



NEW YEARS EVE MENU 2025-2026

AMUSE-BOUCHE

Gratin mussel, lime and coriander mayonnaise,
trout roe

STARTER

Seared scallops, black caviar, pea cream,
chorizo oil and sweet potato chips

FISH COURSE

Meagre fillet, tiger prawn
Cauliflower purée with a hint of saffron
Sautéed asparagus and sparkling wine sauce

PALATE CLEANSER

Lime sorbet, sparkling wine and basil

MEAT COURSE

Beef tournedos, asparagus involtini with cured ham,
potato gratin with truffle paste and port wine reduction

DESSERT

Chocolate textures
(petit gâteau, chocolate & walnut mousse,
chocolate crumble, white chocolate ice cream)

NEW YEAR'S EVE SUPPER

Caldo verde • Chorizo bread • Assorted pizzas
Cheese and charcuterie board • Fresh fruit platter
Bolo Rainha Bolo rainha

Whispers of joy

Vale da Lapa
Village Resort