



Up close and personal

PRIVATE CHEF



Introduction

Your Private Chef will curate a customized menu tailored to your preferences, using only the finest ingredients to craft your dream meal. Sit back and indulge in a culinary spectacle as your chef prepares each dish with precision and artistry, providing you with a unique chef's table experience.

Our attentive waitstaff and private chef will cater to your every need throughout the event, allowing you to fully immerse yourself in the dining experience without the burden of hosting duties. Whether you prefer fine dining service, family-style dining, or a buffet spread, we accommodate your preferences to ensure you feel pampered and cared for.

After the feast, we take care of the cleanup, leaving your kitchen spotless and gleaming. Relax and enjoy the company of your guests, knowing that every detail has been attended to, from the cleaning of crockery and silverware to the tidying of your kitchen. It's the perfect end to an unforgettable dining experience.

BREAKFAST SERVICE

Indulge in a bespoke breakfast experience tailored to your taste and schedule. Simply select your desired meals and dates, and our chef will handle everything from grocery shopping to meal preparation and table service. All that's left for you to do is savor each bite and start your day on the perfect note.

WHAT'S INCLUDED?

- Full private-chef service, covering grocery shopping, meal preparation, table service, and cleanup.
- An assistant will be provided for services catering to 7 or more guests, ensuring seamless execution.
- You will receive the grocery receipts directly, and any remaining balance at the end of the service will be refunded to your account.

PRICE:

Up to 7 guests: €160/service + VAT + grocery receipts

8 to 15 guests: €320/service + VAT + grocery receipts + one assistant

Enjoy the convenience and luxury of a personalized breakfast experience, crafted just for you by our expert culinary team.



LUNCH SERVICE

Experience a delightful lunch prepared to your exact specifications by our private chef. Simply choose your desired meals and dates, and our chef will handle everything from sourcing fresh ingredients to crafting a delectable meal. Sit back, relax, and let us take care of every detail.

WHAT'S INCLUDED?

- Comprehensive private chef service covering grocery shopping, meal preparation, table service, and cleanup.
- For parties of 7 or more guests, an assistant will be provided to ensure smooth execution.
- You will receive the grocery receipts directly, and any remaining balance at the end of the service will be refunded to your account.

PRICE:

Up to 7 guests: €300/service + VAT + grocery receipts

8 to 15 guests: €500/service + VAT + grocery receipts + one assistant



DINNER SERVICE

Indulge in an exquisite dinner experience crafted by our private chef, tailored to your preferences and desired date. Simply select your desired dishes, and our chef will procure the freshest ingredients and prepare a culinary masterpiece just for you. Sit back, unwind, and relish in the luxury of fine dining without ever leaving your home.

WHAT'S INCLUDED?

- Complete private chef service, encompassing grocery shopping, meal preparation, table service, and cleanup.
- For groups of 7 or more guests, an assistant will be provided to ensure seamless execution.
- You will receive detailed grocery receipts, and any surplus funds will be reimbursed to your account at the conclusion of the service.

PRICE:

Up to 7 guests: €400/service + VAT + grocery receipts

8 to 15 guests: €600/service + VAT + grocery receipts + one assistant

Experience the epitome of gastronomic excellence with our dinner service, where every dish is meticulously crafted to surpass your expectations. Savor the flavors of a perfectly curated lunch in the comfort of your own home or chosen venue, with our expert team handling every aspect of your dining experience.





HALF DAY SERVICE BREAKFAST + LUNCH OR DINNER

Treat yourself to the ultimate culinary experience with our half-day service, featuring a delightful combination of breakfast and your choice of either lunch or dinner. Our talented chefs will cater to your every craving and dietary requirement, ensuring each meal is tailored to your preferences.

WHAT'S INCLUDED?

- Comprehensive private chef service, covering grocery shopping, meal preparation, table service, and cleanup.
- For groups of 7 or more guests, an assistant will be provided to ensure seamless execution.
- Daily presentation of grocery receipts for transparency, with any surplus funds reimbursed to your account at the end of the service.

