



SAVOY PALACE

Tribute Cosmopolitan Resort

SAVOY *signature*



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD

Life is a

CABARET

Dance, shine, and celebrate



24 DEC

Christmas Dinner

Hibiscus Restaurant

204€ per person
with selected drinks

Christmas Gala Dinner

Galáxia Skyfood

260€ per person
with selected drinks

Christmas Eve Dinner

Jacarandá Club – The Reserve

180€ per person
with selected drinks



25 DEC

Christmas Dinners

Galáxia Skyfood

150€ per person
with selected drinks

Jacarandá Club – The Reserve

180€ per person
with selected drinks

Terreiro

100€ per person
with selected drinks

Pau de Lume

110€ per person
with selected drinks



30 DEC

Life is a Cabaret

Grand Ballroom
290€ per person
with selected drinks

31 DEC

New Year's Eve Gala Dinner

Terreiro

460€ per person
with selected drinks



01 JAN

New Year's Brunch

Orchidaceae Atelier

80€ per person
with selected drinks

Jacarandá Club – The Reserve

90€ per person
with selected drinks

31 DEC

A Little Party Never Killed Nobody

Galaxia Skybar
290€ per person
with selected drinks

Le Cancan

Grand Ballroom
515€ per person
with selected drinks

Gimme That Swing

Galáxia Skyfood
1075€ per person
with selected drinks

All That jazz

Jacarandá Club – The Reserve
900€ per person
with selected drinks



Christmas and New Year's Eve Programme

2024

Monday, December 9th

18:30 Lighting of the Christmas tree

Sunday, December 15th

17:00-19:00 Mulled wine served in Lobby Lounge
17:45-18:15 Choir sings Christmas carols at the main staircase

From December 16th to 27th

15:00-18:00 Christmas afternoon tea in the Lobby Lounge

Tuesday, December 24th

15:00-16:30 Santa Claus visits the children at the Lobby Lounge
17:00-19:00 Hot cider and malasadas in the Lobby Lounge (for Savoy Palace guests) and Jacarandá Club (for The Reserve guests)
19:00-22:30 Christmas dinner at Galáxia Skyfood ¹⁾²⁾
19:00-22:30 Christmas gala dinner at Hibiscus Restaurant (for full board and half board guests) ¹⁾²⁾
19:00-22:30 Christmas Eve dinner at Jacarandá Club - The Reserve ¹⁾²⁾
20:00-22:00 Live Christmas classics at Galáxia, Hibiscus Restaurant and Jacarandá Club - The Reserve

Wednesday, December 25th

09:00-10:00 Santa Claus comes to visit Savoy Palace
10:00-11:00 Santa Claus comes to visit The Reserve
12:00-15:30 Christmas children's workshop at Kid's Club
19:00-22:30 Christmas dinner at Galáxia Skyfood ¹⁾²⁾
19:00-22:30 Christmas dinner at Terreiro ¹⁾²⁾
19:00-22:30 Christmas dinner at Pau de Lume ¹⁾²⁾
19:00-22:30 Christmas dinner at Jacarandá Club - The Reserve ¹⁾²⁾
20:30-00:30 DJ & Bartenders at Galáxia Skybar ²⁾

Thursday, December 26th

14:00 - 17:00 Biscuits and liqueurs stall at the hotel entrance

From December 24th to 29th

20:30-00:30 DJ & Bartenders at Galáxia Skybar
20:30-22:30 Jazz every Thursday



Monday, December 30th

19:30-03:00 Buffet dinner and party at Grand Ballroom ³⁾

Tuesday, December 31st

18:30-23:30 Dinners and parties:
Grand Ballroom ³⁾
Jacarandá Club - The Reserve ³⁾
Galáxia ³⁾
Terreiro ³⁾
22:30-03:00 Party and fireworks at Galáxia Skybar ³⁾

¹⁾ With live entertainment

²⁾ Dress Code: Smart Casual

³⁾ Dress Code: Dark suit or tuxedo | Long dress or evening gown



2025

Wednesday, January 1st

13:00-16:00 New Year's brunch at Orchidaceae Atelier with live music
13:30-16:00 New Year's brunch at Jacarandá Club - The Reserve with live music

Sunday, January 5th

18:30 Singing to the Three Kings - Christmas Carols
19:00 Tasting of traditional Madeira Island Christmas foods and drinks at the Lobby Lounge: Poncha | Nuts | Bolo-Rei | Sugarcane honey biscuits
19:30 Arrival of the Three Kings and turning off the Christmas tree lights

The hotel management may be forced to make changes without prior notice.
For further information, please contact the reception.

