

# M E N U

## ON THE TABLE

Selection of breads and butters

## 1<sup>ST</sup> ACT

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

## 2<sup>ND</sup> ACT

Aromatic smoked venison broth  
Venison served in a smoked game meat broth

## 3<sup>RD</sup> ACT

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

## PALATE CLEANSER

Bourbon sorbet with hints of crispy lime

## 4<sup>TH</sup> ACT

Veal and carabinero shrimp  
Served with a harmonious combination of mushrooms and celery purée

## 5<sup>TH</sup> 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 Luis Ascensão, crunchy churros with peanut butter, and hot chocolate.