

Jumeirah Port Soller's Talise Spa introduces exclusive 'A Taste of Beauty' experience

Submitted by: pr-sending-enterprises

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'A Taste of Beauty', a luxurious new spa and gastronomic experience, is available only at Mallorca's new luxury five-star hotel from Valentine's Day 2013

'A Taste of Beauty' is a brand-new concept - a spa and gastronomic fusion of aromas, flavours and foods - developed in partnership with Natura Bissé, the leading Spanish skincare brand, which guests at the new Jumeirah Port Soller Mallorca Hotel

(<http://www.jumeirah.com/en/Hotels-and-Resorts/Destinations/Mallorca/Jumeirah-Port-Soller-Hotel--Spa/>) & Spa will be able to enjoy exclusively in Mallorca, Spain starting on Valentine's Day, 14 February 2013.

This luxurious new experience is divided between the hotel's Talise Spa and its gourmet Cap Roig Mallorca restaurant

(<http://www.jumeirah.com/en/Hotels-and-Resorts/Destinations/Mallorca/Jumeirah-Port-Soller-Hotel--Spa/Restaurants--Nightlife>)

The first phase consists of a bespoke beauty ritual using the luxury products of Natura Bissé in the harmonious surroundings of the Mallorca spa

(<http://www.jumeirah.com/en/Hotels-and-Resorts/Destinations/Mallorca/Jumeirah-Port-Soller-Hotel--Spa/Spa/>)

which has breathtaking views over the Tramuntana Mountains. The three-hour indulgent and relaxing beauty programme includes a luxurious face and body treatment using natural aromas and oils containing citrus extracts and vitamin C. These oils have toning properties and help to rejuvenate cells, increasing the skin's elasticity and vitality, in what is altogether a wonderfully balancing experience.

The second phase of 'A Taste of Beauty' takes place at Cap Roig restaurant, which enjoys a pine-shaded terrace and views of the Mediterranean and Sóller's historic lighthouse beyond. Here, Chef Grégory Goulot, Executive Chef at the Jumeirah Port Soller, will prepare a sumptuous gastronomic experience matching the flavours, aromas and ingredients used in the spa phase.

The culinary aspect of this experience will include delicious dishes including prawn wrap with creamy pumpkin, with flourishes of lavender and citrus, as well as fresh sea bass garnished with citrus oil, lime jelly, cleansing green tea, dried orange and galangal bouillon.

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About Jumeirah Port Soller Hotel & Spa:

Jumeirah Port Soller Hotel & Spa opened its doors to the public on 24 April this year and is located in one of the island's most enchanting areas: the Valle de los Naranjos, or Orange Tree Valley, in the heart of a UNESCO World Heritage site, the Tramuntana mountain range. Set high on beautiful cliffs overlooking the Mediterranean Sea, the Jumeirah Port Soller consists of several low-rise buildings in harmony with the environment that enable visitors to enjoy this elegant and quiet natural setting. The resort's 120 rooms and suites, all with terraces and balconies, afford breathtaking views of this unparalleled scenery. The island's most authentic flavours are waiting to be tasted in the market cuisine of the resort's two restaurants - Es Fanals and Cap Roig -, and in the culinary delights on offer at its four

bars and terraces. The extraordinary infinity edge pool and Jumeirah's exceptional quality of service add the finishing touches to Majorca's new paradise.

Jumeirah Port Soller Hotel & Spa also offers state-of-the-art facilities and meeting rooms, making it an ideal option for meetings and Mallorca events

(<http://www.jumeirah.com/en/Hotels-and-Resorts/Destinations/Mallorca/Jumeirah-Port-Soller-Hotel--Spa/Meetings--Events/>).

For more information, please contact:

Marta Centeno
Jumeirah Port Soller Hotel & Spa
Calle Belgica s/n
07108 Port de Sóller
Mallorca
Spain
+34 971 637 824
www.jumeirah.com