

The magic of
a sandy Christmas.



New Year's Eve at
Baobab Suites.

Would you like to join us?

BB. LOUNGE CLUB

BAOBAB
SUITES ★★★★★

31 DEC



31 DEC

Happy New Year

Foie Royale and millet
with vanilla oil and gingerbread

Lobster carpaccio with a finger lime vinaigrette,
spicy emulsion and sprouts

Roasted sea bass with herbs de Provence,
sweet potato parmentier and clam/razor clam sauce

Yuzu sorbet with crystallized petals

Grilled Aberdeen Angus sirloin steak,
potato and porcini mushroom terrine with a truffle and foie sauce

Chocolate, praline
and chestnut ingot

Our homemade chocolates
'Lucky' grapes

WINERY

Welcome drink BARON FUENTÉ BRUT GRAN RESERVA.

Pinot Meunier, Chardonnay y Pinot Noir – AOC Champagne

(WHITE WINE) Tierra fundida Blanco - Listán blanco, Albillo Criollo y Verdello, Tenerife

(RED WINE) Ostatu selección - Tempranillo y Graciano, La Rioja



31 DEC

Vegetarian Menu

Avocado in textures
with millet

Melon carpaccio with toasted pine nuts,
watercress, honey and extra virgin olive oil

Mushroom bonbon
with potato foam and herb oil

Yuzu sorbet with crystallized petals

Glazed seitan with roasted onion juice
and a side of baby vegetable panache

Beet, avocado
and green apple sponge cake

Our homemade chocolates
'Lucky' grapes

WINERY

Welcome drink BARON FUENTÉ BRUT GRAN RESERVA.

Pinot Meunier, Chardonnay y Pinot Noir – AOC Champagne

(WHITE WINE) Tierra fundida Blanco - Listán blanco, Albillo Criollo y Verdello, Tenerife

(RED WINE) Ostatu selección - Tempranillo y Graciano, La Rioja