





Tuna tartare with seaweed
Prawn tempura with tobiko roe mayo
and togarashi

Vol-au-vent with wild mushrooms, brie and truffle

Azuki bean croquette with plum vinaigrette

SUSHI STATION

Selection of gunkan, futomaki, uramaki, nigiri and sashimi

COMFORT STATION

"Green Caldron" soup with parmesan foam and toasted pumpkin seeds Focaccia Forest bread selection

House-made butters and olive oil

SALAD STATION

Grilled pear salad with chicken, walnuts, honey and frisée
Sweet potato salad with prawns, rocket, beetroot and coriander mayo
Lentil salad with cured ham, spinach and egg
Broccoli salad with hazelnuts, feta and red

Vegan salad with avocado, marinated tofu and edamame

Build your own salad:

Selection of fresh greens, crudités and hummus

Dressings & sauces:

Vinaigrette, cocktail sauce, mayonnaise, ketchup, mustard, balsamic vinegar, extra virgin olive oil, fleur de sel and oregano

SEA STATION

Cold

Selection of smoked and marinated fish Scallop ceviche with ponzu Mussel salad with peppers, red onion and honey mustard vinaigrette Stuffed crab Goose barnacles Boiled prawns with fleur de sel

COCKTAIL

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and togarashi
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and truffle
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SUSHI STATION

Selection of gunkan, futomaki, uramaki, nigiri and sashimi

COMFORT STATION

"Green Caldron" soup with parmesan foam and toasted pumpkin seeds Focaccia Forest bread selection House-made butters and olive oil

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Sweet potato salad with prawns, rocket, beetroot and coriander mayo
Lentil salad with cured ham, spinach and egg
Broccoli salad with hazelnuts, feta and red onion
Vegan salad with avocado, marinated tofu

Build your own salad:

and edamame

Selection of fresh greens, crudités and hummus

Dressings & sauces:

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SEA STATION

Cold

Selection of smoked and marinated fish Scallop ceviche with ponzu Mussel salad with peppers, red onion and honey mustard vinaigrette

Dinner: 215€* per person

Dinner with rooftop access, open bar and supper: 350€* per person
Rooftop access with open bar and supper: 190€ per person
*Beverages included (White and red wine LV Lobo Vasconcelos – Alentejo, draft beer, soft drinks and still/sparkling mineral water)