

Gastronomic experiences

THE
LUXURY
COLLECTION®

THE BEST HEALTHY BREAKFAST

No other hotel in the region offers the range of options that our Luxury Collection Hotels do. If gluten free foods are what you need, then check out the variety of choices on the gluten free station.

DETOX & NUTRITION

We use organic ingredients to make detox extracts to help maintain your energy levels and to provide you with the antioxidants that your body requires.

ORGANIC JAMS AND BUTTERS

Different types of jams and butter are made by people of the region in an artisan way and using organic products free of preservatives and additives.



TASTING MENU

Our restaurants offer a various-course degustation option through which you can gain an appreciation of the entire menu. An original way of traveling through Peru on a highway made from ingredients grown in our country and prepared by our expert chefs.



GIN & TONIC EXPERIENCE

For all our gin lovers we have prepared a special menu perfectly suited for true connoisseurs, also featuring a wide selection of tonic waters.



PALACIO DEL INKA,
A LUXURY COLLECTION HOTEL
INTI RAYMI RESTAURANTE
RUMI BAR

HOTEL PARACAS,
A LUXURY COLLECTION RESORT
BALLESTAS RESTAURANTE
LOUNGE BAR

TAMBO DEL INKA,
A LUXURY COLLECTION RESORT & SPA
HAWA RESTAURANT
KIRI BAR

**PALACIO DEL INKA,
A LUXURY COLLECTION HOTEL
(CUSCO)**

CHEESE & WINE

MONDAY - SUNDAY, 6:00 PM. TO 10:00 PM.

Palacio del Inka offers an exclusive selection of domestic and international wines, handpicked by our master wine sommelier in charge of creating the finest wine and cheese pairings for this experience. A wide selection of Iberian cold cuts will also be served.



**HOTEL PARACAS,
A LUXURY COLLECTION RESORT
(PARACAS)**

**CHALANA, FROM THE OCEAN
TO YOUR TABLE**

MONDAY - SUNDAY (HIGH SEASON)
WEDNESDAY - SUNDAY (LOW SEASON)
11:00 AM. TO 5:00 PM.

Enjoy a sustainable and environmentally friendly dining experience at Chalana, our restaurant on the dock. Our food does not require electricity nor fuel for its preparation. Our specialties include a wide variety of ceviches, tiraditos (sashimi-cut slices of fish), fresh scallops, and causas (cold mashed potato pies) prepared with the freshest local produce and seafood.



**TAMBO DEL INKA,
A LUXURY COLLECTION RESORT & SPA
(SACRED VALLEY)**

**FROM OUR GARDEN
TO YOUR TABLE**

TUESDAY AND THURSDAY, 11:00 AM. - 1:00 PM.

A hands-on experience that will allow you to pick the best produce from our organic garden and then cook it, accompanied by our chef, over an open flame on the banks of the Vilcanota River. Nothing beats eating outside surrounded by nature. The experience includes: Types of salad and meat (trout, chicken breast, beef tenderloin), dessert, bottled water or soft drink, and assorted bread and herbal tea from our garden.



* Subject to weather conditions.