



Celebre o dia de Ano Novo no **Pestana Palace Lisboa**,
com elegância, sabores únicos e momentos inesquecíveis.

*Celebrate New Year'S Day at Pestana Palace Lisboa, with elegance,
exquisite flavors and unforgettable moments.*

DATA | DATE
01 | 01 | 2027

LOCALIZAÇÃO | LOCATION
Pestana Palace Lisboa





BRUNCH 01/01/2027

12H30-15H00

SALADAS COMPOSTAS | COMPOSED SALADS

Salada de salmão fumado com bulgur e manga | Smoked salmon salad with bulgur and mango
Salada de beterraba com iogurte grego e frutos secos | Beetroot salad with Greek yoghurt and nuts
Salada de rosbeef com espargos e uvas frescas | Roast beef salad with asparagus and fresh grapes
Salada coleslaw com couve roxa | Coleslaw salad with red cabbage
Salada de legumes assados e mozzarella de búfala | Roasted vegetable salad with buffalo mozzarella
Salada de polvo com batata doce e tomate confit | Octopus salad with sweet potato and confit tomatoes

SELEÇÃO DE CHARCUTARIA FINA | FINE CHARCUTERIE SELECTION

TÁBUA DE QUEIJOS | CHEESE BOARD

SELEÇÃO DE PEIXE E MARISCO | FISH AND SEAFOOD SELECTION

Sushi e sashimi moriwase | Moriwase sushi and sashimi
Cocktail de lagosta | Lobster cocktail
Seleção de peixes azuis fumados | Selection of smoked oily fish
Ostras ao natural | Natural oysters
Ceviche de robalo | Sea bass ceviche
Carpaccio de polvo | Octopus carpaccio
Croquete de risoto de lagosta | Lobster risotto croquette
Rissol de berbigão em massa de tinta de choco | Cockle rissol in squid-ink pastry
Escabeche de Pargo com frutos do bosque | Red snapper escabeche with forest berries
Camarão ao vapor de algas | Seaweed-steamed prawns

ENTRADAS DE CARNE | MEAT STARTERS

Rosbeef com molho tonato e alcaparras crocantes | Roast beef with tonnato sauce and crispy capers
Empada de faisão e foie gras | Pheasant and foie gras pie
Terrina de caça com amarelas | Game terrine with amarena cherries

SOPA | SOUP

Canja de perdiz vermelha com aletria e hortelã | Red-legged partridge soup with vermicelli and mint





ESTAÇÃO DE QUENTES | HOT STATION

Ovos cocote com espargos | Cocotte eggs with asparagus
Ovos mexidos brouillé com trufa | Brouillé scrambled eggs with truffle
Back bacon | Back bacon
Salsicha cocktail com alecrim | Cocktail sausages with rosemary
Tomates recheados com ratatouille | Tomatoes stuffed with ratatouille
Batata gratin com ameixa | Potato gratin with plum
Ravioli de cogumelos e ricota | Mushroom and ricotta ravioli

ESTAÇÃO DE CARVING | CARVING STATION

Wellington de tamboril e mousse de algas | Monkfish Wellington and seaweed mousse
Carré de vitela com crosta de pistacho e molho moscatel | Veal carré with pistachio crust and Moscatel sauce

GUARNIÇÕES | GARNISHES

Arroz de sementes | Seed rice
Legumes bebé salteados | Sautéed baby vegetables
Puré de maçã com cardamomo | Apple purée with cardamom
Batata assada com paiola | Roasted potatoes with paiola sausage

SOBREMESAS | DESSERTS

Sonhos de abóbora com calda de anis | Pumpkin fritters with anise syrup
Tradicional tronco de natal | Traditional Christmas log
Fatias douradas com vinho do porto e especiarias | Portuguese-style French toast with Port wine and spices
Toucinho do céu | Toucinho do céu almond cake
Arroz-doce merengado | Meringue-topped rice pudding
Bolo-rei e rainha caseiros | Homemade Bolo-Rei and Bolo-Rainha
Azevias de batata doce | Sweet potato azevias
Ópera de chocolate e café | Chocolate and coffee opera cake
Crème Brûlée de alfazema | Lavender crème brûlée
Torta de laranja | Orange roulade

BEBIDAS | BEVERAGES

Vinho Branco | Vinho Tinto | Refrigerantes | Água
Red and White Wine | Soft Drinks | Water

