



SAVOY PALACE

SAVOY *signature*

EASTER BUFFET

18.04.2025//18:30

Orchidaceae Atelier



Starters

Charcuterie Board: Cured ham, York ham, Napoli salami, chorizo

Cheese Board: Parmesan, Manchego, blue cheese, São Jorge, goat's cheese, brie

Varieties of jam, toasts, grissini, crackers, nuts and seeds

Dressings & Condiments

Aioli, cocktail sauce, mayonnaise, ketchup, mustard

Vinegar, olive oil, balsamic vinegar, fleur de sel, oregano

Marinated olives, homemade pickles, flavoured butters

Simple salads: mixed lettuce, vine tomatoes, cucumber, sweetcorn, beetroot, red onion, grated carrot

Create Your Own Salad

Grilled chicken cubes, shaved parmesan, tuna, cherry tomatoes, romaine lettuce, Caesar dressing, cooked green beans, feta cheese, marinated bell peppers

Sushi & Sashimi

Composed Salads

Watermelon, basil and lime

Miniatures: Tuna tartare with kizami and salmon roe

Miniatures: Local couscous salad with roasted pumpkin, walnuts and apple

Mixed leaf salad with goat's cheese, walnuts and almonds

Caprese salad

Penne with chicken, mushrooms and Parmesan

Tempura scabbardfish with vinaigrette

Vitello tonnato

Smoked salmon with garnishes

Mussels with herb-infused olive oil

Portuguese Corner

Portuguese cheeses: Azeitão, Alavão, Nisa

Fruit and nut bread, homemade jams, crackers, bolo do caco

Hot Dishes

Savoury bites: Parmesan arancini, codfish fritters

Soup: Caldo Verde

Main Courses

Roast beef with Madeira sauce

Red snapper with champagne sauce

Codfish with cornbread crust and turnip greens

Roasted vegetables infused with garlic and herbs

Roasted sweet potato with sugarcane honey

Saffron rice with raisins

Spinach and ricotta cannelloni

Penne with four-cheese sauce

Live Cooking Stations:

Pasta

Farfalle, spaghetti, whole wheat penne

Cheese sauce, tomato sauce, Bolognese sauce

Fish

Prawn skewers

Local fish skewers

Sea bass

Tuna

Scabbardfish

Meat

Veal escallops

Rump steak

Tandoori chicken

Herb sausages

Kids' Corner

Pizza of the day

Chicken nuggets

Chips

Meatballs in tomato sauce

Desserts

Fruit

Fresh fruit tartlet

White chocolate mousse

Rice pudding

Chocolate and almond cake

Pistachio mille-feuille

Lime cheesecake

Egg pudding

80€
per person

