



SAVOY PALACE

Tribute Cosmopolitan Resort

SAVOY *signature*

Gimme! *Gimme!* *Gimme!* the best festivities



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD



24 DEC

Christmas Gala Dinner

Galáxia Skyfood

235€ per person
with selected drinks

Christmas Eve Dinner

Jacarandá - The Reserve

150€ per person
with selected drinks



25 DEC

Christmas Dinners

Galáxia Skyfood

115€ per person
with selected drinks

Jacarandá - The Reserve

150€ per person
with selected drinks

Restaurante Terreiro

90€ per person
with selected drinks

Restaurante Pau de Lume

90€ per person
with selected drinks



31 DEC

New Year's Eve Gala Dinner

Restaurante Terreiro

225€ per person
with selected drinks

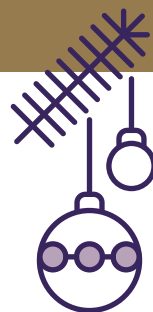


01 JAN

New Year's Brunch

Orchidaceae Atelier

65€ per person
with selected drinks



30 DEC

Dancing Queen

Grand Ballroom

250€ per person
with selected drinks

31 DEC

Take a chance on me!

Grand Ballroom

450€ per person
with selected drinks

Lay all your love on me

Jacarandá - The Reserve

750€ per person
with selected drinks

Super Trouper

Galáxia Skyfood

925€ per person
with selected drinks

Gimme! Gimme! Gimme!

Galáxia Skybar

250€ per person
with selected drinks



Monday, 25th December

- 12:00–15:30 Christmas children’s workshop.
- 19:00–22:30 Christmas dinner at Galáxia Skyfood ¹⁾
- 19:00–22:30 Christmas dinner at Terreiro Restaurant ¹⁾
- 19:00–22:30 Christmas dinner at Pau de Lume Restaurant ¹⁾
- 19:00–22:30 Christmas dinner at Jacarandá – The Reserve ¹⁾²⁾
- 21:30–00:30 DJ & Bartenders at Galáxia Skybar.

Tuesday, 26th December

- 14:00–17:00 Roasted chestnuts and liqueurs stall at the hotel entrance.

From 26 to 29 December

- 21:30–00:30 DJ & Bartenders at Galáxia Skybar.



Christmas and New Year’s Eve Programme

'23

Monday, 11 December

- 18:30 Lighting of the Christmas tree

Monday, 18 December

- 17:00–19:00 Mulled wine served in Lobby Lounge.
- 17:45–18:15 Choir sings Christmas carols at the main staircase.

From 18 to 29 December

- 15:00–18:00 Christmas afternoon tea in the Lobby Lounge.

Sunday, December 24

- 15:00–16:30 Storytelling with Father Christmas at the Lobby Lounge.
- 17:00–19:00 Hot cider and malassadas.
- 19:00–22:30 Gala dinner at Galáxia Skyfood ¹⁾
- 19:00–22:30 Buffet dinner at Orchidaceae Atelier ¹⁾
- 19:00–22:30 Christmas Eve dinner at Jacarandá –The Reserve ¹⁾
- 20:00–22:00 Live Christmas classics at Galáxia and Jacarandá



Saturday, 30 December

- 19:00–03:00 Buffet dinner and party at Grand Ballroom ²⁾

Sunday, 31st December

- 18:30–23:45 Dinners at Grand Ballroom ²⁾ Jacarandá – The Reserve ²⁾ Galáxia ²⁾ Pau de Lume ²⁾
- 19:30–03:00 Dinner and party at Terreiro Restaurant ²⁾
- 22:30–03:00 Party and fireworks at Galáxia Skybar ²⁾

¹⁾ With live entertainment

²⁾ Dress code: Dark suit or tuxedo | Long dress or evening gown



'24

Monday, 01st January

- 13:00–16:00 New Year’s brunch at Orchidaceae Atelier with live music.

Friday, 5th January

- 18:30 Singing to the Three Kings – Christmas Carols.
- 19:00 Tasting of traditional Madeira Island food and drinks: Poncha | Dried fruits | Malassadas | Broas de mel
- 19:30 Arrival of the Three Kings and turning off the Christmas tree lights.

The hotel management may be forced to make changes without prior notice. For further information, contact the reception.



