



## **Grace Santorini Expands with Additional Bedrooms, New Mediterranean Kitchen, Relaxing Massage Room and Al Fresco Restaurant**



*May 2010:* Grace Santorini celebrates the coming of summer with three new rooms and a picturesque al fresco restaurant complete with Mediterranean influences from an open kitchen. Meanwhile Chef Spiros Agious returns to the Grace kitchens having gained valuable experience over the winter with two of the world's leading chefs, Michel Roux Junior of Le Gavroche, London, and Jonathan Cartwright of the White Barn Inn, Maine, USA.

Two new Deluxe rooms and a Junior Suite each with their own private plunge pool join the boutique hotel's 17 other rooms and suites offering distinguished luxury accommodation on one of Greece's most captivating islands. The three new rooms situated on the higher tier overlook the Caldera Bay and like the rest of the hotel enjoy sweeping panoramic views whilst their interiors follow the iconic Grace style of chic white walls interspersed with splashes of vibrant colour.

Other new touches include a 'Lovers' Pool' area, perfect for honeymooners and featuring double sun loungers and daybeds, an intimate library providing shade from the midday sun and a new poolside bar. A private spa treatment room has also been added where local therapists or beauticians can come to spoil guests on request.

Grace Santorini's trendy new restaurant will feature an al fresco dining area, eight new indoor tables and an open show-kitchen complete with authentic pitta oven allowing guests to watch the chef rustle up mouth-watering dishes in front of their eyes. Diners can choose from the air conditioned interior eating area or the lower infinity pool terrace and enjoy a feast complemented by the beautiful ocean views. For those preferring a more intimate dinner, private dining can be arranged within the two exterior Grace alcoves just next to the restaurant.

Summer menus at Grace Santorini will feature contemporary Mediterranean cuisine with an emphasis on the finest fresh produce thanks to the return of Chef Spiros Agious whose new 'Specialities' will include:

- Grilled Calamari on Summer Green Ragou and Lemon Fava with Saffron Aioli Froth
- Grilled Aegean Sea Octopus and Balsamic Glazed Monkfish on Beetroot Risotto with Turmeric and Smoked 'Apaki' Foam
- Halva Parfait and Ginger Chocolate Bar with Orange Ice Cream

**ENDS**

For further press information, photography, press trip requests or interviews with any member of the Grace Hotels team please contact Emily Davis, Emma Holifield or Clemmie Mason-Pearson at Indigo PRCo.

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### **About Grace Hotels**

Grace Hotels Group ([www.gracehotels.com](http://www.gracehotels.com)) is an award-winning luxury boutique hotel group that offers sanctuary and quality for discerning guests in the world's most sought after resorts and cities. The company's hotels have attracted critical acclaim since the first one opened in Greece's Cyclades Islands in April 2007, winning the European Hotel Design of the Year Award in its debut year. The Grace Santorini was named Greece's Leading Boutique Hotel at the 2009 and 2010 World Travel Awards. The company has plans for more Grace hotels in the Mediterranean and is currently embarking on expansion across the Americas. Grace Hotels Group is part of the Libra Group ([www.libra.com](http://www.libra.com)), a global business group owned by the Logothetis family.