

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 e 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 and 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

Platters of Shrimp, Stuffed Crab and Mussels

Roast Suckling Pig Board

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

Lombinhos de Tamboril com Molho de Camarão e Batata Duchesse

Monkfish Medallions with Shrimp Sauce and Duchesse Potatoes

 **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

Prato de Carne

Meat Dish

Rosbife com Molho Trufado e Legumes Salteados

Roast Beef with Truffle Sauce and Sautéed Vegetables 

Massa / Vegetariano

Pasta / Vegetarian

Lasanha Vegetariana

Vegetarian Lasagna

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, Chouriço Bread and Sliced Fruit, White, Red And Rosé Wine, Eristoff Vodka, Gordon's Gin, Red Label, Draft Beer, Soft Drinks, Water and Coffee

Brunch Ano Novo

New Year's Brunch

12H - 15H | 12pm - 3pm



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
Mix of Savory Appetizers

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

Manteigas, Compotas e Cereais
Butter, Jam, and Cereals

Croissants, Napolitanas de Chocolate, Pastel de Natas,
Mini-Bolas de Berlim com Creme, Mini Donuts, Tranças de Noz
Pecan, Caracol de Frutas Cristalizada, Panquecas, Crepes, Waffles
Croissants, Chocolate-Filled Pastries, Pastel de Nata (Custard Tarts),
Mini Berliners with Cream, Mini Donuts, Pecan Breads, Candied Fruit
Swirls, Pancakes, Crepes, 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

Bebidas

Drinks

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



40€/adulto | 20€/crianças entre 4-11 anos
40€/adult | 20€/children between 4-11 years old

Buffet com bebidas incluídas
Buffet with drinks included

