



# New Year's Eve Dinner Menu

## Starters & Appetizers

- Acorn-fed Iberian ham with tomato bread
- Selection of Iberian cold cuts
- Assorted pâtés and fine cheeses
- Octopus salad with violet potatoes and black garlic dressing
- Prawn tail salad with mango, lamb's lettuce and ginger vinaigrette
- Smoked salmon with dill vinaigrette



## Hot Dishes

- Cream of seafood soup
- Baked sea bream with orange blossom essence and toasted almonds
- Thai-style sea bass
- Puff pastry mille-feuille with filet mignon, foie gras and wild mushroom jus
- Tender lamb in red wine sauce with garden vegetables
- Dauphinoise potatoes
- Linguine with prawn, lemon and garlic sauce
- Basmati rice with bacon and seasonal vegetables



## Live cooking

- Grilled beef ribeye
- King prawns
- Gourmet burger
- Wok-fried noodles with braised vegetables
- Baked potato with raclette cheese
- Roasted peppers

## Desserts

- New Year's Eve cake
- Dessert island selection



December 31, 2025