

CHRISTMAS EVE GALA DINNER

December 24th 2024 (09:00 pm)

Start the Party

Smoked salmon, ikura caviar and consommé gelée veil
Steak tartare, puff pastry and kaffir lime hollandaise
Marinated scallop, baby cauliflower and green shiso

Splash of Color

Blue lobster with sweet red pepper dressing , green pea emulsion
creamy beetroot and violet potato leaves

Tasting the Mountain

Free-range egg with boletus mushrooms,
black truffle, and clarified mushroom and wild herb infusion

Salt, Sand, and Sea

Slow-cooked turbot fillet with pil-pil sauce, smoked
crumble, and shrimp in tosaka seaweed brine

Soaring Imagination

Venison tournedó in white crust, passion fruit seeds, flowers,
Faux foie gras tomato and lemon-infused sauce

The Secret of Happiness

Chocolate, banana and walnuts

White Wine Circe D.O. Rueda

Red Wine Valdubón X D.O. Ribera del Duero

Champagne Abelé 1757 Brut A.O.C. Champagne

Live musical entertainment with DJ

Open bar until 2:00 am

Children's playroom

Dress code: Black tie or dark suit