16 - 27 DEC*

Christmas afternoon tea

LOBBY LOUNGE

45€ per person

*except 24th and 25th December

Selection of exclusive Savoy Palace teas and infusions

Pastries

Mini sandwiches

Scones

Sparkling wine



**Celebrate
Christmas
with the best
cuisine!**

**24
DEC**

Christmas Gala Dinner

GALÁXIA SKYFOOD

**260€ per person
with selected drinks**

COUVERT

Artisanal bread, homemade butters, extra virgin olive oil

AMUSE-BOUCHE

Coastal prawn, black scabbardfish roe, lime

STARTER

Scallops, sea bass, sea urchin, Jerusalem artichoke
Veuve Clicquot Brut Yellow Label

FISH

Red mullet, violet prawn, moqueca sauce,
smoked carrot, beetroot, caviar
Quinta Maria Izabel

PALATE CLEANSER

Tamarillo sorbet

MEAT

Aged chuck, beef shin, quince, mushrooms, black truffle
Vinha do Jeremias JPR

PRE-DESSERT

Rice pudding-filled doughnut

DESSERT

Chocolate mousse, Madeira family cake,
pistachio, Tonka bean
H.M. Borges 15 years Malmsey

Tea, coffee and petits fours



24
DEC

Christmas Eve Dinner

JACARANDÁ CLUB - THE RESERVE

180€ per person
with selected drinks

COUVERT

Artisanal bread, homemade butters, extra virgin olive oil

AMUSE-BOUCHE

Shiso, tuna, kizami

STARTER

Scallop carpaccio, caviar, citrus gel, flavours of the sea
Champagne AR Lenoble Intense Brut

FISH

Sole, razor clam and tomato xerém, Bulhão Pato foam
Dona Sancha Vinha da Avarenta

PALATE CLEANSER

Tamarillo sorbet

MEAT

Tournedo Rossini, potato mille-feuille, Périgourdine sauce
Roquette & Cazes

PRE-DESSERT

Rice pudding-filled doughnut

DESSERT

Chestnut cream, vanilla mousse, blackcurrant jelly,
cocoa sable
H. M. Borges 15 years Malmsey

Tea, coffee and petits fours

24
DEC

Christmas Eve Dinner

HIBISCUS RESTAURANT

204€ per person
with selected drinks

COUVERT

Artisanal bread, homemade butters, extra virgin olive oil

AMUSE-BOUCHE

Coastal prawn, black scabbardfish roe, lime

STARTER

Scallops, sea bass, sea urchin, Jerusalem artichoke
Veuve Clicquot Brut Yellow Label

FISH

Red mullet, violet prawn, moqueca sauce,
smoked carrot, beetroot, caviar
Quinta Maria Izabel

PALATE CLEANSER

Tamarillo sorbet

MEAT

Aged chuck, beef shin, quince, mushrooms, black truffle
Vinha do Jeremias JPR

PRE-DESSERT

Rice pudding-filled doughnut

DESSERT

Chocolate mousse, Madeira family cake,
pistachio, Tonka bean
H.M. Borges 15 years Malmsey

Tea, coffee and petits fours

**25
DEC**



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Christmas Dinner

PAU DE LUME

110€ per person
with selected drinks

COUVERT

Artisanal bread, homemade butter and marinated olives

STARTER

Pork belly and pistachios terrine, quince chutney
Espumante Soalheiro

FISH

Roulade of sole and smoked salmon, samphire,
fish roe, beurre blanc
Passagem Reserva Branco

MEAT

Rubia Gallega tataki, potato and truffle mille-feuilles,
shimeji mushrooms, tarragon jus
Quinta dos Frades Vinha dos Deuses

