

24

DEZ. DEC
21H-02H

FELIZ NATAL

MERRY CHRISTMAS



BY PORTOBAY RIO INTERNACIONAL

BEBIDAS
BEVERAGES

ÁGUA MINERAL COM E SEM GÁS,
REFRIGERANTES, SUCOS NATURAIS,
CERVEJA NACIONAL, VINHO BRANCO E
TINTO IMPORTADO*
STILL AND FIZZY MINERAL WATER,
SOFT DRINKS, FRESH JUICES, LOCAL BEER,
IMPORTED WHITE AND RED WINE*

*CALLIA ALTA CHARDONNAY E MALBEC

SALADAS E FRIOS
SALADS & COLD CUTS

ESTAÇÃO DE HORTALIÇAS COM FRUTAS SECAS
LEAFY GREENS WITH DRIED FRUIT STATION

CUSCUZ DE CAMARÃO
SHRIMP COUSCOUS

PERNIL DE PORCO DESOSSADO COM
ABACAXI GRELHADO
BONELESS PORK SHANK WITH GRILLED PINEAPPLE

SALADA DE LENTILHA COM CUBOS DE SALMÃO
LENTIL AND CUBED SALMON SALAD

ROSBIFE AO VINAGRETE DE
MOSTARDA DIJON E ASPARGOS GRELHADOS
FILET MIGNON ROAST BEEF WITH
DIJON MUSTARD VINAIGRETTE AND GRILLED ASPARAGUS

TENDER AO FORNO COM FIOS DE OVOS
ROASTED TENDER HAM WITH EGG THREADS

SALADA CAPRESE COM REDUÇÃO DE BALSÂMICO E MEL
CAPRESE SALAD WITH HONEY BALSAMIC SAUCE

TRADICIONAL SALADA CAESAR
TRADITIONAL CAESAR SALAD

SALADA DE BACALHAU COM GRÃO DE BICO
CHICKPEA AND CODFISH SALAD

SALPICÃO DE PATO COM MAÇÃ VERDE E UVA PASSAS
DUCK SALAMI WITH GREEN APPLE AND RAISINS

SALADA DE LEGUMES GRELHADOS E
COGUMELOS SALTEADOS
GRILLED VEGETABLE SALAD AND SAUTÉED MUSHROOMS

QUICHE DE QUEIJO BRIE COM DAMASCO
BRIE QUICHE WITH APRICOTS

SALADA DE FRUTOS DO MAR COM
QUINOA REAL E TOMATE ASSADO
SEAFOOD SALAD WITH ROYAL QUINOA AND ROASTED TOMATO

TÁBUA DE QUEIJOS
CHEESE PLATTER

ESPELHO DE FRIOS
COLD CUTS PLATTER

PERU RECHEADO COM
FAROFA DE FRUTAS SECAS E CASTANHA
TURKEY STUFFED WITH CRUMBLY DRIED FRUIT AND CHESTNUTS

PRATOS PRINCIPAIS

MAIN COURSE

MEDALHÃO DE FILÉ MIGNON AO MOLHO DE SHIITAKE

FILET MIGNON MEDALLION WITH SHIITAKE SAUCE

SUPREMO DE FRANGO RECHEADO COM CASTANHA PORTUGUESA AO MOLHO DE SÁLVIA

CHICKEN SUPREME STUFFED
WITH PORTUGUESE CHESTNUTS AND SAGE SAUCE

FILÉ MIGNON SUÍNO AO MOLHO DE LARANJA COM MELAÇO DE CANA DE AÇÚCAR

PORK FILET MIGNON IN ORANGE SAUCE WITH SUGAR CANE MOLASSES

PALETA DE CORDEIRO RECHEADA COM CUSCUZ MARROQUINO E PALMITO PUPUNHA AO MOLHO DE HORTELÃ

LAMB PALETTE FILLED WITH COUSCOUS
AND PUPUNHA HEART OF PALMS WITH MINT SAUCE

PAELLA DE FRUTOS DO MAR . SEAFOOD PAELLA

BACALHAU COM NATAS . CREAMY COD BAKE

RAVIÓLI DE ABÓBORA, BRIE E AMÊNDOAS AO MOLHO DE ESPUMANTE

PUMPKIN RAVIOLI, BRIE AND ALMONDS IN A SPARKLING WINE SAUCE

PANACHÉ DE LEGUMES À PRIMAVERA

PANACHE OF CHOPPED VEGETABLES

ARROZ COM AÇAFRÃO E NOZES

RICE WITH SAFFRON AND WALNUTS

BATATA GRATINADA COM QUEIJO EMMENTAL

POTATO GRATIN WITH EMMENTAL CHEESE

CREME DE LENTILHA COM BRUNOISE DE LEGUMES

CREAM OF LENTIL WITH BRUNOISE VEGETABLES

SOBREMESAS

DESSERTS

TARTELETE DE FRUTAS TROPICAIS

TROPICAL FRUITS TARTELETTE

TORTA DE GANACHE . GANACHE PIE

TIRAMISÚ DE CAFÉ . COFFEE TIRAMISU

PASTEL DE NATA . CUSTARD TARTS

PANNA COTTA DIET DE LIMÃO SICILIANO (SEM GLÚTEN E SEM LACTOSE)

DIET PANNA COTTA WITH SICILIAN LEMON (GLUTEN AND LACTOSE FREE)

MOUSSE DE CHOCOLATE . CHOCOLATE MOUSSE

TOUCINHO DO CÉU

EGG-BASED TRADITIONAL PORTUGUESE DESSERT

CHEESECAKE COM CALDA DE FRUTAS

CHEESECAKE WITH FRUIT SYRUP

CRÈME BRÛLÉE DE CAJÁ . CRÈME BRÛLÉE

MANJAR DE CÔCO COM CALDA DE AMEIXA

COCONUT PUDDING WITH PLUM SYRUP

PAVÊ DE PANETONE

PANETTONE TRIFLE

FRUTAS DA ESTAÇÃO

SEASONAL FRESH FRUITS



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