



BELMOND

**BELMOND REID'S PALACE HOSTS SECOND GASTRONOMIC FESTIVAL
"THE ART OF FLAVOURS" IN MADEIRA**



13th June 2019 - The second edition of Belmond Reid's Palace Gastronomic Festival, [The Art of Flavours](#), takes place from 14th - 16th June 2019. Michelin starred chefs from around the world are gathering for this extraordinary showcase of culinary talent hailing from Spain, Venice, Germany, Chile, Portugal and beyond. Hosted by Luís Pestana, Executive Chef of Belmond Reid's Palace and Michelin-starred William Restaurant, oversees an unmissable series of culinary workshops and extraordinary dining events.

Located in the middle of the Atlantic Ocean and benefitting from a combination of a warm climate and a rich agricultural heritage, Madeira offers foodies access to some of Europe's freshest seafood, exotic fruits and vegetables and famous fortified wines. With more travellers citing food as a reason to visit a destination, there has never been a better time to celebrate the island's contemporary and traditional cuisine and regional products.

GLOBAL STARS

This year's impressive line-up includes two Michelin-star chef, [Oscar Velasco](#) of Santceloni restaurant, Madrid, who continues to set the benchmark for Spanish cuisine around the world, [Davide Bisetto](#) who has retained his Michelin star for the 4th year in a row for his creative interpretations of Venetian cuisine at Belmond Hotel Cipriani, and rising star [Julia Komp](#), who at the age of 27 became the youngest German female chef to be awarded a Michelin star.

Fusing international cuisine; Portuguese chef [Pedro Almeida](#) exhibits his unique combination of “Japanese food with a Portuguese soul”, along with the Michelin-starred wife and husband team, [Fernanda Fuentes & Andrea Bernardi](#) combining their own Chilean and Italian traditions. And finally, [Óscar Gonçalves](#) who perfectly showcases the exceptional culinary heritage of northern Portugal.

TASTE OF BELMOND

Bringing the culinary tastes of the wonderful world of Belmond to the occasion, [Chef Rudi Liebenberg](#) from Belmond Mount Nelson, Cape Town and [Chef Alessandro Cozzolino](#) from Belmond Villa San Michele, Florence join the stellar cast of chefs and bring their fresh and innovative delicacies from South Africa and Italy.

The dynamic duo host a series of workshops and share their knowledge and favourite recipes exclusively for hotel guest on 14th June.

A JOURNEY OF FLAVOURS

On 15th June, a gastronomic celebration takes place surrounding the iconic hotel pools, overlooking Funchal’s Bay and the Atlantic Ocean. A festival of tastes with over 30 food stalls using the best quality produce, paired with more than 40 different wine blends. From champagne and Calvisius caviar to handmade chocolates and the famous fortified Madeira wine; all dishes are beautifully plated on fine china by Vista Alegre. This year the festival introduces a cigar lounge in partnership with "Real Feytoria Reserva" cigars, which have been handmade on the island of São Miguel at Fábrica de Tabaco Micaelense since 1866.

The phenomenal ocean view from the cliffs of Belmond Reid’s Palace gives guests the chance to witness the ‘Atlantic Festival’ a not-to-be-missed music and fireworks spectacle that takes place every Saturday in June.

STARS DINNER - A SEVEN-COURSE CULINARY MARVEL

‘The Art of Flavours’ culminates in an all-star dining experience, where guest Michelin-starred chefs join forces to present an exquisite seven-course menu to diners at William Restaurant. Guest Chef Davide Bisetto chooses a tortellini d’ossobuco, Julia Komp offers up a Hiramasa Kingfish and Luís Pestana presents a black Espada with caviar, lobster and fennel. The menu will be paired with wines from Esporão, recognised for making products inspired by nature in a responsible way.

CULINARY DELIGHTS - ACCOMMODATION PACKAGE

The “Culinary Delights” three-night package starts from €866.67 per night in a Deluxe Room, for two guests and includes breakfast, VIP welcome amenities, two culinary masterclasses, entrance to the alfresco Food Party and the Stars Dinner.

The Food Party on 15th June will commence at 19:30 and is priced at €150 per person. The

Stars Dinner on 16th June is priced at €200 per person and starts at 19:30. For guests attending both events, a special price of €280 per person, will be applied. Advance booking is required, and reservations can be made directly by calling +351 291 717 171 or emailing reservations.rds@belmond.com.

For more information and bookings visit Belmond.com

ENDS

THE ESSENTIALS

Images - 1st Edition - The Art of Flavours 2018: [Here](#)

Promo Video: [Here](#)

Lightbox of general images: [Here](#) . Access code: 123**For media enquiries please contact:**

Belmond Reid's Palace, PR Manager
patricia.duarte@belmond.com / +351 963 491 378

About Belmond:

Belmond Ltd., part of the world's leading luxury group LVMH Moët Hennessy Louis Vuitton, has been a pioneer of luxury travel for more than 40 years, building a passion for authentic escapes into a portfolio of one-of-a-kind experiences in some of the world's most inspiring and enriching destinations.

Since the acquisition of the iconic Hotel Cipriani in Venice in 1976, Belmond has continued to push industry boundaries, taking discerning global travellers on surprising and unforgettable journeys spanning land, water, adventure and relaxation, with international acclaim. The portfolio of 46 properties extends across 24 countries, encompassing three luxury safari lodges, two river cruises, seven luxury trains, including the iconic Venice Simplon-Orient-Express, and the legendary '21' restaurant in New York. From historic city landmarks like Belmond Cadogan Hotel and Belmond Copacabana Palace to hidden retreats at Belmond Cap Juluca and Belmond La Résidence d'Angkor, each incomparable property has its own timeless story to tell, yet the hallmarks of the brand thread through them all: heritage, craftsmanship, and a reputation for genuine, unscripted service in an unrivalled location create exceptional experiences that stir the soul. www.belmond.com.

Follow Belmond: [Twitter](#) • [Facebook](#) • [Instagram](#)