

DINNER

HAVANA

NEW YEAR'S EVE - ANO NOVO - 2024/25

SAGRES RESTAURANT

Jantar de 31 de dezembro de 2024 / 31st December 2024 dinner

BUFETE DE FRIOS

Ostras frescas no gelo / Espelho de camarão, lagosta e sapateira / Espelho de leitão, presunto e charcutaria / Espelho de carnes frias e patês / Palmitos com molho rougaille † / Sortido de saladas compostas / Salada Carlita de Frango e manga / Ceviche de Salmão a Cubana / Salada picante de quiabos / Salada de lagostim / Cocktail de toranja † / Sapateira / Seleção de saladas simples † / Vinagrete e molhos / Seleção de pão

SOPAS

Sopa de abóbora e coco
Sopa picante de peixe e mariscos

BUFETE DE QUENTES

Filete de tubarão em sabores de coco e coentro / Lombo de robalo grelhado com frutos exóticos / Rougaille de tamboril e camarão tigre / Caril de peixe vermelho / Lulas grelhadas

Carrê de novilho assado, salsa cubana / Pato em molho caribenho de gengibre e pimenta / Lombinho de porco assado com especiarias e papaia / Emincé de vitela branca e coco / Frango à moda de cuba

Guisado de Quiabos e pimento assado à Havana † / Caril de legumes da estação † / Arroz Caribenho † / Batatas vermelhas †

SOBREMESAS †

Donuts / Parfait de chocolate / Cheesecake de frutos do bosque / Mil folhas de Grand Marnier / Tábua de queijos e pão de noz / Sortido de pastelaria do Penina / Mousse de chocolate e rum / Salada de fruta tropical / Espelho de frutos exóticos/ Leite creme de coco / Charlotte Royal / Floresta Negra / Ilha «flutuante» / Mango Crème brulee

COLD BUFFET

Fresh oysters on ice / Shrimps, lobster & crab mirror / Mirror of suckling pig, dry cured ham & cold cuts / Mirror of selected cold cuts, terrines & pâtês / Palm hearts with rougaille sauce † / Assortment of composed salads / Chicken and mango salad / Salmon ceviche Cuban style / Spicy lady fingers salad / Salada of bay prawns / Grapefruit cocktail † / Dressed crab / Selection of simple salads † / Dressings & dips / Freshly baked bread rolls

SOUPS

Butternut pumpkin soup †
Spicy fish and shellfish soup

HOT BUFFET

Shark fillet coconut and coriander scented / Grilled fillet of seabass with tropical fruits / Monkfish and prawn rougaille / Red snapper curry / Grilled squids

Roasted rump eye steak, salsa cubana / Duck in Caribbean ginger pepper sauce / Jerked pork tenderloins with papaya salsa / Veal emince in a coconut sauce / Chicken fricassée Cuban style

Okra braised with roasted red peppers Havana style † / Curry of seasonal vegetables † / Black beans and yellow rice † / Red Potatoes †

DESSERTS † Festive doughnuts / Chocolate parfait / Wildberry cheesecake / Grand Marnier millefeuille / Platter of ripe cheeses & walnut bread / Assortment of Penina's pastries / Chocolate & rum mousse / Fresh tropical fruit salad / Tropical fruit miroir / Coconut flan / Royal Charlotte / Black Forest / Floating Island / Mango Crème brulee

† Vegetariano

† Vegetarian

BRUNCH

HAVANA

NEW YEAR'S EVE - ANO NOVO - 2024/25

SAGRES RESTAURANT

Brunch de 1 de janeiro de 2025, 11h30 - 16h00

1st January, 2025 brunch, 11h30 - 16h00

BUFETE FRIO

Sortido de pãezinhos, croissants e pastelaria, manteiga, margarina, compotas, marmelada, mel, café, chá, chocolate quente, sumos, cereais, sortido de queijos, charcutaria de Monchique, seleção de saladas simples e antipasti, salmão fumado e gravlax

BUFETE QUENTE

Estação de omelete, ovos Benedict, Shakshuka, mexidos e estrelados, cogumelos salteados, tomates grelhados, salsichas, bacon, panquecas

Sopa do dia, mini black angus burger, satay de frango, vol au vent de lavagante, costeletas de borrego grelhadas, escalope de salmão na chapa, lombo Wellington, bacalhau à Brás, bifinhos à Portuguesa, batata à padeira, legumes da primavera, arroz de limão e canela

DOCES

Sortido de mini pastelaria Penina, crepes com molho chocolate e gelado, bolo de frutos do bosque, roulade de merengue, salada de frutas, pudim de caramelo, pão de ló

BEBIDAS

Sumos naturais de laranja e toranja, refrigerantes, água mineral, café, chá, chocolate quente, espumante

SMOOTHIES

Laranja, morango e banana

COLD BUFFET

Selection of breads, pastries, croissants and Danish, butter and diet butter, jams, quince paste, coffee, tea and hot chocolate, fruit juices, cereals, cheese selection, cold cuts from Monchique, simple salads and a selection of antipasti, smoked salmon and gravlax

HOT BUFFET

Eggs and omelet show cooking, Benedict, Shakshuka, scrambled and sunny side up, sautéed mushrooms, grilled tomatoes, sausages, bacon and pancakes

The healthy soup of the day, mini black angus burger, chicken satay, lobster vol au vent, grilled lamb cutlets, seared salmon escalope, beef Wellington, codfish à Bras beef medallions Portuguese style, bake's potatoes, fresh vegetables, lemon and cinnamon rice

DESSERTS

Assortment of Penina's pastries & petits fours, crepes with chocolate sauce and ice cream, wild berry tart, meringue roulade, fresh fruit salad, crème caramel, Belgian waffles and toppings, *sponge biscuit*

BEVERAGES

Orange and grapefruit juices, soft drinks, mineral water, coffee, tea, hot chocolate, sparkling wine

SMOOTHIES

Orange, strawberry and banana



Inclui espumante, águas ou refrigerantes e IVA.
Includes sparkling wines, water or soft drinks and VAT.