PRICE:

Up to 7 guests: €500/day + VAT + grocery receipts

8 to 15 guests: €700/day + VAT + grocery receipts + one assistant

Experience culinary bliss with our half-day service, where every dish is crafted with passion and precision to exceed your expectations. Sit back, relax, and savor the flavors of an unforgettable dining experience.



FULL DAY SERVICE

Indulge in a day of culinary delight with our full-day service, where one of our expert chefs will treat you to delicious meals tailored to your preferences. Whether it's breakfast, lunch, or dinner, each dish will be crafted with care to accommodate any dietary restrictions or cravings you may have.

WHAT'S INCLUDED?

- Comprehensive chef service, covering grocery shopping, meal preparation, table service, and cleanup.
- For groups of 7 or more guests, an Assistant will be provided to ensure seamless execution.
- Daily presentation of grocery receipts for transparency, with any surplus funds reimbursed to your account at the end of the service.

PRICE:

Up to 7 guests: €700/day + VAT + grocery receipts

8 to 15 guests: €900/day + VAT + grocery receipts + one assistant

Experience the ultimate culinary journey with our full-day service, where every meal is a masterpiece tailored to your tastes. Sit back, relax, and savor the flavors as our chef takes you on a gastronomic adventure.



ALL-INCLUSIVE FOOD AND SERVICE PACKAGES

Indulge in hassle-free dining with our comprehensive food and service packages. Sit back, relax, and let us handle everything from grocery shopping to meal preparation, ensuring you enjoy a delightful culinary experience.

BREAKFAST:

Kickstart your day with a lavish buffet featuring an array of continental or international breakfast options. Delight in cooked eggs, crispy bacon, savory sausages, freshly made pancakes or waffles, continental cuts, fresh squeezed orange juice, yogurts, açai bowls, fresh fruits, baked pastries, and more. Our menus are customizable, typically offering 4 savory breakfast items, 2 sweet options, accompanied by freshly squeezed juice, tea, and coffee. We'll discuss and personalize the menu to your liking.

LUNCH:

Enjoy a light lunch affair with a selection of two starters, one main course, and one dessert. Opt for a tapas-style lunch with an assortment of fresh butcher meats, seafood skewers, catch of the day fish, complemented by seasonal salads, potatoes, sauces, and an array of sharing mini desserts platters and fruit kebabs. We'll discuss and personalize the menu to your liking.

DINNER:

Immerse yourself in themed nights featuring three starters, two main courses, and shared desserts served family-style. Choose from a BBQ dinner or explore cuisines such as Spanish, Italian, American, French, Indian, Thai, or any other international fare. Menus will be tailored to your preferences, ensuring a culinary journey that delights your taste buds. We'll discuss and personalize the menu to your liking.

PRICES AND CONDITIONS:

- Breakfast: Adults €60 + VAT per person (all groceries included)
- Lunch: Adults €90 + VAT per person (all groceries included)
- Dinner: Adults €120 + VAT per person (all groceries included)

Please note that additional charges may apply for premium products and exclusive meats.

Minimum of 4 adults. Children under 12 are charged half price, while kids under 5 dine for free.

For further details, please refer to our full general conditions and cancellation policy. Indulge in a worry-free dining experience with our all-inclusive food and service packages, meticulously designed to cater to your every need and preference.



Menus

ALL INCLUSIVE BREAKFAST MENU

We're delighted to introduce the updated Private Chef Breakfast Experience menu – a luxurious start to any day.

Private Chef Breakfast Experience @ €60 pp + VAT

Our private chef will create a bespoke breakfast to suit your tastes. Select any six items from the categories below to personalize your morning experience.

