

DINNER

HAVANA

NEW YEAR'S EVE - ANO NOVO - 2024/25

SAGRES RESTAURANT

Jantar de 31 de dezembro de 2024 / 31st December 2024 dinner

BUFETE DE FRIOS

Ostras frescas no gelo / Espelho de camarão, lagosta e sapateira / Espelho de leitão, presunto e charcutaria / Espelho de carnes frias e patês / Palmitos com molho rougaille ♦ / Sortido de saladas compostas / Salada Carlita de Frango e manga / Ceviche de Salmão a Cubana / Salada picante de quiabos / Salada de lagostim / Cocktail de toranja ♦ / Sapateira / Seleção de saladas simples ♦ / Vinagrete e molhos / Seleção de pão

SOPAS

Sopa de abóbora e coco ♦
Sopa picante de peixe e mariscos

BUFETE DE QUENTES

Filete de tubarão em sabores de coco e coentro / Lombo de robalo grelhado com frutos exóticos / Rougaille de tamboril e camarão tigre / Caril de peixe vermelho / Lulas grelhadas

Carrê de novilho assado, salsa cubana / Pato em molho caribenho de gengibre e pimenta / Lombinho de porco assado com especiarias e papaia / Emincé de vitela branca e coco / Frango à moda de cuba

Guisado de Quiabos e pimento assado à Havana ♦ / Caril de legumes da estação ♦ / Arroz Caribenho ♦ / Batatas vermelhas ♦

SOBREMESAS ♦

Donuts / Parfait de chocolate / Cheesecake de frutos do bosque / Mil folhas de Grand Marnier / Tábua de queijos e pão de noz / Sortido de pastelaria do Penina / Mousse de chocolate e rum / Salada de fruta tropical / Espelho de frutos exóticos / Leite creme de coco / Charlotte Royal / Floresta Negra / Ilha «flutuante» / Mango Crème brulee

COLD BUFFET

Fresh oysters on ice / Shrimps, lobster & crab mirror / Mirror of suckling pig, dry cured ham & cold cuts / Mirror of selected cold cuts, terrines & pâtês / Palm hearts with rougaille sauce ♦ / Assortment of composed salads / Chicken and mango salad / Salmon ceviche Cuban style / Spicy lady fingers salad / Salada of bay prawns / Grapefruit cocktail ♦ / Dressed crab / Selection of simple salads ♦ / Dressings & dips / Freshly baked bread rolls

SOUPS

Butternut pumpkin soup ♦
Spicy fish and shellfish soup

HOT BUFFET

Shark fillet coconut and coriander scented / Grilled fillet of seabass with tropical fruits / Monkfish and prawn rougaille / Red snapper curry / Grilled squids

Roasted rump eye steak, salsa cubana / Duck in Caribbean ginger pepper sauce / Jerked pork tenderloins with papaya salsa / Veal emince in a coconut sauce / Chicken fricassée Cuban style

Okra braised with roasted red peppers Havana style ♦ / Curry of seasonal vegetables ♦ / Black beans and yellow rice ♦ / Red Potatoes ♦

DESSERTS ♦

Festive doughnuts / Chocolate parfait / Wildberry cheesecake / Grand Marnier millefeuille / Platter of ripe cheeses & walnut bread / Assortment of Penina's pastries / Chocolate & rhum mousse / Fresh tropical fruit salad / Tropical fruit miroir / Coconut flan / Royal Charlotte / Black Forest / Floating Island / Mango Crème brulee

♦ Vegetariano

♦ Vegetarian



180€ por pessoa / per person

Inclui seleção de vinho, águas ou refrigerantes e IVA. Includes wine selection, water or soft drinks and VAT.