DESSERT

Poached pear in caramel syrup, cinnamon biscuit,
gold chocolate mousse
Boal 10 years

Tea, coffee and petits fours



**25
DEC**

Christmas Dinner

TERREIRO

100€ per person
with selected drinks

COUVERT

Artisanal bread, homemade butter, marinated olives

STARTER

Scallop and lobster basket, bisque, chive oil
Soalheiro sparkling wine

FISH

Turbot, pea purée, black pig chorizo powder, chimichurri
Cortes do Tua Reserva Branco

MEAT

Duck magret, chestnut, Reinette apple, vegetables
Caminhos Cruzados Reserva Tinto

DESSERT

Poached pear in caramel and spices syrup,
cinnamon biscuit, gold chocolate mousse
Blandy's Boal 10 years

Tea, coffee and petits fours





**25
DEC**

Christmas Dinner

JACARANDÁ CLUB - THE RESERVE

**180€ per person
with selected drinks**

COUVERT

Artisanal bread, homemade butters, extra virgin olive oil

AMUSE-BOUCHE

Mushroom Pani Puri, katsuobushi

STARTER

Marinated blue European lobster with Hennessy cognac,
celery, caviar
Kompassus Rosé sparkling wine

FISH

Red mullet, cauliflower praline, shimeji, asparagus
Passagem Reserva Branco

PALATE CLEANSER

Tangerine sorbet

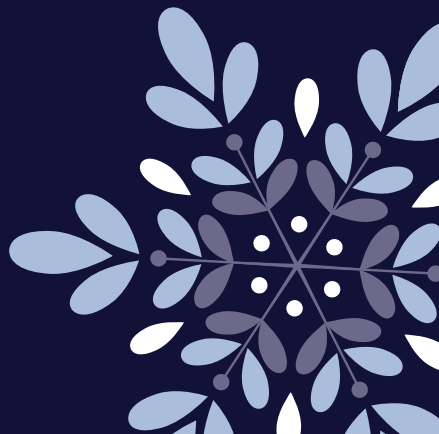
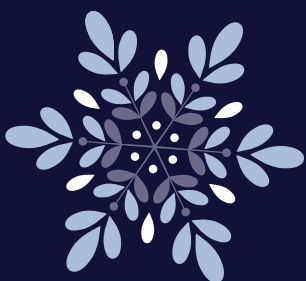
MEAT

Lamb and pistachio ballotine, chestnut purée,
glazed carrot, jus
Quinta da Foz Reserva

DESSERT

Orange cheesecake, chocolate mousse, walnut streusel
H. M. Borges 15 years Malmsey

Tea, coffee and petits fours



**25
DEC**

Christmas Dinner

GALÁXIA SKYFOOD

**150€ per person
with selected drinks**

COUVERT

Artisanal bread, homemade butters, extra virgin olive oil

AMUSE-BOUCHE

Fish croquette, tuna belly, lime, caviar, green emulsion

STARTER

Coastal prawn, goose barnacles, macadamia, persimmon
Sidónio de Sousa Special Cuvée sparkling wine

FISH

Sea bass, king trout, fennel and tangerine flan, confit carrot
Taboadella Encruzado

PALATE CLEANSER

Tangerine sorbet

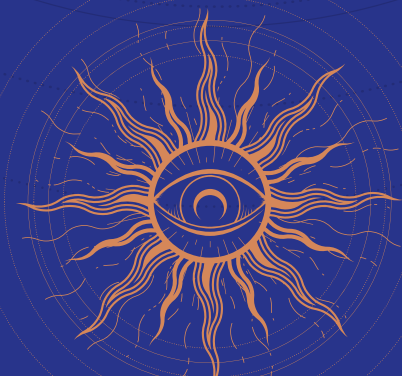
MEAT

Venison fillet, croque-canard with foie gras, jus,
fermented chestnut
Passagem Reserva Tinto

DESSERT

Vanilla mousse, Morello cherries, Kirsch and
chocolate biscuit
H. M. Borges 15 years Malmsey

