

Sheraton

PORCINI FESTIVAL AT BENE ITALIAN KITCHEN A DELIGHTFUL FEAST FOR YOUR PALATE

Bali, Indonesia – August 2016 – Loved by gourmands and chefs for their intense flavor, porcini mushrooms are considered by connoisseurs to be the king of the mushroom. Meaning "piglet" in Italian, and sometimes referred to as "penny buns" in English, it's in their cooking that these earthy treasures truly reveal their character.

Notoriously hard to cultivate, they grow in the wild under pine and chestnut trees, most famously in Italy. Italians have turned cooking porcini into an art form, utilizing their depth of flavor in a host of dishes. Porcini are extremely versatile and make a perfect partner for pasta, add punch to risottos, and even take the limelight in indulgent desserts. Low in fat and carbohydrates, porcini mushrooms are high in protein, vitamins, and dietary fiber, making this noble specimen of the boletus genus both nutritious and scrumptious.

Porcini Festival at Bene Italian Kitchen

From August 1st to September 30th, Sheraton Bali Kuta Resort is paying homage to porcini at Bene Italian Kitchen to bring this distinctive produce to table. Guests can dine from two menus packed with pleasures, from pizza and pasta, to desserts that put porcini center stage.

The degustation menu, with or without wine pairings, features elegant dishes, such as cream of lobster and mushroom soup with porcini and button mushroom ragout, sea bass with porcini mushroom sauce, and chocolate tart with porcini ice cream. Prices start from IDR560,000++ (food only) and IDR990,000++ (with wine pairings).

Alternatively, guests can dine from an à la carte menu of starters and mains, including pizza, pasta and risotto. The inspired menu features treats such as porcini mushroom arancini, pork chops and feet with porcini mushroom polenta, a porcini risotto with pork fillet and apple slices, pasta shells stuffed with porcini and walnut pesto, and a mushroom and onion pizza with porcini cream sauce. Decadent desserts to end the night include an interestingly delicious porcini panna cotta. Prices for the à la carte menu start from IDR33,000++.



About Bene Italian Kitchen

Located on Sheraton Bali Kuta Resort's second level, Bene Italian Kitchen offers diners a stunning view of the Indian Ocean. Guests can enjoy a breathtaking, but laid-back, ambience as they dine on authentic Italian cuisine with a modern twist. Executive Chef, Rossano Renzelli has stayed faithful to Italy with Bene's family-sharing concept. His wide range of signature dishes fuse imported produce with fresh, local ingredients.

"Bene has a convivial atmosphere, but we are serious about delivering authentically Italian dishes that highlight the very best flavors and ingredients available," says Chef Renzelli.

The highly-regarded industry publication, Wine Spectator, recently awarded Bene an "Award of Excellence" for its exceptional wine list. The venue has been awarded for 3 consecutive years.

To make reservations at Bene visit www.benebali.com

About Sheraton Hotels & Resorts

Sheraton Hotels & Resorts, the largest and most global brand of Starwood Hotels & Resorts Worldwide, Inc., makes it easy for guests to explore, relax and enjoy the possibilities of travel through smart solutions and effortless experiences at more than 440 hotels in more than 72 countries around the world. The brand is currently in the midst of implementing <u>Sheraton 2020</u>, a 10 point plan designed to make Sheraton the global hotel brand of choice, everywhere. Sheraton recently launched "Where Actions Speak Louder," a multi-channel, multi-million dollar advertising campaign that highlights the brand's ongoing enhancements to its guest experience, including new products and partnerships, and a renewed focus on service. With work well underway, the brand has already rolled out a variety of initiatives under Sheraton 2020, including Paired, a new imaginative lobby bar menu; the richest SPG® promotion in the brand's history; and Sheraton Grand, a new premier tier that recognizes exceptional Sheraton hotels and resorts. To learn more, visit <u>www.sheraton.com</u>. Stay connected to Sheraton: @sheratonhotels on Twitter and Instagram and <u>facebook.com/Sheraton</u>.

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