2025

The Timeless Spirit *of* CHRISTMAS

Christmas Program
at Grand Hotel Son Net

The glow of the past dances
with the promise of the present.
As if time itself, for a moment, wished
to believe in magic again.
Because there are parties one
never forgets, flavours that awaken
memories, and a spirit — eternal and
radiant — that invites us to toast to the
impossible.

Welcome to a Christmas where love
and sparkle come together
under Gatsby's sky.

24
December

Christmas Eve

19.30h

Four courses menu tailored for the occasion.

138€

72€
Children from 4 to 12 years old

25
December

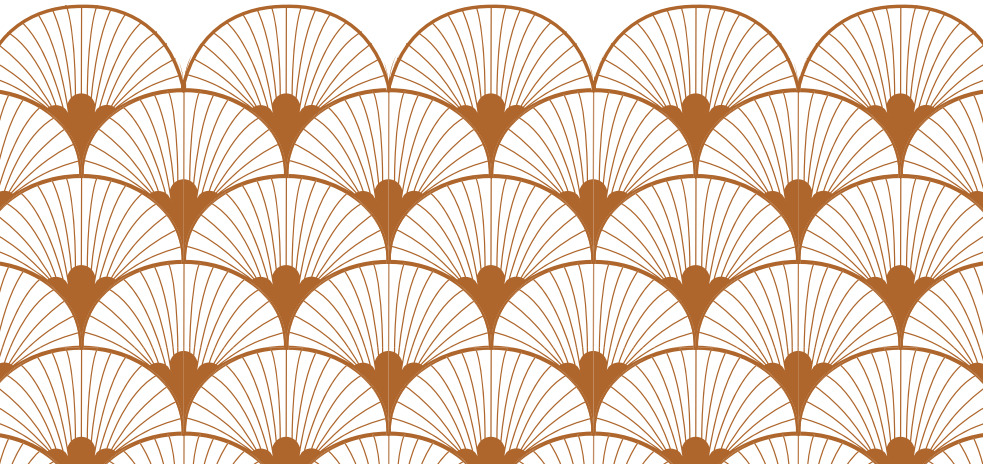
Christmas Day

13.00h
19.30h

Four-course menu available during lunch or dinner service.

145€

72€
Children from 4 to 12 years old



26
December

Mar&Duix

Enjoy our à la carte service and
our suggestions at Mar& Duix.

28
December

Vineyard experience

The management is pleased to invite
you to our traditional visit to the vineyard
and Mallorcan wine tasting on the 28th,
at our private vineyard, at 16.00h.

78€ As cortesy for our guests

30
December

Tramuntana Hiking

Tailored route with our private guide
through the Tramuntana Mountains.

Exclusive for in-house guests

VAT included / Drinks not included, except on New Year's Eve & Brunch.

31
December

New Years's Eve 'The Great Gatsby'

20.00h

Welcome cocktail, gala dinner with wine pairing, traditional lucky grapes, open bar, and late-night bites.
Live music and entertainment.

595€

125€
Children from 4 to 12 years old

172€
Children from 13 to 17 years old

1
January

Grand New Year's brunch

Celebrate the start of the year with the property's signature brunch.

185€

90€
Children from 4 to 12 years old

125€
Children from 13 to 17 years old

VAT included / Drinks not included, except on New Year's Eve & Brunch.

24
December

Christmas Eve

Lobster ravioli, white port sauce, tarragon and bergamot

Sautéed scallops, pumpkin purée, black truffle, fennel and orange sauce

Glazed roulade of local Wagyu oxtail, ceps, sage parmentier and shallots

Christmas ball – creamy chocolate and caramel, coffee and crispy puffed rice

Christmas sweets

Vegan Proposal

Salt-roasted beetroot tartar, green apple, sea grapes and soy yogurt

Chestnut and wild mushroom cream, tofu dumplings, chili picada

Pumpkin risotto, maitake mushrooms, pine nuts and white truffle

Coconut and pandan panna cotta, tapioca and rhubarb sorbet

Christmas sweets



25
December

Christmas Day

Christmas soup – stuffed pasta shell with local black pork and vegetables

Wild sea bass, pak choi, Champagne beurre blanc sauce and Oscietra caviar

Stuffed guinea fowl, roasted onion purée, potato fritter, foie gras and aged wine sauce

Caramelised chocolate mousse, citrus cream and crunchy panettone

Christmas sweets

Vegan Proposal

Christmas soup with mushrooms, vegetables, white miso and chives

Beluga lentils with ceps, corn cream and smoked kimchi paste

Spiced ratatouille, coconut and harissa sauce, creamy barley

Sheep's milk labneh and white chocolate, mixed berries, mandarin streusel and spiced coffee ice cream

