

PRICELESS

AN INTERNATIONAL CULINARY COLLECTIVE

Welcome to PRICELESS, an International Culinary Collective created in partnership with Spring in New York City. For this immersive, multi-sensory experience, we are recreating global culinary destinations from world renowned chefs and mixologists who are leading the conversation in dining and cocktails. Currently, three establishments are in residence at PRICELESS: Kjolle from Lima, Peru, Lyanness from London, United Kingdom, and The Rock from Zanzibar, Tanzania.



Kjolle

At Kjolle, discover the best of Peruvian cuisine from famed culinary talent Pia Leon. In New York, Leon is reimagining her celebrated Lima restaurant through an innovative blend of ingredients culled from her country's vast terrain, including more than 4,000 varieties of potatoes and tubers and flavors from Peru's Amazonian jungle. Kjolle is a PRICELESS experience at the intersection of history and modernity.



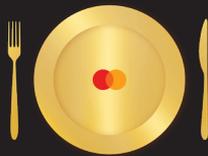
Lyaness

Known as Mr. Lyan himself, Lyaness creator Ryan Chetiyawardana is transforming London's bar scene — and elevating cocktail-making to a true art form in the meantime. With a chef's careful approach to blending flavors and a focus on exploration and experimentation, PRICELESS recreates the flagship Lyaness in immaculate detail, from its celebrated marble bar and mirrored sculptures to its signature ingredients from around the world.



The Rock

From Zanzibar, Tanzania to TriBeCa, New York, PRICELESS is transporting the serene beaches and warm tropical waters of Zanzibar to Spring. Back home, The Rock has established itself as one of its country's most sought-after attractions. Depending on the tide and time of day, guests can walk, wade, or boat out to this charming restaurant perched atop a proverbial rocky outcrop. The real draw is of course the food, which is inspired by the area's natural resources, Italian staples, and Tanzanian traditions.



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