

WICKED



COCKTAIL

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
onion
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
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Goose barnacles
Boiled prawns with fleur de sel

Hot

Monkfish and prawn moqueca
Salt-baked sea bream with citrus butter
(carving station)

BUTCHER'S TABLE

Cold

Beef carpaccio with parmesan shavings,
rocket and anchovy cream
Selection of smoked and cured meats
Iberian black pork ham

Hot

Crispy suckling pig belly with orange sauce
Venison medallions with wild berry sauce
Beef Wellington (carving station)

VEGETARIAN

Truffled wild mushroom Wellington

SIDES STATION

Roast potatoes scented with rosemary
"Enchanted garden" with baby vegetables
Jasmine rice with cashews and coconut
milk
Lime gnocchi gratin with parmesan

DESSERTS & CHEESE STATION

Portuguese and international cheese
boards
Toasts, crackers and grissini
Marmalades and jams
Apple and caramel tart
Tiramisù
Lemongrass-infused crème brûlée
Chocolate brownie with forest fruits and
salted caramel
Lime cheesecake with red berry coulis
King cake

FRUIT STATION

Freshly sliced seasonal fruit, prepared live

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)