Breakfast Selections

MEATS:

- Assorted Cold Cuts (Ham, Salami, Turkey)
- Hot Meats (Sausage & Bacon)

FISH:

- Smoked Salmon Platter with Dill & Capers
- Caviar & Blini with Sour Cream

VEGETABLES:

- Fresh Vegetable Platter (Tomato, Cucumber, Avocado)
- Grilled Vegetables (Tomato, Mushrooms, Baked Beans)

CHEESES & DAIRY:

- Artisan Cheese Selection (Brie, Gouda, Cheddar)
- Greek Yogurt with Granola & Honey
- Cottage Cheese with Fresh Herbs
- Chia Pudding with Mango Compote

BREADS & PASTRIES:

- Assorted Pastries (Croissants, Pain au Chocolat, Danish)
- Toast with Jams, Butter & Honey
- Bagels with Cream Cheese
- Gluten-Free Bread or Pastry Options (available upon request)

EGGS & HOT ITEMS:

- Eggs Cooked to Your Preference (Omelette, Poached, Fried, Scrambled)
- Pancake Station with Toppings (Maple Syrup, Berries, Jams, Nutella)

LIGHT OPTIONS:

- Fresh Seasonal Fruit Platter

Choose six items to create your personalized breakfast experience. Additional items are available at €7.50 per person + VAT.

BEVERAGES

Select one included option, with additional beverages at €5 per person + VAT.

- Freshly Squeezed Orange Juice
- Mixed Detox Juices (Green, Beetroot, Carrot)
- Ginger Shots
- Fresh Coconut Water
- Sparkling Water with Lemon & Mint

TEA & COFFEE STATION

Enjoy a selection of fresh brews:

- Freshly Brewed Coffee
- Selection of Hot Teas

Allergen-Friendly Ingredients: Please inform us of any dietary restrictions or allergies. We offer dairy-free, gluten-free, and nut-free options on request.

This curated breakfast experience, perfect for both adults and children, offers international flavors and customization options throughout ideal for any business or private occasion.





ALL INCLUSIVE LUNCH MENU

A refined selection of gourmet dishes blending Marbella flavors with international cuisine for an exceptional dining experience.

STARTERS (Choose 2)

- **CAPRESE SKEWERS**
Creamy buffalo mozzarella, sun-ripened cherry tomatoes, and aromatic fresh basil, drizzled with aged balsamic reduction.
- **VEGETABLE STICKS AND DIPS WITH HUMMUS**
Crisp, fresh vegetable sticks served with a creamy homemade hummus.
- **CHEESE PLATTER**
A selection of artisanal cheeses, paired with fresh fruits, nuts, and crackers for an indulgent experience.
- **BOQUERONES EN VINAGRE**
Fresh anchovies marinated in a zesty blend of olive oil, vinegar, and garlic, finished with a touch of parsley for a vibrant burst of flavor.
- **CHARCUTERIE PLATTER**
A curated assortment of premium cured meats, pickles, and accompaniments for a perfect start to your meal.
- **HOMEMADE GUACAMOLE WITH TORTILLAS**
Creamy avocado guacamole with a hint of lime and cilantro, served with crunchy tortilla chips.
- **MINI FALAFEL WITH TAHINI DIP**
Crispy golden falafels paired with a velvety tahini sauce infused with lemon and a hint of cumin.

- **CHICKEN SATAY SKEWERS**
Juicy marinated chicken skewers, grilled to perfection and served with a rich, nutty peanut sauce.
- **BRIE AND CRANBERRY CROSTINI**
Creamy French brie melted onto toasted baguette slices, topped with sweet cranberry compote for a perfect harmony of flavors.
- **BEEF CARPACCIO**
Thinly sliced beef tenderloin dressed with a drizzle of truffle oil, shaved Parmesan, and fresh arugula leaves.
- **GAMBAS AL PIL PIL**
Succulent prawns sautéed in extra virgin olive oil with garlic, chili, and a dash of smoked paprika, served sizzling for a sensory experience.
- **VEGETARIAN SPRING ROLLS**
Crisp, golden rolls stuffed with a vibrant medley of julienned vegetables, served with a tangy sweet chili dipping sauce.





MAIN COURSES (Choose 1)

- **PAELLA MIXTA**

A luxurious saffron-infused rice dish brimming with prawns, mussels, tender chicken, and roasted vegetables, served with a lemon wedge.

