

SLS

BAHA MAR



SEASON OF  
INDULGENCE

2025



# FESTIVE AT SLS BAHIA MAR

As the year comes to a close, the celebrations begin with a Festive culinary lineup designed to dazzle. From Thanksgiving at Carna and Christmas Day Lunch to Cleo's New Year's Day Brunch and family-friendly Cookie Decorating Classes, every table tells a story of flavor and flair. Don't forget to sip the season's stars, Under the Mistletoe and Pear Tree Martini, available December 22–January 1 across all SLS restaurants.





# FESTIVE EVENTS








**4 course**  
WINE PAIRING DINNER

**DEC 03**  
7PM

at Carna by Dario Cecchini

**\$200**

Limited to 30 guests.

**DAOU WINE DINNER**

*Pass Around*  
Mini Squash Carpaccio  
Mini Beef Skewers  
Prawns, Avocado Mousse, White Cocktail Sauce  
Sperone, Prosecco Brut NV

*First Course*  
Snapper Crudo, Marjoram Oil, Orange  
Daou Chardonnay

*Second Course*  
Short Rib Ravioli, Butternut Squash,  
Mascarpone and Goat Cheese, Sage  
Daou Pessimià Red Blend

*Third Course*  
60 days Whisky Dry Aged Rib Eye,  
Perigordine Sauce,  
Brussels Sprouts, Truffles  
Daou Cabernèt Sauvignon

*Fourth Course*  
Stone Axe Striplotin, Chimichurri Sauce,  
Asparagus and Carrots  
Daou Patrimony

*Dessert*  
Goat Cheese Pana Cotta, Wine Glaze Figs, Black Pepper

## carna X DAOU

VINEYARDS & WINERY

DECEMBER 3, 2025

## KATSUYA

X



LOUIS LATOUR WINES  
DECEMBER 10, 2025




An elegant night of Japanese fusion and French sophistication.





**5 course**  
WINE PAIRING DINNER

**DEC 10**  
7PM

at KATSUYA

**\$175 ++**

Limited to 30 guests.

**LOUIS LATOUR WINE DINNER**

*First Course*  
Salmon Tataki  
Thinly sliced of salmon with yuzu miso  
Oyster Ponzu  
Fresh oyster with ponzu and moromi oenobi  
Japanese Octopus Carpaccio  
Lemon herb relish, yuzu kosho, baby tomatoes  
Louis Latour Ardeche Chardonnay

*Second Course*  
White Fish Tiradito  
Crispy potato, fennel, apple, lime zest  
Tuna Tartar Crisp  
Crunchy nori, tongarashi, sesame dressing  
Toro Jalapeno  
Seared toro sashimi, osetra caviar, onion ponzu  
Louis Latour Chablis 1er Cru

*Third Course*  
Katsuya Fried Chicken  
Crispy fried chicken, tossed in spicy gochujang sauce  
Wagyu Gyozas  
Pickled cabbage, black garlic ponzu  
Louis Latour Côtes de Nuits Villages

*Fourth Course*  
Beef Tobanaki  
Beef Tenderloin, Seasonal mushroom, sake soy  
Kimchee Duck Fried Rice  
Spicy kimchee fried rice duck confit, poached egg  
Louis Latour Pommard

*Fifth Course*  
Matcha Crepe  
Matcha crepe, custard cream, vanilla ice cream, chocolate soil








**4 course**  
TEQUILA PAIRING DINNER

**DEC 17**  
7PM

at Carna by Dario Cecchini

**\$175**

Limited to 30 guests.

**A night of bold flavors and refined pairings.**

*Amuse Bouche Pass Around*  
Charcuteries Skewers  
Butternut Squash Carpaccio  
Tuscan Skewers  
Carna Signature Cocktail with Patron

*First Course*  
Beet Salad, Goat Cheese Mousse,  
Candied Hazelnut and  
Espelète Oil  
Patron El Alto

*Second Course*  
Blue Crab Cake, Lemon Rémovalade,  
Toasted Egg Yolk, Celery Shaving,  
Pepper Relish  
Patron El Cielo

*Third Course*  
Angus duo (Tenderloin and Striplotin)  
Perigordine Sauce,  
Asparagus and Baby Carrot  
Patron Cristalino

*Fourth Course*  
Chocolate Decadent, Vanilla Ice Cream,  
Sea Salt Hazelnut Crunch  
Patron XO Cafe

## carna X PATRÓN CRISTALINO

PATRON TEQUILA  
DECEMBER 17, 2025







UNDER THE MISTLETOE



PEAR TREE MARTINI

MONKEY BAR

# SIP, SPARKLE, & CELEBRATE!

DEC 22, 2025 - JAN 1, 2026

Toast to the season with our signature festive cocktails - Under The Mistletoe and the Pear Tree Martini - where every sip tells a story of holiday cheer

MONKEY BAR

# SIP, SPARKLE, & CELEBRATE!

DEC 22, 2025 - JAN 1, 2026

# carna

## CHRISTMAS DAY LUNCH

DECEMBER 25, 2025



carina

## CHRISTMAS DAY LUNCH

THURSDAY, DECEMBER 25TH, 2025

12PM - 3PM

Reserve Your Table



Cleo

## COOKIE DECORATING CLASS

DECEMBER 27TH, & 30TH, 2025

1:00 PM TO 2:00 PM

Reserve Your Spot

Step into Cleo's cookie wonderland - where little chefs add sparkle, smiles, and sprinkles to every treat!

# Cleo

## COOKIE DECORATING CLASS

DECEMBER 17, 2025







BOND  
TWILIGHT  
MET G.A.A-INSPIRED  
New Year's Eve celebration blending high fashion,  
mystery, and celestial elegance.  
DEC | 31 | 2025  
10PM - 4AM  
DRESS CODE  
GLAMOUR | \$150 OPEN BAR  
UNTIL 12AM  
PATRÓN.  
TEQUILA



BOND  
TWILIGHT  
DECEMBER 31, 2025

SKYBAR  
BAHA MAR  
ELEVATE  
DECEMBER 31, 2025

SKYBAR  
BAHA MAR  
DEC 31  
6:00 PM - 2:00 AM  
ELEVATE  
A Skybar Experience  
DRESS CODE  
ELEVATED GLAMOUR  
GREY GOOSE



Cleo  
NEW YEARS  
DAY BRUNCH  
THURSDAY, JANUARY 1ST, 2026  
11:30AM - 3PM  
SLS  
BAHA MAR



Reserve Your Table

Cleo  
NEW YEARS  
DAY BRUNCH  
JANUARY 1, 2026





SLS

BAHA MAR



@slsbahamar

ALL ACCOR  
LIVE  
LIMITLESS

ENNISMORE