MERRY CHRISTMAS

DECEMBER 24 AND 25 - SET DINNER MENU

TO START

Iberico ham with crystal bread

Red prawn Carpaccio with rice crackers

Smoked salmon "TNT"

FROM THE SEA

Steak tartar and sea urchin toast

Pan fried scallop with black truffle and asparagus

FROM THE LAND.

Traditional chicken, pork and beef cannelloni
with pan-fried foie gras
Short rib paella, cauliflower, piquillo pepper sauce

DESSERT

Festive dessert platter

488\$ PER PERSON

Service charge included

ADDITIONAL FREE FLOW \$198/PP





MERRY CHRISTMAS

DECEMBER 25, 26 AND 27 - SET LUNCH MENU

TO START

Iberico ham with crystal bread Steak tartar and sea urchin toast King crab and black truffle salad

FROM THE SEA

Red prawns "ajillo style" "Pulpo a la gallega" Octopus with potato and paprika

FROM THE LAND

Traditional chicken, pork and beef cannelloni with pan-fried foie gras Seafood Traditional paella (additional 68/pp)

DESSERT

Festive dessert platter



388\$ PER PERSON
Service charge included

ADDITIONAL FREE FLOW \$198/PP

