

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
Babaghanoujh 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

€ 130

Beverage included in the menu | VAT included



AROUND THE WORLD

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

in 80 days