

MENU

NEW YEARS EVE

COLD BUFFET

Fresh oysters on ice
Hawaiian salads
Chopped salads LA style
San Francisco's Ceviche
Salad of octopus Portuguese style
Guacamole, Chalupitas & burritos
Shrimps, lobster & crab mirrors
Chickpea humus scented with tahina
Chutney assortment, Naan - Papadams
Seafood Royal "plateau de fruits de mer" on ice
Assortment of raitas: cucumber, tomato & spinach
Babaghanouj of eggplant scented with olive oil, lemon & herbs
Mirror of suckling pig, dry cured ham & cold cuts
Mirror of selected cold cuts, terrines & patés
Heart of palm and tomato salad
Zucchini & parmesan salad
Coronation chicken salad
Dressed edible crab
Salmon gravedlax
Waldorf salad
Vitello tonnato

Selection of simple salads
Dressings & dips
Freshly baked bread rolls

SOUPS

Curried green pea & coriander soup
Rock lobster Bisque

HOT BUFFET

Clams "Bulhão Pato"
Fried Tiger prawn rice
Moqueca of stone bass
Roasted, medium spicy tomato-tuna
Tarragon scented fillet of seabass

Char-grilled rump-eye steak
Pork fillet Carnitas
Sweet 'sour Duck in Hoisin sauce
Lemon & lime Chicken
Lamb cutlets with dry apricots
Roasted beef fillet, Bearnaise sauce

Vegetables & Guarnish

Couscous
Dry fruit rice
Winter vegetables
Dhal of kidney beans
Cumin baby Potatoes

DESSERTS

Cocada
Fig tort
Deep-fried doughnuts
Margarita sweet rice
Blueberry cheese cake
Pyramid of profiteroles
Platter of ripe cheeses & walnut bread
Assortment of Penina's pastries
Fresh tropical fruit salad
Cardamom mousse
Cinnamon buns
Royal Charlotte
Almond tart
Black Forest
Floating Island
Crème brûlée
Rocambole
Quimdim
Chocolate log
Churros



AROUND THE WORLD

Join us on this fabulous adventure around the world...

in 80 days