



# *Chef's Table & Blind Tasting Experiences*

Immersive culinary journeys curated exclusively  
for private villas and intimate events

Our Chef's Table Experience is an intimate, immersive dining journey curated and hosted personally by the chef. Set within the privacy of your villa, this experience invites guests into the creative process - with each course introduced, explained, and finished with precision and care.

Elegant, personal, and refined, this experience is designed for guests who appreciate exceptional cuisine and storytelling.

#### INCLUDED

- Chef-hosted multi-course tasting menu
- Direct chef interaction and storytelling
- Professional service team
- Elegant table setup and styling
- Full clean-down of kitchen and dining area

#### OPTIONAL ENHANCEMENTS

- Wine pairing or sommelier service
- Champagne upgrade
- Floral and candle styling
- Live acoustic or ambient music



## *Chef's Table - An Intimate Culinary Journey*

### IDEAL FOR

Milestone celebrations • Food lovers • Intimate private dinners • VIP guests

From €280 per person + VAT

### SAMPLE CHEF'S TABLE MENU

Seasonal & bespoke

#### ON ARRIVAL

Champagne or house signature cocktail  
Chef's opening amuse-bouche



#### COURSE I

Hamachi crudo  
Yuzu • cucumber • olive oil pearls



#### COURSE II

Burrata espuma  
Roasted heritage tomatoes • basil essence



#### COURSE III

Fresh handmade pasta  
Wild mushrooms • aged Parmesan • truffle

#### COURSE IV

Line-caught sea bass  
Shellfish velouté • fennel • citrus



#### COURSE V

Beef tenderloin  
Truffle potato purée • red wine reduction



#### PRE-DESSERT

Green apple granita  
Herb infusion



#### DESSERT

Dark chocolate crèmeux  
Sea salt • raspberry



#### PETIT FOURS

Handmade sweets | Coffee & tea service

The Blind Tasting Experience is a unique, multi-sensory dining concept designed to heighten taste, aroma, texture, and sound by temporarily removing sight. Guests are guided through a curated tasting menu while blindfolded, allowing flavours to be experienced in their purest form.

Unexpected, playful, and unforgettable - this experience is designed to surprise and connect guests in a truly memorable way.

#### INCLUDED

- Blind tasting concept and hosting
- Curated multi-course tasting menu
- Professional service team
- Guided sensory experience
- Table setup and full clean-down

#### OPTIONAL ENHANCEMENTS

- Wine or cocktail pairing (served prior to blindfolding)
- Live ambient music
- Personalised menu cards as a keepsake



## *Blind Tasting Experience* *A Sensory Dining Adventure*

#### IDEAL FOR

Private celebrations • Corporate experiences • Team bonding • Experiential dining enthusiasts

From €320 per person + VAT

#### EXPERIENCE FLOW

- Guests are seated and guided by our team
- Blindfolds are provided
- Each course is introduced verbally by the chef or host
- Guided sensory interaction throughout the experience
- Blindfolds are removed for the dessert finale

#### SAMPLE BLIND TASTING MENU

Exact dishes remain a surprise

##### OPENING BITE

Crisp • creamy • citrus



##### COURSE I

Fresh • herbal • chilled



##### COURSE II

Warm • earthy • umami



##### COURSE III

Delicate • marine • aromatic

##### COURSE IV

Rich • slow-cooked • comforting



##### PRE-DESSERT

Clean • icy • refreshing



##### DESSERT REVEAL

Decadent • smooth • indulgent



##### PETIT FOURS

Sweet finale with coffee & tea

# BOOKING INFORMATION & TERMS

We can organize all of the above experiences fully tailored to your villa stay and guest preferences.

- All prices listed are valid for 2026.
- Pricing is subject to availability, guest numbers, location, and final menu selection.
- A minimum of 10 guests applies for standard pricing. Events with fewer than 10 guests may be subject to a minimum spend or adjusted private dining rate.
- A minimum spend may also apply depending on date, season, and event requirements.
- All experiences are customized and confirmed upon final proposal approval.
- A deposit is required to secure the booking and event date.
- Full payment must be made between 3–5 days prior to the event date.
- Final guest numbers must be confirmed in advance prior to the event.
- Cancellations or date changes may be subject to fees depending on notice period.
- Dietary requirements and allergies must be communicated prior to the event.
- Service hours, staffing requirements, and logistics will be confirmed during planning.

Our team works closely with villa concierges and guests to ensure a seamless, discreet, and luxury hospitality experience from planning through execution.