- **MINI BEEF BURGER SLIDERS**

Juicy beef sliders served in soft brioche buns with a variety of condiments and toppings.

- **GRILLED SEABASS WITH LEMON BUTTER SAUCE**

Fresh seabass fillets grilled to flaky perfection, finished with a silky lemon butter glaze and a sprinkle of capers.

- **BEEF TENDERLOIN WITH RED WINE SAUCE**

Premium beef medallions, cooked medium-rare, topped with a rich red wine reduction and caramelized shallots.

- **VEGETARIAN MOUSSAKA**

Layers of tender eggplant, zucchini, and spiced lentils, baked under a creamy béchamel sauce and finished with grated aged cheese.

- **THAI GREEN CHICKEN CURRY**

Fragrant coconut curry with tender chicken, vibrant vegetables, and fresh kaffir lime leaves.

- **VEGAN BUDDHA BOWL**

A colorful medley of quinoa, roasted sweet potatoes, avocado, chickpeas, and seasonal greens, drizzled with a zesty tahini dressing.

- **ROASTED CHICKEN WITH HERBS AND GARLIC**

Free-range chicken, marinated in a blend of fresh herbs, garlic, and lemon, roasted until tender and golden.

- **SALMON FILLET WITH TERIYAKI GLAZE**

Fresh salmon glazed with a sweet and savory teriyaki sauce, garnished with sesame seeds.

- **PULLED PORK SLIDERS**

Slow-cooked pulled pork served on buttery brioche buns with a drizzle of smoky barbecue sauce.

- **LAMB TAGINE WITH APRICOTS**

Moroccan-inspired braised lamb, slow-cooked with sweet apricots, warm spices, and almonds.

- **SELECTION OF SANDWICH PLATTERS**

A variety of gourmet sandwiches, including options like smoked ham, grilled vegetables, and classic chicken Caesar, served on artisan bread.



SALADS & SIDES (Choose 1)

- **ENSALADA MALAGUEÑA**
A refreshing combination of citrusy oranges, tender potatoes, and delicate cod, tossed with extra virgin olive oil.
- **GREEK SALAD**
Crisp cucumber, juicy tomatoes, creamy feta, and Kalamata olives, lightly dressed with oregano and olive oil.
- **ROASTED VEGETABLES WITH GARLIC AIOLI**
Seasonal vegetables caramelized to perfection, served with a bold black garlic aioli.
- **CLASSIC CAESAR SALAD**
Crunchy romaine lettuce, herbed croutons, and shaved Parmesan tossed in a creamy, house-made Caesar dressing.
- **HERBED COUSCOUS WITH POMEGRANATE SEEDS**
Light, fluffy couscous infused with fresh herbs and bursts of juicy pomegranate.
- **PATATAS BRAVAS WITH BLACK GARLIC AIOLI**
Crispy, golden potatoes drizzled with a smoky tomato sauce and topped with black garlic aioli.
- **CREAMY MASHED POTATOES**
Smooth and buttery mashed potatoes, enriched with cream and a hint of nutmeg.
- **GRILLED ASPARAGUS WITH LEMON ZEST**
Tender asparagus spears lightly charred and finished with a squeeze of fresh lemon.

- **BAKED MACARONI AND CHEESE**
Creamy, cheesy baked pasta topped with a golden breadcrumb crust.
- **QUINOA SALAD WITH AVOCADO AND LEMON DRESSING**
A light yet flavorful salad of quinoa, ripe avocado, and a refreshing lemon vinaigrette.



