



RESTAURANT AT GAIA HOTEL AND NATURE RESERVE

New Year's Eve Dinner, 2025

Salad

Your choice of:

New Year's Salad

Combination of lettuce, cherry tomatoes, avocado, spinach, grapes, apple, red onion, tangerine & croutons accompanied with chef's mango-chia dressing

Cous Cous Salad (Vegan)

Tender spinach, tomato & couscous with orange juice, red onion, green onion, radish & sweet corn with an herbal dressing

Camembert Cheese Salad & Combination of Olives.

Base of lettuce, cherry tomatoes, red onion, Camembert Cheese, Mixed Olives and House Bread Croutons accompanied by a Tropical dressing made from Passion Fruit & Spices.

Soups

Your choice of:

Cream of Shrimp with Cognac

Shrimp cream prepared with a seafood base, topped with shrimp flambéed with cognac.

Artichoke Soup With Cheese Dice & Truffle Cream

Cream of artichokes on chicken background with truffle cream accompanied by dice Fried Tico cheese.

Potato Cream Soup with Beetroot (Vegan)

Cream of potato soup, simmered with vegetables, garlic & onion decorated with beetroot and chives

Main Dishes

Your Choice Of:

Duck Breast with Wild Blackberry Sauce

Duck breast prepared on the grill and accompanied by a red wine reduction. Served with mini vegetables sautéed with rosemary potatoes

Grilled Fish Fillet with Passion fruit, Ginger and Herb Glaze.

Grilled fish fillet with a passion fruit & herbs glaze accompanied by mashed broccoli & potato and Steamed vegetables

New York Steak in Green Pepper Sauce

Succulent cut of New York steak, cooked to order, served with rosemary potatoes, pods & candied cherry tomatoes accompanied with a green pepper sauce, wine and sweet cream

Grilled salmon fillet in butter, lemon and caper sauce

Grilled salmon with garlic confit sauce, lemon wedges, butter, red onion, white wine and capers accompanied by mashed potatoes and cherry tomatoes and sautéed pots with spices.

Roasted Eggplant Stuffed With Tofu

Half a roasted eggplant stuffed with a mixture of garlic, onion, mushrooms and tofu

Desserts

Your Choice Of:

Cold Coffee Cheesecake

Delicious coffee cheesecake, prepared with a cookie base, filled with Cream Cheese & Coffee Liqueur

Banana & Cheese Chicharrón

Banana and Tico cheese cooked on a sweet cake & accompanied by vanilla ice cream

Red Fruit Pie (Vegan)

Prepared with peanut butter, cashew seeds, peanut seeds, coconut milk, grated coconut, vanilla, topped with a strawberry, blueberry and blackberry sauce

\$95 per person Does not include 13% sales tax, 10% service.