



THE MOMENT

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Sukhumvit 31 Road, Klongton-Nua,
Watthana, Bangkok 10110

ITINERARY # 8

TIMELESS TUSCANY: TRADITIONAL BITES

DAY 2		START	END	
1	Countryside Breakfast <i>Begin the day with an exquisite breakfast at your villa.</i>	08:00	09:00	Menu: freshly baked cornetti (Italian croissants) with crema di pistacchio, seasonal fruit, ricotta cheese, and a selection of artisan jams. Pair with a cup of cappuccino or freshly squeezed orange juice.
2	Private Tour of Masterpieces <i>Visit the Uffizi Gallery to admire works by Michelangelo, Botticelli, and da Vinci, followed by a leisurely walk through the Ponte Vecchio and Piazza della Signoria.</i>	09:30	12:15	N/A
3	Farmhouse Lunch <i>Lunch at an elegant Tuscan farmhouse restaurant with views of vineyards and olive groves.</i>	13:00	14:30	Menu: <ul style="list-style-type: none">• Starter: Bruschetta al Pomodoro with heirloom tomatoes and fresh basil.• Main: Pici Cacio e Pepe (thick hand-rolled pasta with Pecorino cheese and black pepper) paired with porchetta served with a side of roasted seasonal vegetables.• Dessert: Tiramisu infused with local Vin Santo.• Drink: A bottle of Chianti Classico
4	Vino & Olio d'Oliva <i>Visit a winery & olive oil estate in the heart of Chianti.</i>	14:45	16:45	Participate in a guided tasting session, where you'll sample the estate's signature wines and freshly pressed olive oil, accompanied by a lesson on their production and tasting notes.
5	Horseback Ride <i>Discover the beauty of the Tuscan countryside with a private horseback riding excursion through lush fields and vineyards.</i>	17:00	18:15	Key Stop: Stop at scenic viewpoints for photos and a short break with fresh grape juice and local cheeses. (15 mins)
6	Cooking & Cleaning <i>Return to your villa (after an hour of downtime) for an exclusive private cooking class with a renowned Tuscan chef.</i>	19:00	20:30	Learn how to create traditional dishes like Ribollita (Tuscan vegetable soup) and Pici with wild mushrooms, before enjoying the fruits of your labor. Enjoy meal on villa terrace with a selection of local wines to complement the dishes and enhance the flavors.
7	Concert & Cheese <i>End the evening with an intimate, private concert of traditional Tuscan folk music in the villa's garden under the starlit sky.</i>	20:30	22:30	Menu: curated selection of artisanal Tuscan cheeses, including Pecorino, Ricotta, and Burrata, paired with local jams, honey, and a selection of Chianti and Vernaccia di San Gimignano wines.

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