



New Year's Eve MENU

WELCOME RECEPTION

A chilled glass of Cava paired with a curated selection of gourmet amuse-bouche crafted by our Chef, setting the tone for a sophisticated evening.

SIGNATURE STARTER

Citrus-marinated salmon terrine, enveloped in velvety avocado cream and crowned with golden crisp bread, a fresh and elegant opening

EARTH'S DELIGHT

Slow-cooked beef tenderloin, succulent and tender, served with a warm, vibrant green peppercorn sauce and a refined truffled potato millefeuille.

REFRESHING PAUSE

Handcrafted lime sorbet, vibrant and refreshing, kissed with fresh mint.

FLAVOURS OF THE SEA

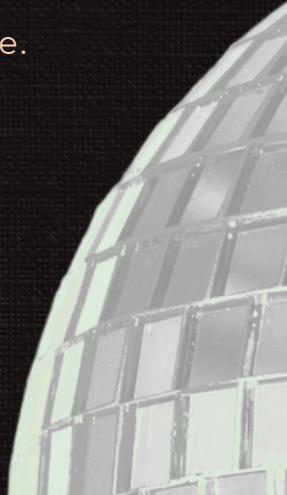
Perfectly grilled octopus, tender and flavorful, served with a crisp vegetable crumble and fragrant parsley oil, a journey to oceanic flavors.

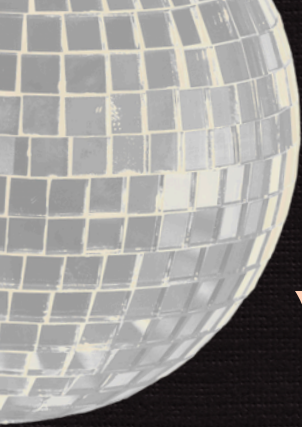
NEW YEAR'S SWEET DELIGHT

A refined blueberry cheesecake sphere, creamy and bold, resting on a crisp sablé biscuit base, for a sweet and memorable finale.

MIDNIGHT TRADITION

The 12 Grapes of Good Luck, followed by a Cava toast to welcome 2025.





New Year's Eve

VEGAN & VEGETARIAN MENU

WELCOME RECEPTION

A chilled glass of Cava paired with a curated selection of gourmet amuse-bouche crafted by our Chef, setting the tone for a sophisticated evening.

SIGNATURE STARTER

Red wakame seaweed salad with a ginger breeze
A burst of oceanic freshness with red wakame seaweed, enlivened by vibrant ginger and a hint of toasted sesame oil

EARTH'S DELIGHT

Crispy phyllo empanada with spinach and feta
Crispy phyllo filled with fresh spinach and creamy feta, served with a vegan herb tzatziki sauce, a nod to Hellenic flavors

FLAVOURS OF THE SEA

Vegetarian Option: Coastal vegetable tart with burrata cream
A delicate tart of seasonal vegetables, inspired by seaside aromas, served with a velvety burrata cream and a drizzle of basil oil.

Vegan Option: Provençal zucchini and tomato gratin
Ripe zucchini and tomatoes gratinated with Provençal herbs and a crunchy nutritional yeast crust, a Mediterranean delight.

NEW YEAR'S SWEET DELIGHT

Belgian dark chocolate coconut sphere
A luscious vegan Belgian 70% dark chocolate gelato, encased in a cocoa-dusted sphere with a coconut extract core, for an indulgent finale.

MIDNIGHT TRADITION

The 12 Grapes of Good Luck, followed
by a Cava toast to welcome 2025.

