



**The St. Regis Florence presents the second edition of the
INDIAN FESTIVAL - A TASTE OF INDIA CELEBRATION
in collaboration with Celebrity Chef Ritu Dalmia**

From April 23rd to 28th, the halls of the Winter Garden Restaurant will be filled with the scents and colors of India and the homely yet refined cuisine of Chef Ritu Dalmia will delight the palates of guests and Florentines. The experience will be completed with a tea ritual and a spa massage inspired by India, available upon request.

Florence – April 2024 - Starting from Tuesday, April 23rd for an entire week, **The St. Regis Florence**, awarded in 2023 as the top hotel in Florence by Travel & Leisure World's Best Awards 2023, will host the **second edition of the Indian Festival**, a journey to celebrate the culture of the Spices Country, exploring scents and holistic experiences and paying homage to the impressive variety of Indian flavors, even the lesser-known ones, enhancing the key ingredients that each Indian region has to offer, with their beneficial properties for the mind and body.

Once again this year, the food offering will be curated by the internationally renowned **Celebrity Chef Ritu Dalmia** of Cittamani Milano and Atrangi Dubai. The elegant halls of the Winter Garden Restaurant will be filled with the typical scents, flavors and colors of Indian culture, featuring a Thali menu for lunch and a sophisticated *à la carte* menu for dinner. These menus will be inspired by the signature dishes of Cittamani Milano and Atrangi Dubai, as well as lesser-known recipes from Indian tradition, reimagined in a modern way.

The news this year is the addition of holistic experiences inspired by India: starting from a tea ritual crafted by the hotel's Tea Sommelier Elena Matei to ending with an Indian-themed spa massage in the Spa Suites at The St. Regis Florence. These experiences will be available for both guests and locals upon request.

AUTHENTIC INDIAN GASTRONOMIC EXPERIENCE AT THE WINTER GARDEN RESTAURANT

Guests of the **Executive Chef Gentian Shehi**, Chef Dalmia and her team return to Florence to bring to life an Indian food festival open to external guests and Florentines who wish to experience a different and more modern perspective on the millennial-old Indian culinary tradition. The focal point are the authentic and homely but refined dishes, that Milanese people have already had the chance to love over the years at Cittamani: a traditional **Thali menu**, a unique dish with various delicacies to taste different flavors, which changes daily for lunch, and an **à la carte menu** of delights, both vegetarian and non-vegetarian, from various regions of India for dinner. In the Thali menu, guests can choose between a vegetable or classic protein such as "Chicken Curry" or "Pumpkin Ki Sabzi" (spiced pumpkin with garam masala, ginger, turmeric and chili), accompanied by a side dish (*Dal Makhani* - a dish originally from Punjab made with legumes, butter and cream, or *Lake Ka Dum Aloo* - made with new potatoes).



Each Thali menu will be served with "raita" (yogurt and spices dip), rice and bread (*malabar paratha*: a typical bread from Kerala), allowing the guest to decide how they prefer to consume it. They can mix everything together, add rice to each bowl, or follow the order: protein, side dish and rice, ending with a dessert of their choice, for a true culinary journey through local flavors, each one rich in beneficial properties.

As for dinner, Chef Ritu Dalmia will offer refined dishes that are less known to the most part of Europe, originating from various Indian regions and also featured in her restaurants Cittamani and Atrangi. Among these, standout dishes include the *Chingri Malai*, a creamy and flavorful dish that is very loved from every Bengali, and is a must-have for special occasions, and the *Butter Chicken*, invented by mistake from the chefs of the Moti Mahal restaurant in Delhi, while attempting to reuse leftovers!

Not only meat in the Indian cuisine of the Celebrity Chef, but also delectable vegetarian dishes, such as the *Kashmiri Dum Aloo*, a delicious dish originating from the northern region of India, Kashmiri, characterized by small whole potatoes cooked in a rich, aromatic and highly spiced sauce, that showcases the essence of Kashmiri cuisine, or the *Tadka Dal*, based on lentils, that is cooked with its own recipe by each Indian family.

SIGNATURE COCKTAIL, TEA RITUAL AND SPA MASSAGE INSPIRED BY INDIA

During the week of the Indian festival, not only the gastronomic offering will be imbued with Indian flavors and aromas, but also the culture and traditions of India will be reflected in the typical rituals of the St. Regis brand.