18 - 29 DEC*

Christmas afternoon tea

LOBBY LOUNGE

39€ per person

Selection of exclusive Savoy Palace teas and infusions

Pastries

Mini sandwiches

Scones

Sparkling wine

*except 24th and 25th december



**Celebrate
Christmas with
the best cuisine!**



24
DEC

Christmas Eve Dinner

JACARANDÁ - THE RESERVE

150€ per person
with selected drinks

COUVERT

Artisan bread, homemade butter and extra virgin olive oil

STARTER

Foie gras, brioche and tangerine in different textures
Espumante Luis Pato Vinha Pan

FISH MAIN COURSE

Codfish, potato foam, parsley and caviar
Antão Vaz da Malhadinha

MEAT MAIN COURSE

Beef fillet, corn, Jerusalem artichoke and truffled jus
Quinta Vale D'Aldeia reserva Tinto

DESSERT

Raspberry, pistachio, vanilla and lime
Blandys Boal 10 anos

Tea, coffee and petits fours



24
DEC

Christmas Gala Dinner

GALÁXIA SKYFOOD

235€ per person
with selected drinks

COUVERT

Artisan bread, homemade butter and extra virgin olive oil

STARTER

Carabinero, gyoza and crawfish consommé
Veuve Clicquot Brut Yellow Label

FISH MAIN COURSE

Turbot, lobster ravioli, nage and lemon
Lobo Vasconcelos reserva branco

PALATE CLEANSER

Tangerine poncha

MEAT MAIN COURSE

Tornado Rossini, chanterelle mushrooms and asparagus
Quinta do Crasto Vinhas Velhas

PREDESSERT

Raspberry, pistachio and lime

DESSERT

Hazelnut, chocolate and caramel
H. M. Borges 15 Malvasia

Tea, coffee and petits fours



25
DEC

Christmas Dinner

RESTAURANT PAU DE LUME

90€ per person
with selected drinks

COUVERT

Artisan bread, homemade butter and marinated olives

STARTER

Beef and smoked bone marrow tartar, onion compote
Espumante Silica Blanc de Noir

FISH MAIN COURSE

Turbot, smoked beurre blanc, octopus and chive's oil
Morgado de Santa Catherina

MEAT MAIN COURSE

Surf and turf with carabinero's Hollandaise sauce
Taboadella Afrocheiro

DESSERT

Dates and nuts cake,
caramel cream and Tonka bean sauce
Blandys Boal 10 anos

Tea, coffee and petits fours

25
DEC

Christmas Dinner

RESTAURANT TERREIRO

90€ per person
with selected drinks

COUVERT

Artisan bread, homemade butter and marinated olives

STARTER

Scallops, limpets Panipuri and bivalve foam
Espumante Soalheiro

FISH MAIN COURSE

Atlantic wreckfish, squid, asparagus and nage
Morgado de Santa Catherina

MEAT MAIN COURSE

Lacquered Black Angus, roasted onion purée,
red wine jus, bread crumble
Herdade do Sobroso Reserva

DESSERT

Dates and nuts cake,
caramel cream and Tonka bean sauce
Blandys Boal 10 anos

Tea, coffee and petits fours

25
DEC

Christmas Dinner

JACARANDÁ - THE RESERVE

150€ per person
with selected drinks

COUVERT

Artisan bread, homemade butter and extra virgin olive oil

STARTER

Cured snapper, cashew milk, passion fruit,
watercress and caviar
Taboadella Encruzado

FISH MAIN COURSE

Atlantic wreckfish, squid, lobster emulsion,
lemon purée and samphire
Herdade da Malhadinha Branco

MEAT MAIN COURSE

Rack of lamb, scallops, mushrooms and asparagus
Dona Maria Touriga Nacional, Petit Verdot

DESSERT

Chocolate, tangerine and traditional family cake
Blandys Boal 10 anos

Tea, coffee and petits fours

25
DEC

Christmas Dinner

GALÁXIA SKYFOOD

115€ per person
with selected drinks

COUVERT

Artisan bread, homemade butter and extra virgin olive oil

STARTER

Low-temperature egg, gold leaf, mushrooms,
shallot's olive oil, truffled jus
Kompassus Blanc de Noirs

FISH MAIN COURSE

Carabinero, rice, samphire, citrus fruit, limpets and mussels
Taboadella Encruzado

MEAT MAIN COURSE

Matured entrecote, cep mushroom praline,
truffle and coriander, Bearnaise sauce and watercress oil
Passagem Reserva Tinto

DESSERT

Traditional family cake,
chocolate mousse and caramelised nuts
Blandys Boal 10 anos

Tea, coffee and petits fours

**CINE
PALACE**

PRESENTS

MAMMA MIA

**Sounds of the 70s
in anticipation of
Madeira Island's NYE**

30.12

Dancing Queen

@Grand Ballroom

31.12

Take a chance on me!

