



# Noite de Estrelas Ano de Brilho

Celebre a Passagem de Ano com o  
Pestana Hotel Group

[pestana.com](http://pestana.com)

# Menu de Ano Novo

## New Year Menu

### CANAPÉS

Ham and Asparagus Roll with Guacamole and Baguette  
Iberian Ham Croquette with Truffle Mayonnaise  
Mackerel Tartare with Sweet Potato Crumble  
Marinated Salmon Club Sandwich with Beetroot, Seaweed Sauce, and Avruga Caviar  
Chia Pudding with Coconut, Sichuan Pepper, and Toasted Onion  
Caramelized Pineapple Skewer with Lemon and Cinnamon

### SIMPLE AND COMPOSED SALADS

Lobster Salad with Mango, Green Asparagus, Chicory Lettuce, and Baby Tomatoes  
Tomato Salad with Buffalo Mozzarella, Red Pesto, and Basil Leaves  
Potato Salad with Quail Egg, Soy Chorizo, Old-Fashioned Mustard Mayonnaise, and Honey  
Grilled Vegetable Salad with Provincial Herbs and Cilantro Dressing  
Coleslaw Salad with Grapefruit Mayonnaise and Citrus  
Confit Chicken Breast

### STARTERS

Selection of Traditional Fried Snacks  
Gratinated Potatoes with Octopus  
Iberian Cold Cuts Platter  
Tuna Tataki  
Crudités with Hummus Selections and Eggplant Caviar

### SEAFOOD BAR

Stuffed Crab Shell  
Crab Claws  
Goose Barnacles  
Whelk Skewers  
Boiled Shrimp with Sea Salt  
Oysters from Ria Formosa  
"À Bulhão Pato" Clams  
Marinated Mussels

### SOUPS

Pea Velouté with Mint, Thick Cream, and Crispy Ham  
"Tutti Frutti" Seafood Bisque with Brioche Croutons

### MAIN COURSES

Veal Tournedos Wrapped in Bacon, Caramelized Onion, and Port Wine Sauce  
Confit Suckling Pig Belly with Pear Poached in Pomegranate Syrup and Rosemary  
Salmon in "Court Bouillon" Served with Lemon Hollandaise Sauce  
Monkfish Medallion with Creamy Shrimp and Fennel Sauce

Smoked Tofu Moqueca with Dendê Oil, Peppers, and Coconut Milk  
Leek Cannelloni Gratinated with Cauliflower Bechamel and Sheep Cheese  
Potato Gnocchi with Ripe Tomato Sauce and Wild Mushrooms

### GARNISHES

Pilaf Rice  
Truffled Mashed Potatoes with Black Olives  
Oven-Roasted Potatoes  
Mediterranean Ratatouille in Puff Pastry  
Stewed Savoy Cabbage with Caramelized Chestnuts  
Green Bean Roll with Bacon

### SUPPER

Caldo Verde with Roasted Chorizo  
Codfish Fritter  
Mini Mushroom Burger  
Cured Pork Loin Braised with Apple  
Ham Tartare Toasts  
Vegetable Tempura with Sweet and Sour Sauce  
Mini Custard Tart

### DESSERTS

Meringue Puffs with Vanilla Sauce  
Rice Pudding with Rice Milk and Cinnamon  
French Egg Pudding with Caramel  
Dark Chocolate Mousse with Baileys  
Aunt Marcelina's Apple Crumble  
Fluffy Sponge Cake  
Lime and Coconut Mousse  
Pumpkin Dream with Sugar and Cinnamon  
Almond Cake  
Vouzela Pastry  
Fried Dough Pastry  
Brigadeiro Cake  
Golden Slices  
Lemon Meringue Tart  
Fruit Sashimi  
Board of National and International Cheeses with Accompaniments



**PESTANA**  
HOTELS & RESORTS

Buffet Dinner With beverages