

Cocktail de Boas-Vindas

Welcome Cocktail

Águas Minerais com e sem Gás, Néctares de Fruta,
Vinho Branco e Tinto Barriga de Riso, Moscatel de Setúbal,
Martini Rosso e Dry, Gin Gordon's 12 Botânicos
Variedade de Salgadinhos
Seleção de Canapés
*Still and Sparkling Mineral Water, Fruit Nectars,
White and Red Wine Barriga de Riso, Moscatel de Setúbal,
Martini Rosso and Dry, Gordon's Gin with 12 Botanicals
Variety of Savoury Snacks
Selection of Canapés*

Entradas

Starters

Seleção de Pães (Pão de Mafra, de Sementes e de Alfarroba)
Tábua de Queijos e Enchidos
Tostinhas e Patés Caseiros
Ardósias de Camarão, Sapateira e Mexilhão
Tábua de Leitão Assado
*Selection of Breads (Mafra Bread, Seed Bread and Carob Bread)
Cheese and Cold Cuts Board
Homemade Toasts and Pâtés
Shrimp, Stuffed Crab and Mussel Platters
Roast Suckling Pig Platter*

Saladas Simples

Salads

Alface, Tomate, Cenoura, Beterraba, Pepino e Couve Roxa
Lettuce, Tomato, Carrot, Beetroot, Cucumber, and Red Cabbage

Saladas Compostas

Mixed Salads

Salada de Grão com Bacalhau Desfiado
Salada de Melão com Presunto
Salada de Ovas com Vinagrete
Salada Caprese
*Chickpea and Shredded Codfish Salad
Melon and Cured Ham Salad
Fish Roe Salad with Vinaigrette
Caprese Salad*

Sopa

Soup

Creme de Marisco
Shellfish Cream Soup

Prato de Peixe

Fish Dish

Bacalhau Lascado com Broa, Grelas e Batatinha Assada
*Flaked Cod with Cornbread Crust, Turnip Greens
and Roasted Baby Potatoes*

Prato de Carne

Meat Dish

Rolo de Novilho Recheado com Bacon e Queijo,
Legumes e Batata Croquete
*Rolled Beef Stuffed with Bacon and Cheese,
served with Seasonal Vegetables and Potato Croquettes*

Massa / Vegetariano

Pasta / Vegetarian

Bolonhesa Vegetariana
Vegetarian Bolognese

Sobremesas

Desserts

Sobremesas típicas
(Arroz-Doce, Pudim de Ovos, Baba de Camelo com Amêndoas
Torradas, Mousse de Chocolate, Tronco de Chocolate, Bolo-Rei
e Bolo-Rainha)
Fruta Laminada
*Traditional Desserts
(Rice Pudding, Egg Pudding, Portuguese Caramel Mousse
with Toasted Almonds, Chocolate Mousse, Chocolate Yule Log,
Portuguese King Cake with Crystallised Fruits and Portuguese
Queen Cake with Dried Fruits and Nuts)
Sliced Fresh Fruit*

Bebidas

Drinks

Água com e sem Gás, Refrigerantes, Cerveja de Pressão,
Vinho Branco e Tinto Rafeiro HMB, Café e Infusões
*Sparkling and Still Water, Soft Drinks, Draft Beer,
White and Red Wine Rafeiro HMB, Coffee and Herbal Teas*

00H00

Abertura de Espumante e Passas na mesa
Sparkling Wine Opening and Raisins

00H30

Bar Aberto, Ceia e DJ (Até às 02h00)
Open Bar, Supper and DJ (Until 02h00)

Caldo Verde, Mini Pregos, Pão com Chouriço e Fruta Laminada,
Vinho Branco, Tinto e Rosé, Vodka Eristoff, Gin Gordon's, Red Label,
Cerveja de Pressão, Refrigerantes, Água e Café
*Caldo Verde Soup, Mini Steak Sandwiches, Bread with Chouriço
and Sliced Fruit, White, Red And Rosé Wine, Eristoff Vodka,
Gordon's Gin, Red Label, Draft Beer, Soft Drinks, Water and Coffee*

120€ adulto per person

60€ crianças entre 4-11 anos
for children from 4 to 11 years

Gratuito para crianças dos 0 aos 3 anos
Free for children from 0 to 3 years

Brunch Ano Novo New Year's Brunch

12H - 15H | 12pm - 3pm



MS Aparthotel

Buffet

Pão de Sementes, Bolinha Artesanal, Pão de Alfarroba,
Mini Baguete, Bolinha de Azeitona
*Seed Bread, Artisan Roll, Carob Bread,
Mini Baguette, Olive Roll*



Mix de Salgados (Pastéis de Bacalhau, Chamuças, Croquete de Carne)
Mix of Savory Appetizers (Codfish Cakes, Samosas, Beef Croquettes)

Mini Pizzas, Quiches e Wraps variados
Mini Pizzas, Various Quiches, and Wraps

Manteigas, Compotas e Cereais
Butter, Jam, and Cereals



Croissants, Napolitanas de Chocolate, Pasteis de Nata,
Mini-Bolas de Berlim com Creme, Mini Donuts, Tranças de Noz
Pecan, Caracol de Fruta Cristalizada, Panquecas, Crepes, Waffles
*Croissants, Chocolate-Filled Pastries, Portuguese Custard Tarts,
Mini Cream-Filled Doughnuts, Mini Doughnuts, Pecan Plaits,
Candied Fruit Danish Pastries, Pancakes, Crêpes, Waffles*



Iogurte Natural, c/ Frutas Fresca
e Granola, Muesli, e Salada de Fruta
*Natural Yogurt with Fresh Fruits
and Granola, Muesli, and Fruit Salad*

Seleção de Queijos e Charcutaria
Selection of Cheeses and Charcuterie



Quentes

Hot Dishes

Feijão "Baked Beans", Cogumelos, Variedade de Omeletes,
Ovos Mexidos, Ovos Cozidos, Bacon e Legumes Salteados
*Baked Beans, Mushrooms, Variety of Omelets, Scrambled Eggs,
Boiled Eggs, Bacon, and Sautéed Vegetables*

Creme de Ervilhas com Presunto Crocante
Pea Cream with Crispy Ham

Showcooking

Risoto de Cogumelos e Esparguete Chili com Camarão
Mushroom Risotto and Chili Spaghetti with Shrimp



Sobremesas

Dessert

Arroz-Doce, Pudim de Ovos, Semifrio de Frutos Vermelhos, Mousse de Chocolate, Fruta Laminada
Rice Pudding, Egg Custard Pudding, Red Berry Semifreddo, Chocolate Mousse, Sliced Fresh Fruit

Bebidas

Drinks

Água com e sem gás, Sumos, Café e Chá
Sparkling and Still Water, Juices, Coffee, and Tea



45€/adulto | 22.50€/crianças entre 4-11 anos
45€/adult | 22.50€/children between 4-11 years old



Buffet com bebidas incluídas
Buffet with drinks included

