

31.12.2021

Gala Dinner

Jantar de Gala

Cocktail

Welcome drink and canapé selection by Chef Raul Ferreira

Bebida de boas vindas e seleção de canapés by Chef Raul Ferreira

Starter//Entrada

Grilled crayfish, pistachio and lemon meringue, scallops marinated in ginger and tangerine juice, exotic fruit duo, sparkling caviar and micro herbs

Lagostim grelhado, merengue de pistache e limão, vieiras marinadas em suco de gengibre e tangerina, duo de frutos exóticos, caviar cintilante e micro ervas

Soup//Sopa

Duck consommé, infusion of Madeira wine, sweet potato and chestnut gnocchi

Consommé de pato, infusão de vinho Madeira, nhoque de batata-doce e castanhas

Fish//Peixe

Sea bass loin poached in sparkling wine, duo of grilled asparagus, parmesan polenta, low temperature egg with shellfish foam and fresh coriander

Lombo de cherne escalfado em espumante, dupla de espargos grelhados, polenta de parmesão, ovo a baixa temperatura com espuma de molusco e coentros frescos

Palate cleanser//Limpa palato

Pineapple niquita slush, peanuts roasted in salt flower

Granizado de niquita de ananás, amendoins tostados em flor de sal

Meat//Carne

Beef and veal filet mignon sauteed with thyme flavours, saffron and lime risotto, red onion and sultanas chutney, seasonal vegetables, cherry and foie gras sauce

Filet mignon de novilho e vitela salteado com sabores de tomilho, risoto de açafrão e lima, chutney de cebola roxa e sultanas, legumes da estação, molho de cereja e foie gras

Dessert//Sobremesa

Chocolate duo fondant, raspberry and gooseberry sorbet, strawberries and balsamic

Fondant de duo de chocolate, sorvete de framboesa e groselha, morangos e balsâmico

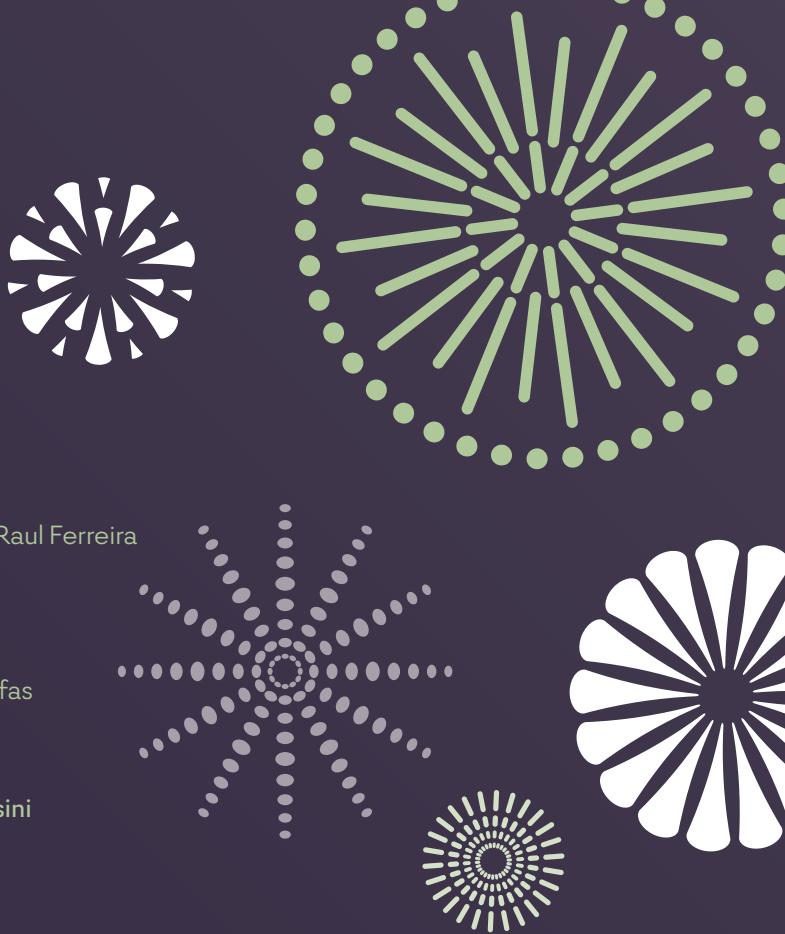
OPÇÃO VEGETARIANA

Cocktail

Welcome drink and canapé selection

by Chef Raul Ferreira

Bebida de boas vindas e seleção canapés by Chef Raul Ferreira



Starter//Entrada

Vegetable terrine with micro herbs and truffle oil

Terrina de legumes com micro ervas e azeite de trufas

Soup//Sopa

Roasted tomato cream soup with whole grain grissini

Creme de tomate assado com grissinis integrais

Pasta

Spinach and mushroom tortellini with sage butter

Tortellini de espinafres e cogumelos com manteiga de sálvia

Palate cleanser//Limpa palato

Pineapple niquita slush, peanuts roasted in salt flower

Sorvete de nikita de ananás com amendoins tostados em flor de sal



Main Course//Prato Principal

Quinoa bowl with arugula, broccoli and roasted chickpeas

Bowl de quinoa com rúcula, brócolos e grão de bico assado

Dessert//Sobremesa

Chocolate duo fondant, raspberry and gooseberry sorbet,

strawberries and balsamic

Fondant de duo de chocolate, sorvete de framboesa e groselha,

Morangos e balsâmico

Drink during dinner//Bebidas durante o jantar

Saccharum red and white wine selection,

beer, soft drinks, juices and water

Vinhos tinto e branco seleção Saccharum,

cerveja, refrigerantes, sumos e águas

Coffee & tea //Café & chá

Petit Fours

220€

per person | por pessoa