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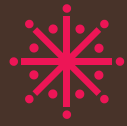


24.12.
2023



CHRISTMAS EVE DINNER
JANTAR NOITE DE NATAL





COCKTAIL

**Octopus yakitori
with yakiniku sauce
Piglet bao bun
Vegetables gyozas**



COCKTAIL

**Yakitori de polvo
com molho yakiniku
Baos de leitão
Gyosas de legumes**

AMUSE-BOUCHE

**Salmon tataki with sesame and
chinese cabbage with unagi sauce**

AMUSE-BOUCHE

**Tataki de salmão e sésamo braseado
com couve chinesa grelhada
e molho unagui**

STARTER

**Shrimp with truffled potato foam,
lemongrass emulsion
and wakame seaweed**

ENTRADA

**Camarão com espuma de batata
trufada, emulsão de erva caninha
e alga wakame**

FISH

**Grouper fish with lime puree,
creamy seafood rice
and glazed asparagus**

PEIXE

**Cherne com puré de lima, arroz
cremoso de mariscos e espargos
glaceados**

PALATE CLEANSER

Tangerine sorbet

TIRA-GOSTO

Sorbet de tangerina

MEAT

**Black pig and mendinha croquette,
jus flavored with Port wine, gratin
potatoes and baby vegetables**

CARNE

**Preso de porco preto e croquete de
mendinha, jus aromatizado com
vinho do Porto, batata gratinada
e legumes baby**

DESSERT

**Cottage cheese mousse with
sugar cane honey and fleur de sel**

SOBREMESA

**Mousse de requeijão com gelado
de mel de cana e flor de sal**

