THE MOMENT

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

ITINERARY #12

A TALE OF TWO RIVIERAS - AN ICONIC EUROPEAN TRAIL

DAY 5		START	END	
1	Sweet Suite View Begin your day with a luxurious breakfast at your sea-view suite on the Italian Riviera.	08:00	09:00	Menu: Freshly baked focaccia, burrata with sun-dried tomatoes, mixed berries with mascarpone, and freshly squeezed orange juice.
2	Boat Adventure Private guided boat tour from Portofino to Cinque Terre with light snacks onboard	09:30	12:15	<u>Key Stop</u> : Stop at a secluded bay for a refreshing swim and a snorkel with breathtaking views of marine life and underwater caves. <u>Menu:</u> Truffle-infused Italian crostini and chilled limoncello spritzes.
3	Seaside Lunch Arrive in Monterosso al Mare for a gourmet lunch at a renowned waterfront restaurant.	12:30	13:30	Menu: • Starter: Anchovy salad with local olives, capers, and heirloom cherry tomatoes. • Main: Handmade trofie pasta with pesto Genovese and fresh Ligurian seafood. • Dessert: Lemon sorbet with a dash of Italian limoncello. • Wine Pairing: A bottle of Vermentino.
4	Colorful Exploration Private exploration of the historic town of Cinque Terre.	13:30	16:00	Guided walking tour through the charming streets, artisan workshops, and picturesque terraced vineyards. Key Stop: Local pottery artist for a hands-on ceramic workshop (1 hour)
5	Spa Treat Return to Portofino for a luxury spa session at a 5-star wellness center, with treatments.	17:00	18:00	<u>Treatment:</u> an aromatic sea salt scrub and deep-tissue massage, inspired by the Mediterranean ambiance.
6	Piazzetta Aperitivo Enjoy a scenic aperitivo on the iconic Piazzetta in Portofino.	18:30	19:45	Menu: Sip on classic Italian spritzes and sample a variety of antipasti including marinated olives, aged cheeses, and prosciutto-wrapped figs.
	Seaside Lunch Dinner at a Michelin-starred restaurant overlooking the Mediterranean in Portofino.	20:00	13:30	Menu: • Starter: Crab risotto with a touch of saffron and a lemon zest finish. • Main: Lobster tagliatelle with a rich tomato and basil sauce. • Dessert: Ricotta cheesecake topped with caramelized hazelnuts. • Wine Pairing: Bottle of Barolo
7	Nightcap Rooftop drinks at hotel bar.	22:00	[OPEN]	N/A

T H E
MOMBINE