

## BUFFET DE FIM-DE-ANO | NEW YEAR'S EVE BUFFET

31.12.2024

### ENTRADA | STARTER

Folhado de mariscos (camarão, mexilhões e ameijoia) e lavagante com Alga Salicornia  
Seafood puff pastry (shrimp, mussels and clams) and lobster with Salicornia seaweed

### SOPAS | SOUPS

Creme de legumes | Vegetables cream soup

Caldo verde | Green cabbage cream soup

### SALADAS | SALADS

Espelho de trilogia de peixes fumados com funcho | Smoked fish trilogy with fennel display

Pirâmide de camarão | Shrimp pyramid

Espelho de rosbife com melão | Roast beef with melon display

Espelho de peru recheado com frutos secos | Turkey stuffed with dried fruit display

Saladas de camarão com ananás | Shrimp and pineapple salads

Salada César | Caesar salad

Salada de polvo | Octopus salad

Salada de verdes com queijo fresco e croutons | Green salad with fresh cheese and croutons

Salada de quinoa | Quinoa salad

Salada de grão com legumes assados | Grain salad with roasted vegetables

Salada de lentilha | Lentil salad

Salada de feijão com aipo | Bean salad with celery

Display de saladas simples e compostas | Display of simple and compound salads

Azeites aromatizados e molhos | Flavored oils and sauces

### PEIXES | FISH

Salmão grelhado com molho de champanhe | Grilled salmon with champagne sauce

Filete de perca confeitada com ervas | Perch fillet garnished with herbs

Espadarte com molho de tomate | Swordfish with tomato sauce

### CARNES | MEAT

Bochecha de vitela estufada com batata nova a acompanhar | Braised veal cheek with new potatoes on the side

Porco recheado com enchidos e molho de mostarda | Pork stuffed with sausage and mustard sauce

Novilho assado cortado ao vivo | Roast beef cut live

Peito de frango grelhado com molho de manga | Grilled chicken breast with mango sauce

### ACOMPANHAMENTOS | SIDE DISHES

Misto de legumes assados (courgette, beringela e pimentos) | Roasted vegetable mix (zucchini, eggplant and peppers)

Legumes ao vapor (cenoura, espargos e feijão verde) | Steamed vegetables (carrots, asparagus and green beans)

Abóbora amarela assada com coco | Roasted yellow pumpkin with coconut

Arroz de palma | Palm rice

Batata Vitelotte salteada | Sautéed Vitelotte Potatoes

Estação de pastas vegetarianas salteadas ao vivo com molho pesto e molho primavera | Live sautéed vegetarian pasta station with pesto sauce and spring sauce

### SOBREMESAS | DESSERTS

Display de sobremesas nacionais e internacionais | Display of national and international desserts

Queijos e compotas | Cheeses and jams

Variiedade de gelatinas | Variety of jellies

Gressinos e bolachas com e sem sal e frutas frescas | Gressinos and biscuits with and without salt and fresh fruit

Pudim de caramelo | Caramel pudding

Pirâmide de profiteroles | Pyramid of profiteroles

Mousse de chocolate | Chocolate mousse

Pudim de maracujá | Passion fruit pudding

Torta de laranja | Orange pie

Tarte de morangos | Strawberry pie

Fruta laminada | Sliced fruits

Pavlova de frutos vermelhos | Red fruits pavlova

Salada de fruta | Fruit salad

Tarte de limão | Lemon pie

Merengada | "Merengada"

Tarte de banana | Banana pie

Semi-frio de chocolate | Chocolate semi-cold

Semi-frio de caramelo | Caramel semi-cold

Fondue de chocolate com frutas | Chocolate fondue with fruits

Creme brulée e crepes suzette ao vivo | Creme brulee and crepes suzette live

Café & Petit fours | Coffee & Petit fours

Vinhos | Wines: Herdade Grous Branco e Esporão Reserva Tinto

Espumante | Sparkling Wine: Platino

195,00 € p.p.

50% (crianças | children: 04 - 12)

IVA incluído à taxa em vigor | Including VAT