



SAVOY PALACE

SAVOY *signature*

MAMMA MIA

Dancing Queen

30.12.2023

Grand Ballroom

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, crackers, 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