

31.12.2023

New Year's Eve

Gala Dinner

Starter

Lobster, scallops lacquered in Macieira aromas,
avocado and mango tartare, ikura

Soup

Duck consommé,
wild berry boursin profiterole

Fish

Greater amberjack, flan à Royal, black truffle, shiitake
and shimeji ravioli, champagne velouté

Palate cleanser

Green apple and pomegranate sorbet

Meat

Veal tournedos encrusted with dried fruits and nuts, foie gras
escalope, creamy pea purée, shallots, radish pickle, glazed
baby carrots, Malmsey Madeira wine jus

Cheese

Goat cheese macerated in Grand Marnier, pumpkin compote,
roasted pumpkin seeds

Dessert

White chocolate and caramel parfait, chantilly ice cream,
salted peanut crumble, crème diplomate,
mascarpone and vanilla

Coffee or tea & petits fours

Aperitif

Madeira wine, Sercial 10 years

White wine

Royal Savoy Premium Selection

Red wine

Royal Savoy Premium Selection

Dessert wine

Moscatel de Setúbal Roxo Superior

352€

per person