



SAVOY PALACE

SAVOY *signature*

MAMMA MIA

Take a chance on me!

31.12.2023

Grand Ballroom

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