Tea, coffee and petits fours



CABARET

30.12

Life is a Cabaret

@Grand Ballroom

31.12

Le Cancan

@Grand Ballroom

Gimme That Swing

@Galáxia Skyfood

All That Jazz

@Jacarandá Club - The Reserve

A Little Party Never Killed Nobody

@Galáxia Skybar

+ Info



SAVOY PALACE

SAVOY *signature*

Life is a Cabaret

30
DEC

GRAND BALLROOM

290€ per person with selected drinks

WELCOME DRINK

GRAND BALLROOM FOYER

Duck, foie gras and Ras el hanout
European lobster choux, kimchi and chives
Tuna cone, wasabi and aonori
Rubia Gallega tartare, pickles and lime
chipotle
Watermelon, soy and wasabi

DINNER

Salads and Starters

Beef carpaccio with peppers, Parmesan
cheese and pomegranate
Greek vegetable salad with marinated
cottage cheese and olives
Smoked salmon, fennel and citrus
Mixed leaf salad and caramelised walnuts
Green asparagus, Manchego cheese
Glazed chicken with Asian sauce, apple and
portobello mushrooms
Braised tuna with pepper and teriyaki sauce
Prawn Caesar salad
Vitello tonnato
Panzanella
Watermelon salad with soy and cottage
cheese
Mozzarella and tomato salad with raspberry
powder
Baba ghanoush and hummus
Tabbouleh salad with crushed almonds
Green leaf salad, goat cheese, walnuts and
almonds
Tuna salad, potato, pickled cucumber, crème
fraîche and katsuobushi

Fish and Seafood Station

Spider crab verrine
Brown crab
Lobster
Oysters
Marinated mussels
Steamed shrimp with fleur de sel
Sea bream ceviche
Salmon tartare
Selection of smoked and marinated fishes

Asian

Sushi
Sashimi
Nigiris
Dragon roll
Hossomakis

Cured Meats and Cheeses

Ham
Cured meats
Portuguese and international cheeses,
homemade jams, crackers, grissini, toasts
and nuts

Bakery

Sweet potato bread
Olive bread
Ham bread

Hot Dishes

Chanterelle mushroom and truffle soup

Fish

Sea bream with bisque sauce, champagne
and yuzu

Meat

Beef with Périgord sauce
Side Dishes:
Potato, bacon, chestnut and mushrooms
Sautéed vegetables with spices
Spinach and cottage cheese cannelloni
Gratinated potato gnocchi with mozzarella
cheese and pine kernels
Arabic rice

Live Station

Garlic shrimp

Carving Station

Beef Wellington
Cod strudel

Desserts

Chocolate truffles
Chocolate mendiants
Brownie
Macarons
Chocolate mousse
Gummies
Marshmallows
Doughnuts
Chocolate doughnuts
Fruit tartlet
Lemon meringue tart
Red berries cheesecake
Chocolate mousse, roses and raspberries
Baileys mousse, coffee, Disaronno and
cocoa sable
Savoy apple cake
Portuguese sweet meringue with custard
and vanilla sauce
Fraisier
Sliced fruits

Tea, coffee and petits fours

SUPPER

Cabbage cream soup with chorizo
Asparagus velouté with truffle oil
Mini Picanha sandwiches
Chicken sandwiches
Cheeses and charcuterie
Portuguese custard tarts
Steamed shrimp
Dessert buffet
Sliced fruits
Hot chocolate

WINES

Champagne Pommery Apanage
Taboadella Encruzado
Grifo Reserva
Blandy's Boal 10 years

**31
DEC**

Le Cancan

GRAND BALLROOM

515€ per person with selected drinks

WELCOME DRINK | GRAND BALLROOM FOYER

Canapés

Tapioca and beetroot cracker with European lobster and caviar
Matured beef temaki, "Vara Negra" and fermented garlic
Watermelon tataki and shoyu
PaniPpuri, foie gras and apple textures
Algarve prawn, seaweed aioli and ice plant

DINNER

Starter

European blue lobster, beef gyozas and seafood consommé
Champagne Veuve Clicquot Brut Yellow Label

Fish

Turbot, lobster ravioli, crustacean sauce, lemon and caviar
Gaivosa Grande Reserva

Palate Cleanser

Yoghurt parfait, lime and raspberry popping candy

Meat

Rubia Gallega fillet, melanosporum truffle, cauliflower, Chioggia beetroot, and Périgueux sauce
Sobroso Grande Reserva

