

B

EXPERIENCES

Bar
Paris


RELAIS &
CHATEAUX



eat
and drink



1 HOUR 30 MINUTES

US\$70

Sáenz Peña 204,
Barranco, Lima. Perú.
hotelb.pe

COCKTAIL CLASS EXPERIENCE

¡Grab a shaker and learn the secrets of mixology!

A class designed to educate and inspire with the history of alcohol, the origin of drinks and by demonstration of proper techniques.



SHAKE, SHAKE, SHAKE.

B BAR

Meet Axel Romeeo, out award-winning Bar Manager who will guide you on your way to becoming an expert in the art of mixology. The dynamic begins with the presence of 2 or more participants who will share detailed information on spirits, liqueurs, recipes, cocktail techniques, among other trade secrets.

COCKTAILS AND PAIRINGS

You will prepare 3 cocktails: 1 Pisco based, 1 Gin based and 1 Vodka based. Each will be paired with tasty tapas according to the profile of the cocktail. Every participant will have all the instruments and ingredients readily available for them to have fun with our bar and kitchen masters learning to prepare each item.





eat
and drink



4 HOURS 30 MINUTES

US\$ 230

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FULL CULINARY EXPERIENCE

¡Let our Chef take you on a Culinary Experience of a lifetime!

The tour begins with a sensory experience through the local market, a tasting of new and exotic fruits at our Patio, and ends with a full-on cooking class.



FOR FOOD LOVERS

CICLOS

The adventure begins at Ciclos - Barranco, for a degustation of coffee, where you will learn about different methods of preparation.



SURQUILLO MARKET

Enter a typical local market accompanied by our Executive Chef and discover our rich variety of fruits and vegetables. Visit the fish and seafood stand where their qualities will be explained.



PERUVIAN FRUIT TASTING

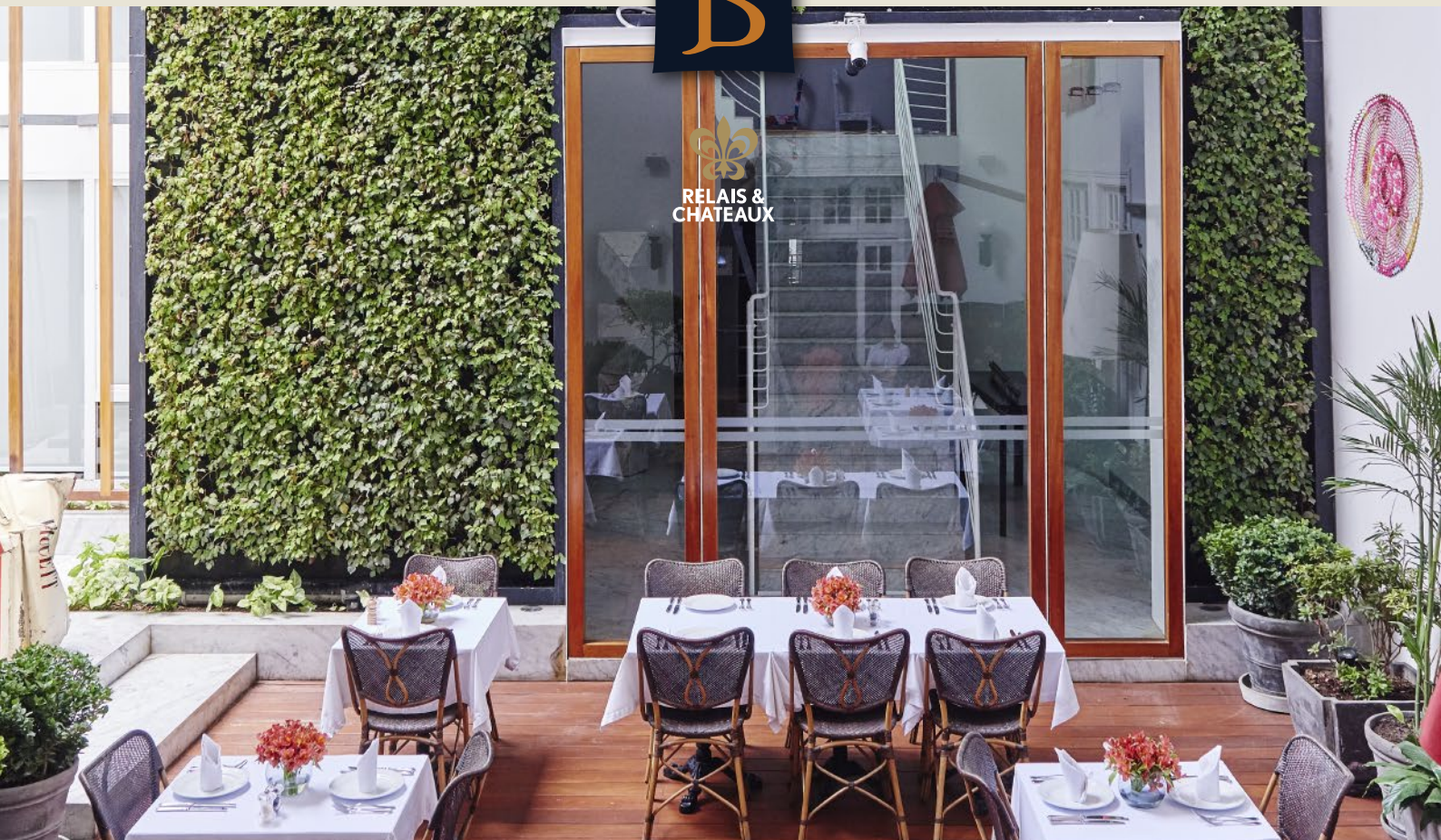
Step out into the "Patio" for some fresh air and spectacular view of our vertical garden while you taste some of them.

