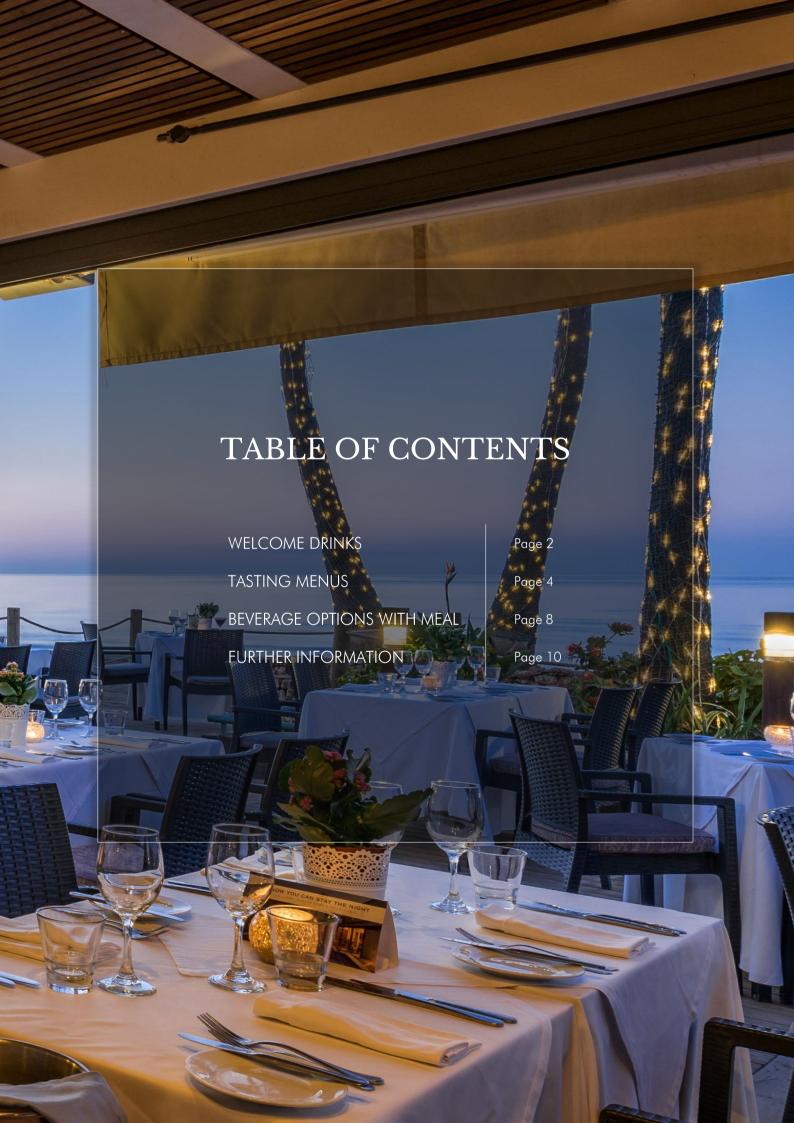
THE CHEF'S TABLE

PRIVATE DINING

Beach flowse





INTRODUCTION

THE CHEF'S TABLE EXPLAINED

Our Chefs table is an ultra 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 about old times 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)

Sangria

red, white, rose or Cava €30.00 per pitcher

Non-Alcoholic Punch

homemade flavoured ice tea €15.00 per pitcher

Draught Lager

Cruzcampo €3.95 per glass

Suggested Cocktails

Aperol spritz | Hugo spritz | Mojito | Daquiri | Piña Colada €8.95 per cocktail (groups of 10 or more please choose one)

Premium Gins

Hendricks | Brockmans | Gvine | Gin Mare €13.95 per G & T (groups of 10 or more please choose one)

White Wine

Palacio de Bornos Rueda, Sauvignon Blanc €27.95 per bottle

Rose Wine

Holiday, Côtes de Provence, Granache €27.95 per bottle

Cava

Raventos I Blanc €28.95 per bottle

Prosecco

Machio del Cavalleri €35.95 per bottle

House White Champagne

Laurent Perrier Brut €79.95 per bottle

House Rose Champagne

Laurent Perrier Rose €125.95 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)

