

M E N U

ON THE TABLE

Selection of breads and butters

1 ST ACT

Red king crab cocktail with caviar served with avocado purée and winter salad

2ND ACT

Aromatic smoked venison broth served in a smoked game meat broth

3RD ACT

Fresh cod in mille-feuille and truffle served with a purée of seasonal vegetables and green asparagus

PALATE CLEANSER

Bourbon sorbet with hints of crispy lime

4TH ACT

Veal and carabinero shrimp served with a combination of mushrooms and celery purée

5TH ACT

Cheesecake served with a lemon and salted caramel creamy sauce

NEW YEAR'S EVE SUPPER

Onion soup, prego (beef fillet sandwich) in bolo do caco bread with honey mustard, mini hamburgers, lobster hot dog, suckling pig, chicken pies, nachos with guacamole, brown crab baos, lamb baos, selection of sliced fruit, custard tarts, selection of desserts by Chef Luís Ascensão, crunchy churros with peanut butter, and hot chocolate