

SUPPER

HOTEL FOOD & DRINK



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(IMAGE 2 OF 2)



Restaurant 700 Paragon 700 Boutique Hotel & Spa

OSTUNI

Words: Donna Salek
Photography: © Courtesy of Paragon 700



IN A BITE

Owners: Ulrike Bauschle and Pascale Lauber
Operator: Antonio Calella
Architecture and Interior Design: ID Living
Graphic Design: Push Studio
Chef: Giovanni Cerroni
F&B Manager: Maurizio Pomarico
Head Bartender: Leonardo Giargini
Head Sommelier: Gianrico Amati
www.paragon700.com

Situated in the white city of Ostuni, Italy, Paragon 700 Boutique Hotel & Spa offers an authentic Pugliese experience, combined with contemporary style. The property pairs considered design and service with memorable experiences and cuisine; and at the fore of this is its Restaurant 700, led by head chef Giovanni Cerroni.

The former apprentice of renowned chefs Francesco Bracall, Terry Giacomello and Italo Bassi, and with significant experience at Mugaritz under the leadership of Andoni Luis Aduriz, Cerroni has developed a quintessentially Mediterranean menu that places seasonality and territoriality at its core.

Occupying a centuries-old vaulted stone chamber furnished with vibrant light fixtures, Restaurant 700 offers a modern and creative fine-dining menu coupled with an intimate and laid-back atmosphere. The culinary offering celebrates local ingredients and famed Italian cuisine, infusing flavours that Cerroni discovered whilst working around the world.

Complemented by the finest local vintages from the hotel's wine cellar, where private wine tastings can be arranged with the resident sommelier, the cuisine is served beneath the stone archways that opens onto the traditional oil mill – now, a convivial table and state-of-the-art kitchen.

Located just past the hotel's entrance and reception is Bar 700, where guests can enjoy an aperitivo. This space is especially unique for its 8.5m-long stone counter, which is clad in antique Argentinian tin plates. The muted colour palette, along with the selection of local wines, innovative cocktails and a wide collection of enticing spirits, provide an ideal environment in which guests can relax. Soft interiors and small bites complete the setting for an evening of enjoyment by the fireplace.

Elsewhere, beyond the hotel's terrace is a pool bar and lush garden with its own aromatic herb and orange grove. Here, diners can enjoy breakfast and dinner al fresco, whilst taking in the Mediterranean aromas.