Starting from the **Signature Cocktail** of the brand - the **Bloody Mary** - which is reinterpreted in an original way by each hotel and resort in the St. Regis portfolio worldwide, creating a recipe inspired by the destination. The **Brunello Bloody Mary** created by The St. Regis Florence - a local interpretation of the homonymous iconic cocktail, inspired by the Tuscan countryside and based on a grappa made from the same grapes as Brunello di Montalcino - will indeed be accompanied throughout the week by the **Mumbai Mary**, the signature cocktail of **The St. Regis Mumbai**, which embraces spices like coriander and cinnamon to create a bold and spirited Indian reinterpretation of the classic Bloody Mary.

The typical **St. Regis Tea Ritual** will also be reinterpreted with an Indian twist, featuring a specially crafted offering by Tea Sommelier Elena Matei. It will feature a reimagined version of the famous "*sticky chai*": a blend of roasted Indian black tea infused with Ayurvedic spices and cane sugar for caramelization, all extended with orange blossom and rose water, and for those who prefer, milk, as per tradition.

Lastly, the hotel's **Spa Suites** will offer an Indian inspired treatment: a 60-minute Pinda massage, using herbs and essential oils and based on warm compresses, which stimulates and energizes the muscles, providing a feeling of strength and vitality (price €200).

The Festival will begin with the **invitation-only opening night on Monday, April 22nd**, themed "*Journey through India*", featuring street food stalls representing each region of India with their respective



typical gastronomic offerings, in a local market style. There will be four live cooking stations and a special four-handed show cooking by Executive Chef Gentian Shehi and Celebrity Chef Ritu Dalmia. The event will also host performances of typical Indian dances, both solo and group (Bollywood Dance • Kathak • Kalarypayattu) by the MeYoTai dancers, henna tattoo stations and other themed entertainment moments that will enliven the Florentine hotel and transform the Winter Garden Restaurant into a true Indian-style wedding celebration.

Domenico Colella, General Manager of The St. Regis Florence, stated: *"We are honored to continue this collaboration for the second consecutive year with Chef Ritu Dalmia, a free spirit and cosmopolitan but with a deep sensitivity and culture for the gastronomic traditions of our country. She will help us enrich the culinary experience offered to our guests and open up to the city with a quality event to discover the most authentic, delicate and modern Indian cuisine. We are proud to open the spaces of our Winter Garden Restaurant to new tastes and experiences and we will continue these appointments in the future."*

Indian Food Festival

From Tuesday, April 23rd to Sunday, April 28th

Lunch: Thali Menu, € 40 per person, beverages and dessert excluded

Dinner: À la carte menu

For reservations +39 055 27163770, e-mail Restaurant.StRegis@stregis.com

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Info The St. Regis Florence

The St. Regis Florence Located on the banks of the Arno River and overlooking the Ponte Vecchio and the picturesque Tuscan hills, The St. Regis Florence is a symbol of elegance and hospitality, a historic palace designed by Brunelleschi, and the stopover of choice for many Italian and international travellers since the 18th century. The St. Regis Florence has 80 elegant rooms and 19 suites, including the spectacular designer suite by Bottega Veneta. The art of the Renaissance and the art of hospitality are combined in one exclusive masterpiece, the 200-square-metre Presidential Suite is located at the front of the prestigious Renaissance palace, offering a unique view. The Suite, decorated with antique furniture and fine artwork, is designed in the prestigious Medici Style and has a dining area that can accommodate up to 8 people. The St. Regis Butler's personalized service will be ready to offer each guest the best experience, making sure that no detail is overlooked. In homage to the city's artistic heritage, each room or suite is marked by a hand-carved plaque decorated with a gold leaf that recalls one of the three themes of decoration and color Medici, Florentine, Renaissance. In addition, as a further tribute to the city, each room or suite is named after noble families of artists, painters, poets or patrons of the arts. The St. Regis Florence offers guests the Iridium Suites My Blend by Clarins, which allow for deep relaxation and regeneration, both physical and mental, with a selection of exclusive spa treatments. The Iridium Suites offer 3 spacious suites, decorated with white and grey Carrara marble and walls in shades of gold and silver, Jacuzzi baths combined with chromotherapy and double treatment beds, perfect for treatments or massages for couples. With a 19th century colored glass roof and a spectacular hand-blown Murano glass chandelier, the Winter Garden Restaurant offers an intimate and refined atmosphere as well as a fine dining experience. Executive Chef Gentian Shehi's culinary creations combine Tuscan culinary tradition and personalized service in the heart of Florence.



