

ALL YOU NEED IS

LOVE

ALL I NEED IS YOU

14TH OF FEBRUARY
VALENTINE'S DAY SPECIAL DINNER

LIVE MUSIC

MENU 55€ PP * DRINKS NOT INCLUDED | *BEBIDAS NÃO INCLUÍDAS*
INCLUDING A GLASS OF FIZZ ON ARRIVAL
INCLUÍDO UM COPO DE ESPUMANTE À CHEGADA



MADE WITH LOVE



STARTERS | ENTRADAS

CHOOSE FROM | À SUA ESCOLHA

TEMPURA RIA FORMOSA OYSTERS, SERVED WITH SPICY LIME MAYONNAISE
TEMPURAS DE OSTRAS DA RIA FORMOSA SERVIDA COM MAIONESE PICANTE DE LIMA

SALMON & CREAM CHEESE FILO TART, FINISHED WITH YUZU PEARLS
CESTA DE MASSA FILÓ, RECHEADA COM CREMOSO DE SALMÃO & QUEIJO CREME, FINALIZADO COM PEROLAS DE YUZU

BAKED RUSSET APPLE FILLED WITH GOATS CHEESE & WALNUTS, SERVED WITH HONEY DRIZZLE & ROCKET (V)
MAÇÃ REINETA ASSADA, RECHEADA COM QUEIJO DE CABRA & NOZES, SERVIDA COM SALADA DE RÚCULA & FINALIZADA COM MEL (V)

MAIN COURSE | PRATO PRINCIPAL

CHOOSE FROM | À SUA ESCOLHA

CHARGRILLED FILLET STEAK, SERVED WITH CHAMPAGNE SAUCE & BLACK CAVIAR
BIFE DO LOMBO GRELHADO, SERVIDO COM MOLHO DE CHAMPAGNE & CAVIAR PRETO

PRAWN RISOTTO, SERVED WITH A TIGER PRAWN & PARMESAN TILE
RISOTTO DE CAMARÃO, SERVIDO COM CAMARAO TIGRE & TELHA DE PARMESÃO

PARIS MUSHROOMS SAUTÉED WITH GARLIC, CHILLI & SESAME SEEDS, SERVED WITH JASMINE RICE (VG)
COGUMELOS PARIS SALTEADOS COM ALHO, CHILLI & SÉSAMO, SERVIDO ARROZ JASMIM (VG)

SIDES | ACOMPANHAMENTOS

TO SHARE | PARA PARTILHAR

BROCCOLI WITH GARLIC | SAUTÉED POTATO WITH HERBS
CAULIFLOWER GRATIN WITH TRUFLE | MIXED SALAD WITH RED FRUIT VINAIGRETTE
*BRÓCULOS SALTEADOS COM ALHO | BATATA SALTADA COM MANTEIGA & ERVAS
GRATINADO DE COUVE-FLOR & TRUFAS | BRÓCULOS SALTEADOS COM ALHO*

PEPPER OR MUSHROOM SAUCE
MOLHO DE PIMENTA OU COGUMELOS

DESSERT | SOBREMESA

CHOOSE FROM | À SUA ESCOLHA

WHITE CHOCOLATE HEART, FILLED WITH YOGURT AND STRAWBERRY TEXTURES, SERVED WITH
CHOCOLATE & STRAWBERRY MACARON
*CORAÇÃO DE CHOCOLATE BRANCO, RECHEADO COM TEXTURAS DE IOGURTE E MORANGO, SERVIDO COM MACARON DE
MORANGO & CHOCOLATE*

HAZELNUT MOUSSE SPHERE FILLED WITH CARAMEL, FRANGELICO CAKE & RED FRUITS,
SERVED WITH HAZELNUT ICE CREAM
*ESFERA DE MOUSSE DE AVELÃ RECHEADA COM CARAMELO, FINALIZADA COM BOLO DE FRANGELICO
& FRUTOS VERMELHOS & GELADO DE AVELÃ*

VEGAN CHOCOLATE MOUSSE WITH RED FRUITS, FINISHED WITH WHIPPED CREAM & MERINGUE
MOUSSE DE CHOCOLATE VEGAN, SERVIDA COM FRUTOS VERMELHOS E FINALIZADA COM CHANTILLY & SUSPIRO

CHEESES | QUEIJOS

CHEESE PLATTER (+ SUPPLEMENT 12,50€)

SELECTION OF CHEESE, SERVED WITH BISCUITS & HOMEMADE CHUTNEY
SELEÇÃO DE QUEIJOS, SERVIDO COM BISCOITOS & COMPOTAS CASEIRAS