



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

Gravlax Salmon Blinis and "Oscietra" Caviar
Partridge Vol au Vent with Quail's egg
Suckling Pig Pie
Sardine and Peppercorn Rissoles
Roquefort Cheese Tartlet with Walnuts and Red Onion Jam - V
"Caprese" Bruschetta - V

Let's open the palate!!!!

Foie gras and São Tomé dark chocolate bonbon

"The combination of the rich, unctuous flavour of foie gras with the intensity of dark chocolate creates a unique experience."

To warm up....

Lobster and celery Brunoise with smoked bacon and its velvety cream with Pacific scallop coloured in Kaffir lime oil

"A velvety cream, made from a rich lobster stock, a smooth texture that envelops the ingredients, with the addition of the Pacific scallop, coloured in Kaffir lime oil, adds a citrus and fresh element, complementing the richness of the lobster and its cream. Kaffir lime oil, with its unique aromatic profile, brings an exotic touch that enhances the freshness of the dish."

From our Sea....

Duo of sea bass and wild prawns coloured in ginger oil, chervil purée, vegetable tagliatelle and champagne sauce

"A true celebration of the flavours of the sea, combining textures and aromas that promise a unique gastronomic experience. The sea bass and shrimp, coloured in ginger oil, brings a perfect blend between the delicacy of the sea bass and the succulence of the shrimp, enhanced by the spicy and aromatic touch of the ginger. Chervil purée, with its sweet taste and creamy texture, complements the seafood wonderfully, creating a balance between the flavours. The vegetable tagliatelle adds a crunch and freshness to the dish, while the champagne sauce adds a touch of sophistication with its effervescent and subtle notes that elevate the whole."



PESTANA

HOTELS & RESORTS

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To cleanse the palate....

Tangerine sorbet with "Amarguinha" liqueur

"This combination of mandarin sorbet and "Amarguinha" liqueur promises to be an explosion of flavours! The sorbet, with its freshness and citrus acidity, perfectly complements the softness and sweetness of this Algarve liqueur."

To cosy up

The matured Tenderloin steak, Shitake mushrooms sautéed with wild rosemary, sautéed greens and mashed sweet potatoes with truffle in Vintage Port sauce

"The matured Tenderloin steak offers unrivalled succulence and tenderness. The Shitake mushrooms sautéed with wild rosemary add an earthy, aromatic touch and together with the sautéed greens bring freshness and a slight bitterness, balancing the richness of the meat. The sweet potato purée with truffle provides a luxurious creaminess and a delicate, sophisticated flavour. Finally, the Vintage Port sauce harmonises perfectly, bringing sweet notes and complexity to the whole."

Time to sweeten the soul

Pistachio Parfait on a bed of chocolate, accompanied by caramelised nuts and mint gel

"The Pistachio Parfait served on a rich chocolate base, enhanced by caramelised walnuts and refreshing mint gel, harmonizes deliciously. The creamy pistachio offers a luxurious flavor, while the chocolate adds decadence. The crunchy, sweet caramelised nuts introduce a delightful texture, and the mint gel provides a refreshing contrast to round out the experience."

Farewell to 2024.....

"To conclude our evening, indulge in a delightful coffee paired with a delicate petit four for a perfect ending to our dinner."

PRICES

Adult – 240,00€

Child from 4 to 12 years - 120,00€

Child until 4 years – Free



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(Vegetarian)

To warm up...

**Celery and Pumpkin Brunoise with Velvety Cream, Tofu Croutons, and
Ginger Oil**

Getting into the Spirit...

Spinach with Quinoa and Lentils in Curry and Coconut Sauce

Tasty Treats...

Tangerine Sorbet with "Amarguinha" Liqueur

To Cozy Up...

**Pumpkin Risotto with Wild Mushrooms and Green Asparagus, Topped with
9-Month Aged Island Cheese and Black Truffle**

Time to Sweeten the Soul...

Pistachio Parfait on a Bed of Chocolate, Caramelized Walnuts, and Mint Gel

Coffee and Petit Fours



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(Children)

To warm up....

Carrot Cream with Little Letters

Getting into the Spirit...

Salmon Fingers with Garden Vegetables

Tasty Treats...

Tangerine Sorbet with Blackcurrant liqueur

To Cozy Up...

Spaghetti Bolognese Nest

Time to Energize...

Watercolor of Flavors, Chocolate Mousse, and Jelly Beans



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