





SET-MENU RÉVEILLON GALA DINNER VILA LIDO RESTAURANT

31.12.2024 19H00 - 23H30

WELCOME COCKTAIL 19H00 - 19H30

CANAPÉS

Smoked salmon, cream cheese, German bread Shot of prawns with guacamole Sliced smoked ham on top of melon ball Tomato & mozzarella skewer, pesto sauce Filo puff pastry, figs macerated, Madeira wine

GALA DINNER MENU 19H30 – 23H30

Traditional Madeiran bread, flavored butter, fleur de sel

AMUSE BOUCHE

Special treat by our Chef

SOUP

Shellfish velvet soup, aromatized with a touch of anis Pernod

STARTER

Grilled lobster tail served on top of soybean sprouts salad, cucumber, chives infused olive oil

MAIN FISH

Braised salmon filet, slightly spicy crab risotto, Parmesan cheeese

SORBET

Champagne sorbet, fresh red currant

MAIN MEAT

Grilled beef tenderloin, roasted potatoes with truffle olive oil, asparagus tips, mustand sauce

DESSERT

Milk chocolate lava cake, almond crumble, hot vanilla sauce

BEVERAGES

House water, Soft Drinks, Beer, White Wine Herdade dos Grous, Red Wine Esporão Reserva, Sparkling Wine Murganheira Brut

ON THE 6TH FLOOR TERRACE 23H50 - 00H15

Glass of sparkling wine and raisins

SUPPER 00H30 - 01H30

Green cabbage soup, "bolo do caco served in diferente ways, assorted pastry

240€ per person