Dessert

Mascarpone cream, La Reine biscuit in Ethiopia Sidamo and Rémy Martin
Louis XIII
Blandy's Colheita Malmsey 2016

Tea, coffee and petits fours

SUPPER

Chicken consommé
Cauliflower cream with toasted hazelnut and almond
Portuguese and international cheese board
Jams
Selection of fruits in syrup
Selection of breads and charcuterie
Mini Picanha burgers
Mini shrimp and truffle hot dogs
Mini steak sandwiches on bolo do caco with garlic butter
Chicken pies
Steamed shrimp
Dessert buffet
Sliced fruits
Hot cocoa

AT MIDNIGHT

Champagne Pommery Apanage

Menu may be subject to changes without prior notice

31
DEC

All that Jazz

JACARANDÁ CLUB – THE RESERVE

900€ per person with selected drinks

WELCOME DRINK | JACARANDÁ CLUB

Canapés

Choux, chanterelle mushrooms, black truffle and gold flakes
King crab gyoza and kimchi
Iberian pork textures
Wagyu, mustard pickle and garlic flower
Crystal bread, tuna toro and caviar

DINNER

Amuse-bouche

Oyster, Oscietra caviar and yuzu

Starter

Spider crab, macadamia, yellow courgette and citrus
Champagne Billecart-Salmon Rosé

Fish

John Dory, lobster, bisque and Beluga caviar
Taboadella Grand Villae white wine

Palate Cleanser

Bergamot, grapefruit and lime

Meat

Wagyu A5, mushroom terrine, salsify, jus and white truffle
Duorum O. Leucura

Dessert

Bourbon vanilla mousse, caramel jelly, ginger and cinnamon, orange
and cider cake
Blandy's Frasqueira Terrantez 1987

Tea, coffee and petits fours

SUPPER

Asparagus cream soup with truffle
International cheese board, jams and confit
fruits
Selection of breads and Joselito charcuterie
Shrimp, crab, European lobster and oysters
Sushi and sashimi
European lobster hot dogs, truffle
mayonnaise and caviar
Mini Picanha burgers
Mini Rubia Gallega steak sandwiches on
bolo do caco with garlic butter
Dessert buffet
Ice cream station
Sliced fruit
Hot cocoa

AT MIDNIGHT

Champagne Jacquesson Cuvée

Menu may be subject to changes without prior notice

31
DEC

Gimme that Swing

GALÁXIA SKYFOOD

1075€ per person with selected drinks

WELCOME DRINK | GALÁXIA SKYFOOD

Canapés

Choux, chanterelle mushrooms, black truffle and gold flakes
King crab gyoza and kimchi
Iberian pork textures
Wagyu, mustard pickle and garlic flower
Crystal bread, tuna toro and caviar

DINNER

Amuse-bouche

Oyster, Oscietra caviar and yuzu

Starter

Spider crab, macadamia, yellow courgette and citrus
Champagne Henri Giraud Aÿ Grand Cru

Fish

John Dory, European lobster, bisque and Beluga caviar
Quinta dos Carvalhais Especial white wine

Palate Cleanser

Bergamot, grapefruit and lime

Meat

Wagyu A5, mushroom terrine, salsify, jus and white truffle
Quinta do Crasto Maria Teresa

Dessert

Bourbon vanilla mousse, caramel jelly, ginger and cinnamon, orange
and cider cake
Blandy's Frasqueira Terrantez 1987

Tea, coffee and petits fours

SUPPER

Asparagus cream soup with truffle
International cheese board, jams and confit
fruits
Selection of breads and Joselito charcuterie
Shrimp, crab, European lobster and oysters
Sushi and sashimi
European lobster hot dogs, truffle
mayonnaise and caviar
Mini Picanha burgers
Mini Rubia Gallega steak sandwiches on
bolo do caco with garlic butter
Dessert buffet
Ice cream station
Sliced fruits
Hot cocoa