@Grand Ballroom

Super Trouper

@Galáxia Skyfood

Lay all your love on me

@Jacarandá Lounge & Club

Gimme! Gimme! Gimme!

@Galáxia Skybar

+ Info



SAVOY PALACE

SAVOY *signature*

Dancing Queen

GRAND BALLROOM

250€ per person with selected drinks

30
DEC

WELCOME DRINK

FOYER GRAND BALLROOM | 19:30

Kataifi prawn
Scabbard tempura, miso and banana
Tuna tartare
Cured red prawn, lime and jalapeño
Pressed watermelon with soy and wasabi

DINNER | 20:45 – 03:00

Salads and starters

Crudités selection
Mix of lettuce and caramelised nuts
Carpaccio, parmesan, pine nuts and dates
Greek vegetable salad with marinated cottage cheese and olives
Vitello Tonnato
Smoked salmon duo marinated in citrus fruits
Tabbouleh salad with muhammara sauce
Braised tuna with pepper, teriyaki sauce
Shrimp Caesar salad
Watermelon salad with soy and cottage cheese
Mozzarella, tomato and raspberry powder salad
Baba ganoush and hummus
Asparagus, parmesan cheese and hazelnuts
Mi-cuit tuna salad, potato, cucumber vinegar, crème fraîche and katsuobushi
National and international cheeses, homemade jams, craczers, grissini, toasts and nuts

Fish and seafood stall

Crab verrine
Stuffed crab
Lobster
Oysters
Marinated mussels
Boiled prawns with fleur de sel
Sea bream ceviche
Salmon tartare
Selection of smoked and marinated fish

Sushi

Maki and uramaki
Sake, ebi and maguro nigiri
Sashimi
Wasabi, marinated gari and soy sauce

Smoked meats

Ham
Charcuterie

Bakery

Focaccia
Potato bread
Pasties

Soup

Cream of asparagus and hazelnut
Fish main course
Atlantic wreckfish with vermouth sauce

Meat main course

Beef fillet with Escoffier sauce

Side Dishes:

Potato confit, Vegetable tian, Spinach and cottage cheese cannelloni, Aubergine parmigiana, Asian rice

Live station

Shrimp à la Guillo

Carving station

Beef Wellington

Candy bar... for kids

Chocolate truffles
Chocolate mendiants
Brownies
Macaroon variety
Chocolate mousse
Gummies
Marshmallows
Doughnuts
Mini chocolate-filled Berliner

Desserts

Sliced fruits
Loukoumades
Melomakarona
Bougatsa
Fruit pie
Lemons, lemon curd and coconut biscuit
Cottage cheese mousse, feta, goat cheese and carrot
Almond and gila cake
Cheesecake with plum

Taboadella Encruzado

Quinta do Crasto Superior Tinto

Blandys Boal 10 anos

Tea, coffee and petits fours

SUPPER

Caldo Verde, cabbage and chorizo soup
Cream of Mushroom
Mini Picanha sandwiches
Chicken sandwich
Cheese and charcuterie
Portuguese custard tart
Boiled shrimp
Sliced fruit
Hot chocolate
Dessert buffet

Open bar included until 01:00

From 01:00 until 03:00, the bar will be open for consumption.

Menu may be subject to changes without prior notice

**31
DEC**

Take a chance on me!

