

# New Year

## MENU

### COLD BUFFET

Lobster salad with cocktail sauce and pineapple  
Caesar Salad with caramelized chicken  
Smoked Salmon Salad with Avocado and Chives  
Vegetables salad and Feta cheese  
Octopus Salad with Pepper Vinaigrette  
Couscous salad with nuts and mint  
Assorted simple salads  
Compound sauces and assorted vinaigrettes  
Assorted fine charcuterie board  
Selection of Portuguese and international cheeses  
Grilled "Serra de Monchique" sausages  
Assorted patties  
Smoked ham wraps with brie, appel and honey

### SEAFOOD

Cooked shrimp  
Marinated mussels  
Stuffed Brown Crab with toasts  
Oysters  
Sautéed scallops  
Dog welk  
Velvet crab

### MAIN

Seafood cream with garlic toast  
Seafood "Cataplana" with coriander  
Steamed Grouper with Spinach in Champagne Cream with Saffron Basmati Rice  
Wellington veal loin with foie gras sauce and truffles, potato gratin and grilled asparagus  
Grilled Wild Shrimp with Hot Sauce (Show Cooking)

### DESSERTS

Chocolate Fountain  
Fruit skewered  
Mini pancakes  
Strawberry  
Marshmallow  
Almond pie  
Wild berries pie  
Crème brulee  
"Toucinho do Céu"  
Apple crumble  
Traditional Christmas cake with nuts and dried fruits  
Chocolate cake  
Rice pudding  
Passion fruit semifreddo  
Macaron  
Sliced tropical fruits

### DRINKS

Jupiter Wine Selection (white, rose and red), fresh orange juice,  
fruit juices and soft drinks, still and sparkling water,  
Ice tea, beer and coffee

**105€** PER PERSON  
SELECTION OF BEVERAGES INCLUDED