MIDNIGHT

Champagne Jacquesson Cuvée

Menu may be subject to changes without prior notice

**31
DEC**

New Year's Eve Gala Dinner

TERREIRO

460€ per person
with selected drinks

WELCOME DRINK | TERREIRO

Canapés

Foie gras, fleur de sel and chocolate
European lobster choux and wasabi mayonnaise
Veal tartare with truffle and chipotle pepper
Scallop arancini with caviar
Langoustine tartlet and yuzu

DINNER

Couvert

Artisanal bread, homemade butter

Starter

European lobster, scallops and clams, shellfish and citrus emulsion
Champagne Tsarine Cuvée Premium

Fish

Line-caught seabass, langoustine, Veuve Clicquot champagne sauce and asparagus
Quinta Maria Izabel

Palate Cleanser

Yoghurt foam, lime and raspberry popping candy

Meat

Tournedo Rossini, caramelised king oyster mushrooms, potato terrine with black truffle, pine kernels and pomegranate
Lobo Vasconcelos Reserva

Dessert

Vanilla and spices mousse, raspberry jelly, almond biscuit and freeze-dried raspberries
Blandy's Colheita Malmsey 2016

Tea, coffee and petits fours

SUPPER

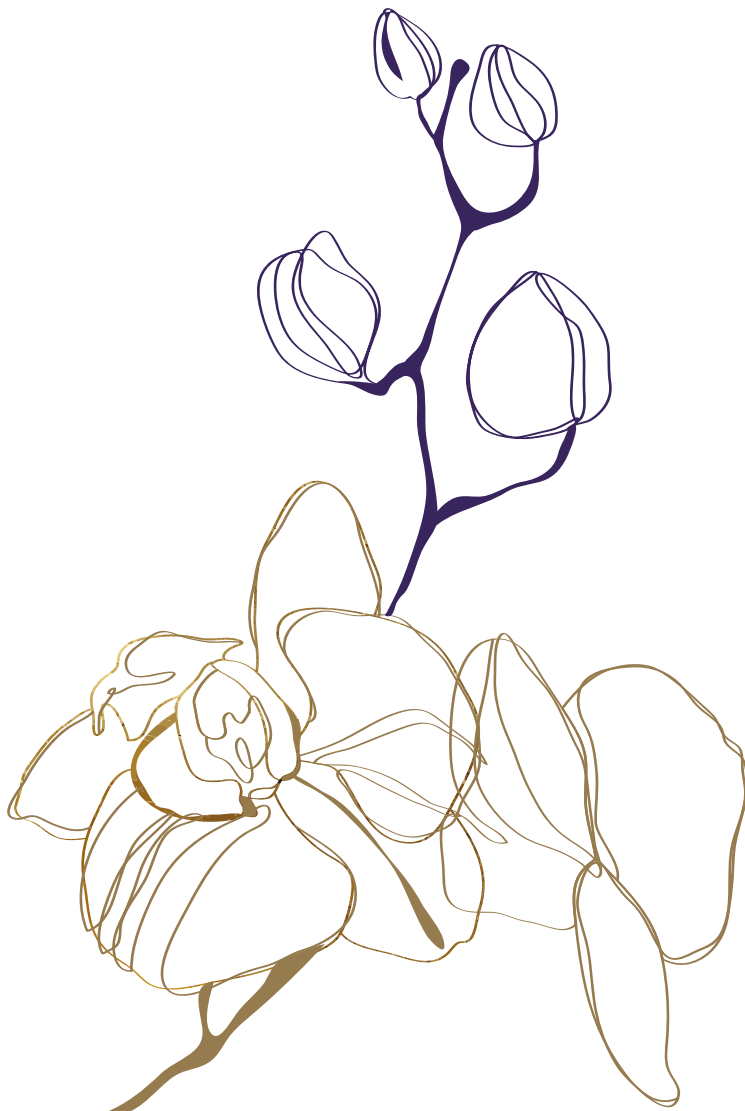
Chicken consommé and cauliflower cream with toasted hazelnuts and almonds
Portuguese and international cheese board
Jams
Selection of fruits in syrup
Selection of breads and charcuterie
Mini Picanha burgers
Mini shrimp and truffle hot dogs
Mini steak sandwiches on bolo do caco with garlic butter
Chicken pies
Steamed shrimp
Dessert buffet
Sliced fruits
Hot cocoa

