

"GLITZ & GLAMOUR SOIRÉE" AT THE PALACE

GALA DINNER - 31ST OF DECEMBER

Celebrate the turn of the year with a delightful journey of seasonal ingredients, creativity, and indulgence.

250€ PER PERSON

THE GATHERING ARRIVAL: 19:30-19:45

A warm welcome to start the evening with comforting bites.

Sourdough Bread & Marinated Olives

accompanied by butter, infused with sea salt

Paired with a glass of Sparkling Rosé

TINY PLEASURES 19:45-20:15

Delicate bites to tease the palate.

Amuse - Bouche Trio

Foie Gras with pear and crispy bread

Homemade blini with smoked salmon & Ikura

Crab profiterole with yuzu mayonnaise

A TASTE OF ELEGANCE 20:30-21:00

Immerse yourself in luxurious ocean flavours.

Oyster with Champagne Sorbet

A refreshing twist on the classic pairing

Lobster Salad

Mango, avocado, grapefruit, courgette

THE OCEAN MEETS THE EARTH 21:15-22:45

An expression of the sea and land on your plate.

Line Caught Seabass

Confit leek, creamy coconut sauce, caviar

Fillet of Beef

Truffled gnocchi, wild mushroom, coffee powder

SWEET BEGINNINGS 23:00-23:30

End the evening with a light and playful dessert.

Almond Mousse & White Chocolate - Mandarin and vanilla

Petit Fours

MIDNIGHT TOAST - WELCOME 2025

23:30-00:15 ONWARDS

Order your Champagne and let's Raise a glass as we welcome the New Year together!