



NEWS

THE RITZ-CARLTON

ABAMA

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THE RITZ-CARLTON ABAMA TOPS BEST FESTIVE BEACH BREAKS

Tenerife – 14th October 2019, The Ritz-Carlton, Abama, nestled cliff-high on the south west coast of Tenerife is the ultimate Winter sun R&R destination. Coming in to its own for the festive season, the luxurious European resort gifts its guests with treats for all the senses. From a gourmet trail through the holidays, curated by its stable of award-winning chefs, luxurious accommodation for both couples and families, from its Family Rooms to adult-only Tagor' Villas, and activities to suit every travel tribe, be it golf, tennis, stargazing, fly yoga, cookery or spa indulgence.

Perfect for those looking to embrace the festive feeling in warmer climes, the Winter holidays at The Ritz-Carlton, Abama start with the taste buds, on a journey of gourmet treats across its renowned restaurants. 2019 highlights will include culinary theatre for epicures on the islands biggest celebratory dates of the season: Christmas Eve and New Year's Eve. Lazy days in luxury from the resort's secluded beach in the hands of beach butlers, or poolside, enjoying the Bali bed experience, are complemented by some of the globe's finest gastronomy, making The Ritz-Carlton, Abama the gold label of gourmet beach breaks for all ages to enjoy.

On the 24th December, Executive Chef César González creates a feast to cherish at the resort's El Mirador restaurant. Presented in the chic cliff-top venue with mouth-watering live food stations, diners will be lavished with an eye-poppingly indulgent choice of Mediterranean delicacies. Live stations of tapas, smoked fish and meats all come with a local twist, choices to include octopus and tuna tartare, a raw seafood bar, smoked fish and carving station of beef and pork with chimi churri, not forgetting the island's most celebrated accompaniment of 'mojo picon'. For dessert, traditional stollen, panettone, selections of nougat and locally inspired Polovrones, with the evening's fare accompanied by a carefully curated wine pairing from El Mirador's sommelier, including regional wines from Albariño to Tenerife's mineral-rich reds and a Trevejos Bambú Tinto.

Bespoke a la carte seasonal menus will also be hosted at the resort's Verona restaurant offering Italian classics with a twist. Making an appearance, its signature dishes of *Tortellini d'Anatra e Foie* - elegant handmade tortellini filled with sumptuous duck ragu, duck consommé and fresh grape, and *Semifreddo al Limoncello*, presented with caramel compressed pears and lemon basil. At 20/20 Steakhouse a carefully crafted menu showcases the finest experience from its selection of 20 meats and 20 wine categories, with cuts meticulously sourced from the very best farms in regions including Uruguay, Nebraska and the Spanish territory of Galicia.

Launching the festivities on the 23rd December, celebrations commence with carols by candle light and with the unveiling of The Ritz-Carlton Abama's celebrated tree. 'The Tree of Wishes' injecting holiday magic is laden with envelopes inviting visitors to donate to the island's Casa Cuna orphanage or 'Sacred Heart Home', providing a Christmas gift, of the shelter's choice, for its children.