



Réveillon Gala Dinner

Menu

Starters and Salads

Cold lobster tail, Atlantic prawns, grouper “Belle Vue”

Salmon Gravlax, smoked and marinated fish

Homemade foie-gras terrine, stuffed turkey

Duck galantine, roast beef in Aspic

Serrano” air cured ham, Waldorf salad

Endives with Roquefort cheese

Crab salad with avocado

Russian salad with quail eggs

Soup

Crab soup with Orient flavours

Main Courses

Codfish with corn bread, prawns and turnip tips

Fillet of monkfish with smoked ham

Tournedos with foie gras

Magret of duck with orange sauce

Side Dishes

Green asparagus, sautéed spinach, saffron rice

Potato baked in the oven

Cheese and desserts

Portuguese and international cheese board

Tropical and seasonal sliced fruit

White and dark chocolate fountain

Mini “Pasteis de Nata”, “Papos de anjo”

Profiteroles marquise with chocolate sauce

Portuguese festive sweets and desserts

Egg yolk pudding with blackberry coulis

Lemon and meringue tart, praliné mille feuille

Coffe, tea

Chocolate truffles

Beverages

Champagne Pommery

White wine Três Bagos, Sauvignon Blanc – Douro

Red wine Meandro – Douro

Portuguese aged brandy,

Port wine and portuguese liqueurs

Live music and open bar after dinner

Hot chocolate, “Bolo Rei”, soup “à la Reine” and brioche with spiced sausage

Atlantic Room
31st de December 2018

€ 260,00 per person

Children up to 3 years old – complimentary / Children from 4 to 8 years old – 50% discount