



Menu

Starter | Entrada

Smoked mackerel with hints of orange blossom,
pickled carrots and tangerine sauce,
citrus vinaigrette and crispy buckwheat
Cavala defumada com tons de laranja,
escabeche de cenoura e sumo de tangerina,
vinagrete cítrico e trigo sarraceno frito

Soup | Sopa

Watercress Parmentier,
mountain cheese, toasted hazelnuts and pistachios
Parmentier de agrião,
queijo da serra, avelãs e pistachios tostados

Fish | Peixe

Seared red snapper, nero risotto with bell peppers,
peas, broccolini, champagne and fine herbs sauce
Pargo selado, risotto nero com pimentos,
ervilhas, broccolini, molho de champanhe e ervas finas

Meat | Carne

Crispy pork belly, celery purée,
balsamic caramelised onions, porcini mushrooms,
sweet-and-sour jus
Barriga de porco crocante, puré de aipo,
cebola caramelizada com balsâmico, cogumelos porcini,
jus agridoce

Dessert | Sobremesa

Coconut mousse, caramelised pineapple,
passion fruit coulis and pulp, coconut crisp
Mousse de coco, ananás caramelizado,
coulis e polpa de maracujá, crocante de coco

Petit fours

Coffee or tea | Café ou chá

Royal Savoy Selection: sparkling wine,
fine table wines and Madeira Bual 5 years
Seleção Royal Savoy: espumante,
vinhos de mesa e Madeira Bual 5 anos

