

JANTAR DE SÃO VALENTIM

VALENTINES' DAY DINNER

14 FEVEREIRO / FEBRUARY 14

RESTAURANTE ESCUNA



APERITIVO

Cup, água e sumos Compal
Gunkan de salmão fumado

ENTRADA

Cremoso de abóbora, requeijão,
nozes e cebolinho, aromatizado
com azeite de trufas

PRATO PRINCIPAL

Naco de Lírio dos Açores corado,
sobre risotto de ervas frescas,
e tempura de legumes

SOBREMESA

Parfait de chocolate com pimenta
rosa e sorbet de frutos vermelhos

BEBIDAS

Vinho Branco e Tinto da nossa Cave
Sumo Compal, águas
Café ou Chá

MÚSICA AO VIVO

APERITIF

Cup, water, and Compal juices
Smoked salmon Gunkan

STARTER

Creamed pumpkin, Portuguese cottage
cheese, walnuts and chives, aromatized
with truffle oil

MAIN COURSE

Baked Amberjack steak,
over fresh herb risotto,
and vegetable tempura

DESSERT

Chocolate parfait with
pink pepper and red fruit sorbet

DRINKS

Red and White Wine from our Cellars
Compal juice, water
Coffee or Tea

LIVE MUSIC

38€ POR PESSOA, COM BEBIDAS
PER PERSON, WITH DRINKS
IVA INCLUÍDO / VAT INCLUDED

R: +351 296 307 900* | hma@bhc.pt

*Chamada para a rede fixa nacional / Call to a national landline

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