



NEXT

**NEW YEAR'S EVE BUFFET**

**31.12**

## COCKTAIL

Shrimp in beer battered tempura  
with fermented garlic mayo  
Chicken gyosas  
Azuki beans croquette  
Blinis with smoked salmon  
and cheese cream

## BAKERY

Focaccia  
Sweet potato bread  
Homemade butter

## COLD CUTS & SALADS

Goat's cheese salad with caramelized  
wallnuts, pear with Port wine and rocket  
Quinoa salad with shrimps and citrus  
Greek salad with marinated tofu  
and edamame  
Mozzarella di Búfala, cherry tomato  
and basil salad  
Cottage cheese salad with couscous  
and caramelized wallnuts  
Cheese board, jam, crackers, grissini,  
toasties and nuts  
Assorted selection of smoked fish  
Assorted selection of chorizo  
and cured ham  
Wild pig cured ham  
Stuffed lobster  
Oysters  
Boiled shrimps with salt  
Mix of ceviches  
Make your own salad:  
Fresh salad, crudités and hummus

## SAUCES

Vinagrette, cocktail, mayo, ketchup,  
mustard, balsamic vinegar, extra virgin  
olive oil & oreganos

## SHOW COOKING

Salmon tartar

## SOUP

Fish & shrimps soup with aioli & toasties

## FISH

Fish & seafood cataplana

## MEAT

Confit duck leg with spices & blueberries  
Piglet belly

## CARVING STATION

Beef Wellington  
Salt baked snapper fish

## SIDE DISHES

Potatoes au gratin  
Glaced vegetables  
Jasmin rice with cardamom  
Spinach and cottage cheese cannelloni

## DESSERT & FRUITS

Orange cake  
Tiramisu  
Creme brûlée  
Stuffed malassadas with sweet potato  
cream  
Red berries pannacota  
Traditional King's cake (Bolo rei)

## SHOW COOKING

Freshly sliced fruit

## SUPPER

Cabbage soup with crunchy chorizo  
Mini steak sandwich  
Custard tart

**HAPPY NEW YEAR!**