

NEWS

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PENHA LONGA RESORT BECOMES GOURMET DESTINATION OF CHOICE AS ONLY HOTEL IN PORTUGAL WITH TWO MICHELIN-STARRED RESTAURANTS

Sintra – November 22, 2018 – Penha Longa Resort is celebrating its unique status as the only hotel in Portugal to have two Michelin-starred restaurants after its famous Japanese restaurant Midori was awarded its first star last night.

General Manager David Martinez said: “LAB at Penha Longa became our first Michelin-starred restaurant in 2016—so to continue to maintain its demanding high standards and have another awarded to Midori is a fantastic honour and an amazing tribute to the hard work, innovation and dedication of everyone involved at these outstanding restaurants.

“Culinary excellence has always been an important reason to visit the resort since the Portuguese Royal Family used Penha Longa as a summer retreat in the 16th century but last night’s award really puts our resort on the international culinary map.”

Midori is renowned as Portugal’s oldest Japanese restaurant. In 2017 it was completely reimagined and redesigned by Chef Pedro Almeida, reopening as an intimate venue for just 18 people serving exclusive tasting menus. Menu favourites have included grilled mackerel nigiri with garlic olive oil, mushroom and truffle Oshazuke and squid sashimi with dashi broth.

Inspired by his mother’s love of traditional Portuguese cooking and fresh local produce, Chef Pedro became captivated by Japan’s rich culinary heritage after working with the best sushi chefs in Portugal.

“I have always aspired to celebrate the best of Japanese cuisine by using local ingredients so to be awarded a Michelin star is wonderful recognition of my team’s creativity and dedication to the highest possible standards,” he said. “Such recognition also showcases the limitless potential of Portuguese talent and I’m delighted to be part of what has become an exciting culinary revolution in our country.”

In addition to Midori, lovers of fine food are spoilt for choice at Penha Longa. The resort also features the pan-Asian restaurant Spices; the contemporary Mediterranean cuisine of Arola; the Italian flavours of Il Mercato and the Michelin-starred LAB.

Since being awarded—and maintaining its first star—LAB has achieved major international acclaim with the Michelin Guide describing it as a “striking restaurant that brings the highly personalised cuisine of famous Spanish chef Sergi Arola to the Sintra region”. The guide praised the restaurant’s open-view kitchen, glass-block 550-bottle wine cellar and its mountain nature reserve views.

For further details and reservations call (+351) 219 249 095 or email rc.lisz.restaurant.ambassador@penhalonga.com

Penha Longa Resort - The estate of Penha Longa in Portugal, located within a 545-acre/220 hectare National Park on the southern Sintra Mountains has been a place of sanctuary for centuries. The

Catholic fathers founded their monastery here, finding peace and tranquility in its setting whilst the Royal Family came in the summer months to find a cool refuge from the heat of nearby Lisbon. Today, the breathtakingly beautiful resort encompasses a luxurious hotel, a nineteenth century palace originally founded as a monastery in the fourteenth century, two spectacular golf courses, a superb Penha Longa Spa and eight exceptional dining facilities, including two Michelin Star restaurants, LAB by Sergi Arola and Midori.