



## THE MOMENT

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# ITINERARY # 6

## ART DE VIVRE - INDULGE IN ELEGANCE AND TRADITIONAL FRANCE

DAY 2		START	END	
1	<b>Villa Breakfast</b> <i>Begin your day with a sumptuous breakfast at your luxurious villa in the heart of Provence.</i>	8:00	09:00	<b>Menu:</b> Freshly baked croissants and pain au chocolat, served with local honey, artisan jams, and freshly brewed café au lait.
2	<b>Fields of Purple</b> <i>Private guided tour of the lavender fields in the Luberon region (seasonal).</i>	09:30	11:30	<b>Experience:</b> A professional photographer accompanies you for an exclusive photoshoot among the lavender fields.
3	<b>Seasonal Lunch</b> <i>Gourmet lunch at a Michelin-starred restaurant in Avignon, renowned for its focus on Provence's seasonal flavors.</i>	12:00	13:45	<b>Menu:</b> <ul style="list-style-type: none"><li>• <b>Starter:</b> Tomato tartare with basil oil and goat cheese.</li><li>• <b>Main:</b> Herb-crusted rack of lamb with ratatouille and pommes de terre dauphinoise.</li><li>• <b>Dessert:</b> Crème brûlée with a hint of orange blossom.</li><li>• <b>Wine Pairing:</b> A glass of Châteauneuf-du-Pape, a celebrated wine from the region.</li></ul>
4	<b>Tour with Art Historian</b> <i>Private guided exploration of the historic Palace of the Popes in Avignon.</i>	14:00	15:45	N/A
5	<b>Hidden Cafe</b> <i>Afternoon tea at a charming, hidden garden café in a traditional Provençal village.</i>	16:30	17:45	<b>Menu:</b> a selection of scones, madeleines, and macarons, accompanied by fine French teas and flutes of chilled Champagne.
6	<b>Vineyard Flights</b> <i>Exclusive, intimate wine tasting at a renowned local vineyard. Sample a flight of Provence wines, guided by the estate's sommelier.</i>	18:00	19:30	Expert will share stories about each wine's unique production process and the region's winemaking heritage.
7	<b>Rosé Dinner</b> <i>End your evening with a private cruise along the Rhône River, where you'll enjoy the illuminated sights of Avignon and the soft sounds of live classical music.</i>	20:00	[OPEN]	<b>Menu:</b> <ul style="list-style-type: none"><li>• <b>Starter:</b> Escargot with garlic and parsley butter.</li><li>• <b>Main:</b> Bouillabaisse with saffron aioli and toasted baguette.</li><li>• <b>Dessert:</b> Tarte Tatin served warm with crème fraîche.</li><li>• <b>Wine Pairing:</b> A full-bodied Côtes de Provence rosé to complement the flavors.</li></ul>

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