

CEIA DE NATAL | CHRISTMAS DINNER

24 de dezembro de 2023

December 24th 2023

BUFFET FRIO | COLD BUFFET

Tender com ameixas ao molho de frutas vermelhas / *Tender with plums in red berries sauce*

Ovas de Salmão, blinis e coalhada / *Salmon roe, blinis and curd*

Aspargos grelhados / *Grilled asparagus*

Berinjela ao melaço / *Eggplant with molasses*

Alcachofras marinadas / *Marinated artichokes*

Figos caramelizados / *Caramelized figs*

Picles de abóbora com açafrão / *Pumpkin pickled with saffron*

Terrine de foie com geleia de goiaba / *Foie terrine with guava jelly*

Salmão Gravlox / *Gravlax salmon*

Guacamole com tortilhas / *Guacamole with tortillas*

Variedade de queijos e pães / *Variety of cheeses and breads*

Presunto de Parma / *Parma ham*

Ameixas, Tâmaras, figos e pêssegos em calda / *Plums, dates, figs and peaches in syrup*

SALADAS | SALADS

Frutos do mar com molho extravirgem

Seafood with evo

Salada de beterraba, quinoa, cenoura e repolho roxo com salmão defumado

Beetroot, quinoa, carrot and cabbage salad with smoked salmon

Farfalle com salmão Gravlox, aipo, azeitonas azapa e brócolis

Farfalle with gravlax salmon, celery, olives and broccoli

Mix de folhas, supreme de tangerina, gorgonzola, mostarda, mel e pipoca de grão-de-bico

Mix of leaves, tangerine supreme, gorgonzola cheese, mustard, honey, chickpeas popcorn

Quinoa vermelha, couve flor, togarashi

Red quinoa, cauliflower, togarashi

RISOTO & MASSA | RISOTTO & PASTA

Rigattoni com ragú de cordeiro / *Rigattoni with lamb ragout*
Risoto de aspargos com lascas de trufa / *Asparagus risoto with truffle*

GRILL:

Cavaquinha grelhada e Camarão Vg / *Flat lobster and Prawns*

BUFFET QUENTE | MAIN BUFFET

Peru assado / *Roasted turkey*

Filé mignon com presunto parma
Filet Mignon with parma ham

Pernil de cordeiro ao molho de hortelã
Lamb in mint sauce

Salmão assado na folha de bananeira com banana grelhada
Roasted salmon in banana leaf

Costelinha suína 12horas, tâmaras, barbecue e batata rústica
12-hour pork ribs, dates, barbecue and rustic potatoes

Bacalhau assado com azeite extra virgem
Roasted codfish with evo

Cherne ao molho de champagne e ova mujol
Grapers in champagne sauce and mujol roe

Arroz Basmati, tâmaras e bacon / *Basmati rice, dates and bacon*

Torta Brie / *Brie Pie*

Farofa de frutas secas, cranberries, damascos / *Dried fruits, cranberries and apricots "Farofa"*

Cuscuz marroquino / *Moroccan couscous*

Batata gratinadas trufadas / *Truffled potato gratin*

Quiche de alho poró com tomilho / *Leek quiche with thyme*

Ratatouille à Provençal / *Provençal ratatouille*

SOBREMESAS / DESSERTS

Pudim de pistache / *Pistachio pudding*

Bombom de especiarias / *Chocolate "Bombom" with spices*

Macaron de café com laranja / *Coffe with Orange macaron*

Rochedo de gold com nuts / *Gold "rochedo" with nuts*

Dragea de amêndoas / *Almond dragees*

Trufa vegana / *Vegan chocolate truffle*

Panacota de iogurte diet / *Diet yogurt panacotta*

Rabanada com chantilly de baunilha / *French toast "Rabanada" with vanilla and whipped cream*

Rocambole de floresta negra / *"Floresta negra" cake roll*

Cheesecake de frutas vermelhas / *Red berries cheese cake*

Bûche de Noel de tiramisu / *"Tiramisu Bûche Noel"*

Tartelete de frutas variadas / *Fruits tartelet*

Avelã com manga / *Hazelnut with mango*

Eclair de maracujá com caramelo / *Passion fruit eclait with caramel*

Entremet de capuccino / *Capucciono entremet*

Frutas frescas / *Sliced fruits*