



# NEW YEAR'S EVE BUFFET

2025-2026

## STARTERS

National cheese and cured meat board • Cheese fondue  
Cold cuts platter • Beef tartare with pickles • Tuna ceviche with dill  
Tuna tataki • Octopus kebabs with vinaigrette  
Salmon gravlax with dill • Seafood puff pastry  
Marinated sardine fillet • Crayfish cocktail • Crab vol-au-vent  
Mushrooms stuffed with Portuguese sausage  
Burrata with truffle olive oil and sun-dried tomato  
Gratinated cheese with oregano and homemade toast  
Endives stuffed with gratinated vegetables  
Grilled vegetables • Roasted suckling pig  
Variety of rissoles

## SEAFOOD

Stuffed crab • Clams "à Bulhão Pato" style • Cockles  
Natural prawns • Natural oysters • Gratinated oysters  
Half-shell mussels • Gratinated scallops  
Whelks in herb butter

## SALADS

Lettuce and chicory • Tomato • Carrot • Sweet corn  
Beetroot • Salad with walnuts, goat cheese, figs and arugula  
Vegetable salad with smoked duck, red berries and pine nuts  
Octopus salad with sweet potato • Sea salad • Cucumber  
Spinach salad with red leaf lettuce, smoked ham, melon and figs  
Lentil salad with pumpkin and roasted almonds

## SOUP

Lobster bisque with scallops, curry and dill

## VEGETARIAN

Cauliflower au gratin with purée and toasted nuts

## FISH DISH

Sea bass loin in shellfish cream with raisins and  
herb-flavored rustic potatoes

## MEAT DISH

Veal sirloin with muscatel sauce, smoked ham,  
grilled mushrooms and wild asparagus

## DESSERTS

Sliced fruit • Fruit salad • Lime panna cotta  
Spicy chocolate and passion fruit cake  
Macarons • Melon mousse • Mini fruit tartlets  
Chocolate bonbons • Crème brûlée cones

*Dear December*

**Aqua Pedra dos Bicos**  
*Design Beach Hotel*