ONE MIDNIGHT
endless memories

PESTANA
ROYAL

31.12 – QUINTA | THURSDAY | JEUDI | DONNERSTAG

PROGRAMA DE FIM DE ANO
NEW YEAR'S EVE PROGRAM
PROGRAMME DE REVEILLON
SILVESTERSPROGRAMM

18:30 – 21:30
Jantar de Fim de Ano com Música ao Vivo
New Year's Eve Dinner with Live Music
Dîner du Nouvel Année avec Musique
Silvester-Gala Abendessen mit music

19:00 – 21:00 | Live Sax

20:00 – 23:00 | Musical Trio

00:10 – 02:00 | DJ Set

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HOTELS & RESORTS

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FOGO DE ARTIFICIO | FIREWORKS | FEU D'ARTIFICE | FEUERWERK

22:30 | Pestana Royal → Pestana Casino Park

Transporte para os clientes que compraram o bilhete, 50€ por pessoa, para a observação do Show do fogo de artifício com serviço de espumante no Hotel Casino Park.

Transfer to Hotel Pestana Royal for the guests who acquire the ticket (50€) to watch the Fireworks.

Transport pour les invités qui ont acheté le billet sur le toit du Pestana Casino Park Hotel pour regarder le feu d'artifice avec un service de vin mousseux inclus (50€).

Transport für die Gäste, die die Karte eworben haben um das Feuerwerk Von Hotel Casino Park zu geniessen (50€).

00:00 | Funchal

Espetáculo Fogo-de-artifício na baía e anfiteatro do Funchal
Fireworks in the Bay and amphitheater of Funchal
Feux d'artifice dans la baie et l'amphithéâtre de Funchal
Feuerwerk an der Amphitheater von Funchal

00:30 | Pestana Casino Park ← Pestana Royal

Transporte de volta ao Hotel | Transport back to the hotel |
Retour à l'hotel | Transfer zurück zum Hotel

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MENU RÉVEILLON

SOPA
Consomê com cabelo de anjo e claras de ovo

BUFFET FRIO
Bar de saladas
Salmão assado com mostarda, funcho e pimenta rosa
Enchidos fumados com geleia de blue curaçau
Camarão com lima
Rosbife com tâmaras, figos e manga
Papaia com frutos do mar, limão e iogurte
Melão e presunto, hortelã e redução de vinho Madeira doce
Lombinho de porco, pasta de cogumelos e massa Kadaifi
Seleção de patés com frutos do bosque

BUFFET QUENTE
Filete de dourada com citrinos e echalotas
Tranche de salmão com molho curcuma e bagas de goji
Postas de bacalhau sobre espinafres, azeite de alho e tomate cherry
Peru recheado com tomate seco e requeijão
Lombo de porco com cebola caramelizada e queijo de cabra
Naco de novilho com molho de cepes e pimentos “del Padrón”

ACOMPANHAMENTOS
Arroz basmati com passas, amêndoas e pinhões
Quinoa com gram masala, seitan e espargos verdes
Batata parisiense, paprika, orégãos e alho
Brócolos ao vapor

MASSA
Linguini com cogumelos e queijo azul
Tortelini com mariscos e manjericão

GRELHA
Costeletas de carneiro e menta

PAELLA
Chocos salteados com pimentos

SOBREMESAS
Seleção de pastelaria do nosso Chef
Fonte de chocolate e marshmallows
Sortido de queijos, frutos secos e compotas caseiras
Fruta da estação

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NEW YEAR'S MENU

SOUP
Consommé with vermicelli and egg white

COLD BUFFET
Salad Bar
Roasted salmon with mustard, fennel and red pepper
Smoked sausages with blue curacao jam
Prawns with lime
Roast beef with dates, figs and mango
Papaya with seafood, lemon and yogurt
Melon with smoked ham, mint and Madeira wine reduction
Pork loin, mushroom paste and Kadaifi pasta
Pate selection with wild fruits

HOT BUFFET
Sea Bream filet with citrus and shallots
Salmon with curcuma sauce and goji berries
Codfish filet over spinach, garlic olive oil and sherry tomato
Turkey filled with dried tomato and cottage cheese
Roasted pork loin with caramelized onion and goat cheese
Sirloin with wild mushrooms sauce and "Padrón" bell peppers

SIDES
Basmati rice with dried raisins, almond and pines
Quinoa with gram masala, seitan and green asparagus
Parisian roasted potato, paprika, oregano and garlic
Steamed broccoli

PASTA
Linguini with mushrooms and blue cheese
Tortelini with seafood and basil

ON THE GRILL
Lamb chops with mint

PAELLA
Sauteed cuttlefish with bell peppers

DESSERTS
Pastry selection from our Chef
Chocolate fountain and marshmallows
Cheese assortment, dried fruits and homemade jam
Seasonal fruit