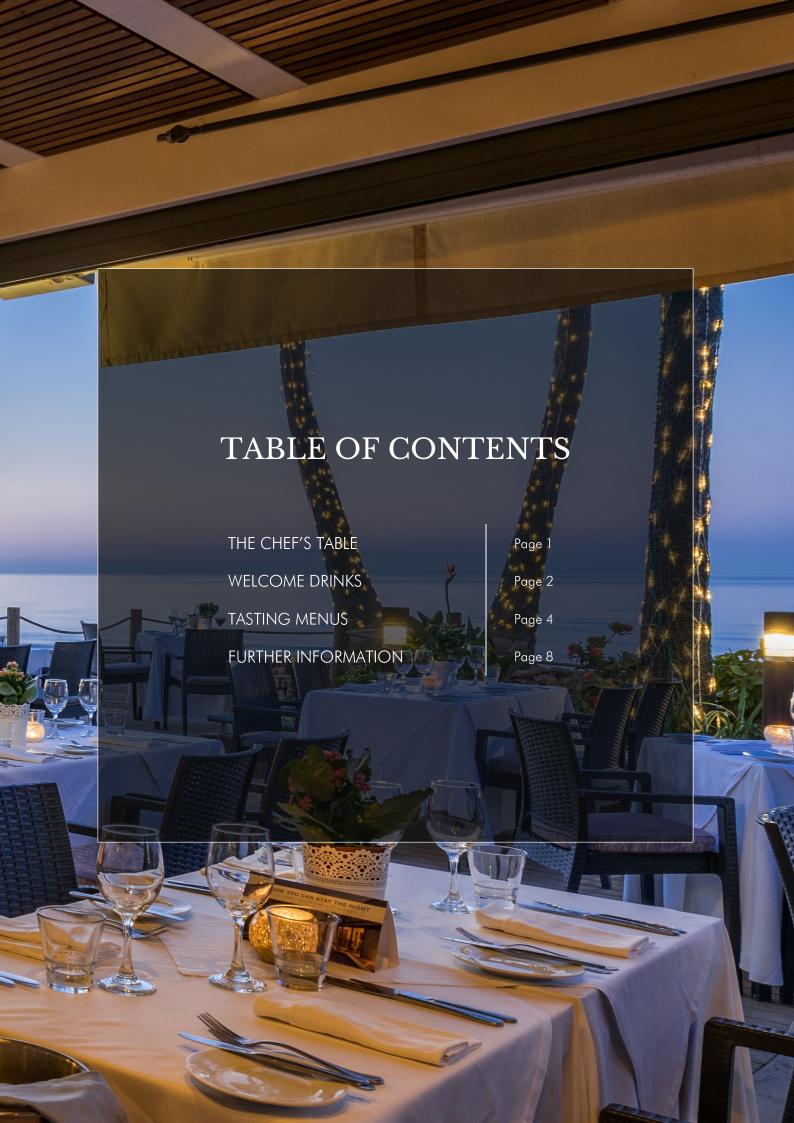
THE CHEF'S TABLE

PRIVATE DINING

Beach flouse





INTRODUCTION

THE CHEF'S TABLE EXPLAINED

Our Chefs table is an exclusive and unique private dining experience for up to 14 guests, located poolside, within the private quarters of The Residence hotel.

Allow the smoky aromas of the 'Santa Maria' wood-burning grill to excite the senses whilst you reminisce with friends across the 16th century banquet table.

Occasionally your personal chef will break the flow of conversation to introduce the next course which he and his assistant will have lovingly prepared right in front of your eyes.

For all preliminary enquiries please send an email to:

info@thebeachhousemarbella.com





WELCOME DRINKS

(Please choose 3 or 4 different items)

Pitcher of Sangria red, white, rose or Cava

€30.00 per pitcher

Non-Alcoholic Punch

homemade flavoured ice tea €15.00 per pitcher

Draught Lager

Cruzcampo €5.00 per glass

Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daquiri | Piña Colada from €12.00 per cocktail

Premium Gins

Hendricks | Brockmans | Gvine | Gin Mare from €14.00 per G & T

White Wine

Marques de Riscal, Organic Sauvignon Blanc €32.00 per bottle

Rose Wine

Minuty, Côtes de Provence, Granache €44.00 per bottle

Cava

Raventos I Blanc, Sadurni d'Anola €40.00 per bottle

Prosecco

Machio del Cavalleri €39.50 per bottle

Champagne

Ruinart Blanc de Blanc €152.00 per bottle

Rose Champagne

Ruinart Brut Rose €165.00 per bottle

Please advise if you would like to see our full wine, champagne or cocktail lists (Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)





TASTING MENUS

(Please choose your preferred menu)

MENU #ONE

€105.00 menu only €145.00 with wine pairing

CANAPÈS

Vegetarian

garlic and coriander flat bread with middle eastern mezze

Fish and Seafood

salmon tartar, split coriander cream | seafood croquette

Meat

boneless tempura spare rib, kimchi cream

DEGUSTATION

Devilled Fillets of Local Mackerel

cucumber and fennel (white wine pairing – Knaia / Verdejo / Rueda, Spain)

