



ARABELLAGOLF

EVENTS

CHRISTMAS

2023



CHRISTMAS 2023



SON VIDA
RESTAURANT



SON QUINT
RESTAURANT





RESTAURANT MENU
(prior confirmed reservation until 23.12.2023)

CHRISTMAS AND BOXING DAY

TO SHARE AT THE TABLE

- / Grilled vegetable toast with smoked cod and Kalamata vinaigrette
- / Cebón carpaccio with mustard vinaigrette and Parmesan
- / Homemade "Stracciatella" cheese with candied cherries, basil, and onion jam

MENU

- / Our traditional Christmas Soup with stuffed galets
- / Roasted Mallorcan suckling pig with "patató" and peppers
- / Almond Gató with Jijona nougat ice cream
- / Christmas sweets (nougat and butter cookie)

50€*

RESTAURANT MENU
(prior confirmed reservation until 29.12.2023)

JANUARY 1

TO SHARE AT THE TABLE

- / Confit artichokes with Iberian ham gratin
- / Scrambled free-range eggs with lightly spicy prawns
- / Salmon bites with fine herbs cheese and dill foam

MENU

- / Beef consommé with truffle-filled meat ravioli
- / Monkfish medallion with almond sauce and confit potato
- / Warm apple pie with pear wine sauce
- / Christmas sweets (nougat and butter cookie)

50€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.

EPIPHANY DAY

MENU

- / Seafood risotto with fresh arugula and cured Parmesan shavings
- / Crispy confit suckling pig cannelloni on creamed potatoes and apricot bechamel
- / Traditional *roscón de reyes* pastry
- / Christmas sweets (nougat and butter cookie)

46€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.





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RESTAURANT MENU
(prior confirmed reservation until 23.12.2023)

CHRISTMAS AND BOXING DAY

TO SHARE AT THE TABLE

- / Red tuna tartare with wasabi mayonnaise and cereal toasts
- / Plate of field-grazed Iberian ham
- / Fried cod bites with roasted garlic aioli

MENU

- / Pumpkin cream with shiitake mushrooms marinated in basil oil
- / Fried Jhon Dory with fondant onion in seafood sauce
- / Chocolate Coulant with Bourbon vanilla ice cream
- / Christmas sweets (nougat and butter cookie)

45€*

RESTAURANT MENU
(prior confirmed reservation until 29.12.2023)

JANUARY 1

TO SHARE AT THE TABLE

- / Local cheese platter
- / Sardine coca with roasted peppers
- / Avocado salad with smoked salmon and dill vinaigrette

MENU

- / Eggplant cannelloni stuffed with seafood in Mornay sauce
- / Roasted Mallorcan suckling pig with "patató" and peppers
- / Baked pears filled with nougat and clove sauce
- / Christmas sweets (nougat and butter cookie)

45€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.



SON VIDA
RESTAURANT

RESTAURANT MENU
(prior confirmed reservation until 04.01.2024)

EPIPHANY DAY

MENU

- / Avocado mille-feuille with tuna belly and black olive vinaigrette
- / Confit Iberian pork cheek with truffled gnocchi
- / Traditional *roscón de reyes* pastry
- / Christmas sweets (nougat and butter cookie)

45€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.





SON QUINT
RESTAURANT

RESTAURANT MENU
(prior confirmed reservation until 23.12.2023)

CHRISTMAS AND BOXING DAY

TO SHARE AT THE TABLE

- / Smoked cheese and winter truffle mille-feuille
- / Traditional seafood fry
- / White asparagus with "Trampó" vinaigrette and bread soup tile

MENU

- / Steamed shrimp salad with cocktail sauce and pineapple brunoise
- / Spiced rice soup
- / Cold mango and coconut cream
- / Christmas sweets (nougat and butter cookie)

48€*

RESTAURANT MENU
(prior confirmed reservation until 29.12.2023)

JANUARY 1

TO SHARE AT THE TABLE

- / Curry mussels casserole
- / Field-grazed Iberian ham platter
- / Smoked salmon coca with sweet and sour pickles and dill vinaigrette

MENU

- / Eggplant stuffed with seafood and Mahon cheese gratin
- / Mallorcan lamb ribs on roasted garlic Parmentier and rosemary sauce
- / Dark chocolate tart with dulce de leche, stewed red berries, and vanilla ice cream
- / Christmas sweets (nougat and butter cookie)

48€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.



SON QUINT
RESTAURANT

RESTAURANT MENU
(prior confirmed reservation until 04.01.2024)

EPIPHANY DAY

MENU

- / Fish and shellfish rice stew
- / Suckling pig terrine with sweet potato puree and black mantle sauce
- / Traditional *roscón de reyes* pastry
- / Christmas sweets (nougat and butter cookie)

45€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.





CHRISTMAS AND BOXING DAY

MENU

- / Our traditional Christmas Soup with stuffed galets
- / Roasted Mallorcan suckling pig with roasted potatoes and peppers
- / Almond cake with creamy nougat ice cream

45€*

DECEMBER 31 / JANUARY 1

MENU

- / Beef consommé with truffle-filled meat ravioli
- / Monkfish medallion with almond sauce and confit potato
- / Warm apple pie with pear wine sauce

45€*

EPIPHANY DAY

MENU

- / Free-range chicken velouté with olive bread
- / Confit suckling pig cannelloni on roasted sweet potato and foie truffle bechamel
- / Traditional *roscón de reyes* pastry

45€*

*Drinks according to consumption. Prices with VAT.
All prices are per person.





SON QUINT
RESTAURANT



ONLY AVAILABLE FOR **TAKE AWAY**

CHRISTMAS AND BOXING DAY

MENU

- / Steamed shrimp salad with sweet and sour sauce and pineapple chips
- / Slow-cooked veal cheek with potato mille-feuille and Oporto sauce
- / Cold mango and coconut cream
- / Bottle of cava

45€*

DECEMBER 31 / JANUARY 1

MENU

- / Eggplant stuffed with seafood and Mahon cheese gratin
- / Mallorcan lamb ribs on roasted garlic Parmentier and rosemary sauce
- / Dark chocolate tart with dulce de leche, stewed red berries, and vanilla ice cream
- / Bottle of cava

45€*

EPIPHANY DAY

MENU

- / Seafood rice casserole
- / Roast suckling pig terrine with sweet potato puree and black truffle sauce
- / Traditional *roscón de reyes* pastry
- / Bottle of cava

45€*

**Drinks according to consumption. Prices with VAT.
1 bottle of sparkling wine for every 2 menus. All prices are per person.

