ristmas Eve By Chef Antonio Silva 24th of december, 2024

18h30-22h00

Soup

· Cauliflower cream soup, sautéed mushroom garnish with black olive flour •

Fish

- · Golden seabream fillet ·
- Boiled codfish with potatoes, vegetables, carrots and eggs

Meat

- · Roasted lamb leg with mustard seed ·
- Rooster supreme with honey and orange sauce •

Show cooking

· Seared shrimp with ginger · Sautéed vegetables ·

Salads

- Simple salads: lettuce . tomato . rocket . onion . cucumber . beetroot. carrot •
- Composed salads: Codfish salad with garlic and red onion. Hake roe salad. Algarvian salad. . Avocado pear, shrimp and cocktail sauce salad . Sweet potato and pork loin salad •
 - · Cheese Board · Jams and Honey · Sausage Board ·

Desserts

- · Season fruit basket · Sliced fruit ·
- Bolo Rei (traditional christmas cake)
 Bolo Rainha (traditional christmas cake)
 - · Chocolate cake · Christmas Log cake · Almond Pie · Rice pudding ·
 - · Gelatin and chocolate mousse · Egg pudding · Orange roll cake ·
 - · Sonhos (sweet fluffy fritters) · Sweet potato pastries ·







* Price per person per meal in self-service buffet (drinks not included):

adults - 40,00€; children from 6 to 12 years - 20,00€; children up to 5 years - complimentary.

The price includes VAT · Menu subject to occasional changes without previous notice.













ristmas Lunc By Chef António Silva

25th of december, 2024

Soup

• Chestnuts and chayote cream soup •

Fish

• Codfish roll with mashed potatoes and mixed vegetables •

Meat

• Roasted lamb with smoked sausage rice •

Salads

- Simple salads: lettuce . tomato . rocket . onion . cucumber . beetroot. carrot
 - · Composed salads: squid salad with onion and garlic.
 - . potato and fish salad Algarvian style . beetroot salad •
 - · Cheese Board · Jams and Honey · Sausage Board ·

Desserts

- · Season fruit basket · Sliced fruit ·
- · Bolo Rei (traditional christmas cake) . Bolo Rainha (traditional christmas cake) ·
- · Chocolate cake · Egg pudding with almonds · Apple pie · Coconut pie · Gelatin ·
 - · Crème brûlée · Whipped cream cake · Red fruit Pavlova ·
 - · Sonhos (sweet fluffy fritters) · Sweet potato pastries ·







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istmas By Chef António Silva

25th of december, 2024

18h30-22h00

Soup

Asparagus cream soup with chicken brunoise

Fish

- · Salmon fillet with grilled pineapple ·
- Golden bream fillet on a bed of shrimp and seaweed with wild rice •

Meat

Roast suckling pig, pepper sauce and crispy potatoes

Show cooking

· Beef medallions with Porto wine reduction ·

Salads

- Simple salads: lettuce . tomato . rocket . onion . cucumber . beetroot. carrot •
- Composed salads: chickpea and codfish salad . sweet potato and roasted cuttlefish salad . . corn, grilled pineapple and chicken salad with yogurt and celery dressing . old-fashioned rice salad •
 - · Cheese Board · Jams and Honey · Sausage Board ·

Desserts

- · Season fruit basket · Sliced fruit ·
- · Bolo Rei (traditional christmas cake) · Bolo Rainha (traditional christmas cake) ·
- · Chocolate cake · Christmas Log cake · Almond pie · Carob Pie · Egg custard cake ·
 - · Gelatin and chocolate mousse · Egg white roll cake ·
 - · Sonhos (sweet fluffy fritters) · Sweet potato pastries ·







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