DESSERTS (Choose 1)

- **CHURROS WITH CHOCOLATE SAUCE**
Crisp golden churros served with a luscious dark chocolate dipping sauce.
- **TIRAMISU CUPS**
Layers of mascarpone cream, espresso-soaked ladyfingers, and a dusting of cocoa powder served in individual cups.
- **CHEESECAKE BITES**
Mini cheesecakes with a choice of toppings, including tangy raspberry, salted caramel, and decadent chocolate.
- **BAKLAVA**
Flaky phyllo pastry layered with spiced nuts and sweet honey syrup.
- **FRESH FRUIT TARTLETS**
Buttery tart shells filled with vanilla custard and topped with seasonal fruits.
- **FRESH FRUIT PLATTER**
A vibrant array of seasonal fruits, sliced and elegantly arranged for a refreshing end to your meal.
- **FRUIT SORBET AND ICE CREAMS**
A selection of refreshing fruit sorbets and creamy ice creams to suit every palate.
- **CARROT CAKE**
Moist carrot cake layered with spiced cream cheese frosting.
- **BROWNIE**
Decadent chocolate brownie with a gooey center and a crackly top.
- **VICTORIA SPONGE CAKE**
Classic sponge cake filled with fresh cream and strawberry jam.
- **CHEF'S SURPRISE DESSERT**
A creative and indulgent dessert prepared with seasonal ingredients.





ALL INCLUSIVE DINNER MENU

A luxurious gourmet experience blending the rich flavors of Marbella with international culinary excellence, designed to delight and impress your guests.

STARTERS (Choose 2)

- **CARAMELIZED BRIE AND FIG CROSTINI**
Creamy French brie paired with sweet, caramelized figs on toasted baguette slices for an indulgent combination of textures and flavors.
- **GAMBAS AL PIL PIL**
Succulent prawns cooked in sizzling olive oil infused with garlic, chili, and smoked paprika, served with artisanal crusty bread.
- **BEEF TARTARE WITH BLACK TRUFFLE OIL**
Finely hand-cut beef tenderloin seasoned with capers, Dijon mustard, and black truffle oil, topped with a quail egg for an elegant finish.
- **OYSTERS ROCKEFELLER**
Fresh oysters baked with a decadent spinach-Parmesan cream topping, finished with a golden breadcrumb crust.
- **LUXURY CHEESE PLATTER**
A curated selection of artisanal cheeses, paired with fresh fruits, nuts, and crackers for a sophisticated start.
- **LUXURY CHARCUTERIE PLATTER**
Premium cured meats paired with pickled accompaniments, olives, and artisan breads.
- **WILD MUSHROOM AND PARMESAN ARANCINI**
Golden risotto balls filled with wild mushrooms and Parmesan cheese, served with a zesty tomato basil sauce.
- **SEARED DUCK BREAST ON SWEET POTATO CHIPS**
Tender slices of seared duck breast served on crisp sweet potato chips and drizzled with pomegranate molasses.
- **SIGNATURE GUACAMOLE WITH BLUE CORN TORTILLAS**
Creamy guacamole made with ripe avocados, lime, and fresh cilantro, served with handmade blue corn tortilla chips.

MAIN COURSES (Choose 2)

- **FILET MIGNON WITH BÉARNAISE SAUCE**
Premium beef filet, perfectly seared and served with a velvety Béarnaise sauce infused with fresh tarragon.
- **PAN-SEARED CHILEAN SEA BASS WITH LEMON CAPER SAUCE**
Delicate sea bass fillets lightly seared and finished with a citrusy lemon-caper sauce, accompanied by seasonal vegetables.
- **LAMB SHANK IN A RED WINE REDUCTION**
Slow-braised lamb shank in a robust red wine and rosemary reduction, served with creamy truffle mashed potatoes.
- **RISOTTO ALLA ARAGOSTA**
Creamy lobster risotto infused with saffron and topped with tender lobster meat and a drizzle of lobster oil.
- **DUCK CONFIT WITH CITRUS GLAZE**
Crispy duck confit finished with a vibrant orange-citrus glaze, served with a layered potato gratin.
- **SPINACH AND RICOTTA RAVIOLI IN SAGE BUTTER**
Handmade ravioli filled with creamy ricotta and spinach, tossed in a luxurious sage butter sauce and topped with shaved Parmesan.
- **MOROCCAN LAMB TAGINE WITH APRICOTS AND ALMONDS**
Aromatic lamb, slow-cooked with sweet apricots, almonds, and warm spices, served with fluffy saffron couscous.
- **COQ AU VIN**
A classic French dish of chicken braised in red wine with pearl onions, mushrooms, and smoked bacon lardons.
- **MINI GOURMET WAGYU SLIDERS**
Juicy Wagyu beef sliders on brioche buns with gourmet toppings, served with a trio of condiments.
- **HERB-CRUSTED SALMON WITH CHAMPAGNE CREAM SAUCE**
Fresh salmon fillets encrusted with aromatic herbs, served with a light champagne cream sauce.



