



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

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

195,00€

Per person*

Child from 4 to 12 years -50%

Buffet Dinner With beverages