



# Reveillon

## MENU

### Couvert

Marinated Salmon, with Arugula on rye bread toast  
Goat cheese au gratin with macadamia nut and honey  
Vol-au-vent com Duck Rillettes and Banana Liqueur  
Eggplant puree tartlet with roasted vegetables

### Hot Starter

Creamy Cauliflower with Crab

### Cold Starter

Seared Scallops with Mango Marinated with Sweet Chili,  
Celery Purée and Pitaya Vinaigrette

### Fish Dish

Wreckfish Medallion with Shrimp, Creamy Lime and Coriander rice,  
Grilled Green Asparagus with Sesame, Prince Herb and Ginger Sauce

### Cuts Flavour

Lime sorbet with rum drops

### Meat Dish

Tenderloin Beef with Grilled Pineapple Marinated with Brown Sugar Cinnamon  
and cloves, Sweet Potato Puree, Spiced Roasted Pumpkin and Creamy Vanilla rum sauce

### Dessert

Deconstructed "Mil Folhas" with passion fruit mousse,  
coconut mousse, caramelized green papaya  
and raspberry ice cream

### Late Supper Buffet (1A.M)

Cabbage Soup  
Chicken Soup  
Seafood Selection  
Rustic Bread with chorizo  
Hot Chocolate  
Cold sausages board  
Pastry selection  
National and regional cheese  
Pumpkin jam and tomato jam  
Typical pork steak sandwiches (Show cooking)

**170 € PERSON**  
BEVERAGE SELECTION INCLUDED

VAT Included.

Free for children aged 0 to 2 years. 50% discount for children aged 3 to 12 years