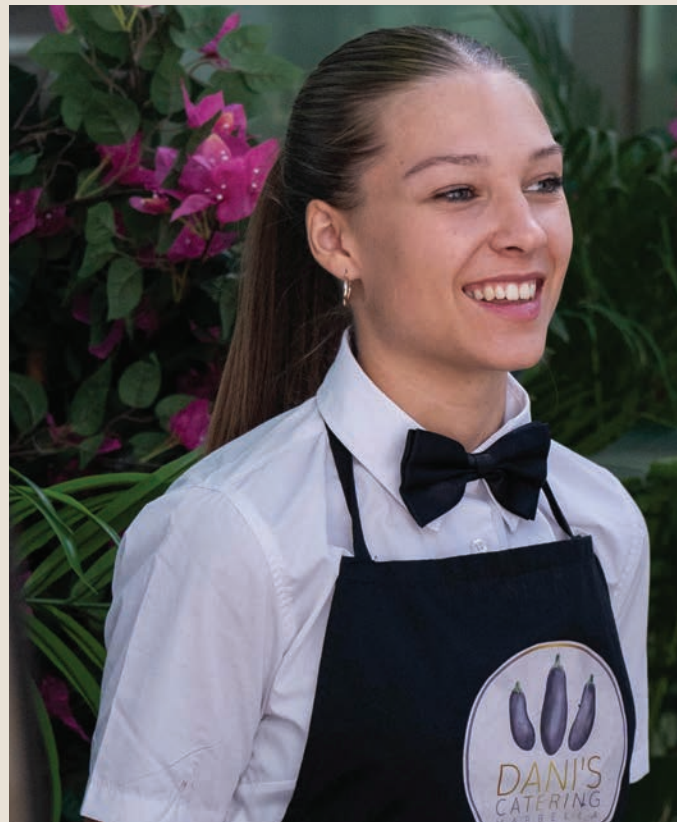
SIDE DISHES (Choose 2)

- **GRILLED ASPARAGUS WITH TRUFFLE HOLLANDAISE**
Tender asparagus spears lightly charred and served with a silky truffle-infused hollandaise sauce.
- **CREAMY TRUFFLE MASHED POTATOES**
Buttery mashed potatoes elevated with the rich aroma of black truffle.
- **WILD RICE PILAF WITH CRANBERRIES AND TOASTED ALMONDS**
Fragrant wild rice mixed with dried cranberries, toasted almonds, and fresh herbs.
- **ROASTED HEIRLOOM VEGETABLES WITH THYME**
A medley of caramelized carrots, parsnips, and beets, infused with thyme and olive oil.
- **CRISPY PATATAS BRAVAS WITH BLACK GARLIC AIOLI**
Golden potatoes served with smoky tomato sauce and a bold black garlic aioli.
- **MIXED GREENS WITH CANDIED WALNUTS AND GORGONZOLA**
A sophisticated blend of greens, sliced pears, candied walnuts, and creamy Gorgonzola, dressed in a honey vinaigrette.
- **PARMESAN POLENTA FRIES**
Golden polenta fries sprinkled with Parmesan and served with a basil pesto dipping sauce.
- **MEDITERRANEAN COUSCOUS SALAD**
Light and refreshing couscous mixed with cherry tomatoes, cucumber, Kalamata olives, and feta, dressed in lemon and olive oil.