GRAND BALLROOM

450€ per person with selected drinks

WELCOME DRINK

FOYER GRAND BALLROOM | 18:30

Canapés

Foie gras with pain d'épices
Rubia Galega tartare, mustard and chipotle
Obsiblu shrimp pie, yuzu and kizami
Patatas bravas, morels à la crème and
smoked eel
Avocado tempura, sugar cane honey and
togarashi

DINNER 19:30

Starter

Tuna tartar, passion fruit, mussel emulsion,
chawanmushi and soy glaze
Veuve Clicquot Brut Yellow Label

Fish main course

Atlantic wreckfish, crawfish ravioli, lemon
confit and caviar
Taboadella Villae White

Palate cleanser

Limoncello

Meat main course

Matured fillet, corn, melanosporum truffle,
carabinero, mushrooms and jus
Trufa Negra

Dessert

Yuzu, lime, lemon, mint and white chocolate
Boal Colheita 96, Justinos

Tea, coffee and petits fours

VEGETARIAN MENU

Golden egg, mushrooms, shallot's olive oil,
crunchy leeks
Veuve Clicquot Brut Yellow Label

Tortellini, cauliflower and parsley praline
Taboadella Villae Branco

Palate cleanser

Limoncello

Acquerello risotto, balsamic bianco,
melanosporum truffle, vegetable jus
Trufa Negra

Dessert

Lemon, coconut, mango and mint
Boal Colheita 96, Justinos

Tea, coffee and petits fours

SUPPER

Chicken soup
Asparagus cream soup
National and international cheeses board,
jams and fruits in syrup
Selection of breads and cold meats
Mini picanha hamburgers
Shrimp and truffle mini hot dog
Mini steak sandwiches in bolo do caco with
garlic butter
Boiled shrimp
Dessert buffet
Sliced fruit
Hot cocoa

**31
DEC**

Lay all your love on me

JACARANDÁ - THE RESERVE

750€ per person with selected drinks

WELCOME DRINK | JACARANDÁ | 18:30

Canapés

Obsiblu prawn and seaweed sabayon
Foie gras Rocher
Spicy tuna cone
Brandade, caviar and sour cream
Mushroom and truffle tartlet

DINNER 19:30

Amuse-bouche

Tuna log, chawanmushi, passion fruit and oyster

Starter

Algarve red prawn, king crab, ajo blanco, caviar, tomato nitro pearls
Billecart-Salmon Brut Rosé

Fish

Sea bass, carabinero, lemon purée, fermented garlic, seaweed, emulsion and caviar ingot
Casa Ferreirinha, Antónia Adelaide Ferreira

Palate cleanser

Lemonade

Meat

A5 Wagyu, white truffle, morels, matured Rubia Galega tartar, asparagus and Bearnaise sauce
Quinta da Boavista Vinha do Oratório

Dessert

Almond, vanilla, yuzu, bergamot, mint and white chocolate
Frasqueira Boal 76

Tea, coffee and petits fours

VEGETARIAN MENU OPTION

Amuse-bouche

Lettuce, walnuts and yuzu

Aubergine, almond, soy mayonnaise, kimchi
Billecart-Salmon Rosé

Tortellini, beetroot, cauliflower, pine nuts, vegetable jus

Casa Ferreirinha, Antónia Adelaide Ferreira

Palate cleanser

Lemonade

Rice, white truffle, black garlic and mushrooms

Quinta da Boavista Vinha do Oratório

Dessert

Lemon, coconut, mango and mint
Frasqueira Boal 76

Tea, coffee and petits fours

SUPPER

Asparagus cream soup with truffle
International cheese board, jams and candied fruit
Selection of breads and Joselito cold meats
Boiled shrimp, crab, crawfish and oysters
Sushi and sashimi
Lobster hot dog, truffle mayonnaise and caviar
Mini picanha hamburgers
Mini Rubia Galega steak in bolo do caco with garlic butter
Dessert buffet
Ice cream station
Sliced fruits

Menu may be subject to changes without prior notice

31
DEC

Super Trouper

GALÁXIA SKYFOOD

925€ per person with selected drinks

WELCOME DRINK | GALÁXIA | 18:30

Canapés

Obsiblué prawn and seaweed sabayon
Foie gras Rocher
Spicy tuna cone
Brandade, caviar and sour cream
Mushroom and truffle tartlet

DINNER 19:30

Amuse bouche

Tuna log, chawanmushi, passion fruit and oyster

Starter

Algarve red prawn, king crab, ajo blanco, caviar, tomato nitro pearls
Pol Roger Rosé

Fish

Sea bass, carabinero, lemon purée, fermented garlic, seaweed, emulsion and caviar in got
Coche

Palate cleanser

Lemonade

Meat

A5 Wagyu, white truffle, morels, matured Rubia Galega tartar, asparagus and Bearnaise sauce
Casa Ferreirinha Reserva Especial

