



Noite de Estrelas Ano de Brilho

Celebre a Passagem de Ano com o
Pestana Hotel Group

pestana.com

Menu de Ano Novo

New Year Menu

SALADS

Beet and quinoa salad, celery, Algarve orange supremes, and vinaigrette
Octopus salad with Aljezur sweet potato and wasabi mayonnaise
Cod salad with chickpeas, red onion, and coriander oil
Cherry tomato salad with mozzarella pearls, pesto, and sundried tomatoes

STARTERS

Smoked salmon and shrimp poke, avocado, edamame beans, green leaves, and Asian vinaigrette
Mussel escabeche
Portuguese tapas platter
Abundant bread platter
Cheese and charcuterie board with accompaniments

SOUPS

Seafood velouté
Vegetable cream

MAIN COURSE

Roast suckling pig with its sauce
Duck magret with berry sauce
Veal medallion with Port wine on a bed of sautéed turnip tops and garlic
Grilled polenta with sautéed garden vegetables and teriyaki sauce

SHOW COOKING

Cheese and cured meats platter with accompaniments
Seafood station
(Boiled shrimp with garlic, boiled langoustine, stuffed crab, Bulhão Pato clams, oyster opening, and red onion vinaigrette)
Fish and seafood cataplana
Pavlova with berry sauce

SIDE DISHES

Thin slices of crispy potatoes
Asparagus rice
Baked potatoes with onion and spices
Roasted Aljezur sweet potatoes
Sautéed spinach with olive oil and garlic
Mixed roasted fresh vegetables with Provençal herbs
French fries

DESSERTS

Egg pudding with caramel sauce
Traditional Algarve rice pudding
Noodle pudding
Creamy milk with Algarve citrus aroma
Chocolate mousse
Golden slices with dried fruit sauce
King cake
Yule log
Dreams (Typically Portuguese fried dough)
Sweet potato pastry

KIDS

Spaghetti Bolognese
Spaghetti with tomato sauce
Spaghetti with mushrooms
Fish and chips
Grilled chicken strips with mushrooms

SUPPER

Green soup
Bread with chorizo
Meat turnovers
Codfish pastry
Vegetable crepes with sweet and sour sauce
Porto-style pork sandwiches
Custard tart



PESTANA
HOTELS & RESORTS

Buffet Dinner With House Drinks included **