



Star-studded line up join Kulm Hotel St. Moritz this Winter

**-A CELEBRATION OF CULINARY CULTURES AND DESIGN-**



Press Release (23 November, St. Moritz) The Kulm Hotel St. Moritz is set to be the new culinary hub of the Engadin this winter with the opening of three restaurants in partnership with some of the most talented chefs and creatives from around the world. Michelin-starred chef, **Mauro Colagreco** takes the helm at the **Kulm Country Club**; rising star of the British culinary scene, **Tom Booton** takes up residency at the legendary **Sunny Bar**, and **Luke Edward Hall** reveals his magical designs of the new Peruvian destination restaurant, **Amaru**, in partnership with Peruvian chef, **Claudia Canessa**. The Kulm has also appointed 'Directeur d'ambiance' **Arman Naféei** who has curated a bespoke music programme.

"The Kulm is a bastion of tradition, but it is also the home of creativity and innovation in hospitality – it is always our desire to work with cultural pioneers who can help create a sense of magical escapism for our guests. We are proud to partner with these leading creatives and to create an unforgettable winter season ahead." Comments Heinz Hunkeler, General Manager, The Kulm Hotel St. Moritz.

Peruvian restaurant, **Amaru**, offers a sense of the unexpected, in the heart of the Alps. With menus by Peruvian chef, **Claudia Canessa**, and interior designs by British artist and designer, **Luke Edward Hall**, guests can enjoy sharing dishes, featuring simple but beautifully prepared ingredients, in magical surroundings. The menu concept is based on the idea of sharing 'street food' inspired dishes whilst the interior designs are inspired by the glamour of St. Moritz, the surrounding natural beauty of the Engadin, infused with

elements of Peru and topped off with a stunning mural, hand-painted on the vaulted ceiling. Amaru is open Tuesday to Saturday, serving dinner from 1900 to 2200 hrs.

Taking to the helm of the Sir Norman Foster designed **Kulm Country Club**, Michelin-starred chef **Mauro Colagreco** introduces a relaxed, elegant concept with exceptional, high-quality ingredients prepared over elements of fire on the Jospier oven. The re-imagined spaces celebrate the natural light and beauty of the surrounding mountains and create the relaxed, festive atmosphere. Diners can enjoy dishes prepared on the embers, grill or charcoal, served family style. Music programming including curated analog sounds and featured artists exclusively invited by 'Directeur d'ambiance' **Arman Naféei**, add to the overall vibe - open to locals and guests on Wednesday to Sunday for lunch and dinner until 2200hrs.

The legendary **Sunny Bar** welcomes the talented British Chef, **Tom Booton**, with an energetic new approach that celebrates the heritage and tradition of the oldest sports bar in the Alps, with his brilliant take on sporting cuisine, which is an infusion of Swiss and British ingredients. Taking inspiration from the concept of the 'Gastro-pub', Tom's menus feature hearty dishes, elevated with a sophisticated interpretation, including Tom's Toad in the Hole. Sunny Bar welcomes guests for dinner Friday to Tuesday evenings, from 1900 to 2200 hrs.

"We embrace a symphony of flavours, a grand culinary journey where every dish tells a tale of excellence. We have the widest variety of cuisines and tastes on offer across all our restaurants. Collaborating with the finest chefs worldwide, we craft an experience where every palate finds its masterpiece, ensuring tomorrow's delight surpasses today's expectations." Comments Mauro Taufer, Executive Chef at The Kulm Hotel.

The Kulm Hotel's culinary offering also extends to the local favourite, Pizzeria restaurant, featuring a new state-of-the-art show kitchen and striking wine cabinet display.

The Kulm Hotel, St. Moritz opens for winter season 2023/24 on 6 December, with Double rooms starting from CHF 1,030 / £930 per night based on two people sharing. Reservations for Kulm Country Club, Sunny Bar and Amaru are now available via [www.kulm.com](http://www.kulm.com)

**Ends**

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**Notes to Editors:**

**AMARU - Luke Edward Hall x Claudia Canessa**

A collaboration between Luke and Claudia, Amaru is an invitation to step into a magical universe, where music, art, lighting and design combine to create a playful sense of entering into another world and share simple, light, Peruvian street food.