HOTEL B

Back at the hotel, learn all about our emblematic national cocktail: The Pisco Sour. Then, grab a shaker and prepare your own at Hotel B's Bar. The tour ends with a participatory class making Ceviche, Lomo Saltado and, for dessert, Crunchy Custard Apple.



RELAIS &
CHATEAUX





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2 HOURS 30 MINUTES

US\$ 160

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COOKING CLASS EXPERIENCE

¡Dominates the art of Peruvian cooking with these classic dishes!

The tour begins with a Pisco Sour making class at the bar and ends with a full-on cooking class.



FOR YOUR INNER CHEF.

PISCO SOUR

The experience begins with an interactive class of Pisco Sour making at Hotel B's Bar. Shake your way into learning how to prepare a Peruvian classic with our very own Bar Manager, recognized at the national Summun Awards in 2018.



COOKING CLASS

Step out into the "Patio" for some fresh air and spectacular view of our vertical garden. Here your will have a completely hands-on cooking class with out Chef de Cuisine. Your will learn to preare Ceviche, Lomo Saltado (Sauteed Loin) and Crunchy Custard Apple.





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2 HOURS 00 MINUTES

US\$ 110

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FOOD EXPERIENCE

Discover de Peruvian's culinary essentials and let pamper yourself by our Executive Chef with a meal.

Learn how to prepare Pisco Sour and Ceviche guided by our very own Bar Manager and Chef de Cuisine, then enjoy a meal in our bar.



TAJE ADVANTAGE OF YOUR STAY.

PISCO SOUR AT HOTEL B'S BAR

The experience begins with an interactive class of Pisco Sour making at Hotel B's Bar. Shake your way into learning how to prepare a Peruvian classic with our very own Bar Manager, recognized at the national Summit Awards in 2018.



LET'S MAKE CEVICHE

Step out into the "Patio" for some fresh air and spectacular view of our vertical garden. Here, our Chef de Cuisine will introduce you to the history of this typical Peruvian dish. Then you can try your hands at making your own Ceviche with fish and locally sourced vegetables.



LET'S EAT

Finally, let pamper yourself by our Chef and enjoy of a classic Lomo Saltado, paired with a dessert and beverage.

Visit us and explore our gastronomic - culinary experience. Come and enjoy good moments.



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1 HOUR 00 MINUTES

US\$85

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EXPRESS EXPERIENCE

Shor on time? No problem. Learn the basics of our culinary art.

Pisco Sour and Ceviche, is there a better pair? Discover the secrets of their preparation together with our Bar Manager & Chef de Cuisine.



PREPARA LOS CLÁSICOS PERUANOS.

PISCO SOUR

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LET'S MAKE CEVICHE

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PERUVIAN CHOCOLATE & COFFEE EXPERIENCE

¡Travel through Peru through coffee and chocolate!

Taste 3 chocolates with cocoa from different Peruvian areas, we will prepare a Peruvian coffee for you at the moment and will appreciate various techniques during the tasting. Finally, we will pair chocolate and coffee.