

# FESTIVE SEASON AT PENHA LONGA RESORT

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2024



PENHA LONGA  
Resort



PENHA LONGA &  
*The Chocolate  
Factory*



NEW YEAR CELEBRATION  
2024 - 2025



# PENHA LONGA & *The Chocolate Factory*

Dive into a world of pure imagination with our specially crafted packages and experiences designed to create unforgettable celebrations. Enjoy a magical gala dinner in the enchanting Coroa Ballroom, transformed into a whimsical chocolate wonderland.

Join us for an evening of sweet surprises, mouthwatering cuisine, and enchanting entertainment as we celebrate the New Year in a fantastical Penha Longa and the Chocolate Factory Gala. The Chocolate by Penha Longa will bring this incredible theme to life, ensuring a night filled with delicious fun and delightful memories.

A vibrant and indulgent chocolate display. In the foreground, two black trays are overflowing with a variety of colorful candies, including M&M's, gummy bears, and chocolate-covered treats. Behind the trays, three chocolate Christmas trees of varying sizes are decorated with colorful candies and chocolate ornaments. The trees are set against a backdrop of colorful, vertical light stripes in shades of pink, purple, and blue. The entire scene is reflected on a glossy surface below.

# NEW YEAR'S EVE GALA DINNER

AT COROA BALLROOM

## COCKTAIL

Tuesday, 31st December  
Starting at 7.00 PM

Before the grand dinner, immerse yourself in a magical atmosphere filled with the irresistible aromas of live culinary stations, where our talented chefs will be preparing mouth-watering delights right before your eyes. Savor gourmet canapés, enjoy handcrafted cocktails, and explore a curated wine bar while the magic of the evening unfolds. It's a night of luxury, flavor, and celebration you won't want to miss!

Cocktail at the Monastery.

# NEW YEAR'S EVE GALA DINNER

AT COROA BALLROOM

## AMUSE

Goat cheese and vegetables

## COLD STARTER

Foie gras and gooseberries

## HOT STARTER

Vegetables, white beans, corn,  
peas, grain and cocoa

## FISH COURSE

Lobster, sea bass, tricolor carrot,  
tropical nage and chocolate

## MEAT COURSE

Veal tenderloin, salsify, veal purée,  
eucalyptus jus, and dark chocolate.

## PRE-DESSERT

Peach Melba (peach, raspberry,  
vanilla)

## DESSERT

Chocolate, blueberry, rice

## PETIT-FOURS

Donut candy, strawberry roller,  
chocolate lollipop and peta-zetas,  
popcorn rocas

*Wine pairing included*

*Kids menu available*

*Vegetarian menu available*



# NEW YEAR'S AT LAB BY SERGI AROLA

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# NEW YEAR'S

## AT LAB BY SERGI AROLA

The New Year's Eve dining experience at LAB by Sergi Arola is about finding light as we journey into the New Year, through an immersive experience designed to inspire our guests with perspectives of illumination, clarity, brilliance, and the festive glow.

The central message of this Michelin dining experience is that each interpretation of light during the evening will brighten the New Year, filled with prosperity, where light behaves as a wave, showcasing phenomena like interference and diffraction. We all carry our own light—it is our essence.

**LAB**  
BY SERGI AROLA



# NEW YEAR'S EVE

## DINNER AT LAB BY SERGI AROLA

### INSPIRATION

Oyster Ice Cream and Balsamic

### PERSPECTIVE

Fermented Lagostinos

### LIGHTING

Roasted Matured Mullet

### LUCIDITY

“Mirandesa” Wagyu

### GLOW

“Quindin” Guava Paste and Coconut

### SHINE

Golden Chocolate and Sphere



# NEW YEAR'S DAY LUNCH BUFFET

## COLD BUFFET

- Selection of bread, butter and olive oil
- Salad bar with selection of crudités
- Cheese and charcuterie selection
- Quinoa salad with cottage cheese, pomegranate, cucumber and mint
- Octopus salad with carrot and Algarve orange
- Mini poké bowls with tuna
- Suckling pig from Negrais
- Gravlax with fine herbs
- Smoked gravlax
- Toppings: Lemon, cream cheese, parsley, capers, mustard, red onion
- Crab, avocado and brioche
- Seafood selection
- Caviar selection
- Sushi selection

## HOT BUFFET

- Cauliflower and truffle soup
- Atlantic seabass with sautéed peppers and traditional "caldeirada" sauce
- Iberian confit pork cheeks with chestnuts and roasted hazelnuts
- Potato with rosemary
- Chickpea "Cozido" with seasonal vegetables

## STATION

- "Malandrin" Rice
- Tomato and beans with tempura crisps
- Seafood
- Charcuterie
- Tomahawk with sweet potato purée and jus

## DESSERT

- Fruit Tarts
- Exotic Entremet: mango and passion fruit
- Coconut and chocolate
- Lemon panacotta
- Cappuccino
- Strawberry and white chocolate cube
- Pistachio and raspberry roulade
- Choux with hazelnut and caramel
- Crème brûlée with bourbon vanilla
- Fruit salad
- Mini donuts
- Chocolate King Cake by Penha Longa
- Galette des rois
- Selection of Portuguese traditional sweets
- Egg pudding
- Chocolate mousse
- Bubble waffle station
- Candy Station



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