

the  
INDEPENDENTE

[ HOSTEL & SUITES ]

the  
DECADENTE

RESTAURANTE & BAR

LISBOA



PRESS RELEASE



## THE INDEPENDENTE HOSTEL & SUITES



Originally built to become the Swiss ambassador's official residence at the start of the previous century, this fantastically located palace – right in the centre of the Bairro Alto and Principe Real districts - is now assuming a new life as it marks its centenary.

108 beds spread across 13 dorms with its impressive floor to ceiling heights as well as the abundant size that all rooms boast offer guests the opportunity to enjoy a private lounge within every room where they can relax and share stories and experiences with fellow travellers in unique and inviting comfort. Four very special suites, with private balconies which overlook the Tagus River, where guests can enjoy their breakfast free of charge, compliment the accommodation options offered and will surely embellish your stay with us in one of the world's oldest cities.

O The Independente Hostel & Suites also offers a fully licensed bar and restaurant as well as a secluded beer garden for hot summer days. The typically Portuguese cuisine with a modern twist set amongst an art-déco environment open to both the international traveller and the Lisboeta – the Portuguese word for a Lisboner – will surely create a melting pot of different cultures and lifestyles worth every minute of your visit.





## THE DECADENTE RESTAURANTE & BAR



Set within The Independente Hostel & Suites this thought-provoking new restaurant is defined by two of life's most pleasurable self-indulgences: eating & drinking!

A definite meeting point for locals as well as travellers who revel in the exercise of hedonism and where time stands still in the ultimate quest for good times. No one can blame us for thoroughly believing that a lot of life's best memories are created around a dinner table with friends and family alike... A wise man once defined decadence as "luxurious self-indulgence" – at The Decadente you will get exactly that but at guilt-free prices.

A modern Portuguese cuisine presented by Chef Nuno Lima – a seasoned 29 year old who has amassed over a decade of experience at some of Lisbon's best restaurants – and by his Sous-chef Thomas Manchini (Tasca da Esquina, 100 Maneiras and so on) will be hand-picking the finest Portuguese ingredients in a clear show of pride of the finest produce this sun-kissed country has to offer.

With an in-doors capacity of approximately 50 people, a secluded beer garden with a chillout area adds an extra 30 seats to this restaurant that will also offer a bar and lounge for those wanting to sample one of our seasonal cocktails – made exclusively with ingredients in season, as is our restaurant. You should also know that Lisbon's lazy Sundays will have

