



## NEW YEAR'S BUFFET

| 31 DECEMBER |

### COCKTAIL

Shrimps beer batter tempura & garlic mayo  
Octopus yakitako With Yakinuku sauce  
Azuki beans croquette  
Blinis with smoked salmon e cheese

### BAKERY

Focaccia  
Sweet potato bread  
Homemade butter

### SALADS & STARTERS

Quinoa salad with shrimps  
Greek salad with tofu  
Mozzarella, cherry tomato and basil salad  
Esparagus with cheese gratin  
Cottage cheese with couscous and caramelized nuts  
Cheese board, jam, crackers, grissini & nuts  
Cured fish  
Charcuterie & chourizo  
Cured ham  
Oysters  
Boiled shrimps with fleur de sel

### MAKE YOUR OWN SALAD

Crudités & mixed salads

### SAUCES

Vinnagrete, cocktail, mayo, ketchup & mustard  
Balsamic vinager, extra virgin olive oil, fleur de sel & oregano

### SHOW COOKING

Ceviche  
Salmon tartar & caviar  
Sushi

### FISH

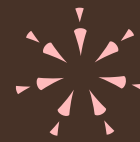
Monkfish with champagne sauce

### MEAT

Black Pork cheeks with red wine

### SIDES

Potatoes au gratin  
Glazed vegetables  
Jasmin rice with cardamom  
Spinach & cottage cheese cannelloni



### CARVING

Beef Wellington  
Salt baked snapper fish

### DESSERTS

Fresh fruit  
Tiramisu  
Flan pudding  
Creme brulée  
Stuffed dough with sweet potato custard  
Fresh berries pannacota  
Coffee & baileys mousse  
Traditional "Bolo rei" cake

### SUPPER

Cabbage soup with crunchy chourizo  
Mini steak sandwiches  
Custard tarts

**150€** or **200€\*** or **250€\*\***  
per person

Chirstmas sparkling wine cocktail  
Drinks included:

White and red wine Vinha da Foz – Douro,  
beer, soft drinks, water & coffee  
Sugar cane honey cookie box

\*access to the 7th floor to watch the fireworks  
& after party at Network lounge

\*\*access to Cloud Rooftop to watch fireworks  
& after party with open bar