

## THE MOMENT

Tower 9th Floor, Unit, 571, RSU, Sukhumvit 31 Road, Klongton-Nua, Watthana, Bangkok 10110

## ITINERARY #4

## THE SWISS PEAK: ALPINE ELEGANCE

DAY 2		START	END	
1	Breakfast with a View Wake up in the heart of the Swiss Alps, greeted by panoramic views of the Matterhorn from your luxurious chalet suite in Zermatt.	07:30	08:30	Menu: Locally sourced alpine cheeses, buttery croissants, freshly churned yogurt, Swiss honey, and seasonal berries. Pair with steaming cappuccinos or hot chocolate.
2	<b>Top of The Glaciers</b> Exclusive glacier excursion via private helicopter.	09:00	10:45	<u>VIP Stop:</u> Land atop a secluded glacier for champagne toasts and professional photographs to capture the moment.
3	<b>Snowshoe Excursion</b> Descend to Gornergrat via private rail car for a guided snowshoe hike.	11:00	13:45	Led by an expert naturalist, explore the pristine winter wilderness while learning about the region's unique alpine ecosystem.
4	Lunch with a Star Indulge in a gourmet mountaintop lunch at a Michelin-starred restaurant perched on a ridge with 360° mountain views.	14:00	15:00	<ul> <li>Menu:</li> <li>Starter: Wild mushroom velouté with black truffle foam.</li> <li>Main: Braised veal cheek with creamy polenta and caramelized root vegetables.</li> <li>Dessert: Alpine herb panna cotta with elderflower jelly.</li> <li>Wine Pairing: Swiss Chasselas and Pinot Noir from the Valais region.</li> </ul>
5	<b>Snowy Spa Day</b> Afternoon spa retreat at a luxury alpine wellness center.	15:15	17:30	Relax in a private thermal suite with panoramic views, including heated outdoor infinity pools, aromatic steam rooms, and snow-sauna therapy. <u>Signature Treatment:</u> Swiss Edelweiss and quartz crystal massage, known for its rejuvenating properties.
6	Après Spa Aperitif on edge of the Alps.	18:00	19:15	Savor handcrafted cocktails infused with local herbs, paired with charcuterie and fondue bites, as the sun dips behind the peaks.
7	<b>Swiss</b> Fine dining experience at a cozy chalet restaurant offering an elevated take on Swiss cuisine.	19:30	[OPEN]	<ul> <li><u>Starter</u>: Smoked trout tartare with horseradish cream.</li> <li>Main: Herb-crusted lamb rack with potato rösti and juniper sauce.</li> <li><u>Dessert</u>: Swiss chocolate soufflé with a molten caramel center.</li> <li><u>Wine Pairing</u>: A rare Swiss Merlot from Ticino.</li> </ul>

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