



# Gala Dinner

Our gala dinners consist of individual starters, a fish course, a meat course and a dessert, all chosen from among the options available.

Menus must be ordered in advance and must be the same for all guests.

In case of allergies or intolerances, kindly contact our Sales Department.



**SH VILLA GADEA**  
RESORT + THALASSO  
\*\*\*\*\*  
Altea



# Gala Dinner

## Individual starters

Langoustine, avocado and mango salad

Roasted langoustine, coconut and lemon grass cream

Chargrilled octopus carpaccio,  
with chopped dried tomatoes, guindilla peppers and peach

Creamy foie gras with brandy, spiced bread,  
caramelised sweet potato and pistachio powder

Prawn tartare, coconut and almond garlic soup

Bonito tataki, sweet guindilla pepper gazpacho  
and avocado and coriander mousse

Free-range chicken, boletus, Port sauce and Parmesan  
cannelloni

## Fish

Salmon marinated in black miso,  
cucumber salad, mint and basil

Roasted sea bass,  
sautéed porcini mushrooms and mussel oil

Roasted turbot, cream of celery root and black garlic

Roasted corvina, langoustine sauce and sautéed snow peas

Confit cod, smooth piquillo  
pepper cream and sautéed green garlic

## Meat

Beef fillet, duck foie gras and potato

Aged, glazed beef rib,  
cauliflower parmentier and crunchy kale

Ibérico pork knuckle cooked at a low temperature,  
creamy pumpkin and Marsala sauce

Boneless lamb shoulder, apple and snow peas cream

Chargrilled Ibérico pork loin,  
confit potatoes and vegetables

## Dessert

Cream Mille-Feuille

Nougat mousse

Chocolate, biscuit and caramel

Passion fruit

Raspberry textures

Chocolate and mantecao

## SH Selection Wine Cellar

We offer an extensive variety of Valencian  
and Spanish wines and cava. Please ask for details.

Beer, soft drinks, mineral water  
Tea and coffee

**RRP:** €75\*/ person

Choose one option for each course and from the drink selection.  
The menu includes basic table linen and menu cards.



VAT included