

New Year's Eve

19h - 22h

COLD BUFFET

Lobster salad with cocktail sauce and pineapple
Duck confit and orange salad
Smoked salmon salad with avocado and capers
Vegetables salad and cottage cheese
Octopus salad with pepper vinaigrette
Couscous salad with shrimp and fresh herbs
Assorted simple salads
Compound sauces and assorted vinaigrettes
Assorted fine charcuterie board
Selection of Portuguese and international cheeses
Grilled "Serra de Monchique" sausages
Assorted patties
Smoked salmon and dill wraps

SEAFOOD

Cooked shrimp
Marinated mussels
Stuffed Brown Crab with toasts
Oysters
Razor clams
Dog welk

MAIN COURSE

Crustacean cream with croûtons
Seafood "Cataplana" with coriander
Steamed grouper with vegetables in sparkling wine cream with Basmati rice and toasted pine nuts
Veal medaillons with Périgourdine sauce and potato gratin with lemon thyme
Grilled Wild Shrimp with Hot Sauce (Show Cooking)

DESSERTS

Chocolate Fountain: Fruit skewered, Mini pancakes, Strawberry, Marshmallow
Almond pie
Wild berries pie
Crème brulee
"Toucinho do Céu"
Apple crumble
Traditional Christmas cake with nuts and dried fruits
Chocolate cake
Rice pudding
Passion fruit semifreddo
Macaron
Sliced tropical fruits

105€ PERSON
DRINKS SELECTION INCLUDED