

# Welcome

## Salmon Bruschetta

on rustic crunchy bread, smooth cream cheese and lime zest.

# Sparkling Wine Flute with Passion Fruit Ice

the flavored ice slowly releases tropical notes throughout the toast.

# **Starters**

## Silky Shellfish Cream

with intense flavor and velvety texture.

### Vegetable Velouté

with aromatic ginger notes.

# At the table

### Couvert

soft cheese, selected cured ham, herb butter and the house pumpkin jam.

## **Shrimp Vol-au-Vent**

light puff pastry filled with delicate shrimp cream

# "Bulhão Pato" Style Clams

in an aromatic broth, served with crunchy bread.

## **Tuna Carpaccio**

thin slices of tuna with a sauce that enhances its natural flavor, finished with fresh citrus.

# **Main Course**

#### **Confit Codfish**

slow-cooked in olive oil, served over creamy black rice and sautéed bimis.

### **Tournedos with Mushroom Sauce**

finished with an aromatic reduction, accompanied by duchess potatoes and pak choi.

# Dessert

## Crème Brûlée with Almond Crumble

creamy inside, crisp on top.

# **Drinks Included**

Water, soft drinks, Quinta da Lapa RIDE Selection wine (red, white, or rosé).

HAPPY NEW YEAR - 12:00 AM, Quinta da Lapa sparkling wine and raisins.



\*Kids' menu available. Vegetarian option on request.