



PENINA HOTEL
& GOLF RESORT

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THE PHANTOM OF THE OPERA

NEW YEAR'S EVE - 2022/2023



PENINA HOTEL & GOLF RESORT
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MENU
RESTAURANTE SAGRES

SAGRES RESTAURANT

Jantar de 31 de dezembro de 2022
31st December, 2022 dinner

BUFETE DE FRIOS

Ostras frescas no gelo / Espelho de camarão, lagosta e sapateira / Gelatinas de ovos de codorniz e legumes bebé / Espelho de leitão, presunto e charcutaria / Espelho de carnes frias e patês / Espargos com molho *Maltaise* / Perna de porco à *Montesquieux* / Gougères de queijo e fiambre / Buisson de lagostim / Alcachofras à Italiana / Vol-Au-Vent de camarão / Sapateira recheada / Frango Coronado / Cocktail de toranja / Salmão Bellevue / Seleção de saladas simples / Vinagrete e molhos / Seleção de pão

SOPAS

Crème de legumes e ervas finas
Bisque de lavagante

BUFETE DE QUENTES

Lombo de bacalhau em baixa temperatura, pérolas de azeite
Filete de salmão em caril leve de lichia
Filete de cantarilho em sabores de estragão
Garoupa com molho de limão e lima
Supreme de frango a vapor, *sabayon* de especiarias masala
Lombo de novilho assado, molho de trufa preta
Carré de porco cozido na palha
Pato com flores de hibiscus
Ravioli de cogumelos trompette e legumes de outono
Caril de seitan, leite de coco e chá príncipe

GUARNIÇÕES

Jardineira de legumes bebé
Gratin de abóbora e trufa
Batatas grelhadas
Arroz Basmati

SOBREMESAS

Donuts / Parfait de chocolate / Mil folhas de *Grand Marnier* / Cheese cake de frutos do bosque / Tábua de queijos e pão de noz / Sortido de pastelaria da Penina / Salada de fruta tropical / Mousse de framboesa / Fondant de amêndoas / Bolinhos de canela / Charlotte royal / Tarte tatin / Floresta negra / Ilha flutuante / Pudim caramel / Profiteroles / *Blancmanger* / Café ou chá e petits-fours

COLD BUFFET

Fresh oysters on ice / Shrimps, lobster & crab mirror / *Aspic* of quail eggs & baby vegetables / Suckling pig, Dry cured ham & cold cuts mirror / Selection of cold cuts, terrines & patês mirror / Asparagus with *Maltaise* sauce / Pork ham *Montesquieux* / Cheese and ham Gougères / Dublin bay prawns buisson / Italian style artichokes / Shrimps Vol-au-Vent / Dressed edible crab / Coronation chicken / Grapefruit cocktail / Bellevue salmon / Selection of simple salads ✓ / Dressings & dips / Freshly baked bread rolls

SOUPS

Organic vegetables and herb velouté ✓
Lobster bisque

HOT BUFFET

Slow cooked prime of codfish, olive oil Pearls
Salmon fillet in a light lychee and green curry Emulsion
Scorpion fish fillet scented with tarragon
Grouper with lemon and lime sauce
Steamed farm chicken supreme, spiced *sabayon* masala
Roasted beef fillet, truffle sauce
Pork rack, slow braised with dry grass
Duck with hibiscus blossoms
Trumpet mushroom ravioli & autumn vegetables ✓
Seitan curry, coconut milk and prince herb tea ✓

GUARNISH

Baby vegetables casserole
Truffle and pumpkin gratin
Grilled potatoes
Basmati rice

DESSERTS

Festive Doughnuts / Chocolate parfait / *Grand marnier* millefeuille / Wildberry cheese cake / Ripe cheese platter of & walnut bread / Penina's pastry assortment / Fresh tropical fruit salad / Raspberry mousse / Almond fondant / Cinnamon cakes / Royal charlotte / Tatin apple tart / Black forest / Floating island / Crème caramel / Profiteroles / *Blancmanger* / Coffee or tea & petits-fours

140€

Por Pessoa Per Person

Incluindo IVA e Vinhos Selecionados
Including Vat & Selected Wines



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