

**OUT
WITH
THE OLD
IN WITH
THE
BOLD!**

31/12 - WELCOME DRINKS - LOBBY - 6:30PM

DRINKS

Aperol Spritz

Porto Tónico

Espumante

Vinho branco, tinto e rosé

Gin Tónico

APPETISERS

Oysters and lemon pearls

Smoked salmon and cream cheese blinis

Mini steak tartare cones

Mini vegetable samosas and coriander mayo (V)

Chicken yakitori and teriyaki sauce

DINNER - POT&PAN - 7:30PM

AMUSE - BOUCHE

Oxtail croquette with truffle mayo

Filipa Pato 3B Rosé

STARTER

Prawn carpaccio with slow-cooked
egg and gremolata

Alma Nua Génese

FISH

Sea bass with creamy shellfish rice
and Alvarinho foam

Morgado de Sta. Catherina

MEAT

Veal tournedos with roasted celery purée,
mushrooms and meat jus

Primado Tinto 2015

DESSERT

Chocolate Financier

Taylor's 10 anos

€220

V. Vegetarian

Let us know if you have any allergies, intolerances or food preferences. Price per person.
Includes wine pairing, water, soft drinks, beer, coffee and tea. VAT included.

Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.