

A dazzling farewell to a remarkable year.
And the first spark of one even more extraordinary.



An unforgettable night of luxury, flavor, and enchantment — the most brilliant celebration of the year.



Preferred

Ochedule

7:30 p.m.

Aperitif in the hotel lobby by live music

8:30 p.m.

Gala dinner in the Santemar Room with musical entertainment, festive New Year's décor, and surprises

Midnight

Lucky grapes, fireworks, and the beginning of the New Year's Ball featuring Moët Champagne, premium spirits, and liqueurs

2:30 a.m.

Table with traditional Christmas pastries

Menu

Crab Croquettes

with red prawn tartare and delicate leek cream

Children Menu

Christmas soup with "pebbles"

stuffed with veal, chicken and boiled eggs

Beef sirloin medallions

Mini Cannelloni of Slow-Cooked Suckling Pig served with creamy mashed potatoes

with its own roasting jus, stewed "picornell" mushrooms, and cured Mahón cheese emulsion

Sea Bass Sphere

stuffed with lobster, coral cream, and creamy sailor-style rice

Mango in Textures

White Veal Tenderloin

with truffled purple potato purée, festive vegetable medley, and aged Port wine sauce

Cheesecake with Nougat

Wines

Aperitif - Moët Chandon Brut Imperial Rosé Red Wine Pesquera White Wine Terras Gauda Champagne Moët Chandon Brut Imperial

€300 per person

Chocolate yule log

a festive chocolate roulade, perfect for the holiday season

Water and soft drinks

€55 for children up to 12 years old

Accomodation Lackage

Night of December 31st in Premium Sea View Room, with Gala Dinner and New Year's breakfast for two adults:

€895 non refundable

€994 free cancellation until December 29th

*Tourist tax not included

*VAT included

*Price per night

*Access to gala exclusively for hotel residents

Reservation and Information

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