DESSERTS (Choose 1)

- **MOLTEN CHOCOLATE LAVA CAKE**
Decadent dark chocolate cake with a molten center, served with vanilla bean ice cream.
- **CRÈME BRÛLÉE WITH MADAGASCAR VANILLA**
A rich custard infused with Madagascar vanilla, topped with a caramelized sugar crust.
- **LEMON MERINGUE TARTLET**
A zesty lemon tart topped with fluffy, golden meringue and a hint of lemon zest.
- **CHEESECAKE WITH SEASONAL BERRIES**
Creamy New York-style cheesecake topped with a medley of fresh seasonal berries.

- **RASPBERRY MILLE-FEUILLE**
Layers of crisp puff pastry filled with raspberry compote and silky vanilla pastry cream.
- **SIGNATURE PAVLOVA WITH EXOTIC FRUITS**
A crisp meringue shell filled with whipped cream and topped with tropical fruits like passion fruit, mango, and kiwi.
- **SALTED CARAMEL PANNA COTTA**
A creamy Italian panna cotta with a salted caramel topping, served with almond crumble.
- **CHEF'S SURPRISE DESSERT**
An exclusive seasonal creation designed to end your meal on a memorable note.



PRICING

- Base Menu Price: €120 per person (plus VAT)
- Additional Options:
 - Extra Main Course: €25 per person
 - Extra Starter or Dessert: €15 per person
 - Extra Side Dish: €10 per person

This Exclusive Dinner Menu offers a refined and elegant dining experience, perfect for unforgettable celebrations.

GENERAL TERMS & CONDITIONS

Subject to availability - early booking request.

- **ORDER PLACEMENT AND CONFIRMATION:** To ensure a seamless experience, we kindly request that all bookings be made with a minimum of 3 full business days' notice. A 50% deposit is required to secure the booking of your chef, with full payment necessary at least 3 days in advance before the commencement of the service.
- **SHOPPING DEPOSIT FOR PRIVATE SERVICE:** For our private serve service, a shopping deposit is required to guarantee the availability of premium ingredients and ensure a delightful culinary experience.
- **INCLUSIVE STAFF SERVICE:** Rest assured, all our chefs, waiters, and bar servers are professionally trained to provide exceptional service. We take pride in accommodating different chefs and staff throughout your stay to meet your specific preferences and needs.
- **PAYMENT AGREEMENT:** Your submission of payment constitutes your agreement to our terms and conditions, ensuring clarity and mutual understanding.
- **PRICE VARIATION:** Prices may vary until receipt of your estimate, allowing for flexibility and adjustment based on your requirements.
- **PAYMENT METHODS:** For your convenience, payments can be made via bank transfer, cash, or credit card. Full payment is required upon confirmation of the order, guaranteeing a hassle-free transaction process.
- **EXTRA COSTS:** Any additional costs incurred during the event, such as last-minute additions or special requests, will be clearly communicated and billed separately to maintain transparency.
- **ALLERGIES AND DIETARY RESTRICTIONS:** Your health and satisfaction are our top priorities. Please inform us of any allergies or dietary restrictions at the time of ordering, and we will ensure that your dishes are prepared and labeled accordingly.
- **VAT EXCLUSION:** To provide you with transparent pricing, all prices listed in this brochure exclude VAT.
- **PAYMENT SCHEDULE:** We require full payment at least 3 days in advance before the commencement of the service to ensure a smooth and hassle-free experience.
- **PRICE NEGOTIATION:** All prices and packages are open for discussion. We are happy to tailor our services to meet your specific requirements.
- **QUALITY UPGRADE OPTION:** Prices are based on standard good quality catering suppliers. Should you wish to upgrade to more exclusive products, prices will be discussed accordingly.
- **MENU REVISIONS:** Menus can be revised daily to accommodate changing preferences or dietary requirements.
- **EXCLUSIVE FOOD AND MORE:** Experience the finest in culinary excellence with our exclusive food options and additional services. Let us elevate your dining experience to the next level.
- **AVAILABILITY OF PRICES AND MENUS**
The prices and menus offered are subject to availability and are valid until the end of May 2025

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