

31

december

new,
year's
EVE 25
celebration

NEWS
LOUNGE
RESTAURANTE & BAR
MARINA VILAMOURA

31
december

19:30

Cocktail de Boas Vindas
Welcome Drink

20:00

Jantar
Dinner

23:00

Música com Dj Andre Canhoto
Music with Dj Andre Canhoto

24:00

Contagem decrescente e champagne
Countdown and champagne

00:30

Pista de dança
Dance Floor

02:00 encerramento
Closing

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Welcome

Ostras e Champagne (G.H.Mumm)
Oysters and G.H.Mumm Champagne

| Couvert |

Amuse Bouche

Alga crocante com salmão, picante de nabo e manga
Crispy seaweed with salmon, spicy radish and mango

Entrada *Starter*

Vieira com cremoso de espargos, panceta e aneto
Scallop with asparagus cream, pancetta and dill

Servido com Vinho Branco (Paço dos Infantes Alentejano), aroma de citrinas com ligeira acidez e frescura
Served with white wine (Paço dos Infantes Alentejano), featuring citrus aromas, light acidity, and freshness.

Do Mar *From the sea*

Salmonete com ravioli de santola e bisque de romanesco
Red mullet with spider crab ravioli and bisque with romanesco

Servido com vinho Branco (Paço dos Infantes Alentejano), aroma de citrinas com ligeira acidez e frescura
Served with white wine (Paço dos Infantes Alentejano), featuring citrus aromas, light acidity, and freshness.

Sorbet de tangerina e greygoose
Tangerine sorbet with GreyGoose

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Da terra *From the land*

Duo de tornedó e lombo de borrego em crosta de pistachio com puré de fois-gras, mandioca e Merlot do bosque

Tornados and lamb loin with pistachio crust, foie gras purée, cassava, and wild berry Merlot sauce

Servido com Vinho Tinto (Quinta da Basília Reserva do Douro), aromatizado pelo Boquet de frutos vermelhos e pretos, bem encorpado e de acidez Suave

Served with red wine (Quinta da Basília Reserva from Douro), featuring a bouquet of red and black fruits, full-bodied with a smooth acidity.

Sobremesa *Dessert*

Crumble de pêra com gelado de vinho do Porto e Macadâmia

Pear crumble with macadamia and vintage port wine ice cream

(A Meia Noite)

Flute de Champagne (G.H.Mumm)

Champagne flute (G.H.Mumm)

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BOOK

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Or

+ 351 938 063 007

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