

# 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 ponzo
- Mussel salad with peppers, red onion and honey mustard vinaigrette
- Stuffed crab
- Goose barnacles
- Boiled prawns with fleur de sel
- Stuffed crab
- Goose barnacles
- Boiled prawns with fleur de sel

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)

## 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

## SUPPER

- Caldo verde soup with crispy chorizo
- Mini beef sandwiches
- Custard tarts