

**OUT  
WITH  
THE OLD  
BRING  
IN THE  
NEW!**

**31/12**

**WELCOME DRINK - LOBBY**

**DRINKS**

Aperol Spritz

Sparkling wine

White, red and rosé wine

Gin & Tonic

**APPETISERS**

Oysters with lemon pearls

Smoked salmon and cream cheese blinis

Mini beef tartare cones

**DINNER - BELLO ROOFTOP**

**AMUSE-BOUCHE**

Foie gras and wine poached pear

*Solheiro 9%*

**STARTERS**

Cold: Smoked duck with figs and chanterelles

*Champagne Ar Lenoble Brut Intense*

Hot: Lobster with Olivier salad and Avintes bread shavings

*Covela Avesso*

**FISH**

Turbot and clam xerem scented with Alvarinho wine foam

*Quinta do Cidrô Chardonnay*

**FLAVOUR CUT**

Gin, citrus and bergamot liqueur

**MEAT**

Beef tournedo with potato mille feuille,  
herbs foam and meat jus

*Roquette & Cazes*

**DESSERT**

'The Apple' - apple semifreddo with white chocolate glaze

*Fonseca Tawny 20 anos*

**PETIT FOURS**

**€250**

V. Vegetarian

Let us know if you have any allergies, intolerances or food preferences. Price per person.  
Includes wine pairing, water, soft drinks, beer, coffee and tea. VAT included.

# 01/01

## BRUNCH - BELLO ROOFTOP

### BREAD SELECTION ACCOMPANIED BY

Honey / Butter / Pickles

### SALADS

Arugula and ham salad / Smoked cod and endives salad  
/ Charcoal grilled vegetable salad / Other simple salads:  
mix of lettuces, tomato, cucumber, corn, carrot

### SANDWICHES

Lobster and avocado bruschetta / Porto-style hot dog

### SEAFOOD SELECTION

Prawn cocktail sauce / Oysters with lemon pearls

### HOT

Sole and prawn rolls / Pork cheek  
/ Vegetable moqueca

### GARNISH

Wild rice sautéed with nuts / Sautéed turnip greens  
/ Duchesse potato / Gnocchis

### NEW YEAR'S DESSERT TABLE

Bolo rei (traditional Portuguese Christmas cake)  
Golden vermicelli / Sliced fruit  
/ Moist sponge cake/ Mini meringue tartlets  
/ Pancakes and toppings station  
/ Chocolate candies / Macarons

**€70**

Includes: Orange juice, Mimosas, Sparkling wine,  
White and red wine, Garibaldi, Aperol Spritz

Let us know if you have any allergies, intolerances or food preferences.  
Price per person. VAT included. Payment: 50% deposit at the time of booking and the remainder  
on the day of the event. Cancellation: In the event of cancellation, the deposit is non-refundable.

**Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.**