



LET'S RING IN THE NEW YEAR

31ST DECEMBER

TONIGHT, WE SPARKLE.

A GLASS OF CHAMPAGNE ON ARRIVAL | UM COPO DE CHAMPANHE À CHEGADA

MONOLIZA BAND | FIREWORKS
OUTSIDE BAR | LOUNGE AREA | FIRE PITS

185€ PP* ADULTS | 125€** CHILD
BEVERAGE NOT INCLUDED | BEBIDAS NÃO INCLUÍDAS
** UNTIL 12 YEARS OLD | ATÉ 12 ANOS

|||||
PARRILLAS
NATURAL
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AMUSE-BOUCHE

SMOKED SALMON & CREAM CHEESE TARTLET, FINISHED WITH CAVIAR
TARTELETE DE SALMÃO FUMADO & CREME DE QUEIJO, FINALIZADO COM CAVIAR

STRAWBERRY & MINT GAZPACHO(VG)
GASPACHO DE MORANGO E MENTA

STARTERS | ENTRADAS

TIGER PRAWNS WRAPPED IN CRISPY POTATO, SERVED WITH BURRATA CREAM, GINGER & LEMONGRASS FOAM,
FINISHED WITH CITRUS PEARLS
CAMARÃO TIGRE ENROLADO EM FIOS DE BATATA, SERVIDO COM CREME DE BURRATA, ESPUMA DE GENGIBRE &
ERVA PRINCIPE FINALIZADO COM CAVIAR DE LIMÃO

MILLE FEUILLE WELLINGTON - SLICES OF BEEF FILLET, LAYERED WITH PUFF PASTRY & MUSHROOM DUXELLES,
FINISHED WITH FRESH SPINACH & A RED WINE SAUCE
MIL FOLHAS WELLINGTON - CAMADAS DE MASSA FOLHADA, CREME DE COGUMELOS E LOMBO ASSADO SERVIDO
COM ESPINAFRE & MOLHO DE VINHO TINTO

SURF & TURF - BEEF TARTARE SERVED WITH EGG YOLK, PARMESAN CRISP & SAUTÉED OCTOPUS
TERRA E MAR - TARTAR DE VITELA, FINALIZADO COM GEMA DE OVO & CROCANTE DE PARMESÃO,
ACOMPANHADO DE POLVO SALTEADO EM ALHO

MOSAIC GLAZED CARROT, SERVED IN A VEGETABLE BROTH, FINISHED WITH ORANGE PEARLS & FRIED NORI (VG)
MOSAICO DE CENOURA GLAZEADA, SERVIDA EM CALDO DE LEGUMES, FINALIZADA COM CAVIAR DE LARANJA
& FOLHAS DE NORI FRITAS

MAIN COURSE | PRATO PRINCIPAL

FILLET STEAK, SERVED WITH A MADEIRA SAUCE
BIFE DE LOMBO, SERVIDO COM MOLHO MADEIRA

MINT-CRUSTED LAMB LOIN, SERVED WITH ORANGE GRAVY
LOMBO DE BORREGO EM CROSTA DE MENTA, SERVIDA COM MOLHO GRAVY DE TANGERINA

ROLLED SOLE ROSES FILLED WITH BACON BUTTER, SERVED IN A RUSTIC TOMATO SAUCE & FINISH WITH FRIED CAPERS
ROSAS DE LINGUADO RECHEADAS COM MANTEIGA DE BACON, SERVIDA EM MOLHO RÚSTICO DE TOMATE &
FINALIZADO COM ALCAPARAS FRITAS

BEETROOT & RICOTTA TORTELLINI, SERVED WITH CARROT MOUSSELINE, TOPPED WITH CRISPY SWEET POTATO AND
BASIL OIL (VG)
TORTELINI DE BETERRABA & RICOTTA, SERVIDO COM MUSSELINE DE CENOURA, FINALIZADO COM CROCANTE DE
BATATA DOCE & ÓLEO DE MANJERICÃO

SIDES | ACOMPANHAMENTOS

SAUTÉED GREEN BEANS WITH GARLIC | DAUPHINOISE POTATOES WITH CHIVES
CREAMY SPINACH WITH MOZZARELLA CHEESE | BROCCOLI SAUTÉED WITH GARLIC & TOASTED ALMONDS
FEIJÃO VERDE COM ALHO | BATATA DAUPHINOISE & CEBOLINHO
ESPINAFRE CREMOSO COM QUEIJO | BRÓCULOS SALTEADOS COM ALHO & AMENDÔA TORRADA

DESSERTS | SOBREMESA

RICE PUDDING MOUSSE FILLED WITH LAYERS OF CINNAMON CAKE, RICE PUDDING & WHITE CHOCOLATE
CRISPY, SERVED WITH CARAMEL SAUCE, CINNAMON TEXTURES & VANILLA ICE CREAM
MOUSSE DE ARROZ DOCE, RECHEADA COM CAMADAS DE BOLO DE CANELA, ARROZ DOCE E CROCANTE DE
CHOCOLATE BRANCO, SERVIDA COM CALDA DE CARAMELO, TEXTURAS DE CANELA & GELADO DE BAUNILHA

NYE CHERRIES - WHITE CHOCOLATE CHERRIES, FILLED WITH WHITE CHOCOLATE MOUSSE & CHERRY
COMPOTE, SERVED ON RICH CHOCOLATE CAKE, FINISHED WITH WASABI FOAM
CEREJAS DE NYE - CEREJAS DE CHOCOLATE BRANCO, RECHEADAS COM MOUSSE DE CHOCOLATE BRANCO
& COMPOTA DE CEREJA, SERVIDAS EM UM RICO BOLO DE CHOCOLATE, FINALIZADAS COM ESPUMA DE WASABI

PARTY PEAR - PEAR POACHED IN WHITE PORT, SERVED ON A SPICED BISCUIT, VEGAN CHOCOLATE CAKE,
FINISHED WITH SPICED PEAR CREAM & GEL (VG)
PÊRA ESCALFADA EM VINHO DO PORTO BRANCO, SERVIDA EM UM BISCOITO DE ESPECIARIAS,
BOLO DE CHOCOLATE VEGANO, FINALIZADA COM CREME DE PÊRA, ESPECIARIAS & GEL