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Chargrilled King Prawn, Calamari and Avocado Salad

fresh mango and chilli salsa (white wine pairing – Enate 234 / Chardonnay / Somontano, Spain)

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Barbecue Peking Duck

family style with crispy duck crackling, cucumber, spring onion, hoi sin and pancakes (rose wine pairing – Cuvee de Lices, Granache, Côtes de Provence)

Classic Coronel

homemade lime sorbet belnded with fresh mint and rum

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Glazed Short Rib of Beef

sweet potato and smoked paprika puree (red wine pairing – Cal Pla / Garnacha, Cabernet / Priorato, Spain)

DESSERT

Assiette of Desserts

a selection of miniature homemade desserts (dessert wine pairing – Aliagal, Moscatel, Malaga, Spain)

CHEESE

Continental Cheeses

with accompaniments (port wine pairing – Ruby)

(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)



MENU #TWO

€125.00 menu only €175.00 with wine pairing

CANAPÈS

Vegetarian

grilled halloumi and black olive tapenade crostini

Fish and Seafood

tuna and avocado tartar | seafood croquette

Meat

Apple and Hazelnut Steak Tartar

DEGUSTATION

Tandoori King Prawn and Local Calamari

cuttlefish bhaji, malay curry sauce, cucumber raita (white wine pairing – Bestheim / Gewurtztraminer / Alace, France)

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Lemon and Herb Spatchcock Chicken

tabbouleh salad, chargrilled vegetables, harissa spiced mayonnaise (rose wine pairing – Whispering Angel, Granache, Côtes de Provence)

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Barbecued Wild Sea Bass

duo or organic beetroot, mustard herb and celeriac remoulñade (white wine pairing – Jean Leon Petit / Chardonnay / Pago, Spain)

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Classic Coronel

homemade lime sorbet blended with Champagne and Grey Goose

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Iberian Pork Secreto

Potato and smoked wild mushroom sauté, whisky pepper sauce (red wine pairing – Diaz Bayo / Tinto del Pais / Ribera del Duero, Spain)

DESSERT

Assiette of Desserts

a selection of miniature homemade desserts (dessert wine pairing – Ordoñez 2, Moscatel, Malaga, Spain)

CHEESE

Continental Cheeses

with accompaniments (port wine pairing — LBV)

(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)



MENU #THREE

€150.00 menu only €220.00 with wine pairing

CANAPÈS

Vegetarian

goats cheese and caramelised apple croquette

Fish and Seafood

crab cake | salmon ceviche taco

Meat

Lebanese lamb spring roll

DEGUSTATION

Chilli Glazed Local Octopus

risotto nero, saffron aioli (white wine pairing – Avancia Cuvee de O / Godello / Valdeorras, Spain)

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Duo of "Almadraba" Tuna

tataki and tartare (rose wine pairing – Domaine Ott / Granache / Côtes de Provence)

Chargrilled Lobster, Scallop and King Prawn

Thai green curry (white wine pairing – Chablis, Boissonneuse, Julien Brocard / Burgundy France)

Mango Margarita Coronel

homemade mango sorbet blended with Don Julio tequila, triple sec and lime

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Flash Grilled Fillet Steak

crushed potatoes with Malaga olive oil, grilled asparagus spear, fried quails egg (red wine pairing – Frontaura / Tinta de Toro / Toro, Spain)

DESSERT

Assiette of Desserts

a selection of miniature homemade desserts (dessert wine pairing – Rey Fernando de Castilla / Pedro Ximenez / Jerez, Spain)

CHEESE

Continental Cheeses

with accompaniments (cognac pairing – Hennessey VSOP)

Paired wines may be changed without notice depending on vintage (Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)





FURTHER INFORMATION

- The Chefs table rates detailed in this brochure are based on a minimum of 10 adult guests and a maximum of 14.
- The large, reclaimed Spanish red pine banquet table will be adorned with ornaments and floral arrangements by interior designer and owner Lucy McCrow, a service which is included in the menu price.
- Menus will be printed in house with a bespoke message, watermark or company logo, a service which is included in the menu price.
- Place cards can be printed in house at an additional cost.
- Please be informed that we always work with market fresh seasonal produce. For this reason, menu ingredients and recipes may have to moderately change at short notice.
- As wines change both in the bottle and from one vintage to the next, we may suggest an alternative in the run up to your event.
- The Chef's table is an alfresco dining event and cannot take place during inclement weather. If the forecast looks bad an alternative arrangement will need to be agreed upon.
- Live entertainment is not permitted within the private grounds of The Residence. There is a "Bose Sound Touch 30" audio system located in the Pergola which can be synced with any iPhone or Android for use with personal playlists.
- Unless you have exclusive use of all five guest rooms in The Residence, we may have to relocate you to the beach lounge, interior bar or restaurant terrace from 00:00. This entirely depends on the occupancy of other rooms. For this reason, we advise Chef's Table banquets to commence from around 19:00.
- The Chef's Table is located adjacent to The Residence salt water pool. Please note there is no lifeguard on duty and glass is not permitted in the pool.

Contact Us

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Urbanización Coto de los Dolores, Calle Carril del Relojero, s/n, 29604 Marbella, Málaga (Spain) (Click here for directions)

