

TER
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FOOD CULTURE+
EMOTIONS CONCEPT

CHRISTMAS
MENUS

The image features a central, large, light-brown 3D cube with the words "CHRISTMAS" and "MENUS" printed in a bold, dark grey font on its top surface. This central cube is surrounded by numerous smaller 3D cubes of various colors, including shades of yellow, green, blue, pink, and purple. The cubes are scattered across a solid black background, creating a sense of depth and movement. The lighting is soft, casting subtle shadows and highlights on the faces of the cubes.

Menu I / II

€35

Menu III / IV

€41

Menu V / VI

€49

Prices per person

ALL MENU INCLUDES:

Drinks during dinner: Savoy Palace white and red wine, beer, juices, soft drinks, mineral and sparkling water, coffee/tea & petit fours + house liquor.

At the table: Vinha d'alhos pork meat, broad bean with sausages, tuna escabeche.

Premium wine supplement

€4 per person

MENU I

€35

Couvert

Two varieties of artisan bread, olives and homemade butter

Have a small bite...

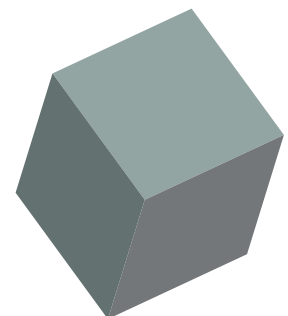
Pork croquettes with Dijon mustard
Codfish and shrimp fritters, garlic mayonnaise, parsley and lime

Main course

Grilled tuna belly, virgin sauce, sweet potatoes and asparagus

Dessert

Chocolate mousse, salted caramel ice cream and nuts



MENU II

€35

Couvert

Two varieties of artisan bread, olives
and homemade butter

Have a small bite...

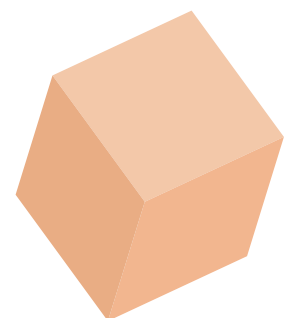
Pork croquettes with Dijon mustard
Caramelized chicken wings, ginger and spring onion

Main course

Duck, asparagus, bread
and game sausage à Brás style

Dessert

Homemade wafer cake, coffee ice cream



MENU III

€41

Couvert

Two varieties of artisan bread, olives and homemade butter

Starter

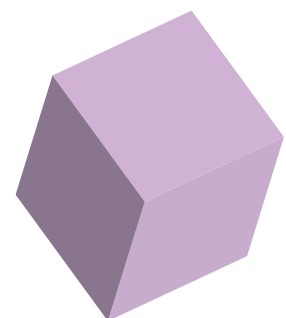
Octopus carpaccio, gazpacho with roasted tomatoes, padron peppers and thin toasts with olive oil and garlic

Main course

Crispy suckling pig belly, sweet potato and Madeira wine vinegar

Dessert

Abade de Priscos pudding, tangerine sorbet



MENU IV

€41

Couvert

Two varieties of artisan bread, olives and homemade butter

Starter

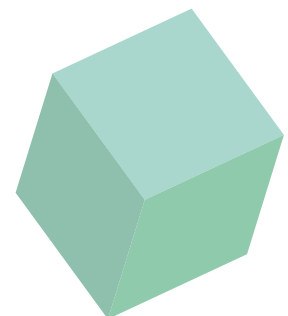
Beer battered rockfish in a tempura style, fermented garlic mayonnaise, onion pickle and unagui sauce

Main course

Octopus, kimuchi, sweet potatoes and chorizo

Dessert

Hot chocolate cake, vanilla ice cream



MENU V

€49

Couvert

Two varieties of artisan bread, olives and homemade butter

Have a small bite...

Pork croquettes with Dijon mustard

Starter

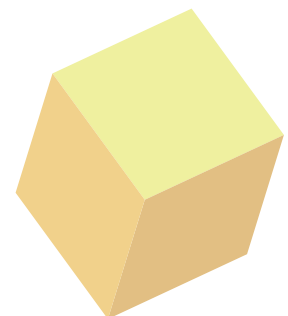
Warm goat cheese in phyllo pastry, pear and caramelized seeds salad

Main course

Typical Madeiran fish and shrimp pasta stew

Dessert

Lime cheesecake, red berries fruit jam



MENU VI

€49

Couvert

Two varieties of artisan bread, olives and homemade butter

Have a small bite...

Codfish fritter and aioli sauce

Starter

Sautéed shrimps with garlic, chilli, fresh herbs and grilled bread

Main course

Black Angus rib eye maître d`hôtel butter, grilled vegetables, lettuce salad with honey and mustard vinaigrette

Dessert

Custard cream, Portuguese french toast with orange syrup, Amaretto ice cream

