



## **ULTRA LUXURY IN MACHU PICCHU: SUMAQ MACHU PICCHU HOTEL OFFERS GUESTS THE AMPLE GASTRONOMIC PROPOSAL OF PERU.**

Declared one of the new Wonders of the Modern World and natural and cultural heritage of humanity by UNESCO, the Machu Picchu archaeological site has received international recognition for its enigmatic constructions built at the top a granite mountain in the Machu Picchu Historical Sanctuary, 2400 m.a.s.l. in the Andes Mountains in southern Peru.

Sumaq Machu Picchu Hotel is the only five-star hotel in the town of Machu Picchu Pueblo, which is located twenty minutes away from the Machu Picchu archaeological site.

It has 1610 m<sup>2</sup> of land and 60 guestrooms, including 03 Sumaq Suites, 11 Junior Suites and 46 Superior Deluxe rooms. It also offers services such as its Qunuq Restaurant, Suquy Café & Bar, Aqlla Spa and Conference Room, among others.

In addition, guests are able to enjoy special activities such as Cooking Classes, the Payment to the Earth Ritual, the *Arac Masin* or Andean Wedding and Ecological Excursions.

“The concept of *haute cuisine* at Qunuq is a sort of culinary journey through the coastal, highland and jungle regions, whose products are researched and presented in exquisite dishes to delight those who also enjoy admiring the landscape surrounding SUMAQ”, commented the general manager of Sumaq, Angie Clavijo Begazo.

Qunuq Restaurant with 152 m<sup>2</sup> has a capacity to serve 110 people. It’s on the second floor of the hotel. In addition to its haute cuisine menus, is its spectacular view of the beautiful landscape surrounding Sumaq that guests are able to enjoy while dining in relaxing comfort.

Qunuq Restaurant offers guests a buffet breakfast, a lunch menu, a children’s menu, dinner a la carte and the gourmet sampler menu called “Paseo por el Peru” (A Tour of Peru).

The preparation of meals in Sumaq’s own particular style begins with the breakfast buffet served every morning on the terrace surrounded by natural beauty. All of the dishes are prepared with Andean products and the influence of ancestral recipes complemented with ingredients from the region.

Qunuq Restaurant’s menu has been created exclusively by one of the “Top Five” chef of Peru. With its combination of international techniques and unequalled Peruvian ingredients, this year’s haute cuisine menu is an incomparable tour of the aromas and flavors of Peru’s three main regions.

**New Menu Gourmet Tasting:**

“A Tour of Peru” is the Gourmet Tasting Menu designed by chef Rafael Piqueras, who is considered to be one of Peru’s top ten chefs. This new gourmet creation is a “tour” of flavors from the Peruvian coast, highlands and jungle, presented in seven dishes accompanied by a fine selection of international wines.

**Cooking Classes:**

As part of our new services, we also offer cooking classes for small groups of guests registered at the hotel who, for an additional fee, learn to prepare haute cuisine dishes such as traditional ceviche or trout “tiradito”.

Additionally, to complement the variety of extraordinary signature dishes on the menu, our local cooks contribute their best secret recipes.

For further information contact to:

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