



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

CANAPÉS

Crab Vol-au-vent
Green asparagus quiche
Foie gras bruschetta with Armagnac
Dates with cured black pork
Profiterole with Azeitão cheese
Mango Shot with smoked duck magret

HORS D' OEUVRE

Lobster cocktail, sturgeon caviar and exotic fruits

OYSTER BAR

Oysters from Alvor with garnishes

FROM THE SEA

Stuffed crab & spider crab
Mussels with red fruit pickles
Boiled shrimp
Prawns cascade
Smoked fish assortment
Octopus carpaccio

LIVE COOKING

Clams "Bulhão Pato"

THE GARDEN

Spinach leaves; Cucumber; Tomato; Sweet corn;
Onion; Wood avens; Carrot; Assorted lettuce;
Beetroot; Arugula

SALADS

Bulgur, Smoked salmon and mango
Beetroot, apple, and Greek yogurt
Roast beef, asparagus and fresh grapes
Coleslaw with red cabbage
Lobster and pomegranate
Barley, roots and cashews
Octopus with sweet potato

STARTERS

Pork loin stuffed with figs
Smoked veal with grapefruit
Wild boar ham with melon
Sea bass and scallops carpaccio with pink pepper vinaigrette
Celery and apple shot with walnuts
Selection of charcuterie with garnishes

FRIED APPETIZERS

Suckling pig dumpling with coriander;
Iberian vegetables tempura; Red shrimp arancini;

SOUPS

Cod Velouté with cornbread croutons
Lentils cream with truffle and almond

LIVE COOKING

Rack of roasted lamb with pistachio crust and jeropiga sauce

MAINS

Roasted monkfish ossobuco with lemon, rosemary and Limoncello
Grouper loin with seafood sauce
Rossini beef loin with Port wine
Roast kid, boulangère potatoes, quince and chestnut ragoût
Tortelli caprese with tomato confit, buffalo mozzarella and basil

SIDE DISHES

Rice with dried fruits; Sautéed vegetables;
Baked potatoes with thyme;
Green beans linguini; Celery and vanilla mousse;
Cabbage mash

SUPPER

Caldo Verde – Traditional cabbage soup with chorizo and cornbread
Fried pork with garlic butter baguette
Bread with chorizo
Steak sandwich with red onion jam
Vegetable crepes & samosas
Roasted suckling pig with orange
Custard tarts with cinnamon
Aletria – Traditional sweet vermicelli pudding

DESSERTS

Orange flavoured rice pudding with merengue
Carob pie
Lavender crème brûlée
King and queen cake
'Abade Priscos' egg pudding
Cheesecake with wild berries
Traditional fig tart
Coffee opera
Chocolate symphony
Assortment of fresh fruits
Petit fours

260,00€

Per person*

Child from 4 to 12 years -50%
Buffet Dinner With beverages