Info Winter Garden Restaurant

With a 19th century glass ceiling and a spectacular hand-blown Murano glass chandelier, the Winter Garden Restaurant offers an intimate and refined atmosphere where guests can savor the menus crafted by Executive Chef Gentian Shehi, who has been leading the Florentine restaurant since 2018, bringing his international experiences from other luxury hotel brands and as a teacher at the Apicius International School of Hospitality in Florence.

The Wine List features cult labels from Tuscany and a wide selection of fine national and international wines. Among the highlights, the Winter Garden Restaurant's Wine List offers approximately 40 types of champagne, along with interesting biodynamic wines from Italian and foreign producers.

The Winter Garden Restaurant is open daily from 12:00 PM to 10:30 PM, while the Winter Garden Bar is open daily from 11:00 AM to 1:00 AM.

The St. Regis Florence rituals to try are:

- **Brunello Bloody Mary:** the local interpretation of the iconic St. Regis Bloody Mary. The St. Regis Florence's signature cocktail is inspired by the city and the surrounding Tuscan countryside. It includes a grappa made from the same grapes used for one of Tuscany's most famous wines, Brunello di Montalcino, which gives this drink a unique, slightly "earthy" flavor with a hint of sweetness.
- From 15.30 to 17, **The St. Regis Tea Ritual:** a journey into the world of Dammann Frères with the guidance of our Tea Sommelier accompanied by the delicacies created by our Pastry Chef
- From 7pm to 8pm, **The St. Regis Evening Ritual:** exclusive aperitif with finger food and a glass of sparkling wine, accompanied by the spectacular sabrage ritual.

For more information on The St. Regis Florence and Winter Garden Restaurant, visit stregisflorence.com and wintergardenflorence.com.

Info on Chef Ritu Dalmia e Riga Foods

The privileged relationship between Chef Ritu Dalmia and Italy is well-known. The Kolkata-born chef is the owner of two restaurants in Milan, "Cittamani" and "Polpo", and for twenty years she has been teaching good Italian cuisine to her fellow Indians in three restaurants in Delhi: "Diva" (since 2000), "Latitude", and the "Diva" restaurant inside the Italian Institute of Culture in New Delhi. However, not everyone knows that her love story with Italy took a significant turn thanks to the city of Florence.

Since 2009, Ritu Dalmia has been the protagonist of luxurious and colorful Indian weddings in Florence, cooking delicacies and creating a unique culinary experience. A gastronomic "journey" of 3 days with over 50 different specialties. From that moment, Chef Dalmia has never stopped and has continued to create some of the most coveted and refined Indian wedding banquets throughout Italy. Then was the turn of Milan in 2017, when she decided to open her first restaurant in Italy, "Cittamani", which in a few years has established itself as the best contemporary Indian cuisine restaurant in the Lombard capital, where all her international experiences and her innovative culinary ideas converge, but with a solid Indian base. The latest addition to the Riga Foods group of Chef Dalmia is the Atrangi restaurant in Dubai.

About St. Regis Hotels & Resorts

Combining timeless glamour with a vanguard spirit, St. Regis Hotels & Resorts is committed to delivering exquisite experiences at more than 50 luxury hotels and resorts in the best addresses around the world. Beginning with the debut of



The St. Regis hotel in New York by John Jacob Astor IV at the dawn of the twentieth century, the brand has remained committed to an uncompromising level of bespoke and anticipatory service for all of its guests, delivered flawlessly by the signature St. Regis Butler Service. For more information and new openings, visit stregis.com or follow [Twitter](#), [Instagram](#) and [Facebook](#). St. Regis is proud to participate in Marriott Bonvoy®, the global travel program from Marriott International. The program offers members an extraordinary portfolio of global brands, exclusive experiences on [Marriott Bonvoy Moments](#) and unparalleled benefits including complimentary nights and Elite status recognition. To enroll for free or for more information about the program, visit marriottbonvoy.com.

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