THE BRONZE MENU

€89.95 menu only €125.95 with wine pairing

CANAPÈS

Vegetarian

warm gorgonzola crostini with candied walnuts

Fish and Seafood

salmon tartar, split coriander cream | prawn pil pil spoon

Meat

chicken live parfait with spiced tomato chutney

DEGUSTATION

Moraga of Soy Marinated Local Sardines

harissa and lemon yogurt (white wine pairing – Knaia / Verdejo / Rueda, Spain)

\sim

Chilli, Prawn, Calamari and Avocado Salad

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

~

Blackened Cod in Banana Leaf

kimchi, shitake mushroom, sweet oyster sauce, chilli coconut rice (rose wine pairing – Holiday, Granache, Côtes de Provence)

Mojito Coronel

homemade lime sorbet belnded with fresh mint and rum

\sim

Iberian Pork Secreto

sautéed smoked wild mushrooms and potatoes, whisky pepper sauce (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)



THE SILVER MENU

€95.95 menu only €135.95 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

Barbecued Local Octopus

paprika oil, potato glaze, apple puree and squid ink reduction (white wine pairing – Hugel / Riesling / Alsace, France)

Chargrilled Seafood Salad

marinated king prawns and scallops, roasted Mediterranean vegetable tabbouleh (rose wine pairing – Miravel, Granache, Côtes de Provence)

Wild Sea Bass

with a duo of organic beetroot on a mustard and herb celeriac remoulade (white wine pairing – Jean Leon Petit / Chardonnay / Pago, Spain)

Classic Coronel

homemade lime sorbet blended with Champagne and Grey Goose

. .

Honey and Parsley Rolled Cannon of Lamb

white bean puree, pea, pancetta and potato sauté, pan jus (red wine pairing – Figuero / 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)



THE GOLD MENU

€109.95 menu only €159.95 with wine pairing

CANAPÈS

Vegetarian

goats cheese and caramelised apple croquette

Fish and Seafood

crab cake | glazed tempura octopus

Meat

Lebanese lamb spring roll

DEGUSTATION

The Three Kings Salad

chargrilled king crab, king prawn and king scallops (white wine pairing – Gaba do Xil / Godello / Valdeorras, Spain)

Seared "Almadraba" Tuna Tataki

smoked Asian barbecue glaze (rose wine pairing – Whispering Angel / Granache / Côtes de Provence)

Tandoori Monkfish

calamari bhaji, raita (white wine pairing – Bestheim / Gewurtztraminer / Alace, France)

Hendricks Coronel

cucumber and tonic sorbet blended with Hendricks premium gin

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 (port pairing – Vintage)

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)





BEVERAGE OPTIONS WITH MEAL

(Please choose your preferred drinks option)

BRONZE

€15.95 per person (half bottle of wine, mineral water and coffee)

White Wine

Albet I Noya Can Vendrell, Penedes Chardonnay / Xarel Lo

Rose Wine

Pagos de Araiz, Navarra Garnacha / Cabernet Sauvignon

Red Wine

Protocolo, Castilla y Leon Tempranillo

Other

mineral water, coffee and biscotti

SILVER

€19.95 per person (half bottle of wine, mineral water and coffee)

White Wine

K-Naia Rueda Superior, Rueda Verdejo

Rose Wine

Holiday "Blush", Provence Granache

Red Wine

La Tarara, Rioja Tempranillo

Other

mineral water, coffee and biscotti

GOLD

€25.95 per person (half bottle of wine, mineral water and coffee)

White Wine

Gaba do Xil, Valdeorras Godello

Rose Wine

Minuty "Blush", Provence Granache

Red Wine

Infinito by Egobodegas, Jumilla Monstrell & Cabernet Sauvignon

Other

mineral water, coffee and petit four

Please advise if you would like to see our full wine list (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 set menu price.
- Menus will be printed in house with a bespoke message, watermark or company logo, a service which is included in the set menu price.
- Place cards and a table plan 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.
- We work very hard to ensure that the wines we offer our guests are the best we can source. Wines change both in the bottle and from one vintage to the next. For this reason, it is not unusual for us to make alternative suggestions closer to the date of 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 and quotation will need to be agreed upon.
- Live entertainment is strictly 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 locate you to the beach lounge, interior bar or restaurant terrace from 23:00. 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

Beach House Marbella | 0034 952 83 94 58 | info@thebeachhousemarbella.com www.beachhousemarbella.com

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

