



GARDENS

SAVOY *signature*



31.12.2024

# New Years Buffet

## Buffet de Ano Novo

Drinks included: mineral water, soft drinks, white and red wine, beer and coffee

Bebidas incluídas: água mineral, refrigerantes, branco e tinto, cerveja e café

### Simple Salads | Saladas Simples

Mixed lettuces, tomatoes, sliced cucumber,  
grated carrots, cherry tomatoes, arugula, watercress

*Mistura de alfaces, tomate, pepino laminado,  
cenoura ralada, tomate-cherry, rúcula, agrião*

### Composed Salads | Saladas Compostas

Prawn salad, pineapple and pink sauce  
Roasted pumpkin, honey, red onion and walnuts salad  
Marinated octopus salad  
Feta cheese, tomato, cucumber, onion and basil salad  
Pork belly, romaine lettuce, parmesan cheese salad  
and Caesar dressing

*Salada de camarão, abacaxi e molho rosa*  
*Salada de abóbora assada, mel, cebola roxa e nozes*  
*Salada de polvo avinagrada*  
*Salada de queijo feta, tomate, pepino, cebola*  
*e manjeriço*  
*Salada de barriga de porco, alface romana, queijo*  
*parmesão e molho Caesar*

### Sauces and Garnishes | Molhos e Guarnições

Chef's vinaigrette, "Montanheira" vinaigrette, mayon-  
naise, tartar sauce, coriander mayonnaise, olive oil,  
vinegar, toasted bread, marinated olives, cornichons,  
grated Parmesan cheese

*Vinagrete do Chef, vinagrete montanheira, maionese,*  
*molho tártaro, maionese de coentros, azeite, vinagre, pão*  
*tostado, azeitonas marinadas, cornichons, queijo*  
*parmesão ralado*

### Cold Cuts | Frios

Chef's cured salmon  
Green asparagus with ham and egg  
Boiled prawns  
Sausages and cured meats  
Selection of Portuguese and international cheeses,  
with nuts and the chef's jams

*Salmão curado do Chef*  
*Espargos verdes com presunto e ovo*  
*Camarão cozido*  
*Enchidos*  
*Seleção de queijos nacionais e internacionais,*  
*com as compotas do Chef e frutos secos*

### Soups | Sopas

Rich coastal soup  
Velvety chicken soup with almonds

*Sopa rica da costa*  
*Aveludado de galinha com amêndoa*

### Hot Dishes | Pratos Quentes

Braised salmon fillets with beurre blanc  
Braised veal with mushrooms and chestnuts  
Vegetable curry stewed in puff pastry  
Roasted potatoes with noisette butter  
Nuts Rice  
*Vegetables from the Chef's garden*

*Nacos de salmão braseados com beurre blanc*  
*Vitela no tacho com cogumelos e castanhas*  
*Caril de legumes da horta estufados em massa folhada*  
*Batata assadas com manteiga noisette*  
*Arroz de frutos secos*  
*Legumes da horta do Chef*

### Live Station

Steamed vegetable gyosas  
Madeira style skewers  
Cabbage hearts, asparagus and zucchini  
on the grill with "montanheira" sauce

*Gyosas de legumes ao vapor*  
*Espetadas à madeirense*  
*Corações de couve, espargos e curgetes na chapa*  
*om molho montanheiro*

### Desserts | Sobremesas

Chef's desserts

*Sobremesas do Chef*