



HOTEL CASCAIS MIRAGEM

HEALTH & SPA

★★★★★

*Christmas*  
**DINNER**  
— 2024 —



# *Christmas*, DINNER

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In this Festive Season Hotel Cascais Miragem Health & Spa offers you, your family and friends an unforgettable experience.

Join us and immerse yourself in the Christmas spirit by the Ocean, with all the comfort and refinement you deserve.

We have created festive moments for you, captivating flavors carefully created by our Executive Chef's Paulo Nogueira and Elisa Silva, a stunning view to make your celebrations truly special with many moments of joy and sharing.

Let us take care of you and your loved ones during this Magical Season, while you relax and enjoy the best that Cascais has to offer.

Whether for Christmas or New Year's Eve, the Hotel Cascais Miragem Health & Spa is the perfect place to create memories that will last forever.

**We wish you all a Merry Christmas and a brilliant New Year full of success and great achievements!**

# MENU

## Amuse-bouche

Crispy croissant, shrimp butter and fleur de sel

## Comforting

Shiitake mushrooms consommé, lemongrass, cockles and foie gras

## The Codfish

From Norway with crispy potato, sautéed greens,  
Chickpea crumble, keta roe and olive oil from Trás-os-Montes

## From The Farm

Seared duck magret, “Óbidos” sour cherries, roots spiral and reduced jus

## Pre Dessert

Christmas pudding with Cognac sauce

## Our Sweet World

Farandole  
Truffled white chocolate and lime, chocolate and walnut cake, melissa tea crème brûlée

## Aromatic

Gingerbread cookies and chocolate truffles served with mulled wine

## Drinks

Water, soft drinks, juices and coffee  
(Wines not included)

*Gourmet Restaurant, 24th of December 2024, from 7pm to 10h30pm*

*All amounts mentioned above include VAT at current legal rate.  
For more information, availability, prices and conditions, please contact us at:  
210 060 613 or e-mail: [reservations@cascaismirage.com](mailto:reservations@cascaismirage.com)*

# VEGETARIAN & GLUTEN FREE MENU

## Amuse-bouche

Crispy croissant, creamy avocado and fleur de sel

## Comforting

Shiitake mushrooms consommé lemongrass

## Starter

Quinoa risotto, tofu, braised pak choy and truffle oil

## Main Course

Crispy potato, marinated seitan with sautéed spinach,  
Organic vegetables fricassee, and “Trás-os-Montes” olive oil

## Pre Dessert

Chef´s delight

## Our Sweet World

Christmas Farandole

## Aromatic

Gingerbread cookies and chocolate truffles served with mulled wine

## Drinks

Water, soft drinks, juices and coffee  
(Wines not included)

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very happy holidays  
in our company

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