



Grand Hotel
ALASSIO
BEACH & SPA RESORT



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Allergens

- 1 Cereals containing gluten
- 2 Crustaceans and products thereof
- 3 Eggs and products thereof
- 4 Fish and products thereof
- 5 Peanuts and products thereof
- 6 Soybeans and products thereof
- 7 Milk and products thereof (including lactose)
- 8 Nuts namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, and products thereof
- 9 Celery and products thereof
- 10 Mustard and products thereof
- 11 Sesame seeds and products thereof
- 12 Sulphur dioxide and sulphites
- 13 Lupin and products thereof
- 14 Molluscs and products thereof

If you have any food allergy and/or intolerance, please ask our staff for information about the food and drinks we serve.

#GrandStories

GRAND CASINO ROYALE NYE 2024

Sunday, December 31st 2023

GRAND CASINO ROYALE

The most awaited night of the year
at the Grand Hotel Alassio

Dear Guests,
join us for a thrilling evening dedicated to the iconic James Bond movie at our Happy Casino Royale event!

From 7:30 PM

Be greeted with a warm welcome aperitif featuring the incredible tip tap performance by Stefano and the strolling band Clan Dei Ribot. Get ready to immerse yourself in the world of gambling as the Grand Hotel hall is transformed into a casino with blackjack and roulette tables, just like in Ian Fleming's novels.

At 8:30 PM

Strike a pose for 007-themed pictures and have your portrait drawn by our talented caricaturist Francesco.

Then, take your seat for the Gala dinner at 9 PM, prepared by our Executive Chef Roberto Balgisi. Indulge in a delectable feast while enjoying live music and captivating performances.

Midnight

As the clock strikes midnight, get ready for an unforgettable celebration with live music, a DJ set, and specially crafted cocktails by our skilled bartender Stefano.

Entrée
Beef and smoked salmon tart ¹⁴
Octopus with potato, tomato confit, taggiasca olive ¹³⁴

Cena placée



STARTERS

Tomato stuffed with sea bass and purple shrimp, celeriac cream, marjoram oil, sweet black garlic ²³⁷¹⁹

Scallop and calf head with Madera demi-glace and black truffle ⁷¹⁹¹⁴



FIRST COURSES

Stockfish tortelli in crustacean sauce with crunchy artichokes ¹²³⁴⁷

Beetroot carnaroli with caviar, herb and citrus monkfish, fish sauce ⁴⁷



MAIN DISH

Turbot with lobster in soup with roast pak-choi ²⁴⁷



DESSERT

Exotic passion ¹³⁷⁸

Concluding with cotechino and lentils ¹²

Included: a bottle of wine, water and coffee. Upon request the bottle for toast.