The interiors at Amaru reflect the glamour of St. Moritz and the natural beauty of the Engadin region, fused with Peruvian influences.

Drawing on influences from both St. Moritz and Peru, Luke has enhanced the beautiful, vaulted room using colours from his favourite palette of green, pink and yellow. Luke's own framed drawings decorate the walls featuring flowers of the region as well as scenes from Peru, along with paintings by a Peruvian artist, Ernesto Gutierrez.

A striking feature of the restaurant is the vaulted ceilings which have been hand painted by British artist Timna Woollard, with illustrations of flowers and plants from the Engadin.

With wood panelling in olive green, pink tablecloths, a hand-woven carpet featuring an antelope pattern and plaster lights in the shape of mushrooms – the eclectic interiors are a feast for the eyes as much as the menus.

Having visited The Kulm Hotel previously and with a love of hotels with incredible histories, Luke was attracted immediately to the project – with the playful combination of cultures from the Andes to the Alps.

With a Peruvian/Italian heritage, Claudia is a truly international chef who is bringing a taste of the Andes into the Alps. Her passion for simple ingredients, sharing, familial style dishes is matched with a passion for Pisco Sours.

## **KULM COUNTRY CLUB – Mauro Colagreco**

Celebrated chef Mauro Colagreco returns to bring his unwaning passion for excellence and generosity to the Swiss Alps. His daring vision is combined with a commitment to sustainability, harnessing all the varieties of ingredients around him, with a hyper-local and hyper-seasonal philosophy.

In 2019, his flagship restaurant on the French Riviera, Mirazur, received three stars from the French Michelin Guide and was voted No.1 on The World's 50 Best Restaurants' list.

In 2022, Mauro Colagreco was the first-ever chef nominated UNESCO Goodwill Ambassador for biodiversity.

From his native Argentina to the French Riviera, Mauro now brings his unwaning passion for excellence to the Swiss Alps. His daring vision is combined with a commitment to sustainability, harnessing the ingredients around him, with a hyper-local and hyper-seasonal philosophy.

Now with an ever-expanding international presence, he brings his 'without borders culinary mastermind' to St. Moritz, at Kulm Country Club.

## **THE SUNNY BAR – Tom Booton**

The Sunny Bar is the oldest sports bar in the Alps and winter home to members of the legendary Cresta Run. Tom's residency brings a contemporary interpretation of the traditional sports bar with hearty cuisine to be enjoyed over tales of adrenaline fuelled adventures.

Tom made history as the youngest ever head chef at The Grill at The Dorchester where he has been serving up classical modern British dishes since 2019, in 2023, the restaurant was rebranded at The Grill by Tom Booton at The Dorchester.

Born in Essex, England, Booton's passion for food began during his school years which led him to work experience in restaurant kitchens. He fell in love with the industry working with award-winning chef, Alyn Williams at the Westbury where he became head chef at 24 and successfully retained its Michelin star. Tom's philosophy celebrates locally sourced ingredients cooked with flair and service with passion.

## **KULM HOTEL**

Kulm Hotel St. Moritz ([www.kulm.com](http://www.kulm.com)) was the first hotel to be built in St. Moritz. The Kulm Hotel opened its doors in 1856 and immediately became popular for summer spa and painting holidays, particularly among the British who comprised around 75% of the hotel guests. The then owner of the Kulm Hotel, Johannes Badrutt, initiated winter holidays to St. Moritz from 1864 and, as a result, the hotel, resort and Switzerland itself celebrated 150 years of winter tourism in the 2014/15 season. Since the 19th century, the Kulm Hotel has changed considerably through expansion and renovation, but the fabulous location at the heart of St. Moritz with views over the Lake remains the same.

A member of The Leading Hotels of the World, Kulm Hotel St. Moritz has 150 rooms, six restaurants (including formal dining in the Grand Restaurant, the Italian Pizzeria with 14 Gault Millau points and local Engadin specialties at Chesa al Parc); the extensive Kulm Spa St. Moritz (with a 20m indoor pool with underwater music, various saunas and steam room, a Jacuzzi, a fully equipped gym and treatment rooms, all with stunning views over Lake St. Moritz); and six conference rooms, with capacities ranging from 50 to 500 people.