that have made our gastronomy famous around the world. The enhancement of its value is also the appreciation of our past and our gastronomic tradition.

We invite you to discover the secrets of how these simple dishes – the most acclaimed inside and outside Peru – have become the stars of culinary enjoyment.

The hotel chef will guide you through the preparation process, using the best ingredients and providing all the necessary utensils and implements. Let yourself be immersed in its seasoning and accompany your trout cebiche and lomo saltado with a refreshing drink.

**FROM MONDAY TO SUNDAY
PATIO OR INTI RAYMI RESTAURANT***

10:00 hrs. – 16:00 hrs.

S/ 150 per person

(*) Patio: According to the weather, from May to September.

Scheduled upon request. Reservations require minimum 2 people, maximum 12 people.



Tour

— Casarana — Cheese & Wine

Palacio del Inka has a varied and exclusive special selection of national and international wines selected by our Master Sommelier, who will guide you through a magic experience of pairing with the best cheese and Iberian cava, which includes: peruvian cheeses cured on andean herbs crust, brie, blue, manchego, chorizo, loin, 100% Bellota D.O. Guijuelo ham, and more.

FROM MONDAY TO SUNDAY

HOTEL CELLAR

18:00 hrs. - 22:00 hrs.

Peruvian cheese and Iberian cold cuts: S/ 60 per person
One glass of Peruvian red or white wine: S/ 20 per person
Wine, cheese, and cold cuts à la carte.

Reservations require minimum 2 people, maximum 16 people.



Tasting

Ancient Gourmet — Menu —

As a tribute to our regional produce and fusion of cultures, our chef has put together a sumptuous 5-course menu, offering the best international cuisine with a real touch of Novo-Andean flavors. This experience includes: 1 hors d'oeuvre, 2 starters, 2 main dishes and 1 dessert.

FROM MONDAY TO SUNDAY

INTI RAYMI RESTAURANT

Lunch: 12:00 hrs. - 15:00 hrs.

Dinner: 18:00 hrs. - 22:00 hrs.

Without wine pairing: S/ 130 per person

With wine pairing: S/ 180 per person*

(*) Four glasses of selected wine: sparkling, white, red, and port.
Reservations require minimum 2 people, maximum 24 people.



Tasting



— Dinner Show —

Enjoy a unique and unforgettable dinner experience with the best shows in town.

With our international harpist
Roberto Perera.

THURSDAY – FRIDAY – SATURDAY

INTI RAYMI RESTAURANT

19:30 hrs. – 21:00 hrs.

There is no additional cost for the
a la carte dishes.

Reservations require minimum 2 people, maximum 30 people.

Indigenous offering

Roasting boxes — and burners —

In Cusco, the past and the present intertwine in every corner. The ancestral tradition of the Incas and the inheritance of the conquerors is everywhere - in what we see, what we touch, what we smell and taste.

This first-class experience is an invitation for you to enjoy exquisite alpaca and guinea pig meat - legendary foods of the Andes - prepared using a Chinese roasting box. You will discover the secrets of this technique in the hands of an experienced chef, while your senses explore new scents, flavors and textures.

To make this culinary sortie truly memorable, we include the preparation of a lomo saltado (stir-fried tenderloin), one of the most emblematic dishes of Peruvian cuisine.

An exquisite and unforgettable experience.

**FROM MONDAY TO SUNDAY
PATIO OR INTI RAYMI RESTAURANT***

10:00 hrs. - 16:00 hrs.

S/ 200 per person

(*) Patio: According to the weather, from May to September.

Reservations require minimum 6 people, maximum 15 people. You must book at least 1 day in advance.



Epicurean Journey

— Culinary Journey —

Delight your senses with the colors, aromas and flavors of San Pedro market in an unforgettable tour. The hotel chef will accompany you and you will learn all about the local produce, which will later be included in a cooking class.

Once concluded this inspiring visit, you will walk back to Palacio del Inka, a Luxury Collection Hotel, and will be able to observe and appreciate the architecture of the Imperial City and some of the fascinating archaeological sites, such as Koricancha (Temple of the Sun).

Once at the hotel, you will be shown how to prepare a trout cebiche and lomo saltado, using the best ingredients and with all the necessary implements at your disposal.

**FROM MONDAY TO SUNDAY
PATIO OR INTI RAYMI RESTAURANT***

10:00 hrs. - 16:00 hrs.

S/ 529 per person

**(*) Patio: According to the weather, from May to September.
Reservations require minimum 2 people, maximum 12 people.
You must book at least 1 day in advance.**

