



31.12.26

NEXT

SAVOY signature

COCKTAIL

Beef short rib croquette with fermented garlic mayonnaise
Prawn tempura with tobiko mayonnaise and togarashi
Wild mushroom, Brie and truffle vol-au-vent
Coscóão pastry with salmon gravlax, avocado purée, wasabi and crème fraîche

SUSHI STATION

Selection of gunkan, futomaki, uramaki, nigiri and sashimi

COMFORT STATION

Lobster bisque with aioli and croutons flavoured with olive oil, garlic and parsley
Focaccia
Selection of sourdough breads
Homemade butters and extra virgin olive oil

SALAD STATION

Seared duck breast salad with grilled pear, walnuts and radicchio
Sweet potato, prawn, rocket and beetroot salad with coriander mayonnaise
Lentil salad with cured ham, spinach and egg
Broccoli salad with hazelnuts, goat's cheese and caramelised red onion
Vegan salad with avocado, marinated tofu and edamame

Build your own salad:

Selection of fresh salad leaves, crudités and hummus

Dressings & sauces:

Vinaigrette, cocktail sauce, mayonnaise, ketchup, mustard, balsamic vinegar, extra virgin olive oil, sea salt flakes and oregano

SEA STATION

Cold
Selection of smoked and marinated fish
Local fish ceviche with mango and coconut
Mussel salad with peppers, red onion and honey mustard vinaigrette
Stuffed crab
Oysters with apple and raspberry vinegar
Chilled prawns with sea salt flakes

Hot

Selection of smoked and marinated fish
Local fish ceviche with mango and coconut
Mussel salad with peppers, red onion and honey mustard vinaigrette
Stuffed crab
Oysters with apple and raspberry vinegar
Chilled prawns with sea salt flakes

BUTCHER'S TABLE

Cold

Beef carpaccio with Parmesan shavings, rocket and anchovy cream
Selection of smoked meats and traditional Portuguese cured sausages
Iberian black pork ham

Hot

Crispy suckling pig belly with orange sauce
Slow-cooked veal cheek with Port wine
Beef Wellington, carved to order

VEGETARIAN

Truffled wild mushroom Wellington

SIDES STATION

Roasted potatoes with smoked paprika and herbs
Glazed baby vegetables with rose water
Jasmine rice with cashew nuts and coconut milk
Gnocchi with lime, baked with Parmesan

CHEESE STATION

Selection of Portuguese and international cheeses, served with toasted bread, crackers, grissini, fruit preserves and jams

DESSERTS

Apple and caramel tart
Tiramisu
Lemongrass crème brûlée
Chocolate brownie with mixed berries and salted caramel
Lime cheesecake with wild berry coulis
Traditional bolo-rei

FRUIT STATION

Sliced seasonal fruit

LATE-NIGHT SUPPER

Traditional caldo verde with crispy chorizo
Mini Portuguese steak sandwiches
Traditional Portuguese custard tarts