



ENJOY THE TRUE ANDEAN CULINARY HERITAGE AT SUMAQ

On the banks of the Vilcanota River, at the foot of Machu Picchu, Sumaq Machu Picchu Hotel offers guests its exclusive five-star service along with its incomparable culinary tour of the Peruvian coast, highlands and jungle, making it unique in the town of Aguas Calientes.

Sumaq's culinary creations provides a sensorial experience with a bountiful variety of flavors and aromas that gathers the best of traditional recipes from the country's three regions and presents them in its fine menu, complemented by the hotel's magical setting.

At Qunuq Restaurant, gourmet dishes are prepared with traditional Peruvian ingredients using extraordinary international techniques. Its exquisite menu is the result of culinary research that began with the well-known Peruvian chef, Rafael Piqueras, one year before the hotel opened in August 2007.

This year, the Qunuq Restaurant menu has been reinvented by our in-house chef, Carlos Mayta, in order to offer new experiences to fortunate palates, such as *causa* filled with chicken breast (our version of a typical Peruvian mashed potato dish), trout *ceviche* marinated in three-pepper sauce with sweet potatoes, or leg of lamb cooked in an earthen pot.

“Peruvian Cooking & Bar Classes”: Among our participatory activities, we offer Peruvian Cooking & Bar Classes taught by our in-house chef and bartender. This activity is ideal for small groups of guest who wish to learn to make *ceviche*, the Peruvian flagship dish, and our traditional drink, pisco sour.

“A Tour of Peru” is what we call our sampler menu at Qunuq Restaurant. This new gourmet creation is a tour of flavors from the Peruvian coast, highlands and jungle, presented in seven dishes served with a select variety of international wines.

Our latest innovation: Andrés Ugáz, a 2008 Gourmand World Cookbook Award recipient, has trained Sumaq personnel in gourmet bread baking, making the hotel the first in Peru to offer this innovation. Over 30 varieties of bread are prepared with regional ingredients such as *kiwicha*, yellow peppers and *chicha de jora*, to name a few.

For further information, please contact:

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Qunuq Restaurant. It has 152 m2 of space and the capacity to serve 110 people.



"A tour of Peru". Trio of traditional desserts.