



THE  
RESERVE

Exclusive Boutique Hotel

SAVOY — *signature*

MAMMA MIA  
**Lay all  
your love  
on me**

31.12.2023  
Jacarandá

## WELCOME DRINK | JACARANDÁ | 18:30

### Canapés

- Obsiblue 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