Dessert

Almond, vanilla, yuzu, bergamot, mint and white chocolate
Frasqueira Boal 76

Tea, coffee and petits fours

VEGETARIAN MENU OPTION

Amuse-bouche

Lettuce, walnuts and yuzu

Aubergine, almond, soy mayonnaise, kimchi
Pol Roger Rosé

Tortellini, beetroot, cauliflower, pine nuts, vegetable jus
Coche

Palate cleanser

Lemonade

Rice, white truffle, black garlic and mushrooms
Casa Ferreirinha Reserva Especial

Dessert

Lemon, coconut, mango and mint
Frasqueira Boal 76

Tea, coffee and petits fours

SUPPER

Asparagus cream soup with truffle
International cheese board, jams and candied fruit
Selection of breads and Joselito cold meats
Boiled shrimp, crab, crawfish and oysters
Sushi and sashimi
Lobster hot dog, truffle mayonnaise and caviar
Mini picanha hamburgers
Mini Rubia Galega steak in bolo do caco with garlic butter
Dessert buffet
Ice cream station with nitrogen
Sliced fruits
Hot cocoa

Menu may be subject to changes without prior notice



20

31
DEC

New Year's Eve Gala Dinner

RESTAURANT TERREIRO

225€ per person
with selected drinks

WELCOME DRINK 19:30

Canapés

Prawn, ponzu, passion fruit
Spicy tuna fish cone
Mendinha tacos and onion pickle
Duck croquette and tangerine purée
Pressed watermelon with soya

DINNER 20:15

Couvert

Artisan bread, homemade butter

Starter

Crayfish, oxtail gyoza, caramelised mushrooms
and crayfish consommé
Champagne Tsarine

Fish

Turbot, carabinero, bisque emulsion, lemon purée and samphire
Antão Vaz da Malhadinha

Palate cleanser

Green apple

Meat

Black Angus fillet, truffled rib, chimichurri,
mustard pickle and roasted onion purée
Dona Maria Touriga Nacional, Petit Verdot

Dessert

Raspberry, champagne and pistachio
Blandys Boal 10 anos

Tea, coffee and petits fours

SUPPER

Chicken soup
Asparagus cream soup
National and international cheese board, jams and fruit in syrup
Selection of breads and cold meats
Chicken pasties
Mini picanha hamburgers
Mini steak sandwiches in bolo do caco with garlic butter
Boiled shrimp
Dessert buffet
Sliced fruits
Hot Cocoa



24

01
JAN

New Year's Brunch

ORCHIDACEAE
ATELIER

65€ per person
with selected drinks

SOUP

Chicken velouté
Carrot cream soup and bread croutons

SELECTION OF SALADS AND STARTERS

Lettuce, cherry tomatoes, cucumber, carrot, beetroot, roasted peppers
Selection of dressings and vinaigrettes
Prawn, lime and asparagus salad
Smoked salmon with bagels
Rocket salad, goat cheese and dried fruit
Pasties
Roasted vegetable salad
Couscous, prawns and acorn chorizo
Hummus and baba ganoush with pita bread
Crab
Asparagus, smoked salmon and citrus vinaigrette
National and International cheese board
Toasts, crackers and dried fruits
Charcuterie selection
Selection of bread, including gluten-free baskets

PIZZA STATION

MAIN COURSES OPTIONS

Steak fillet with mushroom sauce
Codfish with dry tomato crust
Sautéed vegetables
Chipolata
Roasted potatoes
Raisin and pine nuts rice
Scrambled eggs, omelettes, bacon, sausages with thyme, sautéed mushrooms, grilled asparagus

VEGETARIAN

Chickpeas and spices burger on sweet potato brioche

MEAT STATION

Picanha steak with garlic butter

SELECTION OF VIENNOISERIE

Apple chausson, custard tarts, croissant, chocolate bread, raisin swirl pastry

DESSERTS

Waffles with jam
Pear crumble
Cottage cheese cake
Raspberry clafoutis
Tarte Tatin

DRINKS

Savoy Signature wine selection, beer & cider, soft drinks, mineral waters, coffee and tea



THE
RESERVE

Exclusive Boutique Hotel

—
SAVOY *signature*



The extraordinary
will turn into
phenomenal.
Exclusively yours.

New opening!