TERREIRO

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 selecionadas


SAVOY PALACE
SAVOY signature

TERREIRO

HAPPY NEW YEAR
FELIZ ANO NOVO

31.12.2026

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
SAVOY signature