AT MIDNIGHT

Champagne Pommery Apanage

Menu may be subject to changes without prior notice

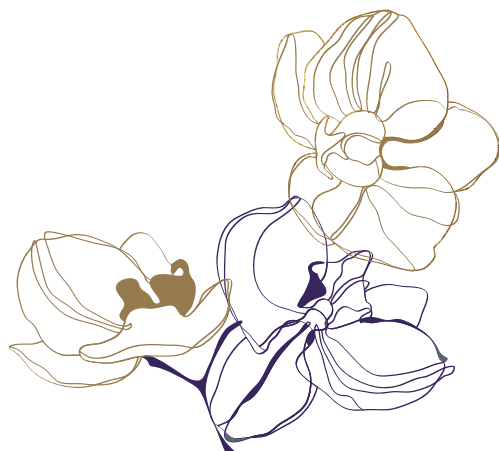
01
JAN



New Year's Brunch

ORCHIDACEAE
ATELIER

80€ per person
with selected drinks



SOUP

Chicken velouté
Carrot and ginger cream soup

SELECTION OF SALADS AND STARTERS

Selection of salads: lettuce, cherry tomatoes, cucumber, carrot, beetroot, roasted bell peppers
Selection of dressings and vinaigrettes
Prawn, lime and asparagus salad
Thai salad
Smoked salmon bagels
Rocket salad, goat cheese and nuts
Chicken and vegetable pies
Roasted vegetable salad with sesame oil
Couscous, prawn and Iberian chorizo
Hummus and baba ghanoush with pita bread
Brown crab
Asparagus, smoked salmon and citrus vinaigrette
Portuguese and international cheese board
Toasts, crackers and nuts
Selection of charcuterie
Basket of assorted breads, including gluten-free bread

PIZZA STATION

MAIN COURSES

Beef chuck with truffle sauce
Cod à lagareiro
Vegetables sautéed with Ras el hanout
Chipolata sausages
Roasted potatoes with Madeira spices mix, garlic and savoury
Rice with curry plant and raisins
Scrambled eggs, omelettes, bacon, thyme sausages, sautéed mushrooms, grilled asparagus

VEGETARIAN

Ricotta and spinach cannelloni au gratin with Parmesan cheese

CARVING STATION

Glazed pork shoulder

VIENNOISERIE

Croissant, pain au chocolat, pistachio swirl, Portuguese custard tarts, doughnut with hazelnut praline

DESSERTS

Waffles with jams
Pear crumble
Chocolate and ginger brownie
Raspberry clafoutis
Almond, apple and caramel tart

BEVERAGES

Bloody Mary station
Savoy selected wines, beers, soft drinks, still and sparkling waters, coffee and tea

01 JAN

Brunch

JACARANDÁ CLUB - THE RESERVE

90€ per person
drinks not included

SOUP

Carrot cream soup

SELECTION OF SALADS AND STARTERS

Selection of salads: lettuces, cherry tomatoes, cucumber, carrot, beetroot

Selection of dressings and vinaigrettes

Rocket salad, goat cheese and nuts

Caprese salad

Couscous, prawn and Iberian chorizo

Hummus and baba ghanoush with pita bread

Asparagus, smoked salmon and citrus vinaigrette

Portuguese and international cheese board

Toasts, crackers and nuts

Selection of charcuterie

Basket of assorted breads

Chicken pies

SUSHI AND SASHIMI

SEAFOOD AND SHELLFISH

MAIN COURSES

Beef chuck with truffle sauce

Cod à lagareiro

Vegetables sautéed with Ras el hanout

Chipolata sausages

Roasted potatoes with Madeira spices mix, garlic and savoury

Rice with curry plant and raisins

VEGETARIAN

Bulgur, cottage cheese, bell peppers and roasted pumpkin

CARVING STATION

Beef Wellington

VIENNOISERIE

Croissant, pain au chocolat, pistachio swirl, Portuguese custard tarts,
doughnut with hazelnut praline

DESSERTS

Waffles with jams

Pear crumble

Chocolate and ginger brownie

Raspberry clafoutis

Almond, apple and caramel pie