

# NEW YEAR'S EVE

8:30 AM – 12:00 PM  
BLACK-TIE DINNER

\*

## FOR THE TABLE

DO acorn ham on the bone

Manchego mature cheese

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## BLACK-TIE DINNER

Peruvian sole tiradito, black garlic mayonnaise, mirin,  
soy, and lime vinaigrette

Braised red shrimp, American-style sauce with a touch  
of Pernot and crunchy quinoa

Passion fruit sorbet with a touch of champagne

Grilled Angus beef sirloin steak with a forest aroma,  
shallots, and a port reduction

Gourmet chocolate with a crunchy heart over a cocoa  
biscuit

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## WINE AND CAVA

### Vino Tinto

DO Rioja vintage red wine, Optum

### Vino Blanco

DO Valencia chardonnay white wine

### Lucky grapes

Sweets and almond nougat

Party favours



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OGISAKA GARDEN

# NEW YEAR'S EVE

## Children's Menu

### FOR THE TABLE

DO acorn ham on the bone

Manchego mature cheese

Crispy shrimps

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Passion fruit sorbet

Grilled beef sirloin steak with deluxe  
matchstick cut chips

Gourmet chocolate with a crunchy  
heart over a cocoa biscuit

Sweets and Almond Nougat

Water and soft drinks



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# Brunch

**1ST JANUARY**  
**8 AM · 4 PM**

## *Starters*

Iberian ham  
Selection of national and international cheeses  
Selection of cooked and cured meats  
Crudit  buffer  
Salads  
Cooked shrimps and cocktail sauce

## *Mains*

Seafood paella with king prawns  
Guinea fowl supreme stuffed with boletus mushrooms in calvados brandy  
Grilled pork fillets with green pepper sauce  
Grilled lamb chops  
Garlic prawns  
Salmon supreme with a caper meuni re sauce  
Seasonal grilled vegetables  
Butter roasted American fries  
Gnocchi in a beef bolognese sauce  
Truffle vele with parmesan cheese sauce  
Pasta saut e, wok vegetables in a soy sauce

## *Dessents*

Selection of home-made desserts, Christmas sweets  
Almond nougat and wafers with a glass of cava