



A Christmas designed to be remembered.

Every detail thought out to thrill, creating lasting memories.

A moment of celebration and elegance, where tradition and modernity come together in a memorable dinner.

#### **Amuse-bouche**

A delicate prelude of flavor, with earthy and aromatic notes.

Mushroom bundle with fine herb Mayonnaise

## Starter

A light and comforting start, combining tradition and oriental technique with perfect balance.

Chicken consommé with vegetable gyoza

## **Main Dish**

The tradition of cod elevated to a contemporary experience of texture and flavor.

Confit cod with chickpea purée, pak choi and caramelised shallot

or

A fusion of intensities and contrasts, where the aroma of chestnuts and the sweetness of beets come together in an exceptional dish.

Duck leg confit with creamy chestnut purée, glazed spring onion and roasted beetroot

# **Desserts Buffet**

An indulgent and festive finale that celebrates the flavors and memories of Christmas.

Moist Portuguese Sponge Cake

Portuguese Traditional Sponge Cake

Traditional Portuguese King Cake

Caramelised Crème Brûlée

Portuguese Christmas toast

**Cheese Selection Boards** 

Homemade Cheesecakes

Signature Mousses

Fresh Fruit Composition

# **Event Information**

## **Schedule**

19:00 às 22:30

#### **Price**

# 70€/person

Includes starter, main course (choice of fish or meat), and dessert. Vegetarian options available upon prior request.

# Children:

- Free for children under 3 years old
- 40% discount for children aged 4 to 11 years old

Drinks not included. À la carte service.

# **Menu Characteristics**

Reservation requires a 50% deposit of the total amount at the time of booking. The remaining balance must be paid 5 days before the event.

In case of food allergies or intolerances, please inform us at the time of booking.

# **Cancellation Policies**

These deposits are non-refundable, and 100% charges apply in case of cancellation or no-show