Christmas sweets

31
December

New Years's Eve "The Great Gatsby"

Welcome cocktail

Scallop carpaccio, beluga caviar, green asparagus, yuzu and black sesame

Teardrop peas, low-temperature egg yolk, Melanosporum truffles and fleur de sel

Wellington sole with spinach, maitake mushrooms and amontillado hollandaise sauce

Green apple sorbet, citrus and dill

Wagyu beef, smoked leek and white truffle foam sauce

Cherry and pistachio ingot and rhubarb sorbet

Vegan Proposal

Winter root vegetables, roasted onion, miso and lime butter, toasted hazelnuts

Teardrop peas, vegetable pil-pil, melanosporum truffle and fleur de sel

Beetroot Wellington, mushroom duxelle, vegetable demi-glace and fresh wasabi

Green apple sorbet, citrus and dill

Jerusalem artichoke gnocchi, wild enoki mushrooms, smoked leek and white truffle

Cherry and pistachio ingot and rhubarb sorbet

VAT included

1
January

Grand New Year's brunch

Stations

Acorn-fed Iberian ham, crystal bread and ramallet tomato

Gillardeau oysters, tiger's milk with smoked chili

Assortment of smoked and marinated fish

Shrimp cocktail with tropical fruits

Duck foie gras mi-cuit, tomato jam and brioche

Ceviche of sea bass, tiger's milk, sweet potato and corn

Waldorf salad

Beef tenderloin carpaccio with rocket and Parmesan cheese

Caesar salad with grilled grain-fed chicken, Parmesan cheese and croutons

Fruit and vegetable ceviche

Sun-dried tomato hummus, basil and vegetable crudités

Lobster salad, pickled lemon dressing and lemon verbena

Marinated vegetables in balsamic vinegar and herbs

1
January

Grand New Year's brunch

Please, choose from...

Lobster, coconut and lemongrass cream

Scrambled eggs with crayfish and confit garlic mousseline

Confit and fried artichokes with smoked chili romesco sauce

Eggplant "Parmigiana"

Spaghetti with truffled carbonara

Pumpkin, mushroom and white truffle risotto

Wagyu mini burger with bacon, caramelised onion and smoked cheddar cheese

Simmental sirloin steak, Oporto sauce, sautéed asparagus and mushrooms

Sautéed tofu and cardamom, lime vegetables and glutinous rice

Wild sea bass with Hollandaise sauce and sautéed bimi

Wagyu mini burger with bacon, caramelised onion and smoked cheddar cheese

Simmental sirloin steak, Oporto sauce, sautéed asparagus and mushrooms

Sautéed tofu and cardamom, lime vegetables and glutinous rice

Wild sea bass with Hollandaise sauce and sautéed bimi

VAT included

1
January

Grand New Year’s brunch

Desserts

Caramelized puff pastry mille-feuille, raspberries and cream

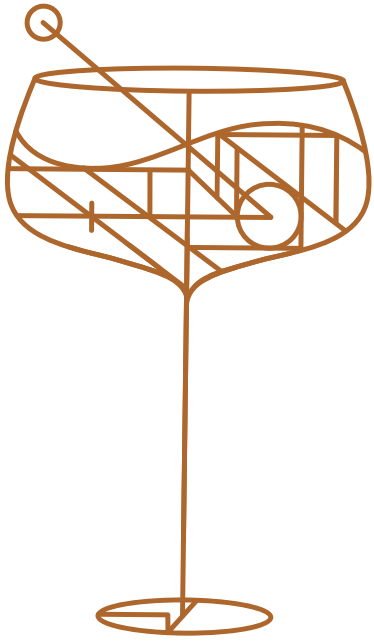
Almond nougat mousse with red berries

Madagascar vanilla crème brûlée

Vegan carrot cake

Chocolate cake in textures

Coconut and kaffir lime panna cotta with rum-infused pineapple



VAT included

Cancellation Policy

24.12 & 25.12

100% prepayment required upon booking confirmation.

Cancellations up to 7 days before the event will receive a full refund of the deposit.

Cancellations made between 7 days and 72 hours before the event will receive a 50% refund.

Cancellations made less than 72 hours before the event are non-refundable.

31.12 & 01.01

100% prepayment required upon booking confirmation.

Cancellations made before December 15th will receive a full refund of the deposit.

Cancellations made after December 15th will receive a 50% refund.

Cancellations made after December 23rd are not refundable.

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+34 97 114 70 00

GRAND HOTEL
SON NET

Prices in €, 10% VAT included
Drinks not included, except New Year's Eve & New Years's

info@sonnet.es