

Celebrate the
sound of



And it tastes too...

MELIÃ
HOTELS & RESORTS
Soul Matters

The Menu and taste the **beat**



Appetizer

Sweet Chilli Sesame Tuna

Spiralized cucumber, sweet chilli dressing, peanut crumble.

Main

Stuffed Turkey with Pistachio & Apricot

Sweet potato mille feuille, baby vegetables, asparagus, black garlic jus.

Dessert

Passionfruit Cheesecake

We wish you
happy holidays.

A discretionary service charge of 12.5% will be added to your bill.
*Please speak to a member of staff if you have a food allergy or intolerance.



The Menu and taste the **beat**



Appetizer

Burrata Salad

Heirloom Tomato, Basil Seed,
Aged Balsamic Caviar, Pesto

Main

Spinach & Ricotta Tortellini

Tomberry Tomato, Parmesan Sauce, Garlic
Crouton

Dessert

Chocolate & Hazelnut Delice

Plum and Raspberry compote,
cinnamon crumble, fresh berries

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The Menu and taste the **beat**



Amuse Bouche

Mushroom Croquettes

Soup Course

Mushroom Soup

Appetizer

Burrata Salad

Heirloom Tomato, Basil Seed, Aged
Balsamic Caviar, Pesto

Main Course

Spinach & Ricotta Tortellini

Tomberry Tomato, Parmesan Sauce,
Garlic Crouton

Main Course

Passionfruit Cheesecake

Fresh Berries, Vanilla Cinnamon Crumble

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Appetizer

Red Prawn, Scottish Poached
Scallops

Crushed purple Potato and avocado

Main

Pistachio Crushed Lamb Rack

Celeriac puree, heritage carrots, potato
dauphinoise, truffle jus

Dessert

New York Cheesecake

Raspberry Compote, fresh berries

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Soup Course

Lobster Bisque

Asparagus, saffron aioli, purple shisho

Appetizer

Black Turbot

Baby Zucchini, trio of Cauliflower, Lemon Dill Sauce

Main Course

Choose between

Stuffed Turkey

Pistachio, Apricot, Roasted Artichoke puree, Cranberry Jus

Beef Wellington

Carrot & Orange puree, heritage Carrots, Potato Fondant, Jus

Dessert

Christmas Pudding

Plum and Raspberry Compote, Vanilla Ice Cream

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Appetizer

Lobster Bisque

Asparagus, Sevruga Caviar, Saffron
Aioli, Purple Shisho

Main

Beef Wellington

Carrot & Orange Puree, Ham, Baby Carrots,
Foie Gras, Potato Fondant, Truffle Jus

Dessert

Chocolate & Hazelnut Delice

Plum and Raspberry Compote,
Cinnamon Crumble, Fresh Berries

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Amuse Bouche

Oyster Rockefeller

Appetizer

Black Turbot

Baby Zucchini, Trio of Cauliflower, Lemon
Dill Sauce

Main

Beef Tenderloin

Celeriac Puree, Heritage Carrots,
Potato Dauphinoise, Truffle Jus

Dessert

Passionfruit Cheesecake

Fresh Berries, Vanilla Cinnamon
Crumble

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The Menu and taste the **beat**



Appetizer

Sweet Chilli Sesame Tuna

Spiralized cucumber, sweet chilli dressing, peanut crumble.

Main

Stuffed Turkey with Pistachio & Apricot

Sweet potato mille feuille, baby vegetables, asparagus, black garlic jus.

Dessert

Choose from

Christmas Pudding

Plum and raspberry compote, vanilla ice cream.

Chocolate Fondant

Plum and raspberry compote, vanilla ice cream.

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The Menu and taste the **beat**



Appetizers & Soups

Roasted Tomato compote with pickled Mushroom, Spicy Hoisin Vinaigrette

California Chicken Salad with Sesame Dressing

Seared Tuna Loin in Nicoise Salad

Romaine Salad with Corn, Black Beans, Red Bell Peppers & Sherry Vinaigrette

Tomato & Mozzarella Salad with Basil & Extra Virgin Olive Oil

Fresh Garden Greens Salad

Minestrone Soup

Seafood Bisque

Salad Bar

Radicchio, Baby Spinach, Wild Rocket Leaves, Iceberg, Carrots, Green Cucumber, Cherry Tomatoes, Vegetables & Antipasti, Caper Berries, Cherry Onion, Confit Tomatoes, Grilled Artichokes, Marinated Feta, Kalamata Olives, Green Olives, Semi Dried Tomatoes.

Dressings

French Dressing, Balsamic Vinaigrette, Pink Pepper Emulsion, Tapenade, Basil Pesto, Dried Tomato Pesto, Marie Rose, Basil Aioli, Lemons, Chipotle Mayo and Wasabi, Tartar Sauce

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Live Stations

BBQ Station

Baked Salmon

Beef Brisket

Black Chicken

Honey Mustard Sous Vide Lamb Leg

Selection of Sauces

Barbecue, Garlic, Peppercorn, Lemon

Pasta Station

A selection of Pastas served with your choice of sauce

Tomato Sauce

Pesto

Bolognese Sauce

Arrabiata

Parmesan Cheese

Main Dishes

Baked Penne Tomato Pasta

Pan Seared Seabass with Orange Braised Fennel

Christmas Trimmings

Honey Glazed Carrots and Parsnips

Brussel Sprouts

Yorkshire Pudding

Steamed Vegetables

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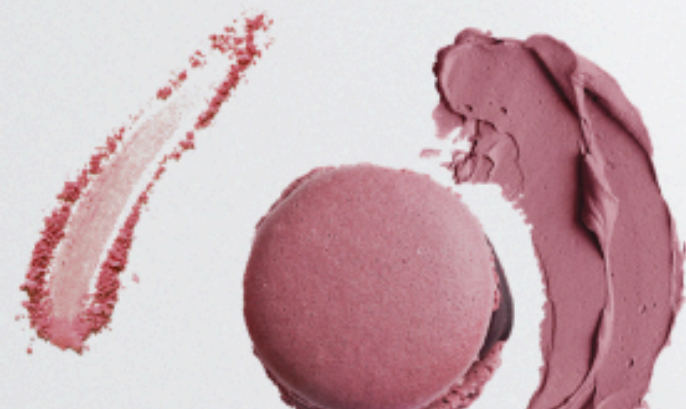
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MELIÀ
HOTELS & RESORTS
Soul Matters

the Celebrate
rhythm
of 2025.

At Melia, we take care of every little detail so that
you can enjoy this culinary experience with a lot
of rhythm and taste





And flavour
too

Amuse Bouche

Oyster Rockefeller

Soup Course

Lobster Bisque

Asparagus, saffron aioli, purple shisho

Appetizer

Black Turbot

Baby zucchini, trio of cauliflower, lemon dill sauce

Main Course

Beef Tenderloin

Celeriac puree, heritage carrot, potato dauphinoise,
truffle jus

Dessert

Passion Fruit Cheesecake

Fresh berries, vanilla cinnamon crumble

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Happy
New Year!

