



*Signature Dining  
Experiences*

Curated Private Dinner Collection

A collection of immersive private dining experiences designed for luxury villas, celebrations, and unforgettable gatherings.

Each experience blends culinary artistry, refined presentation, and intuitive service transforming your table into a moment worth remembering.

From arrival to final clean-down, every detail is seamlessly managed so you can simply host, relax, and enjoy.

## Every Experience Includes...

Chef-hosted multi-course dining experience | Direct chef interaction and storytelling

Dedicated hospitality service team | Refined tablescape setup and styling | Full kitchen and dining area clean-down



### THE SIGNATURE EXPERIENCE

Refined, simple, and elegant - designed for intimate villa evenings and relaxed celebrations.

€120 per person + VAT

Includes:

- Chef-led dining experience inspired by your chosen theme
- 1 refined starte
- 1 main course
- Chef's seasonal accompaniment
- 1 dessert
- Private chef
- Standard table setup

### THE PRESTIGE EXPERIENCE

A premium dining experience featuring elevated ingredients and restaurant-level execution brought privately to your table.

€195 per person + VAT

Includes:

- Chef-curated dining experience
- Seasonal premium ingredients
- 2 refined starters
- 2 premium main courses
- 2 seasonal accompaniments
- 1 premium dessert
- Private chef & full service team
- Standard table setup

### THE ELEVATED EXPERIENCE

Our most popular experience, offering greater variety, enhanced service flow, and refined presentation - perfect for birthdays and stylish gatherings.

€165 per person + VAT

Includes:

- Curated dining experience inspired by your chosen theme
- 2 refined start
- 2 main course
- Chef's seasonal accompaniment
- 1 signature dessert
- Private chef & professional service staff
- Standard table setup

### THE ICON EXPERIENCE

Our most exclusive private dining experience, created for milestone celebrations and extraordinary occasions.

€250 per person + VAT

Includes:

- Fully bespoke chef-led dining experienc
- Luxury ingredients such as truffle, lobster, premium cuts, or sushi-grade fish
- Multiple refined starters
- Premium main course selection
- Seasonal accompaniments
- Signature dessert or custom celebration cake
- Private chef, full service team & bespoke tablescape styling

Experience levels differ in menu variety, ingredient selection, service team size, and presentation - allowing you to select the experience that best suits your occasion.

## Example Menus

Menus are curated and complete.  
Dish selection and quantity vary according to the  
chosen experience level.

### LA MESA ESPAÑOLA *Modern Spanish Classics*

#### STARTERS

Truffled Tortilla Española  
Gambas Pil Pil  
Iberian Ham & Manchego Croquettes



#### MAIN COURSES

Seafood Paella  
Beef Tenderloin with Wild Mushroom Jus  
Herb-Crusted Sea Bass



#### SEASONAL SIDES

Rosemary Potatoes with Truffle Oil  
Grilled Seasonal Vegetables



#### DESSERTS

Crema Catalana  
Churros with Warm Chocolate



### NOTTE ITALIANA *Elegant Italian Comfort*



#### STARTERS

Burrata with Cherry Tomatoes & Basil  
Crispy Arancini  
Rosemary Focaccia



#### MAIN COURSES

Tagliatelle al Tartufo  
Herb-Baked Mediterranean Sea Bass  
Chicken Piccata



#### SEASONAL SIDES

Grilled Asparagus with Parmesan  
Roasted Seasonal Vegetables



#### DESSERTS

Classic Tiramisu  
Panna Cotta with Berries

### GREEK EVENING *Mediterranean Elegance*



#### STARTERS

Horiatiki Salad  
Spinach & Feta Spanakopita  
Zucchini Fritters with Tzatziki



#### MAIN COURSES

Lamb Kleftiko  
Grilled Sea Bream  
Chicken Souvlaki



#### SEASONAL SIDES

Lemon-Roasted Potatoes  
Grilled Vegetables with Feta



#### DESSERTS

Greek Yogurt with Honey & Walnuts  
Baklava

## NOCHE DE SABORES

*Refined Mexican Flavours*



### STARTERS

Tuna Tostadas  
Fresh Guacamole  
Chicken Taquitos



### MAIN COURSES

Slow-Braised Beef Birria Tacos  
Chicken Mole  
Cochinita Pibil



### SEASONAL SIDES

Cilantro-Lime Rice  
Sweet Plantains



### DESSERTS

Tres Leches Cake  
Churros with Cinnamon Sugar

## SILK ROAD NIGHT

*Warm, Spiced & Sophisticated*



### STARTERS

Hummus Bil Tahini  
Smoky Baba Ganoush  
Labneh with Za'atar



### MAIN COURSES

Slow-Cooked Lamb Tagine  
Mixed Grill Selection  
Spiced Chicken Skewer



### SEASONAL SIDES

Fragrant Basmati Rice  
Roasted Cauliflower with Tahini



### DESSERTS

Pistachio Baklava  
Orange Blossom Rice Pudding

## ORIENTAL NOIR

*Contemporary Asian Fusion*

### STARTERS

Spicy Tuna Tartare  
Crispy Vegetable Gyoza  
Chicken Satay with Peanut Sauce



### MAIN COURSES

Teriyaki Salmon  
Beef Bulgogi  
Thai Green Curry



### SEASONAL SIDES

Steamed Jasmine Rice  
Garlic Bok Choy



### DESSERTS

Mango Sticky Rice  
Coconut Panna Cotta



## SUSHI SOIRÉE

*Modern Japanese Elegance*

### STARTERS

Salmon & Tuna Sashimi  
Yellowtail Carpaccio  
Wakame & Cucumber Salad



### MAIN COURSES & SELECTION

Signature Maki & Uramaki Rolls  
Nigiri Assortment  
Crispy Rice with Spicy Tuna



### SEASONAL SIDES

Steamed Rice with Sesame  
Pickled Ginger & Wasabi



### DESSERTS

Matcha Cheesecake  
Mochi Selection



## *Optional Enhancements*

Available upon request:

- Premium cocktail & wine packages
- Bespoke table styling & floral design
- Live music, DJ or cultural entertainment
- Custom celebration cakes

# 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.

