



PAU
DE
LUME
restaurant



MERRY
CHRISTMAS
FELIZ NATAL

25.12.2023



SAVOY PALACE

SAVOY *signature*



COUVERT

Artisan bread, homemade butter and marinated olives

Pão artesanal, manteigas caseiras e azeitonas marinadas

STARTER | ENTRADA

Beef and smoked bone marrow tartar, onion compote

Tártaro de novilho e tutano fumado, compota de cebola

Espumante Silica Blanc de Noir

FISH MAIN COURSE | PEIXE

Turbot, smoked beurre blanc, octopus and chive's oil

Pregado, beurre blanc fumado, polvo e óleo de cebolinho

Morgado de Santa Catherina

MEAT MAIN COURSE | CARNE

Surf and turf with carabinero's Hollandaise sauce

Surf and turf com holandês de carabineiro

Taboadella Afrocheiro

DESSERT | SOBREMESA

Dates and nuts cake, caramel cream and Tonka bean sauce

Bolo de tâmaras e frutos secos, creme de caramelo e molho de fava tonka

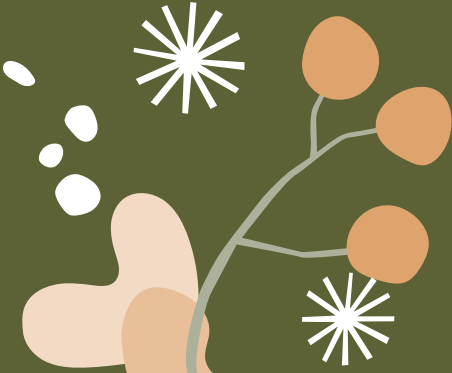
Blandys Boal 10 anos

Tea, coffee and petits fours

Chá, café e petits fours

90€

per person with selected drinks included
por pessoa com bebidas selecionadas



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**MERRY
CHRISTMAS**
FELIZ NATAL

25.12.2023



SAVOY PALACE

SAVOY *signature*

COUVERT

Artisan bread, homemade butter and marinated olives

Pão artesanal, manteigas caseiras e azeitonas marinadas

STARTER | ENTRADA

Scallops, limpets Panipuri and bivalve foam

Vieiras, Panipuri de lapa e espuma de bivalves

Espumante Soalheiro

FISH MAIN COURSE | PEIXE

Atlantic wreckfish, squid, asparagus and nage

Cherne, lula, espargos e nage

Morgado de Santa Catherina

MEAT MAIN COURSE | CARNE

Lacquered Black Angus, roasted onion purée, red wine jus, bread crumble

Mendinha Black Angus lacada, puré de cebola assada, jus de vinho tinto, crumble de pão

Herdade do Sobroso Reserva

DESSERT | SOBREMESA

Dates and nuts cake, caramel cream and Tonka bean sauce

Bolo de tâmaras e frutos secos, creme de caramelo e molho de fava tonka

Blandys Boal 10 anos

Tea, coffee and petits fours

Chá, café e petits fours

90€

per person with selected drinks included

por pessoa com bebidas selecionadas

GALAXIA



**MERRY
CHRISTMAS**

FELIZ NATAL

25.12.2023



SAVOY PALACE

Tribute Cosmopolitan Resort



COUVERT

Artisan bread, homemade butter and extra virgin olive oil

Pão artesanal, manteigas caseiras e azeite extra virgem

STARTER | ENTRADA

Low-temperature egg, gold leaf, mushrooms, shallot's olive oil, truffled jus

Ovo a baixa temperatura, folha de ouro, cogumelos, azeite de chalota, jus trufado

Kompassus Blanc de Noirs

FISH MAIN COURSE | PEIXE

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

Carabineiro, arroz carolino, salicórnia, citrinos, lapas e mexilhão

Taboadella Encruzado

MEAT MAIN COURSE | CARNE

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

Entrecôte maturado, praliné de cêpes, trufa e coentros, molho Bearnês e óleo de agrião

Passagem Reserva Tinto

DESSERT | SOBREMESA

Traditional family cake, chocolate mousse and caramelised nuts

Bolo família, mousse de chocolate e frutos secos caramelizados

Blandys Boal 10 anos

Tea, coffee and petits fours

Chá, café e petits fours

115€

per person with selected drinks included

por pessoa com bebidas selecionadas



THE
RESERVE

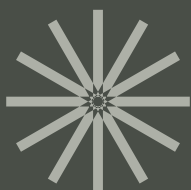
Exclusive Boutique Hotel

SAVOY *signature*

MERRY
CHRISTMAS

FELIZ NATAL

25.12.2023





COUVERT

Artisan bread, homemade butter and extra virgin olive oil

Pão artesanal, manteigas caseiras e azeite extra virgem

STARTER | ENTRADA

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

Pargo curado, leite de caju, maracujá, agrião e caviar

Taboadella Encruzado

FISH MAIN COURSE | PEIXE

Atlantic wreckfish, squid, lobster emulsion, lemon purée and samphire

Cherne, lula, emulsão de lagosta, puré de limão e salicórnia

Herdade da Malhadinha Branco

MEAT MAIN COURSE | CARNE

Rack of lamb, scallops, mushrooms and asparagus

Carré de borrego, vieiras, cogumelos e espargos

Dona Maria Touriga Nacional, Petit Verdot

DESSERT | SOBREMESA

Chocolate, tangerine and traditional family cake

Chocolate, tangerina e bolo família

Blandys Boal 10 anos

Tea, coffee and petits fours

Chá, café e petits fours

150€

per person with selected drinks included

por pessoa com bebidas selecionadas

