THE CHEF'S TABLE

PRIVATE DINING

Beach House
RESTAURANT MARBELLA

SPRING | SUMMER

1st May to 30th September

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INTRODUCTION

THE CHEF'S TABLE EXPLAINED

Our Chefs table is an exclusive and unique private dining experience for up to 14 guests, located poolside, within the private quarters of The Residence hotel.

Allow the smoky aromas of the 'Santa Maria' wood-burning grill to excite the senses whilst you reminisce with friends across the 16th century banquet table.

Occasionally your personal chef will break the flow of conversation to introduce the next course which he and his assistant will have lovingly prepared right in front of your eyes.

For all preliminary enquiries please send an email to:

info@thebeachhousemarbella.com

WELCOME DRINKS

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(Please choose 3 or 4 different items)

Pitcher of Sangria
red, white, rose or Cava
€30.00 per pitcher

Non-Alcoholic Punch
homemade flavoured ice tea
€15.00 per pitcher

Draught Lager
Cruzcampo
€5.00 per glass

Suggested Cocktails
Aperol spritz | Hugo spritz | Mojito | Daquiri | Piña Colada
from **€15.00** per cocktail

Premium Gins
Hendricks | Brockmans | Gvine | Gin Mare
from **€15.00** per G & T

White Wine
Marques de Riscal, Organic Sauvignon Blanc
€36.00 per bottle

Rose Wine
Minuty, Côtes de Provence, Granache
€48.00 per bottle

Cava
Raventos I Blanc, Sadurni d´Anola
€45.00 per bottle

Prosecco
Machio del Cavalleri
€45.00 per bottle

Champagne
Laurent Perrier Brut
€95.00 per bottle

Rose Champagne
Laurent Perrier Rose
€165.00 per bottle

Please advise if you would like to see our full wine, champagne or cocktail lists
(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)

TASTING MENUS

TASTING MENUS

(Please choose your preferred menu)

MENU #ONE

€105.00 menu only
€145.00 with wine pairing

CANAPÈS

Vegetarian
garlic and coriander flat bread with middle eastern mezze

Fish and Seafood
salmon tartar, split coriander cream | seafood croquette

Meat
boneless tempura spare rib, kimchi cream

DEGUSTATION

Devilled Fillets of Local Mackerel
cucumber and fennel
(white wine pairing – Knaia / Verdejo / Rueda, Spain)

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Chargrilled King Prawn, Calamari and Avocado Salad
fresh mango and chilli salsa
(white wine pairing – Enate 234 / Chardonnay / Somontano, Spain)

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Barbecue Peking Duck
family style with crispy duck crackling, cucumber, spring onion, hoi sin and pancakes
(rose wine pairing – Cuvee de Lices, Granache, Côtes de Provence)

~

Classic Coronel
homemade lime sorbet belnded with fresh mint and rum

~

Glazed Short Rib of Beef
sweet potato and smoked paprika puree
(red wine pairing – Cal Pla / Garnacha, Cabernet / Priorato, Spain)

DESSERT

Assiette of Desserts
a selection of miniature homemade desserts
(dessert wine pairing – Aliagal, Moscatel, Malaga, Spain)

CHEESE

Continental Cheeses
with accompaniments
(port wine pairing – Ruby)

(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)

MENU #TWO

€125.00 menu only
€175.00 with wine pairing

CANAPÈS

Vegetarian
grilled halloumi and black olive tapenade crostini

Fish and Seafood
tuna and avocado tartar | seafood croquette

Meat
Apple and Hazelnut Steak Tartar

DEGUSTATION

Tandoori King Prawn and Local Calamari
cuttlefish bhaji, malay curry sauce, cucumber raita
(white wine pairing – Bestheim / Gewurtztraminer / Alace, France)

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Lemon and Herb Spatchcock Chicken
tabbouleh salad, chargrilled vegetables, harissa spiced mayonnaise
(rose wine pairing – Whispering Angel, Granache, Côtes de Provence)

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Barbecued Wild Sea Bass
duo or organic beetroot, mustard herb and celeriac remoulñade
(white wine pairing – Jean Leon Petit / Chardonnay / Pago, Spain)

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Classic Coronel
homemade lime sorbet blended with Champagne and Grey Goose

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Iberian Pork Secreto
Potato and smoked wild mushroom sauté, whisky pepper sauce
(red wine pairing – Diaz Bayo / Tinto del Pais / Ribera del Duero, Spain)

DESSERT

Assiette of Desserts
a selection of miniature homemade desserts
(dessert wine pairing – Ordoñez 2, Moscatel, Malaga, Spain)

CHEESE

Continental Cheeses
with accompaniments
(port wine pairing – LBV)

(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)

MENU #THREE

€150.00 menu only
€220.00 with wine pairing

CANAPÈS

Vegetarian
goats cheese and caramelised apple croquette

Fish and Seafood
crab cake | salmon ceviche taco

Meat
Lebanese lamb spring roll

DEGUSTATION

Chilli Glazed Local Octopus
risotto nero, saffron aioli
(white wine pairing – Avancia Cuvee de O / Godello / Valdeorras, Spain)

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Duo of "Almadraba" Tuna
tataki and tartare
(rose wine pairing – Domaine Ott / Granache / Côtes de Provence)

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Chargrilled Lobster, Scallop and King Prawn
Thai green curry
(white wine pairing – Chablis, Boissonneuse, Julien Brocard / Burgundy France)

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Mango Margarita Coronel
homemade mango sorbet blended with Don Julio tequila, triple sec and lime

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Flash Grilled Fillet Steak
crushed potatoes with Malaga olive oil, grilled asparagus spear, fried quails egg
(red wine pairing – Frontaura / Tinta de Toro / Toro, Spain)

DESSERT

Assiette of Desserts
a selection of miniature homemade desserts
(dessert wine pairing – Rey Fernando de Castilla / Pedro Ximenez / Jerez, Spain)

CHEESE

Continental Cheeses
with accompaniments
(cognac pairing – Hennessey VSOP)

Paired wines may be changed without notice depending on vintage
(Prices include 10% IVA/VAT, optional 10% service charge applied to parties of 10 or more)

FURTHER INFORMATION

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- The Chefs table rates detailed in this brochure are based on a minimum of 10 adult guests and a maximum of 14.
- The large, reclaimed Spanish red pine banquet table will be adorned with ornaments and floral arrangements by interior designer and owner Lucy McCrow, a service which is included in the menu price.
- Menus will be printed in house with a bespoke message, watermark or company logo, a service which is included in the menu price.
- Place cards can be printed in house at an additional cost.
- Please be informed that we always work with market fresh seasonal produce. For this reason, menu ingredients and recipes may have to moderately change at short notice.
- As wines change both in the bottle and from one vintage to the next, we may suggest an alternative in the run up to your event.
- The Chef's table is an alfresco dining event and cannot take place during inclement weather. If the forecast looks bad an alternative arrangement will need to be agreed upon.
- Live entertainment is not permitted within the private grounds of The Residence. There is a "Bose Sound Touch 30" audio system located in the Pergola which can be synced with any iPhone or Android for use with personal playlists.
- Unless you have exclusive use of all five guest rooms in The Residence, we may have to relocate you to the beach lounge, interior bar or restaurant terrace from 00:00. This entirely depends on the occupancy of other rooms. For this reason, we advise Chef's Table banquets to commence from around 19:00.
- The Chef´s Table is located adjacent to The Residence salt water pool. Please note there is no lifeguard on duty and glass is not permitted in the pool.

Contact Us

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Beach House
MARBELLA