

New Year's Eve²⁶

Special buffet

SALADS

CAPRESE SALAD WITH TRILOGY
OF CONFIT TOMATOES

SMOKED CHEESE TERRINE
WITH DRIED APRICOTS

TRADITIONAL LENTIL SALAD

WALDORF SALAD

SALMON TARTARE WITH DIJON MUSTARD

SHRIMP SALAD WITH POTATO NOISETTES,
RED ONION STRIPS AND CHIVE

SHREDDED COD WITH BABY POTATOES

MIXED GREENS AND BRIE WITH
PRALINE NUTS

APPETIZERS

BREAD BASKETS

CHEESE AND COLD CUTS PLATTER

OLIVE SPREAD

CODFISH SPREAD

DRIED FRUITS

PASTAS

PAPPARDELLE WITH SHORT RIB RAGOUT

CHICKEN RONDELLI

CHEESE CANNELLONI WITH WHITE SAUCE

PROTEINS

SALMON TRANCHE WITH CITRONELLE SAUCE
AND GREEN ASPARAGUS TIPS

LAMB SHOULDER WITH MINT JELLY

CHEF'S OCTOPUS

SHRIMP BOAT WITH BEURRE BLANC SAUCE

SEAFOOD PAELLA

BEEF TENDERLOIN MEDALLION WITH WHISKY
AND PINK PEPPER SAUCE

SIDE DISHES

WHITE RICE

RUSTIC BAROA POTATO PURÉE

ROASTED PEACHES WITH BALSAMIC
AND ALMONDS

CHEF'S MIXED VEGETABLES

ROASTED BABY POTATOES
WITH ARTISAN SAUSAGE

FIG AND HONEY QUICHE

GORGONZOLA AND PEAR TART

DESSERTS

CONDENSED MILK FLAN WITH
TONKA BEAN ESSENCE

TANGERINE AND WHITE CHOCOLATE
PANNA COTTA

CRUNCHY GERMAN CAKE

CHEESECAKE WITH AÇAÍ COULIS

BAKED MERINGUE WITH STRAWBERRY IN
HIBISCUS AND PINK PEPPER REDUCTION

PASSION FRUIT ICE POPS

MINI PÂTISSERIE

BALA BAIANA (TRADITIONAL
CARAMELIZED COCONUT SWEET)

CUPUAÇU BONBON

CAIPIRINHA BRIGADEIRO

MINI BRIGADEIRO TARTS

BRAZILIAN NUT MILK CHOCOLATE BRITTLE

MINI PÂTISSERIE SELECTION

DRINKS

WATER

JUICE – ORANGE, GRAPE AND MANGO

SOFT DRINKS

SANGRIA

WINE

BEER

SPARKLING WINE

ATTENTION CELIAC AND ALLERGIC GUESTS

All our preparations contain or may contain traces of allergens such as gluten, milk and dairy products, eggs, soy, nuts (hazelnuts, walnuts, cashews, almonds and pistachios), fish, seafood, among others. Law No. 6159 of 05/04/2017.