NEW YEAR'S EVE MENU

PRELUDES (APPETISERS)

Cheese and Kumquat Delight: A delicate cheese bite with yuzu praline and a touch of toasted almond crunch.

Prawn Sphere of Desire: A prawn sphere with a hint of sriracha, ponzu glaze, sour cream and caviar.

TEMPTATIONS (STARTERS)

Carabinero Prawn Salad: A refined take on the classic salad, featuring carabinero prawns and a variety of textures.

White Asparagus Cream: A silky white asparagus cream with Parmesan and hazelnut streusel, finished with crispy green asparagus.

THE PLEASURE OF THE SEA (FISH COURSE)

Cod from Eden: A fillet of cod served over a smooth chickpea emulsion, with a fragrant Thai-inspired infusion and crispy seaweed.

A TASTE OF TEMPTATION (MEAT COURSE)

Beef Tenderloin with a Hint of Temptation: Glazed beef infused with Café de Paris flavours, served with a tamarind and date reduction, sesame crumble and red cabbage chutney.

THE CLIMAX (DESSERT)

The Essence of Desire: A delicate finale with bright notes of yuzu.

NEW YEAR'S EVE DINNER WINE PAIRING

Welcome Cocktail: Champagne Lanson Rosé – AOC Champagne (France). An elegant, fresh rosé Champagne, perfect for welcoming our guests.

Fish Course: 3404 Blanco Joven Chardonnay & Gewürztraminer – DO Somontano (Spain). A young, fresh and aromatic white wine, beautifully balanced and an ideal accompaniment to the fish course.

Meat Course: Maeste Tinto – DO Ribera del Duero (Spain). A red wine with character and personality, perfectly suited to complement the meat course.

Midnight Toast: Champagne Lanson Black Label Brut – AOC Champagne (France). An elegant Champagne to raise a glass and celebrate the arrival of the New Year 2027.