

*The*  
COUNTDOWN  
TO MIDNIGHT

*TRUST IN THE MAGIC OF NEW BEGINNINGS*

31<sup>ST</sup> DECEMBER

A GLASS OF CHAMPAGNE ON ARRIVAL | UM COPO DE CHAMPANHE À CHEGADA

HOLLYWOOD BAND | FIREWORKS  
OUTSIDE BAR | LOUNGE AREA | FIRE PITS

185€ PP\* ADULTS | 125€\*\* CHILD  
BEVERAGE NOT INCLUDED | BEBIDAS NÃO INCLUÍDAS  
\*\* UNTIL 12 YEARS OLD | ATÉ 12 ANOS



## AMUSE-BOUCHE

SMOKED SALMON BLINI, TOPPED WITH BACON JAM & CAVIAR  
BLINI COM SALMÃO FUMADO, GELEIA DE BACON & CAVIAR

RED FRUIT & BASIL GAZPACHO (VG)  
GASPACHO DE FRUTOS VERMELHOS & MANJERICÃO

## STARTERS | ENTRADAS

CRAB & MASCARPONE RAVIOLI, SERVED IN AN AROMATIC SHRIMP BROTH, TOPPED WITH A TEMPURA PRAWN  
RAVIOLI DE CARANGUEJO & MASCARPONE, COM CAMARÃO TEMPURA, SERVIDO EM CALDO AROMÁTICO DE CAMARÃO

SEARED SCALLOPS, SERVED WITH TRUFFLED POTATO MOUSSELINE, CRUDO MUSHROOMS & CRISPY POTATO NEST  
VIEIRAS SELADAS, SERVIDAS COM MUSSELINE DE BATATA TRUFADA, CRUDO DE COGUMELOS & CROCANTE DE BATATA

BRAISED BEEF SHORT RIB GYOZA, SERVED IN RED WINE DEMI GLACE SAUCE & FINISHED WITH CHIVES  
GUIOZA DE PORCO FUMADO, SERVIDO EM CALDO DE MISÔ, COM COGUMELOS SHIMEJI & PORCINI

WATERMELON TATAKI, SAUTÉED EDAMAME BEANS, SOYBEAN SPROUTS, SESAME SEEDS, AVOCADO CREAM,  
SERVED IN A UMAMI SAUCE (VG)  
MELANCIA TATAKI, SERVIDA COM EDAMAME SALTEADOS, BROTOS DE SOJA, SEMENTES DE SÉSAMO, CREME DE ABACATE & MOLHO UMAMI (VG)

## MAIN COURSE | PRATO PRINCIPAL

GRILLED FILLET STEAK & PRAWNS, SERVED WITH ROASTED RED PEPPER SAUCE  
BIFE DE LOMBO & CAMARÃO GRElhADO, SERVIDO COM MOLHO DE PIMENTOS ASSADO

RACK OF LAMB, SERVED WITH ORANGE & MINT GRAVY  
CARRÉ DE BORREGO, SERVIDO COM MOLHO GRAVY DE LARANJA & MENTA

GROUPEr WITH OLIVE & PESTO CRUST, SERVED WITH A BASIL & TOMATO SAUCE  
GAROUPA COM CroSTA DE PESTO & AZEITONA, SERVIDA EM TOMATADA DE MANJERICÃO

ROASTED PUMPKIN, SERVED WITH SMOKED ASPARAGUS PESTO & FINISHED WITH PUMPKIN TEXTURES (VG)  
ABÓBORA ASSADA COM ERVAS, SERVIDA COM PESTO DE ASPARGOS FUMADO, FINALIZADO COM TEXTURAS DE ABÓBORA

## SIDES | ACOMPANHAMENTOS

SAUTÉED GREEN BEANS WITH TOASTED ALMONDS | POTATO CONFIT WITH CHIVES  
PARSNIP PURÉE FINISHED WITH MANCHEGO CHEESE | BROCCOLI SAUTÉED WITH GARLIC  
FEIJÃO VERDE & AMÊNDOA TORRADA | BATATA CONFITADA COM CEBOLINHO  
PURÉ DE PASTINACA COM QUEIJO MANCHEGO | BRÓCULOS SALTEADOS COM ALHO

## DESSERTS | SOBREMESA

CHOCOLATE ENCASED PISTACHIO CREAM TIRAMISU, SERVED WITH CHOCOLATE, RASPBERRY & AMARETTO TEXTURES  
TIRAMISU DE PISTÁCIO EM CAPA DE CHOCOLATE, ACOMPANHADO COM TEXTURAS DE CHOCOLATE, FRAMBOESA & AMARETTO, FINALIZADO COM GELADO DE BAUNILHA

TEXTURES OF WHITE CHOCOLATE, YUZU & GINGER, SERVED WITH YUZU SORBET  
TEXTURAS DE CHOCOLATE BRANCO, YUZU & GENGIBRE FINALIZADO COM SORBET DE YUZU

WHITE PORT POACHED PEAR, FINISHED WITH CARAMEL, WALNUT & VANILLA TEXTURES (VG)  
PÊRA COZIDA EM VINHO DO PORTO BRANCO, SERVIDA COM TEXTURAS DE CARAMELO, NOZES & BAUNILHA

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