

**TER
REI
RO**

**HAPPY
NEW YEAR
FELIZ ANO
NOVO**

31.12.2026

WELCOME DRINK / BEBIDA DE BOAS-VINDAS | 18:30

Pig's trotter, migas and saffron / Patinhas de porco, migas e açafrão

Wreckfish tartare, truffle mayonnaise / Tártaro de cherne, maionese de trufa

Crab, shellfish bisque and wasabi / Caranguejo, bisque de crustáceos e wasabi

Foie gras and chocolate / Foie gras e chocolate

Fennel chawanmushi, mushroom duxelles and passion fruit / Chawanmushi de funcho, duxelles de cogumelos e maracujá

Champagne Pommery Brut Apanage

Blandy's Madeira Sercial 10 years/anos

Olho de Mocho Branco

Quinta Nova Terroir Blend

DINNER / JANTAR | 19:30

Sourdough bread, butter, extra-virgin olive oil and fleur de sel

Pão de massa mãe, manteiga, azeite virgem extra e flor de sal

Beef, foie gras, truffle and jus

Novilho, foie gras, trufa e jus de carne

Champagne Billecart-Salmon Le Réserve

Scarlet prawn, creamy rice, samphire, lemon purée and champagne

Carabineiro, arroz cremoso, salicórnia, puré de limão e champanhe

Champagne Billecart-Salmon Le Réserve

Turbot, pea textures, Ossetra caviar and Iberian chorizo crumble

Pregado, texturas de ervilha, caviar Ossetra e crumble de chouriço ibérico

D. Sancha Cerceal Branco

Grain-fed beef, black truffle, potato, carrot praline and asparagus

Novilho braseado, trufa negra, batata, praliné de cenoura e espargos

Menin Grande Reserva Tinto

Pistachio, white chocolate and raspberries

Pistácio, chocolate branco e framboesas

Blandy's Bual Colheita

Coffee, tea, petits fours / Café, chá, petits fours

600€ per person with selected drinks / por pessoa com bebidas seleccionadas



SAVOY PALACE

SAVOY *signature*

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VEGETARIAN / VEGETARIANO

WELCOME DRINK / BEBIDA DE BOAS-VINDAS | 18:30

Shiitake mushrooms, rice and Tuber melanosporum truffle / Cogumelos shiitake, arroz e trufa Tuber melanosporum

Sweet potato, faux feta, gold flakes and spring onion / Batata-doce, faux feta, flocos de ouro e cebolinho

Roasted vegetables, kimchi and sweet chilli / Legumes assados, kimchi e sweet chilli

Cauliflower textures / Texturas de couve-flor

Asparagus, rice, lime and faux caviar / Espargos, arroz, lima e faux caviar

Champagne Pommery Brut Apanage

Blandy's Madeira Sercial 10 years/anos

Olho de Mocho Branco

Quinta Nova Terroir Blend

DINNER / JANTAR | 19:30

Cauliflower, gochujang, ginger and sesame

Couve-flor, gochujang, gengibre e sésamo

Champagne Billecart-Salmon Le Réserve

Spanakopita, truffled honey and chives

Spanakopita, mel trufado e cebolinho

Champagne Billecart-Salmon Le Réserve

Tofu, polenta, nori seaweed, Modena balsamic vinegar aged for 10 years and truffle

Tofu, polenta, alga nori, vinagre balsâmico de Modena envelhecido 10 anos e trufa

Raríssimo Bairrada

Seitan, hazelnut, asparagus, Sichuan pepper and Louis XIII Cognac

Seitan, avelã, espargos, pimenta Sichuan e Cognac Louis XIII

Constructo Textura Wines

Lime cheesecake, carrot, orange and pistachio

Cheesecake de lima, cenoura, laranja e pistácio

Blandy's Bual Colheita

Coffee, tea, petits fours / Café, chá, petits fours



SAVOY PALACE

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